



BANQUET PACKET

CONTAINED IN THIS PACKET:

BANQUET GUIDELINES

ROOM OPTIONS

BANQUET MENUS

APPETIZER PLATTERS

**THE FOLLOWING GUIDELINES ARE DESIGNED TO
GUARANTEE YOU THE BEST SERVICE POSSIBLE
BASED UPON OVER FIVE DECADES OF
BANQUET HOSPITALITY.**

PLEASE NOTE:

Due to the semi-private nature of our dining rooms, we do not permit the use of AV equipment, podiums or screens. Thank you.

- The "format of service" for a banquet event is designed for you. This allows the service to be seamless as you enjoy your event without complications or delays. We find that customers who use this format for large events tend to have a better experience due to pace that we set for the event and thus allowing everyone to participate equally in their dining experience.
- After reading this packet, simply choose a banquet menu. It is that easy. Our banquet menus have been designed to allow you flexibility in planning your event while keeping within your budget. Whether it is a quick luncheon for your department or an elaborate dinner for a group of out-of-town executives, our banquet menus will provide the best in service and cuisine. In addition to the banquet menus, you may add an appetizer course to your event. The appetizer course is served 'family style' and work great with large groups. These appetizers are listed in detail on the last page of this packet.
- With our banquet facilities, we ask that your head count be confirmed within 24 hours of your event so we can set your space accordingly.
- You may choose to bring your own wine. Our corkage fee is \$45 per bottle with a maximum of 6 bottles per event. Magnums or larger bottles will be charged on a prorated basis.
- You may choose to bring your own dessert for us to serve your guests. We charge \$6 per guest to provide this service.
- Payment in full will be due upon completion of the event. We gladly accept all major credit cards or cash. If you choose, you may download a payment authorization form off our website for your convenience and email it to us.
- Prices do not include applicable sales taxes or discretionary gratuity for your service staff. Prices are subject to change without notice.
- Food & Beverage Minimum Charges are based upon in house consumption & are net of tax and gratuity. Take-out food or wine will not count towards the minimum charge. The additional charge will be added as a rental fee and is subjected to sales tax and gratuity.
- If you have any questions, please call us at 650-321-6798, or visit our website www.sundancethesteakhouse.com.

DINING ROOMS

Sundance offers three distinct dining rooms to host your event. Each room is named after a specific wine growing appellation in the Napa Valley.

Food & Beverage Minimum charges only apply to Dinner Events.

Typically for dinner service, there are two seating times available for the use of our dining rooms.

Early seatings start between 4:30 pm & 5:30 pm.

Later seatings start 7:15 pm or later.

THE STAG'S LEAP ROOM

Accommodates 8–12 guests

\$950 Food & Beverage Minimum

Regular Menu or Banquet Menu

One Table Format

THE SILVERADO TRAIL ROOM

Accommodates 13–16 guests

\$1,500 Food & Beverage Minimum

Regular Menu or Banquet Menu

One or Two Table Format

THE ALEXANDER VALLEY ROOM

Accommodates 17–28 guests

\$2,400 Food & Beverage Minimum for Sunday through Thursday Nights

\$3,500 Food & Beverage Minimum for Friday & Saturday Nights

Banquet Menu Only

Multiple Table Formats are Available

THE SHAREHOLDER MENU

\$89.95 Dinner / \$78.95 Lunch

FIRST COURSE

Each person selects from one of the following:

HOUSE SALAD WITH CREAMY ITALIAN

CRISP ROMAINE CAESAR SALAD

CLAM CHOWDER LOBSTER BISQUE

MAIN ENTRÉE

Each person selects from one of the following:

SLOW-ROASTED PRIME RIB, 10 oz.

Our House Specialty is slow roasted & carved lean to order with classic garniture.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

USDA PRIME FILET MIGNON, 7 oz.

Charbroiled prime filet mignon accompanied with a cabernet bordelaise sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

JUMBO PRAWN SAUTÉ

Succulent wild gulf prawns sautéed in a white wine garlic sauce.
Served with today's fresh vegetable & wild rice pilaf.

FRESH PACIFIC SWORDFISH

Open flame grilled & accompanied with Chef's beurre blanc sauce.
Served with today's fresh vegetable & wild rice pilaf.

SAUTÉED CHICKEN MARSALA

Lightly pounded chicken breast sautéed in a mushroom marsala wine sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

VEGETARIAN PASTA PRIMAVERA

Fusilli pasta with diced tomatoes, sliced mushrooms, red & yellow bell pepper, broccoli florets, chili flakes, fresh lemon, basil & garlic in an extra virgin olive oil sauce.
Grated parmesan cheese on the side.

DESSERT COURSE

Each person selects from one of the following:

CLASSIC CHEESECAKE WITH RASPBERRY SAUCE

FRESH FRUIT SORBETTO

CRÉME BRULÉE

THE CARDINAL MENU

\$78.95 Dinner / \$66.95 Lunch

FIRST COURSE

Each person selects from one of the following:

HOUSE SALAD WITH CREAMY ITALIAN

NEW ENGLAND CLAM CHOWDER

MAIN ENTRÉE

Each person selects from one of the following:

SLOW-ROASTED PRIME RIB, 8 oz.

Our House Specialty is slow roasted & carved lean to order with classic garniture.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

GRILLED FRESH SALMON

Open flame grilled & accompanied with a sour cream dill caper sauce.
Served with today's fresh vegetable & wild rice pilaf.

SAUTÉED CHICKEN PICCATA

Lightly pounded chicken breast sautéed in a white wine lemon caper sauce.
Served with today's fresh vegetable & roasted garlic mashed potatoes.

VEGETARIAN PASTA PRIMAVERA

Fusilli pasta with diced tomatoes, sliced mushrooms, red & yellow bell pepper, broccoli florets,
chili flakes, fresh lemon, basil & garlic in an extra virgin olive oil sauce.
Grated parmesan cheese on the side.

DESSERT COURSE

Each person selects from one of the following:

VANILLA ICE CREAM WITH FRESH BERRIES

FRESH FRUIT SORBETTO

FAMILY STYLE PLATTERS

To enhance your dining experience, we offer the following appetizer combo platters served family style. Each platter features our most popular appetizers.

THE STANFORD PLATTER

Panko crusted calamari with two dipping sauces, dungeness crab cakes with a sherry cayenne aioli & Idaho potato skins with a sour cream chive dipping sauce. \$58.95

THE BALI PLATTER

Seared ahi tuna sashimi sliced extra rare with cucumber sunomono salad, tempura gulf prawns & filet mignon spring rolls. Garnished with traditional condiments. \$62.95

ADDITIONAL APPETIZERS FOR LARGER GROUPS

CHILLED PRAWN COCKTAIL (8 ea)

Wild gulf prawns served with traditional cocktail sauce & lemon. \$45.95

FRESH OYSTERS ON THE HALF SHELL (12 ea)

One dozen freshly shucked oysters served on a bed of crushed ice & served with horseradish spiked cocktail sauce & tarragon shallot mignonette. \$48.95

DUNGENESS CRAB CAKES (5 ea)

Lightly sautéed & served with a sherry cayenne aioli. \$62.95

PANKO CRUSTED CALAMARI

Classic cocktail & chipotle lime aioli dipping sauces. \$38.95

SEARED AHI TUNA SASHIMI

Sliced rare & garnished with traditional Japanese condiments. \$43.95

FILET MIGNON SPRING ROLLS (8 ea)

Served with our famous Asian salad. Soy ginger sesame dipping sauce. \$36.95

ITALIAN CAPRESE TOMATO SALAD

Fresh buffalo mozzarella, tomatoes, basil, red onion & capers. \$34.95