

# Lodge on the Hill

*“Unique hilltop facility with incredible views”*

From 75 to 275 people, the Gilroy Lodge on the Hill is the perfect place for any event.

Our Valley View Room offers floor-to-ceiling windows to take in the hillside of oak trees and our beautiful outdoor patio. This dining room is great for hosting various events, including Weddings, Anniversaries, Quinceanera, Reunions, Fundraisers, and Proms. Our Mt. Madonna Room is available for more intimate gatherings like Birthdays, Baby or Bridal Showers, Corporate Meetings, and so much more!

All catering is provided in-house, including tables, basic chairs, tables for guests, set-up, and event clean-up. Sunday through Thursday events must end by 10:00 pm, and Friday or Saturday events must end by 11:00 pm.

Call today to discuss your upcoming event with our Event Manager!

JENNY JUD  
408-842-9397  
gloth@garlic.com  
www.gilroylodgeonthehill.com

2765 Hecker Pass Highway, Gilroy, CA 95020

9.125% tax and 18% Gratuity on applicable items.

Revised March 08, 2023, Prices and conditions subject to change without notice.

## *Banquet Rooms*

### Valley View Room

A \$1000 non-refundable deposit is required, applied towards the final invoice.  
\$500.00 Cleaning Fee Required

<b>Guest Count</b>	<b>Sunday-Thursday</b>	<b>Friday-Saturday</b>
75-150	\$2,000	\$2,400
151-200	\$2,300	\$2,600
201-250	\$2,400	\$2,800
251-300	\$2,600	\$2,900

### Mt. Madonna Room

\$500 non-refundable deposit is required, applied towards the final invoice.  
\$500.00 Cleaning Fee Required  
\*Catering is 75 minimum people

<b>Guest Count</b>	<b>Monday-Thursday</b>	<b>Friday-Sunday</b>
50-75	\$1,000	\$1,200
76-110	\$1,100	\$1,500

**Rate includes:** 2 hours of setup time, 5 hours of event time, 1 hour of clean up time, tables, basic chairs, and linen for guest tables.

Sunday-Thursday events must end by 10 pm

Friday and Saturday events must end by 11 pm

Additional costs for extra linen, insurance, security, and bartenders

### Add-Ons:

**Patio Ceremony:** \$1,000, includes 1-hour rehearsal, 1-hour ceremony, up to 250 white patio chairs

\$1,700 Ceremony Only Event

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### Required Fees

**Private Party Insurance:** \$178 (We obtain the certificate for your event)

**Security:** \$50 per hour per guard for the duration of the event

**Day of Event Fee:** \$1000

### Optional Add-Ons

**Projector:** \$200 (use of Lodge Laptop Included)

**Bridal Suite** (Weddings Only): \$200, day usage.

### Beverage Pricing

Coffee and water are included in all catered events.

### Bar license fee: \$105.00

**Bartender Fee:** \$200.00 Per Bartender

**Wine/Beer by the Glass** \$8.00 Per Drink (Premium wines excluded)

**Bar Drinks** (House, Back Bar, Premium) \$8.00 - \$11.00 Per Drink

**Wine by the Bottle** (for Dining Tables) \$23.00 Per Bottle (Premium wines excluded)

**Champagne** \$23.00 Per Bottle

**Hosted Bar Tab for Events** You set the dollar limit and drink level you wish to host. We add the drinks to your tab until the dollar limit is reached.

**Corkage Fee - bringing in your own Wine or Champagne** \$15.00 per bottle

(Applied to all bottles opened at the event)

**Soda, Iced Tea, and Juices** \$3.00 Per Person, Free Refills

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## Catering

All catering is done in-house except for specialty cakes, wine, or champagne. No food or beverage may be brought onto or removed from the premises.

All buffets include water, coffee, and rolls with butter.

Cake-cutting service is \$3 per person.

### Stationary Hors D'oeuvres

Price Per Person when added to the Event with a Buffet Meal

Hors D'oeuvre Only Events – Inquire About Cost

#### **Choice of 3 at \$12 per person**

Gourmet Cheese & Cracker Display

Fresh Vegetable Crudité with Dips

Spicy Sausage & Blue Cheese Stuffed Mushrooms

Mushrooms Stuffed with Artichoke & Jalapeno Dip

Roasted Portabella, Asparagus & Red Peppers

Bay Shrimp Salsa with Avocado & Tortilla Chips

Cocktail Meatballs in Spicy Marinara

Bruschetta

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**Choice of 3 at \$14 Per Person**

Chilled Prawn Cocktail

Italian Meats & Cheese Display

Bacon-Wrapped Chicken Thighs

Assorted Sausages ~ Italian, Hotlink & Linguica W/ Mustards

Smoked Salmon with Cream Cheese Capers & Red Onion

**(Butler/Served Appetizers)**

**\$17 Per Person**

Jumbo Prawn Scampi

Rack of Lamb with Rosemary Herb

Marinade

Shrimp Wrapped with Bacon in a Chef's Secret Sauce

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## *Lunch Buffet*

Lunch Events are held between 10:00 am and 3:00 pm, with Lunch Served by 2:00 pm

Available Monday through Thursday only.

### ***Lemon Garlic Chicken***

Roasted Red Potatoes  
Fresh Fruit  
Green Salad  
Dinner Rolls

**\$26.00 Per Person**

### ***Sliced Pork Loin***

Mashed potatoes  
Fresh Fruit  
Garden Salad  
Dinner Rolls

**\$27.00 Per Person**

### ***Roasted Rosemary Chicken***

Rice Pilaf with Mushrooms  
Fresh fruit  
Green Salad  
Dinner Rolls

**\$26.00 Per Person**

### ***Marinated Tri-tip***

Pasta Marinara  
Caesar Salad  
Fresh Fruit  
Dinner Rolls

**\$30.00 Per Person**

### ***Chicken Marsala***

Rice Pilaf  
Grilled Veggies  
Caesar salad  
Dinner Rolls

**\$28.00 Per Person**

### ***Chicken Picatta***

Mashed Potato  
Fresh Fruit  
Caesar Salad  
Dinner Rolls

**\$28.00 Per Person**

### ***BBQ Chicken***

Chili Beans  
Macaroni Salad  
Fresh fruit  
Dinner Rolls

**\$ 28 Per Person**

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## *Dinner Buffet*

Dinner Events are events that start after 3:00 PM

Each Dinner Buffet includes 2 entrees, a choice of sides, a salad and Bread Rolls.

### ***Carved Beef Filet Mignon and Chicken Marsala***

Beef Served with Horseradish  
Breast, Legs, and boneless thighs in a  
Creamy Mushroom Sauce

**\$50.00 Per Person**

### ***Seasoned Sliced New York and Rosemary Chicken***

New York Is Coated with our Secret Spices  
Breast, legs, and Boneless Thighs rubbed  
with Italian Seasoning and Fresh  
Rosemary Herbs.

**\$40.00 Per Person**

### ***Carved Roasted Prime Rib and Lemon Garlic Chicken***

Prime Rib Roasted Medium Rare  
Legs, Thighs, and Breasts with Lemon  
Garlic Sauce

**\$45.00 Per Person**

### ***Marinated Roasted Tri Tip and Pesto Chicken***

Flavorful cuts of lean meat seasoned with  
our secret spices. Juicy Chicken is  
smothered with Creamy homemade Basil  
Pesto Sauce

**\$39.00 Per Person**

### ***Pork Tenderloin and Chicken Picatta***

Lean, Tender, and Tasty Pork Filet  
Chicken simmered in a Delicious Fresh  
Lemon Caper White Wine Sauce

**\$37.00 Per Person**

**Add: \$1.00  
Per Person for Garlic Bread**

Shrimp Scampi: \$ 8.00 Per Person

Salmon: \$ 10.00 Per Person

Entrée Substitute: \$ 5 Per Person

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## *Dinner Buffet Sides*

### *Choose Two Starch Items*

Roasted Red Potato

Garlic Mashed Potato

Twice Baked Mashed Potato with Bacon, Cheese, and Chives

Pesto Pasta with Spicy Sausage

Pasta with Homemade Italian Red Meat Sauce

Pasta with Kalamata Olives, Sundried Tomato, Basil, and Mushroom Garlic  
Sauce

Pasta with Homemade Marinara Sauce

### *Choose One Vegetable Item*

Grilled Asparagus, Portobello Mushrooms, and Sweet Peppers

Grilled with Light Olive Oil and Secret Spices

Fresh Green Beans with Bacon and Shallots

Grilled with a light Butter Wine Sauce

Fresh Seasonal Vegetables Sautéed with Peppers, Carrots,

Zucchini and Green Beans

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Sautéed in a Garlic White Wine Sauce

*Choose One Salad*

**Garden Green Salad**

Ripe Tomatoes, Cucumbers, Olives, and Carrot  
Served with Homemade Buttermilk Ranch  
Dressing and Balsamic Vinaigrettes.

**Caesar Salad**

Served with Caesar Dressing, Fresh Parmesan,  
Homemade Croutons.

**Chopped Salad**

Tomatoes, Red Onions, and Bacon.  
Served with Homemade Continental Dressing.

**Spinach Salad**

Served with Fresh Mushrooms, Tomatoes,  
Bacon and Fetta Cheese Crumbles

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## Mexican Lunch Menu

*(Served by 2 PM)*

### **PORK CHILE VERDE**

Spanish Rice  
Refried Beans  
Corn Tortillas  
Served with Sour Cream, Fresh Salsa  
Corn Chips  
Mexican Chopped Salad  
**\$28.00 Per Person**

### **STEAK & CHICKEN FAJITAS**

Spanish Rice  
Refried Beans  
Flour and Corn Tortillas  
Mexican Chopped Salad  
Served with Sour Cream  
Pico Del Gallo  
Red and Green Guacamole Salsa  
**\$31.00 Per Person**

### **TACO BAR**

( Pick Two Meats)  
Chicken, Steak or Carnitas  
Spanish Rice  
Refried Beans  
Mexican Chopped Salad  
Corn Tortillas  
Chopped Cilantro, Onions  
And Lime Wedges  
Fresh Green and Red Salsa  
**\$28.00 Per Person**

### **BEEF BIRRIA**

Spanish Rice  
Refried Beans  
Mexican Chopped Salad  
Corn Tortillas  
Cilantro, Chopped Onions  
Fresh Red and Green Salsa  
**\$29.00 Per Person**

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**AGUA FRESCA/FRESH FLAVORED WATER**

**(PICK 2)**

**HORCHATA, WATERMELON, CUCUMBER- LIME OR JAMAICA**

**\$600 ADD-ON TO THE MENU**

**CHIPS AND SALSA**

**CORN TORTILLA CHIPS WITH FRESH HOMEMADE SALSA**

**\$2.99 PER PERSON**

**FRESH FRUIT**

**MIX OF SEASONAL FRUIT SERVED WITH**

**TAJIN, CHAMOY, AND LEMON WEDGES**

**\$3.99 PER PERSON**

**IN-HOUSE GOURMET CAKES**

**STRAWBERRY**

**LEMON CREAM SHORTCAKE**

**CHOCOLATE AND TUXEDO CAKE**

**(INQUIRE ABOUT COST)**

**9.125% tax and 18% Gratuity on applicable items.**

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## **BREAKFAST MENU**

### **CONTINENTAL BREAKFAST**

ASSORTED PASTRIES AND BAGELS WITH CREAM CHEESE

COFFEE

HOT TEA

ORANGE JUICE

**\$16**

### **FULL AMERICAN BREAKFAST**

SCRAMBLED EGGS

SAUSAGE

BACON

COUNTRY POTATOES

CROISSANTS

COFFEE

**\$28.00**

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## **FULL ENGLISH BREAKFAST**

Veggie Scramble (Spinach, tomato, onion, and mushroom)

Includes One Scramble Dish:

Sausage Scramble

Bacon Scramble

Chorizo Scramble

Ham Scramble

Linguica Scramble

Country potatoes

Fresh fruit

Croissants

Coffee

**\$30.00**

Add: French Toast or Pancakes \$ 3.50 more Per Person

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## CELEBRATION OF LIFE MENU

### **ROASTED ROSEMARY CHICKEN**

Rice Pilaf

Fresh Fruit

Caesar Salad

Dinner Rolls

**\$25**

### **SLICED PORK LOIN**

Roasted Red Potatoes

Fresh Fruit

Garden Salad

Dinner Rolls

**\$26**

### **LEMON GARLIC CHICKEN**

Penna Pasta w/Creamy White Sauce

Fresh Fruit

Garden Salad

Dinner Rolls

**\$27**

### **MARINATED TRI-TIP**

Penne Pasta w/Marinara Sauce

Mashed Potatoes

Caesar Salad

Dinner Rolls

**\$29**

### **CHICKEN MARSALA**

Rice Pilaf

Fresh Fruit

Caesar Salad

Dinner Rolls

**\$28**

### **CHICKEN PICCATA**

Mashed Potatoes

Fresh Fruit

Caesar Salad

Dinner Rolls

**\$27**

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