

# Lodge on the Hill

*“Unique hilltop facility with incredible views”*

From 50 to 300 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 to host a variety of events including Weddings, Anniversaries, Quinceañeras, 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, and we include tables, basic chairs, for guest tables, set-up, and clean-up of the event. Sunday through Thursday events must end by 10:00pm and Friday or Saturday events must end by 11:00pm.

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

408-842-9397

[gloth@garlic.com](mailto:gloth@garlic.com)

[www.gilroylodgeonthehill.com](http://www.gilroylodgeonthehill.com)

2765 Hecker Pass Highway, Gilroy, CA 95020

## *Banquet Rooms*

### *Valley View Room*

*Available up to 300 guests*

\$1000 non-refundable deposit required, applied towards final invoice.

### *Phil Quast Room*

*Available up to 110 guests*

\$500 non-refundable deposit required, applied towards final invoice.

**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

### *Add-Ons:*

**Patio Ceremony:** Includes 1-hour rehearsal, 1-hour ceremony, up to 250 white patio chairs

### *Required Fees*

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

### *Optional Add-Ons*

**Projector:** (use of Lodge Laptop Included)

**Bridal Suite** (Weddings Only): day usage begins at 12 pm.

## *Catering*

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

### Stationary Hors D'oeuvres

Price Per Person when added to Event with a Buffet Meal

Hors D'oeuvre Only Events – Inquire About Cost

#### **Choice of 3** Gourmet Cheese & Cracker Display

Fresh Vegetable Crudit  with Dips

Spicy Sausage & Blue Cheese Stuffed  
Mushrooms

Mushrooms Stuffed with Artichoke &  
Jalapeno Dip

Roasted Portabella, Asparagus & Red  
Peppers

Smoked Salmon with Cream Cheese,  
Capers & Sliced Red Onion

Bay Shrimp Salsa with Avocado & Tortilla  
Chips

Cocktail Meatballs in Spicy Marinara

Bruschetta

#### **Choice of 3** Chilled Prawn Cocktail

Italian Meats & Cheese Display

Bacon-Wrapped Chicken Thighs

Assorted Sausages ~ Italian, Hotlink &  
Linguica W/ Mustards

Shrimp Wrapped in Bacon with Wasabi  
Dipping Sauce

Ahi Poke on Sesame Cracker

#### **Choice of 3**

Jumbo Prawn Scampi

Rack of Lamb with Rosemary Herb  
Marinade

Fresh Assorted Sushi

### Lunch Buffet

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

***Lemon Garlic  
Chicken***

Kalamata Olives in  
Pesto Pasta Salad

Fresh Fruit

Green Salad

Fresh Baked Rolls

***Chicken Piccata  
and***

***Sliced Pork Loin***

Potato Au Gratin

Fresh Fruit

Green Salad

Crescent Rolls

***Roasted  
Rosemary  
Chicken***

Rice Pilaf with  
Mushrooms

Grilled Veggies

Spinach Salad

Garlic Baguettes

***Oven Roasted  
Sliced Sirloin  
and Pesto  
Chicken***

Pasta with  
Homemade Red  
Sauce

Assorted Fruits

Caesar Salad

Green Salad

***Roasted Pork  
Loin***

Italian Deli Meats  
& Cheese

Grilled Sweet  
Peppers & Green  
Beans

Fresh Potato Salad

Fresh Fruit

## *Dinner Buffet*

Dinner Events are events that start after 3:00pm

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

### ***Carved Beef Tenderloin and Pesto Chicken***

Beef Served with Horseradish

Skinless Thighs and Breast in Creamy  
Pesto Sauce

### ***Seasoned Sliced Sirloin and Chicken Marsala and Mushrooms***

Sirloin Is Coated with our Secret Spices

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

Prime Rib Roasted Medium Rare

Legs, Thighs, and Breasts with Lemon  
Garlic Sauce

### ***Roasted Pork Loin and Chicken Parmesan***

Tasty Pork Loin with Blue Ribbon  
Parmesan

***Marinated Roasted Tri-Tip and  
Rosemary Garlic Chicken***

***Pork Tenderloin and Chicken Pasta  
with Basil Sundried Tomato***

Tips are Medium-Well and the Center is  
Medium-Rare

Shrimp Scampi: available

Entrée Substitute: available

***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**

**Rice Pilaf with Green Chilis, Sausage  
and Pepperjack Cheese**

***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, And Green  
Beans**

Sautéed in a Garlic White Wine Sauce

**Eggplant Parmesan**

With Blue Ribbon Parmesan

***Choose One Salad***

**Garden Green Salad**

Ripe Tomatoes, Cucumbers, Olives,  
Artichoke Hearts, and Blue Cheese  
Crumbles

Served with Homemade  
Buttermilk Ranch Dressing and Balsamic  
Vinaigrette

Tossed in a Homemade Buttermilk  
Dressing with Bacon, Tomatoes,  
Homemade Croutons, and Red Onions

### **Caesar Salad**

Served with Homemade Caesar Dressing,  
Fresh Parmesan, Homemade Croutons,  
and Grape Tomatoes

### **Chopped Salad**

### **Spinach Salad**

Served with Fresh Mushrooms, Tomatoes,  
Bacon, Blue Cheese Crumbles and a Spicy  
Asian Dressing

### *Application for Private Event*

Our experienced Events Manager will guide you through the event planning process, helping ensure your needs are met. If you have any questions or would like to schedule an event, please contact our Events Manager at 408-842-9397 or at [glotch@garlic.com](mailto:glotch@garlic.com). We look forward to working with you to create an unforgettable event at the Elk's Gilroy Lodge on the Hill. The Lodge on the Hill will consider every reasonable request and will at the best of its ability be honored, and it assumes the responsibility of arranging its facilities to the best of its managerial ability to meet the requirements of this function.

**Date Of Event:** \_\_\_\_\_ **Start Time** \_\_\_\_\_ **End Time** \_\_\_\_\_

**Type Of Event** \_\_\_\_\_ **Ceremony:** \_\_\_\_\_

**Person Or Company Responsible For The Event:**

\_\_\_\_\_

**Phone number** \_\_\_\_\_ **Address** \_\_\_\_\_

**City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip Code** \_\_\_\_\_

**E-Mail:** \_\_\_\_\_

**Area Requesting:**

**Valley View Room** \_\_\_\_\_ **Patio** \_\_\_\_\_ **Mt. Madonna Room** \_\_\_\_\_

**Estimated Number Of Guests** \_\_\_\_\_

**Table Arrangements:** \_\_\_\_\_

**Head Table:** [Yes] If Yes Number Seating \_\_\_\_\_ [No] \_\_\_\_\_ **Sweetheart** \_\_\_\_\_

**Podium:** [Yes] Or [No] | **PA System** [Yes] Or [No]

**Bar Arrangements:** Hosted | No Host | Partial Hosted: \_\_\_\_\_

**Wine Selection:** \_\_\_\_\_ **Champagne:** \_\_\_\_\_

**Music:** \_\_\_\_\_ **Decorations:** \_\_\_\_\_

**Cake Service:** \_\_\_\_\_ **Bakery:** \_\_\_\_\_

**Linen Selection:** \_\_\_\_\_ **[Tables]** \_\_\_\_\_ **[Napkins]** \_\_\_\_\_

Security is determined by the Gilroy Lodge On The Hill based on the event type and number of attendees. Prices subject to change without notice. Upon receipt of deposit, and signed agreement, the pricing for the venue fees will be set. Food and beverage pricing will be guaranteed upon selection of menu and final pricing by caterer. Additional rental fees may be applied as requested. This is an application for a private event. Completion of this form alone does not constitute a signed agreement for use of event space. Information from this form will be used in completion of formal agreement.