### **EVENT OPTIONS**

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

## Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.





# Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

# And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- · Photo & Video Shoots
- Meetings & Seminars



### LOG CABIN

### 2025 Venue Prices

| COMPLETE<br>CABIN | DEC - FEB | MAR,<br>JUL - AUG | APR - JUN,<br>NOV | SEP - OCT |
|-------------------|-----------|-------------------|-------------------|-----------|
| Monday - Thursday | \$2,495   | \$2,495           | \$2,995           | \$3,995   |
| Friday & Sunday   | \$3,495   | \$3,995           | \$5,995           | \$6,995   |
| Saturday          | \$4,995   | \$5,995           | \$7,995           | \$8,995   |





### LOG CABIN

### 2026 Venue Prices

| COMPLETE<br>CABIN | DEC - FEB | MAR,<br>JUL - AUG | APR - JUN,<br>NOV | SEP - OCT |
|-------------------|-----------|-------------------|-------------------|-----------|
| Monday - Thursday | \$2,495   | \$2,495           | \$2,995           | \$3,995   |
| Friday & Sunday   | \$3,495   | \$3,995           | \$5,995           | \$6,995   |
| Saturday          | \$4,995   | \$5,995           | \$7,995           | \$8,995   |



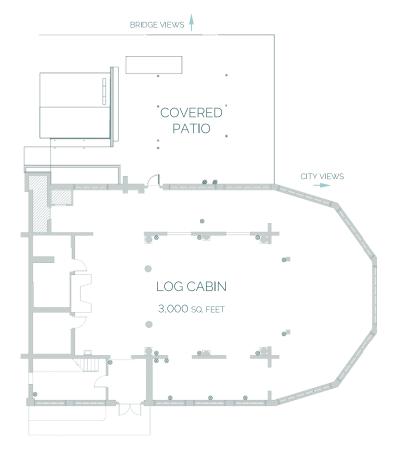


### LOG CABIN









- Historic Log Cabin Crafted from Local Field
   Stone and Monterey Cypress
- Beautiful Setting with Views of the Golden Gate Bridge, San Francisco Bay, & Skyscrapers
- Spacious Indoor and Outdoor Event Space, Including an Extensive Lawn and Patio
  - Open-Floor Plan for Easy Customization and Set-Up
  - Versatile Layout, Suitable for Large and Smaller Groups
- Professional and Experienced Event Staff
   Available to Assist with Planning and
   Coordination
- Ideal Location for Corporate Retreats, Off-Site Meetings, and Team-Building Activities

| CAPACITY     | RECEPTION | THEATER | BANQUET | CRESCENT | CLASSROOM | BOARDROOM | SQUARE | HORSESHOE |
|--------------|-----------|---------|---------|----------|-----------|-----------|--------|-----------|
| Log<br>Cabin | 200       | 100     | 120     | 60       | 60        | 30        | 24     | 28        |











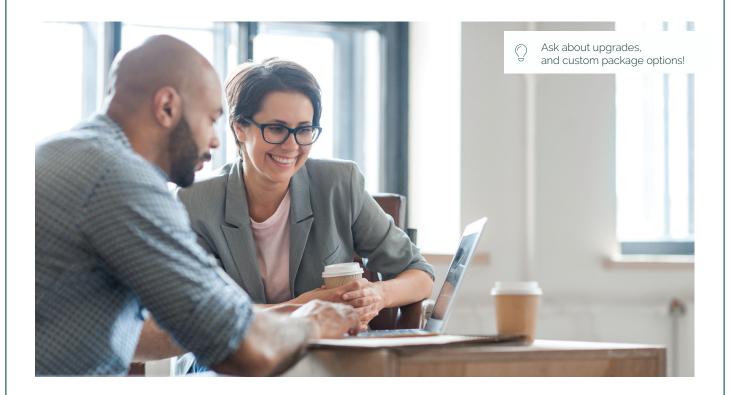


### MEETING PACKAGES

| SERVICES              | HALF-DAY MEETING               | FULL-DAY MEETING                |
|-----------------------|--------------------------------|---------------------------------|
| Event Time            | Five-Hour Event                | Eight-Hour Event                |
| Break-Time Bites      | Choice of One                  | Choice of Two                   |
| Meal Service          | Continental Breakfast OR Lunch | Continental Breakfast AND Lunch |
| Beverage Stations     | Coffee, Hot Tea, Water         | Coffee, Hot Tea, Water          |
| PRICE<br>(Per Person) | \$62.98                        | \$94.98                         |

#### WE PROVIDE ALL THE ESSENTIALS

- Exceptional Venue
- Dedicated Planning
- Expert, Caring Team
- Terrific, Trusted Vendors
- Dedicated, On-the-Day Event Concierge
- Standard Chairs, Tables, and Linens
- China & Silverware and Glassware
- Notebook & Roller-Ball Pens
- · Complimentary Breath Mints
- Liability Insurance
- Standard AV Equipment
- Complete Set-Up and Clean Up







### MORNING FARE

| BREAKFAST  | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
|--|---------------------------|---------------|
| CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastries, yogurt & granola Served with juice, coffee, & tea  | Included                  | \$34.98       |
| ASSORTED BAGEL & TOAST STATION Build your own: assortment of fresh bagels with selection of whole grain & sourdough breads. avocado spread, assortment of cream cheeses, butter, chopped bacon, chopped onion, tomatoes, cucumber, and everything bagel seasoning Gluten free bread available upon request.  | Add on Cont. BFast        | \$9.98        |
| HOT OPTIONS  | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
| TRADITIONAL BREAKFAST BUFFET Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon & chicken sausage Vegan sausage upgrade: \$3 per person  | Upgrade<br>\$9.98         | \$39.98       |
| BURRITO BAR  Sliced fresh fruit arrangement and fresh bakery selection  Choose two burrito options:  • Carne Asada • Bacon • Carnitas • Vegetarian  All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic.  Available upgrades: Vegan chorizo & egg substitute: \$3 per person   Gluten free: \$5 per person | UPGRADE<br>\$9.98         | \$39.98       |
| BREAKFAST SANDWICH BAR Two types of English muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion & rosemary aioli. Served with an array of sliced fresh fruit, scones, & a potato hash  Choose two options:  Chicken Sausage · Ham · Bacon · Vegan Patty  Available upgrades: Vegan patty, extra \$3 per person   Gluten free, extra \$5 per person                   | Upgrade<br>\$9.98         | \$39.98       |
| EPIC BRUNCH BUFFET Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée and one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with decadent array of toppings  | UPGRADE<br>\$23.98        | \$62.98       |





### MORNING EXTRAS

| BREAKFAST PLATTERS   | PER PLATTERS<br>EACH PLATTER SERVES 12 |
|--|--|
| BREAKFAST SANDWICHES Choose one per platter: Bacon, ham, or toasted fennel seed sausage patty. Served on brioche bread with cage-free farm egg, cheese, and herb aioli.  Vegan patty upgrade: \$3 per person $\varnothing$ | \$159.98                               |
| BREAKFAST BURRITOS Choose one per platter: • Carne Asada • Bacon • Carnitas • Vegan Chorizo Ø  | \$149.98                               |
| PACIFIC SALMON PLATTER   Cured pacific salmon, served with fresh lemon and dill  | \$149.98                               |
| OVERNIGHT OATS &   Oats with oat milk, agave syrup, & vanilla bean, served in mason jars   | \$84.98                                |
| ASSORTMENT OF INDIVIDUAL YOGURT CUPS ♥   | \$36.98                                |
| DONUT STATION $$   | \$26.98                                |













### BREAK-TIME BITES

| BREAK OPTIONS  | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
|--|---------------------------|---------------|
| HALF-TIME SNACK 🏠 Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, & trail mix. Contains nuts        | Included                  | \$9.98        |
| HAPPY HUMMUS  Hummus trio (pesto, roasted red pepper, & cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.     | Included                  | \$9.98        |
| SWEET REWARDS Assortment of freshly baked cookies, brownies, blondies, & baked bars. Vegan option available upon request                                 | Included                  | \$9.98        |
| PARFAIT BAR Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.                    | Included                  | \$9.98        |
| SOCIAL GRAZER Imported cheeses and a local charcuterie assortment. Served with assorted nuts, berries, olives, and other temptations on a grazing board. | Upgrade<br>\$4.98         | \$20.98       |
| DRINK OPTIONS  | HALF/FUL<br>PACKAG        |               |
| BEVERAGE STATION Self-serve regular & decaffeinated coffee served with creamer and sugar options. Assortment of hot teas and ice water                   | Include                   | ed            |
| Original and flavored sparkling water options. and assorted sodas.   | Upgrad<br>\$4.98          |               |
| Brewed iced tea & fresh lemonade, all served with lemon slices   | Upgrad<br>\$4.98          |               |













### MIDDAY & EVENING

| ENTRÉES  | PLATED                    | BUFFET        |
|--|---------------------------|---------------|
| Harvest Grain Stuffed Bell Pepper 🎇 🔎                  |                           |               |
| Five-Cheese Tortellini Pesto Parmesan 战                |                           |               |
| Alaskan Cod with Grape Tomato Vinaigrette 🏽 🎉          |                           |               |
| Oven-Roasted Salmon with Tarragon Butter Sauce 💥 🏠     |                           |               |
| Rosemary Garlic Herb Chicken 🎇                         |                           |               |
| Charred Lemon Chicken Piccata                          |                           |               |
| Cremini Mushroom Chicken Marsala                       |                           |               |
| Chicken Cordon Bleu with Chardonnay Sauce              |                           |               |
| Panko Parmesan Crusted Chicken with Sherry Cream 🏻 🏠   |                           |               |
| Center Cut Sirloin with Demi-Glace 🎇 🖒                 |                           |               |
| Braised Beef Short Rib ₩ ☆                             |                           |               |
| CARVING STATION  | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
| Pit Ham with Pineapple Glaze 🏽 🎉                       | Included                  | Buffet        |
| Oven-Roasted Turkey with Gravy                         | Included                  | Buffet        |
| Roast Beef Au Jus with Creamed Horseradish             | Included                  | Buffet        |
| Slow Roasted Prime Rib Au Jus with Creamed Horseradish | Add-On<br>\$7.98          | Buffet        |
| Herb-Crusted Beef Tenderloin Au Jus                    | Add-On<br>\$9.98          | Buffet        |
| SIDES  | PLATED                    | BUFFET        |
| Roasted Seasonal Vegetables 🎉 🔎                        | 0                         |               |
| ong Grain & Wild Rice Pilaf 🛛 🐰 🔎                      |                           |               |
| Garlic Mashed Potatoes 🏿 🛱                             |                           |               |
| Herb Roasted Red Potatoes 🎉 🔎                          |                           |               |
| Three-Cheese Scalloped Potatoes 🎇 🌳                    |                           |               |
| SALADS   | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
| Signature Vinaigrette 🏿 🗷                              | Included                  | Plated        |
| Classic Caesar   | Upgrade<br>\$2.98         | Plated        |
| Raspberry Walnut 🎉 🗩                                   | Upgrade<br>\$2.98         | Plated        |
| Six Assorted Salads                                    | Included                  | Buffet        |





### MIDDAY & EVENING

| SPECIALTY BUFFETS  | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE   |
|--|---------------------------|-----------------|
| SUMMER GRILL BBQ<br>Santa Maria-style carved tri-tip with creamy horseradish and barbecue<br>grilled chicken. Served with ranch-style chili beans, corn on the cob, six<br>summer salads & garlic bread.                               | Upgrade<br>\$23.98        | \$62.98         |
| FIESTA BUFFET Chicken chili verde and beef barbacoa served with tortillas. Spanish rice, frijoles de la olla, six fiesta salads and plenty of chips & salsa.   | Upgrade<br>\$22.98        | \$61.98         |
| ISLAND LUAU<br>Kalua pulled pork and teriyaki grilled chicken breast. Served with colorful<br>sliced fruit, white rice, six luau salads.   | Upgrade<br>\$22.98        | \$61.98         |
| CLASSIC MEALS  |                           | Cost per person |
| SIGNATURE BUFFET Your choice of two entrées or one entrée & one carving station served with eight potatoes or rice, & seasonal vegetables  | assorted salads,          | \$49.98         |
| PLATED DUET MEAL A first course of your choice of salad served with followed by your selection of tw Served with potatoes or rice, and seasonal vegetables   | o entrées.                | \$62.98         |
| ALL-OUT OCCASION   |                           | Cost per person |
| PARTY MENU<br>Select six items from our appetizer menu to be served for an hour before meal so<br>Signature Buffet or Plated Duet Meal   | ervice. Your choice of    | \$67.98         |
| APPETIZER PARTY With a dozen options for your guests, this package replaces a complete meal and includes:  |                           |                 |
| ☆ Domestic and imported cheeses with crackers       ☆ Choice of eight app         ☆ Rainbow veggie platter with pesto hummus       ☆ Choice of one past         ☆ Fresh sliced fruit with honey yogurt dip       ☆ Choice of carving s | a station                 | \$74.98         |













### MIDDAY & FVFNING

| MIX & MATCH   | HALF/FULL DAY<br>PACKAGES | A LA<br>CARTE |
|---|---------------------------|---------------|
| MIX & MATCH<br>A combination of four salad and sandwich options.<br>Served with chips & whole fruit | Included                  | \$39.98       |
| PREASSEMBLED BOXED LUNCH Upgrade with compostable utensils  | \$8.98                    | \$44.98       |

#### **SANDWICHES**

#### CHEDDAR ROAST BEEF

Roast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun

#### **MUFFALETTA**

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

#### CALI GRILLED CHICKEN ☆

Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli Gluten-free available upon request

#### PEPPERED TURKEY

Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread

#### ARTICHOKE VEGGIE WRAP

Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap

#### CAPRESE SANDWICH ♥

Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only

#### SALADS

#### CAESAR SALAD ☆

Prepared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing

#### BUTTERMILK BLEU AFINÈE WEDGE SALAD

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

#### ASIAN QUINOA SALAD Ø

Ginger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette

#### ARUGULA & WATERMELON SALAD 💥

Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze

#### ITALIAN CHOP SALAD 💥

Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette

#### UPGRADE YOUR SALAD

· Marinated grilled chicken, \$4,98 per person · Adobe-rubbed grilled steak, \$8.98 per person













### MIDDAY & EVENING

| CHILLED APPETIZERS  |  |
|---|--|
| Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $$        |  |
| Variety of Domestic & Imported Cheese with Crackers  🌳            |  |
| Rainbow Vegetable Platter with Pesto Hummus Dip 🎉 😥               |  |
| Fresh Mozzarella & Grape Tomato Caprese Skewers 战 🎉               |  |
| Ahi Tuna Sashimi Wontons with Wasabi Cream* 🖒                     |  |
| Array of Fresh Sliced Fruit with Honey Yogurt 战 🎉                 |  |
| Roma Tomato & Fresh Basil Bruschetta 👂                            |  |
| Balsamic & Strawberry Crostini $\ oldsymbol{arphi}$               |  |
| Smoked Salmon Canapés 💥   |  |
| Mini Shrimp Tostadas 🎉  |  |
|   |  |
| HOT APPETIZERS  |  |
| Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $$ |  |
| Crisp Dumplings with Pineapple Teriyaki Dipping Sauce             |  |
| Pulled Pork Canapés with Pineapple Salsa                          |  |
| Mini Crab Cakes with Spicy Remoulade                              |  |
| Chicken & Waffles with Bourbon Syrup                              |  |
| Spicy Jamaican Jerk Chicken Skewers                               |  |
| Mac & Cheese Panko Croquettes $$                                  |  |
| Sweet & Tangy BBQ Meatballs                                       |  |
| Bacon Wrapped Wild Scallops 🎉 🏠                                   |  |
| Brie & Apple Phyllo Kisses 💝                                      |  |
| Pork Belly BLT Crostini   |  |















| DRINK & SNACKS   | Does not include additional event time  | One Hour   |
|--|---|------------|
| COCKTAIL HOUR Open bar with beer & wine, plus your choice      | ee of four appetizers   | \$29.96    |
| COCKTAIL HOUR<br>UPGRADES                                      |   | One Hour   |
| WELL SPIRITS COCKTAIL HOUR                                     |   | \$4.98     |
| PREMIUM LIQUOR COCKTAIL HO                                     | UR  | \$11.98    |
| EIGHT APPETIZERS<br>UPGRADE FROM FOUR                          |   | \$20.98    |
| DESSERTS   |   | PER PERSON |
|  | n puffs, and a selection of specialty cakes or pies from our ifully designed dessert station to wow all your guests | \$9.00     |
| COOKIES & BARS A scrumptious display of cookies, brownies      | s, blondies, lemon & berry bars   | \$5.00     |
| DONUT STATION Fun display of locally sourced donuts            |   | \$5.00     |
| INDIVIDUAL DELIGHTS Choose two of our specialty cakes: chocola | ate layer cake, strawberry shortcake, red velvet cake, carrot   | \$7.00     |



cake, and cheesecake. Served plated for each guest









