



THE VILLAGE PUB

PRIVATE DINING & CATERING INFORMATION

LOCATED IN HISTORIC WOODSIDE, THE VILLAGE PUB HAS PRESERVED THE LEGACY OF A BELOVED LANDMARK LOCATION WITH A RICH SENSE OF HERITAGE AND AUTHENTICITY. THE ATMOSPHERE IS SOPHISTICATED, YET RELAXED AND COMFORTABLE.

THE VILLAGE PUB IS PLEASED TO OFFER SEVERAL PRIVATE DINING OPTIONS PERFECT FOR ANY EVENT, FROM A CASUAL WEEKEND BRUNCH TO AN ELEGANT COCKTAIL RECEPTION OR A FORMAL, SIT-DOWN DINNER. OUR SMALL PRIVATE DINING ROOM COMFORTABLY SEATS UP TO 12 GUESTS, AND OUR MEDIUM ROOM SEATS UP TO 24. THESE TWO ROOMS MAY BE COMBINED INTO ONE ROOM LARGE ENOUGH TO SEAT UP TO 48 GUESTS. OUR FRONT VERANDA IS ALSO AN OPTION FOR A PRIVATE EVENT ACCOMMODATING UP TO 18 GUESTS. DEPENDING ON THE WEATHER, YOU MAY CHOOSE TO DINE OUTDOORS OR UNDER THE PRIVACY OF A CUSTOM -TAILORED TENT.

OUR MENU OPTIONS FOR PRIVATE EVENTS, CELEBRATE THE FOODS OF NORTHERN CALIFORNIA. CHEF DE CUISINE STEVEN PELAS WILL GLADLY PREPARE CUSTOM MENUS FOR ANY OCCASION. IN ADDITION, OUR SOMMELIER TEAM CAN ASSIST IN SELECTING WINES AND SPIRITS TO COMPLEMENT YOUR MENU.

THE VILLAGE PUB ALSO OFFERS FULL CATERING SERVICES AND EVENT COORDINATION. EXPERIENCE CHEF STEVEN'S EXQUISITE FOOD AND OUR REFINED SERVICE IN THE PRIVACY OF YOUR HOME, OFFICE OR OTHER VENUE. FROM COCKTAIL PARTIES TO WINE TASTINGS, BUSINESS LUNCHEONS TO ELEGANT MULTI-COURSE DINNERS AND WEDDINGS, THE VILLAGE PUB CAN TAKE CARE OF ALL THE DETAILS.

TO LEARN MORE ABOUT ANY OF THESE SERVICES, PLEASE CONTACT OUR SPECIAL EVENTS DIRECTOR AT 650.851.6844 OR EVENTS@THEVILLAGEPUB.NET.



SMALL PRIVATE DINING ROOM

MEDIUM PRIVATE DINING ROOM



LARGE PRIVATE DINING ROOM
(COMBINATION OF THE SMALL AND MEDIUM ROOM)

CAPABILITIES

	ONE LONG TABLE	MULTI ROUND TABLES
SMALL PRIVATE ROOM	12	12
MEDIUM PRIVATE ROOM	18	24
LARGE PRIVATE ROOM	30	48

ADDITIONAL FLOOR PLANS ARE AVAILABLE UPON REQUEST, AND MAY REQUIRE A SETUP CHARGE

MENU PLANNING

MENU PRICING

LUNCH MENU

ONE APPETIZER, CHOICE OF TWO ENTREES, ONE DESSERT	\$65.00 PER PERSON
CHOICE OF TWO APPETIZERS, TWO ENTREES, TWO DESSERTS	\$75.00 PER PERSON
ADDITIONAL CHOICE PER COURSE	\$10.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$20.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$35.00 PER PERSON

DINNER MENU

ONE APPETIZER, CHOICE OF TWO ENTRÉES, ONE DESSERT	\$85.00 PER PERSON
CHOICE OF TWO APPETIZERS, TWO ENTREES, TWO DESSERTS	\$105.00 PER PERSON
CHOICE OF THREE APPETIZERS, THREE ENTREES, THREE DESSERTS	\$120.00 PER PERSON
ADDITIONAL CHOICE PER APPETIZER OR DESSERT COURSE	\$10.00 PER PERSON
CHEF'S FIVE COURSE TASTING MENU	\$150.00 PER PERSON
ADDITIONAL CHOICE PER ENTRÉE COURSE	\$15.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$20.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$35.00 PER PERSON

COCKTAIL / HORS D'OEUVRES RECEPTION

INCLUDES A CUSTOM SELECTION OF PASSED HORS D'OEUVRES	
UNLIMITED FOR TWO HOURS	\$70.00 PER PERSON
UNLIMITED FOR THREE HOURS	\$95.00 PER PERSON

OUR MENUS CHANGE SEASONALLY. ALL MENU ITEMS ARE BASED ON AVAILABILITY AND ARE SUBJECT TO CHANGE.

WE PROVIDE THE SEASONALLY UPDATED MENU OFFERINGS TWO TO THREE WEEKS PRIOR TO YOUR EVENT. PLEASE SUBMIT YOUR FOOD AND WINE SELECTIONS AT LEAST FIVE DAYS PRIOR TO YOUR EVENT.

WE ARE HAPPY TO ASSIST WITH SELECTION AND PERSONALIZATION OF THE MENU FOR YOUR EVENT. THE FOLLOWING MENUS ARE MEANT TO PROVIDE A SAMPLING OF ITEMS FOR YOUR VIEWING.

SAMPLE DINNER MENU OFFERINGS

(PLEASE DO NOT SELECT FROM THE FOLLOWING)

HORS D'OEUVRES

PASSED OR STATIONARY

DINNER MENU

APPETIZERS

CHILLED YELLOW CORN SOUP / CRÈME FRAÎCHE / PICKLED FRESNO CHILES
SUMMER VEGETABLE MINISTRONE / NEW POTATOES / BASIL PISTOU
BABY RED BEET SALAD / SANTA ROSA PLUMS / HAZELNUT VINAIGRETTE
PERSIAN CUCUMBER AND MELON SALAD / OIL-CURED OLIVES / FETA CHEESE
TERRINE OF SONOMA VALLEY FOIE GRAS / LOCAL BLACKBERRIES / CARAMELIZED CORN FLAKES
SUMMER SQUASH RAVIOLI / FRESH MINT / PANCETTA AND PINE NUTS
CITRUS-CURED KAMPACHI / SAUCE VIERGE / GENOVESE BASIL

ENTREES

VERJUS-BRAISED FARROTTO / SMIP RANCH VEGETABLES / TRUFFLED PECORINO
LEVAIN CRUSTED ALASKAN HALIBUT / PROVENÇAL VEGETABLES / TOMATO BROTH
PAN-SEARED OCEAN TROUT / CORN PUDDING / CHANTERELLE MUSHROOMS
ROASTED CHICKEN ROULADE / SHELLING BEANS / BRAISED CAVALO NERO
GRILLED COLEMAN PORK LOIN / PEARL BARLEY / K&J APRICOTS
PAN-ROASTED 38 NORTH DUCK BREAST / HEIRLOOM ZUCCHINI TARTLET / BLACK OLIVE JUS
ALMOND WOOD-GRILLED FILET MIGNON / POMMES PURÉE / FORAGED MUSHROOMS

DESSERTS

STRAWBERRY VERRINE / CRÈME FRAICHE / ALMOND GATEAU
CHEVRE CHEESECAKE / GRILLED PEACH / GRAHAM CAKE
DARK CHOCOLATE DELICE / COCOA NIB / RASPBERRY SORBET
WARM BAKED COOKIES
ICE CREAMS AND SORBETS

LUXURY ADDITIONS

HUDSON VALLEY FOIE GRAS TORCHON
DRY AGED FLANNERY BONE-IN RIBEYE "JORGE"
DRY AGED FLANNERY PORTERHOUSE
A-5 WAYGU "MIYAZAKI"
BUTTER POACHED MAINE LOBSTER
DIVER SCALLOPS
CAVIAR SERVICE

FAVORS / GIFTS

PUB COOKIES (I.E.: CHOCOLATE CHIP, OATMEAL)	\$8 FULL SIZE \$5 MINI
RASPBERRY FINANCIERS	\$6 EACH
CHOCOLATE BOUCHONS	\$6 EACH
BANANA BREAD	\$5 EACH
CHOCOLATE TRUFFES	\$8 (FOR TWO)
ROAST COFFEE	\$20 EACH
12OZ. BAGS OF SINGLE ORIGIN COFFEE FROM OUR ROASTER	
HALF BOTTLES OF CHAMPAGNE SELECTIONS BEGIN AT	\$62

GENERAL PRIVATE EVENT INFORMATION

MENU

PLEASE MAKE YOUR MENU SELECTIONS AT LEAST FIVE DAYS PRIOR TO YOUR EVENT DATE.

MENU ITEMS ARE SEASONAL AND SUBJECT TO CHANGE. A PRE-FIXED MENU IS REQUIRED FOR PARTIES LARGER THAN 12 GUESTS.

BEVERAGES

ALL BEVERAGES INCLUDING WINE, SPIRITS, AND NON-ALCOHOLIC BEVERAGES ARE CHARGED BASED ON CONSUMPTION IN ADDITION TO THE PER-PERSON MENU PRICE. OUR SOMMELIER TEAM IS HAPPY TO WORK WITH YOU TO SELECT WINE FOR YOUR EVENT. WE RECOMMEND SELECTING WINES IN ADVANCE TO ENSURE AVAILABILITY. WE ARE HAPPY TO HELP YOU PAIR WINES TO YOUR MENU. **OUR CORKAGE FEE IS \$50 PER 750ML BOTTLE, WITH A TWO-BOTTLE MAXIMUM.**

PRIVATE ROOM FOOD AND BEVERAGE MINIMUMS

THE FOOD AND BEVERAGE MINIMUMS FOR OUR PRIVATE DINING ROOMS ARE LISTED BELOW.

ROOM MINIMUMS DO NOT INCLUDE TAX, SERVICE CHARGE OR PRIVATE ROOM FEE AND ARE SUBJECT TO CHANGE.

HOLIDAY FOOD AND BEVERAGE MINIMUMS WILL APPLY FROM NOVEMBER 1 UNTIL JANUARY 31.

SMALL ROOM, SEATING CAPACITY UP TO 12 GUESTS

LUNCH MINIMUM: \$ 500.00 | PRIVATE ROOM FEE \$60

DINNER MINIMUM: \$1,250.00 | PRIVATE ROOM FEE \$60

MEDIUM ROOM, SEATING CAPACITY UP TO 28 GUESTS

LUNCH MINIMUM: \$1,000.00 | PRIVATE ROOM FEE \$80

DINNER MINIMUM: \$2,250.00 | PRIVATE ROOM FEE \$90

LARGE ROOM, SEATING CAPACITY UP TO 48 GUESTS

LUNCH MINIMUM: \$2,000.00 | PRIVATE ROOM FEE \$100

DINNER MINIMUM: \$3,750.00 | PRIVATE ROOM FEE \$120

VERANDA, SEATING CAPACITY UP TO 16 GUESTS (SEMI-PRIVATE)

LUNCH MINIMUM: \$ 750.00 | PRIVATE ROOM FEE \$60

DINNER MINIMUM: \$1,500.00 | PRIVATE ROOM FEE \$60

ENTIRE RESTAURANT, SEATING CAPACITY UP TO 130 GUESTS

LUNCH MINIMUM (MON-THURS): \$ 8,000.00

LUNCH MINIMUM (FRI - SUN): \$10,000.00

DINNER MINIMUM (SUN-THURS): \$25,000.00

DINNER MINIMUM (FRI-SAT): \$30,000.00

PRIVATE EVENT FEE \$150 FOR ALL BUYOUT EVENTS

PAYMENT

WE REQUIRE A RESERVATION AGREEMENT COMPLETED WITH A VALID CREDIT CARD TO CONFIRM THE ROOM RESERVATION. PAYMENT IS DUE UPON COMPLETION OF THE EVENT. WE ACCEPT CHECKS, MASTERCARD, VISA, AMERICAN EXPRESS AND CASH. A 2.5% PROCESSING FEE WILL BE ADDED TO ALL CREDIT CARD PURCHASES. PAYMENTS NOT PROVIDED WITHIN 24 HOURS OF AN EVENT ARE SUBJECT TO A LATE FEE.

CANCELLATION POLICY

IF A CANCELLATION OCCURS WITHIN 2 WEEKS OF YOUR EVENT, YOUR CREDIT CARD WILL BE CHARGED FOR 1/2 THE ROOM MINIMUM. IF YOU CANCEL YOUR EVENT WITHIN 7 DAYS OF THE EVENT DATE, YOUR CREDIT CARD WILL BE CHARGED THE ENTIRE ROOM MINIMUM TO COVER LOST REVENUE. EVENTS CANCELED WITHIN 24 HOURS WILL BE CHARGED THE PROJECTED FOOD AND BEVERAGE PLUS SERVICE.

IN DECEMBER, YOUR CREDIT CARD WILL BE CHARGED FOR ONE-HALF THE ROOM MINIMUM IF A CANCELLATION OCCURS WITHIN 30 DAYS OF YOUR EVENT DATE AND THE FULL FOOD AND BEVERAGE IF CANCELLATION TAKES PLACE WITHIN 14 DAYS OF YOUR EVENT.

GUEST COUNT

WE REQUIRE A CONFIRMATION OF YOUR GUEST COUNT **1 WEEK** PRIOR TO YOUR EVENT. WE WILL BE PREPARED TO ACCOMMODATE A LAST-MINUTE 10% INCREASE IN YOUR GUEST COUNT, AND YOU WILL BE CHARGED ACCORDINGLY. IF THE ACTUAL GUEST COUNT IS LESS THAN THE NUMBER GUARANTEED ONE-WEEK PRIOR TO YOUR EVENT, YOU WILL STILL BE CHARGED FOR THE GUARANTEED NUMBER. IF WE ARE NOT NOTIFIED OF YOUR GUARANTEED COUNT ONE WEEK PRIOR TO YOUR EVENT, WE WILL USE YOUR ORIGINAL ESTIMATED GUEST COUNT AS THE CONFIRMED GUEST COUNT, AND YOU WILL BE CHARGED ACCORDINGLY. LARGE PARTY RENTAL FEES MAY APPLY TO PARTIES OVER 48 GUESTS.

SERVICE CHARGE AND TAX

EVENTS ARE SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAX, ALONG WITH A PRIVATE ROOM FEE PER EVENT.

FLOWERS

OUR FLORIST CAN PROVIDE CUSTOM FLORAL ARRANGEMENTS FOR YOUR EVENT.

AUDIO VISUAL

EQUIPMENT IS AVAILABLE FOR A RENTAL CHARGE. PLEASE REQUEST THIS SERVICE AT LEAST ONE WEEK PRIOR TO YOUR EVENT DATE. THERE IS A 72-HOUR CANCELLATION POLICY.

TRANSPORTATION

WE ARE HAPPY TO ARRANGE DOOR-TO-DOOR TRANSPORTATION FOR YOU AND YOUR GUESTS.

DETAILS FOR IN-HOME, OFFICE OR OFF-SITE CATERING AND EVENT PLANNING

THE VILLAGE PUB OFFERS FULL CATERING AND EVENT PLANNING FOR GROUPS OF ANY SIZE AND STYLE. WE ARE HAPPY TO CUSTOMIZE A MENU TO SUIT ANY OCCASION AND HELP YOU CREATE A TRULY MEMORABLE EVENT. WRITTEN ESTIMATES AND SITE LOCATION ASSESSMENT ARE PROVIDED FREE OF CHARGE.

WE DO REQUIRE A FOOD AND BEVERAGE MINIMUM OF \$2,000 PER OFFSITE EVENT.

MENUS

THREE-COURSE SEATED LUNCH

ONE STARTER, ONE ENTRÉE, AND ONE DESSERT:	\$70.00 PER PERSON
ADDITIONAL CHOICES PER COURSE:	\$15.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$20.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$35.00 PER PERSON

THREE-COURSE SEATED DINNER

ONE STARTER, ONE ENTRÉE, AND ONE DESSERT:	\$105.00 PER PERSON
ADDITIONAL CHOICES PER COURSE:	\$15.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$25.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$40.00 PER PERSON

COCKTAIL RECEPTION

SELECTION OF PASSED HORS D'OEUVRES

2 HOURS:	\$75.00 PER PERSON
3 HOURS:	\$90.00 PER PERSON

BEVERAGES

OUR SOMMELIER TEAM WILL GLADLY PAIR WINES TO YOUR MENU AND ARRANGE FOR ALL OF YOUR BEVERAGE NEEDS. THERE IS A \$150 SET-UP FEE FOR A FULL BAR. BEVERAGES ARE CHARGED UPON CONSUMPTION.

ADDITIONAL PRICING

SET-UP/CLEAN-UP FEE: \$250.00 PER EVERY 15 GUESTS

TRANSPORTATION FEE: \$150 **SUBJECT TO CHANGE BASED ON LOCATION AND SIZE OF EVENT*

APPLICABLE TAX: 8.75%

LABOR: \$40.00 / PER STAFF MEMBER / PER HOUR **MINIMUMS DO APPLY BASED ON EVENT*

PARTY RENTALS: BASED ON INDIVIDUAL NEEDS PER EVENT

COORDINATION FEE: 6%

ADDITIONAL SERVICES

IN ADDITION TO PROVIDING THE FOOD FOR YOUR EVENT, THE VILLAGE PUB STAFFING IS PREPARED TO COORDINATE ALL OF THE DETAILS: ENTERTAINMENT, DÉCOR, RENTALS, AND TRANSPORTATION. PLEASE ARRANGE A CONSULTATION WITH MARKETING AND SPECIAL EVENTS DIRECTOR, DANIELLE LEMBI, TO DISCUSS THIS SERVICE IN MORE DETAIL.

FLORALS AND DECOR

WE CAN HELP YOU COORDINATE FLOWERS AND DECOR TO SUIT ANY SPECIFIC REQUIREMENTS.

RENTALS

WE ARE HAPPY TO ARRANGE FOR THE RENTALS OF AUDIO VISUAL, TABLES, CHAIRS, LINENS, CHINA, SILVERWARE, GLASSWARE AND ANY OTHER ITEMS NEEDED TO HELP PERSONALIZE YOUR EVENT.

ENTERTAINMENT

WE CAN ARRANGE FOR ANY KIND OF ENTERTAINMENT, FROM DJS TO JAZZ BANDS TO KID'S AMUSEMENT.

TRANSPORTATION

LUXURY DOOR-TO-DOOR TRANSPORTATION CAN BE ARRANGED FOR YOU AND YOUR GUESTS.

SPECIALTY CAKES:

ALLOW US TO SCHEDULE A CONSULTATION WITH OUR PASTRY CHEF

DIRECTIONS TO THE VILLAGE PUB

2967 WOODSIDE ROAD | WOODSIDE, CA

FROM SAN FRANCISCO

TAKE HIGHWAY 280 SOUTH TO THE WOODSIDE ROAD EXIT. TURN RIGHT OFF THE EXIT, AND FOLLOW WOODSIDE ROAD .75 MILES. JUST AFTER THE PIONEER HOTEL, TURN LEFT (ACROSS FROM THE CHEVRON STATION) AND TAKE THE SECOND RIGHT INTO THE PARKING LOT. THE RESTAURANT IS LOCATED ON YOUR RIGHT (AT THE WEST SIDE OF THE PARKING LOT).

DRIVING TIME: APPROXIMATELY 30 MINUTES

FROM SAN JOSE

TAKE HIGHWAY 280 NORTH TO THE WOODSIDE ROAD EXIT. TURN LEFT OFF THE EXIT AND FOLLOW WOODSIDE ROAD .75 MILES. JUST AFTER THE PIONEER HOTEL, TURN LEFT (ACROSS FROM THE CHEVRON STATION) AND TAKE THE SECOND RIGHT INTO THE PARKING LOT. THE RESTAURANT IS LOCATED ON YOUR RIGHT (AT THE WEST SIDE OF THE PARKING LOT).

DRIVING TIME: APPROXIMATELY 30 MINUTES

