



EL DORADO

HOTEL & KITCHEN

Banquet Menus



Special Event Dinner Menus

Drip hot coffee and hot tea service included during dessert with 3 course dinner menus. Bread & butter service \$7 per order

Menu sets below are sample menu sets. As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.

STARTERS

PLEASE SELECT ONE OPTION BELOW

(you are welcome to select additional options for a \$6 charge)

cauliflower soup fried cauliflower, curry, chives

potato leek soup smoked salmon, brioche crouton

butternut squash soup pepitas, marshmallow (available november-march)

caesar salad romaine hearts, croutons, parmesan

marinated beet salad arugula, candied pecans, citrus segments, goat cheese, sherry vinaigrette

wild mushroom & burrata tart arugula, pesto

mixed green salad seasonal additions

wagyu beef carpaccio crispy potato chips, truffle aioli, arugula, lemon vinaigrette

hamachi crudo daikon radish, cucumber, pineapple, agrumato oil, soy ginger glaze (additional \$10 per person)

heirloom tomato salad arugula, basil, goat cheese, sherry vinaigrette, crostini (available june-september)

tomato gazpacho focaccia croutons, basil, avocado, lemon oil (available june-september)

roasted asparagus salad gribiche, watercress, parmesan, bacon, balsamic vinaigrette (available may-june)

chilled corn soup chives, brioche croutons (available april-september)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change

Special Event Dinner Menus *(continued)*

Drip hot coffee and hot tea service included during dessert with 3 course dinner menus. Bread & butter service \$7 per order

Menu sets below are sample menu sets. As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.

ENTREES

PLEASE SELECT TWO OPTIONS BELOW

Orders will be taken tableside on the day of the event. (We will also print on the menu "vegetarian option available upon request." You are welcome to select additional options for a \$12 charge)

\$94 PER PERSON

roasted king salmon cherry tomatoes, arugula, bacon lardons, corn, tomato vinaigrette

pork chop polenta, braised greens, roasted peaches, whole grain mustard sauce

petaluma organic chicken breast potato purée, market vegetables, chicken jus

liberty duck confit onion, spinach, king trumpet mushroom, huckleberry sauce

petrale sole cauliflower purée, golden raisins, balsamic reduction

braised beef short ribs potato purée, market vegetables, bordelaise

\$146 PER PERSON MENU

prime filet mignon roasted fingerling potatoes, leeks, carrots, spinach, bordelaise

rack of lamb caponata, rosemary jus

maine lobster risotto mushrooms, spinach, meyer lemon

seared maine scallops lemon risotto, peas, spinach, lemon thyme sauce

honey soy glazed black cod mushroom consommé, scallion, radish, frisee

surf and turf prime filet mignon, butter poached maine lobster tail, citrus sauce, spinach, potatoes (additional \$15 per person)

DESSERT

PLEASE SELECT ONE OPTION BELOW

(you are welcome to select additional options for a \$6 charge)

vanilla bean crème brûlée salted shortbread cookie, seasonal sorbet

warm seasonal fruit crisp seasonal ice cream

tres leches lemon curd, strawberry sorbet

molten chocolate cake salted caramel, seasonal ice cream

lemon pudding cake fresh berries, whipped

coconut tapioca fruit salsa, seasonal sorbet

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change





Additional Offerings For The Table

GREET GUESTS WITH SOMETHING TO SHARE DOWN THE TABLE FAMILY STYLE

seasonal bread selection butter \$7 per order (serves 4)

oysters on the half shell \$49 per dozen

tuna tacos crispy wonton shell, guacamole, spicy cream, slaw ~ \$25 each (5 per order)

prawn cocktail cocktail sauce, shredded lettuce, lemon (5 shrimp)~ \$20 each

warm marinated olives hummus, wood fired flatbread ~ \$18 each

truffle fries, truffle oil, parmesan cheese ~ \$14 each

burrata basil oil, tomato marmalade, crostini ~ \$18 each

mushroom pizza parmesan, arugula, truffle oil \$18 each (6 slices per order)

margherita pizza mozzarella, parmesan, tomato, basil ~ \$16 each (6 slices per order)

chorizo pizza piquillo pepper, mozzarella, tomato sauce ~ \$18 each (6 slices per order)

seafood tasting prawns, mussels, shrimp, 1 dozen oysters and 1 whole lobster ~ \$160 per plate
/ 5-7 people

caviar with accompaniments potato blini, hard boiled egg, red onion, crème fraîche, caper, chives ~ \$70 one ounce

MINIMUM ORDER REQUIRED

crudités (serves 10 guests \$52 or serves 20 guests \$80

seasonal assortment of vegetables with housemade dips (minimum order of 4)

fresh fruits (serves 10 guests) \$80

seasonal assortment of fruits (minimum order of 5)

pulled pork sliders (serves 10 guests, 20 sliders) \$180

pulled pork, barbeque sauce, coleslaw, brioche bun (minimum order of 4)

beef sliders (serves 10 guests, 20 sliders) \$180

beef slider, barbeque sauce, coleslaw, brioche bun (minimum order of 4)

tuna sliders (serves 10 guests, 20 sliders) \$225

tuna, spicy coleslaw, avocado mousse, wasabi mayonnaise, brioche bun
(minimum order of 4)

portobello sandwiches (serves 10 guests, 10 sandwiches cut in half) \$160
(minimum order of 4)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change

Kid's Menu

Offered to children 12 years and under.

Children will select day of and will be charged based on what is ordered.



Entree Selection

grilled cheese seasonal vegetables, french fries or fruit \$12

roasted chicken seasonal vegetables, french fries or fruit \$14

pan roasted fish of the day seasonal vegetables, french fries or fruit \$18

pasta parmesan & butter or roasted tomato sauce \$12

cheese pizza roasted tomato sauce, mozzarella cheese \$14

risotto parmesan cheese \$12

Sides

french fries half order \$8

truffle fries half order parmesan, truffle oil \$9

seasonal vegetables \$6

seasonal fruit half \$8

Dessert

one scoop ice cream seasonal selection \$4.50

one scoop sorbet seasonal selection \$4.50

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Canapés

Canapés are bite sized appetizers which are tray passed by our service team
Minimum order of 3 dozen per selection

roasted pork sausage sliced tomato, whole grain mustard ~ \$45.00 per dozen

tuna tartare wasabi tobiko, crispy wonton ~ \$60.00 per dozen

ceviche pico de gallo, corn tortilla ~ \$60.00 per dozen

salmon crostini lemon, crème fraîche, dill ~ \$60.00 per dozen

goat cheese niçoise olive tapenade, crostini ~ \$45.00 per dozen

gruyere gougere, prosciutto ~ \$45.00 per dozen

roasted pork belly, arugula purée ~ \$60.00 per dozen

wild mushroom arancini ~ \$45.00 per dozen

fried alaskan shrimp, spicy chili sauce ~ \$60.00 per dozen

beef carpaccio, shaved parmesan, truffle aioli, brioche crostini ~ \$45.00 per dozen

chicken skewers, peanut dipping sauce ~ \$60.00 per dozen

skewered beef barbacoa, filet mignon, romesco ~ \$60.00 per dozen

shrimp dog, mustard remoulade ~ \$60.00 per dozen

roasted beets, quinoa, pistachio-crumble (vegan) ~ \$45.00 per dozen



Dessert

Mini Dessert Offerings Minimum order of 3 dozen per selection

mini tres lèches ~ \$52.00 per dozen

citrus cream puffs ~ \$52.00 per dozen

chocolate truffle cake ~ \$52.00 per dozen

seasonal fruit bars ~ \$46.00 per dozen

mexican wedding cookies ~ \$46.00 per dozen

seasonal fruit tartelettes ~ \$50.00 per dozen

assortiments of macarons ~ \$52.00 per dozen (chocolate, caramel, pistachio, strawberry, raspberry, cappuccino, lemon)

chocolate chip cookies ~ \$46.00 per dozen

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Special Event Lunch Menus

Drip hot coffee and hot tea service included during dessert with 3 course dinner menus. Bread & butter service \$7 per order

Menu sets below are sample menu sets. As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.

STARTERS

PLEASE SELECT ONE OPTION BELOW (you are welcome to select additional options for a \$6 charge)

wagyu beef carpaccio fried rice, truffle aioli

potato leek soup lemon pearls, smoked salmon, brioche crouton

tomato gazpacho focaccia crouton, basil, avocado, lemon oil (available june-september)

butternut squash soup pepitas, marshmallow (available november-march)

caesar salad romaine hearts, country croutons, parmesan

marinated beet salad arugula, candied pecans, citrus segments, goat cheese, sherry vinaigrette

fried green tomato salad pineapple salsa, goat cheese, crispy bacon, spicy aioli (available june-september)

warm wild mushroom & burrata tart arugula, pesto

roasted asparagus salad gribiche, watercress, parmesan, bacon, balsamic vinaigrette (available may-june)

ENTREES

PLEASE SELECT TWO OPTIONS BELOW

Orders will be taken tableside on the day of the event. (you are welcome to select additional options for a \$12 charge) we will also print on the menu "vegetarian option available upon request"

\$65 per person

roasted king salmon cherry tomatoes, arugula, bacon lardons, corn, tomato vinaigrette

buttermilk fried chicken potato leek purée, squash, fingerling potatoes, carrots

chicken parmesan sandwich provolone cheese, oregano, chili flake, tomato sauce, fries

mushroom pizza parmesan, arugula, truffle oil

risotto wild mushrooms, mascarpone, parmesan

tostada chipotle braised chicken, cotija cheese, black bean purée, avocado, romaine, pico de gallo, spicy crema, cilantro

duck confit salad granny smith apple, endive, candied pistachios, sherry vinaigrette

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change

Special Event Lunch Menus *(continued)*

Spring/Summer Menus available April - September

Bread service, coffee and tea service included with 3 course lunch

ENTREES

PLEASE SELECT TWO OPTIONS BELOW (you are welcome to select additional options for a \$12 charge) we will also print on the menu "vegetarian option available upon request"

\$75 per person

braised beef short ribs potato purée, market vegetables, short rib jus

petaluma organic chicken breast potato purée, market vegetables, chicken jus

ahi tuna "niçoise" mixed lettuce, haricot verts, tomato, egg, niçoise olive, capers, champagne vinaigrette

lobster sandwich bread, bacon, lemon aioli, tomato, fries (additional \$15 per person)

DESSERT

PLEASE SELECT ONE OPTION BELOW (you are welcome to select additional options for a \$6 charge)

vanilla bean crème brûlée salted shortbread cookie, seasonal sorbet

warm seasonal fruit crisp seasonal ice cream

molten chocolate cake salted caramel, seasonal ice cream

lemon pudding cake fresh berries, whipped cream

tres leches lemon curd, seasonal sorbet

coconut tapioca fruit salsa, seasonal sorbet (gluten & dairy free)



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Special Event Plated Brunch Menus

Drip coffee and tea service included with 2 course brunch (entrée & dessert)

Available Mondays-Saturdays from 8-10:30AM, Sundays from 9-2pm

For parties of 10-20 guests

BITES TO SHARE AT THE TABLE

A fun way to start the morning; add these on to your two course breakfast

fresh fruits seasonal assortment of fruits (serves 10 guests) \$80 per order

churros with caramel and chocolate dipping sauces (serves 3 guests) \$12 per order

caviar with accompaniments potato blini, hard boiled egg, red onion, crème fraîche, caper, chives \$70 one ounce

TWO COURSE PLATED BRUNCH

ENTREES

PLEASE SELECT TWO OPTIONS BELOW

Orders will be taken tableside on the day of the event. We will also print on the menu "vegetarian option available upon request"

\$52 per person

bagel & lox smoked salmon, arugula, cream cheese, capers, onions

brioche french toast fruit compote, hobbs bacon, syrup

breakfast burrito chipotle salsa, scrambled eggs, sausage, cheddar, black beans, avocado, pico de gallo, fried potatoes

chilaquiles salsa roja, crispy tortillas, eggs, crema, avocado, cotija

roasted king salmon cherry tomatoes, arugula, bacon lardons, corn, tomato vinaigrette

butter milk fried chicken potato leek puree, squash, fingerling potatoes, carrots

risotto seasonal vegetables, wild mushrooms, mascarpone, parmesan

tostada chipotle braised chicken, cotija cheese, black bean puree, avocado, romaine, pico de gallo, spicy crema, cilantro

duck confit salad granny smith apple, belgian endive, kumquats, candied pistachios, sherry vinaigrette

DESSERT

PLEASE SELECT ONE OPTION BELOW

vanilla bean crème brûlée salted shortbread cookie, seasonal sorbet

warm seasonal fruit crisp seasonal ice cream

molten chocolate cake salted caramel, seasonal ice cream

lemon pudding cake fresh berries, whipped cream

tres leches lemon curd, seasonal sorbet

coconut tapioca fruit salsa, seasonal sorbet (gluten & dairy free)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change

Special Event Breakfast Buffets

FULL BREAKFAST | \$53 per person

beverages (all included)

roast coffee & mighty leaf tea selections
with sugar & cream
orange juice

eggs (select one) additional egg: \$8

scramble eggs, fine herbs
frittata, seasonal vegetables, mozzarella
cheese

light bites (all included)

bagels with cream cheese
seasonal fresh fruit
house made granola
plain low-fat greek yogurt

meats (select one) additional meat: \$8

bacon
house made pork sausage
chicken apple sausage

CONTINENTAL BREAKFAST | \$36 per person

beverages (all included)

roast coffee & mighty leaf tea selections with sugar & cream
orange juice

light bites (all included)

bagels with cream cheese
seasonal fresh fruit
house made granola
plain low-fat greek yogurt

ADDITIONAL OPTIONS TO INCLUDE FOR YOUR GUESTS

additional food add ons

assorted pastries & croissants ~ \$15 per person
sliced smoked salmon, capers, red onion ~ \$15 per person
french toast, maple syrup, whipped cream ~ \$15 per person
breakfast potatoes, caramelized onions ~ \$8 per person with full breakfast
breakfast burritos ~ \$16 per person

additional beverage add ons

classic mimosas ~ \$15 per order
bellini ~ \$15 per order
edk bloody mary, infused vodka ~ \$16 per order
grapefruit juice - \$4.50 per person
sparkling mineral waters - \$7.50 per bottle

**Per Person Prices Reflect Refreshing Selection For Up To 2.5 Hours, \$5 Per Person For Each Additional Hour.*

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



Host Cocktails at Your Event!

ESSENTIAL COCKTAILS

Essential Cocktails are charged based on consumption (must select all well or all Premium liquors) these average about \$12-16 per order

Includes:

Alcohol

Vodka

Rum

Gin

Tequila

Whiskey

Mixers

Tonic water

Sparkling water Coke

Ginger ale

Ice

Garnishes

Limes

Lemons



WELL LIQUORS (please know well liquors are subject to change)

Tequila Cazadores Blanco

Whiskey Benchmark

Vodka Sobieski

Rum Cruzan

Gin Damwelle

PREMIUM OPTIONS

Vodka Tito's, Chopin, Grey Goose

Rum Don Q, Zaya 16, Mount Gay, Eclipse

Gin 209, Beefeater, Bombay Sapphire, Hendricks

Tequila Casamigos Blanco, Chamucos Reposado, Don Julio Blanco

Whiskey Bender's Rye, Knob Creek Rye, Rittenhouse Rye, Basil Hayden, High West, Knob Creek, Maker's Mark

Cocktails are seasonally prepared and may vary with seasonal selections, prices and brands are subject to change, shots are not served on property



Specialty Cocktails

May select up to 2 Specialty Cocktails for your event.

We batch and charge for a minimum of 1 cocktail per person of each specialty cocktail selection.

Custom cocktails not listed below can be requested (will need to be approved by venue)

CHOOSE ONE LIQUOR PER PREMIUM COCKTAIL

Manhattan

Well \$17

Premium \$22: Basil Hayden, High West, Knob Creek, Maker's Mark

Negroni

Well \$17

Premium \$22: 209, Beefeater, Bombay Sapphire, Hendricks, Gunpowder

Boulevardier

Well \$17

Premium \$22: Basil Hayden, High West, Knob Creek, Maker's Mark

Vieux Carré

Well \$18

Premium \$23: Bender's Rye, Knob Creek Rye, Rittenhouse Rye price

Margarita

Well \$16

Premium \$22: Casamigos Blanco, Chamucos Reposado, Don Julio

Bloody Mary

Well \$16

Premium \$22: Tito's, Chopin, Grey Goose

Mimosa

Well \$15 House Prosecco Premium

Premium \$25 Schramsberg Blanc de Blanc

Moscow Mule

Well \$15

Premium \$20: Tito's, Chopin, Grey Goose

Cosmopolitan

Well \$15

Premium \$20: Tito's, Chopin, Grey Goose

Kir Royale

Well \$16 House Prosecco

Premium \$25 Schramsberg Blanc de Blanc

Old Fashioned

Well \$17

Premium \$20: Bender's Rye, Knob Creek Rye, Rittenhouse Rye, Basil Hayden, High West, Knob Creek, Maker's Mark price (choose one liquor)

Martini (gin or vodka)

Well \$15 | Premium \$20

Gin: 209, Beefeater, Bombay Sapphire, Hendricks price

Vodka: Tito's, Chopin, Grey Goose

**additional rental charge for glassware*

Cocktails are seasonally prepared and may vary with seasonal selections, prices are subject to change

RECOMMENDED EVENT WINE LIST

You may choose up to 3 still wines and 1 sparkling wine. If you would like to offer more than 3 still wines and 1 sparkling wine there is a \$10 per person additional wine service fee per guest.

SPARKLING

Louis Pommery Brut, California N.V. 66
Faire La Fete, Cremant de Limoux Brut Rose, France N.V. 68
JCB No 69 Cremant de Limouz Brut Rose N.V. 69
Roederer Estate Brut Anderson Valley N.V. 74
Domaine Carneros Brut, by Taittinger, Napa 2018 98
Ayala Brut Majeur, AY Champagne France N.V. 99
Schramsberg Blanc De Blancs Napa Valley 2019 125

SAUVIGNON BLANC

Waldele "Horsetable Vineyard" Sonoma County 2021 42
Honig Napa Valley 2022 53
Chalk Hill Sonoma County 2021 56
Stone Edge Farm Sonoma Valley 2019 61
William Fevre Saint-Bris, Burgundy France 2020 64

CHARDONNAY

Gehricke Russian River Valley 2021 52
Bravium Russian River Valley 2021 68
Hanzell "Sebella" Sonoma Valley 2020 72
Walt Sonoma Coast 2020 72
Gary Farrell Russian River Valley 2020 78
Freeman "Ryo-Fu" Russian River Valley 2021 90
Farniente Napa Valley 2021 136

INTERESTING WHITES

Scarpetta Pinot Grigio Delle Venezie Igt Italy 2021 52
Kysela Pere & Fils Picpoul De Pinet 2021 52
Pazo Das Bruxas Albarino, Rias Baixas, Spain 2020 55
Sixteen 600 "Steel Plow" Viognier Sonoma Valley 2018 64
Whetstone "Catie's Corner Vineyard" Viognier Russian River Valley 96

ROSÉ

Vivier Rose of Pinot Noir, Sonoma Coast 2021 42
Cline Mourvedre Rose, Contra Costa County 2021 46
Art House "The Breeze" Pinot Noir Rose, Carneros 2021 54
Gehricke Rose, Los Carneros 2020 68
Sangiacomo Vin Gris De Pinot Noir, Sonoma Coast 2021 70

Please note: Wines subject to availability. Vintages and prices are subject to change, current wine list will be provided at request or when event planning begins. Updated 8/7/2023.



RECOMMENDED EVENT WINE LIST

(continued)

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PINOT NOIR

Gehricke Sonoma Coast 2020 70
Bruliam "Soberanes Vineyard" Santa Lucia Highlands 2019 84
Gregory James Bacigalupi Vineyard, Russian River Valley 2018 98
Art House McKenzie-Mueller Vineyard, Napa Valley 2016 105
Domaine Lecheneaut Hautes-Cotes De Nuit Burgundy France 2018 112
Sangiaco Sonoma Coast 2021 121
Freeman "Yu-Ki Estate" Sonoma Coast 2019 123
Convence Sonoma Coast 2019 136
Chateau De Chamirey Clos Des Ruelles "Monopole" Burgundy France 2018 142
Talisman "Weir VYD" Yorkville Highlands, Sonoma County 2017 145

CABERNET & CABERNET BLENDS

Kenwood "Jack London Vineyard" Sonoma Mountain 2018 74
Sean Minor North Coast 2020 74
La Storia Alexander Valley Estate, Sonoma County 2020 78
Far Niente Post & Beam Napa Valley 2021 88
Gundlach Bundschu Sonoma County 2019 105
Frank Family Napa Valley 2019 131
J Davies Diamond Mountain District Napa Valley 2018 270

SYRAH & RHONE RED

Cline Syrah, Estate Grown, Los Carneros Sonoma 2019 66
Sixteen 600 "Val Rossi Hommage", Grenache/Mourvedre/Syrah Blend, Sonoma County 2015 85
Anaba Turbine Red GSM Sonoma Valley 2016 100

INTERESTING REDS

Domaine De La Janasse Red Blend, Cotes Du Rhone France 2020 64
Octave, Intermission Cellars 30% Syrah, 25% Merlot, 22% Cab Sauv 4% Sangiovese, 2% Cab Franc, 2% Zinfandel, Sonoma County 2018 75
Biale Zinfandel, Black Chicken Vineyards, Napa Valley 2021 75
Rafanelli Zinfandel, Dry Creek Valley Sonoma County 2021 105
Robert Sinskey "POV" Merlot/Cab Franc?Cabernet Napa 2017 110

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