



Callippe Social Events

EVENTS@PLAYCALLIPPE.COM | (C) 925.523.8411 | 8500 CLUBHOUSE DRIVE PLEASANTON, CA 94566

Daytime

PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

April – October Reception Site Fee

11:00 AM TO 2:00 PM

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$1525	SATURDAYS & HOLIDAYS	\$2150	SATURDAYS & HOLIDAYS	\$4275
FRIDAYS & SUNDAYS	\$1225	FRIDAYS & SUNDAYS	\$1850	FRIDAYS & SUNDAYS	\$2450
MONDAYS – THURSDAYS	\$925	MONDAYS – THURSDAYS	\$1525	MONDAYS – THURSDAYS	\$1850

*VENUE FEES INCLUDE SERVICE CHARGE

November – March Reception Site Fee

11:00 AM TO 2:00 PM

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$925	SATURDAYS & HOLIDAYS	\$1225	SATURDAYS & HOLIDAYS	\$2450
FRIDAYS & SUNDAYS	\$625	FRIDAYS & SUNDAYS	\$925	FRIDAYS & SUNDAYS	\$1850
MONDAYS – THURSDAYS	\$305	MONDAYS – THURSDAYS	\$625	MONDAYS – THURSDAYS	\$1225

*VENUE FEES INCLUDE SERVICE CHARGE

ALL DAYTIME EVENTS MUST END BY 2:00 PM

* FOOD & BEVERAGE FEES WILL INCUR ALL APPLICABLE TAXES.
ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Evening

PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

April – October Reception Site Fee

6:00 PM TO 10:00 PM

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$3050	SATURDAYS & HOLIDAYS	\$3675	SATURDAYS & HOLIDAYS	\$11000
FRIDAYS & SUNDAYS	\$2150	FRIDAYS & SUNDAYS	\$2750	FRIDAYS & SUNDAYS	\$6725
MONDAYS – THURSDAYS	\$925	MONDAYS – THURSDAYS	\$1225	MONDAYS – THURSDAYS	\$3675

*VENUE FEES INCLUDE SERVICE CHARGE

November – March Reception Site Fee

6:00 PM TO 10:00 PM

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$2450	SATURDAYS & HOLIDAYS	\$3050	SATURDAYS & HOLIDAYS	\$4900
FRIDAYS & SUNDAYS	\$1850	FRIDAYS & SUNDAYS	\$2450	FRIDAYS & SUNDAYS	\$2450
MONDAYS – THURSDAYS	\$625	MONDAYS – THURSDAYS	\$1225	MONDAYS – THURSDAYS	\$1850

*VENUE FEES INCLUDE SERVICE CHARGE

ALL EVENING EVENTS MUST END BY 10:30 PM

* FOOD & BEVERAGE FEES WILL INCUR ALL APPLICABLE TAXES.
ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Venue Information

Included

SET UP & BREAKDOWN
RECEPTION VERANDA
PRE-EVENT ACCESS
DEDICATED DAY OF CONTACT
EXPERIENCED EVENT STAFF
WHITE OR IVORY STANDARD LINEN

YOUR CHOICE OF NAPKIN COLOR
WHITE GARDEN CHAIRS
60" ROUND GUEST TABLES
TABLES FOR: DESSERTS, GIFTS, SIGN-IN, DJ, ETC.
CHINA, FLATWARE, & GLASSWARE
30 MINUTE POST-EVENT ACCESS

Enhancements

EXTRA HOUR OF EVENT TIME \$625*

DO YOU WANT TO MAKE SURE YOU HAVE ENOUGH TIME TO PARTY AT THE END OF THE NIGHT? ADDITIONAL HALF HOUR FOR \$250.

COCKTAIL PATIO \$625*

NEED A LITTLE EXTRA SPACE? ADD OUR COCKTAIL PATIO TO YOUR RENTAL FOR A SEPARATE SPACE TO TREAT YOUR GUESTS TO APPETIZERS AND WINE.

CHAMPAGNE & CIDER GREETING \$4* PER GUEST

BEGIN YOUR EVENT IN STYLE WITH A FABULOUS WELCOME! GREET YOUR GUESTS WITH GLASSES OF BUBBLY CHAMPAGNE OR SPARKLING CIDER.

PHOTO BOOTH \$800

INCLUDES UNLIMITED 2X6 PRINTS FOR YOUR WHOLE EVENT, BACKDROP, CUSTOMIZED TEMPLATE, AND ACCESS TO FULL ALBUM AFTER YOUR EVENT.

VINTAGE AUDIO GUEST BOOK \$150

VOICEMAILS THAT YOU'LL ACTUALLY WANT TO KEEP! OUR AUDIO GUEST BOOK IS A UNIQUE WAY FOR YOUR GUESTS TO SHARE THEIR EXCITEMENT OF YOUR BEAUTIFUL EVENT. THEY SIMPLY NEED TO PICK UP THE PHONE, WAIT FOR THE BEEP, AND LEAVE THEIR MESSAGE.

FULL LENGTH MIRROR \$100

RENT OUR MODERN FLOOR LENGTH MIRROR FOR A UNIQUE WAY TO DISPLAY YOUR SEATING CHART OR USE AS A SELFIE MIRROR!

OUTDOOR HEATERS & FIRE PITS \$75 EACH

ADD ON OUTDOOR PYRAMID HEATERS TO KEEP YOUR GUESTS WARM OR FIRE PITS WITH PATIO FURNITURE FOR A NICE COZY SPOT FOR YOUR GUESTS TO RELAX.

*3 HEATERS & 2 FIRE PITS AVAILABLE

***INCLUDES SERVICE CHARGE**

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Appetizers

Displayed

\$10 PER GUEST

FRESH SEASONAL FRUIT DISPLAY
VEGETABLE DISPLAY
CHARCUTERIE BOARD & CRACKERS

Butler's (SELECT THREE)

\$21 PER GUEST

BRUSCHETTA (V)
SPICY CAULIFLOWER
CAPRESE SKEWERS (V) (GF)
ARTICHOKE DIP ON GARLIC CROSTINI (V)
SAMOSAS WITH MINT CHUTNEY (V)
TEMPURA CHICKEN SKEWERS WITH KOREAN BBQ SAUCE
CHICKEN CORDON BLEU BITES WITH DIJON
MARINATED MUSHROOM STUFFED WITH ITALIAN SAUSAGE
SEASONED STEAK CROSTINI TOPPED CREAMY HERB HORSERADISH
BEEF TERIYAKI SKEWERS
COCKTAIL MEATBALLS
MINI BEEF WELLINGTON CUPS
SMOKED SALMON FLATBREAD
COCONUT SHRIMP *
WONTON POKE *
SMOKED SALMON CUCUMBER BITES *

* ADD \$1 PER GUEST

Displayed & Butler's

1 BUTLER'S \$16.00 PER GUEST | 2 BUTLER'S \$22.00 PER GUEST

FRESH SEASONAL FRUIT DISPLAY
VEGETABLE DISPLAY
CHARCUTERIE BOARD & CRACKERS
ADDITIONAL BUTLER'S SELECTIONS | \$7 PER GUEST

*FOOD & BEVERAGE FEES INCLUDE SERVICE CHARGE

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Brunch

Buffets

PLEASANTON TASTE | \$37

FRESH BREAD AND PASTRY BASKET
FRESH FRUIT DISPLAY
FRITTATA
BACON
COUNTRY POTATOES
FRENCH TOAST CASSEROLE
BOW TIE PESTO PASTA SALAD
BABY GREENS SALAD WITH MAPLE VINAIGRETTE
COFFEE AND JUICE BAR

CALIFORNIA SAVORY | \$43

FRESH BREAD AND PASTRY BASKET
FRESH FRUIT DISPLAY
WAFFLE BAR
BACON
FRITTATA
PRIME RIB HASH
SMOKED SALMON FLATBREAD
CREAMY PESTO PENNE
CAESAR SALAD
COFFEE AND JUICE BAR

Batched Brunch Cocktails

SERVES 10-12 GUESTS | \$98

BLOODY MARY
MIMOSA
IRISH COFFEE
SANGRIA

**AVAILABLE FOR DAYTIME EVENTS ONLY*

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Lunch

Buffets

THE HARVEST | \$37

TRI TIP WITH CABERNET REDUCTION
TUSCAN CHICKEN BREAST
GARLIC HERB PENNE
ROASTED POTATOES
SEASONAL VEGETABLE
GARDEN SALAD

THE GRILLER | \$32

TRI TIP WITH CHIMICHURRI
PULLED PORK
GRILLED SEASONAL VEGETABLE
MACARONI & CHEESE
RANCH STYLE BEANS
COLE SLAW
GARDEN SALAD
HAWAIIAN ROLLS

LA FIESTA | \$29

CHICKEN OR FAJITA VEGETABLES
CARNITAS
CORN TORTILLAS
MEXICAN RICE
REFRIED BEANS
TOPPINGS
CHIPS & SALSA
GARDEN SALAD

**AVAILABLE FOR DAYTIME EVENTS ONLY*

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Dinner

Buffets

CHEF'S | \$49

PRIME RIB CARVING STATION | *AU JUS & CREAMY HORSERADISH*

BAKED CHICKEN | *CREAMY DIJON OR PICCATA*

PENNE | *MARINARA OR ALFREDO*

POTATO | *ROASTED ROSEMARY OR GARLIC MASHED*

SEASONAL VEGETABLE

HACIENDA SALAD | *MIXED GREENS, CANDIED PECANS, FETA, APPLES, MAPLE VINAIGRETTE*

CLASSIC CAESAR SALAD

FRENCH DINNER ROLLS & BUTTER

**REMOVE CHICKEN ADD SALMON +\$5 PER GUEST*

PRESERVE | \$43

MARINATED TRI TIP | *CREAMY DIJON OR BRANDY PEPPERCORN*

BAKED CHICKEN | *GARLIC MUSHROOM OR CREAMY TUSCAN*

PENNE PASTA | *CREAMY PESTO OR CAJUN*

POTATO | *ROASTED ROSEMARY OR GARLIC MASHED*

SEASONAL VEGETABLE

HACIENDA SALAD | *MIXED GREENS, CANDIED PECANS, FETA, APPLES, MAPLE VINAIGRETTE*

CLASSIC CAESAR SALAD

FRENCH DINNER ROLLS & BUTTER

**REMOVE CHICKEN ADD SALMON +\$5 PER GUEST*

CASA CALLIPPE | \$37

CARNE ASADA

CHILI VERDE | *PORK*

CHEESE ENCHILADAS

MIXED FAJITA VEGETABLES

MEXICAN RICE

REFRIED BEANS

WARM CORN TORTILLAS

TOPPINGS | *CHEESE, SOUR CREAM, GUACAMOLE, PICO DE GALLO, ONIONS & CILANTRO*

CHIPS & SALSAS

GARDEN SALAD | *MIXED GREENS, FRESH SEASONAL VEGETABLES, RANCH & ITALIAN DRESSING*

*FOOD & BEVERAGE FEES INCLUDE SERVICE CHARGE

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Plated

AVAILABLE FOR GROUPS OF 100 OR LESS

Salads (SELECT ONE)

CALLIPPE CAESAR

CHOPPED ROMAINE, GARLIC CROUTONS, SHREDDED PARMESAN, CAESAR DRESSING

HACIENDA SALAD

MIXED BABY GREENS, APPLES, CRUMBLLED FETA, CANDIED PECANS, MAPLE VINAIGRETTE

Entrees (SELECT TWO)

CHICKEN PICCATA | \$49

WHITE WINE LEMON CAPER SAUCE, CREAMY RISOTTO, FRESH SEASONAL VEGETABLE

CREAMY DIJON CHICKEN | \$49

DIJON CREAM SAUCE, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLE

FILET MIGNON | \$68

BORDELAISE SAUCE, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLE

FLAT IRON STEAK | \$61

HERBED BUTTER, GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLE

SALMON MILANO | \$55

HOMEMADE PESTO BUTTER, CREAMY RISOTTO, FRESH SEASONAL VEGETABLE

CHILEAN SEA BASS | \$68

GARLIC LEMON CAPER SAUCE, CREAMY PESTO FETTUCCHINI, FRESH SEASONAL VEGETABLE

Vegetarian (SELECT ONE)

VEGETARIAN LASAGNA | \$43

ROASTED PEPPER, BROCCOLI, CARROTS, BÉCHAMEL SAUCE ON A BED OF MARINARA, FRESH SEASONAL VEGETABLE

FARMERS MARKET RISOTTO | \$43

MUSHROOMS, SPINACH, PEAS, CARROTS, FRESH SEASONAL VEGETABLE (VEGAN & GLUTEN FREE)

PLACE CARD MUST BE PROVIDED FOR EACH GUEST INDICATING THEIR ENTREE SELECTION.

*FOOD & BEVERAGE FEES INCLUDE SERVICE CHARGE

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Drinks & Desserts

HOSTED BAR PACKAGES PRICED PER ADULT GUEST & INCLUDE NONALCOHOLIC BEVERAGES.

BAR SERVICE HOURS ARE CONSECUTIVE, STARTING AT COCKTAIL HOUR & ENDING 30 MINUTES BEFORE EVENT CONCLUDES.

Nonalcoholic

\$5 | PER GUEST

ASSORTED SOFT DRINKS, ICED TEA, LEMONADE, HOT COFFEE AND HOT TEA (AT THE BAR)

*REQUIRED FOR ALL EVENTS

Beer & Wine

\$33 | PER GUEST

HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, CABERNET, & 4 BEERS ON DRAFT

Club

\$37 | PER GUEST

INCLUDES BEER & WINE PACKAGE, 2 CUSTOM SIGNATURE COCKTAILS, & HOUSE LIQUORS

Call

\$43 | PER GUEST

INCLUDES BEER & WINE PACKAGE, 2 CUSTOM SIGNATURE COCKTAILS, TITOS VODKA, ESPOLON TEQUILA, JACK DANIELS WHISKEY, BEEFEATER GIN, CAPTAIN MORGAN SPICED RUM, & JAMESON WHISKEY

Premium

\$54 | PER GUEST

INCLUDES BEER & WINE PACKAGE, 2 CUSTOM SIGNATURE COCKTAILS, KETEL ONE VODKA, CASAMIGOS TEQUILA, BULLEIT BOURBON, TANQUERAY GIN, MALIBU RUM, & JOHNNIE WALKER BLACK

GREETING OR TOAST CHAMPAGNE & SPARKLING APPLE CIDER \$4 | PER GUEST

MOCKTAIL MENU \$10 | PER GUEST INCLUDES 5 MOCKTAIL OPTIONS

Desserts

BITES \$10 | PER GUEST

(SELECT FOUR)

LEMON BARS, BLONDIE BITES, TUXEDO TRUFFLE CAKE CUPS, CHEESECAKE BITES, CHOCOLATE ECLAIRS, BROWNIE BITES, CHOCOLATE CHIP TOFFEE COOKIE, CREAM PUFFS, FRUIT & BERRY DISPLAY

CAKE CUTTING | \$3 PER GUEST

OUTSIDE DESSERTS | \$250 FLAT RATE

* FOOD & BEVERAGE FEES WILL INCUR ALL APPLICABLE TAXES.

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Frequently Asked Questions

HOW DO I SECURE MY DATE?

IN ORDER TO OFFICIALLY RESERVE YOUR DATE, WE WILL NEED A SIGNED BANQUET CONTRACT AND DEPOSIT EQUAL TO YOUR SITE FEE.

WHEN ARE MY FINAL NUMBERS AND PAYMENT DUE?

YOUR FINAL GUEST COUNT AND PAYMENT ARE DUE 2 WEEKS BEFORE YOUR EVENT. YOUR FINAL PAYMENT MUST BE MADE BY CREDIT CARD, CASH, OR CASHIER'S CHECK. PERSONAL CHECKS ARE NOT ACCEPTED AS FINAL PAYMENT.

IS THERE ANYTHING MY VENDORS SHOULD KNOW?

YOUR VENDORS HAVE ACCESS TO THE SPACE 2 HOURS BEFORE AND 30 MINUTES AFTER YOUR EVENT. VENDORS MUST BE SELF-SUFFICIENT AND MUST LEAVE THE SPACE AS IT WAS FOUND. ANY DAMAGES WILL RESULT IN ADDITIONAL FEES.

ARE THERE ANY DÉCOR RULES I SHOULD BE AWARE OF?

WE DO NOT ALLOW NAILS, STAPLES, HOOKS, TAPE, CONFETTI, OR GLITTER. CANDLES MUST BE IN CONTAINERS TALLER THAN THE TOP OF THE FLAME & HAVE AN ENCLOSED BASE. ALL PERSONAL AND RENTAL ITEMS MUST BE REMOVED AT THE END OF YOUR EVENT. CALLIPPE IS NOT RESPONSIBLE FOR ANY ITEMS LEFT BEHIND. ANY DAMAGES WILL RESULT IN ADDITIONAL FEES.

IS THE VENUE HANDICAP ACCESSIBLE?

YES, OUR VENUE IS FULLY HANDICAP ACCESSIBLE.

WHAT TIME DO WE ARRIVE TO SET UP?

YOU HAVE ACCESS UP TO 1 HOUR PRIOR TO YOUR EVENT FOR SET UP. FAMILY MEMBERS AND GUESTS WILL ARRIVE AT YOUR CONTRACTED START TIME.

Recommended Vendors

Bakeries & Sweets

PRIMROSE BAKERY
925.249.1261
SERVICE@PRIMROSEBAKERY.COM

CAKE DELIGHT
925.373.7786
INFO@CAKEDELIGHT.COM

NOLAND'S BAKERY
925.462.3333
NOLANDCAKESHOP@GMAIL.COM

Photography & Video

HANNAH LEIGH PHOTOGRAPHY
WWW.HANNAHLEIGHPHOTO.COM
@HANLEIGHPHOTO

ADAM J. CLARK PHOTOGRAPHY
925.456.4825
ADAM@ADAMJCLARKPHOTOGRAPHY.COM

Floral

CALLIPPE PRESERVE FLORALS
925.523.8411
EVENTS@PLAYCALLIPPE.COM

BLUSHING FLORALS
510.334.9727
YOLISFLOWERS@GMAIL.COM

DJ & Lighting Services

JUSTINTERTAINMENT
JUSTIN "DJ JUST-IN" JAMES
415.578.5764

AMOS PRODUCTIONS
800.693.5003
INFO@AMOSPRO.COM

DJ MARK ADDINGTON
(925) 399-9887
MARK@MARKADDINGTONEVENTS.COM

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