

Outside Catering

Social Events



Daytime Social Events

April – October Reception Site Fee

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$2750	SATURDAYS & HOLIDAYS	\$3375	SATURDAYS & HOLIDAYS	\$2750
FRIDAYS & SUNDAYS	\$2450	FRIDAYS & SUNDAYS	\$3050	FRIDAYS & SUNDAYS	\$1850
MONDAYS – THURSDAYS	\$2150	MONDAYS – THURSDAYS	\$2750	MONDAYS – THURSDAYS	\$1525

*VENUE FEES INCLUDE SERVICE CHARGE

November – March Reception Site Fee

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

*VENUE FEES INCLUDE SERVICE CHARGE

* PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

* VENUE FEES WILL INCUR 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Evening Social Events

April – October Reception Site Fee

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$4900	SATURDAYS & HOLIDAYS	\$7325	SATURDAYS & HOLIDAYS	\$5500
FRIDAYS & SUNDAYS	\$4275	FRIDAYS & SUNDAYS	\$4900	FRIDAYS & SUNDAYS	\$3675
MONDAYS – THURSDAYS	\$3675	MONDAYS – THURSDAYS	\$3975	MONDAYS – THURSDAYS	\$2150

*VENUE FEES INCLUDE SERVICE CHARGE

November – March Reception Site Fee

UP TO 150 GUESTS		UP TO 200 GUESTS		FOOD & BEVERAGE MINIMUM	
SATURDAYS & HOLIDAYS	\$3675	SATURDAYS & HOLIDAYS	\$4275	SATURDAYS & HOLIDAYS	\$2450
FRIDAYS & SUNDAYS	\$3050	FRIDAYS & SUNDAYS	\$3675	FRIDAYS & SUNDAYS	\$1850
MONDAYS – THURSDAYS	\$2450	MONDAYS – THURSDAYS	\$3050	MONDAYS – THURSDAYS	\$1225

*VENUE FEES INCLUDE SERVICE CHARGE

* PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

* VENUE FEES WILL INCUR ALL APPLICABLE TAXES.

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Venue Information & Policies

Included

INCLUDES USE OF RECEPTION VERANDA

SET UP & BREAKDOWN

PRE-EVENT ACCESS

DEDICATED DAY OF CONTACT

FRONT OF THE HOUSE EVENT STAFF

WHITE OR IVORY STANDARD LINEN

YOUR CHOICE OF NAPKIN COLOR

WHITE GARDEN CHAIRS

60" ROUND GUEST TABLES

TABLES FOR: DESSERTS, BUFFET, GIFTS, ETC.,

30 MINUTE POST-EVENT ACCESS FOR CLEAN UP

Policies

CERTIFICATE OF LIABILITY INSURANCE NOTING CALLIPPE PRESERVE AS AN ADDITIONAL INSURED MUST BE PROVIDED BY CATERER NO LATER THAN 30 DAYS PRIOR TO EVENT DATE WHETHER OR NOT CATERER IS STAYING FOR FOOD SERVICE.

FOOD WAIVER AND INDEMNIFICATION AGREEMENT ARE DUE NO LATER THAN 30 DAYS BEFORE THE DAY OF YOUR EVENT.

MUST PROVIDE CALLIPPE WITH MENU NO LATER THAN 2 WEEKS BEFORE YOUR EVENT

CALLIPPE WILL NOT PREPARE ANY CATERED FOOD. CATERER MUST BE COMPLETELY SELF-CONTAINED NOT REQUIRING ANY USE OF THE KITCHEN FACILITIES INCLUDING HOT AND COLD PREPARATION AREAS, REFRIGERATORS AND FREEZERS.

OUTSIDE CATERER WILL PROVIDE ALL NECESSARY CHAFING DISHES AND DISPLAY TRAYS REQUIRED TO DISPLAY HOT AND COLD FOOD ITEMS. CHAFING FUEL, UTENSILS, AND FOOD WARMERS CAN BE PROVIDED BY CALLIPPE FOR AN ADDITIONAL FEE.

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

ALL FOOD & BEVERAGE CHARGES INCLUDE 22% SERVICE CHARGE AND WILL INCUR ALL APPLICABLE TAXES.
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Beverages

HOSTED BAR PACKAGES PRICED PER ADULT GUEST & INCLUDES NONALCOHOLIC BEVERAGES.
HOURS OF BAR SERVICE ARE CONSECUTIVE AND BEGIN AT COCKTAIL HOUR.

Premium

1 HOUR: \$30.00 | 2 HOURS: \$36.00 | 3 HOURS: \$42.00 | 4 HOURS: \$48.00 | 5 HOURS: \$54.00

KETEL ONE VODKA, PATRON TEQUILA, BULLEIT BOURBON, TANQUERAY GIN, BACARDI LIGHT RUM, JAMESON WHISKEY, HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, CABERNET, & 4 BEERS ON DRAFT

Call

1 HOUR: \$23.00 | 2 HOURS: \$28.00 | 3 HOURS: \$33.00 | 4 HOURS: \$38.00 | 5 HOURS: \$43.00

TITOS VODKA, EL JIMADOR REPOSADO TEQUILA, JACK DANIELS WHISKEY, BEEFEATER GIN, CAPTAIN MORGAN SPICED RUM, BUSHMILLS IRISH WHISKEY, HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, CABERNET, & 4 BEERS ON DRAFT

Club

1 HOUR: \$21.00 | 2 HOURS: \$25.00 | 3 HOURS: \$29.00 | 4 HOURS: \$33.00 | 5 HOURS: \$37.00

HOUSE VODKA, HOUSE GIN, HOUSE TEQUILA, HOUSE RUM, HOUSE WHISKEY, HOUSE SCOTCH, HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, CABERNET, & 4 BEERS ON DRAFT

Beer & Wine

1 HOUR: \$17.00 | 2 HOURS: \$21.00 | 3 HOURS: \$25.00 | 4 HOURS: \$29.00 | 5 HOURS: \$33.00

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

Nonalcoholic (REQUIRED)

\$5.00 | PER GUEST

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

CORKAGE: BYO WINE OR CHAMPAGNE AT \$25 CORKAGE PER 750 ML. BOTTLE. PAYMENT IS DUE THE NIGHT OF YOUR EVENT. CORKAGE FEES DO NOT COUNT TOWARDS FOOD AND BEVERAGE MINIMUM.

NO HOST BAR: BAR SET UP FEE \$185 (INCLUDES BARTENDER). ON CONSUMPTION OR CASH BARS SALES DO NOT COUNT TOWARDS FOOD AND BEVERAGE MINIMUM.

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Desserts

Cake Cutting

\$3 | GUEST

Hot Cocoa & Cookies

\$8 | GUEST

MARSHMALLOWS, WHIPPED CREAM, AND COOKIES

Bites (SELECT FOUR)

\$10 | GUEST

LEMON BARS

BLONDIE BITES

TUXEDO TRUFFLE CAKE CUPS

CHEESECAKE BITES

CHOCOLATE ECLAIRS

BROWNIE BITES

CHOCOLATE CHIP TOFFEE COOKIE

CREAM PUFFS

FRUIT & BERRY DISPLAY

*FOOD & BEVERAGE PRICES INCLUDE SERVICE CHARGE

Late Night

Mac & Cheese

\$13 | GUEST

BACON BITS, SLICED HOT LINK, JALAPENOS,
GREEN ONIONS, SHREDDED CHEESE

Sliders & Chips

\$13 | GUEST

YOUR CHOICE OF CHEESEBURGER,
FRIED CHICKEN, OR BBQ PULLED PORK

Soft Pretzels

\$10 | GUEST

MUSTARDS, CHEESE, NUTELLA
WITH SALTED & CINNAMON SUGAR PRETZELS

Bites (SELECT TWO)

\$13 | GUEST

BONELESS BUFFALO WINGS

MOZZARELLA STICKS

BUFFALO CHICKEN EMPANADAS

CHICKEN TAQUITOS

MINI BEEF TACOS

KOREAN BBQ EGG ROLLS

VEGETABLE SPRING ROLLS

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