



The Faculty Club
University of California
Berkeley, CA 94720-6050

This menu packet contains much of the information you will need to plan an event at The Faculty Club on the UC Berkeley campus. In addition to a variety of dining choices, we have enclosed an information sheet at the end of this packet that may help you in the preliminary stages of your planning. Of course, you will have many questions, special requests and detailed instructions for us as you make your final plans. Often, these may be settled by phone or by scheduling an appointment with me.

In the planning of your event, it may be helpful if you are familiar with the sizes and layouts of the many dining rooms in The Club. As the banquet spaces are booked throughout the week, the rooms you wish to view may be occupied. To avoid the inconvenience of not being able to see a particular room or not being able to meet with a manager, please call and schedule a time to meet with us and to take a tour.

I look forward to hearing from you and helping you make your event a success with the help of The Faculty Club team.

Sincerely,

Kenna Richards
Weekend Banquet and Event Coordinator
(510) 643-0834
kenna@berkeleyfacultyclub.com



POLICIES

PLEASE READ CAREFULLY. YOU MUST COMPLY WHEN HAVING AN EVENT AT THE FACULTY CLUB.

DEPOSIT AND FINAL PAYMENT

For non-member events, all room rents must be paid immediately upon booking the room. This payment guarantees the date and room reservation. We will estimate the cost of the event based on your guest count. These charges must be paid two weeks before the function. Any balance due will be refunded by check within 30 days of the event.

CANCELLATION POLICY

DEPOSIT, FINAL PAYMENT AND CANCELLATION

The deposit is non-refundable within nine months of the event. We require a second deposit based on an estimate we prepare, based on your guest count, two weeks prior to the event. All additional charges must be paid at the end of the event.

Members are not required to place a deposit, but must adhere to the above guidelines. Cancellations made after the given deadline date will result in billing the equivalent of the amount of deposit.

GUEST COUNT

We require a guarantee of three working days for your final guest count. If we do not receive a guarantee number, the expected number will be used as a guarantee number. The Faculty Club will be prepared to serve up to 5% above the guarantee. If the number of guests in attendance exceeds your final count, we will bill you for the total number in attendance.

FOOD AND BEVERAGE POLICY

No outside food or beverage is allowed in the Faculty Club. As we work with you planning your menu, we will discuss how much food you should order based on the time of day and your menu selections. As a general rule, hors d'oeuvres are priced at two pieces per order. For all banquets, please choose one entree, plus a vegetarian entree. For two entrées and a vegetarian, you will be billed for the highest priced entrée for all meals. Should you wish to offer your guests a choice of entrees, please observe the following procedures. The first course as well as the dessert course must be the same selection for all guests. Entrée choices are limited to three selections. The quantity for each selection must be provided at the time of your guaranteed count. The host must provide place cards to identify your guest's entrée choice and should clearly indicate either by a color coded dot, or letters such as B for beef, C for chicken, F for fish and V for vegetarian. Please allow for these restrictions in your menu planning. To ensure proper service and quality, we are unable to make any exceptions to these policies. Local health department rulings prohibit guests from taking food and beverage from the Club, with the exception of wedding cakes and clients' wine. Food and beverages selections must be confirmed two weeks in advance. Guest count must be confirmed three days in advance. Wines brought into the Faculty Club will have corkage charged per bottle. Corkage is \$15.00 per 750 ml bottle.



POLICIES **(Continued)**

PARKING

Parking may be arranged upon request. Parking lots are walking distance to the Club. The Faculty Club will arrange for parking for evening and weekend events through the U.C. Parking Office at your request. The Faculty Club can provide directional maps on request, a sign posted in the lot you reserve, and an attendant to provide your guests with permits and direct them to parking. The fee for this service is \$10.00 (subject to change) per car plus a \$75.00 fee for the attendant. Parking must be scheduled at least two weeks in advance. The Faculty Club cannot promise any given lot or spaces to any given party. The designated lot will be determined by the Parking Office and by the number of events that day. Every car on campus must have a permit. Failure to do so will result in a minimum citation of \$50.00. The Faculty Club is not responsible for any citations issued.

CARVING FEE

A carving fee of \$60.00 will be charged for each carving station.

TIMING AND HOLIDAYS

When you book a room at the Club, it is reserved for six hours. Check room rental page for specific policies. All events must end no later than 11:00 pm. The Faculty Club reserves the right to book several events on any given day. The reservation of a banquet room by one group does not guarantee exclusive use of the entire club on the day of its event. On some holidays, there will be an additional 10% labor charge added to your total food and beverage bill to pay for higher holiday wages.

MUSIC AND DANCING

We must know your plans in advance. Rental of the dance floor, at the cost of \$150.00, is required for dancing in the Seaborg Room, and the Heyns Room. Out of consideration for our hotel guests, all music must end by 11:00 PM.

DECORATING

You may decorate the Club but we must be informed of your plans in advance. Use of tacks, nails and staples in Club walls is NOT permitted, nor confetti, birdseed or rice. Should your florist or decorator use tacks or nails, you may be charged for damages. Candles are permitted as long as the flames are covered by glass by at least two inches.

VENDORS

We are happy to provide lists of references for florists, musicians, bakers, and photographers with whom we have working experience. If you plan on providing meals for vendors, they must be included in the final count.

LOST ITEMS

The Faculty Club is not responsible for any lost items or items left behind by you, your guests, or your vendors.



ROOM RENTS AND CAPACITIES

BANQUET AND RECEPTION ROOMS

***Weekends only. We require a MINIMUM GUEST COUNT OF 100 for catering for the Great Hall.**

Room	Rent	Banquet	Reception
Great Hall Package Includes Great Hall, Howard Lounge, Kerr Dining Room, Kerr Deck and the Glade	\$2000.00	250	300
Seaborg& Deck *Not Handicap Accessible	\$600.00	60	80
Heyns Room with Patio	\$800.00	80	125
O'Neill & Bowker	\$300.00	30	50
HowardLounge	\$250.00	40	75
The Glade (limited availability)	\$800.00		

SPECIAL SERVICES

Fire in Fireplace.....	\$50
Piano Rental (piano is tuned quarterly).....	\$80
Piano Tuning (tuned especially for your event).....	\$120
Check Room (for coats and/or gifts) attendant hourly fee.....	\$20
Telephone Rental, per day (plus phone call charges).....	\$30
Quick Change (room turnover) per guest.....	\$1
Portable Dance Floor (12'x12'), for the Heyns or Seaborg....	\$200
P.A. System (subject to availability).....	\$75
Cake Cutting, per guest.....	\$2
Chair rental for ceremonies (first 50 included with room rental).	\$2
Lattice Wedding Arch.....	\$75



BEVERAGE MENU

BEVERAGES

Coffee, Tea, and Decaffeinated Coffee (per person).....	\$2.50
Coffee Service Refresh (per person).....	\$1.00
Martinelli's Sparkling Apple Cider (750ml).....	\$10.00
Iced Tea, Lemonade, and Milk Pitcher	\$12.00
Sodas (Assorted Variety).....	\$2.00ea
Mineral Water(Assorted Variety).....	\$2.50ea
Assorted Individual Juices (Odwalla).....	\$4.00ea

BAR SERVICE

Bars may be set up for three hours for a fee of \$75.00. Bars of over three hours will be charged an hourly fee of \$20.00. Hosted or Cash Bars can be arranged. Bar beverage lists are available. All Bars include sodas and mixers.

MIXED DRINKS	CASH	HOSTED
House	7.00	6.00
Premium	8.00	7.00

KEGS	HOSTED
Domestic	250.00
Premium	350.00

WINE BY THE GLASS	
Private Label	6.00

BOTTLED BEER	CASH	HOSTED
Domestic	4.00	3.50
Premium /Import	4.75	5.00

BILLED - ESPRESSO BAR

Made-to-order cappuccino, latte, espresso, and mocha.
Served hot or iced with cinnamon or chocolate.
75.00 Bar Fee Plus Cost of Drinks.
Minimum purchase of \$150.00

SODA FOUNTAIN

A staffed bar serving Italian style sodas with Torani Syrups
Specialty drinks available on request.
Minimum purchase of \$100.00



PLACED HORS D'OEUVRES

Minimum 20 orders

PLACED HORS D'OEUVRES

Domestic Cheese Board.....\$ 6.50
Assorted popular cheeses including Brie, Dill Havarti, Smoked Gouda, Pepper Jack and Sharp Cheddar – served with sliced baguettes and crackers.

Premium Cheese Board.....\$ 9.00
Assorted imported cheeses – Brie, Stilton, Aged Jack, Gorgonzola & Pate served with cocktail rye and crackers.

Smoked Meat Board.....\$ 10.00
Grilled specialty sausages, Smoked Ham, Prosciutto, Salami, Capicola & Liverwurst served with assorted mustards, baguette & rye bread.

Seafood Platter.....\$ 10.00
Chef's choice of seasonal shellfish, Chilled Prawns, Oysters on the half shell, Crab Claws, Mussels, served with spicy rémoulade & mignonette.

Sushi Platter.....\$ 12.00
Your choice of assorted Maki and Nigiri sushi with wasabi mustard and pickled ginger.
Some varieties: California Roll, Spicy Tuna Roll, Ebi, Unagi, Maguro.

Seasonal Fruit Display.....\$ 7.00
A beautiful display of seasonal fresh fruits served with a Ghirardelli chocolate dipping sauce or a honey- yogurt sauce.
Seasonal fruit prices may vary.

Vegetable Crudités Tray.....\$ 6.00
Fresh cut garden vegetables with dill or Maytag Blue dipping sauce.

Petite Beef Meat Balls.....\$ 4.00
Served with barbecue sauce or teriyaki glaze.

South of the Border.....\$ 7.00
Yellow and blue corn tortilla chips served with house-made salsa, guacamole, sour cream and black bean dip.

Aram Rolls.....\$ 5.00
Lavash filled with herbed cream cheese, greens and tomatoes rolled with your choice of turkey, ham or vegetables.

-An 18% Service Charge and 9.75% Sales Tax will be added to all food and beverage sold at the Faculty Club-
The Faculty Club uses organic and sustainable products whenever possible.



PLACED HORS D'OEUVRES

(Continued)

Minimum 20 orders

PLACED HORS D'OEUVRES

Hot Spinach and Artichoke Dip.....\$120.00

A delicious dip made with spinach, artichokes, onions and goat cheese and served with pita bread, crackers, and baguettes.

Serves 40 people

San Francisco Crab Dip.....\$150.00

The perfect dip made with cream cheese and Dungeness crab, served with pita bread, crackers, and baguettes.

Serves 40 people

Open-faced Focaccia Crostini.....\$ 6.00

Choice of any two:

- Cucumber and tomato
- Smoked salmon with dill cream cheese
- Watercress and herbed goat cheese spread
- Smoked turkey with cranberry spread
- Fresh tomato, mozzarella, and basil
- Egg salad with Greek olives
- Prosciutto and fresh mozzarella, extra virgin olive oil
- Black forest ham with honey mustard

Italian Meat Antipasto Platter\$ 8.00

A traditional specialty...

Grilled marinated vegetables with Italian meats, fresh mozzarella, assorted olives and pepperoncini served with focaccia bread.

Vegetarian Antipasto Platter.....\$ 6.00

Grilled seasonal vegetables with fresh mozzarella, olives and pepperoncinis. Served with focaccia bread

Mediterranean Platter.....\$7.00

House made hummus, tabbuli, and baba ganoush with dolmas and pita triangles.

Tandoori Mixed Platter.....\$ 9.00

Lamb, prawns, and chicken served with naan bread. Sauce selection includes mint chutney and tamarind sauce.



PASSED HORS D'OEUVRES

Based on 2 pieces per person

PASSED HORS D'OEUVRES

Prosciutto and Melon.....\$ 5.00
Fresh melon wrapped in Prosciutto.

Satay of Beef or Chicken.....\$ 5.00
Served with Thai garlic or peanut sauce.

Smoked Salmon Roulade.....\$ 5.00
Lox rolled with cream cheese. Served on sliced English cucumber.

Chilled Prawns.....\$ 7.00
Grilled and chilled black tiger prawns. Served with a spicy rémoulade & traditional cocktail sauce.

Coconut Shrimp.....\$ 7.00
Golden fried shrimp. Served with tropical fruit salsa.

Vegetarian Spanikopita.....\$ 4.00
Pastry triangles filled with choice of:
• Spinach & feta cheese.
• Roasted red peppers and goat cheese

Spiced Crab Meat Spanikopita.....\$6.00
Pastry triangles filled with spinach and crab.

Orient Gourmet.....\$ 5.00
Choose 2:
Vegetarian pot stickers, spring rolls, BBQ pork bun, or shrimp shu-mei with soy sauce, red chili sauce and sweet & sour sauce.

Grilled Marinated Tofu.....\$ 4.00
With spicy peanut sauce.

Stuffed Mushrooms
Fresh button mushrooms filled with your choice of:
Spinach and sun-dried tomato **\$ 4.00**
Spiced lamb and cheese **\$ 4.50**
Dungeness crab and cheese **\$ 5.00**

Grilled Portabella Mushroom.....\$5.00
Served with Romesco sauce on a skewer.

Portabella Mushroom Fritter.....\$ 4.00
With lemon & pesto aioli.



PASSED HORS D'OEUVRES
(Continued)

**PASSED
HORS D'OEUVRES**

Rosemary Lamb.....\$6.00
Served on a skewer with fig relish.

Mozzarella Crostini.....\$ 4.00
Fresh tomatoes, fresh mozzarella and basil on toasted brioche

Mini Crab Cakes.....\$ 5.00
A delicate blend of crab meat and spices pan fried
and served with Ancho Chile Aioli.

Polenta Diamonds.....\$ 4.00
Choose one:

- Sun-dried Tomato and Basil
- Four cheese Polenta
- Wild mushroom Polenta
- Duck confit

Samosas.....\$ 4.00
Choose one:
Vegetarian Curried Potato, Lamb or Chicken.
Pastry triangles filled with your choice of filling above, with peas
and spices. Served with tamarind sauce or mint chutney.

Gourmet Mini Pizza Squares.....\$ 4.00
Choice of two:

- Four Cheese and Mushroom
- Roma Tomatoes, Goat cheese and Basil
- Italian Sausage & Pepperoni
- Smoked Chicken and Basil
- Bay Shrimp and Artichoke hearts
- Ham and Pineapple

Cherry Tomato Tartlet with Pesto Cream\$4.00

Avocado Topped with Poached Shrimp.....\$6.00
Served on a bread crostini.

Asparagus Spears Wrapped in Smoked Salmon. \$5.00

Asparagus Spears with Prosciutto.....\$5.00

**Seared Ahi Tuna on Top of Daikon with Seaweed Salad.
\$6.00**

Seafood Ceviche served in a mini Taco Shell...\$5.00



LUNCHEON SALADS

All salads are served with assorted breads and butter, coffee, tea, and decaffeinated coffee.

LUNCHEON SALADS

Southwestern Salad

Choice of:

Grilled Tofu **\$10.00**

Grilled Chicken **\$ 12.00**

Marinated and Grilled Tri Tip sliced **\$ 14.00**

Grilled Prawns **\$ 16.00**

Tomatoes, cheddar cheese, black beans, avocado and mixed greens served in a tortilla bowl with tangy southwestern vinaigrette.

Classic Caesar Salad.....\$ 10.00

Tender hearts of romaine tossed in house-made Caesar dressing topped with your choice of protein. Garnished with garlic croutons and shredded Parmesan cheese.

With Chicken **\$ 12.00**

Or Salmon **\$ 15.00**

Chinese Chicken Salad.....\$ 12.00

Grilled chicken breast marinated in Asian spices served on a bed of Napa cabbage and crispy rice noodles, tossed in light sesame-soy vinaigrette.

Poached Prawn Salad.....\$ 15.00

Poached prawns on butter lettuce, French green bean, tomato and cubed potatoes with lemon dill vinaigrette.

T.F.C Cobb Salad.....\$ 13.00

Sonoma mixed greens with avocado, tomato, eggs, turkey, bacon and blue cheese, tossed in a Balsamic vinaigrette.

San Francisco Louie.....\$ 16.00

Fresh avocado halves filled with crab and shrimp on a bed of organic baby greens, topped with house made Louie dressing.

Greek Salad.....\$ 12.00

Fresh baby spinach, feta cheese, red onion, pepperoncini, Roma tomatoes and Kalamata olives tossed with Balsamic vinaigrette.



BARBECUE MENU

The Faculty Club requires a minimum of 20 guests for our Barbecue menu. There is a \$4.00 charge per each additional entrée.

BARBECUE

A Combination of:

BBQ Quarter Chicken
Baby Back Ribs
\$ 25.00

BBQ Chicken Breast
Hamburgers, Garden Burgers
Links or Hot Dogs
\$ 25.00

Breast of Chicken with Chipotle Cream Sauce
BBQ Tri tip of Beef
\$ 30.00

Fresh Grilled Salmon fillet with Avocado Corn Salsa
(Seasonal) or Chipotle Beurre Blanc
Assorted Aidelle Sausages
\$ 30.00

Choose two of the following salads:

Potato Salad, Confetti Slaw, Pasta Salad, Fresh Fruit,
Watermelon (seasonal), Mixed Green, Caesar Salad

Choose one of the following side items:

Maple & Brown Sugar Baked Beans, Corn on the Cob,
Roasted new Potatoes or
Roasted Broccoli, Grilled Vegetables, Asparagus
(seasonal)

Choose two of the following dessert items:

Cookies, Brownies, Assorted Ice Cream Bars
including Fruit Popsicles

Additional \$5

Make-Your-Own Shortcake or Sundae



DINNER

DINNER APPETIZERS

Crab Cakes.....\$ 7.00
Crab cakes served on a bed of baby greens with spicy rémoulade.

Prawn Cocktail.....\$ 7.00
Jumbo prawns poached to perfection and chilled. Served with cocktail sauce.

Roasted Portabella Mushroom.....\$ 6.50
Marinated portabella mushroom topped with a sun-dried tomato, herb and Goat cheese filling.

APPETIZER PLATTERS (Each platter serves 10 people).

Assorted Country-Style Olives.....\$12.00
Kalamata, Niçoise, Stuffed Green marinated in extra virgin olive oil and fresh herbs.

Assorted Cheeses.....\$30.00
Brie, Cambozola and Manchego

Italian Meat Platter.....\$40.00
Prosciutto, salami, capicola ham, and liverwurst

Grilled Vegetable Platter.....\$30.00
Grilled fennel, red onions, zucchini, portabella mushrooms

Bombay Platter.....\$20.00
Cauliflower, spinach, eggplant dipped in a chickpea batter and fried. Served with mint chutney.

DINNER SALADS

Ahi Tuna Salad.....\$ 7.00
Sonoma baby greens, Kalamata olives, diced potatoes, cherry tomatoes topped with rare Ahi tuna.

Baby Arugula Salad.....\$ 5.00
Butter Lettuce and Baby Arugula dressed with a Dijon vinaigrette, garnished with Parmesan and honeyed Pecans.

Pear and Gorgonzola Salad.....\$ 6.00
Anjou Pears on a bed of organic greens with Raspberry vinaigrette and garnished with crumbled Gorgonzola and toasted Walnuts.

Lobster Tureen.....\$7.00
Baby spinach tossed in a lemon vinaigrette and toast points.

Radicchio and Manchego Cheese Salad.....\$6.00
Fresh mixed greens tossed in a champagne vinaigrette with toasted hazelnuts.

Caesar Salad.....\$ 5.00
Hearts of Romaine tossed with homemade Caesar dressing and garnished with grated Parmesan and Garlic croutons.

-An 18% Service Charge and 9.75% Sales Tax will be added to all food and beverage sold at the Faculty Club-



BANQUET DINNERS

All entrees are served with French bread, chef's choice of fresh vegetables and rice or potatoes, and coffee, Tea, or decaf. Hors D'oeuvres, special salads, desserts and additional beverages can be added for an additional charge.

*With two items, the price of entrée is same as listed, with three items, all are the highest price of entrée.

SEAFOOD

Crab Cakes.....\$ 20.00

Two crab cakes with spicy rémoulade, served with warm three-lentil salad.

Grilled Halibut or Mahi-Mahi.....Market Price

With grilled tropical fruit salsa.

Poached, Pan-Seared or Grilled Salmon.....\$ 19.50

With tomato fennel sauce.

Grilled Yellow fin Tuna.....\$ 21.00

Grilled tuna served with bay shrimp & leek sauce.

Cornmeal Crusted Catfish.....\$ 20.00

With roasted corn relish.

Sesame-Soy Talapia.....\$20.00

Served with ginger miso sauce.

Oven Roasted Prawns.....\$21.00

Served with rustic fresh tomato sauce.

CHICKEN

Chicken Piccata.....\$ 18.00

Lightly seasoned and sautéed boneless chicken breast served with lemon caper sauce.

Chicken Salinas.....\$ 19.00

Tender chicken breast filled with artichoke hearts, goat cheese and spinach served with tarragon sauce.

Asparagus Chicken (Seasonal).....\$ 19.00

Herbed & grilled boneless chicken breast topped with asparagus and Monterey Jack cheese & sun dried tomato pesto sauce.

Rosemary Chicken.....\$ 19.00

With wild mushroom ragout.

Lemon-Herbed Chicken Breast.....\$19.00

Served bone-in with roasted shallot au jus.

Chicken Roulade with Prosciutto.....\$20.00

Served with caramelized onions, fresh mozzarella, and an olive tapenade.



BANQUET DINNERS
(Continued)

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MEATS & PORK

Roast Rack of Lamb.....\$28.00
Served with a fig cabernet sauce.

Roast Leg of Lamb.....\$ 22.00
Boneless herb roasted leg of lamb with cranberry,
tangerine and mint chutney.

Grilled Pork Chop.....\$ 20.00
With a fig and apple chutney or pork sage jus.

Roasted Pork Loin.....\$ 23.00
Served with a sage and plum sauce.

Roast Prime Rib of Beef.....\$ 23.00
Served with creamed horseradish.

Grilled New York Steak.....\$ 23.00
Served with three-peppercorn sauce.

Grilled Filet Mignon.....\$ 28.00
Prime cut of tenderloin, grilled and served with port and
roasted shallot sauce.

Pan Seared Duck Breast.....\$ 21.00
Marinated duck breast served with Merlot demi.

Surf and Turf.....\$ 30.00
Grilled prawns and filet mignon served with a Meyer
lemon Beurre blanc and a mission fig reduction.



BANQUET DINNERS

(Continued)

All entrees are served with French bread, chef's choice of fresh vegetables and rice or potatoes, and coffee, Tea, or decaf. Hors D'oeuvres, special salads, desserts and additional beverages can be added for an additional charge.

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PASTA & VEGETARIAN

Prawn & Scallops Provençal.....\$ 20.00

Fresh, seared prawns and scallops served with capellini pasta lightly tossed in the refreshing flavors of white wine, basil, garlic and Roma tomatoes.

Italian Tower.....\$ 19.00

Marinated and grilled vegetables & portabella mushroom stacked with roasted garlic polenta on a bed of sautéed spinach topped with fresh mozzarella & a sun dried tomato coulis.

Tortellini Pesto.....\$ 17.00

Fresh tortellini tossed in house-made creamy pesto and topped with fresh Roma tomatoes and Parmesan.

Healthy Wok.....\$ 17.00

Lightly sautéed mix of Asian herbs, spices and vegetables with water chestnuts and tofu. Served on a bed of steamed basmati rice.

With grilled chicken breast \$ 18.00

Grilled Chicken Rigatoni.....\$ 17.00

Rigatoni pasta and grilled chicken tossed in an artichoke red sauce and garnished with fresh chives.

Vegetarian Moussaka.....\$ 17.00

Fresh eggplant slowly cooked with lentils, chickpeas topped with four-cheese blend.

Wild Mushroom Strudel.....\$ 19.00

Wild mushrooms, herbs and goat cheese In Phyllo pastry finished with a garlic chive cream sauce.

Cheese Manicotti Choron.....\$ 18.00

With house vegetables & creamy tomato sauce.

Portabella Mushroom Ravioli.....\$18.00

Served with Puttanesca sauce.

Beggar's Purse.....\$18.00

Roasted root vegetables wrapped in Phyllo dough.

Portabella Mushroom Wellington.....\$19.00

Grilled portabella mushrooms wrapped in a puff pastry and served with a mission fig chutney.

Stuffed Bell Pepper.....\$17.00

Served with quinoa and chickpeas in a light tomato sauce.



BUFFET MENU
Minimum 40 people

RECEPTION HOUR

***The Campanile Buffet:** Select one Entrée and one Carving Station
\$36.00

Select three of the following:

Spanikopita (filled with your choice crab or spinach and feta cheese) *
 Spring Rolls * Four-Cheese or Wild Mushroom Polenta Diamonds *
 Petite Meatballs with your choice of Barbeque Sauce or Teriyaki Glaze *
 Artichoke-Parmesan Crostini * South of the Border (blue & yellow
 tortilla chips with salsa, black bean dip, guacamole and sour cream) *
 Vegetable Crudités with Creamy Dill Sauce * Seasonal Fruit Display*
 Cheese Board* Focaccia Open-faced Sandwich* Vegetable Antipasto*
 Spinach, Artichoke and Goat Cheese Dip*

Platters (Serve 10 people, add \$10 per table):

Assorted Country-Style Olives, Assorted Cheeses, Italian Meat Platter,
 Grilled Vegetable Platter

SALAD STATION

Choose any two salads:

Sonoma Baby Greens: with your choice of House Balsamic
 Vinaigrette, Blue Cheese or Ranch Dressing

Mediterranean Salad: Roma Tomatoes and English Cucumbers
 tossed with Kalamata olives, red onions and Feta Cheese with Balsamic
 Vinaigrette

Grilled Vegetable Antipasto Salad: Zucchini, yellow squash, red
 onions and fennel with assorted olives, pepperchini peppers, roasted
 red bell peppers and fresh mozzarella.

Caesar Salad: with House made Dressing, Garlic Croutons and
 Parmesan Cheese

Mediterranean Platter: House made Hummus, Tabbuli and Baba
 ganoush with dolmas and pita triangles

ENTRÉE SELECTION

*** Accompanied by herbed roasted new potatoes or Basmati
 rice, fresh seasonal vegetables, French baguette and Coffee,
 Tea and Decaffeinated Coffee**

Beef Bourguignon: Pearl onions, carrots, potatoes in a hearty wine
 sauce

Chicken Piccata: with a traditional lemon caper sauce

Pan Seared or Grilled Salmon: with lemon-chive beurre blanc

Artichoke Cavatappi: Corkscrew shaped pasta tossed in a Sicilian
 style Tomato Sauce. Garnished with Artichoke Hearts

Tortellini Pesto: Fresh tortellini tossed in a house-made creamy
 pesto sauce, Roma tomatoes and Parmesan cheese.

Chicken Puttanesca: with tomato, olives & capers

Stuffed Bell Pepper: with quinoa and chickpeas in light tomato
 sauce.

Portabella Mushroom Ravioli: Served with roasted red pepper
 sauce.

STAFFED STATION

Roast Turkey Breast: with cranberry relish and pan gravy

Roasted Pork Loin: with Roasted Shallot Demi Glace

Roasted Tri Tip: Teriyaki marinated Tri Tip

Seasoned Roast Leg of Lamb: with tangerine mint sauce

Prime Rib au jus

*** \$60 Charge for Staffed Station**

*** The Glade Buffet:** Select two
 Entrée Selections **\$32.00**

-An 18% Service Charge and 9.75% Sales Tax will be added to all food and beverage sold at the Faculty Club-



CLUB GRANDE BUFFET MENU

Minimum 40 people

Select two Entrées and one Carving Selection -- \$45.00

RECEPTION HOUR

Placed array of Fresh Fruit and Cheeses with Baguette and assorted Crackers. Choose any *three* of the following passed hors d'oeuvres:

- * Smoked Salmon Roulade * Mini Crab Cakes * Spanikopita
- * Vegetarian Samosas * Satay of Beef or Chicken with Thai garlic Sauce
- * Four-Cheese Polenta Diamonds * Mozzarella Crostini
- * Spinach & Sundried Tomato Stuffed Mushrooms* Crab Dip

Mediterranean Platter: Tabbuli, Hummus, Baba ganoush and Dolmas with Pita Triangles

SALAD STATION

For an additional \$2.00 per person, choose one of the following platters (Serve 10 people, add \$20 per table):

Premier Cheese Board, Meat Board, Sushi Platter, Antipasto Platter, Tandoori Platter, Bombay Platter

Choose any two salads:

Sonoma Baby Greens: with your choice of House Balsamic Vinaigrette, Blue Cheese or Ranch Dressing

Caesar Salad: with House made Dressing, Garlic Croutons and Parmesan Cheese

Greek Salad: Spinach, Red Onion, Feta Cheese, Kalamata Olives and Roma Tomatoes tossed with a Dijon Vinaigrette

Vegetarian Antipasto Salad

Shaved Fennel and Red Apple Salad: Arugula and golden raisins tossed in a tarragon vinaigrette.

Pear and Gorgonzola Salad: On a bed of arugula and served with toasted walnuts.

ENTRÉE SELECTION

*** Accompanied by herbed roasted new potatoes or Basmati rice and fresh seasonal vegetables.
Coffee, Tea and Decaffeinated Coffee.**

Tomato-Herb Cavatappi: Corkscrew shaped pasta with a Classical Bolognese Sauce with Porcini Mushrooms

Grilled, Pan-Seared, or Poached Salmon: with tomato fennel sauce.

Grilled Yellow-fin Tuna: with three olive tapenade.

Chicken Piccata: with a traditional lemon caper sauce

Chicken Salinas: Chicken Breast Filled with Artichoke Hearts, Goat Cheese and Spinach

Mushroom Strudel: Wild mushrooms, herbs and goat cheese baked in puff pastry finished with a garlic chive cream sauce

Stuffed Bell Pepper: with quinoa and chickpeas in light tomato sauce.

Portabella Mushroom Ravioli: Served with Puttanesca sauce

STAFFED STATION

Roast Prime Rib of Beef: Served with Au Jus and horseradish cream

Roast Turkey Breast: with cranberry relish and pan gravy

Roasted Pork Loin: with Roasted Shallot Demi Glace

Decorated Poached Salmon: Served cold and decorated with cucumber, lemons, capers, diced red onions and creamy dill sauce

Leg of Lamb: served with tangerine mint sauce

Tri-Tip Teriyaki

*** \$60 Charge for Staffed Station. Additional \$5.00 per person for Niman Ranch.**

-An 18% Service Charge and 9.75% Sales Tax will be added to all food and beverage sold at the Faculty Club-



A Taste of India Buffet

Minimum 40 People

All buffets include house salad, Basmati Rice, naan bread, raita and mango chutney.

#1 Buffet

\$40.00 per person

Choose any one of the three following entrees:

Tandoori Chicken

Marinated in yogurt and Tandoori spices and grilled. Served on a bed of cucumber and onion salad.

Chicken Curry

Tender grilled chicken pieces cooked in delicate spices.

Lamb Curry

Tender grilled lamb cubes cooked in a blend of spices and garam masala.

Each entrée is served with:

Saag Paneer

Spinach cooked in garlic spices with homemade cheese.

Dal

Yellow split peas cooked in spices with bay leaf and cloves.

#2 Buffet

\$30.00 per person

Aloo Gobi

Fresh cauliflower, potatoes and peas cooked in a blend of spices.

Saag Paneer

Spinach cooked in garlic spices with homemade cheese.

Dal

Yellow split peas cooked in spices with bay leaf and cloves.

Add Tandoori Chicken or Chicken Masala for \$5.00

Dessert

\$5.00 per person

Homemade Kheer

Indian rice pudding with cardemmon, cashews, raisins and rosewater



Served Indian Dinners

\$30.00 per person

All dinners include Basmati Rice, naan bread, raita and mango chutney.

Appetizers (Choose one)

Vegetarian or chicken samosas

Serve with mint chutney

Aloo chaat

Boiled red bliss potatoes with chat spices, onion, cilantro and tomatoes

Vegetable pakoras (3 pieces per person)

Assorted vegetables, chick pea flour batter fried and served with mint chutney

Entrées (Choose one)

Chicken Masala

Lamb Korma

Prawn Masala

Tandoori Chicken

Tandoori Lamb

Vegetarian (Choose two)

Dal Makahni

Aloo Gobhi

Sag Paneer

Baigan Bharta

Dessert

\$5.00 per person

Homemade Kheer

Indian rice pudding with cardemmon, cashews, raisins and rosewater



DESSERT MENU

Select one for your event

DESSERT

Choose one: \$ 5.00

Chocolate Raspberry Cake
Carrot Cake, Mixed Fruit Tart, Sacher Torte
New York Cheesecake finished with a Fresh Berry Coulis
Assorted Fruit Pies à la mode

Individual Fruit Tart \$5.00

Individual Cheese Cakes \$5.00

Ask about seasonal cheese cake specials.

Fresh Fruit: \$ 5.00

Seasonal Fruit topped with Crème Fraîche or Warm Chocolate Grand
Mariner sauce

Brownie Sundae: \$ 4.00

Fudge Brownie with Vanilla Ice Cream and Chocolate Sauce

Dessert Bars: \$ 3.00 each

Choice of:

Brownie, Cal Bear Brownie, Pecan Bar, Lemon Bar, Lemon Burst
Macaroon Bar, Triple Berry Crumble Bar

White and Dark Chocolate Mousse with Seasonal Berries \$ 6.00

Cookies \$ 2.00

(Assorted variety)

Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate
Macadamia nut or Chocolate-Nut Biscotti (by request only)

Chocolate Dipped Long-Stemmed Strawberries \$ 6.00

(Seasonal – two pieces per person)

Crème Brûlée \$ 6.00

Dessert Buffet: Assorted Varieties, Mini in Size

Custard Éclairs, Whipped Cream Puffs, Lemon Tarts & Petite Fours
\$10.00 per person



CHAMPAGNE AND WINE

CHAMPAGNE	Mumm Napa Cuvee Brut Prestige	\$ 28.00
	Iron Horse Wedding Cuveé	\$ 35.00
	Domaine Chandon Blanc de Noir	\$ 25.00
	Gloria Ferrer Brut	\$ 25.00
	Domaine Carneros Brut	\$ 30.00
	Roederer Estate Rosé	\$30.00

WHITE WINE

<u>Chardonnay</u>	Sonoma Curtrier Russian River	\$ 23.00
	Kendall Jackson Vintner's Reserve	\$ 20.00
	Chateau Souverain Alexander Valley	\$ 22.00
	Raymond Napa Reserve	\$ 25.00
	Black Stone Sonoma Reserve	\$ 20.00
	Sterling Vintner's Collection	\$ 20.00
	Buena Vista Carneros	\$22.00
	Wente Riva Ranch	\$20.00

<u>Sauvignon Blanc / Fumé Blanc</u>	Cake Bread Napa Sauvignon Blanc	\$ 28.00
	Groth, Napa Sauvignon Blanc	\$ 23.00
	Geyser Peak, Son. Sauvignon Blanc	\$ 18.00
	Louis Honig, Napa Sauvignon Blanc	\$ 21.00
	Murphy Goode Fumé	\$ 19.00
	Robert Mondavi Fumé	\$ 21.00
	Chateau St. Jean Fumé Sonoma	\$18.00

<u>Viognier / Pinot Grigio</u>	White Knight Viognier	\$ 18.00
	Kunde Viognier	\$ 18.00
	Kris Pinot Grigio	\$ 20.00
	Echelon Pinot Grigio	\$ 19.00

<u>Gewurztraminer / Riesling</u>	Thomas Fogarty Gewurztraminer	\$ 18.00
	Fetzer Valley Oak Gewurztraminer	\$ 17.00
	Brassfield Gewurztraminer	\$ 18.00
	Boyer Monterey Riesling	\$ 19.00
	Mirassou California Riesling	\$ 17.00
	J. Lohr Monterey Riesling	\$18.00

<u>Rosé /White Zinfandel</u>	Beringer St. Helena Valley Selection	\$ 16.00
	Francis Coppola Sofia Rosé	\$ 20.00

* Corkage on 750 ml. bottles of wine \$ 15.00



CHAMPAGNE AND WINE
(Continued)

RED WINE	Beringer Knights Valley	\$ 22.00
	Atlas Peak Cabernet	\$ 30.00
<u>Cabernet Sauvignon</u>	Wild Horse Cabernet	\$ 20.00
	Hess Select, California Cabernet	\$ 21.00
	Four Bears Napa Cabernet	\$ 21.00
	McMannis California Cabernet	\$ 18.00
	Lake Sonoma Alexander Valley	\$ 24.00
<u>Merlot</u>	St. Francis Sonoma	\$ 20.00
	Wente San Francisco Bay	\$ 19.00
	Sterling Napa	\$ 20.00
	Beringer Napa	\$ 22.00
	Chateau St. Michelle Indian Well	\$ 22.00
<u>Pinot Noir</u>	King Estate Oregon	\$ 28.00
	Acacia Carneros	\$ 25.00
	BV Coastal	\$ 18.00
	Saintsbury Carneros	\$ 24.00
	La Crema Sonoma	\$ 22.00
	Chalone Monterey	\$ 25.00
<u>Zinfandel / Sangiovese</u>	Klinker Brick	\$ 21.00
	EdMeades Zinfandel	\$ 22.00
	Sobon Estate Old Vine Zinfandel	\$ 20.00
	Rabbit Ridge Zinfandel Pasos Robles	\$ 22.00
	Valley of the Moon Sangiovese	\$ 18.00
	Pepi Sangiovese	\$ 18.00
	Flora Springs Sangiovese	\$ 23.00
<u>Petite Syrah / Syrah</u>	David Bruce, Central Coast Petite Sirah	\$ 25.00
	Rosenblum Herit Clone Petite Syrah	\$23.00
	Roshambo Dry Creek Syrah	\$ 24.00
	Clos la Chance Syrah	\$ 22.00
	Robert Hall Paso Robles Syrah	\$ 23.00
	Concannon Petit Syrah	\$19.00
HOUSE SPECIALTY	T.F.C. Private Label Chardonnay	\$ 17.00
	T.F.C Private Label Cabernet	\$19.00
	Manager's Special Selection of Champagne	\$ 18.00
	Manager's Special Selection of Chardonnay	\$ 16.00
	Manager's Special Selection of Cabernet	\$ 18.00

**Non Alcoholic & Kosher wines available upon request.
Special wine can be ordered for your event by the case based on
availability.**

*** Corkage on 750 ml. bottles of wine \$ 15.00**



The Faculty Club
SPECIAL EVENT INFORMATION SHEET

When planning an event at the Club, it is helpful if we receive the following information in advance. Final menu choices should be made one month prior to the event. Payment should be received two weeks in advance, and your final guest count given on the Tuesday prior to the date of the party.

Host's Name (Bride & Groom / Guest of Honor): _____

Date of the event: _____ Room: Great Hall Heyns Seaborg
 Time of the event: From _____ To _____ (6 hours included in rental)

Are you or a direct family member a member of The Faculty Club? Yes / No
 (if yes, please give us the account number) _____

Contact phone number; work phone: _____ home phone: _____
 Fax(Home/Work) _____ Cover Page (Y/N) Call First(Y/N)
 E-mail address: _____

Will The Faculty Club need to order parking? (Y/N) How many spaces? _____
 How many guests? (Please let us know all possible parameters) _____
 Will the ceremony be held at the club? (Y/N) (If yes, please specify indoor or outdoor)

What menu options are you considering? (Hors d'oeuvres, Buffet, served, other)

What beverages would you like us to provide for your guests? Hosted Bar/Cash Bar
 Mixed drinks, wine, champagne, beer, etc. (You may specify specific brands you would like to serve)

Will you need overnight accommodations for you or your guests? (Y/N)
 If yes, how many rooms (up to 11)

How did you hear about us? (Faculty Club Member, Here Comes the Guide, Former Guest, etc.)

Please return this sheet to:
 The Faculty Club
 Attn: Sales and Catering Department
 University of California
 Berkeley, CA 94720-6050
 Phone: 510-540-5678 Fax: 510-540-6204
 E-mail: kenna@berkeleyfacultyclub.com

Please indicate the address you
 would like correspondence sent:



REFERRALS

Officiates and Churches

Diana Morgan, M.A.
925-980-9052
www.blessingstoyou.com

Grace North Church – Fr. Richard
925-228-5252
rmp@jps.net

Irene Kane
415-821-7369
San Francisco, CA
www.ceremoniesandcelebrations.com

Interfaith: Joint Ceremonies
Rabbi Charles Familant
650-326-5330

Bakers

Masse's Pastries
1469 Shattuck Ave., Berkeley
510-649-1004

Katrina Rozelle Pastries and Desserts
5931 College Ave., Oakland
510-655-3209

The Grand Bakery
Kosher Cakes and Pastries
3264 Grand Ave., Oakland
510-465-1110

La Farine French Bakery
6323 College Ave., Oakland
510-651-0338

Sweet Springs Chocolate Fondue
1101 Via Coralla
San Lorenzo, CA 94580
510-481-5588
www.chocolatesweetsprings.com

Florists

Patricia Gibbons - Floral Designer
510-527-3197
www.PatGibbonsFloral.com

City Bloom – Amanda Almonte
510-836-6450 or 800-499-3677
www.citybloom.com

Magnolias – Theresa
2216 San Pablo Ave., Berkeley
510-548-6789

Stems and Petals – Christa and Pierrette
510-964-1518
www.stemsandpetalsfloral.com

Making Arrangements – Kay Gjeltema
kgjelt@juno.com

Limousines

Pure Luxery Transportation Services, Inc.
800-626-5466
www.pureluxery.com

Musicians

Katrina Wreede
Solos and Combos / Ensembles
Demos available, all styles
510-534-9695
Vlazvill@earthlink.net

Donna Lerew
Solo Violin or String Quartet
510-524-5203

Carla Kaufman and Charles McNeal
510-649-7501

Martini Straight Up
11 Cliffside Dr., Daly City
650-992-3467 or 510-243-1636
www.martinistraightup.com

Big Band
UC Berkeley Jazz Ensemble
510-642-5062
ucjazz.berkeley.edu

Disc Jockeys

Denon & Doyle Disc Jockey Company
Concord
510-944-5021 or 800-944-9585
www.djay.com

DJ K
Bar and Bat Mitzvahs
510-352-8020



Jordan River Entertainment
408-978-0979
jordanriver@earthlink.net
a_dj.com

Weddings with Michael Peterson
925-370-0952
info@WeddingsWithMichaelPeterson.com
www.weddingswithmichaelpeterson.com

Steve Haas
Music for Hire: Mobile DJ Service
415-244-4593
steverz@yahoo.com
www.musicforhire.biz

Photographers

Prichard Photography
Don Prichard
1806 Blake St., Berkeley
510-486-0905
www.sfweddingphotographers.com

Bella Pictures
925-577-4890
www.bellapictures.cpm

Greta Heintz
32 Virginia Ct., Walnut Creek
925-935-0224

Miscellaneous

FullScale Event Productions
Chris Flum
1501 Viking Ave.
Alameda, CA 94501
510-865-3737
Chris@FSEPnet
www.fsep.net

Cover Ups
Chair Cover Rentals
Bonnie P. Moss
925-240-5061
www.coverupsrentals.com

Casino Game Rental
Joe Butorovich
650-583-5400
jjb@casinogamerental.com

Incredible Balloons
Philip Schurman
1643 San Pablo Ave.
Berkeley, CA
510-418-1348 or 510-525-1799
www.paperplusoutlet.com

Bazaar of India Imports
Kirpal Khanna
1810 University Ave.
Berkeley, CA 94703
510-548-4110
kirpalk@pacbell.net

Local Overnight Accommodations

The Faculty Club
Renato Hufana
510-540-5678 ext. 231