

The Peasant & The Pear Banquet Space & Rental Policies



OUR BANQUET SPACE

We offer 3 great spaces for private parties:

Our **main dining room** comfortably seats 50 guests and can be used for larger parties both during the week and on the weekends. Other guests would be seated in our second dining room which is separated by the bar.

Our **semi-private banquet room** is a section of our dining room that is separated from the main dining area. It comfortably seats up to 35 guests. The room is situated between the bar and the courtyard. It has walls on 3 sides, and a pony wall extending across a portion of the 4th side with an additional table adjacent to the main area. The 4th side faces the main walkway through the restaurant and is adjacent to the courtyard entrance and restroom.

Our **lovely exterior courtyard** is a beautiful place for an al fresco party. It comfortably seats up to 30 guests. A brick pathway runs between Hartz Avenue and the courtyard, and provides access to the restaurant's rear entrance. When the courtyard is rented for private events, we close the pathway and direct restaurant guests to the main entrance. The courtyard is surrounded by lush potted plants and colorful flowers, and has a large, attractive stone fountain on one end. It has umbrellas for warm days, and heaters for cool evenings. The space cannot be tented or fully weatherproofed, so it is closed during inclement weather and the rainy season, generally from early November to early April.

The entire restaurant seats up to 85 inside and 35 outside, and is also available for total buyout.

MINIMUMS, TAX & SERVICE CHARGE

We do not charge Facility Rental fees if your party meets the food & beverage minimum. All of your food & beverage charges count toward your minimum. At the end of the event, we tally your charges. If your total charges are less than the minimum, you have the option of ordering more food and/or beverages to meet the minimum, or incurring a Facility Rental charge, which will equal the agreed upon minimum as per your contract. If your group is agreeable to other guests being seated in the space should your group not meet the maximum capacity and you do not want to "buy out" the entire room, you do not have to meet a food and beverage minimum with the understanding that other guests will be seated within the dining area.

Other incurred fees (dessert plating (\$5), corkage (\$20), entertainment, etc.), tax (8.25%) and service charge (20%) are added to your bill at the end of the event, after the minimum has been satisfied. None of these count toward your food & beverage minimum. *Prices and menu subject to change.*

Food & beverage minimums vary by meal period and day of the week.

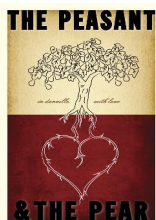
SPACE RENTAL TERMS & POLICIES

- When you rent banquet space, you have exclusive use of that space for a 2.5 hour time frame. Sunday-Thursday nights, barring a holiday or other outstanding circumstance, you may start your party any time during normal meal service hours. On Friday and Saturday nights, you may choose a 5:00 seating or an 8:00 seating. Your party must end within 1 hour after our closing time for the relevant meal period.
 - Lunch hours are 11:30-2:30 Monday-Saturday & 10-2 on Sunday.
 - Dinner hours are 5-9 Monday-Thursday & Sunday and 5-10 Friday & Saturday.
- You will have dedicated service staff throughout your event.
- We will customize a banquet menu for your event based upon our banquet selections. If you have a plated meal, we will print custom menus for you, including a message at the top (e.g., "Happy Birthday, Jo!")
- Your party may order any cocktails & wine directly from our wine list during the event, or you may make alcohol selections in advance, and then we will limit hosted beverages to those choices. If you choose to bring in wine, you will be charged corkage of \$20 for each bottle opened.
- We offer delicious desserts from our regular menu. If you choose to bring in a special dessert, you will be charged a plating fee of \$5.00 per guest.
- You may decorate the space with flowers, table favors, pictures, balloons, etc. Nothing may be adhered to the walls, ceiling, or lights. Confetti & glitter are not permitted.
- If you are renting the banquet room, you will enjoy the restaurant's pleasant ambient music. The music and volume is shared with the rest of the restaurant and cannot be adjusted or shut off. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- If you are renting the courtyard, you may enjoy the restaurant's pleasant ambient music, or you may bring in live or taped music or conduct presentations, as long as it does not disturb other patrons. We have relationships with many local musicians and can coordinate live music for your event, if you wish. Fees vary by artist, but generally start at \$200 for one entertainer.
- You will receive one bill at the end of the event, detailing all of your party's charges. We can split the bill into a maximum of 2 payments. We cannot produce separate checks for your guests, except for no-host bar tabs. Payments may be made via cash or credit card.

RESERVING THE SPACE

A credit card number is required to reserve any banquet space. The card will be charged ½ of the estimated balance upon receiving a signed contract. This charge is non-refundable. The balance of the amount will be charged the day of the event. Any additional food and beverage ordered above and beyond the agreed upon contract will be added to the contracted total. Charges will be minimally based upon the guest count given one week prior to your event.

A \$1000 deposit is required for a full restaurant buyout. The deposit is fully refundable until 14 days prior to the event. It is non-refundable after that.



The Peasant & The Pear

Lunch Banquet Menu



WORTH GROUP

STARTERS & FLATBREADS Our Starters & Flatbreads are perfect for sharing among 4 guests

PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, with spicy pear chutney	\$10
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$12
BURRATA	House-made burrata cheese, pear-honey compote, aged balsamic, crostini	\$11
FONDUE	New York White cheddar in a garlic-rubbed pot, with fresh pears & bread	\$14
PRAWN COCKTAIL	Jumbo grilled wild Mexican white prawns, house-made cocktail sauce	\$16
AHI POKE TOWER	Chili crusted seared rare Ahi, California avocado, cherry tomatoes, lime	\$17
MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil	\$14
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$15
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$15
FERRARI	Italian pepperoni, roasted red peppers, tomato sauce & mozzarella	\$15

ENTREES Please select 3 of the following for your guests to choose from.

BISHOP RANCH SALAD, baby greens, roasted pears, candied walnuts, point Reyes blue cheese, balsamic vinaigrette

COBB SALAD, romaine, grilled chicken breast, apple wood smoked bacon, hardboiled egg, tomatoes, blue cheese, balsamic vinaigrette

WALDORF SALAD, romaine, chicken breast, cashews, roasted pears, grapes, golden raisins, celery, creamy tarragon dressing

BLACK & BLUE SALAD, romaine, filet mignon tips, point Reyes blue cheese, crispy fried onions, blue cheese dressing (+\$3)

SMOKED CHICKEN SALAD SANDWICH, pears, pecans, dried cherries, red onion, lettuce on wheatberry bread

CUBANO SANDWICH, mojo marinated pork loin, ham, pickles, mustard, swiss, ciabatta

GRAND MERE SANDWICH, chicken breast, granny smith apples, brie, lettuce, mayo, ciabatta

SPICY AHI TUNA SANDWICH, jalapeño-cilantro coleslaw, artisan bun (+\$4)

PULLED PORK SANDWICH, wine country bbq pulled pork, topped with coleslaw on an artisan bun

BEVERAGES

Choice of iced tea, lemonade, fountain soda, hot tea or coffee

DESSERT

Gelato of the Day

\$23.50 Per Guest

Includes Entrée, Dessert & non-alcoholic beverages. Tax & 20% service fee is not included.