



Lunch Banquet Policies & Menu



WORTH GROUP

OUR BANQUET SPACE

- We do not have a private space for banquets.
- Our **patio** may be reserved for larger parties. It offers seating for up to 50 guests. Heat lamps for cooler evenings and large umbrellas for shade in the warmer months are available. The patio cannot be fully enclosed or weatherproofed and is therefore closed during periods of inclement weather.
- The entire restaurant, including both the main dining room, bar and patio, will seat up to 175 guests, and is available for buyout, for the entire lunch or dinner time frame.

MINIMUMS, TAX, & SERVICE CHARGE

- We do not charge Facility Rental fees however for some nights we do have a 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 minimum minus your food & beverage total.
- Other incurred fees ie: entertainment, corkage, dessert plating, 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.

MINIMUMS FOR PATIO OR PARTIAL OR FULL BUYOUTS VARY.

SPACE RENTAL TERMS & POLICIES

- When you book a banquet, you have exclusive use of that space for a 1.5 hour time frame. Sunday-Thursday nights, barring a holiday or other outstanding circumstances, 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.
- You will have dedicated service staff throughout your event, who will ensure that your guests are well taken care of.
- Your party may order any cocktails & wine directly from our cocktail 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 \$15 for each bottle opened. Corkage charges do not count toward food & beverage minimums.
- 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 \$3.50 per guest. Dessert fees do not count toward food & beverage minimums.
- 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 hosting a party, you will enjoy the restaurant's pleasant ambient music. The music and volume is shared with the rest of the restaurant but can be adjusted or shut off if you'd prefer. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- For buyouts, 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 total 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 regardless of the number of guests that actually attend.

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.



Worth Ranch Lunch Banquet Menu



STARTERS (add these on for guests to enjoy)

spicy jalapeno poppers, bacon, cream cheese, bbq ranch \$2.50 ea.

beer battered onion rings, bbq ranch \$7

deviled eggs, horseradish, dijon, chive \$8

cornmeal crusted okra, bbq ranch \$8

gilroy garlic cheesy bread, garlic butter, jack and cheddar cheese \$8

potato skins, crispy bacon, green onions, sour cream \$10

smoked chicken wings \$12

burnt brisket ends, crispy onion strings \$13

cheddar beer fondue, pretzel bread, grapes, pears \$13 add sausage (+\$4)

drunken gulf prawns, bourbon, butter, garlic, shallots \$15

rodeo platter onion rings, deviled eggs, potato skins, chicken wings \$20

ENTREES (choose 3)

bishop ranch salad, organic baby greens, roasted pears, candied walnuts, point Reyes blue cheese, balsamic vinaigrette

southern chicken salad, lettuce blend, fried or grilled chicken breast, tomatoes, cheddar cheese, roasted corn, onion strings, bbq ranch

cobb salad, lettuce blend, mary's chicken, apple wood bacon, point Reyes blue cheese, tomatoes, egg, balsamic vinaigrette

wedge salad, iceberg lettuce, burnt ends, point Reyes blue cheese, tomatoes, crispy onions, bleu cheese dressing

sloppy joe, bbq ground beef, cheddar, crispy onion strings, artisan bun

pulled pork, napa cabernet bbq sauce topped with poppy seed-pecan coleslaw, artisan bun

dixie chicken, fried chicken breast, honey mustard coleslaw, artisan bun

club, roasted chicken, swiss, bacon, sprouts, tomato, mayo, sourdough bread

california tri tip fig jam, arugula, point Reyes blue cheese mousse, ciabatta (+\$4)

brisket dip creamy horseradish, au jus, ciabatta (+\$4)

SIDES (choose one)

corn bread muffin

ranch beans

poppy seed-pecan coleslaw

potato salad

buttermilk biscuits

maple yams

mac & cheese

sautéed green beans (+\$2)

sautéed spinach (+\$2)

mashed potatoes & gravy (+\$2)

house salad (+\$2)

BEVERAGES

Includes choice of fountain soda, lemonade or peerless iced tea.

\$17 per person Tax @ 8.25% and 20% service charge not included.

Prices and menu subject to change.

- GREAT EATS • HANDCRAFTED DRINKS -

WORTH RANCH

• CALIFORNIA BBQ & SALOON •

ENTREES (choose three)

8 oz. pulled pork

½ rack baby back ribs

7 oz. santa maria tri tip

7 oz. certified angus beef brisket

½ mary's organic half beer can chicken

SIDES (choose two)

ranch beans

poppy seed-pecan coleslaw

potato salad

mac & cheese

mashed potatoes & gravy (+\$2)

house salad (+\$2)

\$25 per person

RANCH TASTING PLATTER (served family style)

sampling of pulled pork, brisket, baby back ribs, hot beer

sausage

choice of two sides

\$25 per person