



THE VILLAGE PUB

PRIVATE DINING INFORMATION

LOCATED IN HISTORIC WOODSIDE, THE VILLAGE PUB HAS PRESERVED THE LEGACY OF A BELOVED LANDMARK LOCATION WITH A RICH SENSE OF HERITAGE AND AUTHENTICITY. THE ATMOSPHERE IS SOPHISTICATED, YET RELAXED AND COMFORTABLE AT THE SAME TIME.

THE VILLAGE PUB IS PLEASED TO OFFER PRIVATE DINING OPTIONS PERFECT FOR ANY EVENT, FROM A CASUAL WEEKEND BRUNCH TO AN ELEGANT COCKTAIL RECEPTION OR A FORMAL, SIT-DOWN DINNER. THE SMALL PRIVATE DINING ROOM COMFORTABLY SEATS UP TO 12 GUESTS, AND THE MEDIUM ROOM SEATS UP TO 24. THESE TWO ROOMS MAY BE COMBINED INTO ONE ROOM LARGE ENOUGH TO SEAT UP TO 48 GUESTS. OUR FRONT VERANDA IS ALSO AN OPTION FOR A PRIVATE EVENT, ACCOMMODATING UP TO 18 GUESTS. DEPENDING ON THE WEATHER, YOU MAY CHOOSE TO DINE OUTDOORS OR UNDER THE PRIVACY OF A CUSTOM -TAILORED TENT.

WE PROVIDE SEVERAL MENU OPTIONS FOR PRIVATE EVENTS, EACH CELEBRATING THE FOODS OF NORTHERN CALIFORNIA. EXECUTIVE CHEF MARK SULLIVAN WILL GLADLY PREPARE CUSTOM MENUS FOR ANY OCCASION. IN ADDITION, OUR WINE AND SPIRITS DIRECTOR, ANDREW GREEN, CAN ASSIST IN SELECTING WINES AND SPIRITS TO COMPLEMENT YOUR MENU.

THE VILLAGE PUB ALSO OFFERS FULL CATERING SERVICES AND EVENT COORDINATION. EXPERIENCE MARK SULLIVAN'S EXQUISITE FOOD AND OUR REFINED SERVICE IN THE PRIVACY OF YOUR HOME, OFFICE OR ANOTHER VENUE OF YOUR CHOICE. FROM COCKTAIL PARTIES TO WINE TASTINGS, BUSINESS LUNCHEONS TO ELEGANT MULTI-COURSE DINNERS AND WEDDINGS, THE VILLAGE PUB CAN TAKE CARE OF ALL THE DETAILS.

TO LEARN MORE ABOUT ANY OF THESE SERVICES, PLEASE CONTACT OUR SPECIAL EVENTS DIRECTOR, DANIELLE LEMBI, AT 650.851.6844 OR EVENTS@THEVILLAGEPUB.NET.



SMALL PRIVATE DINING ROOM



MEDIUM PRIVATE DINING ROOM



LARGE PRIVATE DINING ROOM

MENU PLANNING

MENU PRICING

LUNCH MENU

ONE STARTER, CHOICE OF TWO ENTREES, AND ONE DESSERT	\$45.00 PER PERSON
ADDITIONAL CHOICE PER COURSE	\$10.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$15.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$30.00 PER PERSON

DINNER MENU

ONE STARTER, CHOICE OF TWO ENTRÉES, AND ONE DESSERT	\$75.00 PER PERSON
ADDITIONAL CHOICE PER COURSE	\$10.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR ½ HOUR	\$15.00 PER PERSON
PASSED HORS D'OEUVRES, UNLIMITED FOR 1 HOUR	\$30.00 PER PERSON

COCKTAIL / HORS D'OEUVRES RECEPTION

INCLUDES A CUSTOM SELECTION OF PASSED HORS D'OEUVRES	
UNLIMITED FOR TWO HOURS	\$55.00 PER PERSON
UNLIMITED FOR THREE HOURS	\$60.00 PER PERSON

WE WILL BE HAPPY TO HELP YOU SELECT AND PERSONALIZE A MENU FOR YOUR EVENT. THE FOLLOWING MENUS ARE MEANT TO GIVE YOU AN IDEA OF THE TYPES OF ITEMS WE OFFER, AS OUR MENUS CHANGE SEASONALLY. ALL MENU ITEMS ARE BASED ON AVAILABILITY AND ARE SUBJECT TO CHANGE.

WE WILL PROVIDE CURRENT MENUS ONE MONTH PRIOR TO YOUR EVENT. PLEASE SUBMIT YOUR FOOD AND WINE SELECTIONS AT LEAST TWO WEEKS PRIOR TO YOUR EVENT.

GENERAL EVENT INFORMATION

MENU

PLEASE MAKE YOUR MENU SELECTIONS AT LEAST TWO WEEKS PRIOR TO YOUR EVENT DATE. MENU ITEMS ARE SEASONAL AND SUBJECT TO CHANGE.

BEVERAGES

ALL BEVERAGES, INCLUDING WINE, SPIRITS, BOTTLED WATER, SODAS, JUICES AND COFFEE, ARE CHARGED ON CONSUMPTION AND ARE IN ADDITION TO THE PER-PERSON MENU PRICE. OUR WINE AND SPIRITS DIRECTOR HAS CREATED A SPECIAL WINE LIST FOR PRIVATE EVENTS, WHICH IS AVAILABLE UPON REQUEST. WE RECOMMEND THAT YOU SELECT YOUR WINES IN ADVANCE TO ENSURE AVAILABILITY. WE ARE HAPPY TO HELP YOU PAIR WINES TO YOUR MENU. OUR CORKAGE FEE IS \$30 PER 750ML BOTTLE, WITH A TWO-BOTTLE MAXIMUM.

PRIVATE ROOM MINIMUMS

THE FOOD AND BEVERAGE MINIMUMS FOR OUR PRIVATE DINING ROOMS ARE LISTED BELOW. ROOM MINIMUMS DO NOT INCLUDE TAX AND SERVICE CHARGE. THERE IS NO ADDITIONAL FEE TO USE OUR PRIVATE ROOMS. HOLIDAY PRICING WILL APPLY FROM NOVEMBER 1 UNTIL DECEMBER 31.

SMALL ROOM, SEATING CAPACITY UP TO 12 GUESTS

LUNCH MINIMUM: \$ 500.00

DINNER MINIMUM: \$1,000.00

MEDIUM ROOM, SEATING CAPACITY UP TO 24 GUESTS

LUNCH MINIMUM: \$1,000.00

DINNER MINIMUM: \$2,000.00

LARGE ROOM, SEATING CAPACITY UP TO 48 GUESTS

LUNCH MINIMUM: \$2,000.00

DINNER MINIMUM: \$3,500.00

VERANDA, SEATING CAPACITY UP TO 18 GUESTS (SEMI-PRIVATE)

LUNCH MINIMUM: \$ 1,000.00

DINNER MINIMUM: \$2,000.00

ENTIRE RESTAURANT, SEATING CAPACITY UP TO 130 GUESTS

LUNCH MINIMUM: \$ 5,000.00

DINNER MINIMUM (SUN-THURS): \$25,000.00

DINNER MINIMUM (FRI-SAT): \$30,000.00

PAYMENT

WE REQUIRE A SIGNED CREDIT CARD GUARANTEE FORM TO HOLD A RESERVATION. PAYMENT IS DUE UPON COMPLETION OF THE EVENT. WE ACCEPT CORPORATE CHECKS, MASTERCARD, VISA, AMERICAN EXPRESS AND CASH. REGRETTABLY, WE CANNOT ACCEPT PERSONAL CHECKS.

CANCELLATION POLICY

IF A CANCELLATION OCCURS WITHIN TWO WEEKS OF YOUR EVENT, YOUR CREDIT CARD WILL BE CHARGED FOR ONE-HALF THE ROOM MINIMUM. IF YOU CANCEL YOUR EVENT WITHIN SEVEN DAYS OF THE EVENT DATE, YOUR CREDIT CARD WILL BE CHARGED THE ENTIRE ROOM MINIMUM TO COVER LOST REVENUE. IN DECEMBER, YOUR CREDIT CARD WILL BE CHARGED FOR ONE-HALF THE ROOM MINIMUM IF A CANCELLATION OCCURS WITHIN 30 DAYS OF YOUR EVENT DATE.

GUEST COUNT

WE REQUIRE A CONFIRMATION OF YOUR GUEST COUNT ONE WEEK PRIOR TO YOUR EVENT. WE WILL BE PREPARED TO ACCOMMODATE A LAST-MINUTE 10 PERCENT INCREASE IN YOUR GUEST COUNT, AND YOU WILL BE CHARGED ACCORDINGLY. IF YOUR ACTUAL GUEST COUNT IS LESS THAN THE NUMBER GUARANTEED ONE-WEEK PRIOR TO YOUR EVENT, YOU WILL STILL BE CHARGED FOR THE GUARANTEED NUMBER. IF WE ARE NOT NOTIFIED OF YOUR GUARANTEED COUNT ONE WEEK PRIOR TO YOUR EVENT, WE WILL USE YOUR ORIGINAL ESTIMATED GUEST COUNT AS THE CONFIRMED GUEST COUNT, AND YOU WILL BE CHARGED ACCORDINGLY.

SERVICE CHARGE AND TAX

EVENTS ARE SUBJECT TO A 20 PERCENT SERVICE CHARGE AND APPLICABLE TAX, ALONG WITH A COORDINATOR FEE \$60.00 PER EVENT.

FLOWERS

OUR FLORIST CAN PROVIDE CUSTOM FLORAL ARRANGEMENTS FOR YOUR EVENT.

AUDIO/VISUAL

EQUIPMENT IS AVAILABLE AT AN ADDITIONAL EXPENSE. PLEASE MAKE ARRANGEMENTS AT LEAST ONE WEEK PRIOR TO YOUR EVENT DATE. THERE IS A 24-HOUR CANCELLATION POLICY.

TRANSPORTATION

WE ARE HAPPY TO ARRANGE DOOR-TO-DOOR TRANSPORTATION FOR YOU AND YOUR GUESTS.

DETAILS FOR IN-HOME, OFFICE OR OFFSITE CATERING AND EVENT PLANNING

THE VILLAGE PUB OFFERS FULL CATERING AND EVENT PLANNING SERVICES. WE CAN CUSTOMIZE A MENU TO SUIT ANY OCCASION AND HELP YOU CREATE A TRULY MEMORABLE EVENT. WRITTEN ESTIMATES AND SITE LOCATION ASSESSMENT ARE PROVIDED FREE OF CHARGE. WE DO REQUIRE A MINIMUM

MENUS

THREE-COURSE SEATED LUNCH

ONE STARTER, ONE ENTRÉE, AND ONE DESSERT:	\$50.00 PER PERSON
ADDITIONAL CHOICES PER COURSE:	\$15.00 PER PERSON
PASSED HORS D'OEUVRES:	\$15.00 PER PERSON

THREE-COURSE SEATED DINNER

ONE STARTER, ONE ENTRÉE, AND ONE DESSERT:	\$80.00 PER PERSON
ADDITIONAL CHOICES PER COURSE:	\$15.00 PER PERSON
PASSED HORS D'OEUVRES:	\$15.00 PER PERSON

BUFFET

LUNCH:	\$45.00 PER PERSON
DINNER:	\$70.00 PER PERSON

COCKTAIL RECEPTION

SELECTION OF PASSED HORS D'OEUVRES	
2 HOURS:	\$50.00 PER PERSON
3 HOURS:	\$65.00 PER PERSON

BEVERAGES

OUR SOMMELIER TEAM WILL GLADLY PAIR WINES TO YOUR MENU AND ARRANGE FOR ALL OF YOUR BEVERAGE NEEDS. THERE IS A \$150 SET-UP FEE FOR A FULL BAR. BEVERAGES ARE CHARGED ON CONSUMPTION.

ADDITIONAL PRICING

SET-UP/CLEAN-UP FEE: \$250.00/PER 15 GUESTS
APPLICABLE TAX: 8.25%
LABOR: \$35.00 / PER STAFF MEMBER / PER HOUR
COORDINATOR FEE: 6%

ADDITIONAL SERVICES

IN ADDITION TO PROVIDING THE FOOD FOR YOUR EVENT, THE VILLAGE PUB IS PREPARED TO COORDINATE ALL OF THE DETAILS: ENTERTAINMENT, DÉCOR, RENTALS, AND TRANSPORTATION. PLEASE ARRANGE A CONSULTATION WITH MARKETING AND SPECIAL EVENTS DIRECTOR, ASHLEY MUGGLI, TO DISCUSS THIS SERVICE IN MORE DETAIL.

FLORALS AND DECOR

WE CAN HELP YOU COORDINATE FLOWERS AND DECOR TO SUIT ANY SPECIFIC REQUIREMENTS.

RENTALS

WE ARE HAPPY TO ARRANGE FOR THE RENTALS OF TABLES, CHAIRS, LINENS, CHINA, SILVERWARE, GLASSWARE AND ANY OTHER ITEMS NEEDED TO HELP PERSONALIZE YOUR EVENT.

ENTERTAINMENT

WE CAN ARRANGE FOR ANY KIND OF ENTERTAINMENT, FROM DJ'S TO MARIACHI BANDS TO KID'S AMUSEMENT.

TRANSPORTATION

LUXURY DOOR-TO-DOOR TRANSPORTATION CAN BE ARRANGED FOR YOU AND YOUR GUESTS.

SPECIALTY CAKES:

ALLOW US TO SCHEDULE A CONSULTATION WITH OUR PASTRY CHEF.

DIRECTIONS TO THE VILLAGE PUB

FROM SAN FRANCISCO

TAKE HIGHWAY 280 SOUTH TO THE WOODSIDE ROAD EXIT. TURN RIGHT OFF THE EXIT, AND FOLLOW WOODSIDE ROAD .75 MILES. JUST AFTER THE PIONEER HOTEL, TURN LEFT (ACROSS FROM THE CHEVRON STATION) AND TAKE THE SECOND RIGHT INTO THE PARKING LOT. THE RESTAURANT IS LOCATED ON YOUR RIGHT (AT THE WEST SIDE OF THE PARKING LOT).

DRIVING TIME: APPROXIMATELY 30 MINUTES

FROM SAN JOSE

TAKE HIGHWAY 280 NORTH TO THE WOODSIDE ROAD EXIT. TURN LEFT OFF THE EXIT, AND FOLLOW WOODSIDE ROAD .75 MILES. JUST AFTER THE PIONEER HOTEL, TURN LEFT (ACROSS FROM THE CHEVRON STATION) AND TAKE THE SECOND RIGHT INTO THE PARKING LOT. THE RESTAURANT IS LOCATED ON YOUR RIGHT (AT THE WEST SIDE OF THE PARKING LOT).

DRIVING TIME: APPROXIMATELY 30 MINUTES