



# THE VILLAGE PUB



Elle Leung  
events@thevillagepub.net

650.851.6844

2967 Woodside Road  
Woodside, CA

PRIVATE DINING



THE VILLAGE PUB

# PRIVATE DINING & CATERING INFORMATION

The Village Pub is pleased to offer several private dining options perfect for any event, from a relaxed weekend brunch to an elegant cocktail reception or a formal, sit-down dinner. Our small private dining room comfortably seats up to 12 guests, and our 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 55 guests.





THE VILLAGE PUB

SMALL  
DINING



MEDIUM  
DINING



LARGE  
DINING



# MENU PRICE

A prix-fixe menu is required for all parties. Dishes are seasonal and subject to change. We are happy to assist you throughout the planning process and can help curate a custom experience for any event.

## LUNCH MENU

One First Course, Choice of Two Entrées, One Dessert	\$90 Per Person
Choice of Two First Course, Two Entrées, Two Desserts	\$110 Per Person
Choice of Three First Course, Three Entrées, Three Desserts	\$125 Per Person
Additional choice per First Course or Dessert	\$15 Per Person
Additional choice per Entrée Course	\$25 Per Person

## DINNER MENU

One First Course, Choice of Two Entrées, One Dessert	\$135 Per Person
Choice of Two First Courses, Two Entrées, Two Desserts	\$155 Per Person
Choice of Three First Courses, Three Entrées, Three Desserts	\$180 Per Person
Choice of Four First Courses, Four Entrées, Four Desserts	\$200 Per Person
Chef's Four-Course Tasting Menu (groups of 20 or less)	\$190 Per Person
Chef's Five-Course Tasting Menu (groups of 20 or less)	\$200 Per Person
Additional Choice Per Appetizer or Dessert Course	\$15 Per Person
Additional Choice per Entrée Course	\$25 Per Person

## HORS D'OEUVRES RECEPTION

Unlimited for ½ hour, prior to seated dinner	\$35 Per Person
Unlimited for 1 hour, prior to seated dinner	\$50 Per Person
Unlimited for two hours	\$85 Per Person
Unlimited for three hours	\$110 Per Person

# SAMPLE DINNER MENU



## APPETIZERS

Chilled Yellow Corn Soup / Crème Fraîche / Pickled Fresno Chiles  
Summer Vegetable Minestrone / New Potatoes / Basil Pistou  
Baby Red Beet Salad / Santa Rosa Plums / Hazelnut Vinaigrette  
Persian Cucumber and Melon Salad / Oil-Cured Olives / Feta Cheese  
Heirloom Squash Ravioli / Fresh Mint / Pancetta and Pine Nuts

## ENTREES

Verjus-Braised Farrotto / SMIP Ranch Vegetables / Truffled Pecorino  
Levain Crusted Alaskan Halibut / Provençal Vegetables / Tomato Broth  
Pan-Seared Ocean Trout / Corn Pudding / Chanterelle Mushrooms  
Roasted Chicken Roulade / Shelling Beans / Braised Cavalo Nero  
Grilled Coleman Pork Loin / Pearl Barley / K&J Apricots  
Pan-Roasted 38 North Duck Breast / Heirloom Zucchini Tartlet / Black Olive Jus  
Almond Wood-Grilled Filet Mignon / Pommes Purée / Foraged Mushrooms

## DESSERTS

Strawberry Verrine / Crème Fraiche / Almond Gateau  
Chevre Cheesecake / Grilled Peach / Graham Cake  
Dark Chocolate Delice / Cocoa Nib / Raspberry Sorbet  
Warm Cookies  
Ice Creams and Sorbets

## LUXURY ADDITIONS

Caviar Service  
Saint Simon Oysters  
Dry-Aged Flannery Bone-in Rib-Eye “Jorge”  
Dry-Aged Flannery Porterhouse  
A-5 Waygu “Miyazaki”  
Butter-Poached Maine Lobster  
Diver Scallops

## FAVORS & GIFTS

Cookie (Chocolate Chip / Oatmeal)  
\$8 large | \$5 small  
House-Made Granola  
\$6 each  
Woodside Chocolate Co. Bon-Bons  
\$20 (9-Piece Box)  
Woodside Chocolate Co. Bar  
\$10 each  
Bag of RoastCo Coffee  
\$16  
Wine from Our Cellar  
AQ

# MINIMUMS

Room minimums do not include sales tax, service charge, or private room fee.  
Pricing is subject to change.

## SMALL ROOM

seating capacity up to 12 guests

Lunch Minimum: \$1,250 | Room Fee \$150

Dinner Minimum: \$1,750 | Room Fee \$150

## VERANDA

seating capacity up to 55 guests

Lunch Minimum: AQ | Room Fee \$150

Dinner Minimum: AQ | Room Fee \$150

## MEDIUM ROOM

seating capacity up to 24 guests

Lunch Minimum: \$1,750 | Room Fee \$150

Dinner Minimum: \$3,250 | Room Fee \$150

## ENTIRE RESTAURANT

seating capacity up to 130 guests

Lunch Minimum (Sun-Wed): \$12,000

Lunch Minimum (Thur-Sat): \$15,000

Dinner Minimum (Sun-Wed): \$40,000

Dinner Minimum (Thur-Sat): \$45,000

## LARGE ROOM

seating capacity up to 48 guests

Lunch Minimum: \$3,500 | Room Fee \$150

Dinner Minimum: \$6,000 | Room Fee \$150

# ADDITIONAL INFORMATION



## BEVERAGES

All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption. Our sommelier team is happy to work with you to select wine for your event. We recommend selecting wines in advance to ensure availability. We can assist with a full wine pairing tailored to your menu, wines from your favorite region or selections in your specific budget.

Our corkage fee is \$65 per 750ml bottle, with a two-bottle maximum.

## CANCELLATION POLICY

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, plus taxes and fees.

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, and the full food and beverage if cancellation takes place within 14 days of your event. December events canceled within 72 hours, will be charged the projected food and beverage, plus service and tax.

## PAYMENT

We require a reservation agreement with a valid credit card to confirm the room reservation. Payment is due upon completion of the event. We accept MasterCard, Visa, American Express, cash, and checks. A 3% administrative fee will be added to all credit card purchases. Payments not provided within 24 hours of an event are subject to a late fee.

## 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% increase in your guest count, and will charge accordingly. If the actual guest count is less than the number guaranteed, one week prior to your event, we will charge 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 charge accordingly. Large party rental fees may apply to parties over 48 guests.

# ADDITIONAL INFORMATION

## EVENT PLANNING SERVICES

In addition to providing the food and beverage for your event, The Village Pub events team is prepared to coordinate all of the details: entertainment, décor, rentals and transportation. Please arrange a consultation with our Director of Events and Catering to discuss these services in more detail.

## FLORALS & DECOR

We can help you coordinate flowers and decor to suit any specific requirements. Our florist can provide custom floral arrangements for your event inspired by the season, your color scheme or your favorite blooms.

## RENTALS

We are happy to arrange for the rentals of custom tables, chairs, linens, china, silverware, glassware and any other items needed to help personalize your event.

## TRANSPORTATION

Luxury door-to-door transportation can be arranged for you and your guests.

## AUDIO VISUAL

We are able to assist with anything from custom lighting to presentation needs. Equipment is available for a rental charge. Please request this service at least one week prior to your event date. There is a 72-hour cancellation policy.

## CUSTOM EXPERIENCES

Elevate your event with one of our carefully crafted experiences. Choose from a variety of options including wine tastings, chef-led dinners, cocktail demonstrations, and more. Dive into the world of culinary excellence and entertainment by inquiring about our bespoke experiences today!

- » Cocktail and spirits classes
- » Sommelier-led wine classes and tastings
- » Chef-driven dinners

## ENTERTAINMENT

We can arrange for any kind of entertainment, including DJs, jazz bands, magicians, and kids' amusement.

## SPECIALTY CAKES

Allow us to schedule a consultation with our pastry chef to create a one-of-a-kind cake for your event.

## FEES & TAX

Events are subject to a 22% service fee, applicable tax, and a private room fee per event.