



BANQUET PACKET

1551 MARCHBANKS DRIVE, WALNUT CREEK, CA 94598
(925) 937-1270

Thank you for inquiring about our banquet facilities. We at the Greenery pride ourselves on planning and executing parties and special events. We can accommodate groups as small as 30 to as large as 120 people.

I have enclosed our standard banquet menu, which contains our most popular items. We will gladly work with you to create a custom menu if you desire a different selection. In the past we have provided barbeques, weddings, buffets, birthday parties, corporate functions and many other services. We are also the perfect location for cocktail parties and special meetings.

We believe that planning is the most important part of the process.

Our criteria is simple:

1. Advance notice of any occasion is best enjoyed as soon as the plans have been finalized.
2. Communication is essential. Let us plan with you. After you receive our menu, we will be able to answer any questions you may have.

All of us here at The Greenery would like to be regarded as being conscientious planners who will provide the best for your family, friends, and business associates. You supply the charming people and we will supply the rest.

Finally, we invite you to come by, enjoy a glass of wine and talk over your plans. Just call ahead so I can set aside some time to show you around.

Thank you!

Cordially,

Debbie Singh & The Banquet Management Team

General Manager

debbie.thegreenery@gmail.com

(925) 937-1270

BREAKFAST MENU

PLAN 1

FRESH SCRAMBLED EGGS
SCRAMBLE MIX (*peppers, onions, mushrooms*)
BACON, SAUSAGE LINKS, SLICED HAM
HOMEFRIED POTATOES
FRESH FRUIT
ASSORTED MUFFINS
COFFEE & JUICE
\$22.95 *per person*

PLAN 2

FRESH SCRAMBLED EGGS
FRENCH TOAST
PANCAKES *w/ whipped butter and maple syrup*
BACON, SAUSAGE LINKS, SLICED HAM
FRESH FRUIT
COFFEE & JUICE
\$22.95 *per person*

PLAN 3

EGGS BENEDICT *w/ hollandaise sauce*
FRESH SCRAMBLED EGGS
BACON, SAUSAGE LINKS, SLICED HAM
HOMEFRIED POTATOES
FRESH FRUIT
COFFEE & JUICE
\$24.95 *per person*

PRICES DO NOT INCLUDE 9.25% TAX OR 20% GRATUITY

APPETIZER MENU

PLAN 1

CHEESE AND CRACKER ASSORTMENT
HOUSE MADE TORTILLA CHIPS AND SALSA FRESCA
HOUSE MADE GUACAMOLE
FRESH CRISP VEGGIES *w/ dipping sauces*
CHILLED ITALIAN TORTELLINI SALAD
\$16.95 per person

PLAN 2

CHEESE AND CRACKERS ASSORTMENT
HOUSE MADE TORTILLA CHIPS AND SALSA FRESCA
HOUSE MADE GUACAMOLE
ANTIPASTO TRAY
BUFFALO WINGS *w/ herb ranch sauce*
MEATBALLS IN WHISKEY BBQ SAUCE
TEMPURA FRIED MUSHROOMS *w/ honey mustard sauce*
\$20.95 per person

PLAN 3

ASSORTED CHEESE AND CRACKERS PLATTER
ASSORTED SLICED PREMIUM MEATS, *w/ rolls, garnish tray*
TEMPURA FRIED VEGGIES *w/ honey mustard sauce*
SWEDISH MEATBALLS
ANTIPASTO TRAY
FRESH ASSORTED FRUITS
\$24.95 per person

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BUFFET MENU

ALL PLANS INCLUDE DINNER ROLLS, COFFEE AND HOT TEA

(30 PERSON MINIMUM)

PLAN 1

CARVED ROAST BEEF
GRILLED LEMON HERB CHICKEN
PENNE PASTA PRIMAVERA
FRESH SEASONAL VEGETABLES
HERBED BASMATI RICE
GARLIC MASHED or ROASTED RED
POTATOES
CRISP MIXED GREENS W/ DRESSINGS
CAESAR SALAD
FRESH ASSORTED FRUITS
\$37.95 *per person*

PLAN 2

WHISKEY PEPPERCORN BEEF TIPS
GRILLED LEMON HERB CHICKEN
FETTUCINE ALFREDO W/ BROCCOLI
FRESH SEASONAL VEGETABLES
GARLIC MASHED or ROASTED RED
POTATOES
HERBED BASMATI RICE
FRESH ASSORTED FRUITS
CRISP MIXED GREENS W/ DRESSINGS
CAESAR SALAD
\$35.95 *per person*

PLAN 3

GRILLED SALMON BERNAISE
RAVIOLI W/ PARMESAN CREAM SAUCE
SAUTEED CHICKEN PICCATA
GARLIC MASHED or ROASTED RED
POTATOES
FRESH SEASONAL VEGETABLES
HERBED BASMATI RICE
FRESH ASSORTED FRUITS
CRISP MIXED GREENS W/ DRESSINGS
CAESAR SALAD
\$34.95 *per person*

PLAN 4

CARNE ASADA, GRILLED CHICKEN,
PASTOR
FRESH TORTILLAS
MEXICAN RICE PILAF
WHOLE PINTO BEANS
SOUTHWEST CAESAR SALAD
FRESH ASSORTED FRUITS
FRESH GUACAMOLE, FRESH SALSA, SOUR
CREAM
HOUSE MADE TORTILLA CHIPS
\$27.95 *per person*

PLAN 5

THAI CHICKEN SALAD
CHEF SALAD
SOUTHWEST CAESAR SALAD W/ GRILLED
CHICKEN
ITALIAN PASTA SALAD
BUILD YOUR OWN MINI SANDWICHES
W/ HAM, TURKEY & ROAST BEEF
ASSORTED CHEESES & GARNISHES
FRESH ASSORTED FRUITS
\$27.95 *per person*

DESSERT CHOICES

CARROT CAKE
GERMAN CHOCOLATE CAKE
LEMON SUPREME CAKES
\$6.95 *per person*

**PRICES DO NOT INCLUDE 9.25% TAX
OR 20% GRATUITY**

BUFFET MENU CONT.

(30 person minimum)

PLAN 6

SPAGHETTI W/ ITALIAN SAUSAGE *in a marinara meat sauce*
CHICKEN AND BROCCOLI FETTUCINE ALFREDO
PENNE PASTA PRIMA VERA *w/ pesto cream sauce*
FRESH ROASTED VEGETABLES
GARLIC BREAD
FRESH FRUIT PLATTER
CAESAR SALAD OR TOSSED GREEN SALAD (*select one*)
\$29.95 per person

PLAN 7

BBQ PORK RIBS
BBQ CHICKEN LEG QUARTERS
FRESH ROASTED VEGETABLES
GARLIC MASHED POTATOES
BAKED BEANS
GARLIC BREAD
FRESH FRUIT PLATTER
CAESAR SALAD OR TOSSED GREEN SALAD (*select one*)
\$27.95 per person

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ADDITIONAL SERVICES

FULL AV SYSTEM AVAILABLE
\$100.00

PODIUM WITH SPEAKER & MICROPHONE
\$100.00

COLORED LINEN
\$75.00 FOR GROUPS UP TO 50
\$100.00 FOR GROUPS OVER 50

CAKE CUTTING FEE
\$75.00 FLAT FEE

WEDDING CAKE CUTTING FEE
\$100.00 FLAT FEE

BRING YOUR OWN DESSERTS
\$75.00 FLAT FEE

NON-ALCOHOL FRESH FRUIT JUICE JUGS
\$75.00 EACH OR 3 FOR \$175.00, REFILLS \$25.00
*(PINEAPPLE CRANBERRY SPRITZER, LEMONADE,
RASPBERRY/STRAWBERRY/UNSWEETENED ICE TEA)*

IN HOUSE DJ AND KARAOKE SERVICES
PRICING AVAILABLE



THE GREENERY RESTAURANT
1551 MARCHBANKS DRIVE
WALNUT CREEK, CA 94598
925-937-1270

At The Greenery Restaurant, we pride ourselves on our banquet experience and expertise. Adequate organization and communication between the restaurant's banquet coordinator and the host will ensure your event will be an enjoyable one. This contract relays information regarding our banquet facility's policies and procedures.

ALL FUNCTIONS REQUIRE A NON-REFUNDABLE DOWN PAYMENT EQUAL TO YOUR ROOM FEE. WE ACCEPT CASH, CHECK, VISA, AMERICAN EXPRESS OR MASTERCARD. THIS DOWN PAYMENT IS APPLIED TOWARDS YOUR ROOM FEE AT THE TIME OF YOUR EVENT.

ROOM RENT FOR OUR PRIVATE BANQUET ROOMS ARE AS FOLLOWS:

THE BIRDIE ROOM: \$500
THE EAGLE ROOM: \$1000

ONE WEEK prior to your function, we require a final count of guests and entrees list. You will be charged based on this final count plus any additional guests attending. Your charges will be based on this final count even if fewer guests attend. We prepare more than your final count to ensure that food is plentiful. Under no circumstances is leftover food to be taken off premises, in accordance with food safety guidelines. No confetti or decorations that will leave holes in any of the walls in the banquet rooms will be allowed.

PLEASE MAKE ALL CHECKS PAYABLE TO DIABLO HILLS MANAGEMENT GROUP, LLC

NO OUTSIDE ALCOHOL ALLOWED. YOU WILL BE ASKED TO LEAVE AFTER ALCOHOL IS CONFISCATED.

PLEASE RETURN THIS LETTER, SIGNED AND FILLED WITH THE APPROPRIATE ROOM FEE.

If you have any questions or concerns, please feel free to contact me at the number listed below.

Thank you for choosing us for your upcoming event,

Debbie Singh
General Manager
debbie.thegreenery@gmail.com
(925) 937-1270

I UNDERSTAND AND WILL COMPLY WITH THE GREENERY RESTAURANT'S TERMS AND CONDITIONS AS STATED ABOVE REGARDING ROOM FEES, FINAL COUNTS, DECORATIONS, LEFTOVER FOOD AND OUTSIDE ALCOHOL.

PRINT NAME: _____ SIGNATURE: _____

DATE CONTRACT SIGNED: _____ FUNCTION DATE: _____

COORDINATOR NAME: _____ DEPOSIT RECEIVED DATE: _____

FORM OF DEPOSIT: CASH / CHECK / CHARGE CHECK # _____

AMOUNT OF DEPOSIT: _____ ROOM SELECTION: _____