



# Exclusive Holiday Celebration Package

THE CLUBHOUSE  
AT PEACOCK GAP

ALL-INCLUSIVE EVENT PACKAGE FOR  
HOLIDAY CELEBRATIONS  
UP TO 50 GUESTS

Fall / Winter 2020



# The 4- Hour Package Includes:

3 Course Lunch or Dinner inside one of our luxurious salons  
or outside on the event lawn or Patio

Your choice of menu items from our Holiday Celebration  
Package menu and 3-hour hosted bar, including unlimited  
well drinks, two wines, three beers and one signature cocktail.

Chairs, tables, linens, glassware, flatware, china, and festive  
holiday décor

Screen/projector package and ambient indoor music

Optional virtual event elements and streaming for an  
additional cost

\$15,000\* for 50 guests  
\$250 each additional guest

\*tax and gratuity not included

For more information please contact Megan Rogerson  
415.453.4910 x2 or [megan@peacockgapgolfclub.com](mailto:megan@peacockgapgolfclub.com)



# Holiday Celebration Package Menu

Three-course lunch or dinner  
*Vegetarian/Vegan/Gluten Free options per request*

## **PLATED HORS D'OEUVRES** *(select 3)*

- California Ahi Poke on Wonton Crisps
- Tomato, Basil and Mozzarella Skewers with Balsamic Drizzle
- Marinated Asparagus wrapped in Prosciutto di Parma
- Lamb Lollipops with Pomegranate Sauce
- Mini Chèvre Tartlets with Spinach, Garlic and Green Onions
- Mushroom Caps stuffed with Italian Sausage and Grana Padano

## **FIRST COURSE** *(select 1)*

- Caesar Salad with Romaine, Little Gem Lettuce, Sourdough-Herb Croutons and Grana Padano
- Mixed Greens, Swiss Chard, Pomegranate Seeds, Chopped Pecans, Mandarin Oranges, Radishes, Apples and Grapes with Maple-Cider Vinaigrette
- Mixed Spring Greens, Red Apples, Candied Walnuts, Golden Raisins, Dried Cranberries and Crumbled Point Reyes Blue with Maple-Apple Vinaigrette

## **SECOND COURSE** *(select 1)*

- Free-Range Chicken Breast, pan-seared in White Wine, Caper and Butter Sauce, with Garlic Mashed Potatoes and Seasonal Vegetables
- Grass-Fed Beef Short Ribs braised in savory Red Wine and Herb Reduction, served with Smoked Gouda Mashed Potatoes and Seasonal Vegetables
- Hawaiian Mahi-Mahi grilled in Cilantro-Lime Rub, with Black Rice Pilaf, and Seasonal Vegetables
- Wild Mushroom-Stuffed Ravioli with housemade Basil Pesto Sauce, topped with Grana Padano and served with Seasonal Vegetables (v)

## **THIRD COURSE** *(select 1)*

- Chocolate Bete Noir, Raspberry Macaron, Whipped Vanilla Bean Crème
- Lemon Tartlet, Fresh Raspberries, Raspberry Marshmallows, White Chocolate Pallet
- Strawberry Shortcake, Lemon-Infused Cake, Strawberry Whipped Crème Fraîche, Rhubarb Curd, Strawberry Jam



# Beverage Package

3-hour unlimited-consumption hosted bar  
*upgrades available on request*

## LIQUORS *(well)*

SKYY Vodka | Gilbey's Gin | Jim Beam Bourbon | House of  
Stuart Scotch | Lord Calvert Canadian Whisky | Castillo Rum | Montezuma Tequila

## WINE: *(select 2) (priced per bottle)*

Kunde Chardonnay 35 | Silverado Sauvignon Blanc 35 | Fleur  
de Prairie Rosé 35 | Josh Craftsman's Cabernet Sauvignon 35 | Z. Alexander  
Cline Pinot Noir 35 | Rodney Strong Merlot 35 | 7 Deadly Zins Zinfandel 35 | Ruffino  
Prosecco 35

## BEER: *(select 2)*

Anchor Steam 6 | Lagunitas IPA 6 | Amstel Light 5 | Blue  
Moon 5 | Coors Light 5

## SIGNATURE COCKTAIL *(select 1)*

Merry Manhattan | Lord Calvert Canadian Whisky, Sweet Vermouth, Angostura Bitters, Cherry Garnish  
Christmas Cosmo | SKYY Vodka, Cranberry Juice, Cointreau, Fresh Lime Juice, Rosemary Garnish  
Holiday Mule | SKYY Vodka or Gilbey's Gin, Ginger Beer, Cranberry Juice, Orange Slice Garnish  
Egg Nog | Makers Mark Bourbon, Milk, Eggs, Sugar, Cinnamon Stick Garnish