Your Wedding at the Stanford Faculty Club

We offer a selection of Wedding Packages to suit your individual needs, ensuring that your special day will be joyous and memorable!
The Mayfield Wedding Package

**Hors d’oeuvre**

Cheese and Fruit Display

**Dinner**

1 Glass of House Sparkling Wine for Toast and 2 Glasses of House Wine with the meal

2 Course Plated Meal

**First Course**

(please select one)

Field Greens
Pear Tomatoes, Sliced Cucumber, Radish, Julienne Carrots, Balsamic Vinaigrette

Caesar Salad
Romaine Heart, Garlic Croutons, Caesar Dressing, Shredded Parmesan Cheese

**Second Course**

(please select one)

Chicken Piccata
Sautéed Chicken Breast with Lemon, Capers, Butter Sauce

Viscaya Petrale Sole
Choricero Pepper Sauce

Cake Cutting Fee

$97.00 per person
The Lomita Wedding Package

**Hors d'oeuvre**
- Five Spice Smoked Duck Breast, Wonton Cracker, Hoisin Sauce
- Smoked Salmon Rose, Rye Crostini, Fresh Dill
- Tandoori Chicken Skewer
- Spanakopita

**Dinner**
- 1 Glass of House Sparkling Wine for Toast and
- 2 Glasses of House Wine with the meal
- 2 Course Plated Meal

**First Course**
(please select one)
- Baby Spinach Salad
  - Dried Cranberries, Crumbled Bacon, Sliced Mushrooms, Dijon Vinaigrette
- Romaine and Red Leaf Lettuce Salad
  - Granny Smith Apple, Crumbled Blue Cheese, Pomegranate Seeds, Toasted Hazelnuts
  - Pomegranate Raspberry Vinaigrette

**Second Course**
(please select two)
- Chicken Breast Forestière
  - Shallots, Mushrooms, Fresh Herbs
- Pan Seared Halibut
- Lemon Thyme Beurre Blanc
- Niman Ranch Natural Beef Filet Mignon
- Gorgonzola Demi-Glace

**Cake Cutting Fee**
$122.00 per person
Lagunita Package

Hors d’oeuvre:
Dungeness Crab Cakes
Chopped Asparagus and Gruyere Cheese Filo Cup
Beef Arepa – Corn Dough filled with Shredded Beef, Guacamole
Seared Ahi Tuna and Toasted Sesame Oil Wonton Crisp
Antipasto Skewer
Bartlett Pear & Gorgonzola Crostini

Dinner
Rodney Strong Cabernet Sauvignon, Thomas Fogarty Chardonnay, and
Domaine Chandon Sparkling Wine

3 Course Plated Meal

First Course:
Three Cheese Ravioli
Creamy Sun Dried Tomato Sauce, Marinated Sun Dried Tomatoes & Shaved Parmesan

Second Course:
Arugula and Frisée Salad
Heirloom Tomato, Watermelon, Feta Cheese, Cucumber, Basil-Mint Vinaigrette

Third Course:
(please select one)
Niman Ranch Natural Petit Filet Mignon and
Pan Seared Halibut with Lemon Thyme Beurre Blanc
Chicken Piccata with Lemon, Capers, White Wine Sauce and
Garlic Prawns Sautéed in Garlic and Olive Oil

Cake Cutting Fee

$147.00 per person
Vegetarian Entrees
(please select one)

Ratatouille en Croute
Eggplant, Zucchini, Peppers, Tomatoes
Wrapped in Flaky Puff Pastry, Marinara Sauce

Grilled Vegetables wrapped in Phyllo
Boursin Cheese Sauce, Julienne Vegetables
Tomato Basil Sauce

Grilled Vegetable Tower (Vegan)
Portobello Mushrooms, Seasonal Grilled Vegetables,
Herbed Polenta Cakes, Roasted Red Pepper Puree
All entrees include Chef’s selection of seasonal vegetables, starch, rolls and butter, coffee, decaffeinated coffee and tea.

Each wedding package includes:

* complimentary 90” square tablecloths
* a variety of napkin colors
* votive candles to enhance your table

Dance Floor - $350.00

Wedding Ceremony set-up - $350.00

Facility fees are additional

Please note, all food, beverage and catering services are subject to current sales tax and a taxable 20% service charge.
Beverage Packages
Choose one Beverage Package to add to your selected Wedding Package
Bartender Fee included with all Packages

One Hour Package:

The Reception
One Hour Hosted Bar
 Premium Liquor,
 House Red, White and Sparkling Wine,
 Domestic Beer, Soft Drinks, Mineral Waters & Bottled Juices
 $14.00 per person
 (1 hour unlimited)
 (Add $14.00 per person for each additional hour)

4 ½ Hour Packages:

Red, White, and Bubbles
House Red, White and Sparkling Wine,
 Domestic & Premium Beer,
 Assorted Soft Drinks, Mineral Waters & Bottled Juices
 $29.00 per person
 (4 ½ hours unlimited)
 (Add $6.00 per person for each additional hour)

Top Shelf
Premium Liquor,
 Rodney Strong Cabernet Sauvignon,
 Thomas Fogarty Chardonnay,
 Domaine Chandon Sparkling Wine,
 Premium Beer, Soft Drinks, Mineral Waters & Bottled Juices
 $38.00 per person
 (4 ½ hours unlimited)
 (Add $9.00 per person for each additional hour)