



Presents
Chestys Semi-private
Room
for Special Events

The Golden Gate Room is the perfect room to celebrate that special lunch or dinner with friends, business associates and family. Let us plan your next anniversary or birthday party. The Golden Gate Room is ideal for hosting a private business meeting over lunch, a cocktail reception or a company dinner party. The room is picture perfect for wedding rehearsal dinners with the entire family.

The Golden Gate Room is located inside the Leatherneck Steakhouse on the 12th floor of the Marines' Memorial Club overlooking the west side of the City with the Golden Gate Bridges' south span peeking through the skyline on a clear day.

The Golden Gate Room can accommodate parties from a minimum of twelve to a maximum of twenty five guests. For those parties that exceed twenty five persons please contact the Catering Sales Office at 415-673-6672 x 216 for availability and assistance reserving one of our elegant function rooms. A signed Credit Card authorization form is required to reserve the Golden Gate Room. The CC will guarantee your date for the event.

Our experienced staff will guide you with beverage selections – cocktails, beer and wine, as well as all other details to ensure the success of the event.

Please call us at 415-673-6672 x 254 or 259; we are available to answer any questions you might have in hosting a party in the Golden Gate Room a 'top the Marines' Memorial Club and Hotel, downtown San Francisco.

The Chestys Dinner Menu

First Course

please select **one** of the following Salads

- ✚ **Tossed Baby Greens** ~ with crumbled gorgonzola, cherry tomatoes, garlic croutons and Balsamic Vinaigrette
- ✚ **Baby Spinach** ~ with candied walnuts, sliced pears, aged goat cheese and Sherry Vinaigrette
- ✚ **Iceberg Wedge** ~ with blue cheese dressing, chopped tomatoes and green onions
- ✚ **Shrimp Remoulade** ~ butter lettuce, bay shrimp and Cajun remoulade – **a \$6 per person surcharge**

Served with assorted artisan breads and creamery butter

Main Course

please select **any** of the following Entree

- ✚ **Herb Roasted Chicken** ~ ½ Mary's Natural Chicken, roasted and topped with a garlic herb butter jus
- ✚ **Petrale Sole** ~ with capers, raisins, almonds, brown butter
- ✚ **Roasted C.A.B. Prime Rib** ~ served medium rare
- ✚ **Grilled C.A.B. Petite Filet of Beef au poive** ~ served medium rare
- ✚ **Polenta with Provencal Vegetables** ~ wild mushrooms, peppers, fennel, eggplant, zucchini, yellow squash, marinara

Served with Chef's Select Entree Accompaniments

Dessert Course

please select **one** of the following Desserts

- ✚ **Chocolate Trilogy** ~ chocolate genoise, white, milk & dark chocolate mousse stacked, topped with dark chocolate shavings & powdered sugar
- ✚ **Tiramisu** ~ chocolate/vanilla ladyfingers soaked in coffee and cognac, fresh mascarpone cheese all wrapped in chocolate, dusted with coco powder and topped with a white chocolate honeycomb morsel

Served with Starbucks Coffee or Teas

*** Please select only one (1) Salad and one (1) Dessert to be served to all guests**

The Golden Gate Room accommodates a minimum of twelve guests to a maximum of thirty. For events of more than thirty persons, please contact our sales & catering

\$54.00 per person
office ext.216.

**excluding 20% service charge and 8.75%
sales tax**

Don't forget the Children

**Our Children's menu offers a
choice of Chicken Breast Strips
Dinner
Or
Mac & Cheese**

\$25.00 per person

*All prices are exclusive of 20% service charge and 8.75% state
sales tax*

Make your dinner party something Extraordinary!

**Add one or more of the following beautiful Hors d'Oeuvres platters for your
guests to enjoy before dinner. Our platters serve up to 25 guests per platter.**

ANTIPASTO DISPLAY \$180

*Grilled and Marinated Vegetables, Cured Meats, Smoked Mozzarella, Olives, Roasted
Peppers, Pepperoncini and Sliced Baguette*

CRUDITÉS DISPLAY \$135

Seasonal Garden Vegetables with Blue Cheese Dressing

FRESH FRUIT DISPLAY \$135

Selection of Fresh Fruits and Berries with Honey Yogurt

CHEESE DISPLAY \$165

*Californian and European Cheeses with Fruit Garnish, Sliced Baguette and Assorted
Crackers*

CHEESE & FRUIT DISPLAY \$150

*Californian and European Cheeses with Fruit Garnish, Sliced Baguette & Assorted
Crackers with Selection of Fresh Fruits and Berries*

SUSHI DISPLAY \$300

Assorted fresh Nigiri & Sushi Rolls served with pickled ginger & wasabi

TEA SANDWICHES \$150

*Assortment of Watercress and Cucumber, Smoked Salmon and
Dill, Turkey and Cherry Tomatoes, Brie and Apple*

MEDITERRANEAN PLATTER \$140

Hummus and Pita Chips, Dolmas and Olives

LAVOSH PINWHEEL SANDWICHES \$150
Assortment of Turkey, Ham and Vegetable

And now for Dessert...

For those special Birthdays and Anniversaries you can order an extra~ordinary cake with a written personal message or add some scrumptious Petits Fours or maybe some chocolate covered strawberries to the festivities.

CAKES

Select one of each:

FLAVORS: White, Yellow, Chocolate, or Carrot Cake (filled with Cream Cheese Only)

FILLINGS: Raspberry, Custard, Lemon, Fresh Strawberry with Whipped Cream, or Chocolate Mousse

ICINGS: Butter Cream, Chocolate Butter, Whipped Cream, Chocolate Whip, or Chocolate Ganache

Served with Group Menu Dessert

9" Cake (serves 12pp)	\$ 60.00
1/4 Sheet (serves 18 pp)	\$ 75.00
1/2 Sheet (serves 38pp)	\$145.00
Full Sheet (serves 72pp)	\$230.00

Special Requests can be accommodated.

*Specialty lettering must be given no less than 7 business days prior to event.

*If served in lieu of Group menu dessert selection deduct \$2.00 per person from Specialty cake price

PETITS FOURS

\$4.00 per Piece

(order by the dozen)

Dark Chocolate & White Chocolate Petite Fours with Raspberry Filling

DOUBLE DIPPED STRAWBERRIES

\$5.00 per Piece

(order by the dozen)

Fresh Strawberries Double Dipped in both Dark & White Chocolate

CHOCOLATE TRUFFLES

\$6.00 per Piece

(order by the dozen)

Dark Chocolate Truffles with Walnuts

COMBINATION OF PETIT FOURS, DOUBLE DIPPED STRAWBERRIES & CHOCOLATE TRUFFLES

\$5.00 per Piece
(order by the dozen)

Cake Cutting Fee
\$3.50 per Person

applied to all Client provided cakes

****** All prices are exclusive of 20% service charge and 8.75% state sales tax.***

What is a party *without* Cocktails, Wine and Champagne...

We offer a wide selection of wines and champagnes by the bottle including our MMC private label wine by Benziger. Ask for our current wine list.

The Leatherneck Bar opens for service daily at 11am and offers a full line of alcoholic beverages and Sudwerks Micro Brewery beers on Tap.

Arrangement can be made for a Cocktail Reception with either a Hosted Bar or a No Host Bar

You may also bring in your own wine and champagne to serve. The Corkage Fee is \$20.00++ per 750ml bottle.

Contact the Restaurant for more information.