

Par3 at Poplar Creek is a peaceful gathering space, surrounded by lush green grass, seasoned eucalyptus trees, a beautiful water fall and conveniently located at San Mateo's Poplar Creek Golf Course off Peninsula Avenue.

Par3
at Poplar Creek



Whether you are planning an intimate luncheon for 20 or a 200 person celebration, our staff welcomes you and are here to assist you in any way we can.



CELEBRATIONS OF LIFE

A celebration of life is more than just a trend—it's a funeral or memorial service that has the power to showcase a unique personality.

Our experienced event team takes a very personalized approach to celebrating each and every life in providing attentive service and excellent food. We are honored to assist you with the details of planning a memorable celebration in our warm environment to safely gather and share memories of your loved one.

To help get you started, we've put together this list of personalization considerations to use as a guideline:

Mementos and keepsakes

Food and beverage

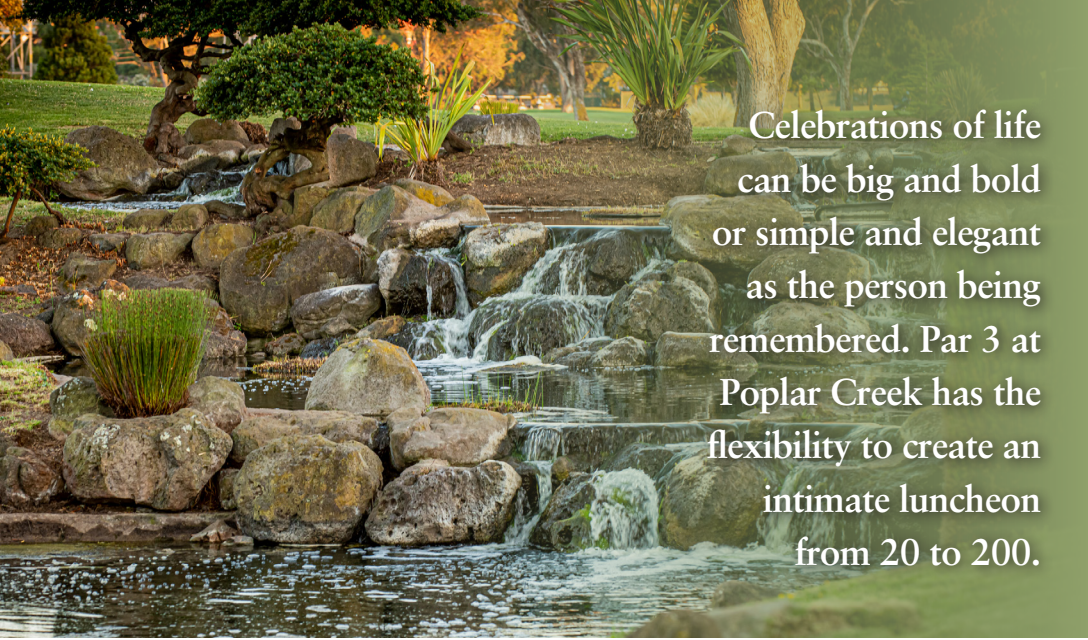
Audio/visual

Speakers

Venue options

Hobbies and interests





Celebrations of life
can be big and bold
or simple and elegant
as the person being
remembered. Par 3 at
Poplar Creek has the
flexibility to create an
intimate luncheon
from 20 to 200.



THE GREAT ROOM

Reception capacity of 200,
Seated 160

Our newly appointed Banquet Room is sun filled, with floor to ceiling windows, giving guest an opportunity to take in the natural surroundings.



BANQUET ROOM

Reception capacity of 100,
Seated 80



TOURNAMENT ROOM

Reception capacity of 70,
Seated 50



PAR3 RESTAURANT

Reception capacity of 100,
Seated 100

ALL OUR MENUS CAN BE CUSTOMIZED TO YOUR TASTES AND BUDGET.

From passed hors d'oeuvres, entrees to decadent desserts, we work with you to create a one-of-a-kind experience. We pride ourselves in accommodating your specific needs with our unlimited resources and experienced full-service catering staff. *Sample menus:*

FAIRWAY MENU

Domestic Cheese & Seasonal Fresh Fruit Display

Pebble Beach Salad

mixed field greens, spicy pecans, sautéed apples, blue cheese, apple cider vinaigrette

Buttermilk Brined Roasted Turkey and Roasted Rosemary Balsamic Tri Tip

assorted condiments and rolls

Choice of Side:

Mac n Cheese, Tabouleh, Quinoa Salad or House Made Chips

Assorted Cookies and Brownies

Fresh Brewed Lavazza Coffee and Harney & Son's Assorted Tea's

\$28 per person

POPLAR MENU

Fresh Baked Bread & Whipped Butter

Seasonal Fresh Fruit Display

Antipasto Platter

dry salami, Sopresetta, Italian prosciutto, sliced imported and domestic cheeses, olives, bread sticks, focaccia and flavored olive oil

Sonoma Salad

arugula with browned buttered beets, marcona almonds, orange segments, goat cheese and a citrus vinaigrette

Caprese Pasta

fresh mozzarella, balsamic roasted tomato, basil sauce

Madeira Chicken

chicken breasts, mushrooms, asparagus, parsley cream sauce

Assorted Cookies & Brownies

Fresh Brewed Lavazza Coffee and Harney & Son's Assorted Tea's

\$32 per person

CREEK MENU

CHOOSE 2 ENTREES

Pan Roasted Chicken Breast (gf) garlic parsley cream

Stuffed Chicken Breast with Mushroom Duxelle (gf) white wine sauce

Rosemary Tri Tip Balsamico (gf) chimichurri sauce

Applewood Bacon Wrapped Pork Loin (gf) bourbon butter sauce

CHOOSE 1 SALAD

Creek Salad

mixed field greens with tomatoes, cucumbers, house made croutons, vinaigrette dressing

Caesar Salad

romaine lettuce, garlic croutons, shredded parmesan cheese, Caesar dressing

Fairway Salad

baby spinach, dried tart cherries, feta cheese, sesame balsamic vinaigrette

Pebble Beach Salad

mixed field greens, spicy pecans, sautéed apples, blue cheese, apple cider vinaigrette

CHOOSE 2 SIDES

Rice: Herb Risotto or Brown Basmati Rice Pilaf

Pasta: Penne with choice of sauce (gorgonzola cream, alfredo, pesto, marinara)

Seasonal Ravioli

Mac N Cheese

Potatoes: Roasted Potatoes, Yukon Gold Mashers

(regular, roasted garlic or horseradish)

Loaded baked potato (add \$2.00/person)

Gruyere Potato Gratin (add \$2.00/person)

Maker's Mark Yams

Lemon Herb Tri Color Quinoa Pilaf

Tomato and Onion Farro

Tabbouleh

Blue Lake Beans with sautéed onions and peppers

Ratatouille, Horseradish Carrots

Roasted Cauliflower Parmesan

Oven Roasted Asparagus with lemon and thyme (*seasonal*)

Seasonal Oven Roasted Vegetables

CHOOSE 1 DESSERT

Vanilla Bean Bread Pudding

Carrot Cake with Cream Cheese Frosting

Double Chocolate Brownie a la mode

Toasted Almond Cream Cake

Guittard Chocolate Cake

New York Cheesecake

Strawberry Cream Cake

Fresh Brewed Lavazza Coffee and Harney & Son's Assorted Tea's

\$36 per person

AMENITIES & SERVICES

Full service catering and event planning
Customizable budgets and menu packages
Full Audio Visual Available
A sanctuary in the heart of the Peninsula
Private Room for your Event
Personalized, attentive service
Ample free parking
Handicap accessibly
Newly remodeled
Tranquil, relaxed setting



Contact Jenifer Chavez
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Covid-19 | NEW Social Gathering options.
Please inquire about up-to-date guidelines.



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