



Celebrations of life can be big and bold or simple and elegant as the person being remembered.



CELEBRATION OF LIFE

Pay tribute to your loved one in a uniquely personal way. Surrounded by natural beauty, Par 3 offers distinctive, light filled gathering spaces that connect to the great outdoors.

Our flexible rooms and patios transform beautifully for your memorable celebration.

Our experienced event team takes a very personalized approach in providing attentive service and excellent food.

We are honored to assist you with the details of planning a beautiful reception in our warm environment to safely gather and share memories of your loved one.



Whether you are planning an intimate luncheon for 50 or a 250 person reception, our staff welcomes you and are here to assist you in any way possible.



BALLROOM

Reception capacity up to 250,
Seated 160

The Ballroom & Private Patio is sun filled, with floor to ceiling windows.



BANQUET ROOM

Reception capacity of 150,
Seated 120

Banquet Room & Private Patio



TOURNAMENT ROOM

Reception capacity of 70,
Seated 80



PAR 3 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.

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 One side:

Mac n Cheese

Tabbouleh

Quinoa Salad

or House Made Chips

Assorted Cookies and Brownies

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

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

CREEK MENU

Choice of Two 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

Choice of One 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

Choice of Two sides:

Herb Risotto or Brown Basmati Rice Pilaf

Penne with choice of gorgonzola cream, alfredo, pesto or marinara sauce

Seasonal Ravioli

Mac N Cheese

Roasted Potatoes or Yukon Gold Mashers (regular, roasted garlic or horseradish)

Loaded baked potato add \$2 per person

Gruyere Potato Gratin add \$2 per 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

Choice of One 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

AMENITIES & SERVICES

Full service catering and event planning
Customizable budgets and menu packages

Full audio visual available

Private room for your event

Personalized, attentive service

Ample free parking

Handicap accessible

Tranquil, relaxed setting in the heart of the Peninsula



Let's Plan Your Event!

To get started, please visit www.par3thelodge.com
and fill out an event inquiry form.

Please inquire about the up-to-date Covid-19 social gathering guidelines.



1700 Coyote Point Drive, San Mateo, CA 94401
www.par3thelodge.com | events@par3thelodge.com