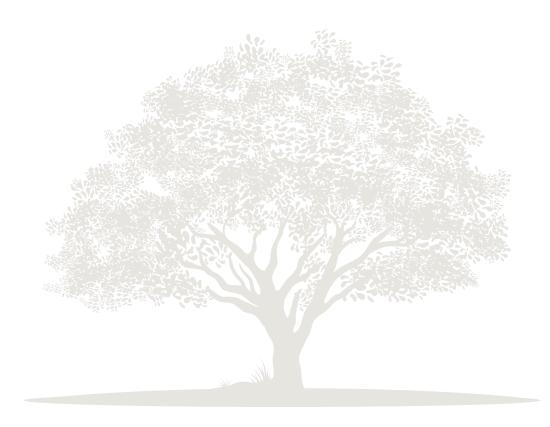


Private Dining Events

MENLO CIRCUS CLUB
SPRING 2024





TO THE MENLO CIRCUS CLUB

Nestled in the heart of Atherton, the Menlo Circus Club offers inviting and gracious accommodation for private events such as Weddings, Corporate Events, Holiday Gatherings, Class Reunions, Birthday Parties, Team Building Events, and Cocktail Receptions. The grand entrance immediately creates a sophisticated ambiance that will compliment any event. The Clubhouse seats up to 400 guests for your event. Each separate room has views of the Club's beautifully landscaped grounds. We offer private outdoor receptions overlooking one of the Bay Area's finest Polo Field, and our amazing culinary team has thoughtfully selected exquisite menus.

LOCATIONS - TURF CLUB, OAK TREE & MORE

Entire Clubhouse features Main Foyer, Bathrooms, Conference Room, Ballroom, Polo Lounge, Trophy Room, Terrace, and Private Dining Room. Built-in sound system, reset lighting, Wi-Fi throughout the building. Seated 200 / Reception 500

Ballroom hardwood flooring, high-vault ceilings with white beams, features a fireplace and mirrored walls. Semi-Private Included with Main Dining Room / No seating allowed on the ballroom floor

Polo Lounge features a main mahogany-finished bar, intimate fireplace, and natural light from the beautiful windows looking out to our polo field. Semi-private. Seated 50/ Reception 100

Trophy Room Bright white space with French glass doors and windows. Beautiful marble finished fireplace centered in the space. The Trophy room includes a small patio with a small fireplace and a waterfall feature. View of private garden and Polo Field. Private event space. Private Space / Seated 24/ Reception 40

Terrace Room located in our Polo Lounge, this space can be private or semi-private. Features large mirrors that reflect the light and make the space feel airy and bright, small credenzas with gorgeous potted plants bring the outdoor charm indoors. Private Space / Seated 30 / Reception 50

Private Dining Room large bright space, privately located in the Clubhouse. Small patio and private entry through glass doors, large windows. Automatic drapes for added privacy. Private Space / Seated 50 / Reception 80

Main Dining Room located in our Clubhouse's heart, this room overlooks our turquoise infinity pool and beautifully landscaped grounds. Space features large French windows, chandeliers, reset lighting, and a built-in sound system. Semi-private / Seated 85 / Reception 200

Board / Conference Room private conference room, large executive table to seat up to 10, Wi-Fi, and telephone in the room. Private Space. Seated 6 / No Reception

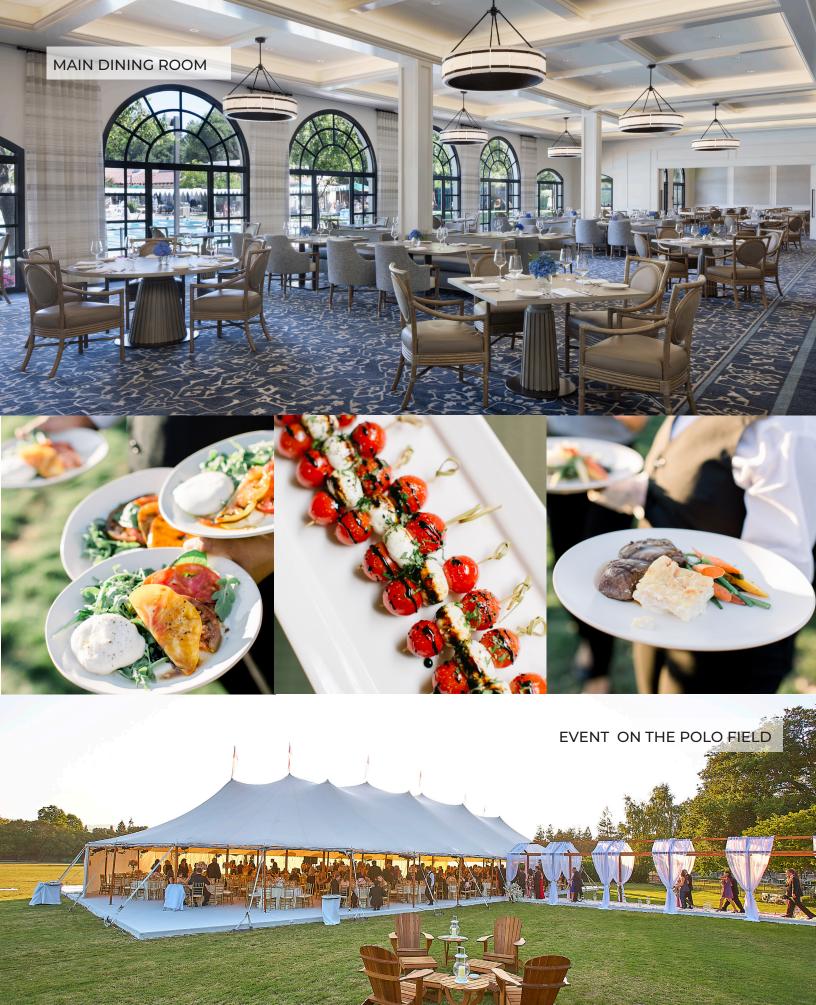
Oak Tree a picturesque traditional space at the Circus Club. The Oak Tree has overlooked many special ceremonies and events for many generations. From the Oak tree you can View our green polo field, tennis courts and infinity pool. Strung market lights are strung in the branches of the grand tree creating a warm and inviting ambiance at sunset. Semi-private / Seated 200 / Reception 400

Polo Field features views of large Redwoods, Santa Cruz Mountains, and outstanding sunset. Grand lawn space. Seated 500+ / Reception 1000+

Turf Club located in our Equestrian Center is separate from our main Clubhouse. The Turf Club features indoor and outdoor spaces, hardwood flooring, high vaulted ceilings, wooden beam ceilings, and private bathrooms. The front lawn space overlooks our Equestrian ring, lush grounds, and views of the polo field. Semi-private / Reception 100+ (outside only)











Passed Hors D'oeuvres

MENLO CIRCUS CLUB | SPRING 2024

Selection of 3 for 30-minutes

Menus are seasonal and subject to change. Extra time/items subject to additional charges.

Wild Mushroom Arancini

Meyer Lemon Aioli, Parmesan

Moroccan Spiced Meatballs

Garlic Labneh

Dungeness Crab Cakes

Basil Remoulade

Maine Lobster Rolls +\$5

Brioche, Tarragon

Seared Wagyu New York

Potato Rosti, Horseradish Crema

Meyer Lemon Hummus

Spring Vegetable Escabeche

Hamachi Crudo

Avocado, Cucumber, Jalapeno, Cracked Pepper Lavash

Grilled Wild Prawns

Almond Romesco

Truffle Quiche

Leek, Gruyere, Puff Pastry

House Smoked Salmon +\$5

Red Onion Crème Fraiche, Siberian Caviar

Marinated Greek Feta

English Pea, Mint, Phyllo

Fava Bean Crostini

Ricotta Salata, Meyer Lemon, Toasted Baguette



Lunch Menu

MENLO CIRCUS CLUB | SPRING 2024

1 selection for each course

Menus are seasonal and subject to change. Extra time/items subject to additional charges.

First Course choose 1

Custom Seasonal Soup

Sautéed Ricotta Gnocchi

Wild Mushrooms, English Peas, Sage, Lemon, Grana Padano

Caesar Salad

Romaine Hearts, Garlic Croutons, Classic Dressing, Parmesan

Arugula and Strawberry Salad

Fennel, Garroxta, Hazelnuts, Golden Balsamic Vinaigrette

Butter Lettuce Salad

Citrus, Avocado, Goat Cheese, Pistachios, Meyer Lemon Vinaigrette

Second Course choose 1

Seared Local Albacore "Niçoise" +\$10

Haricots Verts, Roasted Potatoes, Tapenade, Chopped Egg

Chicken Saltimbocca

Farro Risotto, Pole Beans, Prosciutto, Sage

Dungeness Crab Cake +\$10

Almond Romesco, Delta Asparagus, Cucumber, Radish

Grilled Angus New York +\$10

Patatas Bravas, Pole Beans, Bordelaise, Chimichurri

Pan Roasted Skuna Bay Salmon

Delta Asparagus, Potato Puree, Citrus, Niçoise Olives

Desserts choose 1

Strawberry Shortcake

Buttermilk Biscuit, Chantilly

Valrhona Devil's Food Cake

Chantilly, Salted Caramel, Hazelnuts

Spring Berry Cobbler

Oat Streusel, Vanilla Gelato

Meyer Lemon Tart

Meringue, Blueberries



Dinner Menu

MENLO CIRCUS CLUB | SPRING 2024

1 selection for each course

Menus are seasonal & subject to change. Additional \$10 per person for each added entrée.

First Course choose 1

Custom Seasonal Soup

Sautéed Ricotta Gnocchi

Wild Mushrooms, English Peas, Sage, Lemon, Grana Padano

Seared Diver Scallops +\$10

Avocado Mousseline, Citrus, Pea Sprouts

Caesar Salad

Romaine Hearts, Garlic Croutons, Classic Dressing, Parmesan

Arugula and Strawberry Salad

Fennel, Garroxta, Hazelnuts, Golden Balsamic Vinaigrette

Butter Lettuce Salad

Citrus, Avocado, Goat Cheese, Pistachios, Meyer Lemon Vinaigrette

Dungeness Crab Cake +\$10

Shaved Spring Vegetables, Meyer Lemon Remoulade

Second Course choose 1

Chicken al Mattone

Farro Risotto, Pole Beans, Truffle Jus

Grilled Angus Fillet of Beef +\$15

Pommes Dauphinoise, Haricots Verts, Bordelaise

Slow Roasted Angus Short Rib

Wild Mushroom Risotto, Broccoli di Ciccio, Salsa Verde

Grilled Skuna Bay Salmon

Delta Asparagus, Potato Puree, Niçoise Olives, Citrus Condimento

Dessert choose 1

Strawberry Shortcake

Buttermilk Biscuit, Chantilly

Valrhona Devil's Food Cake

Chantilly, Salted Caramel, Hazelnuts

Spring Berry Cobbler

Oat Streusel, Vanilla Gelato

Meyer Lemon Tart

Meringue, Blueberries



Station Menu

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1 selection for each course

Menus are seasonal and subject to change. Additional \$10 per person for each added entrée.

Appetizer Stations

Local Artisan and Farmstead Cheeses

Crostini, Housemade Lavash

Housemade Salumi and Charcuterie

Fruit Mostarda, Olives, Crostini

Local Artisan Cheese and Charcuterie

Crostini, Housemade Lavash, Fruit Mostarda, Olives, Crostini

Seasonal Vegetables

Grilled, Roasted and Raw with Accompaniments

Poached Wild Prawns

Cocktail Sauce, Lemon, Remoulade- yield 3per person

Local Oysters on the Half Shell

Champagne Mignonette, Lemon, Cocktail Sauce

House Smoked Wild Salmon

Whipped Creme Fraiche, Lavash Crackers, Chopped Egg, Pickled Onions, Capers

L'Esturgeonnière Caviar Service

Potato Latkes, Blini, Whipped Creme Fraiche, Lavash Crackers, Chopped Egg, Red Onion, Chives

Carving Stations

Grilled Angus Fillet of Beef

Horseradish Creme Fraiche, Bordelaise

Grilled Angus Tri-Tip

Dijon Aioli, Chimichurri

Slow Roasted Niman Ranch Prime Rib

Bordelaise, Horseradish Creme Fraiche

Niman Ranch Pork Loin

Apricot Mostarda

Local Rack of Lamb

Nicoise Olive Tapenade, Lamb Jus

Skuna Bay Salmon

Tarragon Beurre Blanc

'38 North' Chicken al Mattone

Truffle Jus

Sides

Seasonal Salad

Potato Dauphinoise

Truffled Macaroni and Cheese Gratin

Potato Puree

Persian Style Basmati

Seasonal Ravioli

Seasonal Local Vegetables



Thank You

FOR CONSIDERING THE MENLO CIRCUS CLUB

BOOKING REQUIREMENTS

- Event bookings at the Menlo Circus Club are subject to date availability. Some areas of the club may require board approval for events. The Menlo Circus Club Catering Team will guide you through this process to ensure all rules and regulations of the club are being followed.
- A Professional and Licensed Planner is required for all weddings & large events at Menlo Circus Club. We will provide a list of preferred planners to choose from, however, you are more than welcome to work with the planner of your choosing.
- Event dates can only be secured with a deposit and signed contract. All deposits are non-refundable less than 90 days prior to your event.
- You do not need to be a Member of Menlo Circus Club to host an event, but we do require a current Member to sponsor the event and Board approval is required.
- · The Menlo Circus Club logo may not be used in any way.
- · All menu and wine selections must be confirmed 30 days prior to the scheduled event.
- · All Food & Beverage must be purchased through Menlo Circus Club unless pre-approved by the club.
- · Final guaranteed guest counts are due 7 days prior to your event.
- · All events will have a 22% service charge and 9.375% tax added to the final bill.
- · Final full payment is due 7 days post event.

CONTACT / QUESTIONS

Events over 100 people: Lya Silva, Director of Catering

lyas@menlocircusclub.com 650-330-6112 Direct Line or 650-322-4616 Ext 212 Events under 100 people: Rachel Dittman, Event Administrator

racheld@menlocircusclub.com 650-330-6133 Direct Line or 650-322-4616 Ext 233

Menlo Circus Club 190 Park Lane, Atherton, CA 94027