



Thank you for your interest in Stark's Steakhouse for your next group dining experience. We have a few different options to accommodate groups anywhere from 14-140 guests. Whether you are looking to host a special occasion, dinner meeting, cocktail party or wine maker dinner, our newly renovated historic restaurant is the ideal setting.

As the longest standing restaurant in Santa Rosa, we have taken advantage of the great structure and history our building provides and renovated in such a fashion to bring it back to a 1940's New York style steakhouse with rich tones of red, chocolate brown and smoky blues. The addition of the brick wall and fireplace creates a feeling of warmth and substance through the main dining room and the West End dining room. The classic atmosphere is met with a traditional American "steakhouse" menu featuring grass and grain fed steaks, American style Kobe, and in house Dry-aged beef. We also offer a wide selection of chilled shellfish and fresh seafood as well as all the classic side dishes one would expect. Enclosed are the chef's suggested menus that offer a variety of choices for you and your guests. Please keep in mind that these are merely suggestions and we are more than happy to work with you to create the perfect menu for your specific group.

## Our Rooms:

### Our Wine Cellar-

Located beneath the main dining room, this exclusive dining retreat is ideal for groups up to 14. Among the wine barrels and cobblestone walls, your guests will enjoy the privacy and naturally cool setting while they are being served by their private attendants. Allow our sommelier to pair your meal from our 400+ bottle list.

### The West End-

Named after the charming part of our historic neighborhood, the West End dining room can accommodate up to 40 guests, yet is perfectly comfortable with less. It shares the brick wall that runs down from the main dining room, and has windows along three sides of the room, which creates a lighter ambience, but still provides the proper environment for a presentation, rehearsal dinner or other special occasion.

### The Main Dining Room-

Available for luncheon banquets up to 120 guests. This space is flexible enough to accommodate the specific needs of your event.

Please feel free to call me with questions or to inquire about a date. I can also be reached via email, [jenny@starkrestaurants.com](mailto:jenny@starkrestaurants.com). Please note, I generally try to return messages within 24 hours, if for any reason you need last minute arrangements please call the restaurant directly at 707-546-5100 and ask to speak to the manager on duty.

I look forward to arranging your next group dining event.

Sincerely,

Jenny Gipson  
Banquet/Catering Manager

## Answers to Your Frequently Asked Questions

### Large Group Dining Parties

Groups over eight guests will be seated in the most appropriate area in our dining room to enhance your experience and that of the other diners.

### Menu Selection

Provided in this package is a sampling of the menus we can offer your guests. We are available to work with you on creating the perfect menu for your group. Please inform us of any specific items you are interested in to help customize your event.

### Guest Guarantee/ Food & Beverage Minimums

All menu selections and final guest counts must be received at least 72 working hours prior to your scheduled event. If we do not receive the guarantee the food and beverage minimum will be based on the estimated guest count provided at the time of booking. Food and beverage minimums apply when we are reserving a specific area in our restaurant. Should your food and beverage charges fall short of the agreed minimum, the remainder will be billed as a room charge.

### To Confirm an Event

In order to confirm an event, we will need a signed banquet event order along with the requested deposit. The deposit is set at 50% of the estimated food and beverage minimum set at the time of your booking.

### Canceling an Event

Banquets cancelled one week in advance of the scheduled event will be accepted with a full return of the deposit collected. Should cancellation occur with 6 or less days notice, we will keep your deposit and apply it to your rescheduled date.

### Wine Service

Our sommelier is available to assist you with your wine selections from our extensive wine list. If you have a special selection we do not currently carry on our list, we will be happy to take care of and serve your wine for a fee. A corkage fee is not meant to cover the actual opening of the bottle, yet as a way to off-set the expense of providing the glassware needed and the lack of sale made on the wine. Should you choose to purchase wine from us as well as bring in your own, we will honor the "one-for-one" policy.

PLEASE CONTACT: JENNY GIPSON (707) 576-9610

### Final Billing

The deposit received at the time of booking your event will be applied to the final bill. We will present one final bill to the event contact reflecting the remaining charges. Please note a 20% service charge and applicable sales tax will be applied to all food and beverage purchases. We will accept a company check, Visa, Master Card, Discover or American Express.

### Special Occasion Cakes

We are happy to take care and present your cake to your guests. We will provide this service in lieu of serving the dessert planned with your menu at no additional cost.

### Event Planning Services

Please request our assistance with any additional services you may require to create the perfect event. We can make arrangements for transportation, flowers, specialty linen, entertainment, audio-visual equipment, customized menu, etc. Just ask!

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## **Hors d'oeuvres Menu**

**Priced by the Dozen ~  
Minimum Order of 3 Dozen Per Item**

### **Earth**

#### Chilled

- Roasted Tomato, Ricotta & Basil Crostini - \$18
- Fig & Humboldt Fog Goat Cheese Crostini with Saba - \$18
- Fava Bean & Burrata Cheese Bruschetta - \$18
- Chilled Soup Shooters - \$24

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#### Warm

- Warm Soup Shooters - \$18
- Tortilla Espanola with Romesco Aioli - \$24
- Steakhouse Spinach Spanikopitas - \$18
- Goat Cheese Fritters with White Truffle Honey - \$24
- Caramelized Pear & Blue Cheese "Melt" - \$30
- Corn & Green Onion Fritters with Sweet Soy Sauce - \$30
- Truffled French Fries - \$30
- Potato & Caramelized Onion Spring Rolls with Horseradish Crème Fraiche - \$24
- Portobello Mushroom "Fries" with Lemon Aioli - \$30

### **Surf**

#### Chilled

- Jumbo Shrimp with Horseradish Cocktail Sauce - \$40
- Chilled Oysters on the Half Shell with Coriander Mignonette - \$36
- Dungeness Crab Tacos - \$40
- Smoked Salmon Rillettes with Lemon Crème Fraiche - \$30
- Kumomoto Oysters with Ginger Crème Fraiche & Sterling Caviar - \$40
- Tuna Tartar with Truffled Miso Dressing - \$36
- Seafood Ceviche with Aji Amarillo - \$36
- Fennel Cured Salmon on Black Pepper Brioche - \$30
- Dungeness Crab Devilled Eggs - \$36

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#### Warm

- Oysters Rockefeller - \$40
- Petite Dungeness Crab Cakes, Romesco Aioli - \$40
- Tunisian Crab Briks with Tomato Jam - \$30
- Petite Maine Lobster Rolls with Parsley-Garlic Butter - \$48
- Bacon Wrapped Scallops with Cilantro Pumpkin Seed Pesto - \$48

## **Turf**

### **Chilled**

- Manchego & Serrano Ham “ Matchsticks”- \$18
- American Kobe Beef Tartar with Smoked Chili Aioli -\$30
- Peach & Crispy Prosciutto Bruschetta-\$18
- Smoked Duck Fresh Rolls with Mango Nuoc Cham-\$24
- Duck Liver Mousse Crostini with Candied Walnuts & Truffle Honey-\$30

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### **Warm**

- BLT Profiteroles -\$24
- American Kobe Sliders with Truffle Aioli -\$40
- BBQ’d Duck Profiteroles -\$30
- Chive & Bacon & Goat Cheese Tartlettes-\$24
- Chicken Harissa Meatballs with Cucumber Raita-\$ 24
- Dates in a Blanket with Cabrales Blue Cheese-\$ 24
- Foie Gras Poppers, Curried Pineapple Chutney-\$ 48
- Moroccan Lamb “Cocktail” Chops-\$60
- Lavender Roasted Duck Crostini with Red Onion Marmalade-\$36
- BBQ Lamb Satays with Sweet Chili Sauce-\$36

**LUNCH BANQUET MENU # 1**

**STARTER COURSE  
(CHOICE OF ONE)**

**SOUP OF YESTERDAY  
OR  
SIMPLE GREENS, LITTLE GEM GREENS, GREEN GODDESS DRESSING  
OR  
THE REQUIRED "CAESAR"**

**MAIN COURSE  
(CHOICE OF TWO)**

**STARK STANDARD BURGER,  
SMOKED BACON, SALSA VERDE & CAMBOZOLA CHEESE  
OR  
CHICKEN "UNDER A BRICK", ARUGULA SALAD,  
LEMON PARSLEY JUS  
OR  
CARAMELIZED BUTTERFISH**

**DESSERT  
(CHOICE OF ONE)**

**WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE**

**\$35. PER PERSON. \$29 WITHOUT DESSERT.  
APPLICABLE SALES TAX, BEVERAGES AND SERVICE CHARGE ARE ADDITIONAL.**

**PLEASE CONTACT: JENNY GIPSON (707) 576-9610**

**LUNCH BANQUET MENU # 2**

**STARTER COURSE  
(CHOICE OF ONE)**

**ICEBERG WITH THE USUAL SUSPECTS  
OR  
SOUP OF YESTERDAY  
OR  
WARM SPINACH SALAD, MUSHROOMS, GOAT CHEESE,  
ALMONDS, TRUFFLED SUNNYSIDE EGG**

**MAIN COURSE  
(CHOICE OF TWO)**

**CERTIFIED ANGUS BEEF**

**NEW YORK  
OR  
RIBEYE  
OR  
GRILLED AMERICAN KOBE STEAK FRITES  
PARSLEY-SHALLOT BUTTER  
OR  
CAMELIZED BUTTERFISH  
OR  
CHICKEN "UNDER A BRICK", ARUGULA SALAD & LEMON PARSLEY JUS**

**DESSERT  
(CHOICE OF ONE)**

**WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE**

**\$40. PER PERSON \$32 WITHOUT DESSERT**

**APPLICABLE SALES TAX, BEVERAGES & SERVICE CHARGE ARE ALL ADDITIONAL**

**PLEASE CONTACT: JENNY GIPSON (707) 576-9610**

DINNER BANQUET MENU # 1

FIRST COURSE  
(CHOICE OF ONE)

ICEBERG WITH THE USUAL SUSPECTS  
OR  
LITTLE GEM SALAD, GREEN GODDESS DRESSING  
OR  
SOUP OF YESTERDAY  
OR  
THE REQUIRED "CAESAR"

ENTRÉE COURSE  
(CHOICE OF TWO)

**CERTIFIED ANGUS BEEF**

NEW YORK STEAK  
OR  
RIBEYE STEAK  
OR  
FILET MIGNON  
OR  
AMERICAN KOBE FLAT IRON STEAK  
OR  
CARMELIZED BUTTERFISH, GINGER VINAIGRETTE  
OR  
CHICKEN "UNDER A BRICK", ARUGULA SALAD & PARSLEY LEMON JUS

**FOR THE ULTIMATE STEAK EXPERIENCE ALLOW US TO OFFER YOUR GUESTS  
OUR EXCLUSIVE CERTIFIED ANGUS BEEF BRAND PRIME = \$66.00 PP**

SIDES  
SERVED FAMILY STYLE  
(CHOICE OF THREE FOR THE TABLE)

CREAMED SPINACH, FOUR CHEESE MAC, SAUTEED EXOTIC MUSHROOMS,  
CRÈME FRAICHE MASHED POTATOES, ROSEMARY YAM FRIES,  
JUMBO ONION RINGS, CAULIFLOWER GRATIN,  
TRUFFLE FRENCH FRIES, DeCICCO BROCCOLI

DESSERT  
(CHOICE OF ONE)

WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE

**\$58. PER PERSON \$50 WITHOUT DESSERT**

**APPLICABLE SALES TAX, BEVERAGES & SERVICE CHARGE ALL ADDITIONAL**

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DINNER BANQUET MENU #2

APPETIZER COURSE  
(CHOICE OF ONE)

DUNGENESS CRAB "TATER TOTS" SHISHITO PEPPERS, GINGER MUSTARD AIOLI  
OYSTERS ON THE ½ SHELL WITH HOGWASH & COCKTAIL SAUCE  
JUMBO SHRIMP COCKTAIL, HORSERADISH CRÈME

STARTER COURSE  
(CHOICE OF ONE)

ICEBERG WITH THE USUAL SUSPECTS  
OR  
LITTLE GEM SALAD, GREEN GODDESS DRESSING  
OR  
SOUP OF YESTERDAY  
OR  
THE REQUIRED "CAESAR"

ENTRÉE COURSE  
(CHOICE OF TWO)

***CERTIFIED ANGUS BEEF***

NEW YORK STEAK  
OR  
RIBEYE STEAK  
OR  
FILET MIGNON  
OR  
SNAKE RIVER FARMS  
AMERICAN KOBE FLAT IRON STEAK  
OR  
CAMELIZED BUTTERFISH, GINGER VINAIGRETTE  
OR  
CHICKEN "UNDER A BRICK", ARUGULA SALAD & PARSLEY LEMON JUS

***FOR THE ULTIMATE STEAK EXPERIENCE ALLOW US TO OFFER YOUR GUESTS  
OUR EXCLUSIVE CERTIFIED ANGUS BEEF BRAND PRIME = \$80.00 PP***

SIDES  
SERVED FAMILY STYLE  
(CHOICE OF THREE FOR THE TABLE)

CREAMED SPINACH, FOUR CHEESE MAC, SAUTEED EXOTIC MUSHROOMS,  
CRÈME FRAICHE MASHED POTATOES, ROSEMARY YAM FRIES, JUMBO ONION RINGS  
CAULIFLOWER GRATIN, TRUFFLE FRENCH FRIES, DECICCO BROCCOLI

DESSERT  
(CHOICE OF ONE)

WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE

**\$72. PER PERSON \$64 WITHOUT DESSERT**

**APPLICABLE SALES TAX, BEVERAGES & SERVICE CHARGE ALL ADDITIONAL**

DINNER BANQUET MENU #3

FAMILY STYLE APPETIZERS

“POTATO SKIN” FONDUE  
JUMBO SHRIMP COCKTAIL WITH HORSERADISH COCKTAIL SAUCE  
CRISPY CALAMARI, ORANGE-CHILI GREMOLATA

STARTER COURSE  
(CHOICE OF ONE)

ICEBERG WITH THE USUAL SUSPECTS  
OR  
LITTLE GEM SALAD, GREEN GODDESS DRESSING  
OR  
SOUP OF YESTERDAY  
OR  
THE REQUIRED “CAESAR”

ENTRÉE COURSE  
(CHOICE OF TWO)

**CERTIFIED ANGUS BEEF**

NEW YORK STEAK  
OR  
RIBEYE STEAK  
OR  
FILET MIGNON  
OR  
SNAKE RIVER FARMS  
AMERICAN KOBE FLAT IRON STEAK  
OR  
CAMELIZED BUTTERFISH, GINGER VINAIGRETTE  
OR  
CHICKEN “UNDER A BRICK”, ARUGULA SALAD & PARSLEY LEMON JUS

**FOR THE ULTIMATE STEAK EXPERIENCE ALLOW US TO OFFER YOUR GUESTS  
OUR EXCLUSIVE CERTIFIED ANGUS BEEF BRAND PRIME = \$86.00 PP**

SIDES

SERVED FAMILY STYLE  
(CHOICE OF THREE FOR THE TABLE)

CREAMED SPINACH, FOUR CHEESE MAC, SAUTEED EXOTIC MUSHROOMS,  
CRÈME FRAICHE MASHED POTATOES, ROSEMARY YAM FRIES, JUMBO ONION RINGS  
CAULIFLOWER GRATIN, TRUFFLE FRENCH FRIES, DeCICCO BROCCOLI

DESSERT COURSE  
(CHOICE OF ONE)

WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE

\$78. PER PERSON \$70 WITHOUT DESSERT

APPLICABLE SALES TAX, BEVERAGES & SERVICE CHARGE ALL ADDITIONAL

DINNER BANQUET MENU #4

FAMILY STYLE APPETIZERS

DUNGENESS CRAB "TATER TOTS" SHISHITO PEPPERS, GINGER MUSTARD AIOLI  
JUMBO SHRIMP COCKTAIL WITH HORSERADISH COCKTAIL SAUCE  
AHI TUNA TARTAR, SHISO, PINENUTS, TRUFFLED MISO DRESSING

STARTER COURSE  
(CHOICE OF ONE)

ICEBERG WITH THE USUAL SUSPECTS  
OR  
LITTLE GEM SALAD, GREEN GODDESS DRESSING  
OR  
SOUP OF YESTERDAY  
OR  
THE REQUIRED "CAESAR"

ENTRÉE COURSE  
(CHOICE OF THREE)

**CERTIFIED ANGUS BEEF**

NEW YORK STEAK  
OR  
RIBEYE STEAK  
OR  
FILET MIGNON  
OR  
DRY AGED RIBEYE  
OR  
DRY AGED NEW YORK  
OR  
AMERICAN KOBE FLAT IRON STEAK  
OR  
CAMELIZED BUTTERFISH, GINGER VINAIGRETTE  
OR  
CHICKEN "UNDER A BRICK", ARUGULA SALAD & PARSLEY LEMON JUS

**FOR THE ULTIMATE STEAK EXPERIENCE ALLOW US TO OFFER YOUR GUESTS  
OUR EXCLUSIVE CERTIFIED ANGUS BEEF BRAND PRIME = \$98.00 PP**

SIDES

SERVED FAMILY STYLE  
(CHOICE OF THREE FOR THE TABLE)

CREAMED SPINACH, FOUR CHEESE MAC, SAUTEED EXOTIC MUSHROOMS,  
CRÈME FRAICHE MASHED POTATOES, ROSEMARY YAM FRIES, JUMBO ONION RINGS  
CAULIFLOWER GRATIN, TRUFFLE FRENCH FRIES, DECICCO BROCCOLI

DESSERT

(CHOICE OF ONE)  
WARM CHOCOLATE SOUFFLE CAKE,  
KNOB CREEK BUTTER PECAN ICE CREAM  
OR  
MEYER LEMON PUDDING CAKE  
CRUSHED RASPBERRIES  
VANILLA BEAN CRÈME FRAICHE

\$90. PER PERSON \$82. WITHOUT DESSERT  
APPLICABLE SALES TAX, BEVERAGES & SERVICE CHARGE ALL ADDITIONAL

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