



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 14-125 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 100 guests. This space is flexible enough to accommodate the specific needs of your event.

The Piano Lounge-

Semi-private areas are available to reserve for groups over 10 guests that would like to have special arrangements made for their guests. Select hors d' oeuvres, full bar, beer and wines are all available off our bar menu. We offer a wide selection of single malt scotches, whiskeys and bourbons.

Please feel free to call me with questions or to inquire about a date. I can also be reached via email, 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 Proscuitto 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
(Choice of One)

Soup of Yesterday

Butter Lettuce Salad with Apples, Candied Walnuts & Gruyere

The Required "Caesar"

Main Course
(Choice of Two)

Market Seafood of the Day

Filet Steak Salad
Watercress, Feta, Salsa Verde, Crispy Potato Croutons

Organic ½ Chicken "Under A Brick", Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

Dessert
(Choice of One)

Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
Vanilla Bean Sea Salt

Lunch Menu # 2

Starter Course
(Choice of One)

Iceberg with the Usual Suspects

Jumbo Wild Shrimp Cocktail

Warm Spinach Salad, Mushrooms, Goat Cheese,
Almonds, Truffled Sunnyside Egg

Main Course
(Choice of Two)

Market Fish of the Day

Grilled CAB Beef Steak Frites
Parsley-Shallot Butter

Organic ½ Chicken “Under A Brick”, Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

Pork Tenderloin Scallopini with Shallots & Armagnac

Dessert
(Choice of One)

Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
Vanilla Bean Sea Salt

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Dinner Banquet Menu # 1

Starter Course
(Choice of One)

Iceberg with the Usual Suspects
Butter Lettuce Salad with Apples, Candied Walnuts & Gruyere
Soup of Yesterday
The Required "Caesar"

Entrees
(Choice of Two)

CAB, Natural, Corn Fed
New York Steak

Masami Cattle Ranch
American Kobe Flat Iron Steak

Artic Char with Potato-Mushroom "Hash", Ginger Vinaigrette
Organic ½ Chicken "Under A Brick", Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

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
Jumbo Asparagus, Potato & Fennel Gratin, Sauteed Spinach, Truffle French Fries

Dessert
(Choice of One)

Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
With Vanilla Sea Salt

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Dinner Banquet Menu #2

Appetizer
(Choice of One)

Dungeness Crab Cake (all meat, no filler!) Romesco 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
Butter Lettuce Salad with Apples, Candied Walnuts & Gruyere
Soup of Yesterday
The Required "Caesar"

Entrees
(Choice of Two)

CAB, Natural, Corn Fed
New York Steak

Masami Cattle Ranch
American Kobe Flat Iron Steak

Artic Char with Potato-Mushroom "Hash", Ginger Vinaigrette

Organic ½ Chicken "Under A Brick", Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

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
Jumbo Asparagus, Potato & Fennel Gratin, Sauteed Spinach, Truffle French Fries

Dessert
(Choice of One)

Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
With Vanilla Sea Salt

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Dinner Banquet Menu #3
Family Style Appetizers

"Potato Skin" Fondue
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
Calamari Frito Misto

Starter Course
(Choice of One)

Iceberg with the Usual Suspects
Butter Lettuce Salad with Apples, Candied Walnuts & Gruyere
Soup of Yesterday
The Required "Caesar"

Entrees
(Choice of Two)

CAB, Natural, Corn Fed
New York Steak

Masami Cattle Ranch
American Kobe Flat Iron Steak

Corn or Grass Fed Filet Mignon

Artic Char with Potato-Mushroom "Hash", Ginger Vinaigrette

Organic ½ Chicken "Under A Brick", Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

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
Jumbo Asparagus, Potato & Fennel Gratin, Sauteed Spinach, Truffle French Fries

Dessert
(Choice of One)
Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
With Vanilla Sea Salt

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Dinner Banquet Menu #4
Family Style Appetizers

Dungeness Crab Cakes with Romesco Aioli
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
Ahi Tuna Tartare

Starter Course
(Choice of One)

Iceberg with the Usual Suspects
Butter Lettuce Salad with Apples, Candied Walnuts & Gruyere
Soup of Yesterday
The Required "Caesar"

Entrees
(Choice of Two)

Corn or Grass Fed Filet Mignon

Dry Aged Ribeye

Dry Aged New York

Artic Char with Potato-Mushroom "Hash", Ginger Vinaigrette

Double Cut Lamb Chops with Pomegranate Glaze

Organic ½ Chicken "Under A Brick", Baby Artichokes, Moroccan Olives
& Meyer Lemon Jus

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
Jumbo Asparagus, Potato & Fennel Gratin, Sauteed Spinach, Truffle French Fries

Dessert
(Choice of One)
Warm Chocolate Souffle Cake, Caramel Mousse
Caramel Ice Cream & Fleur de Sel Almonds

Meyer Lemon Pudding Cake
Blackberry Crush

Seasonal Crème Brulee
With Vanilla Sea Salt

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