

*Tarragon*



# BANQUET INFORMATION



140 South Murphy Ave  
Sunnyvale, Ca 94086



408 737-8003



info@dinetarragon.com



<i>Property</i>	Located in the heart of downtown Sunnyvale, Tarragon is a wonderful place to enjoy a drink, dinner, or full banquet event. With a contemporary main dining room, and elegant second story banquet hall, we're sure to amaze you.
<i>Location</i>	7 miles north of San José International Airport 29 miles south of San Francisco Int'l Airport Easy access from Interstate 280, highways 237, 101, & 85
<i>Contact</i>	408-737-8003 phone 408-737-8006 fax <a href="mailto:info@dinetarragon.com">info@dinetarragon.com</a>
<i>Dining Room</i>	1 <sup>st</sup> floor main dining area has a maximum capacity of 150 people and can reserve tables for parties up to 40 people with no room charge.
<i>Banquet Room</i>	2 <sup>nd</sup> floor private facility has a maximum capacity of 250 with a fully stocked bar, private restrooms, separate kitchen, and an outdoor patio with heat lamps.
<i>Amenities</i>	<ul style="list-style-type: none"><li>• White linens, flatware, &amp; glassware included</li><li>• 48" HDTV with A/V hookup</li><li>• Podium, microphone, projection screen</li><li>• 64 sq. ft. portable stage (2-32sq.ft. pieces)</li><li>• 800 sq. ft. dance floor</li></ul>

## **Cocktail Packages**

**3 Hours Unlimited**

**I) Fountain Drinks**

\$6.00 per person

Extra hour \$2.00 pp

**II) Fountain Drinks,  
Beer & Wine**

\$14.75 per person

Extra hour \$5.50 pp

**III) Fountain Drinks,  
Beer, Wine**

**& Well Cocktails**

\$17.75 per person

Extra hour \$5.75 pp

**IV) Fountain Drinks,  
Beer, Wine, Well &  
Premium Cocktails**

\$24.75 per person

Extra hour \$9.50 pp

## **Toasting Packages**

**One glass per guest**

**Champagne**

\$3.75 per person

**Sparkling Cider**

\$2.00 per person

**Non-Alcoholic Fruit Punch Bowl - \$19.75**

## **Appetizers**

25 piece platters

**Beef Skewers – 50**  
with garlic -mustard

**Falafels -35**  
pomegranate yogurt

**Chicken Skewers – 45**  
Thai peanut sauce & coconut

**Rock Crab Cakes – 55**  
Pineapple salsa

**Calamari Fritto- 45**  
smoke paprika aioli

**Citrus Poached Shrimp –55**  
cocktail sauce

**Tuna Tar Tare** –55  
wonton crisps, wasabi cream

**Stuffed Mushrooms** – 40  
barley, mixed vegetables, sun-dried tomatoes, feta,  
paramigian

**Hummus** – 35  
basil pesto, pita chips

**Fruit Platter** –45  
assorted seasonal fruits

**Garden Crudités** – 35  
tarragon dressing

**Bruschetta** – 40  
tomato, basil, garlic, olives, feta

**Rosemary Crackers** - 40  
caramelized onion, apples, blue cheese, candied walnuts

**California Cheese Platter** – 60  
candied nuts, crackers, seasonal berries, honey

**Grilled Vegetable Skewers**- 45  
pesto sauce

**Bacon wrapped Jumbo Scallops-75**  
papaya jalapeno sauce

**Coconut Shrimp-50**  
sweet and sour mint dipping sauce

**Grilled Goat Cheese Polenta- 40**  
dried tomato, garlic sauce, watercress

**Mini Chicken Tostada -45**  
avacado, orange, paprika, sour cream

**Beef Carpaccio Crostini-50**  
shallots, spinach, chiffonade,  
shaved manchego cheese, truffle oil

# Russian River Menu

\$60

## Starters

### **Butternut Squash Soup**

spiced crouton, toasted hazelnuts

### **Apple-Fennel-Walnut Salad**

watercress, St. Andre triple cream cheese,  
honey-vanilla bean dressing

## Entrées

### **Fennel and Coriander Seared Ahi Tuna**

sticky rice cake, teriyaki vegetables,  
spicy butter sauce, daikon sprouts

### **Petaluma 38 North Chicken Breast**

stuffed with pecans and brie, with ratatouille,  
red pepper coulis, mache

### **Tournedos of Beef Tenderloin**

New potato-roasted pepper hash, fried carrots,  
horseradish gremolata, Swiss chard, Diane sauce

**Portobello Mushroom**

stuffed with vegetables, manchego cheese,  
risotto cake, pesto sauce, balsamic syrup, watercress

*Desserts*

**Cheesecake**

passion fruit sauce, warm rum bananas

**Chocolate Crisp Cake**

cinnamon-mocha anglaise and candied hazelnuts

**Santa Barbara Menu**

\$45

*Starters*

**Baby Greens Salad**

macadamias, raspberries, shallots, papaya mango dressing

**Baby Arugula**

blue cheese, candied walnuts, avocado,  
Meyer lemon vinaigrette

*Entrées*

**Filo Wrapped Halibut**

Flaky filo crust, fennel zucchini, meyer lemon, white wine,  
wild dill sauce rice pilaf grilled winter asparagus

**Stuffed Chicken Breast**

with fontina and prosciutto, garlic mashed potatoes, grilled  
zucchini, roasted garlic sauce, mustard aioli



## **Grilled New York Steak**

roasted potatoes with fire roasted tomato vinaigrette,  
creamed spinach, zinfandel demi glaze, pecan, parsley butter

## **Roasted Vegetable Lasagna**

tomato, fennel, lemon, béchamel sauces

### *Desserts*

## **Vanilla Bean Crème Brulee**

fresh berries

## **Apple- pear Crisp**

vanilla ice cream, caramel sauce

## **Central Coast Menu**

\$35

### *Starter*

## **Baby Greens Salad**

tomatoes, red onion, cucumber  
candied walnuts & house dressing

### *Entrées*

## **Seared Salmon**

rice pilaf, broccoli, tomato-avocado salsa,  
balsamic syrup

## **Chicken Breast Marsala**

roasted new potatoes, mixed vegetables,

### **Prime Tri-Tip**

cheddar & roasted garlic mashed potatoes,  
creamed spinach, house-made steak sauce

### **Roasted Vegetable Lasagna**

tomato, fennel, lemon, béchamel sauces

### **Dessert**

#### **Tiramisu**

Chocolate Syrup

## **Grand Buffet**

Lunch 40.00 / Dinner 44.00

### **Starters**

- **Chicken skewers** with peanut sauce, coconut
- **Deep fried calamari** & artichokes with peppers, onions, smoked paprika aioli
- **Bruschetta** with fresh tomato, basil, garlic, Kalamata olives, feta

### **Buffet Line**

- **Baby Greens Salad** macadamias, raspberries, shallots, papaya mango dressing
- **Salmon** topped with tomato butter
- **Chicken Breast** in marsala sauce
- **Prime Tri Tip** zinfandel demi glaze
- **Pesto Penne Pasta** sun-dried tomatoes, zucchini, shallots, red onions, light pesto cream sauce
- **Roasted Yukon Gold Potatoes** with rosemary, thyme
- **Basmati Rice Pilaf** with brunoise of vegetables
- **Sautéed Seasonal Fresh Vegetables**

## Desserts

- **Chefs Assortment of desserts**

## Essential Buffet

Lunch 30.00 / Dinner 36.00

### Starters

#### Bruschetta

tomato, basil, garlic, olives, feta

#### California Cheese Platter

candied nuts, crackers, seasonal berries, honey

### Main Buffet

### **Baby Greens Salad**

tomatoes, red onion, cucumber candied walnuts &  
house dressing

**Chicken Marsala** with marsala wine

**Roasted Salmon** with spinach mustard sauce

**Penne** with sundried tomatoes, zucchini , red onion, pesto  
cream sauce

**Basmati Rice Pilaf** with brunoise of vegetables

**Sautéed Seasonal Fresh Vegetables**

with mixed herbs

### **Desserts**

Chocolate Crisp Cake

## **Express Buffet Lunch**

Valid only for lunch 22.00 per person

### **Buffet**

### **Baby Greens Salad**

tomatoes, red onion, candied walnuts & house dressing

## **Cesar Salad**

croutons house made dressing

## **Chicken Marsala** with marsala wine

**Penne** with sundried tomatoes, zucchini , red onion, pesto  
cream sauce

## **Tiramisu**

Chocolate sauce

# **Chocolate Fountain**

*Large Fountain: \$250 / 2 hours*

*Small Fountain:* \$100 / 2 hours

4 dipping foods = \$1.50 per guest

\$.25 per guest for each additional dipping food

**Dipping Options Include:**

**Apple**

**Pineapple**

**Banana**

**Pretzels**

**Cream Puffs**

**Oreo Cookies**

**Granola Bars**

**Chocolate Chip  
Cookies**

**Marshmallows**

**Pound Cake**

**Rice Krispies® Treats**

**Dried Apricots**

## **Room Pricing**

**5-hour room rental prices**

**Monday - Thursday:**  
**Cocktail parties 300**  
**Dinner events 500**

**Friday:**  
**Evenings: 500 -room fee**  
**Wedding Receptions 500 room fee**

**Saturday:**  
**Wedding Receptions: 1000 room fee**  
**Afternoon receptions 500 room fee**  
  
**Holiday Parties or Social Event 500 room fee**

**Sunday:**  
**Evenings: 500 -room fee**  
**Wedding Receptions 500 room fee**

**Vendor Referrals**

**Music – Live**

*Pentimento*

Mike Bastian  
(408) 373-3244

*Five Point Five  
Jazz*

Chuck Webber  
(408) 888-5407

*By Ear Jazz*

Renée  
(831) 429-8590

### **Music – DJ**

*A Preferred DJ*

Keith (408) 995-6073

*Too Much Fun Party  
Planners & DJ*

Craig (510) 489-5791

### **Photography**

*GoodEye Photography + Design*

Chris Schmauch

(408) 431-4808 / GoodEyePhotography.com

### **Cakes**

*Jens Cakes 1053 Lincoln Ave, Suite 100, San Jose 293-2253*

*email: [buttercream@jenscakes.com](mailto:buttercream@jenscakes.com)*

*[Http://www.jenscakes.com](http://www.jenscakes.com)*

### **Flowers**

*Asiel Design*

888-506-7673

AsielDesign.com

*Blush Blooms*

Martinique Fone

(408) 850-0124

BlushBlooms.com



## Directions to Tarragon

**140 S. Murphy Avenue / Sunnyvale, CA 94086**

### Highway 101

Exit Mathilda Avenue South. Drive 1.7 miles.

Turn left on Washington Avenue.

Drive 0.2 miles.

Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

### Highway 237

Exit Mathilda Avenue. Turn towards Sunnyvale.

Drive 2 miles. Turn left on Washington Avenue. Drive 0.2 miles. Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

### Highway 85

Exit CA-82 El Camino Real towards Sunnyvale.

Drive 2 miles. Turn left on Mathilda Avenue.

Drive 0.6 miles. Turn right on Washington Avenue.

Turn left on S. Murphy Avenue.

Tarragon is approx. 400 feet down, on the right side.

## **280 – North Bound**

Take the Cupertino Exit:

DeAnza Boulevard / Sunnyvale Saratoga Road

Turn right at the light. Drive 2 miles.

After Remington Dr., stay in right lane.

Follow fork to the right to get onto Sunnyvale Avenue.

Go straight through light at El Camino Real.

Drive approx. 0.8 miles.

After passing Washington Ave, turn into 2<sup>nd</sup> driveway on left, before Evelyn Ave.

## **Interstate 280 –South Bound**

Take the Cupertino Exit:

DeAnza Boulevard / Sunnyvale Saratoga Road

Turn left at the light. Drive 2 miles.

After Remington Dr., stay in right lane.

Follow fork to the right to get onto Sunnyvale Avenue.

Go straight through light at El Camino Real.

Drive approx. 0.8 miles.

After passing Washington Ave, turn into 2<sup>nd</sup> driveway on left, before Evelyn Ave.

You will see Tarragon's back entrance in front of you, under the blue awning



## Frequently Asked Questions

### **How much is the deposit and when is it due?**

The initial deposit is \$500 for corporate events and \$1000 for wedding receptions and is due within ten (10) days of receiving your signed contract.

For wedding events, an additional deposit equal to 50% of the remaining food and beverage charges will be due 60 days prior to the event.

All deposits are applied to your event total and are nonrefundable in the event of cancellation.

Deposits are payable by credit card, however all final payments must be made via check/cash.

## **When do you provide a cost estimate for our event and when is payment due?**

We are happy to provide you with a preliminary estimate any time after event details have been discussed.

Approximately two and a half (2 ½) months before your event, we will have a Detail Meeting to plan your menu, beverages and room setup.

Within one (1) week after our meeting, you will receive a final cost estimate including room charge, service fee, tax, and any other miscellaneous charges; at this time 50% of the remaining balance will be due.

Your final payment will be due one (1) week prior to your event.

## **When can we expect a floor plan for our event?**

At your Detail Meeting, the general layout of the banquet room for your event will be drawn out.

Adjustments to the floor plan may be made up to one (1) week before your event with banquet coordinator approval.

## **What is the “guaranteed guest count” and when is it due?**

Your guaranteed guest count will be due two (2) weeks prior to your event.

This count can increase from this point forward but cannot be reduced.

You will be charged for the number of guests you

guarantee regardless of how many attend your event. One (1) week prior to your event, all final head counts (including entree counts if applicable) will be due.

**Will the Banquet Coordinator personally attend our event?**

Tarragon's banquet coordinators will work as a team to guide you through the planning stages, and through most of your event.

Prior to departure, the attending event manager will introduce you or your designated contact to the Banquet Captain, who will oversee the remainder of your event.

**Will there be any payment due at the end of our event?**

If any extra charges are incurred during your event, if you have last minute guest arrivals, or drinks on a tab, you will be required to pay for these additional charges on site at the conclusion of your event or wedding.

**Are tax and service fees included in your package prices?**

No, a 20% service charge and 9.25% sales tax is added to all packages.

**Does Tarragon offer beverage packages?**

Yes we offer several beverage packages, please refer to page 2. If you choose not to purchase a beverage package,

you can opt for a non-hosted cash bar where guests pay for their own drinks. Also, many people choose to run a tab and pay for all drinks at the end of the event or wedding. You may discuss with the banquet coordinator which options best suit your needs.

### **May we bring in our own wine or alcohol?**

You may bring in your own bottles of wine for us to serve. A corkage fee of \$15.00 per regular-size wine bottle will be charged. Outside wine must be delivered to and inventoried by the banquet coordinator no later than 24 hours prior to the event or wedding. In accordance with California State Law, no outside liquor may be brought into Tarragon Restaurant.

### **Is there a meal option for children and vendors?**

Children may be served the same menu as adults at half the package price, or you may choose to serve a special child's plate with choices starting at \$15 per child. Please ask our banquet coordinator for details.

### **Does Tarragon charge a cake-cutting fee?**

There is a \$1.50 per person cake-cutting fee.

### **How much time is allowed for decorating, set up and clean up?**

You, all vendors, and all decorators may have access to the banquet room 90 minutes before the contracted start time.

All personal and vendor items must be removed from the

site at the conclusion of your event or wedding.

### **May we bring our own table linens or other equipment rentals ?**

For quality control, liability and sanitary purposes, linen and other rental items must go through a professional vendor.

Tarragon is pleased to offer and happy to assist you in selecting from a wide variety of specialty linen, overlays, chair covers, elegant chairs, and other rental items.

During your Detail Meeting, our banquet coordinator will help you decide which linens and rentals are right for the look of your wedding or corporate event.

### **Does Tarragon require us to use specific vendors for anything else besides linens and furniture rentals?**

No, but we do have a recommended vendor list on page 11.

### **When will wedding rehearsal be held ?**

If you've decided to have your wedding ceremony at Tarragon, your rehearsal will be scheduled for the day before your wedding with a time scheduled around other events booked in our room.

At your Detail Meeting we will schedule your rehearsal time.

Also, don't forget to ask your coordinator about hosting your Rehearsal Dinner at Tarragon as well.



## **Is menu tasting available?**

Yes, an individual tasting may be arranged with advance notice, exclusively for our wedding couples or corporate planners.