



Are you looking for a unique setting for a
Rehearsal Dinner, Anniversary, Birthday or Holiday Party?

Gatherings is just the answer!!



Gatherings can offer your guests something that a
hotel banquet room or noisy restaurant cannot...

The "setting" of Gatherings presents something special,
something intimate, something private. Stepping into this quaint
yet stylish venue makes you feel a sense of home, of romance,
of calm and sophistication, and to top it off, our service staff will
graciously take care of your every need!

Consider Gatherings for your next Special Occasion Party!

Excellent Value ~ Gatherings is truly an all inclusive venue; delicious menu items and non-alcoholic beverages, as well as the service staff, are all included. We are happy to help with any libations you want to supply for your event with no corkage charges!!

Something Different ~ Gatherings is not a typical event space... it is a venue where your friends, family or clients feel warm and comfortable. The uniqueness of the location will create a lasting impression.

You Can Count on Us ~ With over 30 years in the industry, owners Dean & Debbie Young take pride in creating a welcoming atmosphere for each guest, while tending to every detail for their clients! It is a business with tradition built on professionalism and respect.

When the Occasion Matters...

157 15th Street • Pacific Grove, CA 93950 • Tel (831) 647-0114 • Fax (831) 647-0113

The logo for Gatherings Pacific Grove Tradition features a decorative floral emblem at the top center. Below the emblem, the word "Gatherings" is written in a large, elegant, cursive script. Underneath "Gatherings", the words "PACIFIC GROVE TRADITION" are written in a smaller, all-caps, sans-serif font.

Gatherings

PACIFIC GROVE TRADITION

Gatherings is a unique location offering indoor and outdoor reception areas that can accommodate up to 80 guests. Originally built in 1907, this facility has been elegantly restored with surroundings that are reminiscent of an era gone by. Gatherings offers fantastic food, impeccable service and an ambiance that is perfect for intimate social and corporate gatherings.

Prices vary depending on season, day of the week, number of guests and menu selections. Minimums apply for peak season Saturdays. Please ask your event manager for details.

Gatherings Includes

- Exclusive Use of the First Floor comprising of a Parlor with Fireplace, Dining Room & Music Room all Beautifully Appointed with Antique Furnishings and Art
- Outside Deck with 8 Foot Sandstone Fireplace and Custom Tented Awning with Chandelier
- Outdoor Heaters to Keep Chilly Nights Comfortable
- Cocktail and/or Dinner Tables & Linens
- House China, Silverware, Wine & Champagne Glasses
- Fresh Flowers on Tables
- Hand-crafted Wood Signature Portable Bar
- Beautifully Decorated Buffet Tables & Bar
- Use of the 42" Plasma TV, DVD & CD Player
- Speaker system, with independent volume control inside the facility and on the deck
- Complimentary use of the Roland Baby Grand Digital Piano
- A Custom Designed Menu created from Extensive Options
- Private Service Staff
- Plentiful Selection of Non-Alcoholic Refreshments
- Bartender and Bar Set-up with all Mixers & Bar Fruit

Policies

A signed contract and \$1,500 non-refundable deposit is required to secure the desired date
Friday & Saturday Receptions must end no later than 10:00 pm
Sunday Receptions must end no later than 8:00 pm
Applicable sales tax will be added

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Event Service Styles

Choose Either

Roaming Reception, Served Butler Style, up to 80 guests
Formal Plated Dinner (guest limit determined by season)

Roaming Reception

(A Full Four Course Meal Passed)

One Stationary Hors D'oeuvres



Three Passed Hors D'oeuvres



One "Martini" Salad



Two Small Plate Selections



Freshly Brewed Coffee



Formal Plated Dinner

Appetizer



Soup or Salad



Entrée



Freshly Brewed Coffee

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Stationary Hors D'oeuvres



EXQUISITE FRUIT & CHEESE

Clusters of Grapes, Strawberries & Sun-dried Apricots
Presented with an Assortment of Imported & Domestic Cheeses
Accompanied by Crispy Lavosh & Gourmet Crackers

MEDITERRANEAN ANTIPASTO

A Savory Assortment of Marinated Mushrooms, Artichoke Hearts &
a Medley of Mediterranean Olives, Fresh Herbed Mozzarella Balls,
Black Pepper Salami, Roasted Bell Pepper Spread
Carrot Sticks, Cherry Tomatoes & Sliced Baguettes

CHIPS, DIPS & TAPENADE

A Fun Selection of Chips, Lavosh & Sliced Baguettes
with Caramelized Onion Dip, Spinach & Artichoke Dip,
Roasted Red Pepper Spread & Kalamata Olive Tapenade

RAW & ROASTED VEGETABLES WITH DIPS

A Colorful Display of the Season's Best and Brightest
Grilled & Roasted Vegetables
Served with Caramelized Onion Dip & Cucumber Dill Dips

THE SEASON'S BEST FRUIT

A Plentiful Offering of the Season's Best and Brightest Fruits
Beautifully served on a Silver Tiered Tray

A LA PROVENCE

French & American Cheeses,
Freshest Fruits such as Strawberries & Grapes,
Vegetable Crudités of the Season
Served with Caramelized Onion Spread, Sliced Baguettes & Crackers

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Hors D'oeuvres ~ Passed Butler Style



SKEWERS

Spicy Tangerine Beef
Roasted Tomato, Kalamata Olive & Fresh Mozzarella
Fresh Melon
Grilled Yakitori Chicken with Sesame Seeds & Scallions
Rare Ahi Tuna Skewers with Sesame Seeds, Soy-Wasabi Cream & Ginger

PORCELAIN SPOONS

Shrimp & Avocado Ceviche with Champagne & Fresh Citrus
Creamy Parmesan Polenta with Mushroom Ragù

HERBED CROSTINIS

Classic Bruschetta with Goat Cheese & Balsamic Reduction
Cambozola, Grilled Pear & Prosciutto on Toast Point
Kalamata Olive Tapenade topped with Sundried Tomato & Chevre
Warm Crab & Artichoke Spread with Toasted Almonds

MINI-SOUP SIPPERS

Roasted Butternut Squash Bisque
Fire-Roasted Tomato & Fresh Basil
Cream of Asparagus

MINI PHYLLO CUPS (FILLED WITH):

Filet Canapés: Filet Mignon with Mushroom Duxelles & Horseradish Cream
Oregon Smoked Salmon, Herb Cream Cheese & Fresh Dill
Warm Brie & Fig with Honey & Candied Almonds
Spanokopita: Spinach & Feta Cheese

SEAFOOD

Petite Crab Cakes with New Orleans Remoulade
Oysters Rockefeller Baked with Spinach, Shallots & Pernod, Topped with Hollandaise
Chilled Shrimp with Horseradish Cocktail Sauce & New Orleans Remoulade
Golden Fried Coconut Shrimp with Asian Style Tartar Sauce
Grilled Prawns with Fresh Ginger-Soy Vinaigrette, Cilantro & Sesame Seeds

THIS AND THAT...

Tomato, Feta & Fresh Basil Tartlets
Artichoke, Spinach & Asiago Stuffed Mushrooms
Prosciutto Wrapped Asparagus with Parmesan, Basil & Golden Phyllo
Meatballs with Mushroom-Marsala Sauce
Portabella Mushroom & Chicken Croquettes
Endive Spears Stuffed with Cambozola Cheese, Grapes, Honey & Sugared Almonds
Curried Chicken Salad in Crispy Wonton Cups
Grape & Blue Cheese Truffles rolled in Crushed Pistachios
Jack Cheese, Goat Cheese & Grilled Vegetable Quesadillas with Fresh Chive Sour Cream
Vegetarian Summer Rolls served with Peanut & Soy Dipping Sauces
Salmon Mousse on Cucumber Rounds

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Martini Salads

Aptly Served in Martini Glasses — Always a Guest Pleaser!



~ SALADS ~

The “Cosmo”

Baby Field Greens & Bib Lettuce with Dried Cranberries,
Goat Cheese, Roasted Sweet Corn, Sugared Almonds
Tossed with Champagne/Citrus Vinaigrette

The “Margarita”

Romaine Lettuce, Black Beans, Grilled Corn, Avocado,
Roasted Red Peppers, Tortilla Straws & Pico de Gallo
Tossed with Fresh Cilantro Lime Vinaigrette

The “Saki”

Shredded Cabbage, Carrots, Green Onion, Peanuts,
Colored Bell Pepper & Crunchy Wonton Strips
Tossed with Peanut Dressing

How about a Caesar?...most any salad can be made into “Martini” Salads — just ask!



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Small Plates

Perfect for Roaming Receptions



BEEF, PORK & LAMB

Chateaubriand: Filet Mignon Medallions Staffed with Spinach, Pancetta & Herbs with Demi Glaze
Roasted Filet Mignon Medallions with Crimini Mushroom Cream Sauce
Marinated & Grilled Skirt Steak with Chimichurri Sauce
Short Rib Bourguignon with Sweet Onions and a Velvety Red Wine Sauce
Pork Tenderloin Medallions with Apple Brandy Sauce or Herbed Pan Sauce
Roasted Rack of Lamb with Mustard-Rosemary Crust (or Mint/Basil Pesto)

POULTRY

Panko & Parmesan Crusted Chicken Breast with a Velvety White Wine & Herb Sauce
Warm Duck Breast served on Mache, Oranges, Raspberries & Toasted Pecans with a Sherry Vinaigrette
Chicken Marsala with Crimini Mushrooms, Fresh Marjoram & Marsala Wine
Chicken Saltimbocca Roulade with Prosciutto, Fresh Sage & Parmesan Cheese

SEAFOOD

Crab Cakes with New Orleans Remoulade on Jicama Slaw
Chipotle/Citrus Shrimp on Cucumber Mango Salad
Macadamia Nut & Panko Crusted Mahi Mahi with Julienne Vegetable Stir Fry
Seared Scallops topped with Pancetta & Parmesan with Butter Broth on Jasmine Rice
Grilled Salmon with Sweet Onion Marmalade & Basil Oil
Grilled Sea Bass with Tomato Cream Sauce & Sautéed Spinach

PASTA/VEGETARIAN

Sweet Butternut Squash Ravioli with Gorgonzola Cream Sauce & Basil Chiffonade
Three-Cheese & Spinach Ravioli with a Fire Roasted Tomato Cream Sauce
Fusilli Pasta with Grilled Vegetables and Fresh Signature Marinara Sauce
Mini Grilled Cheese Sandwiches with Tomato Soup Sipper
Portabella Mushroom Stuffed with Fresh Herbs, Grilled Vegetables & Manchego Cheese

All small plates are served with appropriate starch, vegetable or both

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Formal Plated Dinner

All plated dinner selections include breads, butter and the freshest seasonal vegetables and starch to complement your entrée choice.



~ APPETIZERS/STARTERS ~

Crab Cake with New Orleans Remoulade on Jicama Slaw
Butternut Squash Ravioli with Sage Brown Butter
Seared Sea Scallops with Thai Vanilla-Citrus Broth on Jasmine Rice

~ SOUPS ~

Roasted Butternut Squash Bisque with Ginger
Roasted Tomato & Basil
Cream of Asparagus with Spicy Vermont Cheddar
Cream of Wild Mushroom

~ SALADS ~

The Cosmo

Baby Field Greens & Bib Lettuce with Dried Cranberries,
Goat Cheese, Roasted Sweet Corn, Sugared Almonds
Tossed with Champagne/Citrus Vinaigrette

The Wedge

Iceberg Lettuce Wedge Topped with Fresh Tomato & Green Onion
Drizzled with Chunky Blue Cheese Dressing

Caesar Salad

Romaine Lettuce with Shaved Parmigiano-Reggiano Cheese & Garlic Croutons
Tossed with Classic Caesar Dressing

Roasted Beet & Blue Cheese Salad

Slow Roasted Beets, Crumbled Blue Cheese, Slivered Red Onions
and Sugared Almonds on a bed of Delicate Bib & Red Leaf Lettuces
Tossed with Aged Balsamic Vinaigrette

Farmer's Market Green Salad

Served with Choice of
Ranch, Blue Cheese or Vinaigrette Dressing

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Formal Plated Dinner



~ ENTRÉE SELECTIONS ~

BEEF , PORK & LAMB

Grilled & Marinated Skirt Steak with Asian Tangerine Glaze or Chimichurri Sauce
Slow Roasted Prime Rib of Beef with Rosemary au Jus & Horseradish Cream
Roasted Filet Mignon Medallions with Sautéed Mushrooms & Demi-glaze
Chateaubriand: Filet Mignon Medallions Stuffed with Spinach, Pancetta & Herbs with Demi-Glaze
Roasted Rib-Eye with Mushroom Cream Sauce
Pork Tenderloin with Apple Brandy Sauce or Herbed Pan Sauce
Pork Loin with Mushroom, Sage & Pancetta Stuffing with Sherry/Shallot Sauce
Roasted Rack of Lamb Crusted with Dijon Mustard, Herbs & Spices
Roasted Rack of Lamb Rubbed with Rosemary & Garlic with Mint Pesto

If desired, Sautéed Mushrooms may be served with the above entrée at an additional charge

POULTRY

Panko & Parmesan Crusted Chicken with a Velvety White Wine & Fresh Herb Sauce
Tuscan Lemon Chicken, Marinated with Garlic, Rosemary & Grilled Lemons
Chicken Marsala with Crimini Mushrooms, Fresh Marjoram & Marsala Wine
Chicken Cordon Bleu with Serrano Ham, Havarti Cheese & Fresh Thyme
in a Light Mushroom Cream Sauce

SEAFOOD

Sesame and Scallion Crusted Salmon with Japanese Vinaigrette
Grilled Salmon with Honey-Onion Marmalade & Fresh Basil Oil
Citrus Baked Salmon with a White Wine, Butter & Caper Sauce
Sea Bass with Fire-Roasted Tomato Cream Sauce
Macadamia Nut & Panko Crusted Mahi Mahi or Halibut with a Pineapple/Mango Chutney
Grilled Jumbo Shrimp Skewers with Ginger/Lime Cream Sauce
Baked Shrimp Scampi: All the flavor of Scampi with Crunchy Panko Crust & a Squeeze of Lemon

PASTA/VEGETARIAN

Grilled Portabella Cap Stuffed with Roasted Vegetable Medley & Fontina Cheese
Fusilli Pasta with Gorgonzola Cream Sauce, Fresh Basil & Toasted Walnuts
3-Cheese & Spinach Ravioli with Fire Roasted Tomato Cream Sauce
Wild Mushroom Ravioli with Choice of:
Fire-Roasted Tomato Cream, Gorgonzola Cream, or Creamy Alfredo Sauce

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Formal Plated Dinner



~ VEGETABLE & STARCH SELECTIONS ~

~ VEGETABLES ~

Grilled Seasonal Vegetables

Yellow Squash, Zucchini, Red Onions,
Red & Yellow Bell Peppers & Crimini Mushrooms

Sautéed Green Beans with Roasted Baby Onions

Slow Roasted Fall Root Vegetables

Beets, Parsnips, Baby Carrots & Winter Squashes
with Fresh Rosemary & Light Olive Oil

Sautéed Vegetable Medley

with Warm Shallot Vinaigrette

Grilled Artichokes

with Garlic Citrus Aioli

~ STARCHES ~

Roasted Leek Mashed Parsnips & Potatoes

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes with Garlic & Herbs

Pan Roasted Parsnips & Carrots

Creamy Parmesan Polenta

Oven Roasted Sweet Potatoes

with Roasted Garlic, Olive Oil & Fresh Rosemary

Roasted Potato & Green Bean Salad

with Tangy Dijon Vinaigrette

Citrus & Green Onion Couscous

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The Finishing Touch



Petite Dessert Buffet

An assortment of Petit Fours,
Chocolate Covered Strawberries,
& Truffles

Comfort Food Dessert Buffet

A selection of Bread Pudding,
Chocolate Mousse & Rice Pudding
Served with Hand-Whipped Heavy Cream

Freshly Baked Cookie Buffet

A selection of Chocolate Chip Cookies,
Fruit Filled Thumbprint Cookies,
Biscotti & Brownies

Cookies & Milk

Ice-cold Milk served in Shooter Glasses
Accompanied by Warm
Miniature Chocolate Chip Cookies

Strawberry Shortcake

Fresh Strawberries atop an Old Fashioned Biscuit
with Hand-Whipped Heavy Cream

Chocolate Fountain Fantasy

White, Milk or Dark Chocolate
Accompanied by assorted Dipping Items to include:
Strawberries, Pineapple, Shortbread Cookies, Biscotti,
Angel Food Cake & Marshmallows
Choices dependent on the fruits of the season

Complimentary Freshly Brewed Coffee Station

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Frequently Asked Questions!

1. **What Other Costs Should I Consider?** Gatherings is all-inclusive, with the exception of your cake and any libations you wish to purchase. The menu items, simple flower arrangements, non-alcoholic beverage, service staff and rentals (tables, linens, chairs, china, glassware & silverware) are included.
2. **What is the amount required for a deposit?** The initial deposit to confirm and reserve your date is a non-refundable \$1,500.00.
3. **When is the initial deposit and contract due?** Our policy is a first come, first served booking.
4. **If I Choose the Roaming Reception, will there be enough food?** Yes! This is our most popular choice. It is a full meal presented in a different way; it offers your guests a great variety of delicious menu items, served in a style conducive to mingling with each other.
5. **How much time can we have to set-up and decorate the room?** One of the many advantages of a wedding reception at Gatherings is that there is little need for other decorations. However, if you wish to add to the ambiance of Gatherings, your package includes a 2-hour set up time prior to the start time.
6. **Can we bring our own wine and liquor?** Yes! Our liquor license allows for us to pour the liquor you provide and deliver to us! We are happy to help you determine beverage pairing with the menu choice and determine quantities; best of all, Gatherings has NO corkage fee... a tremendous savings!
7. **Will someone be in charge at my reception?** Yes, our on-site captain will be at the reception for the entire time.
8. **Will we be responsible for any clean-up?** Absolutely not. This is a time of fun and enjoyment; no worries. If you are using any outside vendors, they are responsible to clean up anything that was brought in as a part of their service.
9. **Does Gatherings make arrangements for the cake, flowers and entertainment?** Recommendations for florists and photographers are made on our vendor list; however we are happy to work with any professional of your choice. In regards to entertainment, we work exclusively with Anthony from DNA Entertainment, and the contact information can be found on the Vendor List as well.
10. **When will our final consultation take place?** Unless other arrangements are made, we will have a final consultation approximately 2 weeks prior to your wedding day. At that time we will go over menu selections, schedules, etc.
11. **What are your tax and gratuity policies?** All local sales tax applies. It is expected of our staff to offer exemplary service, therefore their compensation is in line with these principles. Gratuities are not expected, but always appreciated.