



DUE WEST TAVERN



**BANQUET  
MENUS**

EVENT CATERING



Offering the very best of West Marin including fresh oysters from Tomales Bay, local organic produce from Bolinas farms, and meats and dairy from Point Reyes ranches as well as specialty beers, curated wines, and craft cocktails, Due West reimagines the small-town, Northern California inn as a convivial modern kitchen, uniting locals and faraway guests. Its seasonal, farm-to-fork menu highlights inventive, homemade dishes using the best local ingredients.



# BREAKFAST

x x x x

Breakfast Buffets are served with regular & decaffeinated coffee, & selection of premium teas.

Maximum duration of 60 minutes continuous service

Requires a minimum of 10 guests





## BREAKFAST BUFFETS (minimum of 10 people)

### CONTINENTAL

\$28 per person  
(Minimum order of 10)

Croissant + Muffins

Fresh Fruit & Berries

Steel Cut Oatmeal, nuts, berries, brown sugar

Coconut Chia Pudding

### TAVERN BREAKFAST

\$46 per person  
(Minimum order of 10)

Croissants + Muffins

Fresh Fruit & Berries

Slow Scrambled Eggs, cream, chives

Breakfast Potatoes

Select one: bacon or sausage

### OLEMA BRUNCH

\$68 per person  
(Minimum order of 10)

Croissant + Muffins

Fresh Fruit & Berries

Slow Scrambled Eggs, cream, chives

French Toast with maple syrup

Breakfast Potatoes

Applewood smoked Bacon

### BOXED BREAKFAST TO GO

\$35 per person  
(Minimum order of 10)

Fresh Fruit Cup

Protein Bar

Bottled Juice / orange, cranberry, or apple

Select one:

Breakfast Burrito / bacon or vegetables, black beans, Jack Cheese, Scrambled Eggs, salsa

Breakfast Sandwich / Bacon, Scrambled Eggs, American Cheese, Tabasco Aioli, Brioche





## BREAKFAST BUFFET ENHANCEMENTS (Must be added onto an existing Buffet Package)

### HOT

**Breakfast Burritos** \$72 per ½ dozen  
scrambled eggs, jack cheese, black beans

choice of ...

Bacon

or

Vegetables

**Breakfast Sandwich** \$72 per ½ dozen  
Bacon, Scrambled Eggs, American  
Cheese, Tabasco Aioli, Brioche

**Slow Scrambled Eggs** \$8 per person  
cream, chives

**Steel Cut Oatmeal** \$6 per person  
nuts, berries, brown sugar

### COLD

**Granola & Yogurt** \$8 per person  
fresh berries, local honey

**Coconut Chia Pudding** \$6 per person

### BEVERAGES

Fresh Orange Juice or Grapefruit  
Juice \$20 per quart

Brewed Iced Tea

\$28 per gallon

Lemonade

\$32 per gallon

Half Day Coffee Service

\$8 per person

Full Day Coffee Service

\$12 per person



# LUNCH

x x x x

Maximum duration of 90  
minutes continuous service

Requires a minimum of  
10 guests





LUNCH - DELI BUFFET - \$42 per person - (Minimum order of 10)

### SEASONAL SOUP

#### SANDWICHES

select 2 | select 3 +\$10

##### Smoked Turkey & Fontina

smoked turkey, pickled onions, lettuce, swiss cheese, sun dried tomato aioli, herb focaccia roll

##### Roasted Vegetable & Hummus Wrap (V)

zucchini, peppers and eggplant

##### Roasted Cauliflower & Asian Slaw (V)

roasted cauliflower and shredded carrot slaw

##### Ham Sandwich

Black forest ham, arugula, pickled red onion, american cheese, honey-cayenne aioli, herb focaccia roll

##### Salami & Provolone

Salami, arugula, pepperoncinis, provolone cheese, basil mayo, herb focaccia roll

*\*\* Gluten free bread available upon request in advance\*\**

### SALAD

select 1

##### Caesar Salad

croutons, radishes, grated parmesan, parmesan vinaigrette

##### Local Farm Lettuces

cherry tomatoes, chives, cucumbers, champagne vinaigrette

##### Arugula & Beets

local chèvre, citrus, white balsamic vinaigrette

x x x x

## HITTING THE TRAILS?

Let us know if you would like us to pack **SANDWICH PICNIC BOXES** to-go for your outdoor activities





**DUE WEST LUNCHEON** - \$62 per person - (Minimum order of 10)

## CHOOSE YOUR SERVICE

Family Style | Buffet

**SALADS** select 1 | select 2 +\$8

### Caesar Salad

croutons, radishes, grated parmesan,  
parmesan vinaigrette

### Local Farm Lettuces

cherry tomatoes, cucumber, champagne  
vinaigrette

### Arugula & Beets

local chèvre, citrus, white balsamic  
vinaigrette



**ENTREES** | select 2 |  
additional selection +\$10

### Fish Tacos

fried Pacific rock cod, cabbage  
slaw, lime, Baja sauce

### Fried Chicken Sandwich

coleslaw, pickles, remoulade,  
brioche

### Seared Salmon or Roasted Chicken

roasted cauliflower, beurre blanc

### Stuffed Poblano Peppers (V,GF)

quinoa, chickpeas, pepitas, roasted  
tomato + chile sauce

**DESSERT** | select 1

### Platter of House Made Cookies

Chocolate chip, snickerdoodle  
& Oatmeal Raisin

### Bambino Cheesecake

salted caramel, raspberries

### Lemon Tartlet

strawberry coulis, whipped cream

### Dark Chocolate Mousse Cake



# APPETIZERS AND PLATTERS

x x x x

Choose from snackboards,  
platters, or passed  
hors d'oeuvres





## APPETIZERS

### PLATTERS:

each serves 12

Charcuterie, Olives,  
Artisanal Crackers | \$150

Local Cheeses, Fruit, House-Made Jam, Artisanal  
Crackers | \$130

Crudit , Goddess Dip & Hummus | \$80

Local Oysters, Mignonette (1 dozen) | \$65

Baked Oysters, lemon herb butter  
(1 dozen) | \$75

### RECEPTION PASSED

PER DOZEN

Tomato Bruschetta Burrata, EV00 | \$60

Avocado Deviled Eggs | \$72

Vegetable Spring Rolls, Sweet Chili Sauce | \$72

Prosciutto wrapped Asparagus | \$72

Ahi Tuna Cucumber Cups | \$96

Dungeness Crab Cakes, Aioli | \$96



## DINNER

× × × ×

Dinner is served Family Style (up to 100 guests) or Buffet (up to 120 guests).

All Dinners include fresh bread rolls with salted butter; still & sparkling water.





## COASTAL DINNER - \$94 per person- (Minimum order of 10)

### CHOOSE YOUR SERVICE

Family Style | Buffet

*\*Plated available for groups  
of 20 or less*

### FIRST COURSE

select 1 | additional selection +\$8

#### Local Farm Lettuces

cherry tomatoes, everything seeds, chives,  
cucumbers, champagne vinaigrette

#### Caesar Salad

croutons, radishes, grated parmesan,  
parmesan vinaigrette

#### Beet & Arugula Salad

goat cheese,  
citrus vinaigrette



### ENTREES

select 2 | additional selection +\$10

#### Herb Roasted Chicken (GF)

chicken jus

#### King Salmon

roasted with charred lemon butter

#### Braised Beef Short Ribs (GF)

demi glace

#### Wild Mushroom Risotto (V,GF)

porcini, parmesan, cream

#### Stuffed Poblano Pepper (VEG,GF)

chickpeas, pepitas, quinoa, roasted  
pepper tomato sauce

### SEASONAL VEGGIES (select 1)

#### Spring:

Local asparagus or broccolini

#### Summer:

Farm green beans, zucchini

#### Fall/Winter:

Brussels sprouts or broccolini

### STARCH (select 1)

mashed potatoes, toasted farro,  
or roasted potatoes



### DESSERT

(select 1)

#### Bambino Cheesecake

salted caramel, raspberries

#### Lemon Tartlet

strawberry coulis, whipped cream

#### Dark Chocolate Mousse Cake





**BBQ BY THE CREEK BUFFET-** \$88 per person (buffet) - (Minimum order of 10)

### CHOOSE YOUR SERVICE

Buffet | Family Style (+\$6)

### FIRST COURSE

#### Country Farm Salad

smoked bacon, local farm lettuces, grape tomatoes, carrots, pickled cucumbers, buttermilk dressing

#### Honey Butter Rolls

chives, flake salt, maple butter



### ENTREES

select 2

additional selection +\$10

#### Smoked Local Birds

chicken jus & vinegar dip

#### Blackened Prawn Skewers

Squash & Halloumi Skewers (V)

#### Pork Shoulder

smoked, house barbecue sauce

#### Beef Brisket (+\$6)

smoked, house barbecue sauce

### SIDES

select 2

Cabbage & Fennel Slaw (V)

Potato Salad (V)

Simmered Green Beans (V)

Braised Greens

Glazed Carrots (V)

*\*Vegan options available*



## BEVERAGE PACKAGES

x x x x

Each beverage package inclusive  
of assorted domestic and craft  
beer, wine, spirits & soft drinks  
based upon your preferred  
beverage service style,  
consumption or package based.





# BEVERAGE PACKAGES

1. Choose a beverage tier
2. Choose a service style (Consumption or package)

## BEER + WINE + Select Cocktails

**Consumption:** Beer \$13, wine varies by selection (starting at \$48), cocktails (starting at \$18)

**Package Rate:** \$21 p/p first hour / \$18 p/p each additional hour

### Includes:

Beer: 1 Lager/Pilsner (Pond Farm) / 1 IPA (Bear Republic) / Stout/Amber (North Coast)

Wine: RED: Olema House Cabernet (Rutherford) WHITE: Olema House Chardonnay (Rutherford) SPARKLING: La Bulle de L'ouest

COCKTAILS: (Select 2) Margarita, Negroni, Old Fashioned, Manhattan

N/A beverages: Coke, Diet Coke, Sprite, Ginger Beer, Ginger Ale

## SIGNATURE: BEER + WINE + COCKTAILS (FULL BAR)

**Consumption:** Beer \$13, wine varies by selection (starting at \$55), cocktails \$18

**Package Rate:** \$27 p/p for first hour / \$21 p/p for each additional hour

### Includes:

BEER: Lager/Pilsner (Pond Farm) / IPA (Bear Republic) / Stout/Amber (North Coast)

WINE: RED: Mac & Billy, Cabernet Sauvignon, WHITE: Y3 "Jax", Chardonnay SPARKLING: Victorine de Chastenay, Brut Rose

SPIRITS: VODKA: Titos TEQUILA: Herradura Silver GIN: Tanqueray WHISKEY: Dewar's RUM: Bacardi Silver

N/A beverages: Coke, Diet Coke, Sprite, Ginger Beer, Ginger Ale

## PREMIUM: BEER + WINE + COCKTAILS (FULL BAR)

**Consumption:** Beer \$13, wine varies by selection (starting at \$65), cocktails \$22

**Package Rate:** \$38 p/p for first hour / \$30 p/p for each additional hour

### Includes:

BEER: Lager/Pilsner (Pond Farm) / IPA (Bear Republic) / Stout/Amber (North Coast) / Cider (Golden State)

WINE: RED: Boekenooogen (Pinot Noir), Daou (Cabernet Sauvignon) , WHITE: Frank Family (Chardonnay) SPARKLING: Gloria Ferrer (Brut Rose)

SPIRITS: VODKA: Grey Goose TEQUILA: Casamigos GIN: Hendrick's WHISKEY: JW Black Label RUM: Flor de Cana

N/A beverages: Coke, Diet Coke, Sprite, Ginger Beer, Ginger A





# BEVERAGES

## COCKTAILS:

### Lemon Drop

Vodka, Triple Sec, Lemon, Simple Syrup

### Margarita

Tequila, Orange Liqueur,  
Lime, Agave

### Boulevardier

Bourbon, Campari,  
Sweet Vermouth

### Gold Rush

Bourbon, Honey, Lemon

### Negroni

Gin, Campari, Sweet Vermouth

### Bees Knees

Gin, Honey, Lemon

### Old Fashioned

Bourbon, Simple Syrup, Orange Bitters

### Hemingway

Rum, Maraschino Liqueur,  
Grapefruit, Lime



## DW SIGNATURE COCKTAILS

### Maple Old Fashioned

Bourbon, Maple, Orange Bitters

### Oaxacan Old Fashioned

Reposado Tequila, Mezcal, Agave,  
Angostura

### Coastal Manhattan

Rye, Amaro Lucano, Antica Carpano,  
Angostura

## N/A BEVERAGES

### Brewed Iced Tea

\$28 per gallon

### Lemonade

\$32 per gallon

### Equator Fresh Roasted Coffee

Half Day /\$8 per person

Full Day /\$12 per person



# BEVERAGE CATERING POLICIES



## ACTIVATION & STAFFING FEES

Satellite Bar Setup (all styles): \$200 per bar (excluding Creekside Patio)

Bartender Fees: \$150 per bartender (1 bartender per 50 guests)

## WINE SELECTION

Banquet Wine list are wines that are available year-round in the needed quantities for a banquet function.

Wines chosen from our Banquet Wine List will be charged per bottle for consumption package

The Olema House will source the requested wine; if said wine is not available (or in the amounts needed), we will offer comparable options.

Corkage policy; \$35 per bottle with a 12/750ml max. No wine may be brought in as corkage if the wine is listed on The Olema House wine list or can be ordered through current distribution channels.

Special order wine is charged per case and is only available with consumption based packages

## ADDED SPIRITS | BEER

Substitution of a spirit within a package may increase the package cost based on the bottle cost/retail price; prices of packages will not decrease.

Beers chosen outside of our Banquet Beverage List will be charged per case.

## NOTES

Due to the nature of allocation of wine and spirits, there may be limits on availability of preferred wines and spirits.

The Olema House does not hold an 'Off Premise' Alcohol license; guests are not allowed to take residual wine, beer, or spirits off property.

No shots are allowed to be poured during receptions.

## CONSUMPTION

At Event Manager's discretion, bartenders and servers have the right to refuse service to anyone that appears overly intoxicated for the safety of our staff and guests



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