



Hilltop 1892 specializes in providing the ideal setting, cuisine, and libations for truly memorable events.

THE SETTING

The Town of Novato's Hilltop 1892 is the perfect destination for a truly memorable event and dining experience. Located on top of a hill with sweeping panoramic views, our bright and open dining areas are sure to impress your guests. Experience one of Marin County's most beloved properties that is rich in history, captivating with ambiance, equipped with a full-service facility, and staffed with a professional culinary team.

THE MENU

The Classic American menu has a California influence offering a fresh spin on classic dishes. Hilltop 1892's close proximity to the renowned San Francisco dining scene, world-class Wine Country, and play land of local artisan food producers, combined with our professional culinary team make for an extraordinary dining experience. Personalized menus are our specialty, so let us create a memorable culinary experience for your guests.

WINE LIST & SPIRITS

Your culinary experience will be complemented by a full bar with an extensive selection of wines and spirits. Hilltop 1892 offers a wonderful wine list from Sonoma and Napa Counties. Many wines are from well-known wineries, while others have been hand-selected from boutique wineries. The full bar offers a wide variety of cordials, tequilas, whiskeys, cognacs, and several single-malt scotches from the Highlands, Speyside, and Islay. There are also several hand-crafted Specialty Cocktails designed by our gifted Mixologists.



BEVERAGE PACKAGES

Hilltop 1892 offers premium beverage packages that are inclusive of beer, wine, and spirits. All beverage packages are priced per person. Or we can establish your own personalized beverage program.

DECORATION PACKAGES

Hilltop 1892 can provide seasonal floral arrangements, decorations, and other special requests to personalize and enhance your special event. The on-site event coordinator can assist you in the planning for your special arrangement for your next event.

BOOKING YOUR SPECIAL EVENT

All bookings require a deposit and a signed Function Agreement to secure your date. The Function Agreement itemizes all of the details for your event. Your deposit is refundable two weeks prior to your event. Please consult with our onsite Event Coordinator.

Events Coordinator: 415.798.6624

Restaurant: 415.893.1892

Email: events@hilltop1892.com



FAQ's

WHAT SIZE OF GROUPS CAN HILLTOP 1892 ACCOMMODATE?

- **The Veranda:** A private room that seats up to 30 guests
- **The Mezzanine:** Semi Private area that seats up to 18 guests
- **The Valley View Dining Room:** 100 guests seated
- **The Lounge:** 65 guests seated
- **The Palm Patio:** 30 guests seated

WHAT TYPES OF EVENTS CAN BE HELD AT HILLTOP 1892?

Hilltop 1892 provides the perfect setting for your corporate, fraternal, or social event. We specialize in weddings, graduation parties, birthdays, business luncheons, bar mitzvahs, bat mitzvahs, rehearsal dinners, anniversaries, baby and bridal showers.

HAVING AN EVENT OFFSITE OR AT YOUR HOME?

Hilltop 1892 provides off site Catering. Bring Hilltop's Classic American Cuisine to your next soiree. Our Executive Chef will personalize a menu that will impress your guests or select from one of our prix fixe menus.

WHAT IF MY EVENT IS A BUSINESS MEETING?

Hilltop 1892 is the perfect location for corporate business luncheons and dinners. We have areas that are completely private. We can arrange for a projector screen.

I'M GETTING MARRIED. DOES HILLTOP 1892 HOLD WEDDINGS?

Wedding Ceremonies, Receptions, and Rehearsal Dinners are all welcomed at Hilltop 1892. Please inquire as we offer inclusive Wedding Packages and Special Event menus. We can also suggest several local vendors for any special requests such as: wedding cakes, DJ, or flower arrangements.

CAN I BRING IN A CAKE OR OUR OWN DESSERT?

Yes, you are more than welcome to bring in a dessert or cake for your event. We do charge a \$3 per person dessert fee. We can also make a cake in house for you. We would need 7 days' notice as to the type of cake you wish to have. For personalized cakes, the price varies on ingredients and style.

Hors D'oeuvres

Minimum: 25 per order

Steamed Mussels with Thai Red Curry Sauce	2.50/ea
Chilled Tiger Prawns with Cocktail Sauce & Avocado	3.50/ea
Inside Out BLT with Basil Aioli	2.50/ea
Pepper & Cheese Stuffed Mushroom Caps	2.00/ea
Dungeness Crab Cakes	3.50/ea
Grilled Chili-Lime Prawn	3.50/ea
BBQ Pulled Pork Sliders	3.00/ea
Chicken Satay with Spicy Dipping Sauce	2.75/ea
Sesame & Soy Glazed Beef Skewers	3.00/ea
Ahi Tuna Carpaccio with Lemon Zest, Capers, Cajun-Asian Aioli	3.50/ea
Mini Baja Fish Tacos	3.75/ea
Prosciutto with Honey Mustard & Dried Apricot	2.75/ea
Brie Crostini with Strawberries & Thyme	2.00/ea
Bruschetta with Vine Ripened Tomatoes	2.50/ea
Pepper Jack, Roasted Chilies & Caramelized Onion Quesadilla	2.50/ea
Prosciutto Wrapped Asparagus with Pesto Aioli (seasonal)	2.50/ea
Coconut Crusted Shrimp with Sweet & Sour Sambol Chili Dip	3.00/ea
Smoked Salmon Tartare on Crostini with Tobiko	3.00/ea
Mini Corn Cakes with Tomato-Corn Salsa	2.50/ea
Chive Cake with Crème Fraiche & Red Onion Confit	2.00/ea
Crispy Lavash Chips with Creamy Chicken Tikka	3.00/ea
Cucumber Cups with Bleu Cheese Mousse & Crispy Bacon	3.00/ea

A 20% Service Charge and Current Sales Tax will be added to Subtotal
All prices are subject to change without notice and must be confirmed by the Event Coordinator and
Executive Chef

Platters & Display Appetizers:

	½ platter	full platter
Vegetable Cornucopia	35	65
Artisan Cheese & Fruit Platter	75	140
Calamari with Caper Aioli & Cocktail Sauce	55	95
Finest Cuts Charcuterie Platter	85	160
Crispy Fried Chicken Wings with Buffalo Bleu Cheese Dip	55	95
Antipasto Display	70	125
Crispy Pita Chips with Hummus & Tzatziki	60	110
 Dessert Platters		
Assorted Cookies	50	100
Hilltop Brownies	50	100

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Reception Enhancement Stations

Our enhancements add an elegant touch to your event
Stations/Butcher Boards are available only with Buffets and/or Hors d' Oeuvres

Pasta Station

Penne Pasta with Sweet Italian Sausage and House-made Tomato Sauce
Three Cheese Tortellini with a Light Pesto Cream Sauce
Sourdough Garlic Bread
\$15.00 per person

Butcher's Board

(Carving Stations all serve approximately 15 - 25 guests)

Angus Prime Rib **\$350.00** each
Willie Bird Turkey Breast **\$250.00** each
Herb Roasted Tri-Tip **\$225.00** each
Bourbon Glazed Ham **\$195.00** each
Fennel Crusted Roast Pork Loin **\$325.00** each
Double R Ranch New York Strip Roast **\$350.00** each

Dessert Station – Can be added to a Plated Dinner
\$10.00 per person

Lemon Bars, Coconut Macaroons
Chocolate Cake and an Assortment of House Baked Cookies & Brownies

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Buffets:

All buffet choices & final head count must be received at least 72 business hours prior to your arrival

Brunch - \$33 per person

Field Greens Salad with Sherry Vinaigrette
Fresh Fruit Platter
Home Fries
Applewood Smoked Bacon or Maple Breakfast Sausages
Scrambled Eggs or Eggs Benedict
Assortment of Fresh Scones, Breakfast Breads and Bagels with Accompaniments
-Add a Smoked Salmon Platter for \$15 per person

Lunch - \$36 per person

Fresh Warm Sourdough Bread with Butter
Choice of: Field Greens Salad or Caesar Salad
Choice of Two of the Following:
Hilltop BLT on Levin with Basil Aioli
Grilled Chicken Breasts with Olive & Sundried Tomato Tapenade
Chilled Poached Salmon with Cucumber Sauce
House made Mozzarella & Tomato Caprese Salad with Basil

Choice of Two of the Following:

Pasta Salad with Herbs & Vegetables
Cumin Lentils
Miso Slaw
Jalapeno Slaw with Creamy Dressing

Dinner - \$49 per person

Fresh Warm Sourdough Bread with Butter
Choice of: Field Greens Salad or Caesar Salad
Choice of Two of the Following:
Spinach & Cheese Ravioli with Chardonnay Cream
Pan Seared Loch Duarte Salmon with Chardonnay Sauce
Chicken Picatta with Caper-Lemon Sauce
Grilled Hanger Steak with Cabernet Mushroom Sauce

Choice of Two of the Following:

Fusilli Pasta with Pesto Sauce
Mashed Idaho Potatoes
Tomato-Mushroom Quinoa
Farmer's Market Seasonal Vegetable

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Plated Menu Policies

All Menus Include:

Freshly Baked Sourdough Rolls and Butter, Seasonal Vegetables
Peerless Regular, Decaffeinated Coffee and Numi Hot Teas, Soda, Lemonade & Iced Tea

You must choose up to 3 entrée items to offer your guests before your arrival
All entrée choices and counts must be received at least 72 business hours prior to your arrival

For Brunch, choice of: Sonoma Field Greens **or** Seasonal Fruit Salad with Macerated Raspberries

For Lunch, choice of: Sonoma Field Greens **or** Soup of the Day

For Dinner, choice of: Sonoma Field Greens **or** Caesar Salad

Dinner Side Choices: Mushroom-Tomato Quinoa, Chive Mashed Potatoes,
Toasted Pearl Pasta **or** Basmati Rice Pilaf

For Brunch Menu, salad must be chosen before event and be the same for all attendees

For Lunch Menus, guest must choose prior to arrival if they want soup or salad

For Dinner Menu, salad and side must be the same for all attendees and be chosen prior to arrival

Desserts: You may add on a dessert to any of the plated menus.

All desserts must be the same for all guests and chosen prior to arrival

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Executive Chef

Plated Brunch Menu

\$28 per person

Traditional Eggs Benedict, Home Fries, Fresh Fruit
Seasonal Vegetable Frittata, Home Fries, Fresh Fruit
Chicken Walnut Pesto Salad
BLT Sandwich, French Fries
Belgian Waffle
Chilled Poached Salmon Salad with Tarragon Vinaigrette
Short Rib Hash with Two Eggs
Lamont Scramble, Home Fries, Fresh Fruit

Additions:

Platter of Assorted Scones - \$45
Platter of Hilltop Brownies - \$50
Bottomless Mimosa - \$18 per guest

Plated Lunch Menu

\$28 per person

Chicken Walnut Pesto Salad
Tri Tip Sandwich, Au Jus, French Fries
BLT Sandwich, French Fries
Grilled Chicken Sandwich, French Fries
Pulled Pork Sandwich, French Fries
Chilled Poached Salmon Salad with Tarragon Vinaigrette
Vegetarian Ratatouille & Pesto Pasta
Chicken Pasta

Homemade Desserts

\$9 per person:

Guittard Chocolate Cake
Apple & Caramel Tart with Coconut & Chantilly Cream
Artisan Gelato (Scoop of Chocolate & Vanilla with Cookies) - \$6 per person

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Executive Chef

Plated Dinner Menu

The Hilltopper - \$39 per person

Petite Filet Mignon with Brandy Cream Sauce & Peppercorns
Hangar Steak with Wild Mushrooms
Pan Roasted Sea Bass with Chardonnay Sauce & Gremolata
Roasted Rocky Jr. French Cut Chicken Breast with Roasted Garlic, Lemon Sauce & Baby Carrots
Braised Short Ribs of Beef with Cabernet Demi Glaze & Horseradish Cream
Vegetarian Selection

The Hayden Hill - \$49 per person

Pan Roasted Sea Bass with Thai Red Curry Sauce
Roasted Rocky Jr. French Cut Chicken Breast with Roasted Garlic, Lemon Sauce & Baby Carrots
Braised Short Ribs of Beef with Cabernet Demi Glaze & Horseradish Cream
Surf & Turf: Prime Filet Medallion and ½ Roasted Warm Lobster Tail
Sterling Salmon with Mushroom Risotto & Prawns
Primo Vegetarian Selection

The Palm Tree - \$59 per person

Appetizer Choice of One: Black Pepper Seared Tuna with Tobiko & Avocado
Smoked Alaskan Salmon & Trout Roe
Artisan Northern California Cheese & Fra Mani Charcuterie Sampler

Pan Roasted Sea Bass with Thai Red Curry Sauce
Roasted Rocky Jr. French Cut Chicken Breast with Roasted Garlic, Lemon Sauce & Baby Carrots
Braised Short Ribs of Beef with Cabernet Demi Glaze & Horseradish Cream
Surf & Turf: Prime Filet Medallion and ½ Roasted Warm Lobster Tail
Sterling Salmon with Mushroom Risotto & Prawns
Primo Vegetarian Selection

A 20% Service Charge and Current Sales Tax will be added to Subtotal
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Executive Chef

Holiday Dinner - \$54 per person

Salad:

Holiday Field Greens Salad with Pomegranates & Sierra Nevada Goat Cheese

Entrée Choices:

(Please Select 3 Choices for your Party)

Roasted Maple Syrup Glazed Turkey Breast with a Riesling-Sage Sauce

Coffee Rubbed Ribeye Steak with Crispy Potato Garnish

Cornish Game Hen with Cranberry-Orange Compote & Citrus Sauce

Grilled Pork Chop with Prunes, Spiced Walnuts & Port Sauce

Herb & Lemon Chicken Meyer Lemon Sauce

Pan Roast Salmon with Chardonnay & Gremolata

Choice of Dessert:

(Please Choose One Dessert for your Party)

Meyer Lemon Tart with Whipped Cream & Crispy Cookie

Apple-Cranberry Tart with Brown Sugar & Maple

A 20% Service Charge and Current Sales Tax will be added to Subtotal
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Executive Chef