GEEZERS
12120
Telegraph Road
Santa Fe Springs
California, 90670

562.946.3605 | (f) 562.941.1965

HI THERE! THANK YOU...

for choosing Geezers for your next special event! We are so excited to partner with you to make it a success for you and your guests!

Ready to jump into planning? Click the link below to shoot our team an email and book your next event today!

salesandevents@thegeezer.com

www.thegeezer.com

CHECK OUT OUR PROCESS:



FIRST THINGS FIRST

Check availability for your date and the room that will accommodate the number of guests you expect. Jump to page 2 for all the details on our awesome spaces! Keep in mind that your room decision can be impacted by whether or not your event will have music.

A ten day courtesy hold can be placed on your room of choice as long as your event is more than 45 days away. (*However, if another guest is interested in that date prior to the end of your 10 day courtesy hold, and is willing to put a non-refundable deposit on the date, then you will be required to make a deposit prior to the end of your 10 day hold.)*

As soon as you are absolutely confident that the date will work for you, then we will ask you to make the minimum deposit on the room. Keep in mind that this deposit is non-refundable - so don't make your deposit unless you are 100% certain the date will work.



30 DAYS OUT

We know you're getting excited to host an amazing event—and we're just as excited for you! About 30 days before your event, we'll connect to finalize all the details and put the finishing touches on your celebration.

Together, we'll confirm your room setup, linen color(s), final menu selections and any special instructions or requests.

At this time, a 50% event deposit will also be due. Your initial deposit to reserve the room will be applied toward this amount, so you'll only be responsible for the remaining balance of the 50% deposit.



10 DAYS OUT

We are in the home stretch - your event is right around the corner! Ten (10) days prior to your event we will connect once more to get your final guest count and collect the balance due for your event.

After all this is done, you can sit back and relax for the next 10 days, because our Geezers Crew will take care of the rest!

PICKING THE PERFECT ROOM FOR YOUR NEXT EVENT

ROOMS & DEPOSIT MINIMUMS

THE GREEN

Our largest private dining room in the restaurant boasting 1900 square feet of natural light through our large floor to ceiling windows surrounding the room. Featuring flat screen TV's, A/V hookups, room for a dance floor and a DJ.

We can accommodate 100 people seated, or 75 with a preset dance floor.

Add on "The Patio" space for a spacious indoor/outdoor experience, expanding your guest seating to an additional 150.

The Green has a minimum food purchase of $2250.
With The Patio option added, the minimum food purchase is $3500.

DEPOSIT REQUIREMENTS:

The Green deposit is $500 (June & December deposit is $1000)
The Green/Patio deposit is $750 (June & December deposit is $1500)

The fine print: *All deposits are non-refundable and non-transferable*

THE PATIO

Our beautiful outdoor space featuring two levels of seating, big ass fans *(yep - not only are they big, but they are really called that!)*, lush greenery, a trickling fountain, outdoor heaters, retractable sunshades and flat screen tvs.

We can accommodate 50 people seated.

The Patio has a minimum food purchase of $1250.

DEPOSIT REQUIREMENTS:

The Patio deposit is $250 (June & December deposit is $500)

The fine print: *All deposits are non-refundable and non-transferable*

PICKING THE PERFECT ROOM FOR YOUR NEXT EVENT

ROOMS & DEPOSIT MINIMUMS

THE BREWERY

Once a fully functional brewery, with our very own brewmaster, The Brewery is now an awesome space still housing our copper kettles. The ambiance is intimate and quite possibly the most private space in our restaurant. Located right off the sports bar, it includes a small outdoor patio with a garage door to invite the outside in, a beautiful built-in buffet area, as well as a private entry for your guests.

We can accommodate 36 people seated, or 46 when the attached patio is used for seating.

The Brewery has a minimum food purchase of $650.

DEPOSIT REQUIREMENTS:

The Brewery deposit is $100 (June & December deposit is $200)

The fine print: *All deposits are non-refundable and non-transferable*

YOU HAVE THE PERFECT ROOM...
NOW LET'S TALK MONEY

Initial deposit is **NON-REFUNDABLE** and **NON-TRANSFERABLE** *(so don't make this deposit if you have friends, relatives, or co-workers that will flake out on you and force you to cancel...when you make this deposit, we take your room off the market and the closer we get to your event, the harder it is to rebook a room).*

At the time of menu selection, we require 50% payment of the remaining balance on your function.

100% payment is required 10 days before your event *(at this point we are getting super excited for you and ordering all the food and linens for your event).*

Once that payment is made you can relax and be confident that everything is taken care of to make your event awesome!

P.S. ONE MORE TIME *(just for good measure)...*
ALL DEPOSITS ARE NON-REFUNDABLE AND NON TRANSFERABLE.

WE CAN'T WAIT TO WORK WITH YOU!

HELPFUL HINTS

Some helpful hints to get the most out of our super friendly managers...

- Best time to chat with our managers is when our restaurant is quiet, so try to avoid lunch time and dinner time.
- Monday thru Friday, from 7:00am - 11:00am, and 1:30pm till 5:00pm are awesome times to call us at 562.946.3605. Or shoot an email to **salesandevents@thegeezer.com** and we will get back to you ASAP!

ROOMS & DEPOSIT MINIMUMS

GEEZERS
Private Dining Menu

APPETIZERS

We offer a variety of hot and cold appetizers to get your party off to a great start! All appetizers are ordered buffet style.

HOT

Pricing for 50 pieces unless otherwise noted

SAUTÉED MUSHROOMS — $60
In garlic butter

MINI QUICHE — $75
Available: seafood, vegetable or ham, bacon & sausage

HOT WINGS — $100
In "geezer weezer" sauce

NAKED WINGS — $90
Available hot, bbq or lemon pepper

MEATBALLS — $75
Available Swedish style, BBQ, or marinara

SEAFOOD MUSHROOMS — $100
Jumbo caps stuffed with seafood

MOZZARELLA CHEESE STICKS — $75
Deep fried mozzarella served with marinara sauce

FRIED ZUCCHINI — $75
Served with ranch dressing

CARVING STATION *(PRICE PER POUND)* — $20
ROAST BEEF – 10lb min **TURKEY** – 5 lb min
Served with sandwich rolls & condiments

COLD

Serves approx. 25 unless otherwise noted

CHIPS & SALSA — $50

VEGETABLES & DIP — $100
Served with Ranch Dip

FRUIT PLATTER — $100

CHEESE & CRACKERS — $100

FRUIT, CHEESE, & CRACKERS — $110

SMOKED SALMON *(PRICE PER POUND)* — $60

JUMBO SHRIMP ON ICE *(PRICE PER DOZEN)* — $36

FINGER SANDWICHES — $75

FRESH STRAWBERRIES *(IN SEASON ONLY)* — $75
Served with liqueur flavored whipped cream

DESSERT PLATTER *(ONE DOZEN OF EACH)* — $50
Chocolate chip cookies, oatmeal raisin cookies, & mini pan brownies

19TH HOLE PLANS

PLAN #1 (MAX 15 PEOPLE) — $200
Eight 9" round pizzas *
50 naked hot wings
Chips & salsa

PLAN #2 (MAX 25 PEOPLE) — $300
Twelve 9" round pizzas *
50 naked hot wings
Chips & salsa
Vegetables & dip

PLAN #3 (MAX 50 PEOPLE) — $550
Twenty 9" round pizzas *
100 naked hot wings
Chips & salsa
Vegetables & dip
Fruit, cheese & cracker platter

**Refer to "Salad, Pasta & Pizza Pie Buffets" for pizza choices*

APPETIZER PARTIES

Appetizer parties are available Monday - Thursday evenings in our banquet rooms. Beverages not included. Linens not included, but can be rented for an additional charge.

You can custom design your menu from the hot/cold items listed above or select from our our "19th Hole" offerings.

GEEZERS
Private Dining Menu

PLATED

ENTREES

All Entrées served with:

caesar salad
bruschetta bread
sautéed vegetables
beverage
dessert

Choose one of the following starches:

bowties with roma tomatoes
bowtie alfredo
rice pilaf
red skinned mashed potatoes
herb-roasted potatoes

$35 PER PERSON

GRILLED LEMON CHICKEN BREASTS
lemon marinated, also available blackened

STUFFED CHICKEN
boneless breast stuffed with cheese & spinach
wrapped in puff pastry
topped with creamy sauce

CHICKEN IN MUSHROOM SHERRY
boneless breast in creamy sherry sauce

$48 PER PERSON

TOP SIRLOIN

$55 PER PERSON

PETITE FILET COMBINATION
add any chicken entree

$58 PER PERSON

FILET MIGNON *topped with:*
garlic butter, mushrooms and bleu cheese crumbles
* please note this is available as a pre-order item only

PRIME RIB AU JUS
* please note this is available as a pre-order item only

$75 PER PERSON

PETITE FILET COMBINATION *with choice of:*
jumbo shrimp -or- petite lobster tail
* please note this is available as a pre-order item only

$45 PER PERSON

SALMON *choice of:*
grilled, bourbon molasses or blackened

SLICED ROAST BEEF
* please note this is available as a pre-order item only

$46 PER PERSON

HANGING TENDER
well marbled steak with great flavor, topped with fire roasted peppers and onions.

WINE

Geezers proudly features these fine varietal wines for
$14 PER BOTTLE

CABERNET SAUVIGNON
MERLOT
CHARDONNAY
WHITE ZINFANDEL

PINOT NOIR BANSHEE - SONOMA	$24
CABERNET SAUVIGNON COPOLLA	$21
CHIANTI PRIMO SOLE, ITALY	$21
CHARDONNAY CARMENET	$30
RIESLING PACIFIC RIM	$21
SAUVIGNON BLANC DASHWOOD - NEW ZEALAND	$27
J.J.J. ROGET EXTRA DRY, CALIFORNIA	$12
DOMAINE ST. MICHELLE WASHINGTON	$18
MARTINELLI'S CIDER	$6

Corkage fee $10 per 750 ml bottle

Private Dining Menu

BUFFETS

BREAKFAST

Minimum 25 guests

BRUNCH MENU (PER PERSON) $30

juice, coffee, iced tea sodas
(for an extra special experience, add a mimosa bar for $10/pp)

tortillas & salsa -OR- french toast with maple syrup
(both for an additional $2/pp)

seasonal fruit
caprese salad display
scrambled eggs
bacon OR sausage - *(both for an additional $2/pp)*
geezers breakfast potatoes
choice of any pasta entree
fresh baked cookies & brownies

Compliment your buffet with...

MIMOSA MAKINS' BAR (PER PERSON) $10

Our 21 and older guests can enjoy "create your own" Mimosa or Hibiscus bar! Minimum 25 guests.

For every 10 guests we will provide:

(3) bottles of champagne
fresh seasonal berries
orange juice
cranberry juice

extra champagne - $12/bottle

CARVING BOARD

MINIMUM 25 GUESTS - $40 PER PERSON

caesar salad and hot sourdough bread
turkey breast or ham with cranberry relish
roast beef with horseradish (add $4/pp)
mashed potatoes and gravy
cranberry relish
vegetable medley
stuffing
pumpkin pie or apple pie
choice of non-alcoholic beverage

It is possible that one item may be depleted and not restocked on your buffet...we guarantee your guests will not leave hungry!!

ADD AN ADDITIONAL CARVING STATION OF:

Turkey, Ham or Roast Beef - $12/pp
Prime Rib - $18/pp

LUNCH & DINNER

Includes beverage & dessert. Minimum of 25 guests.

SANDWICH BUFFET (PER PERSON) $26

Available until 3:30 pm only

caesar salad
pasta salad
smoked turkey
cure 81 ham
lean roast beef and salami
assorted cheeses sliced
condiments
assorted sandwich rolls

POLYNESIAN BUFFET (PER PERSON) $34

mixed greens
red balsamic dressing
rice pilaf
steamed veggies
teriyaki chicken breast with pineapple garnish
baby back ribs
bruschetta bread

MEXICAN BUFFET (PER PERSON) $34

chicken fajitas
carne asada
mexican caesar
corn & flour tortillas
salsa
guacamole
sour cream
mexican rice
refried beans

BBQ LOVERS BUFFET (PER PERSON) $35

bbq baby back ribs
bbq chicken
potato salad
baked beans
mixed-greens with ranch dressing
bruschetta bread

TRI-TIP BUFFET (PER PERSON) $36

grilled marinated tri-tip
mixed-greens with ranch dressing
herb roasted potatoes
baked beans
bruschetta bread

add chicken for $4/pp

Private Dining Menu

BUFFETS

MASTERS BUFFET

THE "TWOSOME" (PER PERSON) $37

Minimum 50 guests
Choose 2 entrees and 6 sides

includes:
- bruschetta bread
- dessert
- beverage

THE "FOURSOME" (PER PERSON) $40

Minimum 50 guests
Choose 4 entrees and 6 sides

includes:
- bruschetta bread
- dessert
- beverage

ENTREES

- CHICKEN PESTO PASTA PRIMA VERA
- BLACKENED CHICKEN & PASTA SANTA FE
- LEMON CHICKEN BOWTIES
- PASTA CARBONARA
- ITALIAN SAUSAGE & PEPPERS
- CHICKEN IN MUSHROOM & SHERRY SAUCE
- TERIYAKI CHICKEN
- BBQ CHICKEN
- BBQ RIBS
- CHEESE ENCHILADAS
- CHICKEN FAJITAS WITH TORTILLAS
- CARNITAS WITH TORTILLAS
- CARNE ASADA WITH TORTILLAS
- BEEF FAJITAS WITH TORTILAS
- LEMON HERB CHICKEN BREAST
- BLACKENED CHICKEN BREAST

SIDES

- CRANBERRY WALNUT SALAD
- CAESAR SALAD
- RAINBOW ROTINI PASTA SALAD
- FRUIT DISPLAY
- SHRIMP SALAD
- RICE PILAF
- CUCUMBER & ROMA TOMATO SALAD
- SAUTÉED VEGETABLE MEDLEY
- MEXICAN RICE
- MASHED POTATOES WITH GRAVY
- HERB-ROASTED POTATOES
- REFRIED BEANS

SUBSTITUTE AN ENTREE FOR A CARVING STATION (PRICE IS PER PERSON)

TURKEY	$12	HAM	$12
ROAST BEEF	$14	PRIME RIB	$18

Private Dining Menu

BUFFETS

SALAD, PASTA AND PIZZA PIES

SALAD & PASTA (PER PERSON) $28

Minimum 25 guests

includes:

- **caesar salad**
- **bruschetta bread**
- **beverage**
- **dessert**

SALAD, PASTA & PIZZA (PER PERSON) $30

Minimum 25 guests

includes:

- **caesar salad**
- **bruschetta bread**
- **beverage**
- **dessert**

PASTAS - YOUR CHOICE OF 3

GRILLED CHICKEN PESTO PRIMA VERA

(for an extra kick order blackened)

chicken breast
pesto and olive oil
artichoke hearts
roasted red tomatoes
spinach
broccoli

BOW TIE ALFREDO WITH CHICKEN & MUSHROOM

chicken breast chunks
creamy alfredo sauce
mushrooms

LEMON CHICKEN BOWTIE

lemon chicken breast
bowtie pasta
cream sauce
peppers
fresh spinach
green onion garnish

BLACKENED CHICKEN PASTA SANTA FE

blackened chicken breast
wheel pasta
southwest sauce
peppers
cilantro
cornbread timbale

SOUTHWEST CHICKEN & PASTA

chicken breast
southwest cream sauce
peppers
cilantro
olives
cornbread timbale

CHICKEN PICATTA BOWTIE

chicken breast
creamy white wine sauce
capers
peppers
mushrooms
hint of lemon
green onion garnish

PASTA CARBONARA

ham
bacon
sausage
bowtie pasta
cream sauce

BOWTIE ALFREDO

bowtie pasta
alfredo sauce

BOWTIE WITH ROMA TOMATOES

tomato sauce
garlic
fresh basil
green onion garnish

BOWTIE WITH MEATSAUCE

tomato sauce
ground italian sausage
peppers
garlic
fresh basil
green onion garnish

BOWTIE WITH MEATBALLS

tomato sauce
meatballs
peppers
garlic
fresh basil
green onion garnish

SOUTHWEST PASTA & ROMA TOMATOES

pasta wheels
southwest cream sauce
mushrooms
peppers
cilantro
cornbread timbale

CHEESE RAVIOLI

choice of:

- tomato sauce
- meat sauce
- cream sauce

PENNE PASTA PRIMA VERA

choice of:

- pesto cream
- pesto and olive oil

SOUTHWEST SHRIMP & PASTA

sweet cold water shrimp
pasta wheels
southwest cream sauce
peppers
cilantro
cornbread timbale

SOUTHWEST PASTA CARBONARA

ham
bacon
sausage
pasta wheels
southwest cream sauce
cornbread timbale

Private Dining Menu

BUFFETS

PIZZAS - YOUR CHOICE OF 3

CHEESE PIZZA
provolone
mozzarella
white cheddar

PEPPERONI PIZZA
tomato sauce
three cheeses
pepperoni

THAI CHICKEN PIZZA
roasted peanut sauce
with soy and garlic
chicken
carrots
onions
sesame seeds
3 cheeses

PIZZA MEAT MEAT
for the meat lover:
tomato sauce
italian sausage
pepperoni
chopped ham
bacon
chopped meatballs

BUFFALO CHICKEN PIZZA
louisiana hot
bleu cheese
chicken
jalepenos
cilantro

BBQ CHICKEN PIZZA
bbq sauce
marinated chicken
fresh tomatoes
flame roasted peppers
onions

VEGETARIAN PIZZA
tomato sauce
cheese
tomatoes
carrots
mushrooms
olives
broccoli
peppers
onions

SAUSAGE PIZZA
tomato sauce
sweet italian sausage
tomatoes
peppers
onions

PESTO CHICKEN PIZZA
pesto & olive oil
chicken
cheese
olives
marinated tomatoes

CHICKEN ALFREDO PIZZA
ricotta cheese blend
alfredo sauce
chicken
fresh spinach
parmesan cheese

DESSERTS

INCLUDED

INCLUDED IN PRICE OF EVERY MEAL ARE ONE OF THE FOLLOWING TWO OPTIONS:

DELICIOUS FRESH BAKED DESSERTS
freshly baked chocolate chip cookies,
raisin oatmeal cookies, and brownies.

- SWAP -

BRING YOUR OWN
cake cutting service to include the cutting of your cake, plated and served to your guests at their tables.

PREMIUM (SUB FOR INCLUDED AT AN ADDITIONAL CHARGE)

PAN BROWNIE A LA MODE (PER PERSON) +$2
we start with our fresh baked pan brownie, heat it up, add chocolate syrup & top it off with vanilla bean ice cream

VANILLA BEAN ICE CREAM (PER PERSON) +$1.5
with chocolate chip cookie garnish

BUNDT BOBBETS (PER PERSON) +$2
fresh baked bundt cake with warm fruit topping served á la mode. choice of apple or berry

CHEESE CAKE (PER PERSON) +$4
plain, or with cherries or strawberries

BANQUET ENTERTAINMENT AGREEMENT

Geezers will allow a guest to hire entertainment for a banquet if the party is in The Green or The Patio. We do require certain guidelines to be followed by the hired entertainment. These guidelines are as follows and must be agreed upon by both the entertainer and the host of the party:

1. The entertainer must have a valid business license or valid picture I.D. This license must be presented to Geezers one week prior to the function unless other arrangements are made by the banquet manager.

2. The entertainer must arrive in a timely fashion prior to the function, and test all necessary equipment prior to guest arrival. If this is not done, and there are problem with lighting, sound, or tripped breakers, then the manager on duty may or may not be able to assist with a solution.

3. The entertainer must be respectful of other guests and functions in the restaurant. It is up to the discretion of the manager on duty to determine if the entertainer is a problem for other guests.

4. The entertainer must keep the volume at reasonable levels. The manager on duty will determine what is reasonable.

5. The manger on duty has the right to request the volume be decrease if he/she deems it to be too loud. If the entertainer does not comply, then the manager on duty will shut off power to the equipment, and has the right to shut down the function. The host of the function will forfeit all monies paid irregardless of the status of the function.

6. Live bands for the most part are not allowed, but certain exceptions can be made. The type of live entertainment and the instruments used must be approved by the manager at the time of booking your function. You will run the risk of having your entertainment canceled and removed if you do not comply with the agreed upon entertainment on the day of your function. Please complete the section below for the type of live entertainment for your event.

Number of live entertainers: _____

Types of Instruments used:

_____

_____

_____

Both the host and the entertainer must sign and date this agreement. In signing this agreement, both the host and entertainer are in full agreement with the above conditions.

_____ _____

Host *Entertainer*

Date: _____ / _____ / _____ ***Date:*** _____ / _____ / _____

BANQUET DEPOSIT CONTRACT

A deposit in the amount of $_____ has been given for the use of The _____ & _____ room(s) on the date of _____/ _____/ _____. Customer agrees to the Terms and Conditions and the Banquet Entertainment Agreement. The Non-Refundable and Non-Transferable deposit has been given and a guarantee of payment for the following **attendance numbers or dollar amounts** for each room specified above are paid for in the time frame stated. If the amounts are not paid by the specified dates, the restaurant has the right to cancel the event and all amounts paid are forfeited.

The Green:
- Maximum seating capacity 102
- Minimum purchase of **$2,250 in food**

The Patio:
- Maximum seating capacity 50
- Minimum purchase of **$1,250 in food**

The Brewery:
- Maximum seating capacity for brewery & patio 48
- Minimum purchase of **$650 in food**

The Green & The Patio:
- Maximum seating capacity for the green & patio 150
- Minimum purchase of **$3,500 in food**

All amounts are in addition to a 25% service charge and fees.
Appetizer menu items do not include linen or beverages.

I have read, understand, and accept the terms and condition stated in the "Terms & Conditions" as well as the "Banquet Entertainment Agreement", and am authorized to sign on behalf of said persons, persons and/or company I represent.

Agreed By: _____ _____ / _____ / _____
Date

Approved By: _____

Company: _____

TERMS AND CONDITIONS

1. In arranging for a function a non-refundable and non-transferable deposit will be required as well as a credit card to guarantee attendance numbers. 50% of the estimated total is due 30 days prior to your event. The final guest count and 100% payment is due 10 days prior to your event. _____

2. No food or beverages of any kind will be allowed to be brought into the restaurant by the patron, his/her guests or invitees unless approved by the restaurant.

3. The restaurant reserves the right to change the room or area as specified in this contract if the number of guests changes or if deemed necessary by the restaurant.

4. **NO CONFETTI, GLITTER, RICE, BIRDSEED, OR CONFETTI POPPERS** are allowed in the restaurant. **NO TAPE OR OPEN FLAME CANDLES.** The host is responsible for any damage done to the restaurant during the period of time his/her guests are under his/her control, or the control of any independent contractor hired by the host. The host is responsible for the conduct of his/her guests including, but not limited to, underage guests consuming alcoholic beverages. If this becomes a problem, the restaurant reserves the right to end the event.

5. The restaurant will apply a taxable 25% service charge to all food and beverages.

6. All federal, state, and municipal taxes which may be imposed or are applicable, are in addition to the prices listed herein.

7. Menu selection is to be submitted to the restaurant staff no later than 30 days prior to the event date. Food is served for 1 (one) hour.

8. We are not responsible for damage or loss of any items left in the restaurant prior to, during or following any function.

9. All events are limited to a four (4) hour maximum for daytime events (*must be completed by 4:00pm),* and a four (4) hour maximum for evening events. If your event exceeds this time limit, additional charges will be imposed. Server rate is $50.00 per server, per hour. _____

10. Menu selections subject to price increases, usually no more than 5%. _____

11. **NO TAPE & NO BALLOONS.** Not on floors, walls, windows. No exceptions. _____

12. The "Last Call" for alcohol will be the same time as the restaurant.

_____
Signature

_____
Print your Name

_____/_____/_____ Date

_____/_____/_____ Date of Event

Cindy Heid
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