


Tarpy's Roadhouse Banquet Information

2999 Monterey Salinas Hwy., Monterey, CA 93940

Banquet & Catering

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The Restaurant

Nestled in the rolling hills of Monterey, Tarpy's is a Mobile 3-Star restaurant housed in the historic Ryan Ranch Homestead, which dates back to 1917. The rambling stone structure has been an oasis since the 1940's when it housed the popular Cademartori's. Today, the extensive gardens, European-style courtyard and fire-lit interiors have made it a popular destination for locals and out-of town visitors alike. Tarpy's menus feature updated versions of "comfort" foods, using only the freshest ingredients. Whether you enjoy a sunny luncheon on the patio, a romantic dinner by the fireplace, or an elegant party in one of the private dining rooms, the great food, beautiful atmosphere and professional service combine to make dining at Tarpy's Roadhouse an "extra-ordinary" experience.

The Food

Our cuisine is often called "Creative California Country." The menu offers a great assortment of innovative appetizers, salads, vegetarian faire & pastas. The wood-burning grill creates mouth-watering flavors for prime steaks, poultry, wild game & the freshest seafood. House made desserts and a host of daily specials round out the menu.

The Menus

Our Event Department will work with you to create a menu to suit your tastes and budget. We will work with the Chef to create your culinary vision or themed event format with a Fixed Price Menu, an Appetizer and Cocktail Reception, or Buffet- Style Menu according to your individual wants and needs.

The Rooms

The Tack Room

This 182 square foot private room is located right outside the front door and is perfect for smaller parties or business meetings up to 12 guests.

The Shell Room

This cozy, semi-private room adjacent to our main dining room is perfect for birthday parties or showers of up to 22 people. Its ambience is enhanced by the whimsical shell fireplace, great light and patio views. The Shell Room is approximately 208 square feet and is perfect with two long tables.

The Vintner's Room

This bright room overlooks the picturesque gardens and wishing well. The Vintner's Room includes two walls of windows, a large wine display and is one of our most popular. It's about 321 square feet and can accommodate up to 32 people in a variety of table configurations. We can also combine the Vintner's Room with Sarah's Room and seat up to 55 guests.

The Courtyard

Our beautifully landscaped courtyard is a delightful spot for cocktail parties, weddings, sunny luncheons or dining under the stars. This lovely space is surrounded by lush gardens and has a decidedly "European" feel. Tarp's Courtyard is about 900 square feet and can accommodate up to 80 people seated and standing receptions for up to 120. We have heaters and can use individual square or round tables or long, banquet-style tables for your event.

The Library

This private section of Tarp's is comprised of an 847 square foot indoor dining room, a covered alcove housing the bar and an additional 320 square foot space that can be used for dancing or al-fresco dining. The Library is perfect for sit-down parties inside of up to 80 guests and cocktail parties or standing receptions for up to 100. When the outside space is used for dining, seated capacity grows to 100 and standing capacity grows to 125. With a fireplace, great art and a private garden patio, the Library is the ideal venue for your event or wedding. Start with cocktails and appetizers on the patio and retreat to the warmth of the fire-lit Library for dinner. How about a unique business meeting or seminar starting with a continental breakfast? We have complete A/V services available and will tailor the Library to fit your needs.

Helpful Information

Event Assistance

Our event specialists will be pleased to assist you with all your planning needs from the menu to the special details.

Confirmation & Deposit

Your signed contract and a deposit (dependant on room and event) will confirm your reservation. This deposit is payable by credit card, or company or personal check, and will be credited to your final bill. The deposit is non-refundable within 90 days of your event.

Sales Tax & Gratuity

Sales tax will be applied to the total bill in accordance with local and state regulations. Gratuity will also be added to the final bill of your event.

Printed Menus

We will print custom menus for each of your guests, with a personalized title or message and request that menu selections be given to the Event Coordinator two weeks prior to your event.

Final Payments

Payment is due in full at the conclusion of your event. All charges will be applied to one account and closed to a single form of payment. We accept cash, company check, Visa, MasterCard, American Express and Discover. We do not accept personal checks for final payment.

Parking

Tarpy's has a private parking lot with limited parking. For events of 40 or more, we ask that you park on the East side of our pond. Should you desire valet service, please let us know and we will help you make arrangements.

Guest Responsibility

Tarpy's does not assume or accept any responsibility for loss or damage to any customer's personal property left on the premises.

Bar Arrangements

A private bar can be set up to be a hosted bar, no host (cash bar) or combination of both. When an item is “hosted” it means that the charge will be placed on your master bill for what is ordered. When an item is “no host” it means that your guests will be responsible for payment of drinks that they order.

The Library comes with a private bar on the attached patio and is stocked with a fine selection of spirits and beers.

If some or all of the items are sold on a “No Host” basis:

For groups in a private room other than the Library the server will present a separate check per table at the end of the event which is to be paid by the guests in one form of payment.

For groups in the Library, the guests will pay in cash at the bar as they order drinks or they can give a credit card to the bartender to run a tab.

NOTE: A 21% gratuity may be added to beverages sold on a cash basis.

Beverage Options

Many non-alcoholic beverage options are available for your party.

- A unique selection of creative “mock-tails.”
- **The Lemonade Stand:** Sparkling Lemonade with flavors of Guava, Mango, or Strawberry.
- Martinelli’s Sparking Cider (Great for toasts!)
- Still and Sparkling bottled waters

Banquet Wine List

House Chardonnay & Cabernet Sauvignon: \$7 glass/\$28 bottle
Kenwood "Yulupa Cuvee" is our house sparkling \$7 glass/\$35 bottle

Sparkling Wines & Champagne

Domaine Carneros "Brut", Napa Valley, CA ...49
Folktale Brut, California...42
Schramsberg "Brut Rose" North Coast, CA...69
Schramsberg "Blanc de Noir" North Coast, CA...86
Zardetto Prosecco, Doc Treviso Brut, Italy ...32

Sauvignon Blanc

Bernardus, Carmel Valley, CA ...39
Cakebread Cellars, Napa Valley, CA ...56
Holman Ranch, Carmel Valley, CA...48
Nobilo "Regional Collection", New Zealand ...31

Chardonnay

Bernardus, Monterey, CA ...64
Folktale, Arroyo Seco, CA ...35
Morgan, Monterey, CA ...52
Pahlmeyer, Napa Valley, CA ...94
Rombauer, Carneros, CA ...73
Scheid Vineyards, Monterey, CA ...31

Alternative Whites

Sea Glass, Pinot Grigio, Santa Barbara, CA...38
Heller Estate, Chenin Blanc, Carmel Valley, CA ...40
La Cana, Albarino, Rias Baixas, Spain ..41
Scarpetta, Pinot Grigio, Friuli, Italy ...41
Boekenooen, Viogner, Carmel Valley, CA ...51

Rose

Bonny Doon "Vin Gris de Cigare" California ...33
Irie "One Love" Paso Robles, CA ...41

Pinot Noir

- Boekenoogen, Santa Lucia Highlands, CA ...78
Pessagno "Central Avenue Vineyard", Santa Lucia Highlands, CA ...43
Estancia, Monterey, CA ...34
Figge "Pelio Vineyard", Monterey, CA ...66
De Tierra "Tondre Grapefield", Santa Lucia Highlands, CA...53
Morgan Twelve Clones, Santa Lucia Highlands, CA ...63

Cabernet Sauvignon & Cabernet Blends

- Franciscan Estate, Napa Valley, CA ...51
Heller Estate, Cachagua, Carmel Valley, CA ...39
Joyce, San Benito, CA ...48
Raymond "Reserve" Napa Valley, CA ...74
Turley, Napa Valley, CA ...93
Scheid Vineyards, Monterey, CA ...45

Merlot

- DeTierra Vineyards, Monterey, CA ...37
McIntyre, Kimberly Vineyard, Arroyo Seco, CA ...50
The Crusher "Wilson Vineyard" Clarksburg, CA ...30

Zinfandels

- Renwood "Old Vine", Amador County, CA ...40
Bodega de Edgar "Empower" Paso Robles, CA ...38
Seghesio, Sonoma County, CA...44

Alternative Reds

- Twisted Roots, Petite Syrah, Lodi, CA ...45
Puma Road "Predator" Bordeaux Blend, Paicines, CA ...73
Chesebro "La Montagne Sauvage" Syrah Blend, Carmel Valley, CA...42
Cain "Cuvee" Bordeaux Blend, Napa Valley, CA ...73
Eberle, Full Boar Red, Paso Robles, CA...37

Corkage is \$25 per 750mL Bottle - \$50 for Magnums
Prices subject to change

Cypress Menu

Lunch Menu

Starters

(Please Select One)

Mixed Greens

with Tomatoes and Shaved Carrots in a Red Wine Vinaigrette
OR

*Spinach & Feta Cheese Puff Pastry Turnovers and
Lime Ginger-Sesame Crusted Chicken Skewers*

Entrées

(Please Select Two)

*Sweet Tea Brined Fried Chicken with Thyme Gravy
Roasted Garlic Whipped Potatoes and Seasonal Vegetables*

*Half Rack of Smokey BBQ Baby Back Ribs
with Roasted Fingerling Potatoes and AppleSlaw*

*Pan Roasted White Seabass
with Blistered Tomato Relish
over Rice Pilaf and Fresh Vegetables*

*Classic Meatloaf
with a Marsala-Mushroom Gravy over Roasted
Garlic Whipped Potatoes and Seasonal Vegetables*

\$30 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Cypress Menu

Lunch Menu

Starters

(Please Select One)

Mixed Greens

with Tomatoes and Shaved Carrots in a Red Wine Vinaigrette
OR

**Spinach & Feta Cheese Puff Pastry Turnovers and
Lime Ginger-Sesame Crusted Chicken Skewers**

Entrées

(Please Select Two)

Sweet Tea Brined Fried Chicken with Thyme Gravy
Roasted Garlic Whipped Potatoes and Seasonal Vegetables

Half Rack of Smokey BBQ Baby Back Ribs
with Roasted Fingerling Potatoes and AppleSlaw

Pan Roasted White Seabass
with Blistered Tomato Relish
over Rice Pilaf and Fresh Vegetables

Classic Meatloaf
*with a Marsala-Mushroom Gravy over Roasted
Garlic Whipped Potatoes and Seasonal Vegetables*

\$30 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Cedar Menu

Starters

(Please Select One)

Roasted Beet and Arugula

with Crumbled Goat Cheese and Candied Walnuts in a White Balsamic Vinaigrette
OR

Caramelized Onion, Thyme & Gruyere Flatbread *and*
Bruschetta with Roasted Garlic, Goat Cheese & Blistered Tomatoes *and*
Annatto Grilled Prawn Tostada with Mango Salsa Bravo

Entrées

(Please Select Two)

Chili Crusted Chicken Breasts

Apricot BBQ Sauce, Gruyere Scalloped Potatoes and Green Beans

Maple Brined Smoked Pork Chop

with Bourbon Syrup, Truffle Grits, and Seasonal Vegetables

Wood- Fired Salmon

Blistered Tomatoes, Lemon Beurre Blanc, Rice Pilaf and Seasonal Vegetables

Grilled Chateau Sirlon

*with a Smoked Bone Marrow Butter, Cognac-Pepper Black Demi on Gorgonzola
Spinach and Roasted Garlic Mashed Potatoes*

\$36 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Redwood Menu

Starters

(Please Select One)

Romaine Hearts

with Sourdough Croutons and Asiago Cheese in Caesar Dressing
OR

Flat Iron Steak Brochettes with Chimichurri *and*
Chicken & Sun Dried Tomato Sausage in Puff Pastry

Entrées

(Please Select Two)

Chili Crusted Chicken Breasts

Apricot BBQ Sauce, Gruyere Scalloped Potatoes and Green Beans

Maple Brined Smoked Pork Chop

with Bourbon Syrup, Truffle Grits, Seasonal Vegetables

Wood- Fired Salmon

Blistered Tomatoes, Lemon Beurre Blanc, Rice Pilaf and Seasonal Vegetables

Penne Pasta with Grilled Chicken

Blistered Tomatoes, Sweet Corn and Baby Spinach in a Garlic Cream

Desserts

(Please Select One)

Classic Crème Brulee

Heirloom Apple Crackle with Salted Caramel Ice Cream

Firestone Walker Double Barrel Ale Chocolate Cake

with Whiskey Frosting

Fresh Fruit Sorbet

\$40 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Countryside Menu

Dinner Menu

Starters

(Please Select One)

Mixed Field Greens

with Tomatoes and Shaved Carrots in a Red Wine- Dijon Vinaigrette

OR

Bruschetta with Roasted Garlic, Goat Cheese & Blistered Tomatoes
and Chicken and Sun Dried Tomato Sausage in Puff Pastry

Entrées

(Please Select Two)

Chili Crusted Chicken Breasts

Gruyere Scalloped Potatoes, Green Beans and Apricot BBQ Sauce

Half Rack of Smokey BBQ Baby Back Ribs

Roasted Fingerling Potatoes and Seasonal Vegetables

Classic Meatloaf

Roasted Garlic Whipped Potatoes, Fresh Vegetables and Madeira-Mushroom Gravy

Penne Pasta with Grilled Chicken

Blistered Tomatoes, Sweet Corn and Baby Spinach in a Garlic Cream

Desserts

(Please Select One)

Classic Crème Brulee

Heirloom Apple Crackle with Salted Caramel Ice Cream

Firestone Walker Double Barrel Ale Chocolate Cake with Whiskey Frosting

Fresh Fruit Sorbet

\$38 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Homestead Menu

Starters

(Please Select One)

Hearts of Romaine
with Caesar Dressing, Sourdough Croutons and Asiago Cheese

OR

Spinach and Feta Cheese Puff Pastry,
Sesame Crusted Lime-Ginger Chicken Skewers
and Flat Iron Steak Brochettes with Chimichurri

Entrées

(Please Select Two)

Maple Brined Smoked Pork Chop
with Bourbon Syrup, Truffle Grits, Braised Rhubarb and Cabbage

Wood-Fired Salmon
Blistered Tomatoe, Lemon Beurre Blanc, Rice Pilaf and Seasonal Vegetables

Penne Pasta with Prawns
Blistered Tomatoes, Sweet Corn and Baby Spinach in a Saffron-Lobster Cream

Chili Crusted Chicken Breasts
Gruyere Scalloped Potatoes, Green Beans and Apricot BBQ Sauce

Classic Meatloaf
Roasted Garlic Whipped Potatoes, Fresh Vegetables and Madeira-Mushroom Gravy

Desserts

(Please Select One)

Fresh Fruit Sorbet
Chocolate-Espresso Bread Pudding with Bourbon Crème Anglaise
Heirloom Apple Crackle with Salted Caramel Ice Cream
Classic Crème Brulee

\$43 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Stonehouse Menu

Appetizers

(Please Select Three)

Flat Iron Steak Brochettes
with Chimichurri

Caramelized Onion, Thyme and Gruyere Flatbread

Grilled Prawns
wrapped with Applewood Smoked Bacon in a Tequila-Honey Glaze

Roasted Duck
with Apricot Mint Chili Glaze on Wonton with Chopped Scallion and Mint

Baby Spinach and Feta Cheese
in Puff Pastry

Seared Beef Tenderloin Medallions
on Gorgonzola Toast with Mushroom Duxelle

Annatto Grilled Prawn Tostada
with Mango Salsa Bravo

Salads

(Please Select One)

Hearts of Romaine
with Caesar Dressing, Sourdough Croutons and Asiago Cheese

Mixed Field Greens
with Tomatoes and Shaved Carrots in a Red Wine- Dijon Vinaigrette

Roasted Beets and Arugula
Crumbled Goat Cheese and Candied Walnuts in a White Balsamic Vinaigrette

Continued

Entrées

(Please Select Two)

Grilled Sirloin Steak

with a Smoked Bone Marrow Butter, Cognac-Pepper Black Demi on Gorgonzola Spinach and Roasted Garlic Mashed Potatoes

Maple Brined Pork Chop

with Bourbon Syrup, Truffle Grits, Braised Rhubarb and Cabbage

Chili Crusted Chicken Breasts

Gruyere Scalloped Potatoes, Green Beans and Apricot BBQ Sauce

Grilled Fresh Seasonal Fish

Red Pepper Chimichurri and Blistered Tomatoes over Rice Pilaf and Vegetables

Dessert

(Please Select One)

Fresh Fruit Sorbet

Chocolate-Espresso Bread Pudding with Bourbon Crème Anglaise

Firestone Walker Double Barrel Ale Chocolate Cake with Whiskey Frosting

Classic Crème Brulee

\$56 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Orchard Menu

Appetizers

(Please Select Three)

Hunan Spiced Chicken Satay
with a Sriracha Honey Glaze

Roasted Duck
with Apricot Mint Chili Glaze on Wonton with Chopped Scallion and Mint

Grilled Salmon
with Sour Cream and Scallions on a Potato Pancake

Grilled & Chilled Beef Tenderloins
with Sweet Pepper Piccalilli

Mushroom Duxelle & Broccolini
Gruyere Grilled Cheese Bites

Tuna Poke Taco
with Soy Yuzu Aioli and Wasabi Tobiko

Salads

(Please Select One)

Hearts of Romaine
with Caesar Dressing, Sourdough Croutons and Asiago Cheese

Fuji Apple & Pecans
Mixed Greens, Gorgonzola Cheese and White Balsamic Vinaigrette

Iceberg Wedge
Bacon, Tomato and Gorgonzola Cheese in a Creamy Gorgonzola Dressing

continued

Entrées

(Please Select Two)

Penne Pasta with Prawns

Blistered Tomatoes, Sweet Corn and Baby Spinach in a Saffron-Lobster Cream

Grilled Black Angus Ribeye

Red Pepper Chimichurri, Crispy Fingerling Potatoes and Green Beans

Chili Crusted Chicken Breasts

Gruyere Scalloped Potatoes, Green Beans and Apricot BBQ Sauce

Grilled Fresh Seasonal Fish

Red Pepper Chimichurri and Blistered Tomatoes over Rice Pilaf and Mixed Vegetables

Desserts

(Please Select One)

Fresh Fruit Sorbet

Peanut Butter-Chocolate Mousse Cake

Firestone Walker Double Barrel Ale Chocolate Cake with Whiskey Frosting

Classic Crème Brulee

\$66 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Estate Menu

Appetizers

(Please Select Four)

Thyme and Gorgonzola Crostini
with Pickled Pears

Tequila & Lime Grilled Shrimp Taco
with Cilantro Crème

Lamb Lollipops
with Pomegranate Molasses Glaze & Pistachio Dust

Cured Salmon
with Herb Goat Cheese on a Corn Pancake

Rotisserie Duck on Wonton
with Apricot Mint Chili Glaze and Scallions

Thai Lobster Satay
with Nước Chấm

Salads

(Please Select One)

Hearts of Romaine
with Caesar Dressing, Sourdough Croutons and Asiago Cheese

Roasted Beets and Arugula
Crumbled Goat Cheese and Candied Walnuts in a White Balsamic Vinaigrette

Fuji Apple & Pecans
Mixed Greens, Blue Cheddar Cheese and White Balsamic Vinaigrette

Intermezzo of Fresh Fruit Sorbet with Berries

continued

Entrées

(Please Select Two)

Braised Bison Short Rib

On Whole Grain Mustard Mashed Potatoes and Honey- Truffle Buttered Carrots

Dry Aged New York Strip Loin

With Rosemary & Garlic Tossed Fingerling Potatoes, Seasonal Vegetables and Pink Peppercorn Jus

Butter Poached Lobster Tail & Petite Filet

With Sauce Béarnaise on Olive Oil Whipped Potatoes with Seasonal Vegetables and Sweet Peppers

Pan Roasted Seabass

On Dungeness Crab Risotto with Toy Box Tomato Vinaigrette, Ossetra Caviar and Beurre Blanc

Colorado Mountain Rack of Lamb

With a Dijon, Lavender and Pistachio Crust on Caramelized Onion & Kale Rissotto with Roasted Summer Squash and Zinfandel Jus

Desserts

(Please Select One)

Peanut Butter-Chocolate Mousse Cake

Chocolate Espresso Bread Pudding with Whiskey Crème Anglaise

NY Style Cheesecake with Frozen Raspberries and Coulis

Lemon Meringue Tart with Raspberries

Includes Chocolate Dipped Strawberries for Each Table

\$86 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included and a Vegetarian Entrée Option is Added to All Menus

Minimum of 12 guests for this menu