



Thank you for your interest in Chad's to host your dinner event. Most of our seating for large parties is outdoors. We are able to accommodate groups of 25 at two tables inside the restaurant or groups of 30 at the same table in our outdoor garden room. Depending on the size of your group this room can be private or semi-private. Our heated outdoor patio seats up to 60 guests and is available Mon – Sat **excluding Fridays**.

We have three menu packages available for parties of 10 or more. Each of these are three-course menus, consisting of salad, entrée and dessert. These menus each differ in price and composition, showcasing the variety and characteristics of our specialties. In addition to the entrees that comprise each of these menus, our Chef offers a vegetarian selection each night of the week. These menus are designed to be a value for large groups, and allow us to provide the best and most efficient service to all of our guests.

An appetizer option is also available to accompany the three-course menu. For an additional \$9 per guest our appetizer platters will be served. This is another great way to sample what Chad's has to offer.

Three salads are available for you to select from to be the first course of your menu. Our Chef, guaranteeing the satisfaction of each of your guests, has selected the entrées on each menu. Three specialty desserts are also available for you to select from to be the third course of your menu.

Each menu will be designed with a custom heading of your choice, and given to each guest, you do not need to pre-order your selections. Coffee, tea and soda are included in the menu package price. Our large specialty desserts are shared between two people.

Custom Menus are also available. Please review the Custom Menu Guide for pricing and Menu compositions.

Chad's offers an extensive bar and wine selection to accompany your menu. A cash bar, host bar or separate bar tab are available for your event. We welcome you to bring in your own wine to serve for your event, with a corkage fee of \$18 per bottle.

Attached is our large party terms and conditions. Please read it carefully, make your menu selections, sign and date where indicated. Once returned to Chad's on Chapala, your reservation for your event will be confirmed. See you at Chad's!

Megan Hemings
Event Coordinator
megan@chadsonline.com
805-450-2643

Pre-Set Menu Packages:

First Course:

Select one from the following to select the first course of the menu.

Caesar Salad or Mixed Green Salad or Spinach Salad

Second Course:

Select one of the following menu packages to select the second course of the menu. These will be the entrees your guests will select from.

Menu One (\$30/person)

Grilled Salmon

Chicken Tchopitoulus

Downtown Meatloaf

Menu Two (\$34/person)

Caramelized Halibut

Chicken Tchopitoulus

Jack Daniels Rib Eye

Menu Three (\$38/person)

Strawberry Salmon

Shitake Rib Eye

Chicken Tchopitoulus

Chad's Blackened Filet

Third Course:

Select one from the following to select the third course of the menu.

Chocolate Soufflé

Crème Brule

Cheesecake



Large Party Terms and Conditions

Date and Time of Reservation: _____

GUEST COUNTS:

Final guest counts are required 48 hours prior to the event. Chad's will do it's best to accommodate changes after this time period, but cannot make any guarantees. The guest count that you indicate at this time will be the amount of seating currently reserved for your group. **The bill will be based on the actual guest count or the confirmed guest counts whichever is greater.**

Guest Guarantee: _____ Initial: _____

CANCELATIONS:

Cancellations must be made 48 hours prior to the event.

PAYMENT:

Full payment of charges is required upon completion of the event. Cash, Visa, MasterCard and American Express are accepted as payment. If a deposit was taken, the amount will be deducted from the final bill. Four separate tabs allowed per table, each bill may be split up to four ways.

DEPOSIT:

Deposits are taken depending on party size and date. A credit card is required to hold the reservation, no charges will be made, unless the reservation is not kept or canceled 48 prior to the event.

SERVICE:

A service charge, before tax, of 20% on food and beverages will be added to the final bill.

SALES TAX:

A 7.75% Sales tax will be charged for all food and beverage. All corkage fees (\$18/bottle) will be charged sales tax.

MENU SELECTIONS

PRE-SET MENU PACKAGES:

If you are selecting a pre-set menu package, please circle one for each course below:

*Appetizer Option (Additional \$9/person):

Yes No

*First Course:

Spinach Salad Caesar Salad Mixed Greens Salad

*Second Course:

Menu 1 (\$30/person) Menu 2 (\$34/person) Menu 3 (\$38/person)

*Third Course:

Chocolate Soufflé Crème Brule Cheesecake

CUSTOM MENU:

If you are selecting a Custom Menu, please fill in your selections for each course below:

*Appetizer Option (Additional \$9/person):

Yes No

* First Course:

* Second Course:

*Third Course:

Please also indicate any special requests, including how you would like the bar drinks to be handled (hosted bar, cash bar, pre-selected wines, etc.):

I have read and understand the above terms and conditions. I accept the conditions put forth and agree to submit payment upon completion of the party.

Date: _____

Signature: _____

Name: _____

Contact Phone Number: _____

Heading for Personalized Menu:

CREDIT CARD INFORMATION:

Name on Credit Card:

Type of Credit Card:

Card Number and Expiration Date: _____

Once you have read this form carefully, made your selections, signed and initialed where indicated, please return in via fax to 805-568-1878 or to 625 Chapala St. Santa Barbara, Ca, 93101. See you at Chad's!

Frequently Asked Questions about Large Parties & Events at Chad's on Chapala

*** What if a guest in my party has special dietary needs?**

Chad's is more than happy to prepare special dishes for your guests with special dietary needs. We do ask for at least 72 hours notice and a list of dietary restrictions to prepare a special dish.

*** What would be an option for a guest of my party who is a vegetarian?**

Chad's Chef prepares a special Vegetarian Selection each night of the week. Your server can describe the selection the night of your event, or advanced descriptions are available upon request. You do not need to make the vegetarian entrée one of your selections for your menu.

*** What if I want to offer more than one choice to my guests for the first and/or third course of my menu?**

The benefit of one option for both the first and third course on your menu is the ease of service. No interruptions will be made by the server to take orders for these courses; your guests can simply enjoy their evening. Some of the first course items, and all of the desserts are to be shared between two guests, so it would be quite difficult and confusing to take orders for these courses. If you would like for each guest to enjoy a full portion of either dessert or a first course item, there will be an additional charge of \$5 per person, or your guests can order these items in pairs. You may also pre-order items, for example letting us know that you would like 4 crème brules and 5 soufflé's served at your table for dessert. These options for ordering are the only ways we are able to offer more than one selection for either the first or third course of your menu, while still providing our outstanding service to all of our guests.

***What is available for the Children in my group?**

Chad's does not have a set children's menu, however the Chef is more than happy to prepare some child friendly items for your guests. Options include soup or salad to start, followed by Chicken Strips with Fries, Hamburger with Fries, Fish n' Chips or a Parmesan & Butter Pasta, with an ice cream sundae for dessert. These children's menus are available for \$15 each for children under 12 for special events.

***What are my payment options for drinks from the bar?**

Chad's is more than happy to provide either a cash bar or a host bar for your event. A cash bar is one in which each guest is responsible for payment of their own drinks from the bar. In this event we can provide cash and carry service in which each drink is paid for upon receipt. We are also more than happy to provide credit card tabs to each guest or couple as needed. We do ask that guests do not leave their table to order drinks at the bar, as to reduce traffic within the restaurant. A host bar is one in which the host pays for any and all bar drinks ordered.

Chad's

ON CHAPALA



The Sherman House

Built in 1876 by Charles E. Sherman, a prominent local business owner and politician, this house is known to be haunted by the ghosts of cows. When not running for mayor, Sherman raised cows and ran a butcher shop. The cows have become our friends here at Chad's. If you see a spirit, please notify the management. The cows may stop by unexpectedly to sip on our signature Martini's.

Chad's Specialty Martinis

Lemon Drop

Absolut Citron, Triple Sec and a touch of sweet and sour.

Citrus Circus

Absolut Citron, orange, pineapple, grapefruit and cranberry juice.

Ketel Phire

Ketel One and Bombay Sapphire.

Orange Crush

Stoli Ohranj, Triple Sec, sweet and sour, orange juice and a splash of Sprite.

Cosmopolitan

Skyy Vodka, Triple Sec, cranberry and lime juice.

Sour Apple

Skyy Vodka, Sour Apple Pucker and a touch of sweet and sour.

Watermelon Martini

Skyy Vodka, Midori, Watermelon Pucker, a touch of sweet and sour and cranberry.

Sweet Tartini

Stoli Razberi, Ohranj and Strasberi, a splash of sweet and sour, cranberry and Sprite.

Wild Mango Blast



Skyy Vodka, Mango liquer and a touch of sweet and sour.

Bikini Martini

Stoli Razberri, Absolut Citron, white and red cranberry juices, a splash of sweet and sour with a float of champagne on top.

Key Lime Pie Martini

Stoli Vanil, lime and pineapple juice.

Metropolitan

Absolut Mandarin, Triple Sec, a touch of sweet and sour and a drop of cranberry.

Piña Colada Martini

Cruzan Pineapple and Coconut infused rums combined with pineapple juice and a touch of cream.

Carmel Apple

Skyy Vodka, Sour Apple Pucker, a touch of butterscotch and sweet and sour.

The Banana Suit

Cruzan Pineapple, Coconut and Banana infused rums combined with Kahlua and pineapple juice.

The Conga Line

Cruzan Pineapple, Coconut, Orange and Banana infused rums. We add orange, pineapple and cranberry juice.

Rock Star Cosmo

Skyy Vodka, Rock Star, cranberry and a splash of lime juice.

The Monkey

Cruzan Banana, Stoli Vanil and pineapple juice.

Starters

Cajun Corn Fries Stone ground corn fries dusted with Cajun spices and served with chipotle ranch. 7~

Char-a-choke A whole steamed artichoke is split, charbroiled and paired with garlic aioli. 8~

Cajun Calamari Fresh local calamari is rolled in Cajun seasonings, flash fried served with a chipotle ranch sauce. 11~

Blackened Ahi Sashimi Fresh Ahi tuna is blackened, seared and sliced. Served over a seaweed salad with wasabi on the side. 11~

Appetizer Platter

A mixture of our most popular starters. The platter combines our Char-a-Choke, Mixed Grilled Skewers, Oysters Rockefeller and Blackened Ahi Sashimi.

28~

Ahi Martini. Diced Ahi marinated in a ginger soy vinaigrette tossed with roasted sesame seeds, avocado, pickled ginger, crispy noodles and seaweed salad 12~

Mixed Grilled Skewers Bacon wrapped shrimp, BBQ brushed chicken tenders and whiskey marinated beef tenderloin skewers served with complementing sauces. 12~

Oysters On the Half Shell Six oysters are opened fresh to order and served with spicy cocktail sauce. 14~

Oysters Rockefeller Oysters topped with spinach and Pernod then baked and finished with a touch of hollandaise. 15~

Soup and Salads

Specialty Soup A special creation of fresh local ingredients. (Soup changes daily, Ask your Server). 6~

Mixed Greens Salad A mixture of fresh local farmers market greens tossed with balsamic vinaigrette and finished with a quartered tomato. 6~

Caesar Salad Fresh romaine is tossed with a zesty Caesar dressing and Cajun croutons.

Spinach Baby spinach and frisee tossed with balsamic vinaigrette, red onion, marinated artichoke, feta, tomatoes, candied pecans and Kalamata olives. 9~

Greek Salad Romaine lettuce, sweet red onion, Roma tomato, feta cheese, garbanzo beans, kalamata olives and cucumber all tossed in a vinaigrette dressing. 9~

Chad's Cobb Salad A generous romaine salad with tomatoes, red onions, bacon, avocado, blackened chicken and blackened shrimp. Tossed in a zesty ranch dressing and topped with blue cheese crumbles. 18~

Entrees

Grilled Salmon A wild salmon filet layered with sautéed spinach and wild rice with tomato basil sauce and topped with feta, basil, tomato relish. 21~

Fish-n-Chips A traditional classic with fresh halibut paired with a lime tartar and chipotle sauce served with corn fries. 16~

Caramelized Halibut Grilled halibut placed on a bed of mashed potatoes and topped with a golden caramelized shallot sauce. 23~

Braised Lamb Shank Lamb shank is braised for eight hours and served on a bed of garlic mashed potatoes with a mushroom, garlic tomato sauce. 23~

Chad's Blackened Filet Chad's generous 9 ounce filet mignon is blackened with a blend of herbs and spices, finished with a tomato tarragon sauce. Served with mashed potatoes and gravy. 29~ *

The Baseball A 16 ounce top sirloin dusted with cracked black pepper and topped with a brandy-peppercorn reduction, and served with a twice-baked potato. (please allow 30 minutes to prepare) 27~ *

Blackened Brie Burger Charbroiled ground top sirloin topped with bacon, onions, avocado and melted Brie. Served with all the fixings and house special sauce. 12~

Chicken Brie Pasta Fettuccini tossed with tender pieces of chicken breast, tomatoes, onions, garlic, toasted almonds, soft melted Brie and a touch of cream. 17~ if you like it spicy ask your server to add Jalapenos, a staff favorite!

Chad's Sampler Platter

This platter is a three course tour of Chad's specialties. Start with Caesar salads

Followed by full entrees of Blackened Filet, Caramelized Halibut and Chicken Tchoupitoulas.

Finish the experience with our delicious Chocolate Jack Daniel's Soufflé
68~ *

Chicken Tchoupitoulas A boneless breast of chicken is pan-seared in white wine and garlic, then finished in the oven and topped with our tomato tarragon sauce. 18~

Downtown Meatloaf Prime rib meatloaf made with the Cajun seasonings, lemon pepper, fresh herbs, roasted peppers and grilled onions. Served with mashed potatoes and gravy. 16~

Jack Daniel's Caramelized Rib Eye Steak A 12 ounce Rib Eye steak brushed with Jack Daniel's sauce, charbroiled and topped with a mushroom and onion ragout. Served with a twice-baked potato. 24~ *

Strawberry Salmon Wild local Salmon grilled and served with sugar snap peas, pearl onions, and cherry tomatoes on a bed of mashed potatoes. Topped with Chad's strawberry balsamic glaze. 21~

Midori Mahi Mahi Almond and Sesame seed encrusted Mahi Mahi atop coconut sticky rice, served with pearl onions, cherry tomatoes, and sugar snap peas. Surrounded by Chad's Special Midori sauce, finished with a Papaya Relish. 21~

Blackened Ahi Tuna Ahi dusted with blackening seasonings then seared rare and topped with a cilantro lime hollandaise and served with tomato wild rice. 21~

Shitake Rib Eye Steak 12 ounce Rib Eye steak grilled to perfection and topped with a delicious red wine sauce and grilled shitake mushrooms. Served with gorgonzola mashed potatoes. 28~ *

Jambalaya A secret bayou recipe with shrimp, chicken, bell peppers and rice with a touch of spice. 16~

Montana Pork Chops Center cut pork chops marinated with sage, thyme, and Dijon. Served with mashed potatoes and gravy then topped with apple and roasted pepper relish. 21~

**All steaks at Chad's are USDA Choice cut.*

**In order to enjoy maximum flavor we recommend our steaks be cooked medium-rare to medium*

Desserts

Bananas Foster A New Orleans specialty, a split banana flamed with rum sauce and brown sugar. Served with two large scoops of vanilla ice cream. 6~

Marshmallow Brownie and Vanilla Ice Cream Homemade brownie filled with marshmallows and served with vanilla ice cream. 6~

Crème Brule A traditional light vanilla bean custard topped with caramelized sugar. 6~

Cheesecake A New York style cheesecake with homemade crust. 8~

Chocolate Jack Daniel's Soufflé (please allow 20 minutes to prepare)
Baked to order, your soufflé is dusted with powdered sugar and accompanied by our homemade chocolate Jack Daniel's sauce. 8~

