



GREAT AMERICAN EVENTS

where every gathering becomes a celebration to remember

19920 1ST STREET, HILMAR, CA 95324

@GREATAMERICANGRILL | WWW.GAGRILL.COM

Great American
EVENTS

Welcome to Great American Events

Thank you for considering Great American Events to host your gathering! We look forward to providing you with impeccable service, stress-free planning, and a memorable event.

We begin every event with precise and detailed planning. We know that every gathering is unique, so we look forward to planning with your thoughts, ideas, and personal style in mind.

We can't wait to help your event vision become a reality!

- The Great American Team

RENTAL POLICIES

Our venue rental gives you 6 hours of venue access in the Event Center, Large Patio, East Patio, or Restaurant. Events are not permitted after 11PM.

We accommodate events of 50-200 people. However, we are happy to work with your smaller events! Please ask our Event Coordinator for details on our Small Event pricing and planning.

We are fully staffed to cater and serve your event. Our Chef is also available to help you create a menu customized to your preferences! We welcome outside food vendors for an Outside Caterer fee.

We require a deposit of 10% of your projected event statement to reserve your event date. This deposit fee will be applied as a credit to your final event statement.

Final guest count must be submitted to our Event Coordinator at least two weeks prior to your event date to allow for proper preparation. Deposits and final payment can be accepted via cash or check.

Cancellation policy: If your event is cancelled prior to 30 days before your event, you will receive your deposit back in full. If cancelled less than 30 days prior to your event, 50% of the expected event total is due. If cancelled within 1 week of your event date, 100% of the expected event total is due.

VENUE: 19920 1st Street, Hilmar, CA 95324
EMAIL: abigail@gagrill.com | PHONE: 209.252.5275
FOLLOW US: [@greatamericangrill](https://www.instagram.com/greatamericangrill)
WEBSITE: www.gagrill.com

Great American Event Center



CLASSIC DINNER PACKAGE

01

Venue rental - 6 hours
Choice of entree - chicken or tri-tip
Set up & clean up
Tables & chairs
Place settings
Linens & napkins



LIGHTER FARE PACKAGE

02

Venue rental - 6 hours
Choice of entree - deli, pasta, or taco bar
Set up & clean up
Tables & chairs
Place settings
Linens & napkins



APPETIZER PARTY PACKAGE

03

Venue rental - 6 hours
Choice of 2 appetizers
Set up & clean up
Bistro tables
Linens

ADD ONS

Entree upgrade
Plated entree option
Appetizer selection
Full bar package
Beer & wine package
Mimosa bar
Signature drink
Corkage fee

EVENT PACKAGES

Package Entree Options

CLASSIC DINNER ENTREE SELECTIONS

TRI-TIP

Certified Angus tri-tip, glazed with house seasonings. Served with mashed potatoes, seasonal vegetables, green salad, and bread.

CHICKEN MARSALA

Sauteed garlic herb marinated chicken with sweet mushroom marsala wine reduction. Served with bread and seasonal vegetables, choice of couscous or pasta.

LIGHTER FARE ENTREE SELECTIONS

DELI PACKAGE

Choice of two entrees (American pastrami sandwich, California turkey sandwich, cobb deluxe wrap, chicken caesar wrap, or sun-dried tomato wrap) and choice of two sides (pesto pasta, green salad, caesar salad, or potato salad).

PASTA BAR

Choice of two pastas (fettuccini chicken alfredo, pasta bolognese, or pasta marinara). Served with bread and choice of green salad or caesar salad.

TACO BAR

Choice of asada or shredded chicken.
Spanish rice, beans, guacamole, homemade salsa, shredded lettuce, cheese, sour cream, and chopped onions with warm flour and corn tortillas.

Entree Upgrades

PREMIUM ENTREE SELECTIONS

NEW YORK STEAK

Grilled Garlic Herb 12 oz. New York Steak served with seasonal vegetables and choice of tri-colored or mashed potatoes.

FILET MIGNON

8 oz. Filet Mignon served with seasonal vegetables and choice of tri-colored or mashed potatoes.

PAN SEARED SALMON

Pacific Salmon served with seasonal vegetables and choice of tri-colored potatoes, mashed potatoes, or couscous.

BRAISED LAMB SHANK

14 oz. Lamb Shank served with seasonal vegetables and choice of tri-colored or mashed potatoes.

CHICKEN (MARSALA OR PICCATA) AND TRI-TIP

PLATED ENTREES

ANY ENTREE SELECTION CAN BE SERVED PLATED!

*Our Chef is available to assist with specialty items.

Additional Food Options

APPETIZERS

CHARCUTERIE

Cured meats and cheeses with a variety of fruits, vegetables, and crostini.

BACON BRUSCHETTA

Bacon, fresh tomato, fresh basil, garlic & parmesan cheese on crostini.

CAULIFLOWER BITES

Seasoned and lightly battered cauliflower with BBQ, fire, & sweet chili sauces.

CAPRESE SKEWERS

Mozzarella cheese, cherry tomatoes, fresh basil, drizzled with balsamic vinegar.

STUFFED MUSHROOMS

Feta cheese, spinach, & herb stuffed mushroom caps.

COCONUT TIGER PRAWNS

Panko crusted coconut prawns served with sweet chili sauce.

DESSERTS

SALTED CARAMEL BROWNIE OR CHEESECAKE

OUTSIDE CATERING

CATERER FEE

We welcome outside food vendors if desired for your event! We require a 12% Outside Caterer fee based on your caterer's final invoice, to be submitted to our Event Coordinator at least 7 days prior to your event. This fee covers staff setup, cleanup, and venue maintenance.

Beverage Packages

BAR PACKAGES

FULL BAR PACKAGE

Full bar set up, includes one bartender. Provides a selection of liquor, beer, wine, mixers, soft drinks, & standard garnishes.

Bar tab to be paid by event host upon completion of event or can be set up as a guest-paid bar if designated prior to event.

BEER & WINE PACKAGE

House wine and bottled beer. *Upgrade beer and wine +\$.

MIMOSA BAR

Includes one case of sparkling wine, fresh fruit, and three juice options.

SIGNATURE DRINK

Create your own signature drink! 5 gallons, serves approximately 100-120 glasses.

NON-ALCOHOLIC BEVERAGE PACKAGE

SOFT DRINK PACKAGE

Unlimited soda for entire event.

*Bar packages include one bartender for events up to 80 people. Events over 80 people may need additional bartender(s) for a fee.

*Corkage fee per bottle.