

# *Marcerro*

COME  
CURIOUS



LEAVE  
INSPIRED

**GATHERINGS**  
*Private Events & Catering*



# Marcerro

 SAN LUIS OBISPO  
CA, U.S.

## INSPIRED EVENTS, MADE TO SHARE

Let Marcerro host your next celebration with fresh, California inspired coastal catering and event spaces at the expansive Dairy Creek Golf Course property.

Local ingredients shine, from small plates to shared feasts, while our bar crew pours craft beers, signature cocktails, and a wine list that stands up anywhere on the Central Coast. More than a meal – a memory made.

With expansive patios, beautiful outdoor spaces, or private bookings of our Swing Time Toptracer driving range experience, Marcerro is the perfect place to take in the view and have some fun with family and friends.



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# Location



## PURE CENTRAL COAST

Conveniently located halfway between San Francisco and Los Angeles, Marcerro sits amongst the coastal hills of San Luis Obispo, CA at Dairy Creek Golf Course, offers a true Central Coast experience.

**Marcerro**

2990 Dairy Creek Rd  
San Luis Obispo, CA 93405





# Our Spaces



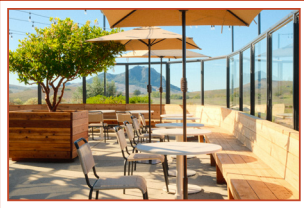
## MARCERRO 1,500 SQFT 100 SEATED 150 COCKTAIL

Enjoy our expansive interior private event space. Great for larger receptions, corporate events, and seated dinners. *Full buyout.*



## BACK PATIO 1,000 SQFT 50 SEATED 80 COCKTAIL

Private tented patio appointed with cafe lights, gas heaters, and natural wood tables. Great for a large reception or dinners. *Full buyout.*



## FRONT PATIO 500 SQFT 20 SEATED 40 COCKTAIL

Sunset views towards Morro Bay, cafe lights, gas heaters, and natural wood tables. Great for a small mixer or cocktail hour. *Partial buyout.*



## THE RANGE 20,000 SQFT 200 SEATED 500 COCKTAIL

Expansive natural grass area with views of the surrounding mountains. Great for a ceremony, tented reception, or stand up events. *Full buyout.*



## COMMUNITY LAWN 8,300 SQFT 100 COCKTAIL

Open natural grass area near restaurant with views of the surrounding mountains. Great for smaller ceremonies or community events. *Partial buyout.*



## SWINGTIME 10 GOLF BAYS 40 PARTICIPANTS 60 COCKTAIL

Enjoy one or all of our Top Tracer golf simulator bays with sweeping sunset views towards Morro Bay. Golf rentals included. *Full or partial buyout.*



# Menus

## WINE COUNTRY BUFFET

50++ PER PERSON

### STARTERS & SIDES

- Roasted Vegetable Salad with Chimichurri, (Gluten-Free & Vegan)
- Babe Farm's Mixed Greens-Shaved Seasonal Vegetables, Dried Apricots, Almonds, Parmesan, Reggiano Cheese, Champagne Vinaigrette
- Garlic & White Wine Pasta with Brussel Sprouts

### MAIN COURSE

- Pan Roasted Chicken Breast, Orzo, Wild Mushroom & Sun Dried Tomato Cream, Fine Herbs
- Sliced New York Strip - Creamy Garlic Potatoes, Baby Carrots, Pinot Demi-Glace

### DESSERT

- Black Cherry Ricotta Cheesecake

## TACO BAR

37++ PER PERSON

### DISHES

- Shredded Ancho Citrus Chicken
- Carne Asada +5pp
- Grilled Peppers & Onions
- Cilantro Lime Rice
- Spanish Style Black Beans
- Warm Flour & Corn Tortillas
- Tortilla Chips, Shredded Lettuce, Sour Cream, Jack Cheese, Pico De Gallo, Fresh Salsa
- Churros

## CENTRAL COAST BBQ BUFFET

60++ PER PERSON

### STARTERS AND SIDES

- Babe Farms Field Greens Salad - seasonal vegetables, shaved parmesan, balsamic vinaigrette
- Creamy Red Bliss Potato Salad - red bliss potatoes, olives, pickles, hardboiled egg, roasted garlic aioli
- Artichoke Antipasto - Artichoke hearts, fire roasted bell peppers, Spanish olives, mozzarella, crispy garbanzo
- Beans - Traditional Pinto Beans cooked in bacon drippings & beef stock

### MAIN COURSE

- Fresh Housemade Salsa
- French Roll - Brushed with cowboy butter, Seasoned with Central Coast Seasoning
- Chicken Quarters
- Pacific Salmon Filet - basted with garlic herb butter +5/pp
- Tri Tip Carving Station - \*Requires a Chef Attendant per 50 people @ 125.00++ each

### DESSERT

- Citrus Olive Oil Cake - Fresh Strawberry Coulis, Chantilly cream, Fresh Citrus Pound Cake

Minimum of 25 guests. 26% service charge and applicable tax added to all catering packages. Packages can be tailored to fit event style and theme.





# Hosted Bar



## CLASSIC PACKAGE

30 PER PERSON (2 HOURS)

Get started with a hosted bar and classic drinks sure to satisfy any guest.

### INCLUDES:

- House Spirits (Vodka, Gin, Rum, Tequila, Whiskey)
- Domestic & Local Draft Beers
- House Wines (Red, White, Rosé)
- Non-Alcoholic Mixers, Sodas, and Garnishes

### UPGRADES:

- Signature Cocktail: +5 pp
- Premium Wine: +5 pp
- Additional Hour: +12 pp



## PREMIUM PACKAGE

40 PER PERSON (2 HOURS)

Looking to upgrade your drink experience? Includes everything in the Classic.

### PLUS:

- Premium Spirits (Krobar Bourbon, Barr Hill Gin, Real Del Valle Tequila, Tito's Vodka)
- Local Craft Beers
- Sparkling Wine Toast
- Fresh Citrus & Elevated Garnishes

### UPGRADES:

- Additional Hour: +14 pp



## SIGNATURE PACKAGE

50 PER PERSON (2 HOURS)

Curate your own cocktail experience. Includes everything in the Premium.

### PLUS:

- Curated Cocktail Menu (choice of 3 Signature Cocktails)
- Local & Mission-Driven Spirit Selection (Requests available with advance notice)
- Specialty Non-Alcoholic Options (Poppi, Ritual Zero Proof, NA Spritzes)

### UPGRADES:

- Additional Hour: +16 pp

## CONSUMPTION BASED

Prefer to pay only for what guests consume? We also offer a consumption-based bar

- Charged by total drinks poured, priced at standard bar rates.
- Minimum bar spend - 800
- Includes bartender, setup, and breakdown.
- 26% service charge and applicable tax apply

## ENHANCEMENTS

Additional Add Ons:

- Bartender – 250 (1 required per 50 guests)
- Portable Bar Setup – 100
- Ice, Glassware & Mixers Included

Minimum of 25 guests or bar spend minimum applies to hosted packages.

26% service charge and applicable tax added to all catering packages. Packages can be tailored to fit event style and theme.



# Cocktails

Our expert mixologist have crafted up signature cocktails that highlight fresh flavors and local spirits. Your guests can enjoy up to tree different cocktails from our featured list.



## MARCCERRO MARGARITA

Reposado tequila, fresh lime, orange, and black salt rim



## GIN DAILY

Jasmine green tea, gin, lemon, and honey



## SONGBIRD

Mezcal, habanero, almond, citrus, and smoked salt rim



## THE BEE'S NEW KNEES

Local honey, gin, lemon, lavender



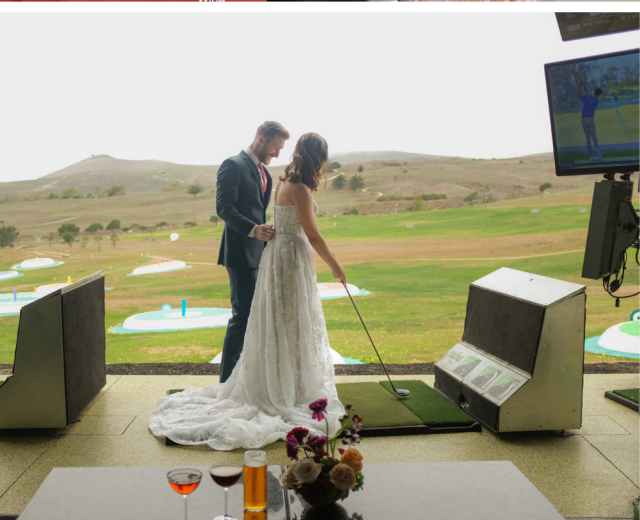
## PASSIONFRUIT SPRITZ (NA)

Sparkling citrus, passionfruit, and mint. Non-Alc.



## LOOKING FOR SOMETHING SEPCIAL?

Work with our team to craft a unique cocktailfor your event.





## A MEMORY MADE UNDER CALIFORNIA SKIES

Nightsky Camps and Marcerro together offer a singular wedding venue experience on the Central Coast — an expansive, natural setting with mountain and Morro Bay views, curated culinary packages by Executive Chef Tret Toussaint, and a full spectrum of indoor, outdoor, and range-side event spaces to host every part of your wedding weekend.

### HIGHLIGHTS

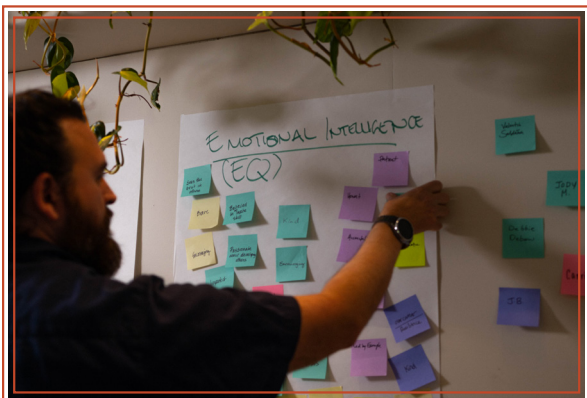
- Multiple breathtaking ceremony & reception spaces to fit your vision
- Nightsky Camps luxury eco-tents available for wedding party and guest stays
- Delicious catering and full bar & cocktails
- Golf cart shuttles across the property
- Venue setup, breakdown, event staff and coordination

### ADDITIONAL EXPERIENCES

- Swingtime Toptracer golf — rehearsal dinner, morning-after brunch, or post-ceremony activity
- Nightsky wellness programming — morning yoga, breathwork, or sound healing for wedding weekend guests
- Private fire circle or stargazing experience for intimate rehearsal evening
- Mountain biking or surf excursions for adventure-oriented wedding parties







## ALIGN, RECONNECT, AND LEAD FORWARD

Marcerro provides the space, setting, and support for leadership teams to step away from daily operations and do the work that matters most. Set beneath the coastal hills of San Luis Obispo, the retreat environment naturally slows teams down — creating the conditions for honest conversation, strategic clarity, and renewed trust.

### RETREAT STRUCTURE

- Mid-week or weekend immersion format (2 nights / 3 days)
- Designed for founders, executive teams, and leadership groups of up to 25 people
- Fully customizable agenda with optional facilitation partnership **CULTURESTOKE**
- Nightsky Camp tent stays, open-air meeting spaces, and campfire evening sessions
- California coastal culinary program — breakfast, working lunch, and team dinners

### ADDITIONAL EXPERIENCES

- Swingtime Toptracer golf — private bay bookings or full venue buyout (10 bays | 40 participants)
- Guided mountain biking, nature hikes or surf sessions for team adventure block
- Wellness sessions: group yoga, massage, acupuncture, or sound healing





# Swingtime

Enjoy a unique golf experience at Swingtime with Toptracer technology and beautifully appointed climate controlled hitting bays. Hit that long drive, start a contest, or just relax and enjoy our warm afternoons, evening sunsets, and delectable food and drink unique to the Central Coast.



*Single bay reservations or full venue buyout options available.*

## SHORTGAME PLATTER

**65 PER PLATTER - SERVES SIX**

Marcerro sliders, choice of wings, fries, chips with guacamole, salsa & queso

*Loaded Fries +15*

## LONG DRIVE PLATTER

**85 PER PLATTER - SERVES TEN**

Marcerro sliders, chicken tenders, fries, chips with guacamole, salsa & queso

*Loaded Fries +15*

26% service charge and applicable tax added to all catering packages.  
Packages can be tailored to fit event style and theme.