

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



MAR CERRO 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.*



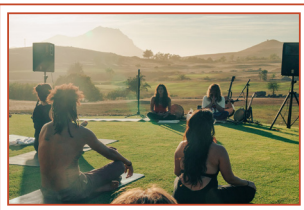
FRONT PATIO 500 SQFT 20 SEATED 40 COCKTAIL

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.



MARCERRO 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.



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.