
WEDDINGS • BANQUETS • SPECIAL EVENTS



Unrivaled Golf

Uncompromising Service

Unforgettable Events



Welcome to Valencia Country Club,

We are pleased you are considering Valencia Country Club for your upcoming Special Event and look forward to making the entire experience unforgettable.

Set against a stunning backdrop of lush fairways and stately trees, Valencia Country Club exudes elegance and grandeur, while offering the finest in services and exquisite cuisine for any type of special event. Valencia Country Club also proudly features a variety of venues for your event all of which have recently undergone a \$2 million renovation and feature classic styling with luxurious furnishings.

Our Executive Chef, Victor Davidson, has brought cutting edge techniques and culinary expertise to create menus that will exceed your expectations. Each menu can be customized for various tastes and dietary requests. Entrees ranging from Kona coffee crusted New Zealand rack of Lamb to pan-Seared Atlantic Salmon will ensure that your guests will rave about your event long after it has passed.

As Director of Catering and Special Events, my goal and that of the entire Valencia service team, is to get to know each guest personally, and attend to every detail of your event; from the planning stages up through the departure of your last guest. With the option of Valet Parking, butler-passed Hors d'oeuvres, custom ice carvings, and an array of entertainment options, you simply need to paint a picture of how you envision your perfect event, and we will do the rest.

Valencia Country Club is happy to help you create your perfect event. For more information on planning your event with us, please contact our Special Events Office at (661) 799.1263, or via email at TGrummer@ValenciaGolfClub.com

Best Regards,

Tiffany Grummer
Director of Catering and Special Events
(661) 254-4401 ext. 263
Fax: (661) 254-5863
27330 North Tourney Rd.
Valencia, CA 91355

SERVICES

Those Special Touches

The Private Event Department at Valencia Country Club would like to assist you in planning your special event, remembering all those special touches. Floral designs, decorated cakes, ice carvings, entertainment, photographers and videographers are just a few examples of the arrangements we can provide.

Payment and Guarantee

An initial deposit of \$1,500.00 is due upon confirmation of the date, time and room location of your event. A second payment of 50% of the estimated cost of the function is due 90 days from the date of the booking. Full payment of estimated charges must be made 7 days prior to your event date, along with your guaranteed guest count.

The initial \$1,500.00 deposit is non-refundable and does apply to the final balance of your event
In the event that you should need to cancel, the refund schedule is as follows:

- Cancellation at least 180 days in advance: 50% refund of any further payments made
- Cancellation 90-180 days in advance: 25% refund of any further payments made
- Cancellation within 90 days of the event: No refunds available

Menu Planning

To allow adequate preparation time, menu plans and room arrangements should be completed with our Private Event Department two weeks prior to your scheduled event. Although our professional banquet staff will make every effort to provide you with the finest service and anticipate your needs, please feel free to make suggestions or special requests along the way.

Weddings, Bar Mitzvahs and all other social events and parties do have a three-course lunch or dinner minimum. All corporate events and meetings are welcome to use either the three-course options, or the entrée-only menu.

<u>Time Limits:</u>	<u>Hours:</u>
Lunch Events: 4 Hours	12:00pm – 4:00pm
Dinner Events: 5 Hours	6:00pm – 11:00pm

Wedding Times:

Ceremony: 5:00pm

Cocktail Hour: 6:00pm

Reception: 7:00pm- 11:00pm

*Set up and decorations must be completed during this time

* \$250 to add an additional hour

POLICIES & PROCEDURES

The host agrees to indemnify the Club for any claims arising out of negligent or willful acts by the host or any of his or her guests, or services provided by the guest.

The Club does not serve alcoholic beverages to minors. It is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages. If a minor is found consuming alcoholic beverages, the Club reserves the right to terminate the function at the host's expense. The host agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that the Club, in its sole discretion, may refuse service to any guest for any reason.

Terms and Conditions

Valet Service is strongly suggested for all groups. We will not be able to guarantee parking inside our Club gates without it. If you choose not to add valet service to your event, your guests may have to park off site on the street. Prices are for Valet Service Only:

- Groups under 40 people: \$450.00
- Groups 40-80 people: \$750.00
- Groups 80 people & above: \$10/person

A 22% service charge will be added to all food and beverage purchases. The current 9% sales tax will be added to all charges. Service charge is subject to sales tax. (*California State Board of Equalization regulation #1603*)

No food or beverages of any kind will be permitted to be brought onto the premises. All food and beverage, including alcoholic beverages, must be provided by the Club. No food or beverage will be allowed to be removed from the premises. (*Exclusive of wedding cakes. \$3pp Cake Cutting Fee will be applied.*)

Food brought in for religious purposes will have a corkage fee of \$25 per person.

The host is responsible for the conduct of guests and vendors provided by the guest, and all damages incurred to Club's facilities.

The Club reserves the right to request and/or obtain security guards for events at the host's expense. Access to the Golf Course and its facilities is not permitted.

Any function closing after its scheduled departure time will be subject to an additional \$250.00 per hour labor charge, plus sales tax.

The Club assumes no responsibility for the damage or loss of any articles left on Club's premises prior to, during or following a function.

The Club has the right to charge a \$250 clean up fee after your event for any feathers, glitter or excess clean up that needs to be done from your event.

EVENT FORMAT

Available Event Locations

Ceremony Lawn

Your ceremony will be held against the lush back drop of the emerald green fairways behind the club house. Available seating for up to 350 guests, with white bistro ceremony chairs provided and set-up by the Club. A wedding rehearsal time may be scheduled, subject to Club availability.

\$1,500.00 Ceremony Fee.

Outdoor Event Lawn

Set behind our 10th Tee Box, you will find yourself surrounded by lush, emerald green fairways, offering you the chance to experience your special moment under the stars. Our stunning outdoor reception site is the perfect setting for groups of up to 350. Minimum includes set up fee

The Valencia Ballroom & Valencia Lounge

Our stunning ballroom features luxurious décor and a panoramic golf course view. With private use of the Valencia Lounge and wrap-around terrace, this room is perfect for parties and groups of up to 160 guests.

The Santa Clarita Room

The Santa Clarita room is the perfect location for your meeting, luncheon, dinner, or for a party of up to 60 guests. Privacy, elegance, and beautiful golf course views make this the ideal space for your group.

Room Minimums

All events are subject to Food and Beverage minimums. These minimums are based on the day of the week and the season. If your Food and Beverage charges do not meet the minimum *before* tax and service for your event, additional services can be suggested, or the remainder will be charged as a room rental fee

	<u><i>Sunday-Friday</i></u>	<u><i>Saturday</i></u>
<i>Event Lawn</i>	\$8,500	\$11,000
<i>The Valencia Ballroom</i>	\$4,000	\$8,500
<i>Santa Clarita Room</i>	\$1,000	\$1,500
<i>Golf Course Ceremony</i>	\$1,000	\$1,500
<i>Valencia Lounge</i>	\$1,000	\$1,500
<i>Champion Grille: MWF</i>	\$1,000	N/A
<i>Chairman's Suite</i>	\$ 250	N/A

**These minimums do not include current tax and 22% service charges.*

ADDITIONAL SERVICES

Ask your on-site coordinator for any special upgrades or additional service.

Specialty Linen

Chair Covers with Sash- \$9 per chair

Chair Sash- \$3.00 per chair

Chiavari Chairs- \$6.50 per chair

VCC Chiavari Chairs- \$4.00

Colored Napkins-\$2.00 per napkin

Colored linens-\$22.00

Floor-Length Linens-\$30

Outdoor Amenities

Outdoor Heaters - \$75 each

Hanging Lanterns in your Choice of Color- \$10 each (minimum of 5)

Dance Floor

Valencia Ballroom-\$200

Santa Clarita Room-\$175

Event Lawn-\$250

Bridal Suite

\$250

Grooms Suite

\$250

Cake Cutting

\$3 Per Person

Champagne Toast

\$5 Per Person

Corkage Fee

\$12 Per Bottle

Security Guard

\$25/hr

Satellite Bar

\$250

Additional Bar Tender: \$50

AV Equipment

\$75

BREAKFAST BUFFET

Accompanied by
Fresh Squeezed Orange Juice, Assorted Hot Tea, Brewed Regular and Decaffeinated Coffee

VCC Continental

Assorted Fresh Muffins & Breakfast Pastries
Fresh Fruit Display with Seasonal Berries
Local Fresh Bagels and Cream Cheese
Assorted Cereals, House Made Granola and Assorted Yogurts

\$18

BIG V Breakfast Buffet

Assorted Fresh Muffins & Breakfast Pastries
Fresh Fruit Display with Seasonal Berries
Steel Cut Irish Oatmeal with Brown Sugar, Cranberries and Golden Raisins
Scrambled Eggs with Garden Snipped Chives
Rosemary Infused Cottage Potatoes,
Hand Made "Schreiners" Maple Sausage Links and Applewood Smoked Bacon

\$24

Santa Clarita Valley Signature Buffet

Assorted Fresh Muffins & Breakfast Pastries
Fresh Fruit Display with Seasonal Berries
Steel Cut Irish Oatmeal with Brown Sugar, Cranberries and Golden Raisins
Smoked Salmon, Local Fresh Bagels and Cream Cheese
Scrambled Eggs with Garden Snipped Chives
Rosemary Infused Cottage Potatoes,
Hand Made "Schreiners" Maple Sausage Links and Applewood Smoked Bacon
Crème Brule Battered French Toast with Warm "Fancy" Vermont Syrup
Chef Attended Omelet Station featured with the Pantry's freshest ingredients

\$30 per Person Plus \$200 Chef Attendance Fee

Sunday Brunch Buffet

Assorted Fresh Muffins & Breakfast Pastries
Fresh Fruit Display with Seasonal Berries
Smoked Salmon, Capers, Tomato, Cucumbers, Shaved Onions, Fresh Bagels and Cream Cheese
Crispy Roasted New Potatoes with Garden Herbs,
Hand Made "Schreiners" Maple Sausage Links and Applewood Smoked Bacon
Organic Green Salad Bar
Freshly Picked Garden Tomato Composite Salads
Tuscan Style Grilled Vegetable Platter and Antipasti
Free Range Organic Roasted Chicken with House Grown Thyme Jus and Mushroom Ragout
Pan Seared Salmon with Sweet White Corn Relish and Roasted Pepper Romesco Vinaigrette
Chef Attended Omelet Station featured with the Pantry's freshest ingredients

Specialty Cake and Pastry Table including Club Baked Cookies

\$40 per Person Plus \$200 Chef Attendance Fee

PLATED MENUS

SALADS

Each Salad Selection is \$9

Valencia Country Club Signature Salad
Field Greens in a cucumber cup, teardrop tomatoes, candied pecans garnished with carrot curls, and tossed in a Balsamic Vinaigrette

Sedona Caesar Salad
Romaine hearts, Cajun croutons, Kalamata olives and a Parmesan crisp with classic Caesar dressing

Baby Spinach Harvest Salad
Baby Spinach, Mandarin Oranges, Dried Cranberries, Walnuts tossed in a Dijon Apple Vinaigrette

Caprese
Mesclun Mix, Fresh Mozzarella, Vine Ripened Tomatoes Balsamic Reduction Drizzle and Micro Basil.

ENTREES

Selections are accompanied by Chef's selection of seasonal vegetable and starch du jour.

Chicken Salagrattini
Grilled chicken breast topped with artichokes, tomatoes, mushrooms and a sun-dried tomato Herb Veloute
Luncheon-\$32 Dinner-\$38

Grilled Rib Eye
"Cowboy Style" Flame Grilled, Topped with Pico De Gallo and Onion Hay
Luncheon-\$44 Dinner-\$50

Organic Airline Chicken Breast
Charred Cauliflower, Golden Raisins, Blistered Grape Tomatoes and Pan Jus
Luncheon-\$132 Dinner-\$38

Filet Mignon
Prime Filet Broiled to Perfection Topped with Bacon Blue Cheese Butter and Sauce Bordelaise
Luncheon-\$44 Dinner-\$50

Alaskan Halibut
Herb Marinated and Grilled, Watermelon Salsa and finished with a Key Lime Buerre Blanc
Luncheon-\$44 Dinner-\$50

Rack of Lamb
Kona Coffee Crusted New Zealand Rack of Lamb Enlivened with Red Remi Martin Jus
Luncheon-\$42 Dinner-\$48

Atlantic Salmon
Pan Seared and served on white corn relish, finished with Romesco Sauce
Luncheon-\$43 Dinner-\$49

New York Strip Steak
Spice Crusted 16 oz. Prime Steak served with Kentucky Bourbon Steak Sauce and Roasted Tomato
Luncheon-\$41 Dinner-\$47

Pan-Seared Breast of Chicken
Wild mushroom Sherry sauce
Luncheon-\$30 Dinner-\$36

Surf and Turf
Petite Prime Filet Grilled, Classic Demi Glace & Pan Seared Salmon Citrus Buerre Blanc
Luncheon-\$45 Dinner-\$51

Homemade Ravioli
Roasted Butternut Squash filled Fresh Egg Pasta with Light Brown Butter Sage Sauce topped with Imported Locatelli Pecorino Romano
Luncheon-\$33 Dinner-\$39

Fresh Papardelle and Eggplant Rollatini
Homemade Papardelle Pasta served in a San Marzano and Roasted Garlic Broth with Grilled Eggplant and Cheese Stuffed Rollatini
Luncheon-\$33 Dinner-\$39

DESSERTS

Each Dessert Selection is \$9

Black Magic

*Chocolate Sponge, Mousse, Ganache
and Toffee Crunch*

Lemon Bombe

*Cookie Shell with Lemon Mousse, White Chocolate
Ganache*

Red Velvet Cake

*Red Chocolate layer cake, filled and iced with
cream cheese frosting, Finished with chocolate
drizzles*

Chocolate Chip Stracciatella

*Chocolate Chip gelato swirled with chocolate
syrup, topped with cocoa powder and hazelnuts.*

Iced Cream Truffle

Fresh Fruit Tart

With chocolate drizzle

Limoncello Raspberry Cake

*Layers of Limoncello soaked sponge filled with
lemon cream, raspberry marmalade, decorated
with raspberry miroir and white chocolate.*

Crème Brulee

*Tahitian Vanilla Creamy Custard with Scorched
Sugar and Macerated Berries*

BUFFET MENUS

The Grand Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

Salads (Choice of 3)

Display Counts as 2 choices

Oriental Chicken
Tossed Baby Green Salad
Fresh Fruit
Marinated Mushroom and Artichoke
Curried Rice with Chicken
Marinated Grilled Vegetable Display

Spinach Salad with Walnuts
Dill Cucumber
Tortellini with Pesto
Tomato, Onion and Cucumber
Classic Caesar
Heirloom Potato Salad

Sides (Choice of 3)

Wild Rice Pilaf
Rosemary Roasted New Potatoes
Steamed Jasmine Rice
Sautéed Seasonal Vegetable Medley
Eggplant Rollatini
Carrot Mashers

Sautéed Spinach
Potatoes au Gratin
Roasted Garlic Whipped Potatoes
Peas and Mushrooms
Honey Glazed Carrots
Broccoli Hollandaise

Pasta (Choice of 1)

Penne A la Vodka
Rigatoni Bolognese
Capellini Pomodoro
Fettucine Alfredo Giardino
Spaghetti Putanesca

Tortellini Modenese
Farfalle Barese
Linguini Vongole (Red or White)
Penne Al Arrabiata con Salciccia
Quattro Formaggi Ravioli in Marinara

Entrees (Choice of 2)

Poached Salmon with Buerre Blanc
Chicken Scampi
Roasted Tri Tip with Smoked Chile Jus
Stuffed Pork Loin with Apple Dressing
Beef Bourguignon
Chicken Saltimboca Ballontine

Pan Seared Sea Bass with Roasted Tomato
Sesame Crusted Chicken with Hosin Glaze
Chicken Scallopine with Marsala Sauce
Grilled Mahi with Cool Tropical Salsa
Pacific Rim Beef Stir Fry
Broiled Pork Chops with Seasonal Chutney

Dessert

Specialty Cake and Pastry Table including Club Baked Cookies

Carving Station (Choice of 1)

Plus \$200 for Chef Attendance Fee

Signature Roasted Prime Rib
Roast Beef Tenderloin
Mint Pesto Boneless Leg of Lamb
Luncheon \$50 per person

Slow Smoked Beef Brisket
Breast of Turkey
Brown Sugar Glazed Smoked Ham
Dinner \$56 per person

The Heritage Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

Classic Caesar Salad
Tossed Baby Green Salad
Specialty Cake and Pastry Table including Club Baked Cookies

Sides (Choice of 2)

Wild Rice Pilaf
Rosemary Roasted New Potatoes
Steamed Jasmine Rice
Sautéed Seasonal Vegetable Medley
Eggplant Rollatini
Carrot Mashers

Sautéed Spinach
Potatoes au Gratin
Roasted Garlic Whipped Potatoes
Peas and Mushrooms
Honey Glazed Carrots
Broccoli Hollandaise

Pasta (Choice of 1)

Penne A la Vodka
Rigatoni Bolognese
Capellini Pomodoro
Fettucine Alfredo Giardino
Spaghetti Putanesca

Tortellini Modenese
Farfalle Barese
Linguini Vongole (Red or White)
Penne Al Arrabiata con Salciccia
Quattro Formaggi Ravioli in Marinara

Entrees (Choice of 1)

Poached Salmon with Buerre Blanc
Roasted Tri Tip with Smoked Chile Jus
Stuffed Pork Loin with Apple Dressing

Sesame Crusted Chicken with Hosin Glaze
Chicken Scallopine with Marsala Sauce
Grilled Mahi with Cool Tropical Salsa

Luncheon \$39 per person

Dinner \$45 per person

The Garden Tea Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Fresh Squeezed Lemonade, Tea and Coffee Services

Assorted Tea Sandwiches and Wraps

Tropical Fruit Display

Imported European and Domestic Cheese Display

Chocolate Dipped Strawberries, Assorted Mini French Pastries and Club Baked Cookies

\$24

The Kids Zone Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

Tossed Green Salad with Buttermilk Ranch

Golden Brown and Delicious Crispy Tots

House Breaded Homestyle Chicken Fritters

Mini Cheese Burgers

Homemade Cheese Pizza

Mac n Cheese or Penne Marinara

Assorted Dipping Sauces and Condiments

\$24

The Delicatessen Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

Tropical Fruit Display

Organic Greens with Assortment of Dressings and Toppings

Grilled Vegetable Pasta Salad

Coleslaw and Red Bee Potato Salad

Soup Du Jour

Assortment of Specialty Cured and Roasted Deli Meats

Sliced Foreign and Domestic Cheeses

Baskets of Rustic Rolls, Breads and Baguettes

Relish Tray with all the Traditional Condiments

Triple Fudge Brownies, Blondies and Freshly Club Baked Gourmet Cookies

\$28

The Baja Buffet:

Includes, Water, Iced Tea, Tea and Coffee Services

Albondigas or Tortilla Soup

House Made Lime Infused Chips with Bacon Avocado Guacamole and Fire Roasted Salsa

Cilantro Caesar Salad with Toasted Pepitas

Mango, Papaya, Jicama and Citrus Salad

Black Bean and Roasted Corn Salad

Spanish Rice and Frijoles de Olla

Chile Rellenos with Ranchera Sauce and Queso Fresco

Achiote Marinated Chicken Fajitas complete with Tortillas and Traditional Salsas and Toppings

Carne Asada with Piquant Salsa Verde

Chili Dusted Pan Seared Snapper with Salsa Vera Cruz

Flan and Homemade Crispy Churros with Cajeta

\$48

The Mens Club Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

New England Clam Chowder

Traditional Tossed Caesar Salad

Wedge Salad Bar with Crisp Butter Lettuce, Tomato, Applewood Bacon and Cabrales Blue Cheese

Green Beans Almondine

Country Smashed Roasted Garlic Potatoes

Signature Roasted Prime Rib with Au Jus, Atomic Horseradish and Creamed Horsey

(plus \$200 for Chef Attendance Fee)

Giant Chocolate Chip and Snickerdoodle Cookies

\$41

The All American Buffet:

Includes Bread Rolls, Corn Bread and Butter, Water, Iced Tea, Tea and Coffee Services

Signature Prime Rib Chili

Fresh Sliced Seedless Watermelon

Macaroni Salad

Heirloom Picnic Potato Salad

Mixed Green Salad with Buttermilk Ranch Dressing

Molasses and Bacon Baked Beans

Southern Mac and Cheese Baked and Browned with 7 Cheeses, Corn and Roasted Jalapeno

Sweet Corn Succotash

Carrot Mashers

Barbequed Whole Chicken

Slow Smoked Beef Brisket

Dry Rubbed Sweet Baby Back Ribs

Pecan and Apple Pie Display

\$45

The Aegean Buffet:

Includes Bread Rolls and Butter, Water, Iced Tea, Tea and Coffee Services

Chicken Soup Avgolemono

Toasted Orzo Salad with Sundried Tomatoes

Pappas Potato Salad

Greek Salad

Spinach and feta

Green Beans prepared the Aegean Way

Skordalia

Keftedes with Tzatziki sauce

Lamb Souvlaki-Kabobs

Santorini Pasta

Chicken Mousakka

Specialty Cake and Pastry Table including Club Baked Cookies

\$46

The Tuscan Buffet:

Includes Garlic Bread, Focaccia and Butter, Water, Iced Tea, Tea and Coffee Services

Zuppa Di Fagiolo

Insalata Caprese

Insalata Panzanella

Hearts of Romaine with Creamy Garlic Dressing and Shaved Parmesan

Bolognese Lasagna

Pollo Parmigiana or Pollo Picata

Choice of Pasta with Pomodoro or Alfredo

Involtini di Sogliola- Sole with Light Bread Crumb Topping

Homemade Tiramisu

\$44

HORS D'OEUVRES

Prices and Items sold in 50 piece quantities

Silver Cold

Tomato Bruschetta with Imported
Locatelli Pecorino Romano Cheese
on Grilled Ciabatta

Blackened Chicken Tostaditas with
Pickled Red Onion with Chipotle Crema

Rice Paper Spring Roll with Vegetables and
Aromatics served with a House Made Ponzu

Spicy Rock Shrimp in Savory Black
Sesame Basket

Goat Cheese and Ricotta Eggplant Rollatini

Gold Cold

Prosciutto Di Parma Wrapped
Seasonal Melon

California Rolls with Wasabi Soy
Dipping Sauce

Heirloom Caprese Skewers with
Balsamic Fig Reduction

Smoked Salmon and Herbed Cream
Cheese Pinwheel on Potato Pancake

Togarashi Seared Albacore on Rice
Cake with Wasabi Crème Fraiche

Platinum Cold

Jumbo Shrimp with Horseradish
Cocktail Sauce

Ahi Tuna Tacos with Ponzu Chantilly
Avocado Crème
Pickled Red Onion with Chipotle Crema

Seared Day Boat Scallops
with Forested Mushroom Mouseline

Chopin Vodka Oyster Shooter with Mignonette

Homemade Waffle Potato Chips
With Maryland Blue Crab Salad

Silver Hot

Beef or Chicken Satay
with Thai Peanut Dipping Sauce

Brie and Pear in Phyllo

Southwestern Chicken
And Black Bean Mini Flautas

Chicken and Spinach Gyoza
with Chili Lime Soy

Italian Sausage Calzone
with Housemade Tomato Sauce

Gold Hot

Beef or Chicken Mini Wellingtons

Maryland Crab Cakes
with Cajun Remoulade

Mini Crispy Ryebein Sandwiches
Russian Dressing, Swiss, Sauerkraut

Kahula Pork Lumpia
with Hoisin Pineapple, Ginger BBQ Sauce

Sonoran Chicken Phyllo Pouches

Platinum Hot

Bacon Wrapped Scallops

Coconut Shrimp Skewers
Sugarloaf Sweet Chili Glaze

Kona Coffee Crusted
New Zealand Rack of Lamb

Broiled Beef Tenderloin
with Piquant Salsa Verde

Smoked Maple Leaf Farm Duck
in a Savory Curry Crusted Cone

Silver \$100

Gold \$140

Platinum \$160

HORS D'OEUVRES

Specialty Hors d'oeuvre Displays

Tropical Fruit Display

Strawberries, Raspberries, Blueberries, Crenshaw and Honeydew Melons,
Champagne Grapes, Cherries,
Sun World Watermelon, Kiwi,
Mangoes, Red Papaya and Pineapple
(Selection based upon seasonal availability)
\$8 per Guest

Imported European and Domestic Cheese Display

Brie, Deux de Montagne, Port Salut, Boursin, Black Diamond Cheddar,
Camembert, Asiago, Smoked Gouda and Cambazola
Fresh Seasonal Fruits, Grapes, Berries, Melons, and Whole Fruit
Served with Rustic Breads and Assorted Crackers
\$10 per Guest

California's Freshest Seasonal Raw Garden Vegetable Display

Baby Carrot, Squash, Pear Tomatoes, Asparagus, Celery,
Hothouse Cucumbers, Bell Peppers, Mushrooms,
Broccoli and Cauliflower
Served with Garden Ranch and Homemade Hummus
\$8 per Guest

B E V E R A G E S

For Parties with 50 or More Guests, a Host or No Host Bar May Be Set Up. With Fewer Than 50 Guests, Beverages May Be Served by Butler Service, A Bartender Fee May Apply.

Host Bar Packages

Prices stated are per Guest for four hours of open bar.

Hosted Soft Bar

Includes Club Select Wine, Domestic Beer, Imported Beer and Soft Drinks
\$27 per guest

Silver Bar

Includes Club Brand Liquors, Club Select Wine,
Domestic Beer, Imported Beer and Soft Drinks
\$32 per guest

Gold Bar

Includes Call Brand Liquors, Club Brand
Liquors, Club Select Wine, Domestic Beer,
Imported Beer and Soft Drinks
\$40 per guest

Platinum Bar

Includes Premium Brand Liquors, Call Brand Liquors, Club Brand Liquors, Club Select Wine, Domestic
Beer, Imported Beer and Soft Drinks
\$45 per guest

Coffee/Tea Bar

Regular and Decaffeinated Brewed Coffee
Assorted Variety of Teas
\$6 per guest

Soft Drink Bar

Variety of 12 oz. Soft Drinks,
Sparkling Fruit Punch
\$7 per guest

