

Tijeras Creek Golf Club

Welcome to Tijeras Creek Golf Club, where we take a special pride in creating celebrations that become treasured memories. We offer complete Special Event Services, assisting you in designing a truly unique experience. From a large birthday party to a small private dinner, Tijeras Creek can accommodate it all.

Quintessentially Californian in architecture, our Spanish mission-style clubhouse is surrounded by large stone columns, hanging carriage lanterns and lush landscaping. With our newly remodeled facility we can accommodate up to 275 guests. Our floor to ceiling doors from the dining room to patio creates a perfect open floor plan. The patio has incredible views of the golf course and a fire pit with seating area that is perfect for any occasion. The dining room is simple, yet sophisticated, with vaulted beam ceilings, and warm color tones. The three tier fountain in front of the facility creates an elegant setting for any buffet.

Tijeras Creek is delighted to be a part of your day, allowing you to enjoy your family and friends on this special occasion!

Catering Information & Policies

Event Coordination - Our professional staff provides complete planning services paying special attention to even the smallest detail so you don't have to. One on One meeting's with your event coordinator will be included. Communication via email and telephone will always be available.

Event Hours - Events are granted three hours (not including set-up or clean-up). Hours and availability vary throughout the year. Due to the noise ordinance music must be off no later than 10pm. An additional charge of \$300 per hour will be applied to events that extend past the contracted time.

Event Reservation - On the date of inquiry a \$250.00 deposit is required to hold the date. Tijeras Creek will grant a 24 hour grace period to make the deposit.

Cancellations - 60 or more days prior to the event will result in a full refund of the deposit. 59-30 days prior to the event will result in a 50% refund of the deposit contingent upon rebooking of the event. Less than 30 days prior to the event will not receive a refund of the deposit.

Final Payment - Remaining balance is due in full the day/night of the event.

Service Charge and Sales Tax - Tijeras Creek adds a service charge of 20% and applicable sales tax to all food and beverage charges (California State Board of Equalization Regulation No. 1603) (8.00%)

Loss or Damage - Tijeras Creek will not assume any liability or responsibility for damage or loss of merchandise or personal articles left on the premises prior to or following the event.

Decorations - Tijeras Creek will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples or any other substances or the use of certain party favors unless prior arrangements have been made with the Food & Beverage Director. A \$300 clean up fee will be added at the discretion of the F&B Director.

Room Rental Rates - Dining Room, Bar Room, and Patio - \$250.00

Dance Floor - Dance floor rental available - \$225.00

Linens - White Linens and Black napkins are included. Colored Linens and Floor Length Linens are available for an additional charge. See event coordinator for rates.

SPECIAL EVENT PACKAGE

\$38.00 per person

Tax & Gratuity not Included

Includes the following items:

- Individual consultations with our event coordinator to plan your event
- Buffet style meal options
- Fully equipped facility – tables, chairs, silverware, glassware & china
- House Linens – white table linens with black napkins
- Complimentary self parking

Buffet Includes

- Two (2) Salads with appropriate accompaniments
- Two (2) Entrée selections
- Chef's choice of seasonal vegetables
- Roasted Dinner Potatoes, Mashed Potatoes, or Garlic Mashed Potatoes
- Dinner Rolls & Butter
- Non-alcoholic beverages & coffee service
- One (1) Dessert

Hors d'oeuvres not included – selection and pricing on following page

ENTRÉE SELECTIONS

POULTRY

- Chicken Wellington - chicken breast topped with mushroom duxelle, wrapped in tender puff pastry baked & laced with herb demi-glaze
- Chicken Cordon Blue - chicken breast, aged ham & swiss cheese, lightly breaded & baked
- Chicken Florentine - chicken breast stuffed with spinach & cheese, rolled then baked
- Chicken Picatta - sautéed chicken breast with fresh lemon, capers & rich butter sauce

BEEF & PORK

- Herb Roasted Prime Rib - carved prime rib, served with au jus & creamy horseradish
- Filet Mignon - classic presentation topped with caramelized onions and gorgonzola cheese
- Beef Wellington - filet topped with mushroom duxelle & pate wrapped in tender puff pastry baked & laced with herb demi-glaze
- Pork Tenderloin - medallions of rosemary herb roasted pork tenderloin

SEAFOOD & PASTA

- Salmon Filet - pan seared salmon, served with a lemon garlic white wine sauce
- Shrimp Scampi - jumbo prawns sautéed in a white wine & garlic sauce
- Macadamia Crusted Mahi Mahi - baked filet of mahi mahi topped with mango salsa
- Grilled Swordfish - grilled filet of swordfish topped with garlic herb butter
- Halibut Piccata - grilled halibut filet topped with a lemon caper butter sauce
- Penne Primavera - penne pasta tossed with fresh seasonal vegetables served with choice of marinara or alfredo sauce

SALADS

- Blue Cheese Salad - crisp iceberg, blue cheese crumbles and crisp bacon
- Tijeras Creek House Salad - mixed lettuce, topped with red onion, feta cheese, Washington apples, walnuts & croutons, served with a champagne raspberry vinaigrette dressing
- Caesar Salad - fresh crisp romaine lettuce topped with fresh parmesan cheese & croutons served with caesar dressing
- Mixed Green Salad - fresh mixed greens, tomatoes, croutons with your choice of the following dressings - Ranch, Italian, Blue Cheese, Raspberry Vinaigrette, Caesar.

HORS D'OEUVRES SELECTIONS

Hot

- **Oriental Pot sticker (2/guest - \$3.25)**
Asian chicken dumplings fried to a golden brown served with spicy plum peanut sauce
- **Stuffed Mushroom Caps (2/guest - \$2.50)**
baked mushroom caps filled with baby spinach, bacon, garlic & mozzarella
- **Chicken Satay (2/guest - \$4.00)**
skewered breast of chicken marinated in fruit juice & served with Thai peanut sauce
- **Spinach Kisses (2/guest - \$3.25)**
crisp filo turnovers filled with creamed spinach
- **Crab Cakes (*market price)**
blue fin crab served with remoulade dipping sauce

Cold

- **Jumbo Shrimp Cocktail (*market price)**
large shrimp served with cocktail sauce & fresh lemon wedges
- **Smoked Salmon on Toast (2/guest - \$4.00)**
thinly sliced smoked salmon on a crisp sourdough toast
- **Imported Cheese Display (small platter \$75 / large platter \$125)**
assorted cheese elegantly displayed & served with spinach dip & crackers
- **Seasonal Fresh Fruit Display (small platter - \$75 ~ large platter \$125)**
delightful array of fresh melons, pineapple, strawberries, grapes, kiwi & oranges
- **Raw Vegetable Display (small platter - \$75 ~ large platter \$125)**
Assortment of bite sized vegetables accompanied with ranch dressing

DESSERT SELECTIONS

- Carrot Cake
- Chocolate Cake
- Cheesecake ~ plain or topped with strawberries
- Red Velvet Cake
- Fruit Tart - *miniature individual mixed fruit tarts served cold
- Tiramisu

Other Options Available ~ see event coordinator