

Meeting Room Charges

With Food Service

Monday – Wednesday	3 Hours	5 Hours**
½ Room (North or South Room)	\$100.00	\$150.00
Full Room	\$200.00	\$300.00
Thursday – Sunday	3 Hours	5 Hours**
½ Room (North or South Room)	\$200.00	\$300.00
Full Room	\$300.00	\$500.00

Without Food Service

Monday – Wednesday	3 Hours min.
½ Room	\$100.00
Full Room	\$200.00
Thursday – Sunday	4 Hours min.
½ Room	\$200.00
Full Room	\$300.00

AV equipment

We have a large selection of audio-visual equipment available.

Please contact us for your needs.

***Special all day rentals available upon request*

Prices are subject to change without notice
Prices are exclusive of tax and service charge
Sales tax is applicable to food, beverages, room rental, and service charge

Conferences & Meetings

Continental Starter

Assorted Breakfast Pastries and Muffins

Seasonal Fresh Fruit & Berries

Assorted Yogurts

Orange Juice

Coffee & Tea

\$7.95 per guest

Morning Break

Assorted Pastries

Orange Juice

Coffee & Tea

\$5.95 per guest

Afternoon Break

Assorted Cookies

Assorted Sodas

Coffee & Iced Tea

\$5.95 per guest

Beverage Service

Coffee & Iced Tea

\$2.00 per guest

Bottled Water

\$1.25 each

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Breakfast Buffets

Traditional Breakfast Buffet

Fluffy Scrambled Eggs
Home Fried Potatoes
Silver Dollar Pancakes
Link Sausage and Bacon
Fresh Seasonal Fruit and Berries
Orange Juice
Cranberry Juice
Coffee & Tea Selection

\$14.95 per guest

Las Positas Scramble

Fresh Seasonal Fruit and Berries
Scrambled Eggs with Ham,
Mushrooms and Cheddar Cheese
Biscuits and Sausage Gravy
or
Home Fried Potatoes
Orange Juice
Coffee & Tea Selection

\$13.95 per guest

Texas Toast

Fresh Seasonal Fruit and Berries
Fluffy Scrambled Eggs
Texas Style French Toast with Warm Maple Syrup
Bacon and Link Sausage
Coffee & Tea Selection

\$12.95 per guest

With Orange juice \$13.95

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Lunch Buffet

(served until 3:00 PM)

Entrées

(Please select two)

Grilled Chicken Monterey

Topped with Mild Guacamole, Salsa and Monterey Jack Cheese

Honey Baked Ham

With a Mustard Raisin Sauce

Grilled Artichoke Chicken

Topped with Tomatoes, Artichoke Hearts and Roasted Garlic Sauce

Santa Maria Style Tri-Tip

With Natural Juices and Fresh Herbs

Teriyaki Chicken Breast

Topped with Pineapple, Sautéed Peppers and Sautéed Onions

Grilled Sirloin Medallions

With Sautéed Mushrooms with a Red Wine Sauce

Chicken Dijon

With a Creamy Dijon Mustard Sauce

Italian Lasagna

With Italian Sausage and Fresh Herbs

Three Cheese Tortellini

With Sun-dried Tomatoes and Prosciutto

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First Courses

(Please select one)

Mixed Green Salad with Choice of Dressing

Caesar Salad

Marinated Pasta Salad

Home Style Potato Salad

Fresh Spinach Salad with Raspberry Vinaigrette

Fresh Seasonal Fruit Salad

Side Dishes

(Please select two)

Herb Roasted New Potatoes

Sautéed Fresh Vegetables

Garlic Smash Red Potatoes

Wild Rice Pilaf

Penne Pasta with Marinara Sauce

Includes:

Fresh Bakery Rolls,

Freshly Brewed Coffee, Decaf,

Sodas and Iced Tea

and

One Selection from our Dessert Menu

\$23.95 per guest

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Corporate Lunch Buffet

Italian Buffet

Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese and Crunchy Garlic Croutons

Vegetarian Lasagna

With Assorted Roasted Vegetables, Cheese and Fresh Herbs

Meatballs in a Marinara Sauce

Bed of Spaghetti with Meatballs in a Spicy Sauce

Garlic Bread

New York Cheesecake

\$21.95 per person

Mexican Buffet

Mixed Green Salad with Choice of Dressing

Beef Tacos

With our Special Seasonings and Fresh Herbs

Chicken Fajitas

Topped with Grilled Chicken, Sautéed Peppers and Sautéed Onions

*Refried Beans * Spanish Rice * Churros*

\$20.95 per person

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Deli Buffet

Thinly Sliced Roast Beef

Black Forest Ham

Roasted Turkey Breast

Salami

Aged Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese

Fresh Deli Rolls and Breads

Accompanied with Assorted Condiments

Home Style Potato Salad

Fresh Seasonal Fruit Salad

Chocolate Mousse Torte

\$20.95 per person

** Lunch buffet includes: **

Freshly Brewed Coffee, Decaf,

Iced Tea, and Sodas

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Cold Appetizers

- 50 piece trays -

<i>California Rolls Sushi</i> <i>With Wasabi, Soy Sauce and Pickled Ginger</i>	\$100.00
<i>Assorted Pinwheel Sandwiches</i>	\$75.00
<i>Deviled Eggs</i>	\$65.00
<i>Stuffed Sweet Cherry Tomatoes (seasonal)</i> <i>Stuffed with Crab and Shrimp</i>	\$80.00
<i>Salami Coronets</i> <i>With Herbed Cream Cheese</i>	\$60.00
<i>Pacific Oysters</i> <i>On the Half Shell with Fresh Lemons</i>	\$100.00
<i>Jumbo Prawns</i> <i>Served on a Bed of Ice</i>	\$100.00
<i>Crab Filled Mini Tartlets</i>	\$90.00
<i>*Tortilla Chips</i> <i>With Housemade Salsa</i> <i>Guacamole -- add \$25.00 additional</i>	\$65.00
<i>*Fresh Seasonal Vegetable Crudités Platter</i> <i>With Ranch Dressing</i>	\$85.00
<i>*Fresh Seasonal Fruit and Cheese Display</i>	\$90.00
<i>*Lox with Cream Cheese and Mini Bagels</i>	\$100.00

**Serves 50 people*

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Hot Appetizers

-- 50 piece trays --

<i>Stuffed Jumbo Mushroom Caps</i> <i>Stuffed with Ham and Italian Bread Crumbs</i>	\$75.00
<i>Deep Fried Chicken Strips</i> <i>Served with Ranch Dressing Dipping Sauce</i>	\$90.00
<i>Thai Chicken Wings</i> <i>Served with a Thai Chili and Soy Sauce</i>	\$85.00
<i>Deep Fried Mozzarella Sticks</i> <i>Served with Marinara Sauce</i>	\$70.00
<i>Chicken & Vegetable Pot Stickers</i> <i>Served with a Citrus-Soy Dipping Sauce</i>	\$85.00
<i>Deep Fried Popcorn Shrimp</i> <i>Served with a Cajun Dipping Sauce</i>	\$90.00
<i>Swedish Meatballs</i> <i>Cocktail Meatballs in a Sweet Glaze</i>	\$65.00
<i>Deep Fried Calamari Rings</i> <i>Served with Tarter Sauce and Cocktail Sauce</i>	\$80.00
<i>Cajun Style Barbecue Shrimp</i> <i>Grilled shrimp, Marinated in Cajun Spice</i>	\$100.00
<i>Tomato and Cheese Crostini</i> <i>Topped with Roma Tomatoes and Mozzarella Cheese</i>	\$65.00
<i>Grilled Chicken Satay Presented on Skewers</i> <i>Served with a Thai Peanut Dipping Sauce</i>	\$70.00

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Beverage Package

(Per person)

Package One

Draft Beer - Domestic
House Wine/glass
J. Roget Champagne/glass
Soft Drinks

\$8.00 / first hour
\$6.00 / second hour
\$23.00 / 4 ¼ hour package

Package Two

Draft Beer - Domestic
House Wine/glass
J. Roget Champagne/glass
Soft Drinks
Well Liquor

\$9.00 / first hour
\$7.00 / second hour
\$27.00 / 4 ¼ hour package

Package Three

Draft Beer - Domestic
House Wine/glass
J. Roget Champagne/glass
Soft Drinks
Call Liquor

\$10.00 / first hour
\$8.00 / second hour
\$31.00 / 4 ¼ hour package

Package Four

Draft Beer - Domestic
House Wine/glass
J. Roget Champagne/glass
Soft Drinks
Premium Liquor

\$12.00 / first hour
\$9.00 / second hour
\$35.00 / 4 ¼ hour package

(Continued)

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Keg Beer

Domestic Beer

\$295 each

Craft Brew

\$375- \$425each

Wine

Bottle

Wente Vineyards Morning Fog Chardonnay

\$32

Wente Vineyards Riva Ranch Chardonnay

\$37

Concannon Cabernet Sauvignon

\$26

J. Roget Brut Champagne

\$21

Domaine Chandon Champagne

\$39

House Wine – Century Cellars

\$18

Chardonnay /Cabernet

*** All available domestic & imported wines quoted upon request*

Corkage

750 ml

\$10.00 each

1.5 liter

\$15.00 each

Beverages & Services

Punch, Orange Juice & Lemonade

\$20.00/gal.

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Policies and Procedures

(Please read before signing)

1. *To reserve your date, a deposit is required 10 days after booking, along with a signed copy of these policies and procedures and a confirmation letter. This deposit is non-refundable.*
2. *When confirming your event, you will be guaranteeing 75% of your original count and will be charged accordingly.*
3. *Minimum charges may apply to Friday nights, Saturday nights and holiday events.*
4. *All prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.*
5. *Menu selection is due no later than 14 days prior to your event.*
6. *Guarantee guest count is due no later than 10 working days prior to your event. You will be billed for that amount. We will prepare for an additional 10% over your guarantee guest count for any unexpected guests. Additional guests will be billed at contract rates.*
7. *A payment is due no later than 7 working days prior to your event based on the total charges of your event after receiving guaranteed guest count.*
8. *No decorations are allowed on the walls or ceiling of the banquet facility without prior approval of The Clubhouse. Any approved decorations must be removed at the conclusion of your event or a clean up fee may be added to your charges.*
9. *All entertainment must be in good taste and approved by The Clubhouse prior to your event.*
10. *Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.*
11. *No alcoholic beverages, other than those provided by The Clubhouse may be consumed on the premises.*
12. *No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.*
13. *Any additional costs are due and payable at the conclusion of your event to The Clubhouse. (i.e. bar tabs, beverages and any unexpected guests).*
14. *A service charge of 20% (which includes staff gratuity) will be added to all food, beverages and related charges for your event.*
15. *Service charges are subject to sales tax. (California Dept. of Equalization – regulation # 1603)*
16. *No remaining banquet food or beverage can leave the premise of The Clubhouse (health dept. regulations do not permit banquet food or beverages to be removed from the premises.)*
17. *The Clubhouse is not responsible for any lost, damaged, or stolen articles.*
18. *Banquet clients must pay for all theft or damage to the banquet facility and Beeb's Sports Bar & Grill caused by guests at their event.*

I have read and understand and will abide by the stipulations of this agreement

Signature: _____ Date _____

Client Name: _____ Date of Event _____

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