Holiday 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-Tîp

With our Special Marinade and Fresh Herbs

Teriyaki Chicken Breast

Topped with Pineapple, Sautéed Peppers and Sautéed Onions

Grilled Sirloin Medallions

With Sautéed Mushrooms and 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

Slow Roasted Turkey

With Sage Sutter Served with Fresh Cranberry Sauce

(continued)

First Courses

(Please select one)

Mixed Green Salad with Choice of Dressing
Caesar Salad
Marinated Pasta Salad with Italian Dressing
Home Style Potato Salad
Fresh Spinach Salad with Raspberry Vinaigrette
Fresh Seasonal Fruit Salad

Side Dishes

(Pease select two)

Herb Roasted New Potatoes
Steamed Fresh Vegetables with Butter
Garlic Smash Red Potatoes
Wild Rice Pilaf
Penne Pasta with Marinara Sauce
Marinated Pasta Salad

Lunch buffet includes:

Fresh Bakery Rolls, Freshly Brewed Coffee, Decaf, Iced Tea, and Sodas One Selection from our Dessert Menu

\$26.95 per person – Monday thru Wednesday **\$27.95 per person** – Thursday thru Sunday

Holiday Dinner Buffet

Entrées

(Please select two)

Roast Prime Rib of Beef- add \$2.00 per person

Crusted with Thyme and Rosemary Served with Creamed Horseradish and Au jus

Slow Roasted Turkey

With Sage Sutter Served with Fresh Cranberry Sauce

Grilled Artichoke Chicken

With Tomatoes, Artichoke Hearts and Roasted Garlic Sauce

Roast New York Steak Medallions

With Sautéed Mushrooms and Red Wine Sauce

Baked Salmon Fillet

Served on a Bed of Braised Spinach with a Creamy Wine Sauce

Rosemary Crusted Lamb

With Fresh Mint Sauce

Chicken Champagne

With Pearl Onions in a Creamy Champagne Sauce

Roast Tenderloin of Beef

With Garlic-peppercorn Sauce

Baked Pork Tenderloin

With Apple Cranberry Sauce

Appetizers

(Please select three)

Deviled Eggs
Fresh Vegetable Crudités
Fresh Seasonal Fruit and Cheese Platter
Jumbo Stuffed Mushrooms
Thai Chicken Wings
Spring Rolls
Swedish Meatballs
Mozzarella and Tomato Crostini
Crab-Filled Tartlets
Lox with Cream Cheese and Mini Bagels

First Course

(Please select one)

Winter Fruit Salad

Red and Green Spinach Salad

Waldorf Salad

Crisp Greens with Choice of Dressing

Caesar Salad with Fresh Grated Parmesan Cheese

Side Dishes

(Please select two)

Cranberry Walnut Stuffing
Sweet Candied Yams
Topped with mini marshmallows
Holiday Mashed Potatoes
Wild Rice Pilaf
Sautéed Fresh Vegetables
Herb Roasted New Potatoes

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

Dessert Selections

(One dessert selection is included with buffet)

Carrot Cake Celebration

Grated Carrots, Crushed Pineapple, Crunchy Walnuts, topped with Cream Cheese Frosting

Strawberry Short Cake

Moist Short Cake Mounded with Strawberry Swirl and Topped with Fresh Strawberry Whipped Cream

Chocolate Mousse Torte

Chocolate Mousse with a Oreo Cookie Crust

Triple Chocolate

Ultimate in Chocolate Indulgence! Moist Cake with Chocolate Cream Cheese Icing

New York Style Cheesecake With Strawberry Puree

Includes:

Fresh Bakery Rolls,
Fresh Brewed Coffee and Decaf Station,
Soda and Iced Tea Service

\$43.95 Per guest

Additional \$1.00 per person for Hand Passed Appetizer Service

**\$1.50 cake cutting charge per person on any additional dessert provided by client **

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 ¹/₄ 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 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 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)

Domestic Beer Craft Brew	\$295 each \$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

Corkage

750 ml	\$10.00 each
1.5 liter	\$15.00 each

Beverages & Services

Punch, Orange Juice & Lemonade \$20.00/gal.

^{**} All available domestic & imported wines quoted upon request

Cold Appetizers

- 50 piece trays -

California Rolls Sushi With Wasabi, Soy Sauce and Pickled Ginger	\$175.00
Assorted Pinwheel Sandwiches	\$100.00
Deviled Eggs	\$80.00
Stuffed Sweet Cherry Tomatoes (seasonal) Stuffed with Crab and Shrimp	\$150.00
Salami Coronets With Herbed Cream Cheese	\$80.00
Pacific Oysters On the Half Shell with Fresh Lemons	\$175.00
Jumbo Prawns Served on a Bed of Ice	\$175.00
Crab Filled Mini Tartlets	\$150.00
*Tortilla Chips With Housemade Salsa Guacamole add \$25.00 additional	\$75.00
*Fresh Seasonal Vegetable Crudités Platter With Ranch Dressing	\$125.00
*Fresh Seasonal Fruit and Cheese Display	\$150.00
*Lox with Cream Cheese and Mini Bagels	\$175.00

^{*}Serves 50 people

Hot Appetizers

-- 50 piece trays --

Stuffed Jumbo Mushroom Caps Stuffed with Ham and Italian Bread Crumbs	\$100.00
Deep Fried Chicken Strips Served with Ranch Dressing Dipping Sauce	\$130.00
Thai Chicken Wings Served with a Thai Chili and Soy Sauce	\$130.00
Deep Fried Mozzarella Sticks Served with Marinara Sauce	\$100.00
Chicken & Vegetable Pot Stickers Served with a Citrus-Soy Dipping Sauce	\$110.00
Deep Fried Popcorn Shrimp Served with a Cajun Dipping Sauce	\$125.00
Swedish Meatballs Cocktail Meatballs in a Sweet Glaze	\$100.00
Deep Fried Calamari Rings Served with Tarter Sauce and Cocktail Sauce	\$130.00
Cajun Style Barbecue Shrimp Grilled shrimp, Marinated in Cajun Spice	\$175.00
Tomato and Cheese Crostini Topped with Roma Tomatoes and Mozzarella Cheese	\$90.00
Grilled Chicken Satay Presented on Skewers Served with a Thai Peanut Dipping Sauce	\$110.00

Holiday Room Charges

With Food Service (Minimum Charges Apply)

Monday – Wednesday	3 Hours	5 Hours
½ Room	\$100.00	\$150.00
Full Room	\$250.00	\$350.00
Thursday – Sunday	3 Hours	5 Hours
½ Room	\$200.00	\$300.00
Full Room	\$350.00	\$550.00
Full Restaurant (excluding Bar area)		\$1000.00
Restaurant Grill only		\$400.00
Dance Floor 12 x 13 (for grill area)		\$300.00

Holiday Parties include:

A Professionally decorated facility with Christmas Trees, Wreaths, Garland and White Lights Set up and Clean up Linen (red, white and green), China, Flatware, Gift Table, Check-in Table, Holiday Centerpieces

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 quests at their event.

I have read and understand and will abu	te by the stipulations of this agreement
Signature:	
Client Name:	_ Date of Event