

(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 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

\$25.95 per person – Monday thru Wednesday
\$26.95 per person – Thursday thru Sunday

Clubhouse at Las Positas Holiday Dinner Buffet

<u>Entrées</u>

(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

Clubhouse at Las Positas 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

Chocolate Suicide

Ultimate in Chocolate Indulgence! Moist Cake with Chocolate Cream Cheese Icing and Roasted Almonds

New York Style Cheesecake With Strawberry Puree

<u>Includes:</u>

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

\$42.95 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 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 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)

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 Chardonnay /Cabernet	\$18

** All available domestic L imported wines quoted upon request

Corkage

750 ml 1.5 liter

17

\$10.00 each \$15.00 each

Beverages & Services

Punch, Orange Juice & Lemonade

\$20.00/gal.

Clubhouse at Las Positas 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

Clubhouse at Las Positas 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

Clubhouse at Las Positas 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
1/2 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

Clubhouse at Las Positas 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 I 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