Reception Buffet

Entrées

(Please select two)

Grilled Chicken Monterey

Topped with Mild Guacamole, Salsa and Monterey Jack Cheese

Santa Maria Style Tri-Tip

With Natural Juices and Fresh Herbs

Grilled London Broil

With Natural Juices and Fresh Herbs

Champagne Chicken

With Pearl Onions in a Creamy Champagne Sauce

Baked Pork Tenderloin

With Apricot Brandy Chutney

Chicken Tarragon

With Shallots in a Tarragon Demi Sauce

Grilled Artichoke Chicken

With Tomatoes, Artichoke Hearts and Roasted Garlic Sauce

Baked Salmon Fillet

With Sweet Corn, Peppers, Dijon Mustard and Dill Sauce

Rosemary Crusted Lamb

With Fresh Mint Sauce

(Continued)

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SALES TAX IS APPLICABLE TO FOOD, BEVERAGES, ROOM RENTAL AND SERVICE CHARGE

First Courses

(Please select two)

Caesar Salad

Mixed Green Salad with Choice of Dressing

Traditional Spinach Salad

(With a raspberry vinaigrette dressing, topped with diced egg and Crispy bacon)

Clubhouse 7 Layer Salad

Fresh Seasonal Fruit Salad

Artichoke Curry Rice Salad

Marinated Pasta Salad

With Italian Dressing

Side Dishes

(Please select two)

Herb Roasted New Potatoes
Fettuccine Alfredo
Penne Pasta with Marinara Sauce
Sautéed Fresh Vegetables
Garlic Smashed Red Potatoes
Wild Rice Pilaf

Our dinner buffet includes:

Bakery Rolls Freshly Brewed Coffee, Decaf Sodas, Iced Tea Cake Cutting Service

\$35.95 per guest \$40.95 with wine service

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Romance Buffet

Entrées

(Please select two)

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

Crusted with Thyme and Rosemary served w/ Creamy Horseradish and Au jus

Champagne Chicken

In a Creamy White Sauce with Pearl Onions

Grilled Halibut

With Sun-dried Tomato Salsa

Slow Roasted Pork Tenderloin

With Apply Cranberry Sauce

Chicken Rosemary

With a Rosemary Sun-dried Tomato Butter

Salmon Florentine

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

Rosemary Crusted Lamb

With Fresh Mint Sauce

Grilled Artichoke Chicken

Topped with Tomatoes, Artichoke Hearts and Roasted Garlic Sauce

(Continued)

Appetizers

(Please select three)

Fresh Melon and Prosciutto
Crab-Filled Tartlets
Mozzarella and Tomato Crostini
Deviled Eggs
Deep Fried Coconut Prawns
Salami Coronets
Smoked Salmon with Cream Cheese on a Toasted Baguette
Jumbo Stuffed Mushrooms
Teriyaki Chicken or Beef on a Skewer

First Course

(Please select two)

Sliced Beef Steak, Tomato, Basil and Fresh Mozzarella Salad

Caesar Salad

Mixed Green Salad – with choice of dressing

Fresh Seasonal Fruit Salad

Clubhouse 7 Layer Salad

Artichoke Rice Salad

Side Dishes

(Please select two of the following)

Herb Roasted Red Potatoes
Sautéed Fresh Vegetables
Fussilli Bolognese
Festive Rice Pilaf
Garlic Mashed Red Potatoes
(Continued)

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Package Includes:

Hand Passed Appetizers

First Course Entrées Two Side Dishes Fresh Dinner Rolls Coffee and Iced Tea

* Champagne Toast *

*Cake Cutting Service *

\$45.95 per person \$50.95 with wine service

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

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 & 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.

Weddings Site - Packages

Lawn Ceremony, Site Fee and Services

\$400.00

Includes:

- One hour exclusive use of lawn, 30-150 chairs for guests
- Clubhouse Garden Arbor
- Set-up, tear-down and clean-up
- Professional coordinator services for wedding ceremony

Wedding - Reception Package

5 Hours

The Clubhouse - Full Room

\$800.00

Includes:

- The Clubhouse North and South Rooms and Terraces
- On-site Coordinator our experiences professionals will assist you with every detail in creating your dream wedding!
- Private Bartender for parties of 100 or more
- Choice of linens tablecloths, skirted tables, napkins
- Centerpieces
- Guest tables, cake table, skirted gift table, head table, guest book table

Overtime Fees:

Rooms – advance notice	\$150.00 / per hour
Rooms – NO advance notice	\$200.00 / per hour
Bartender - overtime	\$20.00 / per hour
Cockțail Server - overtime	\$20.00 / per hour

Additional Services:

Dining – see Wedding Buffet Packages for pricing **Beverages** – see Beverage Package menu's for pricing

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 quests).
- 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______