



# THE CLUBHOUSE

*at anaheim hills golf course*



## *High School Banquets*

6501 E. Nohl Ranch Road | Anaheim Hills, CA | P 714.998.3041 x3 | F 714.221.2727  
catering@hillsclubhouse.com | hillsclubhouse.com



**THE CLUBHOUSE**  
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## High School Menu

**INCLUDED AMENITIES:**

- Choice of Colored Tablecloths
- Choice of Colored Napkins
- Team Tables & Guest Tables
- Skirted Tables for Gifts/Awards and/or Registration
- Podium, Microphone, Screen, Easels, Audio Visual Cart & House Sound
- Plated or Buffet Meal Service
- Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis, Vanilla Ice Cream, Rainbow Sherbet, Fruit Cup OR Complimentary Cake Cutting & Service with Client-Provided Cake
- Unlimited Soft Drinks, Lemonade, Water, Coffee, Decaf, Hot Tea, Iced Tea
- Cash Bar with 100 guests or more
- Up to 6 Hours Event Time
- Servers
- Set up and clean up
- Free Parking

\*MONDAY – THURSDAY (NON-HOLIDAY)

Holiday prices may vary. Prices & selections subject to change.

All prices subject to service charge and tax – 06/16



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## **1 - Plated Options:**

Served with Choice of Salad: Mixed Greens, Spinach or Caesar Salad (with choice of 2 dressings)  
Choice of Starch: Rice Pilaf, Garlic Mashed Potatoes or Roasted Red Potatoes  
Chef's Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaf, Tea, Milk & Water  
Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis,  
Vanilla Ice Cream, Rainbow Sherbet, Fruit Cup

### **CHICKEN COQ AU VIN**

Grilled Boneless Breast, Rich Red Wine Sauce with Fresh Mushrooms

### **CHICKEN DIJONNAISE**

Baked Boneless Breast, Coated with Japanese Bread Crumbs, Served with Mild Dijon Sauce

### **LEMON HERB CHICKEN**

Slow Roasted Boneless Breast, in a Delicate Lemon Butter Sauce, Fresh Rosemary

### **GINGER-APRICOT CHICKEN**

Baked Boneless Breast with a Ginger Infused Apricot Glaze

### **PACIFIC SALMON FILLET**

Grilled with Fresh Basil, Garlic and Sun-Dried Tomatoes

### **LASAGNA** *(min. 25 guests)*

Layers of Pasta, Homemade Marinara Sauce, Four Types of Cheese, Fresh Vegetables (with or without meat)

### **ROAST TRI-TIP**

Slow-Roasted, Sliced Beef Tri-Tip, Peppercorn Au Jus

## **2 - Buffet Options:**

Served with Warm Rolls & Butter, Coffee, Decaf, Tea, Milk & Water  
Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis,  
Vanilla Ice Cream, Rainbow Sherbet, Fruit Cup

### **TASTE OF ITALY BUFFET**

Classic Caesar Salad, Vegetarian or Beef Lasagna (one choice for all), Meatballs, Penne Pasta with Alfredo and Marinara Sauces, Chef's Seasonal Vegetables, Garlic Toast

### **SOUTH OF THE BORDER BUFFET**

Fiesta Salad with Ranch and Italian Dressings, Chicken Fajitas, Refried Beans, Spanish Rice, Tomato, Shredded Cheese, Sour Cream, Fresh Salsa, Flour Tortillas

*\*Add Guacamole (2 per person)*

*\*Add Cheese Quesadillas (2 per person)*

### **ALL AMERICAN BUFFET**

B.B.Q. Chicken, Potato Salad, Cole Slaw, Corn on the Cobb, Fresh Melon, Biscuits & Honey

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## **MONDAY THROUGH THURSDAY NON-HOLIDAY GUEST MINIMUMS:**

**1/4 Ballroom:** Minimum 50 guests maximum 72 guests

**1/2 Ballroom:** Minimum 73 guests maximum 149 guests

**Full Ballroom:** Minimum 150 guests maximum 408 guests

*\*Capacity may vary depending upon set-up requirements*

## **MONDAY THROUGH THURSDAY NON-HOLIDAY FOOD PURCHASE MINIMUMS:**

**1/4 Ballroom:** Minimum \$950++ = \$1,231.20 (based upon 50 @ \$19++pp)

Regularly \$1,000++ = \$1,296 (**You save \$64.80**)

**1/2 Ballroom:** Minimum \$1,387++ = \$1,797.55 (based upon 73 @ \$19++pp)

Regularly \$2,000++ = \$2,592 (**You save \$794.45**)

**Full Ballroom:** Minimum \$2,850++ = \$3,693.60 (based upon 150 @ \$19++pp)

Regularly \$4,000++ = \$5,184 (**You save \$1,490.40**)

## **MONDAY THROUGH THURSDAY NON-HOLIDAY PER PERSON RATE:**

**Plated Regular:** Published Price of \$24.00++ = \$31.10 per person

**Your Price of \$19.00++ = \$24.62pp = savings \$6.48 per person**

**Buffet Regular:** Published Price of \$28.00++ = \$36.29 per person

**Your Price of \$22.00++ = \$28.51pp = savings \$7.78 per person**

Please visit our website at <http://www.hillsclubhouse.com> and/or give us a call at (714) 998-3041 x 3 to schedule a personalized tour. We look forward to working with you to help make your next upcoming banquet a success!

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