



THE CLUBHOUSE

at anaheim hills golf course



Banquet Menu

6501 E. Nohl Ranch Road | Anaheim Hills, CA | P 714.998.3041 x3 | F 714.221.2727
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BEVERAGES, DANISH & SWEETS

	<u>Fri-Sun Regular</u>	<u>Mon-Thurs Discounted</u>
Coffee, Decaf, or Tea	36 gal	29 gal
Lemonade	36 gal	29 gal
Fruit Juice or Milk	24 liter	19 liter
Assorted Sodas	2.75 ea	2 ea
Bottled Water	3.25 ea	2.75 ea
Assorted Fruit Yogurts	3.95 ea	3 ea
Assorted Whole Fresh Fruit	2.75 ea	2 ea
Assorted Danish or Muffins	31 doz	24 doz
Brownies or Assorted Cookies	31 doz	24 doz
Assorted Monster Cookies	36 doz	28 doz
Bagels w/ Cream Cheese, or Croissants with Assorted Jellies	36 doz	28 doz
Mixed Nuts or Assorted Hard Candies	31 lb	24 lb

CONTINENTALS

Minimum 25 Guests (add 2pp for 20-24 guests)

	<u>Fri-Sun Regular</u>	<u>Mon-Thurs Discounted</u>
AMERICAN Assorted Danish/muffins, coffee, decaf, tea, orange juice	10pp	7.5pp
DELUXE Assorted Danish/muffins, fresh fruit display coffee, decaf, tea, orange juice	12pp	9pp
PREMIERE Assorted Danish/muffins, fresh fruit display, assorted yogurts coffee, decaf, tea, orange juice	14pp	11pp
GRANOLA MIX Granola, honey, dried fruit, berries, reduced fat milk, yogurt, coffee, decaf, tea, orange juice	14pp	11pp

THEME BREAKS

Minimum 25 Guests (add 2pp for 20-24 guests)

	<u>Fri-Sun Regular</u>	<u>Mon-Thurs Discounted</u>
COOKIE MONSTER Assorted cookies, coffee, decaf, tea, iced cold milk	10pp	7.5pp
MUNCH & CRUNCH Popcorn, tavern mix, pretzels, lemonade and iced tea	10pp	7.5pp
PROTIEN BOOST Energy bars, mixed nuts, bananas, apples and yogurt	11pp	8.5pp

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PLATED BREAKFASTS

Includes Orange Juice, Buttermilk Biscuits & Jellies, Coffee, Decaf or Tea

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
FRESH START		
Scrambled eggs, <u>choice of</u> bacon <u>or</u> sausage, fresh fruit, breakfast potatoes	14pp	10pp
Bacon <u>and</u> sausage	16pp	12pp
HILLS BENEDICT		
Traditional eggs Benedict, fresh fruit, breakfast potatoes	14pp	10.50pp
EL RANCHERO PLATTER		
Strip loin steak, scrambled eggs, ranch style beans & fresh salsa	17pp	13pp
LONG ISLAND VISITED		
Bagels with lox & cream cheese, tomato, onions and capers	18pp	14pp

BREAKFAST BUFFETS

Includes Orange Juice, Buttermilk Biscuits & Jellies, Coffee, Decaf or Tea
Minimum 25 Guests (add 3pp for 20-24 guests)

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
TEE BOX		
Scrambled eggs, <u>choice of</u> bacon <u>or</u> sausage, fresh fruit and breakfast potatoes	16pp	12pp
Bacon <u>and</u> sausage	18pp	14pp
FAIRWAY		
Chicken fried steak with country gravy, scrambled eggs, fresh fruit, and breakfast potatoes	19pp	15pp
HEALTH FEAST		
Assorted yogurts, granola, cereal & milk, sliced bananas, raisins and strawberries, scrambled egg beaters	17pp	13pp
EL RANCHO		
Braised sirloin steak, scrambled eggs, ranch style beans, Spanish rice, and salsa	19pp	15pp

Add Danish & Muffins to any Selection – 2.50pp

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LUNCH SALADS

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

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
CHINESE CHICKEN SALAD Mixed greens with oriental marinated chicken, rice noodles, mandarin orange segments, fried wontons and slivered almonds, sesame oil vinaigrette	17pp	13pp
COBB Mixed greens, crumbled bleu cheese, bacon, olives, hard-boiled eggs, avocado, chopped turkey breast and tomatoes, choice of dressing	17pp	13pp
CHEF Mixed greens, sliced ham and turkey, hard-boiled eggs, tomatoes, cheddar and Monterey jack cheese, choice of dressing	17pp	13pp
SYCAMORE HILLSIDE Mixed greens, caramelized walnuts, apricot bits, pan-fried poppy crusted goat cheese and sun-dried tomatoes, raspberry vinaigrette	18pp	14pp
CLASSIC CHICKEN CAESAR Romaine lettuce, herb croutons, parmesan cheese, Caesar dressing and grilled breast of chicken	17pp	13pp

LUNCH SANDWICHES

Served with Choice of French Fries, Potato Salad, Cole Slaw, Fresh Fruit, or Pasta Pesto
Includes Coffee, Decaf, Tea or Milk
Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis,
Vanilla Ice Cream, Rainbow Sherbet, Fruit Cup

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
HILLS BURGER 1/3 pound lean ground beef, bacon, cheddar cheese, mayonnaise, lettuce & tomato on a sesame seed bun	17pp	13pp
CHICKEN ROSEMARY Grilled, marinated breast of chicken with mayonnaise, lettuce, tomato on a sesame seed bun	17pp	13pp
ANAHEIM New York steak, onion strings, mayonnaise, lettuce and tomato, sourdough roll	20pp	16pp
REUBEN Thinly sliced lean corned beef on rye, grilled with Swiss cheese, sauerkraut & 1,000 island dressing	17pp	13pp
SUBMARINE HERO Assorted cold cuts and cheese, mustard, mayonnaise, lettuce, tomato, pickles & onions, French roll	17pp	13pp
CALIFORNIA TURKEY Breast of turkey, provolone cheese, lettuce, tomato & mayonnaise on freshly baked whole wheat bread	17pp	13pp

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BUSINESS BUFFET THEME LUNCHESES

Minimum 25 Guests (add 3pp for 20-24 guests)

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
DELI BUFFET Mixed greens with choice of dressing, pasta salad, fresh fruit, assorted sliced cold cuts and cheeses, appropriate condiments, assorted breads	20pp	16pp
TASTE OF ITALY Classic Caesar salad, vegetarian <u>or</u> beef lasagna (one choice for all), meatballs, penne pasta with alfredo and marinara sauces, chef's seasonal vegetables, garlic toast	20pp	16pp
SOUTH OF THE BORDER Fiesta salad, chicken <u>or</u> beef fajitas, tomato, shredded cheese, refried beans, Spanish rice, sour cream, fresh salsa, flour tortillas Chicken <u>and</u> beef Add guacamole	20pp 23pp 2pp	16pp 19pp 2pp
ALL AMERICAN Potato salad, cole slaw, corn on the cob, biscuits and honey, watermelon Choice of: Fried chicken, BBQ chicken, <u>or</u> BBQ pork ribs Add (1) additional item Add (2) additional items	20pp 3pp 6pp	16pp 3pp 6pp
PACIFIC RIM Fried rice, egg rolls, kung pao chicken, cucumber julep salad, stir-fry vegetables	21pp	17pp
SOUP & SALAD BAR Soup du jour, mixed greens, diced tomatoes, cucumbers, shredded carrots and red cabbage, mushrooms, croutons, choice of dressings, cole slaw and fresh fruit, rolls and butter	22pp	18pp
PREMIERE SALAD BAR Mixed greens, diced tomatoes, cucumbers, shredded carrots and red cabbage, mushrooms, red onions, cheddar cheese, mushrooms, croutons, choice of dressing, pasta salad, ambrosia salad, potato salad, tuna salad, and curried chicken, rolls and butter	25pp	21pp

Add Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis, Vanilla Ice Cream, Rainbow Sherbet, or Fruit Cup to any selection - 3pp

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Corporate Meeting Packages

Minimum 25 Guests (add 3pp for 19 - 24)

Monday – Sunday 8am – 4pm

All packages include breakfast, lunch, breaks, and audio visual equipment. Items may also be ordered a la carte & space may be utilized without food service.

BASIC

29 per person (Mon-Thurs)
33 per person (Fri-Sun)

CONTINENTAL BREAKFAST

Assorted Danish & Muffins, Orange Juice, Regular & Decaf Coffee, Assorted Hot Teas

MORNING COFFEE REFRESH

LUNCH

(Choice of One Themed Buffet)

Deli Buffet

Mixed Greens with Ranch and Italian, Pasta Salad, Fresh Fruit, Assorted Cold Cuts and Cheeses, Condiments, Assorted Breads

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

Add Dessert for 3 per person

Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis, Vanilla Ice Cream, Rainbow Sherbet, or Fruit cup

Soft Drinks (1 per person)

Regular & Decaf Coffee, Iced Tea

AFTERNOON BREAK

Assorted Cookies
Regular & Decaf Coffee

DELUXE

34 per person (Mon-Thurs)
38 per person (Fri-Sun)

CONTINENTAL BREAKFAST

Assorted Danish & Muffins, **Fresh Fruit**, Orange Juice, Regular & Decaf Coffee, Assorted Hot Teas

MORNING COFFEE REFRESH

LUNCH

Standard Buffet

(Choice of Three Salads)

Mixed Greens • Caesar • Spinach, Mushrooms, Bacon, Hard-Boiled Egg
Marinated Mushrooms • Artichoke, Cucumber w/ Peppers & Onions • Pesto
Pasta with Salami & Cheese • Fresh Fruit
• Anitpasta Platter • Marinated Tomatoes

(Choice of Two Entrées)

Lemon-Herb Chicken • Ginger-Apricot Chicken • Chicken Marsala • Clubhouse Chicken Royale • Chicken Picatta • Cherry Pork Loin • Oven Baked Orange Roughy • Pacific Salmon Fillet • Asian Salmon Fillet • Stuffed Eggplant
Parmesan • Roast Tri-Tip

(Choice of One Starch)

Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin • Herb Oil Linguine • Fettuccine Alfredo • Long Grain/Wild Rice

(Choice of One Vegetable)

Carrots with Orange-Dill Butter • Ratatouille • Broccoli with Sesame Butter • Sweet Corn, Peppers & Green Peas • Green Beans Almondine • Asian Stir-Fry

(Choice of One Dessert)

Chocolate Decadence Cake • Carrot Cake • Cheesecake w/ Strawberry Coulis • Vanilla Ice Cream • Rainbow Sherbet

Served with Warm Rolls and Butter

Soft Drinks (1 per person)

Regular & Decaf Coffee, Iced Tea

AFTERNOON BREAK

Assorted Cookies
Regular & Decaf Coffee

EXECUTIVE

39 per person (Mon-Thurs)
43 per person (Fri-Sun)

CONTINENTAL BREAKFAST

Assorted Danish & Muffins, **Fresh Fruit**, Orange Juice, **Assorted Yogurts**, Regular & Decaf Coffee, Assorted Hot Teas

MORNING COFFEE REFRESH

LUNCH

Deluxe Buffet

(Choice of Three Salads)

Mixed Greens • Caesar • Spinach, Mushrooms, Bacon, Hard-Boiled Egg
Marinated Mushrooms • Artichoke, Cucumber w/ Peppers & Onions • Pesto
Pasta with Salami & Cheese • Fresh Fruit
• Anitpasta Platter • Marinated Tomatoes

(Choice of Three Entrées)

Lemon-Herb Chicken • Ginger-Apricot Chicken • Chicken Marsala • Clubhouse Chicken Royale • Chicken Picatta • Cherry Pork Loin • Oven Baked Orange Roughy • Pacific Salmon Fillet • Asian Salmon Fillet • Stuffed Eggplant
Parmesan • Roast Tri-Tip

(Choice of One Starch)

Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin • Herb Oil Linguine • Fettuccine Alfredo • Long Grain/Wild Rice

(Choice of One Vegetable)

Carrots with Orange-Dill Butter • Ratatouille • Broccoli with Sesame Butter • Sweet Corn, Peppers & Green Peas • Green Beans Almondine • Asian Stir-Fry

(Choice of Two Desserts)

Chocolate Decadence Cake • Carrot Cake • Cheesecake w/ Strawberry Coulis • Vanilla Ice Cream • Rainbow Sherbet

Served with Warm Rolls and Butter

Soft Drinks (1 per person)

Regular & Decaf Coffee, Iced Tea

AFTERNOON BREAK

Assorted Cookies & **Brownies**
Regular & Decaf Coffee

Choice of **one** included: Podium & Corded Microphone, Flipchart Package, or 8' Screen

Additional Audio – Visual Rentals Available

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PLATED LUNCH OR DINNER ENTREES

Served with Choice of Salad: Mixed Greens, Spinach or Caesar Salad (with choice of 2 dressings)
 Choice of Starch: Rice Pilaf, Garlic or Wasabi 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

	Lunch		Dinner	
	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
LEMON HERB CHICKEN Slow roasted boneless breast, in a delicate lemon butter sauce, fresh rosemary	20pp	16pp	28pp	24pp
CHICKEN PICATTA Pan seared chicken breast, lemon caper buerre blanc	20pp	16pp	28pp	24pp
CLUBHOUSE CHICKEN ROYALE Baked double breast, rolled in panko bread crumbs, stuffed with sun-dried tomatoes, mushrooms, spinach & mozzarella cheese, herb cream sauce	21pp	17pp	29pp	25pp
GINGER-APRICOT CHICKEN Baked boneless breast, ginger infused apricot glaze	20pp	16pp	28pp	24pp
CHICKEN MARSALA Pan seared chicken breast with wild mushrooms, demi-glaze marsala wine	20pp	16pp	28pp	24pp
CHERRY PORK LOIN Oven roasted, cherry infused port wine glaze	22pp	18pp	30pp	26pp
OVEN BAKED ORANGE ROUGHY Served with a citrus buerre blanc	20pp	16pp	28pp	24pp
SALMON FILLET Grilled with tomato, fresh basil, garlic, sun-dried & Roma tomatoes, and white wine	20pp	16pp	28pp	24pp
NEW YORK STEAK Served with a shallot - brandy sauce	24pp	20pp	32pp	28pp
WINEMAKER'S FILET Filet mignon with a cabernet sauvignon wine sauce	27pp	23pp	35pp	31pp
ROAST TRI-TIP Slow-roasted, thinly sliced beef tri-tip, peppercorn au jus	20pp	16pp	28pp	24pp
PASTA PRIMAVERA Roasted vegetables with penne pasta, marinara sauce	20pp	16pp	28pp	24pp
STUFFED EGGPLANT PARMESAN Lightly breaded eggplant stuffed with mozzarella & parmesan cheese, marinara sauce	20pp	16pp	28pp	24pp
CHEESE RAVIOLI Pasta stuffed with ricotta cheese & herbs, chardonnay cream or marinara sauce	20pp	16pp	28pp	24pp

UPGRADES

SALADS: add 3pp to substitute Delicata, Clubhouse Medley, or Caprese

STARCHES: add 3pp to substitute Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto

VEGETABLES: add 3pp to substitute Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

COMBINATIONS - combine any two entrees by adding 5pp to the higher priced selection

ENTRÉE CHOICES - offer your guests pre-count guaranteed entree choices @ 3/choice/pp, added to the higher priced selection

**Cake Cutting Fee for Client Provided Cake - 1.75pp*

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BUFFET SELECTIONS

Minimum 50 Guests (add 3pp for 40-49 guests)

Served with Warm Rolls & Butter, Coffee, Decaf, Tea, Milk & Water

SALADS

(additional salads at 5pp each)

Mixed Greens • Caesar • Spinach, Mushrooms, Bacon, Hard-Boiled Egg
Marinated Mushrooms • Artichoke with Peppers and Onions • Pesto Pasta with Salami & Cheese
Fresh Fruit • Anitpasta Platter • Marinated Tomatoes
Add 3 for upgraded choice of Delicata, Clubhouse Medley, or Caprese

VEGETABLES

(additional vegetables at 3pp each)

Carrots with Orange-Dill Butter • Ratatouille • Broccoli with Sesame Butter
Sweet Corn, Peppers & Green Peas • Green Beans Almondine • Asian Stir-Fry
Add 3 for upgraded choice of Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

STARCHES

(additional starches at 3pp each)

Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin
Herb Oil Linguine • Fettuccine Alfredo • Long Grain and Wild Rice
Add 3 for upgraded choice of Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto

ENTREES

(additional entrees at 7pp Each)

Lemon-Herb Chicken • Ginger-Apricot Chicken • Chicken Marsala
Clubhouse Chicken Royale • Chicken Picatta • Cherry Pork Loin • Oven Baked Orange Roughy
Pacific Salmon Fillet • Asian Salmon Fillet • Stuffed Eggplant Parmesan • Roast Tri-Tip

Carved to Order with Condiments

Top Round of Beef—Add 5 per person • Roast Turkey—Add 3 per person

DESSERTS

(additional desserts at 3pp each)

Chocolate Decadence Cake • Carrot Cake • Cheesecake with Strawberry Coulis
Vanilla Ice Cream • Rainbow Sherbet • Fruit Cup

	Lunch		Dinner	
	<u>Fri-Sun</u>	<u>Mon-Thurs</u>	<u>Fri-Sun</u>	<u>Mon-Thurs</u>
	<u>Regular</u>	<u>Discounted</u>	<u>Regular</u>	<u>Discounted</u>
BUFFET -three salads, one vegetable, one starch, two entree & one dessert	24pp	20pp	32pp	28pp
DELUXE BUFFET -three salads, one vegetable, one starch, three entrees & two desserts	29pp	25pp	37pp	33pp

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HORS D' OEUVRES

(Displays Per Person)
(Minimum 25 Guests)

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
fresh fruit display	2.50	2
vegetable crudités with ranch dressing	2.50	2
domestic cheese board with assorted crackers	2.50	2
imported cheese board with assorted crackers	3.75	3
tri-color tortilla chips with salsa (add guacamole 1.00 Fri-Sun, .75 Mon-Thurs)	2.50	2
antipasto platter	4.50	3.50
whole poached decorated salmon (Minimum 50 Guests)	5.50	4.50
sliced smoked salmon with condiments	6.5	5.5
barbequed pork tenderloin	4.50	3.50
hot spinach and artichoke dip with garlic toast	3.25	2.50

HOT (2 PIECES PER PERSON)

Minimum 25 Guests

swedish meatballs	4.25	3.25
barbequed meatballs	4.25	3.25
egg rolls with sweet Thai chili sauce	4.25	3.25
potstickers	4.25	3.25
spanakopita - spinach and feta cheese in phyllo dough	4.25	3.25
assorted mini-quiche	4.25	3.25
crab-stuffed mushrooms	5	4
teriyaki chicken kabobs	4.75	3.75
teriyaki beef kabobs	4.75	3.75
coconut shrimp skewers with mango chutney	5.50	4.50
mini crab cakes with pepper aioli	6	5
chicken empanadas	4.50	3.50
beef empanadas	4.50	3.50
crisp asparagus with asiago cheese	4.75	3.75
breaded parmesan artichoke hearts with tomato herb sauce	5	4
brie en crouete with raspberries	5.25	4.25
mini beef wellington	5.75	4.75

COLD (2 PIECES PER PERSON)

Minimum 25 Guests

deviled eggs	4	3
prosciutto with fresh mozzarella	4.50	3.50
bruschetta - balsamic basil tomato concasse	4.25	3.25
Belgian endive with bleu cheese butter and candied walnuts	4.50	3.50
spiced shredded chicken on Belgian endive	4.50	3.50
smoked salmon with caviar & crème fraîche on mini puff pastries	5	4
assorted sushi - wasabi, pickled ginger, aged soy sauce	5.75	4.75
assorted canapes	4.50	3.50
prawns with cocktail sauce	5.75	4.75
assorted cocktail sandwiches	4.75	3.75
chocolate-dipped strawberries	5.50	4.50
assorted petit fours	5.50	4.50
assorted sweets station *choice of any 3 of the following:	6	5
(assorted cookies, brownies, cheesecake bars, strawberry bars, lemon bars, petit fours, mini cupcakes or chocolate dipped pretzels)		

Tray passed hors d' oeuvres available for 75/hour/server.

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BEVERAGE SERVICE

Hosted Bar Package Priced Per Person

During a Host Bar, Beverages are Complimentary to Your Guests
(minimum 2 consecutive hours, excludes shots or doubles, limit 2 drinks per order, per person)

Number of hours	Domestic & Imported				
	Beer, House Wine & Soft Drinks	Add House Brands	Add Call Brands	Add Premium Brands	Add Top Shelf Brands
2	12	15	18	21	24
3	15	18	21	24	27
4	18	21	24	27	30
5	21	24	27	30	33
6	24	27	30	33	36

Bar Charges Based on Consumption

	Cash	Pre-Paid Hosted		Cash	Pre-Paid Hosted
Soft Drinks	2.50	2	House Brands	6	5.50
Fruit Juices	3.50	3	Call Brands	6.75	6.25
Domestic Beer	5	4.50	Premium Brands	7.50+	7+
Imported Beer	6	5.50	Premium Wine	8+	7.50+
House Wine	7	6.50	Top Shelf	8.50+	8+
			Cordials / Cognacs	9+	8.50+

Cash Bar – Guests pay for their own beverages. Cash bar prices include tax.

Host Bar Based on Time – Host determines the type of beverages hosted hourly.

Host Bar Based on Consumption – Host is charged for drinks served.

Partial Host Bar – Host determines dollar amount and/or type to be hosted.

Keg Beer -	Domestic	525+
	Imported	650+
Champagne, Etc. -	Martinelli's (non-alcoholic)	12
	House champagne	22
	Fruit punch	28 per gallon
	Champagne punch	45 per gallon
Wine -	Chardonnay, White Zinfandel, Cabernet, Merlot	34/750 ml bottle
	<i>Please Inquire about additional premium selections</i>	
Corkage Fee -	We will prearrange service of your wine or champagne @ 12/750 ml bottle.	
	Larger bottles charged accordingly. No other food or beverage may be brought on premises.	
Labor Charges -	A private bar and bartender fee of 95 will be refunded if bar sales exceed 400.	
	Tray passed hors d'oeuvres or cocktail service is available for 75 /hour/server.	

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AUDIO VISUAL & ACCESSORIES PRICE LIST

AUDIO EQUIPMENT

Microphone w/cable & stand	25
Wireless hand held microphone	25
Wireless lapel mic	25
House sound	25
Speaker	25
Podium	30
Podium/microphone package	50

PROJECTOR

LCD computer projector	150
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SCREENS

7' Tripod	25
Drop down	25

OTHER

Flip Chart (w/pad & markers)	25
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Clubhouse is not responsible for compatibility with guest equipment.
For security reasons, catering office computers are not available for guest use.

EVENT ENCHANACEMENTS

STAGING

4' x 8' Riser Platform	25 each
Dance Floor	175

LINEN & DECOR

Chair Covers with Colored Sash	5 each
Chiavari Chairs	7 each
Floor Length Linen	17+ each
Silver or Gold Charger Plates	3 each
Table Mirrors & 3 Votive Candles	10 per table

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MEETING ROOM INFORMATION

Room	Sycamore A	Sycamore B	Sycamore A/B	Sycamore C	Sycamore Ballroom	Board Room
Sq. Ft.	1240	1200	2440	2328	4778	265
Dimensions	31' X 40'	30' X 40'	61' X 40'	61' X 38'2"	61' X 78'4"	14'10" X 17'10"
Ceiling Ht.	12'-15'	12'X15'	12'X15'	12'X15"	12'X15'	9'
Banquet	72	72	180	180	420	na
Classroom	72	72	144	144	300	na
Reception	150	50	320	320	650	na
Theater	150	150	320	320	650	na
Conference	40	40	70	70	na	10
U-Shaped	32	32	60	60	na	na

Room	Oak A	Oak B	Oak A/B	Bar	Grille
Sq. Ft.	284	284	568	859	1209
Dimensions	14' X 20'4"	14' X 20'4"	28' X 20'4"	23-31' X 32'	31' X 39'
Ceiling Ht.	9'	9'	9'	12'-18'	12'-18'
Banquet	24	24	48	50	80
Classroom	20	20	45	na	na
Reception	35	35	75	100	140
Theater	30	30	70	na	na
Conference	16	16	32	na	na
U-Shaped	12	12	28	na	na

Area	West Terrace	North Terrace	East Terrace	Northeast Terrace	Northwest Terrace	Complete Terrace
Sq. Ft.	+/-1800	+/-1800	+/-2000	+/-3800	+/-3600	+/-5600
Dimensions	Varies	Varies	Varies	Varies	Varies	Varies
Banquet	96	96	120	216	192	312
Reception	200	200	225	425	400	625
Theater	210	210	250	460	420	na

Capacities are estimates only and vary based upon set-up requirements.
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