



*The Hills*  
ANAHEIM HILLS G.C.

# COLLEGE & HIGH SCHOOL

*Awards Banquets*



# PACKAGE INFORMATION

## 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
- Unlimited Soft Drinks, Lemonade, Water, Coffee, Decaf, Hot
- Cash Bar with 100 guests or more
- Up to 6 Hours Event Time
- Servers
- Set-up & Clean-up
- Complimentary Parking

### Valid Monday - Thursday NON - HOLIDAY PRICING

Holiday prices may vary.

Prices & selections are subject to change, service charge and tax - 03/19

## Guest Count Minimums

*Capacity may vary depending upon set-up requirements*

### QUARTER BALLROOM

Minimum 50 guests maximum 72 guests

### HALF BALLROOM

Minimum 73 guests maximum 149 guests

### FULL BALLROOM

Minimum 150 guests maximum 408 guests

## Food Purchase Minimums

### QUARTER BALLROOM

Published Minimum \$1,000++ = \$1,293

**Your Minimum \$1,000++ = \$1,293**

### HALF BALLROOM

Published Minimum \$2,000++ = \$2,586

**Your Minimum \$1,533++ = \$1,982.17**

**(based upon 73 @ \$21++pp)**

**(You save \$603.83)**

### FULL BALLROOM

Published Minimum \$4,000++ = \$5,172

**Your Minimum \$3,150++ = \$4,072.95**

**(based upon 150 @ \$21++pp)**

**(You save \$1,099.05)**



# PLATED MEAL SERVICE

Your Price \$21++ = \$27.15pp  
\*\*savings \$5.18per person\*\*

Published Price \$25++ = \$32.33 per person

## Choice of Salad

*One Choice for ALL Guests*

### MIXED GREENS

California Mixed Greens  
and Fresh Seasonal Vegetables  
Choice of 2 Dressings

### SPINACH

Delicate Green Leaf Spinach  
with Mushrooms, Bacon, Hard-Boiled Egg  
Served with Raspberry Vinaigrette

### CLASSIC CAESAR

Crisp Romaine, Parmesan Cheese,  
Herbed Croutons  
Served with Classic Caesar Dressing

## Choice of Starch

*One Choice for ALL Guests*

### RED ROASTED POTATOES

### RICE PILAF

### GARLIC MASHED POTATOES

## Choice of Dessert

*One Choice for ALL Guests*

### CHOCOLATE DECADENCE CAKE

### CARROT CAKE

### CHEESECAKE

### VANILLA ICE CREAM

### RAINBOW SHERBET

### FRUIT CUP

## Choice of Entree

*One Choice for ALL Guests*

*All Entrees are served with Warm Rolls &  
Butter, Chef's Seasonal Vegetables,  
Choice of Salad, Starch & Dessert*

### 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

## Valid Monday - Thursday

NON - HOLIDAY PRICING

Holiday prices may vary.

Prices & selections are subject to change,  
service charge and tax - 03/19



# BUFFET MEAL SERVICE

Your Price \$24++ = \$31.03pp  
\*\*savings \$6.47per person\*\*

Published Price \$29++ = \$37.50 per person

## Taste of Italy

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

## South of the Border

Fiesta Salad with Ranch & 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)  
Choice of Dessert (one for ALL)

## All American

B.B.Q. Chicken  
Potato Salad  
Cole Slaw  
Corn on the Cobb  
Fresh Melon  
Biscuits & Honey  
Choice of Dessert (one for ALL)

## Valid Monday - Thursday

NON - HOLIDAY PRICING

Holiday prices may vary.  
Prices & selections are subject to change,  
service charge and tax - 03/19

## Choice of Dessert

*One Choice for ALL Guests*

CHOCOLATE DECADENCE CAKE  
CARROT CAKE  
CHEESECAKE  
VANILLA ICE CREAM  
RAINBOW SHERBET  
FRUIT CUP