### **EVENT OPTIONS**

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

# Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.





# Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

# And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- · Photo & Video Shoots
- Meetings & Seminars



# RENTAL DETAILS

VENUE FEE  Venue fee must be combined with meal service	
MONDAY - THURSDAY DAY	595
MONDAY - THURSDAY EVE	1,595
FRIDAY & SUNDAY	3,495
SATURDAY	4,995



# BANQUETS & GALAS

LIGHTER FARE Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with six assorted salads, potatoes or rice, and seasonal vegetables.	29.98
PLATED LUNCH A first course of our signature vinaigrette salad followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice, and seasonal vegetables.	29.98
DELI BUFFET Gourmet slices of ham, turkey, salami, roast beef, assorted cheese, and a variety of bread & condiments. Served with four assorted salads.	30.98
CLASSIC MEALS Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrèes or one entrèes & one carving station served with eight assorted salads, freshly baked bread & butter, potatoes or rice, & seasonal vegetables.	32.98
PLATED DUET MEAL A first course of our signature vinaigrette salad followed by your selection of two entrées. Served with potatoes or rice, and seasonal vegetables.	35.98
SPECIALTY BUFFET Looking for something a little different? Choose one of our specialty buffets - Fiesta, Summer Grill BBQ, Island Luau, or Epic Brunch.	33.98 - 35.98
ALL-OUT OCCASION Includes five hours of event time	Cost per person
PARTY MENU Select six items from our appetizer menu to be served for an hour before meal service. Your choice of Signature Buffet or Plated Duet Meal.	40.98
APPETIZER PARTY With a dozen options for your guests, this package replaces a complete meal and includes:	
Domestic and imported cheeses with crackers  A Rainbow veggie platter with pesto hummus  Fresh sliced fruit with honey yogurt dip  Choice of eight appetizers  Custom pasta station  Carving station of roast beef, pit ham, or roast turkey	43.98



### CONFERENCES & MEETINGS

#### FULL DAY PACKAGE Eight Hours

Continental breakfast, plated or buffet lunch and choice of breaktime bites

\$38,98 Per Person

#### HALF DAY PACKAGE Five Hours

Choice of hot breakfast buffet, OR plated or buffet lunch, and choice of breaktime bites

\$32.98 Per Person

BREAKFAST	Includes three hours	of event time.	Cost per person
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & p		ed with juice, coffee, & tea	21.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & p sausage. Served with juice, coff		fast potatoes, crisp bacon & breakfast	25.98
LUNCH	Includes three hours	of event time.	Cost per person
BUFFET LUNCH Your choice of entrée served w	ith six assorted salads, potatoes	or rice, & seasonal vegetables	29.98
	PLATED LUNCH A first course of our signature vinaigrette salad, followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice, & seasonal vegetables		
APPETIZER RECEP	TION Includes two hours o	f event time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES P. Your choice of six items from ou Option to add a cash or open b	ur appetizer menu served at dis	play stations & hand passed	21.98
A LA CARTE ADDITI	ONS Available with purcha	se of meal service or meeting package	Cost per person
AFTER MEETING COCKTAIL HOUR One hour of beer, wine & well spirits, plus your choice of four options from our appetizer menu  BREAKTIME BITES Choose one. All served with soda & bottled water.			20.98
<ol> <li>Healthy Break         Assorted whole fruit, cereal bars &amp; trail mix    </li> </ol>	<ol> <li>Savory Break</li> <li>Individual bags of chips,</li> <li>popcorn, &amp; pretzels</li> </ol>	<ol><li>Sweet Break</li><li>Assortment of cookies,</li><li>brownies, &amp; protein bars</li></ol>	4.98



## DELICIOUS DECADENCES

SPECIALTY BUFFETS Includes four hours of event time.	Cost per person
EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings	35.98
SUMMER GRILL BBQ Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.	35.98
FIESTA Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.	34.98
ISLAND LUAU  Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	33.98
DESSERTS	Cost per person.
DESSERT BUFFET  Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests	8
DONUT STATION Fun display of fresh-baked donuts	4
INDIVIDUAL DELIGHTS Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest	6
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style.	4



### GOLF EVENT INQUIRY

EVEN	T NAME:	EVENT DATE:	
CONT	ACT NAME:	NUMBER OF PLAYERS: _	
EMAIL	_ ADDRESS:	NUMBER OF VOLUNTEER	RS:
PHON	IE NUMBER:	SHOTGUN TIME:	
BR	EAKFAST SELECTIONS		Cost per person
	COFFEE STATION & FRESH OJ Self-service station available to golfers before tee time		5
	BREAKFAST BURRITO, COFFEE, & OJ Egg & cheese burritos with choice of bacon or sausage. Served with juice	and coffee.	10
LU	NCH SELECTIONS		Cost per person
	ALL-AMERICAN FARE BUFFET Grilled hamburgers and hot dogs served with all the fixins, three assorted fresh cookie platter for dessert. Includes lemonade and iced tea station.	salads, potato chips, and a	15
	THE BEST BOXED LUNCH Choice of ham, roast turkey, or vegetarian sandwiches served with potato cookie, and a choice of bottled water or soft drink.	chips, fresh fruit, freshly baked	13
DE	SSERT SELECTION		Cost per person
	COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style		4

#### DRINK OPTIONS

CLASSIC DRINK TICKET - \$8

Valid for well liquor, domestic canned beer, draft beer, Gatorade, bottled soda, or bottled water.

PREMIUM DRINK TICKET - \$11

Valid for domestic, craft, or draft beer, house wine, premium liquor, Gatorade, bottled soda, or bottled water.

BEVERAGE CART- 250

A mobile refreshment service, complete with an attendant, offering a variety of snacks and beverages.

All prices subject to 22% administrative fee and tax. Total spend minimums apply.

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### APPEALING APPETIZERS

CHILLED	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips ♥	
Variety of Domestic & Imported Cheese with Crackers $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	
Rainbow Vegetable Platter with Pesto Hummus Dip $\ arphi \ \ arkappa \ \ arkappa \ \ arkappa \ \ \ arkappa \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	
Fresh Mozzarella & Grape Tomato Caprese Skewers 🗡 💥	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🛣	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🐰 🗸	
Roma Tomato & Fresh Basil Bruschetta 🌳 🕫	
Balsamic & Strawberry Crostini 战	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 💥	
НОТ	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce 战 💋	
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	
Mini Crab Cakes with Spicy Remoulade	
Chicken & Waffles with Bourbon Syrup	
Spicy Jamaican Jerk Chicken Skewers 💥	
Mac & Cheese Panko Croquettes $\ arphi \ \ arphi \$	
Sweet & Tangy BBQ Meatballs	
Bacon Wrapped Wild Scallops 💥 🏠	
Brie & Apple Phyllo Kisses 🔍	
Pork Belly BLT Crostini	



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# ENTICING ENTRÉES -

SALADS	Plated	Buffet
Signature Vinaigrette 💥 幻 ☆		
Classic Caesar Salad 🗡	Upgrade	
Raspberry Walnut 🧩 💋	Upgrade	
Assorted Salads		
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 🥳		
Charred Lemon Chicken Piccata		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream 🛣		
Cremini Mushroom Chicken Marsala		
Braised Beef Short Rib 🐰 🏠		
Center Cut Sirloin with Demi-Glace		
Alaskan Cod with Grape Tomato Vinaigrette		
Oven-Roasted Salmon with Tarragon Butter Sauce 🛭 🛱		
Harvest Grain Stuffed Bell Pepper 🧩 ♬ ❤		
Five-Cheese Tortellini Pesto Parmesan $$		
CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze		
Oven-Roasted Turkey with Gravy		
Herb-Crusted Beef Tenderloin Au Jus 💥 UPGRADE		
Roast Beef Au Jus with Creamed Horseradish		
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish 💥 🇘 upgrade		
₩ Gluten-Free Ø Vegan ❤ Vegetarian		

All prices subject to 22% administrative fee and tax. Total spend minimums apply.

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