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	995
MONDAY - THURSDAY EVE	1,695
FRIDAY & SUNDAY	4,595
SATURDAY	7,995

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.



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	l vegetables. 29.98
PLATED LUNCH A first course of our signature vinaigrette salad followed by your selection of chicken entiplated meal menu. Served with potatoes or rice, and seasonal vegetables.	rée from our 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.	d & 30.98
CLASSIC MEALS Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrées or one entrée and one carving station served with eight assort potatoes or rice, and seasonal vegetables.	rted salads, 32.98
PLATED DUET MEAL A first course of your choice of salad served with followed by your selection of two entrée with potatoes or rice, and seasonal vegetables.	es. Served 35.98
SPECIALTY BUFFET Looking for something a little different? Choose one of our specialty buffets - Fiesta, Sum BBQ, Island Luau, or Epic Brunch.	nmer Grill 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 include	des:
☆Domestic and imported cheeses with crackers☆Choice of eight appetizers☆Rainbow veggie platter with pesto hummus☆Custom pasta station☆Fresh sliced fruit with honey yogurt dip☆Carving station of roast begor roast turkey	10.00

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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 BREAKFAS Fresh fruit, breakfast breads &	.T pastries, yogurt & granola. Serve	ed with juice, coffee, & tea	21.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & sausage. Served with juice, co		fast potatoes, crisp bacon & breakfast	25.98
LUNCH	Includes three hours	of event time.	Cost per person
BUFFET LUNCH Your choice of entrée served v	vith six assorted salads, potatoes	s or rice, & seasonal vegetables	29.98
	vinaigrette salad, followed by you n potatoes or rice, & seasonal ve	ur selection of chicken entrée from our getables	29.98
APPETIZER RECEP	TION Includes two hours o	f event time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES F Your choice of six items from o Option to add a cash or open b	our appetizer menu served at dis	play stations & hand passed	21.98
A LA CARTE ADDIT	Available with purcha	se of meal service or meeting package	Cost per person
AFTER MEETING COCKTA One hour of beer, wine & well	IL HOUR spirits, plus your choice of four o	ptions from our appetizer menu	20.98
BREAKTIME BITES Choose one. All served with so	oda & bottled water.		
1. Healthy Break Assorted whole fruit, cereal bars & trail mix	 Savory Break Individual bags of chips, popcorn, & pretzels 	3. Sweet Break Assortment of cookies, brownies, & protein bars	4.98

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DELICIOUS DECADENCES

SPECIALTY BUFFETS Includes three 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 Chicken chile verde and beef barbacoa 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	5
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

Listed costs are per person, except DJ & MC Services and Accent Lighting costs are per event.

Event pricing based on venue rental and per person cost. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. Prices subject to change



GOLF EVENT INQUIRY

EVEN	T NAME:	_ EVENT DATE:	
CONT	ACT NAME:	NUMBER OF PLAYERS: _	
EMAII	_ ADDRESS:	NUMBER OF VOLUNTEE	RS:
PHON	NE NUMBER:	_ SHOTGUN TIME:	
BR	EAKFAST SELECTIONS		Cost per person
	COFFEE STATION & FRESH OJ		29.98
	BREAKFAST BURRITO, COFFEE, & OJ Egg and cheese burritos with choice of bacon and sausage served with	juice and coffee.	8.48
	CONTINENTAL BREAKFAST Fresh fruit, breakfast breads and pastries, yogurt and granola served with	h juice and coffee.	21.98
	BREAKFAST BUFFET Fresh fruit, breakfast breads and pastries, scrambled eggs, breakfast pot and breakfast sausage served with juice and coffee.	tatoes, crisp bacon,	25.98
LU	NCH SELECTIONS Includes four hou	rs of event time	Cost per person
	ALL-AMERICAN FARE BUFFET Grilled hamburgers & hot dogs served with all the fixings, three salads, p platter for dessert. Served with lemonade and iced tea.	ootato chips, and fresh cookie	15.98
	DELI BUFFET Sliced ham, turkey, and roast beef, assorted cheeses, variety of breads a potato chips, and freshly baked cookie platter for dessert. Served with le		30.98
	FIESTA BUFFET Chicken chili verde and beef barbacoa served with tortillas, Spanish rice, and chips & salsa. Served with lemonade and iced tea.	frijoles de la olla, three salads,	34.98
	THE BEST BOXED LUNCH Choice of ham, turkey, or vegetarian sandwiches served with potato chip cookie and a choice of bottled water or a soft drink.	os, fresh fruit, freshly baked	13.98

DRINK OPTIONS

CLASSIC DRINK TICKET - \$5

Use at beverage cart or in the restaurant. Valid for domestic canned beer, draft beer, Gatorade, bottled soda, or bottled water.

PREMIUM DRINK TICKET - \$

Use at beverage cart or in the restaurant. Valid for domestic, craft, or draft beer, house wine, premium liquor, Gatorade, bottled soda, or bottled water.

KEG STATION - MP

Choose your favorite beer to be stationed on the course or at the turn! Market price depending on selection.

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Stonetree Estate



GOLF EVENT PRICING

VENUE RENTAL FEE	Includes three hours of rental time	Space 1	Space 2
MONDAY - THURSDAY DAY		FREE	995
MONDAY - THURSDAY EVE			1,695
FRIDAY & SUNDAY			4,595
SATURDAY			7,995
GRAB & GO FOR THE GREENS	No venue charge required for Grab & C	Go menu items	Cost per person
BREAKFAST BURRITO & COFFEE Quick and substantial pre-tee-off meal.			8.48
ALL-AMERICAN BUFFET Hot dogs, hamburgers, and all the fixin's served wit Served prior to shotgun start.	h three assorted salads.		15.98
BOX LUNCH Assortment of roast beef, roast turkey, & tuna salad a freshly-baked cookie, and domestic beer or soft of	sandwiches served with potato cl drink.	nips, fresh fruit,	13.98
LUNCH TICKETS			
BEVERAGES	Includes four hours of event time		Cost per person
DRINK TICKETS			5
BANQUETS, AWARDS, & MORE	Meals served with coffee, tea, and wa	ter. Requires venue rental	Cost per person
SUMMER GRILL BBQ BUFFET Santa Maria style carved tri tip with creamy horsera Served with ranch-style chili beans, corn on the col			35.98
FIESTA BUFFET Chicken chile verde and beef barbacoa served with ads, and plenty of chips & salsa	n tortillas, Spanish rice, frijoles de la	a olla, six fiesta sal-	34.98
SIGNATURE BUFFET Your choice of two entrées or one entrée and one of	carving station served with eight as	ssorted salads,	32.98

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.



freshly baked bread & butter, potatoes or rice, and seasonal vegetables.

APPEALING APPETIZERS

CHILLED	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $\ arphi$	
Variety of Domestic & Imported Cheese with Crackers	
Rainbow Vegetable Platter with Pesto Hummus Dip 战 🐰 💋	
Fresh Mozzarella & Grape Tomato Caprese Skewers 战 💥	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🖒	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🐰 🔊	
Roma Tomato & Fresh Basil Bruschetta $\ arphi \ oldsymbol{arphi}$	
Balsamic & Strawberry Crostini 🗡	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 🐰	
НОТ	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $\ arphi \ oldsymbol{arphi}$	
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 $\ arphi$	
Pork Belly BLT Crostini	



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ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette		
Classic Caesar Salad 战		
Raspberry Walnut 🐰 💋		
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 ₩ Vegan ¥ Vegetarian	← Favorito	

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