



## **CELEBRATION PACKAGE**

### RECEPTION

Passed Hors d'oeuvres – *5 pieces for dinner; 3 pieces for lunch*

### ONE HOUR HOUSE BRAND BAR

House brand cocktails, imported and domestic beer, house wine, soft drinks

Unlimited Soft drinks for four hours for Young Adults and Children

### LUNCH OR DINNER

Three-Course served meal

Young adult buffet (optional for mitzvahs and quinceaneras)

### WINE WITH MEAL

House red and white – one glass per adult

### TRADITIONAL TOAST

Champagne or sparkling cider – one glass per person

## OUR CELEBRATION PACKAGE ALSO INCLUDES:

- House floor length tablecloths in colors of ivory, white or black
- House napkins in an array of colors
- 66" and 72" round tables that seat up to 10 and 12 guests
- Banquet chairs, china, glassware and silverware
- Skirted tables for place cards, gift table, cake table and head table
- Complimentary stage, dance floor, table stands and numbers
- Personalized seating diagram
- Complimentary menu tasting for up to two guests

## ENHANCEMENTS:

- Chair covers with sashes: \$5 each
- Elegant chiavari chairs: \$10 each
- Beautifully presented buffet for adults: Add \$5
- Upgraded Bar: Call brands-Add \$2 | Premium brands-Add \$5
- Upgraded linen, china, lighting and draping: Ask your Catering Manager for pricing

# CELEBRATION PACKAGE

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## PASSED HORS D'OEUVRES

Select Three

Smoked salmon, dill cream cheese on crostini  
Homemade pigs in a blanket  
Mini pizza with mozzarella and tomato sauce  
Mushrooms stuffed with brie and spinach  
Chicken or beef satay with Thai peanut sauce  
Coconut shrimp with tropical salsa  
Roasted pear on phyllo pecan cracker  
Short rib wellington with port wine sauce

Spanish meatballs with romesco  
Mango habanero drumette with blue cheese dip  
Spring rolls with hot chinese mustard  
Mini potato pancake with truffle aioli  
Mini vegetable quesadillas with cilantro cream  
Vegetable pot stickers with hoisin dipping sauce  
Beef empanadas  
Antipasto skewers

## ADULT THREE-COURSE MEAL

Includes seasonal vegetables, starch, warm rolls and flavored butter, coffee & tea service

### SALAD

Select one

Classic Caesar Salad

Wedge Salad with crumbled blue cheese, chives, crisp bacon, tomato; blue cheese or ranch dressing

California Sportsmen's Salad – organic greens, Point Reyes blue cheese, candied pecans, baby heirloom tomatoes and choice of balsamic, raspberry or champagne vinaigrette

### ENTRÉE

Select one – if two are offered, entrée counts required in advance

Porcini mushroom ravioli with white truffle cheddar cheese sauce

Pan roasted chicken choice of sauce: lemon herb, marsala, whole grain mustard & white wine

California chicken breast stuffed with mozzarella, sundried tomato, spinach and basil veloute

Grilled lemon chicken with lemon herb butter sauce, grilled asparagus, saffron rice

Atlantic salmon with choice of: dill sauce, citrus sauce or pomegranate glaze

Korean BBQ style salmon with spicy cabbage, miso beurre blanc over sticky rice

Sliced tri-tip with choice of sauce: mushroom sauce or chimichurri sauce

### **Entrée upgrades add \$5:**

Striped sea bass, swiss chard, kohlrabi, oven roasted tomatoes, saffron rice

Boneless short ribs braised in red wine

Grilled rib eye steak, latin spice rub, served with chimichurri sauce

Prime rib, au jus and creamy horseradish

Duo of petite filet mignon and roasted salmon

Starch choices: creamy mashed potatoes, garlic mashed potatoes, sweet potato puree, roasted rosemary potatoes, saffron rice or rice pilaf

### DESSERT

Select one Dessert or we will cut & serve the cake you provide

Chocolate blackout cake

Classic apple tart tatin

Cheese cake with berry coulis

Flourless chocolate cake

Trio of mini desserts – Add \$2

White chocolate mousse tower with fresh berries

Trio of sorbets with fresh berries

Tiramisu cheesecake

Strawberry short cake

Specialty celebration cake – Add \$3

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## YOUNG ADULTS BUFFET

### SALADS

Select two

Caesar salad  
Chinese chicken salad  
Mini wedge salad with crumbled blue cheese, crisp bacon and tomatoes  
Fresh fruit kebabs with honey poppy seed dip  
Carrot, broccoli and celery crudite with ranch dip

### ENTREES

Select three

Make-Your-Own nachos bar  
Make-Your-Own taco bar with seasoned ground beef, hard & soft shell taco shells and assorted fillings  
Penne pasta with fresh marinara sauce and garlic bread sticks  
Spaghetti & meatballs with fresh parmesan and garlic bread sticks  
Assorted pizzas: cheese pizza with fresh tomato sauce, pepperoni and cheese pizza  
Sportsmen's beef sliders with all the fixings  
Sportsmen's fried chicken served with homemade biscuits and gravy  
Orange chicken served with steamed white or brown rice  
Mini grilled cheese sandwiches with creamy tomato soup shots  
All beef kosher hot dogs with mustard, relish, and ketchup  
Chicken tenders with bbq, honey mustard and ranch dipping sauce

### SIDES

Select two

French fries  
Tater tots  
Sweet potato fries  
Macaroni and cheese  
Baby glazed carrots  
Seasonal fresh vegetables  
Barbecue baked beans  
Mashed potato bar with assorted toppings

### DESSERT

Select one

Ice cream sundae bar with assorted toppings and sauces  
Mini fresh baked cookies and donuts over with iced cold milk shots (regular and chocolate)

Include two dessert options: Add \$5

# GENERAL INFORMATION

## GUARANTEES

In arranging for private functions, the attendance and final details must be definitely specified five (5) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare 3% over the final guarantee.

## PAYMENTS

A non-refundable deposit of 25% of estimate is due with the signed contract. Balance is due fourteen (14) days in advance of the event, along with a credit card authorization form for any remaining balance at the conclusion of the event.

## SPLIT-MENUS

If Split Entrees are requested, the salad, vegetable and dessert will be the same for all guests. Up to two entrees and one vegetarian option will be allowed. Split entrée counts are due with guarantees.

## COORDINATION

Once your deposit and signed contract is received, an Event Coordinator will be assigned to your event and will prepare all details with you for your Banquet Event Order.

Wedding rehearsals, ceremony and reception planning assistance and the placement of favors are not included. If you desire coordination, the Sportsmen's Lodge can provide you with a wedding coordinator at an additional fee.

## EVENT-SUPPLIERS

We may offer recommendations or make arrangements for florists, musicians, photographers, videographers, transportation, etc. Our Preferred Professionals List is available to you upon request.

## RESTRICTIONS

Flower petals, rice, birdseed, glitter, sand, smoke machines, confetti guns and bubbles are no permitted inside any of the banquet rooms. In the event these items are used during your event, a cleaning fee will be charged. If damage is suffered, the cost of repairs and/or replacements shall be billed to you. Animals of any kind are not permitted on the grounds, except for service animals in compliance with applicable law.

## TIME

Afternoon banquets must be completed by 4pm. Evening banquet functions shall begin before 6:30 pm unless arranged with your Catering Manager.

## CANCELLATIONS

If it is necessary to cancel your event, any advance deposit will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as a penalty. Deposits may be transferred to another date with written approval from management within twelve (12) months in certain circumstances.

## BANQUET ROOM SET UP

Banquet seating is provided at rounds of 10 and 12. A change fee will be assessed should the room set-up need to be altered on the day of the event.

## MENU TASTINGS

The Sportsmen's Lodge offers our clients the opportunity to experience Chef Reymundo's cuisine at a group tasting. Menu tastings are complimentary for up to two guests and held on either a Wednesday or Thursday from 5pm-7pm. Manager will contact you one month in advance.

## SERVICE CHARGE AND SALES TAX

a 20% taxable service charge and current California state sales tax will be added to all food and beverage, audio visual, room rental and miscellaneous items. California Law states that the service charge is subject to sales tax.

## AUDIO VISUAL

A complete line of audio visual aids are available through AGF Media Services, our own audio visual supplier.

## LABOR CHARGES

Carvers, Station Attendants, additional Bartenders and Coat Check attendants are available at a \$150.00 each.

## PARKING

Self-parking is complimentary and based on availability. In the event that Valet Parking is required due to high occupancy, Valet Parking is available at \$10.00 per car.

## CORKAGE

Corkage charges are permitted for wines only. The charge is \$12.00 per bottle for a normal size wine bottle. This charge is exclusive of the 20% service charge and applicable state taxes.

## SWEET TABLE

A \$2.00 per person service fee will be charged for events to provide their own sweet table.