

# GOLF CLUB MENU

*2009-2010*



**PACIFIC PALMS**

GOLF · CONFERENCE CENTER · SPA



# OUTDOOR MENU

## CONTINENTAL BREAKFAST

Fresh Pacific Palms Private Blend Coffee, Herbal Teas, Variety of Fresh Juices  
Assorted Breakfast Pastries Including: Danish, Mini-Croissants & Muffins

*\$10.00 per person*

## BREAKFAST BURRITO

Fresh Pacific Palms Private Blend Coffee, Bottled Water  
Burritos with Scrambled Eggs, Chorizo Sausage, Potato Hash and Jack Cheese

*\$10.00 per person*

## HOT DOG TO GO

All Beef Hot Dog, Buns, Bag of Chips  
Soft Drink or Bottled Water, Condiment packets

*\$9.00 per person*

## DELI BOX

Fresh Deli Sandwich with choice of Turkey, Ham or Roast Beef  
Bag of Chips, Fresh Whole Fruit, Cookie  
Soft Drink or Bottled Water

*\$15.00 per person*

*Price includes a 21% service gratuity and applicable sales tax. Must be a contracted Golf Tournament to order this menu.*



# OUTDOOR MENU

*Additional set-ups available at \$150 each - subject to tax and gratuity.*

## **ALL-AMERICAN BARBEQUE**

*(60 guest minimum)*

Red Bliss Potato Salad, Seasonal Fruit Salad  
Barbequed Chicken  
Grilled Angus Beef Hamburgers  
All Beef Hot Dog  
Hamburger & Hot Dog Buns  
Lettuce, Sliced Tomatoes, Sliced Onions  
Pickle Relish, Mustard, Mayonnaise, Ketchup, Sliced Assorted Cheese  
Bag of Chips  
Whole Fruit, Brownies & Cookies  
Soft Drink

*\$26.00 per person*

## **DELUXE HILLTOP BARBEQUE**

*(60 guest minimum)*

Pasta Salad w/Basil Pesto  
Creamy Cole Slaw  
Potato Salad  
Grilled Seasonal Vegetables  
Warm Rolls w/ Butter  
Baked Potatoes w/all the fixings  
Ranch Style Baked Beans or Steamed Rice

*(choose 2 items below)*

BBQ Chicken, BBQ Pork Ribs, BBQ Top Sirloin  
Dessert, Coffee, Tea, Ice Tea included

*\$32.00 per person for lunch / \$38.00 per person for dinner*

*Price include a 21% service gratuities and applicable sales tax, must be a contracted Golf Tournament to order this menu.*



# SNACK BAR & ON COURSE HOSTING

## BEVERAGES

Soft Drinks . . . . .	\$2.50 each
Bottled Water . . . . .	\$2.50 each
Gatorade . . . . .	\$3.00 each
Assorted Domestic Beer . . . . .	\$4.00 each
Assorted Import Beer . . . . .	\$4.50 each
Cocktails . . . . .	\$6.75 and up each

## SNACKS & FOOD

Whole Fruit . . . . .	\$2.00
Yogurt, Berry & Fruit Parfait . . . . .	\$5.00
Diced Fruit Cup . . . . .	\$3.50
Breakfast Burrito . . . . .	\$6.00
Breakfast Sandwich w/Cheese, Egg and Sausage . . .	\$4.50
Chicago Style Hot Dog on Poppy Seed Bun . . . . .	\$7.00
Tuna Sandwich . . . . .	\$7.00
Turkey Sandwich . . . . .	\$7.00
Ham & Cheese Sandwich . . . . .	\$7.00
Roast Beef Sandwich . . . . .	\$7.00
Chicken Teriyaki Rice Bowl . . . . .	\$8.00
Tuna Sandwich . . . . .	\$7.00
Kim Bap, Korean Sushi Roll . . . . .	\$7.00
Cup-o-Noodles . . . . .	\$5.00
Candy Bars . . . . .	\$2.50
M&M's . . . . .	\$2.50
Beef Jerky . . . . .	\$3.50
Assorted Chips . . . . .	\$1.50
Sunflower Seeds . . . . .	\$2.00
1st Tee Energy Bars . . . . .	\$3.50
10th Tee Energy Bars . . . . .	\$3.00
Granola Bars . . . . .	\$1.50

Each hosted barrel will be stationed at your choice of locations for outdoor consumption.  
We provide continuous icing until the product is depleted.

While we would prefer guests to order beverages as part of the package, we do understand if donated beverages are brought onto the golf courses, these beverages, however, will be subject to a corkage fee. For soft beverages only the corkage fee is \$4.00 per golfer. If beer is brought in, the the corkage fee is \$8.00 per golfer.

(21% service gratuity and applicable sales tax not included.)



# HORS D'OEUVRES

## 19TH HOLE RECEPTION PACKAGE

*Minimum 25 guests required*

*Select any 3 varieties below.  
We provide 2 pieces per person per item.*

Vegetable Spring Rolls, Sweet Chili Sauce

Pacific Palms Potato Skins, Melted Cheddar, Bacon, and Scallions

Smoked Salmon Pinwheels, Dill Crème Fraiche

Pork and Shrimp Pot Stickers

Orange-shoyu Glazed Buffalo Wings with Ranch Dip and Celery

Thai Chicken Chopsticks, Hoisin Pesto

Mini Beef Burgers, English Cheddar, Brioche Bun

***\$18.00 per person***

*Price include a 21% service gratuities and applicable sales tax, must be a contracted Golf Tournament to order this menu. This package must be ordered in conjunction with a lunch or dinner, otherwise a Minimum Room Rental Fee will apply.*



# BUFFET MENU

*Minimum 60 guests required*

## SOUTHLAND BUFFET

Mixed Gourmet Greens Salad, Assorted Dressing  
Tomato and Cucumber Salad with Red Onion and Feta  
Antipasto Bow Tie Salad  
Seasonal Fruit Salad  
Roasted Chicken with Wild Mushroom Sauce  
Pesto Salmon with Lemon Caper Sauce  
Tri-Tip Beef Sliced with Maui Onion Sauce  
Seasonal Vegetables  
Chef's Choice of Starch  
Warm Rolls and Butter  
Assorted Pastry Display  
LA Mills Private Blend Regular & Decaffeinated Coffee, Numi Herbal Teas

## PACIFIC BUFFET

Fresh Fruit Display  
Exotic Green Salad  
Maui Noodle Salad  
Snow Pea and Chestnut Salad  
Barbeque Beef Tri-Tip  
Luau Style Chicken Teriyaki Rum Infused  
Lemongrass Laced Swordfish Steaks  
Seasonal Vegetable  
Chef's Choice of Starch  
Warm Rolls and Butter  
Assorted Pastry Display  
LA Mills Private Blend Regular & Decaffeinated Coffee, Numi Herbal Teas

***\$45.00 per person***

in addition to your Tournament Fees.

*Price includes a 21% service gratuities and applicable sales tax. Must be a contracted Golf Tournament to order this menu.*



# BUFFET MENU

*Minimum 60 guests required*

## ITALIAN BUFFET

Cesar Salad with Garlic Croutons, Baby Tomatoes, Cesar Dressing  
Antipasto Display with Cured & Smoked Meats, Olives, Roasted Peppers,  
Marinated Artichokes, and Grilled Vegetables  
Vine Ripened Tomato Capers, Basil & Balsamic Glaze  
Olive Tapenade, Extra Virgin Olive Oil, Balsamic Vinegar, Toasted Olive Bread  
Smothered Four Cheese & Beef Lasagna with Sweet Roasted Tomato Sauce  
Chicken Marsala, Sautéed Capers, Mushrooms, Fried Parsley  
Sun Dried Tomato Basil Risotto  
Italian Vegetable Medley  
Assorted Italian Dessert Station:  
Cannoli, Tiramisu, Chocolate Pistachio Biscotti

***\$40.00 per person***

in addition to your Tournament Fees.

## MEXICAN BUFFET

Tri Colored Tortilla Chips with Guacamole, Salsa Verde, Pico de Gallo, Sour Cream  
Mixed Greens with South Western Ranch Dressing, Jicama,  
Fire Roasted Bell Pepper, Citrus Segments  
Black Bean & Corn Salad with Oregano Vinaigrette  
Chili Mango Salad, Red Onion, Cilantro, Roasted Red Pepper, Lime  
Chicken Mole with Pepitas & Rice Dark Chocolate Sauce  
Agave Marinated Carne Asada, Roasted Jalapeno, Grilled Green Onion  
Refried Beans with Queso Fresco  
Spanish Rice  
Traditional Flan with Fresh Berries, Fruit Empanadas, Churros, Pastel de Tres Leches

***\$40.00 per person***

in addition to your Tournament Fees.

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# PLATED MENU

*Based on a Three Course Meal with your Choice of Salad and Dessert.  
Entrees are served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate),  
Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas*

## SALADS

(Choice of One)

### **Organic California Field Greens**

Tomatoes and Cucumbers, Choice of Dressing

### **Chopped Hearts of Romaine**

Asiago Cheese, Garlic Crouton with Caesar Dressing

## ENTREES

(Choice of One)

### **Sliced Grilled Teriyaki Tri-tip**

Roasted Maui Pineapple Chutney

### **Prime New York Steak**

Grilled Portobello Mush rooms, Caramelized Maui Onions, Roquefort Demi Glacé

### **Rotisserie Half Chicken**

Chardonnay Sage Butter

### **Tuscany Chicken**

Rosemary Marinated Grilled Chicken Breast Perched on a bed of Sautéed Spinach and Artichoke Hearts served with a Basil Cream Sauce

### **Sea Bass**

Skillet Roasted Seasonal Sea Bass with Basil Balsamic, Tomato, Olive, and Caper Chutney served with Crimini Mushroom Rissoto

### **Herb Crusted Filet of Salmon**

Jumbo Asparagus, Orange Essence Thai Basil Sauce

### **Angus Sirloin and Chicken Breast**

Orange Madiera Reduction

### **Angus Sirloin and Salmon**

Roasted Wild Mushrooms, Fennel Champagne Glaze

## DESSERTS

(Choice of One)

Carrot Cake, Passion Fruit Mousse, Cheese Cake or Dark Cherry Tiramisu

*\$45.00 per person*

*Price includes a 21% service gratuities and applicable sales tax. Must be a contracted Golf Tournament to order this menu.*



# BAR SELECTIONS

## Hosted Bar

House Brands . . . . .	\$6.00
Premium Brands . . . . .	\$7.50
Super Premium . . . . .	\$9.00
House Wines. . . . .	\$5.00
Domestic Beers . . . . .	\$4.75
Imported Beers . . . . .	\$5.50
Mineral Water . . . . .	\$3.00
Soft Drinks . . . . .	\$2.75

*21% service charge and applicable sales tax not included in listed prices.*

## Cash Bar

House Brands . . . . .	\$6.50
Premium Brands . . . . .	\$8.00
Super Premium . . . . .	\$9.50
House Wines. . . . .	\$5.50
Domestic Beers . . . . .	\$5.25
Imported Beers . . . . .	\$6.00
Mineral Water . . . . .	\$3.50
Soft Drinks . . . . .	\$3.25

*applicable sales tax included*

## Beverages

Lemonade or Fruit Punch . . . . .	\$40.00 per gallon
Champagne Punch . . . . .	\$80.00 per gallon

*21% service charge and applicable sales tax not included in listed prices.*

The bartender charge of \$150<sup>00</sup> will be waived with a minimum of \$500<sup>00</sup> in bar sales per station.  
 Cocktail servers available for \$35<sup>00</sup> per hour with a minimum of two hours of service required per server.  
 A full variety of imported and domestic wines and champagnes are available to compliment your meal.

*California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.  
 Warning: Drinking distilled spirits; beer, wine and other alcoholic beverages may  
 increase cancer risk and can cause birth defects during pregnancy.*

*Price includes a 21% service gratuities and applicable sales tax. Must be a contracted Golf Tournament to order this menu.*



# WINE SELECTION

<b>BUBBLES</b>	<b>REGION</b>	<b>PRICE</b>
Domaine Saint Michelle, Brut	Washington	\$29
Mumm, Cuvee Brut	Napa Valley	\$40
Mumm, Cordon Rouge	France	\$75
Dom Perignon	France	\$325

<b>CHARDONNAY</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	California	\$28
Zaca Mesa	Santa Ynez Valley	\$32
Beringer	Napa Valley	\$32
Clos Du Bois Reserve	Alexander Valley	\$33
Robert Mondavi	Napa Valley	\$40
Rodney Strong	Chalk Hill	\$41
Ferrari Carano	Alexander Valley	\$50
Cakebread Cellars	Napa Valley	\$75

<b>SAUVIGNON BLANC / FUME BLANC</b>	<b>REGION</b>	<b>PRICE</b>
Geyser Peak	California	\$26
Rodney Strong Charlottes Home	North Sonoma	\$31
Robert Mondavi Fumè Blanc	Napa Valley	\$45

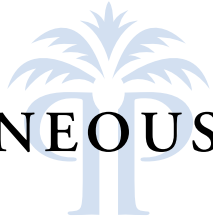
<b>MERLOT</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	Napa Valley	\$28
Franciscan Oakville Estate	Napa Valley	\$37
Clos Du Bois	Alexander Valley	\$50

<b>CABERNET SAUVIGNON</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	Napa Valley	\$28
Jekel	Central Coast	\$35
Rodney Strong	Sonoma	\$38
Beringer	Knights Valley	\$45
Geyser Peak Reserve	Napa Valley	\$65

<b>NON-ALCOHOLIC</b>	<b>REGION</b>	<b>PRICE</b>
Martinelli's Sparkling Cider	California	\$19

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk and can cause birth defects during pregnancy.

*21% service charge and applicable sales tax not included in listed prices.*



# MISCELLANEOUS CHARGES

Banner Installation . . . . .	\$25 <sup>00</sup> each
First one at no charge	
Banquet Labor Fee . . . . .	\$50 <sup>00</sup> per hour, per person
Special assistance	
Corkage Fee . . . . .	\$20 <sup>00</sup> per bottle
Dance Floor (special order) . . . . .	\$18 <sup>50</sup> per 3' x 4' section
Display Tables . . . . .	\$25 <sup>00</sup> each
First four at no charge	
Early Set Up Fee. . . . .	room rental fee applies
If space is available	
Easels. . . . .	\$10 <sup>00</sup> per easel
First one at no charge	
Heaters (outside) for Pavillion Tent . . . . .	\$100 <sup>00</sup> each
Heaters (upright) . . . . .	\$75 <sup>00</sup> each
Ice Carving. . . . .	\$250 <sup>00</sup> - \$1,000 <sup>00</sup>
(Based on final design)	
Linen Color (other than black or white) . . . . .	Price based on final selection
Menu Tastings. . . . .	menu pricing applies
2 complimentary - each additional guest at full menu price	
Microphone, Speakers & Podium . . . . .	\$45 <sup>00</sup>
Room Overtime Fee . . . . .	\$500 <sup>00</sup> per hour
If space is available	
Squirrel Cage / Raffle Tumbler . . . . .	\$10 <sup>00</sup> each
Tables Stands/Numbers . . . . .	\$1 <sup>00</sup> per stand
Umbrellas . . . . .	\$50 <sup>00</sup> each
Votive Candles. . . . .	\$1 <sup>00</sup> each
White Glove Service . . . . .	\$2 <sup>00</sup> per server

*21% service gratuities and applicable sales tax not included and will be applied.*