

# PRIVATE EVENTS & PARTIES



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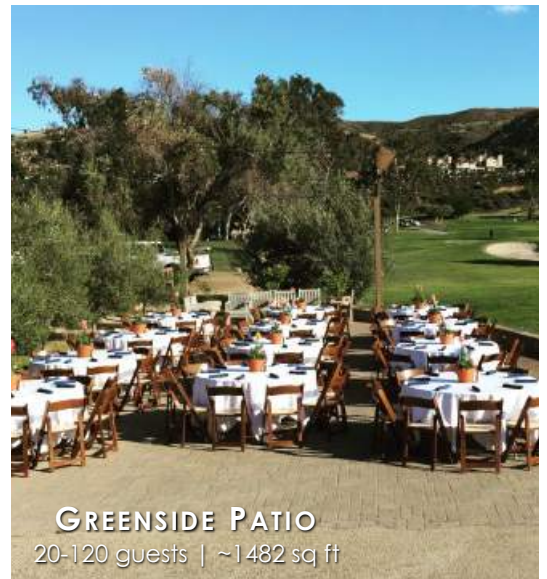
**Thank you for considering San Juan Hills Golf Club for your special event.** The Golf Club is nestled in between the historic town and hills of San Juan Capistrano; located just minutes south of the Mission San Juan Capistrano and north of the 5 freeway on San Juan Creek Road. San Juan Capistrano is centrally located in South Orange County, between Los Angeles and San Diego counties. San Juan Hills Golf Club offers sweeping vistas, large event spaces, sparkling patios and lush foliage, as well as a full range of services for any event.



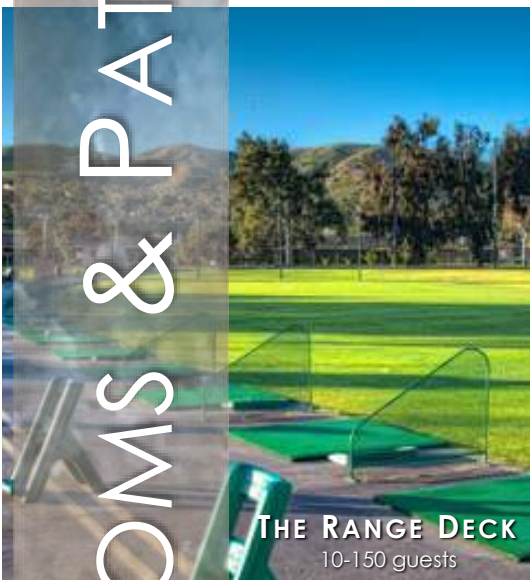




**VERANDA PATIO**  
200 guests | ~2000 sq ft



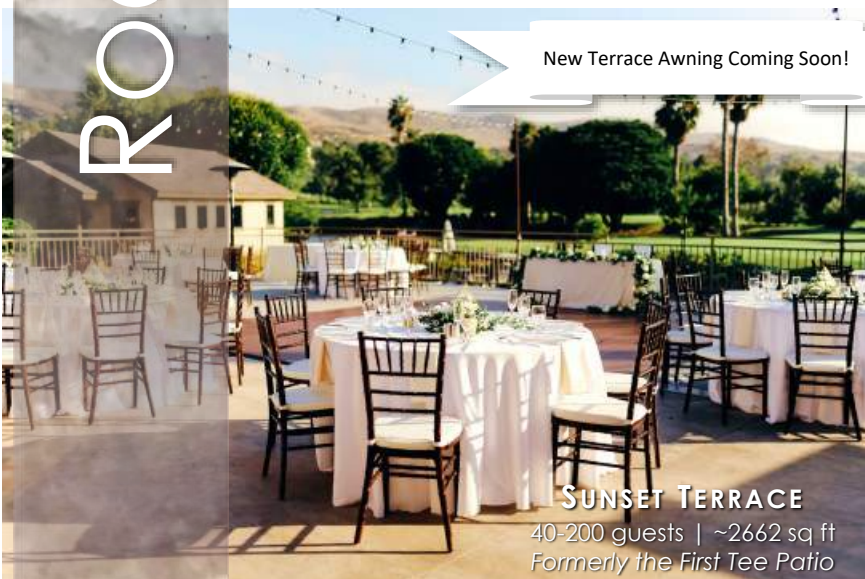
**GREENSIDE PATIO**  
20-120 guests | ~1482 sq ft



**THE RANGE DECK**  
10-150 guests



**GREEN VIEW ROOM**  
40-200 guests/150 with dancing | ~1680 sq ft



**SUNSET TERRACE**  
40-200 guests | ~2662 sq ft  
*Formerly the First Tee Patio*



**TERRACE LOUNGE**  
20-60 guests | ~1000 sq ft

ROOMS & PATIOS





RENT & MINIMUMS



**ALL BREAKFAST | LUNCH | DINNER EVENTS INCLUDE:**

60" Round or 8' Banquet-Style Dining Tables | 3 Additional 6' or 8' Display Tables  
 White, Ivory, or Black Linen | Choice of 20 Napkins Colors  
 Dinnerware, Glassware & Flatware  
 4 Hour Event Time

**RENTS & MINIMUMS**

Square Feet | Capacity | Rental Fee<sup>1</sup> | Food & Beverage Minimums<sup>1</sup>

**GREEN VIEW ROOM**

*Arts & Crafts style with vaulted ceilings, built-in bar & sliding glass wall adjoins the Veranda Patio*

1950 sq ft	Seats 50-200 150 with dancing	\$500-1000 Rent	\$2500-9000 Minimum
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**VERANDA PATIO**

*Market lights & gas fire pit with view of the 18th green. Available only with Green View Room*

2000 sq ft	Seats up to 200	+\$1000 Rent	See Above
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**GREENSIDE PATIO**

*Market lights, nested below the Veranda Patio near putting green with peek-a-boo view of waterfall & pond*

1482 sq ft	Seats 40-140	\$200-750 Rent	\$750-7500 Minimum
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**SUNSET TERRACE**

*Secluded large open deck with awning with heaters and fans, market lights, and view of pond & waterfall*

2662 sq ft	Seats 50-200	\$500-1000 Rent	\$2500-9000 Minimum
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**TERRACE LOUNGE**

*Cozy indoor Club room adjoining the Sierra Vista Patio*

1000 sq ft	Seats 20-60	\$200-500 Rent	\$750-1500 Minimum
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<sup>1</sup> Rentals and Food & Beverage Minimums are based on date and time, for date specifics please contact Event Manager



# BREAKFAST & BRUNCH



## BREAKFAST & BRUNCH

priced per guest | 30 guest minimum | Served with Fresh Brewed Coffee and Hot Tea  
Bottomless OJ add \$3 | Bottomless Mimosas add \$18

### SJH LIGHT

Fresh Seasonal Fruit  
Fresh Baked Breakfast Breads  
Greek Yogurt, Granola & Berry Parfaits  
\$17  
ADD BrunchCuterie Jars +\$5

### BRUNCHCUTERIE

Sweet & Spicy Bacon | Shaved Ham  
Smoked Salmon | Hard-boiled Eggs  
Chive Cream Cheese | Aged Cheddar  
Jam Trio | Tomato | Red Onion | Capers  
Assorted Toasts & Mini Bagels  
Fresh Seasonal Fruit  
\$25  
ADD Avocado +\$4

### PERFECT BRUNCH

Warm Sticky Buns  
Pear, Asiago, Arugula & Spinach Salad  
Scrambled Eggs WITH Ricotta & Chives  
Sweet & Spicy Bacon  
Cottage Potatoes  
\$25

### SUNRISE BUFFET

Fresh Seasonal Sliced Fruit  
Scrambled Eggs  
Smoked Bacon & Breakfast Sausage  
Hash Browns  
Fresh Baked Breakfast Breads  
\$21

### STACKS

Frittata WITH Sausage, & Goat Cheese  
Buttermilk Pancakes  
Maple Syrup | Churned Butter  
Candied Pecans | Bourbon Fried Apples  
Potato Pancakes  
Bacon Crumbles | Grated Cheese  
French Onion Sour Cream  
\$23

### WAFFLE BAR

Seasonal Fresh Fruit  
Scrambled Eggs  
Smoked Bacon & Breakfast Sausage  
Warm Waffles  
Maple Syrup | Churned Butter |  
Fresh Berries | Whipped Cream  
\$23  
ADD Fried Chicken & Country Gravy +\$5

Plated Breakfast or Brunch Available | Please Contact Event Sales Representative for Details







# HORS D'OEUVRE DISPLAYS

## HORS D'OEUVRE DISPLAYS each serves up to 50 guests

**Chilled Shrimp Bucket**  
Cocktail Sauce | Horseradish | Lemon  
\$465

**This & A Lot of That**  
Chef's Selection of Cheese, Charcuterie,  
Olives & Artichoke Hearts  
\$455

**Cheese Assortment**  
Crackers & Crostinis | Jam & Honey  
\$325

**Baked Brie in Puff Pastry**  
Variety of Breads | Fresh Orchard Fruit  
Dried Berries and Nuts  
\$245

**Burrata Bruschetta**  
Fresh Burrata | Tomato-Basil Bruschetta  
Dressed Greens | Crostini  
\$325

**Spinach-Artichoke Fondue**  
Tortilla Chips  
\$325

**Fresh Seasonal Fruit**  
Chef's Selection  
\$225

**Pretzel Bites**  
Warm Smoky Cheese-Mustard Dip  
\$295

**Mezze**  
House Hummus | Quinoa Tabouleh  
Mixed Olives | Flatbreads  
\$275

**Crudité**  
Fresh from the Garden Bites  
French Onion Dip  
\$195

**Grilled Marinated Vegetables**  
Extra Virgin Olive Oil & Fresh Herb Marinade  
Basil-Garlic Aioli  
\$275

**Deli Counter**  
Turkey & Cranberry-Orange Relish  
Ham & Whole Grain Mustard  
Roast Beef & Creamy Horseradish  
Assorted Small Rolls  
\$400

**Chip & Dip**  
Crunchy Corn Tortilla Chips  
Trio of Salsas: House Red, Avocado Green, &  
Black Bean-Roasted Corn  
\$235  
ADD Guacamole +\$100



# HORS D'OEUVRES



**HORS D'OEUVRES**

Stationed or Passed | 30 order minimum each

**BITES**

- Elote Corn Bites | Queso-Cilantro Aioli
- Vegetable Spring Rolls
- Caprese Skewer | Basil & Balsamic
- Chicken Potstickers
- Coconut Chicken | Sweet Chili Sauce
- Beef Taquitos | Chef's Salsa
- Meatballs | Creamy Demi

\$4<sup>50</sup> each

**BITES IN A CUP**

- JarCuteries | Meat, Cheese & Olives
- Antipasto | Salami, Cheese, Olive & Artichoke
- Caesar Cup | Parmesan Crouton
- Watermelon Mojito | Lime & Mint
- Heirloom Tomato & Cucumber Salad
- Chilled Shrimp Shooter | Cocktail Sauce
- Mahi Ceviche Shooter | Tortilla Chip
- Tomato Bisque | Grilled Cheese Triangle

\$5<sup>50</sup> each

**TWO BITES**

- Baja Fruit Skewer | Tajin & Chamoy
- Asparagus Wrapped in Prosciutto
- Smoked Salmon Canapé | Cucumber
- Coconut Shrimp
- Bacon Wrapped Shrimp
- Pacific-Island Chicken & Pineapple Skewer
- Chicken Flautas | Avocado Sauce
- Beef Carpaccio Crostini | Lemon Olive Oil
- Beef Satay | Spicy Peanut Sauce

\$5 each

**BITES BY THE HANDFULL**

- Chilled Vietnamese Spring Roll
- Potato-Asparagus Taco | Jalapeno-Cilantro Aioli
- Ahi Poke WonTaco | Ponzu
- Chipotle Chicken Slider | Caramelized Onion
- BBQ Chicken Flatbread
- Burger Slider | Pesto-Mayo Arugula & Tomato

\$5 each





# NOSH STATIONS



## NOSH | SNACK STATIONS

priced per guest | minimum order of 50  
Add Chef Attendant to any station \$100

### BISQUE & GRILL

Cupettes of Tomato Bisque  
Gourmet Grilled Cheese:  
Cheddar with Sweet & Spicy Bacon  
Brie with Caramelized Onions  
Pickle & Relish Bar

\$17

### BREAKFAST ALL DAY!

Buttermilk Fried Chicken  
Country Pan Gravy  
Golden Waffles  
Vermont Maple Syrup | Churned Butter  
Fresh Strawberries | Whipped Cream

\$17

### MASHED MAC'TINI BAR

Buttery Mashed Potatoes  
Creamy Mac N' Cheese  
GOURMET TOPPINGS  
Braised Short Rib Gravy | Bacon  
Blue Cheese | Cheddar  
Sautéed Mushrooms | Green Onions  
Fried Onions | Sour Cream

\$17

### GOURMET SLIDERS

Mini Hamburger & Veggie Sliders  
House Potato Chips & French Onion Dip

#### GOURMET TOPPINGS

Bacon | Gorgonzola | Cheddar  
Jalapenos | Pickles  
Red Onion | Lettuce | Tomato

#### SPECIALTY CONDIMENTS

BBQ Sauce | Dijon Mustard | Ketchup  
1000 Island | Pesto-Mayo | Garlic Ranch

\$16

### FRENCH FRY BAR

French Fries | House Potato Chips  
Waffle Cut Sweet Potato Fries

#### SPRINKLES

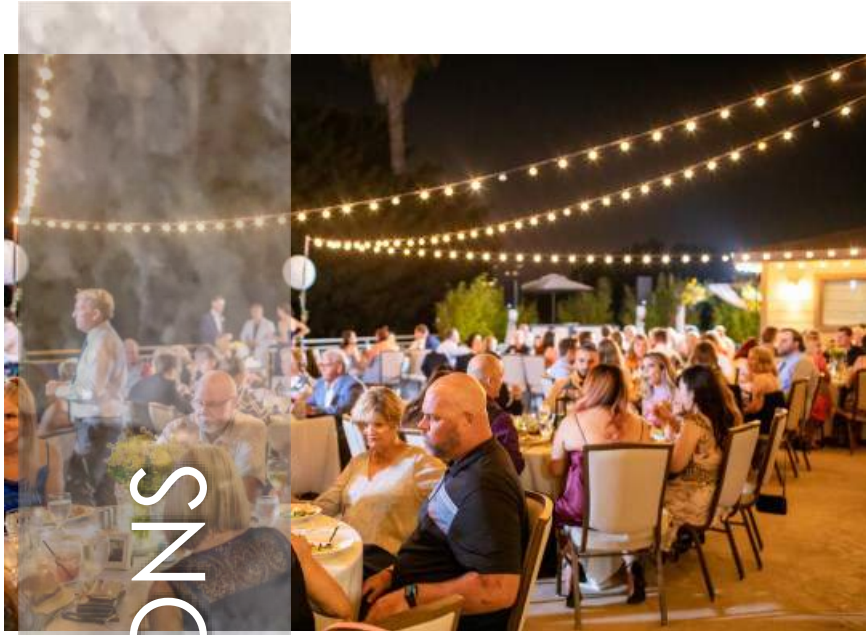
Himalayan Pink | Garlic Salt | Truffle Salt  
Parmesan | Chives | Bacon Bits

#### SAUCES

Ketchup | Onion-Sour Cream  
Garlic Ranch | Pesto-Mayo  
Sriracha Aioli | Malt Vinegar

\$13





# NOSH STATIONS

**NOSH | SNACK STATIONS**  
 priced per guest | minimum order of 50  
 Add Chef Attendant to any station \$100

**POKE BAR**  
 Add Chef Attendant to this station \$100  
 Ahi | Surimi  
 FOUNDATIONS  
 Rice | Crisp Wonton | Spring Mix  
 TOPPINGS  
 Red Onion | Green Onion | Cucumber  
 Radish | Fresnillo Chiles | Edamame  
 Cilantro | Seaweed Salad | Furitake |  
 Pickled Ginger  
 SAUCES  
 Ponzu | Soy | Coconut Amino<sup>GF</sup>  
 Ginger-Sesame | Sriracha |  
 Sriracha Aioli | Wasabi Ponzu

\$18

**AHI TUNA WONTACO TIERS**  
 Tiers of Crispy Wonton Taco Shells  
 Filled with Mix of Ahi, Fresh Cilantro,  
 Red Onion, Sesame, and Ponzu  
 ON THE SIDE  
 Wasabi | Pickled Ginger | Soy Sauce  
 Sliced Lemon

\$16

**STREET TACOS**  
 Mini Corn Tortillas  
 FILLING | SELECT 2 :  
 Chile-Lime Roasted Veggies  
 Cilantro-Grilled Fish  
 Baja Fried Fish  
 Chipotle-Rubbed Chicken  
 Carnitas-Style Slow-Cooked Pork  
 Carne Asada (add \$3)  
 TOPPINGS  
 Tomato | Onion | Cilantro |  
 Shredded Lettuce | Queso Fresco  
 Roasted Serrano | Escabeche  
 Avocado Salsa | House Salsa

\$15

**NACHO BAR**  
 Crispy Corn Tortilla Chips  
 TOPPINGS  
 Warm Cheese Sauce  
 Spicy Ground Beef  
 Tomato | Onion | Jalapenos  
 Black Beans-Roasted Corn Salsa  
 Avocado Salsa | House Salsa

\$11





# BUFFETS BY DESIGN



## BUFFETS BY DESIGN

priced per guest | minimum order of 30

Add \*Chef Attendant Carving | Barbecue Station \$100

### *Signature* **SAN JUAN HILLS BUFFET**

Fresh Rolls & Herb-Butter  
Baby Greens & Dressing Display  
Grilled Marinated Vegetable  
Seasonal Vegetables including: Zucchini,  
Mushroom, Asparagus, Bell Pepper & Onion  
Citrus-Herb Marinated Chicken  
Carved House Tri Tip Au Jus\*  
Roasted Rosemary Potatoes

Lunch \$33 | Dinner \$38

### *Rustic* **ITALIANO**

Parmesan-Garlic Bread  
Caesar Salad | Parmesan & Garlic Croutons  
Caprese Salad  
Mushroom & Creamy Pesto Pasta  
Italian Sausage & Meatballs  
Lemon-Rosemary Chicken  
Basil Roasted Vegetables

Lunch \$30 | Dinner \$34

### *Latin* **SOUTHWEST SWING**

'Mex'ed Greens  
Queso Fresco, Roasted Corn, Tomato & Red Onion  
Cilantro Vinaigrette & Chipotle Ranch  
Sweet Corn & Ortega Chile Tamale Pie  
House Slow-Cooked Carnitas  
Roast Chicken | Cilantro Sauce & Mango Relish  
Corn & Flour Tortillas  
Mexican Rice  
Smoky Black Beans

Lunch \$30 | Dinner \$34

### *Gourmet* **BURGER BUFFET**

Fresh Seasonal Fruit  
Green Salad or Cole Slaw  
Beef, Turkey or Veggie Burger\*  
Deluxe Toppings & Condiments  
Including: 4 Cheeses, Applewood Smoked Bacon,  
Grilled Onions, and Sautéed mushrooms.  
House Seasoned Potato Chips  
Smoked Gouda Mac N Cheese

Lunch \$26 | Dinner \$30



# CUSTOM BUILT BUFFET



## CUSTOM BUILT BUFFET

priced per guest | minimum order of 30

Add \*Chef Attendant Carving | Barbecue Station \$100

### BREAD – SELECT 1

Fresh Baked Rolls & Herb-Butter  
Garlic Parmesan Bread  
Corn Bread & Honey-Butter

### SALADS – SELECT 1 | *Additional Salad Add \$4*

Garden Greens Salad  
Choice of Two Dressings

Caesar Salad  
with Garlic Croutons & Parmesan

Mediterranean Spinach Salad  
with Tomato, Cucumber, Greek Olives,  
Feta and White Balsamic Vinaigrette

Cranberry, Walnut & Blue Cheese  
over Baby Greens with Raspberry Vinaigrette

Margot Salad  
Bibb Lettuce, Hearts of Artichoke & Palm,  
Shaved Asiago, Baby Heirloom Tomatoes,  
with Lemon-Herb Vinaigrette

Asian Cabbage & Carrot Salad  
with Sesame Dressing

Kale & Quinoa Salad  
Orange Slices & Almonds with Citrus Dressing

Fresh Seasonal Sliced Fruit

One Entrée Buffet Lunch \$27 | Dinner \$31  
Two Entrée Buffet Lunch \$33 | Dinner \$37  
Three Entrée Buffet Lunch \$39 | Dinner \$43

### ENTRÉES

Creamy Pesto Pasta with Mushrooms  
Chef's Spinach Lasagna  
Forrest Mushroom Risotto  
Salmon | Red Pepper Sauce  
Salmon En Croute\* | Chardonnay Sauce  
Grilled Citrus-Herb Marinated Chicken  
Roasted Pork Loin\*  
House Tri Tip\* | Black Pepper Demi  
Carne Asada | Chimichuri\*  
Garlic Shrimp *add \$3*  
Mahi | Cilantro Sauce & Mango Relish *add \$7*  
Braised Short Rib | Red Wine Demi *add \$3*  
Grilled Top Sirloin Steaks\* *add \$8*  
Prime Rib Au Jus \* *add \$12*

### SIDES – CHOICE OF 2 | *Additional Side Add \$4*

Garlic Mashed  
Rosemary & Garlic Sweet Potatoes  
Herb Roasted Red Potatoes  
Potatoes Au Gratin  
Rice | House Pilaf or Wild  
Mac N Cheese *with Smoked Gouda*  
Sautéed Green Beans  
Basil Roasted Vegetables  
Glazed Carrots  
Creamy Cauliflower Puree  
Roasted Bacon Brussel Sprouts *add \$1*







PLATED ENTREES

**PLATED ENTREES**

priced per guest | Entrée counts are due 7 days prior to your event with final guest count.  
Entrée selections must be designated at each place setting by host with escort card and/or ticket

**BREAD – SELECT 1**

- Fresh Baked Rolls & Herb-Butter
- Garlic Parmesan Bread
- Corn Bread & Honey-Butter

**SALADS – SELECT 1**

- Heart of Romaine Wedge  
red apple, sage derby, red onion, and  
spiced walnuts, with Champagne-vinaigrette
- Margot Salad  
bibb Lettuce, Hearts of Artichoke & Palm,  
Shaved Asiago, Baby Heirloom Tomatoes,  
with Lemon-Herb Vinaigrette
- Mediterranean Spinach Salad  
tomato, cucumber, Greek olives  
& feta-vinaigrette
- Baby Greens, Dried Berries, Walnut  
& Blue Cheese  
raspberry vinaigrette
- Mini Iceberg Wedge  
blue cheese, bacon, red onion  
with ranch drizzle
- Caesar Salad  
garlic croutons & parmesan
- Garden Greens Salad
- Soup of the Day

**ENTRÉE – SELECT 2**

- Seared Cauliflower Steak    
over sweet pea rice with sauteed shiitake, shallots  
& baby heirloom tomatoes, topped with sweet  
pea puree, dash of siracha, and micro basil  
Lunch \$24 | Dinner \$29
- Sweet Potato Chimichuri    
marinated roasted sweet potato, over quinoa-rice,  
served with black beans and sliced avocado,  
topped with flavorful chimichuri sauce  
Lunch \$24 | Dinner \$29
- Vegetable Napoleon    
grilled Portobello mushroom, zucchini, tomato,  
onion & mozzarella with pesto & marinara drizzle  
Lunch \$23 | Dinner \$28
- Carolina Chicken  
salt n pepper chicken breast with pepper jus,  
over maple sweet potato mash  
and bacon-brussel sprouts  
Lunch \$28 | Dinner \$32
- Forest Mushroom Chicken  
mushroom-chianti reduction,  
with cheesy risotto  
Lunch \$28 | Dinner \$32

Entrée Selections continue on next page





# PLATED ENTREES

## PLATED ENTREES

Continued from page 7

**Artichoke, Sundried Tomato & Mushroom Chicken**  
 creamy chardonnay sauce,  
 served with garlic mashed potatoes  
 Lunch \$28 | Dinner \$32

**Grilled Salmon**  
 over cauliflower puree, topped with chef's  
 signature red pepper sauce & crunchy onion  
 Lunch \$29 | Dinner \$33

**Paella del Mar**  
 saffron rice with shrimp, clams, mussels, mahi,  
 Spanish chorizo, tomato, and peas  
 Lunch \$29 | Dinner \$33

**Salmon En Croute**  
 baked in flaky pastry, topped with creamy  
 chardonnay sauce, served with  
 mashed potatoes & broccolini garnish  
 Lunch \$29 | Dinner \$33

**Seared Mahi**  
 cilantro cream & mango relish  
 served on wild rice with vegetable confetti  
 Lunch \$41 | Dinner \$45

**Signature Braised Short Rib**  
 tender short rib braised in rich red wine-demi  
 piled on top garlic mashed potatoes  
 Lunch \$32 | Dinner \$36

**House Sirloin Strip**  
 black-pepper demi, served with garlic mashed  
 potatoes & sautéed green beans  
 Lunch \$31 | Dinner \$35

**Flat Iron Steak**  
 with red wine demi, served with  
 bacon-cheese potato cake, and  
 vegetable garnish  
 Lunch \$35 | Dinner \$39

**Sirloin Baseball Cut**  
 forest mushrooms & chianti demi glace,  
 over gratin potatoes  
 Lunch \$38 | Dinner \$42

**Filet Mignon & Garlic Shrimp**  
 with cognac reduction, served with  
 roasted fingerling potatoes & grilled asparagus  
 Lunch \$48 | Dinner \$52

*Choice of 3 Entrees add upgrade fee of \$3 per person*

*Duet Plate add upgrade fee of \$6 per person*

**LIGHTER LUNCH FARE? SALAD & SANDWICH MENU AVAILABLE**

*Please Contact Event Sales Representative for Details*





# SWEETS & DESSERT

## SWEETS & DESSERT

### **PETITE MASON JARS** | \$5-50

*individually priced, minimum order 18 of each*

- Crème Brûlée
- Tapioca with Berry Compote
- Tropical Fruit Trifle
- Strawberry Shortcake
- Blue Berries, Lemon Curd & Cream
- Kahlua Mousse with Chocolate Drizzle
- Brownie & Cookie Trifle with Caramel
- Bread Pudding with Bourbon-Caramel
- Lemon-Micro Basil Sorbet | Kiwi Syrup
- Churro Cajeta | Ice Cream & Caramel

### **SWEET BITES**

*two dozen per order*

- Cookies \$66
- Brownies \$66
- Salted Caramel Pretzel Brownies \$70
- Lemon Bars \$66
- Apple Crumble Bars \$68
- Cream Puffs \$68
- Cinnamon Churros \$66
- Caramel Filled Churros \$69
- Petit Fours \$78
- Chocolate Covered Strawberries \$72

### **BRINGING YOUR OWN DESSERT?**

Dessert/Cake Service Fee per guest \$3  
*for any dessert not provided by San Juan Hills*



### **SLICED**

*individually priced, minimum order of 14*

- Tiramisu \$7
- Dulce de Leche Cheesecake \$12
- Cheesecake with Berry Puree \$9
- Fudge Lava Cakes \$12

### **CHEF'S ASSORTMENT** | \$10

*30 guest minimum*

- Gourmet Cookies | Apple Crumble Bars
- Petite Crème Brûlés
- Salted Caramel Pretzel Brownies

### **MORE S'MORES BAR** | \$9

*30 guest minimum*

- Large Marshmallows | Assorted Hershey Chocolate Bars & Peanut Butter Cups
- Graham Crackers | Caramel Syrup

### **THEMED SUNDAE BAR** | \$9

*30 guest minimum*

- Select One of the Following Themes:
- Fruity Tooty | Choc-Full of Chocolate
- Autumn Spice | Winter Holiday

### **ICE CREAM & COOKIE SANDWICH BAR** | \$8

Two Ice Cream Flavors

Homemade Cookies:

- Chocolate Chip
- Snickerdoodle
- White Chocolate Chip Macademia



# BAR & BEVERAGE



## HOSTED BAR & BEVERAGE

### HOSTED HOURLY

*two hour minimum | per guest 21 years & older*

#### Beer & Wine

Domestic, Craft, and Imported Beer  
House Wine & Champagne

Two Hours	\$20
Three Hours	\$27
Four Hours	\$34

#### House Select Bar

Domestic, Craft, and Imported Beer  
House Wine & Champagne  
Cocktails with Hendrick's, Tito's, Bacardi,  
Malibu, Captain Morgan, Jim Beam,  
Dewar's & Milagro \*

Two Hours	\$25
Three Hours	\$34
Four Hours	\$43

#### Premium Bar

Domestic, Craft, and Imported Beer  
Premium Red, White & Champagne  
Cocktails with Bombay Sapphire, Ketel One,  
Bacardi, Malibu, Captain Morgan,  
Jack Daniels, Crown Royal,  
Johnny Walker Black, Patron Silver  
and Don Julio\*  
Martinis, Mojitos, and Margaritas

Two Hours	\$30
Three Hours	\$41
Four Hours	\$52

*\* Shots, shooters, doubles are excluded from these packages*

### DRINK TICKETS

*priced per ticket*

Beer & House Wine \$9 | Select Bar \$10  
Premium Bar \$12

### HOSTED ON CONSUMPTION

Allows your guests their choice of drinks, to be calculated and paid at the end of your event. You may limit this option by selecting only certain items to be hosted and/or by hosting up to a pre-specified dollar amount. Current bar pricing on the day of event applies

### CASH BAR | NO HOST

Guests may purchase their own cocktails, beer & wine - Bartender Fee \$250.00

### WINE & SPARKLING

Bringing your Own Wine?

Corkage Fee	per 750ml bottle	\$17
Champagne Toast		\$5
Tray-passed Champagne Welcome		\$6
Bottomless Mimosas		\$18
House Sparkling	per bottle	\$24
House Wine	per bottle	\$28
Wine List Available Upon Request		





# BAR & BEVERAGE



## BAR & BEVERAGE

### SIGNATURE BARS

three hour minimum | per guest 21 years & older

#### Mimosa Bar

House Champagne, Sparkling Cider  
& Sparkling Bottled Water  
Orange Juice, Cranberry Juice,  
& Pomegranate Juice  
Fresh Seasonal Berries, Orange Slices,  
Cubed Pineapple, Melon, Mango,  
Fresh Mint & Basil

Three Hours | \$24

#### Build-Your-Own Bloody Mary Bar

House Vodka, Tomato Juice,  
Bloody Mary Mix,  
Worstershire, A-1, Tabasco, Horseradish,  
Celery Salt, Kosher Salt, Black Pepper,  
Cayenne, Lemon Pepper, Tejin,  
Cut Lemons, Cut Limes, Celery, Olives,  
Cucumbers, Jalapenos, Pepperocinis,  
and Bacon

Three Hours | \$24

### SOFT DRINKS & BEVERAGES

per guest

Unlimited Soft Drinks, Tea & Coffee | \$3  
Lemonade & Iced Tea Station | \$3  
Self-Serve Coffee Bar | \$2

#### Infused Refreshment Station | \$6

Select 2:

Strawberry-Lemonade  
Mint-Lime Refresher  
Cucumber-Melon-Lime Medley  
Blue Berry-Lemon-Basil Water  
Jamaica  
Horchata  
Orchard Sangria add \$4

#### Warming Bar | \$6

House Coffee  
Plus Select 1:  
Mexican Hot Chocolate  
Minty Chocolate  
Vanilla Café Latte  
Spiced Apple Cider  
Chai Maple Cider  
Green Tea  
Hot Buttered Rum add \$4



# UPGRADES & RENTALS



## ROOM, UPGRADES & RENTALS

### Additional Hours and Set-Up

Additional Event Hour	\$600
Additional Set-up Hour	\$150
Theater Set-Up Fee per chair	\$1 <sup>50</sup>
Bridal Room Rental	\$200

### Food & Beverage Equipment

Portable Bar Set-Up Fee	hosted bar	\$150
	cash bar	\$200
Jockey Box, 2 taps		\$100

### Patio

Portable Heaters	\$35-80
9' Market Umbrellas each	\$40

### Entertainment & Fun

Dance Floor up to 18'x18'	\$300
Corn Hole	\$25
Giant Jenga	\$15
Satellite Radio	Complimentary
Assorted Apothecary Jars (7), each	\$9

### Audio-Visual

Wireless Handheld Microphone	\$75
LCD projector	\$75
70" Flat Panel Monitor   HDMI	\$75
Portable Amp, Speakers & Mic	\$125

### Linen Upgrades

Overlays cotton-blend: black, white, ivory, sandalwood, pink, burgundy, gold, red, green, royal blue, or wedgewood blue

72" Square	\$5
85" Square	\$9

### Specialty Runners:

Gzhel, blue & white, 16" x 120" (12)	\$8
Poppy, red & gold, 13"x108" (12)	\$8

Floor Length, Colored & Specialty Linen  
please ask Event Manager for quote

### Table Tops

Candle Lantern Centerpieces each	\$8
Glass Votive with Tealight each	\$.65

### Additional Tables & Chairs

8' Table with draped linen	\$15
6' Table with draped linen	\$13
4' Table with draped linen	\$11
60" Round Table with draped linen	\$15
30" Tall Cocktail Table with drape linen	\$15
½ Moon Table with draped linen	\$13
Chiavari Chair	\$8
black, brown, natural, gold, silver & white price includes delivery and set-up fees	
Crossback Chair	\$14
tan or dark brown price includes delivery and set-up fees	
Folding Chairs	\$4
brown, black, natural, white price includes delivery and set-up fees	





# Minimums | Terms of Agreement

## Food, Alcohol & Beverage

All food, alcohol and beverage must be provided by San Juan Hills Golf Club. A cake service/cutting fee will apply to any dessert not provided by San Juan Hills Golf Club and may require a signed release of liability. In accordance with Alcoholic Beverage Control regulations, no outside liquor is allowed to be brought onto the premises. Bottles of wine provided by the client must be served by San Juan Hills Golf Club service staff and will be subject to a \$15 corkage fee. All guests will be subject to providing valid identification for age verification when requested. San Juan Hills Golf Club reserves the right to refuse service to any person that appears intoxicated. Final menu selections are due 14 days prior to your event date, entrée counts are due 7 days prior to your event date. All item prices are subject to change based on current cost of supplies. Luncheon Menu pricing will not be honored for Dinner events.

## Minimums & Guest Counts

At the time of reserving your date you will commit to a food and beverage minimum for your event and provide an anticipated number of guests.

Food, Bar & Beverage (FB&B) Minimums are determined by requested space, time of year and availability. Minimums for private events are based on client hosted FOOD, BAR & BEVERAGES sales only. These minimums do not include: allied services/rentals, service charge/gratuity or sales tax. In the event that hosted food, bar & beverage sales do not total specified minimums San Juan Hills Golf Club will apply the difference as a room fee.

Your final guest count guarantee is due no later than 7 days prior to your event. For ordering purposes, final guest counts that are not confirmed by this time will default to the initial anticipated guest count provided at the time of booking. Guaranteed guest counts cannot be decreased once established. You will be charged for the guaranteed guest count or actual attendance, whichever is greater. If your guaranteed guest count and arranged menu total less than the agreed food and beverage minimum you may choose to add enhancements to make up the difference, otherwise the difference to the food and beverage minimum will be added to your final balance as a room fee.

## Payments & Deposits

A non-refundable and non-transferable deposit and a signed contract are required to secure your date. The initial deposit is 25% of the anticipated balance or \$1,000 whichever is greater; for smaller events (74 guests or less) 25% or \$500 whichever is greater. A second deposit of 50% estimated balance will be due 4 months prior to event. The final balance is due with final guest count, 7 days prior to your event. Acceptable payments methods: cash, company check, cashier's check or credit card. The Client will reimburse San Juan Hills Golf Club of any and all collection costs incurred, including but not limited to Bank Fees, Collection Agency Fees, Attorney Fees, etc. A valid credit card on file will be required as back-up for any form of payment to cover any additional charges incurred on the day of the event.

## Service Charge & Sales Tax

A 22% taxable service charge and current sales tax will be applied to all applicable charges associated with your event in accordance with the California State Board of Equalization Regulation No. 1603(g).

## Event Times

Four hours are allotted for event time. Additional time must be pre-arranged, is subject to availability and will be charged at the rate of \$600 for each additional hour. Due to noise ordinances no event may exceed midnight. Access to the event site is guaranteed available one hour and thirty minutes prior to your scheduled event start time at no additional cost, additional set up time is subject to availability, additional fees and approval by the Director of Special Events.

## Cancellation Policy

All cancellations must be submitted in writing to the Director of Special Events. Any deposits that have been submitted up to the time of cancellation are subject to forfeiture and are non-refundable. Cancellations submitted and received within 60 days of the scheduled event date are subject to the full anticipated food and beverage charges plus service charge and sales tax.

## Liability, Vendors and Decor

San Juan Hills Golf Club reserves the right to inspect and control all private functions. You are responsible for your guests and their conduct during your event. Damages to the property by you, your guests or vendors will be charged accordingly.

San Juan Hills Golf Club does not assume any liability for personal property left on the premises prior to, during or following your event.

Volume level for all entertainment will be subject to manager approval. San Juan Hills retains the right to have any uncooperative entertainment removed from the premise.

All decorations are to be approved by the Director of Special Events. No staples, tape, nails or similar materials are allowed. Candles must conform to current local fire code regulations. No confetti or glitter.

