PRIVATE EVENTS & PARTIES

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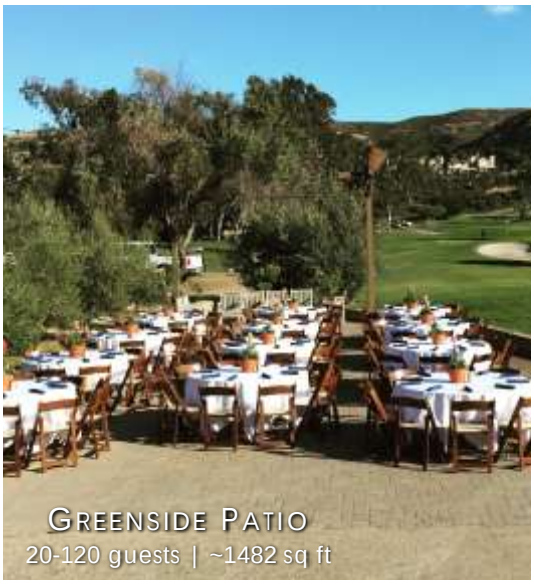
Thank you for considering San Juan Hills Golf Club for your special event. The Golf Club is nestled in between the historic town and hills of San Juan Capistrano; located just minutes south of the Mission San Juan Capistrano and north of the 5 freeway on San Juan Creek Road. San Juan Capistrano is centrally 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.

ROOMS & PATIOS

VERANDA PATIO
200 guests | ~2000 sq ft



GREENSIDE PATIO
20-120 guests | ~1482 sq ft

PRO SHOP PATIO
10-50 guests

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

SUNSET TERRACE
40-240 guests | ~2662 sq ft
Formerly the First Tee Patio

TERRACE LOUNGE
20-60 guests | ~1000 sq ft

Rent & Minimums

All Breakfast | Lunch | Dinner Events Include:

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

Rents & Minimums

Square Feet | Capacity | Rental Fee[1] | Food & Beverage Minimums
Rentals and Food & Beverage Minimums are based on date and time, for date specifics please contact Event Manager

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

Green View Room with Veranda Patio

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

3950 sq ft	Seats 50-300	$1500-2000 Rent	$3500-9000 Minimum

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

Sunset Terrace

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

2662 sq ft	Seats 50-200	$500-1000 Rent	$2500-9000 Minimum

Terrace Lounge

Cozy indoor private space adjoining the Sunset Terrace

1000 sq ft	Seats 20-60	$200-600 Rent	$750-1500 Minimum

Shop Patio (Semi-Private)

Semi-Private outdoor area near Lounge Entrance

	Seats 20-30	$200-300 Rent	$750 Minimum

BREAKFAST & BRUNCH

BREAKFAST & BRUNCH BUFFET

Base Price $23 per guest | 20 guest minimum | *Continued on page 5*

FRUIT & SALAD *Select One*

- Fresh Seasonal Fruit
- Greek Yogurt, Granola & Berry Parfaits
- Hearts of Romaine, Sage Derby, Apple, Spiced Nuts & Shallot Vinaigrette
- Pear, Asiago, Arugula & Baby Spinach Champagne Vinaigrette
- Blackberry, Blueberry & Goat Cheese Cucumber, Avocado, Arugula & Maple-Lime Dressing +$3

EGGS *Select One*

- Traditional Scrambled
- Roman Scramble *with* Ricotta & Chives
- Denver Scramble *with* Ham, Bell Pepper, Onion & Cheddar
- Huevos a la Mexican scrambled with Tomato, Serrano & Onion
- Chilaquiles Egg Casserole
- Frittata *with* Italian Sausage, Goat Cheese & Fresh Basil
- Eggs Benedict *with* Canadian Bacon, English Muffin & Hollandaise +$3
- Omelet Station +$3
  plus $100 Chef fee per 50 guests

POTATO *Select One*

- Hash Browns
- Breakfast Potatoes *with* Onion & Bell Pepper
- Potato Pancakes *with* Apple Sauce & Sour Cream

GRAINS *Select One*

- Corn & Flour Tortilla with Butter & Salsa
- Assorted Pastries, Muffins & Croissants
- Assorted Toast *with* Butter & Jam
- Bagels *with* Butter & Jam
- Warm Sticky Buns
- Cinnamon Bread Pudding
- Warm Oatmeal *with* Brown Sugar, Butter, Cream & Raisins
- Pancakes* +$3
- Waffles* +$3
- French Toast* +$3
  *Powdered Sugar, Cinnamon Sugar, Maple Syrup & Butter

BEVERAGE

- Fresh Brewed Regular & Decaf Coffee
- Assorted Hot Teas
- Iced Tea upon request
- Fresh Squeezed Orange Juice +$4
- Juice Bar +$6
  Orange, Grapefruit, Cranberry & Apple
- Bottomless Mimosas + $20

BREAKFAST & BRUNCH

BREAKFAST & BRUNCH BUFFET

Continued from page 4

PROTEIN ADD ONS *Per guest*

- Sweet N Spicy Bacon +$6
- Applewood Smoked Bacon +$5
- Breakfast Sausage Patties +$4
- Bacon & Sausage +$6
- Chicken Apple Sausage Links +$5
- Smoked Kielbasa +$5
- Fried Chicken & Country Gravy +$8
- Smoked Salmon *with* Capers, Red Onion & Cream Cheese +$8
- Roasted Side of Salmon +$7
- Pineapple Glazed Ham +$6,
- Garlic Honey Roasted Tri Tip Au Jus +$6, with carving chef add $100

Breakfast Buffet Base Price $23 per guest
20 guest minimum
Additional Fruit/Salad $4
Additional Egg $6
Additional Grain/Bread $5
Half Order Additions please add $1
to listed price per item.

SUNRISE TRAYS

each serves up to 50 guests

The Whole Fruit Basket
Assorted Whole Apples, Oranges, Bananas & Seasonal
$125

Fresh Seasonal Fruit
Chef's Selection
$225

Yogurt Bar
Greek Honey Yogurt, Granola, & Fresh Berries
$295

Morning Bread
Assorted Muffins, Pastries & Croissants
$215

Avocado Toast
Fresh Avocado & Assorted Toast, with Pickled Red Onion, Dressed Arugula, & Hardboiled Egg with Lemon-Pepper, Garlic-Salt, and Tajin
$395

Deviled Eggs
Topped with Bacon Sprinkles, Green Onion & Paprika
$250

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 $495
Cocktail Sauce | Horseradish | Lemon

Sushi 108 pcs. $340
California Roll | Tempura Shrimp Roll
Ahi Roll | Sriracha Aioli, Spicy Ponzu, and Wasabi Citrus Dips

This & A Lot of That $525
Chef's Selection of Cheese, Charcuterie, Olives & Artichoke Hearts

Antipasto $525
Salami, Capocollo, Toscano, Mozzarella, Artichokes, Mushrooms and Olives

Cheese Assortment $395
Crackers & Crostinis | Gourmet Jams

Baked Brie in Puff Pastry $265
Honey-Fig-Berry-Pistachio Topping
Crostini

Burrata Bruschetta $340
Fresh Burrata | Tomato-Basil Bruschetta
Dressed Greens | Crostini

Spinach-Artichoke Fondue $325
Tortilla Chips

Fresh Seasonal Fruit $295
Chef's Selection

Loaded Hummus $275
House Hummus | Cucumber-Tomato
Feta | Olives | Flatbreads

Crudité $225
Fresh from the Garden Bites
French Onion Dip

Grilled Marinated Vegetables $295
Extra Virgin Olive Oil & Fresh Herb Marinade
Basil-Garlic Aioli

Spicy Edamame $210
Sauteed with Garlic & Sweet Chile Sauce

Deli Counter $495
Turkey & Poblano Aïoli
Ham & Whole Grain Mustard
Roast Beef & Creamy Horseradish
Assorted Small Rolls

Chip & Dip $235
Crunchy Corn Tortilla Chips
Trio of Salsas: House Red, Avocado Green, & Pico de Gallo
ADD Guacamole +$100

HORS D'OEUVRES

HORS D'OEUVRES

Stationed or Passed | Individually Priced | 30 order minimum each

BITE — $5 each

Elote Corn Bites | Queso-Cilantro Aioli

Caprese Skewer | Basil & Balsamic

Falafel Bites | Tzatziki

Poblano Cheese Rolls

Florentine Stuffed Mushrooms

Stuffed Chiles | Bacon-Cream Cheese

Pacific-Island Mahi & Pineapple Skewer

Smoked Salmon Mousse Canapé

Coconut Shrimp

Bacon Wrapped Shrimp

Indian Chicken 65

Chicken Taquitos | Avocado Sauce

Tandoori Chicken Skewer

Thai Turkey Meatballs | Peanut Sauce

Meatballs | Creamy Demi or Marinara

Carne Asada Skewer with Chimichuri

BITES IN A CUP — $5.50 each

Caesar Cup | Parmesan Crouton

Watermelon Mojito | Lime & Mint

Baja Fruit Skewer | Tajin & Chamoy

Tomato Bisque Shooter | Grilled Cheese

Chilled Shrimp Shooter | Cocktail Sauce

Steamed Shrimp Wonton | Spicy Ponzu

Mahi Ceviche Shooter | Tortilla Chip

JarCuteries | Meat, Cheese & Olives

BITES BY THE HANDFULL — $6 each

Also perfect for a Late Night Snack!

Potato-Asparagus Taco | Jalapeno-Cilantro Aioli

Margherita Flatbread

Ahi Poke WonTaco | Pablano-Avo-Wasabi Aioli

Lettuce Wrap Boats | Asian Chicken

BBQ Chicken Flatbread

Fried Chicken Slider | Spicy-Honey-Aioli

Burger Slider | Pesto-Mayo Arugula & Tomato

NOSH STATIONS

NOSH | SNACK STATIONS

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

GOURMET SLIDERS $16

Mini Hamburger & Veggie Sliders

GOURMET TOPPINGS

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

SPECIALTY CONDIMENTS

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

FRENCH FRY BAR $13

French Fries | Tater Tots
Waffle Cut Sweet Potato Fries
Assorted Sprinkles & Dipping Sauces

STREET TACOS $16

Mini Corn Tortillas

FILLING | SELECT 2 :

Chile-Lime Roasted Veggies |
Cilantro-Grilled Fish | Baja Fried Fish
Chipotle Chicken Asada | Carnitas
Carne Asada (add $4)

TOPPINGS

Queso Fresco | Tomato | Onion |
Cilantro | Shredded Lettuce |
Roasted Serrano | Escabeche
Avocado Salsa | House Salsa

BREAKFAST ALL DAY! $17

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

MASHED MAC'TINI BAR $17

Mashed Potatoes & Mac N' Cheese

GOURMET TOPPINGS

Braised Short Rib Gravy | Bacon
Blue Cheese | Cheddar
Sautéed Mushrooms | Green Onions
Fried Onions | Sour Cream

POKE BAR $18

Add Chef Attendant to this station $100

Ahi | Surimi

FOUNDATIONS

Rice | Spring Mix

TOPPINGS

Red Onion | Green Onion | Cucumber
Radish | Fresnillo Chiles | Edamame
Cilantro | Seaweed Salad | Furitake
Pickled Ginger | Wonton Strips

SAUCES

Ponzu | Soy | Sriracha | Sriracha Aioli

Plated Light Lunch

Plated Light Lunch

$24 per guest | Includes Soft Drink, Iced Tea or Fresh Brewed Coffee

Entrée counts are due 10 days prior to your event. Host to designate selections at each place setting with escort card/ticket

Add Rolls & Butter for $1 | Add Cup of Soup for $4 | Add Petit Sweet for $4 (p14)

Entrée – Select 2 *additional Selection add $2 per guest*

Cobb Salad
chopped lettuce, grilled chicken, bacon, egg, tomato, avocado and blue cheese crumbles, served with blue cheese & vinaigrette dressing on the side (special orders due 10 days prior to event)

Emerald Garden
grilled chicken over baby spinach and arugula, crisp green apples, green onion, almonds, and shaved sage-derby cheese, with champagne vinaigrette

Fancy, Fancy Nancy Salad
grilled chicken over gourmet greens, persian cucumbers, feta, blue and black berries, slivered almonds & lime-honey vinaigrette

Salmon Caesar
pan-seared salmon over crisp romaine tossed with croutons, parmesan & classic dressing, garnished with grilled lemon

Brutocao Salad
grilled shrimp over butter lettuce & arugula with hearts of palm & artichokes, baby heirloom tomatoes, shaved asiago, and lemon-vinaigrette

Green Goddess Sandwich
spinach, cucumber, avocado, tomato, red onion, sprouts, and basil-chive cream cheese on multi-grain bread, served with fresh fruit

Chipotle Chicken Salad Croissant Sandwich
zesty chicken salad, spinach, and tomato, in a flaky croissant, served with potato salad

Basil Turkey Wrap
turkey, provolone, spinach, tomato & pesto-mayo, in basil wrap, served with pasta salad

Chicken Lettuce Wraps
chicken & chestnuts cooked in garlic-ginger-ponzu in three leafy wraps, served with Asian slaw

Pesto Pasta
Pasta tossed with sauteed mushrooms & creamy pesto, served with parmesan-garlic bread (V)

Sweet Potato Chimichurri
marinated roasted sweet potato, over quinoa-rice, served with black beans and sliced avocado, topped with flavorful chimichuri sauce (V, GF)

Chipotle Chicken Rice Bowl
grilled chicken with house chipotle sauce with rice, black beans, avocado, pico de gallo

Mediterranean Tabouleh Bowl
tabouleh tossed with chick peas, tomato, onion, fresh parsley, lemon, and olive oil; topped with grilled chicken, feta, roasted red pepper, olives, and pickled onion

Teriyaki Chicken Bowl
tender glazed chicken with fresh vegetables, green onions & white rice

LUNCH BUFFETS

LUNCH BUFFETS

$30 per guest ($34 *if served after 3:00*) | Includes Soft Drink, Iced Tea or Fresh Brewed Coffee

THE HILLS LUNCH

▫ SELECT 3 SALADS ▫

Mixed Green Salad, Fresh Fruit,
Pasta Salad, Homemade Soup,
Cole Slaw, Potato Salad, or
Upgraded Salad from page 12 (+$1)

▫ PETITE SANDWICHES ▫

Chipotle-Chicken Salad
on flaky croissant with cucumber & spinach

Roast Beef
on roll with creamy horseradish, tomato & arugula

▫ DESSERT ▫

Trio of Baked Sweets

Gourmet BURGER

Mixed Green Salad with Ranch & Vinaigrette
Watermelon Wedges
Waygu Beef or Veggie Burger
Add gas grill and Chef for $100
Deluxe Toppings & Condiments
Including: 4 Cheeses, Applewood Smoked Bacon, Grilled Onions, and Sautéed mushrooms.
French Fries

Add Baked Beans $2 | Add Mac N Cheese $3
Add Turkey Burgers $2 | Add Chicken Breasts $4

MEDITERRANEAN

Warm Soft Pita Bread & Hummus
Greek Salad with baby spinach, cucumber, tomato, red onion, feta, and Kalamata olives
Herb & Lemon Marinated Chicken
Rice Pilaf
Marinated Grilled Vegetables

Pacific LUAU

Hawaiian Rolls
Hula Salad with baby greens, mango, carrots cucumber, pickled onion & honey-lime dressing
Macaroni Salad
Polynesian Chicken
Hawaiian Fried Rice

Add Kahlua Pork with Asian Barbecue Sauce $6

TOSTADA & TACO

Nuevo 'Mex'ed Greens
Jicama, Corn, Cucumber, Red Onion & Cotija
Avocado-Lime Vinaigrette & Chipotle Ranch
Flour Tortillas & Crisp Corn Tostada Shells
Chopped Chicken Asado
Ortega Refried Beans
Mexican Rice
Toppings & Condiments

Add Chips & Salsa $2 | Add Guacamole $3
Add Carnitas $4 | Add Carne Asada $6

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 $43

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

Latin SouthWest Swing $39

Nuevo 'Mex'ed Greens

Jicama, Corn, Cucumber, Red Onion & Cotija

Avocado-Lime Vinaigrette & Chipotle Ranch

Homemade Pork Tamales

Chicken Mole

Cheese Enchilada Suizas

Corn & Flour Tortillas

Mexican Rice

Garlic-Rosemary Pinto Beans

Ceja's Barbecue $39

Hawaiian Rolls

Cajun Cole Slaw

Citrus Chicken Quarters

with Chipotle Orange Sauce

Baby Back Ribs

with Smokey Barbecue Sauce

Whiskey-Molasses Baked Beans

Sweet Corn on the Cob

Add Smoked Gouda Mac N Cheese $4

Add Shredded Barbecue Pork & Rolls $6

Rustic Italiano $38

Parmesan-Garlic Bread

Caesar Salad | Parmesan & Garlic Croutons

Caprese Salad

Mushroom & Creamy Pesto Pasta

Italian Sausage & Meatballs

Lemon-Rosemary Chicken

Basil Roasted Vegetables

All Meat Dishes are prepared Gluten Free except for the following items: Pork Tamales and Meatballs, (you may request gluten free)

Halal: Chicken = upgrade $2, Beef = upgrade $4

CUSTOM BUILT BUFFET

CUSTOM BUILT BUFFET

One Entrée Buffet $36 | Two Entrée Buffet $42 | Three Entrée Buffet $47
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
Corn & Flour Tortillas

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

Mediterranean Spinach Salad
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

Chop House Salad
Iceberg Lettuce with Bacon, Grape Tomatoes
Gorgonzola, & Crispy Onions with garlic-ranch
and vinaigrette dressing

Fancy Nancy Salad
Arugula & Greens, Persian Cucumbers, Feta
Blue and Black Berries, Slivered Almonds
& Lime-Honey Vinaigrette

Caesar Salad
Garlic Croutons & Parmesan

Garden Greens Salad
Choice of Two Dressings

Fresh Seasonal Sliced Fruit

ENTRÉES

Creamy Pesto Pasta with Mushrooms
Chef's Spinach Lasagna
Stuffed Portobello Mushroom
Salmon | Red Pepper Sauce
Salmon En Croute* | Chardonnay Sauce
Grilled Citrus-Herb Marinated Chicken
House Tri Tip* | Black Pepper Demi
Braised Short Rib | Red Wine Demi
Carved Beef Tenderloin* | Chimichuri
Garlic Shrimp Skewers
Mahi | Cilantro Sauce & Mango Relish *add $7*
Grilled Top Sirloin Steaks* *add $9*
Prime Rib Au Jus * *add $14*

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

Garlic Mashed
Rosemary & Garlic Sweet Potatoes
Herb Roasted Potatoes
Potatoes Au Gratin
Rice | Wild Blend or Saffron Basmati
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 10 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

Fancy Nancy Salad
Arugula & Greens, Persian Cucumbers, Feta Blue and Black Berries, Slivered Almonds & Lime-Honey 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

ENTRÉE – SELECT 2

Seared Cauliflower Steak $29
over sweet pea rice with sauteed shiitake, shallots & baby heirloom tomatoes, topped with sweet pea puree, dash of siracha, and micro basil

Sweet Potato Chimichuri $29
marinated roasted sweet potato, over quinoa-rice, served with black beans and sliced avocado, topped with flavorful chimichuri sauce

Stuffed Pasilla Chile $28
filled with edamame, corn, bell pepper, onion, and mozzarella cheese, with poblano-cream sauce, cilantro-rice and Fresnillo chile garnish

Coconut-Curry Chicken $34
topped with chiles & onions, served over saffron rice with smoked-paprika grilled squash

Jidori Chicken Colorado $34
topped with housemade Chile Colorado sauce and green onions, served with lime rice and Mexi-can grilled squash

Forest Mushroom Chicken $34
mushroom-chianti reduction, with cheesy risotto

Entrée Selections continue on next page

PLATED ENTREES

PLATED ENTREES

Continued from page 7

San Juan Chicken $35
roasted over smashed garlic red potatoes with creamy poblano sauce, garnished with roasted corn-edamame succotash

Grilled Salmon $37
over mashed potatoes with roasted brussel sprouts topped with lemon-butter sauce

Grilled Whitefish $37
Swai Sole over Jasmine rice & green beans, garnished with sweet chile glaze, parsley & chile strings

Roasted Salmon $39
Over Jasmine rice, with Chef's mild red pepper sauce, topped with mango relish, served with Haricot vert

Seared Mahi $43
topped with pineapple salsa and lemongrass-coconut cream sauce, served on sweet potato mash

Signature Braised Short Rib $40
tender short rib braised in rich red wine-demi piled on top garlic mashed potatoes

House Sirloin Strip $40
black-pepper demi, served with garlic mashed potatoes & sautéed green beans

New York Steak $46
with cognac-peppercorn demi, served with blue cheese smashed potatoes, and prosciutto wrapped asparagus

Sirloin Baseball Cut $44
forest mushrooms & chianti demi glace, over gratin potatoes

Filet Mignon & Petit Lobster $55
with shallot-balsamic reduction & clarified butter, served with garlic mashed potatoes & roasted brussel sprouts

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

All Entrees are prepared Gluten Free except for the following items: Salmon En Croute, Crispy Onions on the Grilled Salmon, and Classic Fried Chicken

Halal: Chicken = upgrade $2, Beef = upgrade $4

Sweets & Dessert

Sweets & Dessert

Sweet Bites
two dozen per order

Cookies $66
Blondie Bars $66
Brownies $66
Salted Caramel Pretzel Brownies $70
Lemon Bars $66
Strawberry Cheesecake Bars $66
Apple Crumble Bars $68
Cinnamon Churros $66
Petit Fours $78
Chocolate Covered Strawberries $72

Petit Sweets | $6 each
minimum order 18 of each

Crème Brûleé
Banana Bread, Berry, Pineapple & Mango Trifle
Strawberry Shortcake
Blue Berries, Lemon Curd & Cream
Banana Foster with Salted-Caramel Crust
Buttercake Cups
Tiramisu
Chocolate Lava Cake
Brownie & Cookie Parfait with Caramel
Bread Pudding with Bourbon-Caramel

Petit Frozen Scoops | $7 each

Lemon-Micro Basil Sorbet | Kiwi Syrup
Churro Cajeta | Ice Cream & Caramel
Ice Cream Sundae

Bringing Your Own Dessert?

Dessert/Cake Service Fee per guest $4
for any dessert not provided by San Juan Hills

Individual Sweets
individually plated & priced, minimum order of 12

Dulce de Leche Cake $12
Cheesecake with Berry Puree $10
Toffee Butter Cake $12
Chocolate Molten Bundt Cake $12

Chef's Assortment | $11 per person
30 guest minimum

Snickerdoodle Cookies | Lemon Bars
Banana Foster with Salted-Caramel Crust
Chocolate Chip Brownies

More S'mores Bar | $9 per person
30 guest minimum

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

Themed Sundae Bar | $9 per person
30 guest minimum

Select One of the Following Themes:
Traditional | Autumn Spice | Winter Holiday

Freezer Full | $9 per person
30 guest minimum

Grab fresh from the freezer: Drumsticks, ChipWich, Strawberry Shortcake Bar , Load'd Cup, and Lemon Italian Ice

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 Tanqueray, Tito's, Bacardi, Malibu, Captain Morgan, Jim Beam, Dewar's & Jimador *

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

Premium Bar*
Domestic, Craft, and Imported Beer
Premium Red, White & Champagne
Upgraded Liquor * & Cocktails Selections
Includes Mojitos, Martinis, Old Fashions, Mules, and Margaritas

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

* Table Wine Service Upgrade Fee per guest | $2 during dinner
** Shots, shooters, doubles are excluded*

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 | $20
Champagne Toast $6
Tray-passed Champagne Welcome $8
Bottomless Mimosas $20
House Sparkling per bottle | $28
House Wine per bottle | $30
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, Mango, Pineapple, and
Pomegranate Juices
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 | $5
Lemonade & Iced Tea Station | $5
Self-Serve Coffee Bar | $4

Infused Refreshment Station | $9
Select 2:
Strawberry-Lemonade
Lavender Lemonade
Blackberry *Faux*jito with Mint & Lime
Cucumber-Serrano-Cilantro Lemonade
Blue Berry-Lemon-Basil Water
Sparkling Apple-Cranberry
Jamaica
Horchata

Warming Bar | $7
House Regular & Decaf Coffee
Plus Select 1:
Mexican Hot Chocolate
Minty Chocolate
Vanilla Café Latte
Spiced Apple Cider
Chai Maple Cider
Green Tea

UPGRADES & RENTALS

ROOM, UPGRADES & RENTALS

Additional Hours and Set-Up	
Additional Event Hour	$300
Additional Set-up Hour	$150
Theater Set-Up Fee per chair	$1.50
Bridal Room Rental	$200
Table Tops & Decor	
Candle Lantern Centerpieces each	$8
Glass Votive with Tealight each	$.65
Napkin Rings each	$.50
Basket Weave or Wood	
Plate Charger each	$2
Rustic Faux Wood, Gold Dot or Silver	
Additional Tables & Chairs	
8' Table with draped linen	$24
6' Table with draped linen	$19
4' Table with draped linen	$11
60" Round Table with draped linen	$19
30" Tall Cocktail Table with drape linen	$19
½ Moon Table with draped linen	$19
Cream Sweetheart Couch	$75
Chiavari Chair	$8
black, brown, natural, gold, silver & white price includes delivery and set-up fees	
Crossback Chair	$14
oak or driftwood price includes delivery and set-up fees	
Folding Chairs	$4
black, natural, or white price includes delivery and set-up fees	

Linen Upgrades

Overlays cotton-blend: black, white, ivory, sandalwood, burgundy, gold, red, green, royal blue, or wedgewood blue	85" Square	$9

Specialty Runners:

Gzhel, blue & white, 16" x 120" (12)	$8
Poppy, red & gold, 13"x108" (12)	$8
Dahlia, apricot, mocha & gray , 13"x90" (10)	$7

Floor Length, Colored & Specialty Linen

please ask Event Manager for quote

Patio		
Portable Heaters		$35-80
Fire Pit Tables 40" x 68": (2)		$50
9' Market Umbrellas each		$40
Corn Hole		$25
Giant Jenga		$15
Entertainment & Fun		
Portable Bar Set-Up Fee	hosted bar	$150
	cash bar	$200
Jockey Box, 2 taps		$100
Dance Floor up to 18'x18'		$300
Satelitte 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

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 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 10 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 may be required 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). Service Charge is not a Tip/Gratuity. Service Charge is applied to all services at San Juan Hills Golf Club and is used to pay for: labor, utilities, insurance, and delivery fees, among other incidentals. A portion is pooled, distributed, and taxed to the staff on their paycheck. Additional gratuity is not expected, but is appreciated as reward for good service

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 outside music must be turned off by 10:00pm, and no interior 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.

EVENT VENUE SITE MAP
CLUB GROUNDS & EVENT SPACES • SCALE FOR REFERENCE
TEE
SUNSET TERRACE 20-220
LOUNGE 20-60
Restrooms
Sports Bar
GREEN VIEW ROOM 20-200
CASCADA LAWN (First Tee)
SHOP PATIO
VERANDA 150-200
CART RETURN AREA
GOLF SHOP
PRACTICE PUTTING GREEN
GREENSIDE PATIO 20-140
0
50 FT

GREEN VIEW ROOM
Sports Bar
Bridal Room
VERANDA
SUNSET TERRACE
LOUNGE
SHOP PATIO
GREENSIDE PATIO
Putting Green
Golf Shop
CASCADA LAWN
First Tee