

PRIVATE EVENTS & PARTIES



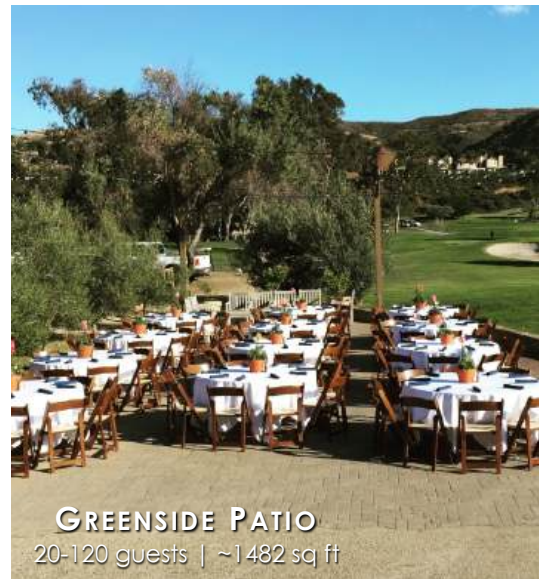
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Thank you for considering San Juan Hills Golf Club for your special event. The Golf Club is nestled in between the historic town and hills of San Juan Capistrano; located just minutes south of the Mission San Juan Capistrano and north of the 5 freeway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



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

ROOMS & PATIOS



RENT & MINIMUMS



ALL BREAKFAST | LUNCH | DINNER EVENTS INCLUDE:

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

RENTS & MINIMUMS

Square Feet | Capacity | Rental Fee¹ | 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
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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
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GREENSIDE PATIO

Market lights, nestled 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, 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 private space adjoining the Sunset Terrace

1000 sq ft	Seats 20-60	\$200-500 Rent	\$750-1500 Minimum
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SHOP PATIO (SEMI-PRIVATE)

Semi-Private outdoor area near Lounge Entrance

Seats 20-30	\$200-300 Rent	\$750 Minimum
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BREAKFAST & BRUNCH



BREAKFAST & BRUNCH BUFFET

Base Price \$22 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
- Cottage Potatoes

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 +\$3
- Juice Bar Orange, Grapefruit, Cranberry & Apple +\$5
- Bottomless Mimosas + \$18



BREAKFAST & BRUNCH



BREAKFAST & BRUNCH BUFFET
Continued from page 4

PROTEIN ADD ONS *Per guest*

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

Breakfast Buffet Base Price \$22 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

This & A Lot of That \$495
Chef's Selection of Cheese, Charcuterie, Olives & Artichoke Hearts

Antipasto \$495
Salami, Capocollo, Toscano, Mozzarella, Artichokes, Mushrooms and Olives

Cheese Assortment \$350
Crackers & Crostinis | Gourmet Jams

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

Burrata Bruschetta \$340
Fresh Burrata | Tomato-Basil Bruschetta
Dressed Greens | Crostinis

Spinach-Artichoke Fondue \$325
Tortilla Chips

Fresh Seasonal Fruit \$295
Chef's Selection

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

Crudit  \$210
Fresh from the Garden Bites
French Onion Dip

Grilled Marinated Vegetables \$285
Extra Virgin Olive Oil & Fresh Herb Marinade
Basil-Garlic Aioli

Spicy Edmame \$210
Sauteed with Garlic & Sweet Chile Sauce

Deli Counter \$450
Turkey & Poblano Aioli
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
 - Florentine Stuffed Mushrooms
 - Stuffed Chiles | Bacon-Cream Cheese
 - Pacific-Island Mahi & Pineapple Skewer
 - Smoked Salmon Canapé | Cucumber
 - Rice Paper Shrimp
 - Bacon Wrapped Shrimp
 - Indian Chicken 65 🌶️
 - BBQ Chicken Flatbread
 - Lettuce Wrap Boats | Asian Chicken
 - Chicken Taquitos | Avocado Sauce
 - Tandoori Chicken Skewer
 - Thai Turkey Meatballs | Peanut Sauce
 - Meatballs | Creamy Demi or Marinara
 - Carne Asada Skewer with Chimichuri
 - Beef Carpaccio Crostini | Lemon Olive Oil

- BITES IN A CUP** \$5⁵⁰ each
- Caesar Cup | Parmesan Crouton
 - Watermelon Mojito | Lime & Mint
 - Heirloom Tomato & Cucumber Salad
 - Baja Fruit Skewer | Tajin & Chamoy
 - Tomato Bisque Shooter | Grilled Cheese
 - Chilled Shrimp Shooter | Cocktail Sauce
 - Mahi Ceviche Shooter | Tortilla Chip
 - JarCuterries | Meat, Cheese & Olives
 - Antipasto | Salami, Cheese, Olive & Artichoke

- BITES BY THE HANDFULL** \$6 each
- ↳ Also perfect for a Late Night Snack! 🍷*
- Potato-Asparagus Taco | Jalapeno-Cilantro Aioli
 - Bean Empanada | Warm Spicy Cheese
 - Ahi Poke WonTaco | Pablano-Avo-Wasabi Aioli
 - Chipotle Chicken Slider | Caramelized Onion
 - 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

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 | Fresno Chiles | Edamame
Cilantro | Seaweed Salad | Furotoke
Pickled Ginger | Wonton Strips

SAUCES

Ponzu | Soy | Sriracha | Sriracha Aioli

GOURMET SLIDERS

\$16

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

FRENCH FRY BAR

\$13

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

STREET TACOS

\$15

Mini Corn Tortillas

FILLING | SELECT 2 :

Chile-Lime Roasted Veggies |
Cilantro-Grilled Fish | Baja Fried Fish
Chipotle Chicken Asada | Carnitas
Carne Asada (add \$3)

TOPPINGS

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





PLATED LIGHT LUNCH

PLATED LIGHT LUNCH

\$23 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 Starter Salad or 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

Caprese Pasta Salad

grilled chicken over chilled pasta, mozzarella, heirloom tomato, & micro basil tossed with white balsamic vinaigrette

Paso Robles Salad

blackened shrimp over watermelon, heirloom tomato, cucumber, micro basil, and goat cheese tossed in red wine vinaigrette on bed of fresh greens

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 house potato chips

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

Delicious Roast Beef Sandwich

deli roll filled with roast beef, sweet & spicy bacon, aged cheddar, spinach, tomato, cucumber, and garlic aioli, served with house potato chips

Basil Turkey Wrap

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

Pesto Pasta

Pasta tossed with sauteed mushrooms & creamy pesto, served with parmesan-garlic bread

Sweet Potato Chimichuri

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

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 ◦

Mixed Green Salad, Fresh Fruit,
Pasta Salad, Homemade Soup,
Cole Slaw -or- Potato Salad

◦ 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

TOSTADA & TACO BAR

Nuevo 'Mex'ed Greens
Jicama, Corn, Cucumber, Red Onion & Cotija
Avocado-Lime Vinaigrette & Chipotle Ranch
Flour Tortillas & Crisp Corn Tostada Shells
Shredded Seasoned Chicken
Ortega Refried Beans
Mexican Rice
Toppings & Condiments
lettuce, tomato, cheese, onion, cilantro, jalapeno,
salsa, and sour cream

◦ DESSERT ◦

Cinnamon Churros

Add Chips & Salsa \$2 | Add Guacamole \$3

Add Carnitas \$4 | Add Carne Asada \$6

MEDITERRANEAN

Warm Soft Flat Bread & Hummus
Greek Salad

with baby spinach, cucumber, tomato, red onion,
feta, and Kalamata olives

Herb & Lemon Marinated Chicken
Rice Pilaf

Marinated Grilled Vegetables

◦ DESSERT ◦

Fresh Baked Cookies

Gourmet BURGER BUFFET

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

◦ DESSERT ◦

Fresh Baked Cookies

Add Baked Beans \$2 | Add Mac N Cheese \$3

Add Turkey Burgers \$2 | Add Chicken Breasts \$4



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** \$40

- 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** \$37

- Nuevo 'Mex'ed Greens
- Jicama, Corn, Cucumber, Red Onion & Cotija
- Avocado-Lime Vinaigrette & Chipotle Ranch
- Homemade Pork Tamales
- Chicken Mole
- Poblano Casserole
- Layers of Corn Tortillas, Roasted Corn, Cheese, Poblanos & Onions
- Corn & Flour Tortillas
- Mexican Rice
- Garlic-Rosemary Pinto Beans

Ceja's **BARBECUE** \$38

- 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



CUSTOM BUILT BUFFET



CUSTOM BUILT BUFFET

priced per guest | minimum order of 30

One Entrée Buffet \$32 | Two Entrée Buffet \$38 | Three Entrée Buffet \$44

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, Blue Berries, Persian Cucumbers, Feta,
Hazelnuts and 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
- 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 | 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
- 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   \$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 \$32
topped with chiles & onions, served over saffron
rice with smoked-paprika grilled squash
- Old Fashioned Fried Chicken \$32
Savory breaded chicken, pan gravy, served with
mashed potatoes and green beans
- Forest Mushroom Chicken \$32
mushroom-chianti reduction,
with cheesy risotto

Entrée Selections continue on next page





PLATED ENTREES

PLATED ENTREES

Continued from page 7

San Juan Chicken	\$33	Signature Braised Short Rib	\$36
roasted over smashed garlic red potatoes with creamy poblano sauce, garnished with roasted corn-edamame succotash		tender short rib braised in rich red wine-demi piled on top garlic mashed potatoes	
Grilled Salmon	\$33	House Sirloin Strip	\$35
over cauliflower puree, topped with chef's signature red pepper sauce & crunchy onion		black-pepper demi, served with garlic mashed potatoes & sautéed green beans	
Opah	\$33	New York Steak	\$45
over Jasmine rice with sweet chile sauce & miso broth, garnished with Asian slaw		with cognac-peppercorn demi, served with blue cheese smashed potatoes, and prosciutto wrapped asparagus	
Salmon En Croute	\$33	Sirloin Baseball Cut	\$42
baked in flaky pastry, topped with creamy chardonnay sauce, served with mashed potatoes & broccolini garnish		forest mushrooms & chianti demi glace, over gratin potatoes	
Seared Mahi	\$43	Filet Mignon & Petit Lobster	\$58
topped with pineapple salsa and lemongrass-coconut cream sauce, served on sweet potato mash		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



SWEETS & DESSERT

SWEETS & DESSERT

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

PETIT SWEETS | \$6 each

minimum order 18 of each

- Crème Brûlée
- 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

FROZEN SCOOPS | \$7 each

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

BRINGING YOUR OWN DESSERT?

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



INDIVIDUAL SWEETS

individually plated & priced, minimum order of 14

- Tiramisu \$8
- 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:
- Fruity Tooty | Choc-Full of Chocolate
 - Autumn Spice | Winter Holiday

FREEZER FULL | \$9 per person

30 guest minimum

- Grab fresh from the freezer: Drumsticks, ChipWich, Strawberry Shortcake Bar, Load'd Bar, 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 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 | \$4
Lemonade & Iced Tea Station | \$4
Self-Serve Coffee Bar | \$3

Infused Refreshment Station | \$8

Select 2:

Strawberry-Lemonade
Lavender Lemonade
Blackberry Fauxjito with Mint & Lime
Cucumber-Serrano-Cilantro Lemonade
Blue Berry-Lemon-Basil Water
Sparkling Apple-Cranberry
Jamaica
Horchata

Warming Bar | \$6

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	\$600
Additional Set-up Hour	\$150
Theater Set-Up Fee per chair	\$1 ⁵⁰
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

Rustic Faux Wood Chargers	\$1.50
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 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 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.

