



ARROYO  TRABUCO  
GOLF CLUB

## BANQUET GUIDE

*Come experience a Banquet Celebration at Arroyo Trabuco Golf Club which will become treasured memories for a lifetime. You and your guests will enjoy our outdoor Garden and Cocktail Reception Patio with beautiful lake views and our 5,600 square foot Trabuco Ballroom providing seating for up to 240 guests.*

*Our lush, rolling golf course, rimmed with breathtaking views of the surrounding hillsides and canyons provides the perfect setting for your special day. Authentic ranch-style atmosphere is reflected in our unique California Ranch menus, which are designed to offer both familiar and exotic tastes you're sure to love.*

*At Arroyo Trabuco Golf Club, our goal is to make your banquet a memorable and relaxing experience that you will cherish and remember forever. We take great pride in our facility, our staff, and our service and we trust we will meet all your expectations. Our entire staff looks forward to welcoming you to Arroyo Trabuco Golf Club and making your event truly spectacular.*

*We invite you to schedule an appointment  
to tour our property.*

# *Table of Contents*

Breakfast Buffet Selections .....	3
Box Lunches .....	4
Luncheon Buffet Selections .....	5-6
Buffet Selections .....	7-10
Tray Passed Appetizers .....	11-12
Displayed Appetizers .....	12
Plated Selections .....	13
Vegetarian & Vegan Selection .....	14
Children's Selections .....	15
Dessert Selections .....	16
Beverages .....	17
Rental Fee Structure .....	18
Banquet Policies .....	19

# Breakfast Buffet Selections



## THE CONTINENTAL

### Seasonal Sliced Fruit Display

*Sliced Seasonal Fruit, Berries, Mint*

### Assorted Breakfast Pastries

*Croissants, Danish, Bagels, Muffins*

### Accompaniments

*Assorted Jellies & Jams*

*Cream cheese, Honey & Butter*

### Orange Juice

\$26.95 per person

add Coffee & Hot Tea Station, add \$4.00 per person

## ADDITIONS

### Granola & Yogurt

*Organic Granola, Plain Yogurt*

\$13.00 per person

### Oatmeal

*Brown Sugar, Assorted Fresh & Dried Fruits*

\$9.00 per person

## SUNRISE BREAKFAST

### Seasonal Sliced Fruit Display

*Sliced Seasonal Fruit, Berries, Mint*

### Scrambled Eggs

*Scrambled Whole Eggs, Butter, Crème Fraiche*

### Potatoes

*Choice of One...*

### Breakfast Potatoes

*Crispy Potatoes, Bell Pepper, Onion, Garlic, Herbs*

### Roasted Red Bliss Potatoes

*Roasted Potatoes, Rosemary, Shallots*

### Breakfast Meats

*Choice of One...*

**Applewood Bacon, Breakfast Pork Link Sausage,  
Spicy Portuguese Pineapple Sausage, Chicken Sausage**

### Orange Juice

\$36.95 per person

add Coffee & Hot Tea Station, add \$4.00 per person

## ADDITIONS

### Traditional Eggs Benedict

*Poached Eggs, English Muffin, Canadian Bacon,  
Hollandaise*

\$9.00 per person

### Cinnamon Brioche French Toast

*Powdered Sugar, Butter, Maple Syrup*

\$11.00 per person

### Breakfast Burrito

*Scrambled Eggs, Bacon, Cheddar Jack Cheese,  
Pico de Gallo, Flour Tortilla*

\$9.00 per person

### Belgian Waffles

*Fruit Compote, Butter, Maple Syrup*

\$11.00 per person



# *Banquet Lunches*

## **BOX LUNCHES**

### **Ham & Swiss**

*Sliced Ham, Swiss Cheese, Lettuce, Tomato on Sourdough Bread*

### **Turkey Club Sandwich**

*Sliced Turkey, Applewood Bacon, Lettuce, Tomato on Whole Wheat Bread*

### **Chicken Caesar Wrap**

*Grilled Herb Chicken, Romaine Lettuce, Parmesan Cheese, Classic Caesar Dressing,  
Rolled in a Spinach Tortilla*

### **Chicken Salad Wrap**

*Chicken Salad, Romaine Lettuce, Tomatoes,  
Rolled in a Whole Wheat Tortilla*

### **Veggie Sandwich**

*Cucumber, Tomato, Alfalfa Sprouts, Red Onion, Avocado on Squaw Bread*

### ***All Box Lunches include the following...***

#### **Choice of Cookie**

*Chocolate Chip, Heath Bar or White Chocolate Macadamia*

*&*

#### **Choice of Whole Fruit**

*Apple, Banana or Orange*

*&*

#### **Bag of Chips**

**\$26.95 per person**

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*



# Luncheon Buffets

## ARROYO LUNCHEON BUFFET

### Salads

*Choice of Two*

**Local Mixed Greens Salad-** *Local Mixed Greens, Vine Ripe Cherry Tomato, Cucumber, Carrot, Shaved Red Onion*

*Choice of Dressing: Ranch Dressing, Aged Balsamic Vinaigrette, Sherry Vinaigrette*

**Caesar Salad-** *Organic Red & Green Romaine, Parmesan Cheese, Herb Focaccia Croutons, Classic Caesar Dressing*

**Fruit Salad-** *Diced Seasonal Melon, Berries, Grapes, Mint*

**Couscous Salad-** *Couscous, Arugula, Roasted Green Zucchini, Roasted Yellow Squash, Roasted Eggplant, Vine Ripe Cherry Tomatoes, Sun Dried Tomatoes, Pesto Vinaigrette*

**Pasta Salad-** *Penne Pasta, Bell Pepper, Red Onion, Tomato, Roasted Green Zucchini, Roasted Yellow Squash, Roasted Eggplant, Mozzarella Cheese, Pesto Vinaigrette*

**Red Bliss Potato Salad-** *Steamed Red Bliss Potato, Red Onion, Celery, Fennel, Applewood Bacon, Caper, Dill, Crème Fraiche*

### Sandwiches

*Choice of Two*

**Pulled Pork Sandwich-** *Pulled Pork, Coleslaw, Barbeque Sauce, Brioche Bun, Served Hot*

**Grilled Chicken Sandwich-** *Grilled Herb Chicken, Tomato, Romaine Leaves, Swiss Cheese, Ciabatta Bun, Served Hot*

**Barbeque Chicken Sandwich-** *Grilled Chicken, Cheddar Cheese, Red Onion, Barbeque Sauce, Brioche Bun, Served Hot*

**Turkey Club Sandwich-** *Turkey, Applewood Bacon, Romaine Leaves, Tomato, Avocado, Mayonnaise, Sourdough Bread*

**Chicken Salad Sandwich-** *House made Chicken Salad, Tomato, Romaine Leaves, Ciabatta Bun*

**Yellow Fin Tuna Salad Wrap-** *Housemade Tuna Salad, Alfalfa Sprouts, Whole Wheat Tortilla*

\$34.95 each

add Iced Tea & Lemonade Station, add \$4.00 per person

add Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.*

*Menus and pricing are subject to change.*



## TRABUCO LUNCHEON BUFFET

### Salads

*Choice of Two*

**Greek Salad-** *Cucumber, Vine Ripe Cherry Tomato, Red Onion, Feta Cheese Crumbles, Olives, Oregano Vinaigrette*

**Pasta Salad-** *Penne Pasta, Bell Pepper, Red Onion, Tomato, Roasted Green Zucchini, Roasted Yellow Squash, Roasted Eggplant, Mozzarella Cheese, Pesto Vinaigrette*

**Yukon Gold Potato Salad-** *Yukon Gold Potato, Celery, White Onion, Applewood Bacon, Hard Boiled Egg, Parsley, Dijonnaise*

**Local Mixed Greens Salad-** *Local Mixed Greens, Vine Ripe Cherry Tomato, Cucumber, Carrot, Shaved Red Onion*

**Choice Of Dressing:** *Ranch Dressing, Aged Balsamic Vinaigrette, Sherry Vinaigrette*

**Caesar Salad-** *Organic Red & Green Romaine, Parmesan Cheese, Herb Focaccia Croutons, Classic Caesar Dressing*

### Sandwiches

*Choice of Two*

**Turkey Club Sandwich-** *Turkey, Applewood Bacon, Romaine Leaves, Tomato, Avocado, Mayonnaise, Sourdough Bread*

**Ham & Swiss Sandwich-** *Ham, Swiss Cheese, Romaine Leaves, Tomato, Dijon Mustard, Whole Wheat Bread*

**Turkey & Brie Sandwich-** *Turkey, Brie Cheese, Granny Smith Apple, Cranberry Aioli, French Loaf*

**Tri Tip Sandwich-** *Smoked Tri Tip, Cheddar Cheese, Caramelized Onions, Roasted Bell Peppers, Whole Grain Mustard, Horseradish Cream, Hoagie Roll*

**Classic Pastrami Sandwich-** *Pastrami, Sauerkraut, Spicy Mustard, Marble Rye Bread*

**Caprese Sandwich-** *Tomato, Fresh Mozzarella, Arugula, Pesto Aioli, Ciabatta Bun*

\$40.95 each

add Iced Tea & Lemonade Station, add \$4.00 per person

add Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.*

*Menus and pricing are subject to change.*

# Buffet Selections



## BARBEQUE BUFFET

### Salads

#### Choice of One

**Local Mixed Greens Salad-** Local Mixed Greens, Vine Ripe Cherry Tomato, Cucumber, Carrot, Shaved Red Onion

*Choice Of Dressing: Ranch Dressing, Aged Balsamic Vinaigrette, Sherry Vinaigrette*

**Iceberg Salad-** Iceberg, Vine Ripe Cherry Tomato, Applewood Bacon, Egg, Blue Cheese Crumbles, Red Onion, Red Wine Vinaigrette

**Red Bliss Potato Salad-** Red Bliss Potato, Red Onion, Celery, Fennel, Applewood Bacon, Capers, Dill, Crème Fraiche

### Entrées

#### Choice of Two

**Smoked Tri Tip-** Housemade BBQ Sauce

**Barbeque Ribs-** Housemade BBQ Sauce

**Grill Citrus Herb Chicken-** Chicken Jus

**Shrimp Brochettes-** Garlic Herb Oil

**Grilled New York Steak-** Whiskey Beef Demi-Glace (*Upcharge-\$18.00 per person*)

### Sides

#### Choice of Two

**Corn On The Cob-** Herb Butter

**Sautéed Green Beans-** Caramelized Shallots

**Grilled Season Vegetables-** Lemon Oil

**Roasted Red Bliss Potatoes-** Rosemary and Shallots

**Whipped Potatoes-** Cheddar and Chives

**Baked Beans**

**Deviled Eggs**

\$50.95 per person

add Iced Tea & Lemonade Station, add \$4.00 per person

add Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*

## MEXICAN BUFFET



### Salads

*Choice of One*

**Tijuana Caesar Salad**- *Green Romaine, Queso Fresco, Herb Croutons, Chili Pumpkin Seeds, Chipotle Garlic Dressing*

**Roasted Corn & Bean Salad**- *Roasted Corn, Black Beans, Red Onions, Bell Pepper, Jicama, Roma Tomatoes, Cilantro Lime Dressing*

**Iceberg Salad**- *Iceberg, Vine Ripe Cherry Tomatoes, Avocado, Cucumber, Pickled Onions, Queso Fresco Cheese, Green Chili Ranch Dressing*

### Street Taco Station

*Choice of Two*

**Pollo Asada**

**Carne Asada**

**Carnitas**

**Pork Al Pastor**

**Cilantro Lime Fish**- *Shredded Cabbage (Upcharge-\$8.00 per person)*

**Chili Garlic Shrimp**- *Shredded Cabbage (Upcharge-\$10.00 per person)*

### Sides

**Mexican Rice**

**Refried Beans**

**Tortilla Chips**

**Corn Tortillas**

### Accompaniments

*White Onions, Cilantro, Limes,  
Cheddar Jack Cheese, Salsa Verde, Salsa Roja*

### Cinnamon Sugar Churros

**\$40.95 per person**

add Iced Tea & Lemonade Station, add \$4.00 per person

add Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.*

*Menus and pricing are subject to change.*



## ITALIAN BUFFET



### Salads

*Choice of One*

**Chopped Salad-** Iceberg, Vine Ripe Cherry Tomato, Balsamic Onions, Mozzarella Pearls, Fennel Salami, Olives, White Balsamic Vinaigrette

**Caesar Salad-** Organic Red & Green Romaine, Parmesan Cheese, Herb Focaccia Croutons, Classic Caesar Dressing

**Caprese Salad-** Slice Tomatoes, Vine Ripe Tomatoes, Fresh Mozzarella, Maldon Salad, Italian Herbs, Lemon Oil, Balsamic Reduction

### Pastas/Sides

*Choice of One*

**Penne Pasta-** Tuscan Tomato & Garlic Sauce\*

**Fusilli Pasta-** Bolognese Sauce\*

**Radiatori-** Pesto Cream Sauce\*

\*Option Add Chicken- (Upcharge-\$8.00 per person)

\*Option Add Shrimp- (Upcharge-\$12.00 per person)

**Seasonal Roasted Italian Vegetables-** Balsamic Reduction

**Sautéed Ratatouille Vegetables-** Herb Oil

**Steamed Asparagus & Carrots-** Lemon Oil

**Ricotta Spinach Ravioli-**Arrabbiata (Upcharge-\$12.00 per person)

**Mushroom Ravioli-** Truffle Mascarpone Cream Sauce (Upcharge-\$12.00 per person)

### Entrées

*Choice of One*

**Chicken Piccata-** Caper Lemon Sauce

**Pan Seared Salmon-** Marjoram Beurre Blanc

**Roasted Shrimp-** Herb Citrus Blistered Tomato Relish

**Grilled New York Steak-** Gorgonzola Beef Jus

**Braised Short Ribs-** Blackberry Merlot Sauce (Upcharge-\$15.00 per person)

\$57.95 per person

add Iced Tea & Lemonade Station, add \$4.00 per person

add Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.*

*Menus and pricing are subject to change.*

## ASIAN BUFFET



### Salads

*Choice of One*

**Cucumber Salad**- Cucumber, Bell Pepper, Red Onions, Sesame Seeds, Goma Wakame, Lime Juice

**Asian Greens Salad**- Asian Mixed Greens, Bean Sprouts, Mandarin Oranges, Edamame Beans, Red Onions, Carrot, Cucumber, Wonton Strips, Ginger Vinaigrette

**Glass Noodle Salad**- Glass Noodle, Bell Pepper, Red Onion, Napa Cabbage, Scallions, Pickled Ginger, Sesame Vinaigrette, Sesame Seeds

### Entrées

*Choice of One*

**Kung Pao Chicken**- Pan Seared Chicken, Chilis, Bell Peppers, Onions, Peanuts

**Teriyaki Chicken**- Grilled Chicken, Pineapple, Scallions

**Sweet & Sour Pork**- Crispy Pork, White Onions, Bell Peppers, Pineapple

**Beef & Broccoli**- Sliced Beef, Broccoli, White Onion, Sesame Seeds

**Salmon**- Grilled Salmon, Water Chestnuts, Potato, Green Coconut Curry

**Chili Garlic Shrimp**- Marinated Shrimp, Crunchy Chili Sauce, Cilantro

**Miso Seabass**- Seared Seabass, Miso Broth, Scallions (*Upcharge-\$17.00 per person*)

### Sides

*Buffet includes the following sides...*

**Steamed Rice**

**Stir Fried Seasonal Vegetables**

\$44.95 per person

### ADDITIONS

*Upcharge @ \$12.00 per person*

**Vegetable Fried Rice**

**Chicken Fried Rice**

**Beef Fried Rice**

**Shrimp Fried Rice**

**Vegetable Chow Mein Noodles**

**Chicken Chow Mein Noodles**

**Beef Chow Mein Noodles**

**Shrimp Chow Mein Noodles**

Iced Tea & Lemonade Station, add \$4.00 per person

Coffee & Hot Tea Station, add \$4.00 per person

*A 22% service charge and applicable sales tax will be added.*

*Menus and pricing are subject to change.*

# Tray Passed Appetizers



**Teriyaki Chicken Skewer**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Teriyaki Steak Skewer**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Vegetable Spring Roll**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Lamb Brochette (GF)**- Rosemary & Mint Lamb Jus

**Crab Cakes**- Tarragon Caper Aioli, Cajun Remoulade

**Artichoke Beignet**- Marinara

**Spanakopita**- Tzatziki Sauce

**Mini Margarita Pizza**- Balsamic Reduction

**Chicken Brochette w/Bell Peppers and Onion (GF)**- Lemon Oil

**Thai Marinated Chicken Skewer (GF)**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

\$6.95 per piece

**Brie & Pear Phyllo Purse**

**Ahi Tartar**- Wonton Chip or Cucumber Slice (GF), Yuzu Avocado Mousse, Housemade Poke Sauce

**Coconut Breaded Chicken**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Vegetable Brochette (GF)**- Lemon Oil

**Mini Chicken Wellington**- Chardonnay Chicken Jus

**Mushroom Stuffed w/Spinach & Feta (GF)**- Lemon Oil

**Sesame Breaded Chicken Breast Skewer**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Mini Beef Wellington**- Cabernet Beef Jus

**Firecracker Shrimp Lumpia**- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut

**Stuffed Mushrooms w/Italian Sausage (GF)**- Lemon Oil

**Teriyaki Glazed Beef & Scallion Skewer**

**Date & Chorizo Wrapped w/Bacon**

**Beef Brochette w/Bell Peppers & Onions (GF)**- Cabernet Beef Jus, Lemon Oil

**Brie & Apricot En Croute**

\$8.95 per piece

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change*



## *Tray Passed Appetizers*

**Shrimp & Scallop Brochette w/Bell Peppers & Onions (GF)- Lemon Oil**

**Coconut Breaded Shrimp- Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut**

**Philly Cheesesteak Lumpia**

**Smoked Salmon on Pumpernickel, Capers, & Dill**

\$10.95 per piece

## *Displayed Appetizers*

### **Vegetable Crudité**

*Seasonal Fresh Vegetables, Hummus, Buttermilk Dressing, Herb Flat Bread*

\$12.00 per person

### **Antipasto Platter**

*Prosciutto, Salami, Marinated Artichokes, Seasonal Roasted Vegetables,  
Olives, Mustards, Grilled Breads, Sliced Baguette*

\$17.95 per person

### **Artisan Cheese Display**

*Artisanal Cheese, Fresh & Dried Fruit, Marcona Almonds, Honeycomb,  
Sliced Baguette, Assorted Crackers*

\$17.95 per person

### **Chilled Citrus Marinated Prawns**

*Cocktail Sauce*

\$15.00 per person

### **Chips & Salsa Station**

*Fresh Tortilla Chips, Salsa Roja, Pico de Gallo, Salsa Verde*

\$8.95 per person

### **Add Guacamole**

\$7.95 per person

**30 person minimum**

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*

# Plated Menu Selections



Your Entrée Selection includes the Choice of one Salad, Fresh Rolls & Butter, Choice of one Vegetable Side and one Starch Side.

## SALAD SELECTIONS

**Caesar Salad-** Organic Red & Green Romaine, Parmesan Cheese, Herb Focaccia Croutons, Classic Caesar Dressing

**Baby Spinach Salad-** Baby Spinach, Vine Ripe Cherry Tomatoes, Applewood Bacon, Hard Boiled Egg, Picked Red Onions, Cabernet Vinaigrette

**Wild Arugula Salad-** Wild Arugula, Goat Cheese Crumbles, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

**Iceberg Wedge Salad-** Baby Iceberg Wedge, Vine Ripe Cherry Tomato, Red Onion, Blue Cheese Crumbles, Hard Boiled Egg, Applewood Bacon, Buttermilk Dressing

**Garden Greens Salad-** Local Organic Mixed Greens, Cucumber, Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds, Aged Balsamic Vinaigrette

**Hydroponic Butter Lettuce Salad-** Butter Lettuce Wedge, Vine Ripe Cherry Tomato, Cucumber, Roasted Golden Beets, Feta Cheese Crumbles, Sherry Dijon Vinaigrette

## PROTEIN SELECTIONS

**Pan Seared Filet Mignon-** Bordelaise Sauce \$95.00 each

**Braised Short Rib-** Blackberry Short Rib Jus \$80.00 each

**Grilled New York Steak-** Green Peppercorn Sauce \$90.00 each

**Grilled Pork Chop-** Whole Grain Mustard Demi-Glace \$75.00 each

**Roasted Duck Breast-** Huckleberry Duck Jus \$75.00 each

**Herb Crusted Lamb Chop-** Mint & Rosemary Lamb Sauce \$95.00 each

**Pan Seared Airline Chicken Breast-** Chardonnay Garlic Chicken Jus \$55.00 each

**Grilled Salmon-** Orange Dill Beurre Blanc \$65.00 each

**Pan Roasted Sea Bass-** Bouillabaisse Sauce \$85.00 each

**Alaskan Halibut (Seasonal)-** Tomato Provencal Relish \$95.00 each



## VEGETABLE SIDES

**Roasted Seasonal Root Vegetables-** *Herb Butter*

**Baby Carrots-** *Beurre Noisette*

**Jumbo Asparagus-** *Lemon Oil*

**Sautéed Green Beans-** *Garlic & Shallot Butter*

**Forest Mushrooms-** *Red Wine Reduction*

**Roasted Cauliflower-** *Herb Oil*

**Grilled Broccoli-** *Garlic Lemon Oil*

**Roasted Yellow Squash & Green Zucchini-** *Balsamic Reduction*

## STARCH SIDES

**Cheese & Potato Gratin**

**Whipped Potatoes-** *Plain, Roasted Garlic or Truffle*

**Roasted Red Bliss Potatoes-** *Rosemary & Shallot*

**Horseradish Crushed Red Bliss Potatoes**

**Wild Rice & Roasted Butternut Squash-** *Lemon Oil & Scallions*

**Herb Polenta**

**Risotto-** *Parmesan, Forest Mushroom, Saffron*

**Quinoa & Couscous-** *Herb Oil*

## VEGETARIAN & VEGAN SELECTIONS

**Spinach & Ricotta Raviolis-** Parmesan Cheese,  
Tuscan Tomato & Garlic Sauce, Italian Herbs \$32.00 each

**Chef's Inspired Season Pasta-** Artisanal Pasta, Season Vegetables,  
Pesto Cream Sauce *\*Prepared Vegan Upon Request* \$44.00 each

**Stuffed Bell Peppers-** Basmati Rice, Seasonal Vegetables,  
Parsley Vinaigrette *\*Vegan & Gluten Free* \$34.00 each

**Grilled Vegetable Lasagna-** Eggplant, Zucchini, Squash, Bell Pepper,  
Fresh Pasta, Ricotta, Parmesan, Mozzarella, Marinara \$34.00 each

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*

# *Plated Children's Selections*



## CHILDREN'S ENTRÉE SELECTIONS

### **Salads**

*Choice of One*

**Caesar Salad**- *Green Romaine, Parmesan Cheese, Focaccia Crouton, Classic Caesar Dressing*

**Mixed Greens Salad**- *Mixed Greens, Vine Ripe Cherry Tomatoes, Cucumber, Carrot, Ranch Dressing*

### **Entrées**

*Choice of One*

**Chicken Fingers**-*Choice of French Fries or Fruit*

**Macaroni & Cheese**-*Choice of French Fries or Fruit*

**Hot Dog**-*Choice of French Fries or Fruit*

**Pizza**-*Choice of Cheese or Pepperoni*

**Hamburger**-*Lettuce, Tomato, Choice of French Fries or Fruit*

**Cheeseburger** -*Lettuce, Tomato, American Cheese,  
Choice of French Fries or Fruit*

**Penne Pasta**-*Choice of Alfredo or Marinara Sauce or Butter  
Option to Add Chicken*

### **Dessert Selection**

*Choice of One*

**Vanilla Ice Cream**

**Chocolate Chip Cookie**

**Seasonal Berries & Whipped Cream**

\$55.95 per person (3 Courses) | \$42.95 per person (1 Course-Entrée Only)

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*

# Dessert Selections



## PLATED OPTIONS

### **Vanilla Crème Brulee**

*Vanilla Bean, Fleur de Sel Chocolate Cookie*

### **Flourless Chocolate Cake**

*Dark Chocolate Flourless Cake, Berry Salad,  
Vanilla Crème Anglaise*

### **Key Lime Cheesecake**

*Vanilla Wafer Cookie, Whipped Cream, Mint*

\$12.00 per person

## PETITE TARTLETS

Lemon Meringue

Lime

Custard with Sliced Fruit

Smores

Chocolate Peanut Butter

Chocolate Pecan

\$4.95 per piece

## DESSERT BARS

Carrot Cake

Brownie

Lemon

\$3.95 per piece

## COOKIES

Chocolate Chip

Heath Bar

White Chocolate Macadamia

Sugar

\$2.95 per piece

## MINIS

*Served in a Plastic Cup*

Vanilla Crème Brulee

Citrus Crème Brulee

Carrot Cake

Seasonal Cheesecake

Oreo Cheesecake

Chocolate Mousse

Red Velvet Cake

Tiramisu

\$4.95 per piece

## DONUT DISPLAY

*Your Choice of the Following Items:*

### **Mini Donuts**

**Assortment of Donuts**

**Original Glazed Donuts**

*Displayed on Donut Wall*

\$4.95 per person

### **Upgraded Donut Display:**

**Select Two Flavors of Ice Cream**

*Vanilla, Chocolate, or Strawberry*

**Select 3 Toppings**

*Crushed Oreos, M&M's, Chocolate Chips,*

*Maple Bacon Crumble, or Nuts*

\$7.95 per Person

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*



# Beverage



## BEVERAGE SERVICES

Soft Drink, Fresh Lemonade, Iced Tea,  
Coffee or Hot Tea Beverage Station  
**\$4.50 per person**

Sparkling Apple Cider  
**\$15.00 per bottle**

Soft Drink, Fresh Lemonade, Iced Tea,  
Coffee or Hot Tea  
*on Consumption*  
**\$4.50 per person**

Mineral Water  
**\$4.00 each**

## WINE LIST

*Arroyo Trabuco Golf Club features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with our Catering Manager for current availability.*

**Wine Service**  
**\$35.00 per bottle**

## CONSUMPTION BAR

**Domestic Beer**  
*Budweiser, Bud Light*  
**\$7.00 each**

**Imported Beer**  
*Heineken, Amstel Light*  
**\$8.00 each**

**House Wine by the Glass**  
*Merlot, Cabernet, and Chardonnay*  
**\$11.00 each**

**Well Sections**  
**\$12.00 each**

**Premium Selections**  
**\$14.00 each**

**Super Premium Selections**  
**\$16.00 each**

**Signature Cocktails**  
*Cost depends on Tier of Liquor*  
**Add an Additional \$2.00 each**

## HOSTED BAR PACKAGES

### Full Bar

*Hosted Bars are available on a per drink or per person basis. Includes Well Brands, Domestic & Imported Beers, House Wines and Sodas.*

1 hour per person **\$35.00**

2 hour per person **\$40.00**

3 hour per person **\$45.00**

4 hour per person **\$50.00**

*Add \$4.00 per person for Premium Liquor  
Add \$6.00 per person for Super Premium Liquor*

### Soft Bar

*Hosted Bars are available on a per drink basis or per person package. Includes Domestic & Imported Beers, House Wines and Sodas*

1 hour per person **\$30.00**

2 hour per person **\$35.00**

3 hour per person **\$40.00**

4 hour per person **\$45.00**

## BANQUET LIQUOR BAR TIERS

### Well Selections

**Vodka** – Nikolai

**Gin** – Miles

**Rum** – Cane

**Scotch** – Scoresby

**Bourbon** – Ancient Age

**Tequila** – Margaritaville

**\$12.00 on Consumption**

### Premium Selections

**Vodka** – Tito's

**Gin** – Tanqueray

**Rum** – Bacardi

**Scotch** – Johnny Walker Red

**Bourbon** – Jack Daniels or Redemption Rye

**Tequila** – Jose Cuervo Special Gold or Milagro Silver

**\$14.00 on Consumption**

### Super Premium Selections

**Vodka** – Ketel One

**Gin** – Tanqueray Ten

**Rum** – Captain Morgan Private Stock

**Scotch** – Johnny Walker Black

**Bourbon** – Crown Royal or Bulleit Rye

**Tequila** – Herradura Silver

**\$16.00 on Consumption**

*A 22% service charge and applicable sales tax will be added.  
Menus and pricing are subject to change.*

# Rental Fee Structure



## TRABUCO BALLROOM

Monday Through Wednesday

AM \$1500 PM \$2500

Thursday & Sunday

\$3000

Friday

\$3500

Saturday

\$4500

## GARDEN

Monday Through Wednesday

AM \$1500 PM \$2500

Thursday & Sunday

\$3000

Friday

\$3500

Saturday

\$4500

## TRABUCO BALLROOM & GARDEN

Monday Through Thursday

\$3000

Friday

\$5000

Saturday

\$5500

Sunday

\$4500

## FIRESIDE PATIO & LAWN

Monday-Thursday (\$1500)

Friday-Sunday (\$2500)

## FIRESIDE PATIO OR ALCOVE

\$750

## TRABUCO PATIO OR LAKE VIEW PATIO

\$750

## TRABUCO PATIO & LAKE VIEW PATIO

\$1,000

This includes **4 Hours** use of the facility  
For additional hours, please add **\$500 per hour**

### SETUP INCLUDES

Guest Registry Podium, Skirted Auction Tables, Skirted Gift Tables,  
Skirted Dessert Table, Cocktail Tables and Chairs for Cocktail Hour,  
Seating at Round Tables for your Guests, Votive Candles and Mirrors for Tables,  
Linens (Choice of Ivory, White, Khaki or Black), Napkins (Choice of White or Black),  
Podium, Sound System, and/or Dance Floor

### FOR AN ELEGANT TOUCH

Chair Covers or Upgraded Linens are available at an additional charge

# Banquet Policies



## TENTATIVE HOLD POLICY

ATGC allows clients to place a Tentative Hold on one date of interest.

The Tentative Hold will be held for no longer than three weeks.

It is the client's sole responsibility to inform the Catering Department if they wish to release the hold or move forward with the contract process. ATGC will inform client if another potential client is interested in the same date.

The Catering Department will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

## PAYMENT, TERMS & SERVICE TIMES

For parties with less than 40 guests, a deposit of \$500 is required and is non-refundable.

For parties with 40 or more guests, a deposit of \$2500 is required and is non-refundable.

40% of the final total is due 120 days in advance and the remaining total is due 15 days prior to your event.

Both payments are non-refundable and non-transferable. All prices are subject to change.

## GUARANTEES

The guaranteed number of guests must be communicated no less than 15 days prior to the event. You will be charged for the number of meals guaranteed or the number of meals served, whichever is greater.

## MINIMUMS

A \$7500 food minimum is required for Saturday evening functions.

A 22% service charge will be added to all food and beverage services.

An 7.75% tax will be added to all food and beverage, and the required service charges in accordance with state and local tax laws.

## OUTSIDE FOOD & BEVERAGE

All food and beverage must be consumed on the property and purchased solely through Arroyo Trabuco Golf Club.

No outside food or beverage is permitted onto the property.

## DECORATIONS & DAMAGE

The Host Party is responsible for any and all vandalism, loss of property, and damage to the premises that are the result of themselves or their guests.

Arroyo Trabuco Golf Club will not permit anything affixed, stapled, glued and/or taped to banquet walls.

Use of confetti, glitter, or rice will require a \$450 cleanup charge.

Arroyo Trabuco Golf Club does not assume liability for personal property.

## BANQUET AVAILABILITY

Receptions are available any day of the week. Please refer to our Rental Facility Fee pricing listed on the previous page.

Reception time is 4 hours with additional hours at \$500 per hour.

## EVENT TASTINGS

Arroyo Trabuco Golf Club requires a \$45 per person charge for event food tastings.

## BAR GUIDELINES

There will be a charge of \$150 for each bartender.

All alcohol must be provided by Arroyo Trabuco Golf Club.

No outside alcoholic beverages are allowed to be brought onto the property.

## AUDIO VISUAL

Audio Visual equipment and services are available upon request for a charge of \$350.

This includes an 8x8 foot screen, DVD player, projector, and a staff member who will help set up and run the equipment.