

# Royal Vista

## Golf Club

*On behalf of the entire staff at Royal Vista Golf Club, we would like to thank you for considering us to host your special event. We offer the very finest in banquet dining and ambiance in a beautiful country club atmosphere. Windows surround our banquet rooms hosting magnificent views.*

*Our Regency Ball Room, Vista Ball Room and surrounding grounds will provide a perfect setting for any event.*

*The Regency Ball Room can accommodate up to 480 guests while The Vista Ball Room can accommodate up to 160 guests. Together they offer seating for 700 guests.*

*From the banquet rooms and patio your guests can enjoy panoramic views of the rolling hills, golf course and city lights*

*When an occasion demands nothing but the best, come to Royal Vista Golf Club and be treated like Royalty!*

# Hors d'oeuvres

We recommend serving selections from our hors d'oeuvres menu during the reception hour prior to dinner. Two to Four pieces for each person are usually sufficient.

Hors d'oeuvre selections are priced based on 100 pieces

## Hot Selections

Swedish Meatballs	\$225.00	Boneless Honey BBQ Wings	\$250.00
Meatball Marinara	\$225.00	Quesadilla Triangles	\$200.00
Spanikopita Filled with spinach & cheese	\$225.00	California Pizzas With tomato, basil & mozzarella cheese	\$250.00
Fried Zucchini Sticks With ranch dressing	\$225.00	Bacon Wrapped Scallops	\$275.00
Jalapeno Poppers Stuffed with cream cheese	\$225.00	Mini Taquitos & Empanadas with guacamole	\$225.00
Vegetable Egg Roll	\$250.00	Teriyaki Beef Skewers	\$250.00
Stuffed Mushroom with Dungeness crab meat or Italian sausage & cheese	\$250.00	Sesame Chicken Strips With teriyaki ginger dipping sauce	\$250.00
TRI-Color Tortilla Chips with Mexican Salsa	\$150.00	Beef or Chicken Satay Served with peanut sauce	\$250.00
Guacamole Bowl	\$75.00	Fried Mozzarella Sticks with marinara sauce	\$225.00
Miniature Crab Cakes with remoulade sauce	\$275.00	Chicken Tenderloin With apple bourbon BBQ sauce	\$250.00
Assorted Miniature Quiche	\$250.00	Stuffed Potato Skins	\$225.00

## Cold Selections

Assorted Cheese and Crackers	\$250.00
Assorted Crustless Finger Sandwiches	\$250.00
Tortellini Caprese Skewers	\$275.00
Assorted Vegetables with House Dip	\$250.00
Antipasto Platter	\$275.00
Smoked Chicken on Artichoke Bottoms	\$250.00
Assorted Fresh Seasonal Fruit	\$275.00
Asparagus Wrapped in Prosciutto	\$275.00
California Rolls	\$275.00
Cucumber Stuffed with Bay Shrimp	\$250.00
Miniature Croissant Sandwiches	\$275.00
Ceviche in Mini Cups	\$275.00

All prices are subject to a 21% service charge and current sales tax

# Reception Packages

## All of our unique reception packages include the following:

complimentary self parking, cake cutting & serving, complete set-up & clean-up of reception,  
uniformed captain, servers & bartender, champagne and sparkling cider for your toast  
& decorative bowls of nuts & mints on guest tables

### Pearl Reception Package

Hors d'oeuvre Table with Fresh Fruit Display  
Complimented by Assorted Cheese and Crackers  
Unlimited Fruit Punch Throughout the Reception  
Tiered House Linen Tablecloths in White or Ivory  
Choice of House Napkins in a Variety of Colors  
Elegant Linen Chair Covers in White or Ivory  
with your Color Choice of Organza Sash

**Additional \$14.00 per person**  
(\$11.00 on Friday & Sunday)

### Diamond Reception Package

Hors d'oeuvre Table with Fresh Fruit Display  
Complimented by Assorted Cheese and Crackers  
Selection of One Additional Hors d'oeuvre  
Unlimited Fruit Punch Throughout the Reception  
Specialty Cake Provided by Selected Bakery  
Tiered House Linen Tablecloths in White or Ivory  
Choice of House Napkins in a Variety of Colors  
Elegant Linen Chair Covers in White or Ivory  
With your color choice of Organza Sash  
First Hour of Hosted Well Bar (*includes all house brands & fountain soda*)  
Twosome of Golf Monday-Friday

**Additional \$20.00 per person**  
(\$16.00 on Friday & Sunday)

## *Reception Packages Continue...*

### Royal Reception Package

Selection of Three Butler Passed or Displayed Hors d'oeuvres  
Unlimited Fruit Punch Throughout the Reception  
Specialty Cake Provided by Selected Bakery  
Floor Length House Linen Tablecloths in White, Ivory or Black  
Choice of House Napkins in a Variety of Colors  
Elegant Linen Chair Covers with your Choice of Organza Sash  
Tulle & Light Draping Added to Your Head Table & Cake Table  
House Centerpieces for Guest Tables (*10" mirror with bubble bowl and fresh rose petals*)  
First Hour of Hosted Premium Bar  
Foursome of Golf Monday-Friday

Additional \$32.00 per person  
(\$27.00 on Friday & Sunday)

### Grand Royal Reception Package

Selection of Five Butler Passed or Displayed Hors d'oeuvres  
Unlimited Fruit Punch Throughout the Reception  
Specialty Cake Provided by Selected Bakery  
Floor Length Specialty Tablecloths  
Choice of Satin Napkins in a Variety of Colors  
Specialty Satin Chair Covers with your Choice of Satin Sash  
Fantasy Tulle & Lights Added to Your Head Table & Cake Table  
Fresh Floral Centerpiece (*guest tables only*)  
First Two Hours of Hosted Premium Bar  
Specialty Candy Bar (*based on 11oz per person including bags*)  
Wine Service During Dinner (*butler passed based on two glasses per person*)  
Foursome of Golf Any day

Additional \$51.00 per person  
(\$45.00 on Friday & Sunday)

\*\*\*Upgrade to Chiavari Chairs in any package for an additional \$4.00 per chair\*\*\*

*All prices are subject to a 21% service charge and current sales tax*



# *Chef Specialty Stations*

All of the following are served with a choice of House Salad Bar or Caesar Salad,  
Coffee, Decaf & Iced Tea

## Italian Buffet

Includes choice of three pastas: Fettuccini, Penne, Bowtie, Linguini, Angel Hair or Tri-Color Tortellini

Includes three sauces: Marinara, Alfredo & Pesto

Choice of four side items: Sliced Mushrooms, Julienne Chicken, Italian Sausage, Meatballs,  
Vegetable Medley, Tri-Peppers, Ground Beef or Baby Shrimp

Served with Garlic Bread

\$22.95 per person

\$32.95 per person for pasta station

## BBQ Buffet

Includes choice of two:

BBQ Chicken Breast, BBQ Pork Ribs, Roasted Tri-Tip Marsala

served with baked beans, potato salad, corn on the cob

and Corn Bread

\$26.95 per person

## Mexican Station

Choice of any two:

Cheese Enchiladas, Ground Beef Soft Taco Bar or Chicken & Beef Fajitas

mixed with grilled onions, grilled red & green bell peppers

accompanied by refried beans, spanish rice, flour & corn tortillas, shredded lettuce, diced tomatoes,  
jack and cheddar cheeses, sour cream, homemade salsa, tortilla chips & guacamole

\$24.95 per person

## The International Buffet

Includes: Pasta Station, BBQ Buffet & Mexican Buffet

with your choice of three salads from the cold cut buffet, rice & potato

\$45.95 per person

# Cold and Hot Buffets

## Cold Cut Buffet:

Sliced Cold Meat and Cheese Platters with Roast Beef, Ham, Turkey, American, Provolone and Swiss Cheeses, Assorted Breads & Sandwich Rolls and Condiments and your choice of three cold accompaniments from the following:

Macaroni Salad  
Mixed Green Salad Bar  
Country Red Potato Salad  
Creamy Cole Slaw  
Fresh Fruit Display

Tri-Colored Pasta Salad  
Spinach Salad with Bay Shrimp  
Ambrosia Salad  
Oriental Chicken Salad  
Caesar Salad

Lunch \$16.95

Dinner \$19.95

## Choice of Hot Buffet:

Each entrée includes choice of rice, potato and vegetable medley, fresh baked rolls, served with your choice of three salads from the cold cut buffet and coffee and iced tea.

LEMON HERB CHICKEN  
CHICKEN MARSALA  
GINGER LIME CHICKEN  
CHICKEN PICATTA  
TERIYAKI CHICKEN  
ROAST PRIME RIB OF BEEF (Chef Carved)  
ROAST BREAST OF TURKEY WITH GRAVY (Chef Carved)  
HONEY BAKED HAM (Chef Carved)  
ROAST LOIN OF PORK (Carved)  
ROAST TRI-TIP MARSALA  
BROILED ATLANTIC SALMON  
BAKED HALIBUT  
BAKED TALAPIA  
SEAFOOD FETTUCINE  
BEEF TIPS WITH MUSHROOM GRAVY

Lunch \$22.95 \$26.95 \$30.95    Dinner \$26.95 \$30.95 \$34.95  
(Choice of one, two or three items determines price)

*All buffet service requires a minimum of 50 guests  
All prices are subject to a 21% service charge and current sales tax*

# Served Entrees

The following entrees are served with our house salad or caesar salad, choice of rice or potatoes, seasonal fresh vegetables, fresh baked rolls, coffee and iced tea.

## **BONELESS BREAST OF CHICKEN**

Served with your choice of one of the following sauces:

Wild Mushroom Marsala, Piccata, Honey Mustard, Teriyaki, Lemon Herb or Ginger Lime

Lunch \$20.95      Dinner \$24.95

## **STUFFED BREAST OF CHICKEN FLORENTINE**

Boneless chicken breast filled with a mixture of spinach & ricotta cheese laced with a classic French burre-blanc sauce

Lunch \$22.95      Dinner \$26.95

## **CHICKEN CORDON BLEU**

Boneless chicken breast stuffed with ham & swiss cheese & set on a classic french beurre blanc sauce

Lunch \$22.95      Dinner \$26.95

## **CHICKEN PROVENCALE**

With roasted garlic, sun dried tomatoes & topped with herbal feta cheese

Lunch \$22.95      Dinner \$26.95

## **BROILED TRI-TIP**

Marinated, broiled & served with your choice of tangy BBQ sauce or wild mushroom marsala sauce

Lunch \$22.95      Dinner \$26.95

## **GRILLED BEEF BROCHETTE & BREAST OF CHICKEN**

Grilled brochette of teriyaki beef and grilled chicken breast with your choice of sauce

Lunch \$23.95      Dinner \$27.95

## **CHOICE NEW YORK STEAK**

Char-broiled and smothered with fresh sautéed mushrooms & topped with a light peppercorn sauce

Lunch \$24.95      Dinner \$28.95

*All prices are subject to a 21% service charge and current sales tax*

# Served Entrees Continued...

## **CHOICE ROAST PRIME RIB OF BEEF AU JUS**

Slow roasted & served with creamed horseradish

Lunch \$28.95      Dinner \$32.95

## **FILET MIGNON**

With tomato basil mushroom demi-glaze or Béarnaise sauce

Lunch \$26.95      Dinner \$30.95

## **BAKED HALIBUT OR ATLANTIC SALMON en VERMOUTH**

Fresh halibut steak or salmon served in a delicate white wine dill sauce or honey mustard dill sauce

Lunch \$23.95      Dinner \$27.95

## **MACADAMIA NUT CRUSTED ORANGE ROUGHY**

Sautéed to perfection and served with a lime-chive beurre-blanc sauce

Lunch \$24.95      Dinner \$28.95

## **DUET OF FILET MIGNON AND CHICKEN**

Petit filet mignon with choice of sauce and chicken breast with choice of sauce

Lunch \$28.95      Dinner \$32.95

## **SURF AND TURF**

Petit filet mignon with choice of sauce and lemon dill baked halibut or salmon

Lunch \$30.95      Dinner \$34.95

## **FILET MIGNON AND LOBSTER TAIL**

Market Price

## **VEGETERIAN DISHES**

Lunch \$20.95      Dinner \$24.95

### **EGG PLANT PARMIGIANA**

Served with angle hair pasta  
marinara and mozzarella cheese

### **CHEESE RAVIOLI**

in a light creamy pesto  
sauce

### **PENNE PASTA PUTANESCA**

penne tossed with creamy  
marinara sauce, topped with  
Olives, capers & artichokes

### **PASTA PRIMAVERA**

Bow-tie pasta tossed in a creamy Alfredo  
sauce with fresh seasoned vegetables

### **FETTUCINNI MARINARA**

fettuccini tossed in marinara sauce with  
sun-dried tomatoes & fresh seasoned vegetables

## *Side dish choices...*

Au Gratin Potatoes, Twice Baked Potatoes, Red Rose Potatoes, Garlic Mashed Potatoes,  
Rice Pilaf, Basmati with Vermicelli, Steamed Rice

*All prices are subject to a 21% service charge and current sales tax*



# Children's Menu

All entrées are served with French Fries and Fruit:

All Beef Hot Dog  
Hamburger  
Chicken Strips  
Macaroni & Cheese

**\$15.95 each**

(Available for kids 12 and under)

## Ceremony Packages:

**Our unique gazebo setting is the perfect place to say, "I do"**

The ceremony site is next to the 8<sup>th</sup> fairway and green with a waterfall surrounded by tropical palm trees in a secluded area of the Golf Club. Includes white folding chairs, a beautiful built in gazebo and a one hour ceremony rehearsal by appointment

### Traditional Ceremony Package:

Up to 200 white folding chairs, one hour rehearsal by appointment, professional wedding ceremony coordinator & the use of the bridal room & grooms room up to three hours before your ceremony

**\$800.00 Saturday Evenings**

**\$600.00 Friday and Sunday**

### Premier Ceremony Package:

Up to 200 white folding chairs, elegant chair covers with your choice of organza sash, one hour ceremony rehearsal by appointment, professional wedding ceremony coordinator, use of the bridal room & grooms room up to three hours before your ceremony & butler passed champagne and cider for your guests 45 minutes prior to your ceremony

**\$1400.00 Saturday Evenings**

**\$1000.00 Friday and Sunday**

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# Beverage Packages

The following bar arrangements can be purchased for a per person charge

## **HOSTED WELL BAR**

Well Beverages, Fountain Soft Drinks, House Wine & Draft Beer

One Hour	\$10.00
Two Hours	\$15.00
Three Hours	\$19.00
Four Hours	\$22.00

## **HOSTED CALL BAR**

Well Beverages, Call Beverages, Fountain Soft Drinks, House Wine, Domestic & Imported Beer

One Hour	\$13.00
Two Hours	\$18.00
Three Hours	\$22.00
Four Hours	\$25.00

## **HOSTED PREMIER BAR**

Premium Beverages, Fountain Soft Drinks, House Wine, Imported & Domestic Beer

One Hour	\$18.00
Two Hours	\$23.00
Three Hours	\$27.00
Four Hours	\$30.00

## **REFRESHMENTS**

### FRESHLY BREWED COFFEE

\$25.00 per gallon

### ASSORTED HOT TEAS

\$15.00 per gallon

### FRESH FRUIT PUNCH

\$35.00 per gallon

### ICED TEA WITH LEMON WEDGES

\$25.00 per gallon

### UNLIMITED ASSORTED FOUNTAIN DRINKS

\$4.00 per person

### FRUIT JUICES

Orange juice, grapefruit juice, tomato juice, apple juice and cranberry juice

\$12.00 per carafe

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