



# Steele Canyon Golf Club

## Catering & Events

[events@steelecanyon.com](mailto:events@steelecanyon.com)

[www.steelecanyon.com](http://www.steelecanyon.com)

1-619-441-6907

Rev Jan 2020

# Step One: Picking the Right Venue



*Pavilion – Seats up to 200 guests with space for a dance floor.*



*Sunset Deck – Seats up to an additional 150 guests.*



## *Your event reservation includes:*

- Our Glass Pavilion and adjoining Sunset Deck for a five hour event*
- Complete menus featuring Buffet or Plated Meal service*
- Meal enhancement and bar service options*
- Guest tables with Mahogany Chiavari chairs, white linen and white cloth napkins*
- Complimentary beverage station*
- Decorating options to personalize your event*
- Planning assistance to make your event a success!*

# Step Two: Cuisine



# Plated Lunch & Dinner Menus

## (50 Guest Minimum)

### Salad (Choice of one)

- GARDEN Mixed Green Salad with Two Dressings
- CAESAR Croutons, Fresh Parmesan Cheese
- SIGNATURE Spring Mix Greens, Feta Cheese, Dried Cranberries & Candied Pecans with two dressing options

*\*Please note our Chef can create a completely customized menu for your Event, if you don't see what you're looking for just ask\**

### Entrée & Accompaniment Selections

#### Single entrée or duet plate (two entrees)

#### Chicken/Fish

- Chicken Parmesan \* Lemon Herb Chicken
- Chicken Piccata with Capers
- Chicken Florentine
- Teriyaki Chicken Breast \* Barbeque Chicken Breast
- Chicken with Mushrooms in a Marsala Wine Sauce
- Chicken with Artichoke Chardonnay Cream Sauce
- Baked salmon or Salmon Florentine
- Shrimp Scampi or Shrimp Skewers on a Bed of Risotto
- Baked Tilapia with Mango salsa

#### Beef/Pork

- Roasted Baron of Beef
- Boneless Beef Short Ribs
- Oven Roasted Prime Rib
- Medallions of Pork Loin

#### Upgrades

- Mahi Mahi with Mango Salsa; add \$2pp
- Macadamia Chicken/ Mango Salsa; add \$2pp
- Petite Filet Mignon; add \$2pp

#### Accompaniments

Your meal includes fresh seasonal vegetables and your choice of Fingerling, Rosemary Red, Garlic Mashed or Scalloped Potatoes or Rice Pilaf Assorted Rolls with Butter and Beverage Station

### MONDAY-THURSDAY

- Chicken or Vegetarian \$26.95
- Shrimp, Fish, Beef or Pork \$32.95
- Duet Plate \$36.95

### FRIDAY

- Chicken or Vegetarian \$30.95
- Shrimp, Fish, Beef or Pork \$36.95
- Duet Plate \$40.95

### SATURDAY-SUNDAY

- Chicken or Vegetarian \$34.95
- Shrimp, Fish, Beef or Pork \$40.95
- Duet Plate \$44.95

All prices subject to 20% service charge and applicable sales tax

# Themed Buffet Menu

(50 Guest Minimum)

## Taste of Italy

Taste of Italy Buffet served with:  
 One Chicken Selection  
 One Pasta Selection  
 Classic Caesar or Garden Salad  
 Fresh Seasonal Vegetables  
 Choice of: Bread Sticks,  
 Fresh Garlic Bread or  
 Sourdough Rolls

## Tropical Island

Tropical Island Buffet served with:  
 One Entrée Selection  
 Kalua Pork, Gazed Ham with  
 Plum Sauce or Teriyaki Chicken  
 Luau Spring Mix Salad  
 Crusted Sweet Potatoes or  
 Rice Pilaf  
 Island Vegetable Medley  
 Hawaiian Rolls with Butter

## Spanish Fiesta

Spanish Fiesta Buffet served with  
 One Entrée Selection  
 Chicken or Beef Fajitas, Taco Bar  
 Tamales or Enchiladas (Beef/Cheese)  
 Spanish Rice  
 Refried or Black Beans  
 Flour or Corn Tortillas  
 Guacamole, Salsa, Sour Cream,  
 Olives & Shredded Cheese

## Upgrades

Add an additional entrée selection for \$4 per person

Add an additional salad or side for \$2 per person

Pricing includes venue space for five hours. Every event includes a Beverage Station (Coffee, Iced Tea and Water), staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

*All prices subject to a 20% service charge and applicable sales tax.*

### MONDAY-THURSDAY

- Italian \$28.95
- Tropical \$30.95
- Spanish \$30.95

### FRIDAY

- Italian \$32.95
- Tropical \$34.95
- Spanish \$34.95

### SATURDAY-SUNDAY

- Italian \$36.95
- Tropical \$38.95
- Spanish \$38.95

All prices subject to 20% service charge and applicable sales tax

# Customized Lunch and Dinner Buffet Menu

(50 Guest minimum)

## Entrée Selections

### Chicken

Chicken Parmesan  
Lemon Herb Chicken  
Teriyaki Chicken Breast  
Chicken Piccata with Capers  
Barbeque Chicken Breast  
Chicken with Artichoke Chardonnay Cream Sauce  
Macadamia Crusted Chicken with Mango Salsa ADD \$2pp  
Chicken with Mushrooms in a Marsala Wine Sauce

### Vegetarian

Vegetarian Lasagna

### Fish

Baked Mahi Mahi Mango Salsa Add \$2pp  
Tilapia with Cilantro Lime Butter  
Filet of Salmon with Herb Butter,  
Béarnaise Sauce or Florentine

### Beef & Carving Station

Santa Maria Tri Tip  
Roasted Turkey, Carved  
Glazed Ham, Carved  
Roasted Pork Loin, Carved  
Roast Baron of Beef, Carved  
Prime Rib, Carved ADD \$2pp

### Accompaniments

Your meal includes fresh seasonal vegetables and your choice of  
Fingerling, Rosemary Red, Garlic Mashed or Scalloped Potatoes or Rice Pilaf  
Assorted Rolls with Butter and Beverage Station

### MONDAY-THURSDAY

- Single Entree \$28.95
- Two Entree Selections \$32.95

### FRIDAY

- Single Entree \$32.95
- Two Entree Selections \$36.95

### SATURDAY-SUNDAY

- Single Entree \$36.95
- Two Entree Selections \$40.95

All prices subject to 20% service charge plus applicable sales tax

# Specialty Luncheon Buffet Menu

Available Sunday - Thursday

50 Guest Minimum

## Luncheon Menu

- International Cheese Display w/Fancy Crackers & Baguettes
- Vegetable Crudites w/Ranch Dipping Sauce
- Spring Mix Salad  
Dried Cranberries, Feta Cheese, Candied Pecans. Choice of Dressing
- Pasta or Potato Salad
- Asst'd Turkey, ham & Veggie Finger Sandwiches with condiments
- Chef's Choice Dessert
  
- Price \$24.50 per person
- minimum 50 guests or please add \$10.00 per person additional staffing fee

## Includes:

- Pavilion for 4 Hour Event
- White Linen, White Cloth Napkins
- Mahorany Chiavari Chairs
- Mirrors & Votive Candles
- Beverage Station  
Coffee, Decaf, Iced Tea, Water

*All prices subject to 20% service charge plus applicable sales tax*



# Hors d'Oeuvres

## Tray Passed Appetizers

(serves 50 guests per order)

Roasted Tomato Bruschetta with <i>Mozzarella Cheese</i>	\$85.00
Pot Stickers, <i>Honey Mustard Drizzle</i>	\$95.00
Mini Crab Cakes, <i>Fresh Mango Salsa</i>	\$175.00
Coconut Shrimp, <i>Sweet Chili Thai Sauce</i>	\$185.00
Cream Cheese Parmesan Artichoke Hearts	\$175.00
Phyllo Wrapped Asparagus Spears	\$135.00
Hibachi Chicken, <i>Spicy Peanut Ginger Sauce</i>	\$135.00
Crab Stuffed Mushrooms	\$165.00
Jumbo Bacon Wrapped Scallops, <i>Dill Buerre Blanc</i>	\$210.00
Cream Cheese Wontons, <i>Sweet Chili Thai Drizzle</i>	\$85.00

## Display Appetizers

(serves 50 guests per order)

Smoked Salmon Canapés	\$125.00
Breaded Mozzarella Sticks with <i>Marinara Sauce</i>	\$165.00
Potato Skins, <i>Sour Cream/Chives/Bacon/Cheddar Cheese</i>	\$115.00
Meatballs, <i>BBQ/Swedish/Marinara</i>	\$95.00
Buffalo Wings, <i>Ranch Dressing</i>	\$120.00
Ceviche, <i>Tortilla Chips</i>	\$150.00
Chips, <i>Homemade Salsa &amp; Guacamole</i>	\$110.00

### Vegetable Crudités - Creamy Ranch Dip

Small (serves 25)	\$70.00
Medium (serves 50)	\$110.00
Large (serves 100)	\$200.00

### Fresh Seasonal Fruit - Sweet Cream

Small (serves 25)	\$80.00
Medium (serves 50)	\$125.00
Large (serves 100)	\$225.00

### International & Domestic Cheese - Crackers and Baguettes

Small (serves 25)	\$95.00
Medium (serves 50)	\$170.00
Large (serves 100)	\$300.00

Chilled Jumbo Shrimp (serves 50), <i>Cocktail Sauce /Lemons</i>	\$235.00
Warm Spinach Artichoke Dip, <i>Toasted Baguettes or Pita Chips</i>	\$195.00
Baked Brie in Phyllo	\$185.00
Chilled Herb Cream Cheese and Crab Roll, <i>Pita Chips</i>	\$170.00

*All prices subject to a 20% service charge and applicable sales tax.*

# Step Three: Libations



# Bar & Beverages

**Hosted Hourly Bar Packages** - Prices Are Per Person Per Hour.

Doubles and shots are not included

## Well Package

Includes House Brand Mixed Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Shots not included.

One Hour \$14 Two Hours \$24 Additional Hour(s) \$8

## Call Package

Includes House and Call Brand Mixed Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Shots not included.

One Hour \$16 Two Hours \$28 Additional Hour(s) \$10

## Premium Package

Includes House, Call and Premium Brand Mixed Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Shots not included.

One Hour \$18 Two Hours \$32 Additional Hour(s) \$12

**Hosted Bar** - Drinks Will Be Charged On Consumption At The Appropriate Price. Limit Will Be Set In Advance Of Event. Doubles and shots not included unless approved in advance by host.

Well Selections	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.00
Super Premium Selections	\$9.00
Top Shelf Selections	\$10.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
Soft Drinks	\$2.00 each or \$1.00 per guest unlimited
House Wines / Champagne	\$7.00 glass, \$21 bottle
Hosted Keg, Domestic	\$350 and up
Hosted Keg, Craft/Imported	\$450 and up

**Corkage Fee (750 ML Bottle)** \$15.00 each

*No additional alcohol is permitted to be brought onto the premises*

**Wine Service With Dinner, One Glass Per Guest House Wine** \$5.00 per person

**Bar Set up Fee \$250.00**

Bar setup fee is \$250. Fee is waived with sales of \$350 (not including tax and service charge).

*All prices subject to a 20% service charge and applicable sales tax.*

# Step Four: Setting The Table Make It Yours



# Banquet Additions

Mahogany Chiavari Chairs  
with Black Cushion (maximum 150)  
Now included!



Floral Centerpieces with Seasonal Flowers  
\$15.00 and up

Silver Table Chargers \$2.00 ea



Ceiling Draping with Lighting \$450.00



Party Lights \$200



Full Length Table Linen

-Black, Ivory or White

\$15.00 ea



Overlays or Table Runners

- Choice of Color

\$8.00 ea

Lights with Paper Lanterns (12)

\$250.00



Belly up Tables - No Linen

\$12.00 ea

Belly up Tables - Black Linen and Sash

\$20.00 ea

Full Length Skirting & Matching Linen -  
Black or Ivory for Head or Sweetheart

\$15.00 per table

Colored Napkins

\$1.00 ea



*All items subject to a 20% service charge and applicable sales tax*

# Payments and Final Details

## Banquets:

For all banquets a \$500.00 deposit will be required to reserve the space. We require a second deposit along with your menu selections 30 days prior to the event date. The second deposit will be an additional \$500.00. Ten (10) days before your event the guaranteed guest count, signed BEO and final payment (payable by cash, credit card, money order or cashier's check ONLY) will be due. Please note if you cancel for any reason all deposits that have been received by Steele Canyon are considered to be non-refundable and non-transferable.

## Recommended Vendors

### Rental Companies:

A Touch D'Elegance (619) 656-1975  
Abbey Party Rentals (888) 808-0017

### Photographers:

ABM Photography (858) 271-8029  
Andy King (619) 987-2559  
Lisa Conrad (619) 316-2441  
Brett Charles Rose (619) 819-5222

### Cupcakes:

Cupcakes Squared (619) 226-3485  
Sprinkles Cupcakes (858) 457-3000

### Bakeries:

Eccentric Int'l Chef (619) 562-0762  
Flour Power (619) 697-6575  
Twiggs Bakery (619) 296-0616

### Florists:

Jasmine Creek (619) 588-2377  
Jamul Flowers (619) 669-0662  
JLH Blooms (619) 312-5744

### DJ's:

Sound Illusions (619) 820-1854  
DJ Guy (800) 876-1994

# Catering & Event Guidelines

Final guest count and payment: Final count and payment are due 14 days prior to the scheduled event date. Additional guests may be added up to 5 days prior to the event. Additional guests not in the guaranteed count will be charged and due at the event conclusion. We prepare additional food at the clubs expense for emergency purposes however leftover food provided by Steele Canyon may not be packaged to take home at the event conclusion. Takeout containers will not be provided for guests at buffet service events.

Room Availability: The Pavilion will be ready to begin decorating & vendor arrival two hours prior to your scheduled event start time.

Decorations: Tape, nails, glue, etc. may not be used for decorations. No surface altering materials are to be used at any time. Use of ladders is permitted only by licensed and insured vendors. All decorations and vendor materials are to be removed within 1 hour of the conclusion of the event.

Catering: With the exception of ceremonial cakes, dessert buffets or specialty appetizers not offered through our catering department, all catering is to be through Steele Canyon Golf Club. Tables with standard white linen will be provided for these items at no additional charge. Skirting or specialty linens are available with advance arrangement for an addition rental fee. Steele Canyon does not provide serving plates, platters or utensils for items provided through outside sources. These should be arranged for with your vendors. Due to limited space in our kitchen, refrigeration and kitchen access are not available to outside vendors.

Alcohol: Steele Canyon Golf Club follows the requirements set forth in our liquor license. This includes no outside alcohol being permitted to be brought on the property, service to underage or intoxicated guests or alcohol kept at a table for open service. Bar tabs are required to be paid immediately at the conclusion of your event.