



RANCHO VISTA

GOLF CLUB



Party Planning at Rancho Vista Golf Club





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The staff at Rancho Vista Golf Club looks forward to hosting your next special event. Whether it be a birthday, baby shower or retirement party, our venue can accommodate your needs. From an intimate get together to a large scale event, we will work with you to make sure your special occasion is exactly what you envision.

You can be reassured that our team will focus on you and your guests at every opportunity. Our Catering Director will be with you at every step and assist in planning and coordinating your special event.

FOR MORE INFORMATION, PLEASE CALL 661.272.9830.



Hors D'Oeuvres

Cold Hors D' Oeuvres

(40 Pieces Per Tray)

Caprice Skewer Cherry Tomato, Boccioni Mozzarella with Basil Dipping Sauce
\$85.00

International Crostini with Smoked Salmon, Olive Tapenade, Hummus, Bruschetta
\$105.00

Miniature Sliders Chef's choice of Turkey, Ham, Chicken Salad, Salami,
Roast Beef or Caprese on a Variety of Breads
\$105.00

Crudites Display Assortment of Garden Vegetables with Ranch Dip
\$75.00

Fresh Fruit Display Selection of Seasonal Sliced Fruit
\$150.00

Jumbo Shrimp served with Spicy Cocktail Sauce and Lemon Wedges
\$160.00

Cheese Tray Variety of Imported and Domestic Cheeses with Assorted Crackers
\$135.00

Hot Hors D' Oeuvres

(40 Pieces Per Tray)

Brie Cheese Quesadilla
\$100.00

Margherita Pizza with Roma Tomato, Basil and Mozzarella Cheese
\$100.00

Asian Spring Rolls Served with Sweet-and-Spicy Sauce
\$100.00

Beef or Chicken Teriyaki Skewers
\$160.00

Mini Mushroom Wellingtons
\$150.00

Southwest Beef Empanadas
\$150.00

Spanakopita
\$150.00

Vegetable Quesadillas
\$150.00

Shrimp Skewers Served with Asian Ginger Sauce
\$175.00

Crab Cakes Served with Lemon Aioli
\$175.00

Bacon Wrapped Sea Scallops
\$200.00

Dinner Entrée Selections

All entrees served with Chef's choice of seasonal vegetables, your choice of garlic mashed potatoes, herb roasted potatoes or rice pilaf, garden or Caesar salad, freshly baked rolls, butter, water, iced tea & fresh coffee.

Sodas are NOT included.

You may choose up to two entrée selections. When two entrées are selected, the cost of the higher item will be charged to all guests.

\$34.95

Roasted Sirloin Tri Tip
Herbed Demi Glace

Breast of Chicken Marsala
Marsala Mushroom Wine Sauce

Breast of Chicken Picatta
Lemon Caper Sauce

Parmesan Crusted Tilapia
Sundried Tomato Basil Cream Sauce

Pasta Primavera
Fresh pasta, sautéed garden vegetables, and garlic in a spicy marinara

\$36.95

Hand Cut NY Steak
Roasted Garlic Butter

Quarter Roasted Chicken
Herbed Gravy

Charbroiled Salmon
Wholegrain Mustard Dill Sauce

Three Cheese
Ravioli
Tomato vodka sauce, topped with sautéed spinach and mushrooms

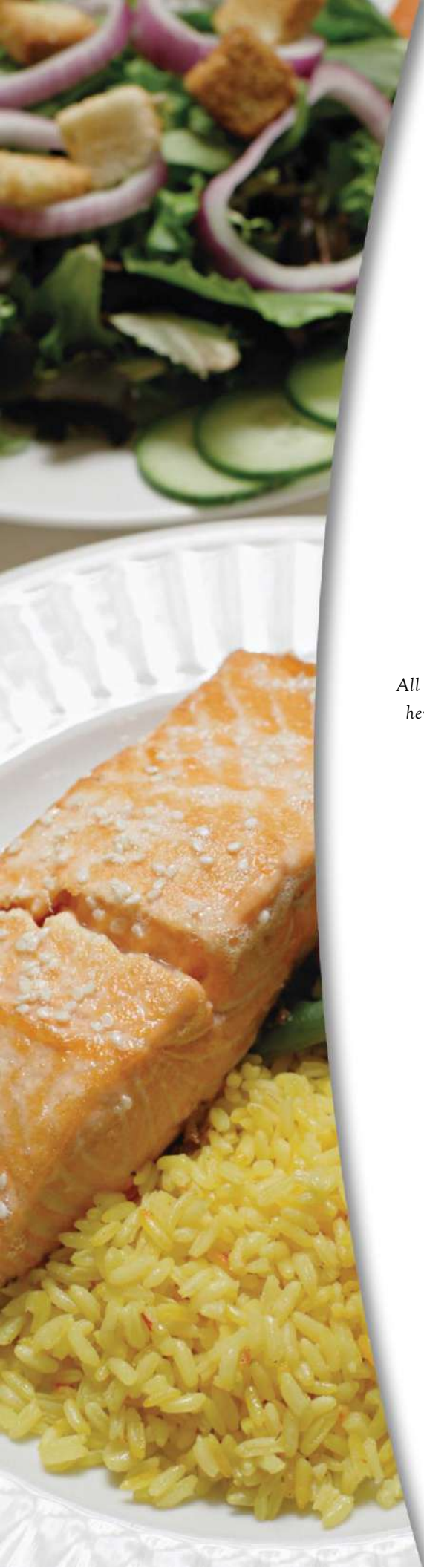
\$40.95

Slow Roasted Prime Rib
Peppercorn Crusted, Rosemary Jus

Chicken Cordon Bleu
Hand-breaded and Stuffed with Ham, Swiss and Thyme Cream Sauce

Jumbo Shrimp Scampi
White Wine Garlic Butter Sauce

**Pricing is per person and does not include tax or 20% service charge.*



Dinner Entrée Selections

\$44.95

Filet Mignon
Cabernet Demi Glace

Seared Breast of Duck
Cherry and Thyme Reduction

Crab Cake
Cajun Beurre Blanc

Alaskan Halibut
Passion Fruit Coulis and Tomato Oil

Vegetable Wellington
Grilled Vegetables, Buttery Puff Pastry, Porcini Sauce

Combo Selections

*All entrees served with Chef's choice of seasonal vegetables, your choice of garlic mashed potatoes, herb roasted potatoes or rice pilaf, garden or Caesar salad, freshly baked rolls, butter, water, fresh coffee and ice tea.
Sodas are NOT included.*

\$34.95

Roasted Tri tip and Breast of Chicken Marsala
Herbed demi-glace and Marsala mushroom wine sauce

Breast of Chicken Picatta and Parmesan Crusted Tilapia
Lemon caper sauce and Sundried tomato basil cream sauce

\$44.95

Filet Mignon and Breast of Chicken Picatta
Cabernet demi-glace and Lemon Caper Sauce

Filet Mignon and Jumbo Shrimp Scampi
Cabernet demi-glace and White wine garlic butter sauce

Entrée Buffet Selections

All buffets include water, freshly brewed coffee, and iced tea. Sodas are NOT included.

A Taste of Italy

Fresh Tomato Bruschetta with Basil on Garlic Crostini's

Assorted Dinner Rolls with Butter Rosettes

Italian Antipasto Platter with Cheese, Olives, Pepperoncini's, Sundried Tomatoes and
Marinated Artichokes

Classic Caesar Salad with Fresh Romaine, Shredded Parmesan Cheese and Croutons

Old Venice Pasta Salad with Seasonal Crisp Vegetables and Olives

Red Pepper Green beans

Garlic Cream Penne Pasta with Broccoli

Vegetable Lasagna with Cheese Three Cheese

Meat Lasagna

Breast of Chicken Picatta or Marsala

\$38.95 per person

South of the Border

Mini Chicken Empanadas with Chipotle Cilantro Sauce

Fresh Tortilla Chips with Fresh Roasted Salsa, Guacamole and Sour Cream

Aztec Salad with Cilantro, Cotija Cheese, Tortilla Strips and Cilantro Dressing

Refried Beans with Cheese

Authentic Spanish Rice

Mexican Calabasitas with Corn and Jack Cheese

Chili Rellenos with Enchilada Sauce and Cotija Cheese

Flame Grilled Honey Chipotle Chicken Quarters

Steak Fajitas with Sautéed Bell Peppers and Onions

\$38.95 per person

Texas BBQ

Roasted Corn Salad with Tomatoes, Red Onion, Cheddar Jack, Black Beans, Cilantro
and Tortilla strips with Ranch and Vinaigrette Dressing

Assorted Rolls and Cornbread with Butter Rosettes and Honey Butter

Freshly Prepared Coleslaw with Green Onion, Crisp Apple and Dried Cranberries

Classic Potato Salad or Garlic Mashed potatoes

Creamy Macaroni and Cheese

Baked Beans with Bacon

Smoked Chicken Quarters with BBQ Sauce on the side

Smoked Tri-Tip

\$30.95 per person

**Pricing is per person and does not include tax or service charge.*

Entrée Buffet Selections

All buffets include water, freshly brewed coffee, and iced tea.

The Southern Banquet

Garden Greens with Tomatoes, Carrots and Croutons with Variety Dressings
Assorted Dinner Rolls and Butter Rosettes
Creamy Macaroni and Cheese
Chef's Choice of Vegetable
Garlic Mashed Potatoes
Your Choice of Herb Roasted Chicken or Honey Battered Fried Chicken

\$25.95 per person

The Grill

Freshly Prepared Coleslaw with Green Onion, Crisp Apple and Dried Cranberries
Classic Potato Salad with Pickles, Olives and Hardboiled Egg
Domestic and Tropical Fruit Display
Build Your Own Quarter Pound Burger with Sliced Cheddar, Swiss and Pepper
jack Cheese
Hand Leafed Lettuce, Sliced Tomato and Red Onion, Kosher Dill Pickles
Build Your Own Quarter Pound Hot Dogs
Diced Onion, Pickle Relish, Grilled Onions, Cheddar Jack Cheese and
Variety of Condiments House Made Beef and
Bean Chili
Freshly Baked Assorted Cookies

\$22.95 per person

Cold Luncheon Buffet - "Fairway"

Platters of Sliced Imported Ham, Roasted Turkey Breast, Roast Beef and Dry Salami
Including; Cheddar, Imported Swiss and Pepper Jack Cheese
Platter of Fresh Leaf Lettuce, Sliced Tomato and Red Onion
Variety of Breads to Include; Country White, Wheat, Rye, Sourdough, Sub Rolls
and Large Croissant
Homemade Potato Salad, Cole Slaw and Pasta Salad
Condiments to Include; Mayonnaise, Yellow and Whole Grain Mustards Kosher Dill
Pickles, Pepperoncini's, Black and Green Olives
Fresh Kettle Chips
Assorted Cookies

\$19.95 per person

**Pricing is per person and does not include tax or service charge.*



Entrée Buffet Selections

All buffets include water, freshly brewed coffee, and iced tea.

Garden Brunch

Fresh Muffins, Danishes, Croissants and Bagels with Assorted Preserves, Honey, Cream Cheese and Butter

Variety Yogurt with House Made Cinnamon Granola Display of Freshly Sliced Domestic and Tropical Fruit with Berries Assorted Cheese Display with Crackers, Olives and Dried Fruit

Thinly Sliced Smoked Salmon with Capers, Red Onion, Tomato and Lemon Chilled jumbo Shrimp Display with Cocktail Sauce

Waffles and Cinnamon French Toast with Strawberry Topping and Maple Syrup Scrambled Eggs, Crispy Apple-Wood Smoked Bacon, Sausage Links and Country Potatoes Eggs Benedict with Canadian Bacon and Hollandaise

Garden Greens Salad with Tomatoes, Carrots, Croutons and Variety Dressing Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar and Extra Virgin Olive Oil

Thinly Sliced Honey Ham or Roast Beef

Assorted Pastries, Desserts and Petit Fours Freshly Brewed Coffee, Iced Tea, Decaffeinated Coffee Chilled Orange, Cranberry, Grapefruit and Apple Juices

\$34.95 per person

Platter Selections

Variety Sandwich Platter

Chef's Choice of Turkey, Tuna, Chicken Salad, Ham or Roast Beef on a Variety of Breads.

Includes Choice of One Side - Potato, Pasta Salad or Coleslaw

50 Half Sandwiches or 25 Whole = \$200

Antipasto Platter

Chef's Choice of Sliced Meats, Olives, Peppers, Cheese, Nuts, Crackers and Grapes

\$175

**Pricing is per person and does not include tax or service charge.*



Dessert Enhancements

International Sweet Table

Elegantly displayed New York Cheesecake with the option of a cherry or strawberry topping, Carrot Cake and Classic Chocolate Layer Cake. Miniature

Pastries include; Cannoli's, Crème Puff's, Éclairs and Petite Fours.

\$9 per person

Cookie Platter

Assortment of flavors – 50 cookies

\$75

Cheesecake

\$4.00 per person

Cheesecake with Strawberry or Cherry Topping

\$4.25 per person

Chocolate Cake, Carrot Cake or Tiramisu

\$4 per person

Chocolate Éclair

\$2.50 per person

Fruit Tart

\$5.00 per person

*Pricing is per person and does not include tax or service charge.

A la Carte Packages

Salad

Classic Caesar

Romaine Lettuce, Croutons, Creamy Caesar Dressing and Parmesan Cheese

Garden Green

Spring Greens, Carrots, Cherry Tomatoes, Croutons, Old Venice Italian Dressing

Harvest Salad

Spring Greens, Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, Balsamic Vinaigrette

Pasta

Elbow Macaroni

With a Sharp Four Cheese Sauce and Herb Bread Crumbs

Penne Pasta

With Marinara, Fresh Basil and Parmesan Cheese

Rotini Pasta Alfredo

With Fresh Broccoli and Parmesan Cheese

Farfalle Pasta

With Pesto Cream Sauce and Parmesan Cheese

Ziti Pasta

With Vodka Cream Sauce and Parmesan Cheese

Add:

Chicken	Italian Sausage	Meatballs	Shrimp
\$3.00	\$3.50	\$3.50	\$4.50

Entrées

Honey Fried Chicken

An Assortment of White and Dark Meat Chicken Pieces Honey Marinated, Breaded and Fried

Herb Roasted Chicken

An Assortment of White and Dark Meat Chicken Pieces Seasoned with Herb Butter and Roasted

Smoked Turkey Breast

Rubbed with Our House Mix of BBQ Spices, Slow Smoked Over Cherry Wood, Served with a Whiskey Cider Glaze

Mustard Glazed Pork Loin

Rubbed in a Dijon Mustard and Herb Sauce and Roasted, Served with a Sage Gravy

Red Snapper Florentine

Baked and Served with a Citrus and Spinach Sauce

Three Meat Lasagna

Layers of Italian Sausage, Ground Chuck, Pepperoni and Cheeses in Marinara Sauce

Lemon Rosemary Grilled Chicken

Marinated Chicken Breast Seasoned and Grilled, Served with a Lemon Garlic Sauce

**Pricing is per person and does not include tax or service charge.*

A la Carte Packages

Vegetables

- Brown Butter Corn
- Garlic Butter Broccoli
- Red Pepper Green Beans
- Seasonal Vegetable Medley
- Fried Brussels Sprouts with Bacon

Starches

- Yukon Garlic Mashed Potatoes
- Roasted Red Potatoes

Rice Pilaf

Desserts

(not included in packages)

Assorted cookies, bars and brownies
\$3.00 per person

Cookie Platter
Assortment of flavors – 50 cookies
\$75

Cheesecake
\$4.00 per person

Cheesecake with Strawberry or Cherry Topping
\$4.25 per person

Chocolate Cake, Carrot Cake or Tiramisu
\$4.00 per person

Chocolate Éclair
\$2.50 per person

Fruit Tart
\$5.00 per person

Packages

Package 1
One Option From Salad, Two Pasta
\$21.95

Package 2
One Option From Each Category
\$28.95

Package 3
One Option From Each Category, Two Options From Entrée Category
\$32.95

*Pricing is per person and does not include tax or service charge.

Party Packages

Saturday

\$16.75 per person

Saturday parties have a minimum of 100 people.

Friday/Sunday

\$14.75 per person

Friday and Sunday parties have a minimum of 50 people

Included in the packages:

Venue for 5 hours, dance floor, Staff for event, basic linens including table cloths and napkins, table and chair set up, Private Bar and Bartenders for the entire event, cake cutting and champagne or cider toast.

Party Package price does not include food, soda or Alcohol. No outside food or alcohol allowed.

The Venue is available for 5 hours only.

There is a \$450.00 fee per hour over 5 hours.

Access to the Venue is 2 hours prior to event, unless there is no other event prior, guests may come in for decorating and preparation earlier.

Guests may use their vendor of choice for decorating, D.J.'s, cakes, Photographer, etc.
Vendors not included in Party Package.

Vendors not familiar with RVGC must check in with the Banquet Manager and or Staff prior to event.

Bar set up included in package comes with a full range of alcohol.
A dollar amount may put down the night of the event or be a cash bar or both.

Well Drinks: \$6.00

Call Drinks: \$8.00

Premium Drinks: \$12.00

Top Shelf: \$12.00

Domestic Beer: \$4.00

Import Beer: \$5.00

House Wine: \$7.00

Premium Wine: \$9.00

Candy tables are allowed. Guests must provide candy and dispensers.
Gum is not allowed.

Children's meals are available for \$9.95 for children 5-10 years old.
Kid's meals consist of chicken tenders, fries and fruit.

ELLENA PATERSON - EVENT COORDINATOR

661.272.9830

epaterson@ranchovistagolfclub.com



For Your Information

Dress Code

Please inform all of your “professionals” that professional attire must be worn at all times.

Function Times

Function times are based on the contracted guest arrival through the contracted guest departure. You have the option to extend your event for an additional 1 hour only at a fee of \$450. Guests are to gather their belongings and vacate the premises immediately following their event. RVGC staff can set aside any center pieces and or specialty linens for the guests. However, RVGC does not take responsibility for lost, stolen or damaged items.

Guest's must pick up items discussed within 48 hours or they will be disposed of.

Decorations

No items can be displayed directly on our banquet facility walls. The use of nails, staples, tape and decorating gum is not permitted inside the Ballroom or the Grill. Consider the use of easels for all signage. Client is responsible to bring in any equipment necessary to complete decorating; i.e. ladders, tools, lighting for Gazebo etc.

Food Service

No foods of any type may be brought into the country club by the host; guest or invitee (excludes wedding cakes). **No food supplied by Rancho Vista Golf Club is permitted to leave the facility.**

Additional Entrée selections and sodas may be added for an additional fee.

Rehearsals

Rehearsals are limited to 45 minutes and must be scheduled while there are no other events occurring. Rehearsals that exceed one hour will be billed \$150.00 per hour.

Ceremonies

Your invitation must state the exact time the ceremony begins. Ceremony area is open to your guests 15 minutes prior to scheduled ceremony time. The use of fabrics to decorate the gazebo is allowed however; please designate someone to remove any items used prior to the end of your reception. The use of nails, tape, tacks or staples are not allowed on the gazebo...please use pipe cleaners or zip ties.

Photographs

Photographs may be taken at two outdoor locations on the property and please inform your photographer of such. Please be considerate and adhere to using only these specified areas. There will more than likely be member's golfing at the time you are looking to get photos so please, be courteous to them and not interfere with their play. The first & most popular is the waterfall area located East of the ceremony area, second is the gazebo area. No one is permitted on the tee boxes, fairways or greens at any time prior to, during or after your event (including children).

If not adhered, Rancho Vista Golf Club has the right to terminate the event without notice or refund.

Security guards will be hired by RVGC for parties of 100 or more guests. The charge of \$200 will be added to the guest's banquet fee for the security guards.

Rancho Vista Golf Club will not assume the responsibility for the loss or damage to any gifts, envelopes, camera's, cake top, toasting glasses or any other merchandise left in the facility prior to, during or after the reception.

Rancho Vista Golf Club has the right to change the gazebo, lighting fixtures, carpeting, table linens, tables, chairs, paint, wallpaper etc., at any time without prior notice.



Rancho Vista Golf Club

Professional References

We at Rancho Vista Golf Club have had the opportunity to work with some of the finest professionals in the selected industries listed below. We believe you will enjoy working with them as well.

Cakes/Candy

Carter's Balloons & Candy Creations
760-217-2136 or 323-426-6127

One Stop Bakery
661.494.8048

Florists

Palmdale Florist 661-723-ROSE

A.V. Florist 661.948.6006

Sun Florist 661-298-7088

Disc Jockeys & Entertainment

Ben Thomas
661-553-0100

DJ Craig EC
661-212-2001

Monarch Events
661-386-0303

GO! DJ- Sunil
661-206-1411

Officiant

Brandy Kerley
661.418-7464

Photographers

Phillips Photography
661-940-1740

Desert Productions
661-609-0825

Daniel Rivas
661-618-6557

Ron Hall
619-920-0595

Julie Sutton
661-942-4813

Hotel Accommodations

Residence Inn Marriott
Palmdale
661-947-4204

Hilton Garden Inn
Palmdale
661-998-2000

Courtyard Marriott
Palmdale
661-947-4100



Quotes and Refunds

All Quotes are good for 10 days from date originated. Deposits are non-refundable

Food Tastings at Rancho Vista

Food tastings are every third Thursday of the month.
TASTINGS ARE FOR THE PLATED OPTION ONLY.
NO TASTINGS ON BUFFETS.

Parties are allowed one tasting two months prior to event date with deposit for venue.

Tastings include; salad, starches and two protein choices. Tastings do NOT include; buffets, Hors D'Oeuvres or desserts.

Parties are allowed no more than 6 people at their tasting.

Photos on the Premises

Only the Wedding party and photographer are allowed by the waterfall for photos. Guests are NOT allowed on the golf course, including greens, sand traps and cart path.

Right to Terminate Events

During an event, Rancho Vista Golf Club has the right to terminate an event without notice OR refund if there is any consumption of alcohol by minors, unethical behavior by guests, guests on the golf course or any outside food or alcohol brought into the venue.

SIGNATURE

DATE