



A R R O Y O T R A B U C O
G O L F C L U B

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 our 5,600 square foot Trabuco Ballroom can provide 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

\$24.95 per person

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

ADDITIONS

Granola & Yogurt

Organic Granola, Plain Yogurt

\$12.00 per person

Oatmeal

Brown Sugar, Assorted Fresh & Dried Fruits

\$8.00 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

\$34.95 per person

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

ADDITIONS

Traditional Eggs Benedict

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

\$8.00 per person

Cinnamon Brioche French Toast

Powdered Sugar, Butter, Maple Syrup

\$10.00 per person

Breakfast Burrito

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

\$8.00 per person

Belgian Waffles

Fruit Compote, Butter, Maple Syrup

\$10.00 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

\$24.95 per person

*A 20% 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- Housemade Chicken Salad, Tomato, Romaine Leaves, Ciabatta Bun

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

\$32.95 each

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

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

A 20% 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

\$38.95 each

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

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

A 20% 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, Caper, 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

\$48.95 per person

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

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

A 20% 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

\$38.95 per person

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

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

A 20% 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)

\$55.95 per person

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

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

A 20% 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

\$42.95 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 20% 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- *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- *Lemon Oil*

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

\$5.95 per piece

Brie & Pear Phyllo Purse

Ahi Tartar- *Wonton Chip, Yuzu Avocado Mousse, Housemade Poke Sauce*

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

Vegetable Brochette- *Lemon Oil*

Mini Chicken Wellington- *Chardonnay Chicken Jus*

Mushroom Stuffed w/Spinach & Feta- *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- *Lemon Oil*

Teriyaki Glazed Beef & Scallion Skewer

Date & Chorizo Wrapped w/Bacon

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

Brie & Apricot En Croute

\$7.95 per piece

*A 20% 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- Lemon Oil

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

Philly Cheesesteak Lumpia

Smoked Salmon on Pumpernickel, Capers, & Dill

\$9.95 per piece

Displayed Appetizers

Vegetable Crudité

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

\$11.00 per person

Antipasto Platter

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

\$16.95 per person

Artisan Cheese Display

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

\$16.95 per person

Chilled Citrus Marinated Prawns

Cocktail Sauce

\$14.00 per person

Chips & Salsa Station

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

\$7.95 per person

Add Guacamole

\$6.95 per person

30 person minimum

*A 20% 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 Broccolini- *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 \$24.00 each

Chef's Inspired Season Pasta- Artisanal Pasta, Season Vegetables,
Pesto Cream Sauce **Prepared Vegan Upon Request* \$36.00 each

Stuffed Bell Peppers- Basmati Rice, Seasonal Vegetables,
Parsley Vinaigrette **Vegan & Gluten Free* \$26.00 each

Grilled Vegetable Lasagna- Eggplant, Zucchini, Squash, Bell Pepper,
Fresh Pasta, Ricotta, Parmesan, Mozzarella, Marinara \$26.00 each

*A 20% 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

Burger Sliders-Two Beef Sliders, Lettuce, Tomato, 1,000 Island, Choice of French Fries or Fruit

Cheeseburger Sliders-Two Beef Sliders, Lettuce, Tomato, 1,000 Island, 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 20% 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

Smoers

Chocolate Peanut Butter

Chocolate Pecan

\$5.95 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

\$3.95 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

\$6.95 per Person

*A 20% 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
\$4.00 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
\$6.00 each

Imported Beer
Heineken, Amstel Light
\$7.00 each

House Wine by the Glass
Merlot, Cabernet, and Chardonnay
\$9.00 each

Well Sections
\$11.00 each

Premium Selections
\$13.00 each

Super Premium Selections
\$15.00 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 **\$30.00**

2 hour per person **\$35.00**

3 hour per person **\$40.00**

4 hour per person **\$45.00**

*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 **\$25.00**

2 hour per person **\$30.00**

3 hour per person **\$35.00**

4 hour per person **\$40.00**

BANQUET LIQUOR BAR TIERS

Well Selections

Vodka – Nikolai

Gin – Krista

Rum – Conciere

Scotch – McCormick

Bourbon – Conciere

Tequila – Torada Silver

\$11.00 on Consumption

Premium Selections

Vodka – Tito's

Gin – Tanqueray

Rum – Bacardi

Scotch – Johnny Walker Red

Bourbon – Jack Daniels

Tequila – Jose Cuervo Special Gold

\$13.00 on Consumption

Super Premium Selections

Vodka – Ketel One

Gin – Tanqueray Ten

Rum – Captain Morgan Private Stock

Scotch – Johnny Walker Black

Bourbon – Crown Royal

Tequila – Herradura Silver

\$15.00 on Consumption

*A 20% 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 \$1000 PM \$2000

Thursday & Sunday

\$2500

Friday

\$3000

Saturday

\$4000

FIRESIDE OR ALCOVE

\$500

FIRESIDE AND LAWN

Monday-Thursday (\$1500)

Friday-Sunday (\$2500)

TRABUCO PATIO

\$500

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 \$5000 food minimum is required for Saturday evening functions.

A 20% 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.