



Social
PACKAGES

16782 Graham Street Huntington Beach, CA 92649

657.845.6245 | meadowlarkgc.com

Appetizers

SWEET & SPICY MEATBALLS

TOMATO BASIL BRUSCHETTA
WITH BALSAMIC GLAZE

CREAM CHEESE WONTONS
WITH SWEET & SOUR SAUCE

MINI BEAN & CHEESE BURRITOS

BITE-SIZED BACON BAKED POTATO
WITH ZESTY CHIPOTLE CREMA

CAPRESE SKEWER
TOMATO, MOZZARELLA, BASIL

VEGETABLE EGG ROLLS
WITH SWEET & SOUR SAUCE

PIGS IN A BLANKET

CHICKEN & CHEESE TAQUITOS
WITH CILANTRO LIME SAUCE

\$350 PER SELECTION

SELECTIONS MAY BE TRAY PASSED OR DISPLAYED. PRICES ARE FOR 100 GUESTS

EDAMAME SHU MAI
WITH SESAME SOY SAUCE

DATE WITH MANCHEGO CHEESE
WRAPPED IN BACON

ROAST BEEF WRAPPED ASPARAGUS
WITH GARLIC HERBED CHEESE

FETA AND SUNDRIED TOMATO PHYLLO

CHICKEN SKEWERS
WITH TERIYAKI GLAZE

STUFFED MUSHROOMS
WITH ITALIAN SAUSAGE

PORK WONTONS
WITH SWEET & SOUR SAUCE

MAC & CHEESE BALLS

\$450 PER SELECTION

SELECTIONS MAY BE TRAY PASSED OR DISPLAYED. PRICES ARE FOR 100 GUESTS

BEEF SHORT RIB EMPANADAS
WITH CILANTRO LIME SAUCE

COCONUT SHRIMP
WITH PINEAPPLE SWEET CHILI SAUCE

TERIYAKI BEEF SKEWERS

SHRIMP WONTONS
WITH SWEET AND SOUR SAUCE

MARYLAND CRAB CAKES
WITH REMOULADE SAUCE

SCALLOPS WRAPPED IN BACON

\$550 PER SELECTION

SELECTIONS MAY BE TRAY PASSED OR DISPLAYED. PRICES ARE FOR 100 GUESTS

Stations

SALAD BAR | \$16 PER PERSON

MESCLUN MIX, SPINACH, ROMAINE LETTUCE, RANCH, BALSAMIC VINAIGRETTE, ITALIAN
SELECT 4: RED ONIONS, CHICKPEAS, GREEN PEAS, CARROTS, CUCUMBER,
CORN, TOMATOES, CROUTONS, CHEESE

WAFFLE BAR | \$12 PER PERSON

BELGIAN WAFFLE, MIXED BERRIES, WHIPPED CREAM, POWDERED SUGAR,
WHIPPED BUTTER, MAPLE SYRUP

SEASONAL FRUIT DISPLAY | \$375 PER 100 SERVINGS

VEGETABLE CRUDITE | \$375 PER 100 SERVINGS

SERVED WITH BUTTERMILK RANCH

CHEESE DISPLAY | \$550 PER 100 SERVINGS

DOMESTIC AND IMPORT CHEESES WITH ACCOMPANIMENTS &
ASSORTMENT OF BREADS AND CRACKERS

CHEESE & CHARCUTERIE | \$700 PER 100 SERVINGS

THREE CHEESES AND THREE SALAMIS WITH ACCOMPANIMENTS &
ASSORTMENT OF BREADS AND CRACKERS

SHRIMP COCKTAIL | \$425 PER 100 SERVINGS

WITH COCKTAIL SAUCE AND LEMON WEDGES

PRETZEL BAR | \$10 PER PERSON

SALTED SOFT PRETZELS SERVED WITH BEER CHEESE SAUCE,
SPICY MUSTARD & PICKLED JALAPENOS

FRENCH FRY BAR | \$10 PER PERSON

CURLY FRIES, BATTERED FRENCH FRIES, AND SWEET POTATO FRIES.
WITH KETCHUP, MUSTARD, AND BUTTERMILK RANCH

Stations

OMELETTE STATION | \$13 PER PERSON

BACON, HAM, SAUSAGE, MUSHROOMS, ONIONS, SPINACH, BELL PEPPERS, CHEESE
REQUIRES A \$250 CHEF ATTENDANT FEE

PRIME RIB STATION | \$12 PER PERSON

ROSEMARY GARLIC PRIME RIB, ROASTED TO MEDIUM RARE, AU JUS, HORSERADISH CREAM SAUCE
REQUIRES A \$250 CHEF ATTENDANT FEE

BUTTERMILK PANCAKE BAR | \$10 PER PERSON

BLUEBERRIES, CHOCOLATE CHIPS, BANANAS, POWDERED SUGAR,
WHIPPED CREAM, WHIPPED BUTTER, MAPLE SYRUP
REQUIRES A \$250 CHEF ATTENDANT FEE

PASTA BAR | \$15 PER PERSON

MARINARA, ALFREDO, PESTO SAUCE, PASTA, SPINACH, MUSHROOMS,
ONIONS, BELL PEPPERS, TOMATOES, PARMESAN
ADD CHICKEN +\$5 | ADD SAUSAGE +\$6

STREET TACOS

MINI CORN TORTILLAS, CHOPPED CILANTRO, ONIONS, SALSA FRESCA
CHOICE OF: PULLED PORK, SHREDDED CHICKEN, GROUND BEEF
1 MEAT: \$10 PER PERSON | 2 MEAT: \$12 PER PERSON | 3 MEAT: \$14 PER PERSON

ALL BEEF SLIDERS | \$12 PER PERSON

KETCHUP, PICKLES, CHEDDAR CHEESE, CARAMELIZED ONIONS, SERVED WITH FRENCH FRIES

MINI HOT DOGS | \$12 PER PERSON

SHREDDED CHEESE, KETCHUP, MUSTARD, RELISH, CHOPPED ONIONS, FRENCH FRIES

NACHO BAR | \$15 PER PERSON

CHEESE SAUCE, PICO DE GALLO, BEANS, PICKLED JALEPENOS, SOUR CREAM, GUACAMOLE
ADD CHICKEN OR GROUND BEEF +\$5

The ITALIAN

CLASSIC CAESAR SALAD

CHOPPED ROMAINE HEARTS, GARLIC CROUTONS,
PARMESAN CHEESE, CREAMY CAESAR DRESSING

CHOOSE ONE ENTREE:

CLASSIC BEEF LASAGNA

LASAGNA SHEETS LAYERED WITH RAGU SAUCE AND THREE CHEESES

BAKED ZITI

PENNE PASTA CASSEROLE, ITALIAN SAUSAGE,
TOMATO SAUCE & MOZZARELLA CHEESE

PASTA NOODLES

WITH CHOICE OF ALFREDO OR MARINARA SAUCE

SEASONAL VEGETABLES

FRESH BAKED GARLIC BREAD

TIRAMISU

ESPRESSO SOAKED LADY FINGERS, SWEETENED MASCARPONE CREAM,
COCOA POWDER, CHOCOLATE SHAVINGS

\$ 4 5 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The
ISLAND

TANGY CABBAGE SALAD

CABBAGE, CARROTS, GREEN ONIONS, CILANTRO,
TOSSED IN APPLE CIDER VINAIGRETTE

CHOOSE ONE ENTREE:

TERIYAKI SALMON

TERIYAKI GLAZE, SESAME SEEDS, SCALLIONS

MANGO CHICKEN

GRILLED CHICKEN THIGHS, MANGO PICO DE GALLO

KAHLUA PULLED PORK

BANANA LEAF BRAISED PULLED PORK, HULI HULI SAUCE

CHOOSE ONE STARCH:

MAC SALAD

COCONUT RICE

SEASONAL VEGETABLE MEDLY

HAWAIIAN DINNER ROLLS

PINEAPPLE UPSIDE DOWN CAKE

SPONGE CAKE BAKED WITH PINEAPPLE TOFFEE

\$ 4 8 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The
ALL AMERICAN

GARDEN SALAD

CRISP GREEN LETTUCE, TOMATOES, ENGLISH CUCUMBERS, RED ONIONS

CHOOSE ONE ENTREE:

GARLIC ROASTED CHICKEN

GARLIC RUBBED QUARTERS, AU JUS

HOME-STYLE MEATLOAF

CHOOSE ONE STARCH:

MAC & CHEESE

GARLIC MASHED POTATOES

SEASONAL VEGETABLE MEDLY

DINNER ROLLS

DEVILS FOOD CAKE

\$ 4 8 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER-
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The FIESTA

SOUTHWEST SALAD

CRISP GREEN LETTUCE, BLACK BEANS, CORN KERNELS, BELL PEPPERS,
TOMATOES, ONIONS, TORTILLA STRIPS, CILANTRO LIME RANCH DRESSING

GROUND BEEF OR CHICKEN TACOS

CHEESE OR CHICKEN ENCHILADAS

BLACK BEANS

SPANISH RICE

FRESH TORTILLA CHIPS

ACCOMPANIMENTS

LETTUCE, DICED TOMATOES, CHOPPED ONIONS,
SHREDDED CHEESE, SOUR CREAM & SALSA

HOMEMADE CHURROS

\$50 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The COWBOY

GARDEN SALAD

CRISP GREEN LETTUCE, TOMATOES, ENGLISH CUCUMBERS, RED ONIONS

CHOOSE ONE ENTREE:

ROASTED BBQ CHICKEN

GARLIC RUBBED QUARTERS, BROWN SUGAR BBQ SAUCE

BABY BACK RIBS

PORK RIBLETS, BOURBON BBQ SAUCE

SLOW ROASTED BRISKET

SLICED BRISKET, TEXAS BBQ SAUCE

CHOOSE ONE STARCH:

FRENCH FRIES

GARLIC MASHED POTATOES

BUTTERED CORN

HOMEMADE CORNBREAD

FRESH BAKED SEASONAL COBBLER

A LA MODE +\$3.00 PER PERSON

\$50 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

Dessert STATIONS

S'MORES STATION | \$10 PER PERSON

GRAHAM CRACKERS, CHOCOLATE BARS, MARSHMALLOWS, MINI FIRE PITS

SALTED CHOCOLATE BROWNIES | \$6 PER PERSON

ALL NATURAL FUDGE, SEA SALT

ICE CREAM BAR | \$10 PER PERSON

TAHITIAN VANILLA ICE CREAM, CHOCOLATE SAUCE, CARAMEL, SPRINKLES
CRUSHED PEANUTS, MINI M&M'S, CHERRIES, WHIPPED CREAM

HOT CHOCOLATE STATION | \$10 PER PERSON

HOT COCOA WITH MARSHMALLOWS, CRUSHED PEPPERMINT,
CHOCOLATE CHIPS, COFFEE BITS, CINNAMON, & WHIPPED CREAM

MILK & COOKIES | \$8.50 PER PERSON

COOKIES, BROWNIES, MILK

CUPCAKE ASSORTMENT | \$5 PER PERSON

DOUBLE CHOCOLATE, ESPRESSO, RED VELVET, VANILLA BEAN
MINIMUM OF 2 DOZEN PER SELECTED FLAVOR

MINI TIRAMISU CUPS | \$5 PER PERSON

COFFEE LIQUOR, FLAVORED MASCARPONE CHEESE

Beverage SERVICES

PRICING IS PER DRINK & PRIOR TO TAX & SERVICE CHARGE
CASH BAR SERVICES REQUIRE A \$250 BARTENDER FEE

COFFEE & TEA | \$3 PER DRINK

REGULAR & DECAFFEINATED COFFEE, HOT TEA, UNSWEETENED BLACK TEA, SWEETENED RASPBERRY TEA

SODAS & JUICES | \$3 PER DRINK

PEPSI, DIET PEPSI, DR. PEPPER, STARRY, LEMONADE
ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, PINEAPPLE JUICE

UNLIMITED SODA PACKAGE | \$8 PER PERSON*

PEPSI, DIET PEPSI, DR. PEPPER, STARRY, LEMONADE
ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, PINEAPPLE JUICE

UNLIMITED BEVERAGE STATION | \$4.50 PER PERSON

WATER, ICE TEA, HOT TEA, COFFEE, LEMONADE

CANYON ROAD HOUSE WINE | \$8 PER DRINK

CHARDONNAY, PINOT GRIGIO, ZINFANDEL, SAUVIGNON BLANC,
SPARKLING WINE, CABERNET SAUVIGNON, MERLOT, PINOT NOIR

DOMESTIC BEER | \$6 PER DRINK

BUDWEISER, BUD LIGHT, MILLER LIGHT, COORS LIGHT, MICHELOB ULTRA

IMPORT BEER | \$7 PER DRINK

805, VODOO RANGER JUICY HAZE IPA, HEINEKEN, LAGUNITAS, MODELO,
PACIFICO, KONA BIG WAVE, BLUE MOON, CORONA, WHITE CLAW VARIETY*

WELL LIQUOR | \$8 PER DRINK

SVEDKA, NEW AMSTERDAM GIN, CRUZAN, JIM BEAM, EXOTICO BLANCO, CUTTY SARK

PREMIUM LIQUOR | \$11 PER DRINK

KETEL ONE, BOMBAY SAPPHIRE, MYER'S RUM, JOHNNY WALKER RED, CAZADORES, CROWN

ULTRA PREMIUM LIQUOR | \$13 PER DRINK

GREY GOOSE, KNOB CREEK, HENNESSEY, PATRON SILVER, JOHNNIE WALKER BLACK, HENDRICKS

Bar PACKAGES

HOSTED BEER & WINE

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, ZINFANDEL,
CABERNET SAUVIGNON, MERLOT, PINOT NOIR, SPARKLING WINE
BUDWEISER, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, MILLER LIGHT, BLUE MOON
805, CORONA, HEINEKEN, LAGUNITAS, MODELO, PACIFICO, KONA BIG WAVE,
VOODOO RANGER JUICY HAZE IPA, WHITE CLAW*
ASSORTED NON ALCOHOLIC SOFT DRINKS INCLUDED

1 HOUR \$16 | 2 HOURS \$21 | 3 HOURS \$26 | 4 HOURS \$31

PRICING LISTED IS PER PERSON

HOSTED WELL BAR

INCLUDES BEER, WINE, & SPARKLING PACKAGE AS LISTED ABOVE AS WELL AS THE FOLLOWING:
SVEDKA, NEW AMSTERDAM GIN, CRUZAN, EXOTICO BLANCO, CUTTY SARK, JIM BEAM
ASSORTED NON ALCOHOLIC SOFT DRINKS & MIXERS INCLUDED

1 HOUR \$20 | 2 HOURS \$25 | 3 HOURS \$31 | 4 HOURS \$35

PRICING LISTED IS PER PERSON

HOSTED PREMIUM BAR

INCLUDES BEER, WINE, & SPARKLING PACKAGE AS LISTED ABOVE AS WELL AS THE FOLLOWING:
KETEL ONE, BOMBAY SAPPHIRE, MYER'S RUM, JOHNNY WALKER RED,
CAZADORES, CROWN ROYAL, HIGH NOON*
ASSORTED NON ALCOHOLIC SOFT DRINKS & MIXERS INCLUDED

1 HOUR \$25 | 2 HOURS \$33 | 3 HOURS \$42 | 4 HOURS \$48

UPGRADE ULTRA PREMIUM FOR \$2 ADDITIONAL PER PERSON

CASH BAR

CONSUMPTION BAR OR NO-HOST | CASH BAR OPTIONS AVAILABLE

PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

General INFORMATION

FOOD & BEVERAGE

OUTSIDE CATERING IS PERMITTED UPON APPROVAL FOR SPECIFIC NEEDS.

PLEASE ASK YOUR SALES TEAM FOR MORE INFORMATION! WE CAN ACCOMMODATE ALL SPECIAL DIETARY NEEDS (VEGAN, GLUTEN FREE, VEGETARIAN, ETC.) WINE & CHAMPAGNE MAY BE BROUGHT IN FOR \$25 PER 750ML BOTTLE CORKAGE FEE. WE DO NOT PERMIT FOR OUTSIDE LIQUOR TO BE BROUGHT INTO THE FACILITY. A \$2.50 PER PERSON CAKE CUTTING FEE IS ADDED TO ANY CAKES, DESSERT BAR, OR CUPCAKES BROUGHT IN FROM AN OUTSIDE SOURCE.

BUFFET MINIMUMS

A MINIMUM OF TWENTY (20) PERSONS IS REQUIRED FOR BUFFET SERVICES. MEADOWLARK GOLF CLUB RESERVES THE RIGHT TO CHARGE A SERVICE FEE FOR SET-UP OF ROOMS WITH EXTRAORDINARY REQUIREMENTS.

GUARANTEE

A FINAL "GUARANTEE" OF YOUR NUMBER OF GUESTS IS REQUIRED NO LATER THAN TEN (10) DAYS PRIOR TO YOUR EVENT DATE. THIS GUARANTEE MAY NOT BE REDUCED.

SERVICE CHARGE & TAX

A TWENTY PERCENT (20%) SERVICE CHARGE IS APPLIED TO FOOD, BEVERAGES AND ALL SERVICES INCLUDING ROOM RENTAL AND CEREMONY FEES. APPLICABLE STATE TAX WILL BE ADDED TO TOTAL CHARGES. SERVICE CHARGE IS TAXABLE BY CALIFORNIA STATE LAW.

EVENT TIMING

RENTAL WILL INCLUDE A 5-HOUR RECEPTION. EVENTS MUST CONCLUDE NO LATER THAN 12 A.M. ADDITIONAL OVERTIME FEES WILL APPLY FOR EVENTS THAT LAPSE THEIR CONTRACTED TIME FRAME. OVERTIME RATES START AT \$500 PER HOUR. PLEASE NOTE THAT MEADOWLARK DOES REQUIRE ADVANCED NOTICE OF TIME EXTENSIONS.

DECORATIONS

ALL DISPLAYS OR DECORATIONS WILL BE SUBJECT TO THE CLUB'S APPROVAL. ITEMS MAY NOT BE ATTACHED TO WALLS, DOORS, WINDOWS, OR CEILINGS WITH TAPE, NAILS OR STAPLES. YOU ARE RESPONSIBLE FOR ANY LOSS OR DAMAGE TO YOUR PROPERTY. GLITTER, SAND, CONFETTI, RICE AND BIRDSEED ARE NOT PERMITTED. ALL CANDLES MUST BE CONTAINED IN A GLASS ENCLOSURE. MEADOWLARK GOLF CLUB IS NOT RESPONSIBLE FOR ITEMS LEFT AT THE CULMINATION OF AN EVENT. ADDITIONAL CLEANING FEE STARTING AT \$500.00 WILL APPLY AUTOMATICALLY FOR ABOVE RULES NOT FOLLOWED.

VENDORS

PLEASE ASK OUR HOSPITALITY TEAM FOR A LIST OF PREFERRED VENDORS. OUR PREFERRED VENDORS CAN OFFER AN ARRAY OF SERVICES AND PACKAGES WHILE BEING FAMILIAR WITH OUR VENUE. WE DO NOT REQUIRE YOU TO SELECT FROM OUR LIST BUT ENCOURAGE YOU TO DO SO.

ADDITIONAL FEES

1 BARTENDER REQUIRED FOR A BAR SERVICES. BARTENDER FEE IS WAIVED WITH PURCHASE OF ANY BAR PACKAGE. CHEF LABOR FEES OF \$250 PER CHEF IS APPLICABLE FOR CARVING OR LIVE ACTION STATIONS. TAX AND SERVICE CHARGE WILL BE ADDED TO THESE CHARGES.

PAYMENTS /DEPOSITS

THE INITIAL NON-REFUNDABLE/NON-TRANSFERABLE DEPOSIT WILL BE DUE UPON CONTRACT SIGNING. THIS PAYMENT IS TYPICALLY 25%. ADDITIONAL 25% PAYMENTS WILL BE DUE 60 AND 30 DAYS PRIOR TO THE EVENT. THE FINAL BALANCE ALONG WITH THE FINAL GUEST COUNT AND UPDATED CREDIT CARD FOR INCIDENTALS WILL BE DUE NO LATER THAN 10 DAYS PRIOR TO THE EVENT.