



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

Meeting Breaks	3
Breakfast Buffet Selections	4
Banquet Lunches	5
Buffet Selections	6
Plated Selections	7-9
Tray Passed Appetizers	10
Displayed Appetizers	11
Chef Attendant Appetizer Stations	12
Dessert Selections	13
Beverages	14
Rental Fee Structure	15
Banquet Policies	16

Meeting Breaks



LIQUID BREAK

*Assorted Sodas and Bottled Water
Regular and Decaf Coffee
Iced Tea with Lemon Wedges*

\$6.95 per person

HEALTH NUT BREAK

*Granola Bars
Assortment of Whole Fruits
Assortment of Sodas
Regular and Decaf Coffee
Iced Tea with Lemon Wedges*

\$8.95 per person

BALANCED BREAK

*Assorted Danishes, Mini Muffins and Bagels
Display of Seasonal Fruit
Assorted Granola Bars
Regular and Decaf Coffee
Specialty Hot or Iced Tea Selection
Appropriate Condiments*

\$7.95 per person

SWEET BREAK

*Freshly Baked Cookies and Brownies
Regular and Decaf Coffee
Iced Tea with Lemon Wedges
Assorted Sodas*

\$7.95 per person

MORNING SNACK BREAK

*Assorted Mini Muffins and Bagels
Regular and Decaf Coffee
Specialty Hot or Iced Tea Selection*

\$6.95 per person

CHIP & DIP BREAK

*Vegetable Crudité
Hummus and Buttermilk Dip
Assortment of Sodas
Regular and Decaf Coffee
Iced Tea with Lemon Wedges*

\$9.95 per person

Juice, Soda or Bottled Water, add \$3.00 per person
Cookies or Brownies, add \$2.00

Breakfast Buffet Selections



THE CONTINENTAL

Mixed Fruit Display
Assorted Muffins, Bagels and Pastries
with an assortment of Jellies & Honey
Orange Juice

\$14.95 per person

SUNRISE BREAKFAST

Mixed Fruit Display
Scrambled Eggs
Apple Wood Smoked Bacon or Sausage
Ranch Potatoes
Orange Juice

\$16.95 per person

French Toast or Danishes, add \$3.00 per person
Coffee & Hot Tea Station, add \$3.00 per person

*A 20% service charge and applicable sales tax will be added.
Menus and pricing are subject to change.*

Banquet Lunches



BOX LUNCHES

Ham & Swiss

Sliced Ham, Swiss Cheese, Lettuce, Tomato on Squaw Bread

Club Sandwich

Sliced Turkey, Cheddar, Lettuce, Bacon, & Tomato on a Hoagie

Chicken Caesar Wrap

*Shaved Chicken Breast, Romaine Lettuce, Parmesan, Red Bell Pepper, & Caesar Dressing
Rolled in a Spinach Tortilla*

All Box Lunches come with the following...

Chocolate Chip Cookie

&

Choice of Whole Fruit

Apple or Banana

or

Bag of Chips

\$16.95 per person

NINTH-HOLE HAND OFF

Pulled Pork Sandwich

Red Wine BBQ Sauce, Jalapeno Coleslaw

Choice of...

Chicken Sandwich

Pesto Mayo, Lettuce, Tomato, Baguette

or

Grilled Chicken Sandwich

BBQ Sauce, Lettuce, Tomato, Baguette

Homemade Potato Salad

Freshly Baked Cookies

\$18.95 per person

AFTERNOON LUNCHEON

Tomato, Thyme and Brie Tart

Chilled Couscous Salad

with Arugula, Walnuts and Sun-dried Tomato, Pesto Dressing

Fruit Salad with Mint

Choice of Two Sandwiches:

Turkey Pesto

Tuna Salad

Waldorf Chicken Salad

Tomato with Avocado and Brie

On Choice of Crusty Baguette

or

Spinach Tortilla Wrap

Freshly Baked Cookies

\$22.95 per person

add Iced Tea & Lemonade Station, add \$3.00 per person

add Coffee & Hot Tea Station, add \$3.00 per person

A 20% service charge and applicable sales tax will be added.

Menus and pricing are subject to change.

Buffet Selections



LATIN BUFFET

Pollo Asada & Carnitas

Warm Corn Tortillas

Roasted Bell Pepper & Onion

Shredded Cheese, Salsa Rojo, Sour
Cream, Lettuce, Cilantro

Ranch Pinto Beans

Red Rice

Churros with Cinnamon Sugar

\$28.95 per person

ITALIAN BUFFET

Spaghetti Bolognese

Bowtie with Artichoke, Broccoli, Pancetta,
Chile Flakes, Basil, Olive Oil

Eggplant Parmesan Sandwich
with Mozzarella, Basil, Tomato, Baguette

Mixed Green Salad

\$30.95 per person

CHEF'S BARBEQUE

Slow Smoked Tri Tip and Pork Ribs
with House BBQ Sauce

Orange Glazed Sweet Potatoes

Creamy Potato Puree

Kale, Apple and Almond Salad
Apple Vinaigrette

Freshly Baked Cookies

\$32.95 per person

TRABUCO BUFFET

Coffee Crusted Grilled Short Ribs

Smoked Loin of Salmon

Chili Garlic Shrimp

Couscous with Arugula Pesto

Romaine Salad
*Apple, Blue Cheese, Almond,
Sesame, Apple Vinaigrette*

Freshly Baked Cookies

\$34.95 per person

Carving Station Attendant, add \$150

Iced Tea & Lemonade Station, add \$3.00 per person

Coffee & Hot Tea Station, add \$3.00 per person

A 20% service charge and applicable sales tax will be added.

Menus and pricing are subject to change.

Plated Selections



Your entrée selection includes the choice of a salad and fresh rolls with butter.

SALAD SELECTIONS

Your choice of one Salad

Gem Caesar

Olives, Parmesan, Herb Bread Crumb,
Anchovy Dressing

Spinach

Bacon, Egg, Red Onion, Parmesan, Barley Pearls,
Red Wine Vinaigrette

Arugula

Blue Cheese, Walnuts, Strawberries,
White Balsamic Dressing

Mix Greens

Pear, Manchego, Caramelized Pecan,
Apple Cider Vinaigrette

Kale

Apple, Dried Cranberries,
Crushed Toasted Almonds, Parmesan,
Apple Vinaigrette

Stacked Caprese

Olives, Capers and Basil Vinaigrette,
Reduced Balsamic

Butter Leaf

Cucumber, Tomato, Olives and Feta,
Sundried Tomato Vinaigrette

ENTRÉE SELECTIONS

Your choice of one Entrée plate

MEATS

Filet Mignon

Orange Caramelized Sweet Potatoes,
Spinach and Walnut Pesto, Lemon Crema,
Pomegranate Molasses

48

New York "Manhattan" Steak

Quinoa, French Green Beans,
Smoked Mushroom Butter

47

Beef Filet Medallions

Green Couscous, Pistachios, Arugula,
Honey Roasted Carrots, Tarragon Brown Butter

42

Braised Beef Short Rib

Roasted Butternut Squash,
Cardamom and Pumpkin Seeds,
Roasted Celery, Sherry Reduction

44

Beef Sirloin Steak

Honey Roasted Carrots,
Broccoli & Pomme Purée, Spinach-Walnut Pesto

43

Smoked Prime Rib of Beef

Potato Gratin, Broccoli, Au Jus, Horseradish

44

Berkshire Pork Filet Mignon

Pomme Purée, Honey Roasted Carrots,
Apricot Chutney, Pomegranate

35

Pan Seared Breast of Muscovy Duck

Black Tuxedo Barley,
Tossed with Celeriac and Hazelnuts,
Pomegranate Pan Sauce

47

Grilled Lamb Chops

Roasted Red Pepper and Garbanzo Bean Purée,
Rice Medley with Parsley Almond Gremolata

48



POULTRY

Lemon Rosemary Roasted Chicken Breast

Asparagus and Green Beans, Shallot and Sesame, Grain Mustard-Tarragon Béarnaise

32

Stuffed Breast of Chicken

With Choice of

*Ham and Swiss, Sundried Tomato-Spinach-Fontina, or Mushroom Duxelle and Gruyere Cheese,
Whole Grain Mustard Pomme Purée, Honey Glazed Carrots
and Roasted Tomato Butter Sauce*

35

FISH

Pacific Sea Bass

Pearled Barley, Maitake Mushrooms and Artichoke, Lemon-Garlic Yogurt Sauce

39

Fillet of Salmon and Green Beans

Maitake Mushrooms and Sautéed Gnocchi, Roasted Tomato Butter Sauce

36

Diver Scallops

*Apple-Fennel Purée, Butternut Squash,
Maitake Mushrooms, Pomegranate Molasses, Mache*

44

Chile-Garlic Shrimp Brochette

*Medley of Quinoa, Basmati and Wild Rice,
with Sweet Potato, Green Onion and Coconut, Cilantro Yogurt Sauce and Sriracha*

38

Grilled Coriander and Fennel Scented

Albacore Tuna

*Grilled Zucchini with Mint, Hazelnut and Parmesan,
Arugula and Lemon Oil Dressing*

36

Poached Fillet of Australian Sea Bass

*Cauliflower Purée and Shaved Green Beans,
Almonds, Romesco Sauce*

38

Pan Seared Salmon Fillet and Red Wine-Mushroom Risotto

Baby Turnips and Thyme-Mushroom Butter

39

Seared Chilean Sea Bass

Maitake Mushroom and Gigante Bean Ragout, Orange Caramelized Garlic Butter

50



VEGETARIAN SELECTIONS

Ricotta and Spinach Raviolis

Tuscan Tomato Sauce and Basil

\$24 per person

Roasted Forest Mushrooms and Creamy Herb Polenta

Grana Padano Cheese

\$27 per Person

Papardelle Pasta

Creamy Mushroom and Broccolini

\$28 per person

Roasted Red Peppers, Portabella Mushrooms and Grilled Zucchini Lasagna

*Roasted Garlic Marinara,
Mozzarella and Parmesan Cheese*

\$26 per person

Stuffed Bell Peppers |gf|

*Basmati Rice, Squash,
Hen of the Wood Mushrooms and Garlic
with Green Herb Coulis*

\$25 per person

Gluten Free |gf|

VEGAN SELECTIONS

Butternut Squash & Kale Raviolis

\$28 per person

Spinach & Tofu Raviolis

\$26 per person

Ratatouille Stuffed Shells |gf|

\$28 per person

Gluten Free |gf|

CHILDREN'S ENTRÉE SELECTIONS

Penne Pasta

with your choice of Alfredo or Marinara Sauce and Parmesan Cheese

Cheeseburger

with your choice of French Fries or Fruit

Chicken Fingers

with your choice of French Fries, Fruit or Mac & Cheese

Cheese Pizza

Grilled Breast of Chicken

Mashed Potatoes and Broccoli

\$39.99 per person

*A 20% service charge and applicable sales tax will be added.
Menus and pricing are subject to change.*

Tray Passed Appetizers



LAND AND SEA

- | | |
|---|---|
| Chicken and Mushroom
<i>in Puff Pastry</i> | Beef Brochettes
<i>with Bell Pepper and Onion</i> |
| Sesame Chicken Skewers | Teriyaki Glaze Beef and Scallion Skewers |
| Chicken Brochettes
<i>with Bell Pepper and Onion</i> | Pork Shumai |
| Chicken & Vegetable
Pot Stickers | Pork Char Siu Bao |
| Island Chicken
<i>with Macadamia Nuts,
Banana and Coconut</i> | Crab Rangoon |
| Chorizo Stuffed Dates
<i>wrapped in Bacon</i> | Firecracker Shrimp Lumpia |
| Philly Cheese Steak Spring Roll | Pork Pot Stickers |
| | Philadelphia Roll |
| | California Sushi Roll |
| | Stuffed Mushrooms
<i>with Italian Sausage</i> |

VEGETABLE

- Herb Breaded Artichoke Heart**
with Goat Cheese
- Wild Mushroom en Croute**
- Mushrooms Stuffed**
with Boursin Cheese
- Mini Margarita Pizza**
- Mini Shitake Mushroom and Basil Pizza**
- Brie and Apricot en Croute**
- Spanakopita**

\$3.25 per Piece

*A 20% service charge and applicable sales tax will be added.
Menus and pricing are subject to change.*

Displayed Appetizers



Warm Spinach and Artichoke Dip

Served in a Sourdough Boule

\$7.00 per person*

Smoked Salmon

Dill Mustard Potato Spheres and Crème Fraiche

\$8.00 per person*

Vegetable Crudité

*Carrots, Celery, Zucchini, Mushrooms,
Hummus and Buttermilk Dip*

\$7.25 per person

Sliced Fresh Seasonal Fruit

Hazelnut Yogurt

\$7.00 per person

Antipasto Platter

Roasted Peppers, Prosciutto, Artichokes, Olives and Salami

\$8.95 per person

Artisan Cheese Display

Grapes, Dried Fruit, Assorted Crackers

\$9.25 per person

Bruschetta Bar

Topenade, Tomato, Mozzarella, Capanata, Jars with Bread Sticks, Flat Bread, Baguette Slices

\$7.95 per person

Chilled Citrus Marinated Prawns

Cocktail Sauce

\$7.50 per person*

Tandoori Mixed Platter

Beef Skewers, Prawns, and Chicken Served with Flat Bread and Yogurt Sauce

\$9.95 per person*

Chilled Seafood

Crab Legs, Oysters, Shrimp, Cocktail Sauce

\$18.50 per person*

*30 person minimum

*A 20% service charge and applicable sales tax will be added.
Menus and pricing are subject to change.*

Chef Attendant Appetizer Stations



GRILLED CHEESE BAR

Tomato Soup Shooter

Select Two

Ham and Gruyere

Sliced Tomato and Ricotta

Caramelized Onion, Butternut Squash and Mozzarella

POUTINE BAR

Select Two

Pulled Pork, Cheese Sauce, Bell Peppers and Green Onion

Truffle-Pepper Fries, Rosemary Gravy, Crispy Shallots

Candied Bacon, Chipotle Gravy, Queso Fresco

Tater Tots, Smoked Cheddar Sauce, Green Onions

MEATBALL BAR

Served on Hawaiian Bread Rolls

Select Two

Beef Meatball with Basil Marinara

Spicy Korean Style Beef and Gochujang Meatballs

Pork and Chorizo in Creamy Parmesan Sauce

Sweet Italian Chicken Meatball

STREET TACOS

Three per Guest

Corn Tortillas

Select Two

Steak with Sautéed Peppers, Onions and Avocado Salsa

Carnitas with Cabbage, Salsa Verde, Pickled Onion

Grilled Shrimp with Cabbage and Adobo Sauce

Chicken Fajitas with Chipotle Aioli

SLIDER BAR

Select Two

BBQ Pork with Pineapple on Hawaiian Bread Rolls

All American Burger with American Cheese, 1000 Island and Shredded Lettuce

Green Chile Prime Rib Sliders with Caramelized Onions and Creamy Horseradish Sauce

Bar Burger Sliders with Fried Shallots, Cheddar, BBQ Sauce

Slow Smoked Pulled Pork Sliders with BBQ Sauce

Quinoa Patty with Cranberry and Goat Cheese

\$16.95 per person

30 person minimum

*A 20% service charge and applicable sales tax will be added.
Menus and pricing are subject to change.*

Dessert Selections



PLATED OPTIONS

Pineapple

Upside-Down Cake

Crème Brule

Fresh Berries

Trifle Cake

Vanilla Cake, Ginger, Cardamom Cream, Blueberry Preserves

Chocolate Flourless Cake

Vanilla Bean Ice Cream

\$9.00 per person

MINIS

Served in a Shot Glass

Lemon

Apple Pie

Carrot Cake

Raspberry Cheesecake

Chocolate Raspberry Cake

Chocolate Mousse

Red Velvet Cake

Tiramisu

Crème Brulee

\$2.25 per piece

PETITE TARTLETS

Lemon

Almond Apple

Coconut Custard

Custard with Sliced Fruit

Chocolate Carmel Pecan

Chocolate Peanut Butter

\$1.95 per piece

DESSERT BARS

Mocha

Cheesecake

Carrot Cake

Brownie

Almond

Lemon

\$1.95 per piece

CHOCOLATE FOUNTAIN

Your Choice of Four of the Following Items:

Marshmallows, Pretzels, Salted Chips, Strawberries, Bananas,

Mango, Apples, Rice Crispy Treats, and Angel Food Cake

\$9.95 per person

SPECIALTY COFFEE & HOT TEA STATION

\$4.50 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
\$4.50 per person

Sparkling Apple Cider
\$15.00 per bottle

Soft Drink, Fresh Lemonade, Iced Tea,
Coffee or Hot Tea
on Consumption
\$3.25 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
\$31.00 per bottle

CONSUMPTION BAR

Domestic Beer
Budweiser, Bud Light
\$5.00 each

Imported Beer
Heineken, Amstel Light
\$6.00 each

House Wine by the Glass
Merlot, Cabernet, and Chardonnay
\$8.00 each

Well Sections
\$8.00 each

Premium Selections
\$10.00 each

Super Premium Selections
\$12.00 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 **\$29.00**

2 hour per person **\$33.00**

3 hour per person **\$37.00**

4 hour per person **\$41.00**

*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 **\$22.00**

2 hour per person **\$27.00**

3 hour per person **\$32.00**

4 hour per person **\$37.00**

BANQUET LIQUOR BAR TIERS

Well Selections

Vodka – Gilby's

Gin – Gilby's

Rum – Cruzan

Scotch – Grant's

Bourbon – Early Times

Tequila – Montezuma

\$8.00 on Consumption

Premium Selections

Vodka – Absolut or Blue Ice

Gin – Tanqueray or Bombay

Rum – Bacardi or Captain Morgan

Scotch – Dewar's

Bourbon – Jack Daniels

Canadian – Seagram's VO

Tequila – Jose Cuervo Special (Gold)

\$10.00 on Consumption

Super Premium Selections

Vodka – Ketel One or Grey Goose

Gin – Tanqueray 10 or Bombay Sapphire

Rum – Captain Morgan Private Stock

Scotch – Chivas or Johnny Walker Black

Bourbon – Wild Turkey or Gentleman Jack

Canadian – Crown Royal

Tequila – Patron Silver

\$12.00 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 8% 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.