



ARROYO  TRABUCO  
GOLF CLUB

## 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.**

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# 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.*

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# 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

Braised 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.*

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# 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 Celery 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

- |   |   |
|---|---|
| <b>Chicken and Mushroom</b><br><i>in Puff Pastry</i>                        | <b>Beef Brochettes</b><br><i>with Bell Pepper and Onion</i> |
| <b>Sesame Chicken Skewers</b>   | <b>Teriyaki Glaze Beef and Scallion Skewers</b>             |
| <b>Chicken Brochettes</b><br><i>with Bell Pepper and Onion</i>              | <b>Pork Shumai</b>  |
| <b>Chicken &amp; Vegetable</b><br><b>Pot Stickers</b>                       | <b>Pork Char Siu Bao</b>                                    |
| <b>Island Chicken</b><br><i>with Macadamia Nuts,<br/>Banana and Coconut</i> | <b>Crab Rangoon</b>   |
| <b>Chorizo Stuffed Dates</b><br><i>wrapped in Bacon</i>                     | <b>Firecracker Shrimp Lumpia</b>                            |
| <b>Philly Cheese Steak Spring Roll</b>                                      | <b>Pork Pot Stickers</b>                                    |
|   | <b>Philadelphia Roll</b>                                    |
|   | <b>California Sushi Roll</b>                                |
|   | <b>Stuffed Mushrooms</b><br><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.  
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# 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.  
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# *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 | Chef Attendant is \$150 fee or can be set up as a self-serve station**

*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

## PETITE TARTLETS

Lemon

Almond Apple

Coconut Custard

Custard with Sliced Fruit

Chocolate Carmel Pecan

Chocolate Peanut Butter

\$1.95 per piece

## 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

## 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

## DONUT DISPLAY

*Your Choice of the Following Items:*

### Mini Donuts

**Assortment of Donuts**

**Original Glazed Donuts**

*Displayed on Donut Wall*

\$2.95 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*

\$5.95 per Person

*A 20% service charge and applicable sales tax will be added.  
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# 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 – Segrans*

*Gin – Krista*

*Rum – Abmiral Nelson*

*Scotch – McCormick*

*Bourbon – Early Times*

*Tequila – Torada*

*\$8.00 on Consumption*

### Premium Selections

*Vodka – Absolut or Tito's*

*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.  
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# 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.