



COYOTE CREEK
GOLF CLUB

EVENING EVENT PACKAGE

THANK YOU FOR YOUR INTEREST IN COYOTE CREEK GOLF CLUB. OUR LAKESIDE BALLROOM AND TERRACE OFFER BREATHTAKING VIEWS OF THE MOUNTAINS, JACK NICKLAUS SIGNATURE DESIGNED GOLF COURSES AND CASCADING LAKES. OUR BANQUET MENUS WERE CAREFULLY CREATED BY OUR EXECUTIVE CHEF AND INCLUDE FRESH SEAFOOD, GRILLED MEATS AND POULTRY, FRESH PASTAS AND INNOVATIVE SALADS. WE ARE CONVENIENTLY LOCATED OFF OF HIGHWAY 101 ON THE BORDER OF SAN JOSE AND MORGAN HILL.

WE APPRECIATE YOUR INTEREST IN COYOTE CREEK GOLF CLUB AND LOOK FORWARD TO MAKING YOUR EVENT MEMORABLE.

FOR MORE INFORMATION PLEASE CONTACT:

JOHN T. NGUYEN

FOOD & BEVERAGE / EVENT MANAGER

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EVENING EVENT PACKAGE

LAKESIDE BALLROOM

APPLICABLE FACILITY FEE
MAXIMUM CAPACITY OF 160 GUESTS IN LAKESIDE BALLROOM
MAXIMUM CAPACITY OF 100 GUESTS IN THE TERRACE

FOOD & BEVERAGE MINIMUM-BEFORE TAX & SERVICE CHARGE

MONDAY THROUGH THURSDAY
\$3,000 FOOD AND BEVERAGE MINIMUM
ROOM RENTAL FEE OF \$600
(WAIVED IF FOOD AND BEVERAGE MINIMUM IS MET)

FRIDAY	SATURDAY	SUNDAY
\$5,500	\$8,500	\$6,500

ROOM RENTAL FEE OF \$800
(WAIVED IF FOOD AND BEVERAGE MINIMUM IS MET)

ALL PACKAGES INCLUDE:

FOUR AND ONE HALF (4 ½) HOURS OF ROOM USE
EVENT COORDINATOR TO ASSIST WITH DETAILS
INDOOR AND OUTDOOR SEATING
ROOM SET-UP AND CLEAN UP BY COYOTE CREEK BANQUET STAFF
BANQUET SERVERS TO ASSIST DURING EVENT
TABLES & CHAIRS
CHINA, STEMWARE, AND FLATWARE
CHOICE OF LINEN COLOR FOR TABLECLOTHS & NAPKINS
VOTIVE CANDLES AND MIRROR CENTERPIECES
COMPLIMENTARY DANCE FLOOR
PROJECTION SCREEN & PA SYSTEM

ALL PRICES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE AND CURRENT SALES TAX

PINOT BLANC DINNER

\$32.95++

SALAD

MIXED GREEN GARDEN SALAD WITH CHERRY TOMATOES,
CUCUMBERS AND HERB VINAIGRETTE

ENTRÉES

SELECT TWO (2)

CHICKEN MARSALA ACCOMPANIED BY YUKON GOLD MASHED POTATOES
AND SAUTÉED GREEN BEANS

POTATO CRUSTED SWAI WITH A WHOLE GRAIN MUSTARD SAUCE ACCOMPANIED BY
RICE PILAF AND SAUTÉED GREEN BEANS

8 OZ GRILLED SKIRT STEAK WITH WILD MUSHROOM JUS ACCOMPANIED BY YUKON GOLD
MASHED POTATOES AND SAUTÉED GREEN BEANS

ROLLS & BUTTER
COFFEE, TEA, DECAF

DESSERT

SELECT ONE (1)

LEMON-RASPBERRY TORTE
NEW YORK CHEESECAKE
BURNT ALMOND CAKE

ALL PRICES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE AND CURRENT SALES TAX

ZINFANDEL DINNER

\$42.95++

TRAY PASSED HORS D'OEUVRES

TUSCAN BRUSCHETTA WITH TOMATOES, ROASTED GARLIC, BASIL AND FETA CHEESE
SMOKED CHICKEN FILO CUPS WITH GRANNY SMITH APPLES AND MASCARPONE CHEESE

SALAD

BUTTER LEAF LETTUCE SALAD WITH BLUE CHEESE, CANDIED WALNUTS
AND CHAMPAGNE VINAIGRETTE

ENTREES

SELECT TWO (2)

PARMESAN CRUSTED CHICKEN BREAST WITH TOMATO - BASIL CONFIT ACCOMPANIED BY
YUKON GOLD MASHED POTATOES AND SAUTÉED GREEN BEANS

GRILLED ATLANTIC SALMON WITH A LEMON DILL SAUCE ACCOMPANIED BY
RICE PILAF AND SAUTÉED GREEN BEANS

GRILLED RIB EYE WITH A BOURBON DEMI GLAZE ACCOMPANIED BY
YUKON GOLD MASHED POTATOES AND SAUTÉED GREEN BEANS

ROLLS & BUTTER
COFFEE, TEA, DECAF

DESSERT

SELECT ONE (1)

LEMON-RASPBERRY TORTE
NEW YORK CHEESECAKE
BURNT ALMOND CAKE

ALL PRICES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE AND CURRENT SALES TAX

CHARDONNAY BUFFET

\$36.95 ++

SALADS

MIXED GREEN GARDEN SALAD WITH CHERRY TOMATOES,
CUCUMBERS AND TWO DRESSINGS
HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

ENTREES

SELECT TWO (2)

CHICKEN MARSALA
SEARED SWAI WITH A LEMON CAPER SAUCE
HERB-CRUSTED GRILLED CASINO ROAST WITH A BURGUNDY SAUCE

ACCOMPANIED BY:

ROASTED NEW POTATOES WITH FRESH HERBS
FRESH LOCAL VEGETABLES WITH BUTTER AND HERBS
ROLLS & BUTTER
COFFEE, TEA, DECAF

DESSERTS

ASSORTED COOKIES AND BROWNIES

ALL PRICES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE AND CURRENT SALES TAX

PINOT GRIGIO BUFFET

\$48.95 ++

STATIONED HORS D'OEUVRES

FRESH SEASONAL FRUIT PLATTER
AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES WITH CRACKERS
TUSCAN BRUSCHETTA WITH TOMATOES, ROASTED GARLIC, BASIL AND FETA CHEESE
SMOKED CHICKEN FILO CUPS WITH GRANNY SMITH APPLES AND MASCARPONE CHEESE

SALADS

HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS
BABY SPINACH SALAD WITH GRANNY SMITH APPLES, CANDIED WALNUTS
AND A CHAMPAGNE VINAIGRETTE

ENTREES

SELECT TWO (2)

CRISPY MUSTARD GLAZED CHICKEN BREAST
ROASTED SALMON WITH A SAFFRON CREAM SAUCE
SLOW ROASTED NEW YORK STEAK WITH PEPPERCORN SAUCE

ACCOMPANIED BY:

YUKON GOLD GARLIC MASHED POTATOES
SAUTÉED GREEN BEANS
ROLLS & BUTTER
COFFEE, TEA, DECAF

DESSERTS

LEMON BARS AND SEASONAL COBBLER

ALL PRICES ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE AND CURRENT SALES TAX