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# COYOTE CREEK GOLF CLUB

HOLIDAY MENU

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# LAKESIDE BALLROOM PACKAGES

Here at Coyote creek we pride ourselves on our excellent customer service. From the Lakeside Ballroom and terrace they offer breathtaking views of the mountains, Jack Nicklaus Signature designed golf courses and cascading lakes. Our professional team is here to ensure your holiday event day is exactly how you envisioned. We are honored to host your private event and look forward to making your holiday event memorable.

## HOLIDAY LUNCHEON

\$1,500 - Monday through Thursday

\$3,500 - Friday and Sunday

\$6,500 - Saturday

\$4,500 - Sunday

## HOLIDAY DINNER

\$3,000 - Monday through Thursday

\$4,000 - Friday and Sunday

\$7,500 - Saturday

\$5,500 - Sunday

Your Holiday Luncheon can range up to three hours while your Evening Dinner can go up to four. Every additional hour will be \$200.

We will provide tables and chairs with your choice of linen color, china, stemware, and flatware. With our complimentary dance floor and projection screen, you and your party will be able to enjoy some entertainment during their visit. Your events with us include room set-up and cleanup all completed by Coyote Creek Banquet Staff to ensure that your time here is hands free and easy during the holiday season.

# **BUFFET PACKAGES**

## **WINTER WONDERLAND**

**\$31**

**Your choice of any 1  
salad, 1 appetizer, 2  
proteins, & 2 sides**

## **MISTLETOE BUNDLE**

**\$36**

**Your choice of any 2  
salads, 1 appetizer, 2  
proteins, & 2 sides**

## **JINGLE ALL THE WAY**

**\$45**

**Your choice of any 2  
salads, 2 appetizers, 3  
proteins, & 2 sides**

## FRESH SALADS

### **Apple Cranberry Walnut**

Mixed green's, fresh diced apples, craisins, candied walnuts, champagne vinaigrette

### **Tex-Mex Salad**

Mixed greens, spinach fresh corn, black beans, cilantro, roasted red bell peppers, black olives, and cilantro vinaigrette

### **Our House Caesar**

Fresh cut romaine, grated Parmesan cheese, croutons, Caesar dressing

### **Caprese Salad**

Fresh mozzarella, basil and sliced tomatoes, drizzled with balsamic vinegar and olive oil, and sprinkled red pepper flakes

## APPETIZERS

**Fresh Fruit Platter \$4**

**Strawberry Dipping Sauce \$4**  
With fresh warm chocolate ganoch dip

**Cheese & Veggie Platter \$6**  
With crackers & Ranch Dip

**Shrimp Station \$8**  
With cocktail sauce

**Bacon Rapped Prawns \$5**  
With glazed honey BBQ

**Italian Bruschetta \$4**  
Fresh Roma Tomatoes, basil, roasted garlic Parmesan cheese, and pepper flakes

**Grilled Asparagus \$4**  
Wrapped with prosciutto ham

**Holiday Spinach Artichoke Dip (In Filo Cups) \$4**  
Topped with diced chives or salmon mousse cups

**Holiday Fresh Bean Dip \$5**  
Refried beans, sour cream, diced Roma Tomatoes, diced green onions, diced jalapenos, black olives, bowl of fresh tri-colored tortilla chips

**Bacon Wrapped Jalapeño Poppers \$3**

# BUFFET SELECTIONS

## BEEF

**Slow Roasted Prime Rib +\$2**  
Medium rare, served with angus  
creamy horseradish

**Sliced Crown of Roast Beef**  
Topped with a Jack Daniel green  
pepper corn shiitake demi-glace

**Slow Roasted Short Ribs +\$2**  
Topped with red wine made from  
demi pan drippings in house 5 hour  
slow roast

## Holiday Extras

**Chaffing Dish**  
mushroom red bell pepper, red  
onion, mix pan seared and grilled  
add \$3.00

Extra charge for chef's carving  
station (how much?)

## VEGETARIAN

**Italian Style Eggplant Parmesan**

**Chef's Ratatouille**  
Over brown rice

**Stuffed Baked Tomatoes**  
With brown rice feta spinach with  
side balsamic drizzle, pan seared  
house veggies

## FISH

**Chef's Cioppino Crab add \$5**

**Grilled Mahi-Mahi +\$2**  
Topped with our fresh mango  
tropical fruit salsa

**Fresh Herb Baked Salmon**

**Shrimp Scampi**  
Over angel hair pasta

## CHICKEN

**Italian Chicken Parmesan over  
Fresh Linguine**

**Chicken Piccata Lemon Caper  
White Wine Sauce**  
Can be served over linguine

**Airline Chicken Madeira**  
sautéed shiitake mushrooms,  
roasted garlic fresh Italian Parsley

**Fire Roasted Chicken**  
Topped with sliced red onions and  
red bell peppers  
red wine demi-glace sauce

## PORK

**Slow Roast Sliced Pork Loin**  
Topped with chimichurri

**Cast Iron 8oz Pork Chops**  
Topped with poached apples mint  
demi sauce



## **SIDE DISHES**

**Roasted Yams**

**Fresh Rice Pilaf**

**Mushroom Risotto**

**Pink Penne or Bow Tie Pasta**

**Cranberry Chutney**

**Roasted Garlic Parmesan Baked Red Potato**

**Fresh In-House Au Gratin Potatoes**

**Roasted Garlic Spinach Mash Potatoes Red or Yukon Gold Potatoes**

**Chef's Choice of Seasonal Veggies**

**Bacon and Parmesan Brussel Sprouts**

**For Brussel as Veggie Add \$2.00**

**MENU PRICES ARE PER GUEST AND SUBJECT TO A 20% SERVICE CHARGE AND CURRENT STATE SALES TAX**



## **DESSERTS**

**New York Cheesecake \$5 pp**

**Almond Hazelnut Mousse Cake \$4 pp**

**Cupcakes \$3 ea.**

**(Banana, Carrot, Red Velvet, Vanilla, & Chocolate)**

**Apple Crumb Bar \$3 ea.**

**Apple or Blueberry Cobbler \$4 ea.**

**Cookies \$2.50 ea.**

**(Macadamia Chocolate Chip or Peanut Butter)**

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## *Beverages by the Glass*

- Champagne | \$8
- House Wine | \$8
- House Cocktails | \$9
- Call Cocktails | \$10
- Premium Cocktails | \$11
- Extra Premium Cocktails | \$12-15
- Domestic Draft Beer | \$4
- Premium Draft Beer | \$5
- Domestic Bottled Beer | \$5
- Premium Bottled Beer | \$6
- Soft Drinks | \$3
- Red Bull | \$5
- Corkage | \$15/bottle



## *Host by the Hour*

HOURS	SOFT	HOUSE	CALL	PREMIUM
One	\$6	\$4	\$10	\$14
Two	\$6	\$4	\$16	\$20
Three	\$6	\$10	\$22	\$30
Four	\$6	\$12	\$28	\$34
Five	\$6	\$14	\$34	\$38

**Add Domestic & Import Bottled Beers +\$6pp**

### HOUSE

Barton Vodka, Gilbey's Gin, Stuart Scotch, Kessler Whiskey, Ronrico White Rum, Montezuma Tequila

## *Bar*

### CALL

Absolute Vodka, Tanqueray Gin, Jack Daniels, Seagram's 7, Jim Beam, Jose Cuevo Silver & Gold, Captain Morgan, Bacardi White Rum

### PREMIUM

Tito's Vodka, Hendricks Gin, Tullamore Dew, Tin Cup, Crown Royal, Hornitos Silver



# GENERAL INFORMATION & CONTRACTING

- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of \$500 will be due at signing of your contract. The remaining final balance and final count will be due 10 days prior to your event date. **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments cannot be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 20% club service charge and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. Coyote Creek Golf Club houses several events and reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Coyote Creek Golf Club is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through Coyote Creek. In the case that Coyote Creek Golf Club makes an allowance for an outside company to source goods through the venue, Coyote Creek reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** Coyote Creek Golf Club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.