



PRIVATE EVENT & BANQUETS

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Thank you for considering San Juan Hills Golf Club for your special event. The Golf Club is nestled in between the historic town and hills of San Juan Capistrano; located just minutes south of the Mission San Juan Capistrano and north of the 5 freeway on San Juan Creek Road. San Juan Capistrano is centrally located in South Orange County, between Los Angeles and San Diego counties. San Juan Hills Golf Club offers sweeping vistas, large event spaces, sparkling patios and lush foliage, as well as a full range of services for any event.

The **Green View Room** seats up to 200 guests/150 with dance floor and features sliding glass walls that open onto the **Veranda Patio** (seats 200). The **Veranda Patio** features a beautiful gas fire pit and olive trees wrapped in lights. Just down a bit from the Veranda, the **Green Side Patio** (dining seating 40-100/ceremony 170) has sparkling Italian lighting and view of the 18th Green; the perfect setting for an intimate dinner or cocktail reception. The **First T Patio** (seats 40-100) is perfect for luncheons, business gatherings, cocktail parties and rehearsal dinners. San Juan Hills Golf club also features the lively **19 Sports Bar & Grill**; their menu features gourmet hamburgers, sandwiches and salads, with 25 large screen televisions for viewing your favorite games.

The attentive staff at San Juan Hills will attend to you and your guests in a timely, professional manner. The menus feature many contemporary specialties, and custom menus may also be arranged. In the following pages, you will find suggested menus and options for your event. Please keep in mind these are purely designed as options and we will be pleased to further customize the menu and details to fit your particular needs and budget. Specialty entertainment and décor may be arranged to complete your event.

Dining Standard Set-Up

60" Round Tables (seat up to 10) and/or Banquet-Style 8' and 6' Tables
1 Brown Wood Folding Chair per guest

Three Additional 6' or 8' Skirted Tables (for Check-In, Gift, Display, etc) and two 4' Utility Tables

White, Ivory, or Chocolate Brown Table Linen | Choice of Napkin Color

Standard Dinnerware, Glassware & Flatware

4 Hour Event Time



Breakfast & Brunch

priced per guest | 30 guest minimum

SJH LIGHT

Fresh Seasonal Sliced Fruit
Fresh Baked Breakfast Breads
Individual Greek Yogurts & Toppings
Fresh Squeezed Orange Juice & Brewed Coffee
11.95

SUNRISE BUFFET

Fresh Seasonal Sliced Fruit
Scrambled Eggs
Smoked Bacon & Breakfast Sausage
Hash Browns
Fresh Baked Mini Banana Muffins
Fresh Squeezed Orange Juice & Brewed Coffee
13.95

PERFECT BRUNCH

Warm Sticky Buns
Pear, Asiago, Arugula, and Baby Spinach Salad with Shallot-Champagne Vinaigrette
Scrambled Eggs with Fresh Ricotta & Chives
Sweet & Spicy Bacon
Cottage Potatoes
Fresh Squeezed Orange Juice & Brewed Coffee
18.95

CHEF'S BRUNCH BUFFET

Assorted Breakfast Breads
Fresh Seasonal Sliced Fruit
Baby Greens with Shallot-Champagne Vinaigrette
Cottage Potatoes
Spinach, Mushroom & Cheddar Frittata
Signature Salmon with Dill-Cream Cheese & Toasted Baguette
Carved House Tri Tip
Fresh Squeezed Orange Juice & Brewed Coffee
29.95

Add Bottomless Mimosa for \$12.95

Plated Breakfast or Brunch customized menu upon request.



Grab & Go | Meeting Breaks

TOURNAMENT GRAB & GO BEFORE THE SHOTGUN

SAND TRAP

Egg, Bacon & Cheese
Breakfast Sandwich
Fresh Brewed Coffee To Go
8.95

BUENAS DIAS

Breakfast Burrito filled with
Egg, Cheese, Crispy Hash Browns,
Sautéed Onions & Peppers
Fresh Brewed Coffee To Go
9.95

TEE BOX

Turkey Sandwich
Bag of Chips
Apple
Bottle of Water
10.95

STREET TACOS

Three Carnitas or Chicken Tacos
Tortilla Chips
Salsa, Onions & Cilantro
Bottle of Water
9.95

GOLF CART

Hot Dog
Bag of Chips
Apple
Bottle of Water
9.95

MEETING BREAK

BEVERAGE

Assorted Soft Drinks
& Bottled Water
Iced Tea & Lemonade
Fresh Brewed Coffee
5.95

SWEET

Cookies & Brownies
Assorted Soft Drinks
Water, Lemonade & Iced Tea
Fresh Brewed Coffee
7.95

SAVORY

Vegetable Crudit  with Ranch
Cheese & Crackers
Assorted Soft Drinks
Water, Lemonade & Iced Tea
9.95

SPICY

Chips, Guacamole & Salsa
Assorted Soft Drinks
Water, Lemonade & Iced Tea
8.95

SHOW STOPPER

Popcorn
Red Vines
Assorted Soft Drinks
Water, Lemonade & Iced Tea
7.95

VENDING MACHINE

M&Ms, Granola Bars,
Assorted Bags of Chips & Pretzels
Assorted Soft Drinks
Water, Lemonade & Iced Tea
8.95



Hors d'oeuvre Displays

each serves up to 50 guests

This & A Lot of That

Chef's Selection of Cheese, Charcuterie, Olives & Artichoke Hearts

\$350

Crudit 

Fresh Garden Vegetable Bites | Tomato-Basil & Creamy Ranch Dips

\$165

Grilled Marinated Vegetables

Extra Virgin Olive Oil & Fresh Herb Marinade | Basil-Garlic Aioli

\$275

Cheese Assortment

Crackers & Crostinis | Jam & Honey

\$275

Caprese

Mozzarella | Tomato | Basil | Balsamic

\$275

Baked Brie in Puff Pastry

Variety of Breads | Fresh Orchard Fruit | Dried Berries and Nuts

\$195

Whole & Sliced Fresh Fruit

Seasonal Assortment

\$199

Mezzetta

Tomato-Basil 'Bruschetta', House Hummus, & Warm Artichoke-Spinach Fondue | Flatbreads & Crostinis

\$195

Chip & Dip

Crisp Tortilla Chips | Duet of Salsas | Guacamole

\$195

Deli Counter

Turkey & Cranberry-Orange Relish | Ham & Whole Grain Mustard | House Tri-Tip & Creamy Horseradish

Assorted Small Rolls

\$400

Chilled Shrimp Bucket

Cocktail Sauce | Horseradish | Lemon

\$425

Del Mar

House Baked Salmon | Ceviche | Assorted Breads, Crackers & Chips

\$595



Tray-Passed Hors d'oeuvres

Butler-Passed or Stationary Display
minimum order of 30

BITES

two per order

Individual Vegetable Crudit  Cups
Tomato-Basil Bruschetta on Crostini
Vegetable Spring Rolls
Pesto Toast ^{with} Tomato & Mozzarella
\$ 3.00

TWO BITES

two per order

Asparagus Wrapped in Prosciutto
Antipasto Skewer | Olive, Salami, Mozzarella Balls, Tomato
Coconut Shrimp
Tuna Tartar | Crisp Wonton
Smoked Salmon Canap  with Fresh Dill | Cucumber Round
Bacon Wrapped Shrimp
Pacific-Island Glazed Chicken, Pineapple & Peppers Skewer
Chicken Potstickers
Bourbon BBQ Meatballs
\$4.50

FOODIE "SHOOTERS"

one per order

SJH Caesar Cup | Parmesan & Garlic Crouton
Chilled Shrimp | Cocktail Sauce
Ahi Poke | Cucumber & Avocado | Ponzo Drizzle
Mahi Ceviche | Corn Tortilla Chip
Warm Tomato Bisque | Grilled Cheese Triangle
Beef Satay | Spicy Peanut Sauce
\$5.00

SLIDERS

one per order

Chipotle Chicken & Caramelized Onion
Homemade Meatloaf
Gourmet Burger with Pesto-Mayo & Tomato
Barbecue Tri-Tip
Corned Beef & Spicy Mustard Slaw
Muffaletta with Salami, Ham & Olive Relish
\$5.50



Nosh Stations

priced per guest | minimum order of 50

MASHED MAC'TINI BAR

Buttery Mashed Potatoes

Creamy Mac N' Cheese

Gourmet Toppings

Braised Short Rib Gravy | Bacon | Blue Cheese | Cheddar

Green Onions | Fried Onions | Roasted Garlic

Sour Cream | Sautéed Mushrooms

15.95

GOURMET SLIDERS

Mini Hamburger & Veggie Sliders

Gourmet Toppings:

Bacon | Blue Cheese | Cheddar | Jalapenos | Grilled Pineapple | Pickles

Red Onion | Lettuce | Tomato

Specialty Condiments:

BBQ Sauce | Dijon Mustard | Kickin' Ketchup | Pesto-Mayo | Pico De Gallo

House Potato Chips & Ranch Dip

12.95

TEXMEX BORDER

Crispy Tortilla Chips | Beef Taquitas | Chicken Flautas

Warm Toppings

Queso Fundido | Spicy Verde Sauce

Garnishes:

Avocado Crema | Tropical Salsa | Salsa Fresca | Sour Cream

10.95

BISQUE & GRILL

Cupettes of Tomato Bisque

Select 2:

Cheddar ^{with} Sweet & Spicy Bacon

Tomato, Mozzarella & Pesto

Brie ^{with} Caramelized Onions

Tavern Ham & Swiss

12.95



Buffets by Design

Individually priced | minimum order of 30

THE HILLS LUNCH BUFFET

Fresh Seasonal Sliced Fruit
Mixed Garden Greens
Homemade Soup
Petite Chipotle-Chicken Salad Sandwiches
Petite Tri Tip & Creamy Horseradish Sandwiches
Chef's Trio of Cookies & Sweets
\$21.95

Signature

SAN JUAN HILLS BUFFET

Fresh Rolls & Herb-Butter
Baby Greens & Dressing Display
Grilled Marinated Vegetable Platter
Seasonal Vegetables including: Zucchini,
Mushroom, Asparagus, Bell Pepper & Onion
Citrus-Herb Marinated Chicken
Carved House Tri Tip Au Jus*
Roasted Rosemary Potatoes
\$30.95

Latin

SOUTHWEST SWING

Chips & Salsa
'Mex'ed Greens
Queso Fresco, Roasted Corn, Tomato & Red Onion
Cilantro Vinaigrette & Chipotle Ranch
Sweet Corn & Ortega Chile Tamale Pie
Chile Verde de Cerdo
Citrus-Grilled Chicken*
Corn & Flour Tortillas
Mexican Rice & Smoky Black Beans
Guacamole, Sour Cream, Cheese, Onion,
Cilantro & Salsa
\$28.95

Rustic

ITALIANO

Parmesan-Garlic Bread
Caesar Salad
Parmesan & Garlic Croutons
Caprese Salad
Porchini Mushroom & Creamy Pesto Pasta
Italian Sausage & Meatballs
Basil Roasted Seasonal Vegetables
\$28.95

Gourmet

BURGER BUFFET

American Relish Display
Pickle Spears, Olives, Pepperoncinis, Carrots,
Celery & Cucumber with French Onion Dip
Fresh Fruit Display
Cole Slaw
Hand-Pressed All Beef, Turkey or Veggie Burger*
Deluxe Toppings & Condiments
Cheese: Danish blue cheese, jalapeno jack, Swiss, or American
Toppings: bacon, grilled pineapple, grilled onions, sautéed
mushrooms, lettuce, tomato, red onion, guacamole, pickle
chips, and jalapenos
Sauce: ketchup, barbecue sauce, Dijon mustard, mustard,
mayo,
pesto-mayo, horseradish sauce, ranch and 1000 island dressing
House Seasoned Potato Chips
\$24.95

Custom Buffet Menu Available

Please Contact Event Sales Representative for Details

**To make this a Chef-Attended Carving Station, please add Chef's fee \$100*



Plated Entrées

Individually priced

BREAD

Select 1

Fresh Baked Rolls & Herb-Butter

Garlic Parmesan Bread

Corn Bread Muffins & Honey-Butter

STARTER

Select 1

Garden Greens Salad

Caesar Salad with Garlic Croutons & Parmesan

Mini Iceberg Wedge with Blue Cheese, Bacon & Onion with Ranch Drizzle

Spinach, Tomato, Cucumber, Feta & Greek Olive Salad with Champagne-Vinaigrette

Baby Greens, Cranberry, Walnut & Blue Cheese Salad with Raspberry Vinaigrette

Cup of Soup du Jour

ENTRÉE

Select up to 2.

Additional Entrée choice is upgrade fee of \$2.50 per person

Chef's Cheese & Spinach Lasagna

layers of pasta with rich ricotta, spinach, mozzarella & chef's secret sauce, garnished with baby vegetables

Lunch \$21.95 | Dinner \$26.95

Mediterranean Chicken

topped with sautéed artichoke, sundried tomato & mushroom, served with house rice

Lunch \$21.95 | Dinner \$26.95

Vegetable Napoleon

grilled Portobello mushroom, zucchini, tomato, onion & buffalo mozzarella with pesto & marinara drizzle

Lunch \$21.95 | Dinner \$26.95

Chicken Florentine

grilled chicken breast layered over sautéed spinach with Béchamel sauce, served with garlic mashed potatoes

Lunch \$21.95 | Dinner \$26.95

Sliced House Tri Tip

San Juan Hill's signature tri tip with black-pepper demi, served with rosemary roasted red potato & sautéed green beans

Lunch \$21.95 | Dinner \$26.95

Classic Shrimp Scampi

garlic, capers & tomato over angel hair pasta with sautéed baby vegetables

Lunch \$24.95 | Dinner \$29.95

Seared Ahi

wok'd Napa cabbage, onion & celery ginger-soy fried rice

Lunch \$24.95 | Dinner \$29.95

Whole Roast Beef Tenderloin

with red wine & coffee demi glace, served with garlic mashed potatoes & baby vegetables

Lunch \$33.95 | Dinner \$38.95

Grilled Salmon

glazed with mango salsa, served with sautéed quinoa & spinach

Lunch \$24.95 | Dinner \$29.95

Signature Braised Short Rib

tender short rib braised in rich wine-demi piled on top garlic mashed potatoes

Lunch \$24.95 | Dinner \$29.95

Slow Roasted Prime Rib au jus

Au jus & creamy horseradish, roasted rosemary red skin potatoes & baby vegetables

Lunch \$33.95 | Dinner \$38.95

Entrée counts are due 7 days prior to your event with final guest count.

Entrée selections must be designated at each place setting by host with escort card and/or ticket

San Juan Hills Golf Club cannot guarantee availability of any additional entrées after 7 days prior to event date.

LIGHTER LUNCH FARE? SALAD & SANDWICH MENU AVAILABLE

Please Contact Event Sales Representative for Details



Sweets & Dessert

PETITE MASON JARS

individually priced, minimum order of 18
Panna Cotta with Butterscotch Drizzle
Apple Crumble with Chantilly Cream
Blue Berries, Lemon Curd & Cream
Kahlua Mousse with Chocolate Drizzle

Brownie & Chocolate Chip Cookie Crumble with Vanilla Mousse & Caramel Drizzle
Scoop of Gelato
\$4.95

CUPCAKES

two dozen per each order
Banana-Nut with Chocolate Frosting
Carrot Cake with Cream Cheese Frosting
Red Velvet with Cream Cheese Frosting
Chocolate Dream
\$120

MINI BITES

two dozen per each order
Cookies
Brownies
Lemon Bars
Cream Puffs
Cinnamon Churros
Cannoli
\$66

MORE S'MORES BAR

Guests have MORE fun when they can take advantage of the gas fire-pit featured on the Veranda Patio with nostalgic ingredients.... plus a little bit more! 30 guest minimum.
Large Marshmallows | Assorted Hershey Chocolate Bars & Peanut Butter Cups | Graham Crackers
Caramel Syrup | Warm S'mores Dip
\$6.95

SUNDAE BAR

30 guest minimum
Assorted Sprinkles & Candies | Assorted Nuts | Chocolate Chip Cookie | Brownie Bites
Coconut | Strawberries | Bananas
Chocolate & Caramel Syrups | Whipped Cream | Maraschino Cherries
\$6.95

BRINGING YOUR OWN DESSERT?

Dessert/Cake Service Fee per guest
for any dessert not provided by San Juan Hills
\$3.00



Bar & Beverage

HOSTED ON CONSUMPTION

Allows your guests their choice of drinks, to be calculated on your tab and paid at the end of your event. You may limit this option by selecting only certain items to be hosted and/or by hosting up to a pre-specified dollar amount.

HOSTED HOURLY

two hour minimum | per guest 21 years & older

Beer & Wine

Domestic and Imported Bottled & Draft Beer
House Cabernet, Chardonnay & Champagne
first two hour \$18.00 | each additional hour \$6.00

House Select Bar

Domestic and Imported Bottled & Draft Beer
House Cabernet, Chardonnay & Champagne
Cocktails (1oz) with Bombay, Absolut, Bacardi, Malibu, Captain Morgan, Jim Beam, Dewars & Jose Cuervo Gold
Shots, shooters, doubles, martini and tropicals are excluded from this package
first two hour \$22.00 | each additional hour \$8.00

Premium Bar

Domestic and Imported Bottled & Draft Beer
Premium Red Wine, White Wine & Champagne
Cocktails (1oz) with Bombay Sapphire, Grey Goose, Bacardi, Malibu, Captain Morgan, Jack Daniels, Crown Royal, Johnny Walker Black, Patron Silver and Cuervo 1800
Martini, Margaritas & Tropicals
Shots, shooters & doubles are excluded from this package
first two hour \$27.00 | each additional hour \$11.00

CASH BAR

Allows your guests to purchase their own cocktails, beer & wine - Bartender Fee \$250.00

WINE

Champagne & Sparkling Cider Toast per guest \$3.00
House Sparkling, per bottle \$19.95
House Selection of Chardonnay, Pinot Grigio, Pinot Noir, Merlot or Cabernet, per bottle \$21.95
Wine List Available Upon Request
Bringing your Own Wine? Corkage Fee per 750ml bottle, for any wine not provided by SJHGC \$15.00

SIGNATURE BARS

Mimosa Bar

House Champagne, Sparkling Apple Cider & Sparkling Bottled Water,
Orange Juice, Cranberry Juice, Pomegranate Juice,
Fresh Seasonal Berries, Orange Slices, Cubed Pineapple, Melon, Mango, Fresh Mint & Basil

Build-Your-Own Bloody Mary Bar

House Vodka, Tomato Juice, V8, Worstershire, A-1, Tabasco, Horseradish, Celery Salt,
Kosher Salt, Black Pepper, Cayenne, Lemon Pepper, Cut Lemons, Cut Limes, Celery, Olives,
Cucumbers, Jalapenos, Pepperocinis, and Bacon

\$21.00 per guest for 3 hours



Minimums | Terms of Agreement

Food, Alcohol & Beverage

- All food, alcohol and beverage must be provided by San Juan Hills Golf Club. A cake service/cutting fee will apply to any dessert not provided by San Juan Hills Golf Club and may require a signed release of liability. In accordance with Alcoholic Beverage Control regulations, no outside liquor is allowed to be brought onto the premises. Bottles of wine provided by the client must be served by San Juan Hills Golf Club service staff and will be subject to a \$15 corkage fee. All guests will be subject to providing valid identification for age verification when requested. San Juan Hills Golf Club reserves the right to refuse service to any person that appears intoxicated.
- Final menu selections are due 14 days prior to your event date, entrée counts are due 7 days prior to your event date. All item prices are subject to change based on current cost of supplies. Luncheon Menu pricing will not be honored for Dinner events.

Minimums & Guest Counts

- At the time of reserving your date you will commit to a food and beverage minimum for your event and provide an anticipated number of guests.
- Food, Bar & Beverage (FB&B) Minimums are determined by requested space, time of year and availability. Minimums for private events are based on client hosted FOOD, BAR & BEVERAGES sales only. These minimums do not include: allied services/rentals, service charge/gratuity or sales tax. In the event that hosted food, bar & beverage sales do not total specified minimums San Juan Hills Golf Club will apply the difference as a room fee.
- Your final guest count guarantee is due no later than 7 days prior to your event. For ordering purposes, final guest counts that are not confirmed by this time will default to the initial anticipated guest count provided at the time of booking. Guaranteed guest counts cannot be decreased once established. You will be charged for the guaranteed guest count or actual attendance, whichever is greater. If your guaranteed guest count and arranged menu total less than the agreed food and beverage minimum you may choose to add enhancements to make up the difference, otherwise the difference to the food and beverage minimum will be added to your final balance as a room fee.

Payments & Deposits

- A non-refundable and non-transferable deposit and a signed contract are required to secure your date. The initial deposit is 25% of the anticipated balance or \$1,000 whichever is greater; for smaller events (74 guests or less) 25% or \$500 whichever is greater. A second deposit of 50% estimated balance will be due 4 months prior to event. The final balance is due with final guest count, 7 days prior to your event. Acceptable payments methods: cash, company check, cashier's check or credit card. The Client will reimburse San Juan Hills Golf Club of any and all collection costs incurred, including but not limited to Bank Fees, Collection Agency Fees, Attorney Fees, etc. A valid credit card on file will be required as back-up for any form of payment to cover any additional charges incurred on the day of the event.

Service Charge & Sales Tax

- A 22% taxable service charge and current sales tax will be applied to all applicable charges associated with your event in accordance with the California State Board of Equalization Regulation No. 1603(g).

Event Times

- Four hours are allotted for event time. Additional time must be pre-arranged, is subject to availability and will be charged at the rate of \$400 for each additional hour. Due to noise ordinances no event may exceed midnight. Access to the event site is guaranteed available one hour and thirty minutes prior to your scheduled event start time at no additional cost, additional set up time is subject to availability, additional fees and approval by the Director of Special Events.

Cancellation Policy

- All cancellations must be submitted in writing to the Director of Special Events. Any deposits that have been submitted up to the time of cancellation are subject to forfeiture and are non-refundable. Cancellations submitted and received within 60 days of the scheduled event date are subject to the full anticipated food and beverage charges plus service charge and sales tax.

Liability, Vendors and Decor

- San Juan Hills Golf Club reserves the right to inspect and control all private functions. You are responsible for your guests and their conduct during your event. Damages to the property by you, your guests or vendors will be charged accordingly.
- San Juan Hills Golf Club does not assume any liability for personal property left on the premises prior to, during or following your event.
- Volume level for all entertainment will be subject to manager approval. San Juan Hills retains the right to have any uncooperative entertainment removed from the premise.
- All decorations are to be approved by the Director of Special Events. No staples, tape, nails or similar materials are allowed. Candles must conform to current local fire code regulations. No confetti or glitter.