

Los Prados 2008

## Special Events Menus

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## Welcome to Los Prados Catering

Here at Los Prados we pride ourselves in giving the best customer service possible and we want to see your banquet event turn out to be all that you would expect from a Country Club environment.

When you plan your event with Los Prados, you can rest assured that you will be more than pleased with what we have to offer.

Having a wedding? Choose one of our wedding packages for your special day. Los Prados offers a wide variety of menu selections for you to choose from. Whether it is a theme menu or your choice of ala carte items, we are here to meet all of your menu needs.

We also offer a number of different bar packages, from hosted to cash bar, well drinks or premium selections.

The options are endless with Los Prados Catering.

Los Prados Room Capacities		
Caliche Room	Buffet Dinner (no dance floor)	200 people
	Buffet Dinner (with dance floor)	180 people
Cypress Room	Buffet Seating	25 people
	Meeting	50 people
Inverness Room	Buffet Seating	25 people
	Meeting	50 people

## Los Prados Room Rental Rates

Cypress Room \$150.00 ~ Inverness Room \$150.00 ~ Caliche Room \$500.00

### ROOM RENTAL RATES INCLUDE THE FOLLOWING:

Four hours exclusive use of the room. Wood parquet dance floor. Complete set-up of tables and chairs. Table linens in black, ivory or white. Napkins in your choice of colors.

Signature white china, silverware and glassware. Cake cutting and serving. Head table, cake table, guest registration table and gift table.

### THE FOLLOWING ITEMS ARE AVAILABLE AT AN ADDITIONAL CHARGE:

Specialty linen in an array of beautiful colors. Chair covers and bows. Centerpieces.

If a function requires more than the scheduled four hours, additional hours may be purchased at \$100.00 per hour (not to exceed six hours).

# Los Prados

## Banquet Terms & Conditions

### **DEPOSIT, PAYMENT AND CANCELLATION**

The catering department of Los Prados will determine the deposit amount and the due date and it will be stated on the contract. All reservations are considered tentative until both the signed contract and the deposit have both been received and accepted by Los Prados Golf Club. The deposit is non-refundable. The entire amount of the deposit will be applied to the total cost of your event.

After and initial deposit, **the remaining balance is due 14 days prior to your event.** If payment has not been received Los Prados reserves the right to cancel the event. Any additional charges incurred during the event must be paid in full at the end of the function. Any cancellation received within three months of the event will result in charges based upon the following:

- ◆ 90 to 45 days prior loss of deposit plus 25% catering revenue.
- ◆ 7 to 44 days prior -loss of deposit plus 50% catering revenue.
- ◆ 7 days prior to day of function-loss of deposit plus 100% of catering revenue.

### **MINIMUM REQUIREMENTS**

A guaranteed minimum amount is required and will be outlined in the Catering Contract.

### **GUARANTEES**

Guarantees for all functions must be given to the Catering Office Fourteen (14) days prior to the function date. If no guarantee is received, the number of persons stated on the contract will be used as a guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, which ever is greater.

### **TAX AND GRATUITY**

All food and beverage prices are subject to state sales tax, currently 7.75% and a 20% service charge. Tax exempt organizations must furnish a certificate of exemption to the Catering Office at least 30 days prior to the event.

### **FOOD AND BEVERAGE POLICIES**

Food and beverage prices are subject to change without notice. Food prices agreed to on a signed contract are binding. All food must be purchased from Los Prados Country Club; outside food is not allowed to be brought into the facility without prior consent from Los Prados Management. Due to health regulations, all food prepared by Los Prados, either hot or cold, with is not consumed during the event is not permitted to leave the facility.

### **DAMAGE TO EQUIPMENT OR FACILITIES**

Clients agree to be responsible for any damage done to equipment of function room during the time the premises is under their control, including but not limited to, damage or excessive clean up made necessary by florists, decorators, or outside agencies during setup or tear down of the event.

## ◆ Breakfast Buffet

### Continental Breakfast

Assorted Pastries, Muffins & Juice \$10.95

Eggs Benedict - Served with Home Fried Potatoes & Fruit Bowl \$16.95

The Mulligan - Scrambled Eggs, Bacon, Sausage Links, Home Fried Potatoes & Pastries Rolls, Butter & Jelly - \$14.95

Menus include assorted juices, coffee, decaf & teas.

ADD: Small Fresh Fruit Platter to Buffet (For 50 people) \$75.00

OR: Large Fruit Platter to Buffet (For 100 people) \$125.00

The Duffer - Made to Order Omelet's, Bacon, Sausage Links, Apple Pancakes, Home Fried Potatoes & Pastries, Rolls, Butter & Jelly \$18.95

Add any of the following items to your Buffet

Belgian Waffles Station - Strawberries, Whipped Cream Warm Syrup & Butter - \$5.50 per person

Breakfast Sandwich - Ham, Egg & Cheese on an English muffin - \$4.50 per person

Breakfast Burrito - Eggs, Ham & Cheese wrapped in a flour tortilla - \$4.50 per person

Menu prices do not include tax & 20% gratuity.

## ◆ Luncheon Buffets

### Deli Sandwich Buffet

Assortment of Sliced Meat & Cheeses, Lettuce, Tomato & Onions. Served with an Assortment of Breads & Condiments. Choice of two of the following: Tossed Green Salad, Potato Salad, Pepperoni Pasta Salad or Shrimp Pasta Salad - \$16.95

## ◆ Hot Buffets (Minimum of 25 guests)

Salad: (Choice of one) Tossed Green Salad with Assorted Dressings, Caesar Salad, Pepperoni Pasta Salad.

Entrees: (Choice of two) Roasted Pork Loin with Dressing, Baked Ham with Fruit Sauce, Burgundy, Beef Tips, Baked Chicken, Turkey & Dressing, Meat or Vegetable Lasagna.

Side Dishes: (Choice of one) Rice Pilaf, Buttered Noodles, Garlic Mashed Potatoes or Au Gratin Potatoes \$18.95

All Buffets come with Chef's Choice Vegetable, Dessert, Rolls & Butter and are served with Coffee, Decaf, Hot & Iced Tea

All menu prices do not include tax & 20% gratuity

## ◆ **Southwestern Buffet** - Available for lunch or dinner

Mixed Green Salad with Assorted Dressings, Tortilla Chips, Salsa, Guacamole & Sour Cream. Choice of: Chicken or Beef Fajitas, Pork, Beef or Chicken Tamales, Tilapia Vera Cruz, Cheese Enchiladas, Spanish Rice, Refried Beans, Soft Flour Tortillas, Mexican Flan, Churros. \$25.95 ++ Per Person

## ◆ **Dinner Selection #1** - All Dinner Selections include rolls & butter, coffee, decaf or tea.

**Salads:** (Choice of One) Caesar Salad - Crisp Romaine Lettuce, Tossed with Parmesan Cheese, Garlic Croutons & Caesar Dressing. Los Prados House Salad - Mixed Baby Field of Greens with Tomato Wedges, Cucumbers Served with Balsamic Vinaigrette.

**Entrees:** (Choice of Two) Beef Tips Burgundy - Tender Beef slow simmered in Burgundy Sauce, Lemon Herb Chicken - Chicken Breast Marinated with Fresh Herbs & Grilled to Perfection, Chicken Angelo - Tender Breast of Chicken with Artichoke Sauce, Mushrooms and Black Olives in a Cream Sauce, Burre Blanc Salmon - Fresh Salmon in a Burre Blanc Sauce.

**Starch:** (One) Rice Pilaf, Mushroom Wild Rice, Garlic Mashed Potatoes or Roasted Herb Potatoes.

**Dessert:** Choice of two from the Dessert Selections.

**\$32.00 per person**

**Prices do not include 7.75% sales tax and 20% service charge**

## ◆ **Dinner Selection #2** -All Dinner Selections include rolls & butter, coffee, decaf, or tea.

**Salads:** (Select One) Los Prados House Salad, Classic Caesar Salad, Italian Style Pasta Salad

**Entrees:** (Select Two) Chicken Angelo, Roast Beef with Mushroom Sauce, Stuffed Pork Chops, Grilled Salmon Filet, Chicken Marsala

**Vegetable:** (Select One) Medley of Mixed Vegetables, String Beans Almandine, Broccoli Normandy, Asparagus with Lemon Butter

**Starch:** (One) Herb Rice Pilaf, Wild Mushroom Risotto, Herb Roasted Potatoes, Garlic Mashed Potatoes

**Dessert:** Select one from the choices on the Dessert Menu

**\$36.00 per person**

**Prices do not include 7.75% sales tax or 20% service charge**

## ◆ **Dinner Selection #3** -All Dinner Selections include rolls & butter, coffee, decaf, or tea.

**Salads:** (Select Two) Los Prados House Salad, Classic Caesar Salad, Italian Style Pasta Salad

**Carving Station:** (One) Roasted Breast of Turkey, Baked Honey Glazed Ham, Slow Roasted Prime Rib

**Entrees:** (Select Two) Chicken Angelo, Roast Beef with Mushroom Sauce, Stuffed Pork Chops, Grilled Salmon Filet, Chicken Marsala

**Vegetable:** (Select One) Medley of Mixed Vegetables, String Beans Almandine, Broccoli Normandy, Asparagus with Lemon Butter

**Starch:** (One) Herb Rice Pilaf, Wild Mushroom Risotto, Herb Roasted Potatoes, Garlic Mashed Potatoes

**Dessert:** Select one from the choices on the Dessert Menu

**\$42.00 per person**

**Prices do not include 7.75% sales tax or 20% service charge**

## ◆ **Dinner Selection #4** -All Dinner Selections include rolls & butter, coffee, decaf, or tea.

**Salads:** (Select Two) Los Prados House Salad, Classic Caesar Salad, Italian Style Pasta Salad

**Carving Station:** (One) Roasted Breast of Turkey, Baked Honey Glazed Ham, Slow Roasted Prime Rib

**Entrees:** (Select Two) Chicken Angelo, Roast Beef with Mushroom Sauce, Stuffed Pork Chops, Grilled Salmon Filet, Chicken Marsala

**Vegetable:** (Select One) Medley of Mixed Vegetables, String Beans Almandine, Broccoli Normandy, Asparagus with Lemon Butter

**Starch:** (One) Herb Rice Pilaf, Wild Mushroom Risotto, Herb Roasted Potatoes, Garlic Mashed Potatoes

**Dessert:** Select one from the choices on the Dessert Menu

**International Coffee Station:** Coffees with Bailey's, Kahlua, Amaretto, Sambuca, Tia Mari. Garnished with Whipped Cream, Cinnamon Sticks, Orange Zest and Chocolate Shavings

**\$55.00 per person**

**Prices do not include 7.75% sales tax or 20% service charge**

# Los Prados

## ◆Special Events Bar Packages

**BEER & WINE:** Includes a selection of imported and domestic beer, assorted house wines, assorted juices and soft drinks with the exception of bottled wine and champagne.

\$8.00 per person/per hour plus tax and gratuity (minimum two hours)

\$6.00 per person/per each additional hour plus tax and gratuity

**OPEN CALL BAR:** Includes a selection of assorted call liquors, imported and domestic beer, assorted house wines, assorted fruit juices and soft drinks with the exception of wine by the bottle and champagne.

\$10.00 per person/per hour plus tax and gratuity (minimum two hours)

\$8.00 per person/ per each additional hour plus tax and gratuity

**OPEN PREMIUM BAR:** Includes a selection of top-shelf liquors, imported and domestic beer, assorted premium wines, assorted fruit juices and soft drinks with the exception of bottled wine and champagne.

\$12.00 per person/per hour plus tax and gratuity (minimum two hours)

\$10.00 per person/per additional hour plus tax and gratuity

**CASH BARS AND HOSTED BARS on Consumption are also Available:**

Bartender Fee- \$100.00 per bartender on all bar packages

(50-100 guests -1 bartender, 100-200 guests - 2 bartenders)

Prices are subject to change and do not include 7.75% sales tax and 20% service charge.

## ◆Carving Stations:

Whole Turkey Breast Served with Orange Cranberry Mayonnaise \$175.00

Pineapple Honey Glazed Ham Served with Whole Grain Mustard Sauce \$175.00

Roasted Herb Crusted Prime Rib Served with Mustard Cognac Sauce and Garlic Glazed Rolls \$350.00

Whole Steamship of Beef Served with Creamy Horseradish (Minimum of 75 people) \$600.00

Whole Roasted "Catch of the Day" Served w/ Sesame & Orange-Ginger Relish and Sweet Rolls \$225.00

**Hot Selections:** All Selections are available Butler Passed. Minimum 100 pieces (Prices Per Person)

### Hor D'oeuvres

Asian Spring Rolls	\$1.50
Spicy Chicken Wings	\$1.50
Miniature Quiches	\$1.50
Swedish Meatballs	\$1.50
Sesame Chicken Skewers	\$1.75
Pork Pot Stickers	\$1.75

### Premium Hor D'oeuvres

Thai Chicken Satay	\$1.75
Teriyaki Beef Skewers	\$2.00
Crab Stuffed Mushrooms	\$2.50
Petite Maryland Crab Cakes	\$2.50
Crab Ragoon	\$3.00
Coconut Shrimp	\$3.00

All menu prices do not include tax & 20% gratuity

## ◆Receptions: Cold Selections

**Relish Tray**, Assorted Fresh Vegetables to include Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes, Cucumbers, Yellow Squash & Zucchini \$100.00

**Fresh Fruit Platter**, Assorted Fresh Fruits in Season to include: Cantaloupe, Honeydew Melon, Watermelon, Grapes, Oranges, & Pineapple \$125.00

**Assorted Cheese Platter**, Domestic Cheeses Served with Assorted Snack Crackers \$100.00

### Hors D'Oeuvres

Deviled Eggs	\$1.50
Boursin Cheese Cherry Tomatoes	\$1.50
Bruschetta	\$1.50
Chicken Tortilla Roll Ups	\$1.50
Salmon Pinwheels	\$1.75

### Premium Hors D'Oeuvres

Fruit Kabobs	\$2.25
Prosciutto Wrapped Melon	\$2.50
California Roll	\$2.50
Assorted Shushi	\$3.00
Jumbo Shrimp on Ice	\$3.00

Prices do not include 7.75% tax and 20% service charge.

## ◆Specialty Dessert Stations

**Bananas Foster** - Sautéed Bananas, Flamed to Order in Dark Rum, Creme De Banana, Sweet Butter and Brown Sugar, Served over Vanilla Ice Cream - \$9.00 per guest

**International Coffees** - Fresh Coffee & Decaf Coffee, Served with Amaretto, Di Saronno, Bailey's Irish Cream, Creme De Cocoa, Kahlua, Sambuc or Tia Maria and Served with Fresh Whipped Cream, Cinnamon Sticks, Orange Zest & Chocolate Shavings - \$8.00 per guest

**Chocolate Fountain** - (Minimum 100 guests) - An awesome display of flowing chocolate served with cubed Pound Cake, Fresh Strawberries, Pineapple, Bananas & Marshmallows \$8.00 per guest

**Viennese Dessert Display** - Includes an assortment of Cakes, Fruit Tarts, Mousses, Chocolate Dipped Strawberries, Mini Pastries, and Petit Fours - \$10.00 per person

Prices do not include a 7.75% sales tax or 20% service charge

## ◆Wedding Ceremony

One Hour Exclusive use of the Ceremony Site, two hours of access to areas for the purpose of photos, three hours use of dressing facility prior to ceremony.

Ceremony Archway, White Folding Chairs, Seating & Ceremony Setup

A White Gazebo can be provided for an additional charge of \$400.00

Complimentary Champagne Toast for Bridal Party during Reception

Coordination of Wedding Ceremony

One Hour of Rehearsal Time prior to Ceremony Date (Based on Availability)

Ceremony Sites to Choose From:

Caliche Room:	1-100 guests, \$500.00	101-200 guests, \$ 750.00
10th Tee:	1-100 guests, \$750.00	101-200 guests, \$1,000.00

## ◆ Los Prados Rehearsal Dinner

Begin your festivities with a rehearsal dinner to give families and friends an opportunity to get acquainted. The rehearsal dinner is traditionally hosted by the groom's parents, who should invite the immediate family of the bride and groom, the officiate and his or her guest, and the complete wedding party and their spouses or guests. If there are friends from out of town who have arrived early then they should be invited as well.

The rehearsal dinner is traditionally the time for the groom's father to make his formal toast to the couple. It's also an excellent time for the couple to give their attendants their gifts, especially gifts that are to be worn by the wedding party in the wedding ceremony.

Rehearsal Dinners take place in our Patio Room which overlooks the 10th Green which is a Ceremony Site at Los Prados.

Event #1 Includes: Hosted Cocktail Hour, Buffet Dinner, Champagne & Sparkling Cider Toast. Choice of: One Salad, Two Entrees, One Starch, One Vegetable & Choice of Dessert, Coffee, & Tea Service  
\$36.00 per person ++

Event #2 Includes: Cash Cocktail Hour, Buffet Dinner, Champagne & Sparkling Cider Toast. Choice of: Two Salads, Three Entrees, One Starch, One Vegetable, & Choice of Dessert, Coffee & Tea Service  
\$36.00 per person ++

## ◆ Rehearsal Dinner Menu Choices

Salads: Tossed Green Salad with Assorted Dressings, Classic Spinach Caesar Salad, Marinated Tomato & Mozzarella Salad, Italian Pasta Salad

Entrees: Chicken Cordon Bleu, Chicken Piccata, Roast Pork Tenderloin, Tilapia with Lemon Caper Sauce, Salmon Wellington with Bernaise Sauce, Grilled Tenderloin of Beef with Pinot Noir Sauce

Vegetables: Green Beans Almandine, Buttered Peas & Pearl Onions, Sautéed Mixed Vegetables, Medley of Baby Vegetables

Starch: Garlic Mashed Potatoes, Au Gratin Potatoes, Wild Rice Pilaf, Herb Roasted Potatoes

Dessert: New York Cheesecake, Decadent Chocolate Cake, Carrot Cake

Prices do not include 7.75% tax and 20% service charge

## ◆ Los Prados Pre-Ceremony Celebrations

Take the edge off while you and your bridal party are preparing for the ceremony. Order refreshments to enjoy in the privacy of your dressing rooms prior to the big event.

Bucket of Brew: Domestic Beer (2 per person), Cheese Display with Fresh Fruit Garnish, Basket of Gourmet Crackers - \$10.00 per person

Fizzy Sweets: Choice of Champagne or Red/White Wine, Fruit & Cheese Display, Mini Pastries & Sweet Breads - 12.00 per person

Viva Italia: Imported Beer (2 per person) or Red/White Wine, Antipasto Tray featuring Sausage, Cheeses & Vegetables, Toast Points with Roasted Red Pepper Dip - \$15.00 per person

Celebration: Pitchers of Mimosas, Petite Sandwiches, Fresh Fruit Display, Wedges of Cheesecake - \$18.00 per person

Prices do not include 7.75% sales tax or 20% service charge.