



Private Event Menus

ALL MENUS INCLUDE:

Tables & Chiavari Chairs
White, Ivory or Black Tablecloths
Choice of Napkin Color
Coffee, Iced Tea & Water
Four Hours of Event Time for daytime events
Five Hours of Event Time for evening events
Two Hours of Set-Up





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Appetizer Displays

*Priced per guest
Minimum of 50 guests*

Charcuterie Board	\$9
Sliced Fresh Fruit Display	\$7
Dip Trio with Pita Bread & Vegetables	\$8
<i>Spinach Dip, Hummus & Chef's Mediterranean Dip</i>	

Tray Passed Hor D'oeuvres

*\$4 per piece
Minimum of 50 pieces*

From the Sea

- Mini Crab Cakes with Chipotle Aioli
- Jumbo Coconut Shrimp
- Ahi Tuna Mini Tacos with Wasabi Aioli
- Jumbo Shrimp Cocktail

From the Land

- Mini Beef Wellington
- Barbeque Meatballs
- Seared Beef Crostini with Horseradish Sour Cream
- Chicken & Waffle Bites
- Chicken Teriyaki Skewer

Vegetarian

- Classic Bruschetta
- Vegetarian Spring Rolls
- Caprese Skewers with Balsamic Glaze

Appetizer Displays & Hor D'oeuvres must be ordered for 100% of the final guest count and are available in addition to a lunch or dinner menu.

Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



Plated Menus

Upgrade to the choice of two entrees \$5
Warm Rolls & Butter included in all entrée selections

STARTERS

Choose One

Caesar Salad

Romaine Hearts topped with Shredded Parmesan and Croutons and Served with Caesar Dressing

Iceberg Wedge Salad

Tomato, Red Onion, Crispy Bacon and Bleu Cheese Served with Bleu Cheese Dressing

Field Greens Salad

Cucumber, Tomato, Shredded Carrots and Croutons Served with Balsamic Vinaigrette

Spinach Salad

Dried Cranberries, Candied Walnuts, Feta Cheese & Bacon Crumbles Served with Champagne Vinaigrette

ENTREES

Choose One

Chicken Marsala

Creamy Mashed Potatoes & Seasonal Vegetables
Lunch \$32 Dinner \$42

Grilled Salmon with Roasted Red Bell Pepper Sauce

Saffron Rice Pilaf & Seasonal Vegetables
Lunch \$38 Dinner \$48

Chicken Piccata

Saffron Rice Pilaf & Seasonal Vegetables
Lunch \$32 Dinner \$42

Tri Tip with Shallot Demi Glaze

Creamy Mashed Potatoes & Seasonal Vegetables
Lunch \$40 Dinner \$50

Creamy Tuscan Chicken

Creamy Mashed Potatoes & Seasonal Vegetables
Lunch \$32 Dinner \$42

Grilled Top Sirloin with Cognac Butter Ragout

Roasted Red Potatoes & Seasonal Vegetables
Lunch \$42 Dinner \$52

Vegetarian Pasta Primavera

Lunch \$30 Dinner \$40

Filet Mignon with Mushroom Bordelaise Sauce

Creamy Mashed Potatoes & Seasonal Vegetables
Lunch \$52 Dinner \$62

DESSERT

Choose One

Chocolate Cake

New York-Style Cheesecake with Strawberry Puree

Red Velvet Cake

Tiramisu

Carrot Cake

Petit Dessert Trio (Add \$6)

Children Meals available upon request.
Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



Alta Vista House Buffet

Two Entrée Lunch \$35
Three Entrée Lunch \$45

Two Entrée Dinner \$45
Three Entrée Dinner \$55

Warm Rolls & Butter included

STARTERS

Choose One

Caesar Salad
Field Greens Salad
Spinach Salad

SIDES

Choose Two

Roasted Red Potatoes
Creamy Mashed Potatoes
Wild Rice Pilaf
Saffron Rice Pilaf

Seasonal Vegetables Included

ENTREES

Chicken Marsala
Chicken Piccata
Creamy Tuscan Chicken
Salmon with Red Bell Pepper Sauce
Beef Bourguignon
Roasted Tri Tip with Shallot Demi Glaze
Vegetarian Pasta Primavera

DESSERT

Choose One

Chocolate Cake
New York-Style Cheesecake with Strawberry Puree
Red Velvet Cake
Tiramisu
Carrot Cake
Cookies & Brownies
Mini Dessert Bar (Add \$6)

50 Guest Minimum for all Buffets.
Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



Bistro Buffet

Lunch \$32

SALAD

Choose One

Field Greens Salad
Caesar Salad
Spinach Salad

SIDES

Choose Two

Pasta Salad
Assortment of Chips
Fresh Sliced Fruit

SANDWICHES

Choose Three

Turkey & Cranberry on Croissant
Chicken Salad on Hawaiian Roll
Salami, Provolone and Pesto on Focaccia
BLT on Ciabatta
Ham & Cheese on Pretzel Roll
Roast Beef & Horseradish on Hoagie

DESSERT

Choose One

Chocolate Cake
New York-Style Cheesecake with Strawberry Puree
Red Velvet Cake
Tiramisu
Carrot Cake
Cookies & Brownies
Mini Dessert Bar (Add \$6)

Small Bites Menu

Lunch \$26

Dinner \$36

Includes Charcuterie Board & Three Hor D'Oeuvre Selections

Mini Crab Cakes with Chipotle Aioli
Jumbo Coconut Shrimp
Ahi Tuna Mini Tacos with Wasabi Aioli
Jumbo Shrimp Cocktail
Mini Beef Wellington
Barbeque Meatballs

Chicken & Waffle Bites
Chicken Teriyaki Skewer
Classic Bruschetta
Vegetarian Spring Rolls
Caprese Skewers with Balsamic Glaze
Seared Beef Crostini with Horseradish Sour Cream

50 Guest Minimum for all Buffets.
Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



BBQ Buffet

Lunch \$35

Dinner \$45

Warm Rolls & Butter Included

SALAD

Choose One

Field Greens Salad
Potato Salad
Macaroni Salad

SIDES

Choose Two

Garlic Mashed Potatoes
Baked Beans
Roasted Red Potatoes
Green Bean Almandine
Corn on the Cobb
Cole Slaw

ENTREES

Choose Two

BBQ Chicken
Fried Chicken
BBQ Tri Tip
BBQ Baby Back Ribs
Macaroni & Cheese with Bacon

DESSERT

Choose One

Chocolate Cake
New York-Style Cheesecake with Strawberry Puree
Carrot Cake
Cookies & Brownies
Apple Pie
Mini Dessert Bar (Add \$6)

50 Guest Minimum for all Buffets.

Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



Under the Tuscan Sun Buffet

Lunch \$35

Dinner \$45

SALAD

Choose One

Field Greens Salad
Caesar Salad
Spinach Salad

SIDES

Choose One

Saffron Rice
Roasted Red Potatoes

Grilled Zucchini & Garlic Bread Included

ENTREES

Choose Two

Chicken Marsala
Chicken Parmesan
Creamy Tuscan Chicken
Traditional Meat Lasagna
Baked Penne Pasta with Marinara & Chicken
Vegetarian Penne Alfredo

DESSERT

Choose One

Tiramisu
Chocolate Cake
New York-Style Cheesecake with Strawberry Puree
Carrot Cake
Cookies & Brownies
Mini Dessert Bar (Add \$6)

Pacific Rim Buffet

Lunch \$35

Dinner \$45

Warm Rolls & Butter Included

SALAD

Choose One

Asian Green Salad
Potato Salad
Macaroni Salad

SIDES

Choose Two

Fur Kaki Steamed Rice
Scallion Steamed Rice
Vegetable Fried Rice
Steamed Broccoli
Stir-fry Mixed Vegetables

ENTREES

Choose Two

Hawaiian Style BBQ Tri Tip
Yakitori Spiced Chicken
Chicken Garlic Adobo
Baked Salmon with Miso Soy Glaze
Slow Roasted Pork Belly

DESSERT

Choose One

Pineapple Upside Down Cake
Chocolate Cake
New York-Style Cheesecake with Strawberry Puree
Cookies & Brownies
Mini Dessert Bar (Add \$6)

50 Guest Minimum for all Buffets.

Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



Stations Buffet

Choose Four Stations

Lunch \$42 Dinner \$52
Additional Station \$10

Build Your Own Salad Bar

Field Greens, Spinach, Candied Walnuts, Crispy Bacon, Dried Cranberries, Cucumber, Shredded Carrots, Tomato, Croutons, Feta Cheese, Ranch Dressing, Balsamic Vinaigrette, Berry Vinaigrette

Hor D'Oeuvres Bar

Classic Bruschetta, Jumbo Shrimp Cocktail & Mini Beef Wellington

Slider Bar

Choice of Beef Patties or BBQ Pulled Pork
with classic condiments

Loaded Baked Potato Bar

Baked Potatoes with build-your-own classic toppings

Macaroni N' Cheese Bar

Gourmet Macaroni & Cheese with a variety of toppings

Nacho Bar

Tri-Color Tortilla Chips & Nacho Cheese
Pico de Gallo, Fire Roasted Jalapenos, Diced Tomatoes, Diced Onions and Fresh Cilantro

Mini Dessert Bar

Four varieties of bite-sized desserts

Coffee & Donuts Bar

Donuts with Coffee & Hot Cocoa

50 Guest Minimum for all Buffets.
Subtotal Minimum applies. All pricing is subject to 22% service charge and tax.



HOSTED BEVERAGES

UNLIMITED SOFT DRINKS

\$4 per person

BOTTOMLESS MIMOSAS

Available to daytime events only

\$12 for all guests 21 years & older

WINE SERVICE WITH DINNER

\$12 with Josh Wine for all guests 21 years & older

CHAMPAGNE WELCOME

\$8 for all guests 21 years & older

SOFT HOSTED BAR

House Wine, Domestic, Imported & Craft Beer

First Hour \$10

Each Additional Hour \$6

House Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir

Domestic & Imported Beers

Bud, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Amstel Light, Corona, Fat Tire, Guinness, Heineken, Modelo, Newcastle, Shock Top, Sierra Nevada, Stella Artois

Craft & IPA Beers

Locally Brewed Selection

WELL HOSTED BAR

Well Liquor, Mixers, House Wine, Domestic, Imported & Craft Beer

First Hour \$14

Each Additional Hour \$8

Well Liquor Selection

Concierge & Seagrams

CALL HOSTED BAR

Call Liquor, Mixers, Premium Wine, Domestic, Imported & Craft Beer

First Hour \$16

Each Additional Hour \$10

Call Liquor Selection

Titos, Tanqueray, Bacardi, Captain Morgan, Jimador, Johnnie Walker Red, Buffalo Trace

PREMIUM HOSTED BAR

Premium Liquor, Mixers, Premium Wine, Domestic, Imported & Craft Beer

First Hour \$18

Each Additional Hour \$12

Premium Liquor Selection

Ketel One, Hendricks, Patron Silver, Corralejo Reposado, Johnnie Walker Black, Maker's Mark

Inquire for Hosted Bars based on Consumption.

Out of stock items will be replaced with similar brands. Shots are not allowed on property.



ENHANCEMENTS

CAKE CUTTING SERVICE

Includes cutting and serving the cake
AVCC does not provide the cake
\$3 per guest

FLOOR-LENGTH LINENS

Choice of White, Ivory or Black
\$20 per tablecloth

WOODEN DANCE FLOOR

Up to 15'x24'
\$300

BALLROOM WINDOW DRAPING

See photo below
\$1,200

CHARGER PLATES

Choice of Gold or Silver
\$2 per charger

UPLIGHTING

Choice of Color
\$700

EXTRA HOUR OF EVENT TIME

Maximum of Two Hours
\$500 per hour for daytime events
\$750 per hour for events past 5pm

OUTDOOR EVENT FEE

Available for daytime events up to 120 guests
\$1,000





GENERAL INFORMATION

Guarantees: A final guaranteed guest count and all details for the event are required to be given to Alta Vista Country Club 10 days before the event.

Required Subtotal Minimum: The Subtotal Minimum given by the Club is required to be met in the subtotal of the event before Service Charge and Tax are applied. You may meet the Minimum in Food, Beverage and Enhancements.

Service Charge and Sales Tax: All pricing is subject to 22% Service Charge and 8.75% Sales Tax. As a banquet event fee, California state law does require the Service Charge to be taxed.

Payment Plan: Alta Vista Country Club requires a deposit to be made toward the event at time of booking. The final payment is due 10 days before the event.

Capacity Limits: Event spaces are available to accommodate guest counts of 50 to 250 guests. Inquire for more information and availability.

On-Site Event Security: All evening events with 150 or more guests or evening event with honored guests under the age of 21 require on-site security for the event. The security will be hired by the Club and the Patron is responsible for the \$500 security fee.

Lunch and Dinner Pricing: Lunch pricing is available daily until 3pm. All events occurring after 3pm are required to use Dinner pricing.

Outside Catering: Outside food is only allowed for desserts and late night snacks by a licensed and insured company. Alta Vista is unable to assist any outside catering teams in the presenting or serving of their food.

Bar: Shots are not allowed on property. Any outside alcohol brought in by guests will be confiscated by AVCC Staff and disposed of. Alta Vista reserves the right to stop serving alcohol to any guest at any point during the event.

Vendors: All vendors are required to hold liability insurance for their business. Alta Vista Country Club does have a list of Preferred Vendors available upon request.