



PACIFIC ATHLETIC CLUB

RECEPTION GUIDE

*We are pleased that you are considering Pacific Athletic Club as a location for your event.
The following information is provided for your convenience.*

Reservations

Pacific Athletic Club has space available for events with up to 1,000 guests. Room reservations may be made up to eighteen months prior to the event. To confirm a date, a \$2,000 deposit for the main Dining Room must be received. All deposits are non-refundable and are applied to the final balance. Facility rental fees will apply – please ask your Event Consultant for a specific quotation. Facility rental fees include tables, chairs, china, stemware, flatware, house linens, set-up and clean-up of the event.

Food and Beverage

Pacific Athletic Club prides itself on its reputation for using only the freshest ingredients – offering you the highest quality of food and presentation. We are happy to design customized menus to meet any special need. All prices are subject to change and will be confirmed 45 days prior to your event. We request that you choose one entree item for all of your guests. An additional \$2.00 per person split menu fee will apply if two entrees are selected. Split menu selection will include a choice of only one accompaniment.

All food and beverage must be supplied by the Club. Pacific Athletic Club does not allow removal of or separation of any food items from buffets. Outside catering is allowed under special circumstances – please inquire with your Event Consultant for complete guidelines. Your Event Consultant will assist you in your food selections, timing, as well as all the details pertinent to the success of your event. Pacific Athletic Club does not allow food or beverage brought into or removed from the Club without a contracted agreement.

Alcoholic Beverages

Alcoholic beverages are prohibited from being brought into Pacific Athletic Club from outside sources. The California State Liquor Control Board regulates alcoholic beverages and Pacific Athletic Club is responsible for the administration of these regulations. Speak with your Event Consultant for further details regarding corkage fees. For the protection of you and your guests, Pacific Athletic Club reserves the right to refuse service to any of your guests that seem intoxicated.

Payment Terms

All expenses pertaining to your event must be 100% prepaid. The initial deposit is paid to confirm your reservation. The next deposit, which is 50% of the estimated food and beverage expenditure, is due six months prior to your event. The final attendance guarantee and final balance are due five working days prior to your event. We cannot apply charges to membership accounts. Special payment terms are required for holiday events.

Guarantee and Minimums

The final attendance guarantee must be received five working days prior to your event. This number must be equal to at least 90% of the original estimated billing. All prices in this booklet are subject to change. If no guarantee is given, the original count will be considered. There is no minimum number of guests required to have an event at Pacific Athletic Club. For Saturday evenings, we do require a \$2,000.00 Facility Rental Fee and a minimum in food and beverage prior to service charge and tax. Special minimums also apply during holidays and post- holiday seasons. Pacific Athletic Club will be prepared to serve 5% over your guarantee and your final billing will be based upon the guarantee or the number served, whichever is greater.

Time Allowances

Pacific Athletic Club’s Facility Rental Fee includes a 4 1/2 hour time period for each event. Time frames are from 12:00pm - 4:30pm for daytime events or 6:00pm - 10:30pm for an evening event. Overtime is available at \$500 for the 1st hour and \$1,000 for the 2nd hour. All overtime is subject to approval and must be arranged prior to the event. Pacific Athletic Club hours of operation do not exceed 1:00 am.

Ceremony

There is an additional fee for ceremonies at Pacific Athletic Club. Please ask your Event Consultant for pricing. Ceremonies at Pacific Athletic Club include a rehearsal, set-up, clean-up, ceremony chairs, changing room and a coordinator.

Security

Pacific Athletic Club will not assume responsibility for damages, or loss of any merchandise or articles left on the premises following the function. Pacific Athletic Club is not responsible for any items left behind by the client or client’s contracted outside vendors. If any items are left behind, it is the client’s responsibility to pick them up within 72 hours, or the items will be discarded. Security service can be arranged at an additional charge with advance notification.

Children’s Meals

Children’s meals are available for children between 5 and 11 years of age.

Conditions

Reservations are subject to applicable room charge. All charges are subject to a 19.75% service charge and current sales tax. California State law requires sales tax on banquet service charges.

I have read and understand the terms and conditions of Pacific Athletic Club’s Policies and Procedures. I acknowledge all policies stated in the above document and comply with all such conditions.

Client Signature

Date

Pacific Athletic Club Representative Signature

Date

Hors d'oeuvres

Butlered

Cold

(Priced per 100 pieces)

Oyster on the Half Shell with a Champagne Mignonette

Black Bean Salsa on Toasted Garlic Pita

Melon wrapped in Prosciutto

Ahi Tuna Sushi wrapped in Seaweed with Wasabi and Pickled Ginger

Blue Cheese Apple Salad topped with Candied Pecans in a Bouchee

Drunken Shrimp with a Citrus Aioli

Crostini Tapenade garnished with Feta Cheese and Fresh Tomatoes

Smoked Salmon Rose with Dill

Mini Spicy Chicken Salad wrapped in a Spinach Tortilla

Herb Crusted Goat Cheese on Toasted Crouton

Gorgonzola with Pear on Toast

Avocado and Goat Cheese Tart

Seared Coriander Tuna on Rice Cake topped with Creamed Wasabi,
Black and White Sesame Seeds

Bay Shrimp on a Bed of Romaine topped with Roquefort Dressing

Hors d'oeuvres

Butlered

Hot

(Priced per 100 pieces)

Warm Bruschetta with Pesto, Fresh Tomatoes, and Mozzarella Cheese

Apple, Walnut and Blue Cheese Puffs

Crab Cakes garnished with Basil Aioli

Petite Firecracker Burritos topped with a Cilantro Aioli

Blackened Chicken or Vegetarian Quesadilla

Spanakopita filled with Spinach and Feta Cheese

Sun Dried Tomato, Feta Cheese and Roasted Pepper Filo

Thai Chicken Spring Rolls

Sesame Coated Chicken Sate

Cha Siu Bao Dim Sum

Hot and Spicy Vegetable Pot Stickers

Mushroom Caps filled with Filet of Beef and Gorgonzola Cheese

Breaded Prawns with Spicy Cocktail Sauce

Hors d'oeuvres

Displays

Antipasto Display

Kalamata Olives, Red &
Yellow Roasted Peppers, Dry
Salami, Provolone Cheese,
Pepperoncini, Marinated
Artichoke Hearts,
Marinated Mushrooms,
Baguettes and Crackers
(Serves 100 guests)

Sushi Display

To include Chef's selection of the following:

California Roll, Spicy Salmon Roll,
Cucumber Roll, Veggie Roll,
and Assorted Rice Rolls
accompanied by Black
Pepper-Crusted Tuna,
Wasabi, Ginger and Soy Sauce
(Serves 100 guests)

Side of Smoked Salmon

Served with Onions, Capers,
Caviar and Rye Bread
(Serves 100 guests)

Mediterranean Display

Stuffed Grape Leaves, Grilled Eggplant, Roasted Yellow and Red Bell Peppers,
Feta Cheese, Marinated Tomatoes and Cucumbers,
Green and Kalamata Olives, Hummus Dip served with Pita and Baguettes
(Serves 100 guests)

Seafood Display

Chilled Prawns, Crab Legs, Oysters,
Mussels and Ceviche
(Serves 100 guests)

Vegetable Display

A Selection of Fresh Seasonal Vegetables
Served with an Herb Dressing
(Serves 100 guests)

Mirror Display of Domestic and Imported Cheeses

Garnished with Fresh Fruit, served with Crackers and Baguettes
(Serves 100 guests)

A Tantalizing Mirror Display of Seasonal Fresh Fruit

(Serves 100 guests)

Buffet

A Tantalizing Display

of Seasonal Fresh Fruit

Antipasto Display

An array of Italian Delicacies

Display of Domestic and Imported Cheeses

Served with Crackers and Sliced Baguettes

Three Composed Salads

Chef's Selection

Pasta Bar

Fresh Pasta served with Alfredo and Marinara Sauce,
Freshly Baked Garlic Bread and Grated Parmesan Cheese

Chef's Selection of Rice or Potato
and Fresh Seasonal Vegetables

Entree Selections

Carved Prime Rib

Served with Au Jus
and Creamed Horseradish

Fresh Carved Turkey

Served with a Cranberry Relish
and Dijon Mustard

Pan Roasted Chicken Breast

with Lemon and Capers

Roasted Salmon

Served with Cucumbers and Dill

Poached Salmon Picatta

Served with Vin Blanc
Lemon and Capers

Charbroiled Chicken Breast

With Tomato, Mushrooms
and Artichokes

Freshly Brewed Coffee and Assorted Hot Teas

Buffet Minimum is 50 people

Please inquire with one of our Event Consultants for pricing

Sit Down Entrees

The Entree Selection includes:

Mixed Organic Green Salad dressed with Tomato Vinaigrette

Garnished with Tomato, Cucumber and Grated Carrots

Fresh Rolls and Sweet Butter

Chef's Selection of Rice or Potato and Fresh Vegetables

Freshly Brewed Coffee and Assorted Hot Teas

Alternative Salads

*There is an additional charge for Alternative Salads
Please inquire with one of our Event Consultants for pricing.*

Club Salad

Tossed Butter and Romaine Lettuce
With Balsamic Vinaigrette

Fresh Spinach Salad

Fresh Spinach Leaves with Candied Pecans,
Dried Cranberries, Sprinkled with
Crumbled Blue Cheese and
Topped with a Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and
Freshly Grated Parmesan Cheese

Greek Salad

Mixed Organic Greens
With Artichoke Hearts, Kalamata Olives,
Thinly Sliced Red Onions and
Cherry Tomatoes with Oregano Vinaigrette

Specialty Courses

*There is an additional charge for Specialty Courses
Please inquire with one of our Event Consultants for pricing.*

Angel Hair Pasta

served with a Tomato Basil Sauce

Crab Cakes

Garnished with a Citrus Aioli

Lobster Ravioli
In Tomato Cream Sauce

Antipasto Plate
Assorted Italian Vegetables
Garnished with Provolone Cheese,
Dry Salami and Sourdough Baguette

Smoked Salmon
Served with Lemon Crème Fraiche,
Capers, Wasabi Caviar and Toast Points

Intermezzo
A Trio of Sorbets garnished with Fresh Mint

Sit Down Entrees

Sautéed Chicken Anglaise
In Lemon Parsley Butter

Chicken Wellington
Served with Lemon Vin Blanc

Chicken Carciofi
Served with Oyster Mushrooms, Artichoke Hearts and garnished with Prawns

Tuna Japanese
With Oyster Mushrooms in Sesame-Soy Beurre Blanc

Grilled Oregon Salmon
Served with Fresh Fettuccini, Tomatoes and Capers with a Vin Blanc Sauce

Pan Roasted Salmon
Sautéed Swiss Chard, Mushrooms and Grilled Onions in a Red Wine Reduction

Prime Rib of Beef
Served with Creamed Horseradish and Au Jus

Grilled Petite Filet Mignon
With a Green Peppercorn Sauce

Add a Trio of Grilled Prawns

Vegetarian Entrees

Pasta Primavera

Fresh Pasta tossed with Fresh Vegetables in a rich Marinara Sauce

Wild Mushroom Ravioli

Fresh Raviolis tossed with assorted Wild and Domestic Mushrooms in a Rich Tarragon Cream Sauce

Vegetable Wellington

Fresh Seasonal Vegetables wrapped with Puff Pastry and topped with a Pesto Cream Sauce

Eggplant Lasagna

Eggplant layered with Fresh Mozzarella Cheese topped with a Tomato Basil Sauce

There will be an additional charge of \$2.00 per person for choice of two entrees

Stations

Sonoma Picnic

Fresh Seasonal Fruit, Selection of Imported and Domestic Cheeses, includes Baked Herb Brie Wheel, Fire Roasted Vegetables with Lemon Zest and Feta, Baguettes and Crackers

Fiesta

Yucatan Chicken, Chilled Beef, Spanish Rice, Black Beans, Guacamole, Steamed Tortillas, Grated Cheddar Cheese, Sour Cream and Fire- Roasted Pepper Salsa

Trattoria

Tortellini with Marinara, Roasted Red Pepper Cream or Pesto Sauce, Penne Pasta with Tomatoes, Garlic, Basil and Extra Virgin Olive Oil, Classic Caesar Salad with Aged Parmesan and Garlic Croutons and Garlic Focaccia Bread

Oriental Express

Chinese Chicken Salad, Sesame Coated Chicken Sate, Vegetable Fried Rice and Assorted Sushi served with Wasabi, Ginger and Soy Sauce

American Country

Carving Station with Baked Ham with Bourbon Honey Glaze or Boneless Turkey Breast, Sweet Mustard and Condiments, Homemade Rolls and Sweet Butter, Old-Fashioned Potato Salad and Tossed Mixed Greens

BBQ

BBQ Beef and BBQ Honey Chicken, Grilled Vegetables, Corn on the Cob and Roasted Potatoes

Italiano

Fresh Pasta with Marinara Sauce and Alfredo Sauce, Freshly Grated Parmesan Cheese,
Garlic Bread and Tossed Green Salad

Island Style

Tropical Fruit Salad, Sweet & Sour Chicken Wings and Mahi Mahi with Fresh Fruit Salsa

4 Station Minimum

From the Carving Station

Carving Selections Include
Appropriate Condiments, Breads and Sauces

Roast Sirloin of Beef

(Serves 40 guests)

Baked Ham Glazed with Bourbon Honey Mustard

(Serves 50 guests)

Boneless Turkey Breasts

(Serves 30 guests)

Roast Prime Rib of Beef

(Serves 40 guests)

Carver Fee

\$75.00

Desserts

Fruit Tart

Assortment of Seasonal Fresh Fruit with Vanilla Custard in a Pastry Shell

Lemon Zest

Fresh Lemon Custard filled in a Pastry Shell

Cheesecake

Rich, Dense Cheesecake served with a Berry Coulis

Chocolate Decadence

Rich Chocolate Ganache filled in a Dark Chocolate Crust

Pacific Pyramid

Dark Chocolate Pyramid Shell filled with a Rich Velvety Chocolate Mousse

Caramel Nut Tart

Pecans, Walnuts, Almonds, Caramel and Chocolate nestled in a Graham Cracker Crust

European Sampler Display

An Assortment of Mini Desserts to include
Petit Fours, French Cakes, Chocolate-Dipped Strawberries,
Mini Éclairs and Mini Cream Puffs

Display only

50-person minimum

Poached Pear

Served with Vanilla Bean Ice Cream
Crème Brule

Cookie & Brownie Display

Freshly Baked Assorted Cookies and Brownies
Display only

Beverages

Beverage Packages

1. Sodas, Mineral Waters and Assorted Juices for 3 hours
2. Champagne Greeting & Toast
3. Premium Champagne Greeting & Toast
4. House Chardonnay & Cabernet with meal, based on two glasses per person
5. House Chardonnay & Cabernet, Domestic & Imported Beer, Sodas, Mineral Waters and Juice for 3 hours
6. House Chardonnay & Cabernet, Domestic & Imported Beer, Well Drinks, Sodas, Mineral Waters and Juice for 3 hours
7. Upgraded Chardonnay & Cabernet, Domestic & Imported Beer, Well & Calll Drinks, Sodas, Mineral Waters and Juice for 3 hours
8. Premium Champagne Greeting & Toast, Upgraded Chardonnay & Cabernet, Domestic & Imported Beer, Premium Bar, Sodas, Mineral Waters and Juice for 3 hours

*No- Host Bar Service available at \$300 per Bartender
Corkage Fee of \$12 per bottle. Wine, Champagne and Sparkling Cider only*