

# Event Packages



OUR CONTACT :

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# 'Tour Pro' Buffet' Dinner

## **INCLUDES:**

- Choice of One (1) Appetizer
- Choice of Two (2) Salads
- Choice of Two (2) Entrees
- Choice of One (1) Side Dish
- Chef's Selection of Seasonal Vegetables
- Dinner Rolls & Butter
- Coffee Service

### **SALAD CHOICES: Choice of Two (2)**

*Briosa Salad* – Mixed Field Greens w/Almonds, Feta Cheese, Strawberries, Tossed w/Vinaigrette

*Caprese Salad* – Fresh Tomato, Basil, & Mozzarella Cheese

*Caesar Salad* – Fresh Romaine Hearts, Shaved Parmesan, & Croutons

*Seasonal Mixed Greens* – Choice of two (2) Dressings

*Mediterranean Salad* - Fresh Tomatoes, Olives, Red Onion, Feta Cheese Tossed w/Balsamic Dressing

### **ENTREE CHOICES: Choice of Two (2)**

Baked Salmon w/Tarragon Sherry Cream Sauce

Chicken Marsala w/Mushroom Wine Reduction

Grilled Mahi Mahi w/Macadamia Nut Crust

Chicken w/Champagne Cream Sauce

Tri-Tip w/Chianti Demi-Glaze or Pink Peppercorn Sauce

Chicken Piccata w/White Wine, Lemon and Capers

Stuffed Pork Tenderloin – Pork with Pine Nuts, Spinach and Ricotta Cheese

Boneless Short Ribs w/Plum Sauce

*\*\*Vegetarian Options Available\*\**

*\*\*Vegetable Side Included with All Dinners\*\**

### **Please add \$10.00 per person for your choice of the following:**

Scampi 501 – Jumbo Prawns Sauteed w/Chardonnay Wine Sauce, Stuffed w/Crabmeat & Breadcrumbs

Filet Mignon – Grilled to Perfection, Topped w/Gorgonzola, Sage, & Chianti Demi-Glace or Porcini Mushroom Sauce

**\$60 PER PERSON PLUS APPLICABLE TAXES**

For plated dinner, please add \$5 per person

# 'Pro' Buffet Dinner

## **INCLUDES:**

- Choice of Pasta Buffet or Fajita Buffet
- Coffee Service

## **CHOICE OF PASTA or FAJITA BUFFET:**

### **PASTA BUFFET**

Bruschetta or Caprese Appetizer  
Seasonal Mixed Greens Salad or Caesar Salad  
Choice of Two (2) Pasta Entrees  
Garlic Bread

### **PASTA ENTREES: Choice of Penne or Bowtie Pasta**

Chicken Alfredo  
Arrabiata Sauce – Spicy Marinara  
Primavera Sauce – Vegetables in Creamy Tomato Sauce  
Spinach & Ricotta Cheese Ravioli w/Alfredo Sauce  
Bolognese – Traditional Meat Sauce

**OR**

### **FAJITA BUFFET**

Chips, Salsa, & Guacamole  
Taco Salad  
Tortillas – Corn & Flour  
Chicken & Steak Sautéed w/Peppers & Onions  
Sour Cream  
Freshly Chopped Cilantro  
For shrimp, \$2.00 per person will be added

**\$40 PER PERSON PLUS APPLICABLE TAXES**

For plated dinner, please add \$5 per person

# *Barbecue' Buffet Dinner*

## **INCLUDES:**

- Choice of Two (2) Entrees
- Seasonal Mixed Greens Salad
- All Side Dishes
- Dinner Rolls & Butter
- Coffee Service

## **ENTREE CHOICES**

Beef Ribs  
Pork Ribs  
Bratwurst  
Italian Sausage  
Chicken Breast  
Pulled Pork

## **SIDE DISHES**

Coleslaw  
Potato Salad  
Corn on the Cob  
BBQ Beans

**\$43 PER PERSON PLUS APPLICABLE TAXES**

For plated dinner, please add \$5 per person

# Appetizer Party

Choice of Three (3) or Five (5) Appetizers

## APPETIZER CHOICES

- Ahi Tuna Tartar on Nori Crisps
- Bone-In or Boneless Sticky Chicken Wings
- Buffalo Mozzarella Caprese
- Chilled Jumbo Prawns w/Bourbon Horseradish Cocktail Sauce
- Fried Mozzarella Sticks w/Marinara
- Grape Jelly Meatballs
- Mini Beef Wellington
- Miniature Crab Cakes w/Horseradish Cream
- Tomato Artichoke Bruschetta on Toasted Baguette
- Vegetable or Pork Pot Stickers w/Ponzu Sauce
- Vegetable Spring Rolls w/Sweet Chili Dipping Sauce

**\$28 per person** for three (3) appetizers

**\$35 per person** for five (5) appetizers

**\$5 per person** for each additional appetizer  
plus applicable taxes

# *Beverage & Bar Service*

## **BASIC BAR PACKAGE**

House White Wine

House Red Wine

Champagne

Draft Beer (Domestic and Imported)

**\$25/person for four (4) hours**

## **FULL BAR PACKAGE**

House Spirits and All Mixers

Wine (Red and White)

Beer (Domestic and Imported)

**\$35/person for four (4) hours**

## **PREMIUM SPIRITS BAR PACKAGE**

Top Shelf Spirits and All Mixers

Wine (Red and White)

Beer (Domestic and Imported)

**\$45/person for four (4) hours**

## **NON-ALCOHOLIC BEVERAGE STATION**

Tropical Iced Tea

Lemonade or Fruit Punch

Soft Drinks

Coffee Station

**\$5/person**

## **ADD YOUR OWN SIGNATURE COCKTAIL TO ANY PACKAGE**

**\$8/person**



# Venue Rental Pricing

## **Peak Season: May – October**

Clubhouse: \$2,600  
Ceremony Area: \$ 850  
Golf Terrace: \$ 800

## **Low Season: November – April**

Clubhouse: \$2,000  
Ceremony Area: \$ 650  
Golf Terrace: \$ 600

### **Venue Rental Includes:**

7-Hour Venue Rental (with 5-hour event)  
Outdoor Heaters (if needed)  
Tabletop Rentals (plates, glassware, silverware)  
2-Hour Simulator Rental with Attendant

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### **Additional Fees**

\$200 Administrative Fee  
\$200 Day-of Coordinator  
\$350 - \$750 Chef's Fee

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Service Fee – 22% of F&B  
Sales Tax – 7.75%

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Security Required for All Events of 50+ Guests - \$200  
Tent Rental – Optional

# *The 501 Bakery*

## **TARTS**

- Banana Cream Tart
- Chocolate Cream Tart
- Coconut Cream Tart
- Custard Tart
- Key Lime Tart
- Raspberry Lemon Meringue Tart
- Chocolate Mousse Tart
- Cranberry Mousse Tart
- Pumpkin Mousse Tart
- Raspberry Mousse Tart
- Strawberry Mousse Tart
- Mixed Berries Tart
- Pumpkin Tart with Marshmallow

## **MINI DESSERTS**

- Cannoli
- Mini Cheesecakes
  - Mini Tarts
  - Profiteroles
  - Shooter

## **SPECIALTIES**

- Frangipane Tart*
  - Apple
  - Pear and Almonds
  - Plums
- Crepe Cake*
  - Flavor:
    - Chocolate
    - Hazelnut
    - Lemon
    - Matcha
  - Mocha Coffee
  - Raspberry
  - Strawberry

- Panna Cotta*
  - Flavors:
    - Blueberry
    - Chocolate
    - Coffee
    - Matcha
  - Plain (Vanilla)
  - Strawberry

## **CHEESECAKE**

Fillings:

- Apple Caramel
- Blueberry
- Chocolate
- Cranberry
- Mango
- Pumpkin
- Raspberry
- Strawberry

## **CAKES**

### *Chocolate Cake*

Fillings:

- Chocolate Mousse
- Raspberry Mousse
- Strawberry Mousse

### *Vanilla Cake*

Fillings:

- Chocolate Mousse
- Raspberry Mousse
- Strawberry Mousse

## **SPECIALTIES(cont.)**

### *Yule Logs*

### *Chocolate Cake or Vanilla Cake*

Fillings:

- Fresh Fruit
- or
- Mousse

Flavors of Mousse:

- Chocolate
- Raspberry
- Strawberry

### *Napoleon Cake*

Fillings:

- Chocolate Mousse
- Raspberry Mousse
- Strawberry Mousse
- Vanilla Mousse