



Event Packages



OUR CONTACT :

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WWW.501RESTAURANTANDBAR.COM

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****

SIDE DISHES: Choice of One (1).

Oven Roasted Potatoes

Garlic Parmesan Whipped
Potatoes

Herbed Jasmine Rice

Rice Pilaf

Pasta Alfredo or Marinara

****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-
Glaze 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 Sauteed 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