

PALOS VERDES COUNTRY CLUB

PALOS VERDES ESTATES, CALIFORNIA



2010 WEDDINGS & SPECIAL EVENTS

PVGC Catering

Catering Manager – Gil Cazares (310) 791-7942

Assistant Catering Manager – Diana Meyer (310) 791-7946

www.pvcountryclub.com

3301 Via Campesina, Palos Verdes Estates, CA 90274

Clubhouse: 310.375.2533

Pro Shop: 310.375.2759

Fax: 310. 378.6736

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums are Subject to a 21% Service Charge and Applicable Sales Tax.

No Host Bars Do Not Apply Towards Food & Beverage Minimum.

Tax and Service Charge do not apply to Minimum.

	APR-OCT	NOV-MAR
<u>FRIDAY EVENING</u> 6:00 to 11:00pm or 7:00 to 12:00 midnight	\$14,000.00	\$12,000.00
<u>SATURDAY AFTERNOON</u> 10:00am to 3:00pm	\$ 8,000.00	\$ 6,000.00
<u>SATURDAY EVENING</u> 5:00 to 10:00pm	\$17,500.00	\$15,000.00
<u>SUNDAY AFTERNOON/EVENING</u> Any Five Hour Block	\$10,000.00	\$ 8,000.00
<u>HOLIDAY SUNDAY EVENING</u> (Memorial Day/Labor Day) 5:00 to 10:00pm	\$17,500.00	



CAPACITY

The Ballroom Can Accommodate 300 Guests with a Dance Floor in the Room.

The Patio Can Be Set with 300 White Wood Chairs for a Ceremony.

SPECIAL EVENT TIMES

The Rooms are scheduled in Five (5) Hour Blocks. Evening Ceremonies Receive an Additional Half Hour of Time with Ceremony Fee. Overtime Must be Determined and Paid for In Advance.

Midnight is the Latest an Event Can End.

ADDITIONAL HALF HOUR - \$1,000.00 ADDITIONAL HOUR - \$1,250.00

FOOD TASTING

Complimentary Food Tasting (once a contract & deposit are received)
Wednesday Evening at 5:30 or 8:00pm or Saturday Afternoon at 11:00am, 12noon or 1:00pm.

Tasting Reservation Must Be Made Through Catering Department.

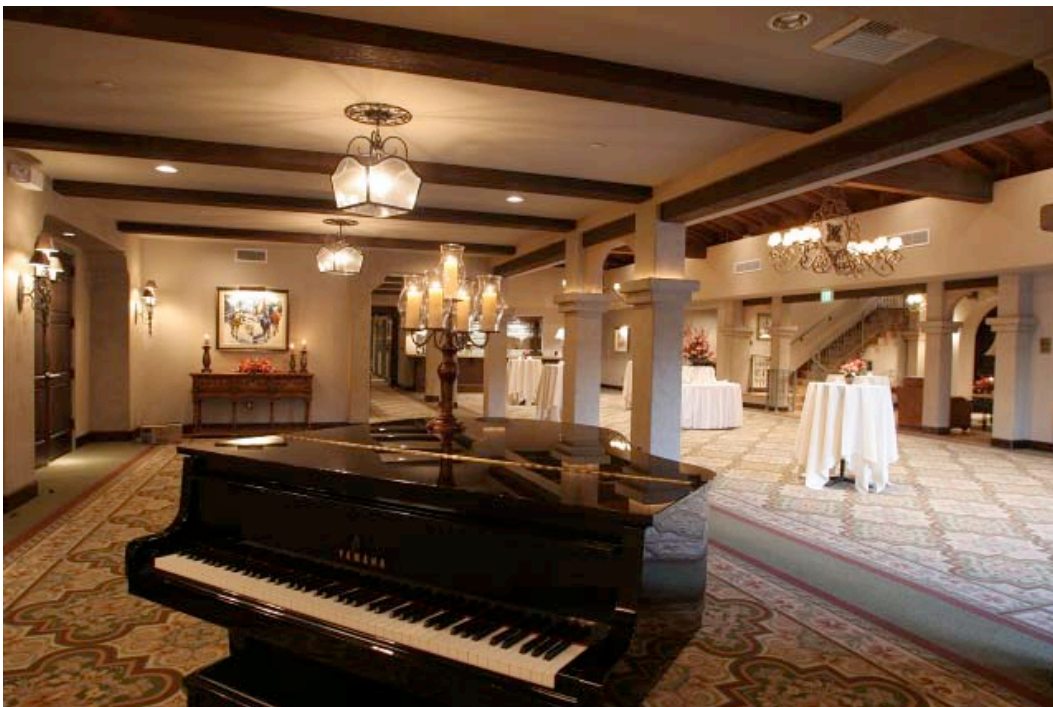
ROOM SET UP

\$1,250.00 plus applicable sales tax.

Includes: Set Up of Dance Floor (16x20), Floor Length White Underskirts Overlay & Napkins (selection of colors available). Custom Chivari Chairs, Stand Up Cocktail & Dining Tables, Gift, Guest Book & Place Card Tables, Wait Staff & Bartender(s),

SERVICE CHARGE & SALES TAX

A taxable service charge of 21% will be added to all food & beverage. Applicable sales tax will be added to the entire bill. The service charge is mandatory and therefore, taxable in accordance with the State Board of Equalization.



CEREMONY ON SITE

Amazing View of the Golf Course, Ocean & City Views
Spectacular Sunset & City Lights in the Evening

Bride & Groom Can Take Pictures Down by Lake Following the Ceremony

Access to "Bridal Tower" Throughout Your Event
Starting Two Hours Prior to Start Time of Your Ceremony

Cheese, Fruit & Gourmet Cracker Display
Sodas, Bottled Waters & Champagne in Bridal Tower

Rustic Arbor for Your Ceremony Back Drop



White Wood Chairs & Microphone System

One Hour Rehearsal on Wednesday or Thursday Prior to Event
(Club Does Not Provide a Wedding Coordinator)

Additional Half Hour to Your Five Hour Evening Reception

Iced Water & Lemonade Station Set Up on Patio
(Set up thirty minutes prior to your ceremony start time)

Morning Ceremony (10:00am)	\$1,500.00
All Other Ceremony Times	\$2,250.00

*Bridal Room Usage Without Ceremony on Grounds
\$250.00 Clean-Up Fee.

**Rehearsal Dinners Can Be Arranged at the Club

THE VIA CAMPESINA PACKAGE

TRAY PASS ON GUESTS ARRIVAL

Your Signature Cocktail & House Chardonnay

HOSTED BAR

One Hour (1) Host Bar to Include Premium Selection Beverages
(additional bar may be added on a per person or per drink basis)

TRAY PASSED HORS D'OEUVRES

Your Selection of Two (2) A La Carte Tray Passed Hors d'Oeuvres from Section "A & "B
(two pieces per person of each selection)

MEDITERRANEAN DISPLAY

Sun Dried Tomato Hummus & Traditional Hummus, Kalamata Olive Tapenade
Feta Cheese, Sliced Cucumber, Diced Tomato, Vegetarian Stuffed Grape Leaves
Calamari with Garlic Aioli, Crispy & Soft Baked Pita Triangles

CHAMPAGNE TOAST

Domaine Ste. Michelle, Brut & Martinelli's Cider

SERVED FIRST COURSE

Baby Greens & Romaine with Sliced Strawberries, Grilled Asparagus, Dried Cranberries
Glazed Pecans & Feta Cheese with Herb Vinaigrette

CARVING STATION WITH ATTENDANT

Roast New York OR Prime Rib of Beef with Au Jus, Creamed & Straight Horseradish
Mashed Potatoes with Roasted Garlic & Green Beans Amondine

ENTREE STATION

Grilled Salmon OR Herb Crusted Breast of Chicken, Wild Mushroom-Marsala Wine Sauce
Wild Rice Pilaf & Baby Carrots

PASTA STATION TO ORDER

Penne Pasta Tossed with Olive Oil, Roasted Garlic, Basil, Diced or Sun Dried Tomatoes
Exotic Mushrooms, Black Olives, Pine Nuts & Asparagus Tips
Alfredo & Marinara Sauces, Parmesan Cheese & Red Pepper Flakes

WEDDING CAKE

Torrance Bakery (310) 320.2722, Mayer's Bakery (310) 377.7846
Rossmoor Bakery (562) 498.CAKE

Assorted Warm Bread & Butter, Coffee & Hot Tea Service

\$115.00 per person

Please add 21% Service Charge & Applicable Sales Tax.

THE MALAGA COVE PACKAGE

TRAY PASS ON GUESTS ARRIVAL

Your Signature Cocktail & House Chardonnay

HOSTED BAR

One Hour (1) Host Bar to Include Premium Selection Beverages
(additional bar may be added on a per person or per drink basis)

TRAY PASSED HORS D'OEUVRES

Your Selection of Two (2) A La Carte Tray Passed Hors d'Oeuvres from Section "A and
"B
(two pieces per person of each selection)

CHEESE, FRUIT & CRUDITE DISPLAY

Domestic & Imported, Soft & Aged Cheeses, Warm Brie en Croute
Sliced, Toasted Baguette & Gourmet Crackers
Seasonal Fruit & Berries, Crisp Crudités with Assorted Dips

CHAMPAGNE TOAST

Domaine Ste. Michelle, Brut & Martinelli's Cider

SERVED FIRST COURSE

Baby Greens & Romaine with Sliced Strawberries, Grilled Asparagus, Dried Cranberries
Glazed Pecans & Feta Cheese with Herb Vinaigrette

SERVED ENTREES

Filet Mignon with Peppercorn Sauce, Shallot Sauce, Bordelaise Sauce, Exotic Mushroom
Sauce or
Pinot Noir Glaze. Au Gratin Potatoes & Bouquet of Seasonal Vegetables
&
Salmon Fillet Drizzled with a Lemon Caper Beurre Blanc
Saffron Basmati Rice & Bouquet of Seasonal Vegetables

WEDDING CAKE

Torrance Bakery (310) 320.2722 Mayer's Bakery (310) 377.7846
Rossmoor Bakery (562) 498.CAKE

Assorted Warm Bread & Butter
Coffee & Hot Tea Service

\$115.00 per person

Please add 21% Service Charge & Applicable Sales Tax.

STARTER COURSES

\$8.00

**INCLUDED WITH YOUR ENTRÉE SELECTION
PLEASE MAKE ONE (1) SELECTION FOR ALL GUESTS**

Mushroom Ravioli with a Wild Mushroom Cream Sauce

Penne Pasta with Diced Tomato, Basil Chiffonade & Parmesan

Warm Goat Cheese, Caramelized Onion, Sun Dried Tomato Tart
Micro Greens with Balsamic Syrup

Hearts of Romaine with Grated Parmesan, Caesar Dressing

Baby Greens & Romaine with a Macadamia Nut Crusted Goat Cheese Round
Balsamic Vinaigrette

PV Green Salad with Mushrooms, Black Olives & Carrots, Italian Vinaigrette

Wedge of Iceberg with Bleu Cheese Crumbles & Diced Tomato, Bleu Cheese Dressing

Baby Greens & Romaine with Sliced Strawberries, Grilled Asparagus, Dried Cranberries
Glazed Pecans & Greek Feta - Herb Vinaigrette

Elegant Salad of Vine Ripe Tomatoes, Mache & Arugula with Candied Walnuts &
Gorgonzola - Orange-Blossom Vinaigrette

Tri-Color Salad of Radicchio, Endive & Arugula with a Kalamata Olive & Parmesan
Crostoni - Raspberry Vinaigrette

Wild Mushroom Bisque with Rosemary Croutons

Roasted Tomato Soup, Brioche Crouton with Basil Oil

° Additional Starter Course billed at \$8.00 a person.
Please add 21% Service Charge & Applicable Sales Tax

SERVED ENTREES

Served Entrees Include Warm Rolls & Butter, Coffee & Hot Tea Service
Served Entrees Include Selection of One (1) Starter Course
Split Entrees Billed at Higher Priced Entrée Plus an Additional \$3.00 person Surcharge

Delicate Lemon Chicken Breasts with a Lemon Caper Beurre Blanc
Rosemary Roasted New Potatoes & Bouquet of Seasonal Vegetables \$33.00

Traditional Slow Roasted Prime Rib of Beef with Au Jus & Horseradish
Twice Baked Potato with Cheddar & Bacon & Bouquet of Seasonal Vegetables \$45.00

Char Broiled Salmon Fillet Drizzled with Beurre Blanc
Wild Rice Pilaf & Bouquet of Seasonal Vegetables \$50.00

Macadamia Nut Crusted Mahi Mahi, Caramelized Pineapple Salsa
Toasted-Coconut Infused Rice & Bouquet of Seasonal Vegetables \$50.00

Filet Mignon Topped with Peppercorn, Shallot, Bordelaise or Exotic Mushroom Sauce.
Au Gratin Potatoes & Bouquet of Seasonal Vegetables \$50.00

Sliced Tri Tip of Beef, Peppercorn Sauce & Breast of Chicken, Lemon Caper Beurre Blanc
Rosemary Roasted New Potatoes & Bouquet of Seasonal Vegetables \$50.00

Swordfish Laced with a Lemon Herb Sauce
Mashed Potatoes & Bouquet of Seasonal Vegetables \$57.00

Filet Mignon with Pinot Noir Glaze & Delicate Lemon Chicken Breasts
Rosemary Roasted New Potatoes & Bouquet of Seasonal Vegetables \$63.00

Filet Mignon with Peppercorn Sauce & Trio of Jumbo Shrimp Scampi
Mashed Potatoes with Roasted Garlic & Bouquet of Seasonal Vegetables \$67.00

Filet Mignon with Bordelaise Sauce & Salmon Fillet with a Lemon Caper Beurre Blanc
Oven Roasted New Potatoes & Bouquet of Seasonal Vegetables \$67.00

Filet Mignon with Roasted Shallot Sauce & Baked Sea Bass Fillet with Chive Beurre Blanc
Fingerling Potatoes with Sautéed Onions & Bouquet of Seasonal Vegetables \$75.00

Please add 21% Service Charge & Applicable Sales Tax

THE 3301 STATIONS

One and a Half Hour Presentation
Minimum of Fifty (50) Guests
Rolls & Butter, Coffee & Hot Tea Service

YOUR SELECTION OF THREE STATIONS:

CARVING STATION

Your Selection of Two (2) Items:

Prime Rib of Beef, Au Jus & Creamed Horseradish
Oven Roasted Bone-In Ham, Honey Mustard
Oven Roasted Turkey Breast, Traditional Gravy & Cranberry Relish, Mustard Sauce
Seasoned Tri Tip of Beef, Peppercorn Sauce, Oven Roasted Potatoes, Mashed Potatoes
or
Au Gratin Potatoes & Seasonal Vegetable

VEGETARIAN PASTA STATION

Penne Pasta & Cheese Tortellini Tossed with Olive Oil, Roasted Garlic, Basil, Pine Nuts
Diced Tomato, Exotic Mushrooms, Sun Dried Tomato, Black Olives, Asparagus Tips
Alfredo & Marinara Sauces, Parmesan Cheese & Red Pepper Flakes, Green Salad with
Condiments

OR

SOFT TACO STATION

Asada Marinated Beef & Chicken, Carnitas, Soft Flour & Corn Tortillas
Cilantro, Diced Tomato, Grated Cheese, Green Onion, Salsa, Guacamole, Sour Cream
Black Beans & Mexican Style Rice, Tortilla Chips, Caesar Salad

ENTRÉE STATION

Your Selection of One (1) Entree Item:
Char-Broiled Salmon Fillet Drizzled Beurre Blanc or
Herb Crusted Boneless Breast of Chicken With Lemon Caper Sauce
Rice Pilaf or Wild Rice Pilaf & Seasonal Vegetable

\$55.00 person

Please add 21% Service Charge & Applicable Sales Tax

TRAY PASSED HORS D'OEUVRES

WE RECOMMEND 4-6 PIECES PER PERSON FOR A COCKTAIL HOUR RECEPTION.

\$350.00 per hundred pieces (50 pieces minimum order)

“A”

Crostini with Fresh Mozzarella, Sun Dried Tomato & Pesto
Tomato Caprese (buffalo mozzarella, tomato & basil)
Grilled Polenta Cake with Tomato Concasse & Romano Cheese
Smoked Gouda & Caramelized Onion Quesadilla
Blackened Chicken, Jack Cheese & Green Onion Quesadilla
Wild Mushroom Crostini with Applewood Smoked Bacon & Triple Cream Brie

\$400.00 per hundred pieces (50 pieces minimum order)

“B”

Chicken Satay, Thai Peanut Sauce
Beef Sate, Coconut-Curry Sauce
Roasted Chicken & Apple Salad in Endive Petal
Beef Carpaccio on French Baguette, Black Truffle Aioli
Sesame Chicken or Beef Skewer, Teriyaki Sauce
Coconut Chicken with an Orange Horseradish Marmalade
Chicken Cordon Bleu, Mornay Sauce
Crispy Asparagus Spear Wrapped with Prosciutto, Phyllo & Parmesan
Artichoke Bottom Filled with Crab Meat

\$450.00 per hundred pieces (50 pieces minimum order)

“C”

Prosciutto, Goat Cheese & Fig Finger Sandwich
Scallops Wrapped with Bacon, Citrus Sauce
Tempura Fried Shrimp, Ponzu Sauce
Ahi Tuna Tostadas with Avocado-Salsa Fresco
Smoked Salmon with Crème Fraiche & Dill
Crispy Crab Cake, Basil Aioli
Lobster Spring Roll, Cilantro Pesto
Sesame Seared Ahi Tuna on a Crispy Won Ton, Wasabi Vinaigrette
Coconut Shrimp, Dilled Honey Mustard
Artichoke Bottom Filled with Crab Meat

Please add 21% Service Charge & Applicable Sales Tax.

DISPLAYED HORS D'OEUVRES I

Minimum Order of Fifty (50) Servings

CHEESES, CRUDITE, FRUITS & BERRIES

Domestic & Imported, Soft & Aged Cheeses, Warm Brie en Croute
Sliced, Toasted Baguette & Gourmet Crackers
Seasonal Fruit & Berries, Crisp Crudités with Assorted Dips
\$10.00 per person

ANTIPASTO

Cured Italian Meats: Coppa Salami, Sweet Soppressata, Mortadella, Prosciutto Wrapped
Melon
Smoked Mozzarella & Provolone Cheeses, Marinated Mushrooms & Artichoke Hearts
Pepperoncinis, Assorted Olives, Marinated Vegetables & Peppers
Roma-Tomato Bruschetta with Crostini, Assorted Italian Breads
\$10.00 person

MEDITERRANEAN

Sun Dried Tomato Hummus & Traditional Hummus, Kalamata Olive Tapenade, Feta
Cheese Sliced Cucumber, Diced Tomato, Crispy and Soft Baked Pita Triangles

SPANAKOPITA

Vegetarian Stuffed Grape Leaves, Fried Calamari with Garlic Aioli
\$12.00 person

LATIN

Tamales, Shrimp & Scallop Ceviche, Beef Taquitos
Corn Cakes with Cilantro-Tomato Relish
House Made Guacamole, Fire Roasted Tomato Salsa, Tri-Color Tortilla Chips
\$12.00 person

BAKED BRIE EN CROUTE

Wheel of Brie Wrapped in Puff Pastry & Baked Served with Sliced, Toasted Baguette
Your Selection of Filling:

Apple Walnut -or- Wild Mushroom
Roasted Tomato & Basil -or-
Brandied Peach & Cranberries -or- No Filling
\$250.00 per fifty servings (one (1) filling per 50 servings)

Please add 21% Service Charge & Applicable Sales Tax.

DISPLAYED HORS D'OEUVRES II

JUMBO, TAIL on SHRIMP, ON ICE

Cocktail & Remoulade Sauces, Lemon

\$500.00 per hundred pieces

FRESH from WASHINGTON, OYSTERS on the HALF SHELL

Vodka Spiked Cocktail Sauce

\$400.00 per hundred pieces

CHILLED CRAB CLAWS, ON ICE

Whole Grain Mustard & Cocktail Sauces, Lemon

\$500.00 per hundred pieces

SUSHI DISPLAY, ON ICE

California Rolls, Vegetarian Rolls, Tuna, Shrimp, etc.

Pickled Ginger, Wasabi & Soy Dipping Sauce

*May We Suggest Adding a Station of Japanese Beers & Chilled Saki

\$600.00 per hundred pieces

SEARED AHI DISPLAY

Black & White Sesame Seared Ahi Tuna Filet, Sliced Thin

Served with Crispy Won Ton, Pickled Ginger, Wasabi, Soy-Ginger Sauce

*May We Suggest Adding a Station of Japanese Beers & Chilled Saki

\$450.00 per hundred servings

SMOKED SALMON

Served with Squaw Bread and Mini Bagels

Capers, Honey Mustard, Cream Cheese, Sliced Red Onion, Sliced Tomato

\$450.00 per hundred servings

Please add 21% Service Charge & Applicable Sales Tax.

ALTERNATIVE ENTREES

VEGETARIAN

One (1) Selection for all Vegetarian Guests.

This Option is billed at a Price Equal to Your Entrée Selection.

Warm Polenta Tart with Exotic Mushroom Ragout, Gruyere Cheese and Marinara Sauce

Spinach and Mushroom Crepes with Rice and Vegetables

Warm Goat Cheese, Caramelized Onion, Sun Dried Tomato Tart
Micro Greens with Balsamic Syrup

Stir-Fried Asian Style Vegetables with Tofu Served over Noodles

Penne Pasta Tossed with Seasonal Vegetables, Olive Oil & Roasted Garlic

CHILDREN

One (1) Selection for All Guests – Ages 3 to 10 Years.

This Option is billed at \$25.00 per Child.

Includes Sodas for Entire Event.

Jack & Cheddar Quesadilla
Fries & Fresh Fruit

Chicken Strips
Fries & Fresh Fruit

Penne Pasta
Tossed with Butter & Parmesan, Garlic Toast

Char-Broiled Teriyaki Chicken Strips
Rice & Fresh Fruit

VENDOR ENTREES

Chef's Entrée Selection

Includes Sodas for Entire Event

\$30.00 person

Please add 21% Service Charge & Applicable Sales Tax.

WEDDING CAKE PACKAGE

\$8.00 person

Includes: Cake Cutting, Delivery & Return of Cake Hardware.
Price Does Not Include Upgrades (specialty designs, fruit fillings, etc.)
Cake Package Does Apply to Food & Beverage Minimum.
Please Contact Bakery Directly to Set Up a Tasting/Ordering Appointment.

Mayer's Bakery (310) 377.7846
Torrance Bakery in Old Torrance (310) 320.2722
Rossmoor Bakery (562) 498.CAKE

HOST PROVIDES CAKE

\$3.50 person

Host is Responsible for All Details of Providing Cake.
Fee Does Not Apply to Food & Beverage Minimum.

SERVED DESSERTS

Chocolate Cake with a Rich Chocolate Mousse Filling & Chocolate Butter Cream Icing
Served over Raspberry Painted Plate \$9.00

Bananas Foster Served Warm with Cinnamon Gelato \$9.00

White Chocolate "Heart" Filled with White Chocolate Gelato
Served on a Raspberry Painted Plate \$9.00

Crème Brulee Dusted with Powdered Sugar, Garnished with Seasonal Berries \$9.00

Chocolate Bread Pudding with Wild Turkey™ Whiskey Sauce \$9.00

Warm Macadamia Nut Brownie with Vanilla Ice Cream, Drizzled with Caramel Sauce
Topped with Whipped Cream & \$9.00

Trio of Petite Vanilla Cream Puffs Drizzled with Hot Fudge
Whipped Cream & Toasted Almond Slivers \$9.00

Premium Vanilla Ice Cream Topped with Hot Fudge, Pecans
Whipped Cream & Cherry \$9.00

Please add 21% Service Charge & Applicable Sales Tax.

DESSERT STATIONS

One and a Half Hour Presentation
Minimum of Fifty (50) Guests

CHOCOLATE FONDUE

Warm Milk Chocolate - Assorted Dippers Include: Fresh Strawberries, Bananas, Pineapple, Marshmallows, Brownies, Graham Crackers & Pretzels
\$12.00 person

BANANAS FOSTER

Fresh Bananas Sauteed with Butter, Brown Sugar, Cinnamon & Rum
Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream
\$12.00 person

CHOCOLATE BELGIAN WAFFLES

House Made Decadent Chocolate Batter Waffles with Selection of Toppings:
Vanilla, Chocolate & Strawberry Ice Creams, Strawberry & Chocolate Sauces
Freshly Whipped Cream
\$12.00 person

SUNDAE

Vanilla, Chocolate & Strawberry Ice Creams, Chocolate & Strawberry Sauces
Chopped Nuts, Shredded Coconut, Chocolate Chips, Sliced Bananas, Sprinkles & Cherries
\$12.00 person

CANDY TABLE

Loaded with Assorted Mini Chocolate Bars, M & M's, Chewy, Tart & Gummy Candies
Licorice, Chocolate Covered Pretzels & Popcorn
\$12.00 person

VIENNESE

Assorted Petite French Pastries:
Napoleons, Éclairs, Cream Puffs, Tarts, Petit Fours, Chocolate Dipped Strawberries
\$12.00 person

CAPPUCCINO BAR & COFFEE

Professional Espresso Bar with Attendants Supplying Lattes, Cappuccinos, Espresso, Macchiato, Americano, Chai Tea Latte & Hot Tea, Served with Gourmet Italian Cookies & Biscotti
\$12.00 person

COFFEE STATION

Urns of Freshly Brewed Regular & Decaffeinated Coffees, Hot Water with Assorted Teas
Chocolate Shavings, Whipped Cream, Sugar, Cinnamon Sticks, Lemon Wedges
\$5.00 person

BAR/BAT MITZVAHS - SWEET SIXTEENS

One and a Half Hour Presentation
Minimum of Fifty Guests (ages 3-18)
Rolls & Butter, Coffee & Hot Tea Service

HOSTED BEVERAGES

Sodas, Bottled Waters & Fruit Juice (for entire event)
(Fruit smoothies available for an additional charge)

TRAY PASSED HORS d'OEUUVRES

Two (2) Pieces of Each Selection per Child

Sesame Steak & Chicken Skewers with Teriyaki Sauce
Jack & Cheddar Quesadillas

SALAD STATION

Crisp Romaine with Assorted Toppings
Black Olives, Carrots, Cucumber, Tomato, Mushrooms, Cheese
Sunflower Seeds, Home Made Croutons, Creamy Ranch & Italian Vinaigrette

ENTREES - Please Select Two (2)

Cheese Tortellini & Penne Pasta with Alfredo & Marinara Sauces
Cheese & Supreme Pizza Slices

Chicken Fingers, BBQ Sauce & Honey Mustard, French Fries

Make Your Own Soft Tacos (chicken & steak), Spanish Rice, & Tortilla Chips with Mild Salsa

Sesame Chicken *or* Steak, Grilled Pineapple, Teriyaki Sauce, Fried Rice

Breast of Chicken Parmesan, Linguini with Marinara & Alfredo Sauces

DESSERT - Please Select One (1)

MAKE YOUR OWN SUPER SUNDAES

Assorted Ice Creams, Chocolate & Strawberry Sauces
Whipped Cream, Cherries, Banana Slices, Crumbled Brownies, Nuts & Sprinkles

THE CANDY TABLE

Loaded with Assorted Mini Chocolate Bars, M & M's
Chewy, Tart & Gummy Candies, Licorice & Popcorn

\$60.00 per child

Please add 21% Service Charge & Applicable Sales Tax.

HOST BARS – PER PERSON

PREMIUM SELECTION BAR

Absolute, Stoli, Grey Goose, Ketel One, Jack Daniels, Bombay, Sapphire, Tanqueray
Gordon's Gin/Vodka, Jim Beam, Clan MacGregor, Cuevo Gold
Bacardi, House Chardonnay, Cabernet, Merlot, Champagne & Sparkling Cider
Domestic & Premium Beers, Bottled Still & Sparkling Waters, Juices & Sodas
Tray Passed White Wine & Sparkling Cider during Cocktail Hour

First Hour - \$16.00 person
Additional Hour(s) - \$8.00 person

STANDARD BAR

Gordon's Gin/Vodka, Jim Beam, Clan MacGregor, Cuevo Gold
Bacardi, House Chardonnay, Cabernet, Merlot, Champagne & Sparkling Cider
Domestic & Premium Beers, Bottled Still & Sparkling Waters, Juices & Sodas
Tray Passed White Wine & Sparkling Cider during Cocktail Hour

First Hour - \$14.00 person
Additional Hour(s) - \$7.00 person

BEER, WINE & SODA

Assorted Domestic & Premium Bottled Beers
House Chardonnay, Cabernet, Merlot, Champagne & Sparkling Cider
Domestic & Premium Beers, Bottled Still & Sparkling Waters, Juices & Sodas
Tray Passed White Wine & Sparkling Cider during Cocktail Hour

First Hour - \$12.00 person
Additional Hour(s) - \$6.00 person

HOST BAR - PER DRINK (BASED ON CONSUMPTION)

Premium Brands	\$8.00	Call Drinks	\$7.50
Well Drinks	\$6.50	House Champagne	\$6.50
Premium Wines	\$7.00	Standard Wines	\$6.25
Premium Beers	\$6.50	Domestic Beers	\$5.50
Bottled Waters	\$4.00	Juices	\$5.00
Sodas	\$4.00		

Host / No Host Bar Minimum Sales Requirement of \$500.00
One (1) Bartender for Groups of 100 or Less
(2) Bartenders for Groups of 101 or More
Additional Bartenders Billed at \$200.00 (plus tax)
Portable Bar on Patio - \$150.00 Set Up Fee (plus tax & bartender)
Please add 21% Service Charge & Applicable Sales Tax.

WINES BY THE BOTTLE

All Bottles Will Be Offered by Wait Staff. Bottles Will Not Be Left on Tables.

SPARKLING WINES	
Domaine Ste. Michelle, Brut	\$ 30.00
Domaine, Chandon Brut	\$ 6.00
Piper Sonoma, Brut	\$ 40.00
Iron Horse, Brut Rose	\$ 50.00
Moet Chandon, Brut "White Star"	\$ 75.00
Veuve Cliquot, "Yellow Label"	\$ 80.00
Louis Roederer, Brut	\$100.00
Dom Perignon	\$250.00
Martinelli's Sparkling Cider	\$ 15.00
WHITE WINES	
Kendall Jackson, Chardonnay	\$ 30.00
Cambria, Katherine's Vineyard, Chardonnay	\$ 36.00
Rombauer, Chardonnay	\$ 55.00
Trefethen Estate, Chardonnay	\$ 50.00
Grgich Hills, Chardonnay	\$ 65.00
Cakebread, Chardonnay	\$ 75.00
Far Niente, Chardonnay	\$ 90.00
Honig, Sauvignon Blanc	\$ 30.00
Ferrari Carano, Fume Blanc	\$ 30.00
Mezza Corona, Pinot Grigio	\$ 30.00
RED WINES	
Ancient Peaks, Cabernet	\$ 30.00
Clos du Bois, Cabernet	\$ 35.00
Honig, Cabernet	\$ 50.00
Rombauer, Cabernet	\$ 65.00
Trefethen, Cabernet	\$ 75.00
Grgich, Cabernet	\$ 85.00
Clos du Bois, Merlot	\$ 30.00
Ferrari Carano, Merlot	\$ 45.00
Rombauer, Merlot	\$ 50.00
Grgich, Merlot	\$ 65.00
Santa Barbara, Pinot Noir	\$ 30.00
Taz, Pinot Noir	\$ 35.00
Hitching Post, Pinot Noir	\$ 50.00
ZD, Pinot Noir	\$ 50.00
HOUSE WINES	

Beringer, Chardonnay, White Zinfandel, Cabernet and Merlot - \$30.00 bottle
Please add 21% Service Charge & Applicable Sales Tax.

The reservation for your private party is made upon & subject to the rules & regulations of Palos Verdes Golf Club & the following conditions: In order to secure a date a contract must be signed by the Customer & returned to PVGC along with the initial deposit of \$4,000.00 on or before the due date. Failure to do so will result in immediate cancellation of the event and void the contract. Furthermore, all additional deposits and payments listed in the Financial Requirements section of the contract must be received by their respective due dates. If subsequent payments are not received by the specified dates PVGC reserves the right to cancel the event without written obligation. ALL deposits and payments listed will be credited towards expenses of the event and are non-refundable. Full payment of any and all additional expenses, over and above payments listed on your contract are due at the end of you event.

The Club Does Not Accept Credit Cards or Member Charge for Private Parties.

Guaranteed Count: Your final guest count is due ten (10) days prior to your event. This number will not be reduced once received. This number is considered your guarantee for which you will be charged, even if fewer guests attend. If your guarantee is for more than 100 guests PVGC will prepare 5% over your guaranteed number. Your estimated balance due will include the 5% overage.

Menu: Split menus are charged at the higher price of the two (2) entree selections plus a surcharge of \$3.00 (plus service and tax) a person. This does not include vegetarian or guests with dietary restrictions. Split menus are only an option for groups under 200 guests.

Food & Beverage: No food or beverage of any kind can be brought to PVGC without written permission of PVGC. Any such items shall be subject to service and/or labor charges as they are deemed necessary. PVGC reserves the right to charge a service fee for facility set up with extraordinary requirements. Buffets & Food Stations require a minimum number of persons. The Club reserves the right to charge an additional fee for menus that fall below the minimum guarantee. No food or beverage (except wedding cake) can be taken home at the conclusion of your event.

Service Charge & Sales Tax: A taxable service charge of 21% will be added to all food & beverage. Applicable sales tax will be added to the entire bill. The service charge is mandatory and therefore, taxable in accordance with the State Board of Equalization.

Guaranteed Pricing: Prices are subject to change without notice 4 months prior to your event date.

Beverages: There is a \$500.00 (plus service charge and sales tax) bar sales minimum requirement once a bar is opened. It is the policy of PVGC that no beverages be brought on the premises for any event. It is Club policy that the last ½ hour of an event the bar (host & no host) serves only non-alcoholic beverages.

Dress Code: Please be aware and advise all guests attending a function at the Club that the Club enforces a dress code policy. The Club does not allow guests on the premises with jeans (shorts, jackets, pants, skirts, tops, etc.), shirts without collars, tank tops or flip flops. Guests not dressed appropriately will be asked to leave.

Cell Phones: Please be aware and advise all guests attending a function at the Club that the Club does not allow use of cell phones on the premises. The Club will strictly enforce this policy.

Golf Course: For the safety and proper maintenance of the golf course at no time are guests, wedding parties, photographers, etc. allowed on the golf course or golf carts.

Security: PVGC assumes no responsibility for damages or loss of any items left unattended. The Club does not provide storage for any items brought in prior to or left at the conclusion of your event. Please notify all third party vendors of this policy.

Miscellaneous Responsibilities: All displays, exhibits and/or decorations must conform to the applicable Building Code & Fire Ordinances & should be free standing without attachment to walls, ceilings, floors or chairs. All proposed displays and/or decorations are subject to prior written approval from PVGC in each instance. PVGC assumes no responsibility whatsoever for displays brought into PVGC by the Customer or third party. Delivery & pick up times must be coordinated with PVGC in advance. Any damage to the property caused by guest(s) of the event must be paid by the Customer promptly following invoice.

Extraordinary Circumstances: If for any reason beyond its control, but not limited to strike, labor dispute, acts of war, acts of God, fire, flood or other emergency condition, PVGC is unable to perform its obligations under this Agreement, such non-performance is excused and PVGC may terminate this Agreement without further liability of any nature, upon return of Customer's deposits. In no way shall PVGC be liable for consequential damages of any nature for any reason whatsoever.

VENDORS

(in alphabetical order)

COORDINATORS

Lynn's Events	www.lynnsevents.com
Every Last Detail	626-590-4136
Mary Dann Wedding and Party Coordinators	www.marydann.com
Save The Date Events	www.savethedateevents.us

DJs

AAA DJ Service	www.aadjservice.com
Above & Beyond Entertainment	www.aboveandbeyonddj.com
A Night To Remember DJ's	www.needdjs.com
Celebrations	www.1800dj4hire.com
Vox DJs	www.voxdjs.com

FLORISTS

Bella Fiore	www.bellafiore.net
Bobbe Vagell Floral Design Studio	www.bvfloralconcepts.com
Flowers by Laurel	www.flowersbylaurel.com
Massey's House of Flowers	www.masseyshouseofflowers.com
Rolling Hills Flower Mart	www.rollinghillsflowermart.com

LIVE MUSIC

Katherine's Concert Associates	www.katherinesconcertassoc.com
Pat Maki Players	www.patmaki.com
Bruce Garnitz Entertainment	www.proeventmusic.com
City Connection	www.cityconnectionent.com
Judy Chamberlain	www.judychamberlain.com
The Dwight Kennedy Band	www.dwightkennedyband.com

VENDORS

(in alphabetical order)

PHOTOGRAPHERS

Amy Theilig Photographic	www.amyphoto.com
Carranza Fotografia	www.carranzafoto.com
Gary Victor - Victor Photographic	www.victorphoto.com
Joey Ikemoto Photography	www.gotpics.com
John and Max Mills Photography	www.millsphotography.com
L.A. Coplen Photography	www.lacoplen.com

TRANSPORTATION

Classy Chassis	www.classychassisrentals.com
Classic Limos	www.classiclimos.com
Global Limos	www.globallimos.com

VIDEOGRAPHERS

Big Picture Video	www.bigpicturevideo.com
On Tape Video Productions	www.ontapevideo.com

OTHER SERVICES

Airbrush Makeup Design	www.airbrushmakeupdesign.com
Amal of Beverly Hills	www.amalofbeverlyhills.net
Makeup By Minh	www.makeupbyminh.com

ACCOMODATIONS

Crowne Plaza – Redondo Beach	http://www.cpredondobeachhotel.com
Portofino Hotel & Yacht Club	http://www.hotelportofino.com
The Belamar – Manhattan Beach	http://www.larkspurhotels.com/collection/belamar/accommodations.com
Torrance Marriott South Bay	http://www.marriott.com/hotels/travel/la-xtr-torrance-marriott-south-bay.com

