Special Event Menus
Menu Planning
Current prices are indicated on enclosed menus. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission from the Food & Beverage Director.

Alcoholic Beverage Policy
Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of Black Gold Golf Club to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Black Gold Golf Club staffers also have the right to refuse alcohol service to any person, who in the servers' judgement appears intoxicated.

Service Charge & Sales Tax
A 22% service charge will be added to the entire cost of the event. The 22% service charge is subject to current state sales tax in accordance with the California State Board of Equalization Regulation No. 1603.

Seating
Seating will be at round tables that seat 10 people, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our catering office are necessary if you require assigned seating. Head and other tables are available upon request and arrangements must be made prior to the event.

Security
Private security is not available. In the event Black Gold Golf Club does feel additional security will be necessary, an outside entity will be brought in and charges will be applied to during the final booking process.

Non-refundable Booking Deposit
A non-refundable deposit and signed event agreement are required for all events. The deposit is fully vested upon receipt and is non-refundable. All exceptions will be on a case by case basis, upon approval from the General Manager.

Payments & Guarantee
Final payment and a credit card on file are due 10 days prior to the event. Black Gold Golf Club reserves the right to charge the credit card on file, if any damages are assessed as a result of the event. At the time of final payment, there will be a final walkthrough and arrangements made for the final guarantee. Final payment must be paid with cash, check, cashier's check, or credit card.

Minimums
Black Gold Golf Club management has the right to implement a minimum for weddings, banquets, and special events. Minimums may be waived at the discretion of the General Manager, dependent upon event space, date, time, and time of year. Minimums exclude ceremony fees, tax, service charges and any other item that is not food or beverage.

Cara Young
Catering Sales Manager
(714) 961-0253 Ext. 118
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HORS D’OEUVRES

Appetizer Displays

*Prices are per person*

- Artichoke & Spinach Dip with Grilled Pita | $7
- Fresh Seasonal Sliced Fruit Display | $8
- Vegetable Crudites with Herb Ranch & Hummus | $8
- International Cheese and Cracker Display | $9
- Antipasti with Assorted Italian Meats & Grilled Vegetables | $9

Cold Selections

*Prices are per piece*

- Bruschetta | $3.50
- Watermelon, Feta & Mint with Balsamic Drizzle | $3.50
- Caprese Skewer with Balsamic Drizzle | $3.50
- Jumbo Shrimp Cocktail | $4
- Smoked Salmon & Herb Cream Cheese on Everything Cracker | $4
- Salmon Poke with Cucumber & Tobiko | $5
- Seared Beef Crostini with Horseradish Sour Cream | $5
- Seared Ahi Tuna on Sliced Cucumbers or Wonton Chips | $5

Hot Selections

*Prices are per piece*

- Fried Ravioli with Parmesan Cheese | $3.50
- Beef Empanada with Chipotle Aioli | $3.50
- Mushroom & Sweet Onion Toasts | $3.50
- Bacon Wrapped Dates with Goat Cheese | $3.50
- Meatballs in BBQ, Teriyaki, or Swedish Sauce | $3.50
- Vegetarian Spring Rolls with Sweet Chili Sauce | $3.50
- Baked Stuffed Mushrooms with Sausage & Cheese | $3.50
- Mini Chicken or Beef Wellington | $4
- Chicken or Beef Satay with Thai Peanut Sauce | $4
- Bacon Wrapped Grilled Shrimp | $5
- Crab Cakes with Remoulade Sauce | $5
- Coconut Shrimp with Spicy Plum Sauce | $5

*All Prices Shown Are Subject to Service Charge & CA Sales Tax*
PLATED DINNER

Dinner selections include salad or soup, entree & dessert, fresh baked artisan rolls & butter, freshly brewed coffee, herbal teas, and iced tea. Minimum of 20 guests.

Salad Selections *(Choice of One)*

**Iceberg Wedge**
Cherry Tomatoes, Maytag Bleu Cheese, Applewood Bacon, Shaved Radish, Buttermilk Ranch Dressing

**Baby Spinach & Herbs Salad**
Apples, Walnuts, Goat Cheese, Dijon Vinaigrette

**Classic Caesar Salad**
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

**Mixed Market Lettuce Salad**
Tomatoes, Cucumbers, Red Onion, Herbed Croutons, Balsamic Dressing

**Roasted Beets Salad**
Frisée Lettuce, Red Onion, Citrus Segments, Feta Cheese, Quinoa, Red Wine Vinaigrette

Entree Selections *(Choice of One or Two)*

*Add a Third Entree Option for $3 Per Person*

**Roasted Breast of Chicken - Lunch $25.95 | Dinner $28.95**
Garlic Mashed Potatoes & Seasonal Market Vegetable Served with Mushroom Marsala, Lemon Caper Dill, Pesto or Chimichurri sauce

**Chicken Cordon Bleu - Lunch $25.95 | Dinner $28.95**
Breaded Chicken Breast Stuffed with Ham & Swiss Cheese Served with Herbed Rice Pilaf & Seasonal Market Vegetables

**Grilled Salmon - Lunch $26.95 | Dinner $29.95**
Sweet Potato Cake & Charred Brussel Sprouts Served with Curry Caper Vinaigrette

All Prices Shown Are Per Person and Subject to Service Charge & CA Sales Tax
Entree Selections (Choice of One or Two)
Add a Third Entree Option for $3 Per Person

Roasted Sea Bass - Lunch $27.95 | Dinner $29.95
Herb Roasted Fingerling Potatoes & Browed Butter Green Beans, Served with Toasted Almonds

Grilled Tri-Tip - Lunch $27.95 | Dinner $29.95
Loaded Mashed Potatoes & Seasonal Market Vegetable, Served with Au Jus or Shitake Mushroom Sauce

Chicken Oscar - Lunch $28.95 | Dinner $30.95
Roasted Chicken Breast, Garlic Mashed Potatoes & Seasonal Market Vegetable, Served with Crab & Hollandaise Sauce

New York Strip Steak - Lunch $28.95 | Dinner $30.95
Baked Potato & Seasonal Market Vegetable, Served with Black Pepper & Port Wine Reduction

Filet Mignon - Lunch $34.95 | Dinner $39.95
Baked Potato & Asparagus, Served with Classic Bearnaise, Hollandaise, or Bordelaise Sauce

Dual Entree Selections

Chicken Florentine & Pan-Seared Salmon - $55 Per Person
Roasted Cauliflower Puree, Fingerling Potatoes & Baby Vegetables, Served with Citrus Beurre Blanc Sauce

Miso Glazed Salmon & Herb Roasted Airline Chicken - $55 Per Person
Fingerling Potatoes & Baby Vegetables, Served with Lemon-Ginger Beurre Blanc & Madeira Butter Sauces

Braised Short Rib & Herb Roasted Chicken - $57 Per Person
Whipped Potatoes & Baby Vegetables Served with Natural Reduction

Roasted Filet of Beef & Lobster Tail - $70 Per Person
Gratin Potatoes & Baby Vegetables, Served with Citrus Beurre Blanc & Natural Jus

All Prices Shown Are Per Person and Subject to Service Charge & CA Sales Tax
Deli Buffet - Lunch  $25.95 | Dinner  $29.95
Assorted Deli Meats, Cheeses & Fresh Breads, Served with Condiments, and
Choice of Three Salads

Salad Selections (Choice of Three)

Iceberg Wedge - Tomatoes, Bleu Cheese, Crumbled Bacon
Italian Pasta Salad - Sun Dried Tomatoes, Pepperoncini, Black Olives
Mixed Greens - Tomatoes, Cucumber, Onion, Croutons
Greek - Kalamata Olives, Tomatoes, Red Onion, Feta, Balsamic Vinaigrette
Red Skinned Potato - Homemade Red Skinned Potato Salad with Celery
Fancy Mixed Greens - Pears, Candied Walnuts & Feta
Baby Spinach - Smoked Bacon, Mushrooms, Red Onion & Sunflower Seeds
Broccoli Slaw - Cabbage, Onion, Pineapple, Carrots, Cilantro & Peanuts
Classic Caesar - Romanie, Garlic Croutons, Shredded Parmesan
Three Bean - Garbanzo & Red Beans, Corn with Herbs & Vinaigrette
Cucumber - Sliced Cucumber, Red Onion, Bell Pepper, Olive Oil Vinaigrette

Parkview Buffet - Lunch  $25.95 | Dinner  $29.95
Served with Choice of Two Salads, Two Accompaniments, Dessert, and
Fresh Baked Rolls

Salad Selections (Choice of Two)

Iceberg Wedge | Italian Pasta Salad | Mixed Greens | Greek | Cucumber |
Fancy Mixed Greens | Baby Spinach | Classic Caesar

Entree Selections (Choice of One)

Add a Second Entree for $3 Per Person (Lunch) or $5 Per Person (Dinner)
Add a Third Entree for $9 Per Person (Lunch) or $10 Per Person (Dinner)

Lemon Herb Chicken | Chicken Marsala | Chicken Piccata | BBQ Chicken |
Pesto Chicken | Mango Chicken | Moldavian Chicken | Pecan Breaded Chicken |
BBQ Tri-Tip | Flat Iron Steak | Roasted Turkey Breast with Gravy | Garlic Pork Roast |
Honey Baked Ham | Atlantic Salmon | Seared Mahi Mahi

Accompaniments (Choice of Two)

Garlic or Loaded Mashed Potatoes | Au Gratin Potatoes | Herb Roasted Red Potatoes |
Herbed Rice Pilaf | Wild Rice with Craisins & Pecans | Grilled Italian-style Vegetables |
Fresh Seasonal Vegetables | Fresh Broccoli & Garlic Butter

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BUFFETS

Asian Buffet - $30.95 Per Person
Includes Oriental Chicken Salad & Mango Slaw, Steamed White Rice or Vegetable Fried Rice, Wok-Style Vegetables, Shanghai Noodles, Cinnamon Rice Pudding or Almond Cookies, and Choice of Two Entrees

Entree Selection (Choice of Two)
Orange Chicken | Beef Chow Mein | Peppered Beef & Onions | Mongolian Beef | Chicken Teriyaki

BBQ Buffet - $30.95 Per Person
Includes Mixed Green or Classic Caesar Salad, Baked Beans, Potato Salad, Cornbread Muffins, Crumb Cake or Apple Cobbler, and Choice of Two Entrees

Entree Selection (Choice of Two)
BBQ Chicken Breast | BBQ Pork Ribs | Roasted Tri-Tip | Grilled Salmon with Mango Citrus Sauce

Italian Buffet - $30.95 Per Person
Includes Mixed Green or Classic Caesar Salad, Grilled Italian-Style Vegetables, Herb Roasted Red Potatoes, Garlic Toast, Chocolate Mousse, and Choice of Two Entrees

Entree Selection (Choice of Two)
Chicken Parmesan | Chicken Piccata | Chicken Marsala | Lasagna (Bolognese or Vegetarian) | Five Cheese Tortellini | Cheese Ravioli | Pasta with Meatballs or Sausage & Alfredo, Pesto Cream, Marinara or Spicy Tomato Sauce

Mexican Buffet - $30.95 Per Person
Includes Southwestern Green Salad, Spanish Rice, Refried Beans, Shredded Lettuce, Diced Tomatoes, Cilantro & Onions, Cheddar & Jack Cheese, Sour Cream, Chips & Salsa, Warm Cinnamon & Sugar Churros, and Choice of Two Entrees

Entree Selection (Choice of Two)
Soft Taco Bar with Carnitas, Chicken or Seasoned Steak | Fajita Bar with Chicken Steak | Cheese Enchiladas
(Shrimp Can Be Add to Taco or Fajita Bars for an Additional $4 Per Person)

Buffet Upgrade - Carving Stations
Herb Crusted Prime Rib with Au Jus & Horseradish - Market Price | Herb Roasted Turkey with House Gravy - $5.95 | Honey Glazed Ham - $5.95 | NY Strip Loin with Jack Daniels Sauce - $8.95 | $100 Chef Labor Fee

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Hosted Bar Packages

Soft Hosted Bar
House Wine, Craft & Domestic Beer, Soft Drinks

One Hour - $16 | Two Hours - $23
Three Hours - $28 | Four Hours - $33

Well Hosted Bar
Well Liquors, House Wine, Craft & Domestic Beer, Soft Drinks, Mixers & Garnishes

One Hour - $18 | Two Hours - $25
Three Hours - $32 | Four Hours - $38

Premium Hosted Bar
Premium Liquors, House Wine, Craft & Domestic Beer, Soft Drinks, Mixers & Garnishes

One Hour - $22 | Two Hours - $28
Three Hours - $35 | Four Hours - $40

Super Premium Hosted Bar
Super Premium Liquors, House Wine, Craft & Domestic Beer, Soft Drinks, Mixers & Garnishes

One Hour - $26 | Two Hours - $30
Three Hours - $38 | Four Hours - $45

House Wine - CK Mondavi Cabernet Sauvignon, Chardonnay, Merlot
Bottled Beer - Budweiser, Bud Light, Coors Light, Corona, Miller Light, Shock Top | Craft Beer - Rotated Seasonally
Well Liquors - Bartons, Montezuma, Old Smuggler
Premium Liquors - Absolut, Ketel One, Titos, Bacardi, Captain Morgan, Malibu, Meyers, Bombay, Beefeater, Tanqueray, Jose Cuervo, Chivas Regal, Crown Royal, J&B, Jack Daniels, Jameson, Maker's Mark, Seagrams 7, Amaretto, Bailey's, Grand Marnier, Jagermeister, Kahlua, Southern Comfort
Super Premium Liquors - Grey Goose, Bombay Sapphire, Patron Silver, Glenlivet, Glenmorangie, Johnny Walker Black, Courvoisier, Hennessy

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