

RED HILL COUNTRY CLUB BAR PRICES

	<i>HOST</i>	<i>CASH</i>
<i>Well Drinks:</i>	<i>\$7.00</i>	<i>\$8.00</i>
<i>Call Drinks:</i>	<i>\$8.00</i>	<i>\$9.00</i>
<i>Premium:</i>	<i>\$10.00</i>	<i>\$11.00</i>
<i>Super Premium:</i>	<i>\$14.00</i>	<i>\$14.00</i>
<i>House Wine (by the glass):</i>	<i>\$8.00</i>	<i>\$9.00</i>
<i>Domestic Beer:</i>	<i>\$6.00</i>	<i>\$6.00</i>
<i>Imported Beer:</i>	<i>\$8.00</i>	<i>\$8.00</i>
<i>Soft Drinks:</i>	<i>\$3.00</i>	<i>\$3.00</i>
<i>Mineral Waters:</i>	<i>\$3.00</i>	<i>\$3.00</i>
<i>Juice:</i>	<i>\$3.00</i>	<i>\$3.00</i>
<i>Red Bull:</i>	<i>\$5.00</i>	<i>\$5.00</i>

Host pricing does not include 20% service charge and applicable sales tax.

KEGS:

Miller Lite, Bud, Bug Light

Coors, Coors Light, Michelob Ultra *\$400.00*

Corona, Stella, Heineken, Dos XX *\$500.00*

SELECT BAR PACKAGES:

Beer, Wine & Soda Package:

\$18.00 per person for one (1) hour

\$27.00 per person for two (2) hours

\$32.00 per person for three (3) hours

Call Liquor, Beer Wine & Soda Package:

\$25.00 per person for one (1) hour

\$32.00 per person for two (2) hours

\$39.00 per person for three (3) hours

Crystal Package

\$65

Hors D' Oeuvres

(Select three from our Hors D' Oeuvres list)

Salads

(Select One)

Baby Field Greens - dry cherries, gorgonzola cheese, candied walnuts, maple walnut vinaigrette

Romaine Caesar Salad – Shaved Asiago cheese, herb crostini, Caesar dressing, ruby micro greens

Baby Mixed Greens Salad - feta cheese, toy box tomatoes, sliced cucumber, red wine-oregano vinaigrette

Entrees

(Select One)

Duet of Port Wine Braised Angus Short Rib & Fresh Seasonal Fish

Forest mushroom & asparagus risotto, seasonal market vegetables, port wine demi

Duet of Flat Iron Steak and Mary's Farms Chicken

Herb roasted fingerling potatoes, seasonal market vegetables, herb compound butter/ citrus beurre blanc

Duet of Mary's Farm Chicken and Sustainable Sourced King Salmon

Herbed rice pilaf, market vegetables, saffron beurre blanc

Pan Roasted King Salmon - Sustainably Sourced

Parsnip potato puree, seasonal market vegetables, Citrus Beurre Blanc

Crispy Herb Crusted Chicken

Herbed Potato Rosti, sautéed mushrooms, roasted asparagus, pommery mustard jus

Seasonal Vegetable Risotto

Market vegetables, fired roasted peppers, artichoke hearts, grana padano, basil chiffonade, garlic, lemon essence

Additional

(All included)

Champagne & Sparkling Cider for Toast

Fresh Brewed Coffee and Tea

Strawberry Lemonade & Cucumber-Mint Infused Water

Specialty Cake from Cucamonga Cakery & Cake Cutting

No Host Cash Bar

Linens & Napkins

Complete table and Chair set up

Sign in table

Cake and gift tables

A/V as needed

Votive Candles

Dance Floor

All items subject to 20% service charge & applicable sales tax

Additional services are available if needed. Please speak with our catering manager.

Diamond Package

\$78

Hors D' Oeuvres

(Select three from our Hors D' Oeuvres list- premium hors d'oeuvres included)

Salads

(Select One)

Baby Field Greens - dry cherries, gorgonzola cheese, candied walnuts, maple walnut vinaigrette

Romaine Caesar Salad – Shaved Asiago cheese, herb crostini, Caesar dressing, ruby micro greens

Baby Mixed Greens Salad - feta cheese, toy box tomatoes, sliced cucumber, red wine-oregano vinaigrette

Baby Spinach Salad- goat cheese, bacon, herbed croutons, toy box tomato, raspberry vinaigrette

Entrees

(Select One)

Duet of Petit Filet and Shrimp Scampi

Yukon gold potato puree herb butter / citrus beurre blanc, seasonal market vegetables

Duet of Port Wine Braised Angus Short Rib & Fresh Seasonal Fish

Forest mushroom & asparagus risotto, seasonal market vegetables, port wine demi

Duet of Flat Iron Steak and Mary's Farms Chicken

Herb roasted fingerling potatoes, seasonal market vegetables, herb compound butter/ citrus beurre blanc

Duet of Mary's Farm Chicken and Sustainable Sourced King Salmon

Herbed rice pilaf, market vegetables, saffron beurre blanc

Filet of Beef Tenderloin

8oz center cut filet, Roasted Garlic potato puree, seasonal market vegetables, Truffle-Cabernet sauce

Herb Crusted Lamb Chops

Roasted Crushed EVO fingerling potatoes, seasonal market vegetables, Blueberry Demi

Pan Roasted King Salmon - Sustainably Sourced

Parsnip potato puree, seasonal market vegetables, Citrus Beurre Blanc

Crispy Herb Crusted Chicken

Herbed Potato Rosti, sautéed mushrooms, roasted asparagus, pommery mustard jus

Seasonal Vegetable Risotto

Market vegetables, fired roasted peppers, artichoke hearts, grana padano, basil chiffonade, garlic, lemon essence

Additional

(All included)

Champagne & Sparkling Cider for Toast

Fresh Brewed Coffee and Tea

Strawberry Lemonade & Cucumber-Mint Infused Water

Specialty Cake from Cucamonga Cakery & Cake Cutting

Complementary Glass of House Cabernet or Chardonnay

One hour Hosted Call Bar (up to \$1,500)

Linens & Napkins

Complete table and Chair set up

Sign in table, cake and gift tables

A/V as needed

Votive Candles

Dance Floor

All items subject to 20% service charge & applicable sales tax

Additional services are available if needed. Please speak with our catering manager.

Platinum Package

\$95

Hors D' Oeuvres

(Select four from our Hors D' Oeuvres list- premium hors d'oeuvres included)

Salads

(Select One)

Baby Field Greens - dry cherries, gorgonzola cheese, candied walnuts, maple walnut vinaigrette

Romaine Caesar Salad – Shaved Asiago cheese, herb crostini, Caesar dressing, ruby micro greens

Baby Mixed Greens Salad - feta cheese, toy box tomatoes, sliced cucumber, red wine-oregano vinaigrette

Baby Spinach Salad- goat cheese, bacon, herbed croutons, toy box tomato, raspberry vinaigrette

Butter Lettuce - toasted almonds, apricots, goat cheese, sherry- apricot vinaigrette

Entrees

(Select One)

Duet of Petit Filet and Shrimp Scampi

Yukon gold potato puree, herb butter, Seasonal market vegetables

Duet of NY Steak & Chilean Seabass

Forest mushroom & asparagus risotto, seasonal market vegetables, Herb Butter

Filet of Beef Tenderloin

8oz center cut filet, Roasted Garlic potato puree, seasonal market vegetables, Truffle-Cabernet sauce

Herb Crusted Lamb Chops

Roasted Crushed EVO fingerling potatoes, seasonal market vegetables, Blueberry Demi

Filet “Oscar”

8oz center cut filet, lobster Risotto, Prosciutto wrapped Asparagus, Béarnaise sauce

Herb Rubbed Prime 12oz. NY Steak

Gorgonzola whipped potatoes, market vegetables, Green peppercorn sauce

Pan Roasted Chilean Seabass

Parsnip potato puree, seasonal market vegetables, Citrus Beurre Blanc

Crispy Herb Crusted Chicken

Herbed Potato Rosti, sautéed mushrooms, roasted asparagus, pommery mustard jus

Seasonal Vegetable Risotto

Market vegetables, fired roasted peppers, artichoke hearts, grana padano, basil chiffonade, garlic, lemon essence

Additional

(All included)

Champagne & Sparkling Cider for Toast

Fresh Brewed Coffee and Tea

Strawberry Lemonade & Cucumber-Mint Infused Water

Specialty Cake from Cucamonga Cakery & Cake Cutting

Complementary Bottle of House Cabernet & Chardonnay per table

One hour Hosted Premium Bar (up to \$1,500)

Linens & Napkins

Complete table and Chair set up

Sign in table, cake and gift tables

A/V as needed

Votive Candles

Dance Floor

All items subject to 20% service charge & applicable sales tax

Additional services are available if needed. Please speak with our catering manager.

Red Hill Country Club
Wedding Buffet Package
\$65

Warm Rolls & Butter or Basket of Garlic Bread

Please select two items:

Tossed greens with carrot, cucumber, tomato, Jicama and Balsamic vinaigrette
Baby Organic Greens with dried cranberries crumbled blue cheese, toasted walnuts and port
wine vinaigrette
Traditional Caesar Salad
Chopped Antipasto salad with iceberg lettuce and Italian vinaigrette

Please select two items:

Herb Marinated Chicken with mushroom Marsala Sauce
Seasonal Market fish with lemon- caper Beurre blanc
Grilled Tri Tip with cabernet Glaze
Eggplant Parmesan with House made Marinara
Chicken Cacciatore
Penne Pasta Bolognese
Fettuccini Alfredo *with chicken and vegetables*
Spaghetti & House Made Meatballs *with marinara*
Orecchiette Pasta *with shrimp, fresh vegetables, tossed with olive oil and basil*

Please select 1 meat item:

Herb Roasted Beef Rib Roast with cream horseradish and red wine sauce
Herb Roasted Bone-in Turkey Breast with cranberry sauce, turkey gravy
Oven Roasted Pork Loin with pommery mustard-demi sauce

Please select two items:

Seasonal Market vegetables with fresh oregano
Mashed Potatoes
Herb Roasted Red Potatoes
Macaroni and Cheese

Please select two items:

Assorted finger desserts
House Made Chocolate Brownies

Assorted Fresh Baked Cookies
Cheesecake, lemon and raspberry squares

Additional

(All included)

Champagne & Sparkling Cider for Toast
Fresh Brewed Coffee and Tea
Strawberry Lemonade & Cucumber-Mint Infused Water
Specialty Cake from Cucamonga Cakery & Cake Cutting
No Host Cash Bar
Linens & Napkins
Complete table and Chair set up
Sign in table
Cake and gift tables
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Red Hill Country Club

Tray and Stationary Appetizers

COLD

BLT bites, wild arugula, Applewood bacon, garlic aioli, toy box tomato, crostini
Caprese Satay Baby Heirloom Tomato, Bocconcini mozzarella with cherry balsamic
Vegetable Ratatouille in a Phyllo cup - *Boursin Mousse*
English Pea Puree, lomo, smoked almonds, chiffonade mint, crostini
House Smoked Salmon Mousse - sour cream, chives, caviar, blini
White beans, tomato confit, pine nuts, fresh thyme, lemon zest, EVO
Mushroom Duxelle - *Baby Heirloom Tomato in Puff Pastry Shell with Micro Chervil*

HOT

Braised Short Rib Panini - *aged Vermont Cheddar, Caramelized Onions*
Vegetable Spring Roll - *House made Sweet & Sour Glaze*
Tikka Marinated Chicken Skewers - *Cucumber Yogurt Dressing*
Pulled pork sliders with tobacco onions, Coca-Cola BBQ sauce, Brioche bun
Chicken and lemongrass Potstickers with Ponzu glaze
Pepper Seared Beef Tenderloin - *Smoked Blue Cheese and Tomato Chutney on Grilled Crostini*
Mini Brie and Pear Tartlets
Korean style meatballs with pineapple-sweet chili glaze

Stationary Appetizers

International Cheese display – *with breads, crackers, dried fruits*
Vegetable Crudit  Display – *dipping sauces*
Smoked Salmon Display – *capers, red onions, dill sauce, toast points*

Premium Appetizers: *Additional \$2 charge per person*

Ahi Tartare *with Avocado, Yuzu Soy Dressing on Crispy Wonton*
Lamb Lollipop - *Pinot Noir Glaze*
Coconut Shrimp Skewers - *Sweet Chili sauce OR Green Curry Sauce*
Crab cakes - *remoulade*
Raw Bar – (action station) select from: shrimp cocktail, crab claws, oysters, crab legs
- *Additional \$3 charge per item*