



C O U N T R Y C L U B

Skyline Wedding Package
\$3500.00

Our Wedding Package includes the following

Ceremony Site Fee
Reception Room Rental
*Day of Wedding Coordinator***
Set-up and Break Down
Ceremony Rehearsal
Complimentary Menu Tasting for Bride & Groom
Bride Dressing Room
Linens
Cocktail and Banquet Tables
Banquet Chairs
Glassware and Flatware
Votive Candles (three per table)
Dance Floor
Valet Parking
Champagne Toast

Specialty Items

Black, White or Ivory Chair Covers \$2.75 per guest

Ivory or Black Pipe and Drape (Skyline Room) \$400.00 W/ 6 Up Lights

Up-lighting \$35.00 per light

Fireworks Site Fee \$600.00

Fireworks Display (Three to Five minute show) \$2,400.00

Buffet Chef (One buffet chef per 75 people required) \$150.00

Room Minimums

Main Floor - \$10,000.00

Crown Room - \$7,000.00

Miscellaneous Charges

Service Charge (On food & beverage) 24%

Sales Tax 6.1%

Santa Rita Package

\$60.00 plus service & tax per guest

Choice of three of the following hors d'oeuvres

*Swedish meatballs * Spring Rolls * Asparagus wrapped with prosciutto
Chicken empanadas * Cherry tomato tapanade * Vegetable display
Cucumber rounds with herbed cream cheese * Toasted ravioli
Date wrapped with bacon * Spicy Italian sausage skewers
Mini beef chimichangas * Chicken tenders with cocktail sauce*

Choice of one of the following salads with choice of two dressings

*Skyline salad * Traditional Caesar * California*

Choice of three of the following entrées

*Chicken breast with choice of piccata, marsala, or jerusalem
Sirloin Steak with sautéed onions and mushrooms
Pan seared tilapia with a roasted red pepper buerre blanc
Salmon Citrus with a citrus wine sauce*

Choice of two of the following side dishes

*Roasted red potato * Mashed potato * Au gratin potato
Wild mushroom risotto * Assorted vegetables * Whipped sweet potato
Asparagus tied with a leek * Green beans and red bell pepper * Wild rice pilaf
Angel hair pasta topped with tomato concassé*

Assorted dinner rolls

Beverage service includes coffee and tea

*Note ~ Children's meals available upon request at \$10.00
(12 and Under)*

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Rincon Package

\$72.00 plus service & tax per guest

Choice of four of the following hors d'oeuvres

*Shrimp or Salmon mousse on toast points * California sushi roll
Grilled vegetable display * Portero chilies stuffed with herbed goat cheese
Tequila lime chicken bites * Spinach and feta in Phyllo
Mushroom caps filled with crab * Coconut crusted scallops*

Choice of the following salads with choice of dressing

*Arugula * Greek * Frisée and Radicchio * Spinach * Skyline pear*

Choice of three of the following entrées

*Filet mignon topped with béarnaise, bordelaise, or blackberry pinot noir glaze
Pistachio crusted salmon topped with a lemon grass emulsion
Grilled salmon topped with a citrus salsa
Sole provençal
Scaloppini of chicken piccata or marsala*

Choice of two of the following side dishes

*Roasted red potato * Mashed potato * Au gratin potato
Wild mushroom risotto * Assorted vegetables * Whipped sweet potato
Asparagus tied with a leek * Green beans and red bell pepper * Wild rice pilaf
Angel hair pasta topped with tomato concassé*

Assorted dinner rolls

*Beverage service includes coffee, hot tea, and iced tea
Note ~ Children's meals available upon request at \$10.00
(12 and Under)*

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Catalina Package

\$90.00 plus service & tax per guest

Choice of five of the following hors d'oeuvres

*Shrimp and scallop ceviche * Smoked duck topped with a raspberry chili sauce
Endive lettuce with blue cheese mousse and roasted tenderloin * Cheese display
Jalapeno and bacon crusted chicken bites * Miniature filet mignons
Escargot provençal * Toasted scallops * Teriyaki brochettes
Artichoke stuffed chicken bite with sweet chili sauce*

Choice of the following salads with choice of dressing

*Skyline pear * Gourmet * Shaved apple and celery heart*

Choice of three of the following entrées

*Filet mignon paired with shrimp scampi * Sea bass with a margarita buerre blanc
New York steak with a bourbon glaze * Seasonal Hawaiian Fish
Rack of Lamb with port wine reduction*

Choice of two of the following side dishes

*Roasted red potato * Mashed potato * Au gratin potato
Wild mushroom risotto * Assorted vegetables * Whipped sweet potato
Asparagus tied with a leak * Green beans and red bell pepper * Wild rice pilaf
Angel hair pasta topped with tomato concassé*

Assorted dinner rolls

Beverage service includes coffee, hot tea, and iced tea

Mini Dessert Display

(See Desserts)

*Note ~ Children's meals available upon request at \$10.00
(12 and Under)*

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Cold Hors D'oeuvres

- *California sushi roll*
- *Baby red potato topped with caviar*
- *Artichoke bottoms filled with shrimp salsa*
- *Shrimp or salmon mousse on toasted points*
 - *Chef's selection of assorted canapés*
 - *Cherry tomato tapanade*
- *House made gravlox on toasted points*
 - *Crab salad bouchée*
- *Scallop and shrimp ceviche in tortilla cups*
 - *Prosciutto ham rolls with asparagus*
 - *Cucumber rounds with herb cream cheese*
 - *Gulf shrimp arranged with condiments*
- *Domestic and imported cheese with crackers*
 - *Fresh vegetable basket with walnut dip*
 - *Fresh fruit platter with wild berry sauce*
- *Marinated grilled vegetable display with dip*
- *Turkey, ham, or roast beef sandwiches on dollar sized rolls*
 - *Deviled eggs topped with caviar*
 - *Portero red chilies with herbed goat cheese*
- *Smoked duck breast topped with raspberry chili marmalade*
- *Belgium endive topped with blue cheese mousse and tenderloin tips*
 - *Grilled sirloin with goat cheese on toast points*
- *Wedge of brie cheese with sliced strawberry on pumpernickel toast points*
- *Cornbread croutons topped with grilled pork tenderloin and apple chutney*
 - *Ahi tuna on cucumber rounds with a miso glaze*
 - *Peppered beef with Boursin cheese on a polenta round*
- *Lobster medallion with a lemon aioli on a pumpernickel round*

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Hot Hors D'oeuvres

- *Toasted cheese ravioli with marinara sauce*
 - *Chicken or beef empanadas*
- *Sautéed mushroom caps in shallots and sherry wine*
 - *Coconut scallops with lemon grass chili sauce*
 - *Tequila lime chicken bites*
- *Bruschetta with roasted red peppers and feta cheese on toasted crostini*
 - *Vegetable egg rolls with sesame ginger sauce*
 - *Spinach and feta cheese in phyllo*
 - *Sesame chicken roulades with ginger dipping sauce*
- *Bacon and jalapeño crusted chicken bites with mole sauce*
- *Miniature filet mignon topped with blue cheese compote*
 - *Dates and bacon*
 - *Brie cheese and diced apple en croûte*
- *Mushroom caps filled with your choice of crab meat or shrimp salad*
 - *Spicy Italian sausage and pepper skewers*
 - *Quiche Lorraine, vegetable or spinach*
 - *Chicken Crouquette*
 - *Escargot bouchée provençal*
 - *Miniature beef chimichangas*
 - *Toasted scallops with dill crème sauce*
 - *Chicken tenders served with cocktail sauce*
 - *Teriyaki chicken or beef brochettes*
- *Grilled New Zealand lamb chops with a minted rosemary*
 - *Miniature crab cakes with a sweet chili sauce*
 - *Blue cheese and pear in phyllo*

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Salad Selections

Skyline Salad

Tossed mixed greens with cucumbers, tomatoes, mushrooms and red onions

Spinach Salad

Spinach, sliced strawberries, mandarin oranges, raisins, diced eggs, and tomato wedges

Classic Caesar Salad

Croutons, parmesan cheese, and traditional Caesar dressing

Greek Salad

Romaine lettuce with kalamata olives, red onion, Tuscan peppers, and feta cheese

Country Club Salad

Red leaf lettuce, artichoke hearts, mushrooms, bay shrimp, sliced red onion and tomato

Arugula Salad

Arugula, spiced pecans, manchego cheese, dried cherries, sherry vinaigrette

California Salad

Red and green leaf lettuces, grated gruyere, toasted almond slivers, sun dried cranberries, mandarin orange segments, and tomatoes

Gourmet Salad

Baby greens with sautéed wild mushrooms, julienne jicama, teardrop tomatoes, sun dried cherries, and candied almonds

Frisée and Radicchio Salad

Sliced egg, strawberries, red onion, teardrop tomatoes, and goat cheese

Skyline Pear Salad

Mixed greens with sliced pears, bleu cheese crumbles, candied pecans, dried bing cherries and tomato wedges

Celery Heart and Shaved Apple Salad

Mixed greens and watercress topped with shaved apples, celery heart, goat cheese, and glazed walnuts

Dressing Selections

*Raspberry walnut vinaigrette * Olive oil balsamic herb vinaigrette*

*Prickly pear vinaigrette * Low-cal parmesan * Honey french * Catalina*

*Sweet mustard * Thousand island * Ranch * Citrus vinaigrette*

*Italian * Bleu cheese * Roasted shallot vinaigrette * Golden raison emulsion*

Maple Amaretto vinaigrette

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Poultry Selections

Scaloppini of Chicken

Seared boneless chicken breast served with piccata, lemon-thyme, Marsala, or Jerusalem sauce

Chicken Oscar

Scaloppini of chicken with braised spinach, crab, and asparagus topped with a citrus hollandaise sauce

Chicken Indian Harvest

Scaloppini of chicken filled with wild rice, grilled onion, wild mushrooms and Gouda cheese.

Baked and topped with a light mushroom infusion

Stuffed Chicken Enchiladas

Boneless chicken breast stuffed with green chilies and pepper-jack cheese and topped with a red chili enchilada sauce

Country Chicken Roulade

Chicken breast filled with a chorizo-pumpkin seed stuffing.

Served with a cranberry relish

Herb Crusted Chicken Roulade

Parmesan herb crusted breast of chicken baked with mushrooms, peppers and spinach

Blue Corn Crusted Chicken Roulade

Scaloppini of chicken with roasted fall vegetables topped with a smoked Gouda cheese sauce

Chicken Amstel

Boneless chicken breast stuffed with crab and shrimp and topped with Gouda cheese sauce

Rock Cornish Game Hen A L'Orange

Whole semi-boneless game hen stuffed with wild rice and glazed with a Gran Marnier sauce

Maple Glazed

Chicken Roulade Boneless chicken breast stuffed with sauteed leeks, mushrooms, spinach, and red bell pepper. Topped with a maple reduction.

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Beef Selections

Grilled Sirloin

*Top sirloin grilled to perfection and topped with onion straws.
Served with a roasted garlic reduction*

Beef Forestière

Center cut medallions of beef topped with a wild mushroom Madeira sauce

Filet Mignon

*Center cut filet grilled to perfection with béarnaise sauce, bordelaise sauce,
blackberry pinot noir glaze, or roasted shallot glaze*

Filet Mignon with Braised Short Ribs

*Center cut filet mignon presented over braised beef short ribs and
served with a roasted shallot glaze*

Beef Brie-Dijon

*Center cut filets served in a sauce comprised of Dijon mustard,
brie cheese, white wine, and cream*

Asian Tenderloin

*Medallions of beef towered with crispy wontons and stir fried vegetables with a ginger-mirin
wine
reduction*

Medallions of Beef Camarón

Twin filets topped with jumbo Guymas shrimp and béarnaise sauce

Reef & Range

*Charbroiled petite filet mignon with a red wine sauce served with a cold water lobster tail or
crab cake*

New York Strip Steak

*Center cut New York strip, charbroiled and served with Kentucky bourbon glaze,
crispy onions, and sautéed mushrooms*

Steak Au Poivre

New York strip pan seared in a brandy peppercorn sauce

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Veal, Pork, and Lamb Selections

Veal Marsala

Scaloppini of veal in a Marsala wine sauce with fresh mushrooms

Veal Oscar

Veal scaloppini topped with asparagus and crabmeat with hollandaise sauce

Veal Palm Beach

Veal scaloppini with shrimp medallions, hearts of palm, and béarnaise sauce

Veal Dijonnaise

Medallions of roasted prime cut veal garnished with mushrooms and peppercorns.

Topped with Dijonnaise sauce

Veal Roulade

Scaloppini of veal filled with braised spinach and sun-dried tomatoes.

Served with a port wine reduction

Veal Chop

Bone in roasted veal chop with a Malbec wild mushroom sauce

Pomegranate Glazed Pork

Served with a porcini mustard

Rack of Lamb Skyline

Broiled lamb rack with toasted pine nuts and Cabernet wine sauce

Roast Loin of Lamb

Boneless loin seared and roasted served with red and green peppercorn sauce

Roast Lamb Chops

Thick cut lamb chops served with minted bordelaise

Lamb Athens

Boneless loin wrapped in phyllo with spinach, mushrooms, and cheese

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Seafood Selections

Salmon Citrus

Charbroiled king salmon fillet with a citrus wine sauce

Salmon En Croûte

King salmon fillet in a puff pastry with mushrooms and shrimp in a lobster sauce

Pistachio Crusted Salmon

King salmon fillet breaded in herbs, spices, and crushed pistachios.

Oven browned and finished with a lemon grass emulsion

Mahi Florentine

Spinach and leeks, served with a roasted Roma tomato buerre blanc

Sea Bass Margarita

Flame broiled fillets in a sauce of triple sec, tequila, and lime butter

Sole Provencal

Fillet of sole sautéed in a garlic butter sauce with fresh scallions, mushrooms, tomatoes, and herbs

Shrimp and Scallops

Prepared in your choice of Cajun, basil pesto or scampi sauces

Grilled Trout Napoleon

Fresh grilled trout layered with roasted vegetables and smoked onion coulis

Cornmeal Crusted Catfish

Fillet of catfish dusted in blue corn meal and served with a tomatillo salsa

Orange Roughy

*Orange Roughy fillets with crushed pecans and wild rice,
served with lime butter beurre blanc*

Grouper

Seasoned and pan seared with a roasted tomato and basil beurre blanc

Red Snapper

Macadamia nut crusted fillet and topped with ginger-lime vinaigrette

Lobster

Market Price

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Vegetarian Selections

Wild Mushroom Risotto Torte

*Lightly breaded wild mushroom risotto surrounded by stuffed eggplant.
Topped with a tomato-basil coulis and green beans*

Vegetable Moussaka

A combination of sliced grilled vegetables, russet potatoes, and butternut squash served with a pine nut cream sauce

Potato Stuffed Samosa

Served over curry sauce with assorted vegetables

Vegetable Wellington

Assorted grilled vegetables and goat cheese wrapped in puff pastry and baked until golden brown. Topped with a balsamic reduction and served with cheese ravioli.

Wild Mushroom Strudel

Wild mushrooms and a lemon cauliflower puree wrapped in phyllo dough and topped with mushroom gravy.

Roasted Fennel and Gorgonzola Polenta

Topped with a roasted vegetable ragoût and cilantro basil pesto

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Dessert Selections

\$8.00 per guest

Pies

Lemon meringue * Upside down pecan pie covered with chocolate
Ganache Apple * Cherry * Strawberry rhubarb * Chocolate cream
* Key lime * Peach

Cakes & Tortes

Black forest cherry torte * Chocolate mousse torte * Raspberry mousse torte Carrot cake
* Chocolate flourless torte * Baked Alaska * Lemon cream cake * Chocolate Decadence
* Cheesecake * Chocolate fudge cake

Cobblers

Cherry * Peach * Blueberry * Apple * Wild berry

Mousse

Raspberry * Lemon * Chocolate * German chocolate * Mint
Strawberry * White chocolate * Orange * Lime

Flambé

Bananas Foster * Cherries Jubilee * Kentucky Bourbon * Crepes Suzette

Sundae Bar

Vanilla and chocolate ice cream with chocolate, butterscotch, strawberry,
crushed pineapple, chopped peanuts, chopped M&Ms, crushed
Butterfinger, and crushed Oreo cookies Platter of
chocolate chip cookies and fudge brownies

Prices above are subject to an additional 22% service charge and 6.1% sales tax

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Dessert Selections

Individual Desserts

\$10.50 per guest

Tiramisu

Coffee soaked lady fingers layered with Mascarpone and chocolate shavings

Bread Pudding

Bread cubes saturated in cream, sugar, and vanilla.

Mixed with your choice of flavorings

Panna Cotta

Light silky custard flavored with caramel sauce

Crème Brûlée

Your choice of flavor

Fresh Fruit Tart

Flaky crust filled with vanilla custard and topped with an assortment of tropical fruit and berries

Crème Brûlée Cheesecake

Cheesecake topped with crème brûlée and caramelized sugar

Chocolate Flourless Cake

Perfect for people who can't have gluten

Lemon Tarts

Buttery shortbread crust and a creamy smooth lemon filling

Brownies with Ice Cream

Choice of Chocolate, Vanilla or Strawberry Ice Cream

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Desert Selections

Mini Desserts

\$17.00 per guest

Choose 4 desserts

Tiramisu

Coffee soaked lady fingers layered with Mascarpone and chocolate shavings

Bread Pudding

Bread cubes saturated in cream, sugar, and vanilla.

Mixed with your choice of flavorings

Panna Cotta

Light silky custard flavored with caramel sauce

Crème Brûlée

Your choice of flavor

Fresh Fruit Tart

Flaky crust filled with vanilla custard and topped with an assortment of tropical fruit and berries

Crème Brûlée Cheesecake

Cheesecake topped with crème brûlée and caramelized sugar

Chocolate Flourless Cake

Perfect for people who can't have gluten

Lemon Tarts

Buttery shortbread crust and a creamy smooth lemon filling

Gourmet Coffee Service

\$3 per guest

Regular and decaf coffee with white and dark chocolate shavings, cinnamon sticks, sugar in the raw, whipped cream.

Cappuccino Cart

\$5.00 per guest

Enjoy your Latte, Espresso and Cappuccino Skyline style

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Hors D'oeuvres Style Station Buffet Menu

(For 200 Guests or more)

\$142.00 per guest for entire menu

Or

Select stations for a quote

Middle Eastern Station~ \$12.00 per guest

Roasted red pepper and regular hummus with pita chips and cucumber slices

Tabbouleh

Spanikopita

Lemon herb chicken kabobs

Falafel with yogurt sauce

Asian / Pacific Rim Station **~ \$18.00 per guest

Action stir fry station

Assorted Sushi

Pot Stickers

Vegetable spring rolls with dipping sauce

Lemon peppered beef served over steamed rice

Tapas Station~ \$20.00 per guest

Chorizo meatballs

Mini crab cakes with sweet chili sauce

White anchovy with roasted peppers and onions

Calamari

Peppers stuffed with herbed goat cheese

Assorted olives

Assorted Spanish cheese display

Seafood Station~ \$27.00 per guest

Shrimp with cocktail sauce and lemon wedges

Smoked fish display with all necessary condiments

Fried scallops with tartar sauce

Caviar with diced egg and toast points

Beer battered catfish

Cheese Station~ \$9.00 per guest

Baked brie topped with pine nuts grapes and pistachios

Domestic and imported cheese display with assorted crackers and mustards

Baguettes and croissants

Grilled vegetable display

Fresh fruit platters

Slider Station**~ \$11.00 per guest

Mini beef patties and mini rolls

Assorted condiments to include: grilled onions, jalapenos, tomato, pickle,

shredded lettuce, sautéed mushrooms, bacon, assorted cheeses,

battered French fries

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Hors d'oeuvres Style Station Buffet Menu

(For 200 Guests or more)

\$142.00 per guest for entire menu

Or

Select stations for a quote

Carver Station~ \$19.00 per guest

Carved turkey breast and beef tenderloin

Silver dollar rolls

Platter of sliced cheeses

Platter of red onion, pickles, tomato, and lettuce

Assorted condiments

Pasta Station **~ \$14.00 per guest

Action pasta / risotto bar

Angel hair pasta, bowtie pasta, wild mushroom risotto, and ravioli

Alfredo, marinara, and basil pesto sauce

Diced gulf shrimp, diced grilled chicken, miniature meatballs, scallions, diced tomato, artichoke hearts, diced bell pepper, red onion and diced squash and zucchini.

Italian breads, olive oil, and balsamic vinegar

Dessert Station~ \$12.00 per guest

Viennese dessert selections to include:

Chefs assortment of bite sized chocolate tortes, fruit tarts, cheesecakes, lemon meringue pie,

Chocolate dipped strawberries, caramel flan shots éclairs, cream puffs, white chocolate macadamia

nut cookies, Regular chocolate chip cookie, brownies

*** - Buffet chefs required at a charge or \$150.00 per chef*

Individual Station pricing is based on a minimum selection of 4 stations.

If more than 4 stations are selected the pricing will decrease

If less than 4 stations are selected the pricing will increase.

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Entrée Style Station Buffet

(For 200 guests or more)

\$59.00 per guest for salad station, 4 hot food selections and dessert.

Action Tossed Salad Station

*Mixed greens * Gorgonzola cheese * Candied almonds *
Dried cherries * Diced pear
Selection of dressing
Artisan bread display*

Hot Food Stations

(Choice of Three)

- Seared salmon with Thai chili glaze served over Asian slaw*
- Pork Tenderloin stuffed with green chilies, sun-dried tomato, roasted red pepper, and cheese sliced and served over polenta*
- Seared medallion of beef with a black cherry reduction served over wild mushroom risotto*
- Scaloppini of chicken with piccata sauce served over a bed of orzo pasta and pine nuts*
- Grilled sea bass with margarita beurre blanc served with vegetable wild rice pilaf*
- Braised beef short ribs with garlic mashed potatoes*

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City Lights Cafe Buffet Dinner

(For 200 guests or more)

\$72 per guest

Crisp salad greens with dressings and condiments

Fresh seasonal fruit display

Antipasto platter (marinated vegetables, cheeses and meats)

Choice of eight of the following salad selections

*Farmer's vegetable salad * Southwestern jicama salad * Oriental vegetables*

*Pickled asparagus * Tabbouleh * Potato salad * Marinated mushrooms*

*Bowtie salad * German potato salad * Fresh asparagus salad*

*Carrot and raisin salad * Rainbow pasta * Rotelle primavera salad*

*Turkey vegetable marinate * Tuna salad * Cucumber, sour cream, and dill*

*Waldorf salad * Cole slaw * Cous cous * fruit salad * Ceviche*

*Tomato wedges in basil vinaigrette * Macaroni salad*

Shrimp, artichokes, and hearts of palm

Domestic and imported cheeses with mustards and crackers

Oven roasted baby potatoes, rice pilaf or pasta selection

Fresh garden vegetable medley

Three Buffet Entrees Selections

Fresh baked breads and rolls

Chef's selection of assorted cakes, pies, and tortes

Coffee, decaf, herbal tea and iced tea

Optional Carved Items

(All carved items require one buffet chef at a charge of \$150.00 per 75 guests)

Carved baron of beef \$6.00 per guest

Carved corned beef \$5.50 per guest

Carved honey glazed ham \$6.50 per guest

Carved prime rib of beef \$6.00 per guest

Carved roasted turkey \$5.75 per guest

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Grand Buffet Dinner

\$85 per guest
(For 200 guests or more)

(Requires one buffet chef at a charge of \$150.00 per 75 guests)

Tossed & Spinach Salads with Assorted Dressings and the following toppings

*Crumbled Bleu Cheese * Cherry Tomatoes * Croutons * Cucumbers
Sliced Mushrooms * Sunflower Seeds * Grated Parmesan * Dried cranberries*

Assorted Salads

*Tomatoes and mozzarella * Potato salad * Avocado and citrus * Waldorf
Tuna * Artichoke, hearts of palm, and shrimp in vinaigrette * Southwestern salad Mediterranean cous
cous * Bowtie pasta salad * Marinated vegetables
Marinated button mushrooms * Pickled asparagus and red peppers * Antipasto Platter*

Fresh Vegetable Tray

*Carrots * Celery * Radishes * Jicama * Broccoli * Cauliflower Mushrooms
Cucumber dill or ranch dip*

Seasonal Fresh Fruit Tray

*Pineapple * Honeydew * Cantaloupe * Watermelon * Grapes * Strawberries * Kiwi * Oranges
(Other fruits may be substituted when in season)*

Relish Tray

*Stuffed green olives * Black olives * Cherry peppers * Baby corn * Pepperoncini Jardinière * Gherkins*

Cheese Board

Gourmet imported and domestic cheeses with mustards, crackers and exotic lavosh

Seafood

*Smoked salmon display * Shrimp on ice * oysters on the half shell
Cocktail Sauce * Lemons * Horseradish * Tabasco*

Grand Buffet Hot Entrees

*Choice of two of the following carved items:
Baron of beef * Corned beef * Turkey breast * Honey glazed ham * Prime rib
Seafood entrée selection
Poultry entrée selection
Fresh Vegetable Medley * Rice * Potatoes
Note: Vegetarian entrées may be substituted*

*Fresh Baked Breads * Rolls * Muffins*

Beverage service

Pastry Table

*Fresh baked pies * Cakes * Tortes * French Pastries
Prices above are subject to an additional 24% service charge and 6.1% sales tax*

Tour of Italy

*\$62 per guest
(For 200 guests or more)*

Crisp green salad and spinach salad with dressings and condiments

Seasonal fresh fruit tray

Antipasto platter with imported cheeses and meats

Bowtie pasta primavera salad

Sicilian farmer's salad

Mozzarella and tomatoes in basil vinaigrette

Ravioletti, fettuccini, and angel hair pasta

*Basil pesto, alfredo, and marinara sauce
Ground garlic, parmesan cheese, crushed red peppers*

Miniature Italian meatballs

Sea Bass cacciatore

Vegetable lasagna

Chicken Milanese

Fresh garden vegetables

Baked Italian breads

Balsamic vinegar and olive oil

Amaretto torte

Chocolate cassata torte

Tuscany fruit torte

Cannoli and biscotti

Beverage Service

Optional Additions

***Pasta made to order \$4.00 per guest*

***Sautéed shrimp and scallops scampi \$8.00 per guest*

***Carved tenderloin with Marsala sauce \$8.00 per guest*

***Requires one buffet chef per charge of \$150.00 per 75 guests*

Sonoran Fiesta

\$62 per guest
(For 200 guests or more)

Chips, salsa, and guacamole

Crisp green salad with dressing and condiments

Sliced fresh fruit platter

Cilantro-jicama salad

Shrimp and scallops ceviche'

Sonoran cous cous

Tortilla soup

Sea bass margarita

Cheese enchiladas

Traditional corn husk wrapped green corn tamales

Beef tacos

Chicken fajitas with flour tortillas

Calibacitas

Refried beans

Spanish rice

*Shredded lettuce * Diced tomatoes * Black olives
Sour cream * Shredded cheese * Salsa fresco
Sliced jalapeños * Green onions * Diced Green Chilies*

Caramel flan

Kahlúa cheesecake

Mocha torte

Santa Cruz fruit torte

Fruit empanadas

Margarita bread pudding

Sopapilla with Honey

Beverage Service

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Beverage Selections

Well Liquor

*Bourbon * Scotch * Vodka * Gin * Rum * Tequila * Brandy * Triple Sec*

Call Liquor

*Jack Daniels * Jim Beam * Canadian Club * Seagram's Seven
Johnny Walker Red * Dewar's * J&B * Cutty Sark
Smirnoff * Absolute (Citron, Mandarin, Vanilla) * Stolé * Kettle One
Beefeaters * Bombay * Tanqueray
Captain Morgan * Bacardi * Malibu * Meyer's
José Cuervo * Southern Comfort * Kahlúa * Amaretto * Midori * Pucker*

Premium Liquor

*Makers Mark * Crown Royal * Gentleman Jack * Wild Turkey * Jamison's * Bushmills
Johnny Walker Black * Chivas Regal * Glenfiddich
Chopin * Belvedere * Grey Goose
Bombay Sapphire * Tanqueray Ten * Boodles
Baileys * Frangelico * Grahams Porto * Warres Porto*

House Wines

\$32.00 per bottle

*Champagne * Chardonnay * Merlot * Cabernet * White Zinfandel
Sparkling Non-Alcoholic Cider
(Premium wines available upon request)*

Beer

*Domestic bottle \$5.00 each
Import bottle \$6.00 each
Domestic keg \$350.00 each
Import or microbrew keg Market Price*

Bulk Beverages

*Mimosas \$5.00 each
Bloody Mary's \$152.00 per gallon
Screwdrivers \$140.00 per gallon
Margaritas \$140.00 per gallon
Non-alcoholic punch \$47.00 per gallon
Soda \$2.50 each*

Cash bars are available for non-hosted events

Prices above are subject to an additional 24% service charge and 6.1% sales tax

Standard Policy Information

1. All food and beverages served at Skyline Country Club are to be provided by Skyline Country Club. (Exceptions made for wedding cakes)
2. Skyline Country Club is happy to accommodate guests with special dietary needs. All special orders need to be arranged three (3) days before the special event.
3. Prices are subject to change without notice. Guaranteed prices will not be given more than 90 days prior to a function date.
4. A minimum guarantee of attendance must be received before 12:00p.m., ten (10) days prior to the event. This "GUARANTEE" is the minimum number for which you will be charged. If your event's attendance exceeds your guarantee you will be billed for the remaining balance at the events conclusion. Increases in the guaranteed attendance are accepted up to twenty-four (24) hours prior to the function. Absolutely no reduction in guaranteed attendance will be accepted less than three (3) days prior to the event.
5. Once the guarantee is furnished, Skyline Country Club will be prepared to serve up to three percent (3%) more guests. In the event that the actual count exceeds the guarantee more than three percent (3%) a twenty-five percent (25%) premium will be charged for each additional meal (the additional meal price will equal the quoted price x 1.25).
6. If attendance numbers increase or decrease, Skyline Country Club reserves the right to move the event, with notification, to a room more suitable for the attendance and type of function
7. If a guaranteed number of guests is not reported on the scheduled day and time, Skyline Country Club will automatically assume the number of guests will be the minimum reported on the Banquet Function Sheet.
8. For all buffet menus, a minimum of one-hundred-fifty (150) guests is required. Provisions of insurance and health regulations do not allow food prepared by the Skyline Country Club to be removed from the premises. If the guarantee for a buffet attendance drops below one-hundred (100) guests you will still be charged for the required one-hundred (100) guest minimum.
9. A non-refundable deposit of two-thousand dollars (\$2000) is required to confirm reservation of facility space. Pre-payment of estimated charges will be required ten (10) days prior to scheduled event. All Deposits are forfeited if the function date is moved.
10. Six point one percent (6.1%) tax and a twenty-two percent (22%) service charge will be added to all food and beverage charges. Groups requesting tax exempt status must submit written request and verification twenty (20) days prior to the event.

11. A uniform meal must be selected for all groups exceeding twenty (20) guests. Two (2) entrees may be selected when the host or hostess furnishes place cards, tickets, or a seating chart indicating the choice of entree. In all cases, the entree count must be given at the time of the final guarantee.

12. Club policy precludes any ticket selling at the door.

13. Skyline Country Club reserves the right to inspect and control any or all private functions. Liability for damage to the premises will be charged to the representative acting as the function contact.

14. Skyline Country Club cannot assume responsibility for the damage or loss of any merchandise or personal articles prior, during or after your function, Items left at the completion of your event will be discarded at Skyline Country Club's discretion

15. Skyline Country Club is committed to the policy of providing legal, proper, and responsible beverage services. All beverages are to be supplied and served by Skyline Country Club staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21, or are unable to produce a state issued identification. In the event that an intoxicated guest needs transportation from the clubhouse facilities the Skyline Country Club staff will make every effort to establish a safe mode of transportation in a timely manner. In the event that public transportation is called and the impaired guest is unable to furnish the fee for said transportation, all charges will be posted to the event account.

The Arizona state liquor laws permit the sale of alcoholic beverages from the hours of 6:00a.m. to 2:00a.m. Monday through Saturday, and 10:00a.m. to 2:00a.m. on Sundays. Skyline Country Club is the only licensee to sell, food, liquor, wine, and beer on the premises. Therefore all food and beverage must be supplied by Skyline Country Club.

16. All menu tasting's will be charged to your event's final billing statement. Skyline Country Club will offer one menu tasting for up to 6 guests at a rate of \$20.00 plus service and tax per guest. If additional tasting's or guests are required the menu items selected will be charged at regular menu prices.

17. Skyline Country Club reserves the right to move your outdoor function to an alternative location in the event of inclement weather. You may request that your event be moved indoors no less than four (4) hours prior to your scheduled arrival time. Should your event require special décor or set up, Skyline Country Club will notify you of the cutoff time for a weather call. In the event your event is moved inside after the scheduled cutoff time, additional labor charges will apply.

18. The main entrance lobby is considered common area and is prohibited from being decorated or populated by special events.

19. In order to remain in accordance with the Skyline Country Club Estates agreement with Skyline Country Club. All outdoor events with music are required to end by 10:00p.m.

20. Security guards are required at Weddings where more than ten (10) minors are attending. Security guards will be furnished by wedding hosts.

21. Club policy prohibits the use of rice, confetti, glitter or birdseed in decoration. A clean up fee of \$500.00 will be charged if this should occur.

22. All excessive debris and garbage must be removed from the club by a representative for the event at the conclusion. Should excessive debris be left on premises, a clean up fee of \$500.00 will be charged

23. All events are required to conclude no later than 12:00am. All guests must vacate the premises by this time and all vendors must vacate the premises no later than 1:00am. Should guests or vendors stay past the above listed time, the event master account will be charged a \$500.00 fee.

24. Skyline Country Club accepts payments in U.S. currency, personal checks, money orders, traveler's checks, Visa, American Express or Mastercard.