



Welcome

TO **SILVERLAKES**

"It's all about the experience..."

BANQUET MENU



WELCOME TO SILVERLAKES WHERE YOU CAN CELEBRATE ANY OCCASION!

At SilverLakes, we build custom packages to fit your vision and your budget. Our venue exceeds expectations with quality service and an ability to transform your event. From casual to formal, SilverLakes offers several locations around the property including The FieldHouse Terrace, an indoor space with scenic views of the property, and The BackYard, an outdoor space with plenty of open space and a lake. Come celebrate your special event with us where we turn visions and dreams into your memories that will be cherished forever!

Contact us for a detailed quote of your special day.

Jenae Tinsley
Event Sales Manager

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951.465.5847 x 120

We Specialize In:

Weddings | Quinceañeras | Birthdays | Anniversaries | Retirement Parties
Rehearsal Dinners | Company Picnics | Celebrations of Life | Awards Banquets
Corporate Meetings and Receptions | Holiday Parties

All Private Events Include:

- Tables and Chairs
- Your Choice of Linen Colors
- Votive Accent Candles
- Auxiliary tables
- All Flatware
- Full Service Staff Throughout the Event
- Free Standing Heaters (Additional Cost)
- Event Coordination
- Banquet Manager & Banquet Captain Day of Event
- Complimentary Set Up Time
Available 2-3 Hours Prior to Event Start Time

Ask About our Special Wedding & Quinceañera Packages!

- Location
- Ceremony Chairs
- Cocktail Reception Location
- Dinner Reception Location
- Tables & Chairs for all Locations
- All Event Flatware and Glassware
- Choice of Linen
- Votive Accent Candles
- Auxiliary Tables for DJ, Cake, Etc.
- Service Staff and Bartenders Throughout The Event
- Mexican Candy Station
- Cocktail Reception Passed Appetizers
- Buffet or Plated Dinner
- Hosted Open Bar with Beer And Wine
- Additional Set-Up Time Available Before Event Start Time
- Golf Cart for Bride & Groom on Property
- Photos on Property
- Dance Practice
- Aguas Frescas

VENUE

Our property is 130 acres nestled in the heart of HorseTown USA in Norco, California. There are many locations to host your special event. We do not have minimum or maximum guest counts as we host events of all sizes ranging from 10-25,000 guests. Depending on your food, beverage, event location, and set up needs, there is a venue cost of \$950-\$25,000.



The FieldHouse Terrace

Starting at 2,500

An upscale modern yet rustic style banquet room with a 4,000 sqft courtyard terrace and event lawn space. All accompanied with sweeping views of Eastvale valley and California hillsides of the community of Norco. Five rollup glass doors bring the outside landscape that surround SilverLakes into your event setting and continue throughout the terrace room.



The BackYard

Starting at \$10,000

The best kept secret in the Inland Empire! Acres of beautiful landscaping with private lake front views featuring a rustic style private bar called The Fort. Large manicured lawns offer ample space for activations and entertainment options. Located within The Fort is a 20x20 elevated stage to showcase your presentation or featured entertainment and a rustic wood deck overlooking the private lake. For events up to 8,000



The Village

Starting at \$3,500

The Village Pavilion is an open yet exclusive outdoor event space. The large white peaked tent can be utilized for all types of events from formal seated dinners to vendor expos. In partnership with its adjacent lawn space, host hundreds to thousands of guests with both covered space and spacious lawn access. For events up to 1,000

COCKTAIL RECEPTION

Minimum 25 People

Choice of Three

- Angus Beef Sliders on a Hawaiian Roll
- Meatballs
- Caprese Skewers
- Sausage Stuffed Mushrooms
- Stationed Hors d'Oeuvres
- Tomato Bruschetta
- BBQ Chicken Flat Bread
- Pepperoni Flatbread
- Hummus and Pita Bread

Additional Stationed Appetizers, Desserts, and S'more!

(Prices Per Person)

- Domestic & Imported Cheese Display \$10
with Sliced Breads & Crostinis
- Antipasto Display \$10
- Seasonal Fruit Display \$9
- Dessert Station
with Assorted Cookies and Brownies \$7.25
- Seasonal Fruit Pie \$9
- Candy Station \$6
Make-Your Own Candy Assortment
- Build-Your-Own S'mores Bar \$5

Rental: \$350
\$4

- Build-Your-Own Cocktail Station

Set up includes assorted aromatics and fruits to muddle. Then take your glass to the bar for your liquor of choice!

Rentals \$350

\$28 per person

Includes 3 Passed Hors d'Oeuvres
and 1 Glass of Beer or Wine



BREAKFAST BUFFET

Minimum 25 People. Prices Listed Per Person.
Served with Chilled Orange Juice

Classic Continental \$17
Display of Breakfast Pastries Including Muffins, Scones, Danishes with Butter and Fruit Preserves, Seasonal Fruit Display, Assorted Cereals with Milk.

SilverLakes American Breakfast \$25
Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, and Sausage Links, Seasonal Fruit Salad. Choice of Pancakes or French Toast.

Breakfast Burritos \$16
Warm Flour Tortillas Filled with Scrambled Eggs, Cheese, Breakfast Potatoes. Choice of Bacon, Sausage or Chorizo, Served with a Seasonal Fruit Display.

Breakfast Sandwiches \$14
English Muffins Filled with Scrambled Eggs, Cheese. Choice of Bacon or Sausage. Served with a Seasonal Fruit Display.

Omelet Station \$17
Includes Bacon, Sausage, Ham, Onion, Spinach, Mushroom, Tomato, Bell Pepper, Shredded Cheese. Includes 1-Hour of Service. Additional \$200 for chef attendant

Grab n' Go \$12
Granola Bars, Whole Fruit, Orange Juice, Muffins

Breakfast Upgrades

(minimum of 12 per order)

- Assorted Cereals with Milk \$4.25
- Assorted Yogurts and Granola \$6.25
- Seasonal Fruit \$6.25
- Display of Scones and Muffins \$7.50
- Pancakes with Warm Maple Syrup \$9.50
- French Toast \$9.50
- Smoked Salmon \$11.50
- Bagels and Cream Cheese \$5.25
- Oatmeal, Brown Sugar, California Nuts, Honey, Dried Cranberries and 2% Milk \$7.25



TASTE OF SILVERLAKES

Minimum 25 People. Prices Listed Per Person.
Served with Rolls & Butter, Fresh Brewed Iced Tea and Water Station

Salad (Choose One)

- Crisp Garden Salad
Romaine Lettuce and Mixed Greens,
Tomato, Cucumber, Carrots, Purple
Cabbage with Choice of Two Dressings
- Classic Caesar Salad
Romaine Lettuce, Creamy Caesar
Dressing, Fresh Parmesan Cheese
and Herb Croutons
- Field Greens Salad
Mixed Greens, Candied Pecans,
Dried Cranberries, Feta Cheese
with Balsamic Dressing
- Penne Pasta
with Fresh Buffalo Mozzarella,
Cherry Tomatoes and Fresh Basil
- Fresh Fruit Display
with Seasonal Melons and Berries
- Roasted Fingerling Potato Salad

Starch (Choose One):

Roasted Fingerling Potatoes, Garlic Mashed
Potatoes, Creamy Mushroom Orzo Pasta,
Wild Rice Pilaf, Sweet Potato Mash or Corn
on the Cob

Entrées

- Herb Chicken Breast with Mushroom Au Jus
- BBQ Chicken Breasts and Thighs
Glazed in House-Made BBQ Sauce
- Chicken Piccata
Chicken Breast Served with Lemon Caper Sauce
- Herb Marinated Flat Iron with Chimichurri
- Southwestern Tri-Tip
- Pan Seared Salmon with Pesto Cream Sauce
- Vegetarian Lasagna
Layers of Noodles, Ricotta, Mozzarella Cheeses,
and Vegetables in a Creamy
Alfredo Sauce
- Baked Cheese Tortellini
Cheese Tortellini with Vegetable Sauté, Olive Oil,
and Mozzarella Cheese

Vegetable (Choose One):

Seasonal Vegetables, Yellow Squash and
Zucchini, Glazed Baby Carrots,
Roasted Brussel Sprouts, Sautéed Green Beans

Dessert

Chocolate Cake and NY Cheesecake

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| Choice of 2 Entrees | \$44.99 |
| Choice of 3 Entrees | \$49.99 |

SUNSET FIELDS LUNCH DELI SPREAD

Minimum 25 People. Includes Fresh Brewed Iced Tea and Water Station.

Salads (Choose Two)

- Crisp Garden Salad
Romaine Lettuce, Mixed Greens, Tomato, Cucumber, Carrots, and Purple Cabbage with Choice of Two Dressings
- Classic Caesar Salad
Romaine Lettuce, Creamy Caesar Dressing, Fresh Parmesan Cheese, and Herb Croutons
- Roasted Fingerling Potato Salad
- Fresh Fruit Display
with Seasonal Melons and Berries

Deli Meats and Cheeses

Sliced Turkey, Ham, Roast Beef, Salami, Sliced Swiss, Cheddar, and American

Accompaniments

Assorted Deli Rolls and Sliced Breads, Lettuce, Tomato, Onion, Pickle Spears, Mustard, and Mayonnaise

Dessert

Fresh Baked Cookies and Brownies

\$28.99

TASTE OF ITALY

Minimum 25 People. Prices Listed Per Person. Includes Fresh Brewed Iced Tea and Water Station

Salad Choose One

- Crisp Garden Salad
Romaine Lettuce and Mixed Greens, Tomato, Cucumber, Carrots, and Purple Cabbage with Choice of Two Dressings
- Classic Caesar Salad
Romaine Lettuce, Creamy Caesar Dressing, Fresh Parmesan Cheese, and Herb Croutons
- Caprese Salad
Sliced Tomatoes, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic Reduction
- Antipasto Salad
Romaine Lettuce, Black Olives, Pepperoncini, Tomato, Cucumber, Herb Croutons, and Italian Dressing

Pasta Selections

- Penne Pasta with Marinara & Basil
- Alfredo Penne
- Cavatappi Bolognese
- Baked Cheese Tortellini

Entrée Selections

- Chicken Parmesan
- Marinated Chicken Pesto Cream
- Meatballs in Marinara

Accompaniments

Seasonal Vegetables, Garlic Bread

Dessert

Cannolis

| | |
|--------------------------------|-------------|
| Choice of 2 Pastas & 2 Entrées | \$35 |
| Choice of 3 Pastas & 3 Entrées | \$39 |

Have a Chef Cook Live at Your Event!
\$350 (Based on 2-Hours of Service)

TASTE OF NORTH AMERICA

Minimum 25 People. Prices Listed Per Person.
Includes Fresh Brewed Iced Tea and Water Station.

Salads (Choose One)

- Crisp Garden Salad
Romaine Lettuce and Mixed Greens, Tomato, Cucumber, Carrots, and Purple Cabbage with Choice of Two Dressings
- Fresh Fruit Display
with Seasonal Melons and Berries
- House-Made Coleslaw

Entrée Selection

- Slow Roasted BBQ Pork Ribs
- Pulled BBQ Pork
- Southwest Tri-Tip
- Herb Marinated Chicken Breast
with Lemon Thyme Au Jus
- Fried Chicken Breast
with Country Gravy

Accompaniments

Corn Bread with Sweet Butter, Baked Beans, and Herb Roasted Potatoes

Dessert

Peach Cobbler or Cheesecake

Optional - Carving Action Station

Based on 2 Hours of Service. Additional \$350 for Chef Attendant and \$4 Per Person.

- Herb Crusted Prime Rib
with Warm au Jus and Creamy Horseradish
- Roast Turkey Breast
with Cranberries and Brown Gravy
- Maple Butter Pork Loin

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| Choice of 2 Entrees | \$38 |
| Choice of 3 Entrees | \$42 |

TASTE OF MEXICO

Minimum 25 People. Prices Listed Per Person.
Includes Fresh Brewed Iced Tea and Water Station

Salad (Choose One)

- Southwest Salad
Romaine Lettuce, Black Beans, Corn, Pico de Gallo, Tortilla Strips, and Chipotle Ranch Dressing
- Crisp Garden Salad
Romaine Lettuce and Mixed Greens, Tomato, Cucumber, Carrots, and Purple Cabbage with Choice of Two Dressings
- Black Bean and Corn Salad

Entrée Selections

- Marinated Chicken Fajitas
- Marinated Beef Fajitas
- Tamales (Chicken or Cheese)
- Mahi-Mahi Vera Cruz
- Carnitas
- Carne Asada
- Cheese Enchiladas

Accompaniments:

Refried Beans, Spanish Rice, Warm Flour Tortillas, Grated Cheese, Diced Onions, Shredded Lettuce, Pico de Gallo, Lime Wedges, Jalapenos, and Tortilla Chips

Dessert:

Cinnamon Sugar Churros

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|---------------------|-------------|
| Choice of 2 Entrees | \$35 |
| Choice of 3 Entrees | \$39 |

Have a Chef Cook Live at Your Event!

\$300 (Based on 2-Hours of Service)

HORS D'OEUVRES

Minimum 25 People.

TRAY PASSED

Prices Listed Per Person Per Appetizer.

- Caprese Skewers \$4
- Hummus \$4
- Sausage Stuffed Mushrooms \$4
- Marinated Chicken Quesadilla with Salsa \$5
- Beef Slider on Hawaiian Roll \$5
- Chicken Satay with Spicy Peanut Sauce \$5
- Petite Beef Wellingtons \$10
- Crab Cake with Chipotle Aioli \$10
- Teriyaki Beef Skewer \$10
- Shrimp Cocktail \$10
- Bacon wrapped Shrimp \$10

DISPLAYS

- Antipasto Display \$15
Selection of Imported Meats, Cheese, Artichokes, Pepperoncini, Olives, Sliced Breads, and Crostinis
- Domestic and Imported Cheese Display \$12 with Sliced Breads and Crostinis
- Vegetable Crudités with Dip \$9
Carrots, Celery, Broccoli, Cherry Tomatoes and Bell Peppers with Ranch and Red Pepper Hummus
- Seasonal Fruit Display \$12
Assorted Melons and Berries
- Mashed Potato Bar \$9
Garlic Mashed Potatoes with Assorted Toppings Including Bacon, Chives, Sour Cream, Shredded Cheese, Ham, Broccoli, Peas and Croutons
- Nacho Bar \$10
Warm Tortilla Chips with Nacho Cheese Sauce, Shredded Cheese, Sour Cream, Guacamole, and Pico De Gallo.
- S'mores \$5
Full Setup and Display
Chocolate, Marshmallows and Grahams Crackers
- Sweet Treat Bar \$12
Assorted bars, brownies and bites.

Rental: \$350

BEVERAGES

Hosted Bar Priced Per Person.

\$350 bar setup required in addition to your hosted bar selection below.
Includes 1 Bartender up to 100 guests. 1 bartender per 100 guests is required.
\$100 per additional bartender

| DURATION | SOFT DRINKS | BEER & WINE | WELL | PREMIUM | ULTRA-PREMIUM |
|------------------|-------------|-------------|------|---------|---------------|
| 1 Hour | \$6 | \$17 | \$20 | \$23 | \$26 |
| 2 Hours | \$11 | \$20 | \$24 | \$29 | \$34 |
| 3 Hours | \$13 | \$23 | \$28 | \$35 | \$42 |
| 4 Hours | \$17 | \$26 | \$32 | \$41 | \$50 |
| Additional Hours | \$2 | \$3 | \$4 | \$5 | \$6 |

Coffee Station

\$350

Freshly Brewed Coffee
Up to 100 guests

Spiked Coffee

Add a little extra "spike" to your coffee with Baileys, Kahlua, Amaretto, Jameson, Grand Marnier, or other flavored liqueurs. Includes up to three bottles of liquor of your choice. Additional may be added. Personalization is welcomed!
Up to 50 guests

*Additional \$3 Per Person
to Any Hosted Bar Package*

Hosted Bars Include:

Can be customized
Beer: Bud Light, Miller Lite, Coors Light, Corona, Blue Moon
Wine: House Cabernet and Chardonnay

Cash Bar Set-Up

\$350

Includes the set-up of beer, wine and well drinks for sale to guests at their expense.
Bartender and set up included.

Drink Tickets

\$10 Per Ticket

Available for beer, wine and well drinks at the cash bar. Cash bar set up required.

Beer & Wine

House Red and White Wines
Domestic Beers

Well

House Liquors, Assortment of Domestic, and Imported Beers

Premium

Domestics, Imports and Craft Beer
Red and White Wine
Premium Liquors: Titos, Jose Cuervo, Bacardi, Captain Morgan, Jack Daniels, Hennessy, Tanqueray, etc.

Ultra Premium

Domestics, Imports and Craft Beers
Red and White Wine
Ultra-Premium Liquors: Grey Goose, Patron, Hendricks, Makers Mark, Bombay

**Prices listed are per person and do not include tax or service charge. Hosted bars do not include shots. During a hosted bar, guests are limited to 2 drinks per visit to the bar at a time. Premium and Ultra-Premium include a signature drink for the Bride and Groom if desired.*

Dance Floor

(includes setup, breakdown and cleaning)

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|-------|-------|
| 18x18 | \$450 |
| 24x24 | \$550 |

Market Lights

\$250

Enhance for your ceremony, reception or event

Audio Visual

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| 55" flat screen television with pc or mac connectors | \$350 |
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| Speakers and Microphone | \$250 |
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| Audio Visual Package | \$450 |
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55" flat screen television with pc or mac connectors, podium, speaker and microphone

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| 16x16 Elevated Stage | \$750 |
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| Propane Heaters | \$50 |
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Internet:

Firewalled network with up to 50Mbps*, DHCP for up to 50 clients - \$2500

Rental of one (1) - 8 port switch - \$225 / unit (Call for rental of larger port switches)

Labor for line extensions to specific locations – \$300/line

Cat5e patch made to length –\$2/ft

Wireless:

10Mbps service / day \$50/Device

Inquire for higher speed access request

One time cost for equipment:

Silent power generator / location - \$1,800

8 Port PoE switch \$200 each

*speed can vary and is not guaranteed

BANQUET POLICIES

Health Code and Leftover Food

To insure compliance with the California State Health and Food Handling Safety Regulations, SilverLakes will be the sole provider of all food served at the facility. Outside vendors may be considered with proper licensing and insurance. In addition, leftover food is not allowed to be removed from the premise as it reached unsafe food temperatures that may put guests at risk for becoming ill.

Alcohol Policy

State Law prohibits any type of alcohol to be brought in from the outside. No food or beverage of any kind will be permitted to be brought in by any guests. Management has the right to refuse service to any guest who may appear to be overly intoxicated.

Guest Guarantee

Confirmation of the number of guests for all meal functions is the responsibility of the Client. All menu and guaranteed number of guests is required 21 days prior to the event date. This guarantee represents your billing minimum and will not be subject to reduction. The contracted count or the guaranteed count will be charged, whichever is greater.

Overtime Charges

Wedding are based on a five hour period. Additional time may be added at the rate of \$250 per hour 21 days prior to your event and \$750 the night of due to staffing overtime hours. Additional time added night of, will be billed at the conclusion of the event and processed to the card on file. And minutes into the next hour will be billed as a whole hour.

Damage

The customer is responsible for and shall reimburse the facility for any damage, loss or liability incurred to the facility by any of the customer's guests or organizations contracted by the customer to provide services or goods before, during and after the function.

Personal Belongings

SilverLakes will not be held responsible for any personal belongings to or monitor any gifts/cards and décor items during any event. Personal items and décor are to be picked up at the conclusion of the event.

Cancellation

In the event the Client for any reason cancels the function, SilverLakes will retain the nonrefundable deposit(s). In the event the Client cancels the function less than 90 days prior to the event's occurrence, the Client will be responsible for 100% of the total event revenue. Notice of Cancellation must be in writing.