



MOUNTAIN MEADOWS GOLF COURSE

BANQUET PACKAGES

POMONA, CA

MOUNTAINMEADOWSGC.COM



MOUNTAIN MEADOWS
GOLF COURSE



All Events Include

Satin Décor Ceiling Draping (Ballroom Only)

Java Chiavari Chairs

House Linens & Napkins

Four (4) Hour Daytime Event | Five (5) Hour Evening Event

Setup & Cleanup of Venue Items

Professional Service Staff

House Flatware, Glassware & China

Complimentary Self Parking

All prices subject to 23% service charge and current sales tax.
All prices and menu items subject to change.

Breakfast Options

All Breakfast Selections are accompanied by
Orange Juice and Freshly Brewed Coffee

AMARETTO FRENCH TOAST \$22

Thick Cut Amaretto French Toast
Maple Syrup
Scrambled Eggs
2 Slices of Bacon or Sausage

CROISSANT BREAKFAST SANDWICH \$22

Croissant Filled with Scrambled Eggs,
Fresh Tomatoes, Canadian Bacon & Monterey Jack Cheese
Breakfast Potatoes or Seasonal Fresh Fruit

THE AMERICAN CLASSIC \$22

Two Buttermilk Pancakes
Maple Syrup
Scrambled Eggs
2 Slices of Bacon or Sausage

VEGETARIAN OMLETTE \$22

Three Egg Omlette with Spinach, Mushrooms,
Bell Peppers, Onions, & Pepper Jack Cheese
Breakfast Potatoes or Seasonal Fresh Fruit

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Breakfast Options

All Breakfast Selections are accompanied by
Orange Juice and Freshly Brewed Coffee

CONTINENTAL BREAKFAST \$18

Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Pastries

RANCHERO BREAKFAST BUFFET \$24

Sliced Seasonal Fresh Fruit Display
Corn & Flour Tortillas
Scrambled Eggs with Mild Green Chiles, Diced Tomatoes & Cheddar Cheese
Breakfast Potatoes
Chorizo & Eggs
Mild Salsa

THE CLASSIC BREAKFAST BUFFET \$25

Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes
Bacon or Sausage

Add French Toast or Pancakes for \$4 per person

BRUNCH BUFFET \$30

Seasonal Fresh Fruit Display
Garden Salad with Ranch & Italian Dressing
Assorted Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes
Bacon or Sausage
Lemon and Garlic Herb Chicken

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Lunch & Dinner Plated

All meal selections are accompanied by Iced Tea and Freshly Brewed Coffee.

Lunch includes dessert choice of Chocolate Mousse or

Vanilla Ice Cream with Toasted Almonds.

Dinner includes dessert choice of Chocolate Cake, Carrot Cake, White Cake with Strawberry Filling, Lemon Cake or Fresh Fruit Sorbet.

All plated selections are served with your choice of one salad, Rice Pilaf, Garlic Mashed Potatoes, Red Roasted Potatoes, or Au Gratin Potatoes, Chef's Selection of Seasonal Vegetables, Warm Rolls & Butter.

SALADS

HOUSE SALAD

Field Greens, Assorted Toppings, Feta Cheese, Candied Walnuts with Raspberry Vinaigrette

CAESAR SALAD

Romaine Lettuce, Parmesan Crisp, Roasted Tomato, with Caesar Dressing

BOSTON BIBB

Grapefruit Segments, Haricot Vert, Feta Cheese, Cherry Tomatoes, Toasted Almonds with Champagne Vinaigrette

SWEET BABY GREENS

Blue Cheese, Grapes, Candied Walnuts, Granny Smith Apples, Endive, Bacon with Sherry Vinaigrette

ENTREES

PASTA PRIMAVERA \$24 | \$28

Chef's Selection of Pasta with Marinara Sauce and Vegetables

CHICKEN MARSALA \$26 | \$30

Marsala Wine and Mushroom Sauce

BROILED SALMON FILLET \$29 | \$33

Flavored with a Mustard Dill Sauce

BONELESS BEEF SHORT RIB \$33 | \$37

Served with a Red Wine Reduction

FILET MIGNON \$39 | \$43

Served with a Cabernet Demi Glaze

LEMON & GARLIC HERB CHICKEN \$26 | \$30

Lemon and Garlic Herb Butter Sauce

SLICED TRI TIP \$28 | \$32

Served with a Demi Glaze

STUFFED CHICKEN BREAST \$29 | \$33

Stuffed with Spinach and Feta Cheese

CHICKEN & BEEF DUET \$35 | \$39

Lemon & Garlic Herb Chicken and Sliced Tri Tip

SPECIALTY TWO ENTREE DUET \$41 | \$45

Petite Filet Mignon, Chicken Breast, or Salmon Filet

All prices subject to 23% service charge and current sales tax.

All prices and menu items subject to change.

Lunch & Dinner Buffets

DELI \$27

Seasonal Fresh Fruit Display
Garden Salad with Ranch & Italian Dressings
Tri-Colored Pasta Salad
Thinly Sliced Deli Meats
Assortment of Cheeses
Assortment of Breads
Assortment of Condiments
*Available for Lunch Only

ASIAN \$29 | \$33

Ginger Miso Salad
Orange Chicken
Broccoli Beef
Steamed Rice
Stir Fried Vegetables
Spring Rolls with Sweet Chili Sauce

ITALIAN \$30 | \$34

Caesar Salad
Garlic Bread
Fettuccine and Penne Pasta
Marinara and Alfredo Sauces
Chef's Selection of Steamed Vegetables
Italian Sausage and Meatballs

LATIN \$32 | \$36

Fiesta Salad
House Made Tortilla Chips and Mild Salsa
Flour and Corn Tortillas
Guacamole and Sour Cream
Spanish Rice and Refried Beans
Chicken Fajitas
Cheese Enchiladas

AMERICANA \$32 | \$36

Garden Salad or Caesar Salad
Grilled Tri-Tip Beef
BBQ Chicken Breast
BBQ Baked Beans or Mac n Cheese
Corn on the Cob or Green Beans
Garlic Bread

All prices subject to 23% service charge and current sales tax.
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Lunch & Dinner Buffet Cont.

MEADOWS BUFFET \$35 | \$45

SALADS

(Choice of One) | (Choice of Two)

Garden Salad with Assorted Condiments

Spinach Salad with Bay Shrimp

Tri-Colored Pasta Salad

Oriental Chicken Salad

Caesar Salad

Seasonal Fresh Fruit Display

Fresh Vegetable Crudit  with Savory Herb Dip

Imported and Domestic Cheese Display with Crackers

STARCHES

(Choice of One) | (Choice of Two)

Garlic Mashed Potatoes

Red Roasted Potatoes

Au Gratin Potatoes

Fettuccine Alfredo

Mac n Cheese

Rice Pilaf

ENTR ES

(Choice of Two)

Broiled Salmon with Mustard Dill Sauce

Sliced Tri-Tip with Demi Glaze

Lemon & Garlic Herb Chicken Breast

Chicken Marsala

Chicken Piccata

Vegetarian Lasagna

Chef's Selection of Seasonal Vegetables

Warm Rolls & Butter

All prices subject to 23% service charge and current sales tax.

All prices and menu items subject to change.

Additional Menus

BUFFET ADD ONS

CARVING STATION

Minimum (100) guests required

One Attendant Included

Roasted Bone-In Ham | \$16 per person

Herb Roasted Rosemary Turkey | \$18 per person

Herb Garlic Roasted Prime Rib | \$27 per person

LIVE ACTION PASTA STATION

\$23 per person

One Attendant Included

(Select Two)

Butternut Squash Ravioli, Parmesan Cheese & Sage Brown Butter

Rigatoni Pasta, Roasted Mushrooms, Sun Dried Tomatoes, Goat Cheese & Arrabbiata
Sauce

Farfalle Pasta, Grilled Chicken, Spinach, Basil, Fresh Mozzarella & Roasted Red Pepper
Pesto

CHILDREN'S MEALS \$20 | \$25

(Ages 2–11)

Chicken Tenders, French Fries & Fruit

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Her D'Onofres & Displays

DISPLAYS

Select all 3 for \$26 per person

HUMMUS TRIO | \$7 per person

Traditional Garlic, Herb & Feta, Kalamata Olive & Pita Chips

BREADS & SPREADS | \$10 per person

Warm Spinach Bacon Dip, Seasonal Hummus, Pita Chips, Olive Tapenade Bruschetta, Assorted Crostini & Crackers

GRAZING TABLE | \$14 per person

Imported & Domestic Cheeses, Cured Meats, Assorted Breads & Crackers, Fresh Berries, Dried Fruits, Nuts, Olives, Scratch Made Dips & Chutneys

COLD SELECTIONS

Bruschetta Topped with Tomato & Basil Salsa | \$4

Prosciutto wrapped Asparagus Spears | \$4

Mini Croissant Sandwiches | \$4

Assorted California Rolls | \$4

Cucumbers Stuffed with Bay Shrimp | \$4

Vegetable Crudit  with Savory Herb Dip | \$4

Seasonal Fresh Fruit Display | \$4

Imported & Domestic Cheese Display with
Crackers | \$4

Shrimp Ceviche | \$5

Tuna Tartare | \$5

Iced Jumbo Shrimp with Cocktail Sauce | \$5

HOT SELECTIONS

Assorted Dim Sum | \$4

Meatballs with BBQ Sauce | \$4

California Pizza with Tomato Basil &
Mozzerella Cheese | \$4

Mushrooms filled with Italian Sausage | \$4

Stuffed Potato Skins | \$4

Beef Tenderloin Crostini | \$4

Chicken or Beef Skewers | \$4

Scallops Wrapped in Bacon | \$5

Lobster Mac n Cheese Bites | \$5

Mini Crab Cakes with Remoulade Sauce | \$5

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Late Night Snacks

Minimum of 70% of Guest Count Per Selection

SAVORY

CHEESY NACHO STATION | \$7 per person

Warm Tortilla Chips, Nacho Cheese, Pico De Gallo, Jalapenos

MINI PIZZA BITES | \$7 per person

Pepperoni and Cheese Pizzas, Shaved Parmesan, Crushed Red Pepper Flakes, Ranch Dressing

ESQUITES BAR | \$7 per person

Buttered Corn Kernels, Queso Cotija, Mayo, Lime, Chili Powder, Hot Cheetos, Hot Sauce

STREET TACOS | \$8 per person

Carne Asada OR Grilled Chicken, Warm Corn Tortillas, Diced Onions, Chopped Cilantro, Salsa, Fresh Pico De Gallo

FRENCH FRY BAR | \$6 per person

Choice of 2: Shoestring Fries, Sweet Potato Fries, Waffle Fries, Tater Tots, or Curly Fries

Choice of 3: 1000 Island Dressing, Fresh Garlic, Parmesan, Jalapenos, Ranch Dressing, Nacho Cheese, Bacon Bits, Ketchup

WING STATION | \$8 per person

Boneless wings with choice of traditional buffalo, barbecue, or lemon pepper. Served with ranch and blue cheese dressing

SLIDER STATION

Choose (1) \$7 per person | (2) \$12 per person | (3) \$15 per person

Mini Philly - Onions, Peppers, Ribeye, Swiss Cheese

Classic Cheeseburger - American Cheese, Shredded Lettuce, Tomato, 1000 Island

Crispy Fried Chicken - Honey Garlic Aioli, Cabbage Slaw, Pickles

SWEET

ICE CREAM SUNDAE BAR | \$6 per person

Vanilla OR Chocolate Ice Cream, Hot Fudge, Caramel, Rainbow Sprinkles, Whip Cream, Maraschino Cherries

Add both ice cream flavors and assorted candies |
+ \$3 per person

MINI CHURRO STATION | \$6 per person

Mini Churros with Dipping Sauce

All prices subject to 23% service charge and current sales tax.

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Beverage Options

WELL | \$8

Barton Vodka, Taaka Gin, Ron Rio Rum, Early Times Bourbon, Clan Macgregor Scotch, Montezuma Tequila

CALL | \$11

Absolut, Titos, Hangar 1, Stolichnaya, Beefeater, Tanqueray, Seagram 7, Jack Daniels, Bulleit, Templeton Rye, Johnnie Walker Red, Fireball, Monkey Shoulder, 1800 Blanco, Teremana Reposado, Teremana Silver, Captain Morgan, Bacardi, Malibu, Myer's, Midori, Baileys, & Kahlua

PREMIUM | \$13

Ketel One, Empress Gin, Bombay Sapphire, Buffalo Trace, Makers Mark, Bulleit Rye, Woodford Reserve, Crown Royal, Jameson, Johnnie Walker Black, Herradura Silver, Teremana Anejo, 1800 Reposado

*Alcohol brands are subject to change

DOMESTIC BEER | \$7

Budweiser, Bud Light, Coors Light, Michelob Ultra

HOUSE WINE | \$8

Camelot - Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio
Opera Prima Champagne (Brut)

CRAFT & IMPORTED BEER | \$8

Lagunitas IPA, 805, Modelo, Modelo Negra, Corona, Blue Moon, White Claw

PREMIUM WINE | \$10

Line 39 - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

ADDITIONAL OPTIONS

Bartender Fee | \$200
Domestic Keg | \$500 each
Imported Keg | \$600 each
Corkage Fee | \$20 (750ml) or \$40 (1.5L)
Champagne & Cider Toast | \$5pp
Butler Passed Champagne Greeting | \$7pp
Wine Service with Meal | \$7pp
Unlimited Soft Drinks | \$4pp
Mimosa Station | \$200

HOURLY HOSTED BAR PACKAGES

BAR TYPE | 1-HOUR | 2-HOURS | 3-HOURS | 4-HOURS

Soft Bar (Wine, Beer & Soda) | \$9pp | \$15pp | \$20pp | \$24pp
House Bar (Beer, House Wine, Well Drinks & Soda) | \$13pp | \$18pp | \$23pp | \$28pp
Call Bar | (Call & Below) | \$16pp | \$22pp | \$28pp | \$34pp
Premium Bar (Premium & Below) | \$20pp | \$27pp | \$34pp | \$41pp

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Enhancements

FOOD AND DRINKS

Unlimited Lemonade | \$2.50pp
Additional Buffet Side | \$4pp
Additional Buffet Entrée | \$6pp
Lunch Dessert Upgrade | \$2pp
Additional Dinner Dessert | \$3pp
Additional Mimosa Bar Servings | \$100 each
Cake Cutting Fee | \$2.50pp

DECOR & MORE

Additional Event Time | \$650 each
Banquet Room TVs | \$150
Twinkle Light Backdrop | \$150
Patio Bistro Lights | \$150
Polyester Floor Length Linen | \$15 each
Satin Floor Length Linen | \$20 each
Polyester Napkins | \$1 each
Satin Napkins | \$2 each
House Centerpieces | \$15 each
Charger Plates | \$2 - \$5 each
Colored Chiavari Chair with Cushion Upgrade | \$5 each
Vineyard Crossback Chair with Cushion | \$6 each
Sweetheart Farm Table | \$50
Wood Farm Table | \$80 each
Cocktail Table with Spandex Linen | \$15 each
Cocktail Table with Polyester Linen | \$25 each
Full Room Uplights (22) | \$450
Seamless White Dance Floor | \$1,500 & Up
Bridal Suite | \$250

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General Information

SERVICE CHARGE

23% service charge and applicable state tax applied to all charges. Service charge is taxable by California state law. The service charge is an amount which is paid directly to Mountain Meadows. Mountain Meadows uses the proceeds to pay competitive wages to our staff, to attract and retain excellent staff members. However, the service charge is not paid directly to any particular staff member or members who provide service to you at your event. If you wish to add a separate gratuity to your bill for your server or servers, in addition to the service charge, you are welcome to do so.

DEPOSITS & FINAL PAYMENT

A nonrefundable deposit, which is applied to your food and beverage total, is required to reserve your date along with a signed agreement. Deposits are generated according to the time of booking. 100% of the estimated balance is due 10 days prior to the event date. Final payment must be paid with cash, cashier's check, or credit/debit card. All deposits are nonrefundable and nontransferable.

BOOKING POLICY

Specific date reservations are confirmed with a signed contract and initial deposit, all of which are due five (5) days after a contract has been sent. Full payment of the estimated charges that include the minimum expenditure, any additional charges, plus the amounts we estimate you will incur for service charges, sales tax and bar charges for hosted bards, must be paid at least ten (10) days prior to event unless otherwise agreed to. Payments may be made by cash, cashier's check, or credit/debit card. Personal checks are not accepted. A final guarantee of your anticipated number of guests is due to Mountain Meadows Golf Course ten (10) days prior to the event. The guarantee may not be reduced. After you provide us with the final selections and arrangements, we will present you with a final Banquet Event Order confirming the specific requirements of your event which will need to be signed by the client confirming the details.

DECORATIONS

Mountain Meadows Golf Course will be responsible for placing all rental orders such as linens, chairs, charger plates, and tables, which must go through our vendors. We do not allow decorations to be stapled, taped, nailed, or affixed to the walls or drapes and do not permit confetti, birdseed, glitter, balloon spray or cold sparklers. Sparklers are only permitted in the walkway between the Pergola Lawn and Private Events Office. Client must notify Sales Manager prior to their event and must also sign Sparkler Liability Release. Client must take all personal belongings upon the conclusion of the event. Mountain Meadows Golf Course is not responsible for items left behind.

FOOD & BEVERAGE

Special dietary needs (vegan, vegetarian, gluten free) can be accommodated when requested prior to the day of the event. We will provide all food and beverage and you agree that you or your guests will not bring any food or beverage onto our property without our prior written consent. We reserve the right to confiscate food or beverages that are brought onto our property without our consent. Food or beverages must be consumed during the times specified for your event and may not be removed from our property. Use of outside alcohol is strictly prohibited. If found a warning will be given, but continued use may result in your event being shut down. All guests under the age of twenty-one (21) are prohibited from requesting or consuming alcoholic beverages at your event. We reserve the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired, or under the age of twenty-one (21).