

# Private Event Menus



mission hills  
Country Club







# *Welcome*

Mission Hills Country Club is a scenic event venue located in Rancho Mirage, California. With some of the desert's most amazing panoramic views, this dynamic venue will serve as the perfect backdrop for your special event. The staff at Mission Hills Country Club will treat you and your guests with a very distinct level of professionalism and service.

## **Facilities and Capacity**

With five event spaces available at Mission Hills Country Club, you can host up to 175 guests.

## **Additional Amenities**

- On-site Banquet Manager and Captains
- Excellent service from dedicated and respectful staff
- Four-hour block for your event with setup access (1) hour before event
- In-house linen with white or black overlays and napkins
- Mahogany Chiavari chairs with black cushions
- Banquet tables
- Flatware, glassware and silverware
- Complimentary WiFi

In the following pages, you will find more information about Mission Hills Country Club's many menu options, amenities, capabilities and more. Feel free to contact our Private Events Director at 760.324.9400 or with any questions.

**We look forward to hosting your next event!**

# Brunch Selections

*priced per person*

## Buffet Tier 1 \$35++

Select 2 Brunch Items  
Select 1 Premium Brunch Items

## Buffet Tier 2 \$50++

Select 3 Brunch Items  
Select 2 Premium Brunch Items

## Buffet Tier 3 \$65 ++

Select 3 Brunch Items  
Select 2 Premium Brunch Items  
1 action excluding prime rib  
Mimosa beverage package

### BRUNCH SELECTIONS

Cage Free Scrambled Eggs

Roasted Breakfast Potato

Applewood Smoked Bacon

Breakfast Pork Sausages

Fresh Fruit Display

Asparagus and Cheese Frittata

Bacon and Egg Quiche

Add

#### Breakfast Burrito +9

Country Potato | Bacon  
Jack Cheddar Cheese | Salsa Roja

#### Pastry Basket + 6

Fresh Baked Bread and Pastry Basket  
Assorted Donut Wall |

#### Continental Brunch Graze +8

Fresh Fruit Cup | Yogurt Parfait |  
Breakfast Pastries

### MIMOSA BAR

champagne  
assorted berries  
assorted juices

\$15 pp

### COFFEE BAR

coffee, decaf, creamers

\$4 pp

### PREMIUM BRUNCH SELECTIONS

#### French Toast Fosters

Banana | Caramel | Maple Syrup |  
Confections Sugar

#### House-made Belgian Waffles

Mary's Petaluma Fried Chicken | Maple  
Syrup

#### Short Rib Hash Skillet

Six Hour Braised Short Ribs | Country  
Potato | Fine Herbs

#### Seared Faroe Island Salmon

Mustard Crème Fraiche | Frisee | Lemon

#### Lox and Bagels

House Cured Gravlox | Chive Cream  
Cheese | Pickled Onions | Capers | Lemons  
| Bagels

### ACTION STATIONS

\$200 Per Chef Attendant | Price Per Person

#### Omelette Station +9

Build Your Own Omelette Bar with  
Seasonal Offerings

#### Chilaquiles Station +11

Salsa Verde | Cotija Cheese | Pickled Onion |  
Tortilla Chips

#### Prime Rib Carving Station +27

Au Jus | Horseradish

#### Belgian Waffle Station +8

Berry Compote | Whipped Butter







# *Meet and Eat*

## **SNACK SELECTIONS**

### **Priced Per Person**

Assorted Candy Bars | \$4

Whole Fresh Fruit | \$6

Granola Bars / Protein Bars | \$5

Individual Bags of Chips | \$5

Individual Bags of Popcorn | \$5

House made Warm Brownies | \$5

Mixed Nuts | \$6

House made warm cookies | \$40 Per Dozen

Choices: Chocolate Chip | Peanut Butter | Oatmeal | Macadamia Nut

## **BEVERAGES**

### **Priced individually**

Freshly Brewed Coffee (1 GAL) | \$40

Carafe of Fresh Juice | \$25

Orange | Cranberry | Grapefruit | Apple | or Tomato

Assorted Pepsi Brand Sodas | \$5

Bottled Water | \$5

Topo Chico Mineral Water | \$6

Red Bull | \$8

Assorted Gatorades | \$7



# ***Chef Carving Station***

**Price per person**  
**\$200 Chef attendant required**

Prime Rib Station | + \$27  
Au Jus Horseradish

Brazilian Picanha Steak and  
Chimichurri Station | +19

Salmon En Croute | + 18

Kurobuta Pork Loin | +17

BBQ Pork Rib | + 15

Roasted Honey Ham | +15

Roasted Turkey Breast and  
Gravy | + 16





# Lunch Buffet

Pricing \$48++ pp

## **SOUTH OF THE BORDER**

Mexican Buffet  
Grilled Chicken  
Marinated Steak  
Tortillas  
Chips  
Beans  
Rice  
Lettuce  
Salsa  
Guacamole  
Churros

## **ITALIAN SUMMER**

Caesar Salad  
parmesan, croutons,  
romaine, Caesar  
dressing  
Orzo Salad  
Focaccia Bread  
Spaghetti with  
marinara  
Chicken Parmesan  
Tiramisu

## **GREEK ISLAND**

Greek salad;  
olives, feta,  
tomatos,  
cucumbers, Greek  
dressing  
Grilled Chicken  
Marinated steak  
Grilled vegetables  
Pita bread  
hummus  
baklava

## **BEVERAGE STATION**

**\$5++ PP**

Iced Tea, Lemonade, Coffee

# Plated Selections

## Pricing Buffet add \$5++ pp

### Plated 2 entree option

\$60++

Select 1 Salad  
Select 2 Entrees  
Select 1 Dessert

### Plated 3 entree option

\$70++

Select 1 Salads  
Select 3 Entrees  
Select 1 Dessert

## SALADS

### Beet and Burrata Salad + 4

Heirloom Tomato | Burrata | Basil Banyuls Pesto | Hydro Mache

### Arugula and Strawberries

Laura Chenel Goat Cheese | Candied Pecans | Mustard Miso Vinaigrette

### Tuscan Mixed Greens

Dried Cranberries | Pt Reyes Blue Cheese | Candied Pecans | Granny Smith Apples | Balsamic Honey Vinaigrette

### Hearts of Romaine Caesar

Caesar Dressing | Fried Sourdough Croutons | Pecorino Roasted

## ENTRÉES

### Herb Roasted Chicken Breast

Broccolini | Pommes Puree | Chicken Demi Glace

### Pan Seared Faroe Island Salmon

Haricot Vert | Roasted Red Potato | Lemon Caper Butter Sauce

### 6oz Sirloin

Confit Garlic Red Potato Mash | Broccolini | Chimichurri | Balsamic Demiglace

### Vegetable Strudel

Veg Roasted Vegetables | Fresh Mozzarella | Parmesan | Tomato Sugo | Puff Pastry

## PREMIUM ENTRÉES

### Braised Short Ribs +9

Pommes Puree | Roasted Root Vegetables

### Pan Roasted King Salmon +8

Chimichurri | Carrot Ginger Puree | German Roasted Fingerlings

### Pan-Seared Pacific Halibut +14

Broccolini | Roasted Red Potato | Buerre Blanc

### Pan Seared Chilean Seabass +18

Broccolini | Pommes Puree | Chimichurri

### 6oz Filet Mignon +25

Surf and Turf \* add Shrimp +7  
Pommes Puree | Blistered Cherry Tomato | Buttered Haricot Vert

## DESSERTS

### New York Cheesecake

Berry Compote

### Chocolate Hazelnut Crunch

Chocolate Sauce | Vanilla Bean Ice Cream

### Flourless Dark Chocolate Cake Alamode

Chocolate Ice Cream

### Toffee Butter Cake

Vanilla Bean Ice Cream, Caramel

### Berry Galette Tart

Vanilla Ice Cream

### Chocolate Flan

house made





# *Hors d'Oeuvres*

Price per dozen | minimum three dozen | Passed or stationed

## **Cheese and Charcuterie Display**

**\$250++ Serves 25-30**

**Assorted Domestic Cheeses and Cured Meats**

**Accompanied**

**by Artisan Jams, Nuts, Fresh Fruit, Honeycomb, Crackers**

**or \$10++pp**

## **COLD**

### **Hawaiian Ahi Wonton | \$72/dozen**

Wonton Chip | Seaweed Salad | Sesame

### **Burrata & Tomato Tartine | \$60/dozen**

Aged Balsamic | California Olive Oil and Basil

### **Raw Vegetable Crudité Cup | \$60/dozen**

Assorted Seasonal Veggies with House Ranch

### **Avocado Tartine | \$60/dozen**

Marbled Rye | Cherry Tomato | Sunflower Seeds and  
Avocado Relish

### **Crusted Yellowtail Hamachi | \$84/dozen**

Soy Ceviche Sauce | Sweet Potato Chip and Wasabi Tobiko

### **Tiger Shrimp Cocktail Cups | \$84/dozen**

Cocktail Sauce | Lemon

### **Puffed Quinoa Tataki Filet Mignon Crostini | \$84/dozen**

Tamari Lime Vinaigrette

### **Falafel Slider | \$60/dozen**

Pickled Red Cabbage | Tahini Sauce | Roma Tomato Wrapped in  
Butter Lettuce

### **Cranberry and Curry Chicken Salad Tea Sandwich | \$60/dozen**

Tomato | Turmeric

### **Winter Harvest Endive Cups | \$48/dozen**

Asian Pears | Gorgonzola | Pomegranate | Parsley | Pepitas



# *Hors d'Oeuvres*

Price per dozen | minimum three dozen | Passed or stationed

## **HOT**

**Hot Honey Pepperoni | \$60/dozen**  
Lemon Ricotta | Basil

**Yucca Stuffed Cheese Beignets | \$48/dozen**  
Manchego Cheese | Serrano Sauce

**Applewood Smoked Bacon Wrapped Medjool Dates GF | \$60/dozen**  
Blue Cheese

**Wagyu Beef Sliders | \$84/ dozen**  
Pickles, 1000 Island, American Cheese

**Fried Chicken Sliders | \$72/dozen**  
Carolina Slaw and Cajun Remoulade

**Baked Brie Wellington | \$60/dozen**  
Raspberry Jam

**Beef Wellington | \$84/dozen**  
Mushroom Duzelle

**Coconut Shrimp | \$72/dozen**  
Sweet Sambal Sauce

**Crab Cake | \$84 /dozen**  
Remoulade

**Vegetarian Gyoza V | \$48 /dozen**  
Ponzu Sauce

**Anticucho Grilled Chicken Skewers | \$72 /dozen**  
Huaucaina Sauce

**Spanakopita V | \$48/dozen**  
Feta ricotta | Almond romesco

**Crispy Pork Bao Bun | \$84/dozen**  
Pork belly and Teriyaki Glaze



# Late Night *Snacks*

one hour duration \* this is an add on  
must be accompanied with a plated or buffet food option

**\$28++ per person**

## **BAJA STREET TACO ACTION STATION**

Shredded Chicken, Beef Fajitas, Marinated Tilapia or Shrimp. Topped Per Your Request with Cilantro, Chopped Onions, Shredded Cheese, Sour Cream, Red & Green Salsas, Shredded Lettuce and Diced Tomatoes  
Choice of three options\*  
\$200++ chef attendant required

## **PIZZA STATION**

### **House made Artisan Pizzas**

Pepperoni, Cheese, Pizza Bianca, Pineapple Bacon, Meat Lovers, Cheesy Bread  
Choice of two options \*

## **SLIDER BAR**

Jerk Chicken Sliders, All-American Sliders, BBQ Buttermilk Chicken Sliders, Smoked Brisket Sliders, Pulled Texas Pork Sliders, Tomato Caprese-Pesto Sliders (V)  
Choice of Two options\*  
Add on Sweet Potato Fries & Traditional Fries \$2++ pp







# *Bar Packages*

Priced Per Person

## **TIER 1**

### *Value Well*

#### **Upon Consumption**

Well Spirits | \$14  
Selection of Wines | \$14  
Domestic Beers | \$9  
Craft Beers | \$10  
Soft Drinks | \$7

#### **Hourly Packages**

2 hours | \$45  
3 hours | \$48  
4 hours | \$50

#### **Cash Bar**

Well Spirits | \$16  
Selection of Wines | \$16  
Domestic Beers | \$10  
Craft Beers | \$11  
Soft Drinks | \$6

## **TIER 2**

### *Premium Well*

#### **Upon Consumption**

Elevated Spirits | \$16  
Elevated Selection of Wines | \$16  
Domestic Beers | \$9  
Craft Beers | \$10  
Soft Drinks | \$7

#### **Hourly Packages**

2 hours | \$56  
3 hours | \$58  
4 hours | \$60

#### **Cash Bar**

Elevated Spirits | \$19  
Elevated Selection of Wines | \$19  
Domestic Beers | \$10  
Craft Beers | \$11  
Soft Drinks | \$6

## **TIER 3**

### *Super Premium Well*

#### **Upon Consumption**

Premium Spirits | \$20  
Premium Selection of Wines | \$20  
Domestic Beers | \$9  
Craft Beers | \$10  
Soft Drinks | \$7

#### **Hourly Packages**

2 hours | \$65  
3 hours | \$68  
4 hours | \$70

#### **Cash Bar**

Premium Spirits | \$24  
Premium Selection of Wines | \$24  
Domestic Beers | \$10  
Craft Beers | \$11  
Soft Drinks | \$6

Items are charged PER PERSON unless otherwise stated. A 22% Taxable Service Charge and applicable 7.75% sales tax will be added to all food and beverage functions. These percentages and menu items are subject to change without notice. Must be 21 to consume alcoholic beverages.

# Beverage Partners

BACKBAR 02/24-01/26

## TIER 1

### EXAMPLE OF VALUE WELL OPTIONS

#### Wine

Prosecco | Mionetto  
Sparkling | Domaine Ste. Michelle  
Sauvignon Blanc | Coppola Diamond  
Chardonnay | The Wines of Francis  
Coppola  
Rose | Coppola Diamond  
Pinot Noir | The Wines of Francis  
Coppola  
Cabernet | The Wines of Francis Coppola

#### Spirits

Vodka | Conciere  
Tequila | Espolon  
Gin | Conciere  
Bourbon | Evan Williams  
Rum | Conciere  
Scotch | Conciere

#### Cordials

Aperol  
Campari  
Chambord  
Cointreau  
DeKuyper  
Grand Marnier  
Kahlua  
Lillet Blanc  
St-Germain

#### Beer

Miller Lite  
Coors Light  
Yuengling Traditional  
Blue Moon  
Founders All Day IPA  
Voodoo Juicy  
Sam Adams  
Modelo  
Corona  
Guinness  
Twisted Tea

## TIER 2

### EXAMPLE OF PREMIUM OPTIONS

#### Wine

Prosecco | Mionetto  
Sparkling | Domaine Ste. Michelle  
Champagne | Moet Brut Imperial  
Rose | Source of Joy  
Sauvignon Blanc | Brancott  
Chardonnay | Patz & Hall  
Pinot Noir | King Estate2  
Cabernet | Justin

#### Spirits

Vodka | Titos  
Tequila | Maestro Dobel  
Gin | Beefeater  
Bourbon | Makers Mark  
Rum | Bacardi  
Scotch | Dewar's White  
Label

#### Cordials

Aperol  
Campari  
Chambord  
Cointreau  
DeKuyper  
Grand Marnier  
Kahlua  
Lillet Blanc  
St-Germain

#### Beer

Miller Lite  
Coors Light  
Yuengling Traditional  
Blue Moon  
Founders All Day IPA  
Voodoo Juicy  
Sam Adams  
Modelo  
Corona  
Guinness  
Twisted Tea

## TIER 3

### EXAMPLE OF SUPER PREMIUM OPTIONS

#### Wine

Prosecco | Mionetto  
Sparkling | Faire La Fete Rose  
Champagne | Veuve Clicquot  
Rose | Domaine Leos IGP  
Sauvignon Blanc | Twomey  
Chardonnay | Migration  
Pinot Noir | King Estate  
Cabernet | My Favorite  
Neighbor

#### Spirits

Vodka | Belvedere  
Tequila | Cincoro Blanco  
Gin | Bombay Sapphire  
Bourbon | Woodford  
Reserve  
Rum | Appleton  
Whiskey | Whistle Pig  
Scotch | The Macallan 12 yr

#### Cordials

Aperol  
Campari  
Chambord  
Cointreau  
DeKuyper  
Grand Marnier  
Kahlua  
Lillet Blanc  
St-Germain

#### Beer

Miller Lite  
Coors Light  
Yuengling Traditional  
Blue Moon  
Founders All Day IPA  
Voodoo Juicy  
Sam Adams  
Modelo  
Corona  
Guinness  
Twisted Tea

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# *Additional Information*

## **VALET & SELF PARKING**

Valet & self parking are available at an additional cost. Please inquire with your Private Event Director for pricing & parking instructions.  
\$1 per person per event

## **GUARANTEES & CANCELLATIONS**

The guaranteed number of guests for your event must be submitted no later than 10 days prior to your event. Guest counts may increase with in the last week prior to the event| but may not decrease.

If cancellation of your event occurs, the following fees will be applied:

- 90-120 days before your event: 50% of the estimated costs
- 45-89 days before your event: 75% of the estimated costs
- Less than 45 days before your event: 90% of the estimated costs

## **DAMAGE OR LOSS**

Mission Hills Country Club is not responsible for loss or damaged items or valuables belonging to event host, host's guests or contractors prior to, during or after any function. Host is responsible for any damage done to facility by their guests or vendors. A cleaning fee may be assessed if extensive cleaning is required at the club or in any part of the building.

## **VENUE SPACES & ROOM RENTALS**

Mountain View Ballroom up to 175 ppl  
Oak Room up to 80 ppl  
San Jacinto Room up to 80 ppl  
Villas

Mountain View Ballroom up to 175 ppl  
Oak Room up to 80 ppl  
San Jacinto Room up to 80 ppl  
Villas

## **Guest Pricing**

\$2000 Room Fee  
\$1000 Room Fee  
\$1000 Room Fee  
\$700-\$1000 per night  
depending on availability  
& seasonality

## **Member Pricing**

\$1000 Room Fee  
\$500 Room Fee  
\$500 Room Fee  
\$700-\$1000 per night  
depending on availability  
& seasonality



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Country Club

## ***Your Next Event Is Here***

34600 Mission Hills Drive  
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760.262.2551 | [missionhills.com](https://missionhills.com)

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