



## *Banquet & Special Events*

Thank you for inquiring about Auburn Valley Golf Club for your banquet. Banquet pricing is available for groups of 24 and over. Breakfast or lunch parties less than 24 are able to order from our daily menu.

We offer an array of breakfast, lunch, dinner, hors d'oeuvres, and dessert options. Please see the attached menus for more information. We also offer a full bar with a variety of premium wine, beer, and liquor selections. In addition, we offer multiple bar "Hosting" options to best accommodate you and your guests.

Please feel free to contact our friendly and knowledgeable event coordination team with any questions you may have and to schedule your tour of our beautiful facilities.

Sincerely,

*Andrea Slusher*

Event and Sales Manager  
(530) 269-2775 ext. 14  
[events@auburnvalleygc.com](mailto:events@auburnvalleygc.com)

*Kimmie Killian*

Food and Beverage Director  
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# *Event Guidelines*

## Dining Room Capacity

Our outside patio area can accommodate 220 guests

Our dining room can accommodate 180 guests

## Room Rental Fee

Luncheon Parties Fewer Than 50.....\$100

Luncheon Parties More Than 50.....\$250

Dinner Parties Fewer Than 50 .....\$200

Dinner Parties More Than 50.....\$500

## Catering

All catering is provided by AVGC. No food or beverage of any kind, with the exception of a cake and party favors may be brought into the Club. Due to health requirements, neither the patrons, nor their guests may take any food from the event.

## Food

To allow for proper ordering, all menu selections must be made four weeks prior to your event. The Club will guarantee meal prices sixty (60) days prior to the function. If a price increase is implemented, you will be subject to new pricing. All menu choices are subject to tax and a 20% service charge.

## Beverage

In accordance with California State Law, no persons under the age of twenty-one shall be served any alcoholic beverages. All alcohol must be consumed on the Club premises. Failure to comply with these laws will result in immediate closure of the bar for the remainder of the event. To ensure the Club's ability to order the beverages selected for your event, beverages must be confirmed two weeks prior to the event.

## Payment Procedures

A deposit and signed Banquet Agreement is required to hold all reservations. Ten days prior to the event, patrons are required to give the Club their guaranteed number of guests. This number is not subject to reduction. On the day of the event, if the actual number is greater than the guaranteed number, the Club will make every effort to accommodate all guests, but there may be a substitution of menu items. Patrons are responsible for payment of the actual number of guests or the guaranteed minimum; whichever is greater.

## Decorations

Patrons are welcome to bring in flowers, centerpieces and other decorations for the event. No material may be affixed to the walls or ceilings. No rice, confetti, glitter, or "sparklers" are allowed. No open flame candles. All candles must be placed in a votive holder or hurricane lamp. Please have your decorations picked up the same day of your event, including any road signs. The Club is not responsible for any decorations left behind.

## *The following banquet services are included in the Site Fee:*

- Linen Napkins and Tablecloths in Assorted Colors
- China, Stemware and Flatware
- Tables and Chairs
- Gift Table
- Guest Book Table
- Cake Table
- Cake Cutting & Service
- Set Up and Breakdown of Reception Area

## *Luncheon Buffet*

\$25 per Person, 50 person minimum

### **Salad ~ Choose One**

**Mixed Green Salad** Romaine, Roma Tomatoes, Cucumber, Carrots and choice of two dressings  
**Caesar Salad** Crisp Romaine, House Made Croutons, Parmesan Cheese tossed in Caesar Dressing

### **Entrees ~ Choose Two**

**Wild Mushroom Raviolis** with Fresh Rosemary in Roasted Garlic Sauce  
**Cheese Tortellini** with Crimini Mushrooms and Asparagus in an Alfredo Sauce  
**Pasta Rustica-** Penne Pasta Baked with Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Feta Cheese, Pesto and Cream  
**Baked Salmon** with Lemon Caper Dill Beurre Blanc  
**Chicken Rosemary** with Roma Tomatoes, Fresh Rosemary, Garlic, and a White Wine Cream Sauce  
**Chicken Marsala** with Mushrooms, Tomatoes and Marsala Wine Sauce  
**Marinated Tri Tip** charbroiled with Mushroom Bordelaise

### **Side Dishes ~ Choose Two**

**Red Potatoes** oven roasted with Rosemary and Garlic  
**Mashed Potatoes** smooth and creamy with Roasted Garlic  
**Potatoes Au Gratin** warm and cozy comfort food  
**Rice Pilaf-** Wild Rice browned and cooked in a Seasoned Broth

**Seasonal Vegetable Medley, House Made Bread and Butter included**  
**Chef's Choice Dessert**  
**Coffee & Tea**

*Tax and Service Charge Not Included*

# Valley View Dinner Buffet

\$29.00 per person

## *Salad ~ Choose Two*

- Caesar-** Romaine lettuce, house made croutons, Roma tomatoes and Parmesan cheese with a creamy Caesar dressing
- Spinach-** Baby spinach, candied walnuts, Gorgonzola, and dried cranberries with our balsamic vinaigrette
- Mixed Green Salad-** Romaine and spring mix, Roma tomatoes, cucumber, carrots and choice of two dressings
- Mediterranean-** Romaine, Roma tomatoes, marinated artichoke hearts, roasted red peppers, cucumber, carrots, and fresh basil with our balsamic vinaigrette

## *Entrées ~ Choose Two*

- Grilled New York Steak** with Caramelized Onions and Gorgonzola
- Marinated Tri Tip** charbroiled with Mushroom Bordelaise
- Chicken Parmesan-** Breaded Chicken Breast Topped with Marinara and Mozzarella
- Chicken Giselle-** Breast of Chicken with Artichoke Hearts and Kalamata Olives in a Basil Pesto Cream
- Seared Chicken Picatta-** Chicken Breast with Lemon, Capers and White Wine
- Stuffed Roast Pork Loin** Filled with Sausage, Sweet Italian Fennel, Fresh Sage, Bell Peppers and Caramelized Onion topped with Pan Gravy
- Baked Salmon** with Lemon Caper Cream
- Pan Seared Pacific Red Snapper** topped with Salsa and Ortega Chilies
- Pasta Primavera-** Fettuccini with Fresh Vegetables, White Wine and Olive Oil
- Pasta Rustica-** Penne Pasta Baked with Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Feta Cheese, Pesto and Cream

## *Side Dishes ~ Choose Two*

- Red Potatoes oven roasted with Rosemary and Garlic
- Mashed Potatoes smooth and creamy with Roasted Garlic
- Potatoes Au Gratin
- Baked Potato
- Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth
- Penne Pasta with Pesto or Marinara

**Seasonal Vegetable Medley, House Made Bread and Butter included**  
**Chef's Choice Dessert**  
**Coffee & Tea**

*Tax and Service Charge Not Included*

# *Auburn Valley Dinner Buffet*

\$37.00 per person

## *Salads ~ Choose Two*

- Caesar-** Romaine lettuce, house made croutons, Roma tomatoes and Parmesan cheese with a creamy Caesar dressing
- Spinach-** Baby spinach, candied walnuts, Gorgonzola, and dried cranberries with our balsamic vinaigrette
- Mixed Green Salad-** Romaine and spring mix, Roma tomatoes, cucumber, carrots and choice of two dressings
- Mediterranean-** Romaine, Roma tomatoes, marinated artichoke hearts, roasted red peppers, cucumber, carrots, and fresh basil with our balsamic vinaigrette

## *Entrées ~ Choose Two*

- Filet Mignon** served with a Peppercorn Demi Glaze and Crispy Fried Leeks
- Prime Rib** with Au Jus and Creamy Horseradish
- Halibut** grilled or pan fried with Roasted Red Peppers, Basil, Tomatoes, Garlic and White Wine
- Teriyaki Grilled Salmon Filet** with Hong Kong Barbeque Sauce
- Marinated Rack of Lamb** with Chili Mint Demi Glaze
- Seared Pork Tenderloin** with Jack Daniels Barbeque Demi Glaze
- Chicken Parmesan-** Breaded Chicken Breast Topped with Marinara and Mozzarella
- Creamy Bowtie Pasta** with Prosciutto, Chicken, Asparagus and Shitake Mushrooms
- Cheese Tortellini** with Crimini Mushrooms, Asparagus and Roasted Red Peppers

## *Side Dishes ~ Choose Two*

- Red Potatoes oven roasted with Rosemary and Garlic
- Mashed Potatoes smooth and creamy with Roasted Garlic
- Potatoes Au Gratin
- Sour Cream and Chive Mashed Potatoes
- Baked Potato
- Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth
- Saffron Rice
- Penne Pasta with Pesto or Marinara

**Seasonal Vegetable Medley, House Made Bread and Butter included**  
**Chef's Choice Dessert**  
**Coffee & Tea**

*Tax and Service Charge Not Included*

# *Auburn Valley Plated Banquet Dinner*

\$40.00 per person

## *Salads ~ Choose Two*

- Caesar-** Romaine lettuce, house made croutons, Roma tomatoes and Parmesan cheese with a creamy Caesar dressing
- Spinach-** Baby spinach, candied walnuts, Gorgonzola, and dried cranberries with our balsamic vinaigrette
- Mixed Green Salad-** Romaine and spring mix, Roma tomatoes, cucumber, carrots and choice of two dressings
- Mediterranean-** Romaine, Roma tomatoes, marinated artichoke hearts, roasted red peppers, cucumber, carrots, and fresh basil with our balsamic vinaigrette

## *Entrées ~ Choose Two*

- Filet Mignon** served with a Peppercorn Demi Glaze and Crispy Fried Leeks
- Prime Rib** with Au Jus and Creamy Horseradish
- Halibut** grilled or pan fried with Roasted Red Peppers, Basil, Tomatoes, Garlic and White Wine
- Teriyaki Grilled Salmon Filet** with Hong Kong Barbeque Sauce
- Marinated Rack of Lamb** with Chili Mint Demi Glaze
- Seared Pork Tenderloin** with Jack Daniels Barbeque Demi-Glaze
- Chicken Parmesan-** Breaded Chicken Breast Topped with Marinara and Mozzarella
- Creamy Bowtie Pasta** with Prosciutto, Chicken, Asparagus Shitake Mushrooms and Marsala wine

## *Side Dishes ~ Choose Two*

- Red Potatoes oven roasted with Rosemary and Garlic
- Mashed Potatoes smooth and creamy with Roasted Garlic
- Sour Cream and Chive Mashed Potatoes
- Baked Potato
- Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth
- Saffron Rice
- Penne Pasta with Pesto or Marinara

**Seasonal Vegetable Medley, House Made Bread and Butter included**  
**Chef's Choice Dessert**  
**Coffee & Tea**

*Tax and Service Charge Not Included*

## Hors D'oeuvres

### Hot

*Approximately 50 pieces*

- Grilled Sausage with Spicy Mustard... \$75
- Spiced Meatballs... \$125
- Stuffed Mushrooms... \$125
- 25 Egg Rolls & 25 Pot Stickers with Dipping Sauce... \$125
- Teriyaki Chicken Skewers... \$150
- Crisp Fried Shrimp... \$150
- Spanakopita... \$125

### Cold

*Approximately 50 pieces*

- Peel n' Eat Shrimp with Cocktail Sauce and Lemon... \$110
- Bruschetta... \$100
- Olive Tapenade on Crostini... \$100
- Shrimp Cocktail... \$150

### Display

*Approximately 100 pieces*

- Seasonal Fresh Fruit Display... \$150
- Vegetables Crudités with Bleu Cheese & Ranch Dressing... \$150
- Marinated Grilled Vegetable Display... \$150
- Imported Cheese and Cracker Display... \$175
- Antipasto Display... \$175

- **Custom Hors D'oeuvres Available Upon Request**
- **Hors D'oeuvres May Also be Served as a Late Night Snack for your Guests**

*Tax and Service Charge Not Included*

## *Beverage Selections*

**House Wine, White or Red...** \$20 per bottle

**House Champagne...** \$20 per bottle

**Martinelli's Sparkling Cider...** \$12 per bottle

### **Domestic Beer**

Single Draft or Can... \$4.00

Keg... \$285

Pony Keg... \$175

### **Imported or Micro Beer**

Single Draft or Bottle... \$5.00

Keg... \$310

Pony Keg... \$200

**Liquor...** \$7.50 up

## *Hosted Bar Options*

- Choose one of our packages on the following page.
- Create a custom package, like a signature cocktail to be tray passed during cocktail hour, or time spans during which you wish to provide alcohol to your guests.
- Set a maximum dollar amount- when the amount is reached, you will be notified, and the bar will revert back to No Host.

**\*The possibilities are endless; we are here to assist you in order to best accommodate your party.**

*You may bring wine or champagne for your party with a corkage fee of \$10 per 750ml bottle. All other beverages must be purchased from Auburn Valley Golf Club.*

*Tax and Service Charge Not Included*



## *Hosted Bar Packages*

Per four hour time period... Hourly pricing after four hours

### *Moderate Bar... \$19.00 per person*

Well Liquor, Domestic Draft Beer, House Wine and Fountain Soda

### *Premium Bar... \$21.00 per person*

Call Liquor, All Draft Beer, House Wine and Fountain Soda

### *Deluxe Bar... \$23.00 per person*

Premium Liquor, Premium Wine, All Draft Beer and Fountain Soda

### *Beer, Wine and Soda... \$17.00 per person*

All Draft Beer, House Wine and Fountain Soda

### *Champagne Bar... \$13.00 per person*

Mimosas, Bellinis, Champagne with Midori, Cosmopolitan, Champagne with Blue Curacao

### *Champagne or Sparkling Cider Toast... \$3.00 per person*

House Champagne and/or Martinelli's Sparkling Cider

### *Minimum Plan*

### *Non-Alcoholic... \$3.00 per person*

Fountain Soda, Lemonade, Iced Tea and Coffee

*\*Alcohol "shots" are not included in any package\**

*Tax and Service Charge Not Included*

## *Luncheon Plated*

\$25 per Person

### **Salad ~ Choose One**

**Mixed Green Salad** Romaine, Roma Tomatoes, Cucumber, Carrots and choice of two dressings  
**Caesar Salad** Crisp Romaine, House Made Croutons, Parmesan Cheese tossed in Caesar Dressing

### **Entrees ~ Choose Three**

**Wild Mushroom Raviolis** with Fresh Rosemary in Roasted Garlic Sauce  
**Cheese Tortellini** with Crimini Mushrooms and Asparagus in an Alfredo Sauce  
**Pasta Rustica-** Penne Pasta Baked with Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Feta Cheese, Pesto and Cream  
**Baked Salmon** with Lemon Caper Dill Beurre Blanc  
**Chicken Rosemary** with Roma Tomatoes, Fresh Rosemary, Garlic, and a White Wine Cream Sauce  
**Chicken Marsala** with Mushrooms, Tomatoes and Marsala Wine Sauce  
**Marinated Tri Tip** charbroiled with Mushroom Bordelaise

### **Side Dishes ~ Choose One**

**Red Potatoes** oven roasted with Rosemary and Garlic  
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**Rice Pilaf-** Wild Rice browned and cooked in a Seasoned Broth

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