



Center Catering

in partnership with

*Black
Gold*

G O L F C L U B

Inclusive Packages

BUFFET: \$22.95* / PLATED: \$25.95*

AMENITIES INCLUDED

China, Flatware
Black, White or Ivory Table Linens
Selection of Napkin Colors
Professional Service Staff

SALAD SELECTIONS

BUFFET: SELECT TWO PLATED: SELECT ONE

Grilled Romaine Salad with Pumpkin Seeds
and Avocado Cilantro Dressing

Caesar Salad with Garlic Croutons and Shredded Parmesan

Mixed Green Salad with Cucumbers, Onions, Tomatoes and
Croutons with Selection of Two Dressings

Signature Salad with Mixed Field Greens, Feta Cheese,
Candied Walnuts and Sliced Pears

SELECT ONE

Rolls and Butter OR Garlic Toast

ENTRÉE SELECTIONS

BUFFET: SELECT TWO PLATED: SELECT ONE

Chicken Parmesan Chicken Picatta

Moldavian Chicken Lemon Herb Chicken

Herb Crusted Chicken Chicken Chasseur

Sliced Tri-Tip au Jus

Grilled Salmon with Dill Cream Sauce

Five Cheese Tortellini with Choice of Sauce

Pasta Primavera with Roasted Vegetables and Alfredo Sauce

ACCOMPANIMENT SELECTIONS

SELECT TWO

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Parmesan Roasted Potatoes

Herb Rice Pilaf

Wild Rice with Dried Cranberries and Pecans

Fresh Seasonal Vegetables

Grilled Italian Style Vegetables

Fresh Carrots and Green Beans

Broccoli Florets with Garlic Butter

DESSERT SELECTIONS

SELECT ONE

English Trifle

Chocolate Mousse with Whipped Cream

Freshly Baked Cookies and Brownies

Apple Cobbler

New York Style Cheesecake

*Prices subject to tax & service charge

Inclusive Packages

BUFFET PRICE: \$22.95*

ITALIAN BUFFET

Mixed Greens Salad or Caesar Salad

Choice of Two Entrées:

Spaghetti and Meatballs,

Penne with Sausage and Peppers, Pasta Primavera

Or Five Cheese Tortellini with Alfredo

Grilled Italian Style Vegetables

Garlic Toast

Ice Cream Bar or Assorted Cookies and Brownies

OFF THE SMOKER BBQ BUFFET

Mixed Greens Salad or Caesar Salad

Choice of Two Entrées:

BBQ Bone-In Chicken Breast, BBQ Pulled Pork,

Angus Beef Burgers or All Beef Hot Dog

Served with Traditional Condiments

Potato Salad

Cole Slaw

Baked Beans

Ice Cream Bar or Assorted Cookies and Brownies

MEXICAN BUFFET

Mixed Greens Salad or Caesar Salad

Choice of Two Entrées:

Chicken Fajitas, Beef Fajitas,

Cheese Enchiladas, Chicken Soft Tacos

Spanish Rice and Refried Beans

Tortilla Chips and Salsa

Ice Cream Bar or Assorted Cookies and Brownies

ASIAN BUFFET

Chinese Chopped Salad

Vegetable Egg Rolls

Fried Rice OR Steamed White Rice

Choice of Two Entrees

Beef and Broccoli, Orange Chicken, Sweet and Sour
Chicken, OR Vegetable Chow Mein

Ice Cream Bar or Assorted Cookies and Brownies

*Prices subject to tax & service charge

Limited Buffet Packages

LIMITED SERVICE BUFFET PACKAGES

MINIMUM ORDER: 25 PEOPLE

INCLUDES:
DISPOSABLE PLATES, UTENSILS,
PAPER NAPKINS

HOUSE LINENS FOR BUFFET

BUFFET ATTENDANTS TO OVERSEE BUFFET
ONLY

AMERICAN STYLE- \$11.95*

SELECTION OF ONE SALAD:

Mixed Green Salad, Caesar Salad or Pasta Salad
Served with Rolls and Butter

SELECTION OF ONE ENTRÉE:

(Add additional entrée for \$4.00 per person)

Chicken Picatta drizzled with a Lemon Caper
Sauce

Herb Crusted Chicken drizzled with a White Wine
Sauce

Chicken Chasseur with Mushrooms, Onion and
Bacon

Roasted Bone in Chicken drizzled with a Lemon
Pepper Sauce

Roasted Pork Loin with Apples and Rosemary Glaze

SELECTION OF TWO ACCOMPANIMENTS:

Rice Pilaf, Mashed Potatoes, Roasted Potatoes,
Or Seasonal Vegetables

DESSERT: ADD \$2.50 PER PERSON

Ice Cream Bar OR Freshly Baked Cookies and
Brownies

BEVERAGES: ADD \$2.50 PER PERSON

Coffee Station, Iced Tea or Lemonade

*Prices subject to tax & service charge

Limited Buffet Packages

THE ENCHILADA TACO BAR – \$11.95*

Chicken or Shredded Beef
Soft & Hard Taco Shells
Three Cheese Enchiladas
Lettuce, Diced Tomatoes, Grated Cheese,
Sour Cream, Cilantro, Pico de Gallo
Spanish Rice, refried Beans
Fresh Chips and Salsa

DESSERT: ADD \$2.50 PER PERSON

Churros or Freshly Baked Cookies and
Brownies

BEVERAGES: ADD \$2.50 PER PERSON

Coffee Station, Iced Tea or Lemonade

BUILD YOUR OWN HAMBURGER AND HOT DOGS BUFFET – \$11.95*

Choose Two
Beef Patties, Chicken Breast, OR
All Beef Hot Dogs
Buns, Lettuce, Tomatoes, Cheese, Onions,
Ketchup, Mustard, Relish, Mayo, Pickle
Chips,
House Potato Chips

Served with Signature Mixed Green Salad

DESSERT: ADD \$2.50 PER PERSON

Freshly Baked Cookies and Brownies

BEVERAGES: ADD \$2.50 PER PERSON

Coffee Station, Iced Tea or Lemonade

*Prices subject to tax & service charge

Limited Buffet Packages

TASTE OF ITALY – \$11.95*

SELECTION OF ONE SALAD:

Mixed Green Salad, Caesar Salad or Pasta Salad
Served with Garlic Bread

SELECTION OF ONE ENTRÉE:

(Add additional entrée for \$4.00 per person)

Chicken Marsala

Chicken Parmesan

Lemon Herb Chicken

Pasta Primavera

Penne Marinara with Chicken or Meatballs

Cheese Tortellini with Tomatoes, Basil,

Mushrooms and Artichokes

SELECTION OF TWO ACCOMPANIMENTS:

Grilled Vegetables, Italian Vegetables

Herbed Rice or Parmesan Roasted Potatoes

DESSERT: ADD \$2.50 PER PERSON

Freshly Baked Cookies and Brownies

BEVERAGES: ADD \$2.50 PER PERSON

Coffee Station, Iced Tea or Lemonade

BACKYARD BBQ BUFFET – \$11.95*

Mixed Greens Salad or Caesar Salad

Choice of One Entrée:

BBQ Bone-In Chicken Breast, BBQ Pulled Pork,

Sliced Roasted Tri Tip

Choose Two Accompaniments

Potato Salad, Cole Slaw, OR

Baked Beans

DESSERT: ADD \$2.50 PER PERSON

Freshly Baked Cookies and Brownies

BEVERAGES: ADD \$2.50 PER PERSON

Coffee Station, Iced Tea or Lemonade

Hors D'oeuvres Selection

DISPLAYED

Vegetable Crudités with Dip

Tortilla Chips and Salsa

Fresh Seasonal Fruit Display

International Cheese and Cracker Display

Artichoke and Spinach Dip with Toast Points

BUTLER PASSED OR DISPLAYED

Mini Egg Rolls

Fried Mozzarella Sticks

Jalapeno Cheese Poppers

Deviled Eggs

Vegetarian Spring Rolls with Spicy Plum Sauce

Bruschetta

Baked Stuffed Mushrooms with Sausage and Cheese

BBQ, Teriyaki or Swedish Meatballs

Melon Balls wrapped in Prosciutto

Belgian Endive with Herbed Cream Cheese and
Candied Pecans

Fresh Mozzarella and Sundried Tomato Spread on
Garlic Crostini

Cucumber Barrels Bay Shrimp and Cocktail Sauce

Chicken Pot stickers with Spicy Plum Sauce

Mini Brie Puffs

\$3.00* A LA CARTE

*Prices subject to tax & service charge

Bar Beverage Selections

HOSTED BAR PACKAGES

SOFT HOSTED BAR

(House Wine, Domestic & Draft Beer, Sodas, Bottled Water, Mixers and Garnishes)

One Hour	\$10.00	Two Hours	\$15.00
Three Hours	\$19.00	Four Hours	\$22.00

WELL HOSTED BAR

(Well Liquors, House Wine, Domestic & Draft Beer, Sodas, Bottled Water, Mixers and Garnishes)

One Hour	\$13.00	Two Hours	\$18.00
Three Hours	\$22.00	Four Hours	\$25.00

PREMIUM HOSTED BAR

(Premium Liquors, House Wine, Imported & Domestic Beer, House Champagne, Sodas, Bottled Water, Mixers and Garnishes)

One Hour	\$16.00	Two Hours	\$21.00
Three Hours	\$25.00	Four Hours	\$28.00

SUPER PREMIUM HOSTED BAR

(Super Premium Liquors, House Wine, Imported & Domestic Beer, House Champagne, Sodas, Bottled Water, Mixers and Garnishes)

One Hour	\$19.00	Two Hours	\$24.00
Three Hours	\$28.00	Four Hours	\$31.00

All prices charged per guest.

Packages subject to 20% service charge and applicable sales tax

CASH BAR MENU

WELL SELECTIONS - \$6 EACH

Beam 8 Star, Cluny, Bartons, Montezuma

CALL SELECTIONS - \$7 EACH

Jack Daniels, Jim Beam, Svedka, Captain Morgan, Jose Cuervo, Tanqueray,

PREMIUM SELECTIONS - \$9 EACH

Jameson, Crown Royal, Maker's Mark, Bombay Sapphire, Absolut, Kettle One, Cuervo Traditional, Baileys

SUPER PREMIUM SELECTIONS - \$12 EACH

Jameson 12 Year, Johnny Walker Black, Glenlivet, Grey Goose, Belvedere, Patron Silver, Courvosier, Grand Marnier, Hennesey

DOMESTIC BEER - \$5 EACH

Bud Light, Coors Light, MGD

IMPORTED/MICRO BEER - \$6 EACH

Heineken, Corona Light,

LA TERRE HOUSE WINE - \$6 EACH

Chardonnay, Merlot, Cabernet Sauvignon

*Prices subject to tax & service charge

Rentals

Basic Tablecloths and Napkins: \$12.00 per table
(Black, White or Ivory Tablecloths with Selection of Napkin colors)

****Basic Tablecloths Only: \$5.00 each**
(Black, White or Ivory Tablecloths)

Premium Tablecloths and Napkins: \$35.00 per table
(Floor Length Satin Tablecloths with Satin Napkins available in a variety of colors)

Premium Tablecloths Only: \$20.00 each
(Floor Length Satin Tablecloths available in a variety of colors)

****Chair Covers: \$5.00 each**
(Covers available in White, Ivory, Black and Red with a variety of Sash colors)

Chafing Dishes with Sternos with Serving Spoons – \$35.00 each

Cake Cutting Fee: \$1.50 per person

House Champagne Toast: \$1.50 per person

Organza Sashes: \$2.50 each
(Available in a variety of colors)

****Chiavari Chairs: \$6.00 each**
(Silver, Gold, Black or Mahogany Chairs with Black, White or Ivory Cushions)

****Center Specialty Lighting Package (includes 18 Up-lights): \$350.00**
(Up-Lighting available in any color)

****Monogram Design, Fixtures and Positioning: \$300.00**
(Includes 3 monogram design selections)

****Stage Lighting with 2 Spotlights on Stands: \$200.00**

Bartender: service \$175.00 each
Minimum of 6 hours, \$25.00 per hour bartender for additional hours

Banquet Servers: \$150.00 each
(Prices based on a maximum of 6 hours of service. Additional server time may be purchased at an additional fee)

****Prices include set-up and tear-down services**

***Prices subject to tax & service charge**

Event Host – \$300

Fee includes the following: a food tasting; pre-event meetings with Event Host to discuss details of the reception (and ceremony at The Hurless Amphitheater if applicable); Event Host will create an event timeline and room diagram to organize the cake placement, gift table, head table, guest tables, dance floor, etc; Event Host will contact your vendors to arrange delivery times, directions and set-up, and work with all vendors to stay on schedule during your event; Event Host will run your ceremony rehearsal (The Hurless Amphitheater if applicable), and on the day of will arrive two hours prior to your event to arrange your personal items (place cards, guest book, favors, toasting flutes, cake cutlery, cake topper, etc.), will line up and direct the bridal party for the ceremony (The Hurless Amphitheater if applicable) and grand entrance, and will stay through cake cutting to handle any event trouble-shooting, and ensure that your day runs smoothly for you and your guests.

Outside Catering Package

\$19.50++

- ▶ Choice of Black, White or Ivory House Table Linen with 8 Color Napkins at each table
- ▶ Draped Table Linen in Black, White or Ivory for Buffet, Guestbook, Gift, Head and Cake Tables
- ▶ China, Flatware & Water Goblet. (1 Knife, 2 Forks, 1 Spoon, 1 Dinner Plate, 1 Appetizer Plate, 1 Dessert Plate and 1 Water Goblet)
- ▶ Professional Service Staff, including Event Captain to oversee your event from start to finish (1 per 40 guests for 8 hours each—includes; 2 hours set up, 5 hours event time and 1 hour clean up—additional hours may be added @\$40.00++ per hour per server)
- ▶ Beverage Station with unlimited Coffee, Decaf, Iced Tea or Lemonade with disposable cups & napkins
- ▶ Chair Covers in Black, White or Ivory with colored sash
- ▶ Cake Cutting Service
- ▶ Event Host—Inclusive of pre-event meetings to discuss details of the event; contacting vendors to arrange delivery times, directions and setup; arrive 2 hours prior to your event; provide room diagram to organize the cake placement, head table, guest tables, dance floor, etc.; set out all personal items; remain on-site until the conclusion of cake service to ensure your day is very special for you and your guests.

Additional Services and Amenities Available

- ▶ Bartending Service – \$175.00 each Minimum of 6 hours, \$25.00 per hours for additional hours
- ▶ Premium Linens and Napkins – \$35.00 per table (Floor Length Satin Tablecloths with Satin Napkins available in a variety of colors)
- ▶ Champagne & Cider Toast – \$1.50 per person
- ▶ Chiavari Chairs – \$6.00 each
- ▶ Chafing Dishes – \$35.00 each
- ▶ (***) ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX)

The Center - Facility Summary

HOURS OF OPERATION

Monday – Friday:

All Rooms must be reserved in two hour increments

Saturday - Sunday:

Club, Activity & Game Rooms must be reserved in two hour increments

Yorba & Imperial Rooms must be reserved in six hour increments

Available Rental Hours: 8:00 a.m. - 12:00 Midnight
(Guests must leave no later than midnight)
Clean-up hour can be 12:00 am - 1:00 am

RENTAL EQUIPMENT RENTAL FEE

Dance Floor (24' x 24')	\$50.00
Portable Bar 46"h x 22"d x 54"w	\$25.00
Coffee Pot (55/100 cup)	\$20.00/\$40.00
Microphone (Cordless)	\$20.00
Lattice (5 sets/2 piece hinged)	\$40.00
60" TV/DVD	\$20.00
Microphone Stand	\$ 5.00
Piano	\$50.00
Podium	No Charge
Screen	No Charge

TABLE DIMENSIONS

Included with rental fee
5 ft. Round Banquet Style
4 ft. Round Cake Table
8 ft. Rectangle Buffet Style
7' Serpentine Table
Cocktail Table
8' Lecture Table

Room	Theater	Classroom	Banquet with Dance Floor	Banquet without Dance Floor
Yorba Room	462	168	240	304
Yorba 1/3	110	56	32	112
Yorba 2/3	264	112	144	216
Imperial Room	300	144	176	232
Imperial 1/3	100	48	32	88
Imperial 2/3	200	96	120	168
Club Room	50	32	N/A	48
Activity Room	56	32	N/A	48
Game Room	75	48	N/A	64

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