

GOLF TOURNAMENT BANQUETS



1050 Elkhorn Drive
Stockton, CA 95209
209-898-0694
events@elkhornbanquet.com





BREAKFAST MENU

Club Favorite Breakfast - \$17

Fresh fruit
Assorted danishes
Scrambled eggs
Sausage links or bacon
Country Potatoes
Coffee

Continental Breakfast - \$12

Fresh fruit
Assorted danishes
Coffee

Breakfast Burrito Buffet - \$11

Breakfast burritos with eggs, potatoes, cheese
& choice of sausage, ham or bacon, salsa &
sour cream
Coffee

Add orange & apple juice - \$3

APPETIZER MENU

Each tray includes 50 pieces

Fresh Tomato Bruschetta with crustinis & a balsamic drizzle	\$60
Italian meatballs with marinara or bbq sauce	\$60
Chorizo dates wrapped in bacon with honey mustard drizzle	\$85
Garden vegetable platter with ranch dressing	\$75
Veggie Spring Rolls with sweet chili sauce	\$75
Grilled crudité with balsamic drizzle	\$75
Seasonal fruit platter	\$85
Grilled teriyaki chicken kabobs with pineapple, peppers & onions	\$90
Blue cheese, poached pear & walnut stuffed endives with a balsamic drizzle	\$85
Antipasto platter	\$85
Hot artichoke dip with crostinis	\$85
Coconut prawns with sweet Thai chili sauce	\$100
Assorted cheese display with crackers	\$100
Filo cup with goat cheese , balsamic drizzle & candied currants	\$90
New York steak skewers with cherry tomatoes & raspberry vinaigrette	\$110
Mini crab cakes with red pepper remoulade or spicy lemon aioli	\$110
Chicken cordon blue bites with a honey mustard drizzle	\$100
Kaluha pulled pork sliders on Hawaiian rolls	\$110
Grilled lamb lollipops with triple beurre monté	\$200



MAIN COURSE SELECTIONS

All options are priced as a buffet & include a house or caesar salad, seasonal vegetables, choice of starch, bread & butter, water & iced tea.

Chicken Breast - \$28 Airline Chicken Breast - \$30

Sauce options: piccata, marsala, pesto, champagne, alfredo, marinara, rosemary mushroom, madeira, beurre blanc, champagne orange cream sauce

Roasted Pork Loin - \$28

Sauce options: champagne, rosemary mushroom, champagne orange cream sauce, demi glaze, mostarda

Beef

Tri Tip - \$32

New York - \$34

Rib Eye - \$36

Prime Rib - \$45 (staffed carving station)

Sauce options: demi glaze, rosemary mushroom, au jus, bernaise, sherry mushroom cream sauce, bordelaise, maitre d'hotel butter, chimichurri, brandy peppercorn cream sauce

Duet Plate add \$10

Vegetarian - \$22

Stuffed or Grilled Portobello

Veggie Stack

**Pillow Lasagna with marinara
or alfredo sauce**

Fish - Market Price

Inquire for selections and preparation



STARCHES & SIDES

Starches

Garlic mashed potatoes
Roasted red potatoes
Baby heirloom potatoes
Fried rice
Rice pilaf
White rice
Cilantro lime rice
Polenta
Macaroni & Cheese

Pastas

Penne
Linguine
Spaghetti
Fettuccine
Rigatoni

Pasta Sauces

Bolognese
Alfredo*
Pesto*
Marinara*

*vegetarian





OTHER BUFFET OPTIONS

Fajita Bar - (Chicken or Steak) \$28 (Shrimp) \$35/ Combo - \$32

Shrimp/ steak or chicken marinated & sauteed with onions & bell peppers. Served with homemade refried beans, spanish rice, garden salad, jalapenos, sour cream, shredded cheese, limes, warm flour tortillas, chips & salsa.

Delicatessen - \$20

House salad with ranch & Italian dressings, pasta salad or fruit salad, sliced assorted deli meats, sliced assorted cheeses, assorted breads & condiments

Italian - \$24

Beef & Italian sausage lasagna or vegetable lasagna with your choice of bolognese, marinara or alfredo sauce, seasonal vegetables, Caesar salad & garlic bread

BBQ

Hot Dogs & Hamburgers - \$20

Tri Tip Sandwich & Chicken Sandwich - \$30

House salad with ranch & Italian dressings, potato salad, BBQ beans & condiments

DESSERT SELECTIONS

Dessert Platters

Each tray includes 50 pieces

Fresh baked cookies - \$70

Traditional bread pudding - \$60

Seasonal berry crisp - \$120

Assorted dessert bars - \$150

Assorted petit fours - \$120

Other Options

Assorted pies

Assorted cakes

Cheesecake with fresh fruit
compote

Cake Cutting/ Serving

Outside sweets & cakes are allowed.

Elkhorn plated and served - \$2

Serve it yourself with your own plates &
cutlery - No charge



FACILITY INFORMATION

As a "Thank You" for booking your golf tournament with Elkhorn Golf Club we waive your room fee for your post game ceremony.

Includes: Room rental, tables, chairs, stemware, silverware, plates, set-up, clean-up, water & iced tea & on-site coordinator.

ROOM SIZES

Formal Dining Room Up to 70 guests

Garden Room (with dance floor) Up to 150 guests

Fairway Room (with convenient access to parking lot) Up to 150 guests

Full Banquet Hall (access to parking & garden area) Up to 300 guests

GREENS FEES

Weekday - \$50 per golfer/round

Weekend - \$60 per golfer/round



RENTALS & ADDITIONAL SERVICES

LINENS

Linen Napkins & Tablecloths

\$2 per guest - your choice of colors

Paper Napkins

No additional charge

STAFFING

Servers

1 server for every 15 guests - plated service

1 server for every 40 guests - buffet

Bartenders - \$20 per hour

1 bartender for every 100 guests

Bartender fees are waived with a minimum hosted bar:

- 1 bartender - \$500
- 2 bartenders - \$750
- 3 bartenders - \$1000

OUTSIDE ALCOHOL

\$10 per golfer

Includes use of our tubs, beverage trailer and ice.

No glass bottles, cans ONLY

RENTALS

Stage

\$50 per piece (4 pcs available)

Podium

\$25

TVs

\$50 each (2 available - wireless sync)

Microphone

Sound system

Digital Photo Booth

\$400 (includes backdrop & props)



IMPORTANT NOTES

Deposit & Reservation

To guarantee the event time and date, a non-refundable deposit of \$500 must be made and the terms & conditions (contract) are agreed to and signed.

Tax & Service Charge

All pricing is subject to a 20% service charge & current sales tax unless specified.

Bar & Event Timing

All events must end before Midnight.
The bar closes one hour before the event is scheduled to end.
All parties (including vendors) must be out of the premises by the contracted time.

Outside Food & Beverage

No outside food or beverage is allowed on the premises without prior notice. A \$10 surcharge will apply to each player.

Early Set Up

We allocate one hour of set up/ decorating time prior to the scheduled start of your event free of charge. If you require additional time, a fee of \$100 will be added to your event total. Set up times must be scheduled one week in advance and occur during regular business hours.

