

*the
Country Club
at soboba springs*

A stylized yellow tree logo with a thick trunk and a canopy of leaves, positioned to the right of the main text.

Banquet Offerings

WEDDING RECEPTION AND CEREMONY PACKAGES

The Silver Wedding Package Plated Dining

Butler Passed Hors d' Oeuvres- Select Two

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Vegetable Spring Rolls
Pot Stickers
Wild Mushroom Tartlet
Smoked Chicken Quesadilla
Chorizo Stuffed Mushroom Caps

Cold Selections

Asparagus and Turkey Roulade
Belgian Endive with Herb Cheese
Smoked Salmon Pinwheels
Hummus with Kalamata Tapenade on Pita Chips
Curry Chicken Bouchettes
Deviled Eggs

Tropical Fruit Punch Upon Arrival of Guests

Reception Display

Fresh Vegetable Display with Choice of Dip

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Mixed Greens

Vine Ripened Tomatoes, English Cucumber, Served with Ranch and Italian Dressing

Main Course

Chicken Marsala

Wild Mushroom Risotto
with a Polenta Cake and Chef's Choice of Vegetable

Grilled Breast of Chicken

With Capers and Lemon Buerre Blanc
with Wild Rice Pilaf and Chef's Choice of Vegetable

Ginger Chicken

Glazed with Ginger Soy
with Jasmine Rice and Chef's Choice of Vegetable

Sirloin Steak

Served with Wild Mushrooms and Cabernet Reduction
with Roasted Garlic Mashed Potatoes and Chef's Choice of
Vegetable

Grilled Mahi Mahi

with Mango Chutney Served with Wild Rice Pilaf and
Chef's Choice of Vegetables

Penne Pomodoro

with a Fresh Basil Pomodoro Sauce and Seasonal Vegetables

**Country Club Staff to Slice and Serve Wedding Cake with Regular and Decaffeinated Coffee
Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor**

45.00 Per Guest

The Gold Wedding Package

Plated Dining

One Hour Hosted Call Brand Cocktail Reception with Hors D' Oeuvres

Smirnoff Vodka
Bacardi Light Rum
Seagram's Gin
House Cabernet, Merlot and Chardonnay
Domestic & Imported Beer

Jim Beam Bourbon
Cuervo Gold Tequila
Christian Brothers Brandy
Dewar's Scotch
Soda, Juice, Water

Butler Passed Hors d' Oeuvres- Select Three

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Beef Satay with Spicy Chili Rub
Chicken Spring Rolls
Vegetable Spring Rolls
Wild Mushroom Tartlet
Smoked Chicken Quesadilla
Chorizo Stuffed Mushroom Caps
Spanakopita
Baked Brie Encroute

Cold Selections

Asparagus and Turkey Roulade
Belgian Endive with Herb Cheese
Smoked Salmon Pinwheels
Marinated Grilled and Chilled Shrimp
Hummus with Kalamata Tapenade on Pita Chips
Tenderloin with Horseradish Crema on Rye Toast Points
Curry Chicken Bouchettes
Southwest Bruchetta with Queso Fresco

Tropical Fruit Punch Upon Arrival of Guests

Reception Display

Fresh Vegetable Display with Choice of Dip and Fresh Fruit Display with Seasonal Berries

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Mixed Greens

Vine Ripened Tomatoes, English Cucumber, Served with Ranch and Italian Dressing

Main Course

Pan Seared Airline Breast of Chicken

Herbed Chicken Demi and Wild Rice Pilaf and Chef's
Choice of Vegetable

Pork Chop

With Peppercorn and Red Wine Reduction. Served
with Au Gratin Potatoes and Chef's Choice of Vegetable

Boneless Beef Short Ribs

Washington Cherry Cabernet Sauce Atop Roasted Garlic
Mashed Potatoes and Chef's Choice of Vegetable

Pan Seared Shrimp

Sautéed with Olive Oil, Fresh Herbs, Diced Tomatoes
White Wine and Butter Sauce Served
over Penne Pomodoro

Grilled New York Steak

Served with Sweet Onion Demi Glace Reduction Sauce
With Roasted Garlic Mashed Potatoes and Chef's Choice of
Vegetable

Pan Seared Salmon

Glazed with Bourbon and Wild Honey Dijonnaise and
Wild Rice Pilaf and Chef's Choice of Vegetable

Country Club Staff to Slice and Serve Wedding Cake with Regular and Decaffeinated Coffee Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor

Regular and Decaffeinated Coffee

Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor

25% Discount on Wedding Arbor

65.00 Per Guest

The Platinum Wedding Package

Plated Dining

One Hour Premium Call Brand Cocktail Reception with Hors D' Oeuvres

Ketel Vodka
Bacardi Light Rum
Tanqueray Gin
House Cabernet, Merlot and Chardonnay
Domestic & Imported Beer

Jack Daniels Bourbon
Cazadores Tequila
Hennessy VS Cognac
Johnnie Walker Red Scotch
Soda, Juice, Water

Butler Passed Hors d' Oeuvres- Select Four

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Beef Satay with Spicy Chili Rub
Chicken Spring Rolls
Vegetable Spring Rolls
Wild Mushroom Tartlet
Smoked Duck Quesadilla
Crab Stuffed Mushroom Caps
Mini Crab Cakes
Spanakopita
Baked Brie Encroûte
Prosciutto Wrapped Jumbo Shrimp

Cold Selections

Belgian Endive with Herb Cheese
Blackened Ahi Tuna on Wonton Crisps with Mango Chutney
Smoked Salmon Pinwheels
Baby New Potatoes with Caviar
Marinated Grilled and Chilled Shrimp
Smoked Duck Breast with Chutney
Boursin Cheese Roulades of Asparagus and Serrano Ham
Tenderloin with Horseradish Crema on Rye Toast Points
Avocado and Prosciutto Crostini
Curry Chicken Bouchettes

Tropical Fruit Punch Upon Arrival of Guests

Reception Displays

Fresh Vegetable Display with Choice of Dip and International Cheese Display

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Baby Spinach

Wild Mushrooms, Pine Nuts, Dried Cherries and Warm Pancetta Shallot Dressing

Main Course

Prosciutto & Gruyere Stuffed Chicken

Gruyere Cheese and Prosciutto, with Mushroom Veloute.
Served with Wild Rice Pilaf and Chef's Choice of Vegetable

Prime Rib

12oz Slow Cooked Prime Rib with Au Jus and Creamy
Horseradish. Served with Roasted Garlic Mashed Potatoes
and Chef's Choice of Vegetable

Surf & Turf

Tender 6oz Grilled Filet and Accompanied by
Pan Jumbo Shrimp. Served with Roasted Garlic Mashed
Potatoes and Chef's Choice of Vegetable

Grilled Lamb Chops

Served with Truffled Polenta and Mint Jelly. Served with
Roasted Garlic Mashed Potatoes and
Chef's Choice of Vegetable

Pan Seared Sea Bass

Parmesan Risotto and Roasted Fennel
Lemon-Leek Emulsion. Served with Wild Rice Pilaf and
Chef's Choice of Vegetable

Grilled Portabella Mushroom

With Ratatouille and Polenta Cake

Beautifully Decorated Wedding Cake

Regular and Decaffeinated Coffee
Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor
75% Discount on Wedding Arbor
95.00 Per Guest

Wedding Package Buffets

(Minimum of 40 Guests)

Includes Chef's Choice of Appropriate Rice or Potatoes and Vegetable
Fresh Rolls and Butter
Coffee, Tea and Decaffeinated Coffee

Choice of Three Salads

Traditional Caesar Salad
Mediterranean Salad
Wild Mushroom Salad
Field Green Salad with Ranch and Vinaigrette Dressings
Italian Pasta Salad with Rainbow Rotelli
Spinach Salad with Bay Shrimp with Orange Tarragon Seed Dressing
Marinated Grilled Vegetable Salad
Seasonal Fruit Salad

Choice of Two Entrees*

Silver

Chicken Marsala
Chicken Picatta
Tequila Lime Chicken
Fettuccini Alfredo with Shrimp
Filet of Sole Florentine
Marinated Pork Loin
London Broil
Eggplant Parmesan

45.00 Per Guest

Gold

Chicken Florentine
Chicken Marsala
Chicken Picatta
Fettuccini Alfredo with Chicken
Penne Pomodoro
Filet of Sole Florentine
Swordfish
Filet of Salmon with Lemon Dill
Marinated Pork Loin
Braised Short Ribs
Eggplant Parmesan

65.00 Per Guest

Platinum

Chicken Florentine
Chicken Marsala
Chicken Picatta
Fettuccini Alfredo with Chicken
Penne Pomodoro
Filet of Sole Florentine
Swordfish
Mahi Mahi
Filet of Salmon with Lemon Dill
Marinated Pork Loin
Braised Beef Short Ribs
Leg of Lamb
Sirloin Steak
Eggplant Parmesan

85.00 Per Guest

Add a Complete Carving Station

Smoked Tri-Tip Add \$6 Per Guest
Prime Rib Add \$9 Per Guest
Tenderloin of Beef Add \$11 Per Guest

Each Additional Entrée - Add \$6 Per Guest