



2023 Holiday Package













Event Hours ~ Events are allotted for (3) three hours. An additional charge of \$500 per hour will be applied to events that extend past the scheduled time.

Site Fee(s) ~ A (\$900) nine hundred dollar facility rental fee includes set-up, clean-up, house white table linens, flatware, glassware, china, tables and chairs. Outdoor Dance floor is available for an additional \$500. You will not see additional pricing for tables, heaters or chairs - they're all included in the site fee!

Event Reservation ~ A (\$250) two hundred and fifty dollar deposit is required to reserve the date. This deposit is applied to the balance of your event. Tijeras Creek Golf Club will grant a (24) twenty four hour grace period for a "soft-hold" to make the deposit. In addition to a deposit, a fully executed contract is required to be signed.

Payment Schedule ~ Sixty (60) days prior, fifty percent (50%) is due. Fourteen (14) days prior, remaining balance is due. Tijeras Creek Golf Club requires a credit card account number on file for the event for any additional charges that occur on the the day of the event.

Guest Count ~ The final guest count is required fourteen (14) business days prior to the date of the event, or the estimated count becomes your guarantee. Any additional guests above the guarantee will be charged accordingly.





Policies Cont.

Service Charge and Sales Tax ~ Tijeras Creek Golf Club adds a service charge of (22%) twenty two percent and and (7.75%) seven point seven five percent sales tax to all food and beverage charges (California State Board of Equalization Regulation No. 1603)

Decorations ~ Tijeras Creek Golf Club will not permit at the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, or any other substance or the use of certain party favors unless prior arrangements have been made with Tijeras Creek Golf Club Management. A (\$500) five hundred dollar clean up fee will be added at the discretion of Tijeras Creek Golf Club Management.

Loss or Damage ~ Tijeras Creek Golf Club will not assume any liability or responsibility for damage or loss of merchandise or personal articles left on premises prior to or following the event.

Linens ~ White or Black Linen and White, Black or Red/Green Napkins are included. Floor Length Linens are available for an additional charge.





Holiday Menu

Pricing is \$49++ per person

All dinners are served via Buffet

Reception Package Includes:

- One stationary arrangement (Fruit, Cheese or Crudité)
- One Salad with Bread & Butter
- Two Accompaniments
- Two Entrees
- One personal sized dessert





Holiday Menu

Choose 2 from the items below

Entrees

Chicken Picatta

Lemon Butter Sauce | Capers

Airline Chicken

Citrus Brine | Stone Ground Mustard

Blackened Yellowtail

Baja Relish

Sugar Spiced Salmon

Smoked Corn Vichyssoise

Ricotta Lemon Pasta

Vegetarian Option

Braised Beef Short Rib

Pomegranate-Balsamic Reduction

Prime Striploin

Pino Noir Reduction

Santa Maria Tri-Tip

Dry Rub | Chimichurri

Seafood Paella

Shrimp | Mussels | Chorizo | Peas

Bone-In Pork Chop

Apple-Fennel Slaw | Smoky Bacon Vinaigrette

Sweets

Cake by the Square

Chocolate | Vanilla | Carrot Red Velvet | Lemon | Shortcake

Cookie & Brownies

Chocolate Chip

Assorted Holiday Pastries

Variety of Chef Choices

Berries & Chocolate

Strawberry | Blackberry | Raspberry

Ice Cream Sundae add \$5 per person

Vanilla | Nuts | Banana | Whipped Cream





Wedding Menus

Choose 1 Salad | 2 Accompaniments

Salads

Baby Gem Caesar

Shaved Parmesan | Croutons

Wild Arugula

Grapes | Almonds | Puffed Wild Rice | Goat Cheese Crumbles | Honey Balsamic Vinaigrette

Pear & Watercress

Shaved Fennel | Toasted Hazelnuts | Pomegranate Apple Cider Vinaigrette

Heirloom Tomato & Watermelon

Whipped Burrata | Basil Puree | Arugula | EVOO | Fig Balsamic

Accompaniments

Maple Glazed Yams

Ginger-Soy Wok'd Greens

Roasted Fingerling Potatoes

Charred Broccolini

Cilantro Whipped Potatoes

Sauteed Summer Squash & Corn Succotash

Garlic Whipped Potatoes

Shitake Mushroom Brown Rice

White Cheddar Mac N' Cheese

Balsamic Roasted Vegetables





Holiday Menus

Choose 1 Platter | Hors D' Oeuvres (Additional)

Platters

Fruit

Melons | Citrus | Berries

Crudite

Raw Vegetables | Hummus | Green Goddess Dip

Seafood add \$600

Shrimp | Crab | Oysters Cocktail Dip

Cheese

Cheddar | Pepper-jack | Colby-Jack

Roasted Vegetables add \$100

Asparagus | Cherry Tomato |
Zucchini | Broccolini | Peppers |
Onion | Chimichurri

Charcuterie Board add \$600

Salami | Prosciutto | Brie | Burrata | Gouda | Asiago | Breads | | Apricot | Fig Jam | Honey

Hors D' Oeuvres

Lemongrass Chicken Satay \$7 per Person

Spicy Thai Peanut Sauce

Blue Crab Cakes \$9 per Person

Avocado & Corn Relish | Old Bay Aioli

Beef Taquitos \$6 per Person

Shredded Lettuce | Mexican Crema | Cotija | Pico De Gallo

Shrimp Cocktail \$8 per Person

House Cocktail Sauce | Lemon

Bacon Wrapped Scallops \$9 per Person

Sweet Soy Glaze

Spinach Puff \$6 per Person

Sun-dried Tomato Sauce

Caprese Skewer \$8 per Person

Balsamic Glaze

Focaccia Cheesy Bread \$6 per Person

Garlic-Rosemary | Marinara

Toothpick Meatballs \$7 per Person

Gochujang BBQ | Bourbon BBQ



Bar Packages

All Bar Packages are hosted for 2.75 Hours for guests 21 & over Shots are not included in any Bar Package

Beer & House Wine: \$19 per person

Canyon Road (2 White & 2 Red)
All 12 draft beers
upgrade to Premium Wine - \$8

Beer, House Wine & Premium Liquor: \$30 per person

Canyon Road (2 White & 2 Red)
All 12 draft beers
Tito's, Tanqueray, Crown Royal,
Jack Daniel's, Dewars White
Label, Captain Morgan, Bacardi,
Cazadores Silver

Consumption or Cash

A specified dollar amount can be applied to the bar tab. The card on file is charged for the amount agreed upon. The bar then transitions to a cash bar for guests.

Beer, House Wine & Call Liquor: \$21 per person

Canyon Road (2 White & 2 Red)
All 12 draft beers
Svedka Vodka, New Amsterdam
Gin, Jim Beam, Cruzan Rum,
Exotico Tequila

Top Shelf \$39 per person

Premium Wine (2 White & 2 Red)
All 12 draft beers
Grey Goose, Hendrick's, Maker's
Mark, Woodford, JW Black Label,
Mt. Gay, Herradura, Monkey
Shoulder

