



SANTA CLARA

EVENT RECEPTION GUIDE



We are delighted that you are considering Bay Club Santa Clara as a location for your special event. The indoor botanical garden, sparkling creek and dramatic waterfalls that make this location truly unique will enchant your guests. The following information is provided for your convenience.

Facility Rental

Bay Club Santa Clara has space available for events of up to 550 guests. Facility rental fees include tables, chairs, china, stemware, flatware, ivory linens and set-up and clean-up of the event. See rate sheet for further services and amenities included. Reservations may be made up to eighteen months prior to the event and rentals are for 5 hours of guest event time. Time frames are from 11:00am – 4:00pm for daytime events or 6:00pm – 11:00pm for evening events. Additional hours may be purchased if necessary. All overtime is subject to approval, must be arranged prior to the event and may not exceed 1:00am. Complimentary preparation time before the event can be arranged subject to availability. An Event Manager will assist you with planning and on-site coordination for the day of your event.

Food and Beverage

Bay Club Santa Clara prides itself on its reputation for using only the freshest ingredients – offering you the highest quality of food and presentation. Please review our suggested menu options and pricing in the following pages. An Event Manager will assist you with your food selections and meal timing, as well as all the details pertinent to the success of your event. We are happy to design customized menus to meet any special desires or dietary requirements. Children's meals are available for children ages 2 – 12. A split menu fee per guest will apply for more than one plated entrée selection.

All prices are subject to change and will be confirmed 30 days prior to your event. All food and beverage must be supplied by Bay Club Santa Clara. Removal of or separation of any food or beverage items from the property is prohibited. Buffets are priced per person for on-site consumption only. Outside catering is allowed under special circumstances – please inquire with your Event Manager for complete guidelines. All food or beverage pre-approved to be brought into or removed from the Club will require a contracted agreement.



Alcoholic Beverages

Alcoholic beverages are prohibited from being brought into Bay Club Santa Clara from outside sources. The California State Liquor Control Board regulates alcoholic beverages and Bay Club Santa Clara is responsible for the administration of these regulations. Speak with an Event Manager for further details regarding corkage fees on wine, champagne or sparkling cider. For the protection of you and your guests, Bay Club Santa Clara reserves the right to refuse service to any of your guests that seem intoxicated.

Entertainment and Decorations

Bay Club Santa Clara enjoys hosting events of all types and themes. Clients are permitted to bring in centerpieces, flowers, ice sculptures and decorations with the following guidelines: Nothing may be attached or hung from ceilings, posts or light fixtures. No nails, tacks, glue or tape may be affixed to any surface in the club. Candles must be enclosed in glass and are subject to management approval. Any ceremonial fire or candles must be approved by management. No incense, sparklers, poppers, firecrackers, smoke machines or pyrotechnics are permitted. No birdseeds, bubbles, rice, glitter, free-floating balloons, live-fish centerpieces or animals are permitted. All décor must be removed from the club at the conclusion of event. Entertainment or live music is welcome, but sound levels must be kept at reasonable volumes subject to management approval.

Guarantee and Minimums

The final attendance guarantee must be received five business days prior to your event. This number must be equal to at least 90% of the original estimated billing. If no guarantee is given, the original count will be considered final. Bay Club Santa Clara will be prepared to serve 5% over your guarantee and final billing will be based upon the guarantee or the number served, whichever is greater. See applicable rate sheet for food and beverage minimums prior to service charge and tax. Special minimums may apply on national holidays, three-day weekends and the months of May and December.

Payment Terms

To confirm a date, the total facility fee must be received along with a signed booking agreement. All deposits are non-refundable and are applied to the final balance. All expenses pertaining to your event must be paid in full prior to the event date. The initial deposit is paid to confirm your reservation. The next deposit, which is half of the estimated food and beverage expenditure, is due six months prior to your event. The final attendance guarantee and final balance are due five working days prior to your event. Special payment terms are required for holiday events. We cannot apply charges to membership accounts. Any incidental charges incurred the night of your event must be paid that evening.

Security

Bay Club Santa Clara will not assume responsibility for damages or loss of any merchandise or articles left on the premises by the client, guests or client's contracted outside vendors following the function. Security service can be arranged at an additional charge with advance notification.

Service Charge and Tax

All charges including facility rental, food, beverage and additional labor, services or rentals are subject to a 20% service charge and current sales tax. California State Board of Equalization requires sales tax on banquet service charges.



SANTA CLARA

BUTLER PASSED HORS D'OEUVRES

Priced per 100 Pieces

HOT

Petite Onion Tart

Caramelized Vidalia Onion, Crème Fraiche, Chive

Mini Crab Cake with Cajun Remoulade

Cumin Scented Chicken Chili Verde

Crispy Tortilla Cup, Sour Cream, Pepitas

Vegetable Samosa with Mango Chutney

Chicken Yakitori

Spicy Miso Dipping Sauce

Tempura Prawns with Soy Dipping Sauce

Lamb Loin Focaccia Bite

Garlic Aioli, Fried Artichokes

Hot & Spicy Vegetable Potstickers

Mediterranean Beef Skewer

Yogurt Jalapeno Cilantro Dip

Baby Lamb Chop with Apple Mint Relish

Chanterelles Quesadillas

Jack Cheese, Fire Roasted Salsa

Pork and Veggie Lumpia

Stuffed Artichoke

Goat Cheese, Sundried Tomato Aioli

Pesto & Goat Cheese Mini Pizzetas

Risotto Croquette

Spicy Roasted Tomato Herb Dipping Sauce

Cambazola & Pancetta New Potato Cup

Mushroom Caps with Beef Filet & Gorgonzola

COLD

Smoked Salmon Lollipop

Cream Cheese, Chives, Bagel Dust, Caviar

Pomegranate Poached Pear Crostini

Goat Cheese, Pesto Drizzle

Peppered Beef Tenderloin on Potato Pancake

Horseradish Cream Cheese, Pimento

Moroccan Tuna Tartare

Lemon Zest, Radish Greens, Smoked Aioli Over Taro Root

Boursin Cheese and Walnut Crostini

Potato Blini with Caviar

Potato Pillow, Caviar, Creme Fraiche

Brochette Caprese

Skewered Tomato, Sundried Tomato, Fresh Mozzarella, Basil

Ahi Tuna Taco

Seared Ahi, Wonton Shell, Wasabi Aioli, Fried Shallots

Corn Fritter

Chipotle Sour Cream, Tropical Salsa

Shrimp Gazpacho with Avocado & Cilantro

Mediterranean Prawn

Cumin Citrus Dressing

Vietnamese Salad Rolls

Vermicelli Noodles, Sweet Chili Sauce

Tomato Bruschetta

Crostini, Olive Tapenade

Cucumber Cup with Pepper Hummus

Mint Yogurt Drizzle

Bay Shrimp Salad on Crispy Romaine Heart



SANTA CLARA

HORS D'OEUVRES DISPLAYS

Priced to Serve 100 Guests

Sushi Display

California Roll, Spicy Salmon Roll, Cucumber Roll, Veggie Roll and Assorted Maki Rolls
Accompanied by Black Pepper-Crusted Tuna, Wasabi, Ginger and Soy Sauce

Deluxe Antipasti Display

Italian Dry Salami, Coppa, Salami, Mortadella, Prosciutto, Mozzarella, Provolone, Artichokes Hearts, Marinated Mushrooms, Green and Black Olives, Cherry Peppers, Sliced Baguettes and Breadsticks

Mediterranean Display

Stuffed Grape Leaves, Grilled Eggplant, Roasted Yellow and Red Bell Peppers, Feta Cheese, Marinated Tomatoes and Cucumbers, Kalamata Olives and Housemade Hummus Dip Served with Pita Bread and Baguettes

International and Domestic Cheese Display

Assorted Available Cheeses May Include Brie, Boursin, Smoked Gouda, Monterey Jack, New York Cheddar, Chèvre, Swiss and More, Served with Red and Green Grape Bunches, Mixed Nuts, Dried Fruits, Baguette and Assorted Crackers

California Seasonal Vegetable Display

A Beautiful Display of Assorted Herb Grilled and Roasted Seasonal Vegetables Drizzled with Balsamic Reduction May Include Asparagus, Zucchini, Yellow Squash, Purple Potatoes, Tri Colored Peppers, Portabella Mushrooms, Eggplant

Fresh Sliced Seasonal Fruits

Display of Seasonally Available Fruits
Melons, Kiwifruit, Pineapple, Strawberries, Watermelon, Cluster of Red and Green Grapes

Side of Pacific Salmon

Dark Rye Bread, Capers and Dill Cream

Baked Brie En Croute

Brown Sugar, Almonds, Dried Apricots & Cranberries, Assorted Crackers and Baguettes





SANTA CLARA

ENTRÉE SELECTIONS



Grilled Chicken Penne Rigate

Sundried Tomato Pesto, Shaved Broccolini & Parmesan



Sundried Tomato Chicken

Crispy Fried Shallots, Creamy Risotto

Chicken Carciofi

Mushroom, Artichokes & Prawns in Sherry Wine Sauce

Pan Seared Salmon

Sautéed Swiss Chard, Mushrooms and Grilled Onions in
Red Wine Reduction, Roasted Potatoes

Blackened Jumbo Prawns

Tomato Couscous, Asparagus, Avocado Sauce

Japanese Tuna

Oyster Mushrooms, Bok Choy, Sesame-Soy Buerre Blanc
Wasabi Infused Mashed Potatoes



Chilean Seabass

Roasted Tomato & Yellow Pepper Sauce, Sticky Rice

Grilled 10oz New York Strip Loin

Cracked Pepper Brandy Sauce, Anna Potatoes

Prime Rib of Beef

Creamy Garlic Mashed Potatoes, Au Jus

Grilled Filet of Beef

Mushroom Risotto Cake, Asparagus Spear, Truffle Essence

Vegetable Napoleon

Layered Vegetables, Fresh Mozzarella & Polenta Cake
Roasted Tomato Coulis & Pesto Vinaigrette



Roasted Vegetable Ravioli

Tomato Herb Sauce, Crispy Fennel Garnish

Vegetable Wellington

Fresh Seasonal Vegetables in Puff Pastry, Pesto Cream



SANTA CLARA

PLATED DINNER

Includes Mixed Green Salad with Cucumber, Carrot Shavings and Balsamic Vinaigrette
Housemade Rolls and Strauss Creamery Butter
Coffee and Assorted Hot Tea Service

STARTERS

Additional fee per Guest

Blue Crab Bisque

Chives Bâtonnets

Seared Diver Scallop

Truffle Potato Salad, Poached Leeks, Lemon Vinaigrette

Thai Prawn Martini

Marinated with Asian Spices, Char Grilled, Served with Mango Papaya Salsa

Chanterelles Risotto

French Bean and Fresh Herbs

UPGRADED SALADS

Additional fee per Guest

Crispy Baby Mixed Greens

Red Endive, Walnuts, Grape Tomatoes, Balsamic Dressing

Baby Hearts of Romaine

Croutons, Freshly Grated Parmesan Cheese, Classic Caesar Dressing

Baby Spinach in Butter Lettuce Cup

Cranberries, Almonds, Goat Cheese, Grape Tomatoes, Honey Mustard Dressing

Harvest Salad

Baby Frisée, Candied Walnuts, Blue Cheese, Pears, Red Wine Vinaigrette

Red Oak Leaf Salad

Bosch Pear, Toasted Pecan, Gorgonzola, Orange Blossom Honey Vinaigrette

Pacific Club Baby Red Romaine

Laura Chenel Goat Cheese, Sweet 100's Tomatoes, Raspberry Vinaigrette



SANTA CLARA

BUFFET
CHOICE OF TWO SALADS

Baby Mixed Green Salad

Walnut, Cucumber, Carrots Shavings, House Dressing

Spinach Salad

Goat Cheese, Apples, Walnuts, Champagne Vinaigrette

Tossed Caesar Salad

Crispy Hearts of Romaine, Croutons, Shaved Parmesan,
Classic Caesar Dressing

Tatsoi Lettuce

Grilled Fuji Apples, Pecan, Tear Dropped Tomatoes

Torn Boston Lettuce & Radicchio

Smoked Bacon, Bleu Cheese, Sliced Almond, Creamy
Dressing

Italian Bread Salad

Hot House Cucumber, Sundried Tomato, Crouton,
Roma Tomato, Fresh Mozzarella, Basil, Balsamic
Vinaigrette

SEASONAL GRILLED VEGETABLE DISPLAY

CHOICE OF TWO SIDES

Classic Mashed Potatoes
Wild Rice Pilaf

Red Bliss Potatoes with Caramelized Onion & Bacon
Wild Mushroom Risotto
Three Cheese Soft Polenta

CHOICE OF PASTA DISH

Penne Rigate Pomodoro with
Fresh Herbs, Tomato Cream Sauce

Orecchiette with Pesto Sauce,
Parmesan Cheese, Grape Tomatoes

ENTRÉE SELECTIONS

Char Broiled Chicken Breast

Tomato, Mushrooms, Artichokes in Buerre Blanc

Pacific Poached Salmon

Tropical Fruit Salsa

Pan Roasted Chicken Medallion

Lemon Buerre Blanc & Capers

Cracked Pepper Crusted Tri Tip

Cabernet Reduction

Horseradish Crusted Salmon

Shaved Cucumber, Light Dill Cream Sauce

Herb Crusted Prime Rib

Au Jus and Horseradish Cream with Fresh Chives

All Buffet Meals Include Housemade Rolls and Strauss Creamery Butter, Coffee and Assorted Hot Tea Service



SANTA CLARA

FOOD STATIONS

Based on 50 Guest Minimum
Four Station Minimum

Asian Fusion

Chinese Chicken Salad, Assorted Dim Sum, Sesame Coated Chicken Sate and Vegetable Fried Rice

Mashed Potato Bar

Creamy Mashed Potatoes, Sour Cream, Crumbled Bacon, Shredded Cheddar Cheese, Olives, Chives and Fresh Salsa

Add Assorted Sushi (Additional fee per person)

Add Chicken Chili Verde (Additional fee per person)

Italian Trattoria

Cooked to Order Pasta with Pesto Romano Cream and Tomato Basil Sauces, Caesar Salad, Freshly Baked Garlic Bread and Parmesan Cheese

The Boardwalk

Mini Slider Cheeseburgers with Crispy Onion Straws, Carnival Style Mini Corn Dogs, Ballpark Style Garlic Fries, Appropriate Condiments

South of the Border

Grilled Flank Steak OR Achiote Grilled Chicken Fajitas, Mexican Rice and Black Beans, Tortillas, Grated Cheese, Guacamole, Sour Cream and Fire-Roasted Pepper Salsa

Carving Station

Boneless Turkey Breast OR Flat Iron Steak, Mashed Potatoes, Baked Rolls, Cranberry Relish, Mixed Green Salad with Balsamic Vinaigrette

THE CARVING BOARD

Carved to Order

Herb Crusted Prime Rib

Au Jus, Horseradish Cream, Fresh Chives and Assorted Rolls (Serves 40)

Roasted Whole Turkey

Cranberry Orange Sauce and Assorted Rolls (Serves 40)

Roast Sirloin of Beef

Au Jus and Assorted Rolls (Serves 40)

Tamarind BBQ Pork Loin

Tropical Fruit Salsa and Mini French Roll (Serves 30)

Bourbon Honey Mustard Glazed Ham

Bourbon Honey Mustard and Assorted Rolls (Serves 40)

Carving Fee

Additional Fee per attendant

Coffee and Assorted Hot Tea Service Included with Full Dinner Meal Service



SANTA CLARA

DESSERTS

PLATED DESSERTS

Pacific Pyramid

Chocolate Pyramid with Caramel, Chocolate and Cocoa Butter on Hazelnut Almond Crust

Caramel Nut Tart

Pecans, Walnuts, Almonds, Caramel and Chocolate in Graham Cracker Crust

Cheesecake

Served with Seasonal Berry Coulis

Poached Pear

Served with Vanilla Bean Ice Cream

Tiramisu

Layers of Amaretto Infused Almond Coffee Cake and Light Mascarpone Cream

Fruit Tart

Fresh Seasonal Fruit and Vanilla Custard in Pastry Tart Shell

DESSERT STATIONS

Gourmet Petite Dessert Display

Petit Fours, Chocolate-Dipped Strawberries, Mini Cream Puffs, Petite Cakes, Lemon Bars, Pecan Tarts, Chocolate Truffles, Fruit Tarts, Garnished with Seasonal Berries

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Assorted Hot Sauces, Candy Toppings, Slivered Almonds, Whipped Cream, Cherries

Cookie & Brownie Display

Assortment of Freshly Baked Cookies and Brownies

Petite Dippers for Chocolate Fountain

Assorted Fresh and Dried Fruits, Marshmallows, Pound Cake, Pretzel Rods, Cookies, Rice Crispy Treats
(Fountain Additional fee per 100 Guests)



SANTA CLARA

BEVERAGES

Unlimited Beverage Packages Priced per Guest for 4.5 Hours

I. NON-ALCOHOLIC

Unlimited Sodas, Mineral Waters & Assorted Juices

II. WINE AND BEER

House Wine & Champagne, Domestic & Imported Draft and Bottled Beers
Assorted Sodas, Juices & Mineral Waters

III. OPEN BAR

House Wine & Champagne, Domestic & Imported Draft and Bottled Beers
Full Well & Call Brand Liquor Bar with Mixers & Garnishes
Assorted Sodas, Juices & Mineral Waters

IV. OPEN PREMIUM BAR

House and Upgraded Wine & Champagne, Domestic & Imported Draft and Bottled Beers
Full Premium Brand Liquor Bar with Mixers & Garnishes
Assorted Sodas, Juices & Mineral Waters

Hosted Bar Service Available
No Host (Cash Bar) Service Available

No Outside Beverages are Permitted on the Premises / All Beverages Must Be Served by Event Staff
Bar Closes 30 Minutes Prior to Conclusion of Event

All Prices Subject to 20% Service Charge and Applicable Sales Tax