

## Banquet Event Policies

The confirmed number of guests must be specified at least seven days in advance for all catered events. This will be considered your minimum guarantee. Teal Bend will accommodate enough food up to 10% in excess of the final guarantee. A service charge and applicable taxes are included on the final invoice for all food and beverage purchased.

All prices are subject to change due to market fluctuation with a 30 day advanced notice.

Due to the unique style of service we offer, we suggest that all groups of 25 arrange for a private banquet.

Teal Bend does not permit any outside food or beverage to be brought onto the property without prior authorization. A service fee will apply.

For questions or arrangements please call James Melashenko, Food and Beverage Director:

**916.646.8717**

[james.melashenko@ourclub.com](mailto:james.melashenko@ourclub.com)

Private Events Coordinators:

Carrie Melashenko

[carrie.melashenko@ourclub.com](mailto:carrie.melashenko@ourclub.com)

LeAnna Hoglen

[leanna.hoglen@ourclub.com](mailto:leanna.hoglen@ourclub.com)

Host and no-host bar available.

### Private Events include:

- Banquet room and setup
- Linen
- Buffet
- Dessert
- Clean up
- Tax and gratuity
- Use of audio/video system

## Private Events Banquet Menu



  
Teal Bend

*A Member of the ClubCorp Family*

7200 Garden Highway  
Sacramento, CA 95837

  
Teal Bend

*A Member of the ClubCorp Family*

## Appetizers

### Hot

- Bourbon BBQ meatballs
- BBQ chicken wings with dipping sauce
- Teriyaki chicken wings with dipping sauce
- Spicy chicken wings with dipping sauce
- Chicken tenders with dipping sauce
- Fried mozzarella with marinara
- Bacon and cheddar potato skins
- Tomato-basil bruschetta
- Fresh chips and salsa
- Chicken or steak quesadillas

### Cold

- Cheese and crackers
- Vegetable tray with ranch dipping sauce
- Seasonal fruit tray
- Turkey pinwheels
- Salami and prosciutto
- Shrimp cocktail
- Deviled eggs

*All appetizers are \$3 each, per person.*

## Grand Buffet Menu

### Entrée

- Tri-tip with caramelized onions
- BBQ chicken breast
- Sausage with peppers and onions
- Top sirloin steak
- Chicken fettucini alfredo
- Shrimp pesto-alfredo penne
- Penne pasta primavera
- Chicken parmesan
- Chicken marsala
- Spaghetti with meatballs
- Eggplant parmesan
- Cheese tortellini alfredo
- Beef lasagne
- Three cheese lasagne
- Chicken and steak fajitas
- Beef and chicken taco bar

### Vegetable

- Seasonal vegetable medley
- Grilled squash with lemon pepper
- Buttered corn
- Corn on the cob
- Green beans with bacon and onion
- Grilled asparagus
- BBQ ranch style beans

### Sides

- Roasted red potatoes with garlic and rosemary
- Au gratin potatoes
- Garlic mashed potatoes
- Mushroom rice pilaf
- Spanish rice
- Macaroni and cheese
- Twice baked potato

### Salad

- Green salad with dressings
- Caesar salad
- Spinach salad
- Mushroom/artichoke
- Tomato and cucumber salad
- Potato salad
- Macaroni salad
- Pasta salad
- Cole slaw
- Fruit salad

### Grand Buffet includes:

- Two entrée choices (\$28) or three entrée choices (\$30)
- Two salads
- One vegetable
- One starch
- Rolls and butter or garlic bread
- Coffee, tea and soda
- Appetizers – \$2 each, per person

## Brunch Buffet Menu

### Entrée

- Scrambled eggs
- Belgian waffles
- Thick cut french toast
- Pancakes
- Cheese/fruit blintzes
- Turkey pinwheels
- Lasagne

### Salad

- Green salad with dressings
- Spinach salad
- Caesar salad
- Fruit salad
- Macaroni salad
- Pasta salad
- Potato salad

### Sides

- Homestyle potatoes
- Bacon
- Sausage
- Ham steaks
- Assorted pasteries
- Bagels and cream cheese
- Biscuits and gravy

### Brunch Buffet includes:

- Three entrées (\$19)
- Two salads
- Three sides
- Coffee, tea, soda, orange juice

## All-American

### Buffet

- Burgers
- Hot Dogs
- Chicken Breast
- Beans
- Potato Salad
- Cole Slaw
- Cookies
- Soft Drinks

## Breakfast Buffet

- Eggs
- Potatoes
- Bacon
- Ham
- Pancakes
- Coffee and orange juice

*\$16.50 per person*

## Beverages

### Beers

Domestic 12 oz.	\$3.50
Domestic 24 oz.	\$5.25
Premium 12 oz.	\$4.25
Domestic Draft 16 oz.	\$4
Premium Draft 16 oz.	\$5
Domestic Keg	\$250
Domestic Half-keg	\$150
Premium Keg	\$350
Premium Half-keg	\$200

### Wine

Glass	\$5
Bottle	\$15
Cork fee	\$5

### Liquor

Well	\$5
Call	\$5.50
Premium	\$6
Ultra Premium	\$8.50