



Private Dining Room Menus Summer 2009 through Spring 2010

April Mandeville
Catering Sales Manager
619 219 6074

Michael Hornsby
Catering & Convention Services Manager
619 219 6073

Executive Chef Peter Webb
Sous Chef Greg Tubman

European Breakfast Buffets

Minimum of twelve guests or surcharge of \$125.00 will apply

Muffins & Fruit

Sliced Breakfast Bread Loaves
House Baked Muffins
Seasonal Fresh Fruit Platter
Chilled Orange Juice
Hot Kona Coffee, Decaf and
Fine Bigelow hot teas.
\$9.00

Sunrise Special

Sliced Breakfast Bread Loaves
House Baked Muffins
Seasonal Fresh Fruit Platter
Yoplait Fruit Yogurt Cups
Split Bagels and Cream Cheese
Chilled Orange Juice and Grapefruit Juice
Hot Kona Coffee, Decaf and
Fine Bigelow hot teas
\$12.00

Pastry & Croissant

Danish Pastry & Bear Claws
Flaky French Croissant
Sliced Fresh Fruit & Cheeses
Smoked Salmon, Lox and Bagels
Chilled Orange Juice and Grapefruit Juice
Hot Kona Coffee, Decaf and
Fine Bigelow hot teas
\$12.00

Cereals

Dry cereals & granola with 2% milk
Fresh berries & bananas
Sliced Cinnamon Loaf Bread
Cottage Cheese
Chilled Orange Juice and Grapefruit Juice
Hot Kona Coffee, Decaf and
Fine Bigelow hot teas
\$10.50

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Hot Breakfast Buffets

Minimum of thirty guests or surcharge of \$125.00 will apply

Business Person's Breakfast

Scrambled Eggs with Cheddar Cheese

Choose crisp bacon, link sausage
or Black Forest ham

Country Potatoes with onions & peppers

Seasonal Fresh Fruit Platter

House Baked Muffins

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$12.25

All American Breakfast Buffet

Silver Dollar Pancakes

with whipped butter and warm maple syrup

Choose crisp bacon, link sausage
or Black Forest ham

Hot Scrambled Eggs

Seasonal Fresh Fruit Platter

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$13.50

French Connection Buffet

Scrambled Eggs with Mushrooms and

Gruyere Cheese

Flaky Buttery Croissant

Crispy Bacon Strips

Cubed melon and pineapple bowls

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$13.50

South of the Border Breakfast

Machaca con Huevos

*Our very own spicy beef machaca
scrambled with farm fresh eggs.*

Breakfast Potatoes with peppers & onions

Traditional Refried Beans

Warm Flour Tortillas

Sour Cream & Pico de Gallo

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$13.50

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Hot Breakfast Buffets continued

Minimum of thirty guests or surcharge of \$125.00 will apply

Southern Style

Warm Biscuits with Country Gravy

Hot Sausage Links

Scrambled Eggs

Seasonal Fresh Fruit Platter

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$13.50

Family Breakfast Buffet

Hot Scrambled Eggs

French Toast with powdered sugar

Hot Sausage Links *and* Crispy Bacon strips

Country Potatoes with onions & peppers

Seasonal Fresh Fruit Platter

House Baked Muffins & Bear Claws

Hot Kona Coffee, Decaf, two Chilled Juices and

Fine Bigelow hot teas.

\$15.00

Breakfast Burritos

Scrambled Eggs, diced ham and avocado

Rolled into a warm flour tortilla.

Sliced in half and wrapped in wax paper

For your guests to grab on the go!

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$7.75

Breakfast Sandwiches

Scrambled Eggs, American Cheese and

Crisp Bacon on a flaky Croissant.

Wrapped in wax paper for your guests

to grab on the go!

Hot Kona Coffee, Decaf, one Chilled Juice and

Fine Bigelow hot teas.

\$7.75

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Sparkling Champagne Brunch

Breakfast Favorites

Scrambled Eggs with chopped chives
Honey Smoked Ham
Country Link Sausage
Eggs Benedict with Hollandaise
French Toast with powdered sugar
Breakfast Potatoes with onions and peppers

Carving Station

Roast Prime Rib of Beef
Oven Roasted Breast of Turkey
Horseradish cream, au jus and cranberry sauce.

Mexican Cuisine

Chicken Enchiladas Verde
Machaca con Huevos
Chile Rellenos
*Warm Flour tortillas, salsa fresca, sour cream,
and guacamole.*

Dessert Station

Apple Pie & Berry Pie
Double Layer Chocolate & Carrot Cake
Chocolate Dipped Macaroons and Freshly Baked Cookies
Chocolate Eclairs, Fruit Tartlets and Petit Fours
Hot Kona coffee, decaf, iced tea, fine Bigelow hot teas, chilled orange & cranberry juices along with free
flowing California Champagne and Martinelli's sparkling cider.

\$30.00

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Party Starters

Each of our hand passed hors d'oeuvres are priced to include one hundred pieces.

Jumbo Shrimp with Horseradish Cocktail Sauce

300.00

Beef Tenderloin Wellington

215.00

Prosciutto Wrapped Asparagus

225.00

Spicy Thai Shrimp Canapé

260.00

Tomato Basil Bruchette

175.00

Andouille Sausage Encroute

140.00

Tapenade on Focaccia Squares

175.00

Chicken Quesadilla Cornucopia

210.00

Prosciutto Wrapped Scallop

225.00

Seared Ahi on Fried Sesame Rice Cake

265.00

Crab Stuffed Mushrooms

200.00

Baked Brie & Pear Filo Cup

250.00

Spinach, Feta & Sundried Tomato Filo Square

230.00

Spinach & Italian Cheeses Spanakopita

145.00

Mini Deep Dish Cheese Pizza

150.00

Mini Pepperoni Pizza

205.00

Artichoke Bottom with Ratatouille

160.00

Tomato Basil Quiche

140.00

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Pricing subject to change without Banquet Facility Agreement and deposit on file. Management reserves all rights. 9.22.09

Party Platters

Each of our platters is written for fifty guests. We do require that platters are ordered in direct portion to the number of guests you guarantee for attendance.

Artisan Cheese Display

*Gouda, Boursin, Cheddar, Swiss and Pepper Jack Cheeses
with crackers.
\$150.00*

Asian Beef & Spicy Chicken Skewers

*Served warm over a bed of white rice & soy sauce
\$275.00*

Crudites

*Crisp raw vegetables with ranch style dressing
\$150.00*

Tropical Fruit Display

\$165.00

Artichoke & Spinach Dip

*with toasted and sliced French baguette
\$150.00*

Poached Salmon

*Capers, Red Onion, Lemon Aioli, Baguette & Crackers
\$189.00*

Peppered Ahi Tuna Platter

*Seared and served with wasabi & soy sauce
\$270.00*

Citrus Barbecue Meatballs

\$78.00

Roasted Red Hummus with Pita Chips

\$95.00

Chicken Flautas

\$175.00

Oregano, Garlic, Onion and Tomato

With sour cream and salsa

Beef Flautas

\$210.00

Onion, chipotle chili and tomato

With sour cream and salsa

Baked Brie Stuffed with Grilled Vegetables

\$140.00

Warm, Salted Tortilla Chips with Salsa & Guacamole

\$110.00

20% service charge and \$8.75% sales tax added to this pricing.

Reception Stations

*Minimum of forty guests or surcharge of \$125.00 will apply. One hour of service.
Exclusively offered in tandem with a selection from our plated or buffet entrees or with a
minimum of four Reception Stations available for guests.*

Seafood Soiree

Peel and eat Shrimp
Oysters on the Half Shell
Steamed Baby Clams
Steamed Mussels & Chilled crab claws
Cedar Plank Salmon
\$18.95

Carving Station

Our Oven Roasted Beef
and Breast of Turkey
With house baked rolls, Provolone cheese, sliced tomato,
red onion, au jus, horseradish cream
and cranberry sauce.
\$12.50

Pacific Martinis

Ahi Tuna with Mango Salsa
Calamari Ceviche & Rock Shrimp with Avocado
Jumbo Shrimp Cocktail
\$11.95

Little Bit of Italy

Three Hot Sauces & Two Hot Pastas
Antipasto Platter
Salami, peppers, sliced cheeses, onions, and olives
Tomato & Basil Bruschetta
Buffalo Mozzarella & Tomato Salad
\$9.50

Chef's Pantry

Tossed Green Salad
Hand Tossed Caesar Salad with croutons & parmesan
Gorgonzola & Pecan salad with Balsamic Vinaigrette
International Cheeses
Seasonal Sliced Fruit Tray
\$7.50

Stir Fry Martini Bar

Steamed Jasmine Rice
Crisp Snap Peas & Water Chestnuts
Broccoli with Beef
Teriyaki Chicken Strips
\$7.50

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Reception Stations continued

*Minimum of forty guests or surcharge of \$125.00 will apply. One hour of service.
Exclusively offered in tandem with a selection from our plated or buffet entrees or with a
minimum of four Reception Stations available for guests*

Pacific Rim Station

Mongolian Barbecue Pork Loin Carved and served with a spicy hot mustard, black bean aioli, and
sesame buns, Harusame (Japanese bean thread) Salad in Miso vinaigrette with ginger carrots,
shitaki mushrooms, bean sprouts, Daikon radish, and scallions
Fresh Vegetable Spring Rolls Hoisin dipping sauce
\$18.95

Tuscan

Warm Focaccia Bread with olive oils
Grilled Italian Vegetables
Prosciutto, Cherry Peppers,
Pepperocini
Green Olives stuffed with fresh
Garlic
Provolone cheese
\$7.95

Scampi Station

Hot Penne Pasta with white wine
Jumbo Shrimp & Fresh Sea Scallops
\$8.95

Mediterranean

Pita Bread triangles with three
wonderful hummus dips
Roasted Chicken with Cous Cous
and a citrus vinaigrette
Lamb Brochettes
\$5.95

Mash Up Martinis

Our Rosemary Whipped Potatoes
with
Sundried Tomatoes, Shredded
Cheddar Cheese,
Sour Cream, Freshly Chopped
Chives, Crisp Smoked Bacon,
Gorgonzola Cheese
\$8.95

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Buffet Dinner Services

Minimum of fifty guests for all buffet entree services.

Willow Glen Buffet

CHOOSE TWO

CLASSIC HAND TOSSED CAESAR

Crisp romaine, traditional Caesar dressing, parmesan cheese and croutons

SYCUAN HOUSE SALAD

Field greens, grape tomatoes, shaved red onion, dried cranberries and candied walnuts in a light vinaigrette

HAND TOSSED SPINACH SALAD

Pancetta vinaigrette, sautéed mushrooms, stilton bleu cheese and shaved red onion

CANDIED PEAR CAESAR SALAD

Chopped romaine, creamy pear Caesar dressing, shredded Asiago cheese, and house made herbed croutons

CHOOSE TWO

CASHEW CRUSTED ALASKAN HALIBUT with a Meyer lemon crab sauce

PRIME RIB OF BEEF Hand carved and served with horseradish cream sauce

DIJON CHICKEN Finished with a Watercress Riesling sauce

PROSCIUTTO WRAPPED WHITE MARBLE PORK TENDERLOIN Caramelized mango and port sauce

CHOOSE TWO

ROASTED FINGERLING POTATOES

WILD MUSHROOM AND GRUYERE CHEESE POLENTA

SAFFRON BASMATI RICE

WHITE ROSE POTATO PUREE

LEMON THYME RICE PILAF

ROASTED PARSNIP POTATOES

Buffet includes

ALMOND DUSTED BLUE LAKE GREEN BEANS WITH CHERVIL BUTTER

ASSORTMENT OF WARM BREADS, BATARDS AND ROLLS

FRESHLY BREWED KONA BLEND COFFEE AND AN ASSORTMENT OF TEAS

\$54.95 PLUS SERVICE CHARGE AND 8.75% SALES TAX

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Cypress Buffet

CHOOSE TWO

CLASSIC HAND TOSSED CAESAR

Crisp romaine, traditional Caesar dressing, parmesan cheese and croutons

SYCUAN HOUSE SALAD

Field greens, grape tomatoes, shaved red onion, dried cranberries and candied walnuts in a light vinaigrette

HAND TOSSED SPINACH SALAD

Pancetta vinaigrette, sautéed mushrooms, stilton bleu cheese and shaved red onion

CANDIED PEAR CAESAR SALAD

Chopped romaine, creamy pear Caesar dressing, shredded Asiago cheese, and house made herbed croutons

CHOOSE TWO

SEAFOOD CREPES Sweet onions and tomatoes with a lemon-thyme Mornay sauce
CERTIFIED ANGUS NEW YORK STEAK AU POIVRE with a sweet shallot Armagnac sauce
FENNEL CHICKEN topped with a Pernod pesto sauce
BLACKENED CHICKEN Tomato curry sauce
SEA BASS PROVENCAL Onions, mushrooms and olive oil

CHOOSE TWO

STILTON BLEU CHEESE SCALLOPED POTATOES
ROASTED PECAN RICE PILAF

YUKON GOLD & ROSEMARY MASHED POTATOES
WILD MUSHROOM RISOTTO

Buffet includes

CHEF'S CHOICE SEASONAL VEGETABLES WITH CHERVIL BUTTER

ASSORTMENT OF WARM ROLLS WITH BUTTER

FRESHLY BREWED KONA BLEND COFFEE AND AN ASSORTMENT OF TEAS

\$49.95.00 PER GUEST PLUS TWENTY PERCENT SERVICE CHARGE AND APPLICABLE SALES TAX

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

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Prime Rib of Beef Buffet

*Minimum of fifty guests for all buffet
entree services.*

Prime Rib of Beef Carving Station

Au Jus and Horseradish Cream Sauce

Mushroom Madeira Breast of Chicken

Three Cheese Au gratin Potatoes

Fresh Steamed Tomato, Zucchini and Asparagus

Spinach Salad

TOSSED IN A PANCETTA VINAIGRETTE

Mixed Green Salad

RANCH & ITALIAN SALAD DRESSINGS

Warm Dinner Rolls with Butter

Fudge Brownies, House Baked Cookies and Lemon Bars

Beverage Table will include iced tea and
lemonade.

\$31.95 per guest plus service charge and sales tax

BBQ Buffet

*Minimum of fifty guests for all buffet
entree services.*

Grilled Eight Ounce New York Steak

Lemon Thyme Breast of Chicken

Rosemary Garlic Whipped Potatoes

Seasonal Steamed Vegetables

Hand Tossed Caesar Salad

PARMESAN CHEESE & CROUTONS

Mixed Green Salad

RANCH & ITALIAN SALAD DRESSINGS

Warm Dinner Rolls with Butter

Fudge Brownies, House Baked Cookies and
Lemon Bars

Beverage Table will include iced tea and
lemonade.

\$31.95 per guest plus service charge and sales tax

Mesquite Buffet

*Minimum of fifty guests for all buffet
entree services.*

Mesquite Grilled Breast of Chicken

Orange Barbecue Spare Ribs

Parsley New Potatoes

Steamed Green Beans with Tomato

Spinach Salad

TOSSED IN A PANCETTA VINAIGRETTE

Mixed Green Salad

RANCH & ITALIAN SALAD DRESSINGS

Warm Dinner Rolls with Butter

Fudge Brownies, House Baked Cookies and Lemon Bars

Beverage Table will include iced tea and
lemonade.

\$24.45 per guest plus service charge and sales tax

Santa Maria Barbecue

*Minimum of fifty guests for all buffet
entree services.*

Seasoned Barbecued Tri Tip Steak

Barbecued Bone In Chicken Breast, Thigh and Leg

Vaquero Chili

Barbecued Corn on the Cob

House Made Potato Salad

Mixed Green Salad

RANCH & ITALIAN SALAD DRESSINGS

Garlic French Bread

Dutch Apple & Boysenberry Pies

Beverage Table will include iced tea and
lemonade.

\$24.95 per guest plus service charge and sales tax

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Backyard Barbecue

Minimum of fifty guests for all buffet services.

Barbecue Breast of Chicken

Grilled Beer Bratwursts

Classic Cheese Burgers

Mixed Green Salad

RANCH & ITALIAN SALAD DRESSINGS

Red Potato Salad

Fresh Chopped Fruit

Salad

Roman Cheddar Salad

TOMATO, GREEN ONION, CHEDDAR CHEESE
TOSSED WITH ROMAINE LETTUCE AND
CITRUS VINAIGRETTE

Red Bliss & Smoked Bacon

Mashed Potatoes

Barbecue Baked Beans

Fudge Brownies, House Baked Cookies and Lemon Bars

Beverage Table will include iced tea and lemonade.

\$24.45 per guest plus service charge and sales tax

Hamburger Hot Dog Buffet

Minimum of fifty guests for all buffet services.

Grilled Hamburgers

100% All Beef Hot Dogs

Red Potato Salad

Fresh Chopped Fruit Salad

CHOICE OF ONE

Red Bliss & Smoked Bacon

Mashed Potatoes

Barbecue Baked Beans

Fudge Brownies, House Baked Cookies and
Lemon Bars

Beverage Table will include iced tea and
lemonade.

\$16.95 per guest plus service charge and sales tax

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Lighter Buffet Services

Minimum of fifty guests for all buffet entree services.

Beverage Table with Iced Tea and Lemonade included with each of the buffets detailed below.

Deli Buffet \$18.95

A delightful array of sliced deli meats and cheeses served with mayonnaise, yellow mustard and spicy mustard. Accompanied by a platter of sliced breads & rolls as well as a mixed green salad, potato salad and fresh fruit salad.

Pasta Bar \$16.95

Linguine and penne pasta served alongside pesto sauce, Alfredo sauce and your choice of classic meat or marinara sauce. Accompanied by toasted garlic bread, hand tossed Caesar salad and a tossed balsamic vinaigrette salad.

Add Grilled Chicken \$18.95

Add Grilled Chicken & Salmon \$19.95

Asian Stir Fry \$26.00

Stir fired beef & chicken with fresh vegetables and Asian seasonings. Served with rice, mixed green salad, Chinese cabbage salad, fresh fruit and fortune cookies.

South of the Border \$19.95

Crisp taco shells and soft flour tortillas with seasoned ground beef, Spicy chicken, shredded lettuce, diced tomatoes and shredded cheddar cheese. Refried beans, Spanish rice, salsa, guacamole and sour cream finish off this buffet.

Add Chicken Enchiladas \$21.95

Grilled Chicken Breast \$21.95

Breast of chicken with your choice of fresh basil cream & toasted pine nuts or honey sesame teriyaki sauce. Served with our Sycuan signature salad, rice pilaf, steamed vegetables and warm rolls with butter.

Mixed Grill \$25.95

Mesquite marinated tri tip and grilled chicken breast with roasted garlic mashed potatoes & gravy, herb vinaigrette tossed salad, seasonal vegetables and warm rolls with butter.

Pacific Rim Buffet \$24.95

Seared peppered Mahi-Mahi and Hoisin glazed pork loin served with Asian Napa cabbage salad, stir fried vegetables, fried rice and Hawaiian sweet bread.

Classic Lasagna \$19.95

Tender noodles layered with a rich meat sauce, ricotta and mozzarella cheeses. Served with hand tossed Caesar salad and toasted garlic bread.

Filet Mignon \$30.95

A tender six ounce steak wrapped in apple wood bacon and served under a gorgonzola cream sauce. Served with herb scalloped potatoes, steamed vegetables, fresh greens and dinner rolls with butter.

Lighter Buffet Services *continued....*

Minimum of fifty guests for all buffet entree services.

Beverage Table with Iced Tea and Lemonade included with each of the buffets detailed below.

Braised Boneless Short Ribs \$21.95

Tender beef layered in a citrus barbecue sauce. Served with Yukon gold mashed potatoes and steamed vegetables as well as a mixed greens salad and dinner rolls with butter.

Mediterranean Chicken Pasta \$21.95

Garlic and basil marinated breast of chicken on a bed of penne pasta tossed in a sun dried tomato pesto with artichoke hearts. Our toasted garlic bread and gorgonzola vinaigrette salad accompany this wonderful dish!

Lemon Herb Roasted Half Chicken \$22.95

Juicy half chicken with fresh lemon, rosemary & thyme. Served with tuxedo orzo, steamed vegetables and warm dinner rolls & butter.

California Coastal Seafood \$24.95

Peel and eat shrimp, spicy cocktail sauce, Oysters on the half shell, champagne vinegar mignonette, steamed baby clams in a saffron fumet, steamed mussels in garlic, white wine, chilled crab claws, wasabi cocktail sauce, smoked chilled rainbow trout, cedar plank salmon with lemon dill aioli and shrimp cocktail cups.

Salmon Fillet \$24.95

Fresh fillet of salmon baked with basil cream sauce or broiled and finished with a citrus balsamic reduction. Served with rice pilaf, steamed vegetables, spinach salad and dinner rolls with butter.



If you are in need of additional professional services we are happy to refer you to the very best we have worked with over the years! Whether it's music, entertainment, floral service or a photographer or videographer to help you capture each moment we have the very best in each industry on speed dial. Not only do we know them, they know us! And they know our property and your banquet space well enough to assist you with every detail.

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Single Course Service 2009

Minimum of 24 guests for plated services

Our single course entrees do not include salad or dinner rolls but do provide a nicely priced alternative for groups gathering on a more casual occasion. Available Monday through Friday 11am until 2pm.

Open Faced Turkey Sandwich

Oven baked whole breast of turkey sliced thick for you and served over warm sliced bread, buttery whipped potatoes and classic giblet gravy. Accompanied by cranberry sauce.

Chicken Broccoli Fettuccine

Wide fettuccine noodles tossed with creamy Alfredo sauce, julienne breast of chicken and freshly steamed broccoli florets. Served with garlic toast.

Santa Fe Salad

Grilled skirt steak, romaine lettuce, black beans, kernel corn, tortilla strips, cheddar cheese and diced tomato in a cilantro vinaigrette.

Barbecued Beef Sandwich

Thinly sliced roast beef in our tangy barbecue sauce served on a toasted bun with baked beans and cole slaw.

Chunk Chicken Salad Wrap

Cubed breast of chicken with gorgonzola crumbles, cashew pieces, fresh cucumber and green onion wrapped in a vegetable tortilla. Served with a fresh fruit cup.

Turkey Enchiladas

Two corn tortillas stuffed with shredded turkey and served under a rich enchilada sauce. Accompanied by Mexican rice, refried beans, salsa fresca and sour cream.

Teriyaki Chicken

Marinated and grilled teriyaki breast of chicken served hot with steamed white rice and fresh vegetables. Accompanied by fortune cookies and soy sauce on each table.

\$12.95 per guest

Private Banquet Room Rental Charges waived for four hours with 50 guests guaranteed.

Beverage table in room will include iced tea and lemonade.

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Wedding Buffet Package

Cocktail Hour Hors d'oeuvres

Seared Peppered Ahi Platter
Artisan Cheese Display

Warm Artichoke & Spinach Dip
Seasonal Fresh Fruit Platter

Dinner Buffet with Chef Attended Carving Station

Cashew Crusted Alaskan Halibut
Meyer lemon crab sauce

Fire Roasted Tomato & Pepper Chicken
Meyer lemon crab sauce

Roast Prime Rib of Beef
Horseradish Cream Sauce

Garlic Whipped Potatoes

Scalloped Potatoes

Steamed Seasonal Vegetables

Hand Tossed Caesar Salad

Sycuan House Salad

*Blend of Field Greens, Grape Tomatoes, Shaved Red Onions, Dried Cranberries
and candied walnuts tossed in a light vinaigrette*

Warm Rolls & Butter

First Hour Hosted Open Bar

(Super Well and Call Liquors included)

Bottle of California Chardonnay and Merlot on each table (8 guests)

Best Man's Champagne Toast poured for each guest

Floor Length Linen with bride's choice napkin color

Chair Covers with Sash

Beverage service including hot coffee, decaf, iced tea and hot tea.

\$112.95 per guest plus twenty percent service charge and 8.75% sales tax

Plated Luncheon Services

All of our cold services will include a beverage table in your private banquet room including hot Kona coffee, decaffeinated coffee, iced tea and fine Bigelow hot teas as well as a basket of warm dinner rolls on each guest table.

Luncheon pricing is provided for you as a one course meal with your choice entrée.

CALIFORNIA COBB SALAD \$12.95

Tossed fresh greens topped with Turkey, Bacon, diced Egg, Tomato, Avocado, and crumbled Bleu Cheese.

BISTRO STEAK SALAD \$13.95

Chilled Tenderloin, mixed greens, sautéed Mushrooms, Balsamic Red Onions, Beefsteak Tomatoes and Parmesan Cheese topped with a Balsamic glaze drizzle.

SPINACH SALAD \$13.95

Pancetta, Dates, English Stilton Cheese, Sun Dried Cranberries, and Yellow Tomatoes tossed in a Smoked Bacon Vinaigrette.

CALIFORNIA COBB SALAD \$12.95

Tossed fresh greens topped with Turkey, Bacon, diced Egg, Tomato, Avocado, and crumbled Bleu Cheese.

CALIFORNIA COBB SALAD \$12.95

Tossed fresh greens topped with Turkey, Bacon, diced Egg, Tomato, Avocado, and crumbled Bleu Cheese.

SALMON CAESAR SALAD \$13.95

Crisp Romaine tossed with herb Croutons, Parmesan Cheese, and Caesar dressing, topped with Grilled Salmon.

CHINESE CHICKEN SALAD WRAP \$11.95

Tomato Wrap, Grilled Chicken, Almonds, Carrots, Romaine, Red Onion, Mandarin and Asian Dressing

THAI VEGIE WRAP \$11.95

Spinach Wrap, Grilled Chicken, Cucumber, Carrots, Red Cabbage, Romaine, and Thai Peanut Sauce

GREEK SALAD WRAP \$11.95

Tomato Wrap with Grilled Chicken, Olives, Red Onion, Romaine, Tomatoes and Feta cheese and Red Wine Vinaigrette

THAI CHICKEN SALAD \$11.95

Spring Mix, Chicken Breast, Red Cabbage, Shredded Carrots, Cucumber Slices and Thai Chili Lime Vinaigrette & Croutons

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Plated Entrée Services

All of our entrees will include a beverage table in your private banquet room including hot Kona coffee, decaffeinated coffee, iced tea and fine Bigelow hot teas as well as a basket of warm dinner rolls on each guest table.

Luncheon entrée pricing is provided for you as a two course meal with your choice of salad service and entrée.

Dinner entrée pricing is provided for you as a three course meal with your choice of salad, entrée and dessert. With dinner service you may also request that we substitute the dessert selection for a waiver on our cake cutting fee should you elect to provide your own celebration cake from a licensed retailer.

(No product created in a personal, non-licensed kitchen may be brought onto property at any time per State Board of Equalization code.)

Filet Mignon

Eight ounce choice center cut with peppercorn demi-glace. Accompanied by Yukon Gold mashed potatoes and steamed seasonal vegetables.

D/ 44.95 L/38.95

New York Strip

Twelve ounce choice, twenty eight day aged strip loin prepared medium rare served with a baked potato and steamed seasonal vegetables

D/43.95 L/37.95

Rib-Eye Steak

Twelve ounce choice rib-eye charbroiled and served with Chimichurri, corn on the cob and

Cuban white beans

D/42.95 L/36.95

Roast Chicken

Half a chicken marinated in lemon and fresh herbs, served with baby roasted red potatoes and steamed seasonal vegetables

D/29.95 L/23.95

Salmon Three Ways-Choose one

Blackened, Baked or Parmesan Crusted all with a velvety Meyer lemon cream sauce accompanied by rice pilaf and seasonal steamed vegetables

D/29.95 L/23.95

Almond Crusted Spinach Stuffed Chicken

Tuxedo orzo, steamed seasonal vegetables and a Boursin cheese sauce

D/29.95 L/23.95

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Petite Prime Rib

Twelve ounces of our slow roasted Prime Rib served with a baked potato and steamed seasonal vegetables

D/32.95 L/26.95

Prime Rib

Sixteen ounces, served with a baked potato and seasonal steamed vegetables

D/37.95 L/31.95

Chicken Penne

Penne pasta tossed with julienned chicken, artichoke hearts, sundried tomatoes and sliced black olives in a creamy parmesan sauce.

D/27.95 L/21.95

Sea Bass

Fresh, local sea bass baked and topped with a California Sherry Thyme cream sauce with rice pilaf and almond dusted green beans.

D/30.95 L/24.95

Frenched Pork Chop

Certified Sterling eight ounce pork chop accompanied by garlic jam, Yukon Gold mashed potatoes and steamed seasonal vegetables

D/29.95 L/23.95

Chicken Marsala

Breast of chicken topped with a mushroom Marsala sauce accompanied by almond dusted green beans and roasted fingerling potatoes

D/27.95 L/21.95

Petit Filet

Five ounce cut of choice, center cut twenty eight day aged filet mignon served with Yukon Gold mashed potatoes, steamed seasonal vegetables and a peppercorn demi-glace

D/41.95 L/35.95

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Dessert

Strawberry Shortcake 6

Vanilla ice cream and sliced strawberries on a biscuit topped with whipped cream.

Fudge Brownie Sundae 6

Walnut topped brownie under a scoop of vanilla ice cream, chocolate sauce, whipped cream and a maraschino cherry.

Strawberry Parfait 6

Vanilla ice cream, sliced strawberries and chocolate sauce.

Topped with whipped cream, sliced almonds and a maraschino cherry.

Four Berry Cake 6

Blueberries, raspberries, strawberries and blackberries all dumped into a pan with cake batter and baked until golden brown.

Served under a scoop of vanilla ice cream.

New York Style Cheese Cake 6

Rich & Creamy New York style cheese cake in a graham cracker crust.

Lemon Cake 6

Moist lemon cake with lemon filling.

Chocolate Decadence Cake 6

Layer after layer of rich chocolate cake topped with the most amazing chocolate mousse

and finished with a fudge icing.

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Afternoon Breaks

Seventh Inning Stretch

Roasted Peanuts
Mini Corn Dogs with Mustards
Cracker Jacks
Pepsi Soft Drinks &
Bottled Water
\$6.95

Chocoholics

Hershey Bars, Snickers
Plain & Peanut M&M's
Chocolate Dipped Strawberries
Hot Coffees & Pepsi Soft Drinks
\$4.95

San Diegan

Basket of Granola Bars
Individual Trail Mix & Fruit
Chilled Yogurts
Whole Fruit
Dole Fruit Juices &
Bottled Water
\$5.95

Fromage

Swiss, Cheddar &
Pepper jack cheese
Deluxe Mixed nuts
Salted Crackers
Perrier Sparkling Water
Pepsi Soft Drinks & Sycuan
Resort Bottled Water
\$4.95

Let's All Go to the Lobby

Buttered Popcorn
Cheddar Popcorn
Red Licorice
Pepsi Soft Drinks & Bottled Water
\$4.95

Cookie Monster

Chocolate Chip,
White Chocolate Macadamia
Nut,
Oatmeal, M&M Cookies,
Double Chocolate Cookies
Ice Cold Milk
Hot Chocolate
\$4.95

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Beverage Services

ALL PRICES ARE NOT INCLUSIVE OF TAX AND SERVICE FEE AND ARE SUBJECT TO CHANGE WITHOUT BANQUET FACILITY AGREEMENT
OR EVENT ORDER DETAILING PRICING.

HOSTED BAR PACKAGES

*Includes Premium Brand Cocktails
Bottled Domestic & Premium Beer,
California Wines, and Soft Drinks*

ONE HOUR \$14.00 PER PERSON
TWO HOURS \$22.00 PER PERSON
EACH ADDITIONAL HOUR ADD \$8.00

HOSTED BEER & WINE

*Includes Bottled Domestic & Premium Beer,
California Wines, and Soft Drinks*

ONE HOUR \$10.00 PER PERSON
TWO HOURS \$18.00 PER PERSON
EACH ADDITIONAL HOUR ADD \$6.00

COCKTAILS

SUPER WELL DRINKS...\$6.00 PREMIUM DRINKS...\$7.00 SPECIALTY DRINKS...\$8.00

BOTTLED BEER

DOMESTIC...\$3.50 PREMIUM...\$4.00

SOFT DRINKS...\$2.00 EACH

CALIFORNIA WINES AND SPARKLING WINES

Additional Selections available

CHARDONNAY

MERLOT

CABERNET SAUVIGNON

\$21.00 PER BOTTLE / \$5.00 PER GLASS

WILSON CREEK ALMOND CHAMPAGNE...\$26.00 PER BOTTLE

CALIFORNIA SPARKLING CHAMPAGNE (HOUSE)...\$15.00 PER BOTTLE

DOMAINE STE MICHELLE CUVEE BRUT...\$28.00 PER BOTTLE

PUNCH BOWLS

Twenty Four servings per bowl

SYCUAN RESORT REAL FRUIT PUNCH

\$35.00

CHAMPAGNE PUNCH

\$65.00

MARGARITA PUNCH

\$85.00

Associate Meeting Package

*Meals Served Buffet Style for groups of 35 or more,
plated service for groups of 12-34 guests.*

Continental Breakfast

Danish Pastry, House Baked Muffins

Sliced Seasonal Fresh Fruit

Fresh Kona Coffee, Decaf or
Hot Tea
Orange Juice

Deli Lunch Buffet

Sliced Turkey, Ham & Roast Beef
Swiss, Cheddar & Provolone
Fresh Bread & Rolls
Mayonnaise, Mustard, Lettuce Caps,
Sliced Tomato, Red Onion

Choose Two

Hand Tossed Caesar Salad
Mixed Field Greens
Traditional Potato Salad
Cole Slaw
Tossed Spinach Salad

Basket of Assorted Sun Chips
& Doritos

Afternoon Break Options

*Served Buffet Style
Choose One*

Granola Bars
Bagged Sun Chips
Fudge Brownies
Chocolate Chip Cookies

Tortilla Chips
Fresh Guacamole
Salsa Fresca
Cinnamon Churros

Sliced Cheese & Crackers
Antipasto Platter
Fruit Sorbet

Our Associate Package includes your preferred room lay out and set up (half rounds, classroom, or theatre style,) registration tables, display tables, easels, podium & microphone, 8 x 8 AV Screen, internet connections (based upon room availability,) signage directing your guests on property, and all room rental fees from 8:00am-4:00pm. Beverage Service including coffee, decaf, iced tea, hot tea, and soft drinks are also included throughout the day.

All for \$35.25 per guest

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Executive Meeting Package

Our Executive Package includes your preferred room lay out and set up (half rounds, classroom, or theatre style,) registration tables, display tables, easels, podium & microphone, 8 x 8 AV Screen, signage directing your guests on property, and all room rental fees from 8:00am-4:00pm. Beverage Service including coffee, decaf, iced tea, hot tea, and soft drinks are also included throughout the day.

\$40.95 per person plus 8.75% sales tax and 20% service charge.

Business Person's Breakfast

Scrambled Eggs
Thick Sliced Ham, Crisp Bacon
or Link Sausage
Country Potatoes
Fresh Fruit
Basket of Breakfast Muffins
Fresh Kona Coffee, Decaf or
Hot Tea
Orange Juice

Sycuan Lunch Selections

Choose Two
Mesquite Grilled Tri Tip
Pan Seared Breast of Chicken
Sea Bass
Salmon Fillet

Choose One
Garlic Whipped Potatoes
Wild Rice Pilaf
Roasted Yukon Gold Potatoes
Three Cheese Au gratin Potatoes

Choose Two
Hand Tossed Caesar Salad
Mixed Field Greens
Traditional Potato Salad
Cole Slaw
Tossed Spinach Salad

Afternoon Break Options

Served Buffet Style
Choose One
Granola Bars
Bagged Sun Chips
Fudge Brownies
Chocolate Chip Cookies

Tortilla Chips
Fresh Guacamole
Salsa Fresca
Cinnamon Churros

Sliced Cheese & Crackers
Antipasto Platter
Fruit Sorbet

On Course Services

Sycuan Resort is a full service resort and can provide beverage barrels at assigned holes on course, roaming beverage carts or keg beer at a sponsored hole. We understand that many local companies want to make their contributions to your tournament and we are happy to have their donated beverages here on course. We do charge a margin charge on each unit or product that is donated for consumption on course. We are happy to directly receive the product for you as early as 48 hours prior to your tournament at which time we inventory the product and store it here for you. On tournament day we will ice the product and distribute it with our red barrels on course or onto beverage carts for your volunteer drivers. We are happy to provide signage with sponsor logos or you are welcome to decorate the cart however you please.

At the end of the tournament we receive and inventory all product that was not consumed and prepare it for you to take home at the conclusion of the day. You are only charged the margin on product consumed by your players. We do not permit donated bottled, canned or keg beer in our banquet rooms or on the Patio during dinner or awards after golf. We are able to allow .75l bottles of wine to be opened and poured for our \$10.00 corkage fee
(corkage on 1.5l bottles is \$20.00.)

If you do choose to purchase product from Sycuan Resort your Tournament Pricing we appreciate your business and the pricing extended to your group is significantly lower than what the players may pay at our snack bars or beverage carts.

Pricing for On Course Beverages Hosted by Tournament

Bottled Water	\$2.00 (1.52++)
Canned Soft Drink	\$2.00 (1.54++)
Gatorade	\$3.00 (2.29++)
Domestic Beer	\$3.50 (2.67++)
Beringer Wines	\$5.00 (3.86++)

Margin Charges for Donated Beverage

Bottled Water	\$.85
Canned Soft Drink	\$1.05
Domestic Beer	\$1.89
Premium Beer	\$2.96

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

On Course Services

Sycuan Resort Steak Sandwich Station

Minimum of 100 players on field

Grilled New York Steak

Grilled and served on a Warm Ciabatta Roll with shredded lettuce & sliced cheddar cheese along with our very own spicy sandwich dressing

Bagged Sun Chips, Whole Fruit, House Baked Cookies

Full shotgun of 144 players \$13.00 per person

100 players \$14.50 per person

Taste of Mexico Station

Minimum of 100 players on field

Warm flour tortillas, Spicy Shredded Chicken, Seasoned Ground Beef, Refried Beans, Crispy Taquitos, Shredded lettuce, diced tomato, diced onions, Shredded cheddar cheese, salsa fresca, salsa verde, Guacamole, and sour cream.

Full shotgun of 144 players \$13.00 per person

100 players \$14.50 per person

Backyard Barbecue Station

Minimum of 100 players on field

Grilled Hamburgers & Bratwurst and sauerkraut
Hamburger & Large Hot Dog Buns
Lettuce Caps, Sliced Tomato, Sliced Onion,
Diced Onions, Pickle Relish, Catsup,
Mayonnaise, Yellow Mustard and Dijon Mustard
Giant Dill Pickles, Bagged Sun Chips, Grandmas' Cookies

Full shotgun of 144 players \$13.00 per person

100 players \$14.50 per person

Boxed Lunches

Classic

Choice of Turkey, Ham, Roast Beef or
Vegetarian Sandwich on Whole Grain Bread.
Served with Bagged Sun Chips, Quaker Fruit &
Granola Bar and Grandma's Cookies
\$8.95 per player

Ciabatta Sandwich

Choice of Turkey, Ham, Roast Beef or
Vegetarian Sandwich on a fresh Ciabatta roll.
Served with Bagged Sun Chips, Quaker Fruit &
Granola Bar and Grandma's Cookies
\$10.95 per player

Sub Sandwich

Sliced Turkey, Ham and Provolone Cheese on an 8" Submarine Roll
Served with Pasta Salad, Bagged Sun Chips, Quaker Fruit & Granola Bar and Grandma's Cookies
\$10.95 per player

Breakfast On the Go

Breakfast Burrito Station

Flour tortillas filled with scrambled eggs, diced ham, and chopped avocado. Served alongside salsa fresca and sour cream as well as hot Kona coffee & chilled orange juice.
\$7.95 per player

Breakfast Sandwich Station

Flaky croissant surrounds two fried eggs, crispy bacon strips and American cheese. Served with hot Kona coffee and chilled orange juice.
\$7.95 per player

TWENTY PERCENT SERVICE CHARGE AND 8.75% SALES TAX ADDED TO EACH FUNCTION

Food & Beverage Minimum Expenditures

A \$30.00 per seat per person pre-tax & service charge food and beverage minimum is required to waive room rental fees for four hours from 6:00am until 4:00pm.

A \$50.00 per seat per person pre-tax & service food and beverage minimum is required to waive room rental fees for four hours from 4:00pm until 11:00pm.

We do request a ten thousand dollar minimum food and beverage expenditure for prime Saturday evenings whether the event is hosted indoors or on our Garden Patio.

This food and beverage minimum is generated by the host's selections of appetizers, meal service, dessert, and beverages served at guest tables combined on one master bill and paid three days prior the function date.

Items such as LCD Projectors, Patio Heaters, Staging, Up Lights, Market Umbrellas, Specialty Linens, Raffle Drums, Pop Up Tents, Arches and Pillars are all contracted through outside vendors and we do require two weeks notice to secure such items on your behalf.

Additional charges will apply.

Hotel Groups

Many group coordinators choose to coordinate private dining areas for groups while others prefer the flexibility of allowing their participants to patronize our Café Grille or Lounge. We would like to take this opportunity to provide you with valuable information about these public dining venues located here at the Resort.

Parties of 6 - 12 guests can be accommodated in the Café & Grille. For a party of 6 or more, one check will be issued with an 18% gratuity and sales tax added to the final bill.

We do not accept any reservations on our Café & Grille Patio. We seat on a first come, first serve basis and only for tables of as many as four.

For all reservations, we ask that the entire party be present before being seated.

Parties of 12 - 24 will be accommodated in a private dining room at no additional charge. A limited menu will be created by our catering department and the host of the party. One check will be issued for the entire party with a 20% gratuity plus sales tax added to the master bill. We do require a minimum of 48 hours lead time on these reservations as well as a credit card on file for the minimum, non-refundable deposit of \$125.00, which will go towards your final bill.

Parties of 24-32 will also enjoy a private room at no additional charge. We do ask that entrees are pre-selected by your guests. The number of meals will be requested by our catering office 72 hours in advance. Our catering office will supply the requested number of place cards for your guests. For these groups of 24 or more a Banquet Facility Agreement is required to secure your reservation.

Transportation can also be arranged for guests who would like to dine in the Paipa's Oasis Buffet or Wachena Falls Café at the Casino. Feel free to ask our staff about these wonderful venues available just a short shuttle ride away!

Policies & Guidelines

Thank you for selecting Sycuan Resort for your upcoming event. The following pages will address many of the questions you may have concerning the planning of your function. Our catering department can be contacted at (619) 219 6077 or through our web site, www.sycuanresort.com, to address any further questions or concerns. We are at your service!

ROOM AVAILABILITY

Banquet space is determined based upon the number of guests and set up requirements. If a change from the contracted set up is required on the day of the event an additional charge will apply. **Functions in the Club House Patio area or in one of our suites are subject to an additional \$4.00 per person charge, and \$4.00 per person at the lodge pool.** Due to time required for our staff to prepare the room properly for your function rooms are available to you, your hired professionals, and your guests only for the times specified in your contract. Arrangements must be made in advance to have access to the room before your designated time (usually 90 minutes prior to function start time.) Additional rental charges will apply. Dance Floor Rental \$325.00. **Sycuan Resort reserves the right to reassign banquet facilities as deemed necessary by management.**

MENU

Please select one entrée from our banquet menus for your group. We must have your menu selection sixty days prior to your function. Your menu selection may be limited without that advance notice. We understand that some of your guests have special dietary requirements and a vegetarian entrée may be requested with five business days advance notice. Vegetarian meals will be charged at the same price as the selected entrée. Banquet and Dining Room charges are subject to change without prior notification. **No food or beverage may be removed from your appointed banquet space at the conclusion of your function.** Additional room rental is \$75.00 per half hour until 11:00pm. Our facility ends functions at 11:00pm but can make special arrangements until midnight. Rental from 11:00pm until midnight is \$950.00. Your service bar will maintain a 10:30pm “last call” and bar services will not be made available in this final 11:00pm until midnight hour. **Our 20% service charge and 8.75% county sales tax are added to the food and beverage minimum.**

OUTSIDE FOOD & BEVERAGE

Sycuan Resort is a full service facility and as such **NO OUTSIDE CATERING IS ALLOWED HERE ON PROPERTY.** Due to public health regulations and Sycuan Resort’s policy, the patron (nor any of the guests) may not bring any food or beverage on premise without prior approval from Sycuan Resort’s management. Our corkage fee is \$10.00 per .75L bottle, \$20.00 per 1.5L bottle. Our cake cutting fee is \$1.25 per person. Sycuan Resort reserves the right to apply a service charge to any items ordered for your function.

HOTEL ROOMS

If you anticipate your guests requiring sleeping rooms on the evening of your event please be in touch with the lodge regarding price and availability prior to contracting a date with the catering office. A Food & Beverage reservation does not guarantee lodge space. Packages that include a lodge room must also be booked with time to hold the complimentary suite included with the package (typically eleven months in advance.)

GUARANTEE NUMBER

During the initial planning of your event we request an estimated number of guests expected. A final guarantee is required five business days before the function. This count is not subject to reduction.

You will be financially responsible for 100% of your guarantee or the actual number of guests served, whichever number is greater. If a guarantee is not provided five business days in advance your last estimate will be used as the guarantee number. Sycuan Resort will be prepared for five percent over that final guarantee. Any additional meals, tables, or chairs requested or served over that amount will be billed at 150% of the contracted entrée price.

DECORATIONS

We ask that Sycuan Resort's furniture and décor be kept in its place and that no decorations be affixed to any walls or structures without the expressed, specific approval of the Director of Sales. Any special room arrangements must be discussed in advance. All candles must be contained. No open flames props or centerpieces are permitted on property. This includes the use of any sparklers or other such items. *Absolutely no glitter, rice, confetti, feathers, sand or similar decorative items may be used on property. A \$250.00 service charge will be applied to the master bill should the patron or his agents not comply with this policy.*

ENTERTAINMENT

Some restrictions are required in the set up of equipment and sound level of entertainment in our banquet facilities. Sycuan Resort reserves the right to regulate the level of the music deemed appropriate during your function as well as the placement of instruments and equipment. If volume becomes a problem at any time during your event, Sycuan Resort reserves the right to end your function. Full charges will still apply. Dance Floor Rental \$325.00.

LINEN

Sycuan Resort is happy to provide complimentary white linen tablecloths and napkins in white, red, forest green, and burgundy. A wide assortment of other colors is available upon request for an additional charge (\$6.95-\$14.95 for cloths and \$0.95 for napkins.) Please order these specialty linens, minimum two weeks in advance.

SERVICE BAR

There is a \$125.00 service fee for bar/bartender service for any private clubhouse room. If bar sales reach \$400.00 this fee is waived. This \$400.00 can be accumulated through bar beverages only and does not include champagne poured for guests or wine poured with dinner. The service bar can be “hosted” with the total cost of beverages received by guests added to the master bill, or “no host” allowing your guests to purchase beverages on their own. Sycuan Resort management reserves the right to require a private service bar in your private banquet facility with one hundred guests or more. You will not be charged for this service. Bar hours are reserved in the same time block as your function with “last call” sales commencing thirty minutes prior to contracted end time. A private service bar can be arranged in a hotel suite provided that all beverage ingredients are provided by Sycuan Resort and the beverages are hosted by the client. Cash and carry bar service is not available in hotel suites or rooms.

In accordance with California State Laws **no minor (under the age of 21) shall be served alcoholic beverage.** In the event that minors will be in attendance at any function where alcohol is being served, Sycuan Resort shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

YOUNG GUESTS

While we do not offer a children’s menu from our catering menus or in our private dining rooms, we do offer an entrée price for our any one of our Reception Packages as well as split meals for smaller children. Please advise our catering staff of any high chairs you may require for your function.

PAYMENT

A deposit of \$500.00 is required to establish your reservation, (\$1000.00 for both Wedding Ceremony and Reception,) and a contract will be generated upon receipt of that deposit. Any and all deposits paid to Sycuan Resort are not refundable at any time, for any function. All functions are subject to one master bill. **Individual checks/billing are not available.** Fifty percent (50%) of the estimated balance is to be paid in a second installment sixty (60) days before the event or the event is subject to cancellation. Sycuan Catering staff members have the right to change venue selection at this time based upon the estimated guarantee. Final Payment (in full, based upon your guarantee) is due 72 hours prior to your function. Any additional charges will be addressed at the end of the function. All food, beverage, and rental charges are subject to a service charge and the 8.75% county sales tax. The service charge is also taxable according to the California State Board of Equalization. Room rental fees are also taxable whether food or beverage is ordered or not.

OUTDOOR EVENTS

Should weather conditions become inclement for your outdoor function our staff will do our very best to make indoor arrangements. We cannot, however, guarantee a weather back up.

DRESS CODE

Sycuan Resort does employ a dress code. Please make your guests and vendors aware of this requirement. No tank tops, short shorts, or cut offs are permitted anywhere on property.

LIABILITY FOR DAMAGES is assumed by the client. The patron agrees to reimburse Sycuan Resort for any and all damages to the premises and other portions of the building, including fixtures, furnishings, and appurtenances. The patron agrees to leave the premises at the end of the event in the order and condition they were delivered (normal wear and tear expected). Sycuan Resort is not responsible and shall not be held liable for any damages or loss to vehicles, articles of clothing or other personal property of the client and/or guests. Sycuan Resort reserves the right to charge a \$250.00-\$500.00 security deposit which will be held and returned if no damages are incurred.

INDEMNIFICATION - The client agrees to indemnify and hold harmless Sycuan Resort, its officers, directors and employees from and against any claims and expenses, including reasonable attorney fees, arising out of or in connection with licensee's use of the golf course, clubhouse, banquet facilities, lodging facilities and golf carts before, during and after the event. Injuries to the person or property of individuals competing in, associated with, or attending the event, including any claims by additional parties based upon infringement of the rights of others, will also be included in this indemnification.