

Shadow Hills Country Club

Ballroom Fee Schedule for Weddings & Wedding Receptions Only

<i>Member.....</i>	<i>\$750.00</i>
<i>Member-Sponsored.....</i>	<i>\$1200.00</i>
<i>Non-Member.....</i>	<i>\$1500.00</i>

Ballroom Fee Includes:

*Tables & Chairs - Linens (Table Covers, Napkins, Table Skirting on Service Tables)
Glassware & Flatware - Service Personnel - Cake Attendant - Room Set-Up -
Room Breakdown and Clean-Up*

<i>Wedding Ceremony Set-Up Fee.....</i>	<i>\$500.00</i>
<i>Food Minimum Required.....</i>	<i>\$2,000.00</i>
<i>Private Bar Set-Up (Host or No-Host).....</i>	<i>\$75.00</i>

Wine - House Selections

<i>Cabernet Sauvignon, Merlot, Chardonnay, Riesling, White Zinfandel</i>	<i>\$18.00 / Btl</i>
<i>Champagne</i>	<i>\$15.00 / Btl</i>
<i>Sparkling Cider.</i>	<i>\$7.50 / Btl</i>
<i>Champagne Punch (serves approx. 75).</i>	<i>\$100.00</i>
<i>Non-Alcoholic Fruit Punch (serves approx. 75).</i>	<i>\$50.00</i>

Beer

<i>Domestic Keg.....</i>	<i>\$260.00</i>
<i>Domestic Pony Keg.....</i>	<i>\$140.00</i>
<i>Import or Micro Brew Keg.</i>	<i>\$380.00</i>
<i>Import or Micro Brew Pony Keg.....</i>	<i>\$200.00</i>

Other

<i>Coffee Service.</i>	<i>\$15.00 / Gal</i>
<i>Chocolate Fountain</i>	<i>\$350.00</i>

*All food and beverage must be purchased from Shadow Hills Country Club.
All prices and terms are subject to change*

Shadow Hills Country Club

Ballroom Fee Schedule for All Other Special Events

Set-Up Fee for Meal Functions

Member Function.....	Waived
To 100 people.	\$100.00
101-150 people.....	\$150.00
151-200 people.....	\$200.00

Other Set-Up Fees

Bar Set-Up Fee (Host or No-Host).	\$75.00
Beverage Cart Set-Up Fee.	\$50.00

Wine - House Selections

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Champagne	\$15.00 / Btl
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Import or Micro Brew Keg.	\$380.00
Import or Micro Brew Pony Keg.....	\$200.00

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DINNER MENU

BEEF

Prime Rib Au Jus 10 oz	Market Price
Prime Rib of Beef 8 oz	Market Price
Top Sirloin 8 oz	\$18.95
New York Steak 10 oz	\$25.95

FISH

Grilled Halibut with pesto butter	\$22.95
Parmesan Halibut.	\$22.95
Baked Salmon Fillet	\$20.95
Basa Fillet Provencal (Tomato, Capers Onion Olives and lemon)	\$18.95

PORK

Baked Gourmet Ham with Honey Dijon Glaze	\$17.95
Tandori Baby Back Pork Ribs.	\$19.95
Roast Pork Loin.	\$18.95

CHICKEN

Baked Chicken with Lemon and Rosemary	\$17.95
Chicken Cordon Bleu	\$17.95
Chicken Parmesan	\$17.95
Teriyaki Chicken	\$17.95

COMBINATIONS

Teriyaki Chicken, 4 oz, and Grilled Salmon, 4 oz	\$19.95
Pork Loin chop and Grilled Chicken.	\$19.95
Steak and Scampi	\$24.95

*All dinners served with salad, chefs choice vegetable and your choice of one:
Baked Potato, Roasted Red Potatoes, Garlic Mashed Potatoes or Rice Pilaf.*

DESSERTS

Specialty Cakes.	\$3.00
Assorted Cheesecakes.	\$3.50

*An 18% service charge will be added to all food totals.
Prices subject to change.*

HOT HORS D'OEUVRES SELECTION

(Minimum of 3 Dozen Per Item)

Sesame Chicken Tenderloins

\$14.00 per Dozen

Crab Cakes

\$19.00 per Dozen

Shrimp & Corn Fritters

\$10.00 per Dozen

Mini Quiche Bites

\$13.50 per Dozen

Jamaican Jerk Spiced Chicken Wings

\$10.00 per Dozen

Meatballs

(Swedish, Italian or Barbeque)

\$9.00 per Dozen

Tandori Skewers (Chicken or Beef)

\$11.00 per Dozen

Baked Brie (w/assorted Crackers)

\$75.00 (Serves 50-75 People)

Deep Fried Pita Chips w/Artichoke Parmesan Dip

\$50.00 (Serves 50 People)

CARVING STATION

Carved in the Room and Served with Rolls and Condiments

Prime Rib	Market Price
Beef Tri-Tip.	\$450.00
Roasted Turkey.	\$250.00
Honey Baked Ham.....	\$250.00
Rosemary Pork Tenderloin.....	\$300.00
Roast Leg of Lamb.....	\$450.00

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COLD HORS D'OEUVRES SELECTION

Deviled Shrimp in Filo Cups

\$10.00 per Dozen

Deviled Eggs

\$9.00 per Dozen

Asparagus & Ham Wraps

\$9.50 per Dozen

Sushi Rolls

\$10.00 per Dozen

Greek Dolmas

(Rice seasoned with Mint and Dill wrapped in Grape Leaves)

\$8.00 per Dozen

Artichoke & Tomato on Grilled Foccachia Bread

\$10.00 per Dozen

Assorted Pinwheel Wraps

\$10.00 per Dozen

Fresh Fruit Tray (Large 100 Ppl.)	\$150.00
Fresh Fruit Tray (Small 50 Ppl.)	\$75.00
Assorted Vegetable Tray with Dip (Large 100 Ppl.)	\$175.00
Assorted Vegetable Tray with Dip (Small 50 Ppl.)	\$85.00
Imported Cheese Tray with Crackers (100 Ppl.)	\$200.00
Domestic Cheese Tray with Crackers (Large 100 Ppl.)	\$175.00
Domestic Cheese Tray with Crackers (Small 50 Ppl.)	\$85.00
Anti-Pasta Tray with Vegetables (100 Ppl.)	\$225.00
Assorted Cold Cuts (Sandwich Tray (100 Ppl.)	\$350.00
Served with assorted bread and condiments	
Sliced Cheese Tray (100 Ppl.)	\$150.00

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DINNER BUFFET

Choice of one Carved Entree

Beef Brisket

Marinated Beef Tri-Tip

Honey Baked Ham

Roasted Breast of Turkey

Rosemary Pork Loin

\$21.95 per person

Roasted Whole Tenderloin of Beef

Roasted Leg of Lamb

\$24.95 per person

Slow Roasted Prime Rib of Beef

New York Strip Loin

\$27.95 per person

Second Entree: Choice of One

Chicken Cordon Bleu' * Stuffed Chicken Breast * Baked Chicken
Cedar Plank Salmon * Seafood Pasta * Halibut Parmesan *
Beef Short Ribs * Egg Plant Parmesan
Lasagna (Vegetable or Meat) * Vegetarian Entree Selection*

All Buffet Dinners include Choice of a Second Entree
Potato or Rice, Fresh Vegetable, Three Salads,
Assorted Rolls, Butter, Coffee or Tea.

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DINNER BUFFET OPTIONS

Buffet Salads: Choice of Three

Fresh Green Salad with Dressings
Caesar Salad
American Potato Salad
Thai Chicken and Pasta Salad with Peanut Dressing
Asian Chicken Salad
Grilled Vegetable and Pasta Salad
Anti Pasta Salad
Fresh Seasonal Fruit Salad
Waldorf Salad
Spinach Salad with Bacon, Bleu Cheese, Egg & Pistachios
Romaine and Apples with Candied Walnuts and Bleu' Cheese
Spinach and Romaine Salad with Toasted Pine Nuts and Feta Cheese
Broccoli Salad with Wasabi Dressing
Southwest Chicken Romaine Salad with Chipotle Ranch Dressing
Spinach Romaine Pistachio Salad with Honey Mustard Dressing
Chicken Nacho Salad with Honey Lime Dressing

Starch Side Dishes: Choice of One

Roasted Red Potatoes
Potatoes Au'gratin
Garlic Mashed
Twice Baked (Maximum 50)
Blended Rice Pilaf

Fresh Vegetable Side Dishes: Choice of One

Fresh Seasonal Mixed Vegetables
Broccoli Au'gratin
Glazed Carrots
Fresh Vegetable Platter with Dip

Desserts:

Specialty Cakes
\$2.50

Assorted Cheesecakes
\$3.75

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LUNCH MENU

Braised Short Ribs

\$12.00

Petite Top Sirloin Steak

\$15.00

Steak Sandwich

\$15.00

Halibut Parmesan

\$12.50

Baked Salmon

\$12.50

Teriyaki Chicken Breast

\$9.50

Chicken Cordon Bleu'

\$9.50

Meatloaf Sandwich

\$10.50

French Dip Sandwich

\$8.50

Deli Sandwich

\$7.50

Shadow Burger

\$7.50

*All Entrees served with Fresh Tossed Salad and Choice of:
Rice Pilaf, Red Potatoes, Fresh Fruit,
French Fries, Cottage Cheese or Cole Slaw.*

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Prices subject to change.*

LUNCH BUFFET MENU

(Minimum of 25 people required)

Choice of one carved entree:

Marinate Tri-Tip Sirloin
Honey Baked Ham
Roasted Breast of Turkey
Rosemary Pork Tenderloin

Choice of one second entree:

Herb Baked Chicken
Lasagna (Vegetable or Meat)
Chicken & Vegetable Stir-Fry
Breaded Basa
Chicken Cordon Bleu'

Choice of one starch side dish:

Roasted Red Potatoes
Potatoes Au'gratin
Garlic Mashed
Blended Rice Pilaf

Choice of one vegetable side dish:

Fresh seasonal mixed vegetables
Roasted Cauliflower and Red Onion with Rosemary
Glazed Carrots with Mint
Fresh Vegetable Platter with Ranch Dip

Choice of two buffet salads:

Fresh Tossed Greens with Dressings
Caesar Salad
Grilled Vegetable and Pasta Salad
Peanut Cole Slaw
American Potato Salad
Fresh Seasonal Fruit

Rolls and butter

\$16.95 per person

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Prices subject to change*

SPECIALTY MENUS

Breakfast Buffet **\$12.00 per person**

Scrambled Eggs
Bacon & Sausage Links
Home Fries
Fresh Seasonal Fruit
Assorted Danish and Muffins or Biscuits
Fruit Juice
Coffee and Tea

BBQ Buffet **\$12.50 per person**

Hamburgers and Chicken
Tossed Green Salad
Fresh Seasonal Fruit Salad
American Potato Salad
Chips
Condiments
Cookies or Brownies

Box Lunches **\$10.00 per person**

Assorted Sandwiches
Turkey, Roast Beef, Ham
Chips, Cookies, Fruit

*A 18% service charge will be added to all food totals.
Prices subject to change*