

PICO RIVERA

GOLF CLUB

- EST. 1965 -

The simple elegance of Pico Rivera Golf Club will provide a perfect setting for any affair. Whether your event is Formal or casual, Pico Rivera offers the ideal atmosphere. Accommodations for wedding ceremonies, receptions, tournaments, charitable events, corporate meetings, luncheons and other special occasions are available.

From the dining room and out door patio, guests have a panoramic view of the majestic San Gabriel Mountains, golf course, lake's and beautiful green fairways.

*When an occasion demands nothing but the best,
come to Pico Rivera Golf Club
and experience traditional style and elegance.*

Hors D'Oeuvres

We recommend serving selections from our hors d'oeuvres menu during the reception hour prior to dinner. Two to Four pieces for each person are usually sufficient.

Hot Selections

Prices based on 100 pieces

Mini Beef Taquitos	\$150.00	Cajun Chicken Drumettes	\$150.00
Meatball Marinara	\$150.00	Quesadilla Triangles	\$150.00
Swedish Meatballs	\$150.00	Mini Fries Shrimp	\$150.00
Vegetable Egg Roll	\$150.00	Bacon Wrapped Scallops	\$185.00
Teriyaki Beef Skewers	\$180.00	Coconut Chicken Strips	\$180.00
Stuffed Mushroom with Dungeness crab meat or Italian sausage and cheese	\$180.00	Sesame Chicken Strips With teriyaki ginger dipping sauce	\$180.00
TRI-Color Tortilla Chips with Pico de Gallo	\$95.00	Beef Satay Served with peanut sauce	\$180.00
Guacamole Bowl	\$55.00	Chicken Satay Served with peanut sauce	\$180.00
Jalapeno Poppers Stuffed with cream cheese	\$165.00	Fried Mozzarella Sticks With marinara sauce	\$150.00

Cold Selections

Assorted Cheese and Crackers	\$165.00
Assorted Finger Sandwiches	\$165.00
Assorted Vegetables with House Dip	\$185.00
Assorted Fresh Seasonal Fruit tray	\$185.00
Shrimp Ceviche with tortilla chips and crackers	\$250.00

All prices are subject to a 18 % service charge and current sales tax

Reception Packages

Silver Reception Package

Seasonal sliced fruit tray
Unlimited lemonade throughout your reception
Champagne & sparkling cider for toast
Cake cutting & serving
Choice of floor length table linens in a variety of colors
Choice of house napkin in a variety of colors
Elegant table skirting
White chiavari chairs with white cushion
Dance floor
Complete Set-up & Clean-up of Reception
Complimentary self- parking
Uniformed security, captain & servers
Five hours for use of room and patio for dinner (four hours for lunch)

Additional \$16.00 per person

Gold Reception Package

Seasonal sliced fruit tray
Selection of one cold Hors D'oeuvre
Selection of one hot Hors D'oeuvre
Unlimited lemonade throughout the reception
Champagne & sparkling cider for toast
Cake cutting & serving
Choice of floor length table linens in a variety of colors
Choice of house napkin in a variety of colors
Elegant table skirting
White chiavari chairs with white cushion
Dance floor
Complete Set-up & Clean-up of Reception
Complimentary self- parking
Uniformed security, captain & server
Five hours for use of room and patio for dinner (four hours for lunch)
First hour of reception hosted soda, draft beer and house wine

Additional \$26.00 per person

Chef Specialties Stations

All the following are served with a choice of House Salad Bar or Caesar Salad and fresh Rolls,
Coffee & Iced Tea Station

CHEF'S CARVING STATION

Roast prime rib of beef aujus,
Roast breast of turkey, honey baked ham
Choice of potato, rice and fresh vegetables

Choice of two: \$26.95 per person
Choice of three: \$31.95 per person

ITALIAN STATION

Sunrise Chicken Pasta, Chicken Alfredo, Spaghetti with meatballs,
Penne Pasta with marinara meat sauce, Bow-Tie shrimp with Alfredo sauce
Vegetable or beef lasagna,

Choice of two: \$18.95 per person
Choice of three: \$22.95 per person

MEXICAN STATION

chicken fajitas, beef fajitas,
chicken soft tacos, beef soft tacos, Chili Verde with tortilla chips,
cheese enchiladas, potato enchiladas
served with refried beans and Spanish rice

Choice of two: \$18.95 per person
Choice of three: \$22.95 per person

TEXAS BBQ STATION

Seasoned Tri Tip, BBQ Chicken, Baby Back Ribs
Served with Baked beans, corn on cob and fresh rolls

Choice of two: \$23.95 per person
Choice of three: \$29.95 per person

All prices are subject to a 18% service charge and current sales tax

Cold and Hot Buffets

COLD CUT BUFFET:

Sliced cold meat and cheese platters with Roast Beef, Ham, Turkey, Corned Beef, American and Swiss cheese, Sandwich rolls and condiments and your choice of three cold accompaniments from the following:

Macaroni Salad	Pasta Salad
Mixed Green Salad Bar	Greek Salad
Country Red Potato Salad	Marinated Mushroom Salad
Creamy Cole Slaw	Asian Salad
Ambrosia Salad	Caesar Salad

Lunch \$14.50 Dinner \$17.50

CHOICE OF HOT BUFFET:

Each entrée includes choice of rice, potato and vegetable medley, fresh baked rolls, served with your choice of two salads from the cold cut buffet and a Coffee and Iced Tea Station.

CHICKEN MARSALA
TEQUILLA LIME CHICKEN
LEMON HERB CHICKEN
SUNRISE CHICKEN
CHICKEN PICATTA
JALAPENO CHICKEN TERIYAKI
MARINATED OVEN ROASTED TRI-TIP (CARVED)
ROAST BREAST OF TURKEY WITH GRAVEY (CARVED)
HONEY BAKED HAM (CARVED))
ATLANTIC SALMON
BAKED HALIBUT

Lunch \$18.95 \$22.95 \$26.95 Dinner \$23.95 \$27.95 \$31.95
(Choice of one, two or three items determines price)

All prices are subject to a 18% service charge and current sales tax

Served Entrees

The following entrees are served with our house salad or Caesar salad, choice of rice or potatoes, seasonal fresh vegetables, fresh rolls and coffee and iced tea station

BONELESS BREAST OF CHICKEN

Served with your choice of one of the following sauces:
Marsala, BBQ, Jalapeno Teriyaki, Sunrise, Lemon Herb, Tequilla Lime
Lunch \$18.95 Dinner \$23.95

CHICKEN CORDON BLEU

With ham and Swiss cheese
Lunch \$19.95 Dinner \$24.95

MACADAMIA NUT CRUSTED ORANGE ROUGHY

Sautéed to perfection and served with a lime-chive beurre-blanc sauce
Lunch \$21.95 Dinner \$26.95

PRIME RIB OF BEEF AU JUS

Slow roasted served with creamed horseradish
Lunch \$21.95 Dinner \$26.95

NEW YORK STEAK

Char-broiled and smothered with fresh sautéed mushrooms topped with a light peppercorn sauce
Lunch \$21.95 Dinner \$26.95

BAKED HALIBUT OR ATLANTIC SALMON en VERMOUTH

Fresh halibut steak or salmon served in a delicate white wine dill sauce
Lunch \$20.95 Dinner \$25.95

FILET MIGNON AND CHICKEN TOURNEDOS

Petit filet mignon with choice of sauce and chicken breast marsala
Lunch \$23.95 Dinner \$28.95

VEGETARIAN DISHES

Lunch - \$18.95 Dinner - \$23.95

Choice of

SUNRISE VEGETABLE PASTA or **VEGETABLE ALFREDO**

Side dish choices...

Creamy Mashed Potatoes, Roasted Baby Red Potatoes, Garlic mashed potatoes, Scalloped Potatoes
Rice Pilaf, Garden Rice, Steamed White Rice, Spanish Rice

Information

DEPOSIT

A deposit of \$500.00 is required for events scheduled from Monday through Thursday. Events scheduled on Friday, Saturday or Sunday requires a \$1000.00 deposit. For Friday, Saturday and Sunday in the month of December the deposit of \$1000.00 applies. The balance and final count are due 10 days prior to the event.

CANCELLATION

If cancellation occurs within seven (7) days of the scheduled event, you will be responsible for all planning charges incurred for the event. If cancellation occurs at any time, there is a forfeiture of your deposit. If another reservation date is requested, your deposit is nontransferable unless the reserved room and date can be re-booked .

MENU PLANNING

We offer a wide variety of entrees in various price ranges. While we make every effort to anticipate your needs, please fill free to make suggestions or special requests. You may select your menu ninety days (90) in advance; prices will be guaranteed on the day your deposit is submitted. Further, we will setup for 5% over your guarantee; however, in the event that fewer people attend, you will be charged for the guaranteed number. Final guarantee of guests must be made 10 days in advance.

SECURITY

Pico Rivera Golf Club will not assume responsibility for damages or lost articles left in the clubhouse prior to or following the event. Security fees are \$250.00 per event.

OUTSIDE FOOD & BEVERAGES

Due to Health Department and Alcoholic Beverage Control Laws and Regulations, all food and beverage products must be prepared and served by the Club Staff. Food and Beverages cannot be brought in by anyone other than the Club Staff, and remains the property of the club and may not be removed from the premises

CAKES

There will be a \$1.50 per person cake cutting fee.

BEVERAGE / BARTENDER

The charge for a in room private bartender is \$150.00.

ROOMCHARGE / DANCE FLOOR CHARGE

\$300.00 per hour. Dance Floor usage fee \$150.00

ROOM CHARGE IF BRINGING IN OWN FOOD

\$500.00 PER HOUR

CLEAN UP FEE

\$250.00

DECORATIONS

No confetti, bubbles, rice, glitter or grains may be thrown on the premise or grounds of Pico Rivera Golf Club. It is not permitted to affix anything to the walls, floors, ceiling, fixtures, furnishings or any other property. All decorations must be removed at the conclusion of the event.

LINEN

White linen is available with white skirting for gift table, head table, buffet and registration tables.

RENTALS

If you wish to enhance your special event, we can provide rental arches, candelabras, risers and various other amenities. Please ask our catering staff.

HOURS OF EVENT

The room usage covers a Four (4) hour period for Luncheon functions and a Five (5) hour period for Dinner functions. Additional hours can be purchased for \$300.00 per hour. Vendors are permitted access to the room 2 hours prior to event.

Children's Menu

All entrée are served with French Fries and Fruit:

All Beef Hot Dog
Hamburger
Chicken Strips
Macaroni & Cheese

\$12.95 each

(Available for kids 12 and under)

Ceremony Package:

Our lakeside setting is perfect for your special ceremony with breathtaking views of the majestic San Gabriel Mountains, the golf course and surrounding lakes on the ninth green.

Lake Front Package:

This site is on grass next to the lake, with fountains on the Golf Course.
Includes white ceremony chairs, a beautiful arbor, ceremony rehearsal and one hour ceremony time
\$700.00