

BANQUETS



SINGING HILLS
GOLF CLUB AT SYCUAN

3007 Dehesa Road / El Cajon, CA 92019 / 800.457.5568

SingingHillsGolfClub.com

Hello!

Thank you for considering Singing Hills Golf Club at Sycuan for your banquet.

Please contact us should you have any questions.

Singing Hills Golf Club at Sycuan
Group Sales
619.219.6080
Sales@SingingHillsGolfClub.com

PHOTO GALLERY

Please scan the QR Codes to view photos of past events

Singing Hills Golf Club



Wedding Wire



The Knot



F.A.Q.'s

Is there a fee to rent the space?

You must meet the food and beverage minimum (which must be met before tax and service charge), once the F&B minimum is met, then the Room Rental Fee is waived. Note: additional fees like AV, private bartender, dance floor, and cash bars do not go towards meeting the F&B minimum. F&B minimum depends on the day of the week, time of day, time of the year, and event space selected - see Sales Manager for a quote and to check availability.

Can I just pay a rental fee to have the event space and bring in my own food?

No, all food and beverages must be provided through Singing Hills. We make exceptions for: outside wine/champagne (our corkage fee is currently \$20++ per bottle), and outside dessert (our fee is currently \$2.25++ per person).

What are your blackout dates?

We do not take any private catering events on the following holidays: New Year's Eve, New Year's Day, Easter, Mother's Day, Thanksgiving, and Christmas Day.

What's the latest I can hold my event?

11pm

How early can I arrive to set up décor for my event?

We guarantee access 90 minutes prior to your event start time. We may be able extend early access on a case by case basis and depending on our event schedule.

How long do I get the event space for?

Day-time events are permitted 3 hours and evening events are permitted 4 hours. Weddings are allotted 5 hours for reception. Additional time may be purchased at \$250+ per hour.

What is included? Can I bring my own vendors?

Singing Hills will provide tables, chairs, linen, food, drinks/alcohol, staff, and tableware (plates, cups, silverware and napkins). Our clients are responsible for any décor such as photos or florals. Confetti and glitter are not permitted. Singing Hills does not provide any coordination services - you are welcome to hire your own vendors such a florist or DJ.

Can I come and see the space in person?

Tours with a Sales Manager are available by appointment in advance. You are also welcome to stop by the property and see the space for a self-guided tour.

Do you honor any discounts?

We are honored to extend Military Discounts for an event that is specifically associated with a ship, aircraft carrier or command (Valid Tax Exempt documentation required). Unfortunately, we do not honor Golf Member or Sycuan Casino Player discounts for group events.

Can I set up a block of hotel rooms?

Hotel guest rooms are available at our sister-property, Sycuan Casino, which is just 3 miles up the road from Singing Hills Golf Course. We are happy to arrange complimentary transportation between the two properties for your function. Room blocks have a minimum requirement of 10 rooms, in which we can offer a 15% discount on rates with a signed contract.

**Note: Sycuan Casino is strictly ages 21 and up.*

Pricing is subject to 20% service charge and 8.25% tax and subject to change without a signed estimate on file. Banquet facilities are available until 11:00pm. Hours of availability based upon event calendar."

PLATED BREAKFASTS

All plated breakfasts served with a beverage station including coffee, decaf coffee, hot tea, water, and orange juice. Condiments include ketchup, tabasco, salt, and pepper.

Select two options for your guests to choose as they RSVP. Place cards required for each guest stating their entrée preference.

Groups of fewer than 20 people will be charged a \$125 service fee.

Scrambled Eggs and Chives 17

choice of bacon or sausage, scrambled eggs, country potatoes with peppers and onions

French Toast and Eggs 17

cinnamon french toast, whipped butter, maple syrup, scrambled eggs, choice of bacon, sausage, or fresh fruit

Healthy Scramble 17

chicken, egg white, kale, tomato, feta and avocado scramble, choice of country potatoes or fresh fruit

Vegan Delight 17

tofu, mushroom, tomato, and avocado scramble, grilled sourdough bread

South of the Border 19

scrambled eggs, carne asada, refried beans, guacamole, pico de gallo, queso fresco, flour tortillas, salsa

BREAKFAST BUFFETS

60 minutes of service time. All breakfast buffets served with a beverage station including coffee, decaf coffee, hot tea, water, and orange juice. Condiments include ketchup, tabasco, salt, and pepper.

Groups of fewer than 40 people will be charged a \$125 set up fee.

Continental Breakfast 17

- muffins, croissants, and danish display
- fruit platter
- hard boiled eggs
- cinnamon oats with brown sugar, butter, cream, and raisins, or yogurt parfait

South of the Border 19

- machaca with eggs, refried beans
- breakfast potatoes with peppers and onions
- guacamole, sour cream, pico de gallo, salsa roja, flour tortillas

Classic American Breakfast 19

- choice of pancakes or french toast
- whipped butter, maple syrup
- scrambled eggs
- choice of ham, bacon, or sausage (select 2 proteins +\$4)
- house breakfast potatoes
- fruit platter
- pastry display

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**BRUNCH ACTION STATIONS
AND ENHANCEMENTS**

60 minutes of service time.

*Groups of fewer than 40 people will be charged
a \$125 set up fee.*

Carved Turkey Station 15

cranberry relish, orange aioli, light gravy, artisan
rolls, butter

Chef Attended Omelet Station 29

ham, bacon, chicken, scallions, peppers, tomatoes,
mushrooms, spinach, sun dried tomatoes, cheddar,
jack, feta cheese

Prime Rib Brunch Station 35

horseradish cream, au jus, chimichurri,
artisan rolls, butter

**BREAKFAST AND BRUNCH
ADD ON SELECTIONS**

Scrambled Eggs with Chives	4
Breakfast Sausage	4
Pancakes	4
House Breakfast Potatoes	4
Coffee Station	4
Biscuits and Gravy	5
Bacon	5
Ham	5
Fruit Display	5
Juice - select one	5
<i>selection of apple, tomato, or grapefruit</i>	
Cookies and Brownies	5
French Toast	6
Yogurt Parfait	6
Cucumber & Pea Sprout Salad	6
<i>tomatoes, feta cheese, pepitas, sage honey vinaigrette</i>	
Baby Kale Salad	6.5
<i>shaved fennel, roasted carrots, radicchio, feta cheese, pistachio crumble, meyer lemon vinaigrette, pomegranate molasses</i>	
Pastry Selection	7
Black Forest Eggs Benedict	10
Jumbo Shrimp Platter	11
<i>cocktail sauce, remoulade</i>	
Build Your Own Bloody Mary Bar 2hrs	26
Build Your Own Mimosa Bar 2hrs	26

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GRAB AND GO BREAKFAST

60 minutes of service time. Grab and go requires an additional \$125 attendant fee. Includes coffee, decaf coffee, hot tea, water and orange juice. Choice of one.

Breakfast Burritos 12

scrambled egg, bacon, potato, cheddar cheese, sour cream, and salsa

Vegetarian Breakfast Burrito 12

scrambled egg, pepper, onion, potato, cheddar cheese, flour tortilla, salsa, and sour cream

Croissant Sandwich 12

bacon, over hard egg, cheddar cheese, and aioli

Breakfast Flatbread 12

chorizo scrambled egg, pico de gallo, pepper jack cheese, chipotle mayo, salsa

English Muffin Sandwich 12

sausage, over hard egg, american cheese, aioli

Machaca Burrito 14

scrambled egg, slow roasted machaca beef, pepper, onion, jack cheese, avocado, salsa, and sour cream

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PLATED COLD LUNCHEON ENTREES

Choice of two. All plated lunches served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade.

Dessert includes a choice of cookie, brownies or cheesecake bites.

Groups of fewer than 20 will be charged a \$125 set up fee.

Classic Caesar Salad 14

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

chicken 19 | salmon 24 | steak 27

Harvest Salad 15

baby kale, apples, walnuts, blue cheese, quinoa grains, local honey vinaigrette

chicken 20 | salmon 25 | steak 28

Turkey Club Wrap 17

turkey, bacon, avocado, lettuce, tomato, buttermilk ranch dressing, in a sundried tomato wrap

The Green Wrap 17

pesto chicken salad, pea sprouts, feta cheese, spinach, and avocado, in a spinach wrap

Salad and Half Sandwich 18

Choice of two - turkey, tuna, ham, roast beef, bacon

Choice of one - whole wheat bread or croissant served with lettuce, tomato, onion, pea sprouts, pickle, and a side house salad with a choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Sycuan Chipotle Sandwich

choice of grilled chicken breast 19 | steak 25

ciabatta roll, cheddar cheese, lettuce, tomato, onion, chipotle aioli

served with choice of caesar or house mixed greens with choice of ranch, italian, lemon vinaigrette, or balsamic dressing

California Cobb Salad 20

field greens, turkey, bacon, hardboiled egg, tomato, blue cheese, avocado, house ranch dressing

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PLATED HOT LUNCH ENTREES

All plated lunches served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade.

Includes artisan rolls and butter, choice of mixed greens or caesar salad, choice of two entrees, and choice of one desert.

Place cards required for each guest stating their entrée preference.

Poultry

Baked Chicken 29

baked herb chicken, herb gemstone potatoes, roasted vegetables, prosciutto floret, sage velouté

Chicken Piccata 29

whipped potatoes, seasonal vegetables, tomato caper tapenade, garlic cream sauce

Artichoke Chicken 31

grilled chicken breast, wild rice blend, green beans, artichoke relish, meyer lemon beurre blanc

Seafood

Garlic Butter Shrimp 35

toasted orzo blend, leeks, arugula, kale pesto, macadamia nut crumble

Monterey Salmon 38

toasted couscous, tomato, mushroom, scallion sofrito, white wine pan sauce

Grilled Fresh Catch MP

wild rice pilaf, seasonal vegetables, fennel tomato jam, garlic cream sauce

Beef

Braised Beef Short Rib 35

signature potatoes, roasted vegetables, candied shallot, brandy apple jus

Top Sirloin Steak 35

seared potato cake, green beans, sweet onion relish, cabernet reduction

Grilled New York Striploin 38

parmesan potato wedges, light lemon salad, house steak sauce, candied garlic

Lamb and Veal

Veal Piccata 38

roasted mushrooms, gnocchi pasta, leeks, tomato caper tapenade, tomato caper relish

Rosemary Lamb Rack 50

roasted fingerling potatoes, brussels sprouts, garlic mushrooms, rosemary reduction

Plant Based / Vegetarian Options

Avocado Fritter 24

wild rice, green beans, garlic mushrooms, cucumber relish, balsamic glaze

Stuffed Tomato 24

mixed grains, tofu, roasted potato cake, kale pesto

Grilled Eggplant Gnocchi 25

candied garlic, roasted baby carrots, sweet onion cashew cream

Plated Lunch Dessert Options / Choice of One

Banana Cream Pie Parfait

Assorted Mini Cheesecakes

Assorted Cupcakes

Mini Strawberry Shortcakes

Plated Kids Meal

Chicken Tenders 20

three deep fried all white meat chicken tenders, served with French fries and a fruit cup

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LUNCH BUFFETS

60 minutes of service time. All lunch buffets served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade. Choice of two desserts.

Groups of fewer than 40 people will be charged a \$125 set up fee.

American Golf Fair Buffet 30

Angus Beef Burger Patties, All Beef Hot Dogs or Grilled Herb Chicken Breast

- burger buns and hot dog rolls
- cheddar, swiss, and provolone cheeses
- diced onion, relish, mayo, ketchup, mustard, deli mustard, lettuce, tomato, shaved onions, and pickles

Loaded Potato Wedges

Pasta Salad

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Deli Buffet 35

Turkey, Ham, and Tuna salad

- whole grain bread, assorted rolls, croissants
- cheddar and provolone cheese
- lettuce, tomato, shaved red onions, pickles mayo, yellow mustard, spicy deli mustard

Pasta Salad / house pesto dressing

Trio of Spreads

manchego truffle, avocado lime, smashed chickpeas

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Fajita Buffet 35

Spicy Beef and Chicken Strips

served fajita style with bell peppers and onions

Cheese Enchiladas

scallions, sour cream, olives

Flour and Corn Tortillas

Refried Beans

Spanish Rice

Salsa Bar

salsa roja, salsa verde, guacamole, sour cream, queso fresco, jalapenos and spicy carrots, crispy tortilla chips

Roadhouse BBQ Buffet 39

Smoked Beef Brisket

house BBQ sauce

Roasted Chicken

bone in, served with buffalo sauce, ranch, honey mustard

Bacon Potato Salad

Corn on the Cob

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Coleslaw

whole grain mustard honey dressing

Jalapeno Cornbread

honey and butter

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Singing Hills Classic 42

Roasted Marsala Chicken

pearl onions, mushrooms, shaved parmesan, marsala reduction

Baked Salmon

herb and garlic butter sauce, crispy leeks

Baked Potato Bar

scallions, butter, bacon crumble, sour cream, cheddar cheese

Lemon Thyme Rice Pilaf

Seasonal Vegetables

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Assorted Rolls with Butter

Top Sirloin and Turkey Roast 45

Roasted Sirloin Steak

cabernet reduction, candied garlic and pearl onions

Turkey Breast

light sage gravy, lingonberry jam, scallion purée

Meyer Lemon Cod

kale pesto, cucumber pepper relish

Whipped Potatoes

Steamed Vegetables

Roman Cheddar Salad

citrus vinaigrette

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic dressing

Assorted Rolls with Butter

Down Home Country Buffet 45

Home Fried Chicken

bone in chicken, ranch, buffalo sauce, honey mustard

Beer Braised Pork Ribs

signature BBQ sauce

Tri Tip Roast / roasted corn salsa

Whipped Potatoes

brown gravy

Loaded Potato Wedges

cheddar cheese, bacon scallions

Garlic Green Beans

Baby Wedge Salad

grape tomatoes, red onion, bacon, stilton blue cheese, blue cheese or ranch dressing

Buttermilk Biscuits

honey and butter

Lunch Buffet Dessert Options / Choice of Two

Assorted Cookies

Chocolate Fudge Brownies

Lemon Bars

Chocolate Macaroons

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BRIDAL / BABY SHOWER BUFFET \$35++

60 minutes of service time. Served with a beverage station including coffee, decaf coffee, iced tea, water, hot teas and lemonade.

Groups of fewer than 40 people will be charged a \$125 set up fee.

Rosemary Beef or Chicken Satay

garlic aioli, citrus salad, scallion oil

Caprese Salad

fresh mozzarella, tomato, basil, olive oil, balsamic reduction

Chicken Club Salad

romaine lettuce, tomatoes, bacon, cheddar cheese, croutons

Roasted Vegetable Salad

beets, baby carrots, goat cheese, fennel relish, pomegranate molasses

Petit Croissant Sandwiches

turkey breast, black forest ham, lettuce, swiss cheese

Assorted House Baked Cookies

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SPECIAL OCCASION BUFFET \$55++

60 minutes of service time. Served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade.

Groups of fewer than 40 people will be charged a \$125 set up fee.

Cheese Display

toasted baguette

Fresh Fruit Display

honey lemon yogurt

Assorted Finger Sandwiches

egg salad pimento spread, arugula cranberry
chicken salad, cucumber and baby greens

Trio of Spreads

manchego truffle, avocado lime, smashed garlic
chickpeas, grilled naan bread

Grilled Peach and Burrata Salad

kale pesto, toasted pine nuts, grilled peach,
red onion, pomegranate molasses

Baby Kale Salad

shaved fennel, roasted carrots, radicchio,
feta cheese, pistachio crumble, meyer lemon
vinaigrette, pomegranate molasses

Dessert Display

mini cheesecakes, chocolate macaroons,
mini assorted cupcakes

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DINNER HORS D'OEUVRES PLATTERS AND DISPLAYS

60 minutes of service time.

Groups of fewer than 30 people will be charged a \$125 set up fee. Price is per person.

Fresh Harvest Crudités 7

basil pesto aioli

Fresh Fruit Display 5

honey lemon yogurt

Truffle Eggs 8

crème fraiche, caviar pearls

Chilled Asparagus Platter 5

lemon oil, chive aioli

Teriyaki Meatballs 5

Warm Artichoke Spinach Dip 5.5

Vegetable Summer Rolls 14

sweet chili vinegar sauce, peanut sauce

Shrimp Cocktail Display 11.5

cocktail sauce, remoulade, lemon wedges

Roasted Beets Patch 6.5

roasted garlic goat cheese, shaved fennel, candied carrots, pomegranate molasses

Chicken or Beef Satay 8.5 | 9.5 | 14 for both

jasmine rice, sweet chili sauce, peanut sauce

Authentic Guacamole & Salsa Roja 7

tortilla chips

Artisan Cheese Display 11

Beef or Chicken Flautas 11

cheddar cheese, scallions, salsa roja

Tequila Chicken Burritos 11

salsa roja, cheddar, queso fresco

Trio of Dips 11

manchego truffle, avocado lime, smashed garlic chickpeas, grilled baguette bread

Charcuterie Display 13

cured meats, artisan cheese, mustard trio, grilled breads, manchego spread, grilled vegetables, balsamic mushrooms, aioli trio, grilled baguettes

Hummus and Tabbouleh 12

tomato and fetta dip, grilled naan bread

Poached Salmon Display 12

grilled baguettes, remoulade, light lemon salad

Seared Ahi and Salmon Poke 20

wakame salad, scallion ginger relish, pickled ginger, wasabi aioli, wonton chips

Table Top Appetizers

Each is portioned to serve tables of 8 guests.

Pricing is per table.

Deluxe Mixed Nuts 15

almonds, cashews, peanuts, and walnuts

Fresh Hummus with Pita Triangle 20

made in-house with garbanzo beans, lemon juice, tahini, garlic, and olive oil

Tabbouleh with Potato Chips 25

made in-house with olive oil, curly parsley, fresh lemon juice, cracked wheat, scallions, and tomatoes

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PASSED HORS D'OEUVRES

60 minutes of service time.

Groups of fewer than 50 people will be charged a \$125 set up fee. Price is per person.

**Smoked Chicken &
Goat Cheese Quesadilla 6**
papaya plum sauce

Smoked Salmon 6
dill cream, chives, cucumber chip

Salmon Poke Cups 6
scallion ginger relish, wonton chip

Mini Quiche Florentine 5

Tenderloin Crostini 6
horseradish cream, roasted pepper relish

Steak Bruschetta 6
chimichurri, crispy baguette

Prosciutto Wrapped Asparagus 6
garlic aioli

Crispy Mushroom Ravioli 5
kale pesto, red pepper relish, feta cheese

Ceviche with Avocado Crema 6
crispy tortilla strips

Crab Cakes 7
cajun remoulade

Jumbo Shrimp Shooter 7

Bacon Wrapped Scallops 8
garlic chive aioli

**Prosciutto Wrapped Blue Cheese
Stuffed Figs 6**
balsamic glaze

Sweet Chili Lime Shrimp 7
arugula, macadamia nut crumble

Roasted Vegetable Dolma 6
cucumber yogurt sauce

Chop Sticks

Seared Ahi 7
sweet chili sauce

Grilled Swordfish 5
goddess cashew cream

Crispy Pork Belly 6
ginger scallion relish

Empanadas with Chimichurri Sauce
Choice of:

Vegetable (vegan) 5

Kalua Pork 6

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PLATED DINNER

All plated dinners served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade.

Includes artisan rolls and butter, choice of one salad, choice of two entrees, and choice of one dessert. Place cards required for each guest stating their entrée preference.

Salad Options / Choice of One

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

Stilton Greens

blue cheese, candied pecans, sun dried cranberries, chervil dressing

Cucumber and Pea Sprouts

tomatoes, feta cheese, pepitas, sage honey vinaigrette

Grilled Peach and Burrata

kale pesto, toasted pine nuts, grilled peach, red onion, pomegranate molasses, arugula

Baby Kale Salad

shaved fennel, roasted carrots, radicchio, feta cheese, pistachio crumble, meyer lemon vinaigrette, pomegranate molasses

Baby Wedge Salad

grape tomatoes, red onion, bacon, stilton blue cheese, blue cheese or ranch dressing

Beef

Top Sirloin Steak 41

potato hash, baby kale, seasonal vegetables, stilton demi-glace

Braised Beef Short Rib 46

signature potatoes, roasted vegetables, candied shallot, brandy apple jus

Grilled New York Steak 52

smashed bliss potatoes, asparagus, candy garlic relish, rosemary steak sauce

Herb Filet Mignon 60

herb whipped potatoes, seasonal vegetables, port wine compound butter

Charbroiled Rib Eye Steak 65

loaded baked potato, butter, sour cream, bacon, chives, seasonal vegetables, roasted garlic, rosemary bearnaise sauce

Chicken

Artichoke Chicken 32

grilled chicken breast, wild rice blend, green beans, artichoke relish, meyer lemon beurre blanc

French Onion Chicken 32

roasted mushroom gnocchi, leeks, sweet onion glaze, toasted provolone, marsala reduction

Argentine Chicken 37

wild rice blend, honey garlic carrots, chimichurri

Stuffed French Chicken 38

spinach, sun-dried tomatoes, ham, smoked mozzarella, yukon gold potatoes, green beans, light jus

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Seafood

Grilled Swordfish Steak 38

wild rice, seared bok choy, ginger cucumber tapenade

Almond Crusted Salmon 40

seared potato cake, shaved fennel salad, saffron beurre blanc

Rock Shrimp Risotto 40

english peas, grilled king oyster mushroom, lemon kale pesto

Fresh Catch MP

wild rice pilaf, seasonal vegetables, tomato caper relish, garlic cream sauce

Pasta

Mushroom Ravioli 28

roasted squash, basil romano cream

Short Rib Pappardelle 46

crispy brussels, shaved parmesan, creamy garlic demi

Duets

Short Rib and Shrimp 47

baby kale potato hash, roasted vegetables, bacon cream demi

Sirloin and Salmon 52

smashed bliss potatoes, broccolini, chimichurri sauce

Filet and Jindori Chicken 60

garlic whipped potatoes, haricot verts, rosemary bearnaise

Filet and Lobster 75

duchess potatoes, seasonal vegetables, rosemary bearnaise

Plated Dinner Dessert Options / Choice of one

Chocolate Decadence

chocolate crumble, raspberry sauce, berries

Classic NY Cheesecake

strawberry coulis

Caramel Cheesecake

nut crumble, butterscotch sauce

Berry Tart

puff pastry, vanilla cream, almond crumble

Caramel Pear Puff

sage honey, almond crumb topping

Tiramisu

caramel sauce

Apple Pie

a la mode

Strawberry Shortcake

vanilla cream, toasted almonds

Cookies, Brownies and Lemon Bars Platter

Plated Kids Meal

Chicken Tenders 20

three deep fried all white meat chicken tenders, served with French fries and a fruit cup

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DINNER BUFFETS

60 minute service time. All dinner buffets served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade.

Groups of fewer than 40 people will be charged a \$125 set-up fee

Italian Riviera 35

Chicken Piccata

tomato caper relish, garlic pan sauce

Sausage and Peppers

roasted garlic tomatoes

Penne Pasta

sides of garlic herb alfredo, roasted garlic marinara, and parmesan

Four Cheese Tortellini

garlic butter and herbs

Caprese Salad

fresh mozzarella, basil, tomatoes

Italian Chopped Salad

cucumber, red onion, kalamata olives, tomatoes, pepperoncini, parmesan

Garlic Toast

Sparkling Hills Package 45

Champagne Chicken Breast

artichoke relish, champagne fume

Romano Salmon

toasted couscous tapenade, tarragon tomato cream

Seasonal Vegetables

Wild Rice Blend

white cheddar

Whipped Potatoes

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

Artisan Rolls and Butter

Tropical Fiesta 48

Coconut Mahi Mahi

pineapple salsa, macadamia nut crumble, sweet chili coconut cream

Jerk Mango Chicken

lime marinated chicken, mango chutney, toasted coconut, cilantro

Pepper Crusted Sirloin Roast

crispy onions, bacon cream sauce

Jasmine Rice

Yukon Gold Mashed Potatoes

Garlic Teriyaki Green Beans

Lilikoi Salad

romaine lettuce, tomatoes, toasted almonds, tangerine, scallions, toasted coconut

Hawaiian Rolls and Butter

California Coast Buffet 52

Free Range Chicken Breast

garlic lime avocado tapenade, cilantro cream

Cioppino Sea Bass

fennel tomato broth, fresh herbs

Braised Beef Short Ribs

roasted vegetables, kale, cabernet reduction

Herb Roasted Creamer Potatoes

toasted sundried tomato couscous

White Wine Broccolini and Sage Honey Glazed Baby Carrots

Baby Wedge Salad

grape tomatoes, red onion, bacon, stilton blue cheese, blue cheese or ranch dressing

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Assorted Rolls and Butter

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Buffet Dessert Options / Choice of Two

Assorted Cookies

Chocolate Fudge Brownies

Lemon Bars

Chocolate Macaroons

Banana Cream Pie Parfait

Assorted Mini Cheesecakes

Assorted Cupcakes

Mini Strawberry Shortcakes

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CHEF ATTENDED ACTION STATION ADDITIONS

60 minutes of service time. 40 guest minimum.
Each action station requires an additional \$125
attendant fee.

Herb Roasted Turkey Breast 14

orange aioli, cranberry relish, light sage gravy

Slow Roasted Sirloin 18

candied garlic and pearl onion tapenade, cabernet
reduction, chimichurri

Pork Loin Roast 20

tomato fennel relish, remoulade sauce

Mustard Crusted Prime Rib 30

au jus, horse radish cream

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BAR BY THE HOUR PACKAGES

Priced per person

Beer, Wine and Soft Drinks	Call Liquor, Beer, Wine & Soft Drinks	Premium Liquor, Beer, Wine & Soft Drinks
One hour 18	One hour 20	One hour 24
Two hours 28	Two hours 30	Two hours 34
Three hours 35	Three hours 39	Three hours 42
Four hours 41	Four hours 46	Four hours 49

BAR PRICING

Cash Bar

Priced per drink

Soft Drinks 4
Juice 4
Red Bull 7
Domestic Beer 7 <i>Bud Light, Coors Light, Miller Lite</i>
Imported Beer 8 <i>Pacifico, Stella Artois, Modelo</i> <i>(Corona & Heineken available upon request)</i>
House Wine 9 <i>Sycamore Lane</i>
Call Liquor 10
Premium Liquor 12

Hosted Bar

Based on consumption

Soft Drinks 3
Juice 3
Red Bull 6
Domestic Beer 6 <i>Bud Light, Coors Light, Miller Lite</i>
Imported Beer 7 <i>Pacifico, Stella Artois, Modelo</i> <i>(Corona & Heineken available upon request)</i>
House Wine 8 <i>Sycamore Lane</i>
Call Liquor 9
Premium Liquor 11

LABEL NAMES

Call Brands

Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Malibu Rum
Jose Cuervo Tequila
Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Red Label

Premium Brands

Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Malibu Rum
Patron Silver Tequila
Maker's Mark Whisky
Crown Royal Whisky
Johnnie Walker Black Label

Super Premium Brands

Grey Goose Vodka
Belvedere Vodka
Don Julio 1942 Tequila
Clase Azul Tequila
Gentlemen Jack Whiskey
Macallan 12 & 18 Scotch
Hennessy VS, VSOP & XO
Remy Martin VSOP Cognac

Build Your Own Bloody Mary Bar - OR - Build Your Own Mimosa Bar 26

2 hours of service time. Priced per person

A private bartender fee of \$125 will be applied for all events serving alcohol.
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CATERING POLICIES & FAQs

BANQUET ROOM AVAILABILITY

Banquet space is determined based upon the number of guests and set up requirements. If a change from the contracted room set up is required on the day of the event an additional fee of \$150 will apply. Due to time required for our staff to prepare the area properly for your event, your contracted banquet room will be available to you, your hired professional vendors, and guests only for the times specified in your contract (usually 90 minutes prior to function start time). Arrangements must be made in advance to have access to the room before your contracted time, will be allowed based on availability, and additional rental charges will apply. Singing Hills Golf Club at Sycuan reserves the right to reassign banquet facilities as deemed necessary by management.

MENU

Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. Meals served after 2:00pm will be priced as dinner functions. Food and Beverage Minimums apply and are based on the banquet room, day of week, and time of day, which your Catering Manager can provide. If the food and beverage minimum is not met, the difference is billed as a room rental fee. 20% service charge and 8.25% Club tax are added to the food and beverage minimums (all taxes subject to change). We understand that some of your guests may have special meal requirements (vegan) and we are happy to accommodate these requests with five business days advance notice. Specialty meals will be charged at the same price as the selected entrée. Banquet charges are subject to change without prior notification if a signed estimate has not been received by the Catering Office. No food or beverage may be removed from your appointed banquet space at the conclusion of your function. Additional room rental is \$125.00 per half hour until 11:00pm. Your service bar will maintain a 10:30pm "last call".

OUTSIDE FOOD & BEVERAGES

Singing Hills Golf Club at Sycuan is a full-service facility and the preparation and service of food and beverages is subject to health license regulations. Therefore, no outside catering is allowed on property. Public health regulations and Singing Hills Golf Club at Sycuan's policy prohibits clients and their guests from bringing any outside food and beverages into the facility without prior approval from Club Management. Singing Hills Golf Club at Sycuan will confiscate and dispose of any prohibited items found. If outside alcohol is brought in by a Client or Guest, a fee of \$500.00 will be billed to the Client. The one exception to outside food is a cake, which must be provided by an outside licensed vendor. Our cake cutting fee is \$2.25 per person. Our corkage fee is \$20.00 per bottle. Singing Hills Golf Club at Sycuan reserves the right to apply a service charge to any items ordered for your function.

HOTEL ROOMS

If your guests will require sleeping rooms, please be in touch with Sycuan Casino Resort regarding price and availability prior to contracting a date with the catering office. A Food & Beverage reservation does not guarantee hotel room availability. Catering packages that include a complimentary guest room must be booked in advance in order to guarantee availability. Must be 21+ to stay at Sycuan Casino Resort.

GUARANTEE NUMBERS

During the initial planning of your event we request an estimated number of guests expected. A final guarantee is required ten (10) 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 ten (10) business days in advance, your last estimate will be used as the guarantee number. Singing Hills Golf Club at Sycuan will be prepared for five percent (5%) 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. Should two plated entrees be chosen, place cards are required for each guest stating which entrée choice has been made. Should the client not provide place cards for each guest, Singing Hills Golf Club at Sycuan will supply them for your guests at a charge of \$250.00 which will be billed to you directly. Your Catering Manager will create a Banquet Event Order (BEO) which will include the menu, set up, and timeline details. This document must be approved, signed, and returned to the Catering Office at least 30 days prior to event.

DECORATIONS & PERSONAL ITEMS

Singing Hills Golf Club at Sycuan's furniture and décor must be kept in its place. No decorations to be affixed to any walls or structures without prior written approval from the Director of Catering. All candles must be contained within a glass votive; no open flames are permitted on property. Absolutely no glitter, rice, sand, silly string, confetti, or sparklers may be used on property. Housekeeping will access a \$250.00 service charge to the master bill should patron or their agents not comply with this policy. Singing Hills is not responsible for any items brought to your wedding or by outside vendors. All items must be taken at the conclusion of the event. We cannot guarantee storage or the safe return of any item left in the banquet room after your reception.

ENTERTAINMENT

Singing Hills Golf Club at Sycuan 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, Singing Hills Golf Club at Sycuan reserves the right to end your function. Full charges will still apply. Rental of our oak parquet dance floor is \$325.00.

LINEN

Singing Hills Golf Club at Sycuan is happy to provide complimentary 90" x 90" linen tablecloths in white, ivory, or black, (other colors are available upon request for an additional charge - see your Catering Manager for a quote) and napkins in a variety of other colors (see your Catering Manager for options). Please order any specialty linens a minimum of two weeks in advance through your Catering Manager.

PRIVATE SERVICE BAR

There is a \$125.00 service fee for bar/bartender service for any private banquet room or Patio space. 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. Singing Hills Golf Club at Sycuan management reserves the right to require a private service bar in your private banquet facility with 100 guests or more. Bar hours are reserved in the same time block as your function with "last call" 30 minutes prior to end time. Keg beer may not be brought on property from an outside source at any time. A private service bar can be arranged in a hotel suite provided that all beverage ingredients are provided by Singing Hills Golf Club at Sycuan and the beverages are hosted by the client. Cash and carry, or "no host," bar service is not available in hospitality suites or hotel 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, Singing Hills Golf Club at Sycuan 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.

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YOUNG GUESTS

While we do not offer a children's menu from our catering menu or in our private dining rooms, we offer entrée-only price for our any one of our Wedding Reception Packages as well as a plated split meal for smaller children (does not apply for buffet service). Please advise your Catering Manager in advance should you require any high chairs for your function.

PAYMENT

Your reservation is not secured until the Catering Contract and Catering Policies are signed and returned with your \$1,000 deposit which will be applied to the master bill for your event. Any and all deposits paid to Singing Hills Golf Club at Sycuan are non-refundable and non-transferable. All functions are subject to one master bill. Individual checks/billing are not available. Twenty-five percent (25%) of the estimated remaining balance is due 120 days prior to your function, then fifty percent (50%) of the estimated remaining balance is due 60 days prior to your function, or the reservation is subject to forfeiture/cancellation. Singing Hills Golf Club at Sycuan has the right to change venue selection at this time based upon the estimated guarantee. Final Payment is due five (5) business days prior to your function. Any additional charges will be assessed at the end of the function. All food and beverage are subject to a 20% service charge and current Club tax.

OUTDOOR EVENTS

Should weather conditions become inclement (either too warm or too cold) for your outdoor function, we will do our very best to make indoor arrangements. We cannot, however, guarantee your weather back-up. Singing Hills Golf Club at Sycuan reserves all rights to modify the Gazebo, Garden, and any other outdoor areas at any time. The trees, shrubs, and flowers are regularly replanted as the seasons change. We cannot make any guarantees as to the foliage that will be in place at the time of the ceremony. Because of the natural foliage, bees and other insects may be present in these areas which are important to the ecosystem and will not be removed or exterminated for events held outside.

DRESS CODE

Singing Hills Golf Club employs a dress code. Please make sure your guests and vendors are aware of this requirement. No tank tops, short shorts, or cuts offs are permitted anywhere on property.

LIABILITY

Liability for Damages is assumed by the client. The patron agrees to reimburse Singing Hills Golf Club at Sycuan 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). Singing Hills Golf Club at Sycuan 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. Singing Hills Golf Club at Sycuan reserves the right to charge a \$500.00 security deposit which will be held and returned if no damages are incurred.

INDEMNIFICATION

The client agrees to indemnify and hold harmless Singing Hills Golf Club at Sycuan, 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.