

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

FAQ

Is there a fee to rent the space?
You must meet the food and beverage minimum (before tax and service charge), for the room rental fee to be waived. Please note that additional fees like AV, private bartender, dance floor, and cash bars do not go towards meeting the minimum. Food and beverage minimums depends on the day of the week, time of day, time of the year, and event space selected. Please contact a sales manager for a quote, and to check availability.

Can I 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 $25++ per 750ml bottle and $30++ per 1.5L 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 time is the latest my event can end?
11pm

How early can I arrive to set up décor for my event?
We guarantee access two hours 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, black or white 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 able to waive tax for an event that is specifically associated with a military command with valid tax exemption documents. 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 Resort, which is just 3 miles up the road from Singing Hills Golf Club. 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. Please note that Sycuan Casino Resort is strictly ages 21 and up.

BREAKFAST BUFFETS

60 minutes of service time. All breakfast buffets served with a beverage station including coffee, decaf coffee, herbal tea station, and fresh orange juice. Pricing is listed per person.

Continental Breakfast 21

- Oatmeal with golden raisins, dark brown sugar, coconut sugar, dried fruits
- Seasonal Fruit & Berries
- Assorted Individual Yogurt & House Granola
- Assorted Mini Pastry Display
  sweet butter, jams & preserves

Rise & Shine 25

- Waffles & French Toast
  served with whipped butter & maple syrup
- Scrambled Eggs and Chives
- Applewood Smoked Bacon & Sausage
- Crispy Herbed Potatoes with Peppers & Onions
- Seasonal Fruit & Berries
- Assorted Individual Yogurt and Granola
- Assorted Mini Pastry Display
  sweet butter, jams & preserves

South of the Border 29

- Machaca with Eggs
- Refried Beans
- House Breakfast Potatoes
- Guacamole, Sour Cream, Pico de Gallo, Salsa Roja, Flour and Corn Tortillas

ENHANCEMENTS & STATIONS

30 guests minimum, or if minimum is not met a surcharge of $125 will be applied to the check. Pricing based on per person basis, selections can be added to breakfast buffets.
$125 attendant fee.

Omelet 18

Bloody Mary 26

Mimosa 26

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.

GRAB AND GO

All breakfast served with hot coffee. Add on orange juice for an additional $5 per person. Minimum of 12 orders (choice of one) no service included. Pricing is listed per person. All burritos served with salsa fresca, guacamole, and sour cream

Breakfast Burritos 15
scrambled egg, bacon, potato, cheddar cheese

Vegetarian Breakfast Burrito 15
scrambled egg, pepper, onion, potato, cheddar cheese, flour tortilla

Croissant Sandwich 15
ham, egg, cheddar cheese, and aioli

Chicken Sausage Burrito 16
scrambled eggs, diced chicken sausage, peppers, onion, jack cheese, avocado, on flour tortilla

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PLATED COLD LUNCH - TWO COURSE

Served with a beverage station including iced tea, coffee, decaffeinated coffee, and herbal tea station.

Includes assorted bread basket, sweet butter

Entrées / select one

Club Wrap 25

turkey, bacon, avocado, lettuce, tomato, flour tortilla, lime cilantro aioli

Half Salad & Sandwich 26

- Select one: BLT or Turkey

Served with baby gem lettuce, heirloom tomatoes, red onions, pickles

- Choice of bread: white, wheat, croissant, sourdough, torta
- Garden Salad: bell peppers, teardrop tomatoes, baby greens, carrots, cucumbers, ranch and italian

Dessert / select one

- Lemon Bars
- Brownies
- Tres Leches
- Flan
- Carrot Cake
- NY Cheesecake
- Chocolate Dome Cake
- Tiramisu

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PLATED LUNCH - THREE COURSE

Served with a beverage station including iced tea, coffee, decaffeinated coffee, and herbal tea station.

Includes assorted bread basket, sweet butter

Place cards required for each guest stating their entrée preference.

Salads / select one

House Salad
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella

Caesar Salad
baby gem lettuce, truffle breadcrumbs, pecorino

Burrata Salad
baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing

Garden Salad
bell peppers, teardrop tomatoes, baby greens, carrots, cucumbers, ranch and Italian

Entrées / select two

Chicken Piccata 35
lemon-caper sauce

Mushroom Ravioli 36
sautéed mushroom medley, lemon-olive oil

Roasted Herb Chicken 39
seasonal vegetables, fingerling potatoes

Shrimp Scampi 43
fettucine, roasted garlic, teardrop tomatoes, and basil

Alaskan Salmon 46
rice pilaf, seasonal vegetables, with a balsamic reduction

Beef Short Rib 53
potato mousseline, seasonal vegetables, and candied shallots

Grilled New York 55
Seasonal vegetables, fingerling potatoes

Dessert / select one

Lemon Bars
Brownies
Tres Leches
Flan
Carrot Cake
NY Cheesecake
Chocolate Dome Cake
Tiramisu

Junior Meal 20

chicken fingers and french fries served with ketchup & ranch

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LUNCH & DINNER BUFFETS

60 minutes of service time. All buffets served with a beverage station including iced tea, coffee, decaffeinated coffee, and lemonade. Prices listed are per person

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

Fajita Buffet 42

- **Spicy Beef and Chicken**
  bell peppers & onions
- **Verde Cheese Enchiladas**
  scallions, sour cream, red onions
- **Refried Beans**
- **Spanish Rice**
- **Warm Flour & Corn Tortillas**
- **Salsa Bar**
  salsa roja, salsa verde, guacamole, sour cream, jalapenos & escabeche, crispy tortilla chips

Singing Hills 42

served with warm rolls

- **House Salad**
  baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Pan Seared Alaskan Salmon**
  citrus beurre blanc, herbal drizzle
- **Chicken Marsala**
  wild mushrooms
- **Roasted Herb Potatoes**
- **Seasonal Vegetables**
- **Herb Rice Pilaf**

Replace Salmon and Chicken for:

- **Grilled Ribeye**
  caramelized onions, truffle, parmesan
- **Pan Seared Chilean Seabass**
  citrus risotto
  +$18 per person

American Classics 40

Angus Beef Burger Patties, All Beef Hot Dogs

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

Waffle Fries

Fruit Salad

Caesar Salad

baby gem lettuce, garlic bread crumbs, pecorino

Deli Buffet 45

Turkey, Ham, and Tuna Salad

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

Potato Salad

Seasonal Fruit & Berries

Garden Salad

baby greens, bell peppers, teardrop tomatoes, carrots, cucumbers, ranch and italian

Dessert / select two

Lemon Bars
Brownies
Tres Leches
Flan
Carrot Cake
NY Cheesecake
Chocolate Dome Cake
Tiramisu

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LUNCH & DINNER BUFFETS

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Southern Hospitality 55

- **Baby Wedge Salad**
- **Smoked Beef Brisket**
- **Pork Ribs**
- **House Fried Chicken**
- **Baked Mac & Cheese**
- **Corn on the Cob**
- **Coleslaw**
- **Potato Salad**
- **Garlic Green Beans**
- **Jalapeno Cornbread**
  whipped honey butter
- **Served with Assortment Sauces**
  bourbon BBQ, Nashville hot, beer-spiked smoky mustard

Ciao, Bella! 58

served with garlic butter bread, focaccia, EVOO

- **Minestrone**
- **Caesar Salad**
  baby gem lettuce, truffle breadcrumbs, pecorino
- **Burrata Salad**
  baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing
- **Chicken Piccata**
- **Shrimp Scampi**
- **Bolognese**
- **Baby Zucchini Carrots & Italian Peppers**

California Cruisin' 87

served with assorted rolls, lavash, butter

- **Roasted Heirloom Tomato Bisque**
- **Garden Salad**
  baby greens, bell peppers, teardrop tomatoes, carrots, cucumbers, citrus vinaigrette
- **House Salad**
  baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Grilled Beef Tenderloin**
  mushroom pearl onion cabernet sauce, blue cheese fondue
- **Roasted Mary's Chicken**
  mango chimichurri
- **Grilled Alaskan Salmon**
  balsamic reduction drizzle
- **Herb Rice Pilaf**
- **Seasonal Vegetables**
- **Potato Mousseline**

Dessert / select two

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Brownies
Tres Leches
Flan
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LUNCH & DINNER BUFFETS

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

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

Top Tier 125

served with assortment rolls, lavash, butter,

assortment cheese & charcuterie display

- **Lobster Bisque**
- **Crab Cakes**
  saffron aioli
- **House Salad**
  baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Caesar Salad**
  baby gem lettuce, truffle breadcrumbs, pecorino
- **Grilled Beef Tenderloin**
  demi truffle sauce
- **Shrimp Scampi & Pan Roasted Seabass**
  port wine drizzle
- **Roasted Mary's Chicken**
  wild mushroom fondue, chimichurri
- **Seasonal Vegetables, Potato au Gratin**

Dessert / select two

Lemon Bars
Brownies
Tres Leches
Flan
Carrot Cake
NY Cheesecake
Chocolate Dome Cake
Tiramisu

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PLATED DINNER

All plated dinners served with a beverage station including coffee, decaf coffee, and herbal tea

Includes assorted bread basket, sweet butter

Place cards required

Salads / select one

House Salad
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella

Caesar Salad
baby gem lettuce, truffle breadcrumbs, pecorino

Burrata Salad
baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing

Garden Salad
bell peppers, teardrop tomatoes, baby greens, carrots, cucumbers, ranch and Italian

Entrée / select two

Beef Selections

all served with potato mousseline & seasonal mini veggies

Choice of one: pearl-onion mushroom tarragon glaze, creamy citrus blue cheese sauce, chimichurri or compound butter

Short Ribs 53

New York 65

Ribeye 74

Filet 80

Chicken Selections

Herb Roasted Chicken 40
fingerling potatoes, seasonal vegetables

Mary's Chicken Breast 40
Potato Mousseline, sun dried pesto, balsamic beurre blanc

Truffle Chicken 43
wild mushrooms, truffle risotto

Seafood Selections

Macadamia Crusted Alaskan Salmon 55
baked, spinach rice with golden raisins, seasonal vegetables, Meyer lemon beurre blanc

Chilean Seabass 70
seasonal vegetables, port wine reduction

Vegetarian

Mushroom Ravioli 46
assorted wild mushrooms, truffle herb drizzle

Dessert / select one

Lemon Bars
Brownies
Tres Leches
Flan
Carrot Cake
NY Cheesecake
Chocolate Dome Cake
Tiramisu

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Includes assorted bread basket, sweet butter

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Caesar Salad
baby gem lettuce, truffle breadcrumbs, pecorino

Burrata Salad
baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing

Garden Salad
bell peppers, teardrop tomatoes, baby greens, carrots, cucumbers, ranch and Italian

Dessert / select one

Lemon Bars
Brownies
Tres Leches
Flan
Carrot Cake
NY Cheesecake
Chocolate Dome Cake
Tiramisu

Duets / select one

Pan Roasted Mary's Chicken & Alaskan Salmon 47
creamy fresh herb pesto risotto, balsamic reduction drizzle

Pan Roasted Beef Tenderloin & Mary's Chicken Breast 68
potato mousseline, grilled asparagus, port wine reduction

Pan Roasted Beef Tenderloin & Chilean Seabass 80
potato mousseline, grilled asparagus, port wine reduction

Grilled Beef Tenderloin & Warm Water Lobster 80
yam mousseline, seasonal vegetables, port wine demi, hollandaise

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PASSED APPETIZERS

60 minutes of serve time.
Prices are per person with a 40 person minimum per selection.

Chicken Egg Roll 5
sweet chili aioli

Crispy Artichoke Arancini 5.50
lemon aioli

Smoked Salmon Puffs 6
chive smoked salmon, olive oil, dill, puff pastry

Steak Crostini 6
bruschetta

Crispy Chicken & Waffles 6
caramelized waffle, hot honey

Prosciutto Wrapped Dates 6.50
blue cheese

Shrimp Verde Ceviche 7
serrano, cucumbers, red onions, lime juice

Tuna Poke 7
fresh ahi tuna, yuzu ginger sauce, sesame oil, sesame seeds

Crispy Pork Belly 7
steamed jasmine rice, green onions, gochujang aioli

Crab Cakes 7.50
saffron aioli

Grilled Tenderloin 7.50
chimichurri aioli

Wagyu Meatballs 8
demi-glacé

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DISPLAY STATIONS

60 minutes of service time.
Groups of fewer than 40 people will be charged a $125 set up fee

Harvest Display 11
market vegetables, hummus dip, dill dip, smoked ranch dip

Guacamole & Salsa Display 11
fresh corn tortilla chips, two house salsas, guacamole, sour cream, pico de gallo, escabeche

Fresh Fruit Display 12
assortment seasonal fruit

Mediterranean Mezze 18
display or tabletop
pita, homemade potato chips, lavash marinated feta, Persian cucumber salad, tzatziki, baba ghanoush, tahini hummus, tabbouleh, dolma

Charcuterie Display 21
selection of imported and domestic cheeses, cured meats, assortment jams, breads, dried fruit & nuts

Seafood Display 29
served with cocktail sauce, mignonette & dijonnaise

- assortment of oysters east & west
- chilled jumbo shrimp
- verde ceviche
- crab claws (additional cost, MP)

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ACTION STATIONS

Action stations require one attendant per 75 guests. 60 minutes of service time. Must choose 2 or more stations if stand alone. Only one station required if addition to package. $125 attendant fee.

Salad Station 13

select two

House Salad
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella

Caesar Salad
baby gem lettuce, truffle bread crumbs, pecorino

Burrata Salad
baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing

Garden Salad
baby greens, bell peppers, teardrop tomatoes, carrots, cucumbers, ranch and Italian

Slider Station 17

includes homemade potato chips

Select Two:

Grilled New York Steak
aged cheddar, onions, heirloom tomatoes, chipotle aioli

Grilled Chicken Breast
aged cheddar, onions, heirloom tomatoes, chipotle aioli

Philly Cheesesteak
onions, bell peppers

Salmon Patty

Taco Station 25

Includes salsa bar with crispy tortilla chips, rojo & verde salsa, cilantro & onions, limes, jalapenos & escabeche, sour cream, guacamole

- **Carne Asada**
- **Pollo**
- **Shrimp**

Pasta Station 29

Served with garlic butter bread, ciabatta, olive oil, pecorino, chili flake

select two

- **Bolognese**
  homemade beef & pork bolognese, penne
- **Shrimp Scampi**
  fettucine
- **Wild Mushroom Ravioli**
  truffle herb oil drizzle

Carving Station

Assortment breads, sweet butter

Prime meats served with au jus, bearnaise, peppercorn sauce, or creamy horseradish

select one

- **Mustard Crusted Salmon 37**
  baked Alaskan salmon, fresh herb panko crusted
- **Slow Roasted Herb Prime Rib 50**
- **Roasted Beef Tenderloin 50**
- **Chilean Seabass 50**
  glazed tomato jam, fresh herbs

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BAR PRICING

Cash Bar

Priced per drink

Soft Drinks 4

Juice 4

Water (Evian).....5

Red Bull 6

Domestic Beer 7

(Coors, Coors Light, Michelob Ultra, O'douls)

Import/Craft Beer.....8

(Pacifico, Stella Artois, Modelo, Stone IPA)

White Claw.....8

House Wine.....10

(CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling)

Deluxe Liquor..... 11

Premium Liquor 14

Premium Wine.....15

(*Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne)*

A private bartender fee of $125 will be applied for all cash bars.

Hosted Bar

Priced per drink

Soft Drinks 3

Juice 3

Water (Evian).....4

Red Bull 5

Domestic Beer 6

(Coors, Coors Light, Michelob Ultra, O'douls)

Import/Craft Beer.....7

(Pacifico, Stella Artois, Modelo, Stone IPA)

White Claw.....7

House Wine.....9

(CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling)

Deluxe Liquor..... 10

Premium Liquor.....13

Premium Wine.....14

(Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne)

LABEL NAMES

Deluxe Brands

Beefeater Gin

Skyy Vodka

Bacardi Rum

Corazon Blanco Tequila

Jim Beam Whiskey

Dewar's Scotch

Premium Brands

Bombay Sapphire Gin

Grey Goose Vodka

Kuleana Huihui Rum

818 Blanco Tequila

Maker's Mark Whiskey

Johnnie Walker Black Scotch

Jameson Irish Whiskey

Hennessy VS Cognac

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BAR BY THE HOUR PACKAGES

Priced Per Person

Beer and Wine Package
One hour 21
Two hours 27
Three hours 33
Four hours 38

Deluxe Package
One hour 24
Two hours 30
Three hours 36
Four hours 42

Premium Package
One hour 33
Two hours 42
Three hours 50
Four hours 59

LABEL NAMES

Deluxe Brands
Beefeater Gin
Skyy Vodka
Bacardi Rum
Corazon Blanco Tequila
Jim Beam Whiskey
Dewar's Scotch

Premium Brands
Bombay Sapphire Gin
Grey Goose Vodka
Kuleana Huihui Rum
818 Blanco Tequila
Maker's Mark Whiskey
Johnnie Walker Black Scotch
Jameson Irish Whiskey
Hennessy VS Cognac

ENHANCEMENTS

2 hours of service time. Priced per person.

Build Your Own Bloody Mary Bar 26; Premium 36
Create your perfect bloody mary featuring our house Vodka. Enhance your cocktail with an assortment of fresh garnishes, including pickles, peppers, celery, cocktail onions, olives, lime and bacon. Add extra heat with your choice of assorted hot sauces for a personalized touch of spice.

Build Your Own Mimosa Bar 26; Premium 36
Create your perfect mimosa accompanied by assorted fruit and berries
(based on product availability)
Orange Juice, Guava Juice, Pineapple Juice

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BANQUET ROOM AVAILABILITY

Banquet space is determined based upon the number of guests and set up requirements. 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 2 hours 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 may 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. 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% 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 ten 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 $25.00++ per 750ml bottle and $30.00++ per 1.5L 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. The Hotel will offer a discount off the current selling price on our website. This rate will be based on availability and available until 30 days prior to the event. Reservations can be made by individuals using the web-based reservation method. Once this contract is signed by both parties, Hotel will supply the reservation link to Guest. Once the cutoff date arrives, the rate will no longer apply. Individuals shall be responsible for their own guest room, tax, incidental charges and any other charges not authorized by Group to be billed to the Master Account. All charges incurred are to be paid upon checkout. The Guest Room Rates set forth above are confirmed on a net, non-commissionable basis. Our guaranteed check in time is 4:00pm and check out is 11:00am.

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.

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.

LINEN

Singing Hills Golf Club at Sycuan is happy to provide complimentary 90" x 90" linen tablecloths in white 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 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.

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.