



Steele Canyon Golf Club
Catering & Events

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1-619-441-6907

Step One: Picking the Right Venue



Pavilion – Seats up to 200 guests with space for a dance floor.



Sunset Deck – Seats up to an additional 150 guests.



A perfect marriage of two spaces!

Our glass sided reception Pavilion takes the beauty that surrounds you and makes it the backdrop for your reception or party. A spacious room that can accommodate up to 200 guests with dancing, you'll find yourself marveling at the simple elegance that surrounds you. If you prefer an indoor/outdoor feel just open the accordion doors and step out under the stars onto our beautiful Sunset Deck. The perfect setting for hosting a cocktail hour with complete bar service, or snapping a few photos while the gentle breeze sweeps over the hillside. You and your guests will enjoy celebrating the occasion all evening long on this lovely addition.

Step Two: Cuisine



Build Your Perfect Event Package

Plated Lunch & Dinner Menu

Salad

GARDEN Mixed Green Salad with Two Dressings
Served with assorted rolls and butter
Upgrade to any Salad below for \$1 per person

CAESAR Croutons, Fresh Parmesan Cheese

SPINACH Bacon Crumbles, Boiled Egg & Mushrooms

SIGNATURE Spring Mix, Feta Cheese, Dried Cranberries
& Candied Pecans with Raspberry Vinaigrette

Main Course

Choose from the list of entrée selections below.
Served with a choice of potato or rice pilaf and fresh seasonal vegetables.

Duet Plate

Two entrees on the same plate. Select one Beef, Fish or Shrimp option and any Chicken entrée.

Please note our Chef can create a completely customized menu for your Event, if you don't see what you're looking for just ask

Entrée Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Teriyaki Chicken Breast
Chicken Piccata with Capers
Barbeque Chicken Breast
Garlic and Herb Grilled Chicken
Macadamia Crusted Chicken with Mango Salsa
Chicken with Mushrooms in a Marsala Wine Sauce

Shrimp

Shrimp Scampi on a Bed of Risotto

Fish

Baked Mahi Mahi with Mango Salsa
Salmon Florentine
Filet of Salmon with Herb Butter,
Teriyaki or Béarnaise Sauce

Beef

Petite Filet Mignon with Demi Glace
Boneless Beef Short Ribs
Roasted Baron of Beef, 8 oz.

ADD Prime Rib of Beef, Carved
for \$2.00 per person additional

M - TH Daytime

- Chicken or Vegetarian \$24.95
- Shrimp, Fish or Beef \$32.95
- Duet Plate \$36.95

M - TH Evening

FRI/SAT/SUN Daytime

- Chicken or Vegetarian \$26.95
- Shrimp, Fish or Beef \$34.95
- Duet Plate \$38.95

FRI - SUN Evening

(Certain Guest Minimums Apply)

- Chicken or Vegetarian \$30.95
- Shrimp, Fish or Beef \$38.95
- Duet Plate \$42.95

Themed Buffet Menu

(50 Guest Minimum)

Taste of Italy

Taste of Italy Buffet served with:
 One Chicken Selection
 One Pasta Selection
 Classic Caesar Salad
 Fresh Seasonal Vegetables
 Choice of: Bread Sticks,
 Fresh Garlic Bread or
 Sourdough Rolls

Tropical Island

Tropical Island Buffet served with:
 One Entrée Selection
 Kalua Pork
 Luau Spring Mix Salad
 Crusted Sweet Potatoes or
 Rice Pilaf
 Island Vegetable Medley
 Hawaiian Rolls with Butter

Spanish Fiesta

Spanish Fiesta Buffet served with:
 One Entrée Selection
 Tamales or Enchiladas (Beef/Cheese)
 Spanish Rice
 Refried or Black Beans
 Flour or Corn Tortillas
 Guacamole, Salsa, Sour Cream,
 Olives & Shredded Cheese

Buffet Entree Selections

Chicken

Chicken Parmesan
 Lemon Herb Chicken
 Chicken Piccata with Capers
 Macadamia Crusted Chicken with Mango Salsa
 Chicken Breast with Mushrooms in a Marsala Sauce
 Chicken Fajitas

Pasta

Vegetarian or Meat Lasagna
 Fettuccini Alfredo
 Penne Marinara or Pesto

Fish, Pork and Beef

Baked Mahi Mahi with Mango Salsa
 Tilapia with Cilantro Lime Butter
 Fresh Filet of Salmon with Herb Butter
 OR Teriyaki Sauce
 Pork Carnitas or Beef Fajitas
 Glazed Ham in Plum Sauce

Upgrades

ADD An additional Entrée Selection for \$4.00 pp
 ADD An additional Side Selection for \$2.00 pp
 ADD Unlimited Hosted Soft Drinks for \$3.00 pp

M - TH Daytime

- Italian \$26.95
- Tropical \$28.95
- Spanish \$30.95

M - TH Evening

FRI/SAT/SUN Daytime

- Italian \$28.95
- Tropical \$30.95
- Spanish \$32.95

FRI - SUN Evening

(Certain Guest Minimums Apply)

- Italian \$32.95
- Tropical \$34.95
- Spanish \$36.95

Above pricing includes venue space for four hours. Every event includes a Beverage Station (Coffee, Iced Tea and Water), banquet and bar staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

All prices subject to a 19% service charge and applicable sales tax.

Customized Lunch and Dinner Buffet Menu

All Customized Buffets are served with the following:

- Two Entrée Selections - One Chicken, One Additional
- Two Assorted Salads
- Rolls and Butter
- One Accompaniment
- Fresh Seasonal Vegetables

Upgrades

- ADD** An Entrée Selection for \$4.00 additional per person.
- ADD** An Accompaniment or Salad for \$2.00 additional per person.

Entrée Selections

Chicken

- Chicken Parmesan
- Lemon Herb Chicken
- Teriyaki Chicken Breast
- Chicken Piccata with Capers
- Barbeque Chicken Breast
- Garlic and Herb Grilled Chicken
- Macadamia Crusted Chicken with Mango Salsa
- Chicken with Mushrooms in a Marsala Wine Sauce
- Glazed Ham, Carved

Vegetarian

- Vegetarian Lasagna
- Cheese Tortellini in Alfredo Sauce

Fish

- Baked Mahi Mahi with Fresh Mango Salsa
- Tilapia with Cilantro Lime Butter
- Fresh Filet of Salmon with Herb Butter, Béarnaise Sauce or Florentine

Beef & Carving Station

- Santa Maria Tri Tip
- Roasted Turkey, Carved
- Roasted Pork Loin, Carved
- Roast Baron of Beef, Carved
- Prime Rib, 8 oz ADD \$2.00 per person

M - TH Daytime

- Two Entree Selections \$36.95
- Three Entree Selections \$40.95

M - TH Evening FRI/SAT/SUN Daytime

- Two Entree Selections \$38.95
- Three Entree Selections \$42.95

FRI - SUN Evening (Certain Guest Minimums Apply)

- Two Entree Selections \$42.95
- Three Entree Selections \$46.95

Above pricing includes venue space for four hours. Every event includes a Beverage Station (Coffee, Iced Tea and Water), staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

All prices subject to a 19% service charge and applicable sales tax.

Hors d'Oeuvres

Tray Passed Appetizers

(serves 50 guests per order)

Roasted Tomato Bruschetta with <i>Mozzarella Cheese</i>	\$85.00
Pot Stickers, <i>Honey Mustard Drizzle</i>	\$95.00
Mini Crab Cakes, <i>Fresh Mango Salsa</i>	\$175.00
Coconut Shrimp, <i>Sweet Chili Thai Sauce</i>	\$185.00
Cream Cheese Parmesan Artichoke Hearts	\$165.00
Phyllo Wrapped Asparagus Spears	\$135.00
Hibachi Chicken, <i>Spicy Peanut Ginger Sauce</i>	\$135.00
Crab Stuffed Mushrooms	\$165.00
Jumbo Bacon Wrapped Scallops, <i>Dill Buerre Blanc</i>	\$210.00
Cream Cheese Wontons, <i>Sweet Chili Thai Drizzle</i>	\$85.00

Display Appetizers

(serves 50 guests per order)

Smoked Salmon Canapés	\$125.00
Breaded Mozzarella Sticks with <i>Marinara Sauce</i>	\$165.00
Potato Skins, <i>Sour Cream/Chives/Bacon/Cheddar Cheese</i>	\$115.00
Meatballs, <i>BBQ/Swedish/Marinara</i>	\$95.00
Buffalo Wings, <i>Ranch Dressing</i>	\$120.00
Ceviche, <i>Tortilla Chips</i>	\$150.00
Chips, <i>Homemade Salsa & Guacamole</i>	\$110.00

Vegetable Crudités - Creamy Ranch Dip

Small (serves 25)	\$70.00
Medium (serves 50)	\$110.00
Large (serves 100)	\$200.00

Fresh Seasonal Fruit - Sweet Cream

Small (serves 25)	\$80.00
Medium (serves 50)	\$125.00
Large (serves 100)	\$225.00

International & Domestic Cheese - Crackers and Baguettes

Small (serves 25)	\$95.00
Medium (serves 50)	\$170.00
Large (serves 100)	\$300.00

Chilled Jumbo Shrimp (serves 50), <i>Cocktail Sauce /Lemons</i>	\$235.00
Warm Spinach Artichoke Dip, <i>Toasted Baguettes or Pita Chips</i>	\$150.00
Baked Brie in Phyllo	\$170.00
Chilled Herb Cream Cheese and Crab Roll, <i>Pita Chips</i>	\$170.00

All prices subject to a 19% service charge and applicable sales tax.

Step Three: Libations



Bar & Beverages

Hosted Hourly Bar Packages - Prices Are Per Person Per Hour.

Well Package

Includes House Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$14 Two Hours \$24 Additional Hour(s) \$8

Call Package

Includes House and Call Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$16 Two Hours \$28 Additional Hour(s) \$10

Premium Package

Includes House, Call and Premium Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$18 Two Hours \$32 Additional Hour(s) \$12

Hosted Bar - Drinks Will Be Charged On Consumption At The Appropriate Price. Limit Will Be Set In Advance Of Event.

Well Selections	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.00
Super Premium Selections	\$9.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
Soft Drinks	\$2.00
House Wines / Champagne	\$7.00 glass, \$21 bottle
Hosted Keg, Domestic	\$350 and up
Hosted Keg, Imported	\$450 and up

Corkage Fee (750 ML Bottle) \$15.00 each

No additional alcohol is permitted to be brought onto the premise.

Wine Service With Dinner, One Glass Per Guest House Wine \$4.00 per person

Additional selections available from our regular wine list, pricing will vary.

Bartender Fee

A minimum of \$350.00 in Bar Sales must be met for Hosted or Cash Bars or a \$125.00 Bartender Fee will apply.

All prices subject to a 19% service charge and applicable sales tax.

Step Four:
Setting The Table
Make It Yours



Banquet Additions

Mahogany Chiavari Chairs
with Black Cushion (maximum 150)

\$5.00 ea



Raised Glass Cake Table with Lighting

\$75.00

Raised Glass Cake Table
(Tablescaping not included)

\$50.00

Silver Table Chargers

\$2.00 ea



Spotlight for Cake Table

\$25.00

Ceiling Draping with Lighting

\$350.00



Party Lights \$200



Lights with Paper Lanterns (12)

\$250.00



Belly Up Tables - No Linen \$12.00 ea

Belly Up Tables - Black Linen and Sash

\$20.00 ea

Full Length Table Linen

-Black, Ivory or White

\$15.00 ea



Floral Centerpieces with Seasonal Flowers

\$15.00 and up



Full Length Skirting & Matching Linen -

Black or Ivory for Head or Sweetheart

\$15.00 per table

Colored Napkins

\$1.00 ea



Overlays or Table Runners

- Choice of Color

\$8.00 ea

Smores Bar

\$3.00 per person

All items subject to a 19% service charge and applicable sales tax

Payments and Final Details

Banquets:

For all banquets a \$500.00 deposit will be required to reserve the space. We require a second deposit along with your menu selections 30 days prior to the event date. The second deposit will be an additional \$500.00. Ten (10) days before your event the guaranteed guest count, signed BEO and final payment (payable by cash, credit card, money order or cashier's check ONLY) will be due. Please note if you cancel for any reason all deposits that have been received by Steele Canyon are considered to be non-refundable and non-transferable.

Recommended Vendors

Rental Companies:

A Touch D'Elegance (619) 656-1975
Abbey Party Rentals (888) 808-0017

Photographers:

ABM Photography (858) 271-8029
Andy King (619) 987-2559
Lisa Conrad (619) 316-2441
Brett Charles Rose (619) 819-5222

Cupcakes:

Cupcakes Squared (619) 226-3485
Sprinkles Cupcakes (858) 457-3000

Bakeries:

Twiggs Bakery (619) 296-0616
Flour Power (619) 697-6575
Grove Pastry (619) 466-3277

Florists:

Jasmine Creek (619) 588-2377
Jamul Flowers (619) 669-0662
JLH Blooms (619) 312-5744

DJ's:

Electrifying Entertainment (619) 602-9212
Sound Illusions (619) 820-1854

