



## *Special Events Create Special Requirements*

At La Cumbre Country Club, we recognize the unique demands that your special occasion merits. Most importantly, we possess the level of expertise that assures the success of any function that you might be considering.

No detail is ever too trivial or any request too demanding. Our staff and facility welcome the challenge of exceeding any expectations. Years of experience will ensure that the ambience of every occasion will never be obscured by the demands of your event. If you so desire, just leave the planning to our professional staff.

La Cumbre is pleased to be the site of your reception, dinner or special event. Whether large or small, we can accommodate any and all that it may require. Whenever considering a special function, we suggest that you please consider the very distinctive advantages of which La Cumbre Country Club is justifiably renowned.

We look forward to working with you in making your event a successful and memorable one.

Warmest regards,

Sandy Lovett  
Restaurant & Banquet Manager  
Phone 805.687.2421 ext 224  
Fax 805.682.3964

# *General Banquet Information*

## **GUARANTEES AND ATTENDANCE COUNT**

The catering department must be notified of the exact number of guests attending a function by noon 3 days prior to the start of the event, unless the function is on Monday or Tuesday in which case attendance must be specified by the previous Thursday. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the function.

The contractee is responsible for 100% of the specified attendance guaranteed.

A minimum of 100 persons is required to open the clubhouse.

## **DECORATIONS**

Mylar balloons and ribbons are strictly prohibited.

## **SERVICE CHARGE**

A twenty percent service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law.

## **MENU PRICING**

Menu prices and fees set forth in the banquet menu packet are subject to change. Pricing is guaranteed 90 days in advance of your event.

## **FOOD AND BEVERAGE**

No food or beverage may be brought onto the premises. Any food or beverage consumed on the Club premises must be provided by La Cumbre Country Club.

## **CANCELLATION POLICY**

If function is cancelled within 72 hours of the function, Contractee will be charged for full amount of charge.

## **SPECIAL NOTICE**

All functions must be sponsored by a member of La Cumbre, other than equity members, 50% of the estimated cost is required 30 days prior to the event. The remaining 50% must be paid within 7 days after the event.

## **CHARGES**

A reservation fee of \$500 will be required when the room is reserved. The reservation fee is refundable only 30 days prior to any scheduled function or after October 1 in the case of a December function date. All food and beverage charges will have a service charge as well as a 8.75% sales tax. The club reserves the right to change prices 90 days prior to the function. Additional charges may occur if the following: special room set-up, staying past closing hours of function, damage to Club facilities and equipment beyond normal wear and tear and special requests beyond party prospectus.

## WEDDINGS

Rice throwing is prohibited although bird seed is permitted.

## PUTTING GREEN

May not be used for any purpose

La Cumbre Country Club does not accept cash for any purchases.

## DRESS CODE AND CELLULAR PHONE INFORMATION

### DRESS CODE

When a guest at our club, please observe the Clubhouse Dress Code.

Appropriate attire for ladies: Dresses, Skirts, Pant Suits, or Coordinated Ensembles

Appropriate attire for gentlemen: Suits or Sport Coats and Trousers

No shorts or denim or designer jeans, including all color of acid or stoned washed jeans are not allowed in all areas of clubhouse grounds.

Please remind guests of above rules.

### CELLULAR PHONES

The use of cellular phones at the Club is prohibited in all areas except the parking lot area. This prohibition includes the outside entrance to the Clubhouse.

# *Incidental Charges*

## **Cake Service**

For any cake/dessert brought in from the outside there is a charge of \$2.00 per person.

**Corkage Fee** \$15 per standard bottle

## **Wedding Ceremony Set-Up**

Held on the premises.....\$600

## **Room Charges**

El Rincon Room...\$50 \* Board Room...\$75 \* Santa Ynez Room...\$100

Riviera Room...\$200 \* Main Dining Room...\$300

Pacific Grill Room...\$250 \* Terrace...\$300

## **Dance Floor Charges**

Small (12x12) ...\$250 Medium (12x15) ...\$300 Large (18x24) ...\$350

## **Additional Setup & Breakdown**

An additional setup/breakdown fee of \$200 may apply, depending on event. This may include the clearing out of any main room (Terrace, Main Dining Room, or Pacific Grill).

## **Additional Staff Request**

Additional staffing is occasionally requested or warranted...a \$500 minimum charge will be applied depending on the event.

## **Overtime**

Any special function exceeding time of five hours will be charged \$800 for each additional hour or portion thereof.

## **Security**

\$30 per hour, four hour minimum

## **Coatroom Attendant**

There is a charge for an attendant of \$25 with a four hour minimum

## **Monday Opening Labor Charge**

Monday functions are subject to a \$600 labor charge

## **Service Charge**

A 20% service charge is added to the total check along with a 8.75% sales tax

**Piano Rental Fee...\$75** The piano may not be moved from the entrance area

# Breakfast

Breakfast menu served until 10:30 a.m.

BREAKFAST MEETING.....	8.00
Danish Fruit Platter La Cumbre Blend Coffee, Decaffeinated Coffee and Teas	
CONTINENTAL BREAKFAST.....	16.00
Assorted Danish and bagels Fruit platter Yogurt Granola Fresh Squeezed Orange Juice La Cumbre Blend Coffee, Decaffeinated Coffee and Teas (minimum 20 people)	
BREAKFAST BUFFET.....	19.00
Scrambled eggs, French toast, potatoes, bacon and sausage, Danish, fresh fruit, and fresh squeezed orange juice La Cumbre Blend Coffee, Decaffeinated Coffee and Teas (minimum 20 people)	
SMOKED SALMON.....	8.00
Bagels, cream cheese, red onion, capers	
<b><u>PLATED BREAKFAST</u></b>	
Served with Danish, muffins, La Cumbre Blend Coffee, Decaffeinated Coffee, Tea	
TWO EGGS SCRAMBLED .....	12.00
Bacon, sausage or ham with potatoes and mélange of vegetables	
PETIT FILET WITH SCRAMBLED EGGS .....	16.00
Potatoes and mélange of vegetables	
EGGS BENEDICT .....	14.00
Potatoes and mélange of vegetables	
CARAFE OF FRESH ORANGE JUICE.....	7.50

# Lunch

## SALAD SELECTIONS

All salads include rolls and beverage  
Luncheon menu served until 1:30 p.m.

GREEK SALAD.....	16.00
Shrimp, feta cheese, tomato, Greek olives and julienne peppers with yogurt-basil vinaigrette	
BBQ CHICKEN SALAD.....	15.00
Shredded lettuce tossed with Jicama, black bean, sweet corn, cilantro, and barbecue chicken, topped with crispy tortilla strips, served with ranch dressing	
RIVIERA SALAD.....	15.00
Stuffed papaya or avocado with chicken salad, tuna salad, or cottage cheese on a bed of lettuce with fruit garnish	
CHINESE CHICKEN SALAD.....	15.00
Chopped garden greens with freshly cooked chicken breast slices, pea pods, bean sprouts and mandarin oranges, served with a special Asian dressing.	
COBB SALAD.....	15.00
Finely chopped romaine and chicory lettuce, chicken, tomatoes, eggs, avocado, bacon topped with crumbled bleu cheese, with a zesty red wine vinegar and olive oil dressing	
CHILLED BLACKENED SALMON SALAD.....	16.50
Seasoned with Cajun spices, served over sweet greens with sliced mango, grilled asparagus, strawberry and crumbled goat cheese, lemon vinaigrette and shaved carrots	
FRESH FRUIT PLATE.....	13.50
A selection of seasonal fresh fruit served on a bed of lettuce	
PASTA SALAD.....	15.00
Orecchiette pasta with seasonal vegetables, rosemary chicken and balsamic vinaigrette	
NICOISE SALAD.....	15.00
Fresh seared ahi tuna, green beans, potatoes and tomato wedge, herb vinaigrette	

# Lunch

## LUNCH ENTREES

All entrees include vegetable, rolls and beverage

Soup or salad may be added for an additional charge of \$3.00

Luncheon menu served until 1:30 p.m.

QUICHE (ask for selections).....16.00

With spring salad tossed with balsamic vinaigrette

CHICKEN CORDON BLEU.....17.00

Chicken breast stuffed with smoked ham and gruyere cheese, served with lemon-beurre blanc and rice pilaf

CHICKEN MARSALA.....17.00

Sautéed chicken breast with mushroom and Marsala sauce served with mashed potatoes

BONELESS BREAST OF CHICKEN PICCATA.....17.00

Breast of chicken with lemon and caper sauce, served with angel hair pasta

FILET OF SALMON.....18.00

Grilled filet with shallot beurre blanc, served with rice pilaf

STEAK SANDWICH.....19.00

Angus New York steak grilled to perfection on sourdough bread with herb butter, served with French fries.

CHICKEN OR BEEF BROCHETTE.....17.00

Served over Basmati rice with red pepper coulis

COLD CUT BUFFET.....18.00

Variety of cold cuts (turkey, ham and roast beef) with Swiss and Cheddar cheeses, assortment of bread, choice of two salads, fruit and cookies (minimum 20 people)

HAMBURGER AND HOT DOG BUFFET.....18.00

Hamburgers and hot dogs with condiments, French fries, choice of two salads, fruit and cookies (minimum 40 people)

# *Dinner*

## SOUPS AND SALADS TO ACCOMPANY YOUR PLATED DINNER

### SOUPS

Lobster Bisque \* New England Clam Chowder \* French Onion  
Tomato Basil \* Hearty Vegetable \* Chicken Tortilla \* Chicken Noodle

### SALADS

#### LA CUMBRE MIXED GREENS

Tossed salad, tomato, carrots, cucumbers and croutons with choice of dressing

#### CALIFORNIA SALAD

Sweet greens with caramelized walnuts, warm goat cheese tossed with balsamic vinaigrette

#### CAESAR SALAD

Romaine lettuce with croutons tossed in a traditional garlicky Caesar dressing

#### CITRUS SALAD

Butter and Mache lettuce, radicchio with mandarin oranges, avocado and tomato, served with citrus vinaigrette

# Dinner

All plated dinners include choice of soup or salad,  
vegetable, rolls and beverage

CHICKEN BREAST CORDON BLEU.....35.00  
Chicken breast stuffed with smoked ham and gruyere cheese, served with lemon-  
beurre blanc

STUFFED CHICKEN BREAST .....35.00  
Chicken breast stuffed with vegetables and herbs or stuffed with spinach and  
ricotta cheese, served with a lemon-chive beurre blanc

STEAMED HALIBUT.....36.00  
Halibut brushed with tarragon, mustard with a pistachio crust, served with beurre  
rouge sauce

FILET OF SALMON.....36.00  
Grilled, broiled or poached, served with lemon butter sauce

ROAST PRIME RIB OF BEEF AU JUS.....37.00  
Roasted to perfection with creamed horseradish sauce

GRILLED NEW YORK STEAK 12 OZ.....40.00  
Grilled and served with a Morel mushroom sauce

FILET MIGNON.....42.00  
8 oz filet grilled with shallot garlic crust, served with maurette sauce

RACK OF LAMB.....45.00  
Lamb rack coated with honey mustard and whole wheat crumbs, seasoned with  
herbs, served with garlic cream sauce

COMBO PLATE  
Prime Filet with Shrimp or Salmon.....43.00  
Prime Filet with Scallops or Halibut.....45.00  
Prime Filet with Lobster Tail.....51.00

Filet comes with green peppercorn sauce  
Seafood comes with lemon beurre blanc

# Dinner Buffets

## THE SANTA MARIA BARBECUE

Grilled Tri-Tip

Roasted Pork Loin or BBQ Babyback Ribs

BBQ Chicken

Ranchero Chili Beans, Corn-On-The Cobb, Garlic Bread and Salsa

La Cumbre Mixed Greens-Tossed salad, tomato, carrots, cucumbers and croutons with selection of dressing

2 Entrée...37.00

3 Entrée...41.00

## THE ANACAPA

Chicken Breast Cordon Bleu

Grilled Filet of Salmon

Roasted Beef Tenderloin

Served with 1 Vegetable and Starch

La Cumbre Mixed Greens-Tossed salad, tomato, carrots, cucumbers and croutons with selection of dressing

2 Entrée...38.00

3 Entrée...42.00

## THE RIVIERA

Roast Prime Rib of Beef

Oven Roasted Halibut

Boneless Breast of Chicken Picatta

Served with 1 Vegetable and Starch

La Cumbre Mixed Greens-Tossed salad, tomato, carrots, cucumbers and croutons with selection of dressing

2 Entrée...41.00

3 Entrée...43.00

## THE SANTA YNEZ

Roast Leg of Lamb

Stuffed Cornish Game Hen

Roast Tenderloin of Pork

Grilled Filet of Salmon or Salmon en Croute

Served with 1 Vegetable and Starch

La Cumbre Mixed Greens-Tossed salad, tomato, carrots, cucumbers and croutons with selection of dressing

2 Entrée.....42.00

3 Entrée...45.00

## STARCH SELECTIONS

Potato Au Gratin

Garlic Whipped Potato

Or Regular Whipped Potato

Oven Roasted Baby New Potato

Rice

Wild Rice, Risotto or Rice Pilaf

Polenta

Creamy or Pan Seared

# *Dinner Buffets*

## SOUTH OF THE BORDER

Avocado and Tomato Salad

Green Salad

Shredded Beef or Chicken Tacos/Tostadas with Southwestern Accompaniments

Enchiladas (Chicken or Cheese)

Spanish Rice and Beans

Tortilla Chips, Salsa and Guacamole

Churros and Flan

25.00

## CHINATOWN

Miso Soup

Chinese Chicken Salad

Crispy Vegetable Egg Rolls or Chicken Wontons

Fried Rice

Chicken Chow Mien

Sweet and Sour Pork

Mango Flan

26.00

## TUSCAN

Grilled Vegetable Antipasto

White Bean Salad

Orzo with Sausage and Balsamic Vinegar

Caesar Salad

Garlic Bread

Lasagna Bolognese

Ravioli with Pesto Cream and Marinara Sauce

Tiramisu or Crème Brulee

31.00

# Desserts

LEMON CHEESE CAKE with fresh raspberry sauce.....	6.95
CHOCOLATE VOLCANO CAKE with vanilla ice cream.....	6.95
TIRAMISU with crème fraiche.....	6.95
CRÈME CARAMEL with seasonal berries.....	6.95
FRESH FRUIT PIE A LA MODE..... Cherry, peach, blueberry or apple	6.95
SUNDAES..... Your choice of vanilla or cappuccino ice cream topped with chocolate, raspberry or butterscotch sauce, whipped cream and toasted almonds	6.95
CHOCOLATE MOUSSE CAKE..... with crème anglaise	6.95
FRENCH APPLE TART..... Puff pastry with almond filling	6.95
CARROT CAKE..... with caramel sauce	6.95
CRÈME BRULEE .....	6.95
SOUFFLE .....	8.00
Grand Marnier soufflé with chocolate sauce (20 people minimum)	

# *Horsd'Oeuvres*

## HOT ITEMS

Vegetarian Hushpuppy with Chipotle Ranch  
Roast Beef Tenderloin with Caramelized Shallots  
Barbecue Meatballs  
Pizza  
Cheese Puffs filled with Brie  
Honey Dipped Chicken Wings  
Chicken or Beef Satay with Peanut Dipping Sauce  
Stuffed Mushrooms with Seafood or Spinach & Ricotta  
Chicken or Pork Wontons with Mustard Sauce  
Beef Wellington  
Mini Potato Cakes with Apple Sauce  
French Bread baked with Three Cheeses  
Italian Sausage with Marinara Sauce  
Chicken and Mushroom in Puff Pastry  
Shrimp Tempura  
Pot Stickers with Plum  
Vegetable Egg Rolls  
Chicken Empanadas  
Mini Crabcakes

## COLD ITEMS

Seared Ahi on Toast Points  
Belgian Endive with Roquefort  
California and Vegetable Sushi Rolls  
Assorted Finger Sandwiches  
Smoked Salmon Toast Points with Caviar  
Baked Mozzarella with Sun-dried Tomato on Garlic Croutons  
Vegetable Platter with Dip  
Assorted Canapés  
Deviled Eggs  
Shrimp with Avocado Relish  
Cream Cheese and Ham Rolls  
Fresh Fruit on Skewers

Choice of:

2 Hot & 1 Cold.....	14.00	4 Hot & 3 Cold.....	21.00
2 Hot & 2 Cold.....	16.00	5 Hot & 3 Cold.....	22.00
3 Hot & 2 Cold.....	17.50	6 Hot & 3 Cold.....	23.50
4 Hot & 2 Cold.....	19.00	6 Hot & 4 Cold.....	24.50

# Food Stations

## FROM THE BUTCHER BLOCK

Bone-in Southern Style Baked Ham.....	10.50
Roasted Turkey Breast.....	11.00
Roasted New York Strip.....	14.50
Roasted Beef Tenderloin.....	16.00
Roasted Prime Rib of Beef.....	14.50
Roasted Pork Tenderloin.....	12.50
Roasted Salmon en Croute.....	13.50

## BROCHETTE STATION

Chicken Brochette.....	11.00
Beef Brochette.....	11.00
Seafood Brochette.....	12.00
Vegetable Brochette.....	8.00

## SEAFOOD STATION AND RAW BAR

Seared Ahi Platter.....	7.50
Smoked Salmon and Trout Platter.....	7.00
Sushi (2 pcs).....	5.50
Jumbo Shrimp with Horseradish Cocktail Sauce (2 pcs).....	6.50
Pacific Oysters on the Half Shell (2pcs).....	7.00
Crab Claws (2pcs).....	7.50
Crab Legs (2pcs).....	7.50
Whole Decorated Salmon.....	13.50

## ITALIAN PASTA STATION

Assorted Pastas with Sauces and Garlic Bread.....	12.50
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## FRUIT AND CHEESE STATION

Assorted Imported and Domestic Cheese with Fresh Fruit Arrangement, Sliced French Bread and Assorted Crackers.....	9.50
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## COFFEE AND PASTRIES

La Cumbre Blend Coffee, Decaffeinated Coffee and Teas	
Lemon Bars	
Chocolate Chip Cookies	
Oatmeal Raisin Cookies	
Sugar Cookies	
Brownies	
(Choose 2 Pastries).....	7.50

# Food Stations

## SALAD STATION

Tossed Green Salad with Condiments and Dressings  
Chinese Chicken Salad  
Tomato Salad with Fresh Mozzarella, Red Onion, Basil, Balsamic Vinagrette  
Classic Caesar Salad  
Marinated Artichoke and Mushrooms  
Asparagus with Chipotle Ranch Sauce  
Salami and Olives Platter  
Grilled Vegetable Platter – Eggplant, Zucchini, Peppers,  
Pasta with Fresh Vegetable Salad  
Roasted Beet Salad with Red Onion  
Tomato and Avocado Salad

Choose 2.....10.00                      Choose 3.....13.00                      Choose 4.....15.50

## PIZZA STATION

Margherita-Crushed Tomato, Mozzarella, and Fresh Basil  
Roasted Vegetable- Zucchini, Eggplant, Garlic, Peppers and Caramelized Onion  
Pepperoni or Sausage

Choose 2.....11.00                      Choose 3.....13.00

# Beverage

## CHAMPAGNE

House Sparkling.....22.00  
Roederer Estate .....33.00

## WINES

House White Wine.....22.00  
House Red Wine .....23.00

NON-ALCOHOLIC PUNCH OR LEMONADE per gallon.....40.00

SANGRIA traditional red or white peach...per gallon.....80.00

CHAMPAGNE PUNCH..... per gallon.....75.00

MARTINI BAR.....per drink.....7.00

lemon, sour apple, cosmopolitan, pomegranate, blueberry

MARGARITA BAR.....per drink ...7.00.....per pitcher ...40.00

Regular or strawberry

## FOR YOUR EVENT PLANNING

### Cakes and Confections

Christine Dahl	569-5889
Montecito Confections	965-8150
Santa Barbara Cheesecake	687-3321
Hennings	965-6107
Jessica Foster Confections(truffles)	637-6985

### Bridal Attire & Formal Affair

King Tux	682-8888
Santa Barbara Bridal	730-7300

### Floral Designers and Balloons

Avalon Flowers	284-4686
Juniper Designs	899-4019
SR Hogue	969-1343
Kaleidoscope	962-0032
Balloons by Chris	962-1448

### Stationery

Paper Star	965-5509
Lazaro Design	861-8409

### DJ's

Music by Bonnie	965-8249
Scott Topper (DJ)	965-7978
Party Tunes for You	800-581-5455
Coastal Entertainment	896-2777

### Musicians

Steve Woods	661-392-0580
Bob Ledner	965-3993
West Coast Music	310-278-6848
Fantastic Sound	310-479-8422
Ybarra Music (Classical Guitar)	403-6375
Lorin Grean (Harpist)	962-0152
Alejandro Flores (Mariachi)	736-3760
Fredrik Rosvall (Pianist)	564-8770

### Photographers

Baron Spafford	569-0039
Barbara Allessandra	448-1435
Nicole Williams	969-2505
Matt Weinberg	684-7857
Thomas Styczynski	569-0777
Emily Hart Roberts	967-8970

### Video

You're the Star	964-7612
La Femme Cinema	886-8097
Westmacott Productions	687-6761
Jeff Azevedo	683-6683

### Audio Visual

Jensen	962-0110
Swank	571-3186

### Rentals

Classic Party Rentals	566-3566
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