



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

From the dining room, out door patio, and banquet room guests have a panoramic view of the majestic San Gabriel Mountains, golf course, lake, beautiful waterfall and the eighteenth green. The dining room, event lawn and patio can accommodate a group of any size.

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

Hors D'oeuvres

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

HOT SELECTIONS

Pricing consists of 100 pieces

Filo Triangles	\$200.00	Cajun Chicken Drumettes	\$190.00
Meatballs Marinara	\$190.00	Quesadilla Triangles	\$200.00
Swedish Meatballs	\$190.00	Baked Brie En Croute	\$205.00
		<i>with toasted baguettes</i>	
Vegetable Egg Roll	\$190.00	Bacon Wrapped Canadian Scallops	\$230.00
Chicken Yakitori	\$215.00	Jalapeno Poppers	\$190.00
		<i>stuffed with cream cheeses</i>	
Teriyaki Beef Skewers	\$220.00	Coconut Chicken Strips	\$220.00
Stuffed Mushroom	\$220.00	Sesame Chicken Strips	\$220.00
<i>with dungeness crab meat</i>		<i>with teriyaki ginger dipping sauce</i>	
<i>or italian sausage and cheese</i>			
TRI-Color Tortilla Chips	\$140.00	Beef or Chicken Satay	\$220.00
		<i>served with a peanut sauce</i>	
Guacamole Bowl	\$95.00	Fried Mozzarella Stix	\$190.00
		<i>with marinara sauce</i>	
Quiche Lorraine	\$205.00	Quiche Florentine	\$205.00
<i>with ham & swiss cheese</i>		<i>with spinach & swiss cheese</i>	

COLD SELECTIONS

Assorted Cheese and Crackers	\$3.50 per person
Assorted Finger Sandwiches	\$3.25 per person
Assorted Vegetables with Ranch	\$2.75 per person
Assorted Fresh Seasonal Fruit	\$3.25 per person
Vine Ripened Roma Tomatoes with Fresh Buffalo Mozzarella	\$3.95 per person
Proscuttio Honey Dew Wrap	\$3.75 per person
<i>Thin proscuttio wrapped around melon</i>	
Assorted Cold Canapes	\$175 per 100
Jumbo Shrimp Cocktail	Market Price

All Prices are subject to a 20% service charge and current sales tax

Reception Packages

Add any reception package to your dinner

All reception packages include the following services :

imported and domestic cheese display, seasonal sliced fruit tray, fruit punch throughout your reception, champagne or apple cider toast, mixed nuts and mints on all guests tables, cake cutting and serving, set-up and clean-up of banquet facility, professional service staff, room fee, security fee and complimentary use of our built in dual projectors and screens

Westridge Reception Package

*choice of colored polyester napkins
choice of colored polyester floor length table cloths
mahogany chiavari chairs with a ivory or black cushion*

or

*white polyester chair covers with a white bow
selection of one hors d'oeuvres
complimentary golf for two Monday-Wednesday*

or

Sunday Brunch for Two

\$24.00 per person

Silver Reception Package

*choice of colored polyester napkins
choice of colored polyester floor length table cloths
mahogany chiavari chairs with a ivory or black cushion*

or

*white polyester chair covers with a colored bow
selection of two hors d'oeuvres
one bottle of house wine per table
one keg of domestic or imported beer
complimentary golf for two Monday-Friday*

Or

Sunday Brunch for Four

\$30.00 per person

Premier Reception Package

*choice of colored polyester napkins
choice of colored polyester floor length table cloths
mahogany chiavari chairs with a ivory or black cushion*

or

*White or black polyester chair covers with a colored bow
selection of three hors d'oeuvres
two bottle of house wine per table*

two kegs of domestic or imported beer

complimentary soda station (selection of two sodas)

one hour full hosted bar

complimentary golf for four Monday-Friday

or

Sunday Brunch for Four

\$40.00 per person

Platinum Reception Package

*choice of colored satin napkins
choice of colored satin floor length table cloths
mahogany chiavari chairs with a ivory or black cushion*

or

*colored satin chair covers with any color satin bow
selection of four hors d'oeuvres
two bottle of the Greg Norman wine per table*

two kegs of domestic or imported beer

complimentary soda station (selection of three sodas)

four hours full hosted bar

chocolate covered strawberries

Jumbo shrimp cocktail display

complimentary golf for four Monday-Sunday

or

Sunday Brunch for Four

\$70.00 per person

All Prices are subject to a 20% service charge and current sales tax

Chef Specialties Station

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

CHEF'S CARVING STATION

*Includes the following
Roast Prime rib of Beef Au Jus,
Roast Breast of Turkey, Honey Baked Ham
Choice of potato or rice and vegetable medley.*

\$35.95 per person

PASTA STATION

*Includes choice of two pastas: Fettuccini, Penne or Bowtie
Choice of four side items: sliced mushrooms, sun dried tomatoes,
Italian sausage, clams, vegetable medley,
tri-peppers, ground beef or baby shrimp*

\$32.95 per person

MEXICAN STATION

*Choice of two of the following:
Chicken Fajitas, Beef Fajitas,
Beef or Chicken Soft Tacos, Cheese Enchiladas
accompanied by refried beans and Spanish rice*

\$28.95 per person

THE INTERNATIONAL BUFFET

*Includes all the buffets plus
your choice of three salads from the cold cut buffet.*

\$45.95 per person

All buffet service requires a 50 person minimum

All Prices are subject to a 20% service charge and current sales tax

Cold and Hot Buffets

COLD CUT BUFFET

Sliced cold meat and cheese platters with roast beef, ham, turkey, corned beef, American and Swiss cheese, sandwich rolls, and condiments and your choice of three cold accompaniments from the following:

Mixed Green Salad Bar
Macaroni Salad
Country Red Potato Salad
Creamy Cole Slaw
Dill Cucumber Salad
Ambrosia Salad

Pasta Salad
Country Bean Green Salad
Marinated Mushroom Salad
Asian Marinated Slaw
Caesar Salad
Greek Tomato Salad

Lunch \$15.95

Dinner \$18.95

CHOICE OF HOT BUFFET

Each entrée includes choice of rice or potato (for each entrée you order you get a rice or potato) vegetable medley, fresh baked rolls, served with your choice of three salads from the cold cut buffet and a coffee and iced tea station.

CHICKEN MARSALA

CHICKEN CHASSEUR

CHICKEN PICATTA

TERIYAKI CHICKEN

LEMON HERB CHICKEN

BAKED HALIBUT

ATLANTIC SALMON

ROAST PRIME RIB OF BEEF (CARVED)

ROAST BREAST OF TURKEY WITH GRAVEY (CARVED)

HONEY BAKED HAM (CARVED)

Lunch \$23.95 \$28.95 \$32.95
1 entrée 2 entrées 3 entrées

Dinner \$27.95 \$32.95 \$36.95
1 entrée 2 entrées 3 entrées

All buffet service requires a 50 person minimum

All Prices are subject to a 20% service charge and current sales tax

Served Entrees

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

THE WESTRIDGE SIGNATURE SALAD

A delicate mixture of baby greens tossed with artichoke hearts, asparagus, black olives, tomatoes, grapes, walnuts, and feta cheese with raspberry vinaigrette dressing and topped with your choice of broiled salmon filet or grilled chicken

Lunch \$16.95 per person Dinner \$19.95 per person

BONELESS BREAST OF CHICKEN

*Served with your choice of one of the following choices:
Wild Mushroom Marsala, Picatta, Teriyaki, Chasseur or Lemon Herb*

Lunch \$23.95 per person Dinner \$27.95 per person

STUFFED BREAST OF CHICKEN FLORENTINE

*Boneless chicken breast filled with a mixture of spinach and ricotta cheese
laced with a classic French burre-blanc sauce*

Lunch \$23.95 per person Dinner \$29.95 per person

CHICKEN CORDON BLEU

*Boneless chicken breast filled with ham and cheese
laced with a classic French burre-blanc sauce*

Lunch \$23.95 per person Dinner \$29.95 per person

MACADAMIA NUT CRUSTED ORANGE ROUGHY

Sautéed to perfection and served with a lime-chive beurre-blanc sauce

Lunch \$26.95 per person Dinner \$30.95 per person

CHOICE ROAST PRIME RIB OF BEEF AUJUS

Slow roasted and served with creamed horseradish

Lunch \$26.95 per person Dinner \$31.95 per person

CHOICE NEW YORK STEAK

Char-broiled and smothered with fresh sautéed mushrooms, topped with a light peppercorn sauce

Lunch \$26.95 per person Dinner \$31.95 per person

All Prices are subject to a 20% service charge and current sales tax

Served Entrees continued

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

FILET MIGNON

Served with your choice of tomato basil mushroom demi-glaze or béarnaise sauce

Lunch \$27.95 per person Dinner \$32.95 per person

BACON WRAPPED FILET MIGNON WITH ROASTED RED PEPPER POLENTA

Topped with portabella mushroom cap and peppercorn sauce

Lunch \$28.95 per person Dinner \$34.95 per person

FILET MIGNON CAMARONES

Topped with béarnaise sauce, two steamed asparagus and two sautéed jumbo shrimp

Lunch \$31.95 per person Dinner \$37.95 per person

BAKED HALIBUT OR ATLANTIC SALMON en VERMOUTH

Fresh halibut steak or salmon served in a delicate white wine dill sauce

Lunch \$26.95 per person Dinner \$31.95 per person

FILET MIGNON AND CHICKEN TOURNEOS

Petit filet mignon with choice of sauce and chicken breast with choice of sauce

Lunch \$29.95 per person Dinner \$35.95 per person

SURF AND TURF

Petit filet mignon with choice of sauce and lemon dill baked halibut or salmon

Lunch \$31.95 per person Dinner \$37.95 per person

FILET MIGNON AND LOBSTER TAIL

Market Price

VEGITERIAN DISHES

Lunch \$23.95 per person Dinner \$27.95 per person

EGG PLANT PARMIGIANA

Served with angle hair pasta
Marinara and mozzarella cheese

CHEESE RAVIOLI

in a light creamy pesto sauce

PENNE PASTA PUTANESCA

penne tossed with creamy marinara
sauce, topped with olives and capers

Side dish choices include the following:

Stilton Mashed Potatoes, Au Gratin Potatoes, Twice Baked Potatoes, Red Rose Potatoes,
Garlic Mashed Potatoes, Baked Potatoes, Rosemary Mashed Potatoes

Desserts

May we recommend serving one of our delicious homemade desserts for your special dinner party. We know any of our selections will impress you and your guests.

Dessert Station

An assortment of cobbler, cheesecake, and chocolate mousse

\$5.50 per person

Baked New York Cheesecake

Topped with chocolate and raspberry sauce

\$3.95 per person

Blueberry Cheesecake

\$3.95 per person

Freestone Apple or Peach Cobbler

\$3.95 per person

With vanilla ice cream \$4.95 per person

Tiramisu Cake

\$3.95 per person

Crème Brulee

French custard topped with caramelized sugar

\$4.50 per person

Passion Berry Duo

A duet of wild berry and passion fruit vanilla mousse atop a Chambord soaked sponge cake

\$4.50 per person

Old Fashioned Carrot Cake

Two layers of moist and fruity cake sandwiched between a smooth cream cheese icing,

Topped with chopped walnuts and white chocolate shavings

\$3.95 per person

Sorbets and Ice Creams

Lemon, raspberry, orange or lime sorbet- Vanilla, chocolate or cappuccino ice cream

\$2.95 per person

Chocolate Covered Strawberries

Fresh strawberries dipped in dark and white chocolates

All prices are subject to a 20% service charge and current sales tax

Information

DEPOSIT

A deposit of twenty (20%) percent of your guaranteed minimum is required for all events. Then an additional thirty (30%) percent is due 150 days prior to your event and another thirty (30%) percent is due 90 days prior to your event. The balance and final count are due 10 days prior to the event.

CANCELLATION

If cancellation occurs within seven (7) days of the scheduled event, you will be responsible for all planning charges incurred for the event. If a cancellation occurs within one hundred and twenty (120) days of the scheduled event then fifty (50%) percent of your guaranteed minimum is due. If cancellation occurs at any time, there is a forfeiture of your deposit. If another reservation date is requested, your deposit is nontransferable unless the reserved room and date can be re-booked .

MENU PLANNING

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

SECURITY

Westridge Golf Club will not assume responsibility for damages or lost articles left in the clubhouse prior to or following the event. Security fees are \$600.00 per event per 100 guests.

OUTSIDE FOOD & BEVERAGES

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

CAKES

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

BEVERAGE / BARTENDER

The charge for a bartender is \$225.00. There will be a charge of \$150 for each additional bartender.

ROOMCHARGE / DANCE FLOOR CHARGE

Monday through Thursday \$1000.00. Friday, Saturday and Sunday \$2000.00. Dance Floor usage fee \$200.00

CLEAN UP FEE

\$600.00 per 100 guests.

DECORATIONS

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

LINEN

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

RENTALS

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

HOURS OF EVENT

The room usage covers a Four (4) hour period for Luncheon functions and a Five (5) hour period for Dinner functions. All vendors are permitted access to the room 2 hours prior to event.

Childrens Menu

All entrées are served with French Fries and Fruit:

*All Beef Hot Dog
Hamburger
Chicken Strips*

\$14.95 each

(Available for kids 12 and under)

All prices are subject to a 20% service charge and current sales tax

Ceremony Packages:

Our hill top setting is perfect for your special ceremony with breathtaking views of the majestic San Gabriel Mountains, the golf course and lake with a beautiful waterfall on the eighteenth green.

Lake Front Package:

*This site is on the lake, with waterfalls in a private area of the Golf Course.
Includes white ceremony chairs, a beautiful raised Gazebo,
White Arch at entrance and One Hour Rehearsal*

\$1700.00

*Includes 200 chairs
\$2.00 per chair over 200*

All prices are subject to a 20% service charge and current sales tax