



## ***CATERING PACKAGE***



***THE UNIVERSITY CLUB OF PASADENA  
175 N. OAKLAND AVE.  
PASADENA, CA 91101  
(626) 793-5157  
[www.universityclubpasadena.com](http://www.universityclubpasadena.com)***

# *In -Meeting Breakfast Buffet*

*Minimum guarantee of 15 guests*

## CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Baked Muffins  
Croissants, Assorted Danish and Scones  
Fresh Fruit Platter  
Brewed Regular and Decaffeinated Coffee  
Assorted Teas

**\$12**

## BAGEL CONTINENTAL

Freshly Squeezed Orange and Cranberry Juices  
Freshly Baked Muffins, Assorted Bagels  
Whipped Butter, Cream Cheeses and Jams  
Fresh Fruit Platter  
Brewed Regular and Decaffeinated Coffee  
Assorted Teas

**\$15**

## SWEET TREATS CONTINENTAL

Freshly Squeezed Orange and Apple Juices  
Freshly Baked Muffins, Coffee Cake, and Doughnuts  
Assorted Danish and Scones  
Fresh Fruit Platter  
Brewed Regular and Decaffeinated Coffee with  
Fresh Whipped Cream, Chocolate Shavings and Cinnamon  
Assorted Teas

**\$16**

## UNIVERSITY CLUB CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Apple Juices  
Freshly Baked Muffins and Breakfast Pastries  
Honey Nut Granola and Breakfast Cereals  
Assorted Yogurts, Fresh Fruit Platter  
Brewed Regular and Decaffeinated Coffee  
Assorted Teas

**\$19**

*All food and beverage prices are subject to 20% service charge and state sales tax.*

## ***Breakfast Selections***

*Includes Orange or Cranberry Juice, Toast or English Muffin,  
Fruit Jelly, Preserves, Butter, Coffee and Tea  
Minimum guarantee of 12 guests with ONE selection for the entire group  
For an additional selection add \$3.00*

### **UNIVERSITY CLUB SCRAMBLE**

Country style scrambled eggs, ham, sautéed onion, tomato, and cheddar cheese, served with potatoes & fresh fruit.

**\$14**

### **COUNTRY EGGS**

Scrambled eggs served with crisp bacon, sausage and potatoes with fresh fruit.

**\$14**

### **CORNED BEEF HASH WITH EGGS**

Corned beef hash topped with poached eggs, sliced tomatoes and fresh fruit.

**\$15**

### **WHITE BEAN HUEVOS RANCHEROS**

Simmered whole white beans, corn tortillas, fried eggs, warm tomato salsa, queso fresco.

**\$15**

### **FRESH FRUIT PLATE**

Fresh fruit with cottage cheese or yogurt, toasted granola and a warm baked muffin.

**\$12**

### **HEALTHY START**

Bowl of oatmeal with brown sugar and cranberries, with a side of fresh fruit and warm muffin.

**\$12**

### **FRENCH TOAST**

Thick slices of egg bread dipped in cinnamon egg batter and grilled, served with bacon, tavern ham or sausage and fresh fruit.

**\$15**

### **SMOKED SALMON AND CHEESE**

Thinly sliced smoked salmon, whipped cream cheese, sliced cucumbers, tomatoes, capers, and onions over a toasted traditional bagel.

**\$15**

### **HOT CAKES**

Stack of buttermilk pancakes with warm syrup, served with tavern ham, bacon, or sausage and fruit.

**\$15**

### **EGGS BENEDICT**

Twin poached eggs, crispy buttered English muffins with ham and Hollandaise sauce, served with fruit.

**\$17**

### **DENVER OMELET**

Diced ham, cheese, grilled onions and peppers, served with breakfast potatoes and fresh fruit.

**\$14**

### **MUSHROOM AND CHEESE OMELET**

Sautéed mushrooms with herbs and melted cheese, served with breakfast potatoes and fresh fruit

**\$14**

### **BLUEBERRY BLINTZES**

Cheese filled crepes with fresh blueberries and blueberry syrup, served with fresh fruit.

**\$16**

### **FLATIRON STEAK AND EGGS**

Broiled flat iron steak with sautéed mushrooms, peppers, and onions with scrambled or fried eggs and breakfast potatoes.

**\$18**

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# ***Breakfast Buffet***

*Minimum guarantee of 25 guests*

## **Juices**

*Selection of two*

Freshly Squeezed Orange, Grapefruit, Apple, Cranberry or Tomato Juice

## **Starters**

Seasonal Fruit

Honey Oat Granola and Assorted Cereals or  
Steel Cut Oatmeal with Cranberries and Brown Sugar  
Assorted Fruit Yogurts

## **Entrées**

*Selection of one*

Scrambled Eggs with Tomatoes and Cheddar Cheese **\$18**  
Thick French Toast with Caramelized Bananas **\$24**  
Buttermilk Pancakes with Berries Compote and Maple Syrup **\$24**  
Cheese Blintzes with Mixed Berry Compote and Toasted Almonds **\$25**  
Traditional Eggs Benedict **\$26**  
Crab Cake Benedict with Tomato Hollandaise Sauce **\$30**

## **Accompaniments**

Applewood Smoked Bacon  
Link Pork Sausage or Grilled Tavern Ham  
Sautéed Red Bliss Potatoes with Sweet Peppers and Onions  
Freshly Baked Muffins, Toasted English Muffins, or Butter Croissant  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## **Breakfast Buffet Enhancements**

Corned Beef and Potato Hash \$3 per person  
Made to Order Omelet Station \$4 per person  
Belgian Waffle Station with Fresh Seasonal Berries and Whipped Cream \$4 per person  
Smoked Salmon Platter with Sliced Red Onions, Capers, and Lemon Wedges \$5 per person

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## *Meeting Breaks*

*Minimum guarantee of 15 guests*

### ON THE TRAIL BREAK

Make Your Own Trail Mix  
Honey Granola, Raisins, Dried Fruits,  
Toasted Almonds, Peanuts,  
M&M's and Yogurt Chips

**\$10**

### 7TH INNING STRETCH

Warm Soft Pretzels  
Roasted Peanuts and Cracker Jacks  
Mini Churros and Hot Buttered Popcorn  
Lemonade and Iced Tea

**\$10**

### BAJA CALIFORNIA BREAK

Fresh Tortilla Chips  
Mini Beef Empanadas  
Mini Chicken Taquitos  
Guacamole and Salsa Fresca  
Cinnamon Churros

**\$14**

### STRAWBERRY BREAK

Fresh Strawberries with Whipped Cream  
Chocolate Covered Strawberries  
Strawberry Tarts  
Strawberry Sorbet

**\$13**

### WEST COAST BREAK

Grilled Sourdough Toast  
Spinach Artichoke Dip  
Washington Apple Slices, Napa Grapes  
California Cheeses  
Chocolate Covered Strawberries

**\$16**

### TEA TIME

Fine Selection of Assorted Teas  
Scones with Fresh Whipped Cream  
Fruit Preserves and Honey Butter  
Assorted Finger Sandwiches  
Shortbread Cookies and Petit Fours

**\$17**

### CHOCOLATE FANTASY

Chocolate Fondue Fountain  
Fresh Seasonal Berries and Fruits  
Fresh Baked Chocolate Chip Cookies and Brownies,  
Marshmallows, Pretzels, Pound Cake

**\$15 (Minimum 25 guests)**

### EXECUTIVE BREAK

Vegetable Crudités with Avocado Dip  
Toasted Pita Chips with Tapenade  
Fresh Fruit with Yogurt Dip  
Imported and Domestic Cheeses with Water Crackers

**\$18**

### SUMMER ESCAPE

Watermelon  
Grapes  
Ice Cream Bars  
Frozen Chocolate-Dipped Bananas  
Strawberry Lemonade

**\$16**

### SUPER FOOD BREAK

"Naked" Super Food Juices  
Hot Green Tea  
Pumpkin and Walnut Squares  
Dark Chocolate and Dried Fruit Bars  
Carrot and Broccoli Crudités, Spinach Soy Dip

**\$20**

*All food and beverage prices are subject to 20% service charge and state sales tax.*

# BANQUET BEVERAGE SERVICES

## WINE LIST

### Champagne & Sparkling Wines

<i>JFJ Brut, California</i>	\$18.00
<i>Piper Sonoma</i>	\$27.00
<i>Domaine Chandon, Napa</i>	\$28.00

### White Wines

<i>Salmon Creek Chardonnay, California</i>	\$18.00
<i>Jekel Chardonnay, Monterey</i>	\$26.00
<i>Raymond Sauvignon Blanc</i>	\$25.00
<i>Honig Sauvignon Blanc, Rutherford</i>	\$28.00
<i>Tremani Pinot Gris, Russian River</i>	\$27.00
<i>Fetzer Echo White Zinfandel</i>	\$18.00

### Red Wines

<i>Salmon Creek Cabernet Sauvignon</i>	\$18.00
<i>Raymond Estates Cabernet Sauvignon</i>	\$34.00
<i>Salmon Creek Merlot</i>	\$18.00
<i>Blackstone Merlot</i>	\$27.00
<i>Robert Mondavi Pinot Noir</i>	\$28.00
<i>Greystone Shiraz, Margaret River,</i>	\$36.00

## BAR SELECTIONS

	<i>Cash</i>	<i>Host</i>
<i>Well Brands</i>	\$6.50	\$5.50
<i>Call Brand</i>	\$7.50	\$6.50
<i>Premium Brands</i>	\$8.50	\$7.50
<i>Super Premium and Blended</i>	\$9.00	\$8.00
<i>Cognacs and Specialties</i>	\$13.00	\$12.00
<i>Domestic Beer</i>	\$5.00	\$4.50
<i>Imported Beer</i>	\$6.00	\$5.50
<i>House Wine</i>	\$8.00	\$7.00
<i>Bottled Mineral Water</i>	\$2.50	\$2.50
<i>Soft Drinks</i>	\$1.75	\$1.75
<i>Juices</i>	\$2.50	\$2.50

## SPECIALTY BEVERAGES

*Priced per Gallon, One Gallon Serves 20 guests.*

<i>Fresh Berry Mojitos</i>	\$125.00
<i>Red or White Sangria</i>	\$110.00
<i>Mimosas</i>	\$65.00
<i>House Punch (Non-alcoholic)</i>	\$50.00
<i>House Coffee</i>	\$35.00

## HOSTED BAR SPECIALS

*Well Brands* \$12.00 per guest First Hour, \$7 Second Hour, and \$6.00 Each additional Hour.  
*Call Brands* \$14.00 per guest First Hour, \$8 Second Hour, and \$6.00 Each additional Hour.  
*Premium Brands* \$17.00 per guest First Hour, \$9 Second Hour, and \$7.00 Each additional Hour.

***There is a \$100.00 charge for a bartender, which will be waived if the total bar sales exceeds \$500.00.***

## ***BANQUET POLICIES***

All food and beverage must be purchased from the University Club. No food or beverage may be brought into or removed from the premises. An exception to this is the wedding cake, which must be arranged through an outside bakery. Wine and champagne are also allowed, however there is a \$20.00 per bottle corkage fee based on a 750 ml. bottle. No magnums allowed.

The Club must be notified in advance of any scheduled deliveries for your function, such as florists, bakeries, rental equipment, etc. (Our personnel will be at the Club two hours before your event to take care of your delivery.)

The University Club does not engage the band, order flowers or the cake. We feel these arrangements are a matter best handled by you. However, we will be happy to suggest florists, bands and bakeries if you do not have a favorite.

All food and beverage menu pricing are subject to change, dependent upon market fluctuations, without notice.

Food and beverage purchased from the Club and remaining after the event may not be taken from the premises.

Complimentary tasting is provided for events of 100 guests or more up to 30 days prior to the event. Menu tasting is hosted for two people and includes choice of salad or soup, and up to two entrees. Desserts and hors d'oeuvres are not available for tasting. Tastings are pre-arranged with your Catering Manager and menu selections must be provided three weeks in advance.

All decorations brought into the Club by a guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, etc., in order to prevent damage to the fine fixtures and furnishings of the Club. Any repairs will be billed to the engaging party.

The Club is not responsible for damage, loss, or theft of any items brought into or left in the Clubhouse on its property prior to, during or following your event. The host is responsible for any damages incurred to the Club, including those involving the use of any independent contractor arranged by the host or their representative.

Rice, birdseed or confetti may not be thrown at a function. In the instance that a guest would do so, an additional clean-up fee will be imposed.

The engaging party shall be responsible for any and all damages incurred by patrons attending their function.

Any damage caused to the Clubhouse fixtures, furniture or personnel by the patrons attending your function, beyond the control of management's prevention, becomes the responsibility of the engaging party.

## ***BANQUET ARRANGEMENTS***

The University Club of Pasadena is available to you for 5 hours. If your event requires a longer period of time, it may be prearranged with the Club's management. Please note that all entertainment must end thirty (30) minutes prior to the final ending time of the time block. Additional time beyond the 5 hours is billed at \$450.00 per hour.

### **CLUBHOUSE RENTAL CHARGES**

Monday through Thursday	\$ 600.00
Friday	\$ 750.00
Saturday, Sunday, Holidays	\$1,000.00
New Year's Eve	\$2,000.00

### **MINIMUM FOOD CHARGES**

Monday through Friday	\$1,000.00
Saturday, Sunday & Holidays	\$2,500.00

### **ADDITIONAL EQUIPMENT AND SERVICES**

Wedding Courtyard (set-up) and Rehearsal (one hour)	\$1,000.00
Cake Cutting, per person	\$ 3.00
Chair Covers and Sash, per chair	\$ 4.50
Coat Room Attendants, per attendant	\$ 75.00
Parking Valets, per person	\$ 2.00
Portable Dance Floor, set-up fee	\$ 150.00
Piano, usage fee	\$ 100.00
Risers (4'x8'x 16"), per riser	\$ 100.00
Audio-Visual Equipment	please inquire

### **DEPOSITS AND PAYMENTS**

A deposit of \$1,000.00.00 is required to reserve the University Club of Pasadena. This deposit will be applied toward the cost of your event. This deposit is non-refundable. Cancellation of the event will result in forfeiture of the deposit. 75% of the estimated cost of the event is due 30 days prior to the event date and payment of the remainder is due two weeks prior. Any adjustments will be made following the event and will be payable upon receipt.

The guarantee for guests attending the function must be specified not less than three (3) working days (Monday through Friday, excluding holidays) prior to the event, and is not subject to reduction. Billing is based on the guaranteed number of guests or the total number of guests served, whichever is greater. If no final guarantee is provided, the original number of anticipated guests will be used as the guarantee. Any refund checks will be processed and mailed within 30 days from the date of the event.