

MONTEBELLO, CA EST. 1974

GOLFER'S BANQUET MENU

full catering menu available upon request (not available saturday evenings)

GOLFER'S BUFFET

buffet service for 1.5 hours with minimum of 100 guests

FRESH SALADS

Mixed Field of Greens served with two dressings Roasted Red Potato Salad
Pasta Salad southwest style

ENTREE SELECTIONS

Chicken Chablis lightly marinated & dusted with flour & spices, seared in butter, shallots, Chablis reduction, cream, chicken broth & seasonings
Market Fresh Vegetable Blend
Freshly Baked Sourdough Rolls & Butter

Grilled Cod Fish w/ Jicama Salsa marinated & grilled cod fish with fresh jicama salsa (jicama, tomatoes, jalapeño, onion, lime juice, cilantro & spices)

Sliced Roast Beef

sliced beef with port wine sauce demiglaze & port wine reduction

DESSERTS

Chef's Selection of Assorted Desserts buffet 23

all plated entrées served with mixed greens salad with two dressings, chef's selection of starch and fresh seasonal vegetables, freshly baked sourdough rolls with butter, coffee, tea, decaf coffee, and iced tea. dessert is available at an additional charge starting at \$1 and up.

PLATED ENTRÉES

Chicken Chablis

supreme breast slightly marinated & dusted with flour & spices, seared in butter, shallots, Chablis reduction, cream, chicken broth & seasonings 21

Sliced Roast Beef

sliced beef with port wine sauce demiglaze & port wine reduction 22

Prime Rib of Beef

salt and rosemary crusted, slow roasted, served with au jus and creamed horseradish 23

Pasta Primavera

penne pasta with assorted fresh vegetables, served with a roasted garlic marinara sauce 21

Prices subject to 20% hospitality & 2% environmental fee fee plus sales tax. Prices & items subject to change without notice. If you wish to provide 2 entrées, entrées will be charged at the higher rate and an entrée count is due 4 days prior to the event.



THE CAMPUS

Our Team Members refer to our location as “The Campus”, but our Guests call us “The Oasis” near Downtown Los Angeles. The only Hotel, Event, Conference & Sports Complex near Downtown Los Angeles, yet worlds apart. We are the perfect location between Disneyland, Universal Studios, the beautiful Beaches and the Mountains.

Sitting on 185 acres of Golf Course & Park Land, our premises include but are not limited to the Montebello 18 Hole Championship Golf Course, Driving Range, Park, Lakes, Hilton Garden Inn Hotel, Home2 Suites by Hilton Hotel, Quiet Cannon Conference & Events Center, Two Semi Private Streets & Multiple Parking Lots to provide complimentary parking for most guests. All private events, conferences and group activities including any and all food & beverage and utilization of parking lots anywhere on our premises including golf tournament food & beverage must be contracted & scheduled through Quiet Cannon Conference & Events Center Sales Office.

Please note: It is a violation of State of California law and Department of Alcoholic Beverage Control to bring outside alcoholic beverages and consume on our premises without written permission, which includes the golf course. All of our guests including golf course guests must arrange for alcoholic beverages through the Quiet Cannon or purchase it directly at the Quiet Cannon, Hilton Garden Inn or Home2 Suites.

All Events, Conferences, Special Functions & Private Events may/will be charged the following in addition to the posted menu prices.

- Security, Hosts & Parking Attendants specified & quoted based upon size and type of event, including parking availability and overall usage.
- California sales tax, 20% Hospitality Fee, 2% Environmental Fee, 2% Credit Card Fee Will Be Added to Every Booking

TWO OPTIONS

Quiet Cannon Service pricing varies based on menu selections select a la carte or package options from Quiet Cannon Event menus, Special Event menus and/or Meeting Planner's Package inclusive of breakfast, snack, lunch and dinner selections

Bring or Arrange Your Own \$6 food & \$6 beverage charge per person per 4 hours; Or \$1200 per food truck per 4 hours, whichever is greater
If you wish to bring your own food &/or beverage, it must be approved & contracted through Quiet Cannon Sales Office. Each Food truck subject to \$1200 minimum charge per 4 hours. Each on-site catering subject to \$2500 minimum charge for day rate.

Prices & items subject to change without notice. Food trucks must provide insurance certificate & addtl insured acceptable to Quiet Cannon. Bring or Arrange Your Own limited to areas outside of Quiet Cannon, Hotel Buildings, Patisos and Gazebo areas. Parking subject to Quiet Cannon written approval.