



T H E
NEWPORT BEACH
C O U N T R Y C L U B

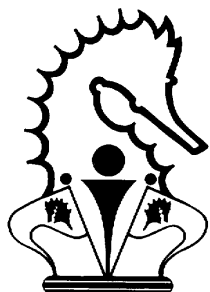
Thank you for your interest in The Newport Beach Country Club. The Newport Beach Country Club is proud to offer a full range of menus from which to choose from, along with the Country Club quality and service that you have come to expect.

Enclosed you will find our menu suggestions for your consideration. We pride ourselves on our personal attention in working with you to create a menu based on your special needs or themes, while our creative Food and Beverage Teams works hand-in-hand to make your experience here at the club a very memorable one.

On behalf of the Newport Beach Country Club we look forward to serving you and we are confident your experience will be a lasting one.

Sincerely,

*Yoona Chang
Director of Banquets*



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C O U N T R Y C L U B

THE NEWPORT BEACH COUNTRY CLUB

CATERING PACKET

1600 EAST PACIFIC COAST HIGHWAY
NEWPORT BEACH, CA 92660
(949)644-9550
FAX (949)644-5057
BANQUET: (949) 644-9550 EXT.112



T H E
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C O U N T R Y C L U B

THE NEWPORT BEACH COUNTRY CLUB GENERAL BANQUET INFORMATION, POLICIES AND LIABILITIES

The Newport Beach Country Club strives to provide the best service possible. Listed below are general policies & guidelines designed to help make your affair run smoothly. If you have any questions, please feel free to contact our banquet department. Thank you for considering The Newport Beach Country Club for your special occasion.

Special menu selections ~ We will be happy to accommodate any of your special menu requests. Please contact our banquet department for assistance.

Linen, glasses, silverware, plates, punchbowls, etc. will be provided by Newport Beach Country Club at no additional cost.

*Flowers or other decorations must be provided by the person using the Club. Our staff recommends that your florist or the Club florist be contacted personally. All decorations must be removed within a reasonable time after the function. The Newport Beach Country Club will not assume responsibility for the damage or loss of any merchandise left in the Club prior to or following a function. Due to limited storage space, flowers **MUST** be delivered on day of function.*

Musical entertainment can be provided by the person using the Club. Our staff has a listing of groups you maybe contact.

Dance floor fee ~ \$250.00

Ceremony fee ~ \$1000.00 (please inquire for further information)

Room Rental is based on 4 hours. Additional overtime hours are available at \$250.00 per hour.

Minimum Charge: The Newport Beach Country Club requires 85 people minimum and a \$4000.00 food and beverage minimum

Bar & bartender fee ~ Full bar with bartender available at a \$400.00 minimum guarantee or a \$125.00 bartender fee per bartender.

Champagne & wine is priced from the wine list. If a different choice is requested, the price will be adjusted according to current price list.

No Liquor or food may be brought in from the outside. Any food consumed on the club premises is to be prepared by the chefs of the Newport Beach Country Club.

Corkage fee for champagne or wine brought into the Club will be \$15.00++ per bottle (750 ml) & \$25.00++ per bottle (1.5 liters).

Hosted bars may be inspected by the client immediately preceding & following the bar operation. If no inspection is made, the client waives the right to verify consumption & agrees to accept the Club's final count.

If no food or alcoholic beverages are sold, i.e. meeting only, there will be a setup fee for the Club's facilities.

Cakes ~ Custom baked to order for all functions. If you wish to supply your own cake a \$2.50 per person cutting charge will apply.

A non-refundable, non-transferable deposit of \$1000.00 is required to confirm a reservation at The Newport Beach Country Club.

Estimated charges for all functions will be due to the banquet department seven days prior to the event. Any additional charges will be due & payable at completion of function.

The catering office must be notified of your final guest count no later than 12:00 Noon three (3) business days prior to the event. Your final guest count is considered a guarantee and is not subject to reduction. Final charges are based on the final guarantee or actual attendance count, whichever is greater.

NBCC is to provide all food and beverage. NBCC is a non-smoking facility. NBCC is not responsible for lost or stolen items. Any broken or missing items as well as any damage to property caused or created by guests will be the sole responsibility of the sponsoring organization or host.

Service charge ~ All prices are subject to a 19% gratuity charge & 8.75% California state sales tax. Prices are subject to change without notice.

NBCC Banquet Information:

Tables: 60" Round

Chairs: Oval Gold Cloth

Table Cloths: 61" x 61" Square, 85" x 85" Square, and 52" x 114" Rectangular

Table Cloths: Available Basic Colors

Client must provide a signed agreement/contract of musicians and/or performers, seven (7) days prior to date of the event. Events that require sound and/or live music outdoors require a sound permit. Client is responsible for the additional fees associated with sound permits, power generators, etc. All sound and music outdoors must cease at 10:00 PM. All events at The Newport Beach Country Club must conclude by 12:00AM.

Parties of 10 or more must have a preset menu. Making selections from the regular dining room menu does not lend itself to efficient service.

Private parties staying later than midnight or parties extending over four hours will be charged an additional fee of \$250.00 per hour.

Dress code ~ Proper country club attire required. No blue jeans allowed.

Notice: No event, political, religious, business, etc. will be allowed to be held at The Newport Beach Country Club in which a blind solicitation of any type, including the newspaper is made. The Newport Beach Country Club is for the private enjoyment of members & their personal guests. Failure to observe this ruling will result in the cancellation of the event.

All prices are subject to change without notice.

I have read and understand the general banquet information, policies and liabilities.

Signed: _____ Date: _____

This form must signed with your deposit receipt



Breakfast Suggestions

CONTINENTAL BREAKFAST

Choice of Freshly Squeezed Juices,
Assorted Danish, Muffins, and Coffee or Tea
\$9.50

BREAKFAST ENTREES

ALL ENTREES ARE SERVED WITH COUNTRY STYLE POTATOES
AND FRESHLY BREWED COFFEE

SCRAMBLED EGG BREAKFAST

Choice of Double Smoked Bacon, Virginia Ham, or Sausage
\$12.50

EGGS BENEDICT

English Muffins Topped with Canadian Bacon, Sliced Tomato, Poached Eggs,
and Topped with Hollandaise Sauce
\$14.00

DEEP DISH BACON, MUSHROOM, AND ONION QUICHE

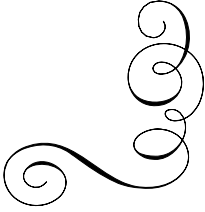
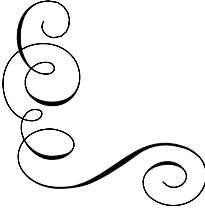
Served with Fresh Fruit
\$12.00

BUFFET BRUNCH (MINIMUM OF 75 PEOPLE)

Cottage Cheese, Fruit Platter
Grilled Vegetable Salad, Caesar Salad
Aromatic Herb Infused Rice, Chicken & Artichoke Crepes
Assorted Danish and Muffins
Orange Juice and Coffee
\$22.00

Cottage Cheese, Fruit Platter, Caesar Salad, Grilled Vegetable Salad
Fluffy Scrambled Eggs, Country Potatoes,
Bacon and Sausage, Deep Dish Quiche
Assorted Danish and Muffins
Orange Juice and Coffee
\$24.00

OUR CHEF WILL BE HAPPY TO
CUSTOM CREATE YOUR MENU,
PLEASE ASK FOR DETAILS.





STARTERS

HOT SOUPS

- MEXICAN CHICKEN TORTILLA
\$7.00
- TOMATO BASIL BISQUE
\$7.00
- NEW ENGLAND CLAM CHOWDER
\$7.50
- WILD MUSHROOM & BRIE
\$7.50
- SHRIMP BISQUE
\$8.00
- TURKEY VEGETABLE
\$7.00

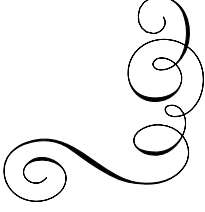
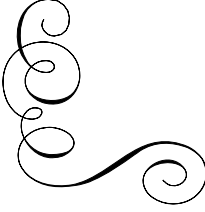
COLD SOUPS

- WATERCRESS
\$7.00
- GAZPACHO
\$7.50
- VICHYSOISE WITH BAY SHRIMP
\$7.50
- CHILLED MELON WITH MINT INFUSION
\$7.00

SALADS

- TRADITIONAL CAESAR SALAD
\$8.50
- MIXED PETITE GREENS
\$7.00
- WARM BABY SPINACH
\$8.50

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LUNCH SUGGESTIONS

ALL LUNCHEON ENTREES ARE SERVED WITH
COFFEE AND OR TEA,
HOT ROLLS AND BUTTER

COBB SALAD

Choice of Dressing
\$18.00

SOUTHWESTERN CHICKEN SALAD

BBQ Ranch Dressing
\$16.00

CHICKEN, APPLE AND WALNUT SALAD

Balsamic Vinaigrette
\$16.00

COLD POACHED SALMON SALAD

Served over Chilled Cucumber Dill Salad
\$19.00

ARUGULA AND BAY SHRIMP SALAD

Lemon Black Pepper Dressing
\$16.00

BAKED NORTHERN HALIBUT

Tomato and Caper Relish
Market Price

SEARED ATLANTIC SALMON

Lemon Dill Butter
\$24.00

SONORA SPICED CHICKEN BREAST

Salsa Fresca Beurre Blanc
\$24.00

ROASTED STUFFED CHICKEN BREAST

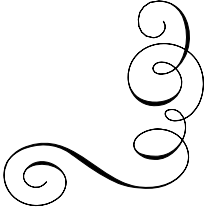
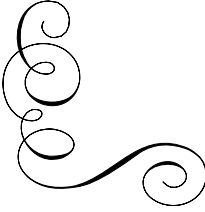
Stuffed with Roasted Peppers, Jack Cheese, and Spinach
Finished with Herbed Beurre Blanc
\$26.00

PETITE FILET MIGNON

Merlot Demi Glace
\$28.00

CRACKED BLACK PEPPER CORN CRUSTED FLAT IRON STEAK

Garlic Wild Mushrooms
\$26.00



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BREAKS

THE NEWPORT CONTINENTAL

Fresh Squeezed Orange Juices
Danish and Croissants
Fruit Preserves and Creamy Butter
Coffee / Tea / Decaf
\$11.50

THE CLUB CONTINENTAL

Orange and Grapefruit Juice
Bagels and Cream Cheese
Coffee / Tea / Decaf
\$11.00

Coffee Breaks A la Carte

Coffee, Tea and Decaffeinated Coffee
\$33.50 per Gallon

Ice Cold Lemonade
\$3.50 Glass

Orange, Tomato, Grapefruit Juice
\$3.50 Glass

Bottled Water
\$2.50 Each

Soft Drinks
\$2.50 Each

Bagels and Cream Cheese
\$3.00 Each

Danish
\$3.00 Each

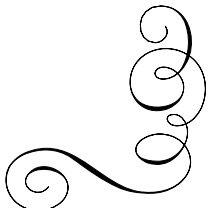
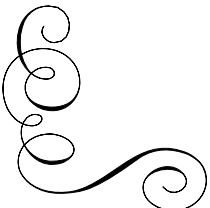
Croissants
\$2.50 Each

Whole Seasonal Fruit
\$1.50 Each

Cookies
\$2.00 Each

Fudge Brownies
\$2.50 Each

Granola Bars
\$2.50 Each





DINNER SUGGESTIONS

ALL DINNER ENTREES ARE SERVED WITH
VEGETABLES DU JOUR, CHOICE OF
POTATOES, RICE, OR PASTA,
COFFEE AND OR TEA,
HOT ROLLS AND BUTTER

CHARBROILED FILET MIGNON

With California Cabernet Sauvignon Sauce
\$37.00

NEW YORK STEAK

With Wild Mushroom Merlot Demi Glaze
\$31.00

ROASTED STUFFED CHICKEN BREAST

Stuffed with Asparagus, Aged Monterey Jack, and Roasted Red Peppers. Finished with Herbed Beurre Blanc
\$28.00

POTATO CRUSTED CHICKEN

Served over Tomato Leek ragout
\$28.00

MACADAMIA NUT CRUSTED NORTHERN HALIBUT

Topped with Avocado Mango Salsa
Market Price

PAN SEARED ATLANTIC SALMON

Finished with Cucumber Dill Relish
\$26.00

MEDALLION OF FILET & CHARBROILED CHICKEN BREAST

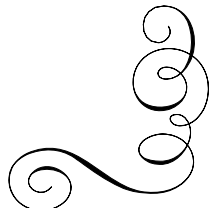
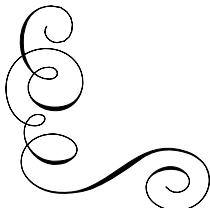
Served with Merlot Demi Glace & Grain Mushroom Sauce
\$38.00

MEDALLION OF FILET & CRAB STUFFED PRAWNS

Merlot Demi Glace & Lemon Pepper Beurre Blanc
\$39.00

GRILLED VEGETABLE RISOTTO

In Tomato Consommé
\$23.00





BUFFETS

ITALIAN BUFFET

Anti Pasta Salad
Grilled Italian Sausage
Caprese Salad
Lasagne

Caesar Salad
Chicken Parmesan
Ratatouille
Garlic Bread

Tiramisu
Coffee or Tea
\$36.00 / \$65.00 Chef fee

MEXICAN BUFFET

Beef Fajitas
Chicken Fajitas
Chips and Salsa

Mexican Caesar Salad
Spanish Rice
Refried Beans

Baked Sole w/ Salsa Fresca
Beef or Chicken, Corn & Flour Tortillas
Mexican Flan
Coffee or Tea

\$36.00 / \$65.00 Chef fee

SOUTHWESTERN BUFFET

Fresh Fruit Salad
BBQ Ranch Beans
Grilled Ranch Bread

Tossed Green w/ Smoked Jalapeno Ranch
Wagon Wheels on Sweet Corn
Chipotle Marinated Tri-Tip

Achiote Marinated Chicken Breast
Peach & Blueberry Cobbler
Coffee or Tea

\$39.00 / \$65.00 Chef fee

ISLAND BUFFET

Mixed Field Greens
Grilled Hawaiian Mahi Mahi
Pineapple Soy Flat Iron Steak
Jasmine Rice

Tropical Fruit Salad
Coconut Panko Crusted Chicken Breast
Stir Fry Vegetables
Wasabi Mashed Potatoes

Key lime Pie
Coffee or Tea
\$39.00 / \$65.00 Chef fee

NEWPORT CLASSIC BUFFET

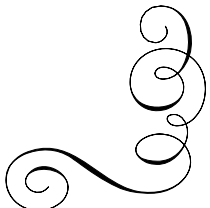
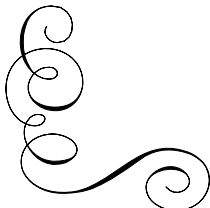
Vegetable Platter with Dip
Fresh Fruit Platter

Grilled Vegetable Platter
California Field Salad

Caprese Salad w/ Balsamic Vinaigrette

Baked Halibut w/ Lemon Thyme Buerre Blanc
Prime Rib w/ Au Jus
Fresh Assorted Pastries
Coffee or Tea

\$47.00 / \$65.00 Chef fee





DESSERTS

NEW YORK CHEESECAKE

\$6.50

MOLTEN CHOCOLATE LAVA CAKE

\$7.00

WARM BROWNIE PIE

\$6.50

RASPBERRY CRÈME BRULEE

\$6.50

KEY LIME CALYPSO

\$7.50

APPLE GALETTE

\$7.00

TIRAMISU

\$7.50

DULCE DE LECHE

\$7.50

FRESH FRUIT TART

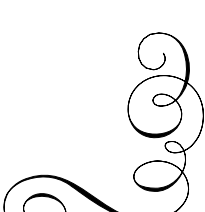
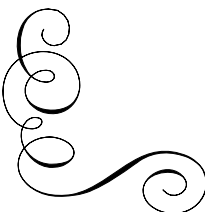
\$7.00

ICE CREAM

\$5.00

SORBET

\$5.00



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HORS D' OEUVRES

DISPLAY HORS D'OEUVRES

FRESH FRUIT DISPLAY	\$80.00
DOMESTIC CHEESE DISPLAY WITH CRACKERS	\$85.00
SHRIMP COCKTAIL	\$250.00
ANTI PASTA DISPLAY	\$100.00
VEGETABLE / GRILLED VEGETABLE CRUDITÉS	\$100.00
SEAFOOD DISPLAY	Market Price

❧ Hors d'oeuvres are provided in quantities of fifty (50) pieces ❧

STATION HORS D'OEUVRES

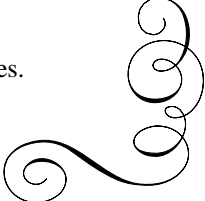

(Minimum of 50 People & \$65.00 Chef Fee per Station)

FAJITA STATION	\$12.50
PASTA STATION	\$12.50
CAESAR SALAD STATION	\$11.50
CEVICHE STATION	\$12.50
INTERNATIONAL WING STATION	\$12.00
TACO BAR	\$12.50
PRIME RIB SANDWICH STATION	\$18.00
ROAST TURKEY STATION	\$15.00
MASHED POTATO BAR	\$11.00
SLIDER STATION (BEEF & CHICKEN)	\$12.50

*Minium of two stations when not accompanied with plated or buffet dinner service

*When Hors d'oeuvres only are to be served, we recommend ordering five (5) varieties.

*When Hors d'oeuvres are to be served before dinner, we recommend ordering three (3) varieties.





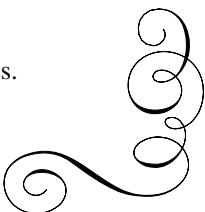

COLD HORS D' OEUVRES

ASSORTED SUSHI	Market Price
MINI CHICKEN TOSTADAS	\$130.00
SMOKED TOMATO BRUSCHETTA	\$120.00
BAY SHRIMP COCKTAIL ROUNDS	\$130.00
PARMESAN CRISP W/ PROSCIUTTO AND MARINATED TOMATO	\$130.00

🌀 Hors d'oeuvres are provided in quantities of fifty (50) pieces 🌀

HOT HORS D' OEUVRES

SHREDDED BEEF FLAUTAS	\$140.00
CRISPY WONTON SHRIMP	\$150.00
COCONUT SHRIMP	\$150.00
CHICKEN POT STICKERS	\$140.00
BEEF / CHICKEN SATE	\$140.00
CHICKEN & BLACK BEAN EMPANADAS	\$140.00
SPANOKOPITA (FETA & SPINACH)	\$130.00
ASIAN CHICKEN TULIPS	\$130.00
CHICKEN WINGS	\$130.00
MUSHROOM CAPS WITH CRAB MEAT	\$140.00
SLIDERS	\$150.00



When Hors d'oeuvres are to be served before dinner, we recommend ordering three (3) varieties.

*When Hors d'oeuvres only are to be served, we recommend ordering five (5) varieties.

Hors d'oeuvres are provided in quantities of fifty (50) pieces.