



*Situated at the gateway to Brentwood and Bel Air, atop a steep winding road that heightens expectations as you ascend, MountainGate Country Club does not disappoint. The jewel, private residential development, MountainGate, is a breath of fresh air for anyone planning their special event with magic panoramic views and convenient location.*

*One of our most sought-after outdoor locations is the perfectly manicured and picturesque tee box at the edge of an expansive golf course which makes up MountainGate's unique setting. Sitting beneath a cluster of birch trees that provide some respite from the sun, MountainGate overlooks serene, rolling hills.*

*Events can also be held in the Club's elegantly appointed dining room which has a refined yet relaxed atmosphere and is complete with fireplace, marble fountains and breathtaking views. A continuum of windows showcases the entire golf course, Santa Monica Mountains and the hills of Bel Air. For a truly glamorous event you can combine the Garden Terrace for your reception set under the stars and make your special occasion truly an affair to remember.*

#### Ceremony Set-up

Includes: White Garden Chairs, Microphone & Stand, Tables (if needed) & Event Liaison

Main Dining Room Capacity: 200 people without Dance Floor

150 people with Dance Floor

Garden Terrace: 350 people

We recommend reservations be made 12-18 months in advance.

Accommodations may be made for Outside Ethnic Catering.

Please inquire with the Catering Director.



## EVENT PACKAGES

### Silver Package

Selection of Four Silver Hors d'oeuvres  
(4 Pieces per person)

Hosted Call Bar for One Hour

Two Course Plated Dinner

Specialty Cake Made to Order

Champagne Toast

Glass of Club Select House Wine Served with Dinner

Complete Reception Set Up with Dance Floor and Choice of Linen Colors

Self Parking

### Gold Package

Selection of Five Silver or Gold Hors d'oeuvres  
(5 Pieces per person)

Hosted Call Bar for Five Hours

Two Course Plated Dinner

Specialty Cake Made to Order

Champagne Toast

Continuous Club Select House Wine  
Service with Dinner

Complete Reception Set Up with  
Dance Floor and Choice of Linen Colors

Self and Valet Parking

### Platinum Package

Selection of Six Silver, Gold or  
Platinum Hors d'oeuvres  
(6 Pieces per person)

Hosted Premium Bar for Five Hours

Two Course Plated Dinner

Specialty Cake Made to Order

Schramsburg "Mirabelle" Champagne Toast

Continuous Club Select House Wine  
Service with Dinner

Floor Length Tablecloths

Elegant Chair Coverings or Chivari Chairs

Complete Reception Set Up with  
Dance Floor and Choice of Linen Colors

Self and Valet Parking



## EVENT PACKAGES AND OPTIONS

All menus include choice of salad, entrée, vegetable & starch, dessert, fresh rolls & freshly brewed coffee service.  
If a choice of two entrees is requested, the higher entrée price will prevail.  
Place cards denoting the entrée selection must be provided.

### Silver / Gold / Platinum

#### ***Grilled Chicken Breast***

Topped with Roasted Tomato Balsamic Glaze

#### ***Stuffed Chicken Breast***

Asparagus, Red Peppers and Mozzarella  
Cheese with a Roasted Garlic Pepper Sauce

#### ***Herb Crusted Stuffed Chicken Breast***

Stuffed with Swiss Cheese and wild  
Mushroom in Dijon Mornay

#### ***Grilled Filet of Atlantic Salmon***

Citrus Beurre Blanc

#### ***Fresh Alaskan Halibut***

Lemon Ginger Cream

#### ***Chilean Sea Bass***

Mango Citrus Cream

#### ***Roasted Prime Rib of Beef Au Jus***

Horseradish Cream

#### ***New York Steak***

Porcini Mushroom Demi-Glaze

#### ***Filet Mignon***

Roquefort Demi-Glaze

#### ***Rack of New Zealand Lamb***

Pearl Onion Glaze

#### ***Surf and Turf***

Choice of Beef and Fish

## HORS D'OEUVRES SELECTIONS

All Prices Subject to 20% Service Charge and Current Sales Tax. All Prices and Menu Items Subject to Change.



(Approximately 50 pieces)

**Silver Cold**

Tomato Bruschetta with Shaved  
Parmesan and Balsamic Reduction

Roasted Artichoke and Goat  
Cheese Tartlets

Dilled Shrimp Cocktail in  
Cucumber Cups with Mango Salsa

BBQ Chicken Tostadas with  
Chipotle Sour Cream

Grilled Vegetable Tapanade with  
Shaved Parmesan and Balsamic  
Reduction

**Silver Hot**

Vegetarian Spring Rolls with Chili  
Lime Soy Sauce

Spinach, Sun Dried Tomato, and  
Feta Phyllo Pillows

Italian Sausage and Ricotta  
Calzone

Chicken Pot Stickers with Chili  
Lime Soy Sauce

Panko Chicken Satay with Thai  
Chili

(Approximately 50 pieces)

**Gold Cold**

Anti Pasta Skewer - Marinated  
Mozzarella, Artichoke, Roasted  
Pepper and Olives

Sonoma Chicken Salad with Grape  
and Blue Cheese on Endive

Papaya, Avocado and Rice Paper  
Spring Rolls with Soy Ginger  
Vinaigrette

Smoked Salmon Tartare on Flat  
Bread Crostini

**Gold Hot**

Rissotini Mozzarella with  
Romanesca Sauce

Fire Cracker Shrimp Satay

Teriyaki Chicken on Sugar Cane

Bacon Wrapped Date and Apricot  
with Blue Cheese and Jalapeno  
Sauce

Chicken Samosa with Coconut  
Ginger Sauce

Mini Grilled Cheese with Tomato  
Soup Shooter

(Approximately 50 pieces)

**Platinum Cold**

Jumbo Shrimp with Cocktail Sauce

Crab and Avocado Shooter

Ahi Tuna "Poke" in Wonton Cup  
with Wasabi Goat Cheese

Kettle One Gazpacho Shooter

Smoked Salmon Tartare with  
Caviar on a Flat Bread Crostini

**Platinum Hot**

Pan Roasted New Zealand Lamb  
Chops with Rosemary Jus

Miso Ginger Salmon Satay with  
Pineapple Salsa

Vegetable Samosas with Coconut  
Ginger Sauce

Panko Shrimp with Chili Lime  
Vinaigrette

Kobe Beef Sliders

Balsamic Molasses Duck Satay

**SALAD SELECTIONS**



***Classic Caesar Salad***

Hearts of Romaine tossed with a Creamy Caesar Dressing, Grated Parmesan Cheese and Club Made Croutons

***Baby Spinach Salad***

Baby Spinach with Sliced Field Mushrooms and Julienne Carrots Tossed with Basil-Walnut Vinaigrette

***MountainGate Club Salad***

Assorted Baby Greens, Crumbled Bleu Cheese, Diced Apples and Candied Walnuts Tossed with Balsamic Vinaigrette

***Mozzarella Caprices***

Fresh Mozzarella and Vine Ripened Tomatoes Drizzled with Balsamic Vinaigrette and Topped with Fresh Basil

***Garden Salad***

Tossed Baby Greens with Julienne Garden Vegetables and Sun-dried Tomato Vinaigrette

**Wine List & Cocktail Service**

(Wine Bottle Prices)



#### **SPARKLING WINES**

Kenwood Yulupa Brut, N/V, CA  
Piper Sonoma "Blanc De Blanc" N/V, CA

#### **RED WINES**

Kenwood Cabernet Sauvignon, 2007, Sonoma  
Kenwood Merlot, 2008, Sonoma  
Kenwood Pinot Noir, 2009, Russian River

#### **HOUSE WINES**

Sycamore Lane Chardonnay, 2009, CA  
Sycamore Lane Cabernet Sauvignon, 2009, CA  
Sycamore Lane Merlot, 2009, CA

#### **WHITE WINES**

Callaway Chardonnay, 2009, Temecula  
Kenwood Chardonnay, 2009, Sonoma

#### **BEVERAGE & COCKTAIL SERVICE**

Well  
Call  
Premium & Cordials  
Super Premium  
Cognac  
Domestic Beer  
Premium & Import Beer  
House Wine  
Sparkling Wine  
Soft Drinks  
Mineral or Bottled Water

#### **Hosted Bar Options**

|                 | <u>Soft Bar</u> | <u>Well Bar</u> | <u>Call Bar</u> | <u>Premium Bar</u> | <u>Super Premium Bar</u> |
|-----------------|-----------------|-----------------|-----------------|--------------------|--------------------------|
| 1 Hour Bar      |                 |                 |                 |                    |                          |
| 2 Hour Bar      |                 |                 |                 |                    |                          |
| 3 Hour Bar      |                 |                 |                 |                    |                          |
| 4 Hour Bar      |                 |                 |                 |                    |                          |
| 5 Hour Bar      |                 |                 |                 |                    |                          |
| Additional Hour |                 |                 |                 |                    |                          |

#### **SPECIAL NOTES**

Buffets are subject to minimum number of participants.  
There is a Bar Set up fee that is required.  
Corkage fee for outside Wine/Champagne per bottle.  
Super Premium Bar includes Cordials and Cognacs.

#### **Beer Selections**

Domestic: Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Douls

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Imported: Amstel Light, Bohemia, Corona, Dos Equis Amber, Fat Tire, Guinness, Heineken, Newcastle, Stella Artois

**Well Brands**

Barton's Vodka, Barton's Gin, Clan Macgregor Scotch, Early Times Bourbon, Pepe Lopez Tequila, Ron Castillo Rum, Korbel Brandy

**Call Brands**

Absolut Vodka, Absolut Citron Vodka, Beefeater Gin, Cutty Sark Scotch, J&B Scotch, Jim Beam Bourbon, Seagram's 7, Canadian Club, Sauza Gold Tequila, Bacardi Light Rum

**Premium Brands**

Ketel One Vodka, Stolichnaya Vodka, Tanqueray Gin, Bombay Gin, Dewars Scotch, JW Red Label Scotch, Jack Daniels, Seagram's V.O., Bushmill's Irish Whiskey, Myers Dark Rum, Malibu Rum, Captain Morgan Spiced Rum

**Super Premium Brands**

Grey Goose Vodka, Belvedere Vodka, Bombay Sapphire Gin, JW Black Label Scotch, Chivas Regal Scotch, Glenlivet Scotch, Crown Royal, Woodford Reserve, Patron Silver Tequila

**Cordials**

Chambord, Cointreau, Kahlua, Amaretto Saronno, Sambuca Romana, Bailey's Irish Cream, Grand Marnier, Frangelico, Midori

**Cognacs**

Hennessy V.S., Remy Martin V.S.O.P.



### **Vegetarian Selections**

Please contact catering for pricing.

#### **Eggplant Parmesan**

Breaded Deep Fried Eggplant Layered with a Vegetable Ratatouille

#### **Grilled Vegetable Platter**

Assorted Grilled and Seasoned Vegetables Served with Pasta and Marinara

#### **Eggplant Boats**

Carved Out Eggplant filled with a Vegetable Ratatouille

#### **Vegetable Kabobs**

Grilled Vegetable Skewers Served over a Bed of Rice with a Light red Sauce

### **Vegan Selections**

#### **Vegetable Tofu**

Sautéed Diced Vegetables and Tofu in a Light Olive Oil Wine Sauce

#### **Vegetable Pomodoro**

Sautéed Pasta, Tomatoes and Vegetables in an Olive Oil Garlic Basil Sauce