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THANK YOU FOR YOUR INTEREST IN BAYLANDS GOLF LINKS

Re-designed by renowned architect Forrest Richardson, the City of Palo alto welcomes you to Baylands Golf Links. Formerly the Palo Alto Municipal Golf Course, Richardson led the re-configuration of the original William F. Bell design, which opened in 1956. Proudly managed by OB Sports, Baylands Golf Links opened to the public May 26, 2018. It’s our privilege to provide you with an overview of the services, facilities and event capabilities that have distinguished our club as a leading destination for golf tournaments, outings and special events.

Whether you are hosting a corporate event, golf tournament or an intimate day of golf with family and friends, we take much pride in delivering well-executed events and creating long-lasting memories for your entire party. Our talented tournament operation and special events team will work with you to ensure all details are handled professionally, so you can focus on connecting with friends or solidifying business endeavors in a truly unforgettable setting.

From the 1st tee to the Baylands Café, we’ll ensure every guest experiences in our special Baylands Golf Links hospitality. Indulge in our vast array of Baylands Golf Links logoed merchandise, or stop by our Café and treat yourself to our comprehensive menu. Let our culinary team customize a food and beverage package tailored to your specific taste and budget.

We look forward to the opportunity to provide you and your guests a truly great experience.

Sincerely,
Ben Baltasar
Food and Beverage Manager
CLUBHOUSE ROOMS

BAYVIEW ROOM
Capacity 100 banquet or classroom style

LINKS ROOM
Capacity 25 seated

PATIO
Capacity 50 seated

Golf events and instructions offered in corporate, individual and group settings.
CATERING GUIDELINES AND POLICIES

DEPOSIT AND CANCELLATIONS
A non-refundable deposit of $200 via a credit card along with a signed event order will be required to reserve your date. The deposit will be applied towards your final payment. The final balance is due the day of the event. We accept Visa, Master Card or AMEX. NO Discover Card, Cash or Check. Cancellations must be made two (2) weeks prior to the event calendar date. Otherwise, the $200 is non-refundable.

PAYMENT AND GUARANTEE
Final payment and final guarantee number of guest are due seven (7) business days prior to your event. Any incurred charges are due at the conclusion of your event. Final payment must be paid with cash, credit card or a cashier’s check. Baylands Golf Links does not extend credit for events.

SERVICE CHARGE AND SALES TAX
A 20% service charge will be added to all food and non-food related charges. The 20% service charge is subject to 9% sales tax (or current state sales tax) in accordance to the CA State Board of Equalization Regulation No. 1603

BANQUET HOURS
Rooms are available on four (4) hour increments, maximum of five (5) hours. The client agrees to begin its function promptly at the scheduled time and agrees to have its guests, invitees, and other persons vacate the designated function area at the closing hour contracted. Additional Hours Are Charged at $100 per hour based on specific venue & time of extension. All events must be confined to the specific area agreed upon in the catering contract. Guests may move freely throughout all common areas of the Clubhouse, but are not allowed in the golf course.

LIABILITY
Baylands Golf Links reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Baylands Golf Links does not assume any liability for damage or theft of automobiles, personal injury, or property brought into or left at the club. All items belonging to the client, heir guests, and their vendors must be removed from the location at the end of the event. All vendors and clients are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.

CONFIRMATION OF ATTENDANCE
Final numbers of confirmed attendees must be specified ten (10) days before the actual event date or as requested by the Food and Beverage Manager. This will be considered as your final guarantee for the actual number of guest, which will base the final charges on, in the event that additional guest arrive, the client will be charged accordingly. The final number of attendees cannot be decreased after this time. A floor plan diagram of the event space must be approved by the client during this time. ANY adjustments made to the floor plan or menu the day of your event is subject to a charge of $200.

REMOVAL OF BANQUET ITEMS
Baylands Golf Links specifically prohibits the removal of food and beverage items from the premises by the client or clients’ guests/invitees

PRODUCT DONATIONS
All food and beverage served inside the building is to be purchased from the Club. A minimum corkage fee of $15 per person (based on number of guests) will be included for any event that brings pre-approved product donations to be outside of the building. Please be aware that glass bottles are not permitted on the golf course under any circumstances.

ALCOHOLIC BEVERAGES
Alcohol can only be dispensed by a Baylands staff and bartenders. Only two (2) on course alcohol stations are permitted. The ABC (Alcohol Beverage Control) requires employees of Baylands Golf Links to request ID on any person who is of questionable age and to refuse alcohol service if the person is underaged or proper ID cannot be furnished. Baylands Golf Links also has the right to refuse alcohol service to any person, who in the servers’ judgement appears intoxicated.

SECURITY
Private security is not available. In the event Baylands Golf Links does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

DISCLOSURE
The items, packages, and prices, described in this package are subject to internal review and adjustments on a regular basis. No outside food and beverage items are permitted or fee will be applied.
BREAKFAST

CLUB CONTINENTAL
Sliced Seasonal Fruit. Muffins, Danish and Bagels with Cream Cheese. Served with Fresh Brewed Coffee and Orange Juice

BREAKFAST SANDWICH CONTINENTAL
Applewood Bacon, Fried Egg and Cheese on an English Muffin. Sliced Seasonal Fruit. Muffins, Danish, Bagels with Cream Cheese. Served with Fresh Brewed Coffee and Orange Juice

BREAKFAST BURRITO
Farm Fresh Scrambled Eggs, Hash Browns, Cheese and Choice of Bacon Or Sausage. Served with Housemade Salsa, Fresh Brewed Coffee and Orange Juice

BAYLANDS BREAKFAST
Farm Fresh Scrambled Eggs, Skillet Fried Hash Browns, Applewood Smoked Bacon, Breakfast Sausage and Sliced Seasonal Fruit. Served with Fresh Brewed Coffee and Orange Juice

MEAL ON-THE-GO

THE BOX
Deli Sandwich on Roll, Black Forest Ham and Cheddar or Turkey and Sliced Swiss, Chips and House Baked Cookie

BREAKFAST BURRITO
Farm Fresh Scrambled Eggs, Hash Browns, Cheese, and Choice of Bacon Or Sausage. Served with Housemade Salsa

BBQ BUFFET

PATTIES & DOGS*
Grilled Hamburgers and ¼ lb Hot Dogs. Sliced Cheese, Tomatoes and Red Onion. Served with Choice of Two (2) Accompaniments and House Baked Cookies

LINKS BBQ
Grilled Boneless Chicken Breasts and Hamburgers. Sliced Cheese, Tomatoes and Red Onion. Served with Choice of Two (2) Accompaniments and House Baked Cookies

GRILLED BBQ CHICKEN
Bone-in Chicken Breasts, Thighs and Legs grilled and brushed with BBQ Sauce. Baby Mixed Greens, Tomatoes, Cucumber, Julienne Carrots, Buttermilk Ranch and Balsamic Vinaigrette Served with Choice of Two (2) Accompaniments and House Baked Cookies

WESTERN BBQ
Smoked BBQ Brisket with Housemade Rub, Chicken Breasts, Housemade Corn Bread. Served with Choice of two (2) Accompaniments and House Baked Cookies

ACCOMPANIMENTS
Baked Beans • Ranchero Beans • Mixed Greens
Housemade Pasta Salad • Housemade Potato Salad
Housemade Cole Slaw • Housemade Macaroni Salad
Roasted Red Potatoes

All Buffets Served with Iced Tea and Water

Minimum of 25 people required for all Buffets. Price is per person and does not include tax and service charge.

*We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.
**LUNCH BUFFETS**

**EMBARCADERO ENCHILADA**
Baby Greens, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Strips, and Salsa Ranch Chicken and/or Beef Enchiladas, Refried Beans, Spanish Rice. Fried Churros dusted with Cinnamon

**JUST SALAD (Choice of Three)**
Traditional Cobb Salad • Chinese Chicken Salad
Grilled Chicken Caesar • Antipasto Pasta Salad
Spinach Salad with Warm Bacon Dressing
Tortellini Pesto Salad

**PALO ALTO PICNIC**

*Served with Assorted Breads and Butter*

**DINNER**

**THEMED BUFFETS**

**THE BRIDGE**
Grilled Salmon with Lemon Garlic Sauce, Chicken Marsala or Picatta. Served with Classic Caesar Salad, Roasted Rosemary Red Potatoes, Seasonal Vegetables and Dinner Rolls. Triple Chocolate Cake or Carrot Cake for Dessert

**MAMA MIA!**

**FAMILY FIESTA**
Fajita Style Chicken, Seasoned Carne Asada, Sautéed Peppers & Onions, Flour or Corn Tortillas, Chips & Salsa, Refried Beans, Spanish Rice, Guacamole, Sour Cream, Shredded Cheddar Cheese, Chopped Lettuce, Tomato, Onions, Jalapeños and Cinnamon Churros

**THE RANCH HOUSE**

**BAYLANDS DINNER**

**ENTRÉE (Choice of Two)**
Chicken Marsala
Burgundy Beef Tips
Chicken Picatta
Pork Loin with White Wine, Dijon Mustard Mushroom sauce
Grilled Flank Steak with Chimichurri Sauce
Smoked Beef Brisket

**SALAD (Choice of One)**
House Salad • Classic Caesar Salad
Cold Spinach Salad

**STARCHES (Choice of Two)**
Potatoes Au Gratin • Herb Roasted Red Potatoes
Herb and Garlic Penne • Rice Pilaf
Garlic Smashed Potatoes • Spinach and Tomato Orzo

**VEGETABLES (Choice of One)**
Sautéed Vegetable Medley • Honey Glazed Carrots
Chili Lime Roasted Corn
Parmesan Coated Asparagus

**DESSERT (Choice of One)**
Apple Pie • Pecan Pie
Chocolate Mousse • Strawberry Shortcake
HORS D' OEUVRES
PER 50 PIECES

COLD

CHIPS AND SALSA  40 qt

CHIPS AND GUACAMOLE  60 qt

BRUSCHETTA BAR

SKEWERED SHRIMP COCKTAIL

SMOKED SALMON
Lemon Dill Cream Cheese on a Cucumber topped with Fresh Dill Sprig

HOT

SPRING ROLLS WITH SWEET & SOUR SAUCE

SWEDISH MEATBALLS

QUESADILLAS
Chicken, Beef or Cheese

CHICKEN WINGS WITH SAUCES

ASSORTED MINI QUICHE

TERIYAKI CHICKEN SKEWERS

MINI CRAB CAKES

BACON WRAPPED CHICKEN WITH JALAPEÑO

DISPLAY PLATTERS
SERVES 50

GRILLED VEGETABLE PLATTER
Asparagus, Red Peppers, Zucchini, Squash, Baby Carrots, Portobello Mushrooms, Ginger-Mustard Dip

FRESH SEASONAL FRUIT DISPLAY
Served with Honey Yogurt Dipping Sauce

SMOKED SALMON DISPLAY
Sliced Smoked Norwegian Salmon served with Capers, Red Onion, Hard Boiled Egg, Cucumber and Citrus Aioli

ANTIPASTO PLATTER
Assorted Italian Meats and Cheeses, Artichoke Hearts, Roasted Red Peppers, Sun-Dried Tomatoes and Kalamata Olives, served with Crisp Bread and Crackers

CHEESE TRAY
Domestic and Imported Cheeses with Seasonal Fresh and Dried Fruit with a Variety of Crackers
COFFEE AND SERVICES

BANQUET COFFEE/TEA STATIONS

AIRPOT COFFEE STATION
Regular Coffee, Decaf Coffee and Tea (*Black Tea*)
10 cups of each per airpot
$20 refill fee for a single airpot

CAKE CUTTING FEE  20 FLAT FEE

CORKAGE FEE   20 PER 750ML  $30 PER 1.5 LITERS

CLEANING FEE (IF REQUIRED)  50 MINIMUM

BEVERAGE PACKAGES (HOSTED)

PREMIUM
(WINES, DRAFT BEERS, VODKA
AND ASSORTED PREMIUM SPIRITS)

BEER
COCKTAILS
WINES

CALL
(WINES, DRAFT BEERS
AND HOUSE SELECT SPIRITS)

BEER
COCKTAILS
WINES

SOFT HOSTED
(WINES, DRAFT BEERS AND SOFT DRINKS)

BEER
WINE
SODA

PITCHERS
(INDIVIDUAL)

BEER
SODA
SPECIAL ACCOMMODATIONS

AUDIO VISUAL
Screen, LCD Projector, Microphone

DANCE FLOOR SETUP

PORTABLE LAMP HEATERS  (SEASONAL, PLEASE INQUIRE)

DECORATIONS
Baylands Golf Links does not allow decorations (including confetti) to be stapled, taped, nailed or any other substance to be affixed to any of the walls, ceilings, floors of the clubhouse. Candles may not be used during any event. In the event of any damage made to the facility, a charge no less than $100 will be incurred.

SERVICES AND VENDORS
Baylands Golf Links will provide recommendations and approval of any entertainment needs. Vendors may enter the facility for set-up no more than two (2) hours or an approved time by Baylands Golf Links management prior to the start of your event. All vendors are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.

DIRECTIONS TO BAYLANDS GOLF LINKS

FROM SFO OR FROM THE PENINSULA
Take 101S for 21 miles, Exit Embarcadero/Oregon Expy Exit. Take the Embarcadero East Exit, then straight to Baylands Golf Links, Turn left to the Course

FROM DOWNTOWN SJ OR SJC
Take 101N for 15 miles. Head NW on airport Blvd, slight right to stay on Airport Blvd, turn right on Technology Dr, right onto Skyport Dr, merge onto CA87N to Hwy 101N, Merge onto CA87N to exit 9B to 101N SF, take Exit 402 Embarcadero Rd, merge right and go straight to Baylands Golf Links

CONTACT US
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