

Banquets

AT BAYLANDS GOLF LINKS



TABLE OF CONTENTS

OUR STORY	3
CLUBHOUSE ROOMS	4
CATERING GUIDELINES AND POLICIES	5
BREAKFAST, LUNCH & DINNER BUFFETS	6-7
APPETIZERS & SPECIALTY PLATTERS	8
COFFEE STATIONS • EVENT ADD-ONS • BEVERAGE PACKAGES	9
SPECIAL ACCOMMODATIONS • DIRECTIONS • CONTACT	10

OUR STORY

THANK YOU FOR YOUR INTEREST IN BAYLANDS GOLF LINKS

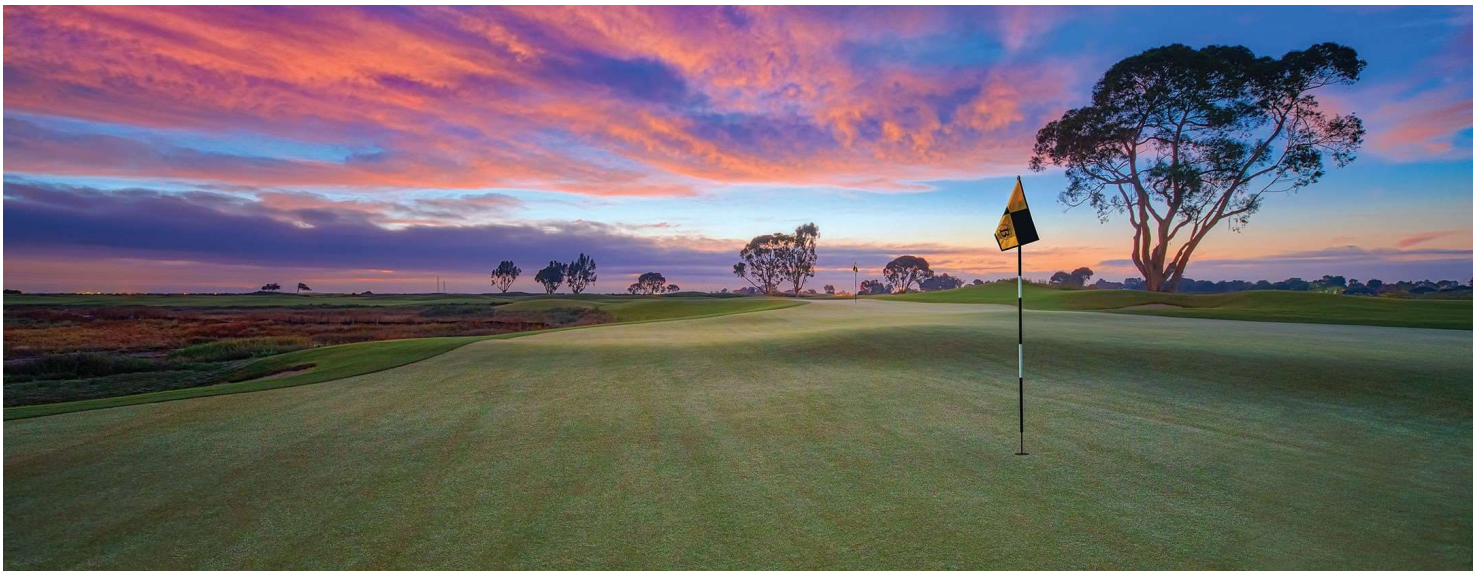
Re-designed by renowned architect Forrest Richardson, the City of Palo Alto welcomes you to Baylands Golf Links. Formerly the Palo Alto Municipal Golf Course, Richardson led the re-configuration of the original William F. Bell design, which opened in 1956. Proudly managed by OB Sports, Baylands Golf 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, their 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 18

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

BREAKFAST SANDWICH CONTINENTAL 24

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 22

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 25

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 14

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

BREAKFAST BURRITO 14

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

BBQ BUFFET

PATTIES & DOGS* 28

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 32

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 29

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 42

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 28

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) 28

Traditional Cobb Salad • Chinese Chicken Salad
Grilled Chicken Caesar • Antipasto Pasta Salad
Spinach Salad with Warm Bacon Dressing
Tortellini Pesto Salad

PALO ALTO PICNIC 27

Baby Mixed Greens, Tomatoes, Cucumber, Julienne Carrots, Buttermilk Ranch and Balsamic Vinaigrette. Sliced Black Forest Ham, Turkey Breast and Roast Beef. Swiss and Cheddar Cheese. Assorted Breads. Pickles, Sliced tomatoes, Red Onion and Romaine Lettuce. Potato or Macaroni Salad. House Baked Cookies

Served with Assorted Breads and Butter

DINNER

THEMED BUFFETS

THE BRIDGE 42

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! 32

Classic Caesar Salad. Beef Lasagna with Ricotta Cheese, Mozzarella and Tomato Basil Sauce.
Tri-Colored Cheese Stuffed Tortellini with Roasted Red Pepper Pesto Sauce. Roasted Italian Squash.
Sliced Garlic Bread Baguettes. Tiramisu Mousse

FAMILY FIESTA 35

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 44

Marinated Flank Steak with a Cabernet and Mushroom Demi Sauce and Grilled Mahi-Mahi with an Avocado-Chile Salsa. Baby Mixed Greens, Tomatoes, Cucumber, Julienne Carrots, Buttermilk Ranch and Balsamic Vinaigrette. Rice Pilaf, Fresh Seasonal Vegetables and Dinner Rolls. Strawberry Shortcake

BAYLANDS DINNER 46

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 120

SKEWERED SHRIMP COCKTAIL 250

SMOKED SALMON 250
Lemon Dill Cream Cheese on a Cucumber
topped with Fresh Dill Sprig

HOT

SPRING ROLLS WITH SWEET & SOUR SAUCE 150

SWEDISH MEATBALLS 150

QUESADILLAS 100
Chicken, Beef or Cheese

CHICKEN WINGS WITH SAUCES 250

ASSORTED MINI QUICHE 150

TERIYAKI CHICKEN SKEWERS 175

MINI CRAB CAKES 175

BACON WRAPPED CHICKEN WITH JALAPEÑO 225

DISPLAY PLATTERS

SERVES 50

GRILLED VEGETABLE PLATTER 300

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

FRESH SEASONAL FRUIT DISPLAY 250

Served with Honey Yogurt Dipping Sauce

SMOKED SALMON DISPLAY 400

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

ANTIPASTO PLATTER 300

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

CHEESE TRAY 250

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 40

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 9
COCKTAILS 16
WINES 9

CALL (WINES, DRAFT BEERS AND HOUSE SELECT SPIRITS)

BEER 9
COCKTAILS 12
WINES 9

SOFT HOSTED (WINES, DRAFT BEERS AND SOFT DRINKS)

BEER 9
WINE 9
SODA 4

PITCHERS (INDIVIDUAL)

BEER 24
SODA 12

SPECIAL ACCOMMODATIONS

AUDIO VISUAL 50

Screen, LCD Projector, Microphone

DANCE FLOOR SETUP 100

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

Ben Baltasar
Manager, Food and Beverage
bbaltasar@baylandsgolflinks.com
650.856.0881 ext. 103