



# GOLF BANQUETS

## GRAB 'N GO OPTIONS

### THREE DRINK TOKENS \$25

VALID FOR BEER, HOUSE WINE, MIXED DRINKS,  
OR ANYNON-ALCOHOLIC BEVERAGE

### HOUSE BOX LUNCH \$25

INCLUDES ARTISAN SANDWICH  
(TURKEY, HAM, OR VEGETARIAN), FRESH FRUIT,  
CHIPS, & GRANOLA BAR

### HOT DOG OR BURGER BOX \$25

WITH ALL THE FIXINGS & KETTLE CHIPS

### TURKEY CLUB WRAP BOX \$35

SMOKED TURKEY, BACON, LETTUCE, TOMATO,  
FRUIT, BEEF JERKY AND CHIPS

### ROAST BEEF SANDWICH BOX \$35

ROAST BEEF, SWISS, AVOCADO, LETTUCE,  
TOMATO, COOKIE, FRUIT, JERKY AND CHIPS

## LUNCH BUFFET MENUS

ALL UPGRADED BUFFETS ARE PRICED  
PER PERSON AND BASED ON THREE HOURS  
OF SERVICE

PRICING EXCLUDES TAX & SERVICE CHARGE

## MEXICAN

\$34 Buffet

Includes Original Caesar Salad

### PROTEINS

Grilled Chicken  
Grilled Carne Asada

### TOPPINGS

Sauteed Garlic Mushrooms  
Bell Peppers & Onions  
Guacamole  
Pico de Gallo  
Sour Cream

### SIDES

Refried Beans  
Mexican Rice  
Corn Tortilla Chips  
Warm Flour and Corn Tortillas

## DELI

\$28 Buffet

Includes Original Caesar Salad

### SALADS

ORIGINAL CAESAR SALAD  
Romaine Lettuce, Homemade Dressing,  
Croutons, & Parmesan

### GREEK SALAD

Tomatoes, Red Onion, Cucumber, Black  
Olives, Green Bell Pepper, Feta Cheese, &  
Herb Vinaigrette

### ARUGULA SALAD

Smoked Peaches, Fennel, Goat Cheese,  
Cherry Tomatoes, & Lemon Vinaigrette

### WEDGE SALAD

Tomato, Bacon, & Blue Cheese Dressing

### RIGATONI PESTO SALAD

Sun Dried Tomatoes, Fresh Mozzarella,  
Basil,  
& Roasted Bell Pepper

### POTATO SALAD

Mixed Potatoes, Onions, Celery, &  
Spicy Mayo

### SANDWICHES

Includes Chips

### BLT

Sourdough, Applewood Smoked Bacon,  
Heirloom Tomatoes, & Iceberg Lettuce

### SMOKED TURKEY

Brioche, Herb Spread, Sliced Turkey,  
Mozzarella & Cheddar Cheese, Applewood  
Smoked Bacon, Tomatoes, & Avocado

### CUBANO

French Hoagie, Roasted Garlic Aioli, Dijon  
Mustard, Pickles, Grilled Tomatoes, Swiss  
Cheese, & Sliced Pork Tenderloin

### TUNA SALAD

Caramelized Onion Toast, Avocado, Tomato,  
& Spring Mix

### PRIME RIB (+\$2.00)

French Baguette, Swiss Cheese,  
Caramelized Onions, Horseradish, & Au Jus

### CAPRESE WRAP

Spinach Wrap, Heirloom Tomatoes, Fresh  
Mozzarella, Basil, & Pesto Spread

### CHICKEN AVOCADO WRAP

Chipotle Wrap, Avocado Spread, Grilled  
Chicken, Roasted Bell Pepper, Spring Mix

## BBQ

\$32 Buffet

Choice of Potato Salad or Coleslaw

### PROTEIN

Grilled BBQ Chicken  
BBQ Pork Ribs

### SIDES

Corn Bread  
Baked Beans  
Corn on the Cob

## OFF THE GRILL

\$36 Buffet

Includes Grill Buffet, Bread, & Your  
Choice of Two Prepared Deli Salads

### PROTEIN (CHOOSE TWO)

Chicken Breast  
Catch of the Day  
Flap Meat

### SAUCES

Teriyaki Sauce  
Chimichurri  
Balsamic Reduction

### SIDES

Roasted Potatoes  
Steamed Rice  
Seasonal Vegetables

Includes: House Sandstone Linen, Black or Ivory Napkins, & Water.

All Food and Beverage is Subject to 4% Service Fee and 7.75% CA Sales Tax.



# PACKET ENHANCEMENTS

## HORS D'OEUVRES // TRAY PASS

PRICED PER PERSON

### HOT

GOAT CHEESE CROQUETTES	\$2.5
TERIYAKI GLAZED MEATBALLS	\$2.5
CRISPY FRIED RAVIOLI	\$3
WITH MARINARA SAUCE	
FRIED CHICKEN KARAAGE	\$3
FRIED COCONUT SHRIMP BITES	\$3
RISOTTO BITES	\$3
BEEF SLIDERS	\$3.5
WITH CARAMELIZED ONIONS & PICKLES	
CHICKEN SATAY	\$3.5
PROSCIUTTO WRAPPED ASPARAGUS	\$3.5
SHRIMP & GRITS	\$3.5
LOBSTER & TRUFFLE MAC 'N' CHEESE BITES	\$4
PETITE CRAB CAKES	\$4
WITH ARUGULA & PESTO	

### COLD

SEASONAL BRUSCHETTA	\$2.5
CAPRESE SKEWER	\$3
DEVILED EGGS	\$3
GOAT CHEESE, HONEY & LAVENDER CROSTINI	\$3
BLOODY MARY SHRIMP COCKTAIL SHOOTER	\$3.5
CEVICHE MINI TOSTADA	\$3.5
CHICKEN LIVER PATE	\$3.5
WITH BALSAMIC ONIONS	
SMOKED SALMON CROSTINI	\$3.5
WITH HERB CREAM CHEESE, ONION & CAPERS	
SPICY CUCUMBER & SHRIMP	\$3.5
YELLOWTAIL & AVOCADO MINI TOSTADA	\$3.5
ASSORTED NIGIRI	\$5
MINI LOBSTER ROLL	\$4
MINI POKE TACOS	\$4
SMOKED SALMON BLINI	\$4
WITH CREME FRAICHE & CAVIAR	
STEAK TARTARE CROSTINI	\$4
WITH QUAIL EGG	
CURED MEAT & CHEESE SKEWER	\$3.5
SELECT MEATS & CHEESES	

## DISPLAY PLATTERS

PLATTERS SERVE UP TO 50 GUESTS

SEASONAL VEGETABLE CRUDITE	\$180
ASSORTED SEASONAL VEGGIES WITH HOUSEMADE RANCH & GREEN GODDESS	
.....	
MEDITERRANEAN	\$200
MARINATED GRILLED SEASONAL VEGETABLES, PITA BREAD, HUMMUS & TAPENADE	
.....	
SOUTH OF THE BORDER	\$300
CORN TORTILLA CHIPS, GUACAMOLE, SALSA, PICO DE GALLO & HOUSEMADE QUESO	
.....	
INTERNATIONAL CHEESE BOARD	\$300
IMPORTED AND DOMESTIC CHEESE, PICKLED MUSTARD SEEDS, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE	
.....	
BUTCHER BLOCK	\$450
IMPORTED AND DOMESTIC CURED MEATS, OLIVES, WHOLE GRAIN MUSTARD & PICKLED VEGETABLES	
.....	
MEAT & CHEESE BOARD	\$500
IMPORTED AND DOMESTIC CURED MEATS & CHEESES, OLIVES, WHOLE GRAIN MUSTARD, PICKLED VEGETABLES, ASSORTED DRIED FRUIT, FIGS & BERRY COMPOTE	
.....	
SUSHI, NIGIRI & SASHIMI	\$600
SEASONAL LOCAL FISH ACCOMPANIED BY WASABI, GINGER & SOY SAUCE	
.....	
RAW SEAFOOD BAR	\$800
LIVE UNI, OYSTERS, SHRIMP, CRAB, MUSSELS, ASSORTED SASHIMI & NIGIRI SUSHI	

All food and beverage is subject to 4% Service Fee and 7.75% CA Sales Tax.



# HOSTED BAR PACKAGES & VENUE RENTAL RATES

## HOSTED BAR PACKAGES

### BEER WINE

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & Rosé, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$23 PER GUEST  
2 HOURS: \$28 PER GUEST  
3 HOURS: \$32 PER GUEST

### STANDARD BAR

Seagram's Vodka, Seagram's Gin, El Jimador Tequila, Cane Rum, Evan Williams Bourbon, Famous Grouse Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$25 PER GUEST  
2 HOURS: \$34 PER GUEST  
3 HOURS: \$41 PER GUEST

### CALL BAR

Tito's Vodka, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$28 PER GUEST  
2 HOURS: \$37 PER GUEST  
3 HOURS: \$44 PER GUEST

### PREMIUM BAR

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Casamigos Tequila, Mt. Gay Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$30 PER GUEST  
2 HOURS: \$39 PER GUEST  
3 HOURS: \$46 PER GUEST



## VENUE RENTAL

### CLUBHOUSE PATIO

FRIDAY - SUNDAY \$750.00  
MONDAY - THURSDAY \$500.00

### CLUBHOUSE ROOM & PATIO

FRIDAY - SUNDAY \$1,500.00  
MONDAY - THURSDAY \$750.00

### FAREWAY PATIO

FRIDAY - SUNDAY \$1,000.00  
MONDAY - THURSDAY \$500.00

### FAREWAY ROOM & PATIO

FRIDAY - SUNDAY \$1,500.00  
MONDAY - THURSDAY \$1,000.00

### CLUBHOUSE ROOM PATIO + FAREWAY ROOM & PATIO

PLEASE CONTACT [events@feastandfarewaycoronado.com](mailto:events@feastandfarewaycoronado.com) for all potential side buyout pricings.

*VENUE RENTAL INCLUDES 3 HOURS OF EVENT TIME*