



## SOCIAL GATHERING INFORMATION

Hosting your social gathering at The Veranda at Green River is simple. You can choose from our menu selections or you may consult with our staff to create your own unique event.

### FEATURES

- Stunning views of the Golf Course, Coastal Range & the Santa Ana Canyon
- Indoor & outdoor venues
- Accommodate groups up to 600

### ROOM CAPACITIES

AREA	BANQUET SEATING	THEATRE SEATING	STANDING ROOM
Ballroom	400	400	600
Green River & Riverside	288	350	400
Green River	216	200	280
Tri County	204	300	450
Riverside	72	100	150
San Bernardino	72	100	150
Orange	60	100	150
Sun Room	25	N/A	N/A

### LOCATION

Conveniently located in the Tri-County area of the Santa Ana Canyon, directly off the 91 Freeway in Orange, Riverside, and San Bernardino counties.

### PARKING

All attendees will enjoy complimentary self-parking. Valet parking can also be coordinated.

### MINIMUM EXPENDITURES

The Veranda at Green River requires that all events meet a minimum expenditure for the date & time you are interested in hosting your event.

### TO CONFIRM YOUR DATE

In order to confirm your date, we simply ask for an initial deposit. We will walk you through our payment process & final guarantees during the contract stage.

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



## **SOCIAL GATHERING MENU – BREAKFAST**

All breakfast selections include a Beverage Station with Regular & Decaffeinated Coffee, Hot or Iced Tea, and Assorted Juices.

### ***Buffet Options***

CONTINENTAL BREAKFAST \$10 per person  
Fresh Fruit, Croissants, Danishes, & Mini Muffins with Whipped Butter & Preserves

TRADITIONAL BREAKFAST \$13 per person  
Scrambled Eggs and Cheese, Bacon, Sausage, & O'Brien Potatoes, served with Assorted Breads

BRUNCH BUFFET \$24 per person  
Scrambled Eggs with Cheese, Bacon, Sausage, & O'Brien Potatoes served with Assorted Breads. Also includes Mixed Garden Salad with Assorted Dressings, Grilled Chicken Breast with choice of Sauce, & Rice Pilaf, served with unlimited Mimosas during the meal service

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



## SOCIAL GATHERING MENU – PLATED ENTREES

Entrees are served with a Salad, fresh Seasonal Vegetables, choice of Starch & Rolls with Butter. Also includes a Beverage Station with Regular & Decaffeinated Coffee, and Hot or Iced Tea.

### **Salads:** SELECT ONE

- Mixed Green Salad with Cucumber, Tomato and julienne Carrots
- Classic Caesar with Romaine Lettuce, Parmesan Cheese & Croutons

### **Entrée Selections** SELECT ONE (Please see attached for Entrée Descriptions)

	<i>Lunch</i>	<i>Dinner</i>
MARINATED GRILLED CHICKEN BREAST WITH YOUR CHOICE OF SAUCE Champagne, Chardonnay, Piccata, Lemon Butter or Marsala	\$19 per person / \$21 per person	
PARMESAN HERB CRUSTED CHICKEN TOPPED WITH MARINARA AND MOZZARELLA CHEESE		\$22 per person
BAKED CHICKEN FLORENTINE		\$23 per person
KING SALMON		\$25 per person
ROASTED & SLICED TRI TIP AND CHICKEN DUET		\$28 per person
PETITE FILET MIGNON AND CHICKEN DUET, or PETITE FILET MIGNON AND KING SALMON FILET		\$34 per person \$34 per person

### **Starch:** SELECT ONE

- Traditional Rice Pilaf
- Oven Roasted Rosemary Potatoes
- Garlic Mashed Potatoes

No split menus are offered, please refer to buffet selections

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



## **SOCIAL GATHERING MENU – BUFFET ENTREES**

Buffets include a Beverage Station with Regular & Decaffeinated Coffee, and Hot or Iced Tea.

### **DELICATESSEN BUFFET**

\$16 per person

Garden Salad with Assorted Dressings & a Mediterranean Pasta Salad; Sliced Ham, Turkey & Roast Beef with Cheddar, Swiss, American and Jack Cheeses; Lettuce, Tomatoes, Onions, Pickles, Mayonnaise & Mustard. Also includes French Rolls, sliced White, Sourdough, Wheat, & Rye Breads

### **BACKYARD BBQ BUFFET**

\$16 per person

Garden Salad with Assorted Dressings & Potato Salad; Hamburgers & Hot Dogs served with Baked Beans. Accompaniments include American Cheese, Lettuce, Tomatoes, Onions, Pickles, Sweet Relish, Mayonnaise, and Mustard

### **SOUTH OF THE BORDER**

\$22 per person

Garden Salad with Assorted Dressings and Macaroni Salad. Select Two Entrees: Beef or Chicken Fajitas; Beef Chili Colorado; Pork Chile Verde; or Cheese Enchiladas served with Mexican Rice, Refried Beans, Corn and Flour Tortillas, Guacamole, Sour Cream, and Salsa.

### **TASTE OF ITALY**

\$22 per person

Caesar Salad and a Italian Red Potato Salad. Entrées include: Lasagna a la Bolognese; and Pasta Primavera with Alfredo & Marinara Sauce, served with Garlic Sourdough Bread.

### **WESTERN STYLE BBQ**

\$26 per person

Garden Salad with Assorted Dressings; Southern Coleslaw; & Potato Salad. Entrees include St. Louis Spare Ribs and Quarter BBQ Chicken served with Baked Macaroni & Cheese, Corn on the Cob, and Rolls with Butter

### **TWO ENTRÉE BUFFET**

\$31 per person

Garden Salad with Assorted Dressings; Tri Colored Tortellini Salad; Sliced Roma Tomato with Buffalo Mozzarella and Roasted Peppers dressed with Balsamic Vinaigrette. Select Two Entrees: Parmesan Herb Crusted Chicken; Chicken Piccata; Baron of Beef. Served with Garlic Mashed Potatoes, Seasonal Vegetables, and Rolls with Butter.

### **TRIO BUFFET**

\$36 per person

Garden Salad with Assorted Dressings; Artichoke Hearts & Green Bean Salad with a Lemon Vinaigrette; Grilled Vegetables. Entrees include Slow Cooked Roast Beef; King Salmon Filet with Lemon Butter Sauce, and Chicken Piccata served with Red Roasted Potatoes, Seasonal Vegetables, and Rolls with Butter

### **ROYAL BUFFET**

\$38 per person

Classic Caesar Salad; Tri Colored Tortellini Pasta Salad; and Sliced Roma Tomato with Buffalo Mozzarella & Roasted Peppers with a Balsamic Vinaigrette Dressing. Entrees include Carved Roasted Sliced Tri Tip with an Au Jus Sauce, Chicken Piccata; Panko Herb Crusted King Salmon Filet with Roasted Pepper White Wine Cream Sauce served with Garlic Mashed Potatoes, Seasonal Vegetables, and Rolls with Butter

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



## SOCIAL GATHERING MENU – BEVERAGE SELECTIONS

### **Cocktail Service:** CASH PRICES

Soda or Juice	\$2.50
Domestic Beer	\$4.50
Imported Beer	\$5.00
IPA	\$6.00
House Wine	\$6.00
Well	\$6.00
Call	\$7.00
Premium	\$8.00
Super Premium	\$9.00
Cognac	\$9.00
Cordials	\$9.00

### **Wine & Sample List**

Sparkling: J. Roget Champagne, Madera, CA	
Cabernet Sauvignon: Sycamore Lane, Napa, CA	
Merlot: Sycamore Lane, Napa, CA	
Chardonnay: Sycamore Lane, Napa, CA	
Pinot Grigio: Sycamore Lane, Napa, CA	
White Zinfandel: Sycamore Lane, Napa, CA	
Bottle	\$21 per bottle

### **Hosted Premium Bar**

Includes Premium Liquor, Beer, Wine & Soda	
Two Hours	\$22 per person
Three Hours	\$26 per person
Four Hours	\$29 per person

### **Hosted Well Bar**

Includes Well Liquor, Domestic Draft Beer, Wine & Soda	
Two Hours	\$16 per person
Three Hours	\$19 per person
Four Hours	\$22 per person

### **Hosted Soft Bar**

Includes Domestic Draft Beer, Wine & Soda	
Two Hours	\$14 per person
Three Hours	\$17 per person
Four Hours	\$20 per person

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



THEVERANDA  
AT GREEN RIVER

## SOCIAL GATHERING MENU – EXTRAS

### ***Chef Attendant Stations*** (\$50 CARVER'S FEE PER CHEF ATTENDANT)

Honey Glazed Ham	\$6 per person
Roasted Turkey	\$7 per person
Prime Rib of Beef	\$10 per person

### ***Desserts***

Ice Cream with Chocolate Sauce	\$3 per person
Chocolate Dipped Strawberries	\$3 per person
Brownie and Cookie Display	\$3 per person
Tiramisu	\$4 per person
New York style Cheesecake	\$4 per person
Chocolate Mousse Cake	\$4 per person
Assorted Mini Desserts	\$6 per person

Additional Hour in Room \$350

### ***Audio Visual***

Wireless Microphone	\$75
LCD Projector & Screen	\$120

### ***Activities***

Golf, please inquire

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



THE VERANDA  
AT GREEN RIVER

## SOCIAL GATHERING MENU – PLATED SELECTION DESCRIPTIONS

### *MARINATED GRILLED CHICKEN BREAST*

Served with choice of sauce: Champagne Cream Sauce; Chardonnay Cream Sauce; Lemon Butter Cream Sauce; Picatta Sauce; Marsala Sauce

### *PARMESAN HERB CRUSTED CHICKEN*

Breaded & Herb Crusted Chicken Breast served with Marinara Sauce & Italian Cheeses

### *BAKED CHICKEN FLORENTINE*

Chicken Breast Stuffed with Spinach, Ricotta & Parmesan Cheeses and served with in a Creamy Champagne Sauce

### *ROASTED & SLICED TRI TIP AND GRILLED CHICKEN DUET*

Served with your choice of Bordelaise or Green Peppercorn Brandy Sauce and Grilled Chicken Breast with choice of sauce.

### *KING SALMON*

Baked Salmon served with a Creamy Lemon Butter or Creamy Dill Sauce

### *PETITE FILET MIGNON & CHICKEN DUET*

Filet Mignon with Bordelaise Sauce & a Chicken Breast with choice of sauce

### *PETITE FILET MIGNON & KING SALMON FILET*

Filet Mignon served with a Mushroom Demi Glaze and King Salmon with a Roasted Red Pepper White Wine Sauce

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*



## SOCIAL GATHERING MENU - HORS D'OEUVRES:

All Hors d'oeuvres are priced at two pieces per person except where noted\*

### **Hot**

Mini Quiche Lorraine	\$3 per person
Crab Cakes*	\$3 per person
Swedish Meatballs	\$3 per person
Pot Stickers with Chili Sauce	\$3 per person
Mini Cheese Quesadillas	\$3 per person
Vegetarian Egg Rolls	\$4 per person
Crab Meat Stuffed Mushrooms*	\$4 per person
Chicken Wings with Honey Mustard*	\$4 per person
Chicken Skewers with Thai Peanut Sauce	\$4 per person
Sesame Chicken	\$3 per person
Coconut Shrimp*	\$4 per person

### **Cold**

Tomato & Mozzarella Bruschetta	\$3 per person
Cucumber Cups with Bay Shrimp Mousse	\$3 per person
Prosciutto & Melon	\$3 per person
Shrimp & Avocado on Toast Points	\$4 per person
Smoked Salmon on Toast Points	\$4 per person
Assorted Mini Sandwiches	\$4 per person

### **Platters & Displays**

Garden Vegetables with Spinach Ranch Dip	\$3 per person
Tri Color Homemade Chips with Chunky Roasted Salsa	\$3 per person
Domestic Cheese with Crackers and Fruit Garnish	\$4 per person
Seasonal Fruit Platter with Yogurt Honey Dip	\$4 per person

All prices are subject to change.

*Food & beverage is subject to 20% service charge & applicable taxes.*