



*San Gabriel
Country Club*

Dinner Banquet Packet

*General Manager: Eric Gregory
Food & Beverage Director: Robert Hartstein
Executive Chef: Edward Ungruie
Banquet Manager: Bertha Mercado*

San Gabriel Country Club

Special Event Information & Policies

Use of the clubhouse facilities are reserved for members of the Club, and guests. A member of the Club must sponsor all private events.

Member Responsibilities

The sponsoring member is responsible for his or her guests' dress, decorum, and conduct at all times. Any damage to the Club's property or premises during the event is also the member's responsibility. San Gabriel Country Club will refuse alcoholic beverages to any person under the influence or to any person not being of legal drinking age.

Use of Facilities

Use of the entire clubhouse may be reserved for Saturday, Monday or Tuesday evenings beginning at 3:00 p.m. Use of individual rooms may be reserved during regular clubhouse hours. A set-up fee will apply for all at the Club during non – regular Club hours.

Events are based on a four-hour period. Overtime charges of \$500 per hour will be applied to events exceeding the allotted time. The clubhouse closes at 11:00 p.m., unless prior approval is obtained.

Deposit & Payments

The Club is closed on Saturday, Monday, and Tuesday evenings. For all events held on these evenings, a non-refundable deposit of \$1,000 is required upon confirmation. The member is financially responsible for all charges that occur for the event. If sponsored, an estimate of the total cost of your event will be presented and payment for the event must be received 10 days prior.

Guarantee

Final attendance must be specified no later than three (3) business days before the event. This number will be used as minimum guarantee. Charges are based on the guaranteed attendance, or actual attendance, whichever is greater.

Cancellation Policy

The non-refundable deposit will be used as a cancellation fee for any event cancelled after a deposit has been made. Events that cancel within two weeks but more than 48 hours before the event will be subject to a charge of 30% of the estimated food and beverage charges, plus the non-refundable deposit. **Events cancelled less than 48 hours prior to the actual event will be charged at full price.**

San Gabriel Country Club

Menu Selection & Pricing

When planning your function, please use our menus to plan your meals. We will be happy to create a menu to fit your culinary needs. For parties of 50 or less, final details and menu selection are required at least 2 weeks before the event and one month for parties with 50 or more guests. One entrée is suggested for all parties. If a choice of two entrées is offered, the exact breakdown for each entrée is to be relayed to the Club no later than 72 hours before the event. The club will provide identification of entrée, which the host will place at appropriate seats. San Gabriel will charge the higher of the two selections for all items served. Menu prices are subject to change without prior notification. Guaranteed prices will be quoted 30 days before the event. **A la carte menu can only be provided for a maximum of 14 people. For groups of a la carte dining of 14 people there is a \$5 per person labor charge. All functions with 15 or more guests must have a pre – fixe menu.**

Food Tasting

Food tasting is available for events with a minimum of 100 guests. The Club will host the expenses for tasting two meals. Beverages are not included.

Food & Beverage

Members and guests may not bring food or beverages of any kind into the Club. San Gabriel Country Club must supply all food and beverages, unless prior approval has been obtained. Because of health standards and insurance liabilities, no food or beverages are to be taken from the Club with the exception of special occasion cakes, and individual a la carte dining items. Banquet food and beverage may never be taken from the Club.

Food & Beverage Minimums

Saturday, Monday, and Tuesday evening events require a club \$5,000.00 minimum as we are closed for club dining.

Service Charge & Sales Tax

A 22% service charge is added to the total check. Food and beverage service charges and miscellaneous fees are subject to the current California state sales tax.

San Gabriel Country Club

Banquet Dress Code

The minimum dress standards for a banquet event at the San Gabriel Country Club is as follows: (Please note that your particular event may require a more formal dress code)

Men:

Tailored dress slacks and a collared shirt, which is required to be tucked in. Dress shoes are required.

Women:

Similar semi-dress attire such as tailored slacks, skirts (No more than 4" above the knee) blouses, sweaters, or dresses.

The following is not permitted at any time:

Jeans or denim of any color

T-Shirts

Shorts, Cargo Shorts, or Cargo Pants

Camouflage Pants

Sports Jerseys or Clothing with large printed phrases or slogans

Flip Flops, sandals, or beach-type sandals (Men must wear dress shoes)

Caps or visors are not permitted in the Clubhouse

The Club reserves the right to refuse service to anyone who is not attired in a manner which reflects the formal nature of the Club and its membership.

It is the responsibility of the sponsoring member or host to notify each guest of the Club's dress standards. The staff has been instructed to enforce these standards.

Music & Entertainment

Should the volume from your group's entertainment or public address system create a disturbance, the Club reserves the right to request the member or entertainers to lower the volume. All music and/or entertainment will cease at 11:00 pm. It is recommended that all entertainment programs be reviewed with the Club representative before the event. Entertainer must adhere to the proper dress code at all times.

Photography/ Advertising

The San Gabriel Country Club is a private club. Therefore, the use of videotaping, photography, recording, or using the San Gabriel Country Club as a reference in any publication without the prior written permission of the General Manager of the Club is prohibited. The Club's General Manager must also approve the use of the San Gabriel Country Club's name and address for any purpose other than invitations. Photographer/Videographer must adhere to the proper dress code at all times.

San Gabriel Country Club

Decorations

In order to prevent damage to fine fixtures and furnishings, only decorations discussed in advance are allowed. Items may not be attached to any stationary walls, windows, doors, or ceilings. The member or sponsor member will take all responsibility for any damage to the Club caused by any guests, invitees, independent contractors, and other agents. Use of any open flame candles is prohibited.

Security

The San Gabriel Country Club does not assume responsibility for loss or damage to motor vehicles, or to articles left on its premises before, during, or following any event.

Parking

The club will provide valet attendants and charge the member account for this service when requested. Valet is required if your event exceeds more than 75 guests. There must be one valet for every 75 guests.

Rental

San Gabriel Country Club can assist you in the rental of any additional items needed for the event. The Club offers an array of tablecloths and napkins and use of our existing chairs and 62" and 72" round tables at no charge.

San Gabriel Country Club

Banquet Fees

<i>Room</i>	<i>Fee</i>
<i>Cravens Room</i>	\$250.00
<i>California Room</i>	\$600.00
<i>California Back Patio</i>	\$400.00

Room Set-Up Fees Apply to All Banquet Events

<i>Wedding Ceremony</i>	Wedding ceremonies may be conducted at the club if the facility is available. The fee is \$1,500.00, includes, public address systems and white padded chairs.
<i>Cake Cutting</i>	A \$3.00 per person charge will apply for cutting and serving the cake.
<i>Corkage</i>	\$15 per wine bottle (per 750ml bottle) for member events (not applicable when wines are purchased from the Club).
<i>Dance Floor</i>	\$250
<i>Piano</i>	\$150
<i>Propane Heaters</i>	\$95 each
<i>Screen</i>	\$30
<i>Projector</i>	\$95
<i>P.A. System</i>	\$95
<i>Flip Charts</i>	\$25
<i>Meeting Set-Up - (Pads & Pencils, Snack, Water)</i>	\$2.50
<i>Portable Bar</i>	\$175
<i>Ice Carving</i>	Starts at \$250
<i>Coat Check</i>	One attendant for every 75 guests can be provided at \$75 per attendant.
<i>Valet Parking</i>	One attendant for every 75 guests. The charge for each valet attendant is \$95.

San Gabriel Country Club

Hors d'oeuvres

(Passed Butler Style)

Cold Selection

Parmigiano Crisps with Fig and Goat Cheese Mousse
Watermelon Skewer with Prosciutto and Balsamic
Smoked Chicken Salad on Wonton Crisp
Bay Shrimp Mousse in a Cucumber
Lobster Salad in Endive with Champagne Cream Fraiche
Smoke Salmon Tartare and Red Onion with Lemon Mascarpone Bruschetta
Garden Asparagus Wrapped in Smoked Salmon
Montrachet Goat Cheese Croustade with Grilled Vegetables
Belgian Endive Leaf with Smoked Chicken Salad
California Roll, Wasabi, and Soy Aioli
Spicy tuna Roll, Chili Aioli
Vegetable Roll, Soy Ginger Aioli
Chilled Gulf Shrimp with spicy Remoulade Sauce or Cocktail Sauce
Ahi Tuna Tartare with shallots and Chives served in a Spoon
or Wonton Crisp
Tomato, Basil and Mozzarella Bruschetta

Hot Selection

Crab Wonton Crisp with Spicy Aioli
Crispy Duck Dumplings Mango Chutney
Wild Mushroom , Goat Cheese , Spinach , and Bacon in Phyllo Crisp
Wild Mushroom Crepe
Garlic Beef Skewer
Ahi Tuna Spring Rolls
Shrimp and Pineapple Skewer with Chili Lime Aioli
Mini Crab Cakes with Red Pepper Aioli
Pork , Chicken, or Vegetable Potstickers with Ponzu Sauce
Coconut Shrimp – Sweet Chili Sauce
Beef Wellington
Thai Chicken Money Basket , Plum Dipping Sauce
Petite Chicken Quesadillas with Avocado Salsa
Petite Filet Mignon Croustade , Tomato Hollandaise
Lamb and Mint Wonton
Lobster Griddle Cake
Black Garlic Chicken Satay

Choice of:

Two (2).....\$6 per person
Three (3).....\$9 per person
Four (4).....\$12 per person
Five (5).....\$15 per person

Additional types and styles of hors d' oeuvres can be designed to suit your function tastes or needs.

San Gabriel Country Club

Salads

California Greens

Gorgonzola Cheese, Walnuts, and Berries with Raspberry Vinaigrette

\$6.25

California Iceberg Wedge

with Stake Tomatoes and Crumbled Bleu Cheese with Bleu Cheese Dressing

\$6.25

(with Smoked Bacon or Pancetta **\$6.75**)

Duets of Beets Salad

Baby Arugula , Gorgonzola Cheese , Candy Walnuts

Herbs Vinaigrette

\$6.25

Caprese Salad

Buffalo Mozzarella , Heirloom Tomatoes and Mixed Greens

Basil Vinaigrette

\$6.25

Tomato Tart with Caramelized Onions and Goat Cheese

Bouquet of Field Greens with Balsamic Vinaigrette

\$6.50

Hearts of Romaine

Heirloom Tomatoes and Shaved Asiago Cheese with Black and White Balsamic

\$6.50

Hearts of Palm Salad

Baby Spinach , Grape Fruit , Grapes , Candied Almonds , and Bleu Cheese

Citrus Dressing

\$7.00

Shrimp Salad

Grilled Shrimp , Mango , Jicama , Vegetable Noodles, and Mixed Greens

Spicy Lemon Grass Dressing

\$8.75

Seared Ahi Tuna Salad

Pickled Red Onion , Crispy Wonton, and Mixed Greens

Ginger Soy Vinaigrette

\$9.95

Timbale Of Maryland Crabmeat , Avocado and Tomatoes

Zesty Cilantro Vinaigrette and Wasabi Caviar

\$9.95

San Gabriel Country Club

Specialty Soups

Chilled Avocado Soup with Bay Shrimp

\$7.25

Gazpacho Andaluz with Rock Shrimp Garnish

\$7.25

Tomato Bisque with Crab Meat

\$7.25

Wild Mushroom Soup en Croute

\$7.25

Lobster Bisque with Cognac and Crème Fraîche

\$7.50

Cucumber Soup with Fresh Dill

Carrot Ginger Soup

Roasted Butternut Squash Soup with Peppered Crème Fraîche

English Pea Soup with Crème Fraîche

Wonton Soup

\$6.25

San Gabriel Country Club

Entrées

Roasted Free Range Chicken Breast

with Wild Mushroom Risotto Cake and Italian Parsley Sauce

\$23

Farm Raised Chicken Breast with Mushroom Duxelle

Served with Black Truffle Jus

\$23

Farm Raised Chicken Breast with Roasted Fingerling Potatoes

Pancetta , Brussel Sprouts, and Mushroom

Madeira Sauce

\$24

Shallot Crusted Wild Salmon

Mashed Potatoes and Lemon Grass

Beurre Blanc

\$26

Grilled Wild Salmon with White Beans Ragout

Tomato Relish

\$26

Southwest Pan Seared Tilapia

Black Beans, Roasted Corn, and Chipotle

\$26

Roasted Muscovy Duck Breast a l'Orange

\$27

Pan Seared Muscovy Duck Breast

with Cognac and Wild Cherry Demi-Glace

\$27

Roasted Muscovy Duck Breast

Caramelized Apple

Calvados Sauce

\$27

Steamed Halibut

with Young Spring Vegetables and Salsa Verde

\$28

San Gabriel Country Club

Steamed Black Seabass

Baby Bok Choy and Steamed Rice
Five Spice Soy Glaze

\$28

Certified Angus Prime Rib Au Jus

Creamed Horseradish

\$29

Pan Seared Scallops

with Crispy Pancetta & Apple Relish

\$29

Tiger Shrimp Stuffed with Crab Meat

Ginger Cream Sauce

\$30

Pan Seared Lamb Loin with Wild Mushrooms

Spearmint Demi-Glace

\$31

Char grilled Rib Eye Steak

Fried Sweet Onion Rings and Cabernet Sauce

\$31

Classic Veal Osso Bucco

Black Garlic Whipped Potatoes

\$31

Pink Pepper Crusted Filet of Beef

Shallot-Cabernet Wine Reduction

\$32

Herb Crusted Beef Tenderloin

Madeira and Winter Truffle Jus

\$32

Individual Beef Wellington

Hudson Valley Foie Gras and Mushroom Duxelle Perigord Truffle Sauce

\$33

San Gabriel Country Club

Roasted Rack of Colorado Lamb

Toasted Pecan and Dijon Crust , Natural Jus

\$33

Veal "Oscar"

Topped with Crabmeat and Sauce Béarnaise

\$33

Combination Entrées

Lemon & Thyme Roasted Farm Raised Chicken Breast and Grilled Colossal Prawn

Natural Jus and Papaya Salsa

\$29

Grilled Beef Tournedo and Wild Salmon

Cabernet Demi and Titrus Salsa

\$33

Grilled Filet Mignon and Colossal Prawn

Roasted Shallot Demi Glaze and Key Lime Beurre Blanc

\$34

Trilogy of Tenderloins

Beef with Sauce Béarnaise,

Veal with Wild Mushroom Sauce and Lamb with Spearmint Demi

\$35

Duo of Beef Tenderloin and Braised Double Cut Lamb Chop

with Herb Velouté and Spearmint Demi-Glace

\$35

Sautéed Veal Medallion and Poached Maine Lobster

Morel Cream and Lobster Velouté

\$36

San Gabriel Country Club

The Club Buffet

Buffets are a Minimum of 30 Guests

Choice of Dinner Appetizer

(See page 8-9)

(Served)

Pan Seared Canadian Salmon

Shiitake and Chive Fricassee

Parmesan Basil Crusted Breast of Chicken

Heirloom Tomato, Broccoli, Mozzarella, and Crouton

Pesto Sauce

Ziti Pasta Sautéed

with Provençale Jardinière Vegetables & Creamy Pesto Sauce

Oven Roasted Red Chateau Potatoes

Sugar Snap Peas

Sautéed with Red and Yellow Bell Peppers

Carved to Order

Prime Rib

with Au Jus and Creamy Horseradish Sauce

OR

Fire Roasted New York Strip Loin

Bourbon-Peppercorn Sauce

Freshly Brewed San Gabriel Blend, Coffee
Decaffeinated Coffee, and Assorted Gourmet Hot Teas

Dessert

(See page 17-18)

(Served)

\$42

San Gabriel Country Club

The House Buffet

Buffets are a minimum of 30 guests

Choice of Dinner Appetizer
(See page 8-9)
(Served)

Pan Seared Eastern Shore Crab Cakes

Served Over Beurre Blanc

Roasted Free Range Chicken Fricassee

Ragu of Wild Mushrooms , Sun Dried Tomato Ravioli,
Tomato-Basil Ragout, and Spicy Italian Sausage

Black Garlic Whipped Potatoes

Creamed Spinach

Carved to Order

Herb Crusted Tenderloin of Beef

Slowly Roasted and Served with Madeira and Winter Truffle Jus

OR

Certified Angus Prime, Au Jus

Slowly Roasted and Served with Creamed Horseradish

Freshly Brewed San Gabriel Blend Coffee,
Decaffeinated Coffee, and Assorted Gourmet Hot Teas

\$44

Dessert

(see page 17-18)
(Served)

San Gabriel Country Club

Cocktail Reception Stations

All Stations are for a Minimum of 30 Guests

Farmer's Market Crudités

Displayed with Lemon-Watercress and Gorgonzola Dips

\$5.25

Imported and Domestic Cheeses

Accompanied by Grape Clusters Field Picked Strawberries and Sugared Walnuts
French Breads and Water Crackers

\$6.95

Garden Fruit and Berry Platter

with Fresh Mint and Toasted Sliced Almonds

\$5.25

Imported Baked Brie

with Macadamia Nuts and Brown Sugar

Accompanied by Field Picked Strawberries and French Baguette

\$5.75

Display of Scottish Smoked Salmon

Accompanied by Capers, Grated Eggs, Crème Fraiche, Chives, and Toast Points

\$9.00

Imported Caviar Display

Accompanied by Toast Points, Blinis and Potato Gaufrette
Chives, Red Onions Crème Fraiche, and Lemon

Market Price

Seafood Trilogy

Jumbo Gulf Shrimp, Snow Crab Claws, and Pacific Oysters

Accompanied by Spicy Cocktail Sauce, Mignonette
Roasted Vegetables Aioli and Lemon

Market Price

Antipastí Mistí

A Display of Parma Ham, Capocollo, and Dry Aged Salami
Accompanied by Roasted Sweet Peppers with Garlic and Spices
Buffalo Mozzarella and Provolone Cheeses
Platters of Grilled Fennel, Asparagus, and Eggplant
Assorted Cured Olives and Tomatoes

\$11

Carpaccio Platter

Herb Seasoned Beef Carpaccio or Spicy Tuna Carpaccio
Displayed and Garnished

with Baby Arugula and Shaved Parmesan

Extra Virgin Olive Oil and 50-Year Old Balsamic Vinegar

\$12

California Rock Shrimp and Scallop Ceviche

Marinated with Tomatoes, Cucumbers, Lime,
and Cilantro

Blue and Gold Tortillas

\$10

San Gabriel Country Club

Exhibition Stations

All Stations are for a Minimum of 30 Guests
and a Chef Attendant is Required
Single Stations Contracted with no other Items or Stations
are Subject to Cost Increases

Caesar Salad Station

Crisp Baby Romaine Leaves
Tossed with Creamy Caesar Dressing, Focaccia Croutons, and Asiago Cheese
\$6.25 pp

Tuscan Pasta Station

Choice of Two Pastas to Include:
Penne Rigate Ziti, Farfalle, Cheese Tortellini, or Wild Mushroom Ravioli

With a choice of two sauces which, include:

Tomato Basil Marinara, Creamy Alfredo, Pesto, Wild Mushroom, or Sun Dried Tomato and
Olive Tapenade

And a choice of four toppings to which, include:

Mild Italian Sausage, Asparagus Tips, Marinated Mushrooms, Roasted Peppers, Grilled
Vegetables Canadian Bay Shrimp, or Artichokes
Served with Grated Asiago Cheese and Rustic Garlic Bread
\$14 pp

Carne Asada and Chicken Fajita Station

Marinated Carne Asada and Chicken Fajitas with Peppers and Red Onions Sautéed to Order
and Served with Warm Flour and Corn Tortillas, Sour Cream, Guacamole, Chunky Salsa,
Grated Pepper Jack Cheese, and Shredded Slaw
\$16 pp

Sushi Bar

Our Sushi Chef will prepare California Rolls, Spicy Tuna Rolls, Cucumber Rolls,
and a Selection of Hand Rolls
Accompanied by Pickled Ginger, Wasabi and Soy
Ten Pieces per Person
\$25 pp

Prices are Subject to Change Based on the Number of Stations Ordered.

San Gabriel Country Club

Carving Stations

All Carving Stations are accompanied by Appropriate Condiments
and Carved by our Expert Chefs

Roasted Tom Turkey

Cranberry Orange Relish and "Moms" Gravy
(Minimum of 20 Guests)
\$11

Glazed Virginia Ham

with Honey, Brown Sugar, and Sherry
Mango Chutney
(Minimum of 20 Guests)
\$11

Steamship Round of Beef

\$13
(Minimum 125 Guests)

Baked Atlantic Salmon Wellington

Filled with Sautéed Spinach and Mushrooms
Champagne Beurre Blanc
(Minimum of 40 Guests)
\$19

Certified Angus Prime Rib Au Jus

Slowly Roasted and Served with Creamed Horseradish
(Minimum of 20 Guests)
\$24

Fire Roasted New York Strip Loin

Bourbon-Peppercorn Sauce
(Minimum of 25 Guests)
\$24

Herb Crusted Tenderloin of Beef

Slowly Roasted and Served with Madeira and Winter Truffle Jus
(Minimum of 20 Guests)
\$25

(Carving Stations Ordered without Additional Stations are Subject to Increased Pricing.)

San Gabriel Country Club

Desserts

Strawberry Shortcake

\$6.25

Raspberry Decadence

\$6.25

Tahitian Vanilla Crème Brulee

with Fresh Berries

\$6.50

Three Berry Napoleon

with Fresh Whipped Cream
Drizzled with Raspberry Sauce

\$6.50

Sorbet Trio

in a Florentine Cup

\$6.50

Warm Cinnamon-Apple Strudel

Vanilla Ice Cream

\$6.50

Dulche de Leche

\$6.50

Chocolate Ganache and Banana Pyramid

\$6.50

New York Cheesecake

\$6.50

Apple-Caramel Cheesecake

\$6.50

Raspberry Swirl Cheesecake

\$6.50

Fresh Berries & Vanilla Bean Ice Cream

with Grand Marnier

\$7.25

San Gabriel Country Club

Chocolate Walnut Crisp

with Java Chip Ice Cream

\$7.25

Flourless Chocolate Torte

with Espresso-Chocolate Crème Anglaise

\$7.25

Madagascar Chocolate Cake

with Vanilla Ice Cream

\$7.25

Hazelnut Praline Mousse

\$7.25

Chocolate Reflection

\$7.25

Tiramisu

\$7.25

Viennese Table

An Elaborate Display of Garden Fruits and Berries

Mini Macaroons and Florentine Royal Cookies

Petite Pastries to Include:

Four Season Fruit Tart

Chocolate Raspberry Tart

Napoleon

Apple Caramel Tart

Chocolate Cigar

Chocolate Dipped Strawberries

Tiramisu

Cookie Shells filled with Strawberries and Cream

Vanilla Bean Crème Brulee

Chocolate Truffles and Pralines

\$13

San Gabriel Country Club

Hosted Bar Packages

(Prices per person / per hour)
(Service Charge & Tax not included)

	<i>Soft Bar</i>	<i>Call Bar</i>	<i>Premium Bar</i>
One Hour	\$17	\$24	\$26
Two Hours	\$19	\$32	\$39
Three Hours	\$21	\$39	\$42
Four Hours	\$23	\$44	\$48

These prices are per person based on guaranteed attendance, or actual attendance, whichever is higher. Beverage Packages are charged in one-hour increments only.

Soft Bar includes House Champagne, Chardonnay, Cabernet Sauvignon, Domestic Beer, Sparkling Cider, Mineral Water, Juices, and Soft Drinks.

Call Bar includes all of the above plus a selection of House Brand Liquors, Imported Beers, Blended Drink Specialties, and Coffee Drinks.

Premium Bar includes Premium Brands and Cordials.

If you wish not to use the above package for your event, please let us know and we will be happy to discuss other alternatives with you in advance.

San Gabriel Country Club

Bar Drinks

(Prices per drink)

(Service & Tax not Included)

Call	\$7.00	Imported Beer	\$6.00
Premium / Blended	\$8.00	Domestic and Non- Alcoholic	\$5.00
Cordials (not including Cognac)	\$9.00	Beer	
Champagne	\$8.00	Soft Drinks	\$2.75
Chardonnay	\$8.00	Fruit Juices	\$3.50
White Zinfandel	\$8.00	Perrier Sparkling Water	\$3.00
Merlot	\$8.00	Cappuccino	\$4.00
Cabernet	\$8.00		

Call

Cutty Sark
 JB Scotch
 Tanquary Gin
 Beefeater
 Canadian Club Bourbon
 Jack Bonet
 Jim Beam
 Jose Cuervo Gold
 Tito's Vodka
 Bacardi Silver
 Smirnoff Vodka
 Gilbey's Vodka
 Gilbey's Gin
 Cluny Scotch
 Early Times Bourbon
 Montezuma Tequila
 Cruzan Rum

Premium

Makers Mark Whiskey
 Crown Royal Whiskey
 Chivas Regal Scotch
 Johnny Walker Red
 Meyers Rum
 Mount Gay Rum
 Bombay Sapphire
 Ketel One Vodka
 Absolute Vodka
 Sauza Hornitos Silver

San Gabriel Country Club

*350 East Hermosa Drive
San Gabriel, California 91775*

In order to comply with the provisions of the Tax Reform Act of 1969, the following information must be obtained for all functions of eight (8) or more people.

Host Member's Name

Member
Number

Date

Function Room _____ # in party _____ (Members) _____
(Non-Members) _____

Check One of the following three blocks and complete the requested information:

This Party Will Be Paid For By Me Without Reimbursement By Anyone

I Have Been Or Will Be Reimbursed By My Employer For All Or Part Of Charges, Or My Employer Will Pay The Club Directly.

I Will Receive A Gratuitous Reimbursement For Expenses Incurred At This Function By A Non-Member

Signature

Date

San Gabriel Country Club

Musicians and Performers

Musicians and performers are asked to abide by the guidelines below. The Manager on Duty, the Director of Catering, or the Director of Service is available to review them prior to the engagement.

1. Check with the Front Desk for the proper location to park vehicles.
2. No Cell Phones are allowed in San Gabriel Country Club.
Club telephones may not be used.
3. Musicians must arrive in proper attire, as we do not have dressing rooms. Proper attire does not include shorts, denim, or T-shirts.
4. Set-up personnel must be in proper attire before entering public areas. (See #3)
5. Club property, including service carts, may not be moved or used for any purpose.
6. Smoking is not permitted in any area of the Club.
7. Plan to eat before or after your engagement, as the Club does not have facilities to provide meals.
8. Consumption of alcoholic beverages is not permitted.
9. Breaks in public areas and dining rooms are not permitted.
A room will be designated for this purpose.
10. Spouses and friends of performers are not permitted on the premises.
11. Equipment should be removed from the Club as soon as the engagement ends. The Club is not responsible for any equipment, property or personal belongings.
12. Please check with the Manager on Duty to establish what the Club considers a proper sound level.

Yes, I have read the above regulations and will abide by them.

Performer's Signature : _____

Date : _____