



APPETIZER MENU

mulligan's catering services

For assistance with any of your catering or banquet needs please call our

Banquet Manager: Danielle Munoz (805) 570-9764

or email: cateringbymulligans@gmail.com

...no facility fee to use the banquet room



3500 McCaw Ave. Santa Barbara, CA 93105 805.682.3228 www.mulliganscafesb.com

GENERAL INFORMATION

Mulligan's Café & Bar Banquet Room

The catering staff at Mulligan's Café & Bar will assist you in making your special occasion a memorable one. Our facilities will accommodate wedding receptions, anniversary celebrations, theme parties, business luncheons, corporate entertaining, golf tournaments, etc...

We are confident that you will be pleased with the cuisine and fine service.

Deposit/Payment

A completed & signed info sheet plus a deposit of \$250.00 for appetizers is required at the time of your confirmed reservation. Balance due upon completion of function.

Number Guarantee (Minimum: 25)

As for all food functions, the approximate guest count and menu selection is needed no later than 3 weeks in advance of your function. The final attendance must be given to our catering office no later than 3 days prior to your function. In the event fewer people attend, you will be charged for your guaranteed number.

The maximum number of individuals attending any portion of a function will be counted as part of your guaranteed number.

Music and Decorations

We reserve the right to control the volume of music played. **Music must be pre-approved by Mulligans.** **Music can begin at 7:00 pm and must end by 11:00 pm.** If there will be dancing you are required to pay an additional fee of \$250.00. No confetti, rice or grains may be thrown on the premises of the Banquet Facility or Clubhouse. Mulligan's Café & Bar will not permit the affixing of anything to the walls, floors or ceiling of the Banquet Room with nails, staples, tape or any other substances, unless prior approval is given by the catering office.

Beverages & Bar

No food or beverage, alcoholic or otherwise, shall be brought onto the premises by the patron or attendees from outside sources. Wine may be brought in, with permission, but will be charged a corkage fee.

A corkage fee of \$15.00 per bottle (750ml) will be charged for any wine brought in, no champagne may be brought. Must have prior approval from the catering management.

Sodas \$8.00 per pitcher

Champaign Toast \$4.00 per person

We have a full bar. There are no minimums or sale requirements. You may host partial or full bar. You may dictate a "no host bar" where guests pay for their own beverages. Ask the catering manager for more details.

GENERAL INFORMATION

Set-up fee *(If applicable)*

Basic set-up and clean-up is included at no charge. If anything special is needed to be set by our staff or there are decorations, a set-up/take down fee will apply. This includes shifting tables or removing tables and/or chairs from the room. The fee will be based on the estimated time of the job at **\$40.00 per hour**, with a half hour minimum. Otherwise, you are responsible for set-up and take down of decorations.

Damage

Mulligans Cafe and Bar does not assume any responsibility for the damages or loss of any merchandise or articles left in the restaurant prior to or following any function. Banquet organizer is responsible for any damage done to the Mulligans Cafe and Bar property by themselves or their guests.

Security *(If applicable)*

“As needed” determined by Mulligans Cafe and Bar. Please ask the catering manager if this is required for your event. \$40/hr. per security guard, provided by Mulligans.

Cancellations

Once we have confirmed that we are reserving the room for you, we have made a commitment to hold that exclusively for you. Should you decide to cancel, our policy is as follows:

3 months in advance from date of the event – a full refund of initial deposit
Less than 3 months from date of the event – deposit non-refundable or transferable

Additional Costs

There will be a cake-cutting fee of **\$1.00** per person if any dessert is brought in, regardless of the type of dessert.

We provide: Tables, Chairs, Plates, Silverware, Glassware, Linen, and Patio Heaters.

Please note: your banquet is not confirmed until we have both your signed and dated information sheet and your deposit.

GENERAL INFORMATION

Information Sheet

I have read the rules and cancellation policy and fully understand them.

Today's Date:

Date of Function:

Name & Phone Number:

Approximate Guest Count:

Time Function is to begin and end:

Sign & Return

Please Note: Prices are subject to change without prior notice.

Office Use Only

Deposit Information:

Agreed Costs (cost of dinner):



Mulligan's Cafe & Bar
3500 McCaw Ave.
Santa Barbara, CA 93105
tel: 805.682.3228
fax: 805.563.0678

APPETIZER'S MENU

All Prices Below Are Inclusive of Tax & Gratuity

Hors D'Oeuvres: \$24.00 per person; choice of 6

Additional Hors d'oeuvres \$3.00 per person
Marinated Teriyaki Chicken on Skewer
Mini Quiches
Chicken Cordon Bleu Bites
Egg Rolls with Vegetables and Chicken
Fresh Vegetable Platter with Spinach Dip
Hawaiian Meatballs with Pineapple
Mozzarella, Cherry Tomato and Basil Skewers
Chicken or Beef Taquitos (*Homemade*)
Pinwheels
Fresh Fruit Skewers (*Seasonal*)
7 Layer Mexican Dip with Homemade Tortilla Chips
Deviled Eggs
Wings: choice of one: (*BBQ, Teriyaki, Fire*)
Italian Meatballs with Marinara Sauce and Parmesan Cheese
Cheese Platter with Crackers
Mozzarella Sticks with Marinara Sauce
Bruschetta
Arugula Salami Wraps

Deluxe Hors D'Oeuvres:

Shrimp Platter *Per person \$3.50 extra*
Sliders *Per person \$2.50 extra*
Small Deli Sandwiches *Per person \$2.50 extra*
Fresh Strawberries dipped in White/Dark Chocolate (*Seasonal*) *Per person \$2.00 extra*

***Check out Our Dessert Menu

**For Hor d'oeuvres Full Service \$150.00

*Coffee/Ice Tea/Lemonade beverage station set-up \$2.50 per person

Location:

***Mulligan's is located on a 18 hole Golf Course with Mountain/Ocean views.
Indoor/outdoor patio seating, ample parking, plus a full bar.***

No event is too small and we are equipped to cater events for as many as 500 people.

Our prices are great, portions big and quality superb.

All menus can be set up buffet style or sit-down, casual or formal.

There is an additional charge for sit-down style meals.

DESSERT MENU

For Dessert Prices, Please ask our Banquet Manager, Danielle Munoz

May we recommend serving one of our great desserts for your special dinner party.

Desserts

Tray of assorted home baked Cookies and Brownies.

Plain Cheesecake or Strawberry Cheesecake.

Scoop of French Vanilla Ice Cream with Home Baked Cookie.

Flan with whip topping.

Assorted Fruit Pies (Apple, Peach or Blueberry); Seasonal Pies (Pumpkin & Pecan).

Creme Pies:

(Made on premise from scratch - Chocolate, Banana, Coconut, Chocolate Peanut Butter, Lemon Cream and Custard)

Homemade Bread Pudding with praline sauce