



DECEMBER 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

Updated 01/2023

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 anniversary celebrations, theme parties, business luncheons, corporate entertaining, golf tournaments, and more!

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 \$500.00 for dinner is required at the time of your confirmed reservation. Balance due upon completion of function.

Number Guarantee (Sunday-Thursday 30 minimum; Friday & Saturdays 40 minimum)

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 1 week 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. **Extra food is prepared to account for this, therefore food is NOT all you can eat and no leftovers can be taken.**

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 10:00 pm. If there will be dancing and/or music 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. We have a TV with an HDMI cable available. Bring your own cable and supplies if you would like Audio-Visual presentations. Feel free to come in and test before your event.

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 \$10.00 per pitcher

Champagne Toast \$6.00 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**. Otherwise, you are responsible for set-up and take down of all 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 dessert 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, and Linen.

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):



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Santa Barbara, CA 93105
tel: 805.682.3228
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HOLIDAY & SPECIAL OCCASION MENU

All Prices Below Are Inclusive of Tax & Gratuity

Appetizers

Choice of Two:

Fresh Vegetable Platter
Italian or Hawaiian Meatballs
Mini Quiches
7 Layer Mexican Dip with Chips
Taquitos (*homemade*)
Pinwheels
Bruschetta
Wings: choice of one:
(*Teriyaki, BBQ, Hot*)
Chicken Cordon Bleu Bites

(For more appetizer selections, please see full Appetizer Menu)

Salads

Choice of One:

House Garden Salad with cranberries, and cheese tossed in a raspberry vinaigrette Classic
Caesar Salad
Fresh Spinach Salad
Fresh Arugula Salad

Entrees

See price options on page 2 for number of choices

Choice Roast Prime Rib of Beef
Chicken Breast: choice of one:
(*Rosemary, Picatta, Teriyaki*)
Carved, Peppered Roast Beef
Honey Pineapple Glazed Ham
Oven Baked Turkey
Salmon with Caper Lemon Sauce
(other Fresh Fish available at market price)
Top Sirloin Steak and Scampi Shrimp
(Upgrade to New York or Rib Eye for Market Price)

HOLIDAY & SPECIAL OCCASION MENU

All Prices Below Are Inclusive of Tax & Gratuity

Side Dishes

Choice of One:

Twice Baked AuGratin Potatoes
Garlic Mashed Potatoes
Traditional Dressing
Rice Pilaf
Cucumber Red Onion Salad Medley

Included:

Garlic Bread
Mixed Vegetables

Desserts

Choice of One:

Pumpkin Pie (Seasonal)
Fruit Pie (Apple, Peach or Blueberry)

Creme Pies:

(Made on premise from scratch - Chocolate, Banana, Coconut, Chocolate Peanut Butter and Lemon Cream)
Homemade Bread Pudding with Praline Sauce

Coffee Served After Dinner

Price Options for Holiday & Special Occasion Entrees

1 entrée to include Chicken, Turkey, Ham, or Porkloin: \$39.50

1 entrée to include Prime Rib, Steak, or Fish: \$45.00

2 entrée: Prime Rib & Chicken: \$46.50

2 entrée: Steak and Shrimp Scampi: \$46.50

2 entrée: Prime Rib & Fish: \$46.50