



BC

*Events Menu*  
2026

---

Celebrations of Life

---



# WELCOME

Losing a loved one is hard and plans are expected to be made so quickly.

Here at Bonita Golf Course, we have a streamlined process to planning such an event - Allow us to do the heavy lifting while you focus on what matters most.

From small gatherings of 80 to large events of up to 300 guests, Bonita Golf Course is perfectly suited to serve you and your loved ones.

*Allow us to lend a helping hand.*

## HOW WE OPERATE

We are considered a full-service, per-person-pricing venue, with many elements of our venue included with your meal selection. Additional services are available for purchase!

# ALL BOOKINGS INCLUDE

Four-hour use of the venue  
Accommodations up to 300 guests  
Linens & Colored Napkins  
Tables & Chairs  
Stemware, Flatware, & China  
Time for Setup & Breakdown  
Microphone, Podium, & Screen  
Easels  
Permanent Dance Floor  
Service Team  
Full-Service Bar & Bartender  
Executive Chef  
Soft Drinks, Coffee, & Tea  
Free Private Parking  
Dietary restricted meal options  
are available upon request

*Additional services available!*

# ADDITIONAL SERVICES

## CEREMONY SITE

(150 chairs & adds one hour)

\$1,000

## ADDITIONAL

## EVENT TIME

\$800 per hour

## 10'X10' BACKDROP

(2 available for rent)

\$75 each

## COCKTAIL TABLE

(6 available for rent)

\$20 each

## SECURITY

(Mandatory for all events)

\$200 per guard

## CAKE CUTTING

### SERVICE

\$2 per slice

## CHARGER PLATES

Gold or Silver

\$1 per plate

# BAR SERVICE

## HOSTED BAR

Based on consumption

Fully Customizable

## PORTABLE BAR

(Mandatory for parties of 240+)

\$400

## TOASTING SERVICE OPTIONS • ONE BOTTLE PER 10 GUESTS

### PROSECCO

\$30 per bottle

### CHAMPAGNE

\$20 per bottle

### SPARKLING CIDER

\$10 per bottle

# KID'S MENU

For ages 3 - 10

## CHOICE OF ONE

Chicken Tenders • Cheese Quesadilla • Mac and Cheese

## SERVED WITH

French Fries or Fruit

**\$19.95**

All prices are subject to applicable sales tax and 20% service charge. Prices are subject to change.

# Before Dinner SMALL BITES

Selections offered in increments of 100, unless otherwise stated. Menu below to be combined with full-service menus, not sold separately.

## PASSED HORS D'OEUVRES

---

Ahi Poke Wonton Crisps	\$550
Beef Empanadas	\$550
Coconut Shrimp	\$550
Vegetable Egg Roll	\$550

## STATIONED PLATTERS

---

Assorted Cheese & Crackers	\$550
Vegetable Crudité with Dip	\$500
Fresh Fruit Platter	\$500
Baked Brie Wheel Duo (feeds ~50 guests)	\$350

## GRAZING BOARD EXPERIENCE

Feeds up to 150 guests

A full table display of artisanal cheeses, dips, and assorted snacks, specially chosen by our Executive Chef.

\$2,000

Have a specific request? Inquire with our Event Sales Manager for other options!

All prices are subject to applicable sales tax and 20% service charge.  
Prices are subject to change.





# After Dinner LATE BITES

Selections offered in increments of 100, unless otherwise stated. Menu below to be combined with full-service menus, not sold separately.

## SNACK BARS

All cold platters described in "Before Dinner" offering are also available.

### PRETZEL BAR \$1,000

After you "tie the knot", enjoy assorted pretzel offerings accompanied with mustard, nacho cheese, and marinara sauce!

### POPCORN BAR \$1,000

Get the party "popping" with different flavors of popcorn, all offered with a variety of toppings!

### NACHO BAR \$1,000

"Nacho" average late night snack with freshly made tortilla chips offered with fire roasted salsa, sour cream, nacho cheese, jalapenos, and pico de gallo!

...add guacamole +\$400

## DESSERT

### COOKIE & CANDY DISPLAY \$650

A sweet assortment of freshly baked cookies, candies, sweets, and chocolates.

All prices are subject to applicable sales tax and 20% service charge.  
Prices are subject to change.

# FEATURED BUFFETS

## SIGNATURE

Angus Prime Rib Carving Station served with Au Jus and  
Horseradish Cream

Grilled Chicken Breast with Citrus Vin Blanc Sauce

ADDITIONAL ENTRÉE MAY BE ADDED • SALMON MP

**\$ 61.95**

## GALA

Braised Boneless Beef Short Rib with Roasted Shallot  
Mushroom Demi-Glace

Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

**\$ 57.95**

## BONITA

Sliced Beef Brisket with Roasted Shallot Demi-Glace  
Lemon Herb Chicken Breast with Lemon Cream Sauce

**\$ 55.95**

### ALL FEATURED BUFFETS INCLUDE:

Seasonal Fruit • Seasonal Vegetables • Freshly Baked Rolls

### CHOICE OF ONE SALAD & ONE STARCH:

Garden Salad • Mixed Greens Salad • Caesar Salad

Mashed Potatoes • Roasted Red Potatoes • Rice Pilaf •  
Potatoes Au Gratin +\$4/pp

ADDITIONAL ENTRÉES & SIDES AVAILABLE UPON REQUEST.

All prices are subject to applicable sales tax and 20%  
service charge. Prices are subject to change.

# THEMED BUFFETS

## **SOUTH OF THE BORDER**

### CHOICE OF TWO

Fajitas (Chicken or Beef) • Carne Asada • Pollo Asado • Cheese or Chicken Enchiladas (Red or Green Sauce) • Pork Carnitas

### SERVED WITH

Ranchero Style Beans • Spanish Rice • Cebollitas • Sour Cream • Cheese • Chips & Salsa • Corn & Flour Tortillas

ADD GUACAMOLE • +\$4PP

**\$ 55.95**

## **THAT'S AMORE!**

### CHOICE OF TWO

Lasagna (Meat or Vegetable) • Chicken Marsala • Chicken Piccata with Creamy Lemon Caper Sauce • Chicken Parmigiana with Marinara

### SERVED WITH

Caesar Salad • Roasted Vegetables • Penne Pasta Alfredo • Garlic Knots

**\$ 54.95**

## **SAN MIGUEL BARBEQUE**

### CHOICE OF ONE

Brisket • Baby Back Ribs • Pulled Pork

### SERVED WITH

BBQ Chicken • Mac and Cheese • Baked Beans • Coleslaw • Corn Bread

**\$ 55.95**

**ALL THEMED BUFFETS INCLUDE SEASONAL FRUIT.**

All prices are subject to applicable sales tax and 20% service charge. Prices are subject to change.



# BREAKFAST BUFFET

Breakfast is served no later  
than 1:00pm.

## BUFFET INCLUDES

Coffee & Tea Station  
Orange Juice  
Cranberry Juice  
Seasonal Fruit  
Breakfast Potatoes  
Scrambled Eggs

ADD CHEDDAR OR BRIE CHEESE • +\$2/PP

*& Assorted Pastries  
Display!*

CHOICE OF ONE  
Bacon • Sausage • Ham

CHOICE OF ONE  
Waffles with Berry Compote •  
Country Style Biscuits & Gravy

\$ 4 9 . 9 5

All prices are subject to applicable sales tax  
and 20% service charge.  
Prices are subject to change.





*Inquire Today!*



---

(619) 267 - 1103 x17  
[events@bonitagolfclub.com](mailto:events@bonitagolfclub.com)

---

# BONUS INFORMATION

## PAYMENT & GUARANTEE

To book, a guest count minimum of the specified date must be met: 150 guests for a Saturday, 125 guests for a Friday, and 80 guests for an event held Sunday - Thursday. Payment dates are as follows:

- Booking - \$1,000 non-refundable deposit and completed Event Agreement
- 90 days prior to event date (First Planning Appointment) - 50% of estimated cost
- 30 days prior to event (Final Planning Appointment) - 100% of estimated cost

Once the final guest count guarantee is given at the Final Planning Appointment, it cannot be reduced. If the guest count exceeds the final guarantee during the event, Client is responsible to pay the overage.

BGC accepts cash, checks, and debit/credit card payments. Please note, for all debit/credit card transactions, a 3% convenience fee will apply.

## EVENT COORDINATION

Wedding and day-of event coordination services are NOT provided by BGC. BGC does not provide a wedding coordinator at the rehearsal, ceremony, or reception. Client is solely responsible for coordination of seating, processional, music, and recessional both at the rehearsal and event. Client is also solely responsible for setting and placing favors, place cards, and any additional items or décor that is not provided by BGC. Our Event Sales Manager is available to assist you with the food and beverage timeline, floor plan, and additional menu selections for your event. We are happy to refer any vendors you may need along the way for services not provided by BGC.

## ALCOHOL SERVICE

BGC is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee but must be served by BGC staff. BGC reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

In accordance with California State Laws, no minor (under the age of 21) shall be served alcoholic beverages. In the event that minors will be in attendance where alcohol is being served, BGC shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

## DECORATION

No confetti, glitter, rice, or birdseed is permitted in the ceremony or reception area. Bubbles and real flower petals are permitted. BGC does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. BGC will not be held liable for any damaged, lost or stolen items.