



All buffets must have a minimum of 20 people.

All breakfast groups smaller than 20 people will be charged a labor fee.

BREAKFAST



Back Nine Signature Continental

Selection of Chilled Juices, Seasonal Fruit
Bakery Selections
Coffee and Tea Selections
\$21.00 per guest

Pasatiempo Sunrise Buffet

Selection of Chilled Juices
Bakery Selections and Specialties
Fresh Seasonal Fruit
Tomatoes, Peppers,
Breakfast Potatoes, Scrambled Eggs
Applewood Bacon or Chicken Apple Sausage
Coffee and Tea Selection
\$25.00 per guest

Enhancements

Fresh Whole Fruit \$2.75 per piece
Yogurt Parfaits with Fresh Fruit and Granola \$5.00 each
Assortment of Bagels with Cream Cheese \$45.00 per dozen
Fresh Baked Danish and Muffins \$45.00 per dozen
Assortment of Fresh Baked Breakfast Breads \$45.00 per dozen
Oatmeal, Brown Sugar, Almonds and Raisins \$6.00 per person
(20 person minimum)
Breakfast Croissant – Maple Glazed Smoked Ham, Scrambled Eggs,
White Cheddar, Caramelized Onions and Sweet & Spicy Mustard on
Fresh Baked Croissant \$9.25 per person
Santa Cruz Breakfast Wrap – Scrambled Eggs with Spinach, Potatoes,
Onions, and Cheddar. Served with Salsa Fresca \$8.75 each
Omelet Station – Create your Own Omelet from Local Fresh Farm Eggs
with your Choice of Ham, Bacon, Sausage, Roma
Mushrooms, Onion, Swiss, Cheddar or Jack Cheeses \$12.00 (20 people
minimum) Attendant Fee \$75
Crepe Station \$11.00, Attendant Fee \$75
Eggs Benedict \$17.00
Huevos Rancheros \$14.00

All above Food & Beverage is subject to a 22% service charge + 8.5% tax



All entrees come with starter, dessert, Fresh baked roll, butter and a selection of coffee, iced tea and water.

All entrees come with Chef's choice of starch and seasonal vegetables.

Soup of the Day for Groups Less Than 20 People

Lunch Plated



Starters

(select one item)

Roasted Tomato Soup
Red
French Onion Soup
Cream of Mushroom
Cabbage,
Clam Chowder
Spinach Salad
Tossed Green Salad
Caesar Salad

Mixed

Dessert

(select one item)

Homemade Cheese Cake
Lemon Meringue Tart
Chocolate Mousse
Berry Cobbler
Tiramisu

Entrees

(select one item)

Apple Feta Salad – Mixed Greens, Apples, Feta Cheese,

Onions, Candied Walnuts, Balsamic Vinaigrette \$22.00
Asian Chicken Salad – Napa Cabbage, Shredded Red

Carrots, Edamame, Slivered Almonds, Chow Mein Noodles,
Sesame Vinaigrette \$22.00

Cobb Salad \$24.00

Portobello Sandwich – Grilled Portobello, Onion,
Bell Pepper, Arugula and Provolone \$23.00

Spicy Pulled Pork Sandwich – Smoked Pork Shoulder

with a Mild BBQ Sauce on a Soft Roll \$24.00

Herb Rubbed Chicken Breast – Lemon Thyme White Wine

Sauce \$26.00 per person

Back Nine Pork Ribs \$29.00

Fresh Catch with Tropical Fruit Salsa \$32.00

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All buffets come with a beverage station of coffee, iced tea and water pitchers on the table.

All buffets must have a minimum of 20 people.

Lunch Buffet



Deli Buffet

Roasted Tomato Soup
Tossed Green Salad - Mixed Greens, Seasonal Vegetables, and a Balsamic Vinaigrette
Pasta Salad with Grilled Vegetables
Artisan Bread to Include – Ciabatta, Wheat, and Sourdough Rolls
A Selection of Deli Meats – Roasted Turkey Breast, Shaved Ham, Salami, and Rare Roast Beef
A Selection of Cheeses – Cheddar, Jack, Provolone, and Fresh Mozzarella
Traditional Sandwich Accompaniments
Sweet Treat – Chocolate Cookies and Brownies
\$36.00 per person

The Sandwich Shop

Pasta Salad
Classic Caesar Salad
Selection of Pre-Made Sandwiches (*select two sandwiches*)
B.L.T. – Bacon, Crisp Iceberg Lettuce, Hot House Tomato, Roasted Red Pepper Aioli on a Ciabatta Roll
Roasted Chicken Breast – Roasted Chicken Breast, Arugula, and Tomato with a Herb Spread on a Sourdough Roll
Smoked Tri-Tip – Smoked Tri-Tip and Spinach with a Garlic Spread on a Brioche Bun
Berry Cobbler or Brownies or Cookies
\$33.00 per person

Back Nine BBQ Lunch Buffet

Macaroni Salad and Coleslaw
Potato Salad
Please Select Two
BBQ Smoked Chicken
Back Nine Ribs
Grilled Tri-Tip with Back Nine BBQ Sauce
Berry Cobbler
\$38.00 per person

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Lunch Buffet



Thyme for Lunch

Thyme Roasted Vegetable Soup

Salad Bar

(Please Select 2 from Greens Listed Below)

Spinach, Kale, Romaine, Mixed Greens

Salad Proteins – Chicken Breast, Steak, Shrimp

Salad Toppings – Shredded Carrots, Cucumbers,

Red Onion, Peppers, Dried Cranberries, Chopped

Egg, Candied Pecans, Feta, Parmesan Cheese,

Blue Cheese Crumbles, and Croutons

Onion,

Dressings – Balsamic Vinaigrette, Raspberry

Vinaigrette, Ranch and Blue Cheese

Rolls and Butter

Assorted Mini Mason Jar Desserts

\$31.00 per person

A Taste of Italy

Homemade Minestrone Soup

Classic Caesar Salad

Mixed Green Salad

Assorted Flat Bread *(please select two)*

Vegetable, Margarita, Arugula, and Caramelized

Onion, Cheese, Pepperoni, Sausage and BBQ Chorizo

with Red Onions & Cilantro

Mini Cannoli's

\$29.00 per person

On the Go...

Boxed Lunches Include – Macaroni Salad, Potato Salad or Coleslaw, Fresh Whole Fruit, Chocolate Brownie, or Cookie. Chips and Bottled Soda or Water.

Sandwiches *(please select 3 types of sandwiches for your guests to select from)*

Ultimate Ham and Cheese – Ham, Gruyere Cheese, Caramelized Onion Jam, Tomato and Green Leaf Lettuce, Dijon Aioli on Focaccia Bread

Chicken Salad Croissant – Diced Chicken Breast, Green

Celery, Water Chestnuts, Dried Cranberries, Slivered Almonds on a Fresh Croissant

Roasted Turkey – Roasted Turkey Breast, Brie Cheese, Fuji

Apple with Cranberry Aioli on Fresh Baked Walnut Bread

Roast Beef – Rare Roast Beef, Red Onion, Roma Tomato, Spinach and Herb Tomato Jam on a Crunchy Baguette

\$25.00 per person

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Hors d'oeuvres



Cold Hors d'oeuvres

Tomato, Fresh Basil and Parmesan Bruschetta
with Balsamic Reduction \$4.00 per piece
Endive Bites with Garlic Bits, Blue Cheese Spread and Topped
Walnuts \$4.25 per piece
Asparagus Wrapped in Prosciutto \$4.75 per piece *(seasonal)*
Celery, Shrimp atop a Cucumber Cup with Lemon Dill Cream
Hummus, Whole
\$5.75 per piece
Homemade Chips and Crab Dip \$6.25

with

Nuts

Meats, Grilled

Sourdough

Hot Hors d'oeuvres

Pesto Tortellini Bites \$4.00 per piece
Caramelized Onion Tartlets \$4.00 per piece
Dried Fruit and Brie Crostini \$4.00 per piece
Ginger Chicken Satay with Peanut Sauce \$4.25 per piece
Stuffed Mushrooms (Pesto & Cheese or Sausage) \$4.25 per piece
Salmon Poppers with Chipotle Aioli \$4.75 per piece
Mini Tri-Tip Sandwich with Horseradish Cream \$5.25 per piece
Coconut Prawns with Peach Chili Sauce \$5.25 per piece

Herb Butter \$18.00 per person

Displays and Craving

Artichoke Soufflé with Bread & Crostini \$125 serves
40 people
Baked Brie (Savory or Sweet) \$3.75 per person with
Carrots, Red Peppers, Snow Peas, and Cucumber.
Crudité – Jicama, Red Radish, Broccoli,
Our Homemade Ranch Dip and

Grain Crackers \$4.75 per person
Cheese Board – Artisanal Cheese Selections

Crackers and Baguettes, Dried Fruit, and

\$7.00 per person
Antipasto – Artisan Cheese and Cured

and Roasted Marinated Vegetables,

Baguettes, Lavish and Artisan Bread, Mustard, and
Fig Jam \$8.00 per person

Craving Stations Include – Fresh Baked Silver Dollar
Rolls
(Carver Fee of \$75.00)

Roasted Turkey Breast – Garlic Sage Jus
\$14.00 per person

Roasted Tenderloin of Beef – Horseradish Cream, Jus
\$19.00 per person

Plank Roasted Salmon – Lemon, Garlic and



All entrees come with starter, dessert, rolls and butter and a selection of coffee, iced tea and water.

All entrees come with Chef's choice of starch and seasonal vegetables.

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Plated Dinner

Starters

(select one item)

- Roasted Tomato Soup with Parmesan Cheese
- French Onion Soup with Gruyere Cheese
- Clam Chowder
- Spinach Salad
- Tossed Green Salad
- Caesar Salad

Dessert

(select one item)

- Homemade Cheese Cake with Berry Compote
- Lemon Meringue Tart
- Chocolate Mousse
- Tiramisu
- Carmel Apple Tart

Entrees

(select one item)

- Butternut Squash with Goat Cheese Napoleon
\$27.00 per person *(seasonal)*
- Mushroom Risotto \$27.00 per person
- Miso Glazed Salmon \$37.00 per person
- Chicken Cordon Bleu \$35.00 per person
- Fresh Catch with Tropical Fruit Salsa
\$37.00 per person
- Pepper Rubbed Grilled Sirloin with Blue Cheese
Butter \$42.00 per person
- Grilled Filet Mignon Topped with Shrimp Scampi
\$48.00 per person

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All buffets come with a beverage station of Cat & Cloud coffee, iced tea and water pitchers on the table.

All buffets must have a minimum of 20 people.

Dinner Buffets



Pasatiempo Dinner Buffet

Clam Chowder
Spinach Salad
Caesar Salad
Sundried Tomatoes, French Green Beans and Cipollini Onion
Scalloped Potatoes
Mushroom Risotto
Merlot Braised Beef Short Ribs
Thyme Rubbed Chicken
Chocolate Mousse
Dinner Rolls
\$62.00 per person

Back Nine BBQ Dinner Buffet

Wedge Salad
Coleslaw
Grilled Seasonal Vegetables
Macaroni and Cheese
Brown Sugar Baked Beans
Homemade Cornbread
(Choose Two) Smoked Ribs, Smoked Chicken, or Grilled Tri-Tip
BBQ Sauce
Berry Cobbler
\$55.00 per person

The Special Back Nine Buffet

Spinach Salad – Spinach, Feta Cheese, Dried Cranberries, Candied Walnuts, Raspberry Vinaigrette
Caesar Salad – Crisp Romaine, Grated Parmesan and Herb Croutons, Classic Caesar Dressing
Rolls and Butter
Grilled Seasonal Vegetables
Cheese Ravioli in a Pesto Cream Sauce
Thyme Rubbed Chicken in a White Garlic Sauce
Grilled Tri-Tip in a Red Wine Demi
Dessert Station – Homemade Tiramisu and Nona's Cannoli's
\$45.00 per person

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Beverage



Hosted Package Bar Per Person

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

First Hour - \$26.00

Second Hour - \$11.00

Each Additional Hour - \$8.00

Consumption Bar Per Drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails: Well \$7.00, Premium \$8.00

Bottled Beer: \$5.00

Wine: House \$8.00, Premium \$10.00

Mineral Water/Juices/Soft Drinks: \$3.00

Champagne (By the Glass): \$8.00

Signature Cocktail (Margarita, Martinis, Moscow mule,

Mimosas, Bellini's): \$10.00

Cash Bar Per Drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Cocktails: Well \$8.00, Premium \$9.00

Bottled Beer: \$6.00

Wine: House \$9.00, Premium \$11.00

Mineral Water/Juices/Soft Drinks: \$4.00

Cordials: \$10.00

Champagne (By the Glass): \$9.00

Signature Cocktail (Margarita, Martinis, Moscow mule, Mimosas, Bellini's): \$11.00

All above Food & Beverage is subject to a 22% service charge + 8.5% tax



Breaks



Morning Coffee Break

Cat and Cloud Coffee & Assorted Decaffeinated Tea's
Sodas and Bottled Water
\$12.00 per person

Energy Boast

Assorted Nuts
Dried Fruits
Raw Energy Bars
Crudité and Cheese Board
Sparkling and Bottle Water
\$15.00 per person

Milk and Cookies

Milk
Pacific Cookie Co. Cookies – Peanut Butter,
Sugar, and Chocolate Chip
Ghirardelli Triple Chocolate Brownies
\$14.00 per person

South of the Border

House Made Chips and Salsa
Churros
Lemonade and Iced Tea
\$13.00 per person
Add Guacamole for \$5 per person

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Policies and Procedures

CONFIRMATION

A signed contract and non-refundable deposit (25% of food and beverage minimum) will confirm your event date and private dining facilities. Your contract will show you your contracted start, end times and other contractual obligations. These policies and procedures should be able to answer most other questions about our venue.

SITE FEES

Site fees range from \$200-\$3000, depending on the size of the room and the duration requested. Our wedding garden is \$2,500 to \$3,000. The site fee allows for the event time from start to finish (does not include set-up and breakdown time). Evening receptions must conclude by 12am. Bar must close by 11:30pm. Set up may begin 2 hours prior to event unless otherwise arranged with Sales Manager. Should you wish to extend the hours of your function that is something that can be discussed ahead of time with your sales manager and notated on your event order. Banquet bars will only accept cash as payment.

GUARANTEE

In arranging for private functions, the final guaranteed number of guests attending the function must be received by the Catering Office no later than 11:00am three (3) working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Please provide the guarantees on the following days*:

Day of Function:	Guarantee Due on the Preceding:
Saturday, Sunday, or Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday

**National holidays are not considered working days and should be taken into consideration when submitting guarantees*

Wedding confirmations with the guaranteed number of guests attending the function will be due ten (10) business days prior to the function. If the Catering Office does not receive a guaranteed count, we will assume the number of guests attending is the minimum

stated on your Event Order. Final billing is based on the guaranteed count. If attendance should exceed the final numbers of guests guaranteed, you will be responsible for the balance at the conclusion of the function.

CANCELLATIONS

If your event should be cancelled you will be charged based on the following schedule:

6 months or more from the event date: 50% of the contracted minimum

1 month or more from the event date: 75% of the contracted minimum

1 month or less from the event date: 100% of the contracted minimum

SERVICE CHARGE AND TAX

Banquet menu prices are subject to a 22% service charge and applicable sales tax.

PAYMENT SCHEDULE

An initial non-refundable deposit in the amount of 25% of your estimated charges are due with the signed contract to make it a definite booking. We require a major credit card along with your final payment to guarantee any additional charges incurred, should your costs exceed the estimated bill. A final bill will be forwarded to you after the event. The credit card on file can also be used to apply any credits you may incur.

In the case of a wedding, a second deposit of 25% of the estimated food and beverage cost will be due 12 weeks prior to the wedding date. Upon completion of your Banquet Event Order, a final payment will be due based on expected/guaranteed attendance. The balance of the full estimated cost will be due 10 business days prior to the wedding date and a credit card is requested at that time to keep on file so any outstanding day of charges or credits can be applied to it.

MENU SELECTIONS

The staff at Back Nine takes pride in creating unique menus to make your special event a memorable one. We ask that your menu selections be submitted no later than 4 weeks prior to your scheduled event. Menu pricing is based on a three-course meal. You may select no more than (3) entrees to include (2) proteins and (1) vegetarian entrée. All entrees must have the same starch and vegetables.

MENU TASTING

Once the wedding has been confirmed as a definite booking with the Back Nine Catering Office, a menu tasting can be scheduled to assist you with menu selection. Tastings are available Monday – Thursday from 2:00pm to 4:00pm. Tastings include (2) selections from the first course and (2) selections from the entrée course. Tastings must be scheduled a minimum of 2 weeks in advance and include the selections you wish to taste.

FOOD AND BEVERAGE OPTIONS FOR Weddings

Food and beverage minimum (exclusive of service charge and tax)

Lunch: \$45.00 per person minimum

Dinner: \$80.00 per person minimum

Hors d'oeuvres - Served to guests following your ceremony while photos are being taken.

Butler passed or displayed are a nice way to gather, following the ceremony and give guests a chance to mingle before lunch or dinner is served.

Lunches/Dinners – Minimum of three courses required. Our extensive menu includes the bride and grooms choice of: soup or salad, entrée and wedding cake with coffee service.

Wedding Cake – The wedding cake and cake cutting service is included with your three course meal.

Beverages – We feature numerous beverage options that can be discussed with your event manager. Your event manager will be able to suggest a variety of bakeries.

Wine – The corkage fee is \$20.00 per bottle of wine opened, of the wine/s you have provided.

WEDDING COORDINATION

We offer complimentary coordination services for all events. A complete list of preferred vendors can be provided. Wedding rehearsal the day prior is optional. We require that arrangements for catering be made exclusively through the Catering office. Final details for the day must be completed at least 10 days prior and all day of event items must be secured in the catering office by 4:00pm the day prior.

Frequently Asked Questions:

PARKING

- Complimentary
- Valet service can be established

ADDITIONAL LABOR FEE

- The corkage fee is \$20.00 per bottle of wine opened, of the wine/s you have provided.
- Bartender attendant fee is \$100.
- An extra server can be added for an additional fee
- There will be a fee if extra time is needed for set up, during the event or tear down.

RENTALS

The Back Nine can provide you with a list of vendors to assist with any rental needs.

DECORATIONS

No taping, tacking or pinning on walls. No hanging lights from the rafters.

WEDDING GARDEN FEE

The wedding garden fee ranges from \$2,500 to \$3,000

BUFFET FOOD

It is the Back Nine's Policy not to provide to go boxes for any uneaten or left over buffet food.

LIABILITY

Back Nine does not assume any responsibility for personal property or equipment brought in and left in the banquet area for any events. It is the responsibility of the event contact to see that all personal possessions are removed from the banquet room after the event.



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