



Hello!

Travis Hawley at your service. As the club's special events director, I look forward to organizing, planning, and coordinating *your* event.

Our mission at the Avila Bay Club & Spa is to ensure your happiness and satisfaction with the planning and implementation of your event. We tailor each and every event to result in a day (or evening) that is enjoyable and stress-free, and one that creates a beautiful lasting memory for yourself, your family, and your friends. You will find our staff to be personable and experienced. Attention to detail and superb service are our specialties.

Located in Avila Beach, just minutes from the ocean and surrounded by majestic mountains, the club's four and a half acres of lush mature landscaping provide a tropical, resort-like backdrop for events. Within the grounds are multiple site venues to accommodate your party, ceremony, reception, or business meeting. This includes several beautiful outdoor settings, a new pavilion, and versatile indoor banquet spaces. Our skilled and accomplished Oasis Grille team is always eager to please, offering the convenience of on-site catering and a wide variety of delicious menu/banquet choices. The Avila Bay Club & Spa is the ideal site for a memorable celebration!

Please call me with any questions you may have and/or to discuss your personal requests. You may also visit us on-line (www.avilabayclub.com).

Sincerely,

Travis W. Hawley
Special Events Director
Avila Bay Athletic Club & Spa
805-595-7600 ext 113
travis@avilabayclub.com

All prices are subject to change without notice.

Venue Fees and Charges
(Based on 4 Hour Events)

Rental Charges

<i>Garden</i>	<i>\$750</i>
<i>Pavilion</i>	<i>\$500</i>
<i>Garden and Pavilion</i>	<i>\$1,200</i>
<i>Cabana</i>	<i>\$500</i>
<i>Tennis Deck</i>	<i>\$200</i>
<i>Multi-Purpose Room</i>	<i>\$300</i>
<i>Conference Room</i>	<i>\$100</i>
<i>Ceremony Fee</i>	<i>\$300</i>
<i>Maintenance/Set Up Fee</i>	<i>Varies</i>
<i>(If Applicable)</i>	
<i>Deposit</i>	<i>\$1,000</i>
<i>(Non-Refundable and Non-Transferable)</i>	

Additional Charges

<i>Corkage</i>	<i>\$12++</i>
<i>Cake Cutting Fee</i>	<i>\$1.00 per person</i>
<i>Out-Sourced Valet Service</i>	<i>Varies</i>
<i>Child Care</i>	<i>Varies</i>
<i>Patio Heaters</i>	<i>\$50/each</i>
<i>Balloons</i>	<i>Varies</i>
<i>Lifeguard (2 hr min)</i>	<i>\$30/hour</i>

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Venue General Information and Requirements

Deposit – All events require a signed deposit agreement with \$1,000 deposit to confirm your event date. 50% of all estimated fees, including food & beverage, are due 21 days prior to the event. The balance is due the week of the event. Amounts over the estimated contract amount will be billed, due and payable within 30 days of the billing date.

Food and Beverage – All food and beverage is subject to local sales tax and 20% service charge. Events are required to use Avila Bay Club catering (exceptions apply). No outside caterers are allowed. A minimum guaranteed number for guests must be confirmed 10 days before the event.

Certificate of Insurance or Guest Waiver –

Certificate of Insurance is required for all events of 50 or more people. Room-rental will be applied.

For events fewer than 50 guests, all non-members of the club must sign a guest waiver. There is normally a discounted guest fee of \$15 for each non-member attendees.

The Avila Bay Club handles each case as appropriate.

Music – The Avila Bay Club & Spa reserves the right to approve musical entertainment prior to your event. Amplified music must end by 9 pm.

Alcohol – Avila Bay Club & Spa provides beer, wine and non-alcoholic beverages. No hard alcohol is allowed on the premises. Wine can be brought into the club at a corkage charge of \$12 per bottle plus tax and service charge.

Decorations - No confetti is allowed. You will have access to your reserved space 2 hours prior to your event. Avila Bay staff is not responsible for table, ceremony, or reception decorating. All items (flowers, décor, props) must be removed at the end of the function.

Reserved Time – We allow four hours for your event. Any parties wishing to conclude later than 9 pm must have advanced permission from ABAC. Over-time or late parties will be charged \$100 per half hour.

Equipment Rental – We are happy to secure any rental or specialty items needed for your event. A fee of 20% of the rental costs will apply.

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Breakfast

Club Continental Breakfast Buffet

*Assorted Fresh Muffins and Bagels,
Coffee, and Orange Juice*

\$7

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Deluxe Continental Breakfast Buffet

*Assorted Fresh Muffins, Bagels, Fresh Fruit,
Coffee, and Orange Juice*

\$9

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Club Breakfast Buffet

*Scrambled Anti-biotic & Hormone Free Eggs, Crispy Bacon, Roasted or Country Style Potatoes
With Garlic Butter & Fresh Herbs, Fresh Fruit,
Traditional Eggs Benedict, Assorted Pastries, Orange Juice, and Coffee Service*

\$18

* * *

Deluxe Breakfast Buffet

*All Club Buffet Items plus Sausage, Yogurt & Granola,
Mixed Florentine Spinach & Tomato Scramble, and Orange Juice*

\$21

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Fabulous Breakfast Buffet

*All Deluxe Buffet Items plus
French Toast, Country Fried Steak over Wild Rice,
Fresh Fruit, and Monkey Bread*

\$24

Children aged 3-12 will be charged \$4-10 less per person

All prices are subject to change without notice.

Hors d' Oeuvres

Items may be passed or displayed

\$4

Tortilla Chips with House Made Guacamole & Salsa

Bruschetta with Seasonal Tomatoes, Onion, and Basil

Farmers Market Vegetables with Pesto and Ranch Dressings

Black Pepper Crackers with Roasted Garlic Hummus

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\$5

Watermelon Bites with Feta Mousse

Vegetable Fritters with Chile Aioli

Cilantro Lime Guacamole Crisps

Bacon and Blue Cheese Wonton Cups

Goat Cheese Toasts with Blackberries, Honey, and Basil

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\$6.50

Assorted Cheeses with Bread and Crackers

Salmon Bruschetta with Dill Mango Mascarpone Mousse

Panko Crusted Crab Cakes with Remoulade Dipping Sauce

Grilled Shrimp on a Rosemary Skewer with Garlic Butter Sauce

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SPECIALTY BUFFETS

Wrap Buffet

Assorted Wraps – Choose Two Wraps and Two Sides

Balsamic Chicken –

*Spinach Tortilla, Grilled Chicken Breast,
Dried Cranberries, Avocado, Mandarin Oranges, and House
Balsamic Vinaigrette Dressing*

Hummus –

*Sun-Dried Tomato Tortilla, Grilled Zucchini, Carrots,
Bell Peppers, Red Onion, Spinach, and a Zesty Cilantro Hummus Spread*

Avila Bay Club –

*Flour Tortilla, Turkey, Bacon, Lettuce, Tomato, Avocado,
and Ranch Dressing*

OR

Sandwich Buffet

Assorted Sandwiches – Choose Two Sandwiches and Two Sides

Chicken Caesar–

*Toasted Sourdough Crusted with Parmesan Cheese,
Chicken Breast, Romaine Lettuce, and Caesar Dressing*

Portabella Burger-

Cracked Wheat Bun with Lettuce, Tomato, Avocado, and Roasted Garlic Aioli

Avila Bay Club –

*Turkey, Black Forest Ham, Bacon, Lettuce, Avocado,
Tomato, Whole-Grain Wheat Bread, and Mayonnaise*

Seared Ahi Sandwich–

*Seared Ahi Tuna, with Mixed Greens, Tomato, and your Choice of Chipotle Aioli or Lemon Garlic Aioli
on Focaccia Bread*

Pesto Chicken –

*Toasted Baguette, Grilled Chicken Breast, Provolone Cheese,
Tomato, Mixed Greens, and Balsamic Dressing*

Sides – Lunch Choose One

Dinner Choose Two

Mixed Green Salad with Balsamic Vinaigrette Dressing

Classic Caesar Salad

Fresh Seasonal Fruit

Fresh Pesto Pasta Salad

Warm Spinach Salad with Red Onions & Bacon

House Made Potato Salad

Lunch – \$18 per person

Dinner - \$22 per person

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Cabana Buffet

Choose Two Entrées:

Ricotta Stuffed Squash Blossoms with Fresh Tomato Sauce

Chicken Picatta with Lemon Butter and Capers

Eggplant Wrapped Ricotta Gnocchi with Sage Butter

Grilled Hoisin-Lime Chicken

Turkey and Sweetcorn Meatballs with Roasted Pepper Coulis

Scallion Crusted White Fish with Mango Salsa

Vegetable Pitas with Lemon Tahini Sauce

Classic Eggplant Parmesan

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Choose Three Sides

Traditional Green Salad with Assorted Dressings

Classic Caesar Salad

Grilled Tomato with Burrata, Thai Basil, and Unagi Sauce

Roasted Red Pepper, Olive, and Farro

Black Pepper and Olive Oil Spaghetti

Roasted Butternut Squash with Burnt Eggplant and Pomegranate Molasses

Creamy Bacon Orzo

Roasted Garlic Mashed Potatoes

Cheesy Mushroom Grits

Wild Rice or Rice Pilaf

Sweet Pea and Parmesan Risotto

Choice of Garlic Bread or Dinner Rolls is included

\$30 per person

All prices are subject to change without notice.

Bay Club BBQ Buffet

Choose Two Entrées:

Oak BBQ Tri-Tip

Oak BBQ Chicken

Oak BBQ Assorted Sausages

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Choose Three Sides

Mixed Green Salad with Assorted Dressings

Classic Caesar Salad

Pinkito Beans

Assorted Grilled Vegetables

Corn on the Cob (Seasonal)

Sliced Watermelon (Seasonal)

Choice of Garlic Bread or Dinner Rolls is included

\$34 per person

All prices are subject to change without notice.

Garden Buffet

Choose Two Entrées:

10oz New York Steak Sinatra with Grilled Onions, Mushrooms & Peppers

Prime Rib with Traditional Au Jus

Halibut with Drawn Butter or Mixed Berry Beurre Blanc

Wild Caught Salmon with Red Pepper and Hazelnut Salsa

Seared Ahi with a Sesame Seed Crust

Broiled Miso-Citrus Salmon

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Choose Three Sides

Traditional Green Salad with Assorted Dressings

Classic Caesar Salad

Grilled Tomato with Burrata, Thai Basil, and Unagi Sauce

Roasted Red Pepper, Olive, and Farro

Black Pepper and Olive Oil Spaghetti

Roasted Butternut Squash with Burnt Eggplant and Pomegranate Molasses

Creamy Bacon Orzo

Roasted Garlic Mashed Potatoes

Cheesy Mushroom Grits

Wild Rice or Rice Pilaf

Sweet Pea and Parmesan Risotto

Choice of Garlic Bread or Dinner Rolls is included

\$38 per person

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House Made Desserts

Apple and Olive Oil Cake with Maple Dressing

Macadamia White Chocolate Brownies

Classic Berry Cobbler

Espresso-Chocolate Brownies

Blueberry Pound Cake Waffles with Chantilly Cream

Chocolate Baklava with Brownie Brittle and Chocolate Sabayon

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Choose One ~ \$5 per person

Choose Two ~ \$7 per person

Choose Three ~ \$9 per person

Children's Selections

Macaroni & Cheese, Celery, and Carrots

Chicken Tenders and French Fries

Hamburger and French Fries

\$12 per child

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Beverages

We will supply iced tea and water service for all events using Avila Bay Club catering.

A coffee service station is available for \$1 per guest.

All other beverages are charged based on consumption.

Beer & Alcohol

Avila Bay Club & Spa provides beer, wine and non-alcoholic beverages. No hard alcohol is allowed on the premises. Wine can be brought into the club at a corkage charge of \$14 per bottle plus tax and service charge.

Upon request, a self-serve beer and wine station can be set-up.

A bartender is available for your event for \$100 and required for any event that is hosting a keg.

Beer & Wine Prices

Wine

\$29 House Wines

Premium wine can be purchased through the Avila Bay Club starting at \$37 per bottle.

Beer (each)

\$4 Standard

\$5 Premium

Keg Beer

\$215 Standard

\$295 Premium

Pony Keg

\$110 Standard (60 cups)

\$150 Premium (46 cups)

Beer List

Standard Canned Beers: Coors Light, Bud Light, Coors, Budweiser and Michelob Ultra

Premium Bottled Beer: Stella, Fat Tire, Tap-It, Kona Big Wave, Corona and Firestone

Draft Beers: Bud Light, Firestone DBA and Stella

Hard Cider and other beer options available upon request.

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