



HOLIDAY PARTIES & BANQUETS

OTHER OPTIONS AND REGULAR AVAILABLE. PLEASE CONTACT ONE OF OUR
BANQUETS' SPECIALISTS FOR MORE INFORMATION AT 805 773 1892.

F. McCLINTOCKS

RENT-A-SALOON
Menu Options

Tier One \$100 perguest	Tier Two \$150 perguest	Tier Three \$200 perguest
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Starters
(Choose one)

Whole Artichoke
Vegetable Crudite

Vaquero Corn on
the Cob

Steak Bites

Cowboy Charcuterie

Cheese Board

Salads
(Choose one)

Caesar Salad

Cauliflower Wedge

Traditional
Wedge

Entrees
(Choose 3)

Mattie Special
Full Rack of Baby
Back Ribs
Shrimp Scampi

6oz Filet
Mignon
Skuna Bay
Salmon
14oz Rib Eye

Bruce's Steak
Surf & Turf
Prime Rib

Desserts
(Choose one)

Bourbon Bread
Pudding

Chocolate Cake

New York
Cheesecake

All tiers include onion rings & salsa, beans & bread, and choice of side:
oak pit grilled asparagus, vegetable kabob or mashed potatoes

Menu offerings may be selected from tier chosen
and/or combined with any of the options available in the lower tiers.

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TIER ONE

Menu Descriptions

STARTER

Vegetable Crudite

Broccoli florets | Cauliflower florets | Baby carrots | House made ranch dressing

Whole Artichoke

Steamed | Oak pit Bbq'd | Seasoned drawn butter | Aioli sauce

CAESAR SALAD

Crisp romaine | Shaved parmesan | Croutons | Caesar dressing

MAIN ENTREE

Mattie Special

8 ounce prime top sirloin | Jumbo shrimp | Asparagus | Bearnaise sauce

Pork Baby Back Ribs

Full Rack | Choice of dry rub, traditional BBQ or Honey Pineapple glaze

Shrimp Scampi

Sauteed | Garlic & White wine & butter sauce

DESSERT

Bourbon Bread Pudding

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TIER TWO

Menu Descriptions

STARTER

Vaquero Style Corn on the Cob

Chili Powder | Cotija Cheese | Lime Aioli

Steak Bites

Chipotle Ranch | Garlic Bread

Cauliflower Wedge

½ Roasted Cauliflower | Chimichurri

MAIN ENTREE

Filet Mignon

6oz | Bacon Wrapped

Skuna Bay Salmon

Oak Pit Barbequed | Herb Butter

Rib Eye

14oz

DESSERT

Chocolate Cake

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TIER THREE

Menu Descriptions

STARTER

Cowboy Charcuterie

Linguica | Chicken kabob | Cowboy filet carpaccio | Vegetable kabob | Mustard barbeque sauce

Traditional Wedge

Iceberg Wedge | Bacon | Blue Cheese Crumbles | Red Onion | Cherry Tomatoes | Blue Cheese Dressing

Traditional Wedge

Iceberg Wedge | Bacon | Blue Cheese Crumbles | Red Onion | Cherry Tomatoes | Blue Cheese Dressing

MAIN ENTRÉE

Bruce's Steak

22 ounces | Bone-in prime rib chop on the oak pit

Surf & Turf

6 ounce filet mignon & 12 ounce Australian lobster tail on the oak pit

Prime Rib

24 hour Slow Roasted | Au jus | Creamy horseradish sauce | Served medium rare & up

DESSERT

New York Cheesecake with Raspberry Coulis



Bruce's Chuckwagon Menu

Menu Descriptions

DINNERS INCLUDE

onion rings & salsa, mixed green salad with house made ranch,
Trail Camp beans, scalloped potatoes, garlic bread,
& chocolate brownie sundae for dessert

CHOOSE ONE

Slow Roasted Tri-tip

Tri-tip and Chicken

Tri-tip, Chicken, and Spare Ribs

* Farmers Market Plate is available as a vegetarian option;
it can be ordered separately with advance notice

F. McCLINTOCKS

TERMS & CONDITIONS

Requires a credit card on file and signed contract to complete the reservation.

No separate checks: **Non-negotiable**

Bottled water (still or sparkling) , soft beverage and coffee service included with dinner service.

Host: alcoholic beverages on final bill or no host: guests purchase own alcoholic beverages. Bar service available.

Corkage fee: \$10 per bottle; \$15 per magnum

Contract must be finalized and signed two weeks prior to event. Confirmed guest count, meal choice count, appetizer selection, etc. will be required for food ordering and staffing purposes.

No guest count reductions once final contract has been signed for food ordering and staffing purposes.

Banquet meetings to discuss event details must be arranged in advance.

Prices and menu subject to change without notice. Applicable sales tax and 20% service charge is applied to all private events.



A credit card on file (for incidentals only), initialed 'Terms & Conditions', and initialed 'Fees & Requirements' are required to reserve facilities.

The final bill balance must be rendered immediately proceeding the mentioned banquet. No exceptions, please. In the event that a form of payment is not available, the card on file will be used.

No separate checks: **Non-negotiable**

A contract must be drawn up by the banquet sales team. The final contract will include a confirmed guest count and all agreed upon event details. It must be signed by whomever is responsible for the banquet & final payment at least two weeks in advance of the banquet date.

48 hour cancellation policy or the contracted guest will risk being responsible for 50% of the final costs as determined by the contract. A signed cancellation form is required.

All outside vendors (photographers, DJ, florist, cake etc.) must provide all of their own equipment needed to perform (i.e.: tables, chairs, stands etc.) unless otherwise contracted.

F. McLintocks Saloon & Dining House is not responsible for any lost, stolen or broken articles.

F. McLintocks does not assume responsibility of any article (s) brought in by the outside party, not limited to but including: vases, centerpieces, frames, cakes etc.

Outside alcohol is allowable on a case-by-case basis and must be pre-approved in advance

F. McLintocks reserves the right to end an event/private banquet prior to the departure time.

F. McLintocks reserves the right to refuse service to anyone or ask a guest to leave an event due to inappropriate/disorderly behavior.

Signature

Date