

The Ida and Cecil Green **FACULTY CLUB**

BAR | BAT MITZVAHS

Experience the pleasure and ease of holding your Bar | Bat Mitzvah celebrations at The Ida and Cecil Green Faculty Club. Nestled in a eucalyptus grove and surrounded by the lush greenery of the UC San Diego campus, The Faculty Club offers a secluded and charming venue for your event. With over 25 years of experience planning and coordinating Bar and Bat Mitzvahs, our team delivers exceptional cuisine and service at a value unrivaled in La Jolla.

Our unique venue offers a variety of spaces that vary in size and décor which allows us to accommodate large parties and intimate gatherings. Our event experts work with you from start to finish and take the stress out of planning your event to ensure it's a day to remember.

OUR MISSION

The Faculty Club is dedicated to providing excellent customer service and precise attention to detail for your intimate affair as our facility becomes yours. On the day of your event, you can count on the Catering Event Coordinator to be on site acting as a liaison between you and the culinary/service teams to execute and deliver a memorable celebration while you enjoy time with your family and friends.

OUR CUISINE

Our professional culinary staff prepares cuisine for all our events on site in our state-of-the-art facility. We are pleased to offer a wide array of menu options designed to ensure an elegant and festive celebration. Our catering menus can be crafted to a kosher-style standard where we can prepare meals that follow the tradition of not mixing meat and dairy, using neutral, or pareve, ingredients to craft your meal.

We are pleased to offer **certified kosher** upgrades. Upon request, we can substitute some certified kosher meats and cheeses into your menu for an additional fee. Furthermore, we can provide individually packaged certified kosher meals for specific guests or coordinate an entire certified kosher experience, overseen by a **Mashgiach** to ensure the highest standards. Please contact your Catering Event Coordinator to discuss custom pricing and logistics for these specialized services.



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OUR VENUE SPACES

THE COURTYARD

The Courtyard offers a uniquely charming outdoor space with its canopy of sun-filtering passion fruit trees and market lights. Ideal for banquet style (up to 120 guests) and reception-style (up to 200 guests) celebrations, the Courtyard can also be combined with the Dining Room to host both a reception and seated dinner.

THE ATKINSON PAVILION + PATIO

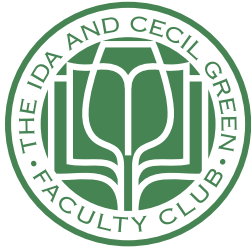
The Atkinson Pavilion and Patio is spacious and has a vaulted wood ceiling, floor-to-ceiling windows and a beautiful outdoor patio offering a bright and airy option for your celebration of 50-130 guests. This room is equipped with audio visual equipment including a screen, projector, microphone.

DINING ROOM + TERRACE

The Faculty Club Dining Room is the most spacious venue (up to 300 guests) and perfect for celebrating your Bar | Bat Mitzvah with dinner and dancing. The atrium ceiling and floor-to-ceiling windows offer charm while the enclosed outdoor terrace overlooking the eucalyptus grove provides extra space.

CECIL'S LOUNGE + FIRESIDE PATIO

Looking for a more relaxed experience for your family and friends? Cecil's Lounge + Fireside Patio might be just right for you. With a full bar including a selection of local San Diego craft beers, outdoor fireplace and fire table, pizza oven and view of the eucalyptus grove, Cecil's Lounge + Fireside Patio offers multiple seating options and accommodates 40 to 150 guests. Great add on location for cocktail hour or dancing!



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PREMIUM ROOM RENTAL RATES

<i>Room Rates (Based on 4 Hours)</i>	<i>Member</i>	<i>Non-Member</i>
SINGLE ROOM RENTAL		
The Courtyard	\$1,100	\$1,380
The Atkinson Pavilion + Patio	\$1,260	\$1,700
Cecil's Lounge + Fireside Patio	\$1,120	\$1,600
Dining Room + Terrace	\$1,360	\$1,800
COMBO PACKAGES		
Dining Room + Terrace & Cecil's Lounge + Fireside Patio	\$2,300	\$3,200
Dining Room + Terrace & The Courtyard	\$2,200	\$2,980
The Courtyard & The Atkinson Pavilion + Patio	\$2,160	\$2,880
The Atkinson Pavilion + Patio & The Seuss Library	\$1,800	\$2,500
ENTIRE FACILITY		
All Rooms	\$3,000	\$5,000

RENTALS INCLUDE:

- House linens and napkins
- Tables and club chairs
- Six high top tables for cocktail hour
- Setup and breakdown of the event
- All China, flatware, and glassware (bar glassware not included)
- An area with wooden flooring suitable for a dance floor
- Uniformed service staff
- Professional event coordination

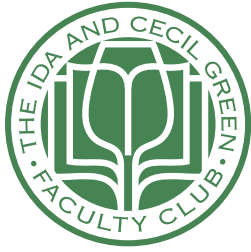
We look forward to welcoming your family and friends to the Ida and Cecil Green Faculty Club on the UC San Diego campus. To set up a site visit and plan your Bar | Bat Mitzvah, please contact:

BARBARA ARVIA

Catering Event Coordinator

Direct: 858.534.1879

Email: barvia@ucsd.edu Website: facultyclub.ucsd.edu



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CATERING VALUE PACKAGES

ESSENTIALS EXPERIENCE - \$50/person

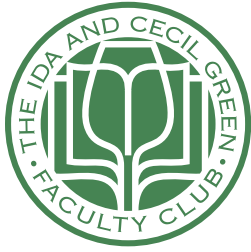
- Ceremonial Challah
- Choice of Any (1) Display Board
- Choice of One (1) Themed Buffet
 - Baja
 - Italian
- Water, Lemonade, and Iced Tea Stations
- Locally Roasted Whole Bean Coffee & Gourmet Hot Teas

CLASSIC ELEVATED EXPERIENCE - \$65/person

- Ceremonial Challah
- Two (2) Hors D'oeuvres
- Light Buffet (Choice of 2 Entrées, 1 Salad, 2 Vegetables or Sides, and 2 Desserts)
- Water, Lemonade, and Iced Tea Stations
- Locally Roasted Whole Bean Coffee & Gourmet Hot Teas

ELEGANCE BY THE SEA EXPERIENCE - \$80/person

- Ceremonial Challah
- Three (3) Hors D'oeuvres
- Grand Buffet (Choice of 3 Entrées, 2 Salads, 2 Vegetables or Sides, and 3 Desserts)
- Water, Lemonade, and Iced Tea Stations
- Locally Roasted Whole Bean Coffee & Gourmet Hot Teas



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Hors D'oeuvres

- Smoked Salmon Tart
- Pecan, Honey & Blue Cheese Crostini
- Pomegranate Glazed Chicken Skewers
- Fig and Goat Cheese Tartlet
- Carved Tri-Tip with Chimichurri Crostini
- Falafel Fritters with Red Pepper Sauce
- Artichoke & Gouda Stuffed Mushrooms
- Watermelon, Feta & Cucumber Skewer

On Display Boards

ARTISINAL CHEESE

Smoked Gouda, Brie, Boursin, Goat Cheese, Havarti Dill. Served with Grapes, Fig Jam, Mixed Nuts, Artisan Breads, and Crackers

MEZZE

Hummus and Baba Ghanoush. Served with Grilled Eggplant and Roasted Red Pepper, Marinated Artichokes, Feta Cheese, Olives, and Fresh Grilled Pita

GARDEN

Fresh Cut Seasonal Vegetables with Caramelized Onion Dip, Dill Crème Dip, and Chimichurri

KEEP IT FRUITY

Assortment of Dried and Fresh Cut Fruit, and Assorted Nuts with Honey Mint Dressing

SAN DIEGO

Guacamole, Black Bean Dip, and Pico de Gallo with Crispy Tortilla Chips

Themed Buffets

BAJA

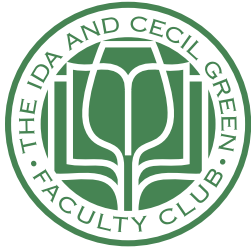
- Choice of Two Proteins: Seasoned Mahi, Pollo Asado, Calabacitas with Mushrooms (VG)
- Choice of Two Sides: Spiced Pinto Beans, Spanish Rice, Roasted Corn, and Black Bean Salad

Served with Cheddar Cheese, Sour Cream, Pico de Gallo, Limes, and Fresh Corn Tortillas

ITALIAN

- My Mother's Vegetable Lasagna (VT)
- Pasta Primavera (VT)
- Fresh Grilled Vegetable Caprese Salad (VT)

Served with Caesar Salad and Focaccia Bread



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Elevated Buffets

LIGHT BUFFET – Choice of 2 Entrées, 1 Salad, 2 Vegetables or Sides, and 2 Desserts

GRAND BUFFET – Choice of 3 Entrées, 2 Salads, 2 Vegetables or Sides, and 3 Desserts

Note: Tri-Tip may be carved by a chef for an additional fee of \$4/person

ENTRÉES

- Tri-Tip with Mushroom Ragout
- Mahi Mahi with Citrus Mango Salsa
- Chicken Piccata
- Eggplant Parmesan Ratatouille with Creamy Polenta
- Exotic Mushroom Risotto

SALADS

- Little Leaf (VG) – Baby Greens, Cucumber, Tomatoes, Carrots, Red Onion, Balsamic Dressing
- Classic Caesar – Romaine Hearts, Buttered Croutons, and Shaved Parmesan with a Creamy Caesar Dressing
- The Sicilian (VT) – Baby Greens with Eggplant Caponata, Ricotta, Red Wine Vinaigrette
- Seasonal Grilled Vegetables (VT) – Baby Greens with Fresh Grilled Seasonal Vegetables, Lemon Shallot Vinaigrette

VEGETABLES

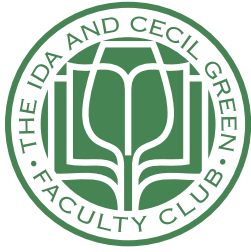
- Roasted Garlic Broccolini
- Honey Glazed Tri Colored Carrots
- Grilled Asparagus
- Sautéed Seasonal Vegetable
- Blistered Cherry Tomatoes & Haricots Verts

SIDES

- Mashed Potatoes
- Herbed Roasted Potatoes
- Seasoned Brown Rice
- Israeli Couscous
- Herbed Red Quinoa

DESSERTS

- Mini Berry Berry Cheese Tart
- Mini Lemon Tartlet
- Mini Flourless Chocolate Cake (GF)
- Peanut Butter Chocolate Bar
- Mini Coconut Pana Cotta with Berry Compote (VG, GF)
- Mini Chocolate Tartlet
- Oatmeal Cookie
- Chocolate Chip Cookie
- Fresh Fruit and Berries (VG, GF)
- Ice Cream Sundae Station
- Cinnamon Churros with Dipping Sauce



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Chef Action Station Add-Ons

GOURMET PASTA - \$19.50/person

Select two Gourmet Pastas, served with Focaccia Bread. Prepared by our Chef with guest interaction.

- Gnocchi with Pesto Cream Arugula, Parmesan, Toasted Pine Nuts, Touch of Pesto Cream
- Italian Penne Marinara, Broccoli, Tomatoes, Fresh Basil, Chili Flake
- Mushroom Ravioli, Asparagus, Peas, Wilted Spinach, Parmesan Alfredo Sauce

Toppings: Parmesan Cheese, Herbs

**Gluten free pasta available upon request*

GOURMET RISOTTO - \$19.50/person

Select two Gourmet Risottos, prepared by our Chef with guest interaction.

- Forest Mushroom Risotto, Sauteed Garlic, Spinach, Pecorino-Romano
- Saffron Risotto with Broccoli, Saffron, Herbs and Pecorino-Romano
- Ancient Grain Farroto - Farro, Sun-Dried Tomatoes, Fresh Basil, and Parmesan

OVEN FIRED PIZZA - \$15.75/person

Served with Classic Caesar Salad

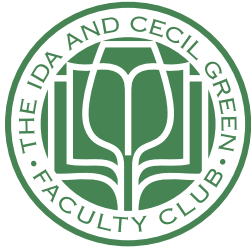
- Margherita
- Quattro Formaggio
- BBQ Chicken
- Garden

Add Cauliflower Dough Crust (GF) - \$1.50/person. Vegan Mozzarella Cheese available upon request.

BUILD YOUR OWN POKE BOWL - \$22.00/person

Sushi Grade Ahi Tuna served with White Rice; toppings include:

- Avocado
- Cucumbers
- Jicama
- Red Onion
- Mixed Bell Peppers
- Tomatoes
- Green Onions
- Lime
- Jalapeno
- Cilantro
- Nori
- Black Sesame Seeds
- Wonton Chips
- Red Pepper Flakes



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Carving Station Add-Ons

TENDERLOIN - \$18.25/person

Served with Demi-glace, Chimichurri and Creamy Horseradish Sauce

TRI-TIP - \$16.25/person

Served with Demi-glace, Chimichurri and Creamy Horseradish Sauce

PLANK SALMON - \$18.25/person

Served with a Citrus Beurre Blanc or Tomato Caper Sauce

Children's Buffet Add-Ons

CHICKEN TENDERS BUFFET - \$16.00/person

- Crispy Chicken Tenders
- Steamed Vegetables
- Seasoned Potato Wedges or Onion Rings

PASTA BUFFET - \$15.00/person

- Macaroni and Cheese
- Steamed Vegetables
- Garlic Breadsticks

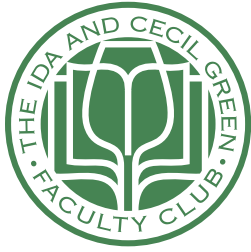
ALL AMERICAN BUFFET - \$16.00/person

- All Beef Sliders OR All Beef Hot Dogs
- Seasoned Potato Wedges or Onion Rings
- Apple Sauce

BUILD YOUR OWN NACHO BAR - \$13.00/person

- Crispy Tortilla Chips
- Nacho Cheese
- Pico de Gallo
- Guacamole

Served with Jalapenos, Sour Cream, and Fire Roasted Salsa



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Elegant Plated Meals (pricing varies based on selections)

FIRST COURSE SALAD - Served with fresh bread and butter

- Little Leaf (VG, GF)
- Classic Caesar
- Greek (VT)
- The Sicilian (VT, GF)
- Grilled Vegetable Salad (VT, GF)

MAIN ENTRÉE - Select one main entrée, one vegetable and one side

- Seared Salmon (GF) with a Lemon Caper Sauce
- Braised Short Ribs
- Rubbed Tri-Tip (GF) with Bordelaise Sauce
- Lemon Herbed Chicken (GF)
- Beef Osso Bucco with Tomato Ragout (Chef recommends with Creamy Polenta)
- Browned Butter Gnocchi (VT) with a Browned Butter Basil Sauce and Sundried Tomatoes
- Ratatouille with Creamy Polenta (VT, GF)

VEGETABLES

- Roasted Garlic Broccolini (VG)
- Honey Glazed Tri Colored Carrots (V)
- Grilled Asparagus (VG)
- Sautéed Seasonal Vegetable (VG)
- Blistered Cherry Tomatoes and Haricots Verts (VG)
- Sautéed Kale and Spinach (VG)

SIDES

- Mashed Potatoes (VT, GF)
- Herbed Roasted Potatoes (VG, GF)
- Seasoned Brown Rice (VG, GF)
- Creamy Polenta (VT, GF)
- Forbidden Rice (VG, GF)
- Israeli Couscous (VT)
- Herbed Red Quinoa (VT, GF)

DESSERT COURSE

- Chocolate Pot de Crème (VT, GF)
- Coconut Cake
- French Apple Tart
- Berry Berry Cheese Tart
- Flourless Chocolate Cake
- Lemon Tart
- Coconut Milk Panna Cotta with a Berry Compote (VG, GF)