

APPROVED
JUL 11 2018

BOARD REPORT

BOARD OF RECREATION
AND PARK COMMISSIONERS

NO. 18-132

DATE: July 11, 2018

C.D. 4

BOARD OF RECREATION AND PARK COMMISSIONERS

SUBJECT: LOS FELIZ GOLF CAFE CONCESSION – AUTHORIZE STAFF TO NEGOTIATE
CONCESSION AGREEMENT

A.P. Diaz _____
R. Barajas _____
H. Fujita _____

V. Israel _____
S. Piña-Cortez _____
*N. Williams NDW


General Manager

Approved ✓ _____

Disapproved _____

Withdrawn _____

RECOMMENDATIONS

1. Approve the selection of AM Best Food, Inc. as the highest ranked and best qualified proposer from the Request for Proposal (RFP) process for the Los Feliz Golf Cafe Concession in accordance with the staff recommendations and details set forth in this Report.
2. Authorize Department of Recreation and Parks (RAP) staff to negotiate the terms and conditions of a concession agreement with AM Best Food, Inc. for the Los Feliz Golf Café Concession for a period of ten years with one five-year extension option exercisable at the General Manager's sole discretion, subject to review and approval by the Board of Recreation and Park Commissioners (Board), Mayor, and City Attorney as to form.

SUMMARY

The Los Feliz Golf Café (Concession) is part of the 9-hole, par-3 Los Feliz Golf Course complex located at 3207 Los Feliz Blvd., Los Angeles, CA 90039. The Concession features unique converted-bunker architecture, serves food and beverage including beer, and has a large covered patio with beautiful views of the golf course.

The Concession is currently operated under the terms of Concession Agreement No. 261, between the City of Los Angeles and AM Best Food, Inc. (AMBF) which commenced on July 23, 2009 for a one year term with two one-year extension options. Both options were exercised and AMBF continues to operate the Café under the original Agreement on a month-to-month basis.

In 2017, the Concession generated annual gross receipts of Six Hundred Seventy-Seven Thousand, Seven Hundred Twenty One Dollars (\$677,721) which produced revenue share to RAP of eight percent (8%) totaling Fifty-Four Thousand, Two Hundred and Sixty-Eight Dollars (\$54,268).

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OVERVIEW OF RFP PROCESS

On October 17, 2017, RAP released a Request for Proposal (RFP) for the redevelopment, operation, and maintenance of eight golf course food and beverage concessions throughout the City. The eight locations were bundled into six available packages and Los Feliz was a stand-alone package. Advertisement was conducted on websites at Food-Management.com (FM) and Nation's Restaurant News (NRN); E-mail to recipients of FM, NRN, and Restaurant Hospitality; on Los Angeles Business Journal, on RAP's website, on the Los Angeles Business Assistance Virtual Network (LABAVN), and by correspondence to interested parties on a list maintained by RAP.

On February 13, 2018, RAP received three proposals from AMBF, PEK Concessions, Inc. (PEK), and Monterey Concessions (Monterey). RAP reviewed each proposer's background and experience, financial capacity; and compliance with City contracting procedures to ensure conformance with the RFP's Level I requirements. Each of the responses passed the Level I review and advanced to Level II.

A three-member evaluation panel (Panel) consisting of staff with golf course and concessions experience conducted the Level II review, which entailed a comprehensive assessment of each firm's written proposal and in-person interviews. At the conclusion of all interviews, the Panel deliberated, ranked, and scored proposers in conformance with the Level II scoring criteria. The maximum number of points possible was one hundred, distributed across the following five categories: Capital Investment, Business Plan, Compensation Plan, Experience & References, and Management & Operations. Scores for each proposer per category are detailed in Attachment A.

The panel unanimously scored AMBF as the highest ranked and best qualified proposer, with an average score of 94.67. PEK scored 84.33 and Monterey scored 72.

DISCUSSION

The RFP's primary objectives were to solicit qualified concessionaires who would provide:

- Food and beverage service at designated golf courses 365 days a year.
- A vibrant, relaxed dining experience for golf course patrons and the general public.
- High quality food served with minimum wait times at affordable prices.
- Five star customer service.
- A fair and respectful employment environment.
- Improvements and equipment required to operate the concessions.

A detailed breakdown of each category is described below:

Capital Investment (Maximum 25 points)

The RFP required restoration, upgrades, and enhancement to RAP's aging golf eatery infrastructures. Proposers were instructed to submit a description of planned improvements,

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estimated costs, financial plan, and indicate the source of funding. A phasing plan and plan for service while improvements are underway were required. All locations require a full service kitchen serving freshly prepared foods and bar serving alcohol, non-alcoholic beverages and snacks. Wi-Fi connectivity meeting RAP's standards is also required for patron access and use.

AMBF proposed the highest Capital Investment. The capital improvement highlights from AMBF, many which are beyond the minimum required in the RFP, include the addition of a walk-in cooler, relocation of the kitchen cook line, build-out of an interior bar, new paint inside and out, new flooring indoors and on patio, and construction of a new patio on street side of the café. This new patio will be partially covered and shade umbrellas will also be featured. Planters and glass partitions will be placed for dust and noise reduction to create a pleasant outdoor dining atmosphere. The restrooms will be remodeled with new paint, toilet partitions, new fixtures, and updated to Americans with Disabilities Act of 1990 (ADA) standards. All capital improvements are planned within the first year. Renderings of the proposed improvements by AMBF are included as Attachment B of this report. The table below illustrates the capital investments proposed by each proposer. It should be noted that the RFP did not stipulate a minimum dollar amount for capital investment. Rather a minimum scope of work was specified, which AMBF will be contractually obligated to complete even if the investment amount exceeds the proposed dollar amount.

	AM Best Food	PEK	Monterey
Capital Investment	\$470,077	\$125,000	\$100,000
Mid-Term Refurbishment	\$40,000	\$25,000	\$40,000
TOTAL INVESTMENT COMMITMENT	\$510,077	\$150,000	\$140,000

Business Plan (Maximum 20 points)

A Proposer's Business Plan was to describe how they will meet the objectives of the RFP including menu concepts reflecting the cultural diversity of golf clientele and surrounding communities, compliance with the Los Angeles Food Policy Council's Good Food Purchasing Guidelines, menu pricing, hours of operation, sales and marketing plans, community outreach, and possible partnerships. Proposers were encouraged to propose additional amenities and were required to submit a Pro Forma financial statement.

AMBF scored highest in this category with their proposed food delivery to golfers on the course; special evening menu offered to a younger crowd for craft beers, wine, and hip gastro-pub dishes; obtaining a full liquor license for service at the bar and patios; beer garden and special beer garden menu, background music; and smart phone application (app) for golfers on the course to order food quickly and easily.

The extended hours after completion of remodeling and capital improvements are Sunday – Thursday: 6:30 AM to 10:00 PM and Friday/Saturday: 6:30 AM – 12:00 midnight. Capturing an evening audience is an important focus of AMBF to appeal to the City's growing millennial audience.

AMBF's financial projections, sources of funding, and financial documentation are sound for the

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scope of their projects under this proposal.

AMBF has demonstrated and will continue partnership and goodwill to the community. AMBF has received a letter of mutual support from the Los Angeles Parks Foundation, and a Certificate of Appreciation from the Leukemia & Lymphoma Society. During the December 2017 Southern California wildfires, AMBF invited firefighters for a free lunch menu in appreciation for their service to the community.

AMBF proposed new dynamic updated menus featuring many choices for breakfast (e.g. eggs, pancakes, omelets), lunch (e.g. hand crafted burgers, hot/cold sandwiches, fresh made pizza), dinner (i.e. seafood, chicken, steak, lamb), healthy options (e.g. vegetarian choices and salad selections), bar selection (e.g. bottled and tap beers, wine, featured cocktails), and a special Beer Garden menu (e.g. tacos, quesadillas, salads, wings, sausages, burgers, sandwiches). AMBF will compliment RAP's golf programs with themed tournament food packages (e.g. breakfast, boxed lunch, specialty buffets). The proposed menus may be found as Attachment C of this report.

AMBF, along with the other proposers, understand the importance of social media presence and digital marketing; and will also bring free Wi-Fi service to this Concession.

AMBF is currently working toward membership with Green Restaurant Association, a national non-profit founded in 1990 whose mission is to shift the restaurant industry toward ecological sustainability. Standards cover waste management, recycling, energy and water use, food and chemicals.

Compensation (Maximum 20 points)

Under the RFP, the fee to operate the concession is the greater of a Minimum Annual Guarantee (MAG) or a percentage of gross receipts as proposed in the categories of food and non-alcoholic beverages, and separate percentage for alcohol. The minimum acceptable MAG set by RAP for this concession is \$70,000. RAP also set the minimum acceptable MAG for years two through ten as the greater of 103% over the previous year's MAG, or 90% of the actual paid rent for the previous contract year.

PEK proposed the highest Year 1 Minimum Annual Guarantee (MAG); the highest revenue share percentage in both Food & Non-Alcoholic Beverages; and near-highest Alcohol Beverages, with AMBF earning the highest score in this category. PEK scored second highest in this category.

	AM Best Food	PEK	Monterey
Minimum Annual Guarantee	\$77,000	\$82,800	\$72,000
Food & Non-Alcoholic Beverages	10%	12%	10%
Alcoholic Beverages	12.5%	12%	10%

Experience & References (Maximum 15 points)

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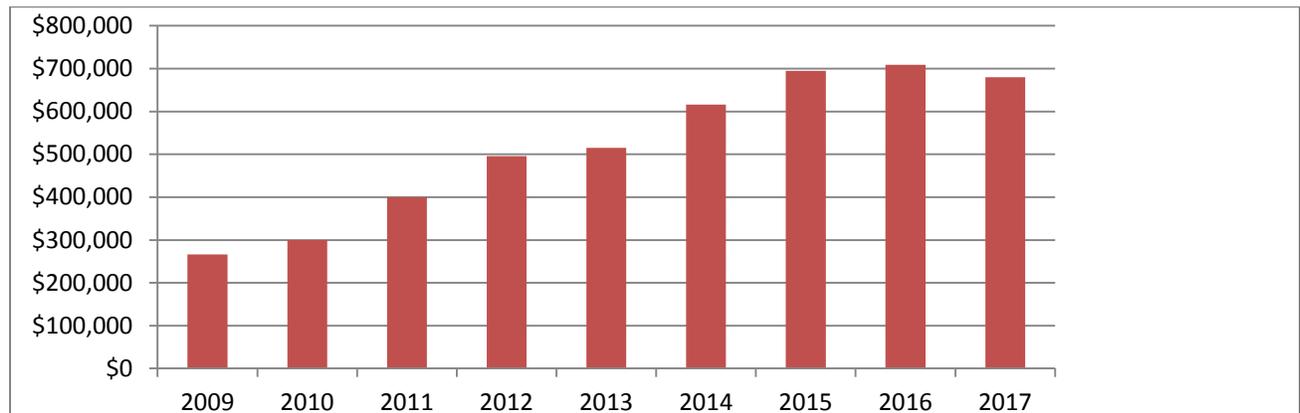
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The RFP required proposers for this concession have at least three years of experience in the last five years actively operating and managing a similar business generating annual sales of at least \$500,000. On-site managers are required to have ten years' experience in food and beverage management.

Monterey received the highest average in this category for their years in food service, numerous locations, and letters of recommendation from entities outside the City. AMBF was a close second. For nine years AMBF has worked closely with RAP. During this period gross sales have more than doubled and revenue share with the City has increased.

Performance by AM Best Food:

Year	2009	2010	2011	2012	2013	2014	2015	2016	2017
Gross	\$264,076	\$297,585	\$397,695	\$493,865	\$512,956	\$613,831	\$692,533	\$706,892	\$677,721



RAP also recognizes AMBF for taking initiative to replace City-Owned equipment and place profits back into the concession to keep it safe, clean, attractive, and in good working order while operating month-to-month on an expired agreement. AMBF has had a very cooperative working relationship with RAP. In addition to RAP's positive experience working with AMBF, they have provided several business/financial references and letters of appreciation.

Management & Operations (Maximum 20 points)

Proposers were instructed to provide information relating to their management structure and operations plan toward a high quality concession. This included organizational structure, staffing plan, customer service plan, employee training, and facility maintenance plan.

AMBF received the highest score. Key management includes 28 years of combined food management experience in the Los Feliz Golf Café and other local restaurant and banquet hall locations. On an ongoing basis, AMBF is using the talents of Mr. Ody Milton who served as National Director of Catering for Specialty Restaurants and West Coast Regional Director of Food and Beverage Operations for American Golf's private clubs division overseeing 33 golf food and beverage operations. Mr. Milton also has over 15 years' experience as a professor providing instruction on culinary and hospitality operations management.

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Training and Customer Service concepts from AMBF are sound. For example, they provide a “Guarantee Promise” to their customers, which states, “If not completely satisfied - an offer for a complimentary voucher to return and give us another opportunity to serve you at no charge.”

AMBF is committed to facility maintenance by regular inspection and needed replacement of the commercial equipment, and diligent pest control from professional services to ensure a clean functioning operation.

CONCLUSION

AMBF has a successful track record operating the Los Feliz Golf Café and presented the most qualified proposal. Therefore, RAP staff recommends that the Board authorize RAP staff to negotiate the terms and conditions of a concession agreement with AMBF.

CONCESSION AGREEMENT DEVELOPMENT

Upon Board Approval, staff will negotiate and finalize the terms and conditions of a concession agreement with AMBF, consistent with the terms set forth in the RFP, and present the final concession agreement to the Board for award and approval.

ENVIRONMENTAL IMPACT STATEMENT

Staff will include environmental review and include CEQA determination as part of the Board's consideration of a contract award.

FISCAL IMPACT STATEMENT

There is no fiscal impact to RAP's General Fund which will result from this Board action.

This Report was prepared by Stanley Woo, Management Analyst II, Finance Branch, Concessions Unit.

LIST OF ATTACHMENTS

- A) Proposal Score Results
- B) Renderings of Proposed Improvements
- C) AM Best Food Café Menus and Tournament Packages

Golf Food and Beverage RFP
Proposals/Interviews for Los Feliz Cafe
April 10, 2018
Score Results

	AM Best Food, Inc.		PEK Concessions, Inc.		Monterey Concessions	
	Points Rec'd		Points Rec'd		Points Rec'd	
1. Capital Investment (25 points possible)	Panelist 1	24	Panelist 1	18	Panelist 1	10
	Panelist 2	25	Panelist 2	17	Panelist 2	10
	Panelist 3	24	Panelist 3	19	Panelist 3	11
Avg. Points Rec'd and Subtotal:	24.33	73	18.00	54	10.33	31
2. Business Plan (20 points possible)	Panelist 1	18	Panelist 1	15	Panelist 1	15
	Panelist 2	19	Panelist 2	19	Panelist 2	15
	Panelist 3	19	Panelist 3	18	Panelist 3	15
Avg. Points Rec'd and Subtotal:	18.67	56	17.33	52	15.00	45
3. Compensation Plan (20 points possible)	Panelist 1	19	Panelist 1	20	Panelist 1	15
	Panelist 2	17	Panelist 2	20	Panelist 2	15
	Panelist 3	18	Panelist 3	20	Panelist 3	16
Avg. Points Rec'd and Subtotal:	18.00	54	20.00	60	15.33	46
4. Experience & References (15 points possible)	Panelist 1	15	Panelist 1	10	Panelist 1	15
	Panelist 2	14	Panelist 2	12	Panelist 2	15
	Panelist 3	14	Panelist 3	12	Panelist 3	15
Avg. Points Rec'd and Subtotal:	14.33	43	11.33	34	15.00	45
5. Management & Operations (20 points possible)	Panelist 1	20	Panelist 1	17	Panelist 1	15
	Panelist 2	19	Panelist 2	18	Panelist 2	18
	Panelist 3	19	Panelist 3	18	Panelist 3	16
Avg. Points Rec'd and Subtotal:	19.33	58	17.67	53	16.33	49
Total Points		284		253		216
Average Score		94.67		84.33		72.00
Rank		1		2		3
Total Points from each Panelist	Panelist 1	96	Panelist 1	80	Panelist 1	70
	Panelist 2	94	Panelist 2	86	Panelist 2	73
	Panelist 3	94	Panelist 3	87	Panelist 3	73
Average		94.67		84.33		72.00









BREAKFAST SERVED ALL DAY EVERY DAY

2 - FARM FRESH EGGS ANY STYLE

with hash browns and toast, \$7.99

your choice of sides; Ham, 3 bacon strips or 3 pork sausages, \$10.99

add corned beef hash, \$1.99

Substitutes: Cottage cheese or Tomatoes

CAFÉ PANCAKE BREAKFAST

1 buttermilk pancake, your choice of Ham, 3 bacon strips or 3 pork sausages, or corned beef hash \$10.99

BUTTERMILK PANCAKES

double stack \$3.95 triple stack \$6.99

FRENCH TOAST BREAKFAST

French toast served with 2 eggs, and choice of ham, bacon or pork sausages \$10.99

EGGS BENEDICT

poached eggs, ham, hollandaise sauce on toasted English muffin, choice of seasonal fruit or hash browns \$10.99

EGGS ALASKA BENEDICT

poached eggs, Alaskan crabmeat, hollandaise sauce on toasted English muffin, choice of seasonal fruit or hash browns \$12.99

CORN BEEF HASH BENEDICT

slow-cooked corned beef brisket, poached eggs and Hollandaise. Served on a grilled English muffin. \$10.99

HUEVOS RANCHEROS

eggs topped with ranchero sauce, served with rice, beans, corn tortilla & topped with crème fraiche \$10.99

STEEL-CUT OATMEAL

served with a side of brown sugar, raisins and milk \$5.99

BUILD YOUR OWN OMELETTE

Four eggs with your selection of 3 items below, served with hash browns and toast \$11.99
avocado, bell peppers, mushrooms, basil, tomato, onions, spinach, sausage, bacon, ham, chorizo, cheddar, Swiss, jack, feta, mozzarella, pepper jack cheese, chili cheese. Add additional items \$.99 each.

LOS FELIZ OMELETTE

egg white, sliced turkey breast, avocado, cilantro, cherry tomato, onion topped
with daybreaker salsa \$13.99

BREAKFAST SANDWICHES

Served with a choice of fresh fruit, hash browns or black beans

EGG AND CHEESE

scrambled eggs, cheese, lettuce, tomato, mayo choice of cheese and toast **\$8.99**

MEAT LOVERS

choice of bacon, pork sausage or ham **\$10.99** All three meats **\$12.99**

BREAKFAST BURRITO

scrambled eggs, cheese, hash browns wrapped in a flour tortilla **\$8.99**

choice of one, ham, bacon, pork sausage, or chorizo **\$10.99**

MEAT LOVERS BURRITO

ham, bacon and pork sausage **\$12.99**

BREAKFAST SIDE ORDERS

Bacon or Pork Sausage (4pc)	\$3.99	Toast & Jelly	\$1.99
Ham (2pc)	\$3.99	wheat, white, sourdough, rye, English muffin	
Fresh Tomato (3 slices)	\$1.75	Hash Browns	\$3.99
2 Eggs	\$3.50	with cheese and green onion	\$5.50
Bagel and Cream Cheese	\$3.99	Cottage Cheese	\$3.50
Corn Beef Hash	\$4.99	Chorizo	\$3.50
Beef Patty	\$3.95	Beans & Rice	\$3.99

SIDES

Chicken Tenders	\$6.99	Garden Salad	\$5.99
French Fries	\$3.99	Cole Slaw	\$2.99
Onion Rings	\$4.99	Avocado	\$1.99
Fresh Seasonal Fruit	\$4.95		

SOUP

Ask your server about today's selection of homemade soup

HOT SANDWICHES

Choice of French Fries, Onion Rings, Salad, Coleslaw, Fresh Fruit, Homemade Chili or Soup

PHILLY CHEESE STEAK

grilled onion, green peppers, mushroom, Swiss cheese on a baguette \$11.99

PASTRAMI

thinly sliced peppered pastrami, ground mustard, caramelized onions, melted Swiss, pickles on rye bread \$11.99

CHIPOTLE GRILLED CHICKEN & CHEESE

shredded grilled chicken breast, Swiss gruyere, caramelized onions, chipotle mayo, on toasted Sourdough \$11.99

PATTY MELT

beef patty, grilled onions, Swiss and cheddar cheeses, Thousand Island dressing on grilled rye or sourdough \$10.99

TUNA MELT

Seasoned tuna, mayo, chopped celery, pickle relish grilled with choice of cheddar, American, pepper jack or mozzarella cheese, on rye or sourdough breads \$10.99

GRILLED CHEESE

choice of cheddar, American, pepper jack or mozzarella cheese, on white, rye or sourdough breads \$6.99
add ham \$1.99

HAND PULLED TURKEY DIP

slow-roasted turkey breast, Swiss cheese, caramelized onions, creamy horseradish on a baguette roll \$11.99

VEGETARIAN SPECTRUM "EATING GREEN"

VEGGIE QUESADILLA

avocado, spinach, mushroom, bell pepper, mozzarella, cheddar cheese in a flour tortilla \$11.99

VEGGIE BURRITO

avocado, rice beans, mushroom, spinach, bell pepper, cilantro & cheese \$11.99

VEGGIE EGG WHITE OMELETTE

avocado, mushroom, spinach, bell pepper, onion, tomato \$13.99

VEGAN BURITTO

Avocado, mushroom, spinach, bell, pepper and Hummus in a wheat tortilla \$12.99

VEGGIE AND TURKEY BURGERS

See burger section

DINNER FAVORITES
SMALL PLATES MENU

FIG & BLUE CHEESE SALAD
candied Pecans, Arugula, & Champagne Vinaigrette ~ 12

LETTUCE CUPS
with Szechuan Glazed Chicken ~ 10

BABY HEIRLOOM TOMATO SALAD
Burrata Cheese and Balsamic Vinaigrette ~ 10

ROASTED BEET SALAD
Goat Cheese & Toasted Pistachios ~ 8

SKIRT STEAK
Grilled Corn, Arugula Salad & Romesco Sauce ~ 12

SALT AND PEPPER CALAMARI
Lemon Zest and Garlic Aioli ~ 9

PAN SEARED GARLIC PEPPER SHRIMP
Creamy Lemon Scented Risotto ~ 13

SEARED SCALLOPS & ASPARAGAS
with Lemon Scented Risotto ~ 13

JUMBO LUMP CRAB CAKES
with Remoulade Sauce ~ 12

SOUP

Homemade Soup of the Day - 5 or Tureen of Classic French Onion Soup - 7

BEER SELECTIONS

BOTTLE BEER

Amstel Light, Lager \$6
Angel's Demise, IPA \$7
Budweiser, Lager \$6
Bud Light, Lager \$6
Coors \$6
Corona \$7
Green Flash, Double IPA \$8
Guinness, Stout \$8
Samuel Adams, Lager \$8
Scrimshaw, Pilsner \$7
Shiner Bock, Bock \$7
Sierra Nevada, Pale Ale \$7
Stella Artois, Pilsner \$7
Tecate \$6

BEER ON TAP
17 OUNCE \$7.00

Blue Moon Wheat beer
Sculpin IPA
Grapefruit Sculpin IPA
Indica IPA.
Modello Especial
Modello Negra
Heineken, Lager
Lagunitas
Ladyface IPA
Hop Ninja
Cream Ale
Breaker Pale Ale Long Beach
Great White

GERMAN BEERS
17 OUNCE \$8.00

Weihenstephan
Hacker-Pschoor
Schneider
Ayinger Celebrator Doppelbock

BEER GARDEN MENU

STARTERS OR WHENEVER YOU WANT IT

SAUSAGE POPPERS \$9

Jalapeños wrapped in bacon stuffed with breakfast sausage and cream cheese.

FRIED GERMAN PICKLES \$7

battered and fried slices, served with ranch dressing

SEASONED FRIES \$5

Fresh cut fries seasoned and served with ketchup

GARLIC PARMESAN FRIES \$7

basket of fries, lots of garlic, lots of parmesan and parsley.

CILANTRO LIME CHICKEN TACOS \$8

2 tacos made with grilled chicken, Asian cilantro & ranchero cheese

SOUTHWESTERN QUESADILLA \$12

black beans, onions, peppers, tomatoes, corn, cilantro, pepper jack cheese w garlic chili powder, sour cream

VEGGIE QUESADILLA \$12

avocado, spinach, mushroom, bell pepper, mozzarella, cheddar cheese in a flour tortilla

WEDGE SALAD \$6

iceberg lettuce, topped with crumbled bacon, diced tomatoes, red onions, and bleu cheese dressing

ASIAN GRILLED CHOPPED CHICKEN SALAD \$12

grilled chicken breast, romaine, Napa cabbage, red bell peppers, snow peas, green onions, shredded carrots, sesame seeds, crisp wonton strips, cilantro and mandarin oranges tossed in honey ginger dressing.

PUB PRETZEL \$7

large Bavarian pretzel, spicy dijon mustard, sweet bavarian mustard, warm beer cheese

BUFFALO CHICKEN WINGS

8ea - \$9

12ea - \$12

16ea - \$15

24ea - \$22

full flavored spicy buffalo sauce; available mild or hot and served w celery, carrot sticks and blue cheese dip

CRISPY ASIAN CHICKEN WINGS

8ea - \$9

12ea - \$12

16ea - \$15

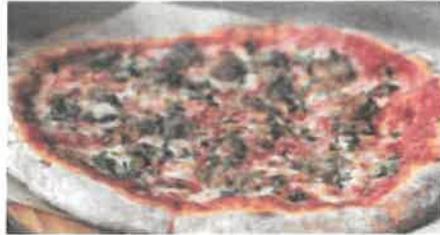
24ea - \$22

honey, soy sauce, rice vinegar, sesame oil, chili garlic paste, ginger and teriyaki sauce

PIZZA

Half Size \$9.00

Large \$16.00



SAUSAGE + CHILI OIL

pomodoro tomato sauce, housemade fennel sausage, mozzarella, thyme, chef's chili oil



BLACK + BLUE

cajun chicken breast, smoked bacon, mozzarella, caramelized onions, blue cheese, green onions, tomatoes



PEPPERONI, RED ONION + BLACK OLIVES

tomato sauce, mozzarella, cup and char pepperonis



LAVASH MUSHROOM + BACON CRISP

housemade cream sauce, mozzarella, blue cheese, bacon, caramelized onions, balsamic, fresh thyme

FEATURED COCKTAILS

AMERICAN MULE \$9

Kettle One vodka, ginger beer garnish with lime

CLASSIC MARTINI \$8

Russian standard vodka, vermouth, garnish with lime

BASIL MARTINI \$8

Vodka, agave tequila, tonic, water, garnish with basil

CLASSIC COSMOPOLITAN \$7

Russian vodka, triple sec cranberry, lime

BLOODY MARY \$7

Vodka with fresh made bloody mary mix

FRESH SQUEEZED LIME JUICE MARGARITA \$8

Cuervo 1800 Gold tequila, Cointreau, Grand Marnier, fresh squeezed lime juice

MOJITO \$7

Mount Gay rum, lime juice, soda, sugar and mint

MAI TAI \$8

Morgan's spiced rum, tropical fruit juices

OLD FASHIONED \$7

Old Forester, Angostura bitters, simple syrup, orange

TRIPLE CROWN WHISKY SOUR \$9

Jack D bourbon, Pamplemousse, lemon juice, and Montenegro Amaro

WINE

WE FEATURE ROBERT MONDAVI WOODBRIDGE VARIETALS

Glass \$6 Bottle \$22

CHARDONNAY

MERLOT

CABERNET SAUVIGNON

PAN ASIAN BUFFET

EGG DROP SOUP

Chicken Broth, Shitake Mushrooms, Ginger, Sesame Oil

NAPA CABBAGE SALAD

Romaine, Julienne Carrots, Red Bell Peppers, Scallions, Toasted Sesame Vinaigrette

SHRIMP SALAD

Cellophane Noodles, Bay Shrimp, Toasted Peanuts, Ginger Soy Vinaigrette

MANDARIN ORANGE CHICKEN

Slow Cooked Chicken, Orange Glaze, Sliced Scallions

SZECHWAN BEEF AND BROCCOLI

Flank Steak, Soy Glaze, Steamed Broccoli, Sesame Seeds

JASMINE RICE

DESSERT BUFFET

Gingered Lemon Bars, Fortune Cookies, Coconut Custard Tarts, Almond Cookies

Freshly Brewed Coffee, Tea and Decaf

\$25.00 Per Person

BEVERAGE OPTIONS

DRINK TICKETS

Drink tickets will be pre-sold, and distributed in pairs, for \$8.00 including tax and gratuity. One ticket is redeemable for water, soda, Gatorade or domestic beer.

Two tickets are required for imported beer, mixed drinks or liquor "minis."

This is a great way to take care of your player's first few drinks and then allow them to purchase additional items on their own.

Upon request, we can also create custom drink tickets by adding your company, group or sponsor logos for no additional charge.

HOSTED BEVERAGE CART

Run a "tab" for all drinks, food and cigars on the beverage cart. All charges, plus a 20% service charge, are due at the conclusion of the event. Products can be charged to the tab and/or pre-set a monetary limit in advance.

All food and beverage products and services subject to a 20% service charge and local applicable sales tax

AM Best Food has prepared special **Value Priced Package Meal** for golfers. These packages are designed to give our golfers an 18% to 25% discount.

Early Bird AM Value Snack

16 ounce coffee or hot tea with
Muffin, Pastry or Donut ... \$3.50

Breakfast Package

2 Farm Fresh Eggs Any Style, with
Hash Brown and Toast, choice of 16oz
Juice or 16oz Coffee (no refill)... \$8.99

Snack Package

Hot dog, Bag of Chips and a 16 ounce fountain soda...\$5.95

Lunch Package

Golfers Crafted Burger - lettuce,
tomato, onion, pickles, mayonnaise and
thousand island dressing served with
seasoned French Fries and Choice of
Soda... \$8.99
Add cheese... \$0.99

Beverage Cart Packages

6 Beers For The Price of 5

Price based upon our beer menu
selections.

2 + 4 Beverage Cooler... \$20.00

Stock your cart's cooler with two (2)
bottled waters four (4) domestic
beers. Prices based upon our beer
menu selections Soda or Gatorade
may be substituted for domestic
beers