

ARROWOOD EVENTS

The Perfect Venue for any occasion



A Arrowood Golf Course

Events for all Occasions

www.ArrowoodEvents.com

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FAIRWAYS

★ KITCHEN & BAR ★



Fairways Kitchen & Bar is the perfect setting for your private celebration. With both indoor dining and a spacious outdoor patio, Fairways offers stunning views of the rolling greens and Oceanside sunsets. Our team specializes in creating memorable events—whether it's a birthday party, baby shower, rehearsal dinner, celebration of life, or corporate gathering. Paired with customizable menus, handcrafted drinks, and warm hospitality, Fairways provides a beautiful backdrop for events of every style and size.



Buffet Options

minimum of 30 guests

BACKYARD BBQ | \$25pp

Main: All Beef Hot Dogs • Classic Chef's Hamburgers
Choice of 2 Sides: Baked Mac-n-Cheese • Potato Salad • Pasta Salad •
Macaroni Salad • Assorted Seasonal Fruit • Assorted Chips

BRUNCH | \$30pp

Choice of 2 Mains: Breakfast Sandwiches or Burritos (Ham, Bacon, or Sausage) •
French Toast • Chicken & Waffles • Mini Quiche • Biscuits and Gravy
Choice of 2 Sides: Breakfast Potatoes • Scrambled Eggs with Cheese and Chives •
Sausage Links • Applewood Smoke Bacon • Fruit Platter or Cups • Chorizo Hash

BASIC PASTA BAR | \$30pp

Choice of 2 pastas: Spaghetti, Penne, or Rotini
Choice of 2 sauces: Marinara, Alfredo, or Garlic Herb
Includes: Caesar Salad and Garlic Bread

BASIC TACO BAR | \$30pp

Pollo Asada & Carne Asada • Spanish Rice & Refried Beans
Corn & Flour Tortillas • Onions • Cilantro • Lime • Salsa

PREMIUM TACO BAR | \$40pp

Choice of 2 Proteins: Pollo Asada • Carne Asada • Carnitas • Shrimp
Choice of 2 Sides: Cilantro Lime Rice • Spanish Rice • Refried Beans • Black Beans •
Sautéed Veggies • Black Bean & Street Corn Salad
Includes: Corn & Flour Tortillas • Chipotle Dressing • Avocado Lime Dressing •
Onions • Cilantro • Cotija Cheese • Guacamole

PREMIUM PASTA BAR | \$40pp

Choice of 2: Baked Ziti Bolognese • Chicken Alfredo • Shrimp Scampi •
Chef's Veggie or Meat Lasagna • Pesto Penne with Shrimp or Chicken • Pasta Primavera
Includes: Caesar or Mixed Green Salad and Garlic Bread

FAJITAS BAR | \$50pp

Choice of 2 Proteins: Grilled Steak Fajitas • Shrimp or Fish Ceviche • Picadillo • Carnitas •
Barbacoa Beef • Chicken Enchiladas (Verde or Roja)
Choice of 2 Sides: Cilantro Lime Rice • Spanish Rice • Refried Beans • Black Beans •
Sautéed Veggies • Pineapple Cucumber Salad with Tajin
Includes toppings: Corn & Flour Tortillas • Guacamole • Chips & Salsa

ISLAND VIBES | \$50pp

Choice of 2 Proteins: Beef Teriyaki • Shoyu Chicken • Kalua Pork
Includes Sides: Macaroni Salad • White Steamed Rice • Hawaiian Rolls

PREMIUM BBQ GRILL | \$50pp

Choice of 2 Proteins: Tri Tip with Chimichurri • Polish Sausage with Sautéed Peppers & Onions •
BBQ Pulled Pork Sandwiches • BBQ Chicken Sandwiches
Choice of 2 Sides: Baked Macaroni & Cheese • Baked Beans • Potato Salad • Coleslaw

20% Gratuity & CA tax applies.

Plated Options

minimum of 30 guests

3 COURSE MEAL | \$75pp

Choose 1 of each of the following:

Starters

Baked Rolls & Rosemary Butter • Garlic Bread
House Salad • Caesar Salad

Entrees

Roasted Salmon over Mango Salsa with Mango Habanero Puree

Pistachio Crusted Scallops over Mushroom Risotto

Red Wine Braised Short Rib over Creamy Parmesan Polenta and Roasted Asparagus

Chicken Piccata over Garlic Mash and Broccolini with Lemon Butter Caper Sauce

Stuffed Baked Chicken over Garlic Mashed Potatoes with Asparagus and Peppercorn Sauce

Vegetarian option available • Pasta Primavera

Kids Plate available | \$15pp

Chicken Tenders with Fries or Mac & Cheese

Desserts

Brownies • Chocolate Lava Cake • Tres Leches Cheesecake • Chocolate Chip Cookies

Tray passed Hors d'oeuvres

Caprese Kabobs | \$6pp

Bruschetta | \$6pp

Brie & Caramelized Apple Crostini | \$8pp

Puff Pastry Asparagus Wraps | \$8pp

Angus Meatball | Creamy Polenta | Pesto | \$10pp

Stuffed Mushrooms | Chorizo | \$10pp

Chicken Satay | Peanut Sauce - \$12pp

Shoyu Chicken Skewer | \$12pp

Jalapeño Poppers | Bacon | \$10pp

Bacon Wrapped Dates | Goat Cheese | \$10pp

Wonton Cup | Ahi Tuna | \$12pp

Coconut Shrimp | Thai Marmalade | \$10pp

Hors d'oeuvres Stations

Chips & Salsa | \$4pp

Charcuterie Board | \$18pp

Crudité with assorted dips and pita | \$14pp

Fruit Platter | \$12pp

Sliders | \$15pp

BBQ Pulled Pork | Coleslaw | Cheddar

Pulled Chicken | Chipotle Aioli

Flatbreads | \$18pp

Specialty Flatbreads or Up to 2-Toppings

Desserts

Chocolate Lava Cake | \$8pp

Tres Leches Cheesecake | \$8pp

Chocolate Chip Cookies | \$5pp

Brownies | \$5pp

20% Gratuity & CA tax applies.

Beverages



Premium Bar

Beer | Wine | Premium Single Cocktails
Soft Beverages

3 Hours: \$40 Per Person

4 Hours: \$45 Per Person

Gift Hosted Bar

Draft Beer | House Wine | Soft Beverages

3 Hours: \$30 Per Person

4 Hours: \$35 Per Person



Bloody Mary Bar

Tito's Vodka | Premium Bloody Mary Mix
Celery | Lemon | Lime | Olives | Jalapenos | Cornichons
Cocktails Onions | Cherry Tomatoes | Bacon | Shrimp
Worcestershire Sauce | Hot Sauce | Horseradish

1 Hours: \$12 Per Person

2 Hours: \$17 Per Person



Mimosa Bar

Prosecco

Orange Juice | Pineapple Juice | Cranberry Juice

1 Hours: \$9 Per Person

2 Hours: \$14 Per Person



20% Gratuity & CA tax applies.

Arrowood Events - FAQ

Venue

Q: How many guests can Arrowood accommodate for an event?

A: Our venue can host up to 200+ guests comfortably.

Q: Is the venue indoor or outdoor?

A: Arrowood is an outdoor venue for groups up to 200+ and an enclosed patio for groups up to 72, both with sweeping views of the surrounding hills and natural landscape.

Q: What is included in the venue rental?

A: We provide tables, chairs, linens, setup, and breakdown.

There's no venue fee with our catering packages.

Catering & Bar

Q: Do we have to use Arrowood's catering?

A: We exclusively offer in-house catering services. Outside desserts are allowed.

Q: Can we customize the menu?

A: Absolutely! Our culinary team can work with you on plated dinners, buffets, hors d'oeuvres, and themed menus (additional costs may apply).

Q: Do you offer bar packages?

A: Yes. We offer hosted premium bar package, soft hosted bar package, and cash bars.

Q: Can guests bring in their own wine?

A: Yes, Guests are welcome to bring their own wine. There is a corkage fee of \$26 per bottle.

Booking & Payment

Q: Is there a minimum spend?

A: No, There is no minimum for a semi-private event. You will have your own private area, however the restaurant will remain open to the public.

For a full private event (restaurant is closed to the public) there is a minimum:

Weekends \$7,000 | Midweek \$5,000.

Q: What's required to secure my date?

A: A signed contract and a non-refundable deposit of \$500 are required to book.

Q: Do you offer payment plans?

A: Yes, we can create a custom payment schedule leading up to your event.

Other Details

Q: Can we bring in our own vendors (DJ, Photobooth, etc.)?

A: Yes! All vendors must be approved by our team in advance.

Q: Is there parking on-site?

A: Yes, we have ample free parking for guests.

Q: Do you allow live music or DJs?

A: Absolutely! We welcome both and have guidelines in place to ensure an enjoyable experience for all.

Q: Is there a backup plan for weather?

A: Our enclosed patio and indoor restaurant comfortably host up to 100 guests. Larger gatherings may require a tent rental for additional outdoor space.