



 **DEBELL**
GOLF CLUB

Golf Tournament Packages

2023 - 2024



Tournament Experience

Nestled in the Verdugo Mountains of Burbank, CA, DeBell Golf Club is as picturesque as it comes. From the sprawling fairways, to the newly renovated driving range, to the classic clubhouse, this public course has a country club feel and a stunning view to match.

Golf outings from 16 to 144 players love the challenge of our William F. Bell designed course, with short, dog-leg Par 4s and reachable Par 5s - this is not your standard, cookie-cutter golfing experience! With competitive rates and a centralized location, DeBell is the perfect golf "escape" from the busy LA life.

We are available to host tournaments and outings 7 days a week.

Whether you are looking for golf-only or golf & a post-play banquet, we have packages to meet all your event needs. Please contact us to learn more about what we offer for a day at DeBell!



***Minimum golfer counts apply for all tournaments & outings. Events utilizing our post-play banquet & event space will also be subject to a food & beverage minimum, service charge, & tax.**

Tournament Inclusions

Green Fees

Cart Fees (2 Per Group Included)

Use of Practice Facility 1 Hour Prior to Start

Small Bucket of Range Balls Per Player

Professional Cart Staging (Shotgun Only)

Custom Cart Signs & Scorecards (Shotgun Only)

Volunteer Carts (Shotgun Only - Based on Availability)

Registration Set Up

Tournament Contest Setup

On Course Vendor Setup

Option for Post Play Setup in Sierra or Hilltop Room*

***(Food & Beverage Minimum Will Apply)**

****Tournament Scoring Available At An Additional Cost**

The Scorecard

18 Holes of Golf | Par 71

5608 Yards | 69 Rating | 120 Slope

Our tournament packages are designed to accommodate 16-144 golfers. Please note that different golf formats may require a higher minimum guarantee.

Our expert staff works together for a great experience every time.

Golf Pricing

Weekday Tournaments

Monday-Friday

Start Times (16-60 Players)

Shotgun Start (72-144 Players)

****Ask about Monday-Thursday & Off Peak Specials!***

Weekend Tournaments

Saturday-Sunday & Holidays

Start Times (16-60 Players)

Shotgun Start (72-144 Players)

Please note that the contracted start time of the tournament is based on availability and can vary based on the day of the week or time of year

Please note that an additional Food & Beverage Minimum will apply to tournament groups seeking to host a pre- or post- play event in the Sierra or Hilltop event spaces. Minimums will vary based on the day of the week, time of year, and space(s) used

Breakfast Menus

Minimum of 20 Guests. All Tournament food options must be arranged & confirmed 10 days prior to event. All prices subject to service charge & sales tax.

Continental Breakfast.

Beverage Station - Coffee, Decaf, Hot Tea, Orange Juice

Seasonal Fresh Fruit Display

Assorted Muffins, Pastries, & Bagels

Cream Cheese, Preserves, Butter

Breakfast Buffet.

Beverage Station - Coffee, Decaf, Hot Tea, Orange Juice

Seasonal Fresh Fruit Display

Scrambled Eggs

Choice of Bacon or Sausage

Breakfast Potatoes

Assorted Muffins, Pastries, & Bagels

Cream Cheese, Preserves, Butter

Breakfast Burritos.

Eggs, Cheese, Onions, Peppers, Ranchero Sauce, & Choice of Meat in a Flour Tortilla

Add Coffee & Decaf Station

Quick Lunch Options

Minimum of 16 Guests. All Tournament food options must be arranged & confirmed 10 days prior to event. All prices subject to service charge & sales tax.

Boxed Lunches

For golfers to take on the course or pick up at the turn

Each box includes:

Choice of Wrap (Turkey, Tuna, Ham, or Veggie)

Bag of Chips

Whole Fruit

Cookie

Bottle of Water

Condiments

Lunch Tickets

For golfers to use at the Hilltop before their round or at the turn

Each ticket includes choice of:

Golfer Hot Dog

1/3lb Golfer Burger

Turkey Wrap

Tuna Wrap

Ham Wrap

OR

Veggie Wrap

&

Bag of Chips

&

Choice of Fountain Soda or Water

Tray Passed Hors D'oeuvres

Prices are per piece. Minimum order of 30 pieces per selection.

All prices subject to service charge & sales tax.

Tomato Bruschetta w/ Shaved Parmesan, Basil, & Olive Oil

Chicken Potstickers w/ Sweet Soy Dipping Sauce

Vegetarian Spring Rolls w/ Sweet Soy Dipping Sauce

Mushrooms Stuffed w/ Cream Cheese & Spinach

Artichoke, Tomato, Basil, & Balsamic Skewer

Grilled Vegetable Skewer w/ Olive Oil

Brie Cheese, Proscuitto, & Fig Marmalade on a Crostini

Mozzarella, Tomato, Pepperoni, & Basil Skewers

Mini Tostadas w/ Black Beans, Pico de Gallo, & Sour Cream

Mini Chicken Taquitos w/ Salsa

Chicken Satay w/ a Spicy Peanut Sauce

Beef Satay w/ a Thai Chili Sauce

Mac & Cheese Bites

Chicken & Waffle Bite w/ Maple Glaze

Bacon Wrapped Sea Scallops w/ Jalapeno Aioli

Coconut Shrimp w/ a Mango Habanero Sauce

Beef Crostini w/ Caramelized Onions & Horseradish Creme

Bacon Potato Croquettes

Pigs in a Blanket

Potato Pancakes w/ Sour Cream & Smoked Salmon

Steamed Red Bee Potato w/ Chives, Sour Cream, & Caviar

Crab Cake w/ Remoulade

Seared Ahi Tuna on a Taro Root Chip w/ Wasabi

Shrimp Cocktail Shooters w/ Cocktail Sauce

Lamb Lollipops w/ Rosemary Demi Glace

Stationed Hors D'oeuvres

Pricing is per person. Minimum order of 30 per selection.
All prices subject to service charge & sales tax.

Seasonal Fresh Fruit Display

Assorted Crudite Platter with Ranch Dipping Sauce

Baked Brie in Sourdough w/ Basil, Sundried Tomato, & Pine Nuts Served with Toasted Baguettes

Assorted Cheese Display Served with Crackers and a Choice of Assorted Berries & Grapes or Olives

Grilled Vegetable Display Served with Hummus & Pita Chips

Salsa, Guacamole, & Tortilla Chips



Theme Buffets

Water, iced tea, coffee, & tea included. *Minimum of 25 Guests.*

All prices subject to service charge & sales tax.

Backyard BBQ

Hamburgers & Cheeseburgers
(Veggie patties available by request)
Tomato, Lettuce, Onion, Pickles

Hot Dogs
Assorted Condiments

Coleslaw
Homemade Potato Chips

Chocolate Chip Cookies

Burbank BBQ

House Salad with Ranch & Balsamic Dressing

BBQ Pork Ribs
BBQ Grilled Chicken

Macaroni & Cheese
Choice of Baked Beans or Seasonal Vegetables
Corn Bread

Chocolate Chip Cookies

Comfort Food

House Salad with Ranch & Balsamic Dressing
Garlic Bread

Crispy Chicken Tenders with Dipping Sauce
Chicken Quesadillas with Salsa
Cheese Quesadillas with Salsa

Macaroni & Cheese
French Fries

Chocolate Chip Cookies & Brownies



Theme Buffets

Water, iced tea, coffee, & tea included. *Minimum of 25 Guests.*
All prices subject to service charge & sales tax.

Taste of Italy.

Choice of Traditional Caesar Salad or House Salad with Italian or Balsamic Dressing

Choice of Two Pastas & Sauces:
Linguine, Penne, or Bowtie Pasta
Olive Oil with Tomatoes, Basil, and Garlic Sauce

Traditional Marinara Sauce
Alfredo Sauce

Marinated Grilled Chicken Breast
Sausage & Peppers
Garlic Bread
Chocolate Chip Cookies

Add: Bolognese

Baja

Chicken, Carne Asada, & Zucchini Fajitas with Peppers & Onions
Corn & Flour Tortillas
Mixed Cheese, Sour Cream, & Pico de Gallo

Spanish Rice
Refried Beans
Tortilla Chips, Salsa, & Guacamole
Cinnamon Churros

The DeBell.

Choice of Greek Salad or House Salad

Choice of Bourbon Chicken or Herb Roasted Chicken with a Mushroom & Shallot Sauce

Vegetarian Lasagna

Choice of Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Chef's Choice Seasonal Vegetable Medley
Assorted Dinner Rolls & Butter

Chocolate Chip Cookies



Build Your Own Buffet

Choose one bread, one salad, two side dishes, one vegetarian entree, two protein entrees, & one dessert. Water, iced tea, coffee, & tea included. *Minimum of 25 Guests. All prices subject to service charge & sales tax.*

Bread.

Dinner Rolls
Hilltop Garlic Bread
Corn Bread

Salad.

House Salad with Ranch & Balsamic
Traditional Caesar Salad
Hilltop Mixed Green Salad
Greek Salad

Side Dishes.

Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Scalloped Potatoes
Rice Pilaf
Macaroni & Cheese
Seasonal Vegetable Medley
Green Beans with Almonds & Garlic Butter
Brussels Sprouts with Maple Glaze
Steamed Asparagus

Vegetarian

Vegetarian Lasagna
Vegetable Pasta Primavera (Marinara)
Vegetable Pasta Primavera (Alfredo)
Ratatouille (Vegan/GF)

Proteins.

Chicken Piccata
Bourbon Chicken
Herb Roasted Chicken with Mushroom & Shallot
Grilled Salmon with Lemon Caper Cream Sauce
Broiled Pacific Seabass w/ Tropical Chutney
Roasted Black Cod w/ Butter, Lemon, Caper
Sauce
Tri Tip with Au Jus & Horseradish

ADD A CARVING STATION*

Prime Rib with Au Jus & Horseradish
Turkey with Gravy

**Carving Stations Require a Chef Attendant*

Desserts.

Chocolate Chip Cookies
Brownies
Cinnamon Churros

Food Stations

All stations are priced per person. Minimum order of 30 per station.

All prices subject to service charge & sales tax.

Slider Bar

Certified Angus Beef, Caramelized Onions,
Cheddar Cheese, & Pickle

BBQ Pulled Pork with Coleslaw on Sweet
Hawaiian Roll

Served with Chips, Mayo, Mustard, Ketchup.

Pizza Party

Choice of (3) Flavors:

Margherita

Pepperoni

Meat Lovers

Hawaiian

Vegetable

The Mac Down

Mac & Cheese Served in an Individual Glass

Assorted Toppings:

Parmesan Cheese, Jalapeno Peppers, Crispy
Bacon Bits, Sour Cream, Diced Tomatoes,
Green Onions, Grilled Chicken.

Mr. Potato's Bar

Garlic or Regular Mashed Potatoes

Served in an Individual Glass

Assorted of Toppings:

Sour Cream, Cheddar Cheese, Bacon Bits,
Blue Cheese Crumbles, Chives,
Crispy Chicken, & Crispy Onions

Salad Grab

Spring Mix & Romaine Lettuce

Assorted Toppings:

Bacon Bits, Diced Grilled Chicken. Black
Beans, Croutons, Parmesan

Cheese, Blue Cheese Crumbles, Shaved
Carrots, Tomatoes, Cucumber, & Onions

Served with Caesar, Balsamic & Ranch
Dressings

Nacho Bar

Tortilla Chips

Marinated Grilled Chicken

Nacho Cheese Sauce & Cheddar Cheese

Black Beans, Jalapeno Peppers,

Green Onion, Black Olives,

Pico de Gallo & Salsa

ADD: Guacamole

ADD: Carne Asada

Desserts

All selections are priced per person. Minimum order of 30 per selection.
All prices subject to service charge & sales tax.

Assorted Display

Chocolate Chip Cookies
Brownies
Cinnamon Churros
Apple Turnovers

Sundae Station

Choice of 2:

Vanilla Ice Cream, Chocolate Ice Cream,
Strawberry Ice Cream, or Mango Sorbet

Assorted Toppings:

Chocolate Sauce, Caramel Sauce, Chocolate
Chips, Nuts, M&Ms, Oreos, Whipped Cream,
Sprinkles, Cherries

S'mores Station

Roast Your Own S'Mores:
Graham Crackers
Large Marshmallows
Chocolate Bars

Plated Dessert

Warm Brownie a la Mode
Apple Turnover a la Mode
Cup of Seasonal Fruit
Chef's Seasonal Selection



Bar Packages

Fully Hosted.

Fully Hosted Bar Packages Available
from 1-5 Hours of Event Time

Liquor Options.

House

Barton's Vodka, Barton's Gin, Evan Williams
Whiskey, Barton's Rum, Monte Alban Tequila

Call

Tito's Vodka, Stolli Vodka, Tanqueray Gin, Bacardi
Rum, Captain Morgan, Patron, 21 Seeds Orange
Tequila, 21 Seeds Jalapeno Tequila, Jim Beam, Jack
Daniels, Jameson, Seagrams 7, Dewars White

Premium

Grey Goose, Bombay Sapphire, Myers, Don Q
Coconut Rum, Cazadores Repasado, Casamigos
Blanco, Don Julio Blanco, Bulleit Bourbon, Bulleit
Rye, Maker's Mark, Crown Royal, Johnny Walker
Red, Kahlua, Frangelico, St. Germain, Bailey's

Super Premium

Pricing & Selections Available Upon Request

Per Drink

WINE

House Wine Glass
Premium Wine Glass
Champagne
House Wine Bottle
Premium Wine Bottle
Champagne Bottle

BEER

Craft Beer on Draft
Domestic Beer on Draft
Can Domestic
Micro Draft/ Import Can

LIQUOR

House/Well Drinks
Call Drinks
Premium Drinks
Super Premium Drinks
Martini

Corkage Fees

Wine/Champagne Standard Size
Wine Magnum Size
House Wine with Dinner

Soft Beverage

Add Unlimited Soda & Lemonade
to a Package

General Information

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan, & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Outside food is not permitted without written permission from DeBell. We do not allow to-go food from events.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific food & beverage minimums, which vary by day of the week, time of day, and time of year. Your final guaranteed guest count is due 7 days prior to your event date. From this point your guest count can not decrease but we may be able to increase depending on your menu. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. All minimums are before service charge & sales tax.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit will be due at signing of your contract. Additional deposits may be due prior to your event date and will be outlined in your event agreement. The remaining final balance and final count will be due 7 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 21% club service charge and California state sales tax at the current rate. Service charge is taxable according to the CA State Sales Tax Regulation 1603 and is not a gratuity. Prices and packages are subject to change without notice. DeBell Golf Club reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All signs and decorations must be professional quality. Glitter, confetti, rice, and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must remove all decorations and client property from the venue. DeBell Golf Club is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through DeBell Golf Club. In the case that DeBell Golf Club makes an allowance for an outside company to source goods through the venue, DeBell reserves the right to obtain proper licensing and proof of vendor insurance. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** DeBell Golf Club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.