

# Wedding of a Lifetime

## Wedding Rental Fee Structure

Friday Rate	\$4500
Saturday Rate	\$5000
Sunday Rate	\$4000

This includes 5 hours use of facility.

For additional hours, please add \$500 per hour.

To host your Ceremony & Reception in the same location add an additional \$1000.

Use of the Bridal Suite for 3 hours prior to contracted time is included.

To use the Bridal Suite prior to the 3 hours included in your contract add an additional \$500.

## Your Outdoor Wedding Ceremony

Rehearsal with On-Site Coordinator, Day of Coordination,  
Cordless Microphone, White Wood Chairs, Wedding Gazebo or Arch  
Accommodates up to 300 Guests

## Your Ballroom or Outdoor Reception

Guest Registry Table, Skirted Gift Table,  
Cocktail Tables and Chairs for Cocktail Hour,  
Sweetheart Table or Head Table for Wedding Party,  
Seating for Guests at Round Tables,  
Votive Candles and Mirrors for Tables,  
White or Ivory Linens for Tables,  
Wooden Dance Floor and Complimentary Self-Parking  
Accommodates up to 220 Guests

## Alcove, Fireside Patio & Fireside Lawn

Outside Ceremony and Reception  
Includes same setup as outlined above  
Please reduce specific day Rental Fees by \$1000

*For an elegant touch,  
Chair Covers or Upgraded Linens are available at an Additional Charge*



# Packages

## Endearing

Two Tray Passed Canapés

Buffet Dinner

Salad Selection

&

One Entrée Selection

Specialty Breads & Butter Blends

Gourmet Coffee & Specialty Tea Station

**\$110.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*Champagne Toast is an additional \$4.50 per Person*

*See page 3 for detailed menu selections*

## Everlasting

Two Tray Passed Canapés

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Champagne Toast

Gourmet Coffee & Specialty Tea Station

**\$125.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*See pages 4-5 for detailed menu selections*

## Amoré

Three Tray Passed Canapés

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Champagne Toast

Gourmet Coffee & Specialty Tea Station

**\$155.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*See pages 6-7 for detailed menu selections*

## Decadence

Three Tray Passed Canapés

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Wedding Cake Cutting Service

Champagne Toast

Gourmet Coffee & Specialty Tea Station

**\$190.00 per person**

*See pages 8-9 for detailed menu selections*

*Plus Tax & 22% Service Charge  
Additional \$4.00 per person for sit down service*

# Endearing Package

## Tray Passed Canapés

*Choice of Two*

**Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

**Teriyaki Steak Skewer**

*Hoisin Glaze*

**Vegetable Spring Roll**

*Sweet Chili Sauce*

**Lamb Brochette**

*Rosemary & Mint Lamb Jus*

**Crab Cakes**

*Tarragon Caper Aioli*

**Artichoke Beignet**

*Marinara*

**Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

**Mini Margarita Pizza**

*Balsamic Reduction*

**Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Thai Marinated Chicken Skewer**

*Hoisin Coconut*

## Salad

*Choice of One*

**Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,*

*Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,*

*Aged Balsamic Vinaigrette*

**Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb*

*Focaccia Croutons, Classic Caesar Dressing*

**Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,*

*Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,*

*Sherry Dijon Vinaigrette*

## Entrée

*Choice of One*

**Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

**Braised Short Rib**

*Blackberry Short Rib Jus*

**Grilled Salmon**

*Orange Dill Beurre Blanc*

**Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

## Vegetable

*Choice of One*

**Sautéed Green Beans**

*Garlic & Shallot Butter*

**Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

**Roasted Cauliflower**

*Herb Oil*

## Starch

*Choice of One*

**Whipped Potatoes**

**Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

**Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

**Quinoa & Couscous**

*Herb Oil*

# Everlasting Package

## Tray Passed Canapés

*Choice of Two*

### **Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

### **Teriyaki Steak Skewer**

*Hoisin Glaze*

### **Vegetable Spring Roll**

*Sweet Chili Sauce*

### **Lamb Brochette**

*Rosemary & Mint Lamb Jus*

### **Crab Cakes**

*Tarragon Caper Aioli*

### **Artichoke Beignet**

*Marinara*

### **Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

### **Mini Margarita Pizza**

*Balsamic Reduction*

### **Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

### **Thai Marinated Chicken Skewer**

*Hoisin Coconut*

### **Brie & Pear Phyllo Purse**

### **Ahi Tartar**

*Yuzu Avocado Mousse on Wonton Chip*

### **Coconut Breaded Chicken**

*Sweet Chili Sauce*

### **Vegetable Brochette**

*Lemon Oil*

### **Mini Chicken Wellington**

*Chardonnay Chicken Jus*

### **Mushroom Stuffed with Spinach & Feta**

*Lemon Oil*

### **Sesame Breaded Chicken Breast Skewer**

*Peanut Sauce*

### **Mini Beef Wellington**

*Cabernet Beef Jus*

### **Firecracker Shrimp Lumpia**

*Hoisin Coconut*

### **Stuffed Mushroom with Italian Sausage**

*Lemon Oil*

### **Teriyaki Glazed Beef & Scallion Skewer**

### **Date & Chorizo Wrapped with Bacon**

### **Beef Brochette with Bell Peppers & Onions**

*Lemon Oil*

### **Brie & Apricot En Croute**

## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### **Wild Arugula Salad**

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain or Garlic*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

**Herb Polenta**



# *Amore Package*

## *Tray Passed Canapés*

*Choice of Three*

**Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

**Teriyaki Steak Skewer**

*Hoisin Glaze*

**Vegetable Spring Roll**

*Sweet Chili Sauce*

**Lamb Brochette**

*Rosemary & Mint Lamb Jus*

**Crab Cakes**

*Tarragon Caper Aioli*

**Artichoke Beignet**

*Marinara*

**Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

**Mini Margarita Pizza**

*Balsamic Reduction*

**Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Thai Marinated Chicken Skewer**

*Hoisin Coconut*

**Brie & Pear Phyllo Purse**

**Ahi Tartar**

*Yuzu Avocado Mousse on Wonton Chip*

**Coconut Breaded Chicken**

*Sweet Chili Sauce*

**Vegetable Brochette**

*Lemon Oil*

**Mini Chicken Wellington**

*Chardonnay Chicken Jus*

**Mushroom Stuffed with Spinach & Feta**

*Lemon Oil*

**Sesame Breaded Chicken Breast Skewer**

*Peanut Sauce*

**Mini Beef Wellington**

*Cabernet Beef Jus*

**Firecracker Shrimp Lumpia**

*Hoisin Coconut*

**Stuffed Mushroom with Italian Sausage**

*Lemon Oil*

**Teriyaki Glazed Beef & Scallion Skewer**

**Date & Chorizo Wrapped with Bacon**

**Beef Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Brie & Apricot En Croute**

**Shrimp & Scallop Brochette with Bell Peppers & Onions**

*Lemon Oil*

## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### **Wild Arugula Salad**

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

### **Iceberg Wedge Salad**

*Baby Iceberg Wedge, Vine Ripe Cherry Tomato, Red  
Onion, Blue Cheese Crumbles, Hard Boiled Egg,  
Applewood Bacon, Buttermilk Dressing*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

### **Forest Mushrooms**

*Red Wine Reduction*

### **Grilled Broccolini**

*Garlic Lemon Oil*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

### **Pan Seared Filet Mignon**

*Bordelaise Sauce*

### **Herb Crusted Lamb Chop**

*Mint & Rosemary Lamb Sauce*

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain or Garlic*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

### **Risotto**

*Choice of Parmesan, Mushroom or Saffron*

### **Horseradish Crushed Red Bliss Potatoes**

### **Herb Polenta**





# Decadence Package



## Tray Passed Canapés

*Choice of Three*

**Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

**Teriyaki Steak Skewer**

*Hoisin Glaze*

**Vegetable Spring Roll**

*Sweet Chili Sauce*

**Lamb Brochette**

*Rosemary & Mint Lamb Jus*

**Crab Cakes**

*Tarragon Caper Aioli*

**Artichoke Beignet**

*Marinara*

**Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

**Mini Margarita Pizza**

*Balsamic Reduction*

**Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Thai Marinated Chicken Skewer**

*Hoisin Coconut*

**Brie & Pear Phyllo Purse**

**Ahi Tartar**

*Yuzu Avocado Mousse on Wonton Chip*

**Coconut Breaded Chicken**

*Sweet Chili Sauce*

**Vegetable Brochette**

*Lemon Oil*

**Mini Chicken Wellington**

*Chardonnay Chicken Jus*

**Mushroom Stuffed with Spinach & Feta**

*Lemon Oil*

**Sesame Breaded Chicken Breast Skewer**

*Peanut Sauce*

**Mini Beef Wellington**

*Cabernet Beef Jus*

**Firecracker Shrimp Lumpia**

*Hoisin Coconut*

**Stuffed Mushroom with Italian Sausage**

*Lemon Oil*

**Teriyaki Glazed Beef & Scallion Skewer**

**Date & Chorizo Wrapped with Bacon**

**Beef Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Brie & Apricot En Croute**

**Shrimp & Scallop Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Coconut Breaded Shrimp**

*Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut*

**Philly Cheesesteak Lumpia**

**Smoked Salmon on Pumppernickel**

*Capers & Dill*



## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### **Wild Arugula Salad**

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

### **Iceberg Wedge Salad**

*Baby Iceberg Wedge, Vine Ripe Cherry Tomato, Red  
Onion, Blue Cheese Crumbles, Hard Boiled Egg,  
Applewood Bacon, Buttermilk Dressing*

### **Baby Spinach Salad**

*Baby Spinach, Vine Ripe Cherry Tomatoes, Applewood  
Bacon, Hard Boiled Egg, Pickled Red Onions,  
Cabernet Vinaigrette*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

### **Forest Mushrooms**

*Red Wine Reduction*

### **Grilled Broccolini**

*Garlic Lemon Oil*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast Chardonnay**

*Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

### **Pan Seared Filet Mignon**

*Bordelaise Sauce*

### **Herb Crusted Lamb Chop**

*Mint & Rosemary Lamb Sauce*

### **Alaskan Halibut (Seasonal)**

*Tomato Provencal Relish*

### **Chef's Seasonal Inspired Entrée**

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain, Garlic or Truffle*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

### **Risotto**

*Choice of Parmesan, Mushroom or Saffron*

### **Horseradish Crushed Red Bliss Potatoes**

**Herb Polenta**





# *Vegetarian & Vegan Entrées*

## **Spinach & Ricotta Raviolis**

*Parmesan Cheese, Tuscan Tomato & Garlic Sauce, Italian Herbs*

## **Chef's Inspired Season Pasta**

*Artisanal Pasta, Season Vegetables, Pesto Cream Sauce*

*\*Prepared Vegan Upon Request*

## **Stuffed Bell Peppers**

*Basmati Rice, Seasonal Vegetables, Parsley Vinaigrette*

*\*Vegan & Gluten Free*

## **Grilled Vegetable Lasagna**

*Eggplant, Zucchini, Squash, Bell Pepper, Fresh Pasta, Ricotta,  
Parmesan, Mozzarella, Marinara*

# *Children's Entrées*

## **Chicken Fingers**

*Choice of French Fries or Fruit*

## **Macaroni & Cheese**

*Choice of French Fries or Fruit*

## **Hot Dog**

*Choice of French Fries or Fruit*

## **Pizza**

*Choice of Cheese or Pepperoni*

## **Hamburger**

*Lettuce & Tomato*

*Choice of French Fries or Fruit*

## **Cheeseburger**

*Lettuce, Tomato, American Cheese*

*Choice of French Fries or Fruit*

## **Penne Pasta**

*Choice of Marinara, Alfredo or Butter*

*Option to Add Chicken*

**\$42.95 per person**

*Plus Tax & 22% Service Charge*



# Mini Desserts

## **Cookies**

**Sugar**

**Heath Bar**

**Chocolate Chip**

**White Chocolate Macadamia**

\$2.95 per piece

## **Dessert Bars**

**Lemon**

**Brownie**

**Carrot Cake**

\$3.95 per piece

## **Minis**

*Served in a Plastic Cup*

**Vanilla Crème Brulee**

**Citrus Crème Brulee**

**Carrot Cake**

**Seasonal Cheesecake**

**Oreo Cheesecake**

**Chocolate Mousse**

**Red Velvet Cake**

**Tiramisu**

\$4.95 per piece

## **Petite Tartlets**

**Lime**

**Lemon Meringue**

**Smores**

**Custard with Sliced Fruit**

**Chocolate Peanut Butter**

**Chocolate Carmel Pecan**

\$5.95 per piece

*Plus Tax & 22% Service Charge*

# Beverage Selections

## Wine List

Arroyo Trabuco Golf Club features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with your catering manager for current availability.

## Wine Service

**\$35.00 per Bottle**

## Hosted Bar Packages

### Full Bar

Hosted Bars are available on a per-drink basis or per-person package.  
Includes well brands, domestic & imported beers, house wine, & sodas

Add \$4.00 per person for Premium Liquor.

Add \$6.00 per person for Super Premium Liquor.

**1 Hour – \$35.00 per Person**

**2 Hours – \$40.00 per Person**

**3 Hours – \$45.00 per Person**

**4 Hours – \$50.00 per Person**

### Soft Bar

Hosted Bars are available on a per-drink basis or per-person package.  
Includes domestic & imported beers, house wine & sodas

**1 Hour – \$30.00 per Person**

**2 Hours – \$35.00 per Person**

**3 Hours – \$40.00 per Person**

**4 Hours – \$45.00 per Person**

## Specialty Martini Bar

Choose 3 of your favorite types of Martinis  
**\$19.00 per person or per hour**

## Specialty Champagne Bar

With a choice of 3 mixers

**\$16.00 per person or per hour**

## Packages Upgrades

Fresh Lemonade or Ice Tea Station  
**\$4.50 per person**

Sparkling Apple Cider  
**\$15.00 per Bottle**

Coffee, Decaffeinated Coffee, or Tea  
**\$4.50 per person**

Soft Drinks

**\$4.50 each**

Mineral Water

**\$4.50 each**

## Bar on Consumption

### Domestic Beer

Budweiser, Bud Light  
**\$7.00 each**

### Imported Beer

Heineken, Amstel Light  
**\$8.00 each**

### House Wine by the Glass

Merlot, Cabernet, Chardonnay  
**\$11.00 each**

### Well Selections

**\$12.00 each**

### Premium Selections

**\$14.00 each**

### Super Premium Selections

**\$16.00 each**

### Signature Cocktails

Cost depends on Tier of Liquor

**Add an Additional \$2.00 each**

## Banquet Bar Tiers

### Well Selections

**Vodka – Nikolai**

**Gin – Krista**

**Rum – Concierge**

**Scotch – McCormick**

**Bourbon – Concierge**

**Tequila – Torada Silver**

**\$12.00 on Consumption**

### Premium Selections

**Vodka – Tito's**

**Gin – Tanqueray**

**Rum – Bacardi**

**Scotch – Johnny Walker Red**

**Bourbon – Jack Daniels**

**Tequila – Jose Cuervo Special Gold**  
**\$14.00 on Consumption**

### Super Premium Selections

**Vodka – Ketel One**

**Gin – Tanqueray Ten**

**Rum – Captain Morgan Private Stock**

**Scotch – Johnny Walker Black**

**Bourbon – Crown Royal**

**Tequila – Herradura Silver**

**\$16.00 on Consumption**

# Wedding Coordination



## Wedding Tasting

*6-8 Months Prior to your Wedding*

You will get the opportunity to try your wedding cuisine.

After the tasting our Wedding Concierge will sit down with you and go over all wedding details- wedding day timeline, floor plan, food & beverage menus, and all set up details.

At this time you will also be given your Wedding Planning Worksheets which will help our Catering Team with all of your wedding details.

*All Wedding Tastings are scheduled for Thursdays at 2:00pm.*

## Sample Table Viewing

*4 Months Prior to your Wedding*

We will have a formal table set up so you and your Florist can come and set up a mock arrangement.

*Sample Table Viewings are scheduled to take place on a Wednesday, Thursday or Friday.*

## Banquet Event Order & Floor Plan Complete

*1 month prior to your Wedding*

We will send you your Wedding Banquet Event Order, which lists all of your wedding day details, as well as your floor plan for you to review.

## Vendor Confirmation

*2 Weeks Prior to your Wedding*

We will contact all of your vendors to confirm arrival time and to send them the day of timeline and floor plan.

## Final Details Meeting

*2 Weeks Prior to your Wedding*

15 Days prior to the wedding your Final Guest Count, Signed Banquet Event Order & Entrée Count are due along with Final Payment. During the final details meeting you will finalize all details with Alyson and sign off on your Banquet Event Order & Floor Plan.

## Drop off All Wedding Items

*The Week of your Wedding*

At this time you will meet with the Wedding Concierge to drop off all your wedding items.

You will bring your Bride's Checklist and review all set up.

## Wedding Rehearsal

*1-2 Days Prior to your Wedding*

The Event Sales Manager and the Wedding Concierge will coordinate your wedding rehearsal and go over your wedding day timeline with your bridal party and family members.

*Please review our Rehearsal Policy on the Banquet Policies page.*

## Day of Wedding Coordination

The Wedding Concierge will set up all wedding details and décor (Guest Book, Gift Table, and Ceremony items, Place Cards, Cake Cutting Utensils, Champagne Flutes, Menu Cards, and any other special items).

Our Catering Team will also act as your day of contacts and will communicate with all vendors to ensure set up is done appropriately. They will also coordinate the ceremony and reception to ensure the sequence of events is fulfilled.

# Wedding Policies

**Tentative Hold Policy:** ATGC allows clients to place a Tentative Hold on one date of interest. The Tentative Hold will be held for no longer than three weeks. It is the client's sole responsibility to inform the Catering Department if they wish to release the hold or move forward with the contract process. ATGC will inform client if another potential client is interested in the same date. The Catering Department will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

**Deposits and Final Payment:** A non-refundable deposit of \$4500 and a signed contract are required to reserve your event date. 40% of the final payment is due 120 days in advance and the remaining balance is due 15 days prior to your event. Both payments are non-refundable and non-transferrable. All prices are subject to change.

**Guarantees:** The guaranteed number of guests must be communicated no less than fifteen (15) days prior to the event. You will be charged for the number of meals GUARANTEED, or the number of meals served, WHICHEVER IS GREATER.

**Minimum & Charges:** Refer to rental structure sheet for facility fees. A \$9500 food and beverage minimum is required for Saturday evening functions. A 22% service charge will be added to all food and beverage services. An 7.75% tax will be added to all food, beverages, and the required service charge in accordance with state and local tax regulation.

**Outside Food & Beverage:** All food and beverages must be consumed on the property and purchased solely through Arroyo Trabuco Golf Club. No outside food or beverage is permitted to be brought onto the property.

**Decorations & Damage:** The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. Use of confetti, glitter, or rice will require a \$450 clean-up charge. There will also be a cleanup fee of \$150 for the use of sparklers. Arroyo Trabuco Golf Club does not assume any liability for personal property brought onto the club. Candles are permitted if enclosed in a glass container. Decorations, displays and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window or ceiling with nails, staples, tapes, or any other materials in order to prevent damage to the fixtures or furnishings. In addition, all decorations brought in are the responsibility of the guest to remove upon the function's conclusion. There is a \$250 cleaning fee for removing any excess decorations which include flowers, garland, etc. on the gazebo. Labor fees apply for excessive decoration set-up or removal. Sparklers are permitted. Bride & Groom must provide sparklers one week prior to wedding. ATGC staff will handle process and there will be a \$150 clean up fee.

**Linens:** The Arroyo Trabuco Golf Club provides white or ivory color table linens and napkins at no additional charge.

**Wedding Tasting:** A complimentary Wedding Tasting is provided for the Bride and Groom. Arroyo Trabuco Golf Club requires a \$45 per person charge for any additional guests.

**Rehearsals:** If you would like to plan on rehearsal at the Arroyo Trabuco Golf Club please schedule it no earlier than one month prior to your wedding. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar to your actual ceremony site as possible.

**Rehearsal Dinners:** We can accommodate rehearsal dinners on our outdoor fireside or on our Trabuco Patio. Please contact your Catering Manager to discuss the options available.

**Post Wedding Brunch:** Share wedding memories while enjoying a brunch with close friends & family at Arroyo Trabuco Golf Club. Please contact the catering office at (949) 305.5111 for more details.

**Wedding Availability & Hours:** Weddings and wedding receptions are available any day of the week. Reception time is 5 hours with additional hours to be purchased at \$500.00 per hour.

**Bar Guidelines:** There will be a charge of \$150 for the bartender. All alcohol must be provided by the Arroyo Trabuco Golf Club. No outside alcoholic beverages are allowed to be brought onto the property. Beverage service is subject to the State of California regulations and alcoholic beverages will not be served to minors under any circumstance. Arroyo Trabuco Golf Club reserves the right to check current identification of persons appearing to under 35 years of age. Should a problem arise, all alcohol will be removed.

**Music:** Arroyo Trabuco Golf Club reserves the right to control the volume of the music played/Music outside must end by 10:00pm, in accordance with City of Mission Viejo sound ordinance.

**Audio Visual:** Audio Visual equipment and services are available upon request for a charge of \$350, this includes an 8x8 foot screen, DVD player, projector, and a staff member who will help set up and run the equipment.

**Vendor & Children Meals:** Arroyo Trabuco Golf Club provides vendor meals priced at \$59.95 and children meals priced at \$42.95 for children ages 5-12 years old. Children 4 years and younger are provided with a complimentary bowl of macaroni and cheese at no charge.



# Key Information

- 🍁 A non-refundable deposit of \$4500 and a signed contract are required to reserve your event date.
- 🍁 40% of the contracted price will be due 120 days prior to the event.
- 🍁 Full payment will be due 15 days prior to the event and is non-refundable.
- 🍁 A complimentary Wedding Tasting is provided for the Bride and Groom.  
Arroyo Trabuco Golf Club requires a \$45 per person charge for any additional guests.
- 🍁 A signed credit card slip is required the day of the event for any incidental charges.
- 🍁 There is a clean-up fee of \$450 for rice, confetti, or glitter.
- 🍁 There is a cleanup fee of \$150 for the use of sparklers.
- 🍁 All decorations brought in are the responsibility of the guest to remove upon the function's conclusion.
- 🍁 There is a \$250 cleaning fee for removing any excess decorations.

## Additional Rentals & Fees

AV Equipment .....	\$350.00
Bartender Fee .....	\$150.00
Brown Ceremony Chairs .....	\$2.50
House Chargers (Blown Glass) .....	\$1.50
Candy Station .....	\$250.00
Couch .....	\$75.00
Removal of Ballroom Frames .....	\$75.00
Hanging of Decorations .....	\$100

Visit us online at [www.ArroyoTrabuco.com](http://www.ArroyoTrabuco.com).