



Coyote Hills

WEDDING PACKAGES



Ceremony

Rehearsal and Ceremony Assistant
 White Cushioned Garden Chairs
 Private Women's and Men's Locker Rooms
 — Spa Water & Lemonade Station
 — Waterfall and Bridge Areas for Photographs
 One (1) Hour of Event Time

\$4,000 CEREMONY FEE WITH RECEPTION (SATURDAY)





































\$3,500 CEREMONY FEE WITH RECEPTION (FRIDAY)

\$3,000 CEREMONY FEE WITH RECEPTION (SUNDAY)

\$5,000 FOR CEREMONY ONLY

**Discounts available for brunchtime weddings*

Reception Packages

	Diamond \$197	Platinum \$141	Premier \$85
Five Hours of Event Time			
Two-Course Plated Dinner			
Unlimited Soft Beverage Station			
Floor Length Polyester Linen			
Fruitwood Chiavari Chairs			
Group Tasting for Two Guests			
House Oak Dance Floor <i>(Indoor Reception Only)</i>			
Tray Passed or Displayed Appetizers	Four	Two	
Hours of Classic Hosted Bar	Four	Two	
Custom Wedding Cake and Service			
Sparkling Wine & Cider Toast			
Floral Credit to Preferred Florist			
Silver or Gold Acrylic Charger Plates			
10 LED Uplights			
Tablesides Wine Service during Dinner			
Upgraded Satin Floor-Length Linens & Napkins			
Colored Chiavari Chairs			
Additional Hour of Event Time			
One Late Night Addition			

Reception package pricing is per guest. All prices are subject to a mandatory service charge and applicable state sales tax.

Plated

All dinner entrées served with choice of salad, starch, seasonal vegetables, and warm rolls & butter.

SALAD

TRUE CAESAR

Romaine Hearts, Croutons, Parmesan Cheese, & Caesar Dressing

BABY SPINACH (GF)

Oven-Roasted Beets, Goat Cheese, Candied Pecans, & Apple Cider Vinaigrette

MIXED ORGANIC GREENS (GF)

Mixed Greens, Cucumbers, Cherry Tomatoes, Carrots, & Italian Dressing

ENTRÉE

Includes up to two two options plus one vegetarian/vegan option.

PORTOBELLO MUSHROOM & VEGETABLES EN CROUTE (GF) (V)

Portobello Mushrooms, Bell Peppers, Onions, Zucchini, Yellow Squash, Eggplant, Goat Cheese, Cream Cheese, and Seasonings, Hand-Wrapped in a Puff Pastry

TOFU DYNAMITE (V) (VE)

Jasmine Rice, Seasonal Julienne Vegetables, & Marinated Tofu, Garnished with Crispy Wonton Strips

PAN-SEARED JIDORI CHICKEN BREAST (GF)

Thyme Cipollini Au Jus

GRILLED CHICKEN BRUSCHETTA (GF)

Jidori Chicken Breast, Pesto Cream Sauce & Tomato Bruschetta

GLAZED SALMON FILET

Soy Honey Ginger & Scallions

FLAT IRON STEAK (GF)

Argentinian Chimichurri

PAN-SEARED SEABASS (GF)

Citrus Beurre Blanc
Upgrade: \$5

FILET MIGNON (GF)

Cabernet Demi Glaze
Upgrade: \$20

SLOW-BRAISED BONELESS SHORT RIBS (GF)

Cabernet Demi Glaze & Parsley
Upgrade \$5

STARCH

Yukon Gold Mashed Potatoes, Au Gratin Potatoes, Red Roasted Potatoes, Rice Pilaf, Truffle Mac n' Cheese

All Gluten Free except Mac n' Cheese

CHILDREN'S ENTRÉES (AGES 3-10)

Select One Option:

Chicken Tender Meal, French Fries, & Fruit

or

Macaroni and Cheese, Seasonal Vegetables, & Fruit

\$55 | \$45 | \$35

GF = Gluten Free | V = Vegetarian | VE = Vegan

All prices are subject to a mandatory service charge and applicable state sales tax.

Buffet

DIAMOND \$211 | PLATINUM \$155 | PREMIER \$99

Served with Seasonal Vegetables and Warm Rolls & Butter

SALADS

(Select Two)

True Caesar
Mixed Organic Greens (GF)
Baby Spinach (GF)
Seasonal Fruit Salad (VE) (GF)

ENTRÉES

(Select Two)

Pan-Seared Jidori Chicken Breast (GF)
Grilled Chicken Bruschetta (GF)
Portobello Mushroom & Vegetables en Croute (V) (GF)
Cheese Tortellini Alla Vodka (V)
Glazed Salmon Filet

ACCOMPANIMENTS

(Select Two)

Yukon Gold Mashed Potatoes (GF)
Au Gratin Potatoes (GF)
Red Roasted Potatoes (GF)
Rice Pilaf (GF)
Truffle Mac n' Cheese

CARVING STATION

(Select One)

Tri-Tip of Beef with Au Jus & Horseradish
Honey Glazed Ham
Leg of Lamb with Rosemary Demi Glaze and Mint Jelly

Slow Roasted Prime Rib Upgrade \$10++

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Appetizers

TRAY PASSED

Jalapeno & Cream Cheese Firecrackers (V)

French Cheese Puff Pastry (V)

Mozzarella, Cherry Tomato & Pesto Skewer (V) (GF)

Tomato & Basil Bruschetta (V)

Poached Pear & French Brie on Crostini (V)

Vegetable Curry Samosas (V)

Thai Chicken Skewers w/ Peanut Sauce

Mini Beef Wellington

Korean Beef & Kimchi Lumpia

Candied Apple Pork Belly

Maryland Crab Cakes

Coconut Breaded Shrimp Skewers

Ahi Tuna on Crispy Wonton

Bay Shrimp w/ Pesto on Crostini



DISPLAYED

FRESH SEASONAL FRUIT (VE) (GF)

Sliced Assorted Seasonal Fruit & Berries

ORGANIC FRESH VEGETABLE CRUDITÉS (V)

Served with Ranch & Hummus Dips

ARTISANAL CHEESES (V)

Import & Domestic Cheeses served with Crackers

ARTISANAL CHEESES & CHARCUTERIE

Import & Domestic Cheeses with Assorted Meats served with Crackers
Premium Upgrade \$5

All prices are subject to a mandatory service charge and applicable state sales tax.

Stations

Minimum of 75 Servings | Priced Per Person

STREET TACO BAR | Live Station: \$18, Self-Serve: \$13

Warm Tortilla Chips, Carne Asada, Chicken Al Pastor, Soy Chorizo w/ Potatoes, Corn & Flour Tortillas with Pico de Gallo, Salsa Verde, Salsa Roja, Cilantro, Onion, Guacamole, and Limes

FRIED BAR | \$10

Garlic Parmesan Fries, Sweet Potato Fries, Beer Batter Onion Rings, Fried Mac & Cheese
Condiments Include: Ketchup, Chipotle Remoulade, Homemade Ranch, BBQ Sauce, Sriracha Aioli, & Dijon Honey Mustard

MINI BAKED POTATO BAR | \$10

Mini Russet Potatoes with Bacon, Ham, Green Onion, Tomato, Red Onion, Olives, Shredded Cheese, Sour Cream, & Butter

PIZZA PARTY | \$10

Large Cheese, Pepperoni, & Supreme Pizzas

MIDNIGHT BREAKFAST | \$15

French Toast Sandwiches with Bacon, Egg, & Cheddar Cheese and
Mini Breakfast Burritos with Bacon, Egg, Potato, Cheese & Salsa

TOSTILOCOS | \$12

Tostitos Tortilla Chips, Chamoy, Tajijn, Jicama, Japanese Nuts, Cucumber, Limes, Jalapenos, & Chicharron

GELATO BAR | \$13

One Dairy & One Non-Dairy Gelato
Toppings: Chocolate Syrup, Caramel Syrup, Sprinkles, Bananas, Crushed Oreos, M&M's, Whipped Cream, & Cherries

DESSERT STATION | \$12

Assorted Cookies, Brownies, Blondies, & Lemon Bars

CHOCOLATE FOUNTAIN | \$15

Minimum 100 servings

Dark or Milk Chocolate with Dipping Items:
Chocolate Chip Cookies, Fresh Strawberries, Marshmallows, Pretzels, Rice Crispy Squares, & Fresh Pineapples
White Chocolate Premium Upgrade: +\$2

Late Night Additions

MINI CHURROS WITH DIPPING SAUCE | \$7

Served with Chocolate, White Chocolate, Caramel Sauce & Seasonal Fruit Sauce

JUMBO COOKIE & MILK BAR | \$9

Featuring Sugar, Chocolate Chip & Seasonal Cookies with
Chilled Regular & Chocolate Milk

SOFT PRETZEL WALL | \$9

Served with Cheese Sauce, Yellow, Whole Grain & Honey Mustard

ELOTE CUPS | \$8

Buttered Kernel Corn, Queso Fresco, Mayo, Lime, Cilantro, Green Onion,
Flamin' Hot Cheetos, Red Onion, Jalapeño & Tapatio

All prices are subject to a mandatory service charge and applicable state sales tax.

Beverages

Alcohol brands are subject to availability and may change based on supply.

BY THE BOTTLE

805
Assorted White Claw
Blue Moon
Golden Road Mango Cart
Guinness
Heineken
Heineken 00
Hangar 24 Orange Wheat
Sierra Nevada

BY THE DRAFT

Coors Light
Modelo
Stella Artois
Stone IPA

HOUSE WINE & SPARKLING

Line 39
Wycliff Brut Sparkling

PREMIUM WINE

Chloe
Daou
Emmolo by Wagner Family
J. Lohr
Josh
La Marca
Meiomi
Piper Sonoma
Whispering Angel by Chateau d'Esclans

CLASSIC

Bacardi · Baileys · Campari
Captain Morgan · Famous Grouse · Fireball
Jim Beam · Kahlua · Korbel · Malibu · Midori
Pimm's · Sauza Blanco · Skrewball
Seagram's Gin · Smirnoff

PREMIUM

Absolut Citron · Aperol · Bulleit · Myers's Dark Rum
Buffalo Trace · Jack Daniels · Bulleit Rye
Cazadores Reposado · Crown Royal
Disaronno Amaretto Frangelico · Gosling's Rum · Jameson
Maker's Mark · Sambuca Romana · Sazerac Rye
St. Germain · Suntory 'Toki' · Tanqueray · Tito's

SUPER PREMIUM

Angels Envy · Basil Hayden's · Bombay Sapphire
Chambord · Chivas · Four Roses
Gentlemen Jack · Godiva White Chocolate
Grey Goose · Hendrick's · Ketel One
Woodford · Ocho Plata · Espolon Blanco
Espolon Reposado

TOP SHELF

Casamigos Blanco/Reposado · Clase Azul Reposado
Courvoisier XO · Dalmore 12yr · Del Maguey Vida
Don Julio 1942 · Don Julio Silver/Anejo · Glenlivet 12yr
Glenmorangie 10yr · Grand Marnier · Hennessy VS
Hibiki Harmony · Johnnie Walker · Lagavulin 16yr
Laphroaig 10yr · Macallan 12yr · Michter's Rye
Nikka Coffey Grain · Patron Silver
Redbreast 12yr · Remy 1738 · Whistle Pig 10yr

Hosted Bar by the Hour

**per person*

HOURS	BEER & WINE	CLASSIC	PREMIUM	SUPER PREMIUM
One Hour	\$16	\$22	\$26	\$30
Two Hours	\$24	\$33	\$39	\$45
Three Hours	\$32	\$44	\$52	\$60
Four Hours	\$40	\$55	\$65	\$75

Hosted package includes selected level and below.

*Corkage fee is \$20+ per 750 ml bottle of wine opened on property.
Outside hard liquor is not permitted.*

All prices are subject to a mandatory service charge and applicable state sales tax.

General Information

SERVICE CHARGES

Service charge and applicable state tax applied to all charges. Service charge is taxable by California state law. The service charge is an amount which is paid directly to the Club. The Club uses the proceeds to pay competitive wages to our staff and to attract and retain excellent staff members. However, the service charge is not paid directly to any particular staff member or members who provide service to you at your event. If you wish to add a separate gratuity to your bill for your server or servers in addition to the service charge, you are welcome to do so.

DEPOSITS

A non-refundable deposit, which is applied to your food & beverage total, is required to reserve your date. The amount of the deposit is equal to twenty-five (25) percent of your proposal. Deposit schedules are generated according to the time of booking and the day of your event. The minimum must be paid in full according to the deposit schedule. 100% of the final balance is due fourteen (14) days prior to the event date. All deposits are non-transferable & non-refundable.

BOOKING POLICY

Specific date reservations are confirmed with a signed contract and initial deposit. Maximum of two (2) hours of pre-event set-up are provided for each event. Full payment of the estimated charges that include the minimum expenditure, any additional charges, plus the amounts we estimate you will incur for service charges, sales tax and bar charges for hosted bars, must be paid at least fourteen (14) days prior to event unless otherwise agreed upon. Payments may be made by cash, cashier's check or credit card. Personal checks not accepted. A final guarantee of your anticipated number of guests is due to Coyote Hills fourteen (14) days prior to the banquet function. This guarantee may not be reduced. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event. Menu pricing guaranteed up to ninety (90) days prior to your event.

DECORATIONS

Client must take all decorations & personal belongings upon conclusion of the event. Coyote Hills is not responsible for setting up client items on the day-of event or for items left at the club. Coyote Hills reserves the right to prohibit the use of any item of any type or kind at your event which we determine, in our sole discretion, to be dangerous or inappropriate. Prohibited items: fireworks (including sparklers & sky lanterns), glitter, confetti, rice & birdseed.

FOOD

Special dietary needs can be accommodated by request i.e. gluten free, vegetarian or vegan. Confirmed events are provided a complimentary tasting for two (2) guests, generally taking place four (4) to six (6) months prior to your wedding. Additional guests can attend the tasting for \$75 per person. Coyote Hills reserves the right to confiscate food or beverages that are brought onto our property without our consent. Food or beverages must be consumed during the times specified for your event and may not be removed from our property. Food items subject to change based on availability.

BEVERAGE

Any guest under the age of twenty-one (21) is prohibited from requesting or consuming alcoholic beverages at your event. Coyote Hills reserves the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21). A twenty-three (23) percent auto gratuity will be added to day-of bar tabs over \$500. Beverage Service Definitions: CASH: Guests pay for their own drinks. BAR STIPEND/TAB: Client determines specified dollar amount applied toward the bar. HOURLY BAR: Client pays per person per hour based on level of liquor. See previous pages for pricing on bar packages.