

# Wedding Packages



**COYOTE HILLS GOLF COURSE**

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## Ceremony Package

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 (FRIDAY & SATURDAY)

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

\$5,000+ FOR CEREMONY ONLY



## Reception Packages

	Diamond \$191	Platinum \$146	Premier \$101
Hors d'Oeuvres	Four	Three	Two
Plated Two-Course Dinner Service with Guest Choice of Entree			
Custom Wedding Cake & Service			
Unlimited Soft Beverage Station			
Sparkling Wine & Cider Toast			
Upgraded Floor Length Polyester Linens & Fruitwood Chiavari Chairs			
Five Hour Event with Oak Dance Floor <i>*Indoor Reception Only</i>			
Group Tasting for Two Guests			
Hour(s) of Hosted Classic Bar	Two	One	
Tablesides Wine Service during Dinner			
Floral Credit to Preferred Florist			
(10) LED Uplights			
Silver or Gold Acrylic Chargers			
Upgraded Satin Floor Length Linens & Napkins			
Colored Chiavari Chairs			
Additional Hour of Event Time			
One Late Night Addition			
Valet Parking			

Reception package pricing is per guest and is exclusive of service charge and tax. Pricing subject to change.



# SERVED ENTRÉES

All Dinner Entrées Served with Choice of Salad, Starch, Seasonal Vegetables, Warm Rolls & Butter

## SALAD

**TRUE CAESAR**  
Romaine Hearts, Croutons, & Parmesan  
served with Caesar Dressing

**BABY SPINACH**  
Oven Roasted Beets, Goat Cheese, Candied Pecans  
& Apple Cider Vinaigrette

**MIXED ORGANIC GREENS**  
Mixed Greens, Cucumber, Cherry Tomato,  
Carrot, Ranch Dressing & Italian Dressing

## ENTRÉE

Includes up to Two (2) Options Plus One (1) Vegetarian/Vegan Option  
Package pricing will be based on the greater of all selections

**STUFFED PORTOBELLO MUSHROOM** (GF) (V)  
Ratatouille, Goat Cheese & Tomato Sauce

**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**  
Citrus Beurre Blanc  
Upgrade \$5

**FILET MIGNON** (GF)  
Cabernet Demi Glaze  
Upgrade \$20

**SLOW-BRAISED  
BONELESS SHORT RIBS**  
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)

Chicken Tender Meal with French Fries & Fruit  
or  
Macaroni and Cheese, Seasonal Vegetables & Fruit

\$55 | \$45 | \$35

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

\*All prices subject to a mandatory Service Charge and Current State Sales Tax

# BUFFET SELECTIONS

DIAMOND \$211 | PLATINUM \$166 | PREMIER \$121

Served with Seasonal Vegetables  
Warm Rolls & Butter

## SALADS

(Select Two)

True Caesar  
Mixed Organic Green Salad  
Baby Spinach Salad  
Seasonal Fruit Salad

## ENTRÉES

(Select Two)

Pan Seared Jidori Chicken Breast (GF)  
Grilled Chicken Bruschetta (GF)  
Stuffed Portobello Mushroom (V)  
Pasta Primavera (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  
Lamb with Rosemary Demi Glaze and Mint Jelly

Slow Roasted Prime Rib Upgrade \$10++

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

*\*All prices subject to a mandatory Service Charge and Current State Sales Tax*

# HORS D' OEUVRES

## TRAY PASSED

### COLD SELECTIONS

Caprese Skewer (V)

Tomato & Basil Bruschetta (V)

Poached Pear & French Brie on Crostini (V)

Blackened Beef Tenderloin on Crostini

Curried Chicken on Cucumber (GF)

Ahi Tuna on Crispy Wonton



### HOT SELECTIONS

Goat Cheese, Oven Roasted Tomatoes,  
& Caramelized Onion Tartlet (V)

Sesame & Sweet Soy Glazed Chicken Skewers

Mini Crab Cakes

Coconut Shrimp Skewers

Mini Beef Wellington

Beef Satay with Peanut Sauce



## DISPLAYED

FRESH SEASONAL FRUIT (V)

Sliced Assorted Seasonal Fruit

ORGANIC FRESH VEGETABLE CRUDITÉS (V)

Served with Assorted Dips

ARTISANAL CHEESES (V)

Import & Domestic Cheeses served with Crackers

ARTISANAL CHEESES & CHARCHUTERIE

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

# STATIONS

Minimum of 75 Servings | Priced Per Person

## STREET TACO BAR | \$18

Warm Tortilla Chips, Carne Asada, Chicken Al Pastor, Vegetable Fajita, Corn & Flour Tortillas with Pico De Gallo, Salsa Verde, Salsa Roja, Cilantro Onion, Guacamole, Shaved Cabbage & 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, Siracha Aioli & Dijon Honey Mustard

## PASTA STATION | \$20

Fresh Garlic Bread, Cheese Tortellini Primavera, Rigatoni Bolognese, & Penne Chicken Alfredo

## WILD WILD WINGS | \$22

Choose Three : Buffalo, BBQ, Teriyaki, Lemon Garlic, Plain, Habanero, Buffalo Fried Cauliflower  
Condiments include Homemade Ranch, Blue Cheese, Buffalo Sauce, Celery & Carrots

## GREAT TO BE A KID AGAIN | \$18

Buttermilk Chicken Tenders, Garlic Parmesan Fries, Sweet Potato Fries  
Condiments include: Homemade Ranch, Chipotle Remoulade, Ketchup, Dijon Honey Mustard & BBQ Sauce

## DRUNKEN RAMEN | \$14

Instant Ramen, Egg, Green Onion, Shitake Mushroom, Fried Tofu, Bamboo Shoot, Kimchi & Fish Cake

## 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 | \$6

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

## JUMBO COOKIE & MILK BAR | \$9

Reese's Peanut Butter, Chocolate Chip & Lemon Berry Cookies  
with Regular & Chocolate Milk

## SOFT PRETZEL WALL | \$9

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

## ELOTE CUPS | \$7

Buttered Kernel Corn, Queso Fresco, Mayo, Lime, Cilantro, Green Onion, Chili Powder, Red Onion, Jalapeno & Tapatio

*\*\*All prices subject to a mandatory Service Charge and Current State Sales Tax*

# BEVERAGE OPTIONS

*\*Alcohol brands are subject to change*

## BY THE BOTTLE

805  
Assorted White Claw  
Bud Light  
Golden Road Mango Cart  
Guinness  
Heineken  
Modelo Especial

## CLASSIC

Aperol · Bacardi · Baileys · Beefeater · Campari  
Captain Morgan · Famous Grouse · Fireball  
Jim Beam · Kahlua Korbel · Malibu · Midori  
Meyer's · Pimm's · Sauza Blanco · Screwball  
Seagram's 7 · Seagram's Gin · Smirnoff  
Southern Comfort

## PREMIUM

Absolut Citron · Bulleit · Bulleit Rye · Cazadores Reposado  
Crown Royal · Disaronno Amaretto · Eagle Rare · Frangelico  
Jack Daniels · Jameson · Maker's Mark · Sambuca Romana  
St Germain · Suntory 'Toki' · Tanqueray · Tito's

## SUPER PREMIUM

Basil Hayden's · Benedictine · Bombay Sapphire  
Chambord · Chivas · Gentlemen Jack · Godiva  
White Chocolate · Grey Goose · Hendrick's  
Ketel One · Templeton Rye 4yr · Woodford

## HOUSE WINE & SPARKLING

Sycamore Lane  
Wycliff Brut Sparkling

## PREMIUM WINE

Alamos  
Bianchi  
Chloe  
Emmolo  
Josh

## TOP SHELF

Angel Envy · Casamigos · Blanco/Reposado  
Clase Azul Reposado · Don Julio 1942  
Don Julio Silver/Anejo · Glenlivet 12yr · Glenmorangie 10yr  
Grand Marnier · Hennessy VS · Johnnie Walker Black  
Laphroig 10yr · Macallan 12yr  
Patron Silver Redbreast 12yr · Remy 1738

## HOSTED BAR PACKAGES

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+ FOR WINE OPEN ON PROPERTY PER 750ML BOTTLE*

# GENERAL INFORMATION

## SERVICE CHARGES

Service charge and applicable state tax applied to all food & beverage 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, 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 the food & beverage minimum. 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 (20) 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 PACKAGE: Client pays per person per hour based on level of liquor. See previous pages for pricing on bar packages.