

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 Package

	Diamond \$191	Platinum \$146	Premier \$101
Hors d'Oeuvres	Four	Three	Two
Plated Two-Course Dinner Service with Guest Choice of Entrée			
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			

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 (GF)
Oven Roasted Beets, Goat Cheese, Candied Pecans
& Apple Cider Vinaigrette

MIXED ORGANIC GREENS (GF)
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 (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 (1)
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 (GF)
Baby Spinach Salad (GF)
Seasonal Fruit Salad (VE) (GF)

ENTRÉES

(Select Two)

Pan Seared Jidori Chicken Breast (GF)
Grilled Chicken Bruschetta (GF)
Stuffed Portobello Mushroom (V) (GF)
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) (GF)

Tomato & Basil Bruschetta (V)

Poached Pear & French Brie on Crostini (V)

Blackened Beef Tenderloin on Crostini

Curried Chicken on Cucumber (GF)
**contains nuts*

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 (VE) (GF)

Sliced Assorted Seasonal Fruit

ORGANIC FRESH VEGETABLE CRUDITÉS (V)

Served with Assorted 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

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

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 | \$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
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

Alamos
Chloe
Emmolo by Wagner
Family
Josh
La Marca
Piper Sonoma
Whispering Angel by
Chateau d'Esclans

CLASSIC

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

PREMIUM

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

SUPER PREMIUM

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

TOP SHELF

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

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 OPENED ON PROPERTY PER 750ML BOTTLE.
HARD LIQUOR CANNOT BE BROUGHT IN.*

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 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 (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.