

THE HEIGHTS GOLF CLUB

Weddings



THE HEIGHTS GOLF CLUB

Welcome

We're elated you found us! Thank you for your interest in The Heights Golf Club and congratulations on your engagement!

Situated in the rolling hills of Rancho Bernardo, we are a Private Golf & Country Club venue with inimitable views of the Rancho Bernardo Valley, as well as our beautiful golf course with its lakes and lush greenery. Add to this the matchless climate of an inland valley that is cooled by coastal breezes, making Bernardo Heights the ideal location for your special day.

Whether you have a casual or elegant atmosphere in mind, our dedicated Private Events Team sees that your every need is met as we are here to make your wedding a dream come true. Whether grand or petite, our venue and impeccable service will help create memories that you, your family and friends will remember for a lifetime.

Our seasoned Private Events Team is ready to assist you every step of the way. Happily ever after begins here!



THE HEIGHTS GOLF CLUB

Ceremony



Amidst the sun-splashed canyons, the beauty of The Heights awaits you. Surround yourself with a breathtaking backdrop for your wedding, alluring scenery and privacy. Ceremony Only Packages available. With booking of Reception, your ceremony includes:

One Hour Event Time
Silver Chiavari Chairs
Infused Water Station
Unity, Guest Book, & Gift Tables
Use of Grounds for Photography
Includes Use of Dressing Room 2 Hours Prior to Ceremony Start
Setup & Breakdown

Ceremony Fee with Reception | \$1,100
Ceremony Fee without Reception | \$2,300

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RECEPTION

Vista Room



Our newly renovated Vista del Lago Ballroom's floor-to-ceiling windows look out over the golf course, lake and surrounding hills for spectacular views throughout your event.

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Classic

\$80 per person

CLASSIC INCLUSIONS

60" Round Tables, Sweetheart or Head Table
Wood Dance Floor
Linens & Napkins (Variety of Colors)
Vendor Tables with Linen
5 Hour Event Time
Complimentary Parking
Full Bar Set Up & Bartender
Bridal Dressing Rooms

CLASSIC PLATED DINNER

Includes Regular & Decaf coffee,
Rolls & Butter
Complimentary Food Tasting

TWO PASSED HORS D'OEUVRES

Suggestion: Coconut Shrimp & Fruit &
Brie Baguete

2-COURSE PLATED DINNER

Suggestion: New York Strip with Brandi
Peppercorn Sauce Choice of Two
accompaniments. Up to Two Entree choices.

CHAMPAGNE TOAST

House Champagne & Sparkling Cider Toast

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Premier

\$110 per person

PREMIER INCLUSIONS

60" Round Tables, Sweetheart or Head Table
Wood Dance Floor
Linens & Napkins (Variety of Colors)
Vendor Tables with Linen
5 Hour Event Time
Complimentary Parking
Full Bar Set Up & Bartender
Bridal Dressing Rooms

UPGRADED DECOR

Silver Chiavari Chairs OR
House Banquet Chairs
Gold or Silver Charger Plates
Floor Length Linen & Napkins

PREMIER PLATED DINNER

Includes Regular & Decaf coffee, Rolls &
Butter Complimentary Food Tasting

TWO PASSED HORS D'OEUVRES

Suggestion: Seared Ahi Wonton,
Crab Cakes & Lob Lollipop

2-COURSE PLATED DINNER

Suggestion: Seared Halibut
with Lemon Buerre Blanc
Choice of Two accompaniments.
Up to Two Entree choices

CHAMPAGNE TOAST

House Champagne & Sparkling Cider Toast

CUSTOM WEDDING CAKE

Complimentary Cake Cutting & Service

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Elevation

\$140 per person

ELEVATION INCLUSIONS

60" Round Tables, Sweetheart or Head Table
Wood Dance Floor
Linens & Napkins (Variety of Colors)
Vendor Tables with Linen
5 Hour Event Time
Complimentary Parking
Full Bar Set Up & Bartender
Bridal Dressing Rooms
Additional Event Hour

UPGRADED DECOR

Silver Chiavari Chairs OR
House Banquet Chairs
Gold or Silver Charger Plates
Floor Length Linen & Napkins

FLORAL CENTERPIECES

Floral Centerpieces for each table

ELEVATION PLATED DINNER

Includes Regular & Decaf Coffee, Rolls &
Butter Complimentary Food Tasting

THREE PASSED HORS D'OEUVRES

Suggestion: Tempura Shrimp, Beef Saute
Skewer & Crab Cakes

HOSTED ONE HOUR BAR

Hosted Well Bar for One Hour

WINE SERVICE WITH DINNER

Hosted Red & White Wine with Dinner

2-COURSE PLATED DINNER

Suggestion: Burgundy Wine Braised Short Rib
Choice of Two accompaniments.
Up to Two Entree choices

CHAMPAGNE TOAST

House Champagne & Sparkling Cider Toast

CUSTOM WEDDING CAKE

Complimentary Cake Cutting & Service

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CLASSIC FOOD OPTIONS

TWO PASSED HORS D'OEUVRES

Coconut Shrimp with Plum Chili Sauce
 Margherita Flatbread
 Chicken Empanadas
 Spanakopita
 Cheese and Sausage Stuffed Mushrooms
 Caprese Skewer
 Fruit & Brie on Baguette
 CHOICE OF ONE SALAD

CHOICE OF ONE SALAD

Baby Greens, Shredded Carrots,
 Sliced Cucumbers, Roma Tomatoes with
 White Balsamic Vinaigrette

Romaine Lettuce, Parmesan, Garlic Croutons
 with Creamy Caesar Dressing

CHOICE OF TWO ENTREES

Oven Roasted Chicken Breast , Citrus Buerre
 Blanc

Scottish Grilled Salmon in a Chardonnay
 Mushroom Cream Sauce

New York Strip with Brandi Peppercorn Sauce

Fettuccine Pasta with Peas, Broccolini, Squash,
 Zucchini, Asparagus, & Artichokes in a Rustic
 Roasted Tomato Sauce (no accompaniments)

CHOICE OF TWO ACCOMPANIMENTS

Smashed Yukon Potatoes, Herb Parmesan
 Risotto, Roasted Potato Wedges, Seasonal
 Vegetable Medley, Harcot Vert

PREMIER & ELEVATION FOOD OPTIONS

Classic Options Included

THREE PASSED HORS D'OEUVRES

Mini Dungeness Crab Cake with Remoulade and
 Chipotle Aioli
 Beef Saute Skewer with a Peanut Thai Sauce
 Seared Ahi on Wonton Crisp with Seaweed Salad
 Lamb Lollipop in Chimichurri
 Mexican Shrimp Cocktail
 Tempura Shrimp in Japanese Yuzu Mayo

CHOICE OF ONE SALAD

Iceberg Wedge, Tomatoes, Bleu Cheese Crumbles,
 Red Onion, Bacon in Gorgonzola Blue Cheese Dressing

Mixed Greens, Strawberries, Blueberries, Goat Cheese,
 & Candied Pecans in a Balsamic Vinaigrette

Romaine Lettuce, Parmesan, Garlic Croutons
 with Creamy Caesar Dressing

CHOICE OF TWO ENTREES

Burgundy Wine CAB Braised Short Rib

Sonoma Grilled Chicken Breast with Artichoke Hearts
 & Sun-Dried Tomatoes

Beef Tenderloin with Mushroom Red Wine Demi
 Glace

Seared Northern Halibut with Lemon Buerre Blanc
 Cream Sauce, Blistered Cherry Tomatoes and
 Basil

Roasted Vegetable Stack in a Pesto Balsamic Drizzle

CHOICE OF TWO ACCOMPANIMENTS

Smashed Yukon Potatoes, Herb Parmesan
 Risotto, Roasted Potato Wedges, Seasonal Vegetable Medley,
 Harcot Vert, Roasted Heirloom Cauliflower

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Splendid

PLATED BRUNCH

\$69 per person

60" Round Tables, Sweetheart or Head Table, Wood Dance floor, Linens & Napkins (Variety of Colors), 5 Hour Event Time, Complimentary Parking, Full Bar Set Up & Bartender.
Includes Champagne Toast & Bridal Dressing Rooms.

TWO PASSED HORS D'OEUVRES

Fried Chicken & Waffles in Spiced Maple Honey

Smoked Salmon, Dill Cream Cheese, on
Crispy Wonton with Micro Herbs

Mini Spinach Quiche

Cheesy Bacon Breakfast Flatbread

Goat Cheese, Honey, & Blackberry Crostini

Breakfast Yogurt Granola Parfait

Classic Options Available

ONE SALAD

Baby Greens, Shredded Carrots, Roma Tomatoes
with White Balsamic Vinaigrette

Romaine Lettuce, Parmesan, Garlic Croutons,
& Creamy Caesar Dressing

Mixed Greens, Strawberries, Blueberries,
Goat Cheese & Candied Pecans in a
Balsamic Vinaigrette

TWO BRUNCH ENTREE OPTIONS

Eggs Benedict with Black Forest Ham, Poached Eggs &
Hollandaise served with Roma Tomatoes,
Arugula & Seasonal Fruit

Frittata with Sundried Tomatoes, Feta, &
Oregano & Seasonal Fruit

Avocado Toast with Smashed Avocado, Tomatoes,
Fried Eggs, Bruschetta, Arugula, & Seasonal Fruit

Breakfast Sandwich with Scrambled Eggs,
Applewood Smoked Bacon, Cheddar Cheese,
served with Roma Tomatoes & Arugula on
Butter Croissant with Fresh Fruit

Braised Short Rib Hash with Breakfast Potatoes,
Fried Eggs, Cotija Cheese, Ranchero Sauce &
Tortilla Strips

Breakfast Skillet with Italian Sausage, Bacon,
Scrambled Eggs, Breakfast Potatoes, Cheddar Cheese,
Ham, & Portabella Mushrooms, Green Chiles,
Blistered Cherry Tomatoes, & Arugula

Cinnamon French Toast with Applewood Bacon OR
Chicken Apple Sausage & Seasonal Fruit

Oven Roasted Chicken Breast in a
Citrus Buerre Blanc

Scottish Grilled Salmon in a Chardonnay
Mushroom Cream Sauce

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LATE NIGHT BITES

STREET TACOS | \$17

Pollo Asado & Carne Asada with Corn Tortillas, Onions, Cilantro, Limes, Cilantro Jalapeno Crema and Roasted Salsa

SLIDERS & DOGS | \$13

Mini Burgers with Caramelized Onions & American Cheese & Mini Corn Dogs served with French fries, Chipolte Aioli, Ketchup & Mustard

SOFT PRETZEL BAR | \$11

Soft Pretzels with Warm Nacho Cheese Sauce, Pizza Sauce, & Mustard

MACARONI & CHEESE BAR | \$13

Traditional Mac & Cheese with White Cheddar Cheese Sauce, Broccoli, Sun-Dried Tomatoes, Bacon, Bleu Cheese, Chives, Bread Crumbs

CHICKEN & WAFFLE BAR | \$13

Fried Chicken & Butter Waffles with Sweet Chili Soy Sauce

NACHO BAR | \$17

Tri-Colored Tortilla Chips, Warm Nacho Cheese, Sliced Jalapenos, Salsa, Guacamole, & Sour Cream with Grilled Chicken OR Carne Asada

COOKIES & MILK SHOOTERS | \$7

Assorted Fresh Baked Cookies with Milk Shooters

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Cheers

BAR PACKAGES

All packages include assorted Pepsi soft drinks

SOFT BAR

1 HR | \$15 2 HR | \$23 3 HR | \$29 4 HR | \$33 5 HR | \$36

WINE Wycliff Sparkling, La Vielle Ferme Rose, Padrillos Malbec, Three Thieves Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

BEER Coors Light, Miller Lite, Blue Moon, Heineken Non-Alcoholic, White Claw Seltzer

WELL BAR

1 HR | \$19 2 HR | \$27 3 HR | \$33 4 HR | \$37 5 HR | \$40

SPIRITS New Amsterdam Vodka & Gin, Conciere Bourbon, Whiskey & Rum, Dewar's White Label, Jose Cuervo Especial (Silver), Martel VSSD Cognac

WINE Wycliff Sparkling, Mionetto Avantgarde Prosecco, Three Thieves Pinot Grigio, Chardonnay, Pinot Noir & Cabernet, Joel Gott Sauvignon Blanc, La Vieille Ferme Rose, Padrillos Malbec

BEER Coors Light, Miller Lite, Blue Moon, Amstel Light,

PREMIUM BAR

1 HR | \$23 2 HR | \$31 3 HR | \$38 4 HR | \$42 5 HR | \$46

SPIRITS Tito's Vodka, Bombay Dry Gin, Evan Williams Bourbon, Jack Daniels Tennessee Whiskey, The Glenlivet 12 Scotch, Bacardi Superior Rum, Casamigos Reposado Tequila, Hennessy VS Cognac, Martini & Rossi Sweet & Dry Vermouth

WINE Domaine Ste Michelle Sparkling, Avissi Prosecco, Cavit Pinot Grigio, Ferrari-Carano Fume Blanc Sauvignon Blanc, Ferrari-Carano Chardonnay, La Vieille Ferme Rose, Rickshaw Pinot Noir, Bonanza Cabernet Sauvignon, Murphy-Goode Merlot, Robert Mondavi Private Selection Malbec

BEER Coors Light, Miller Lite, Blue Moon, Amstel Light, White Claw Seltzer, Corona Premier, Duvel, Guinness Stout, Heineken, All Day IPA, Voodoo Ranger Hazy IPA, Stone IPA, Buenaveza, Light Lager, Heineken Non-Alcoholic

ULTRA PREMIUM BAR

1 HR | \$28 2 HR | \$36 3 HR | \$42 4 HR | \$48 5 HR | \$53

SPIRITS Grey Goose Vodka, The Botanist Gin, Maker's Mark Bourbon, Woodford Reserve Whiskey, Dewar's 15yr Scotch, Bacardi 8yr Rum, Maestro Dobel Tequila, Remy VSOP Cognac, Martini & Rossi Sweet & Dry Vermouth

WINE Mumm Napa Sparkling, Lunetta Prosecco, Veuve Yellow Label Champagne, Terlato Vineyards Pinot Grigio, Justin Sauvignon Blanc & Cabernet Sauvignon, Sonoma-Cutrer Russian Chardonnay, Vanderpump Rose, Belle Glos Clark & Telephone Pinot Noir, Decoy Merlot, Montes Classic Malbec

BEER Coors Light, Miller Lite, Blue Moon, Amstel Light, White Claw Seltzer, Corona Premier, Duvel, Guinness Stout, Heineken, All Day IPA, Voodoo Ranger Hazy IPA, Stone IPA, Buenaveza, Light Lager, Heineken Non-Alcoholic

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Cheers

ADDITIONAL BAR OPTIONS

HOST BAR ON CONSUMPTION OR CASH BAR

Well Spirits & Wines | \$12
Premium Spirits & Wines | \$14
Ultra Premium Spirits & Wines | \$16
Domestic Beers | \$9
Imported Beers | \$11
Soft Drinks | \$5

TABLESIDE WINE SERVICE DURING DINNER

CHARDONNAY

Silver Gate | \$35
Proverb | \$46
Drumheller | \$69

SAUVIGNON BLANC

Justin | \$46
Craggy Range | \$52

PINOT GRIGIO

Alto Veneto | \$31

SPARKLING

Domaine Ste Michelle | \$35

ROSE

Pink Flamingo Rose | \$39

CABERNET

Three Thieves | \$35
Cypress | \$46
Justin | \$64

PINOT NOIR

Three Thieves | \$35
Rickshaw | \$41
Mer Soleil "Reserve" | \$63

MERLOT

Decoy | \$44

MALBEC

Montes Classic | \$35

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DECOR ENHANCEMENTS

Our Private Events Team will assist you throughout the design and planning process to create your dream wedding. We are happy to customize decor options in addition to the below.

LIGHTING & DRAPING OPTIONS

Lake View Lawn Market Lighting | \$500 - \$1200

Ballroom Up Lighting: Red, Yellow, Blue, White | \$300

Draping | Quote Requested

UPGRADED SEATING

Silver Chiavari Chair | \$5

Gold, Black, Brown, White or Clear Chiavari Chair | \$12

White Padded Folding Chairs | \$4

Farm Chairs & Tables | Quote Requested

Gold or Silver Charger Plates | \$2.50

Floor-Length Linens | \$32

Upgraded Napkins | \$3.50

Chair Covers with Matching Sash | Quote Requested

FLORAL CENTERPIECES

\$90 per centerpiece

CUSTOM WEDDING CAKE OR DESSERT BAR

Butter or Whipped Cream, Variety of Flavors | \$6.50

DJ & PHOTO BOOTH PACKAGE

DJ Service Package C - Includes Reception Only | \$1,300

DJ Service Package B - Includes Cocktail & Reception | \$1,750

DJ Services Package A - Includes Ceremony, Cocktail
& Reception | \$2,150

Photo booth Package - 3 hours | \$950

Photo booth additional hours - \$250/per hour

EXTRAS

Additional Hour | \$500 per hour

Secondary Bar Set Up | \$350

Security Fee | \$185 for 4 hours

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F.Y.I.

FOOD & BEVERAGE

All food and beverage items served within The Heights Golf Club must be prepared and presented by The Heights Golf Club. Local health code regulations prohibit guests from removing remaining food and beverage from the golf club. The Heights Golf Club, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the California Alcohol Beverage Control. In compliance with the state law, all beer and liquor must be supplied and served by The Heights Golf Club. Any violation of these laws and regulations will result in confiscation of food and/or beverage and will receive a penalty equal to first deposit.

EVENT INCLUSIONS

MENU TASTING

Booked wedding couples receive a complimentary tasting to include hors d'oeuvres, salads and entrees approximately two to three months prior to your wedding. The tasting is complimentary to our wedding couple only, however you may invite additional guests at \$45.00++ per person. Wedding Planners are always hosted guests of the Club.

PLATED MEAL SERVICE

If you have selected more than one entrée, you are required to provide place cards or escort cards for each guest with their appropriate meal indicators. Entree counts must be provided 10 days prior to wedding.

TABLE STANDARDS

Our standard sit down service is planned for 60" round tables of up to eight guests per table. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two, or a wedding party table where their wedding party joins them.

PAYMENT POLICIES

DEPOSITS

The Heights Golf Club policy requires a 25% deposit to confirm your wedding. Six months prior to your wedding, 50% of your estimated balance is due as your second deposit. Your remaining balance is due 14 days prior to your wedding date.

FORMS OF PAYMENT

Payments can be made by personal check, certified check, American Express, Visa, MasterCard or Discover. We do not accept a personal check for final payment.

CANCELLATION

In the event of a cancellation for any reason, the non-refundable booking deposit and any partial payments will not be refunded and the following payment scale will apply as liquidation damages:

0-45 DAYS	
46-90 DAYS	100% OF EXPECTED REVENUE
91-120 DAYS	75% OF EXPECTED REVENUE
121+ DAYS	50% OF EXPECTED REVENUE
	40% OF EXPECTED REVENUE

SERVICE CHARGE & TAX

- All food, beverage, equipment and service items are subject to 22% service charge and 7.75% sales tax
- The service charge is taxable in the State of California
- The service charge is not a tip or gratuity

FINAL GUARANTEES

Once final guarantees are submitted 14 days prior to your wedding, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Bernardo Heights Country Club will make every attempt to accommodate increases in your count after the final guarantee is due, however may be subject to a 10% surcharge. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event.

DIRECTIONS

The Heights Golf Club Club

16066 Bernardo Heights Pkwy, San Diego, CA 92128

FROM ORANGE COUNTY (NORTH)

From the 1-5 South Toward San Diego, Use Right Lane to Take Exit 518 for 78 Vista Way Toward Escondido. Use 2 Right Lanes to Take Exit 17A to Merge Onto 1-15 South Toward San Diego. Take Exit 23 For Bernardo Center Dr. Turn Left on Bernardo Center Dr. At the Next Light, make a Right onto Bernardo Heights Pkwy. The Entrance for the Clubhouse will be on your Right-Hand Side (View Pointe Row)

FROM RIVERSIDE (NORTH)

From 1-15 or 215 South, take Exit 23 For Bernardo Center Dr. Turn Left on Bernardo Center Dr. At the Next Light, make a Right onto Bernardo Heights Pkwy. The Entrance for the Clubhouse will be on your Right-Hand Side (View Pointe Row)

FROM DOWNTOWN SAN DIEGO (SOUTH)

From 1-15 North, Turn Right on Bernardo Center Dr. At the Next Light, make a Right onto Bernardo Heights Pkwy. The Entrance for the Clubhouse will be on your Right-Hand Side (View Pointe Row)





BOOK YOUR WEDDING TODAY!

Kristen Dawson

Private Events Director
Kristen.Dawson@clubcorp.com
(858) 487-2401 Ext. 5835



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