



COYOTE CREEK GOLF CLUB

# 2021 WEDDING GUIDE

1 COYOTE CREEK GOLF DR, MORGAN HILL, CA 95037 | (408) 463-1800 X109  
WWW.COYOTECREEKGOLF.COM

# Congratulations!

Coyote Creek Golf Club is a stunning golf club with a countryside venue located in Morgan Hill, California. Coyote Creek Golf Club offers a beautiful surrounding for you and your loved ones to celebrate your "I do's". Rolling hills and cascading lakes before hosting a romantic cocktail hour in our glass rooftop terrace. Let us create a serene atmosphere for your guests to enjoy while they sip on cocktails and enjoy hors d'oeuvres. No matter what you're looking for on your wedding day, this golf club is the perfect place to enjoy one of the best days of your life.



# Ceremony Packages

Private use of our Tranquil Ceremony Garden | 200 White Garden Chairs | Golf Carts  
One hour rehearsal | Use of bridal suite | Use of arch



Friday & Sunday



Saturday



Ceremony Only

Day of Wedding Coordinator

# Reception Packages

## Simply Elegant

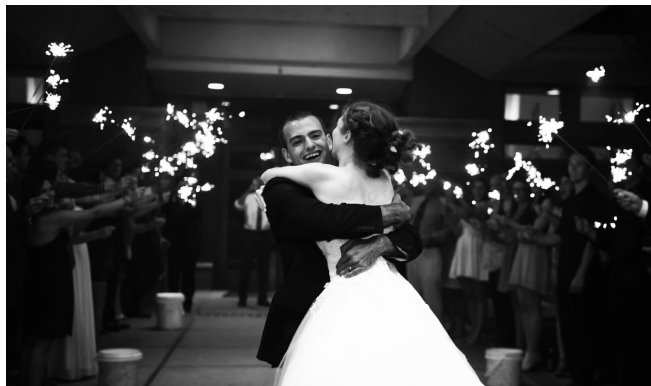
6 Hours of Event Time  
Selection of One Hors D'Oeuvre  
Buffet Dinner Service  
Unlimited Beverage Station  
Cake Cutting Service  
Private Bartender & Bar Setup  
House Linen Ivory or White  
Dance Floor (15' x 15')  
Complimentary Tasting for Two

## Lasting Love

6.5 Hours of Event Time  
Selection of Two Hors D'Oeuvres  
Plated or Buffet Dinner Service  
Unlimited Beverage Station  
Cake Cutting Service  
Private Bartender & Bar Setup  
Champagne & Sparkling  
Cider Toast  
One Hour of Hosted House  
Wine & Draft Beer  
Ivory or White Floor Length Linen  
Your Choice of Polyester  
Napkin Color  
Dance Floor (15' x 15')  
Complimentary Tasting for Two

## Ever After

6.5 Hours of Event Time  
Selection of Three Hors D'Oeuvres  
Plated or Buffet Dinner Service  
Unlimited Beverage Station  
Cake Cutting Service  
Private Bartender & Bar Setup  
Welcome Champagne  
Champagne & Sparkling  
Cider Toast  
Two Hours of Hosted Call Bar  
Your Choice of Floor  
Length Linens  
Your Choice of Napkin Color  
Dance Floor (15' x 15')  
Complimentary Tasting for Two  
Day of Wedding Coordinator  
Up to 8 Uplights



# Plated Entree Selections

Select 1 Entrees per Package

All Entrees Served with Rolls & Butter, Your Choice of (1) Salad, (1) Starch & Chef's Seasonal Vegetables

## Poultry

### **Chicken Madeira**

Breaded & Grilled Topped with a Shiitake Pepper Cream Sauce

### **Chicken Marsala**

Grilled chicken Topped with our Special Marsala Mushroom Cream Sauce

### **Greek Marinated Chicken**

Marinated with Tomato, Oregano, Feta Cheese & Garlic Relish

## Beef

### **Jack Daniel NY Steak**

Topped with Jack Daniels Pepper Green Demi Glaze

### **Crown of Roast**

With Fresh Herbs & House Au Ju

### **Short Ribs**

Braised with Herbs, Oil & Red Wine

## Fish

### **Baked Salmon**

Topped with a Fresh Herb Garlic, Olive Oil and Demi Glaze

## Pork

### **Bone-In Pork Chop**

Topped with Shiitake, a blue cheese crumble, & drizzled with our fresh Brandy Demi Glaze

## Vegetarian

### **Spinach & Cheese Ravioli**

With a Herb Roasted Garlic Cream Sauce

### **Veggie Stir Fry**

With white or Brown Rice

# Plated Entree Selections

## Salad Selections

### **Butter Leaf Salad**

Butter Leaf Lettuce with Blue Cheese, Candied Walnuts, Chopped Bacon & Tarragon Vinaigrette

### **Classic Caesar Salad**

Romaine Lettuce, Croutons, Grated Parmesan & Caesar Dressing

### **Fresh Baby Greens**

Wild Baby Greens with Cherry Tomatoes, Toasted Beets, Julienne Carrots & Balsamic

## Accompaniments

**Roasted Garlic Mashed Potatoes**

**Red Roasted Garlic Potatoes**

**Rice Pilaf**

**Mushroom Risotto**

**Seasonal Vegetables**

**Pasta Upgrade**  
Fettuccine Alfredo with Grilled Veggies

**Pesto Tortellini**

## Children's Meals

**Chicken Tenders, Mac & Cheese & Seasonal Fresh Fruit Cup**

## Vendor Meals

**Chef's Choice**



# Custom Buffet

1 Salad, 1 Entree, 2 Sides

2 Salads, 1 Entrees, 3 Sides

## Salad Selections

### **Butter Leaf Salad**

Butter Leaf Lettuce with Blue Cheese, Candied Walnuts, Chopped Bacon & Tarragon Vinaigrette

### **Classic Caesar Salad**

Romaine Lettuce, Croutons, Grated Parmesan & Caesar Dressing

### **Fresh Baby Greens**

Wild Baby Greens with Cherry Tomatoes, Toasted Beets, Julienne Carrots & Balsamic

**Includes Dinner Rolls  
and Butter**

## Accompaniments

### **Roasted Garlic Mashed Potatoes**

### **Red Roasted Garlic Potatoes**

### **Rice Pilaf**

### **Mushroom Risotto**

### **Seasonal Vegetables**

### **Pasta Upgrade**

Fettuccine Alfredo with Grilled Veggies

Pesto Tortellini

## Entrees

### **Chicken Madeira**

Breaded & Grilled Topped with a Shiitake Pepper Cream Sauce

### **Greek Marinated Chicken**

Marinated with Tomato, Oregano, Feta Cheese & Garlic Relish

### **Jack Daniel NY Steak**

Topped with Jack Daniels Pepper Green Demi Glaze

### **Baked Salmon**

Topped with a Fresh Herb Garlic, Olive Oil and Demi Glaze

### **Spinach & Cheese Ravioli**

With a Herb Roasted Garlic Cream Sauce

# Hors D'Oeuvres

## TRAY PASSED

### **Italian Bruschetta \***

On a Fresh Baked Baguette

### **Prosciutto Wrapped Shrimp**

White Wine Garlic-Lemon and Fresh Herbs

### **Italian Sausage Medallions**

w/Marinara Sauce

### **Salmon Mousse Filo Cups \***

### **Bacon Wrapped Asparagus \***

### **Grilled Veggie Skewers \***

w/Ranch Dip

### **Asian Chicken Wings \***

w/Sweet Chili Sauce

1 piece per person  
\* 2 pieces per person

## DISPLAY'S

### **Fresh Fruit Platter or Bowl**

### **Veggie & cheese Platter Mix**

w/Herb Ranch Dressing & Crackers

### **Prosciutto, Italian Salami, and Sliced Ham Platter**

### **Smoked Salmon Display**

Includes Sliced Red Onion, Capers, Sliced  
Lemons, & Dill Cream Cheese



# Enhancements & Late Night Snacks

## Cookies & Milk

Assortment of cookies & milk shooters



## Nacho Bar

House Made Tortilla Chips,  
Toppings: Cheese Sauce,  
Jalapenos, Diced Tomatoes,  
Black Beans, Shredded  
Chicken, Ground Beef, Salsa  
& Sour Cream

---

## Street Tacos

Choose 2: Carnitas, Chicken,  
or Carne Asada  
Toppings: Salad, Tomatillo  
Salsa, Shredded Lettuce, Diced  
Tomato, Oaxaca Cheese,  
Cilantro Lime Crema, & Warm  
Tostadas or Flour Tortillas

## Candy Bar

Sour Candy  
Array of Chocolate  
Loli Pops

## Bridal Sweets

Champagne, Seasonal Fruit  
with Strawberry, Yogurt Dip,  
Vegetable Crudites with  
Hummus, Ranch, & Fresh Pita  
Wedges & Turkey Club Wraps

## Groom's Club

Domestic Beer, Chips &  
Salsa, Sidewinder Fries,  
Chicken Tenders with BBQ  
& Buffalo Sauce, Carrots &  
Celery with Ranch

# Beverages by the Glass

- Champagne
- House Wine
- House Cocktails
- Call Cocktails
- Premium Cocktails
- Domestic Draft Beer
- Bottled Beer
- Soft Drinks
- Red Bull
- Corkage



Pricing subject to 20% Service Charge & Current Sales Tax

# Host by the Dollar Amount

Hours	House	Call	Premium
One			
Two			
Three			
Four			
Five			

Domestic Beer Included in House Packages. Domestic & Import Beers Included in Call, and Premium Packages

# BAR

## House

Myers Rum, Hendricks Gin, Lunazul Tequila, Titos Vodka, Jack Daniels Whiskey

## Call

Captain Morgan Rum, Tanqueray Gin, Casamigos Tequila, Kettle 1 Vodka, Makers Whiskey, Jameson, Hennessey

## Premium

Bacardi Rum, Bombay Gin, Patron Tequila, Grey Goose Vodka, Crown Royal Whiskey

Pricing subject to 20% Service Charge & Current Sales Tax

# General Information

## Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due ten (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction. Personal checks cannot be accepted as final payment or if your event is within thirty (30) days.

## Pricing, Service Charge & Tax

Prices are subject to a 20% Club service charge and San Jose Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Event Director.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Coyote Creek Golf Club reserves the right to host multiple events on any given day.

## Minimums

All events are required to meet our minimum food and beverage expenditure, which varies on seasonality and days of the week. Room minimums do not include service charge, sales tax, or any extra rental items.



## Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price at \$35.

All displayed food items can be made available for up to one (1) hour during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Coyote Creek Golf Club must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

## Food Tastings

Coyote Creek Golf Club offers a group tasting for each of our weddings booked. Tastings are complimentary for two (2). Any additional guests will be charged an additional fee of \$25.

## Vendors

Coyote Creek Golf Club does require that all vendors be licensed and insured (unless approved by CCGC management). Please verify with all of your vendors that meet these requirements. Proof of insurance may be required if they are not on our preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in, unless approved. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

## Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a class enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. Coyote Creek Golf Club will not store any left items and is not responsible for items left at the venue.

## Rentals

Private Event rentals must go through Coyote Creek Golf club's Event Office. In the case that CCGC makes the allowance for an outside company to source goods through the venue, CCGC reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

## Liability

CCGC is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

## DJs

### **Elite Entertainment**

www.e3music.com  
(408)733-8833

### **Day Break Sound**

daybreaksound.com  
(408)813-9353

## Decor & Wedding Planners

### **Heather Moggia**

www.moggiaevents.com  
(408)355-5622

### **Events by Dynamics**

www.eventsbydynamics.com  
(408)504-5415

## Florist

### **Expressions Floral Designs**

www.expressionsfloralweddings.com  
(408)733-8833

### **Ann's Petals**

www.petalssj.com  
(408)915-7266

## Hotels

### **Hotel Valencia Santana Row**

(408)423-5407



## Additions

Additional Hour  
Chiavari Chairs

## Limo & Transportation

### **Corinthian Transportation**

www.corinthiantransportation.com  
(408)377-5466

## Photographer

### **Lynn Lewis**

www.lynnchanglewis.com  
@lynnlewis

### **Kevin Kitsuda**

kitsuda.smugmug.com  
(408)674-7300

### **1985 Photographer**

1985lukephotography.com

### **Newness Production**

www.newnessproductions.com

## Wedding Cakes

### **I do Wedding Cakes**

www.idoweddingcakes.biz  
(408)465-0619

### **Jen's Cakes**

www.jenscakes.com  
(408)293-2253

### **Nothing Bundt Cakes**

nothingbundtcakes.com  
(408)238-7500

## Wedding Officiate

### **Steve Beck**

www.revbeck.com  
(408)476-7688