

Weddings

Your Forever Starts Here



11800 CHAMPIONSHIP DRIVE, MOORPARK, CA 93021
WWW.MOORPARKGOLF.COM

WEDDING PACKAGES



A successful marriage requires falling in love many times, always with the same person.

INCLUSIONS

- Citrus Water Station at Ceremony Site
- 6 Foot Rectangular Tables (Gifts, Place Cards, Buffets, Dessert Displays & Guest Book)
- Sweetheart Table
- 72" Round Tables (Set for 10-12 Guests)
- Ivory Floor Length Linens for 72" Rounds & Sweetheart Table
- Ceremony Rehearsal Conducted by Client Wedding Coordinator
- Bridal Changing Room
- White Folding Chairs for Ceremony
- Gold Matte Chiavari Chairs for Indoor Reception Only (Maximum Quantity: 150)
- China Service - White Dinner Plates, Silver Flatware, Glassware
- Access to Specific Golf Course Location for Bride & Groom Photographs
- Cake Cutting Service
- Set Up Time of (2) Hours Prior to Event and (1) Hour for Tear Down, Additional Time can be Added Based on Availability, Additional Fees May Apply
- Ample Self Parking Available
- (6) Hours of Event Time - Ceremony & Reception-Past 6 Hours/\$500.00 Overtime Fee Per Hour
- Food Tasting for (2)

Saturday

\$4,500 Rental Fee + \$10,000 Food & Beverage Minimum

Friday & Sunday

\$3,500 Rental Fee + \$8,000 Food & Beverage Minimum

Monday-Thursday

\$1,500 Rental Fee + \$5,000 Food & Beverage Minimum

Licensed Day of Coordinator is Required

Vegan/Plant Based Packages Available

All Packages are Customizable

A Customary 22% Service Charge on F&B, which is not included in the prices listed within this document, is taxable and will be added to your bill.
The current sales tax rate will also be added to your account.
All prices are subject to change without notice.

BEVERAGE OPTIONS

Beer & Wine Package

House Chardonnay, Pinot Noir,
Sauvignon Blanc, Rose & Cabernet
Domestic & Imported Beer
Assorted Soft Drinks & Mineral Waters
1st Hour - \$12 Per Guest
5 Hours - \$30 Per Guest

Call Package

Tito's, Kettle One
Tanqueray, Bacardi Silver, Captain Morgan
Jack Daniels, Jameson, Crown Royal
House Chardonnay, Pinot Noir,
Sauvignon Blanc, Rose & Cabernet
Domestic & Imported Beer
Assorted Soft Drinks & Mineral Waters
1st Hour - \$18 Per Guest
5 Hours - \$40 Per Guest

Non-Alcoholic Package

Assorted Sodas, Mineral & Flat Waters,
Event Package Price - \$15 Per Guest

Well Package

House Brands
Gin, Vodka, Rum, Tequila, Whiskey, Scotch
House Chardonnay, Pinot Noir,
Sauvignon Blanc, Rose & Cabernet
Domestic & Imported Beer
Assorted Soft Drinks & Mineral Waters
1st Hour - \$15 Per Guest
5 Hours - \$35 Per Guest

Premium Package

Belvedere, Grey Goose
Bombay Sapphire, Patron Silver
Johnnie Walker Black, Genlivet 12
House Chardonnay, Pinot Noir,
Sauvignon Blanc, Rose & Cabernet
Domestic & Imported Beer
Assorted Soft Drinks & Mineral Waters
1st Hour - \$22 Per Guest
5 Hours - \$50 Per Guest

Specialty Beer Package

Inquire with Catering Department
for Pricing & Availability

Outside Liquor

Outside Liquor is **Not** Allowed due to
Moorpark Country Club's Liquor License

You May Bring Your Own Wine & Champagne
The Corkage Fee is \$25/Bottle

THE LATIN FLAIR



\$65/GUEST - BUFFET SERVICE
INCLUDES HOUSEMADE CHIPS + SALSA

Hors D' Oeuvres Choice of (3) Tray Passed

Fresh White Fish Ceviche

Lime, Avocado & House made
Pico De Gallo

Grilled Chicken Quesadilla

Queso Fresco, Jack Cheese
& Cilantro

Three Cheese Quesadilla

Cheddar, Queso Fresco
Jack Cheese, Confetti of Peppers

Mini Sope: Pollo, Asada or Pastor

Refried Beans, Salsa Rojo Avocado Salsa

Grilled Shrimp Quesadilla

Queso Fresco, Jack Cheese
Papaya & Green Onion

Chicken Taquitos

Cojita Crema

Salads

Choice of (1)

Fiesta Salad

Mixed Field greens, Black Beans,
Jicama, Tomatoes, Sweet Corn,
Red Onions, Tortilla Strips
Spicy Jalapeno Vinaigrette

Simplicity Salad

Chopped Greens, Diced English
Cucumber, Heirloom Tomatoes
Shaved Carrots, House Made
Garlic Croutons
Balsamic Vinaigrette

Mexican Caesar Salad

Romaine, Black Beans,
Cotija Cheese, Tomatoes,
Avocado, Pepitas & Tortilla Strips
Fire Roasted Pablano Dressing

Entrees

Choice of (2) Entrees

Fajitas

Tri Tip, Chicken or Vegetarian
Sauteed with Bell Peppers and
Onions, Pico De Gallo, Sour Cream,
Corn & Flour Tortillas

Chili Colorado

Beef or Pork
Hearty Stew with Red Chili Sauce

Tacos

Pollo, Asada, Pastor, Chorizo
Garnished with Shredded
Lettuce, Chopped Tomato
Grated Cheese, Pico De Gallo
Sour Cream

"Authentic" Enchilada Casserole

Chicken or Pork
Baked Layers of Tortillas and
Cheese, Smothered in rich red
sauce

Chicken Mole

Bone in Chicken with a
Rich Sauce - Hints of Clove,
Cinnamon, Anise, Coriander Chilies
and CHOCOLATE
Topped with Sesame Seeds

Sides

Choice of (2)

Spanish Rice
Grilled Seasonal Vegetables

Frijoles De La Olla
Frijoles Negros De La Olla

Calabacitas Con Elote
Refried Beans

THE PRINCESS

\$65/GUEST - BUFFET SERVICE
INCLUDES ROLLS & BUTTER



Hors D' Oeuvres Choice of (3) Tray Passed

Asparagus Feta Fritters
Tomato Ginger Jam

Mac n Cheese Ball
Creamy Mustard

Baked Brie Crostini
Seasonal Relish

Turkey Meatball
Cranberry Relish

Caprese Skewer
*Buffalo Mozzarella
Cherry Tomato, Basil*

Bruschetta
Tomato, Basil & Balsamic

Salads Choice of (1)

Traditional Caesar Salad
*Crisp Torn Romaine
Shaved Parmesan
House Made Garlic Croutons
Creamy Caesar Dressing*

Spinach Salad
*Baby Spinach Leaves
Apples, Red Onion
Candied Walnuts
Blue Cheese
Champagne Vingariette*

Mediterranean Salad
*Romaine, Artichoke Hearts
Kalamata Olives, Cucumbers
Garbanzo Beans,
Red Onions & Feta
Basil Vinaigrette*

Entrees Choice of (1) Pasta and (1) Chicken

Chicken Marsala
*Boneless Breast of Chicken
Mushrooms & Marsala Wine*

Penne Pasta Bolognese
Hearty Italian Meat Sauce

Chicken Florentine
*Spinach, Tomatoes
Mornay Sauce*

Chicken Piccata
White Wine, Lemon & Capers

Bowtie Pasta
*Sundried Tomatoes & Asparagus
Creamy Pesto*

Orecchiette Pasta
Peas, Bacon & Cream

Sides Choice of (2)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Potatoes Au Gratin

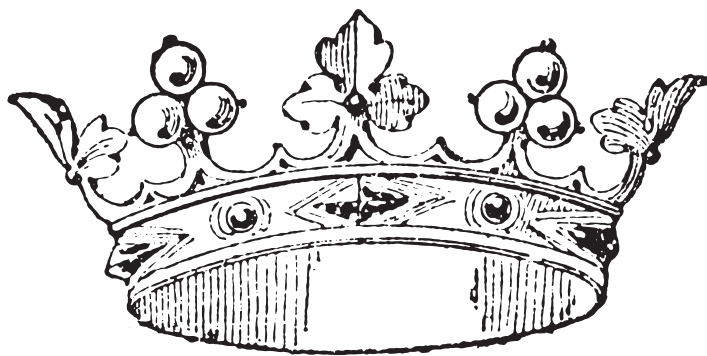
Wild Rice

Fresh Sautéed Seasonal
Vegetables

Green Bean Amandine
Slivered Almonds

The Marquis

\$75/GUEST - BUFFET SERVICE
INCLUDES ROLLS & BUTTER



Hors D' Oeuvres Choice of (3) Tray Passed

Mini Baked Brie Tartlet

Almond & Apricot

Bourbon Glazed Meatball

Potato Blini

Cream Fraiche & Caviar

Strawberry Jam Crostini

Balsamic, Brie, Crispy Prosciutto

Mini Pork Tostada

*Black Bean Mash
Queso Fresco, Cilantro*

Caprese Skewer

Buffalo Mozzarella, Cherry Tomatoes

Salads Choice of (1)

Mediterranean Salad

*Romaine, Artichoke Hearts,
Kalamata Olives, Cucumbers
Garbanzo Beans
Red Onions & Feta
Basil Vinaigrette*

Little Gem Salad

*Blue Cheese, Bacon Bits
Lemon Poppy Seed Dressing*

Traditional Caesar Salad

*Crisp Torn Romaine
Shaved Parmesan Cheese
House Made Garlic Croutons
Creamy Caesar Dressing*

Spinach & Arugula Salad

*Strawberries, Walnuts & Feta
Raspberry Vinaigrette*

Entrees Choice of (2) Entrees

Baked Salmon

Lemon Dill Sauce

Bowtie Pasta

*Sundried Tomatoes & Asparagus
Creamy Pesto*

Grilled Tri-Tip

*Mushroom Bordelaise or
Red Wine Reduction*

Chicken Cacciatori

*Succulent Red Sauce
Quartered Tomatoes, Onion
Trio Of Olives*

Coulotte Steak (Top Sirloin)

Peppercorn or Chimichurri Sauce

Vegetable Lasagna

White or Red Sauce

Roasted Pork Loin

*Mustard Balsamic or
Fig Caper Sauce*

Grilled Herb Chicken Breast

Tarragon Cream

Sides Choice of (2)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Potatoes Au Gratin

Wild Rice

Fresh Seasonal Vegetables
Steamed, Grilled or Roasted

Herbed Rice

The Emerald



\$100/GUEST - PLATED SERVICE
INCLUDES ROLLS & BUTTER

Hors D' Oeuvres Choice of (3) Tray Passed

Mini Crab Cake
Saffron Aioli

Coconut Fried Shrimp
Orange Ginger Marmalade

Prosciutto Wrapped Asparagus

Basil Crusted Scallop Bite

Peruvian Ceviche
Sweet Potato Chip

Mini Beef Wellington
Puff Pastry

Salads Choice of (1)

Mediterranean Salad
*Romaine, Artichoke Hearts
Kalamata Olives, Cucumbers
Garbanzo Beans, Red Onions & Feta
Basil Vinaigrette*

Little Gem Salad
*Blue Cheese, Bacon Bits
Lemon Poppy Seed Dressing*

Harvest Salad
*Fresh Arugula Leaves
Candied Walnuts, Orange Segment
Melon, Figs, Blue Cheese
Honeydew Vinaigrette*

Little Gem Salad
*Blue Cheese, Bacon Bits
Velvety Lemon Poppy Seed Dressing*

Spinach & Arugula Salad
*Strawberries, Walnuts & Feta
Raspberry Vinaigrette*

Bouquet Salad
*Inoki Mushrooms, Cucumber
Carrots, Citrus, Spiced Popped
Black Rice
Sesame Ginger Dressing*

Entrees Choice of (2) Entrees (pre-selected)

Chicken Marsala
Mushrooms & Marsala Wine

Herb Crusted Cauliflower Steak
Romesco Sauce, Micro Greens

Petite Filet (MR)
*Red Wine Demi Glaze, Peppercorn
or Chimichurri Sauce*

Chicken Piccata
White Wine, Lemon, Capers

Baked Salmon
Lemon Dill Sauce

New York Steak (MR)
*Red Wine Demi Glaze, Peppercorn
or Chimichurri Sauce*

Chicken Florentine
Spinach, Tomatoes, Mornay Sauce

Pork Chops
Cherry Apple Chutney

Shrimp Scampi
Lemon Garlic, White Wine, Herbs

Sides Choice of (2) (pre-selected)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Potatoes Au Gratin

Wild Rice

Fresh Seasonal Vegetables

Herbed Rice

Asparagus & Baby Carrots

Green Bean Amandine
Slivered Almonds

Baby Squash Trio (Seasonal)

Risotto (Seasonal)

The Radiant

\$130/GUEST - PLATED SERVICE
INCLUDES ROLLS & BUTTER

Hors D' Oeuvres

Choice of (4) Tray Passed & Charcuterie Display

Cilantro lime Marinated

Beef skewer

Salmon Gravlax

Corn Blini, Crème Fraiche

Smoked Salmon

Rose Tea Sandwich

Jumbo Shrimp Satay

Peanut Sauce

Pork Tenderloin

Poached Pear Skewer

Rice Noodle Shrimp Wrap

Espresso Peanut Sauce

Salads

Choice of (1)

Heirloom Tomato, Beet & Burrata

Greens, Champagne Vinaigrette

Butter Leaf

Cherry Tomatoes, Radish, Feta

Caper Dressing

Field Greens

Fresh Berries, Fig, Arugula

Goat Cheese

Raspberry Vinaigrette

Iceberg Wedge

Bacon & Blue Cheese

Drizzled with Ranch Dressing

Caprese Salad

Grilled Ceaser Salad

Entrees

Choice of (2) Entrees (pre-selected)

Grilled Lamb Chops

Granny Smith Apple Mint Sauce

Pan Seared Sea Bass

*Buerre Blanc Sauce or
Chimichurri Sauce*

Seared Scallops

Pomegrate Gastrict

Filet Mignon

*Red Wine Demi Glaze, Peppercorn
or Chimichurri Sauce*

Vanilla Poached Lobster Tail

Caviar Beurre Blanc

Braised Beef Short Ribs

Red Wine Demi Glaze Sauce

Airline Chicken Breast

Stuffed with Boursin Cheese

OssoBuco

Italian Gremolata

Chicken Kiev

*Stuffed with Spinach
Creamy Dijon Mustard Sauce*

Sides

Choice of (2) (pre-selected)

Whole Rainbow Heirloom Carrots

Maple Brown Butter

Crispy Roasted Brussels Sprouts

Warm Bacon Vinaigrette

Bacon Wrapped Green Bean Bundles

Creamy Polenta

Parmesan & Cream Risotto
(Seasonal)

Fingerling Potatoes

Grilled Asparagus

Crab Macaroni & Cheese

Garlic Potato Pave

