



Wedding Packages

El Dorado Park Golf Course

2400 N. Studebaker Road
Long Beach, CA 90815
562-795-7751 ext. 3
www.eldoradoparkgc.com





Ceremony Package































One Hour Ceremony
 White Resin Garden Chairs
 Microphone, Speaker, & Podium
 Brown Wooden Arbor or White Archway
 Rehearsal & Day of Ceremony Coordinator
 Golf Cart Photography Opportunity*
 Ceremony Rehearsal Access
 One Private Room Reserved for Preparations*

Ceremony package pricing ranges from \$1,750 to \$2,500 and is exclusive of service charge and tax

* = Based upon availability



Reception Packages

	One	Two	Three
	\$65	\$88	\$100
Reception Hours with White Oak Dance Floor	Four	Five	Five
Displayed Hors d'oeuvres	Two	Two	Three
Hours & Type of Hosted Bar	Cash Bar	One, House	One, Classic
Two Course Plated Service or Buffet Setup			
Group or Private Menu Tasting for Two Guests			
Custom Wedding Cake & Service			
Standard Beverage Station			
Sparkling Wine & Cider Toast			
White Resin Garden Chairs			
Chiavari Chairs with Matching Cushion			
Floor Length Polyester Linens & Napkins			
Gold or Silver Acrylic Charger Plates			
Square Mirrors & Votive Candles Centerpiece			
Full Room Uplighting			
Complimentary Patio Heaters (Weather Based)			

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



Plated Entrée Selections

*All plated entrées served with Choice of One Salad and One Side of:
Roasted Red Potatoes, Wild Mushroom & Herb Rice Pilaf,
Traditional OR Garlic Mashed Potatoes, or Pesto Pasta with Sun Dried Tomatoes*

Accompanied with Seasonal Vegetables & Warm Rolls with Butter

SALAD SELECTION

GARDEN

Mixed Greens, Cucumbers, Tomatoes, Croutons,
served with Ranch & Italian Dressings

BERRY BLISS

Mixed Greens, Strawberries, & Feta Cheese Crumbles
served with a Berry Vinaigrette

CAESAR

Romaine Lettuce, Garlic Croutons, & Shredded
Parmesan Cheese served with a Caesar Dressing

SONOMA GREENS

Mixed Greens, Candied Walnuts, Red Onion, & Feta
Cheese Crumbles served with a Balsamic Vinaigrette

ENTREE SELECTION

Select up to two entrées plus one Vegan, Vegetarian, or Gluten-Free option

VEGAN, VEGETARIAN, OR GLUTEN-FREE

Chef's Choice of Meal
**for dietary restrictions, inquire within*

GRILLED TRI-TIP

Topped with a Cabernet Demi-Glace
Included in all Packages

LEMON ROSEMARY CHICKEN

Chicken Breast topped with a Mild Lemon,
Rosemary, & Creamy White Wine Sauce

PRIME RIB

Served with Au Jus & Horseradish Cream
\$10 upcharge

SUN DRIED TOMATO CHICKEN

Chicken Breast with Sun Dried Tomato
Sauce & Feta Cheese Crumbles

FILET MIGNON

Topped with a
Rosemary OR Cabernet Demi-Glace
\$10 upcharge

SALMON FILET

Broiled Pacific Salmon topped with
Lemon Beurre Blanc Sauce

*Included in Package 3.
\$4 upcharge otherwise*

TWO ENTRÉE DUET PLATE

Choose Any Two Entrées Listed
(EXCLUDES Prime Rib & Filet Mignon)
\$15 upcharge

ALMOND CRUSTED MAHI MAHI

Mahi Mahi baked in an Almond Crust with
Hoisin Beurre Blanc OR Mango Vinaigrette

*Included in Package 3.
\$4 upcharge otherwise*

KID'S MEAL

Chicken Tenders
Served with Fresh Fruit & French Fries
**for ages 3-12*

**All prices subject to a mandatory Service Charge and Current State Sales Tax
All protein pricing subject to market price

Buffet Selections

\$7 upcharge

P1: \$72 | P2: \$95 | P3: \$107

*Served with
Warm Rolls and Butter*

SALADS

(Select Two)

Garden

Caesar

Berry Bliss

Sonoma Greens

Pasta Salad

Tomato and Cucumber

ENTREES

(Select Two)

Lemon Rosemary Chicken

Sun Dried Tomato Chicken

Chicken Parmesan

Chicken Marsala

Chicken Piccata

Pasta Primavera

Fettuccine Alfredo

Grilled Tri-Tip

PREMIUM ENTREES

Salmon Filet*

Almond Crusted Mahi Mahi*

**Included in Package 3.*

\$4 upcharge otherwise

ACCOMPANIMENTS

(Select Two)

Wild Mushroom & Herb Rice Pilaf

Roasted Red Potatoes

Traditional OR Garlic Mashed Potatoes

Pesto Pasta with Sun Dried Tomatoes

Chef's Seasonal Vegetables

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

**All protein pricing subject to market price*

Displayed Hors D'oeuvres



PACKAGE SELECTIONS

Caprese Skewers
Spinach Spanakopita
Mini Beef Wellington
Yucatan Style Beef Empanadas
Sicilian Style Sausage Stuffed Mushrooms
Vegetable Egg Rolls with Sweet & Sour Sauce
Artichoke & Sun Dried Tomato Baked Bruschetta

PACKAGE SELECTIONS CONTINUED

Vegetable Crudite
Seasonal Fruit Tray
Imported & Domestic Cheese Tray
Chicken Taquitos with Salsa & Sour Cream
Mini Chicken Quesadillas with Salsa & Sour Cream
Meatballs with Choice of One Sauce:
(Sweet & Sour, Swedish, or BBQ)
Chicken Skewers with Choice of One Sauce:
(Thai Peanut, Teriyaki, or BBQ)



UPGRADED OPTIONS MINIMUM ORDER OF 30

Coconut Shrimp / \$6
Cheeseburger Sliders / \$4
Pot Stickers with Teriyaki Sauce / \$3
Jumbo Shrimp with Cocktail Sauce / \$6
Hot Spinach Artichoke Dip with Tortilla Chips / \$4
Cold Spinach Artichoke Dip with French Bread / \$3
Chips, Salsa, & House-Made Guacamole / MP
Chicken Wings with Choice of One Sauce:
(Buffalo, Chili Lime, Teriyaki, or BBQ)

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

Late Night Editions

Plated or Buffet Purchase Required

Cannot be purchased separately

Minimum Order of 30

\$8++ Per Person

MINI STATIONS

Mac & Cheese Bar

Macaroni & Cheese with Choice of (5) Toppings:

Bacon Bits, Green Onions, Diced Ham, Jalapenos, Mushrooms, Broccoli, Tomatoes, or Hot Cheetos

Taco Bar

Served with Tortillas & Choice of (5) Toppings: Chicken OR Carne Asada

Salsa, Sour Cream, Cilantro, Onions, Tomatoes, Jalapenos, Shredded Cheese, or Lettuce

**Guacamole available for Market Price*

Nacho Bar

Tortilla Chips & Nacho Cheese with Choice of (5) Toppings:

Refried Beans, Salsa, Sour Cream, Jalapenos, Black Olives, Tomatoes, or Onions

**Guacamole available for Market Price*

Mashed Potato Bar

Traditional OR Garlic Mashed Potatoes served with Choice of (5) Toppings:

Shredded Cheese, Chili, Bacon Bits, Green Onions, Jalapenos, Mushrooms, Broccoli, Sour Cream, or Salsa

Pasta Bar

Diced Chicken Breast, OR Sliced Italian Sausage, OR Beef Meatballs

Penne Pasta OR Linguine Pasta with Choice of (5) Toppings:

Marinara Sauce, Basil Pesto, Mushrooms, Black Olives, Bell Peppers,

Diced Tomatoes, Sun Dried Tomatoes, or Parmesan Cheese

SWEET TOOTH

S'mores Station

\$4++ Per Person

Marshmallows, Assorted Chocolates, & Graham Crackers
Includes: Fire Pits, Wooden Skewers, Plates & Napkins

Chef's Assortment of Freshly Baked Cookies

\$3++ Per Person

Flavors: Chocolate Chip, Oatmeal, & Sugar

Fudge Brownies

\$3++ Per Person

Slice of Cheesecake (Choice of (1) One: Raspberry or Chocolate Drizzle)

\$4.50++ Per Person

Customized Cake or Dessert Display (Through Partner Bakery)

\$7++ per person

Slice of Cake (Choice of (1) One: Carrot, Chocolate, or Vanilla)

\$4++ per person

Cake Cutting & Service Fee (Applied to any cake not purchased with El Dorado)

\$3++ Per Person

Event Enhancements

Additional Event Time

\$800

Projector & Screen Rental

\$150

Station Attendant

\$175

Charger Plates

**based on style, inquire within*

Upgraded Floor Length Linen

\$18

Brown Wood Folding Chair

\$4.75 each

Chiavari Chairs with Matching Cushion

\$6 each

Colors: White, Black, Silver, Gold, Mahogany, or Fruitwood

El Dorado Full Room Uplighting

\$250

El Dorado Pipe & Drape Backdrop

\$100

8x8 Backdrop with White Polyester Drape

Upgraded Pipe & Drape Backdrop

\$550

8x8 Backdrop with White Chiffon Drape

Includes: Twinkle Lights & Chandelier

Green Hedge Wall Backdrop

\$300

(2) 8Hx4W Panels

White Seamless Dance Floor

\$1500

18x20 Floor Size

After Party Package

\$1600

Event moves inside Restaurant Bar from 10:00pm - 12:00am

**All prices subject to Current State Sales Tax*

**El Dorado to Provide Preferred Vendors List*

Bar Services

**Alcohol brands are subject to change*

SOFT BAR

BEER SELECTIONS

Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra
Premium: Corona, Heineken, New Castle, 805, Modelo, Blue Moon, Lagunitas, Stella Artois, White Claw
Ballast Point Sculpin: \$9

HOUSE WINE

Sycamore Lane: (Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, J. Roget Brut)

HOUSE

PREMIUM WINE

Line 39: (Cabernet, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc)

WELL LIQUOR SELECTIONS

Vodka, Rum, Gin, Tequila (BRANDS SUBJECT TO CHANGE)
Early Times Whiskey, Clan MacGregor Scotch

CLASSIC

Absolut, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu, Meyers, Sailor Jerry, Hornitos, Jameson, Maker's Mark, Jack Daniel's, Fireball, Southern Comfort, Seagram's, Johnnie Walker Red Label, Kahlua, Bailey's, Midori

PREMIUM

Tito's, Cazadores, Bulleit, Crown Royale, Dewar's Scotch, Grand Marnier, Ketel One, Grey Goose, Bombay Sapphire, Patron, Glenlivet Scotch, Glenfiddich Scotch, Hennessy, Courvoisier, Don Julio Reposado, Buchanan's

BAR PACKAGES

SOFT BAR PACKAGE

Beer, House Wine,
& Soft Beverages

1 Hour \$14
2 Hours \$18
3 Hours \$22
4 Hours \$24
5 Hours \$26

HOUSE PACKAGE

Premium Wine, House Liquor,
+ Soft Bar Package

1 Hour \$18
2 Hours \$23
3 Hours \$28
4 Hours \$31
5 Hours \$34

CLASSIC PACKAGE

Classic Liquor
+ House Package

1 Hour \$20
2 Hours \$26
3 Hours \$32
4 Hours \$36
5 Hours \$40

PREMIUM PACKAGE

Premium Liquor
+ Classic Package

1 Hour \$25
2 Hours \$34
3 Hours \$43
4 Hours \$47
5 Hours \$55

FLAT CASH BAR PRICING

Soft Beverages \$5
Domestic Beer \$8
Premium Beer \$9
House Wine \$8
Premium Wine \$9+
House Liquor \$10
Classic Liquor \$11
Premium Liquor \$12

ADDITIONAL SELECTIONS

Additional Bartender \$175
Unlimited Soft Beverages \$5
A-La-Carte Beverage Item \$3
Wine Corkage Fee (per 750ml) \$20

BAR SERVICE OPTIONS

Cash Bar: Guests pay for their own drinks
Bar Stipend: Client determines specified dollar amount applied towards the bar
Bar Package: Client pays per person per house based on the level of liquor. See above for pricing

**Outside Liquor not permitted, no exceptions*

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

General Information

Deposits & Policies

A non-refundable deposit, which is applied towards your food and beverage total, is required to reserve your date and time frame along with a signed Agreement. Deposit schedules are generated according to the time of booking. Final guest count is due (14) fourteen days prior to the event date. The final balance is due (10) ten days prior to the event date. Final balance must be paid with Cash, Cashier's Check, or Credit/Debit card.

Food & Beverage Minimum Requirement

All events hosted at El Dorado Park Golf Course hold a Food and Beverage Minimum Requirement. Food and Beverage minimums are based on guest count, time of the week and season. Please consult the Private Events Office for minimums and estimate of costs. Menu prices subject to market fluctuation. Prices subject to a mandatory Service Charge and Current State Sales Tax.

Food & Beverage Policy

We will provide all food and beverages and you agree that you or your guests will not bring any food or beverages onto our property without our prior written consent. We reserve 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.

Service Charge & State Sales Tax

Service charge and applicable state sales tax is applied to all food and beverage charges. Service charges are 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 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 Banquet Captain and Event Staff, in addition to service charge, you are welcome to do so.

Rentals, Decorations, & Set Up Time

El Dorado Park Golf Course will be responsible for setting up Venue inventory, applicable Event Package Inclusions, and any outside rentals such as linens, chairs, tables, furniture, backdrops, tenting, etc., unless otherwise permitted. We do not allow decorations to be stapled, taped, nailed, or affixed to any of the walls. Confetti, birdseed, glitter, synthetic petals, fireworks or sparklers are strictly prohibited. All candle flames must be encased in 2" of glass. El Dorado will not provide storage for any event items unless prior approval is given. Client/vendors are guaranteed (2) two hours prior to the Agreement start time.

Venue & Booking Policies

El Dorado Park Golf Course will not be responsible for placement of personal event items. While not required, a licensed and professional Event Coordinator is highly recommended to ensure a smooth event. El Dorado will not be responsible for any damage or loss to any merchandise, valuables, or articles belonging to the host or their guests located on Club property prior to, during, or after the event. The host is responsible for any damages incurred at the Club, including those involving use of an independent contractor arranged by the host or their representative.

Due to the nature of the Venue and Noise Ordinance in place, all events outside must end by 10:00pm.

If you are ready to book your event, please call the Private Events Office at 562-795-7751 ext. 3 or email privateeventdirector@eldoradoparkgc.com. A date will only be confirmed and definite with a signed Agreement and deposit. All deposits are non-transferable and non-refundable. All dates are on a first come, first served basis. El Dorado Park Golf Course will book events up to two years in advance.

Inventory

The following items are included for your wedding day:

60" Round Tables
High Top Cocktail Tables
White Resin Garden Chairs
8' Rectangular Tables
6' Rectangular Tables
Polyester Linens & Napkins
Private Bar & Bartender Service
Banquet Captain & Event Staff
Standard China, Silverware, & Glassware