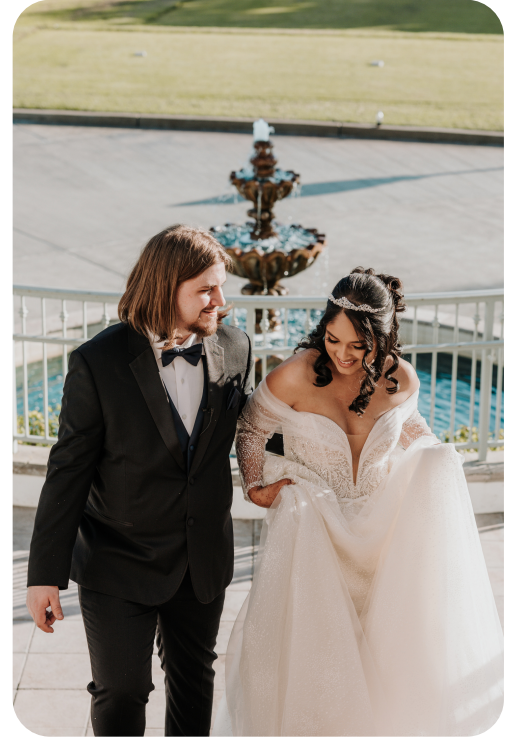




Wedding Packages



LOS COYOTES COUNTRY CLUB

714.994.7750
WWW.LOSCOYOTESCC.COM





Ceremony Package

One Hour Ceremony at Lakeside or Terrace
White Garden Ceremony Chairs
Black Arch or Wrought Iron Columns
Ceremony & Rehearsal Coordinator
One Hour Ceremony Rehearsal
Dressing Suite Access One Hour Prior to Ceremony

SATURDAY
\$2,500

FRIDAY & SUNDAY
\$2,000

WEEKDAY
\$1,500



Reception Packages

Choice of 2 Plated Entrées or Buffet
Custom Wedding Cake & Service
Beverage Station
Sparkling Wine & Cider Toast
Five Hours of Event Time
Oak Dance Floor
Valet Parking

LIVE
\$99

Two Hors d' Oeuvres
Polyester Linen & Napkins
House Chairs

LAUGH
\$139

Three Hors d' Oeuvres
Polyester Linen & Napkins
Chiavari Chairs
One Hour Classic Hosted Bar
Solid Gold or Silver Charger Plates
Floral Credit to Preferred Florist

LOVE
\$179

Four Hors d' Oeuvres
Satin Linen & Napkins
Chiavari Chairs
Two Hours Classic Hosted Bar
Silver or Gold Charger Plates
Floral Credit to Preferred Florist
Wine Service with Dinner
Savory Late Night Snack
Extra Hour of Event Time



Served Entrée Selections

All entrées served with Salad, Artisan Rolls & Butter, and Market Fresh Vegetables
Choice of Garlic Mashed Potatoes, Roasted Garlic Au Gratin Potatoes,
Garlic & Herb Roasted Potatoes, or Orzo Rice Pilaf

SALAD

CLASSIC CAESAR

Parmesan Crisp, Roasted Tomato,
Caesar Dressing

ARUGULA

Arugula, Glazed Pecans,
Red Onion, Goat Cheese,
Citrus Vinaigrette Dressing

BERRY COUNTRY

Mixed Greens, Toasted Walnuts,
Feta Cheese, Fresh Raspberries,
Raspberry Vinaigrette Dressing

CLUBHOUSE MEDLEY

Sweet Baby Greens, Blue Cheese
Crumbles, Fresh Grapes, Candied
Walnuts, Granny Smith Apples, Endive,
Bacon, Sherry Vinaigrette Dressing

ENTRÉES

AIRLINE CHICKEN BREAST

Tarragon Au Jus

ATLANTIC SALMON

Faroe with Grilled Vegetables in
Grapefruit Beurre Blanc Sauce

NEW YORK STRIP

Port Wine Demi-Glace

SHORT RIBS

Port Wine Demi-Glace

Add \$5

CHILEAN SEA BASS

Grapefruit Beurre Blanc

Add \$5

FILET MIGNON

Port Wine Demi-Glace

Add \$10

DUET ENTRÉES

Add \$20

6oz FILET MIGNON & SHRIMP

Port Wine Demi-Glace

4oz FILET MIGNON & SEA BASS

Port Wine Demi-Glace & Grapefruit Beurre Blanc

CHILD ENTRÉE

45 | 55 | 65

CHICKEN TENDERS

French Fries & Fresh Fruit

or

MAC N CHEESE

Fresh Fruit

Vegetarian & Vegan Options Available Upon Request

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

Buffet

Includes Artisan Rolls & Butter and Market Fresh Vegetables

Add \$20

SALAD

SELECT TWO

Classic Caesar
Berry Country
Sweet Greens
Arugula

ENTRÉES

SELECT TWO

Airline Chicken Breast
Faroe Island Salmon
Filet Mignon Medallions
Boneless Beef Short Ribs
Pasta Primavera

ACCOMPANIMENTS

SELECT ONE

Garlic Mashed Potatoes
Roasted Garlic Au Gratin Potatoes
Garlic & Herb Roasted Red Potatoes
Orzo Rice Pilaf

CARVING STATION

SELECT ONE

Roast Beef with Horseradish & Au Jus
Roasted Turkey Breast
Honey Glazed Ham
Herb Roasted Prime Rib (Add \$10)



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



TRAY PASSED

COLD SELECTIONS

Artichoke, Black Olive, Mozzarella,
Tomato Skewer with Basil Pesto

Bruschetta with Tomato, Basil, Garlic,
Sea Salt, Balsamic Reduction

Blue Cheese, Orange Fig Honey,
Soppressata, Focaccia Crostini

Smoked Salmon, Rye Toast, Crème
Fraiche, Robiko Roe, Chives

Ahi Tuna, Sesame Citrus Aioli,
Furikake, Crispy Wonton

Blackened Beef Tenderloin,
Caramelized Onion, Crostini, Creamy
Horseradish

HOT SELECTIONS

Goat Cheese, Oven Roasted Tomatoes,
Caramelized Onion Tartlet

Spinach & Feta Spanakopita

Sesame & Sweet Soy Glazed Chicken
Skewers

Mini Crab Cake, Whole Grain Mustard,
Old Bay Aioli

Coconut Shrimp Skewers, Mango &
Mint Sauce

Mini Beef Wellington

Beef Satay with Peanut Sauce

DISPLAYED

BREADS & SPREADS

Warm Spinach Dip, Seasonal Hummus, Pita Chips, Olive Tapenade Bruschetta, Assorted Crostini & Crackers

FRESH FRUIT DISPLAY

Sliced Assorted Fresh Fruit

ARTISAN CHEESE

Imported & Domestic Cheeses, Candied Walnuts, Dried Fruits, Orange Honey, Grapes, Assorted Crackers & Flat Bread

Add Assorted Meats (Add \$5)

CRUDITÉ

Grilled Asparagus, Grilled Eggplant, Grilled Zucchini, Grape Tomatoes, Persian Cucumbers, Carrots, Olives, Pine Nut Pesto Aioli

Late Night Bites

SAVORY

WING STATION | 12

Select Two: Bourbon BBQ, Traditional Buffalo, Habanero Honey Lime, Sweet Thai Chile
Includes Carrots, Celery, Ranch Dressing

CHICKEN & WAFFLE SKEWERS | 10

With Maple Syrup

CHEESEBURGER SLIDERS | 10

Includes Sweet Potato Waffle Fries

PRETZEL BAR | 10

Bavarian Pretzels, Garlic Parmesan Pretzel Bites

Includes Beer Cheese Dip, Poblano Chile & Chorizo Queso, Dijon Mustard, Whole Grain Mustard, Spicy Sweet Mustard

ASIAN TAKE OUT | 12

Garlic Scallion Noodles, Crispy Orange Chicken

SWEET

BROWNIES & BARS | 9

Lemon Curd Bars, Toffee Almond, Peruvian Chocolate Brownies, White Chocolate Cheesecake Bars

COOKIES & MILK | 9

Oatmeal Cookies, Chocolate Chunk Cookies, Coconut Macadamia Chocolate Cookies
Strawberry Milk, Chocolate Milk, Whole Milk

ICE CREAM SUNDAE | 16

Chocolate Ice Cream, Vanilla Ice Cream

Hot Fudge, Caramel, Strawberry Sauce, Pineapple Sauce, Chopped Nuts, Sprinkles, Cherries,
Almond Roca, Oreo Cookie Crumble, Whipped Cream

Includes Attendant

MEXICAN COFFE & DONUTS | 11

Cinnamon Churros, Bavarian Cream Churros, Dulce de Leche Churros
Chocolate, Cinnamon, Tequila Whipped Cream

EUROPEAN DESSERTS | 17

French Macarons, Miniature Cannolis, Assorted Petit Fours

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

Enhancements

Additional Event Time	\$1,200 per hour
Patio Heaters	\$110 each, minimum of 3
Hexagon Arch	\$250
Window Draping	\$500
Window Draping with Swag	\$600
Window Draping with X's	\$800
Full Room Draping	\$3,000
Chiavari Chairs	\$8 each
Vineyard Chairs	\$12 each
Phoenix Chairs	\$17 each
Mini Grand Piano	\$250
Screen & Projector	\$250
Gold or Silver Charger Plates	\$2 each
Glass Charger Platters	Inquire for pricing
White Dance Floor	Starting at \$1,000
Champagne Tower	\$600 Including Champagne



Bar & Beverages

Alcohol brands are subject to change

- DOMESTIC BEER | 6 **Budlight, Coors Light**
- IMPORT BEER | 8 **Corona, Heineken, Stella Artois, Modelo**
- CRAFT BEER | 10 **Seasonal Selection**
- HOUSE WINE | 7 **Sycamore Lane Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio Bottle | \$26**
- PREMIUM WINE | 45 **Daou Discovery Chardonnay, Cabernet Sauvignon**
*Available by the Bottle only
- SPLITS | 12 **La Marca Prosecco or Canella Bellini**
- HOUSE | 10 **Seagram's Vodka, Conciere Gin, Conciere Tequila, Jose Cuervo, Early Times, Fireball, Grants, Bacardi Superior, Ron Rio**
- CLASSIC | 12 **Absolut, Tito's, Bombay Dry, Cazadores, Hornitos, Jameson, Jack Daniel's, Makers Mark, Captain Morgan, Malibu, Baileys**
- PREMIUM | 14 **Ketel One, Grey Goose, Bombay Sapphire, Patron, Casamigos, Hennessy, Grand Marnier, Cointrau**
- CORKAGE FEE | 20 **per 750mL Bottle**
- TOAST/GREETING | 3 **Sparling Wine or Sparkling Rosé**

Hosted Packages

Per Person, Per Hour

	ONE	TWO	THREE	FOUR	FIVE
SOFT BAR Beer, House Wine	12	15	19	24	26
HOUSE BAR House, Beer, House Wine	18	22	26	30	34
CLASSIC BAR House, Classic, Beer, House Wine	23	28	33	38	42
PREMIUM BAR House, Classic, Premium, Beer, House Wine	27	33	38	43	48

Signature Cocktails Available Upon Request

General Information

DEPOSITS & PAYMENTS

For Events scheduled more than nine (9) months following the date of this Agreement: 25% due upon signing, 25% due on the date that is nine (9) months prior to the Event, 25% due on the date that is three (3) months prior to the Event, and the final 25% due on the date that is ten (10) days prior to the Event.

For Events scheduled nine (9) or fewer months following the date of this Agreement: 50% due upon signing, 25% due on the date that is three (3) months prior to the Event, and the final 25% due on the date that is ten (10) days prior to the Event.

Payment of these deposits with signed Agreement will confirm your reservation and hold your date. All deposits shall be non-refundable and non-transferable (regardless of when such deposits were paid and in what amounts) and will be credited to the cost of your event or retained by us if you cancel your event.

MINIMUMS

All events are required to meet a Food & Beverage Minimum Expenditure. Minimums may vary due to date or time of the event. Minimums do not include service charge, state sales tax, rental items or site fees. The requirements are quoted prior to booking the event and are stated in the Event Agreement. A service charge of 22% is applied to all food and beverage items and is taxable according to California Sales Tax Regulation 1603. For minimum requirements, please contact the Events Sales Team.

EVENT HOURS

For Ceremony & Reception, six (6) hours of event time is provided. For Reception Only, (5) hours are provided. During peak season, morning events must end by 3pm and evening events must start no earlier than 5pm. Event must end by 1am. Overtime fee is \$1,200 per hour and must be confirmed fourteen (14) days before event. Vendors are welcome to setup one (1) hour prior to your event start time. Unfortunately, we do not have any storage areas to offer for personal use. You or your hired vendors will need to bring all items to the venue the day-of your event. All items need to be removed from the venue at the end of your event. We will not be able to store personal items for you. Los Coyotes Country Club is not responsible for any items that are left behind.

FOOD & BEVERAGE

Two plated protein entrée selections may be made, along with one vegetarian/vegan selection. An additional entrée can be added for \$5 per person. No additional split service fee will apply; however, the highest priced entrée will prevail. Meal identification markers are required to be provided by client.

Vendor meals (plated Chef's Choice) are available for \$35.

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.

OTHER

Menu, timeline, details for the event order, and floor plan should be set at least thirty (30) days prior to your function. Final guest count and selections are due no later than fourteen (14) days before the event and will not be subject to reduction or changes. If no final details or count are received, the menu and order will be based on the initial estimate created to meet the required food & beverage minimum. While full coordination services are not provided by the Club, our Event Sales Team will guide you through the planning and create an event order and floor plan. Day of event, Los Coyotes Country Club will have a manager to oversee your event and work with your vendor partners. Although your guests may ask any of our staff for assistance, the manager will be your main point of contact for the day, using the event order that you have previously signed and approved.

All linen & chairs must be provided by Los Coyotes Country Club. We do not allow outside linen.

Partnered Vendors

BAKERIES

Butter + Cream Bakery

562.493.6899

buttercreambakeries.com

Patty's Cakes

714.525.8350

pattys-cakes.com

The Gateaux Shoppe

657.223.9124

thegateauxshoppe.com

Beverly's Bakery

714.529.3989

beverlysbakery.com

COORDINATORS

Perfect Planning

714.504.3183

perfectplanningevents.com

The Double Knot

714.939.8267

thedoubleknottwins.com

True Luxe

626.393.2875

trueluxeevents.com

FLORAL

KR Wedding Flowers

949.636.4411

orangecountyweddingflowers.com

White Sakuras

714.848.8818

whitesakuras.com

Magnolia's Floral Design

562.685.5909

theweddingplanner-magnolias.com

HOTELS

Courtyard Buena Park Marriott

714.670.6600

marriott.com/SNABP

The Double Tree by Hilton Buena Park

714.522.7000

hilton.com

OFFICIANTS

Great Officiants

562.435.4000

greatofficiants.com

PHOTO + VIDEO

Greycard Photography

714.928.9071

greycardphotography.com

Three16 Photography

714.408.8428

three16photography.com

Belinda Philleo Photography

714.643.2340

belindaphilleo.com

Lucero Photography & Video

714.588.3686

lucero photography.com

Cruzio Photo & Video

310.560.2415

cruzini.com

Robles Video Production

714.323.8140

roblesvideo.com

Visual Cinematic

949.313.4717

visualcinematic.com

DJ & MC

Soundwave Productions

888.834.3374

soundwavepros.com

Ultimate Music Entertainment

800.831.5766

ultimatemusicdj.com

JYB Entertainment

714.335.1000

jybentertainment.com

PHOTO BOOTH

EUREKA PHOTOBOOTH

714.798.3115

eurekaphotostudio.com

MIRROR ME THIS

714.872.2972

mirrormethisphotobooth.com

Three16 Photography

714.408.8428

three16photography.com

Pharaoh Photo Booth

714.321.4874

@pharaohphotobooth