

El Camino Country Club



Wedding Packages

3202 Vista Way, Oceanside, CA 92056

760.757.5375

WEDDING CEREMONY

INCLUDES:

White Gazebo Overlooking Our Picturesque Golf Course
White Padded Folding Chairs
Wedding Ceremony Rehearsal
Seating Accommodations for up to 160 Guests
1-Hour Outdoor Gazebo Ceremony

CEREMONY ONLY FEES
Sunday thru Friday - \$2,000
Saturday Only - \$3,000



Please inquire regarding Wedding Reception Only Package
information

Private Event Sales Director
Gina Franklin
gfranklin@elcaminoclub.com

www.elcaminoclub.com

WEDDING PACKAGES

DELUXE PACKAGE

\$80 Per Person

Ceremony Package:
Ceremony Site with White Gazebo
White Ceremony Chairs
Ceremony Coordination
Wedding Ceremony Rehearsal
Cabana Room for Getting Ready Suite
5 Hour Wedding Reception
Large Dance Floor
Floor Length Polyester Linens & House
Napkins
White Folding Chairs for Reception
Cash Bar Service with Personal Bartender
Complimentary Food Tasting for 2
Rolls & Butter
2-Course Plated Dinner
Champagne & Sparkling Cider Toast
Cake Cutting & Service



PREMIER PACKAGE

\$120 per person

Ceremony Package:
Ceremony Site with White Gazebo
White Ceremony Chairs
Ceremony Coordination
Wedding Ceremony Rehearsal
Cabana Room for Getting Ready Suite
5 Hour Wedding Reception
Large Dance Floor
Floor Length Polyester Linens & House
Napkins
Custom Floral Centerpieces for Guests
Tables
Chiavari Chairs
Cash Bar Service with Personal
Bartender
Complimentary Food Tasting for 2
Rolls & Butter
Selection of 1 Tray Passed Hors
D'oeuvres
2-Course Plated Dinner
Champagne & Sparkling Cider Toast
Custom Wedding Cake & Service



WEDDING PACKAGES CONTINUED

PLATINUM PACKAGE

\$150 per person

Ceremony Package:
Ceremony Site with White Gazebo
White Ceremony Chairs
Ceremony Coordination
Wedding Ceremony Rehearsal
Cabana Room for Getting Ready Suite
5 Hour Wedding Reception
Large Dance Floor
Floor Length Polyester Linens & House
Napkins
Cash Bar Service with Personal Bartender
Complimentary Food Tasting for 2
Rolls & Butter
Champagne & Sparkling Cider Toast
Chiavari Chairs
Custom Floral Centerpieces for Guests Tables
Custom Wedding Cake & Service
Selection of 2 Tray Passed Hors D'oeuvres
Cheese & Cracker Display
2-Course Plated Dinner



*ALL PACKAGES CAN BE CUSTOMIZED

PLATED SELECTIONS

All Plated Meal Options are Accompanied by Assorted Warm Rolls & Butter, Choice of One Salad and Choice of Two Accompaniments.

You may choose up to Two Entrée Selections and each meal choice must be accompanied by a place card indication of what each guest will have.

SALAD SELECTION

SONOMA FIELD GREENS

Mixed Greens with Dried Cranberries, Candied Walnuts and Feta Cheese

CLASSIC CAESAR

Chopped Romaine with Garlic Croutons and Grated Parmesan Cheese

SPINACH & MUSHROOM

Baby Spinach with Mushrooms, Bacon, Shaved Red Onion and Goat Cheese

DOMESTIC GREENS

Mixed Greens with Grape Tomatoes, English Cucumbers and Shaved Carrots

ENTREE SELECTION

CHOOSE TWO SELECTIONS

TUSCAN CHICKEN

Chicken Breast with a Sun Dried Tomato Artichoke Cream Sauce

ROASTED SALMON FILLET

Salmon Fillet in a Lemon Dill Sauce

CHICKEN FONTINA

Chicken Breast Stuffed with Ham & Fontina Cheese with Tomato Cream Sauce

MARINATED BEEF TRI-TIP

Served with Rosemary Au Jus

PECAN-CRUSTED PORK TENDERLOIN

Served with Bourbon Brown Sugar Glaze

FILET MIGNON (\$12 upgrade fee)

Beef Tenderloin with Demi Glaze Sauce

*ALL PRICES SUBJECT TO A MANDATORY SERVICE CHARGE

BUFFET SELECTIONS

All Buffet Options Include: Assorted Warm Rolls & Butter, Choice of One Salad, Choice of Two Entrees, and Choice of Two Accompaniments

SALADS

(Select One)

Sonoma Field Greens
Classic Caesar
Spinach & Mushroom
Domestic Greens

ENTREES

(Select Two)

Chicken Piccata
Served in a Lemon Caper Sauce

Tuscan Chicken
Served with a Sun-Dried Tomato Artichoke Cream Sauce

Marinated Beef Tri-Tip
Served with Rosemary Au Jus

Roasted Salmon Filet
Served in a Lemon Dill Sauce

Pecan-Crusted Pork Tenderloin
Served with a Bourbon Brown Sugar Glaze

ACCOMPANIMENTS

(Select One Starch &
One Vegetable)

Mashed Potatoes
Herb Roasted Red Potatoes
Au Gratin Potatoes
Rice Pilaf
Green Beans Amandine
Brussel Sprouts with Balsamic Reduction
Roasted Italian Vegetable Medley

CARVING STATION UPGRADE

Minimum of 50
Guests

Chef-Carved Prime Rib \$750 (Serves 50 People)
Chef-Carved Roast Turkey Breast \$300 (Serves 50 People)
Carving Attendant \$75 Fee Applies

*ALL PRICES SUBJECT TO A MANDATORY SERVICE CHARGE

VEGETARIAN ENTREES

PASTA PRIMAVERA

Chef's Selection of Pasta Served with Seasonal Vegetables, Sweet Italian Basil, Parmesan Cheese

BUTTERNUT SQUASH RAVIOLI

(Seasonal)

PORTOBELLO MUSHROOM

Stuffed with Vegetables, Squash, Quinoa, Sun-Dried Tomatoes, Goat Cheese (No Cheese, Vegan, Gluten-Free)

CHILDREN'S MEALS

Discounted \$25 per package price;
Choose One

Chicken Tenders with Fries and Applesauce

Mac and Cheese with Tater Tots and Applesauce

Grilled Cheese with Fries and Applesauce

Cheeseburger Slider with Fries and Applesauce

*ALL PRICES SUBJECT TO A MANDATORY SERVICE CHARGE

APPETIZERS



TRAY PASSED

COLD SELECTIONS

Brie and Strawberry Canopy

Avocado Mousse in Bouchée

Tomato Basil Bruschetta

Shrimp Cocktail Crostini

Roast Beef with Tomato Jam Canopy

Smoked Salmon Cucumber Cup

HOT SELECTIONS

Chicken Satay

Pork Egg Rolls

Beef Satay

Chicken Pot Stickers

Baby Lamb Chops with Rosemary Sauce

Bacon Wrapped Scallops



ENHANCEMENTS

Additional Event Time

\$500+per hour

Screen & Projector Rental

\$150+

Screen Only

35+

Floor Length Linen

28+ each

Upgraded Napkins

\$2 each

Couture Chair Cover

\$4+ each

Chiavari Chair with Cushion

\$9+ each

Security Fee

\$200+ per guard

(Recommended one guard per 75 guests)

Enhancement Decor Package

\$25+ per person

Package Includes:

Floor Length Linen & Napkins

Chivari Chairs

Floral Centerpiece for each guest table

Custom Cake

BEVERAGE OPTIONS

WELL

Scotch, Bourbon, Vodka, Gin, Rum, Tequila, Brandy

CALL

Dewar's Scotch, Jack Daniels Bourbon, Absolut Vodka, Beefeater Gin, Canadian Club, Captain Morgan Rum, Bacardi Rum, Herradura Tequila

PREMIUM

Chivas Scotch, Crown Royal Bourbon, Grey Goose Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Courvosier VS Cognac, Disarrano Amaretto, Bailey's Irish Cream, Grand Marnier, Kahlua, Maker's Mark

HOSTED BAR ON CONSUMPTION

*Does not include gratuity & tax

Well \$6++
Call \$7++
Premium \$8++
Domestic Beer \$5++
Imported Beer \$6++
House Wine \$6++
Soft Drinks \$3++

FLAT CASH BAR PRICING

*Includes sales tax

Well \$8
Call \$9
Premium \$11
Domestic Beer \$6
Imported Beer \$8
House Wine \$7
Soft Drinks \$4

SOFT BAR PACKAGE

Soda, Juices & Bottled Water

One Hour \$6++
Two Hours \$9++
Three Hours \$12++
Four Hours \$16++

WELL BAR PACKAGE

Well, Beer, House Wine & Soft Drinks

One Hour \$12++
Two Hours \$18++
Three Hours \$24++
Four Hours \$30++

CALL BAR PACKAGES

Call, Beer, House Wine & Soft Drinks

One Hour \$14++
Two Hours \$21++
Three Hours \$28++
Four Hours \$35++

PREMIUM BAR PACKAGES

Enter Inclusions

One Hour \$16++
Two Hours \$24++
Three Hours \$32++
Four Hours \$40++

CORKAGE FEE

\$15++ per 750ml Bottle

GENERAL INFORMATION

GUARANTEES

Final menu selections, room arrangements, and other details are due 14 days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event, which you will sign and return as confirmation of your event. We ask you to confirm the total number of guests that will be attending at least seven (7) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

SERVICE CHARGES & MINIMUMS

All events are required to meet a Food & Beverage Minimum expenditure. Minimums may vary due to date, time and size of the event. Minimums do not include service charge, state sales tax, site rentals, ceremony fees or gratuity. The requirements are quoted prior to booking the event and are stated in the Confirmation Agreement. The service charge is 22% and is included or added to all Food and Beverage items. Please note the service charge does not include a gratuity tip for your servers. 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 server or servers, in addition to the service charge, you are welcome to do so.

DEPOSITS

A non-refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% or 50% of the food and beverage minimum, along with a detailed deposit schedule. 100% of the final estimated balance is due 10 days prior to the event date.

BOOKING POLICY

El Camino is not responsible for any damage or loss to any merchandise, valuables, or articles belonging to the host or their guests located on the Club property prior to, during, or after the function. 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.

DECORATIONS

El Camino Country Club does not permit confetti, glitter, bird seed, rice, fake flower petals, any decorations nailed to the walls, or gum on candy stations. Please note if you are bringing in additional candles, all flames need to be covered by 2".

FOOD & BEVERAGE

All Food and Beverage must be provided by the Club, unless otherwise arranged with our Private Events Department. We offer a variety of menu selections and packages designed to accommodate any event. Wedding cakes and candy buffets are excluded from this policy. Wine may be brought in for a corkage fee, Liquor and beer may not be brought in under any circumstances. El Camino Country Club offers a full bar selection.