

COYOTE CREEK GOLF CLUB

WEDDING PACKAGE

OUTDOOR CEREMONY SITE

\$1,200.00 WITH RECEPTION, \$2,500.00 CEREMONY ONLY

SITE FEE INCLUDES:

CEREMONY REHEARSAL WITH EVENT COORDINATOR
UP TO 200 WHITE CHAIRS
USE OF ARCH

FOOD & BEVERAGE MINIMUM

FRIDAY	SATURDAY	SUNDAY
\$5,500	\$8,500	\$6,500

BEFORE TAX AND SERVICE CHARGE

ROOM RENTAL \$600

(WAIVED IF FOOD AND BEVERAGE MINIMUM IS MET)

ALL PACKAGES INCLUDE:

FOUR AND ONE HALF (4 ½) HOURS FOR RECEPTION
EVENT COORDINATOR TO ASSIST WITH DETAILS
USE OF LAKESIDE TERRACE
ROOM SET-UP AND CLEAN UP BY COYOTE CREEK BANQUET STAFF
BANQUET SERVERS TO ASSIST DURING EVENT
COMPLIMENTARY DANCE FLOOR
COMPLEMENTARY CAKE CUTTING SERVICE
\$1,800.00 FACILITY RENTAL FEE

FACILITY FEE INCLUDES:

CHIVARI CHAIRS AND CUSHIONS
FLOOR LENGTH LINEN FOR GUEST TABLES
(ARRAY OF DIFFERENT COLORS)
SPECIALTY NAPKINS
(ARRAY OF DIFFERENT COLORS)
CHINA, STEMWARE AND FLATWARE
MIRRORS AND CANDLES

ADDITIONAL FEES:

ALL PRICES, EXCLUDING FACILITY FEE, ARE SUBJECT TO A TAXABLE 20% SERVICE CHARGE
AND CURRENT SALES TAX

OVERTIME CHARGES AFTER 4 ½ HOURS, \$600.00 PER HOUR

FOR MORE INFORMATION, AVAILABILITY OR TO SCHEDULE AN APPOINTMENT,
PLEASE CALL JOHN T. NGUYEN AT (408) 463-1800 EXT. 109
JOHN.NGUYEN@COYOTECREEKGOLF.COM

MAXIMUM CAPACITY OF 180 GUESTS IN LAKESIDE BALLROOM
MAXIMUM CAPACITY OF 100 GUESTS ON LAKESIDE TERRACE

All food and beverage items are subject to a taxable 20% service charge and current sales tax

AN AFFAIR TO REMEMBER

STATIONED HORS D'OEUVRES

DISPLAY OF CRISPY LOCAL VEGETABLES WITH SEASONAL DIP
AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES WITH CRACKERS

SALAD

SELECT ONE (1)

HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

WILD BABY GREENS WITH CHERRY TOMATOES, CUCUMBERS,
SHAVED RED ONIONS AND A RED WINE VINAIGRETTE

~ SALAD SERVED WITH ASSORTED DINNER ROLLS AND SWEET BUTTER ~

ENTRÉES

SELECT ONE (1)

GRILLED SKIRT STEAK WITH YUKON GOLD MASHED POTATOES, SAUTÉED GREEN BEANS AND
A RED PEPPER CHIMICHURRI SAUCE

CHICKEN ALA FRANCAISE WITH YUKON GOLD MASHED POTATOES AND SAUTÉED GREEN
BEANS WITH MUSHROOMS,
DRIZZLED WITH A LEMON BEURRE BLANC SAUCE

PORTOBELLO MUSHROOM STUFFED WITH FRESH HERBS, RICOTTA,
MONTEREY JACK AND MOZZARELLA CHEESE TOPPED WITH MARINARA SAUCE SERVED ON A
BED OF SAUTÉED SPINACH

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

WEDDING CAKE OR CHOICE OF DESSERT

\$45 PER PERSON ++

All food and beverage items are subject to a taxable 20% service charge and current sales tax

HAPPILY EVER AFTER

STATIONED HORS D'OEUVRES

DISPLAY OF CRISPY LOCAL VEGETABLES WITH SEASONAL DIP
FRESH SEASONAL FRUIT PLATTER
AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES WITH CRACKERS

SALAD

SELECT ONE (1)

WILD BABY GREENS WITH CHERRY TOMATOES, JULIENNE CUCUMBER AND
A ROASTED GARLIC VINAIGRETTE

HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

BUTTER LEAF LETTUCE WITH BLUE CHEESE CRUMBLES, CANDIED WALNUTS
AND A CHAMPAGNE-DIJON VINAIGRETTE

~ SALAD SERVED WITH ASSORTED DINNER ROLLS AND SWEET BUTTER ~

ENTRÉE

SELECT TWO (2)

CHICKEN PICATTA WITH SAUTÉED GREEN BEANS AND ORZO PASTA PILAF

GRILLED ATLANTIC SALMON WITH WILD RICE PILAF
AND A CHAMPAGNE-LOBSTER SAUCE
ACCOMPANIED BY SEASONAL VEGETABLES

8 OZ. NEW YORK STEAK WITH SAUTÉED GREEN BEANS, YUKON GOLD GARLIC MASHED
POTATOES AND A PORT WINE MUSTARD SAUCE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

WEDDING CAKE OR CHOICE OF DESSERT

\$55 PER PERSON ++

INCLUDES CHAMPAGNE AND SPARKLING CIDER TOAST

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A TRUE LOVE STORY

BUTLER PASSED CHAMPAGNE AND SPARKLING CIDER
(PASSED FOR ONE HOUR DURING HORS D'OEUVRES)

STATIONED HORS D'OEUVRES

DISPLAY OF CRISPY LOCAL VEGETABLES WITH SEASONAL DIP
AN ASSORTMENT OF SLICED SEASONAL FRUIT PLATTER
AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES WITH CRACKERS

TRAY PASSED HORS D'OEUVRES

SELECT FOUR (4)

SMOKED CHICKEN FILO CUPS WITH GRANNY SMITH APPLES & MASCARPONE
DUNGENESS CRAB STUFFED ENDIVE WITH GRAPEFRUIT & BASIL
TUSCAN BRUSCHETTA WITH TOMATOES, TOASTED GARLIC, BASIL & FETA
MARINATED CHICKEN SATAY WITH PEANUT SAUCE
MINIATURE CRAB CAKES WITH MEYER LEMON-CHIVE DIPPING SAUCE

SALAD

SELECT ONE (1)

WILD BABY GREENS WITH CHERRY TOMATOES, JULIENNE CUCUMBER AND A ROASTED
GARLIC VINAIGRETTE

HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

BUTTER LEAF LETTUCE WITH BLUE CHEESE CRUMBLES, CANDIED WALNUTS
AND A CHAMPAGNE-DIJON VINAIGRETTE

~ SALAD SERVED WITH ASSORTED DINNER ROLLS AND SWEET BUTTER ~

ENTRÉE

SELECT TWO (2)

HERB CRUSTED CHICKEN BREAST WITH SAUTÉED GREEN BEANS, YUKON GOLD MASHED
POTATOES AND A LEMON-THYME DEMI GLAZE

GRILLED MAHI MAHI WITH WILD RICE PILAF, GRILLED ASPARAGUS AND A MANGO-GINGER
SAUCE

8 OZ. RIB EYE WITH YUKON GOLD MASHED POTATOES,
GRILLED ASPARAGUS AND A POMEGRANATE-BURGUNDY SAUCE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

WEDDING CAKE OR CHOICE OF DESSERT

\$65 PER PERSON ++

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ENCHANTED BEGINNINGS

STATIONED HORS D'OEUVRES

DISPLAY OF CRISPY LOCAL VEGETABLES WITH SEASONAL DIP
AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES WITH CRACKERS

DINNER BUFFET

~ SERVED WITH ASSORTED DINNER ROLLS AND SWEET BUTTER ~

GREEN GARDEN SALAD WITH CHERRY TOMATOES AND CUCUMBERS
SERVED WITH ITALIAN AND BLUE CHEESE DRESSING

HEARTS OF ROMAINE WITH TUSCAN CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

ROASTED YUKON POTATOES WITH GARLIC AND HERBS

FRESH SEASONAL VEGETABLES WITH BUTTER AND HERBS

CHICKEN MARSALA

HERB-CRUSTED GRILLED TRI TIP WITH A GREEN-PEPPERCORN SAUCE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

WEDDING CAKE OR CHOICE OF DESSERT

\$48++ PER PERSON

INCLUDES CHAMPAGNE AND SPARKLING CIDER TOAST

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HORS D'OEUVRES

PRICED PER PIECE

SMOKED CHICKEN FILO CUPS WITH GRANNY SMITH APPLES & MASCARPONE CHEESE

\$2.75++

MINIATURE CRAB CAKES WITH MEYER LEMON-CHIVE DIPPING SAUCE

\$3.75++

PROSCIUTTO WRAPPED ASPARAGUS WITH AGED PROVOLONE & WHITE TRUFFLE
ESSENCE

\$2.75++

BABY HEIRLOOM TOMATO & FRESH MOZZARELLA SKEWERS WITH PESTO VINAIGRETTE

\$2.75++

DUNGENESS CRAB STUFFED ENDIVE WITH GRAPEFRUIT & BASIL

\$3.75++

MARINATED CHICKEN SATAY WITH SPICY PEANUT SAUCE

\$3.00++

ASIAN CHICKEN WINGS WITH SWEET CHILI SAUCE, SESAME SEEDS & SCALLIONS

\$3.00++

SEARED BACON-WRAPPED JUMBO SCALLOPS

\$3.75++

TUSCAN BRUSCHETTA WITH TOMATOES, ROASTED GARLIC, BASIL & FETA

\$2.75++

CHAMPAGNE POACHED JUMBO PRAWNS WITH SPICY COCKTAIL SAUCE

\$3.75++

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH ASSORTED CRACKERS

\$5.00++

FRESH SEASONAL FRUIT PLATTER

\$4.00++ PER PERSON

VEGETABLE CRUDITE PLATTER

\$3.00++ PER PERSON

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COYOTE CREEK GOLF CLUB

BANQUET BEVERAGE PACKAGES

NUMBER ONE

UNLIMITED SOFT DRINKS & JUICES

\$5.00++ PER PERSON

NUMBER TWO

HOUSE WINE, SOFT DRINKS & JUICES

\$14.00++ PER PERSON

NUMBER THREE

DOMESTIC BOTTLE BEER, HOUSE WINE, SOFT DRINKS & JUICES

\$18.00++ PER PERSON

NUMBER FOUR

DOMESTIC BOTTLED BEER, HOUSE WINE & WELL LIQUOR, SOFT DRINKS & JUICES

\$28.00++ PER PERSON

NUMBER FIVE

IMPORTED & DOMESTIC BOTTLED BEER, HOUSE WINE, WELL & CALL LIQUOR, SOFT DRINKS & JUICES

\$33.00++ PER PERSON

NUMBER SIX

DOMESTIC & IMPORTED BOTTLED BEER, HOUSE WINE, PREMIUM LIQUOR, SOFT DRINKS & JUICES

\$38.00++ PER PERSON

ADDITIONAL FEES

CORKAGE FEE

\$15

WINE SELECTIONS BY THE BOTTLE

\$24 HOUSE

\$30 UPGRADED

\$22 HOUSE CHAMPAGNE

UPGRADED CHAMPAGNE AVAILABLE BY REQUEST AND MUST BE PRE ORDERED

BAR FEE

\$150

ALL BAR AND BEVERAGE PACKAGES ARE SERVED FROM THE EVENT BAR ONLY.

THERE IS A LIMIT OF 4 ½ HOURS PER BEVERAGE PACKAGE. SHOULD YOUR EVENT GO OVER 4 ½

HOURS, YOUR BAR CAN CONTINUE TO BE HOSTED BY CONSUMPTION.

WE RESERVE THE RIGHT TO STOP SERVICE DUE TO OVER CONSUMPTION.

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KIDS MEALS

HAMBURGER OR CHEESEBURGER WITH STEAK FRIES

CHEESE QUESADILLA WITH SOUR CREAM AND SALSA

CRISPY CHICKEN TENDERS WITH STEAK FRIES

SPAGHETTI WITH MEAT MARINARA SPRINKLED WITH PARMESAN CHEESE

\$20.00++ PER PERSON

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