



Coyote Creek Golf Club **Wedding Package 2018-2019**

Outdoor Ceremony Site:

\$1,500.00 Ceremony with reception - 30 minute ceremony

\$2,500 Ceremony only - 1 hour ceremony

Site Fee Includes:

Ceremony rehearsal with event coordinator

Up to 200 white chairs

Use of arch

Food & Beverage Minimum:

Friday- \$8,500

Saturday- \$12,500

Sunday- \$9,500

Before tax and service charge

Room Rental \$1,500. with food package

(Waived if food and beverage minimum is met)

All Packages Include:

Five hours for reception

Use of Lakeside Terrace

Room set-up (linens, tables, chairs, china, stemware, and flatware) by coyote creek banquet staff

Clean up by coyote creek banquet staff

Complimentary dance floor

China, stemware, and flatware

Complimentary cake cutting- plates and utensils included

House linen table clothes and napkins

Up to 20 rounds, 15 8 foot rectangle tables, and 200 white chairs

Champagne and sparkling cider toast

House wine by the glass during cocktail hour (1 hour max)

Additional fees

All prices, excluding facility fee, are subject to a taxable 20% service charge and current sales tax

Overtime charges after 5 hours, \$600.00 Per hour

Day of coordinator to assist with details, liaison between all the vendors and bride/groom, usher guest after ceremony to reception area, ensure bride/groom, vendors, and bridal party are following wedding

A Dream Come True

PLATED

Stationed Hors D' Oeuvres:

Select One:

Garden Vegetable Crudit  Platter with Herb Cream Cheese dip

Assortment of Imported and Domestic Cheeses with Dried Fruit, Nuts, and Crackers

Salad:

Select 1 ~ Salad served with dinner rolls and butter~

Classic Caesar Salad with Hearts of Romaine, Parmesan Cheese and Croutons

Wild Baby Greens Salad with Cherry Tomato, Roasted Beets, Julienne Carrots and balsamic Vinaigrette

Entr e:

Select 2

Beef Medallions with Caramelized Onions, Sweet Potatoes Puree and Spicy Braised Asparagus

Seared Chicken Breast with Tarragon Pesto Sauce, Herb Butter Rice and Honey Roasted Carrots

Grilled Tilapia with Mango Pico de Gallo, Green Chili Cilantro Rice and Cuban Black Beans

Apple Cider Braised Pork Chop with a Fennel Cole Slaw, Seasoned Mashed Potatoes with Spinach and Garlic and Five Spice Green Beans

Marinated Portabella Mushroom stuffed with Roasted Red Pepper, Jack Cheese and Quinoa served with a Spicy Marinara on a Bed of Braised Chard, Kale, and Spinach

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

**Includes Champagne and Sparkling Cider Toast, House wine by the glass for Cocktail hour (1 hour maximum)*

****\$54** Per Person***

We proudly serve nothing but the best Certified Angus Beef

All prices are subject to a taxable 20% service charge and current sales tax

Happily Ever After

PLATED

Stationed Hors D' Oeuvres:

Select 2

Garden Vegetable Crudit  Platter with Herb Cream Cheese Dip or Ranch Dip
Assortment of Imported and Domestic Cheeses with Dried Fruit, Nuts, and Crackers
Mezze Platter with Pita Triangles, Hummus, and Baba Ganache

Salad

Select 1 ~ Salad served with dinner rolls and butter~

Classic Caesar Salad with Hearts of Romaine, Parmesan Cheese and Croutons
Wild Baby Greens Salad with Cherry Tomato, Roasted Beets, Julienne Carrots and balsamic Vinaigrette
Butter Leaf Lettuce salad with Blue Cheese, Candied Walnuts, Chopped Bacon and Tarragon Vinaigrette

Entr e

Select 2

8 oz. New York Steak with Brandy Demi-Glace, Seasoned Mashed Potatoes with Bacon and Cheddar and Braised Chard, Kale, and Spinach
Greek Marinated Chicken Breast with Tomato, Oregano, Feta Cheese and Garlic Relish, Herb Jeweled Orzo Pasta and Braised Green Beans
Pan Seared Local Rock Cod with a Sage Brown Butter Sauce, Wild Rice Pilaf and Saut ed Tender Asparagus.
Dijon and Herb Crusted Center Cut Pork Loin with Roasted Garlic Au Jus, Seasoned Mashed Potatoes with Spinach and Garlic, and Seasonal Vegetable Medley
Wild Mushroom Risotto

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

**Includes Champagne and Sparkling Cider Toast, House wine by the glass for Cocktail hour (1 hour maximum)*

****\$58** Per Person***

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A True Love Story

PLATED

Stationed Hors D' Oeuvres:

Select 3

Fresh Fruit platter with Chantilly Cream

Garden Vegetable Crudit  Platter with Herb Cream Dip

Assortment of imported and Domestic Chesses with Dried Fruit, nuts, and crackers

Mezze Platter with Pita Triangles, Hummus, and Baba Ganache

Salads

Select 1 ~ Salad served with dinner rolls and butter~

Butter Leaf Lettuce Salad with Blue Cheese, Candied Walnuts, Chopped Bacon and Tarragon

Vinaigrette Classic Caesar Salad with Hearts of Romaine, Parmesan Cheese, and Croutons

Wild Baby Greens Salad with Cherry Tomato, Roasted Beets, Julienne Carrots and Balsamic Vinaigrette

Kale Salad with Diced Mango, Toasted Cashews, Shredded Coconut and Lemon Garlic Olive Oil

Dressing

Entr e

Select 2

Grilled Mojito Chicken with Garlic Lime Burre Blanc, Herb butter Rice and Roasted Plantains

Roasted Rib Eye Steak with Shitake Mushrooms Demi-Glace, Seasoned Mashed Potatoes with Spinach and Garlic Braised Rainbow Chard

Pan Seared Mahi Mahi with Mango Ginger Puree, Saffron Rice and Hoisin Glazed Green Beans

Seared Center Cut Pork Chop with Pear Thyme Au Jus, Roasted Sweet Potato and Yam M lange and

Grilled Asparagus

Grilled Vegetable Stack with Fresh Mozzarella and Spicy Arribbiata Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

**Includes Champagne and Sparkling Cider Toast, House wine by the glass for Cocktail hour (1 hour maximum)*

****\$64** Per Person***

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Enchanted Beginnings

BUFFET

Stationed Hors D' Oeuvres:

Select 2

Fresh Fruit Platter with Chantilly Cream

Garden Vegetable Crudit  Platter with Herb Cream Cheese dip

Assortment of Imported and Domestic Cheeses with Dried Fruit, Nuts, and Crackers

Salads

Select 2

Asian Spinach Salad with Mandarin Oranges, Red Bell Pepper, Almonds, Snow Peas, Coriander Leafs, and Sesame Ginger dressing

Classic Caesar Salad with Hearts of Romaine, Parmesan Cheese, and Croutons

Wild Baby Greens Salad with Cherry Tomato, Roasted Beets, Julienne Carrots and Balsamic Vinaigrette

Kale Salad with Diced Mango, Toasted Cashews, Shredded Coconut and Lemon Garlic Olive Oil Dressing

Entrees

Select 2

Chicken Piccata Scaloppini with Herb Lemon Caper Sauce

Grilled Sliced Tri Tip with Ginger Honey Barbeque Sauce

Pan Fried Snapper with Lemon Tarragon Brown Butter and Sliced Toasted Almond

Mediterranean Lasagna with assorted vegetables topped with Mozzarella

Accompaniments

Select 2

Wild Rice Pilaf with Fresh Herbs and Butter

Herb Jeweled Orzo Pasta

Rainbow Marble Potatoes

Seasoned Mashed Potatoes with Spinach and Garlic

Braised Brussel Sprouts with Parmesan Cheese, Garlic, and Fresh Herbs

Roasted Seasonal Vegetable Medley

~Dinner rolls with Butter~

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

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****\$58** Per Person***

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Two Hearts, One Love

BUFFET

Stationed Hors D' Oeuvres:

Select 3

Fresh Fruit Platter with Chantilly Cream

Garden Vegetable Crudité Platter with Herb Cream Cheese dip

Assortment of Imported and Domestic Cheeses with Dried Fruit, Nuts, and Crackers

Baked Brie with Apple Cranberry Chutney and Sliced Baguette

Salads

Select 2

Butter Leaf Lettuce Salad with Blue Cheese, Candied Walnuts, Chopped Bacon and Tarragon Vinaigrette

Classic Caesar Salad with Hearts of Romaine, Parmesan Cheese, and Croutons

Wild Baby Greens Salad with Cherry Tomato, Roasted Beets, Julienne Carrots and Balsamic Vinaigrette

Kale Salad with Diced Mango, Toasted Cashews, Shredded Coconut and Lemon Garlic Olive Oil Dressing

Entrees

Select 2

Slow Roasted Prime Rib with Horseradish Cream and Au Jus

Pecan Crusted Chicken Breast with Dijon Cream Sauce

Seared Fillet Salmon with Hollandaise Sauce with Diced Avocado, Green Onion and Tomato

Apple Cider Braised Pork Chop with a Fennel Cole Slaw

Accompaniments

Wild Rice Pilaf with Fresh Herbs and Butter

Herb Jeweled Orzo Pasta

Rainbow Marble Potatoes

Seasoned Mashed Potatoes with Spinach and Garlic

Braised Brussel Sprouts with Parmesan Cheese, Garlic, and Fresh Herbs

Roasted Seasonal Vegetable Medley

~Dinner rolls with Butter~

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

****Includes Champagne and Sparkling Cider Toast, House wine by the glass for Cocktail hour (1 hour maximum)***

****\$64** Per Person***

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Hors D' Oeuvres

Tray passed for 1 hour during cocktail hour
Priced 2 pieces per person*

House Made Crab Cakes with Meyer Lemon
Chive Aioli*
\$3.75

Cucumber Rollatini with Smoked Salmon
Mousse*
\$3.75++

Pancetta Wrapped Asparagus with Aged
Provolone and White Truffle Oil*
\$3.00++

Asian Chicken Wings with Sweet Chili sauce*
\$3.00++

Pecan Crusted Prawns with Frangelico Butter
Sauce*
\$4.25++

Hawaiian Pulled Pork Sliders with Cole Slaw
\$4.00++

Baja Ceviche Shooters with Avocado
\$3.75++

Chorizo and Jack Cheese Stuffed Sweet Peppers
with Avocado cilantro Crema*
\$3.75++

Mediterranean Pinwheels Sandwiches with
Hummus, Baby Greens, Tomato and Roasted
Vegetables*
\$3.75++

Bacon Wrapped Prawns with Honey Ginger
Barbecue Glaze*
\$4.25++

Herb Crusted Lamb Chop Lollipops with Garlic
Mint Demi-Glace
\$5.00++

Phyllo Cups with Wild Mushroom and
Parmesan Cheese Ragout*
\$2.75++

Crab Stuffed Mushrooms with Fresh Mozzarella
MRKT

Roasted Tuscan Bruschetta with Marinated
Tomato, Parmesan Cheese and Pesto*
\$3.00++

Vietnamese Fresh Spring Rolls with Shrimp,
Avocado and Hoisin Lime Sauce
\$5.00++

Beverage Packages

Number One

Unlimited Soft Drinks & Juices
\$6.00++ Per Person

Number Two

House Wines, Soft Drinks & Juices
\$16.00++ Per Person

Number Three

Domestic & Import Bottled Beers, House Wines, Soft Drinks & Juices
\$22.00++ Per Person

Number Four

Domestic & Import Bottled Beers, House Wines, Well Liquor, Soft Drinks & Juices
\$32.00++ Per Person

Number Five

Domestic & Import Bottled Beers, House Wines, Well & Call Liquors, Soft Drinks & Juices
\$36.00++ Per Person

Number Six

Domestic & Imported Bottled Beers, House Wines, Well & Call Liquors, Premium Liquors, Soft Drinks & Juices
\$40.00++ Per Person

Additional Fees

Corkage Fee for bottles brought in

\$15.00++ Per Bottle

Wine Selections By The Bottle

\$24.00++ House

\$30.00++ Upgraded

\$22.00++ House Champagne

Upgraded Champagne Available By Request And Must Be Pre-Ordered

Bar Set-Up Fee

\$150

All bar and beverage packages are served from the event bar only. There is a limit of 5 hours per beverage package. Should your event go over 5 hours, your bar can continue to be hosted by consumption. We reserve the right to stop service due to over consumption. All prices are subject to a taxable 20% service charge and current sales tax

Kid's Meals



Age 5 Under = Free

Age 6-12= \$20

Hamburger Or Cheeseburger With Fries

Cheese Quesadilla With Sour Cream And Salsa

Crispy Chicken Tenders With Fries

Spaghetti With Meat Marinara Sprinkled With Parmesan Cheese

Grilled Cheese With Fries

\$20.00++ Per Child

Vendors



Typical Vendors Who Should Receive Meals Are:

Photographer.

Videographer.

Wedding Planner/Coordinator

Dj And/Or Band

Officiant (If Joining Reception)

Vendors Will Have The Same Meal As Wedding Guest

\$20.00++ Per Vendor