





CASCADA LAWN



GREENSIDE PATIO

IDO'S

CEREMONY

Include:

Bridal Waiting Room Prior to Ceremony

Fruitwood Folding Chairs - Rental, Set Up & Break Down

Choice of Arch: Post & Beam (not pictured), Garden (bottom photo), or Hexagon (top photo)

Rehearsal Time Days Prior to Wedding Date

CASCADA LAWN

\$1300

Seats up to 250 | Vista of the San Juan Hills, Pond & Waterfall

Ceremony times begin at 6:00PM or 1 hour prior to sunset

GREENSIDE PATIO

\$850

Seats up to 180 | View of Greens & Peek-a-Boo Waterfall

Day-Of Wedding Coordination is required to complete your special day





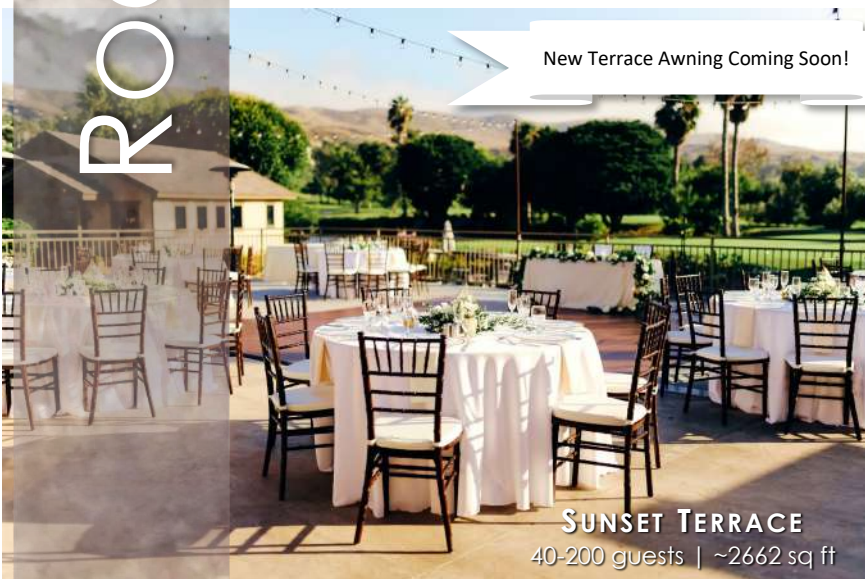
VERANDA PATIO
200 guests | ~2000 sq ft



GREENSIDE PATIO
20-80 guests | ~1482 sq ft



GREEN VIEW ROOM
40-200 guests/150 with dancing | ~1950 sq ft



SUNSET TERRACE
40-200 guests | ~2662 sq ft



TERRACE LOUNGE
20-60 guests | ~1000 sq ft

ROOMS & PATIOS



RECEPTION VENUES



WEDDING RECEPTION INCLUDE

5 Hour Reception Time | Banquet Staff | Complimentary Self-Parking
 Space for Dancing | Floor Length Linen 50 colors & Cloth Napkin 20 colors
 Standard Dinnerware, Glassware & Flatware | Round and/or Banquet Dining Tables
 Standard Chairs | Up to 6 Tall Cocktail Tables | Up to 6 Additional Tables

RATES & MINIMUMS

Square Feet | Capacity | Rental Fee¹ | Food & Beverage Minimums¹

GREEN VIEW ROOM

Arts & Crafts style with vaulted ceilings, built-in bar & sliding glass wall adjoins the Veranda Patio

1950 sq ft	Seats 50-150 with dancing	\$500-1000 Rent	\$2500-9000 Minimum
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VERANDA PATIO

Market lights & gas fire pit with view of the 18th green. Available only with Green View Room

2000 sq ft	Seats up to 200	+\$1000 Rent	See Above
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GREENSIDE PATIO

Market lights, nested below the Veranda Patio near putting green with peek-a-boo view of waterfall & pond

1482 sq ft	Seats 40-80	\$250-500 Rent	\$750-7500 Minimum
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SUNSET TERRACE

Secluded large open deck with louvered awning, fans, heaters, market lights and view of pond & waterfall

2662 sq ft	Seats 200	\$500-1000 Rent	\$2500-9000 Minimum
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TERRACE LOUNGE

Cozy indoor Club room adjoining the Sunset Terrace

1000 sq ft	Seats 20-60	\$200-600 Rent	\$750-1500 Minimum
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¹ Rentals and Food & Beverage Minimums are based on date and time, for date specifics, contact Event Manager



RECEPTIONS



RECEPTION OPTIONS

Timeless Dinner & Dancing

- Hors d'oeuvres -
Two Tray-Passed page 6
One Display page 7

- Welcome Toast -
Champagne
& Sparkling Cider

- Dinner -
Buffet
pages 8-9
-or-
Plated
pages 10-11

- Your Cake -
Cut & Served
Coffee Bar

Soft Drinks & Tea

Package Starting At
\$77
per person

Unique Eat, Drink & Be Married

- Nibble -
2 Tray-Passed
page 6

- Eat -
3 Uniquely Inspired
Food Stations
pages 12-13

- Drink -
2 Beverage Stations
Infused with Love
+ Heart Warming
page 13

Soft Drinks

- Sweet -
Your Cake
Cut & Served

Package Starting At
\$82
per person



HORS D'OEUVRES



TIMELESS & UNIQUE | TRAY-PASSED HORS D'OEUVRES

BITES

Elote Corn Bites | Queso-Cilantro Aioli
 Vegetable Spring Rolls
 Caprese Skewer | Basil & Balsamic
 Chicken Potstickers
 Coconut Chicken | Sweet Chili Sauce
 Beef Taquitos | Chef's Salsa
 Meatballs | Creamy Demi

BITES IN A CUP

JarCuteries | Meat, Cheese & Olives
 Antipasto | Salami, Cheese, Olive & Artichoke
 Caesar Cup | Parmesan Crouton
 Watermelon Mojito | Lime & Mint
 Heirloom Tomato & Cucumber Salad
 Chilled Shrimp Shooter | Cocktail Sauce
 Mahi Ceviche Shooter | Tortilla Chip
 Tomato Bisque | Grilled Cheese Triangle

TWO BITES

Baja Fruit Skewer | Tajin & Chamoy
 Asparagus Wrapped in Prosciutto
 Smoked Salmon Canapé | Cucumber
 Coconut Shrimp
 Bacon Wrapped Shrimp
 Pacific-Island Chicken & Pineapple Skewer
 Chicken Flautas | Avocado Sauce
 Beef Carpaccio Crostini | Lemon Olive Oil
 Beef Satay | Spicy Peanut Sauce

BITES BY THE HANDFULL

Chilled Vietnamese Spring Roll
 Potato-Asparagus Taco | Jalapeno-Cilantro Aioli
 Ahi Poke WonTaco | Ponzu
 Chipotle Chicken Slider | Caramelized Onion
 BBQ Chicken Flatbread
 Burger Slider | Pesto-Mayo Arugula & Tomato

ADDITIONAL HORS D'OEUVRES?

Bites = add \$4⁵⁰ | Two Bites or Handfull = add \$5 | In a Cup = add \$5⁵⁰
 Per Guest



HORS D'OEUVRE DISPLAYS



TIMELESS | HORS D'OEUVRE DISPLAYS

Cheese Assortment

Crackers & Crostinis | Picked Grapes |
Fruit & Olive Garnish | Jam & Honey

Burrata Bruschetta

Fresh Burrato | Tomato-Basil Relish |
Dressed Greens | Crostinis

Baked Brie in Puff Pastry

Variety of Breads | Fresh Orchard Fruit
Dried Berries and Nuts

Warm Spinach-Artichoke Fondue

Tortilla Chips

Pretzel Bites

Warm House Mustard Cheese Dip

Crudité

Fresh from the Garden Bites
Onion Sour Cream Dip

Grilled Marinated Vegetables

Extra Virgin Olive Oil & Fresh Herb Marinade
Basil-Garlic Aioli

Fresh Seasonal Fruit

Chef's Selection

Mezze

House Hummus | Quinoa Tabouleh
Mixed Olives | Flatbreads

Chip & Dip

Crunchy Corn Tortilla Chips
Trio of Salsas: House Red, Avocado Green, &
Black Bean-Roasted Corn

ADD Guacamole \$4 Upgrade Fee

UPGRADED DISPLAYS

This & A Lot of That

Chef's Selection of Cheese, Charcuterie,
Olives & Artichoke Hearts

\$3 Upgrade Fee

Chilled Shrimp Bucket

Cocktail Sauce | Horseradish | Lemon

\$4 Upgrade Fee

Deli Counter

Turkey & Cranberry-Orange Relish
Ham & Whole Grain Mustard
House Tri-Tip & Creamy Horseradish
Assorted Small Rolls

\$3 Upgrade Fee

San Juan Hills Golf Club | Private

All prices subject to 22% Service Charge and 7.75% Sales Tax
Event Packet
Page | 7



BUFFETS BY DESIGN



TIMELESS | BUFFETS BY DESIGN

Add *Chef Attendant Carving | Barbecue Station \$100

Signature **SAN JUAN HILLS BUFFET**

Fresh Rolls & Herb-Butter
Baby Greens & Dressing Display
Grilled Marinated Vegetable
Seasonal Vegetables including: Zucchini,
Mushroom, Asparagus, Bell Pepper & Onion
Citrus-Herb Marinated Chicken
Carved House Tri Tip Au Jus*
Roasted Rosemary Potatoes

Rustic **ITALIANO**

Parmesan-Garlic Bread
Caesar Salad | Parmesan & Garlic Croutons
Caprese Salad
Mushroom & Creamy Pesto Pasta
Italian Sausage & Meatballs
Lemon-Rosemary Chicken
Basil Roasted Vegetables

Latin **SOUTHWEST SWING**

'Mex'ed Greens
Queso Fresco, Roasted Corn, Tomato & Red Onion
Cilantro Vinaigrette & Chipotle Ranch
Sweet Corn & Ortega Chile Tamale Pie
House Slow-Cooked Carnitas
Roast Chicken | Cilantro Sauce & Mango Relish
Corn & Flour Tortillas
Mexican Rice
Ortega Refried Beans

Gourmet **BURGER BUFFET**

Fresh Seasonal Fruit
Garden Green Salad
Beef, Turkey or Veggie Burger*
Deluxe Toppings & Condiments
Including: 4 Cheeses, Applewood Smoked Bacon,
Grilled Onions, and Sautéed mushrooms.
House Seasoned Potato Chips
Smoked Gouda Mac N Cheese



CUSTOM BUILT BUFFET



TIMELESS | CUSTOM BUILT BUFFET

Add *Chef Attendant Carving | Barbecue Station \$100

BREAD – SELECT 1

Fresh Baked Rolls & Herb-Butter
Garlic Parmesan Bread
Corn Bread & Honey-Butter

SALADS – SELECT 1 | Additional Salad Add \$4

Garden Greens Salad
Choice of Two Dressings

Caesar Salad
with Garlic Croutons & Parmesan

Mediterranean Spinach Salad
with Tomato, Cucumber, Greek Olives
& Feta-Vinaigrette

Cranberry, Walnut & Blue Cheese
over Baby Greens with Raspberry Vinaigrette

Margot Salad
Bibb Lettuce, Hearts of Artichoke & Palm,
Shaved Asiago, Baby Heirloom Tomatoes,
with Lemon-Herb Vinaigrette

Asian Cabbage & Carrot Salad
with Sesame Dressing

Kale & Quinoa Salad
Orange Slices & Almonds with Citrus Dressing

Fresh Seasonal Sliced Fruit

ENTRÉES-CHOICE OF 2 | Additional Add \$6

Creamy Pesto Pasta with Mushrooms
Chef's Spinach Lasagna
Forrest Mushroom Risotto
Broiled Salmon | Red Pepper Sauce
Salmon En Croute * | Chardonnay Sauce
Grilled Citrus-Herb Marinated Chicken
Roasted Pork Loin*
House Tri Tip | Black Pepper Demi *
Garlic Shrimp add \$3
Mahi | Cilantro Sauce & Mango Relish add \$4
Braised Short Rib | Red Wine Demi add \$3
Grilled Top Sirloin Steaks* add \$6
Prime Rib Au Jus * add \$12 per

SIDES – CHOICE OF 2 | Additional Side Add \$4

Garlic Mashed
Rosemary & Garlic Sweet Potatoes
Herb Roasted Red Potatoes
Potatoes Gratin
Rice | House Pilaf or Wild
Mac N Cheese with Smoked Gouda
Sautéed Green Beans
Basil Roasted Vegetables
Glazed Carrots
Creamy Cauliflower Puree





PLATED ENTREES

TIMELESS | PLATED ENTREES

Entrée counts are due 10 days prior to your event with final guest count.

Entrée selections must be designated at each place setting by host with escort card and/or ticket

BREAD – SELECT 1

Fresh Baked Rolls & Herb-Butter
Garlic Parmesan Bread
Corn Bread & Honey-Butter

STARTER – SELECT 1

Heart of Romaine Wedge
red apple, sage derby, red onion, and
spiced walnuts, with Champagne-vinaigrette

Margot Salad
Bibb Lettuce, Hearts of Artichoke & Palm,
Shaved Asiago, Baby Heirloom Tomatoes,
with Lemon-Herb Vinaigrette

Mediterranean Spinach Salad
tomato, cucumber, Greek olives
& feta-vinaigrette

Baby Greens, Dried Berries, Walnut
& Blue Cheese
raspberry vinaigrette


Mini Iceberg Wedge
blue cheese crumbles, bacon, crispy onion
with garlic-ranch drizzle


Caesar Salad
garlic croutons & parmesan

Garden Greens Salad

Cup Soup Du Jour

ENTRÉE – SELECT 2

Seared Cauliflower Steak 
over sweet pea rice with sauteed shiitake, shallots
& baby heirloom tomatoes, topped with
sweet pea puree, dash of siracha, and micro basil

Sweet Potato Chimichuri 
marinated roasted sweet potato, over quinoa-rice,
served with black beans and sliced avocado,
topped with flavorful chimichuri sauce

Vegetable Napoleon
grilled Portobello mushroom, zucchini, tomato,
onion & mozzarella with pesto & marinara drizzle

Carolina Chicken
salt n pepper chicken breast with pepper jus,
over maple sweet potato mash
and bacon-brussel sprouts

Forest Mushroom Chicken
mushroom-chianti reduction,
with cheesy risotto

Artichoke, Sundried Tomato
& Mushroom Chicken
creamy chardonnay sauce,
served with garlic mashed potatoes

Entrée Selections continue on next page





PLATED ENTREES

TIMELESS | PLATED ENTREES

Continued from page 10

Grilled Salmon

over cauliflower puree, topped with chef's signature red pepper sauce & crunchy onion

Salmon En Croute

baked in flaky pastry, topped with creamy chardonnay sauce, served with mashed potatoes & broccolini garnish

Paella del Mar

saffron rice with shrimp, clams, mussels, mahi, Spanish chorizo, tomato, and peas

House Sirloin Strip

black-pepper demi, served with garlic mashed potatoes & sautéed green beans

Signature Braised Short Rib

tender short rib braised in rich red wine-demi piled on top garlic mashed potatoes

Seared Mahi

cilantro cream & mango relish served on wild rice with vegetable confetti
\$4 Upgrade Fee

Flat Iron Steak

sliced with red wine demi, served with bacon-cheese potato cake, and vegetable garnish
\$4 Upgrade Fee

Sirloin Baseball Cut

forest mushrooms & chianti demi glace, layered over gratin potatoes
\$6 Upgrade Fee

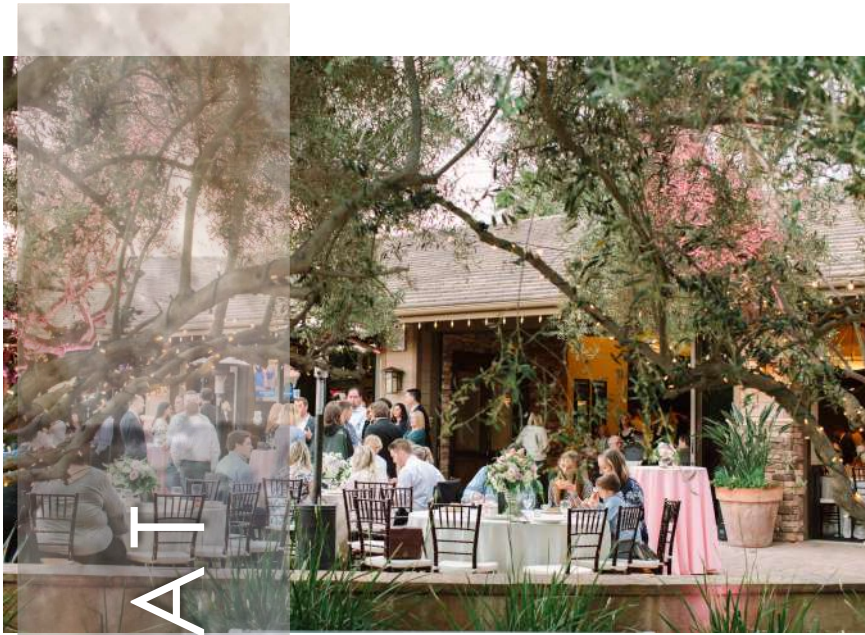
Filet Mignon & Garlic Shrimp

with cognac reduction, served with roasted fingerling potatoes & grilled asparagus
\$10 Upgrade Fee

Choice of 3 Entrees add upgrade fee add \$3 per person

All Entrees are prepared Gluten Free except for the following items: Salmon En Croute, Crispy Onions on the Grilled Salmon, and the Bacon-Cheese Potato Cake featured on the Flat Iron Steak





EAT
UNIQUE

UNIQUE | FOOD STATIONS | Select 3

TWO HEARTS | BREAKFAST ALL DAY!

- Buttermilk Fried Chicken
- Golden Waffles
- Pan Chicken Gravy
- Vermont Maple Syrup | Churned Butter
- Fresh Strawberries | Whipped Cream

SKEWER MY HEART | GRILLED KABOBS

VEGETABLE | SELECT 1:

- Roasted Potato Skewer + Bacon-Chive Sour Cream Dip
- Marinated Vegetable + Garlic-Basil Aioli

PROTEIN | SELECT 2:

- Garlic Shrimp
- Pacific Chicken with Pineapple, Bell Pepper & Onion
- Beef & Lamb Koobideh + Tatziki
- Carne Asada with Zucchini & Mushroom + Chimichuri

EL CORAZON DEL MAR | PAELLA BAR

Large Paella pan steaming with Saffron Rice with Fresh Shrimp, Mussels, Clams, Salmon, Mahi, and Sausage
\$4 upgrade
Includes Attendant

KOIBITO | POKE BAR

Ahi | Surimi

FOUNDATIONS

Rice | Crisp Wonton | Spring Mix

TOPPINGS

Red Onion | Green Onion | Cucumber
Radish | Fresnillo Chiles | Edamame
Cilantro | Seaweed Salad | Furitake
Pickled Ginger

SAUCES

Ponzu | Soy | Coconut Aminos^{GF}
Ginger-Sesame | Sriracha |
Sriracha Aioli | Wasabi Ponzu

Includes Poke Bar Attendant

INITIALS & HEARTS | CARVED BITES

SELECT 1 OF THE FOLLOWING:

- Roast Beef on Goat Cheese Crostini with Brown Butter Mushrooms & Pine Nuts
- Salmon En Croute with Chardonnay Sauce, garnished with Grilled Broccolini
- Chicken Florentine filled with Artichoke-Spinach -Cheese served on Asiago Toast
- Japanese BBQ Roast Pork Loin on Lettuce Wrap garnished with Cucumber-Carrot Slaw
- Beef Wellington with Demi Reduction over bed of dressed Arugula -\$10 upgrade

Includes Carving Chef





UNIQUE | FOOD STATIONS

Continued from page 12

BETWEEN 2 HEARTS | GOURMET SLIDERS

Hamburger & Veggie Sliders
Build-Your-Own Mini Wedge Salads

GOURMET TOPPINGS

Sweet n Spicy Bacon | Gorgonzola
Cheddar | Roasted Jalapenos
Bread N Butter Pickle Chips
Crispy Onions | Pickled Red Onion
Arugula | Heirloom Tomato Relish

SPECIALTY CONDIMENTS

BBQ Sauce | Dijon Mustard
Ketchup | Pesto-Mayo | 1000 Island
Garlic Ranch

LOVE SPUDS | FRY BAR

French Fries | House Potato Chips
Waffle Cut Sweet Potato Fries

SPRINKLES

Himalayan Pink | Garlic Salt
Onion Salt | Truffle Salt | Cajun Spice
Hint of Taco | Parmesan | Chives
Bacon Bits

SAUCES

Ketchup | Onion-Sour Cream
Garlic Ranch | Pesto-Mayo
Sriracha Aioli | Malt Vinegar

LOS NOVIOS | STREET TACOS

Watermelon & Cucumber Mojito Salad
Mini Corn Tortillas

FILLING | SELECT 2 :

Carne Asada | Carnitas | Al Pastor
Chipotle-Rubbed Chicken
Cilantro-Grilled Fish | Baja Fried Fish
Chile-Lime Roasted Veggies

TOPPINGS

Tomato | Onion | Cilantro | Lettuce
Queso Fresco | Roasted Serrano
Escabeche | Avocado & House Salsas

AMORE | PIZZA & PASTA

Caesar Cups with parmesan crostini

PIZZA SELECT 1 :

- Chef's Italian Sausage, Pepperoni & Portobello Mushroom Pizza
- Margherita Mozzarella, Micro Basil & Truffle Oil

CHEF ATTENDED PASTA STATION SELECT 1 :

- Chicken Alfredo
- Pasta Primavera with Garden Vegetables & Rose Sauce
- Creamy Pesto with Sundried Tomatoes & Shiitake Mushrooms





DRINK



UNIQUE EAT +

UNIQUE | FOOD & DRINK STATIONS

Continued from page 12-13

LOVE FOR TWO | MASHED MAC'TINI BAR

- Buttery Mashed Potatoes
- Creamy Mac N' Cheese
- GOURMET TOPPINGS
- Braised Short Rib Gravy | Bacon
- Blue Cheese | Cheddar
- Sautéed Mushrooms | Green Onions
- Fried Onions | Sour Cream

MELTED HEARTS | BISQUE & GRILL

- Cupettes of Tomato Bisque
- Pickle, Olive & Relish Bar
- Two Gourmet Grilled Cheese
- Cheddar with Sweet & Spicy Bacon
- Brie with Caramelized Onions
- Includes Grill Cheese Chef

ADDITIONAL STATION OR LATE NIGHT SNACK?

1 Station = add \$15 per guest | 2 Stations = add \$21 per guest

INFUSED WITH LOVE | REFRESHMENTS

- Select 2:
- Strawberry Lemonade
- Lavender Lemonade
- Mint-Lime Refresher
- Cucumber-Melon-Lime Medley
- Blue Berry-Lemon-Basil Water
- Jamaica
- Horchata

HEART WARMING | COFFEE BAR

- House Regular & Decaf Coffee
- Plus Select 1:
- Mexican Hot Chocolate
- Minty Hot Chocolate
- Vanilla Café Latte
- Spiced Apple Cider
- Chai Maple Cider
- Green Tea

SPIKE IT!! add a kick to any Infusion or Warm Drink

Tito's Vodka, Milagro Tequila, Captain Morgan's Spice Rum, or Hendricks Gin ȳ \$8 per person
Kahlua, Baileys, or Frangelico ȳ \$8 per person



SWEETS & DESSERT

SWEETS & DESSERT

PETITE SWEETS | \$5⁵⁰

individually priced, minimum order 18 of each

- Crème Brûlée
- Tapioca with Berry Compote
- Tropical Fruit Trifle
- Strawberry Shortcake
- Blue Berries, Lemon Curd & Cream
- Kahlua Mousse with Chocolate Drizzle
- Brownie & Cookie Trifle with Caramel
- Bread Pudding with Bourbon-Caramel
- Lemon-Micro Basil Sorbet | Kiwi Syrup
- Churro Cajeta | Vanilla Ice Cream

SWEET BITES

two dozen per order

- Cookies \$66
- Brownies \$66
- Salted Caramel Pretzel Brownies \$70
- Lemon Bars \$66
- Apple Crumble Bars \$68
- Cream Puffs \$68
- Cinnamon Churros \$66
- Caramel Filled Churros \$69
- Petit Fours \$78
- Chocolate Covered Strawberries \$72

BRINGING YOUR OWN CAKE/DESSERT?

All San Juan Hills Wedding Packages include Cake Cutting & Service



SLICED

individually priced, minimum order of 14

- Tiramisu \$7
- Dulce de Leche Cheesecake \$12
- Cheesecake with Berry Puree \$9
- Fudge Lava Cakes \$12

CHEF'S ASSORTMENT | \$10

30 guest minimum

- Gourmet Cookies | Apple Crumble Bars
- Petite Crème Brûlés
- Salted Caramel Pretzel Brownies

MORE S'MORES BAR | \$9

30 guest minimum

- Large Marshmallows | Assorted Hershey Chocolate Bars & Peanut Butter Cups
- Graham Crackers | Caramel Syrup

THEMED SUNDAE BAR | \$9

30 guest minimum

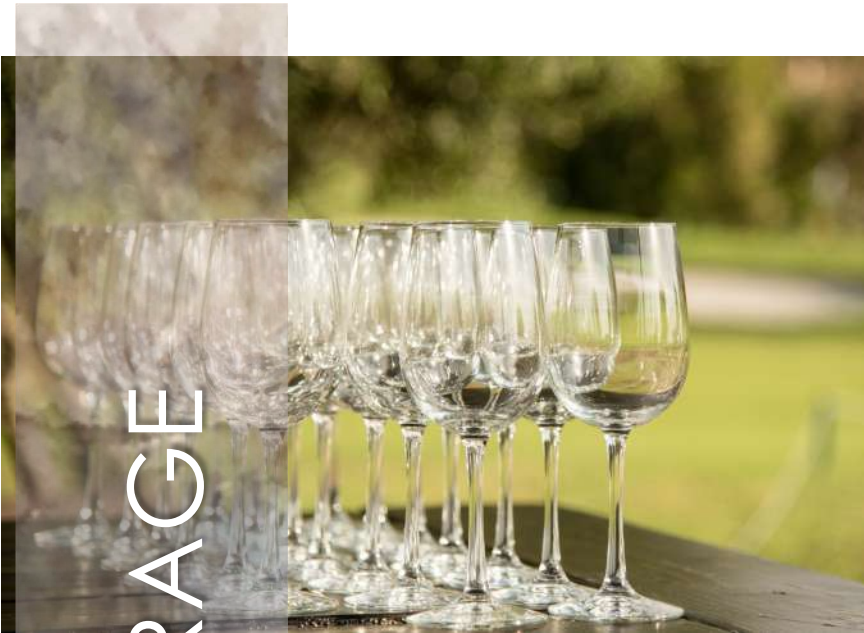
- Select One of the Following Themes:
- Fruity Tooty | Choc-Full of Chocolate
- Autumn Spice | Winter Holiday

ICE CREAM & COOKIE SANDWICH BAR | \$8

- Two Ice Cream Flavors
- Homemade Cookies:
- Snickerdoodle
- White Chocolate Chip Macademia



BAR & BEVERAGE



BAR & BEVERAGE

HOSTED HOURLY

two hour minimum | per guest 21 years & older

Beer & Wine

Domestic, Craft, and Imported Beer
House Wine & Champagne

Two Hours	\$20
Three Hours	\$27
Four Hours	\$34

House Select Bar

Domestic, Craft, and Imported Beer
House Wine & Champagne
Cocktails with Hendrick's, Tito's, Bacardi,
Malibu, Captain Morgan, Jim Beam, Dewars
& Milagro *

Two Hours	\$25
Three Hours	\$34
Four Hours	\$43

Premium Bar

Domestic, Craft, and Imported Beer
Premium Red, White & Champagne
Cocktails with Bombay Sapphire, Ketel One,
Bacardi, Malibu, Captain Morgan,
Jack Daniels, Crown Royal,
Johnny Walker Black, Patron Silver
and Tres Generaciones*
Martinis, Mules, Margaritas & Mojitos

Two Hours	\$30
Three Hours	\$41
Four Hours	\$52

** Shots, shooters, doubles are excluded from these packages*

HOSTED ON CONSUMPTION

Allows your guests their choice of drinks, to be calculated and paid at the end of your event. You may limit this option by selecting only certain items to be hosted and/or by hosting up to a pre-specified dollar amount. Current bar pricing on the day of event applies

CASH BAR | NO HOST

Included with your wedding package. Guests may purchase their own cocktails, beer & wine

WINE & SPARKLING

Bringing your Own Wine?

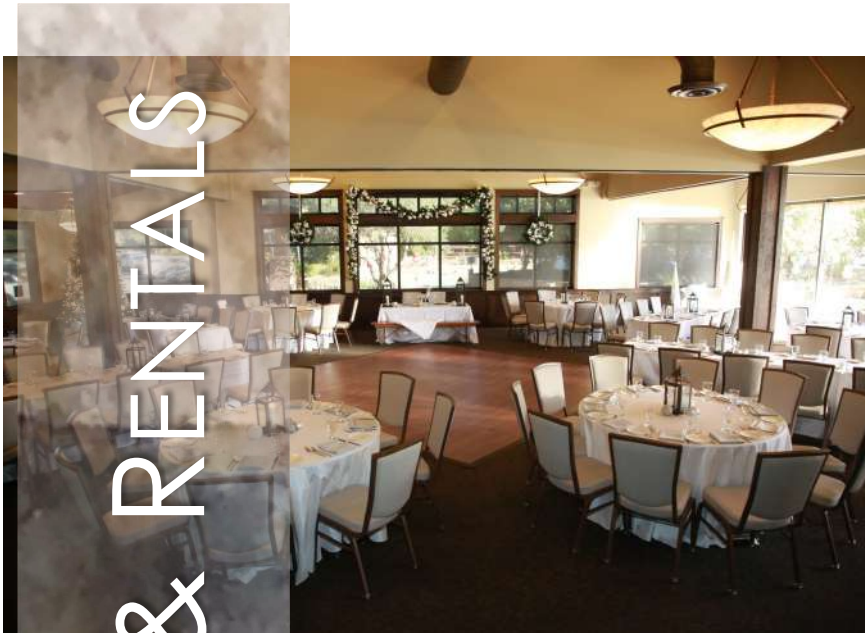
Corkage Fee	per 750ml bottle	\$17
Champagne Toast		\$ 5
Tray-Passed Champagne on Arrival		\$ 6
Bottomless Mimosas		\$18
House Sparkling	per bottle	\$24
House Wine	per bottle	\$28
Wine List Available Upon Request		

REFRESHMENTS FOR THE CEREMONY

Lemonade or Iced Tea Station	\$3
Iced Infused Water Station	\$2
Iced Bottled Water Station	\$1



ROOM UPGRADES & RENTALS



ROOM, UPGRADES & RENTALS

Standard Set-Up

Please see details on page 4 for both
Timeless & Unique Package

Linen Upgrades

Overlays, cotton-blend: black, white, ivory, sandalwood, pink, burgundy, gold, red, green, royal blue, or wedgewood blue

72" Square \$5 | 85" Square \$9

Specialty Runners:

Gzhel, blue & white, 16" x 120" (12) \$8
Poppy, red & gold, 13"x108" (12) \$8

Floor Length, Colored & Specialty Linen
please ask Event Manager for quote

Additional Tables & Chairs

8' Table with draped linen	\$18
6' Table with draped linen	\$16
4' Table with draped linen	\$14
60" Round Table with draped linen	\$18
30" Tall Cocktail Table with drape linen	\$18
½ Moon Table with draped linen	\$15
Chiavari Chair	\$8
black, brown, natural, gold, silver & white price includes delivery and set-up fees	
Crossback Chair	\$14
oak wood or drift wood, price includes delivery and set-up fees	
Folding Chairs	\$4
black, natural, white price includes delivery and set-up fees	

Table Tops & Decor

Candle Lantern Centerpieces each	\$8
Glass Votive with Tealight each	\$.65
Rustic Faux Wood Charger	\$2
Chargers <i>minimum order of 30</i>	\$4-12

Food & Beverage Equipment

Portable Bar Set-Up Fee	hosted bar	\$150
	cash bar	\$200
Jockey Box, 2 taps		\$100
Assorted Apothecary Jars (up to 7)		\$8

Patio

Portable Heaters each	\$35-80
9' Market Umbrellas each	\$40
Fire Pit Tables 40"x68"	\$50
Corn Hole	\$25
Giant Jenga	\$15

Event & Audio-Visual

Dance Floor up to 18'x18'	\$300
Wireless Handheld Microphone	\$75
LCD projector HDMI	\$75
70" Flat Panel Television HDMI	\$75
Portable Amp, Speakers & Mic	\$250

Misc Room Rental

Additional Event Hour	\$600
Additional Set-Up Hour	\$150
Theater Set-Up Fee per chair	\$1 ⁵⁰
Bridal Room Rental	\$200
Lounge, 2 hours pre-ceremony	\$200



Minimums | Terms of Agreement

Food, Alcohol & Beverage

All food, alcohol and beverage must be provided by San Juan Hills Golf Club. A cake service/cutting fee will apply to any dessert not provided by San Juan Hills Golf Club and may require a signed release of liability. In accordance with Alcoholic Beverage Control regulations, no outside liquor is allowed to be brought onto the premises. Bottles of wine provided by the client must be served by San Juan Hills Golf Club service staff and will be subject to a \$15 corkage fee. All guests will be subject to providing valid identification for age verification when requested. San Juan Hills Golf Club reserves the right to refuse service to any person that appears intoxicated. Final menu selections are due 14 days prior to your event date, entrée counts are due 7 days prior to your event date. All item prices are subject to change based on current cost of supplies. Luncheon Menu pricing will not be honored for Dinner events.

Minimums & Guest Counts

At the time of reserving your date you will commit to a food and beverage minimum for your event and provide an anticipated number of guests.

Food, Bar & Beverage (FB&B) Minimums are determined by requested space, time of year and availability. Minimums for private events are based on client hosted FOOD, BAR & BEVERAGES sales only. These minimums do not include: allied services/rentals, service charge/gratuity or sales tax. In the event that hosted food, bar & beverage sales do not total specified minimums San Juan Hills Golf Club will apply the difference as a room fee.

Your final guest count guarantee is due no later than 10 days prior to your event. For ordering purposes, final guest counts that are not confirmed by this time will default to the initial anticipated guest count provided at the time of booking. Guaranteed guest counts cannot be decreased once established. You will be charged for the guaranteed guest count or actual attendance, whichever is greater. If your guaranteed guest count and arranged menu total less than the agreed food and beverage minimum you may choose to add enhancements to make up the difference, otherwise the difference to the food and beverage minimum will be added to your final balance as a room fee.

Payments & Deposits

A non-refundable and non-transferable deposit and a signed contract are required to secure your date. The initial deposit is 25% of the anticipated balance or \$1,000 whichever is greater; for smaller events (74 guests or less) 25% or \$500 whichever is greater. A second deposit of 50% estimated balance will be due 4 months prior to event. The final balance is due 7 days prior to your event. Acceptable payments methods: cash, company check, cashier's check or credit card. The Client will reimburse San Juan Hills Golf Club of any and all collection costs incurred, including but not limited to Bank Fees, Collection Agency Fees, Attorney Fees, etc. A valid credit card on file will be required as back-up for any form of payment to cover any additional charges incurred on the day of the event.

Service Charge & Sales Tax

A 22% taxable service charge and current sales tax will be applied to all applicable charges associated with your event in accordance with the California State Board of Equalization Regulation No. 1603(g).

Event Times

Forty Five minutes, unless otherwise stated, is allotted for ceremony time, set-up for Cascada Lawn is 1 hour prior to contracted ceremony time, set-up for Greenside Patio is 1.5 hours prior to contracted ceremony time.

Five hours are allotted for reception time. Additional time must be pre-arranged, is subject to availability and will be charged at the rate of \$600 for each additional hour. Due to noise ordinances no event may exceed midnight. Access to the event site is guaranteed available 1.5 hours prior to your scheduled event start time at no additional cost, additional set up time is subject to availability, additional fees (\$150 per hour) and approval by the Director of Special Events.

Events may not begin before contracted start time. **All invitations should state contracted event start time.**

Cancellation Policy

All cancellations must be submitted in writing to the Director of Special Events. Any deposits that have been submitted up to the time of cancellation are subject to forfeiture and are non-refundable. Cancellations submitted and received within 60 days of the scheduled event date are subject to the full anticipated food and beverage charges plus service charge and sales tax.

Liability, Vendors and Decor

San Juan Hills Golf Club reserves the right to inspect and control all private functions. You are responsible for your guests and their conduct during your event. Damages to the property by you, your guests or vendors will be charged accordingly.

San Juan Hills Golf Club does not assume any liability for personal property left on the premises prior to, during or following your event.

Volume level for all entertainment will be subject to manager approval. San Juan Hills retains the right to have any uncooperative entertainment removed from the premise. San Juan Capistrano sound ordinance requires all outdoor/patio amplified sound and music to be off by no later than 10:00 PM; indoor amplified music/sound is permitted up to midnight, within reasonable decibel levels.

All decorations are to be approved by the Director of Special Events. No staples, tape, nails or similar materials are allowed. Candles must conform to current local fire code regulations. No confetti or glitter.

