



PRIVATE EVENT & PARTIES



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Thank you for considering San Juan Hills Golf Club for your special event. The Golf Club is nestled in between the historic town and hills of San Juan Capistrano; located just minutes south of the Mission San Juan Capistrano and north of the 5 freeway on San Juan Creek Road. San Juan Capistrano is centrally located in South Orange County, between Los Angeles and San Diego counties. San Juan Hills Golf Club offers sweeping vistas, large event spaces, sparkling patios and lush foliage, as well as a full range of services for any event.

Included with All Dining Events

60" Round Tables and/or Banquet-Style 8'-6' Tables | Brown Wood Folding Chairs
 For your Check-In and Display needs 3 Additional 6' or 8' Skirted Tables
 White, Ivory, or Chocolate Brown Table Linen | Choice of 22 Napkin Colors
 Dinnerware, Glassware & Flatware
 4 Hour Event Time



Rooms & Patios



GREEN VIEW ROOM

40-200 guests/150 with dancing | ~1680 sq ft
rustic wood and stone accents, built-in bar, vaulted ceilings, and sliding glass walls that open onto the Veranda Patio.

VERANDA PATIO

200 guests | ~2000 sq ft

outside of the Green View Room and Sports Bar view of the hills of San Juan Capistrano and 18th fairway, market lighting, beautiful gas fire pit and olive trees wrapped in lights.

Booked privately with Green View Room only



GREENSIDE PATIO

20-120 guests | ~1482 sq ft

nestled below the Veranda, near putting greens, sparkling market lighting and a view of the 18th Green; the perfect setting for an intimate meal or cocktail reception.

FIRST T PATIO

40-200 guests | ~2662 sq ft

newly expanded offering the best view of the First Tee, pond & waterfall



LOUNGE

30-40 guests | ~1000 sq ft

70" flat screen television & 120" projections screen, ideal for conference and board room, or viewing your favorite game with friends

THE RANGE

10-150 guests

Bachelor Party? Corporate Team Building? Birthday Activity? The Deck at the Range is perfect spot! BUCKETS OF BEERS, BUCKETS OF SNACKS, AND BUCKETS OF BALLS! Complete your event with private golf instruction or clinics with our PGA professionals!





Breakfast & Brunch

priced per guest | 30 guest minimum

SJH LIGHT

Fresh Seasonal Sliced Fruit
Fresh Baked Breakfast Breads
Individual Greek Yogurts & Toppings
\$14.95

SUNRISE BUFFET

Fresh Seasonal Sliced Fruit
Scrambled Eggs
Smoked Bacon & Breakfast Sausage
Hash Browns
Fresh Baked Breakfast Breads
\$17.95

WAFFLE BAR

Scrambled Eggs
Smoked Bacon & Breakfast Sausage
Warm Waffles
Maple Syrup, Churned Butter, Fresh Berries, & Whipped Cream
\$18.95

PERFECT BRUNCH

Warm Sticky Buns
Pear, Asiago, Arugula, and Baby Spinach Salad with Shallot-Champagne Vinaigrette
Scrambled Eggs with Fresh Ricotta & Chives
Sweet & Spicy Bacon
Cottage Potatoes
\$19.95

CHEF'S BRUNCH BUFFET

Assorted Breakfast Breads
Fresh Seasonal Sliced Fruit
Baby Greens with Shallot-Champagne Vinaigrette
Cottage Potatoes
Spinach, Mushroom & Cheddar Frittata
Signature Salmon with Dill-Cream Cheese & Toasted Baguette
Carved House Tri Tip
\$29.95

Includes Fresh Squeezed Orange Juice & Brewed Coffee
Add Bottomless Mimosa for \$12.95

Plated Breakfast or Brunch customized menu upon request.



Hors d'oeuvre Displays

each serves up to 50 guests

This & A Lot of That

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

\$455

Signature Fondue

Warm Gruyere & Fontina Blend | Dried Salami & Chorizo | Bread Display | Apples, Fennel & Vegetables

\$495

Fresh Seasonal Fruit

Chef's Selection

\$225

Crudité

Fresh Garden Vegetable Bites | Tomato-Basil & Creamy Ranch Dips

\$195

Grilled Marinated Vegetables

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

\$275

Cheese Assortment

Crackers & Crostinis | Jam & Honey

\$325

Caprese

Mozzarella | Tomato | Basil | Balsamic

\$275

Baked Brie in Puff Pastry

Variety of Breads | Fresh Orchard Fruit | Dried Berries and Nuts

\$245

Deli Counter

Turkey & Cranberry-Orange Relish | Ham & Whole Grain Mustard | House Tri-Tip & Creamy Horseradish

Assorted Small Rolls

\$400

Mezzetta

Tomato-Basil 'Bruschetta', House Hummus, & Warm Artichoke-Spinach Fondue | Flatbreads & Crostini

\$325

Chip & Dip

Crisp Tortilla Chips | Duet of Salsas | Guacamole

\$235

Chilled Shrimp Bucket

Cocktail Sauce | Horseradish | Lemon

\$425



Hors d'oeuvres

Butler-Passed or Stationary Display
minimum order of 30

BITES

two per order

Individual Vegetable Crudit  Cups
Tomato-Basil Bruschetta on Crostini
Vegetable Spring Rolls
Pesto Toast ^{with} Tomato & Mozzarella
Beef Taquitos | Chef's Salsa
\$ 3.50

TWO BITES

two per order

Asparagus Wrapped in Prosciutto
Antipasto Skewer | Olive, Salami, Mozzarella Balls, Tomato
Coconut Shrimp
Tuna Tartar | Crisp Wonton
Smoked Salmon Canap  with Fresh Dill | Cucumber Round
Bacon Wrapped Shrimp
Pacific-Island Glazed Chicken, Pineapple & Peppers Skewer
Chicken Potstickers
Chicken Flautas | Warm Chile Verde Dip
Bourbon BBQ Meatballs
\$4.50

FOODIE "SHOOTERS"

one per order

SJH Caesar Cup | Parmesan & Garlic Crouton
Chilled Shrimp | Cocktail Sauce
Ahi Poke | Cucumber & Avocado | Ponzo Drizzle
Mahi Ceviche | Corn Tortilla Chip
Warm Tomato Bisque | Grilled Cheese Triangle
Beef Satay | Spicy Peanut Sauce
\$5.00

SLIDERS

one per order

Chipotle Chicken & Caramelized Onion
Homemade Meatloaf
Gourmet Burger with Pesto-Mayo & Tomato
Barbecue Tri-Tip
Corned Beef & Spicy Mustard Slaw
Muffaletta with Salami, Ham & Olive Relish
\$5.50



Nosh Stations

priced per guest | minimum order of 50

MASHED MAC'TINI BAR

Buttery Mashed Potatoes | Creamy Mac N' Cheese
Gourmet Toppings

Braised Short Rib Gravy | Bacon | Blue Cheese | Cheddar
Green Onions | Fried Onions | Roasted Garlic
Sour Cream | Sautéed Mushrooms
\$15.95

GOURMET SLIDERS

Mini Hamburger & Veggie Sliders

Gourmet Toppings:

Bacon | Blue Cheese | Cheddar | Jalapenos | Grilled Pineapple | Pickles
Red Onion | Lettuce | Tomato

Specialty Condiments:

BBQ Sauce | Dijon Mustard | Kickin' Ketchup | Pesto-Mayo | Pico De Gallo
House Potato Chips & Ranch Dip
\$14.95

BISQUE & GRILL

Cupettes of Tomato Bisque

Select 2:

Cheddar ^{with} Sweet & Spicy Bacon | Tomato, Mozzarella & Pesto
Brie ^{with} Caramelized Onions | Tavern Ham & Swiss
\$13.95

STREET TACOS

Mini Corn Tortillas

Meat Selections - Select 2:

Carne Asada | Slow-Cooked Pork | Chipotle-Rubbed Chicken | Cilantro-Grilled Fish | Baja Fried Fish

Toppings:

Tomato | Onion | Cilantro | Jalapeno | Baja Cabbage Slaw
Spicy Marinated Onions-Carrots-Jalapenos
Tomatillo Salsa | Salsa Fresca
\$12.95

BREAKFAST ALL DAY!

Buttermilk Fried Chicken

Golden Waffles

Vermont Maple Syrup | Fresh Strawberries | Churned Butter | Whipped Cream
\$14.95



Buffets by Design

Individually priced | minimum order of 30

THE HILLS LUNCH BUFFET

Fresh Seasonal Sliced Fruit
Mixed Garden Greens
Homemade Soup
Petite Chipotle-Chicken Salad Sandwiches
Petite Tri Tip & Creamy Horseradish Sandwiches
Chef's Trio of Cookies & Sweets
\$23.95

Signature

SAN JUAN HILLS BUFFET

Fresh Rolls & Herb-Butter
Baby Greens & Dressing Display
Grilled Marinated Vegetable Platter
Seasonal Vegetables including: Zucchini,
Mushroom, Asparagus, Bell Pepper & Onion
Citrus-Herb Marinated Chicken
Carved House Tri Tip Au Jus*
Roasted Rosemary Potatoes
Lunch \$27.95 | Dinner \$30.95

Latin

SOUTHWEST SWING

Chips & Salsa
'Mex'ed Greens
Queso Fresco, Roasted Corn, Tomato & Red Onion
Cilantro Vinaigrette & Chipotle Ranch
Sweet Corn & Ortega Chile Tamale Pie
Chile Verde de Cerdo
Citrus-Grilled Chicken*
Corn & Flour Tortillas
Mexican Rice & Smoky Black Beans
Guacamole, Sour Cream, Cheese, Onion,
Cilantro & Salsa
Lunch \$25.95 | Dinner \$28.95

Rustic

ITALIANO

Parmesan-Garlic Bread
Caesar Salad
Parmesan & Garlic Croutons
Caprese Salad
Porchini Mushroom & Creamy Pesto Pasta
Italian Sausage & Meatballs
Lemon-Rosemary Chicken
Basil Roasted Seasonal Vegetables
Lunch \$25.95 | Dinner \$28.95

Gourmet

BURGER BUFFET

American Relish Display
Pickle Spears, Olives, Pepperoncinis, Carrots, Celery & Cucumber
with French Onion Dip
Fresh Fruit Display
Green Salad or Cole Slaw
Hand-Pressed All Beef, Turkey or Veggie Burger*
Deluxe Toppings & Condiments
Cheese: Danish blue cheese, jalapeno jack, Swiss, or American
Toppings: bacon, grilled pineapple, grilled onions,
sautéed mushrooms, lettuce, tomato, red onion, guacamole,
pickle chips, and jalapenos
Sauce: ketchup, barbecue sauce, Dijon mustard, mustard, mayo,
pesto-mayo, horseradish sauce, ranch and 1000 island dressing
House Seasoned Potato Chips
Lunch \$21.95 | Dinner \$24.95

Custom Buffet Menu Available

Please Contact Event Sales Representative for Details

*To make this a Chef-Attended Carving Station, please add Chef's fee \$100



Plated Entrées

Individually priced

BREAD

Select 1

Fresh Baked Rolls & Herb-Butter

Garlic Parmesan Bread

Corn Bread Muffins & Honey-Butter

STARTER

Select 1

Garden Greens Salad

Caesar Salad with Garlic Croutons & Parmesan

Mini Iceberg Wedge with Blue Cheese, Bacon & Onion with Ranch Drizzle

Spinach, Tomato, Cucumber, Feta & Greek Olive Salad with Champagne-Vinaigrette

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

Cup of Soup du Jour

ENTRÉE

Select up to 2.

Additional Entrée choice is upgrade fee of \$2.50 per person

Chef's Cheese & Spinach Lasagna

layers of pasta with rich ricotta, spinach, mozzarella
& chef's secret sauce, garnished with baby vegetables

Lunch \$21.95 | Dinner \$26.95

Vegetable Napoleon

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

Lunch \$21.95 | Dinner \$26.95

Mediterranean Chicken

topped with sautéed artichoke, sundried tomato & mushroom,
served with house rice

Lunch \$21.95 | Dinner \$26.95

Chicken Florentine

grilled chicken breast layered over sautéed spinach with
Béchamel sauce, served with garlic mashed potatoes

Lunch \$21.95 | Dinner \$26.95

Sliced House Tri Tip

San Juan Hill's signature tri tip with black-pepper demi,
served with rosemary roasted red potato & sautéed green beans

Lunch \$21.95 | Dinner \$26.95

Classic Shrimp Scampi

garlic, capers & tomato over angel hair pasta
with sautéed baby vegetables

Lunch \$24.95 | Dinner \$29.95

Grilled Salmon

creamy dill sauce, garlic mashed potato
and baby vegetable garnish

Lunch \$24.95 | Dinner \$29.95

Seared Ahi

wok'd Napa cabbage, onion & celery
ginger-soy fried rice

Lunch \$24.95 | Dinner \$29.95

Signature Braised Short Rib

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

Lunch \$24.95 | Dinner \$29.95

Whole Roast Beef Tenderloin

with red wine & coffee demi glace, served with
garlic mashed potatoes & baby vegetables

Lunch \$33.95 | Dinner \$38.95

Slow Roasted Prime Rib au jus

Au jus & creamy horseradish,
roasted rosemary red skin potatoes & baby vegetables

Lunch \$33.95 | Dinner \$38.95

Entrée counts are due 7 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

San Juan Hills Golf Club cannot guarantee availability of any additional entrées after 7 days prior to event date.

LIGHTER LUNCH FARE? SALAD & SANDWICH MENU AVAILABLE

Please Contact Event Sales Representative for Details



Sweets & Dessert

PETITE MASON JARS

individually priced, minimum order of 18

Crème Brûlée

Panna Cotta with Butterscotch Drizzle

Blue Berries, Lemon Curd & Cream

Kahlua Mousse with Chocolate Drizzle

Brownie & Chocolate Chip Cookie Crumble with Vanilla Mousse & Caramel Drizzle

Scoop of Gelato

\$5.25

CUPCAKES

one selection, two dozen per order

Carrot Cake with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Chocolate Dream

\$120

SLICED

individually priced, minimum order of 14

Tiramisu \$7

Dulce de Leche Cheesecake \$12

Cheesecake with Berry Puree \$9

Fudge Lava Cakes \$12

MINI BITES

two dozen per order

Cookies \$66

Brownies \$66

Lemon Bars \$66

Apple Crumble Bars \$68

Cream Puffs \$68

Cinnamon Churros \$66

Assorted Cheesecakes \$94

Petit Fours \$78

CHEF'S ASSORTMENT

30 guest minimum

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

Penny Candy Display

\$10

MORE S'MORES BAR

Guests have MORE fun when they can take advantage of the fire-pit featured on the Veranda Patio with nostalgic ingredients.... plus a little bit more! 30 guest minimum.

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

Caramel Syrup | Warm S'mores Dip

\$8

SUNDAE BAR

30 guest minimum

Assorted Sprinkles & Candies | Assorted Nuts | Chocolate Chip Cookie | Brownie Bites

Coconut | Strawberries | Bananas

Chocolate & Caramel Syrups | Whipped Cream | Maraschino Cherries

\$7

BRINGING YOUR OWN DESSERT?

Dessert/Cake Service Fee per guest

for any dessert not provided by San Juan Hills

\$3



Bar & Beverage

HOSTED ON CONSUMPTION

Allows your guests their choice of drinks, to be calculated on your tab 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.

HOSTED HOURLY

two hour minimum | per guest 21 years & older

Beer & Wine

Domestic and Imported Bottled & Draft Beer | House Cabernet, Chardonnay & Champagne
first two hour \$18 | each additional hour \$7

House Select Bar

Domestic and Imported Bottled & Draft Beer | House Cabernet, Chardonnay & Champagne
Cocktails (1oz) with Bombay, Absolut, Bacardi, Malibu, Captain Morgan, Jim Beam, Dewars & Hornitos
Shots, shooters, doubles, martini and tropicals are excluded from this package
first two hour \$23 | each additional hour \$9

Premium Bar

Domestic and Imported Bottled & Draft Beer
Premium Red Wine, White Wine & Champagne
Cocktails with Bombay Sapphire, Grey Goose, Bacardi, Malibu, Captain Morgan, Jack Daniels, Crown Royal, Makers Mark, Johnny Walker Black, Patron Silver and Tres Generaciones
Martini, Margaritas & Tropicals
Shots, shooters & doubles are excluded from this package
first two hour \$28 | each additional hour \$11

DRINK TICKETS

priced per ticket

Beer & House Wine \$8 | Select Bar \$10 | Premium Bar \$12

CASH BAR

Allows your guests to purchase their own cocktails, beer & wine - Bartender Fee \$250.00

WINE

Champagne & Sparkling Cider Toast per guest \$5
House Sparkling, per bottle \$22
House Selection of Chardonnay, Pinot Grigio, Pinot Noir, Merlot or Cabernet, per bottle \$27
Wine List Available Upon Request
Bringing your Own Wine? Corkage Fee per 750ml bottle, for any wine not provided by SJHGC \$15

SIGNATURE BARS

Mimosa Bar

House Champagne, Sparkling Apple Cider & Sparkling Bottled Water,
Orange Juice, Cranberry Juice, Pomegranate Juice,
Fresh Seasonal Berries, Orange Slices, Cubed Pineapple, Melon, Mango, Fresh Mint & Basil

Build-Your-Own Bloody Mary Bar

House Vodka, Tomato Juice, V8, Worstershire, A-1, Tabasco, Horseradish, Celery Salt,
Kosher Salt, Black Pepper, Cayenne, Lemon Pepper, Cut Lemons, Cut Limes, Celery, Olives,
Cucumbers, Jalapenos, Pepperocinis, and Bacon

\$24 per guest for 3 hours



Room, Upgrades & Rentals

Room Rental

Additional Event Hour	600.00
No Food & Beverage - Hourly Room Rental total time to include set-up and clean-up time	100.00
Theater Set-Up Fee per chair	1.50
Bridal Room Rental 1.5 hour prior to event	200.00

Food & Beverage

Dessert/Cake Service Fee per guest, for any dessert not provided by SJHGC	3.00
Corkage Fee per 750ml bottle of Wine or Champagne, not provided by SJHGC	15.00
Portable Bar Set-Up Fee for hosted bar	150.00
Portable Bar Set-Up Fee for cash bar	200.00

Table Settings

Overlays, cotton-blend: black, white, ivory, sandalwood, pink, burgundy, gold, red, green, royal blue, or wedgewood blue	
72" Square	5.00
85" Square	9.00
Floor Length, Colored & Specialty Linen	please ask Event Manager for quote
8' Table with draped linen	15.00
6' Table with draped linen	13.00
4' Table with draped linen limit of 2	11.00
60" Round Display Table with draped linen	15.00
½ Moon Table with draped linen	13.00
Chiavari Chairs: black, brown, natural, gold, silver & white price includes delivery and set-up fees, each	6.25
Crossback Chairs: tan or dark brown price includes delivery and set-up fees, each	10.00
Folding Chairs: black, natural, white price includes delivery and set-up fees, each	3.75
Candle Lantern Centerpieces each	10.00
Glass Votive with Tealight each	.65

Event & Audio-Visual

Portable Heaters each	80.00
9' Market Umbrellas each	40.00
Dance Floor up to 18'x18'	300.00
Wireless Handheld Microphone available in Green View Room Only	75.00
LCD projector	75.00
70" Portable Flat Panel Television with HDMI cable	75.00
Portable Amp, Speakers & Microphone	250.00
Up Lights/Accent Lights, wireless up to 10, each	35.00

Specialty Event Staff

Rehearsal & Ceremony Coordinator	250.00
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Additional Staff *requested personnel only, based on minimum five hour shift, additional hours will incur additional charges*

Bartender	100.00
Server Cocktail Server	100.00
Carver Omelet Chef Buffet Attendant recommended one per 50 guests	100.00



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 7 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 with final guest count, 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

- Four hours are allotted for event 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 one hour and thirty minutes prior to your scheduled event start time at no additional cost, additional set up time is subject to availability, additional fees and approval by the Director of Special Events.

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.
- 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.