





CASCADA LAWN



GREENSIDE PATIO

## CEREMONY

Includes:

Bridal Waiting Room Prior to Ceremony

Fruitwood Folding Chairs - Rental, Set Up & Break Down

Choice of Arch: Post & Beam (not pictured), Gold Hoop (not pictured), 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



**SHOP PATIO**  
20-40 guests | ~1000 sq ft



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



**SUNSET TERRACE**  
40-200 guests | ~2662 sq ft

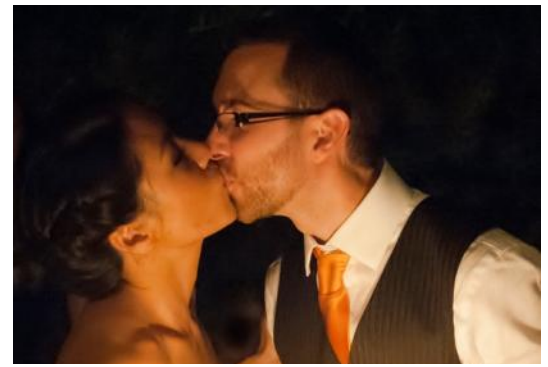
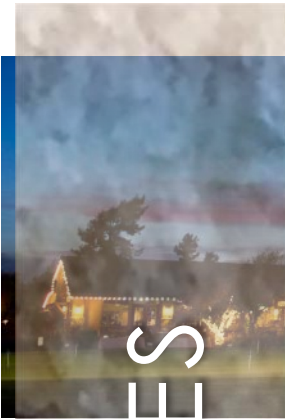


**TERRACE LOUNGE**  
20-60 guests | ~1000 sq ft

ROOMS & PATIOS



# RECEPTION VENUES



## RATES & MINIMUMS

Based on day of the week and time of year, all spaces have rental and food & beverage (f&b) minimums.

**Prime Season | Off Season** = Prime Season mid-April thru October on the left | Off season November-mid April on the right.

### GREEN VIEW ROOM

<i>Arts &amp; Crafts style with vaulted ceilings, built-in bar &amp; sliding glass wall adjoins the Veranda Patio</i>	1950 sq ft
Saturday \$1000   \$750 rental	\$7500   \$6000 f&b minimum
Friday or Sunday \$750   \$600 rental	\$3500   \$2500 f&b minimum
Monday-Thursday \$500   \$350 rental	\$1500   \$1500 f&b minimum
	Seats 50-180 150 with dancing

### GREEN VIEW ROOM WITH VERANDA PATIO

<i>Add outdoor space with market lights &amp; gas fire pit with view of the 18th green. Veranda available only with Green View Room.</i>	4000 sq ft
Saturday \$2000   \$1750 rental	\$9000   \$7500 f&b minimum
Friday \$1750   \$1600 rental	\$8500   \$7500 f&b minimum
Sunday \$1750   \$1600 rental	\$4500   \$3500 f&b minimum
Monday-Thursday \$1500   \$1350 rental	\$2500   \$2250 f&b minimum
	Seats up to 250

### GREENSIDE PATIO

<i>Market lights, nestled below the Veranda near putting green with peek-a-boo view of waterfall</i>	1482 sq ft
Saturday (limited) \$600   \$400 rental	\$7500   \$1500 f&b minimum
Friday or Sunday \$500   \$400 rental	\$1500   \$1200 f&b minimum
Monday-Thursday \$400   \$350 rental	\$1200   \$1000 f&b minimum
	Seats 40-100

### SUNSET TERRACE

<i>Secluded deck with awning with heaters and fans, market lights. View of pond with waterfall and sunset</i>	2662 sq ft
Saturday \$1000   \$750 rental	\$8500   \$7500 f&b minimum
Friday or Sunday \$750   \$600 rental	\$3500   \$2500 f&b minimum
Monday-Thursday \$500   \$400 rental	\$1500   \$1000 f&b minimum
	Seats 50-200

### TERRACE LOUNGE

<i>Cozy indoor Club room adjoining the Sunset Terrace</i>	1000 sq ft
Saturday \$600   \$500 rental	\$1500   \$1000 f&b minimum
Friday or Sunday \$350   \$250 rental	\$750   \$600 f&b minimum
Monday-Thursday \$300   \$250 rental	\$500 f&b minimum
	Seats 20-60

### SUNSET TERRACE WITH LOUNGE & SHOP PATIO

<i>Adjoin these three spaces to create mingling and dining spaces</i>	4000 sq ft
Saturday \$1900   \$1350 rental	\$9000   \$7500 f&b minimum
Friday or Sunday \$1300   \$1125 rental	\$4250   \$3000 f&b minimum
Monday-Thursday \$1000   \$900 rental	\$2500   \$1250 f&b minimum
	Seats 50-220



# RECEPTIONS



## RECEPTION OPTIONS

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

### Timeless Dinner & Dancing

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

- Welcome Toast -  
 Champagne  
 & Sparkling Cider

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

- Your Cake -  
 Cut & Served  
 Coffee Bar

Soft Drinks & Tea

Package Starting At  
**\$82**  
 per person

### Unique Eat, Drink & Be Married

- Nibble -  
 Two Tray-Passed -or- One Display  
page 6 page 7

- Eat -  
 Trio of Uniquely Inspired  
 Food Stations  
pages 12-13

- Drink -  
 Pair of Beverage Stations  
 Infused with Love & Heart Warming  
page 13

Soft Drinks

- Sweet -  
 Your Cake  
 Cut & Served

Package Starting At  
**\$87**  
 per person



# HORS D'OEUVRES



## TIMELESS & UNIQUE | TRAY-PASSED HORS D'OEUVRES

### BITES

- Elote Corn Bites | Queso-Cilantro Aioli
- Caprese Skewer | Basil & Balsamic
- Falafel Bites | Tzatziki
- Poblano Cheese Rolls
- Florentine Stuffed Mushrooms
- Stuffed Chiles | Bacon-Cream Cheese
- Pacific-Island Mahi & Pineapple Skewer
- Smoked Salmon Mousse Canapé
- Coconut Shrimp
- Bacon Wrapped Shrimp
- Indian Chicken 65 🌶️
- Chicken Taquitos | Avocado Sauce
- Tandoori Chicken Skewer
- Thai Turkey Meatballs | Peanut Sauce
- Meatballs | Creamy Demi or Marinara
- Carne Asada Skewer with Chimichuri

### BITES IN A CUP

- Caesar Cup | Parmesan Crouton
- Watermelon Mojito | Lime & Mint
- Baja Fruit Skewer | Tajin & Chamoy
- Tomato Bisque Shooter | Grilled Cheese
- Chilled Shrimp Shooter | Cocktail Sauce
- Steamed Shrimp Wonton | Spicy Ponzu
- Mahi Ceviche Shooter | Tortilla Chip
- JarCuteries | Meat, Cheese & Olives

### BITES BY THE HANDFUL

*↳ Also perfect for a Late Night Snack! ↳*

- Potato-Asparagus Taco | Jalapeno-Cilantro Aioli
- Margherita Flatbread | Truffle Oil & Micro Basil
- Ahi Poke WonTaco | Pablano-Avo-Wasabi Aioli
- BBQ Chicken Flatbread
- Lettuce Wrap Boats | Asian Chicken
- Fried Chicken Slider | Spicy-Honey-Aioli
- Burger Slider | Pesto-Mayo Arugula & Tomato

### ADDITIONAL HORS D'OEUVRES OR LATE NIGHT SNACK?

Bites = add \$5 | Cup = add \$5<sup>50</sup> | Handful = add \$6  
Per Guest



# HORS D'OEUVRE DISPLAYS



## TIMELESS | HORS D'OEUVRE DISPLAYS

### **This & A Lot of That**

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

### **Antipasto**

Salami, Capocollo, Toscano, Mozzarella, Artichokes, Mushrooms and Olives

### **Cheese Assortment**

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

### **Burrata Bruschetta**

Fresh Burrato | Tomota-Basil Relish  
Dressed Greens | Crostinis

### **Baked Brie in Puff Pastry *with* Fresh Fruit**

- Honey-Fig-Berry-Pistachio Topping  
Bread & Crostini
- Chef's Seasonal Selection of Fruit

### **Warm Spinach-Artichoke Fondue *with* Fresh Vegetable Crudité**

- Tortilla Chips
- Fresh Garden Bites | Onion Sour Cream Dip

### **Loaded Hummus *with***

### **Grilled Marinated Vegetables**

- House Hummus | Cucumber-Tomato | Olives | Feta | Flatbreads
- Extra Virgin Olive Oil & Fresh Herb Marinade Basil-Garlic Aioli

### **Chip & Dip *with***

### **Chicken Taquitos**

Crunchy Corn Tortilla Chips  
Trio of Salsas: House Red, Avocado Green, & Pico de Gallo

ADD Guacamole \$4 Upgrade Fee

### **Sushi *with* Spicy Edmame**

California Roll | Tempura Shrimp Roll  
Ahi Roll | Sriracha Aioli, Spicy Ponzu, and Wasabi Citrus Dips

### **Chilled Shrimp Bucket *with***

### **Ceviche Shooters**

Cocktail Sauce | Horseradish | Lemon

\$3 Upgrade Fee



# 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

### *Latin* **SOUTHWEST SWING**

Nuevo 'Mex'ed Greens  
Jicama, Corn, Cucumber, Red Onion & Cotija  
Avocado-Lime Vinaigrette & Chipotle Ranch  
Homemade Pork Tamales  
Chicken Mole  
Poblano Casserole  
Layers of Corn Tortillas, Roasted Corn, Cheese,  
Poblanos & Onions  
Corn & Flour Tortillas  
Mexican Rice  
Garlic-Rosemary Pinto Beans

### *Ceja's* **BARBECUE**

Hawaiian Rolls  
Cajun Cole Slaw  
Citrus Chicken Quarters  
with Chipotle Orange Sauce  
Baby Back Ribs  
with Smokey Barbecue Sauce  
Whiskey-Molasses Baked Beans  
Sweet Corn on the Cob

Add Smoked Gouda Mac N Cheese \$4  
Add Shredded Barbecue Pork & Rolls \$6

### *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

*All Meat Dishes are prepared Gluten Free except for the following items:  
Pork Tamales and Meatballs, (you may request gluten free)*

*Halal: Chicken = upgrade \$2, Beef = upgrade \$4*



# 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  
Corn & Flour Tortillas

### SALADS – SELECT 1 | *Additional Salad Add \$4*

Mediterranean Spinach Salad  
Tomato, Cucumber, Greek Olives,  
Feta and White Balsamic 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

Chop House Salad  
Iceberg Lettuce with Bacon, Grape Tomatoes  
Gorgonzola, & Crispy Onions with garlic-ranch  
and vinaigrette dressing

Fancy Nancy Salad  
Arugula, Blue Berries, Persian Cucumbers, Feta,  
Hazelnuts and Lime-Honey Vinaigrette

Caesar Salad  
Garlic Croutons & Parmesan

Garden Greens Salad  
Choice of Two Dressings

Fresh Seasonal Sliced Fruit

### ENTRÉES-CHOICE OF 2 | *Additional Add \$6*

Creamy Pesto Pasta with Mushrooms  
Chef's Spinach Lasagna  
Stuffed Portobello Mushrooms  
Salmon | Red Pepper Sauce  
Salmon En Croute\* | Chardonnay Sauce  
Grilled Citrus-Herb Marinated Chicken  
House Tri Tip\* | Black Pepper Demi  
Braised Short Rib | Red Wine Demi  
Carved Flat Iron Steak\* | Chimichuri\*  
Garlic Shrimp Skewer  
Mahi | Cilantro Sauce & Mango Relish *add \$7*  
Grilled Top Sirloin Steaks\* *add \$9*  
Prime Rib Au Jus \* *add \$14*

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

Garlic Mashed  
Rosemary & Garlic Sweet Potatoes  
Herb Roasted Potatoes  
Potatoes Au Gratin  
Rice | Wild Blend, Pilaf, or Saffron Basmati  
Mac N Cheese *with Smoked Gouda*  
Sautéed Green Beans  
Basil Roasted Vegetables  
Glazed Carrots  
Creamy Cauliflower Puree  
Roasted Bacon Brussel Sprouts





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
- Fancy Nancy Salad  
Arugula, Blue Berries, Persian Cucumbers, Feta,  
Hazelnuts and Lime-Honey Vinaigrette
- Caesar Salad  
garlic croutons & parmesan

**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
- Stuffed Pasilla Chile  
filled with edamame, corn, bell pepper, onion,  
and mozzarella cheese, with poblano-cream  
sauce, cilantro-rice and Fresnillo chile garnish
- Coconut-Curry Chicken  
topped with chiles & onions, served over saffron  
rice with smoked-paprika grilled squash
- Old Fashioned Fried Chicken  
Savory breaded chicken, pan gravy, served with  
mashed potatoes and green beans
- Forest Mushroom Chicken  
mushroom-chianti reduction,  
with cheesy risotto

Entrée Selections continue on next page



# PLATED ENTREES



## TIMELESS | PLATED ENTREES

Continued from page 10

### San Juan Chicken

roasted over smashed garlic red potatoes with creamy poblano sauce, garnished with roasted corn-edamame succotash

### 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

### Opah

over Jasmine rice with sweet chile sauce & miso broth, garnished with Asian slaw

### 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  
\$6 Upgrade Fee

### New York Steak

with cognac-peppercorn demi, served with blue cheese smashed potatoes, and prosciutto wrapped asparagus  
\$12 Upgrade Fee

### Sirloin Baseball Cut

forest mushrooms & chianti demi glace, layered over gratin potatoes  
\$9 Upgrade Fee

### Filet Mignon & Petit Lobster

with shallot-balsamic reduction & clarified butter, served with garlic mashed potatoes & roasted brussel sprouts  
\$20 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 and Crispy Onions on the Grilled Salmon,*

*Halal: Chicken = upgrade \$2, Beef = upgrade \$4*





UNIQUE EAT

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<sup>GF</sup>  
 Ginger-Sesame | Sriracha |  
 Sriracha Aioli | Wasabi Ponzu

Includes Poke Bar Attendant

**INITIALS & HEARTS | CARVED BITES**

Hearts of Romaine Salad

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

Jack Daniel's Chili with Grated Cheese  
Ketchup | Onion-Sour Cream  
Garlic Ranch | Pesto-Mayo  
Sriracha Aioli | Malt Vinegar

**LOS NOVIOS | INTERNATIONAL TACOS**

Watermelon & Cucumber Mojito Salad

SELECT 3 :

Greek Pita Hummus, Cucumber, Pickled Onion,  
Tomato, Roast Red Pepper, and Greek Olives  
Ahi Poke WonTacos

Baja Fried Fish Taco Corn Tortilla, Baja Sauce

Pacific Island Chicken Lettuce Boats

Indian Chicken 65 Flour Tortilla with Tzatziki

China Char Sui Pork Flour Tortilla ,  
Cabbage-Carrot-Cilantro & Sesame Sauce

Mex Al Pastor Corn Tortilla & Grilled Pineapple

USA Smoked Brisket Corn Tortilla,  
Pickled Onions & Chipotle Sauce

*Traditional Street Taco Station also available.*

**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





UNIQUE EAT + DRINK

**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
- Blackberry Fauxjito with Mint & Lime
- Cucumber-Serrano-Cilantro Lemonade
- Blue Berry-Lemon-Basil Water
- Sparkling Apple-Cranberry
- 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 † \$8 per person  
Kahlua, Baileys, or Frangelico † \$8 per person



# SWEETS & DESSERT



## SWEETS & DESSERT

### BRINGING YOUR OWN CAKE/DESSERT?

All San Juan Hills Wedding Packages include Cake Cutting & Service

### SWEET BITES

- two dozen per order*
- Cookies \$66
- Blondie Bars \$66
- Brownies \$66
- Salted Caramel Pretzel Brownies \$70
- Lemon Bars \$66
- Strawberry Cheesecake Bars \$66
- Apple Crumble Bars \$68
- Cinnamon Churros \$66
- Petit Fours \$78
- Chocolate Covered Strawberries \$72

### PETIT SWEETS | \$6 each

- minimum order 18 of each*
- Crème Brûlée
- Banana Bread, Berry, Pineapple & Mango Trifle
- Strawberry Shortcake
- Blue Berries, Lemon Curd & Cream
- Banana Foster with Salted-Caramel Crust
- Buttercake Cups
- Tiramisu
- Chocolate Lava Cake
- Brownie & Cookie Parfait with Caramel
- Bread Pudding with Bourbon-Caramel

### FROZEN SCOOPS | \$7 each

- Lemon-Micro Basil Sorbet | Kiwi Syrup
- Churro Cajeta | Ice Cream & Caramel
- Ice Cream Sundae

### INDIVIDUAL SWEETS

- individually plated & priced, minimum order of 14*
- Dulce de Leche Cake \$12
- Cheesecake with Berry Puree \$10
- Toffee Butter Cake \$12
- Chocolate Molten Bundt Cake \$12

### CHEF'S ASSORTMENT | \$11 per person

- 30 guest minimum*
- Snickerdoodle Cookies | Lemon Bars
- Banana Foster with Salted-Caramel Crust
- Chocolate Chip Brownies

### MORE S'MORES BAR | \$9 per person

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

### THEMED SUNDAE BAR | \$9 per person

- 30 guest minimum*
- Select One of the Following Themes:
- Traditional | Autumn Spice | Winter Holiday

### FREEZER FULL | \$9 per person

- 30 guest minimum*
- Grab fresh from the freezer: Drumsticks, ChipWich, Strawberry Shortcake Bar, Load'd Bar, and Lemon Italian Ice



# 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
Five Hours		\$40

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

Two Hours		\$25
Three Hours		\$34
Four Hours		\$43
Five Hours		\$51

**Premium Bar**  
 Domestic, Craft, and Imported Beer  
 Premium Red, White & Champagne  
 Upgraded Liquor\* & Cocktails  
 Includes Martinis, Cosmos, Old Fashions,  
 Mules, Margaritas & Mojitos

Two Hours		\$30
Three Hours		\$41
Four Hours		\$52
Five Hours		\$62

*\* 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 | \$20  
 Champagne Toast \$6  
 Tray-Passed Champagne on Arrival \$8  
 Bottomless Mimosas \$20

**TABLE SERVICES**  
 House Sparkling per bottle | \$28  
 House Wine per bottle | \$30  
 Wine List Available Upon Request

**REFRESHMENTS FOR THE CEREMONY**  
 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 \$6 | 85" Square \$9

Specialty Runners:

Gzhel, blue & white, 16" x 120" (12)	\$8
Poppy, red & gold, 13"x108" (12)	\$8
Dahlia, apricot, mocha & gray, 13"x90" (10)	\$7

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
Napkin Rings each	\$.50
Basket Weave or Wood	
Plate Charger each	\$2
Rustic Faux Wood, Gold Dot or Silver	
Specialty Chargers <i>min 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 <sup>50</sup>
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. Please see page 4.

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). Service Charge is not a Tip/Gratuity. Service Charge is applied to all services at San Juan Hills Golf Club and is used to pay for: labor, utilities, insurance, and delivery fees, among other incidentals. A portion is pooled, distributed, and taxed to the staff on their paycheck. Additional gratuity is not expected, but is appreciated as reward for good service

## 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.

