



2018 Special Events Package





All Inclusive Packages



\$39.99 per person

Includes:

5 Hour Event

No Host Bar

Appetizers: Cheese Board, Fresh Vegetable Crudites or

Seasonal Sliced Fruits and Selection of One Additional Appetizer

Choice of Entree: Southwest Buffet, Italian Buffet, Grilled Chicken Buffet

Non-Alcoholic Beverage Station

Champagne and Cider Toast

Selection of Floor Length Tablecloths

Selection of Overlays

Chair Covers w/Sash in Assorted Colors

Ambiance Lighting

Ceremony (with seating for up to 100 guests)

Pictures on Course

Bridal Suite

Upgrade to two item combination entrée for an additional \$4 per person

Choose 2 of the following: Chicken, Beef, and Salmon

All prices subject to 20% gratuity and 8.75% sales tax



Wedding Ceremony Package

Stunning views of the Chocolate Mountains with our Course Island & Fountain in the background creating a gorgeous, romantic setting for the wedding of your dreams

Also Includes

One hour wedding ceremony rehearsal prior to your Wedding Day

Garden Ceremony Chairs with Seating for up to 100 People

Additional \$500 (With Pavilion Rental)



All prices subject to 20% gratuity and 8.75% sales tax



Appetizers

(prices are for 100 servings)

Bruschetta Crostini Topped with Tomatoes,
Garlic, Basil & Balsamic Glaze
\$179.99

Fresh Vegetable Crudités with Savory Herb Dip
\$199.99

Seasonal Sliced Fruit served with Yogurt Dip
\$224.99

Cheese Board: Imported & Domestic Cheeses
Garnished with Fresh Fruit served with Cracker Assortment
\$199.99

Dim Sum with Sweet & Sour Sauce
\$199.99

California Pizza Bites
\$199.99

Mini Teriyaki Chicken Wraps
\$199.99

Baked Cheese, Jalapeno & Bacon Roll Ups
\$180.00

Italian Sliders
\$199.99

Assorted Petite Quiche
\$174.99

Chicken skewers with Peanut Sauce
\$199.99

Beef Skewers with Teriyaki Glaze
\$225.99

Stuffed Potato Skins
\$199.99

Mini Taquitos with House Salsa
\$199.99

All prices subject to 20% gratuity and 8.75% sales tax



SPECIALTY BUFFETS

All Dinner Selections are accompanied by:
Freshly Brewed Coffee, Decaf, Hot Tea, Lemonade and Iced Tea

Italian Buffet

Caesar Salad

Garlic Bread

Fettuccine, Fissile and Bowtie Pasta

Marinara, Alfredo and Pesto Sauces

Chef's Selection of Steamed Vegetables

Italian Sausage or Meatballs or Chicken

\$26.99/pp

Southwestern

Garden Salad with Ranch & Italian Dressing

House Made Tortilla Chips & Mild Salsa

Flour & Corn Tortillas

Guacamole, Sour Cream

Spanish Rice, Refried Beans

Steak Fajitas

Chicken Fajitas

\$26.99/pp

Grilled Chicken Buffet

Caesar Salad or

Garden Salad with Ranch & Italian Dressing

Warm dinner rolls w/butter

Chef's Selection of Steamed Vegetables

Rice pilaf,

Garlic mashed potatoes or

Roasted red potatoes

Grilled chicken

Herb butter sauce,

Honey mustard sauce or

White wine piccata sauce

\$26.99/pp

Deli Buffet

Sliced Seasonal Fresh Fruit Display

Tri-Colored Pasta Salad

Crisp Garden Salad

Thinly Sliced Deli Meats

Assorted Cheeses

Assortment of Fresh Rolls

Assorted Condiments

\$19.99/pp

All prices subject to 20% gratuity and 8.75% sales tax



Dinner Entrees

All Entrees Served Buffet Style

Dinner Selections are accompanied by:

Iced Tea with Lemon Wedges, Coffee, Tea, and Decaffeinated Coffee

All Selections are served with your choice of Garden or Caesar Salad, Rice Pilaf or Garlic Mashed Potatoes or Roasted Red Potatoes,

Chefs Selections of Steamed Vegetables,
Warm Rolls and Butter

New York Strip Steak

Charbroiled to Perfection

Served with a Cabernet Demi-Glace

\$32.99/pp

Grilled Breast of Chicken

Served with your Choice of Lemon

Herb Butter Sauce, Honey Mustard Sauce or
White Wine Piccata Sauce.

\$26.99/pp

Stuffed Breast of Chicken

Stuffed with Spinach

And Feta Cheese

\$28.99/pp

Prime Rib of Beef

Topped with Au Jus and

Served with Creamy Horseradish

\$36.99/pp

Broiled Salmon Fillet

Served with a Mustard Dill Sauce

\$27.99/pp

Specialty Two Entrée Combination

Petite Filet Mignon,

Chicken Breast or Filet of Salmon

\$38.99/pp

Vegetarian Pasta

Angel Hair Pasta with Olive Oil

And Sun-Dried Tomatoes

\$25.99/pp

Santa Maria Tri-Tip

Marinated, Broiled and

Served with Tangy Barbecue Sauce

\$28.99/pp

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Enhancements

Chair Cover with Sash
\$5.00++ per chair

Floor Length Linens
\$15.00++ per table

Chiavari Chairs
\$8.00++ per chair

Overlays 85x85
\$12.00++ per table

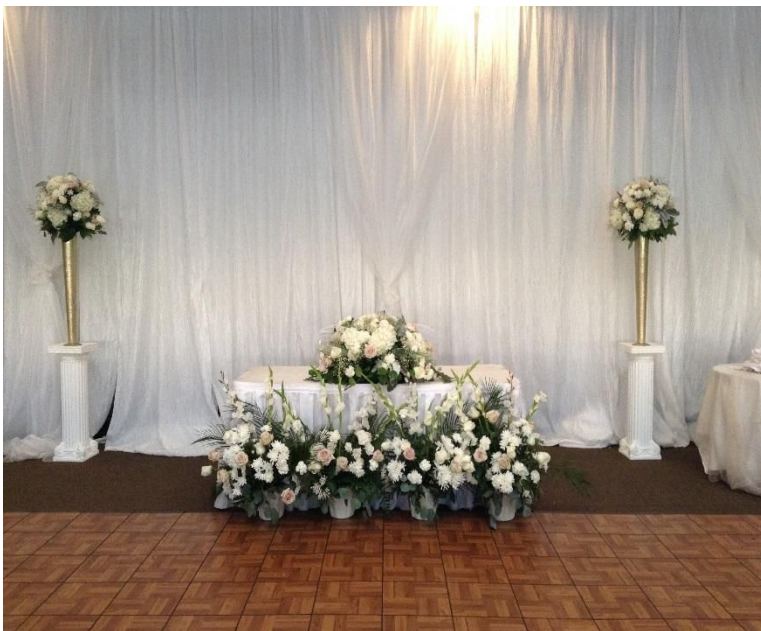
Champagne/Cider Toast
\$3.50++/pp

Ambiance Lighting
\$200.00++

Screen and Projector Rental
\$150.00++

Additional Hour
\$350.00++ per hour

Additional Staff for Plated (up to 200 people max)
\$250.00++



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Beverage Options

Well, Call or Premium

Bar Pricing

(does not include 20% gratuity and tax)

Domestic Beer \$4.00++
Imported Beer \$5.00++
Wine \$6.50++
Well \$6.00++
Double Well \$9.00++
Call \$8.00++
Double Call \$11.00++
Premium \$9.00++
Super Premium \$10.00++
Domestic Keg \$350.00++
Imported Keg \$450.00++



Hosted Bar Pricing

(does not include 20% gratuity and tax)

Hourly Soft Bar Package

Domestic and Imported Beer, House Selection of Red and White Wine
\$11.00++/person for the first hour
\$5.00++/person for each additional hour

Hourly Well Bar Package

Well Liquor, Domestic and Imported Beer, House Selection of Red and White Wine
\$14.00++/person for the first hour
\$7.00++/person for each additional hour

Hourly Call Bar Package

Call Liquor, Domestic and Imported Beer, House Selection of Red and White Wine
\$17.00++/person for the first hour
\$8.50++/person for each additional hour

Hourly Premium Bar Package

Premium Liquor, Domestic and Imported Beer, House Selection of Red and White Wine
\$20.00++/person for the first hour
\$10.00++/person for each additional hour

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General Banquet Information

Guarantee

A final guarantee of anticipated number of guests is due (15) fifteen *business* days prior to the event.

Service Charges

A twenty (20%) percent service charge and applicable state tax (8.75%) will be added to ALL Banquet and Facility Rental charges. Please note that the service charge is taxable by California state law. Menu prices are subject to market fluctuations.

Deposits

A \$250 non-refundable deposit, which is applied to your Food and Beverage / Facility Rental total, is required to reserve your date. 100% of the final estimated balance is due 15 business days prior to the event date.

Food and Beverage

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with specialty menus and anything you envision for your special day. We can accommodate gluten-free and vegetarian options as well. Once your wedding is booked, you receive a complimentary tasting for two. Cake cutting is also included in the pricing.

Outside Alcohol

Any consumption of alcohol must be provided by The Golf Club at Terra Lago, due to California liquor laws any outside alcohol will be confiscated and may result in immediate cancellation of your event without a refund.

Security

Security required for all events with over 50 guests. Charge for security is \$150.00 (for a 5 or 6 hour event) and will be provided by us. Additional security will be required for guests over 125. Pricing to be determined, based on event.

Decorations

No items may be affixed to the backdrop at any time. Items may only be affixed to the walls with prior approval by the Events Sales Department. Glitter, Confetti, Rice, Candles, and Birdseed of any kind are not permitted. Clients must take all decorations and personal belongings at the conclusion of the event. The Golf Club at Terra Lago is NOT responsible for items left at the venue. The Golf Club at Terra Lago requires a credit card on file for any damages from your event.

Facility Rental Fee

Call for pricing. Facility Rental ONLY includes chairs and tables. A cleaning fee is required for all Facility Rentals. The cleaning fee is \$350.00 non-refundable.

❖ *With purchase of in-house catering, the facility rental fee is waived*

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