

Wedding Packages



12442 Tustin Ranch Rd. | Tustin, CA 92782

(714) 730-1611 ext. 2116

WEDDING CEREMONY

INCLUDES:

Rehearsal & Ceremony Coordinator
White Aisle Runner
White Wooden Chairs
Choice of White Colonnades or Wooden Arbor
Private Wedding Suite
Iced Water Station
Accent & DJ Tables
Floor Length Easels
Private Golf Carts for Couple & Photographer
30 Minutes of Event Time

Lakeview Patio: \$2,000+ (Ceremony Fee with Reception) - Saturday
Lakeview Patio: \$1,000+ (Ceremony Fee with Reception) - Friday & Sunday

Greenside Terrace: \$2,500+ (Ceremony Fee with Reception) - Saturday
Greenside Terrace: \$1,500+ (Ceremony Fee with Reception) - Friday & Sunday



\$500+ Additional for Ceremony Only

events@tustinranchgolf.com www.tustinranchgolf.com

Instagram: @tustinranchgcevents

WEDDING PACKAGES

SILVER PACKAGE

\$69.00 - \$99.00++

2 Appetizers (Tray Passed or Displayed)
2-Course Dinner Service
Private Food Tasting
Wedding Cake from Preferred Bakery
Champagne & Sparkling Cider Toast
Unlimited Iced Tea, Hot Tea & Coffee
Unlimited Fountain Sodas
House Table Linen in White, Ivory, Sandalwood or Black
Choice of House Napkin Color
Choice of Colored Chiavari Chair
(Gold, Silver, White, Black & Mahogany)
Parque Wood Dance Floor
5 Hours of Cocktail Hour & Reception Time
Round Mirror to Accent Your Centerpiece
Votive Candles



GOLD PACKAGE

\$89.00 - \$129.00++

3 Appetizers (Tray Passed or Displayed)
2-Course Dinner Service
Private Food Tasting
Wedding Cake from Preferred Bakery
1-Hour Hosted Well Bar
Wine Service with Dinner - OR - Champagne Ceremony Greeting
Champagne & Sparkling Cider Toast
Unlimited Iced Tea, Hot Tea & Coffee
Unlimited Fountain Sodas
Choice of Colored Polyester Floor Length Linen
Choice of House Napkin Color
Choice of Colored Chiavari Chair
(Gold, Silver, White, Black & Mahogany)
Parque Wood Dance Floor
5 Hours of Cocktail Hour & Reception Time
Round Mirror to Accent Your Centerpiece
Votive Candles
Floral Centerpieces for Guest Tables
(Upgrade to include Sweetheart Table)



*ALL PACKAGES CAN BE CUSTOMIZED

WEDDING PACKAGES

PLATINUM PACKAGE

\$119.00 - \$149.00++

- 4 Appetizers (Tray Passed or Displayed)
- 2-Course Dinner Service
- Private Food Tasting
- Wedding Cake from Preferred Bakery
- 3-Hour Hosted Well Bar
- Wine Service with Dinner - OR - Champagne Ceremony Greeting
- Champagne & Sparkling Cider Toast
- Unlimited Iced Tea, Hot Tea & Coffee
- Unlimited Fountain Sodas
- Choice of Colored Satin Floor Length Linens
- Choice of Satin Napkin Color
- Choice of Colored Chiavari Chair
(Gold, Silver, White, Black & Mahogany)
- Gold or Silver Resin Charger Plates
- Ceiling or Air Wall Drapery
- Uplighting
- Parque Wood Dance Floor
- 5 Hours of Cocktail Hour & Reception Time
- Round Mirror to Accent Your Centerpiece
- Votive Candles
- Floral Centerpieces for Guest Tables
(Upgrade to include Sweetheart Table)



*ALL PACKAGES CAN BE CUSTOMIZED

SERVED ENTRÉE SELECTIONS

All Dinner Entrées Served with Salad, Choice of: Garlic Mashed Potatoes, Tri-Colored Fingerling Potatoes, Rosemary Roasted Red Potatoes, or Rice Pilaf. Accompanied with a Choice of Assorted Grilled Vegetables, Grilled Asparagus, Sautéed Broccoli, or Brussel Sprouts. Served with Warm Rolls & Butter.

You may choose up to 2 Entrée selections plus 1 Vegetarian/Vegan selection accompanied by place card indicators.

Higher priced entrée selection will prevail as the per person cost.

SALAD SELECTION

(Select One)

CAESAR

Romaine Lettuce, Croutons, Parmesan Cheese & Home Made Caesar Dressing

MIXED FIELD GREENS

Mixed Greens, Walnuts, Feta Cheese, Mandarin Oranges & White Balsamic Dressing

SPINACH

Spinach, Feta Cheese, Roasted Pecans & Warm Bacon Dressing

FRESH GARDEN

Spring Mixed Greens, Carrots, Mushrooms, Tomatoes & Choice of Dressing

ENTREE SELECTION

SILVER | GOLD | PLATINUM

ROASTED CHICKEN BREAST

Lemon-Herb Beurre Blanc, or Sundried Tomato & Artichoke Cream

\$69.00 | \$89.00 | \$119.00

STUFFED CHICKEN BREAST

Saltimbocca-Style, Florentine-Style, or Tuscan-Style

\$71.00 | \$91.00 | \$121.00

SANTA MARIA TRI-TIP

Served with Mushroom Merlot Demi-Glace

\$72.00 | \$97.00 | \$127.00

BAKED TILAPIA

Almond-Crusted with Sherry Cream, or Panko-Crusted with Lemon Crème Fraiche

\$72.00 | \$97.00 | \$127.00

BEEF MEDALLIONS

Grilled & Seasoned with Garlic, Himalayan Sea Salt & Peppercorn Sauce

\$74.00 | \$99.00 | \$129.00

PAN-ROASTED SALMON FILET

Mango Salsa, Teriyaki Glaze, or Sage Honey Butter

\$74.00 | \$99.00 | \$129.00

FILET MIGNON

Peppercorn Demi-Glace, Cabernet Demi-Glace, or Béarnaise

\$82.00 | \$107.00 | \$137.00

TWO ENTRÉE DUET PLATE

Select Two (2): Petite Filet Mignon, Pan-Seared Scallops, Garlic Butter Jumbo Tiger Prawns, Roast Chicken Breast, or Pan-Roasted Salmon Filet

\$89.00 | \$114.00 | \$144.00

VEGETARIAN / VEGAN

Butternut Squash Ravioli (Veg), Baked 3-Cheese Manicotti (Veg), or Mushroom Risotto (Vegan/GF)

\$69.00 | \$89.00 | \$119.00

CHILDREN'S ENTRÉE (AGES 4 – 10)

Chicken Tenders, French Fries & Fruit, or Penne Pasta with Marinara Sauce, Alfredo Sauce, or Butter with Parmesan Cheese

\$39.00

*ALL PRICES SUBJECT TO 21% MANDATORY SERVICE CHARGE & 7.75% SALES TAX

BUFFET SELECTIONS

SILVER \$99.00 | GOLD \$129.00 | PLATINUM \$149.00

Served with Warm Rolls & Butter

SALADS

(Select Two)

Caesar
Spinach
Mixed Field Greens
Fresh Garden
Italian Pasta Salad
Seasonal Sliced Fruit

ENTRÉES

(Select Two)

Roasted Chicken Breast
Stuffed Chicken Breast
Baked Tilapia
Pan-Roasted Salmon Filet
Braised Short Ribs
Butternut Squash Ravioli
Baked 3-Cheese Manicotti
Mushroom Risotto

ACCOMPANIMENTS

(Select Two)

Rice Pilaf
Garlic Mashed Potatoes
Garlic & Herb Tri-Colored Fingerling Potatoes
Assorted Grilled Vegetables
Steamed Asparagus
Sauteed Broccolini with Garlic
Brussel Sprouts with Balsamic & Bacon

CARVING STATION

(Select One)

Santa Maria Tri-Tip with Mushroom Merlot Demi-Glace
Roasted Turkey Breast with Cranberry Sauce & Gravy
Pork Tenderloin with Tahitian Vanilla Demi-Glace
Prime Rib with Au Jus & Creamy Horseradish (Add \$5++ per person)

*ALL PRICES SUBJECT TO 21% MANDATORY SERVICE CHARGE
& 7.75% SALES TAX

APPETIZERS



HOT SELECTIONS

- Coconut & Sweet Chili Chicken Skewers
- Deep Fried Artichoke Hearts with Boursin Cheese
- Vegetable Egg Rolls
- Thai Curry Chicken Skewers
- Chicken Potstickers
- Garlic & Herb Cheese Stuffed Mushroom Caps
- Petite Crab Cakes with Remoulade
- Prosciutto-Wrapped Asparagus with Fontina & Filo Pastry
- Bacon-Wrapped Dates filled with Blue Cheese
- Tomato Bisque Shooters
- Vegetarian Samosas
- Spanikopita
- Scallop Crudo (Add \$1++ per person)
- Lobster Filo Cups (Add \$1++ per person)

TRAY-PASSED

COLD SELECTIONS

- Caprese Skewers with Balsamic Reduction
- Mushroom & Brie Crostini
- Beef Tartar Tostadas
- Classic Bruchetta
- Candied Walnut & Blue Cheese Crostini
- Spicy Tuna Tartar on Crispy Wonton (Add \$1++ per person)



DISPLAYS

Gourmet Cheese, Crackers & Dried Fruit
Chef's Choice of Cheeses served with Dried Fruit, Mixed Nuts & Assorted Crackers.

Italian Cheese Torte
Layered Basil Pesto, Sun-Dried Tomato & Parmesan-Garlic Cream Cheese served with Crostini

Mediterranean Hummus Trio
Traditional Hummus, Roasted Red Pepper Hummus, Roasted Garlic & Fresh Herb Hummus with Carrots, Celery & Pita Chips

Spinach & Artichoke Dip
Served Warm with Crostini

Sliced Seasonal Fruit

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& 7.75% SALES TAX

LATE NIGHT ADDITIONS

SAVORY

(50-Person Minimum)

TACO BAR

\$5.00++ per person

KOBE BEEF SLIDERS

\$5.00++ per person

BUFFALO WINGS

\$4.00++ per person

GARLIC PARMESAN FRIES

\$2.00++ per person

SWEET

CHOCOLATE FOUNTAIN

Served with Strawberries, Graham Crackers, Marshmallows, Salted Pretzels & Rice Crispy Treats

\$9.00++ per person | 50-Person Minimum

FRENCH MACAROONS

Sea Salt Caramel, Coconut, Hazelnut, Pistachio, Lemon, Peppermint, Espresso, Chocolate, Almond, Vanilla Bean, Raspberry, Strawberry & Cream Cheese, Orange Blossom, Green Tea, Passion Fruit, Earl Grey Tea & Lavender

\$3.50++ per piece | 100-Piece Minimum
(25-Piece Minimum per Flavor)

CHOCOLATE COVERED STRAWBERRIES

\$5.00++ per piece | 40-Piece Minimum

MINI CHURROS WITH DIPPING SAUCE

\$4.00++ per person | 50-Person Minimum

SWEET & SALTY BAR

Choice of Five (5): M&M's, Snickers, Gummy Bears, Sour Straws, Gum Balls, Taffy, Chocolate Covered Raisins, Almonds, or Peanuts

\$10.00++ per person | 50-Person Minimum

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& 7.75% SALES TAX

ENHANCEMENTS

ADDITIONAL EVENT TIME

\$500.00+ per hour

SCREEN & PROJECTOR RENTAL

\$175.00+ each

FLOOR LENGTH LINEN

\$13.00+ & UP (Cake, Sweetheart & Guest Book Tables)

\$16.00+ & UP (Guest & Cocktail Tables)

RESIN CHARGER PLATES ~ SILVER OR GOLD

\$2.00+ each

REEF GLASS CHARGER PLATES ~ SILVER OR GOLD

\$4.00+ each

CLEAR GLASS CHARGER PLATES ~ SILVER OR GOLD BEADED

\$5.00+ each

FARM TABLES

\$50.00+ each (5ft Sweetheart Table)

\$68.00+ each (7ft Guest Table)

WHITE DANCE FLOOR

\$600.00 - \$770.00 (pricing varies based on size)

Custom Logo Wrap Available - Prices Vary

RUSTIC WOOD CROSS BACK CHAIR WITH CUSHION

\$13.00+ each

PRIVATE PUTTING GREEN

Corn Hole & Putting Contest Games with Golf Clubs & Balls

\$350.00+

DRAPERY, LIGHTING & CHANDELIERS

\$520.00 - \$800.00+ each (add Drapery - varies based on design)

\$250.00+ each (add Twinkle Light Star to Ceiling)

\$100.00+ each (add Chandelier)

*ALL PRICES SUBJECT TO 7.75% SALES TAX

BEVERAGE OPTIONS

*ALCOHOL BRANDS ARE SUBJECT TO CHANGE BASED ON SUPPLY

WELL

*May Include: Pinnacle Vodka, Beefeater Gin, Label 5 Scotch,
Four Roses Bourbon, Jack Daniels Whiskey, Cruzan Rum & Torada Tequila*

CALL

*May Include: Smirnoff Vodka, Tanqueray Gin, Johnny Walker Red Scotch,
Jim Beam Black Bourbon, Crown Royal Whiskey, Bacardi Rum & Mi Campo Tequila*

PREMIUM

*May Include: Titos Vodka, Bombay Sapphire Gin, Makers Mark Scotch,
Bulleit Bourbon, Bacardi Rum & Patron Silver Tequila*

HOSTED BAR BY CONSUMPTION

Well \$8.00++

Call \$10.00++

Premium \$13.00++

Domestic Beer \$5.00++

Imported Beer \$7.00++

Draft & Craft Beer \$8.00++

House Wine \$10.00++

House Wine, Champagne & Cider (per bottle) \$30.00++

Soft Drinks \$3.00++

SOFT BAR PACKAGE

Domestic, Import & Craft Beer,
House Red & White Wine,
Soda, Juice & Non-Alcoholic Drinks

1-Hour: \$14++ per person

2-Hour: \$18++ per person

3-Hour: \$22++ per person

4-Hour: \$26++ per person

5-Hour: \$30++ per person

CALL BAR PACKAGES

ADDS CALL LIQUOR

1-Hour: \$20++ per person

2-Hour: \$26++ per person

3-Hour: \$32++ per person

4-Hour: \$38++ per person

5-Hour: \$44++ per person

WELL BAR PACKAGE

ADDS WELL LIQUOR

1-Hour: \$18++ per person

2-Hour: \$24++ per person

3-Hour: \$28++ per person

4-Hour: \$32++ per person

5-Hour: \$36++ per person

PREMIUM BAR PACKAGES

ADDS PREMIUM LIQUOR

1-Hour: \$22++ per person

2-Hour: \$28++ per person

3-Hour: \$34++ per person

4-Hour: \$40++ per person

5-Hour: \$46++ per person

CORKAGE FEE: \$15.00++ for Wine, Champagne & Sparkling Cider (per 750ML bottle)

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& 7.75% SALES TAX

GENERAL INFORMATION

GUARANTEES

A final guarantee of your anticipated number of guests is due to the Tustin Ranch fourteen (14) days prior to the event function. This guarantee may not be reduced.

SERVICE CHARGES

A twenty-one (21%) percent service charge & applicable state tax (7.75%) will be added to all food & beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

DEPOSITS

A non-refundable deposit, which is applied to your food & beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the food & beverage minimum. Deposit schedules are generated according to the time of booking and the day of your event. 100% of the final balance is due 14 days prior to the event date. All deposits are non-transferable & non-refundable.

BOOKING POLICY

Tustin Ranch Golf Club will book weddings up to two years in advance. We do not place holds on dates without a signed contract or deposit. 2 Hours of set up time prior to the event start time are guaranteed for each event.

DECORATIONS

Glitter, confetti, rice & birdseed of any kind are not permitted. Should any be found on property, a \$300++ cleaning fee will apply. Client must sign a liability waiver prior to the event if any sparklers are to be used on property, and client must provide adequate precautions for extinguishing the sparklers. Client must take all decorations & personal belongings upon conclusion of the event. Client is provided up to 1 hour of time following the event's conclusion for clean-up. Tustin Ranch is not responsible for setting up client items on the day of or for items left at the club.

FOOD & BEVERAGE

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with specialty menus and anything you may envision for your special day. We can accommodate gluten free, vegan, and vegetarian options, as well. Once your wedding is booked you will receive a complimentary tasting for two. Additional guests may be accommodated for the tasting, however the same portions of food will be provided.

HOSTED BAR

There are many ways to take care of the bar on your wedding day. Here is a breakdown of options that Tustin Ranch Golf Club offers:

CASH/CREDIT: Guests pay for their own drinks

BY CONSUMPTION / BAR TAB: Client pays for guests on a per drink basis. You may limit consumption based on the level of liquor & dollar amount. Client applies a specified dollar amount toward the bar. Once you are getting close this amount, you may switch to a cash/credit bar for guests to pay for their own drinks, or you may apply more money toward the tab.

BAR PACKAGE: Client pays per person, per hour, based on the level of liquor. See previous pages for pricing on bar packages.