



MADERAS  
WEDDINGS

*Begin creating your most cherished memories today...*

17750 Old Coach Road, CA 92064 | [maderasweddings.com](http://maderasweddings.com) | 858.217.2564





# *Congratulations on your Engagement!*

## *Venue Rental*

**Saturday: \$3,000**

**Friday & Sunday: \$2,500**

**Monday - Thursday: \$1,500**

**Includes:**

Five Hours of Event Time

One Wedding Per Day Exclusivity

Day-of Coordination of Ceremony and Reception

Complimentary Round of Golf for Four Guests\*

Escorted Access to Photo Backdrops on Golf Course

\*Restrictions may apply.

## *Ceremony*

**Del Lago Garden**, Seats up to 220 guests

**Sunset Rock**, Seats up to 100 guests

**Includes:**

White Padded Chairs, Fruit Infused Water Station, Farm Table for Sign-In Book and Gifts

## *Reception*

**Sunset Rock** - Seats up to 60 guests with dance area

**Maderas Clubhouse and Patio**- Seats up to 60 indoors with dance floor

Seats up to 100 with indoor/outdoor seating and dance floor

**Fountain Lawn**- Seats up to 132 guests

**Del Lago Ballroom** - Seats up to 220 with dance floor

**Includes:**

Round 66" guest tables, banquet chairs, ivory floor-length linens & napkins, 15' x 15' parquet dance floor, stage for DJ/Band, china, flatware, stemware, three votive candles per table, cake cutting service

# Maderas Wedding Menu

## Appetizers

### Tray Passed Hors d'oeuvres

Choice of Three - \$15.00pp

#### Caprese Skewer

Tomato | Mozzarella  
Basil | Balsamic Glaze

#### Asparagus & Goat Cheese

wrapped in Prosciutto

#### Bacon Wrapped Jumbo Shrimp

Chipotle Aioli

#### Tomato & Cucumber Herbed Goat Cheese Crostini

#### Caribbean Jerk Chicken Skewer

Honey Bourbon BBQ Sauce

**Baked Stuffed Oysters**  
Rockefeller | Carbonara | Bienville

#### Tomato Bruschetta Crostini

#### Chicken Parmesan Slider

#### Cumin Seared Ahi Tuna

wrapped in Cucumber  
with Pickled Corn Salsa

#### Cream Cheese Artichoke Croquet

Marinara Sauce

#### Seared Pork Dumplings

Ginger Soy Dipping Sauce

#### Shrimp Cocktail

#### Cheese & Berry Skewer

#### Mini Beef Wellington

#### Coconut Shrimp

Thai Chili Sauce

#### Spanakopita

Spinach & Feta Cheese

#### Braised Beef Short Rib Flautas

Avocado Ranch

#### Smoked Salmon & Cucumber Canapes

#### Mini Fajita Quesadillas

#### Mini Meatballs

BBQ Sauce | Marinara | Spicy

**Jumbo Lump Crab Cakes**  
Tomato & Chipotle Remoulade

#### Vegetable Spring Rolls

Sweet Thai Chili Lime Glaze

#### Mac & Cheese Bites

Candied Bacon Jam

#### Seared Mini Pacific

#### Blue Crab Cakes

Lemon & Chipotle Remoulade

#### Mini Salad in Phyllo Cups

Caesar | House

#### Marinated Beef Tenderloin Brochette

## Stationed Appetizers

#### Chips & Salsa - \$8.00pp

Tortilla Chips | Salsa | Guacamole | Queso

#### Wrapped Baked Brie - \$145 per 2 lb. wheel (serves ~30 guests)

Seasonal Fruit Preserves | Fresh Baguettes | Assorted Gourmet Crackers

#### Cheese Board Collective Display - \$10.00pp

Imported & Domestic Cheeses | Seasonal Fruit & Berries | Seasonal Vegetable Crudité | Spinach Artichoke Dip |  
Artisan Breads | Assorted Gourmet Crackers

- Add Chef selected Charcuterie - \$8.00 pp

#### Farmer's Market Display - \$14.00 pp

Cheese & Berry Display | Seasonal Vegetable Crudité | Tomato Bruschetta Crostini's | Roasted Red Pepper Hummus |  
Roasted Garlic Hummus | Olive & Caper Tapenade | Assorted Gourmet Crackers & Flatbreads

**Above menus to be combined with full service menus - Not sold separately**

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# Maderas Wedding Menu

## Buffet Dinner

### Choice of One Salad

#### **Baby Field Greens Salad**

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

#### **Traditional Caesar Salad**

Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

#### **Spinach Salad**

Baby Spinach | Strawberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette

#### **Caprese Salad**

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

#### **Baby Beet & Goat Cheese Salad**

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles | Honey & Champagne Vinaigrette

#### **Maderas Fall Salad**

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

#### **Maderas Greek Salad**

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

#### **Asparagus Salad**

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

### Choice of One Side Dish

#### **Herb Roasted Potatoes**

#### **Yukon Gold Garlic Whipped Potatoes**

#### **Sweet Potato Hash**

#### **Jasmine Rice Pilaf**

#### **Lemon Thyme Risotto**

#### **Wild Mushroom Risotto**

#### **Cheddar & Pepper Jack Mac & Cheese**

### Choice of One Vegetable

#### **Sautéed Haricot Verts**

**Vegetable Medley** - Zucchini | Squash | Bell Pepper | Onion | Green Beans

#### **Butter Poached Broccolini**

#### **Sautéed Asparagus**

#### **Sautéed Butternut Squash & Kale**

**Shredded Brussels Sprouts** - Bacon | Caramelized Onion

**Honey Butter Glazed Carrots** - Baby top on

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# Maderas Wedding Menu

## Buffet Dinner

### Choice of Two Entrées (additional entrée \$7.50pp)

**Grilled Chicken Bruschetta**

Diced Tomato | Red Onion | Fresh Basil |  
Mozzarella Cheese | Aged Balsamic Reduction

**Chicken Marsala**

Sweet Marsala Wine | Cremini Mushrooms |  
Herb Infused Demi-glace

**Pan Seared Chicken Francaise**

Lemon White Wine Butter Sauce

**Seared Chilean Salmon**

Dill Honey Mustard Glaze

**Oven Roasted Salmon**

Sun-Dried Tomato Pesto

**Roasted Pork Loin**

Cranberry BBQ Glaze

**Braised Pork Shoulder**

Wild Apple Cider Jus

**Grilled Mahi-Mahi**

Citrus Herb Butter | Grilled Peach Chutney

**Grilled Marinated Flank Steak**

Rosemary | Balsamic

**Butternut Squash Ravioli**

Sage Brown Butter

**Eggplant Parmesan**

Mozzarella Cheese | Tomato | Basil

**Quinoa & Couscous Stuffed Plum Tomatoes**

Basil Pesto infused Quinoa & Couscous | Zucchini |  
Squash | Bell Pepper | Red Onion | Pomodoro Sauce

**Hand Carved Beef Tenderloin** (additional \$6.00pp)

Horseradish Cream Sauce | Wild Mushroom Demi

**Braised Beef Short Ribs** (additional \$6.00pp)

Red Wine Jus

### Buffet Dinner Includes:

**Freshly Baked Artisan Rolls with Butter**

**Lemonade | Iced Water Station | Regular & Decaf Coffee**

### PRICING

**\$75 per person**

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# Maderas Wedding Menu

## Plated Dinner

### Choice of One Salad

#### **Baby Field Greens Salad**

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

#### **Traditional Caesar Salad**

Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

#### **Spinach Salad**

Baby Spinach | Strawberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette

#### **Caprese Salad**

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

#### **Baby Beet & Goat Cheese Salad**

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles | Honey & Champagne Vinaigrette

#### **Maderas Fall Salad**

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

#### **Maderas Greek Salad**

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

#### **Asparagus Salad**

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

### Choice of One Side Dish (per entrée)

#### **Herb Roasted Fingerling Potatoes**

#### **Yukon Gold Garlic Whipped Potatoes**

#### **Mashed Sweet Potato**

#### **Jasmine Rice Pilaf**

#### **Lemon Thyme Risotto**

#### **Wild Mushroom Risotto**

### Choice of One Vegetable

#### **Sautéed Haricot Verts**

**Fresh Vegetable Bouquet** - Baby Zucchini | Carrot | Broccolini

#### **Butter Poached Broccolini**

#### **Sautéed Asparagus**

#### **Sautéed Butternut Squash & Kale**

**Roasted Brussels Sprouts** - Bacon & Caramelized Onion

**Honey Butter Glazed Carrots** - Baby top on

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# Maderas Wedding Menu

## Plated Dinner

### Choice of Three Pre-Selected Entrées

(2 Meat & 1 Vegetarian - Duet Entrees Available Upon Request)

#### **Roasted Chicken Breast**

Stone Ground Mustard | Tarragon

#### **Pistachio Herb Crusted Chicken Breast**

White Wine Mushroom Cream Sauce

#### **Herb-Marinated Frenched Chicken Breast**

Lemon, Caper & Artichoke Butter Sauce | Heirloom Tomato

#### **Breaded Stuffed Chicken Breast**

Smoked Gouda | Ham | Sauce Suprême

#### **Grilled Stuffed Pork Chop**

Chive & Garlic Cream Cheese | Tomato | Spinach |  
Natural Jus | Balsamic Reduction

#### **Grilled Chilean Salmon**

Dill Honey Mustard Glaze

#### **Grilled Swordfish**

Citrus Beurre Blanc | Mango Salsa

#### **Seared Strip Steak au Poivre**

Cognac Cream Sauce

#### **Slow Braised Beef Short Ribs** (additional \$6.00pp)

Natural Jus

#### **7oz Filet Mignon** (additional \$8.00pp)

Red Wine & Herb Demi-glace | Fried Shallots

#### **Lemon Crusted Sea Bass** (additional \$12.00pp)

Lemon Beurre Blanc

#### **Vegetarian Wellington**

Roasted Vegetables | Goat Cheese | Puff Pastry |  
Marinara Sauce

#### **Butternut Squash Ravioli**

Sage Beurre Noisette | Goat Cheese | Crispy Sage

#### **Grilled Stuffed Portobello Mushroom**

Goat Cheese & Sweet Garden Pea Risotto | Sauteed  
Purple Kale | Marinara Sauce

### Plated Dinner Includes:

**Freshly Baked Artisan Rolls with Butter**

**Lemonade | Iced Water Station | Regular & Decaf Coffee**

### PRICING

**\$80 per person**

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# Maderas Wedding Menu

## Interactive Food Stations

### Choice of Three Stations or Bars

Each Additional Station is \$7.50/guest

#### **Shrimp & Grits Station**

Shrimp | Tasso Ham | Garlic | Bell Pepper | Mushroom |  
Sherry | Cajun Spice | Parmesan |  
Creamy Aged Cheddar Grits

#### **Seared Scallop Station**

Jumbo Sea Scallops | Granny Smith Apple Purée |  
Plum Tomato Jam | Micro Greens

#### **Assorted Slider Station**

##### *Fried Green Tomato Slider*

Sweet Hawaiian Roll | Buttermilk Fried Green Tomato |  
Pimento Cheese Spread | Smoked Bacon Crumbles |  
Field Greens

##### *Wagyu Beef Slider*

Sweet Hawaiian Roll | Grilled Wagyu Beef | Havarti  
Cheese | Smoked Shallot Aioli | Fried Onion Strings |  
Lettuce | Tomato

##### *Carolina Pork Slider*

Mini Brioche Roll | Cider Braised Pork Shoulder | Sweet  
Baby Ray's BBQ Sauce | Southern Cole Slaw

#### **Mini Philly Cheesesteak Station**

Seared Sirloin | Caramelized Onions | Provolone Cheese |  
Sautéed Mushrooms | Sautéed Bell Peppers |  
Sliced Hoagie Roll | Chipotle Aioli

#### **Pasta Station** *(choice of two)*

Blackened Chicken Alfredo with Farfalle Pasta  
Italian Sausage & Meatball with Penne Pasta  
Roasted Vegetable Basil Pesto Primavera with Penne Pasta  
Grilled Chicken Carbonara with Cavatappi Pasta  
Shrimp Alla Vodka with Tortellini Pasta

#### **Chef Attended Carving Stations** *(choice of one)*

##### *Roasted Prime Rib*

Au Jus | Raw Horseradish | Horseradish Cream

##### *Grilled Beef Tenderloin*

Red Wine Demi Glaze | Raw Horseradish | Horseradish Cream

##### *Garlic & Herb Marinated Flank Steak*

Raw Horseradish | Horseradish Cream

##### *Fried Frenched Turkey Breast*

Sage Gravy | Cranberry Sauce

##### *Hickory Smoked Pitt Ham*

Maple Brown Sugar Glaze

#### **Mashed Potato Bar**

Yukon Gold Mashed Potatoes | Scallions | Sautéed Mushrooms | Shredded Cheddar Cheese |  
Gorgonzola Crumbles | Diced Bacon | Sour Cream | Butter | Brown Gravy

#### **Mac & Cheese Bar**

4 Cheese Mac & Cheese | Diced White Onions | Jalapeños | Scallions | Sautéed Mushrooms |  
Diced Tomato | Smoked Bacon | Parmesan | Carolina Pulled Pork

#### **Street Taco Bar**

Pork Carnitas | Chili Seared Chicken | Corn Tortilla | Flour Tortilla | Queso Fresco | Oaxaca Cheese |  
Pico de Gallo | Jalapenos | Shredded Lettuce | Diced Red Onions | Cilantro | Salsa | Guacamole

### Interactive Food Stations Include:

**Lemonade | Iced Water Station | Regular & Decaf Coffee**

## PRICING

**\$85 per person**

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# Beverages

## Hourly Bar Packages

### ULTRA-PREMIUM BAR PACKAGE

Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Captain Morgan Rum, Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$31 per guest  
2 hours: \$40 per guest  
3 hours: \$48 per guest  
4 hours: \$55 per guest  
5 hours: \$60 per guest

### PREMIUM BAR PACKAGE

Tito's Vodka, Tanqueray Gin, Hornitos Tequila, Bacardi Rum, Jameson Whiskey, Dewars Scotch, Jack Daniels Bourbon, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$29 per guest  
2 hours: \$38 per guest  
3 hours: \$46 per guest  
4 hours: \$52 per guest  
5 hours: \$58 per guest

### STANDARD BAR PACKAGE

New Amsterdam Vodka, New Amsterdam Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$25 per guest  
2 hours: \$35 per guest  
3 hours: \$42 per guest  
4 hours: \$50 per guest  
5 hours: \$56 per guest

### BEER AND WINE PACKAGE

House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$23 per guest  
2 hours: \$29 per guest  
3 hours: \$33 per guest  
4 hours: \$35 per guest  
5 hours: \$37 per guest

### PREMIUM REFRESHER PACKAGE

Unlimited Sodas, Mineral Water, Strawberry Lemonade & Assorted Juices for the entire event  
\$15 per guest

## Hosted Bar On Consumption

Wine by the Glass, \$9

Domestic Beer, \$6

Craft & Imported Beer, \$8

Standard Brand Liquor, \$9

Premium Brand Liquor, \$10

Ultra Premium Liquor, \$12

Soft Drinks/Juices, \$3

\*\*\*Add \$1 per drink for No-Host "Cash" Bar pricing (to include tax)

### CHAMPAGNE TOAST

House Champagne is included with all hosted bar packages exceeding \$1,500.

### WINE SERVICE WITH DINNER

House Wine - \$8++ per guest or \$32++ per bottle (based on consumption)  
Premium Wine available upon request

### BARTENDER CHARGE

A bartender fee of \$175 will be applied unless bar sales exceed \$500 per bar.

## Alcohol Service Policies

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

Beverages cannot be self-serve. **Shots and neat drinks are not permitted.** Wine or other liquor bottles cannot be placed on the Dining tables. Bar must close 30 minutes prior to the end of the Event

# General Information

## **COMPLIMENTARY MENU TASTING**

We are happy to schedule your menu tasting 90 days prior to your wedding date and you may bring up to two additional guests. Tastings take place Monday - Thursday.

## **FOOD AND BEVERAGE MINIMUM**

The food and beverage minimum requirement is established for each catered event and based on specific dates, and event times. Your Catering Manager will be happy to discuss these minimums with you.

## **SERVICE CHARGE AND STATE TAX**

All food and beverage prices are subject to a 23% service charge and current state sales tax. Service charge is taxable as is outlined in the California State Board of Equalization Regulation No. 1603.

## **FINAL MEAL GUARANTEE**

The guaranteed number of guest meals is due ten (10) business days in advance and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least (72) hours in advance. This is usually placed on a place card that you provide.

## **CEREMONY REHEARSAL**

Rehearsal time may be scheduled 30 days prior to your wedding. Location and time is subject to availability.

## **ENTERTAINMENT**

Due to city imposed noise restrictions and due to the immediate proximity of the homes in the Heritage Estates, amplified music is not permitted in outdoor function space after 10:00 pm.

## **LINENS AND DÉCOR**

All weddings include floor-length ivory polyester linens and napkins. Additional linen colors and fabrics, chairs and other decor items are available for rent. Please inquire with your Catering Manager. All tabletop rental items, such as linens, napkins, chargers, etc. need to be dropped off two days prior to your event if not being provided by Maderas.

All items must be taken at the conclusion of your event. We are not responsible for any items left behind on the property.

## **GUEST ROOMS**

Inquire with your Catering Manager for recommended hotels in the near vicinity offering special rates.

## **OVERTIME**

Should you like to extend your event time past the included five hours, you may do so up until 1:00 AM and a service fee of \$600 per hour will apply.

## **PREFERRED VENDORS**

Maderas maintains a list of recommended vendors that we are happy to provide after your contract is signed. All vendors must provide proof of insurance.