

Birthday Packages



Ceremony Package

One Hour Blessing Ceremony at Outdoor Pergola
 White Garden Ceremony Chairs for up to 150
 Ceremony & Rehearsal Coordinator
 One Hour Ceremony Rehearsal
 Getting Ready Suite Access for Entirety of Event

Ceremony package pricing ranges from \$2,000 to \$2,500 and is exclusive of service charge and tax.
 Ceremony only is an additional \$500 for two total hours of event time.

Birthday Packages

Deluxe

Premier

Platinum

\$70 PER GUEST

\$93 PER GUEST

\$117 PER GUEST

Five Hour Reception with Dance Floor Space			
Hors d'Oeuvres	Two Displayed	Three Displayed	Four Passed
Plated Two-Course Dinner Service			
Custom Birthday Cake & Service			
Coffee & Iced Tea Station			
Sparkling Wine & Cider Toast			
Hour(s) of Hosted Call Bar		One	Two
House Linens & Napkins in White, Ivory, or Black			
Floor Length Linens & Napkins in White, Ivory or Black			
Floor Length Linens & Napkins in Choice of Color			
House Centerpieces			
Custom Floral Centerpieces			
Java Chiavari Chairs			
Chiavari Chairs in Choice of Color			
Three Patio Cocktail Tables with Spandex Linen			
Use of Ballroom Flat Screen Televisions			

Reception package pricing is per guest and is exclusive of service charge and tax. Pricing subject to change

Served Entree Selections

All Dinner Entrees Served with Choice of One Salad and One Starch.
Accompanied with Chef's Selection of Seasonal Vegetables and Warm Rolls & Butter

SALAD SELECTION

CAESAR SALAD

Parmesan Crisp, Roasted Tomato, Caesar Dressing
(GF)

SWEET BABY GREENS

Blue Cheese, Grapes, Candied Walnuts, Granny
Smith Apples, Endive, Bacon, Sherry Vinaigrette

BOSTON BIBB

Grapefruit Segments, Haricot Vert, Feta Cheese,
Heirloom Cherry Tomatoes, Toasted Almonds,
Champagne Herb Vinaigrette (GF)

STARCH SELECTION

Garlic Mashed Potatoes
Red Roasted Potatoes

Au Gratin Potatoes
Rice Pilaf

ENTREE SELECTION

LEMON & GARLIC HERB CHICKEN BREAST

Served with a Lemon & Garlic Herb Butter
Sauce

CHICKEN MARSALA

Served with a Mushroom & Marsala Wine
Sauce

SLICED TRI - TIP

Served with Demi Glaze

BAKED SALMON FILET

Served with Mustard Dill Sauce

STUFFED CHICKEN BREAST

Stuffed with Spinach & Feta Cheese, Served
with Light Cream Sauce

BONELESS BEEF SHORT RIB

Served with red wine reduction

\$4 per guest upgrade

CHICKEN & BEEF DUET

Lemon & Garlic Herb Chicken Breast & Sliced
Tri Tip with Demi Glaze

\$6 per guest upgrade

FILET MIGNON

Served with Demi Glaze

\$10 per guest upgrade

SPECIALTY TWO ENTREE DUET

Choice of 2 Entrees for each guest:
Petite Filet Mignon, Breast of Chicken, Filet of Salmon

\$12 per guest upgrade

CHILDREN'S MEALS (AGES 2-11)

Chicken Tenders, French Fries & Fruit

\$45 | \$50 | \$55

**ALL PRICES SUBJECT TO 23% SERVICE CHARGE & CURRENT STATE SALES TAX*

Buffet Selections

\$6 per person upgrade

Served with Chef's Selection of Seasonal Vegetables & Warm Rolls & Butter

SALADS

(Select Two)

Boston Bibb
Tri-Colored Italian Pasta
Oriental Chicken Salad
Sweet Baby Greens
Caesar Salad
Seasonal Fresh Fruit Display

STARCH

(Select Two)

Garlic Mashed Potatoes
Red Roasted Potatoes
Au Gratin Potatoes
Fettuccine Alfredo
White Cheddar Mac n Cheese
Rice Pilaf

ENTREES

(Select Two)

Broiled Salmon with Mustard Dill Sauce
Sliced Tri-Tip with Demi Glaze
Skirt Steak with Chimichurri
Lemon & Garlic Herb Chicken
Chicken Marsala
Chicken Piccata
Vegetarian Lasagna

CARVING STATION

Minimum (100) guests required
One attendant included

Roasted Bone-In Ham | \$16 per guest
Herb Roasted Rosemary Turkey | \$18 per guest
Herb Garlic Roasted Prime Rib | \$27 per guest

**ALL PRICES SUBJECT TO 23% SERVICE CHARGE & CURRENT STATE SALES TAX*



COLD SELECTIONS

Beef Tenderloin, Caramelized Onion, Olive Tapenade, Horseradish
 Imported & Domestic Cheese Display with Assorted Crackers
 Black Olive, Mozzarella, Tomato Skewer with Basil Pesto
 Ahi Tuna, Sesame Citrus Aioli, Furikake, Crispy Wonton
 Curried Chicken, Toasted Almonds, Cucumber Cup
 Fresh Vegetable Crudit  with Savory Herb Dip
 Bruschetta Topped with Tomato & Basil Salsa
 Miniature Croissant Sandwiches
 Seasonal Fresh Fruit Display
 Assorted California Rolls
 Shrimp Ceviche

HOT SELECTIONS

Assorted Dim Sum
 Mini Beef Wellington
 Lobster Mac n Cheese Bites
 Miniature Brie & Pear Empanadas
 Spanakopita filled with Spinach & Cheese
 Mini Crab Cakes with Mustard and Old Bay
 Coconut Shrimp Skewers with Mango and Mint Sauce
 Chicken Skewers with Teriyaki Glaze
 Beef Skewers with Teriyaki Glaze
 California Pizza with Tomato, Basil & Mozzarella Cheese
 Stuffed Mushroom Caps Filled Italian Sausage



DISPLAYS

Select all 3 for \$26 per guest

HUMMUS TRIO | \$7 per guest

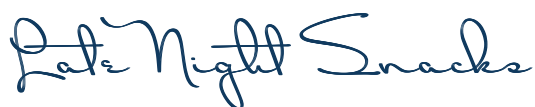
Traditional Garlic, Herb & Feta, Kalamata Olive & Pita Chips

BREADS & SPREADS | \$10 per guest

Warm Spinach Bacon Dip, Seasonal Hummus, Pita Chips, Olive Tapenade Bruschetta, Assorted Crostini & Crackers

GRAZING TABLE | \$14 per guest

Imported & Domestic Cheeses, Cured Meats, Assorted Breads & Crackers, Fresh Berries, Dried Fruits, Nuts, Olives, Scratch Made Dips & Chutneys



Minimum 70% of Guest Count Per Selection

SAVORY

CHEESY NACHO STATION | \$7 per guest

Warm Tortilla Chips, Nacho Cheese, Pico De Gallo, Jalapenos

MINI PIZZA BITES | \$7 per guest

Pepperoni and Cheese Pizzas, Shaved Parmesan, Crushed Red Pepper Flakes, Ranch Dressing

ESQUITES BAR | \$7 per guest

Buttered Corn Kernels, Queso Cotija, Mayo, Lime, Chili Powder, Hot Cheetos, Hot Sauce

STREET TACOS | \$8 per guest

Carne Asada OR Grilled Chicken, Warm Corn Tortillas, Diced Onions, Chopped Cilantro, Salsa, Fresh Pico De Gallo

FRENCH FRY BAR | \$6 per guest

Choice of 2: Shoestring Fries, Sweet Potato Waffle Fries, Tater Tots, or Curly Fries
Choice of 3: 1000 Island Dressing, Fresh Garlic, Parmesan, Jalapenos, House Ranch Dressing, Nacho Cheese, Bacon Bits, Ketchup

WING STATION | \$8 per guest

Boneless wings with choice of traditional buffalo, barbecue, or lemon pepper. Served with ranch and blue cheese.

SLIDER STATION

Choose: (1) \$7 per guest | (2) \$12 per guest | (3) \$15 per guest

Mini Philly - Onions, Peppers, Ribeye, Swiss Cheese
Classic Cheeseburger - American Cheese, Shredded Lettuce, Tomato, 1,000 Island
Crispy Fried Chicken - Honey Garlic Aioli, Cabbage Slaw, Pickles

SWEET

ICE CREAM SUNDAE BAR | \$6 per guest

Vanilla OR Chocolate Ice Cream, Hot Fudge, Caramel, Rainbow Sprinkles, Whip Cream, Maraschino Cherries

Add both ice cream flavors and assorted candies
+\$3 per guest

MINI CHURRO STATION | \$6 per guest

Mini Churros with Dipping Sauce

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Enhancements

Additional Event Time

\$650 per hour

Twinkle Light Backdrop

\$150

Ballroom TVs

\$150

Floor Length Linen

Poly Cotton \$15 each
Satin \$25 each

Charger Plates

Solid \$2 each
Glass \$5 each

Chiavari Chair with Cushion

Color Upgrade \$5 per chair

Vineyard Cross Back Chair with Cushion

\$6 each

Sweetheart Farm Table

\$50

Wood Farm Table Upgrade

\$80 each

Patio Bistro Lights

\$150

Patio Cocktail Tables with Spandex Linen

\$15 each

House Centerpieces

\$15 each

Pergola Draping & Chandelier(s)

\$350 - \$575

Beverage Options

**Alcohol brands are subject to change*

CALL

Absolut, Titos, Hangar 1, Stolichnaya, Beefeater, Tanqueray, Seagram 7, Jack Daniels, Bulleit, Templeton Rye, Johnnie Walker Red, Fireball, Monkey Shoulder, 1800 Blanco, Teremana Reposado, Teremana Silver, Captain Morgan, Bacardi, Malibu, Myer's, Midori, Baileys, & Kahlua

PREMIUM

Ketel One, Empress Gin, Bombay Sapphire, Buffalo Trace, Makers Mark, Bulleit Rye, Woodford Reserve, Crown Royal, Jameson, Johnnie Walker Black, Herradura Silver, Teremana Anejo, 1800 Reposado

HOSTING ON CONSUMPTION

Designated dollar amount or time frame you host

CASH BAR

Guests purchase their own drinks

Call \$11

Premium \$13

Domestic Beer \$7

Imported Beer \$8

Domestic Keg \$500

Imported Keg \$600

House Wine \$8

Premium Wine \$10

Soft Drinks \$3

Additional Bartender \$200

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra

HOUSE WINE - SUTTER HOME

Camelot - Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio
Opera Prima Champagne (Brut)

CRAFT & IMPORTED BEER

Lagunitas IPA, 805, Modelo, Modelo Negra, Corona, Blue Moon, White Claw

PREMIUM WINE - LINE 39

Line 39 - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

\$20 per Bottle Corkage Fee for 750ml Bottle

BAR TYPE	1-HOUR	2-HOURS	3-HOURS	4-HOURS
SOFT BAR (Domestic Beer, House Wine, and Soda)	\$9	\$15	\$20	\$24
CALL BAR (Adds Call Liquor and Imported Beer)	\$16	\$22	\$28	\$34
PREMIUM BAR (Adds Premium Liquor/Wine)	\$20	\$27	\$34	\$41

General Information

SERVICE CHARGES

23% service charge and applicable state tax applied to all charges. Service charge is taxable by California state law. The service charge is an amount which is paid directly to Mountain Meadows. Mountain Meadows uses the proceeds to pay competitive wages to our staff, to attract and retain excellent staff members. However, the service charge is not paid directly to any particular staff member or members who provide service to you at your event. If you wish to add a separate gratuity to your bill for your server or servers, in addition to the service charge, you are welcome to do so.

DEPOSITS & FINAL PAYMENT

A nonrefundable deposit, which is applied to your food and beverage total, is required to reserve your date along with a signed agreement. Deposits scheduled are generated according to the time of booking. 100% of the estimated balance is due 10 days prior to the event date. Final payment must be paid with cash, cashier's check, or credit/debit card. All deposits are nonrefundable and nontransferable.

BOOKING POLICY

Specific date reservations are confirmed with a signed contract and initial deposit, all of which are due five (5) days after a contract has been sent. Full payment of the estimated charges that include the minimum expenditure, any additional charges, plus the amounts we estimate you will incur for service charges, sales tax and bar charges for hosted bars, must be paid at least ten (10) days prior to event unless otherwise agreed to. Payments may be made by cash, cashier's check or credit card. Personal checks are not accepted. A final guarantee of your anticipated number of guests is due to Mountain Meadows Golf Course ten (10) days prior to the event. The guarantee may not be reduced. After you provide us with the final selections and arrangements, we will present you with a final Banquet Event Order confirming the specific requirements of your event which will need to be signed by the client confirming the details.

DECORATIONS

Mountain Meadows Golf Course will be responsible for placing all rental orders such as linens, chairs, charger plates, and tables, which must go through our vendors. We do not allow decorations to be stapled, taped, nailed, or affixed to any of the walls or drapes and do not permit confetti, birdseed, glitter, or cold sparklers. Sparklers are only permitted in the walkway in between the Pergola Lawn and Private Events Office. Client must notify Sales Manager prior to their event and must also sign Sparkler Liability Release. Client must take all personal belongings upon the conclusion of the event. Mountain Meadows Golf Course is not responsible for items left behind.

FOOD & BEVERAGE

Special dietary needs (vegan, vegetarian, gluten free) can be accommodated when requested prior to the day of the event. We will provide all food and beverages and you agree that you or your guests will not bring any food or beverages onto our property without our prior written consent. We reserve the right to confiscate food or beverages that are brought onto our property without our consent. Food or beverages must be consumed during the times specified for your event and may not be removed from our property. Use of outside alcohol is strictly prohibited. If found a warning will be given, but continued use may result in your event being shut down. Any guest under the age of twenty-one (21) is prohibited from requesting or consuming alcoholic beverages at your event. We reserve the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21).

DAY OF CEREMONY COORDINATOR

A venue day-of wedding ceremony coordinator will be included with your package when you host a ceremony. Your ceremony coordinator will assist with the rehearsal and wedding ceremony (at Mountain Meadows). This does not include placing the ceremony programs, sign-in book, card box, escort cards, place cards, favors, champagne flutes and cake cutting set; as well as any other personal items not listed. For a full list of inclusions within our day-of ceremony coordinator services, please ask the Private Events Team.