



ALISO VIEJO
COUNTRY CLUB

Wedding Packages

2025



Your Dream Wedding Begins Here

At Aliso Viejo Country Club

Tucked away in the rolling hills of Orange County, Aliso Viejo Country Club offers a romantic and elegant setting for the most unforgettable “I do.” Whether you’re envisioning an intimate gathering or a grand celebration, our venue pairs timeless beauty with modern sophistication to bring your wedding vision to life.

With panoramic views of Saddleback Mountain, a stunning golf course backdrop, and a warm, welcoming atmosphere, our Club is the perfect place to begin your forever. From your first tour to your final toast, our experienced team is here to ensure every detail is seamless so you can relax, celebrate, and soak in every magical moment.

Explore our thoughtfully curated wedding packages, designed to suit a variety of styles, sizes, and budgets. Each one includes personalized planning that reflects the heart of your love story.

Let us create a celebration that’s memorable and uniquely yours!



Real Weddings



Ceremony Packages

At Aliso Viejo Country Club, we offer two stunning ceremony locations to bring your “I do” vision to life. Our Celebration Lawn provides a romantic garden-style setting just off the course, offering a slightly more private option while still showcasing sweeping vistas and elegant charm. For couples seeking a dramatic golf course backdrop, our 10th Tee Ceremony Site is an upgraded option that delivers breathtaking panoramic views and an unforgettable setting nestled right on the fairway. Whether you’re envisioning an intimate garden feel or a striking on-course experience, both ceremony sites offer the perfect backdrop for your special moment.

Celebration Lawn

\$1,000



10th Tee Ceremony Site

\$1,500



Each Ceremony Package Includes:

- Access to two wedding party suites starting at 2:00pm
- 30 minutes of ceremony time
- Custom wedding signs
- White padded garden chairs for guests (up to 150)
- Beverage station with water, iced tea, & lemonade
- Welcome & gift tables
- Rehearsal & ceremony coordination

Getting Ready Experience Upgrade \$750:

- Early access to both wedding party suites starting at 11:00am
- Beverage station with water, iced tea, & lemonade
- Choice of 3 bottles of champagne or 15 beers
- Choice of sandwich for lunch
- Pricing includes up to 5 guests per suite (additional guests may be added for \$50 per person)

Ceremony bookings are only available in conjunction with a reception.

All pricing subject to 22% service charge and 7.75% tax
Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Reception Packages

Venue Fees

Monday-Thursday

\$750

Friday & Sunday

\$1,500

Saturday

\$2,000

*Additional \$500 for receptions on Celebration Lawn (includes market lights)

All Packages Include:

- 1 hour of cocktail time
- 4 hours of reception time
- Complimentary parking
- Escorted golf course access for the newlyweds & photographer during cocktail hour
- Custom wedding signs
- Menu tasting for couple
- Fruitwood Chiavari chairs (up to 150)
- Banquet tables (cocktail, 60" rounds, sweetheart)
- Welcome & gift tables
- White linens
- Choice of color napkins
- China, flatware, & glassware
- House centerpieces
- Wood dance floor
- Floor plan design & BEO
- Onsite venue coordinator
- Executive chef & kitchen team
- Dedicated banquet captain & service staff
- Setup & teardown of all venue-provided items

Packages

Adore

\$75 per person for buffet
\$80 per person for plated

- Non-alcoholic beverages
- 2 stationed appetizers
- Bread & butter
- Choice of salad
- Chicken entrée
- Choice of 1 side
- Champagne toast
- Coffee & tea station
- Cake cutting service

Cherish

\$95 per person for buffet
\$105 per person for plated

- Non-alcoholic beverages
- 3 stationed appetizers
- Bread & butter
- Choice of salad
- Choice of salmon or chicken entrée
- Choice of 2 sides
- Champagne toast
- Coffee & tea station
- Cake cutting service

Treasure

\$115 per person for buffet
\$125 per person for plated

- Non-alcoholic beverages
- 3 tray passed or stationed appetizers
- Bread & butter
- Choice of salad
- Choice of beef, salmon, or chicken entrée
- Choice of 2 sides
- Wine service with dinner
- Champagne toast
- Coffee & tea service
- Cake cutting service

*Bar packages sold separately (see pages 8-10)

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Appetizers

Cold

Beet & Goat Cheese Stuffed Endive

Crisp endive lettuce cup filled with goat cheese, roasted beets, candied walnuts, fresh chives, balsamic reduction

Caprese Skewer

Fresh mozzarella, baby heirloom tomato, basil pesto aioli, lemon oil

Crispy Prosciutto Crostini

Whipped goat cheese, crispy prosciutto, fresh thyme, balsamic-onion jam

Mediterranean Antipasto Skewer

Garlic tomatoes, kalamata olives, fresh mozzarella, artichoke hearts

Pepper Poppers

Sweet peppadew peppers stuffed with fresh goat cheese topped with basil pesto & breadcrumbs

Tomato & White Bean Bruschetta

Vine ripened tomato, white beans, fresh basil, cold pressed olive oil, basil pesto aioli atop a soft baked baguette

Hot

Artichoke Beignets

Artichoke hearts blended with cream cheese & fresh herbs, breaded & flash fried to a golden brown

Bacon Wrapped Dates

Medjool dates wrapped in double smoked bacon & stuffed with cave ripened blue cheese

Crispy Veggie Potsticker

Served with Thai style sweet & sour sauce

Franks in a Blanket

Classic smoked sausage & puff pastry wrap with stadium mustard

Korean BBQ Spring Roll

Classic BBQ beef with cabbage vermicelli & Korean BBQ dipping sauce

Southwest Chicken Eggrolls

Slow cooked chicken with black beans, corn, red pepper, jack cheese, served with buttermilk ranch dipping sauce

Spinach & Feta Spanakopita

Warm phyllo purse filled with braised spinach, lemon, topped with chimichurri crema dipping sauce

Thai Chicken Spring Roll

Thai spiced pulled chicken breast wrapped in a crispy spring roll wrap and served with Thai peanut sauce

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Salads

Aliso Salad

Mixed greens, sliced red onion, fresh strawberries, feta cheese, salted pistachios, herb dressing

Caprese Salad

Baby heirloom tomato, ciliegine mozzarella, fresh basil, lemon, cold pressed olive oil, arugula, balsamic glaze

Chopped Caesar Salad

Chopped kale & romaine parmesan, capers, garlic-sourdough croutons

Wedge Salad

Iceberg, smoked blue cheese, baby tomato, sliced red onion, chopped egg, bacon, parsley

Entrées

Herb Roasted Chicken Breast

With lemon-rosemary sauce & chives

Blackened Atlantic Salmon

Fresh lemon, dill, spinach

Braised Short Ribs

With tomato demi-glaze

Wild Mushroom Ravioli

Parmesan cream sauce, balsamic glaze, basil

Sides

Classic Garlic Mashed Potatoes

Crispy Garlic & Herb Potatoes

Grilled lemon & fresh parsley

Grilled Asparagus

Lemon & classic hollandaise

Roasted Cauliflower

Chimichurri spice & pomegranate

Roasted Veggies

Carrot, zucchini, red bell pepper, brussel sprouts

Wild Rice

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Upgrades & Add-Ons

Appetizers

+\$3 to Upgrade or +\$9 to Add-On

Ahi Tuna Taco

Fresh Hawaiian ahi tuna tossed with mint-chili vinaigrette, cucumber, & cilantro, served in a crispy mini wonton shell

Baby Beef Wellington

Puff pastry wrapped filet mignon with braised mushroom duxelles & grain mustard sauce

Herb Crusted Beef Carpaccio Crostini

Thinly sliced prime beef with horseradish aioli, fried capers, balsamic-onion jam, & fresh grated grana adano cheese

Coconut Shrimp

Served with Thai chili sauce

Teriyaki "Meatballs" & Grilled Pineapple Skewer

Plant based "meatball" skewer glazed with teriyaki sauce & topper with toasted sesame seed & cilantro

Pan Seared Crab Cakes

Seared blue crab topped with old bay aioli

+\$4 to Upgrade or +\$10 to Add-On

Artisan Cheese & Charcuterie Board

Half assorted domestic & European cheeses, half assorted artisan meats, fresh fruit, assorted nuts, crackers, jam, mustard

Late Night Bites

\$6 to Add-On

Wagyu Slider

Wagyu beef with balsamic marinade, lettuce, burger sauce, pickle, & red onion on a baby brioche bun

Mini Fried Chicken Sandwich

Crispy fried chicken with wing sauce aioli & blue cheese cole slaw on a toasted baby brioche bun

Tater Tots

Served with ketchup & ranch

Ciabatta Grilled Cheese

Buttered ciabatta toast with aged cheddar, goat cheese, & caramelized onion

Popcorn Chicken

Served with ranch, bbq sauce, & wing sauce

Flatbreads

- Classic margarita with baby heirloom tomato & fresh basil
- Mushroom-fig with white sauce, balsamic glaze, fennel seed, & arugula
- Italian sausage & pepperoni with chili flakes

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Open Bar Packages

Priced per person regardless of amount consumed

Bartender required \$200

3-hour minimum (must be consecutive hours)

Tiers	Beer & Wine	Club	Premium	Super Premium
3 Hours	\$30	\$37	\$43	\$47
4 Hours	\$35	\$42	\$48	\$52
5 Hours	\$38	\$45	\$51	\$55

Consumption or Cash Bar

Priced per drink

Bartender required \$200

Tiers	Beer & Wine	Club	Premium	Super Premium
Beer	\$7	\$7	\$7	\$7
Wine	\$12	\$12	\$15	\$18
Liquor	N/A	\$12	\$14	\$16

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Specialty Cocktails

2.5 Gallon Batched Cocktails

Priced per batch

Each batch makes approximately 75 drinks

Tiers	Club \$450	Premium \$525	Super Premium \$600
Vodka	New Amsterdam	Titos	Belvedere
Gin	New Amsterdam	Beefeater	Bombay Sapphire
Whiskey	Evan Williams	Maker's Mark	Woodford Reserve
Rum	Bacardi Superior	Bacardi Superior/ Captain Morgan	Bacardi Superior/ Appleton Estate
Tequila	Espolon Blanco	Maestro Dobel Silver	Cincoro Blanco

Vodka

Walk in the Park

Vodka, St. Germain, grapefruit juice, simple syrup, basil

Azalea

Vodka, pineapple juice, fresh lemon, grenadine

Botanical Blue

Cucumber vodka, fresh lime, blueberry puree

John Daly

Sweet tea vodka, lemonade

Gin

Aviation

Gin, maraschino liqueur, creme de violette, fresh lemon

Tequila

Margarita

Tequila, triple sec, fresh lime, agave

Spicy Pineapple Margarita

Tequila, triple sec, fresh lime, agave, pineapple juice, jalapenos

Pomegranate Margarita

Tequila, triple sec, fresh lime, agave, POM juice

Paloma

Tequila, fresh lime, grapefruit juice, soda water

Rum

Mai Tai

Light rum, dark rum, triple sec, orange juice, pineapple juice, grenadine

Rum Runner

Rum, banana liqueur, blackberry liqueur, pineapple juice, fresh lime, grenadine

Whiskey

Georgia Sunrise

Whiskey, fresh lemon, peach puree, peach schnapps, soda water

Basil Buck

Whiskey, triple sec, pineapple juice, orange juice, cranberry juice

Mango Sour

Whiskey, fresh sweet & sour, mango puree

Sangria

Cran-Apple White Sangria

Red Winter Sangria

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Bar Tiers

Tiers	Club	Premium	Super Premium
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Prosecco	Mionetto	Mionetto	Mionetto
Sparkling	Korbel Brut	Mumm Napa	Chandon Brut Rose
Champagne	N/A	N/A	Moet Brut Imperial
Pinot Grigio	Three Thieves	N/A	N/A
Sauvignon Blanc	N/A	Coppola Diamond	Brancott
Chardonnay	Three Thieves	Wines of Francis Coppola	Sonoma Cutrer
Rose	Charles & Charles	Coppola Diamond	Whispering Angel
Pinot Noir	Three Thieves	Wines of Francis Coppola	King Estate
Cabernet	Three Thieves	Wine of Francis Coppola	Justin

Vodka	New Amsterdam	Titos	Belvedere
Gin	New Amsterdam	Beefeater	Bombay Sapphire
Whiskey	Evan Williams	Jack Daniel's/ Maker's Mark	Woodford Reserve/ Whistlepig 10 yr
Scotch	Conciere	Dewar's White Label	Macallan 12 yr
Rum	Bacardi Superior	Bacardi Superior/ Captain Morgan	Bacardi Superior/ Appleton Estate
Tequila	Espolon Blanco	Lalo Blanco	Cincoro Blanco
Cognac	Hennessy VS	Hennessy VS	Remy VSOP

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted, unless otherwise specified by AVCC

Seamless & Stress-Free Planning

Initial Details Meeting

Within 1 Month of Booking

Discuss desired event style, budget, vendors needed, general expectations, & planning timeline

Wedding Tasting

6-8 Months Prior To Wedding

Complimentary wedding tasting for couple

Additional guests may be added for \$50 per person

Mock Table

3-4 Months Prior To Wedding

Invite your florist to provide a sample centerpiece

Complimentary linen samples & rentals based on availability

Review BEO & floor plan

Final Details Meeting

4 Weeks Prior To Wedding

Finalize all event details on BEO & floor plan

Provide certificates of insurance for all outside vendors

Final Guest Count

14 Days Prior To Wedding

Final guest count due

Review final bill & collect payment

Rehearsal

1-2 Days Prior to Wedding

Coordination of ceremony by venue coordinator

Review wedding day timeline with rehearsal attendees

Rehearsals may be tentatively scheduled upon booking

The Private Events Team reserves the right to reschedule in the event of a conflict

Policies

Deposit & Payment Schedule:

A signed contract and non-refundable 25% deposit are required to secure your date. A valid credit/debit card is required to be kept on file for incidentals. All payments are based off total estimated cost. All event charges must be paid in full 7 days prior to the event. Any additional charges incurred the day of the event will be charged to the credit/debit card on file the following business day.

Due at time of signing contract:	25% of the Estimated Cost
Due 90 days prior to the Event:	50% of the Estimated Cost
Due 14 days prior to the Event:	25% of the Estimated Cost

Cancellation Policy:

If Client cancels the Event, Client shall pay to Club at the time of cancellation the following cancellation fee plus applicable taxes as liquidated damages:

More than Days prior to the Event:	40% of the Estimated Cost
120 days to 45 days prior to the Event:	75% of the Estimated Cost
Less than 45 days prior to the Event:	90% of the Estimated Cost

Notice of cancellation must be in writing. Given Club's capacity to prepare and serve food and beverages, the ongoing inquiries Club receives about possible events, and the fact that Club held the date in anticipation of the Event, the parties agree that prospectively calculating the damages Club would suffer as a result of a cancellation by Client would be impracticable or extremely difficult. For this reason, the parties agree that the calculations set forth above are a reasonable forecast of just compensation payable to Club by Client if Client cancels the Event. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty. Any amount previously paid will be applied toward the cancellation fee.

Guest Guarantee:

No later than 14 days prior to the Event, Client shall confirm in writing the number of guests attending the Event (the "Guest Guarantee"). If Club is not notified in writing of the Guest Guarantee at least 10 days prior to the Event, the Estimated Guests contracted shall automatically become the Guest Guarantee and it cannot be later decreased. If Client exceeds the Event End Time contracted, Client may be charged an additional fee for the extended occupancy of the space as determined by the Club. Based on capacity and the availability of food and beverages, Club may permit an increase in the Guest Guarantee on the day of the Event. In the event of a permitted increase, a \$10.00 per person surcharge along with other applicable per person charges may be applied to the final cost of the Event as determined by the Club in its sole and absolute discretion. Club reserves the right to adjust or substitute the space allocated to the Event to appropriately accommodate the Guest Guarantee. If, for any reason, the space reserved is not available for the Event, Club may substitute other comparable space at Club and Client agrees to accept such substitutions.

Kids & Vendor Meals:

Kids meals are priced at \$25 per ages 2-12.

Vendor meals are priced at \$38 per vendor.

Policies

Service Charge & Sales Tax:

All pricing is subject to 22% service charge and 7.75% tax.

Food & Beverage Minimums:

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount Client must spend in food and/or beverages in order to secure a private space at Club before service charge and sales tax. If the minimum is not met, the difference will be charged plus service charge and sales tax.

Outside Food & Beverage:

All beverages must be provided by Club. Outside beverages are not permitted on property.

Wedding cakes and specialty desserts from Club's approved vendor list are permitted. Clients may submit outside vendors for approval, provided they meet Club's insurance requirements.

Outside catering is generally not permitted. However, Club does occasionally make exceptions on a case-by-case basis for traditional cultural cuisine that requires specific preparation. Approved outside catering will be subject to Catering Buyout fees.

In compliance with health regulations, perishable leftovers may not be taken off the property.

Vendor Policies:

All equipment rentals, including chairs, furniture, photo booths, draping, lighting, tents, etc. must be booked directly through Club.

DJs must also be booked through Club's exclusive partner Raise The Roof DJs. Clients may submit other DJs for approval, provided they meet Club's insurance requirements.

For services such as florals, photography/videography, wedding planning/coordination, wedding cake/specialty desserts, etc., Club provides a preferred vendor list for Client's convenience. Clients may submit outside vendors for approval, provided they meet Club's insurance requirements.

Decorations & Damages:

To preserve the integrity of our venue, the following items are not permitted: confetti, glitter, rice, or any similar loose materials.

Candles are allowed but must be fully enclosed in a glass container.

Sparklers are permitted only if purchased through Club, to ensure proper handling and adherence to safety standards. Outside sparklers are not allowed.

No items may be affixed to the walls, ceilings, floors, windows, or any other Club surfaces.

Clients are responsible for the cost of repair or replacement for any damage caused by décor or setup. All decorations must be removed immediately following the event. A cleaning fee may be assessed at the Club's discretion if any décor or materials are left behind.

Client Responsibility & Liability:

The client is responsible for the conduct of all guests and vendors associated with the event.

The client will be held liable for the repair or replacement cost of any damage to the Club's facilities.

Events are subject to all rules, regulations, and bylaws of Aliso Viejo Country Club.

Club does not assume responsibility or liability for the loss of, or damage to, any personal property brought onto the premises.

Event Timing:

Packages include use of the event space until 10:00 PM. Subject to availability and Club approval, clients may request up to two additional hours for indoor events at a rate of \$500++ per hour. All outdoor music must end by 10:00 PM in accordance with the City of Aliso Viejo's noise ordinance.

Swing Before the Ring

Golf Outing

Your big day deserves a big swing. Gather your closest crew for a celebratory round of golf in the days leading up to 'I do'.

\$145 per player for 18 holes

\$110 per player for 9 holes

Includes:

Reserved tee times for your group
Golf cart rental

Optional add-ons (additional fees apply):

Club rentals
On-course food & beverage service

Offered Tuesday-Friday in the afternoon, based on availability
Minimum of 4 players required

Namaste Before the Big Day

Private Yoga Session

Find your center before the celebration begins. Enjoy a relaxing yoga session with your inner circle in the days ahead of your wedding.

\$500 for 1 hour

Includes:

Venue rental
Water station

Optional add-ons (additional fees apply):

Yoga mats (with customizable options)
Food & beverage service

Offered Tuesday-Sunday 8:00am-10:00am
Alternate times may be accommodated upon request and availability