

Wedding Menu



mission hills
Country Club





Welcome

Mission Hills Country Club

Mission Hills Country Club provides its Members and guests, and clients the highest quality experiences in events. Enclosed you will find information about the Club's packages, pricing, amenities, and enhancements.

It is our pleasure to assist you throughout the planning process, and we cannot wait to see your vision come to life!

Our award-winning venue is the valley's most elevated event space with sweeping mountain views. We take care of the details so you can enjoy your most memorable occasion. The following packages were created to meet your every need.

We look forward to helping plan your dream wedding.



Signature Services

CLUB WEDDINGS INCLUDE

- Reception room with scenic views of the golf course
- Setup and breakdown of the reception event space
- On-site banquet manager and/or private event director
- Vendor setup access at least 3 hours prior to the wedding
- Menu prepared by executive chef and his culinary team
- Complimentary menu tasting for the engaged couple
- Club tables and banquet chairs
- China, glassware, and flatware
- Table linens in white or black
- Tables for DJ, cake, gift, and guest sign-in

WEDDING CEREMONY

- Seating for guests with white wedding chairs
- One-hour rehearsal prior to the event (must be scheduled through the Private Events Department)
- Bridal dressing room

Down the Aisle

WEDDING CEREMONY SITES

Grove Orchard | \$6,000

Includes water station for guests upon arrival

White garden folding chairs

***with wedding package* \$4,000**

Lakeside Green | \$5,000

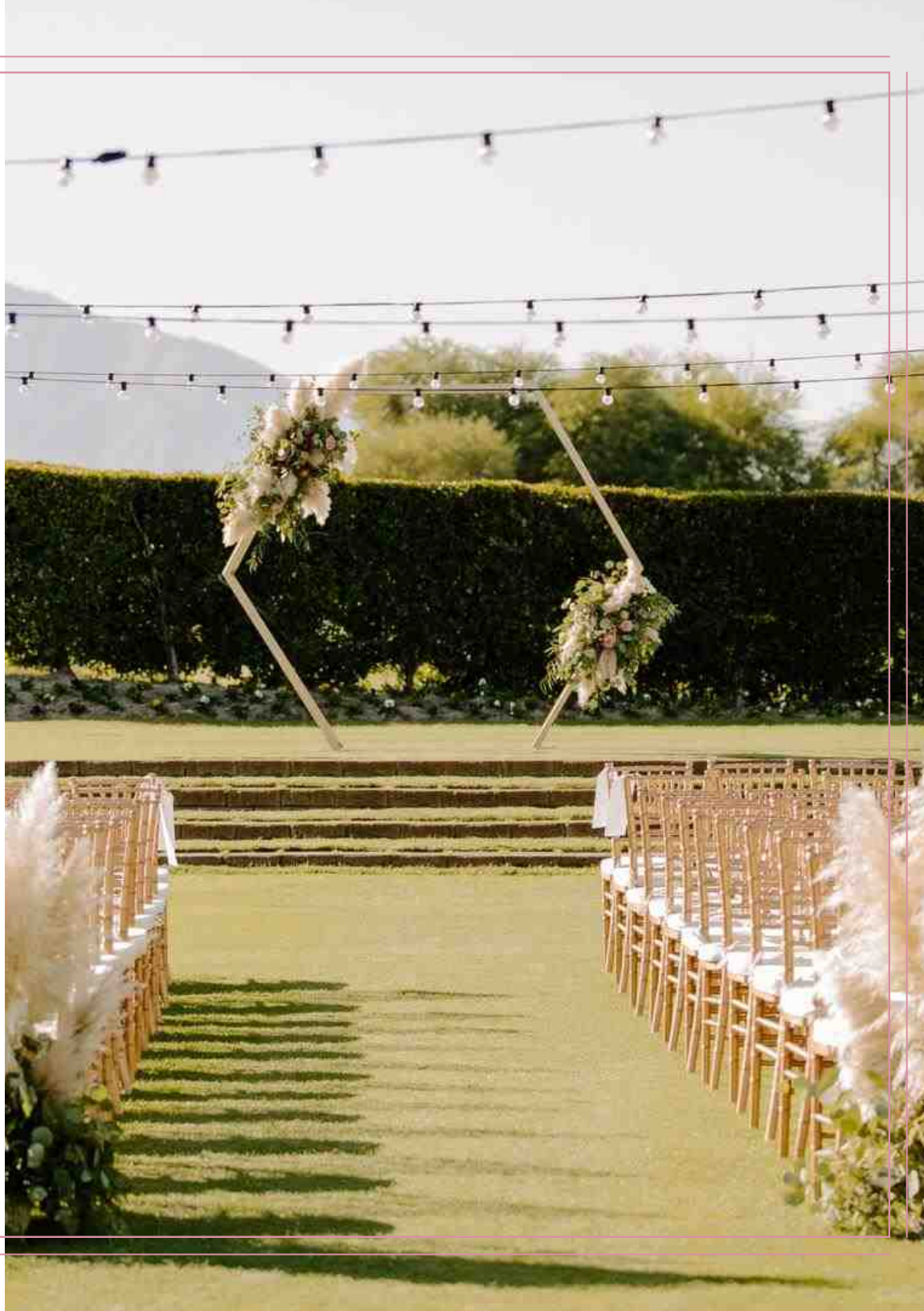
Includes water station for guests upon arrival

White garden folding chairs

Dressing room for bride and groom

***with wedding package* \$3,000**

Items are charged PER PERSON unless otherwise stated. A 22% Taxable Service Charge and applicable 7.75% sales tax will be added to all food and beverage functions. These percentages and menu items are subject to change without notice. Must be 21 to consume alcoholic beverages.



WEDDING RECEPTION

Palm Paradise

Grove Orchard

- One-Hour Cocktail Reception on Palm Patio
- Complimentary Champagne toast at reception or dinner
- Your Selection of Three Hors D'oeuvres passed or displayed
- Three-Course Dinner (includes \$65pp options)
- Complimentary Cake Cutting
- Three-Hour Tier One Bar Package

Prices based on up to 100 guests** each additional \$180

Guest Pricing: \$22,000 | Member Pricing: \$18,000

- One-Hour Poolside Cocktail Reception Outdoors at The Grove
- Complimentary Champagne toast at reception or dinner
- Your Selection of Three Hors D'oeuvres passed or displayed
- Three-Course Dinner (includes \$65pp options)
- Complimentary Cake Cutting
- Three-Hour Tier One Bar Package
- Curfew 10pm noise ordinance outdoors

Prices based on up to 100 guests** additional \$180

Guest Pricing: \$23,000 | Member Pricing: \$19,000

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Venue Spaces

Mountain View Ballroom up to 175 ppl
Oak Room up to 80 ppl
San Jacinto Room up to 80 ppl
Villas

Mountain View Ballroom up to 175 ppl
Oak Room up to 80 ppl
San Jacinto Room up to 80 ppl
Villas

Guest Pricing

\$2000 Room Fee
\$1000 Room Fee
\$1000 Room Fee
\$700-\$1000 per night
depending on availability
& seasonality

Member Pricing

\$1000 Room Fee
\$500 Room Fee
\$500 Room Fee
\$700-\$1000 per night
depending on availability
& seasonality





Hong D'oeuvres

Price per dozen | Minimum three dozen | Passed or Stationed

Cheese and Charcuterie Display

\$250++ Serves 25-30

**Assorted Domestic Cheeses and Cured Meats Accompanied
by Artisan Jams, Nuts, Fresh Fruit, Honeycomb, Crackers
10++pp**

Hawaiian Ahi Wonton | \$72/dozen

Wonton Chip | Seaweed Salad | Sesame

Burrata & Tomato Tartine | \$60/dozen

Aged Balsamic | California Olive Oil and Basil

Raw Vegetable Crudit  Cup | \$60/dozen

Assorted Seasonal Veggies with House Ranch

Avocado Tartine | \$60/dozen

Marbled Rye | Cherry Tomato | Sunflower Seeds and
Avocado Relish

Crusted Yellowtail Hamachi | \$84/dozen

Soy Ceviche Sauce | Sweet Potato Chip and Wasabi Tobiko

Tiger Shrimp Cocktail Cups | \$84/dozen

Cocktail Sauce | Lemon

Puffed Quinoa Tataki Filet Mignon Crostini | \$84/dozen

Tamari Lime Vinaigrette

Falafel Slider | \$60/dozen

Pickled Red Cabbage | Tahini Sauce | Roma Tomato Wrapped in Butter
Lettuce

Cranberry and Curry Chicken Salad Tea Sandwich | \$60/dozen

Tomato | Turmeric

Winter Harvest Endive Cups | \$48/dozen

Asian Pears | Gorgonzola | Pomegranate | Parsley | Pepitas

Hors D'oeuvres

Price per dozen | Minimum three dozen | Passed or Stationed

Hot Honey Pepperoni | \$60/dozen

Lemon Ricotta | Basil

Yucca Stuffed Cheese Beignets | \$48/dozen

Manchego Cheese | Serrano Sauce

Applewood Smoked Bacon Wrapped Medjool Dates GF | \$60/dozen

Blue Cheese

Wagyu Beef Sliders | \$84/ dozen

Pickles, 1000 Island, American Cheese

Fried Chicken Sliders | \$72/dozen

Carolina Slaw and Cajun Remoulade

Baked Brie Wellington | \$60/dozen

Raspberry Jam

Beef Wellington | \$84/dozen

Mushroom Duzelle

Coconut Shrimp | \$72/dozen

Sweet Sambal Sauce

Crab Cake | \$84 /dozen

Remoulade

Vegetarian Gyoza V | \$48 /dozen

Ponzu Sauce

Anticucho Grilled Chicken Skewers | \$72 /dozen

Huaucaína Sauce

Spanakopita V | \$48/dozen

Feta ricotta | Almond romesco

Crispy Pork Bao Bun | \$84/dozen

Pork belly and Teriyaki Glaze



Plated Selections

Pricing

Buffet \$5++ pp

Plated One entree option

\$65++

Select 1 Salads
Select 1 Entree
Select 1 Dessert

Plated 3 entree option \$75++

Select 1 Salads
Select 3 Entree
Select 1 Dessert

SALADS

Beet and Burrata Salad + 4

Heirloom Tomato | Burrata | Basil Banyuls Pesto | Hydro Mache

Arugula and Strawberries

Laura Chenel Goat Cheese | Candied Pecans | Mustard Miso Vinaigrette

Tuscan Mixed Greens

Dried Cranberries | Pt Reyes Blue Cheese | Candied Pecans | Granny Smith Apples | Balsamic Honey Vinaigrette

Hearts of Romaine Caesar

Caesar Dressing | Fried Sourdough Croutons | Pecorino Roasted

ENTRÉES

Herb Roasted Chicken Breast

Broccolini | Pommes Puree | Chicken Demi Glace

Pan Seared Faroe Island Salmon

Haricot Vert | Roasted Red Potato | Lemon Caper Butter Sauce

8oz Bavette Steak

Asparagus | Pommes Puree | Green Peppercorn Demi Anticucho

8oz Sirloin

Confit Garlic Red Potato Mash | Broccolini | Chimichurri | Balsamic Demiglace

Pollo Ala Brasa

Winter Radish Criolla | Cilantro Lime Rice | Huacaina Sauce

Vegetable Strudel

Veg Roasted Vegetables | Fresh Mozzarella | Parmesan | Tomato Sugo | Puff Pastry

PREMIUM ENTRÉES

Braised Short Ribs +9

Pommes Puree | Roasted Root Vegetables

Pan Roasted King Salmon +8

Chimichurri | Carrot Ginger Puree | German Roasted Fingerlings

Pan-Seared Pacific Halibut +14

Broccolini | Roasted Red Potato | Buerre Blanc

Pan Seared Chilean Seabass +18

Broccolini | Pommes Puree | Chimichurri

6z Filet Mignon +25

Pommes Puree | Blistered Cherry Tomato | Buttered Haricot Vert

Miso Glazed Chilean Seabass +18

Broiled Sake Miso Sauce | Bok Choy | Sushi Rice

DESSERTS

New York Cheesecake

Berry Compote

Chocolate Flan

house made

Chocolate Hazelnut Crunch +\$3

Chocolate Sauce | Vanilla Bean Ice Cream

Flourless Dark Chocolate Cake Alamode +\$3

Chocolate Ice Cream

Toffee Butter Cake +\$3

Vanilla Bean Ice Cream, Caramel

Berry Galette Tart +\$3

Vanilla Ice Cream

Late Night Snacks

\$30 per person++

BAJA STREET TACO STATION

Taco Trio

Shredded Chicken, Beef Fajitas, Marinated Tilapia or Shrimp
Topped Per Your Request with Cilantro, Chopped Onions, Shredded Cheese, Sour Cream, Red & Green Salsas, Shredded Lettuce and Diced Tomatoes

PIZZA STATION

House made Artisan Pizzas

Pepperoni, Cheese, Pizza Bianca, Pineapple Bacon, Meat Lovers
Cheesy Bread

SLIDER BAR

Choice of Three:

Jerk Chicken Sliders, All-American Sliders, BBQ Buttermilk Chicken Sliders, Smoked Brisket Sliders, Pulled Texas Pork Sliders, Tomato Caprese-Pesto Sliders (V)

Add on Fries \$5pp Sweet Potato Fries & Traditional Fries with Accompaniments

FRY BAR

Traditional fries, sweet potato fries, tatar tots, onion rings with accompaniments





Bar Packages

Priced Per Person

TIER 1

Value Well

Upon Consumption

Well Spirits | \$14
Selection of Wines | \$14
Domestic Beers | \$9
Craft Beers | \$10
Soft Drinks | \$7

Hourly Packages

2 hours | \$45
3 hours | \$48
4 hours | \$50

Cash Bar

Well Spirits | \$16
Selection of Wines | \$16
Domestic Beers | \$10
Craft Beers | \$11
Soft Drinks | \$6

TIER 2

Premium Well

Upon Consumption

Elevated Spirits | \$16
Elevated Selection of Wines | \$16
Domestic Beers | \$9
Craft Beers | \$10
Soft Drinks | \$7

Hourly Packages

2 hours | \$56
3 hours | \$58
4 hours | \$60

Cash Bar

Elevated Spirits | \$19
Elevated Selection of Wines | \$19
Domestic Beers | \$10
Craft Beers | \$11
Soft Drinks | \$6

TIER 3

Super Premium Well

Upon Consumption

Premium Spirits | \$20
Premium Selection of Wines | \$20
Domestic Beers | \$9
Craft Beers | \$10
Soft Drinks | \$7

Hourly Packages

2 hours | \$65
3 hours | \$68
4 hours | \$70

Cash Bar

Premium Spirits | \$24
Premium Selection of Wines | \$24
Domestic Beers | \$10
Craft Beers | \$11
Soft Drinks | \$6

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Beverage

Partners



TIER 1 VALUE WELL

Wine

Prosecco | Mionetto
PSparkling | Domaine Ste. Michelle
Sauvignon Blanc | Coppola Diamond
Chardonnay | The Wines of Francis Coppola
Rose | Coppola Diamond
Pinot Noir | The Wines of Francis Coppola
Cabernet | The Wines of Francis Coppola

Spirits

Vodka | Conciere
Tequila | Espolon
Gin | Conciere
Bourbon | Evan Williams
Rum | Conciere
Scotch | Conciere

Cordials

Aperol
Campari
Chambord
Cointreau
DeKuyper
Grand Marnier
Kahlua
Lillet Blanc
St-Germain

Beer - choose 4

Miller Lite
Coors Light
Yuengling Traditional
Blue Moon
Founders All Day IPA
Voodoo Juicy
Sam Adams
Modelo
Corona
Guinness
Twisted Tea

TIER 2 PREMIUM WELL

Wine

Prosecco | Mionetto
Sparkling | Domaine Ste. Michelle
Champagne | Moet Brut Imperial
Rose | Source of Joy
Sauvignon Blanc | Brancott
Chardonnay | Patz & Hall
Pinot Noir | King Estate
Cabernet | Justin

Spirits

Vodka | Titos
Tequila | Maestro Dobel
Gin | Beefeater
Bourbon | Makers Mark
Rum | Bacardi
Scotch | Dewar's White Label

Cordials

Aperol
Campari
Chambord
Cointreau
DeKuyper
Grand Marnier
Kahlua
Lillet Blanc
St-Germain

Beer - choose 4

Miller Lite
Coors Light
Yuengling Traditional
Blue Moon
Founders All Day IPA
Voodoo Juicy
Sam Adams
Modelo
Corona
Guinness
Twisted Tea

TIER 3 SUPER PREMIUM

Wine

Prosecco | Mionetto
Sparkling | Faire La Fete Rose
Champagne | Veuve Clicquot
Rose | Domaine Leos IGP
Sauvignon Blanc | Twomey
Chardonnay | Migration
Pinot Noir | King Estate
Cabernet | My Favorite Neighbor

Spirits

Vodka | Belvedere
Tequila | Cincoro Blanco
Gin | Bombay Sapphire
Bourbon | Woodford Reserve
Rum | Appleton
Whiskey | Whistle Pig
Scotch | The Macallan 12 yr

Cordials

Aperol
Campari
Chambord
Cointreau
DeKuyper
Grand Marnier
Kahlua
Lillet Blanc
St-Germain

Beer - choose 4

Miller Lite
Coors Light
Yuengling Traditional
Blue Moon
Founders All Day IPA
Voodoo Juicy
Sam Adams
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BACKBAR 02/24-01/26

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Preferred Vendors

DÉCOR

Signature Party Rentals

Dancefloor | Specialty Linen | Draping |
Custom Tableware | Staging
kbeal@signatureparty.com

LIVE MUSIC

Acoustic Spot

Harpist, Guitar, Full Band, Violinist

Quote upon request
palmsprings@theacousticspot.com

Crowd Control

DJ, lights, wedding flow

Quote upon request
aaron@crowdcontrolprodj.com

Geoff Allan

DJ, Wedding flow, lights

digitalpartysound@yahoo.com

WEDDING CAKES

Pastry Swan

Rancho Mirage

info@pastryswan.com

FLOWERS

Blooming Events

Palm Desert

760-674-4525

PHOTOBOOTH

Karina Bailon

On The Go Photobooths

Owner

909-496-7197

www.onthegophotobooths.com

Frequently Asked Questions

ADDITIONAL CHARGES

- All wedding packages are subject to CA tax of 7.75% and a service charge of 22%.
- Day of coordinator required. Club can provide for additional service.

VALET & SELF PARKING

Valet & self parking are available at an additional cost. Please inquire with your Private Event Director for pricing & parking instructions.

GUARANTEES & CANCELLATIONS

The guaranteed number of guests for your event must be submitted no later than 10 days prior to your event. Guest counts may increase within the last week prior to the event but may not decrease.

If cancellation of your event occurs, the following fees will be applied:

- 90-120 days before your event: 50% of the estimated costs
- 45-89 days before your event: 75% of the estimated costs
- Less than 45 days before your event: 90% of the estimated costs.

DAMAGE OR LOSS

Mission Hills Country Club is not responsible for loss or damaged items or valuables belonging to event host, host's guests or contractors prior to, during or after any function. Host is responsible for any damage done to facility by their guests or vendors. A cleaning fee may be assessed if extensive cleaning is required at the Club or in any part of the building.





Let's Connect

p. 760.324.9400
a. 34-600 Mission Hills Drive
Rancho Mirage, CA 92270

