

# Wedding of a Lifetime

## Wedding Rental Fee Structure

Friday Rate	\$4500
Saturday Rate	\$5000
Sunday Rate	\$4000

This includes 5 hours use of facility.

For additional hours, please add \$500 per hour.

To host your Ceremony & Reception in the same location add an additional \$1000.

Use of the Bridal Suite for 3 hours prior to contracted time is included.

To use the Bridal Suite prior to the 3 hours included in your contract add an additional \$500.

## Your Outdoor Wedding Ceremony

Rehearsal with On-Site Coordinator, Day of Coordination,  
Cordless Microphone, White Wood Chairs, Wedding Gazebo or Arch  
Accommodates up to 300 Guests

## Your Ballroom or Outdoor Reception

Guest Registry Table, Skirted Gift Table,  
Cocktail Tables and Chairs for Cocktail Hour,  
Sweetheart Table or Head Table for Wedding Party,  
Seating for Guests at Round Tables,  
Votive Candles and Mirrors for Tables,  
White or Ivory Linens for Tables,  
Wooden Dance Floor and Complimentary Self-Parking  
Accommodates up to 220 Guests

## Alcove, Fireside Patio & Fireside Lawn

Outside Ceremony and Reception  
Includes same setup as outlined above  
Please reduce specific day Rental Fees by \$1000

*For an elegant touch,  
Chair Covers or Upgraded Linens are available at an Additional Charge*



# Packages

## *Endearing*

**Two Tray Passed Canapés**

**Buffet Dinner**

*Salad Selection*

*&*

*One Entrée Selection*

**Specialty Breads & Butter Blends**

**Gourmet Coffee & Specialty Tea Station**

**\$110.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*Champagne Toast is an additional \$4.50 per Person*

*See page 3 for detailed menu selections*

## *Everlasting*

**Two Tray Passed Canapés**

**Buffet Dinner**

*Salad Selection*

*&*

*Two Main Entrée Selections*

**Specialty Breads & Butter Blends**

**Champagne Toast**

**Gourmet Coffee & Specialty Tea Station**

**\$125.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*See pages 4-5 for detailed menu selections*

## *Amoré*

**Three Tray Passed Canapés**

**Buffet Dinner**

*Salad Selection*

*&*

*Two Main Entrée Selections*

**Specialty Breads & Butter Blends**

**Champagne Toast**

**Gourmet Coffee & Specialty Tea Station**

**\$155.00 per person**

*Cake Cutting is an additional \$4.50 per Person*

*See pages 6-7 for detailed menu selections*

## *Decadence*

**Three Tray Passed Canapés**

**Buffet Dinner**

*Salad Selection*

*&*

*Two Main Entrée Selections*

**Specialty Breads & Butter Blends**

**Wedding Cake Cutting Service**

**Champagne Toast**

**Gourmet Coffee & Specialty Tea Station**

**\$190.00 per person**

*See pages 8-9 for detailed menu selections*

*Plus Tax & 22% Service Charge  
Additional \$4.00 per person for sit down service*

# Endearing Package

## Tray Passed Panapés

*Choice of Two*

### **Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

### **Teriyaki Steak Skewer**

*Hoisin Glaze*

### **Vegetable Spring Roll**

*Sweet Chili Sauce*

### **Lamb Brochette**

*Rosemary & Mint Lamb Jus*

### **Crab Cakes**

*Tarragon Caper Aioli*

### **Artichoke Beignet**

*Marinara*

### **Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

### **Mini Margarita Pizza**

*Balsamic Reduction*

### **Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

### **Thai Marinated Chicken Skewer**

*Hoisin Coconut*

## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

## Entrée

*Choice of One*

### **Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

## Starch

*Choice of One*

### **Whipped Potatoes**

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

### **Quinoa & Couscous**

*Herb Oil*

# Everlasting Package

## Tray Passed Canapés

Choice of Two

### Teriyaki Chicken Skewer

*Sweet Chili Sauce*

### Teriyaki Steak Skewer

*Hoisin Glaze*

### Vegetable Spring Roll

*Sweet Chili Sauce*

### Lamb Brochette

*Rosemary & Mint Lamb Jus*

### Crab Cakes

*Tarragon Caper Aioli*

### Artichoke Beignet

*Marinara*

### Spanakopita

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

### Mini Margarita Pizza

*Balsamic Reduction*

### Chicken Brochette with Bell Peppers & Onions

*Lemon Oil*

### Thai Marinated Chicken Skewer

*Hoisin Coconut*

### Brie & Pear Phyllo Purse

### Ahi Tartar

*Yuzu Avocado Mousse on Wonton Chip*

### Coconut Breaded Chicken

*Sweet Chili Sauce*

### Vegetable Brochette

*Lemon Oil*

### Mini Chicken Wellington

*Chardonnay Chicken Jus*

### Mushroom Stuffed with Spinach & Feta

*Lemon Oil*

### Sesame Breaded Chicken Breast Skewer

*Peanut Sauce*

### Mini Beef Wellington

*Cabernet Beef Jus*

### Firecracker Shrimp Lumpia

*Hoisin Coconut*

### Stuffed Mushroom with Italian Sausage

*Lemon Oil*

### Teriyaki Glazed Beef & Scallion Skewer

### Date & Chorizo Wrapped with Bacon

### Beef Brochette with Bell Peppers & Onions

*Lemon Oil*

### Brie & Apricot En Croute

## Salad

Choice of One

### Garden Greens Salad

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### Caesar Salad

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### Hydroponic Butter Lettuce Salad

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### Wild Arugula Salad

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain or Garlic*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

**Herb Polenta**



# Amore Package

## Tray Passed Canapés

*Choice of Three*

**Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

**Teriyaki Steak Skewer**

*Hoisin Glaze*

**Vegetable Spring Roll**

*Sweet Chili Sauce*

**Lamb Brochette**

*Rosemary & Mint Lamb Jus*

**Crab Cakes**

*Tarragon Caper Aioli*

**Artichoke Beignet**

*Marinara*

**Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

**Mini Margarita Pizza**

*Balsamic Reduction*

**Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Thai Marinated Chicken Skewer**

*Hoisin Coconut*

**Brie & Pear Phyllo Purse**

**Ahi Tartar**

*Yuzu Avocado Mousse on Wonton Chip*

**Coconut Breaded Chicken**

*Sweet Chili Sauce*

**Vegetable Brochette**

*Lemon Oil*

**Mini Chicken Wellington**

*Chardonnay Chicken Jus*

**Mushroom Stuffed with Spinach & Feta**

*Lemon Oil*

**Sesame Breaded Chicken Breast Skewer**

*Peanut Sauce*

**Mini Beef Wellington**

*Cabernet Beef Jus*

**Firecracker Shrimp Lumpia**

*Hoisin Coconut*

**Stuffed Mushroom with Italian Sausage**

*Lemon Oil*

**Teriyaki Glazed Beef & Scallion Skewer**

**Date & Chorizo Wrapped with Bacon**

**Beef Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Brie & Apricot En Crouete**

**Shrimp & Scallop Brochette with Bell Peppers & Onions**

*Lemon Oil*

## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### **Wild Arugula Salad**

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

### **Iceberg Wedge Salad**

*Baby Iceberg Wedge, Vine Ripe Cherry Tomato, Red  
Onion, Blue Cheese Crumbles, Hard Boiled Egg,  
Applewood Bacon, Buttermilk Dressing*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

### **Forest Mushrooms**

*Red Wine Reduction*

### **Grilled Broccolini**

*Garlic Lemon Oil*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast**

*Chardonnay Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

### **Pan Seared Filet Mignon**

*Bordelaise Sauce*

### **Herb Crusted Lamb Chop**

*Mint & Rosemary Lamb Sauce*

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain or Garlic*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

### **Risotto**

*Choice of Parmesan, Mushroom or Saffron*

### **Horseradish Crushed Red Bliss Potatoes**

### **Herb Polenta**



# Decadence Package



## Tray Passed Canapés

Choice of Three

**Teriyaki Chicken Skewer**

*Sweet Chili Sauce*

**Teriyaki Steak Skewer**

*Hoisin Glaze*

**Vegetable Spring Roll**

*Sweet Chili Sauce*

**Lamb Brochette**

*Rosemary & Mint Lamb Jus*

**Crab Cakes**

*Tarragon Caper Aioli*

**Artichoke Beignet**

*Marinara*

**Spanakopita**

*Spinach, Ricotta, Parmesan*

*Tzatziki Sauce*

**Mini Margarita Pizza**

*Balsamic Reduction*

**Chicken Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Thai Marinated Chicken Skewer**

*Hoisin Coconut*

**Brie & Pear Phyllo Purse**

**Ahi Tartar**

*Yuzu Avocado Mousse on Wonton Chip*

**Coconut Breaded Chicken**

*Sweet Chili Sauce*

**Vegetable Brochette**

*Lemon Oil*

**Mini Chicken Wellington**

*Chardonnay Chicken Jus*

**Mushroom Stuffed with Spinach & Feta**

*Lemon Oil*

**Sesame Breaded Chicken Breast Skewer**

*Peanut Sauce*

**Mini Beef Wellington**

*Cabernet Beef Jus*

**Firecracker Shrimp Lumpia**

*Hoisin Coconut*

**Stuffed Mushroom with Italian Sausage**

*Lemon Oil*

**Teriyaki Glazed Beef & Scallion Skewer**

**Date & Chorizo Wrapped with Bacon**

**Beef Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Brie & Apricot En Crouete**

**Shrimp & Scallop Brochette with Bell Peppers & Onions**

*Lemon Oil*

**Coconut Breaded Shrimp**

*Sweet Chili Sauce, Peanut Sauce, Hoisin Coconut*

**Philly Cheesesteak Lumpia**

**Smoked Salmon on Pumppernickel**

*Capers & Dill*



## Salad

*Choice of One*

### **Garden Greens Salad**

*Local Organic Mixed Greens, Cucumber,  
Vine Ripe Cherry Tomato, Carrot, Sunflower Seeds,  
Aged Balsamic Vinaigrette*

### **Caesar Salad**

*Organic Red & Green Romaine, Parmesan Cheese, Herb  
Focaccia Croutons, Classic Caesar Dressing*

### **Hydroponic Butter Lettuce Salad**

*Butter Lettuce Wedge, Vine Ripe Cherry Tomato,  
Cucumber, Roasted Golden Beets, Feta Cheese Crumbles,  
Sherry Dijon Vinaigrette*

### **Wild Arugula Salad**

*Wild Arugula, Goat Cheese Crumbles, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette*

### **Iceberg Wedge Salad**

*Baby Iceberg Wedge, Vine Ripe Cherry Tomato, Red  
Onion, Blue Cheese Crumbles, Hard Boiled Egg,  
Applewood Bacon, Buttermilk Dressing*

### **Baby Spinach Salad**

*Baby Spinach, Vine Ripe Cherry Tomatoes, Applewood  
Bacon, Hard Boiled Egg, Pickled Red Onions,  
Cabernet Vinaigrette*

## Vegetable

*Choice of One*

### **Sautéed Green Beans**

*Garlic & Shallot Butter*

### **Roasted Yellow Squash & Green Zucchini**

*Balsamic Reduction*

### **Roasted Cauliflower**

*Herb Oil*

### **Roasted Seasonal Root Vegetables**

*Herb Butter*

### **Baby Carrots**

*Beurre Noisette*

### **Jumbo Asparagus**

*Lemon Oil*

### **Forest Mushrooms**

*Red Wine Reduction*

### **Grilled Broccolini**

*Garlic Lemon Oil*

## Entrée

*Choice of Two*

### **Pan Seared Airline Chicken Breast Chardonnay**

*Garlic Chicken Jus*

### **Braised Short Rib**

*Blackberry Short Rib Jus*

### **Grilled Salmon**

*Orange Dill Beurre Blanc*

### **Grilled Pork Chop**

*Whole Grain Mustard Demi-Glace*

### **Grilled New York Steak**

*Green Peppercorn Sauce*

### **Roasted Duck Breast**

*Huckleberry Duck Jus*

### **Pan Roasted Sea Bass**

*Bouillabaisse Sauce*

### **Pan Seared Filet Mignon**

*Bordelaise Sauce*

### **Herb Crusted Lamb Chop**

*Mint & Rosemary Lamb Sauce*

### **Alaskan Halibut (Seasonal)**

*Tomato Provençal Relish*

### **Chef's Seasonal Inspired Entrée**

## Starch

*Choice of One*

### **Whipped Potatoes**

*Choice of Plain, Garlic or Truffle*

### **Roasted Red Bliss Potatoes**

*Rosemary & Shallot*

### **Wild Rice & Roasted Butternut Squash**

*Lemon Oil & Scallions*

### **Quinoa & Couscous**

*Herb Oil*

### **Cheese & Potato Gratin**

### **Risotto**

*Choice of Parmesan, Mushroom or Saffron*

### **Horseradish Crushed Red Bliss Potatoes**

**Herb Polenta**



# Vegetarian & Vegan Entrées

## **Spinach & Ricotta Raviolis**

*Parmesan Cheese, Tuscan Tomato & Garlic Sauce, Italian Herbs*

## **Chef's Inspired Season Pasta**

*Artisanal Pasta, Season Vegetables, Pesto Cream Sauce*

*\*Prepared Vegan Upon Request*

## **Stuffed Bell Peppers**

*Basmati Rice, Seasonal Vegetables, Parsley Vinaigrette*

*\*Vegan & Gluten Free*

## **Grilled Vegetable Lasagna**

*Eggplant, Zucchini, Squash, Bell Pepper, Fresh Pasta, Ricotta,  
Parmesan, Mozzarella, Marinara*

# Children's Entrées

## **Chicken Fingers**

*Choice of French Fries or Fruit*

## **Macaroni & Cheese**

*Choice of French Fries or Fruit*

## **Hot Dog**

*Choice of French Fries or Fruit*

## **Pizza**

*Choice of Cheese or Pepperoni*

## **Hamburger**

*Lettuce & Tomato*

*Choice of French Fries or Fruit*

## **Cheeseburger**

*Lettuce, Tomato, American Cheese*

*Choice of French Fries or Fruit*

## **Penne Pasta**

*Choice of Marinara, Alfredo or Butter*

*Option to Add Chicken*

**\$42.95 per person**

*Plus Tax & 22% Service Charge*



# Mini Desserts

## **Cookies**

**Sugar**

**Heath Bar**

**Chocolate Chip**

**White Chocolate Macadamia**

\$2.95 per piece

## **Dessert Bars**

**Lemon**

**Brownie**

**Carrot Cake**

\$3.95 per piece

## **Minis**

*Served in a Plastic Cup*

**Vanilla Crème Brulee**

**Citrus Crème Brulee**

**Carrot Cake**

**Seasonal Cheesecake**

**Oreo Cheesecake**

**Chocolate Mousse**

**Red Velvet Cake**

**Tiramisu**

\$4.95 per piece

## **Petite Tartlets**

**Lime**

**Lemon Meringue**

**Smores**

**Custard with Sliced Fruit**

**Chocolate Peanut Butter**

**Chocolate Carmel Pecan**

\$5.95 per piece

*Plus Tax & 22% Service Charge*

# Beverage Selections



## Wine List

Arroyo Trabuco Golf Club features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with your catering manager for current availability.

## Wine Service \$35.00 per Bottle

## Hosted Bar Packages Full Bar

Hosted Bars are available on a per-drink basis or per-person package. Includes well brands, domestic & imported beers, house wine, & sodas

Add \$4.00 per person for Premium Liquor.  
Add \$6.00 per person for Super Premium Liquor.

- 1 Hour – \$35.00 per Person
- 2 Hours – \$40.00 per Person
- 3 Hours – \$45.00 per Person
- 4 Hours – \$50.00 per Person

## Soft Bar

Hosted Bars are available on a per-drink basis or per-person package. Includes domestic & imported beers, house wine & sodas

- 1 Hour – \$30.00 per Person
- 2 Hours – \$35.00 per Person
- 3 Hours – \$40.00 per Person
- 4 Hours – \$45.00 per Person

## Specialty Martini Bar

Choose 3 of your favorite types of Martinis  
\$19.00 per person or per hour

## Specialty Champagne Bar With a choice of 3 mixers \$16.00 per person or per hour

## Packages Upgrades

Fresh Lemonade or Ice Tea Station  
\$4.50 per person

Sparkling Apple Cider  
\$15.00 per Bottle

Coffee, Decaffeinated Coffee, or Tea  
\$4.50 per person

Soft Drinks  
\$4.50 each

Mineral Water  
\$4.50 each

## Bar on Consumption

### Domestic Beer

Budweiser, Bud Light  
\$7.00 each

### Imported Beer

Heineken, Amstel Light  
\$8.00 each

### House Wine by the Glass

Merlot, Cabernet, Chardonnay  
\$11.00 each

### Well Selections \$12.00 each

### Premium Selections \$14.00 each

### Super Premium Selections \$16.00 each

### Signature Cocktails

Cost depends on Tier of Liquor  
Add an Additional \$2.00 each

## Banquet Bar Tiers

### Well Selections

Vodka – Nikolai

Gin – Krista

Rum – Concierge

Scotch – McCormick

Bourbon – Concierge

Tequila – Torada Silver

\$12.00 on Consumption

### Premium Selections

Vodka – Tito's

Gin – Tanqueray

Rum – Bacardi

Scotch – Johnny Walker Red

Bourbon – Jack Daniels

Tequila – Jose Cuervo Special Gold  
\$14.00 on Consumption

### Super Premium Selections

Vodka – Ketel One

Gin – Tanqueray Ten

Rum – Captain Morgan Private Stock

Scotch – Johnny Walker Black

Bourbon – Crown Royal

Tequila – Herradura Silver

\$16.00 on Consumption

# Wedding Coordination



## **Wedding Tasting**

*6-8 Months Prior to your Wedding*

You will get the opportunity to try your wedding cuisine.

After the tasting our Wedding Concierge will sit down with you and go over all wedding details- wedding day timeline, floor plan, food & beverage menus, and all set up details.

At this time you will also be given your Wedding Planning Worksheets which will help our Catering Team with all of your wedding details.

*All Wedding Tastings are scheduled for Thursdays at 2:00pm.*

## **Sample Table Viewing**

*4 Months Prior to your Wedding*

We will have a formal table set up so you and your Florist can come and set up a mock arrangement.

*Sample Table Viewings are scheduled to take place on a Wednesday, Thursday or Friday.*

## **Banquet Event Order & Floor Plan Complete**

*1 month prior to your Wedding*

We will send you your Wedding Banquet Event Order, which lists all of your wedding day details, as well as your floor plan for you to review.

## **Vendor Confirmation**

*2 Weeks Prior to your Wedding*

We will contact all of your vendors to confirm arrival time and to send them the day of timeline and floor plan.

## **Final Details Meeting**

*2 Weeks Prior to your Wedding*

15 Days prior to the wedding your Final Guest Count, Signed Banquet Event Order & Entrée Count are due along with Final Payment. During the final details meeting you will finalize all details with Alyson and sign off on your Banquet Event Order & Floor Plan.

## **Drop off All Wedding Items**

*The Week of your Wedding*

At this time you will meet with the Wedding Concierge to drop off all your wedding items.

You will bring your Bride's Checklist and review all set up.

## **Wedding Rehearsal**

*1-2 Days Prior to your Wedding*

The Event Sales Manager and the Wedding Concierge will coordinate your wedding rehearsal and go over your wedding day timeline with your bridal party and family members.

*Please review our Rehearsal Policy on the Banquet Policies page.*

## **Day of Wedding Coordination**

The Wedding Concierge will set up all wedding details and décor (Guest Book, Gift Table, and Ceremony items, Place Cards, Cake Cutting Utensils, Champagne Flutes, Menu Cards, and any other special items).

Our Catering Team will also act as your day of contacts

and will communicate with all vendors to ensure set up is done appropriately.

They will also coordinate the ceremony and reception to ensure the sequence of events is fulfilled.