

# Decadence

The "*Decadence*" wedding celebration package allows you to create an exquisite, dinner for you and your guests from our tempting menu selections.

To start, choose *Three of your Favorite Butler Passed Canapés* to be served by our attentive staff. Your guests will also enjoy a gorgeous display, a *Jumbo Shrimp Cocktail* and a sampling of *Imported and Domestic Cheeses* with all the accoutrements. A *Two-Hour Soft Bar* will be available, which includes our house beer & wine.

For your buffet dining experience, select a *Fresh Salad Selection*, and *Two Main Entrée Selections*. Our chef will select an array of *Specialty Breads and Butter Blends* to complement your meal.

The *Wedding Cake* of your dreams and *Champagne* for your congratulatory toast are all included to truly add to the experience.

A gourmet coffee and a specialty tea station will be provided throughout the celebration.

See pages 6 – 8 for detailed menu selections.

**\$114.00 PER PERSON**

*Plus Tax & 18% Service Charge  
Additional \$4.00 per person for sit down service.*

# Amoré

The "*Amoré*" wedding celebration package allows you to plan an elegant meal for you and your guests from our enticing menu selections.

To start, choose your *Three Favorite Butler Passed Canapés*, which will be served by our professional and courteous staff. Your guests will also enjoy a gorgeous display and a sampling of *Imported and Domestic Cheeses* with all the accoutrements. An *Open Soft Bar* of beer and wine will be available for one-hour before dining.

"*Amour*" affords you a *Fresh Salad Selection*, the choice of your *Two Favorite Entrees*, which will be completed by your *Choice of Potato, Pasta or Rice Dish*, *One of our Delicious Vegetable Options*, and our chef's personal selection of *Specialty Breads and Butter Blends*.

After dining, our serving staff will *cut and serve your Personal Beautiful Wedding Cake*, and pour *Champagne* for your congratulatory toast

A gourmet coffee and a specialty tea station will provide beverages throughout the celebration.

See pages 6 – 8 for detailed menu selections.

**\$102.00 PER PERSON**

*Plus Tax & 18% Service Charge  
Additional \$4.00 per person for sit down service.*

# Everlasting

The "Everlasting" wedding celebration package allows you to design a feast of many of your favorite dishes from our menu selections.

Choose your *Three Favorite Butler Passed Canapés*. For your buffet dining experience, select a *Fresh Salad Selection*, and *Two Main Entrée Selections*. Our Chef will select an array of *Specialty Breads & Butter Blends* to complement your meal.

After dining, our serving staff will pour *Champagne* for your congratulatory toast.

A gourmet coffee and a specialty tea station will provide beverages throughout the celebration.

- Cake Cutting is an additional \$4.50 per Person

See pages 6 – 8 for detailed menu selections.

**\$92.00 PER PERSON**

*Plus Tax & 18% Service Charge  
Additional \$4.00 per person for sit down service.*

# Endearing

The "Endearing" wedding celebration package allows you to create a sumptuous buffet of many of your favorite dishes from our menu selections.

To Start, choose *Two Favorite Butter Passed Canapés*.

For your buffet dinner experience select a *Fresh Salad Selection* and *Dual Entrée*. Our Chef will select an array of *Specialty Breads* & *Butter Blends* to complement your meal.

A gourmet coffee and a specialty tea station will provide beverages throughout the celebration.

- Cake Cutting is an additional \$4.50 per Person
- Champagne Toast is an additional \$4.50 per Person

See pages 6 – 8 for detailed menu selections.

**\$82.00 PER PERSON**

*Plus Tax & 18% Service Charge  
Additional \$4.00 per person for sit down service.*

# Tray Passed Canapés

**Vegetable Brochette**

**Brie and Pear in Phyllo Purse**

**Spanikopita**

*Spinach, Ricotta, Parmesan*

**Portobello Mushroom Skewer**

*Hoisin Glaze*

**Mushroom Stuffed with Spinach and Feta**

**Mushroom Stuffed with Crab**

**Miniature Chicken Wellington**

*Tomato Balsamic*

**Coconut Breaded Chicken**

*Sweet Thai Chili Sauce*

**Thai Marinated Chicken Skewer**

**Beef Brochettes**

*Bell Pepper and Onion*

**Miniature Beef Wellington**

*Cabernet Thyme Reduction*

**Lamb Brochette**

*Syrah-mint Glaze*

**Blue Crab Cakes**

*Taragon-caper Aioli*

**Shrimp and Scallop Brochette**

**Shrimp and Pork Shumai**

**Blue Cheese and Grape Canapé**

*Apricot and Parsley*

**Vegetable Spring Roll**

*Peanut Dipping Sauce*

**Fig with Blue Cheese**

*Wrapped in Prosciutto in Tartlets*

**Curry Chicken Canapé**

*in Bouchee Cups*

**Tuna Tartar**

*Horseradish and Lemon in Phyllo Cups*

**Gingered Blue Crab Salad**

*In Cucumber Cup*

**Baby Potato**

*Tobiko and Sour Cream*

**Smoked Salmon**

*On Pumpernickel, Capers, and Dill*



# Plated Menu

## Salad Selections

### Cesar Salad

*Romaine Lettuce, Parmesan Cheese,  
Herb Croutons, Anchovy Dressing*

### Spinach Salad

*Bacon, Egg, Red Wine Vinaigrette*

### Organic Mixed Greens

*Cucumber, Radish, Herb Goat Cheese,  
Mustard Sherry Vinaigrette*

### Arugula Salad

*Shafte Blue Cheese, Candied Walnuts, Strawberry,  
Sambuca Dressing*

### Organic Mixed Greens

*Cherry Tomatoes, Shaved Red Onion, Crispy Prosciutto*

### Butter Leaf Lettuce

*Tomatoes, Olives, Cucumbers, Feta Cheese,  
Sun-Dried Tomato Vinaigrette*

### Baby Spinach Salad

*Dried Cranberries, Bacon, and Lemon Honey Dressing*

### Organic Arugula & Baby Spinach

*Orange Supreme's, Candied Pecans, Bleu Cheese,  
Balsamic Vinaigrette*

## Meat Entrées

### Seared Filet Mignon

*Truffle Potato Puree, Butter Poached Asparagus,  
Baby Carrots, Saffron Cream*

### Grilled Filet Mignon

*Goat Cheese Risotto, Cipollini Onions, Sage Scented Demi  
Glaze*

### Grilled NY

*Wild Mushroom Ragout, Red Wine Risotto,  
Cabernet Demi Glaze*

### Double Bone Lamb Chop

*Cinnamon Scented Lentils, Brown Butter Haricot vert,  
Shiraz Honey Sauce*

### Bone-In Brown Sugar Pork Chop

*Bacon Lentils, Tomato Confit, Asparagus, Rosemary Jus*

## Poultry Entrées

### Breast of Chicken

*Dijon Pomme Puree- roasted beets and haricot  
vert- Thyme Scented Demi Glaze*

### Lemon Chicken Breast

*Roasted Fingerling Potatoes, Poached Baby Carrots  
Beurre Fondue*

### Stuffed Natural Breast of Chicken

*Spinach, Sun Dried Tomatoes and Fontina on a Roasted  
Tomato and Goat Cheese Tart, Dijon Herb Sauce*

### Seared Duck Breast

*Mushroom Risotto, Balsamic Onion Marmalade  
Port Wine Reduction*

### Seared Duck Breast

*Smoked Polenta Cake- sautéed spinach  
Blackberry merlot sauce*



# Plated Menu

## Seafood Entrées

### Fennel Crusted New Zeland Bass

*Roasted Baby Fennel, Asparagus, Tarragon Butter Sauce*

### Maple Glazed Salmon

*Roasted Fingerling Potatoes, Haricot Vert,  
Yellow Beet Gastrique*

### Thyme Scented Scallops

*Candied Lemon Risotto, Roasted Pecans,  
Brown Butter Sauce*

### Grilled Salmon

*Pomme Puree, Butter Poached Brussel Sprouts,  
Olive and Tomato Fondue*

### Hawaiian Swordfish

*Roasted Tomato Lentils, Shaved Fennel Salad,  
Lemon Caper Butter*

## Vegetarian Selections

### Black Pepper Fettuccine

*Roasted Root Vegetables with a truffle essence*

### Savory Crepes

*Stuffed with Portabella Mushrooms, Spinach and Roasted  
Red Bell Peppers*

### Polenta Lasagna

*With Portabella Mushrooms, Squashes, Parmesan and  
Stewed Tomato Sauce*

## Kids Menu Selections

### Penne Pasta

*With your choice of Alfredo or Marianna Sauce and  
Parmesan Cheese*

### Cheeseburger

*With your choice of French Fries or Fruit*

### Chicken Fingers

*With your choice of French Fries or Fruit or Mac & Cheese*

### Cheese Pizza

### Grilled Breast of Chicken

*Mashed Potatoes and Broccolini*

**\$39.99 per person**

*Plus Tax & 18% Service Charge*



# Buffet Menu Selections

*Please Select One Salad, One Protein and Two Sides*

## Salad Selections

### Cesar Salad

*Romaine Lettuce, Parmesan Cheese,  
Herb Croutons, Anchovy Dressing*

### Spinach Salad

*Bacon, Egg, Red Wine Vinaigrette*

### Organic Mixed Greens

*Cucumber, Radish, Herb Goat Cheese,  
Mustard Sherry Vinaigrette*

### Arugula Salad

*Shafis Blue Cheese, Candied Walnuts, Strawberry,  
Sambuca Dressing*

### Organic Mixed Greens

*Cherry Tomatoes, Shaved Red Onion, Crispy Prosciutto*

### Butter Leaf Lettuce

*Tomatoes, Olives, Cucumbers, Feta Cheese,  
Sun-Dried Tomato Vinaigrette*

### Baby Spinach Salad

*Dried Cranberries, Bacon, and Lemon Honey Dressing*

### Organic Arugula & Baby Spinach

*Orange Supreme's, Candied Pecans, Bleu Cheese,  
Balsamic Vinaigrette*

## Carving Station

### Spiral Cut Honey Ham

### Smoked Tri-Tip

*with house rub*

### Roasted Leg of Lamb

*with Herb pesto*

### Certified Angus Prime Rib

*with au jus and horseradish*

### Beef Tenderloin

*with Red Wine-thyme sauce*

### Herb de Provence Rubbed Whole New York Striploin

## Hot Chaffer Items

### Fennel Crusted Prosciutto

### Wrapped Blue Nose Bass

*with caper parsley butter*

### Oak Roasted Salmon

*Tomato Tarragon Buerre Fondue*

### Lemon, Caper and Chardonnay

### Scented Breast of Chicken

### Stuffed Natural Breast of Chicken

*Spinach, Sun Dried Tomatoes and Fontina with Dijon Herb Sauce*

### Spanish Paella

*Scallops, Shrimp, Sausage and Traditional Bomba Rice*

## Side Selections

### Smoked Chicken & Cheddar with Mascarpone Raviolis

### Veal Florentine with Basil Raviolis

### Portobello Mushroom with Porcini Raviolis (v)

### Wild Mushroom and Mascarpone Risotto (v)(gf)

### Saffron Shrimp and lemon thyme risotto (gf)

### Roasted Tear Drop Tomato and Fiscallini Cheddar Risotto (v)(gf)

### Wild Rice with Butternut Squash and Green Onion (v)(gf)

### Roasted Red Potatoes with Shallots and Rosemary (v)(gf)

### Buttered Potato Puree (v)(gf)

### Cheese and Potato Gratin (v)(gf)

### Creamed Corn with Sage

### Green Beans with Roasted Mushrooms & Caramelized Onions

### Asparagus & Baby Carrots

### Chefs Roasted Root Vegetables

*(v)-vegan (gf)-gluten free*

# Beverage Selections

## Wine List

The 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

\$31.00 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

1 Hour – Per Person: \$27.00

2 Hours – Per Person: \$31.00

3 Hours – Per Person: \$35.00

4 Hours – Per Person: \$39.00

### Soft Bar

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

1 Hour – Per Person: \$21.00

2 Hours – Per Person: \$26.00

3 Hours – Per Person: \$31.00

4 Hours – Per Person: \$36.00

## Packages Upgrades

### Specialty Martini Bar

Choose 3 of your favorite types of Martinis  
\$17.00 per person or per hour

### Specialty Champagne Bar

With a choice of 3 mixers  
\$15.00 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 \$3.00 each

Mineral Water \$3.50 each

## Bar on Consumption

Domestic Beer \$4.00

(Budweiser, Budlight)

Imported Beer \$5.00

(Heineken, Amstel Light)

House Wine by the Glass \$7.00

(Merlot, Cabernet, Chardonnay)

Well Selections \$7.00

Premium Selections \$9.00

Super Premium Selections \$10.00

## Banquet Bar Tiers

### Well Selections

\$7.00 on Consumption

Vodka – Gordon's

Gin – Gilbey's

Rum – Cruzan

Scotch – Grants

Bourbon – Early Times

Tequila – Montezuma

### Premium Selections

\$9.00 on Consumption

Vodka – Absolut or Blue Ice

Gin – Tanqueray or Bombay

Rum – Bacardi or Captain Morgan

Scotch – Jack Daniels

Canadian – Seagrams VO

Tequila – Jose Cuervo Special (Gold)

### Super Premium Selections

\$10.00 on Consumption

Vodka – Ketel One or Grey Goose

Gin – Tanqueray 10 or Bombay Sapphire

Rum – Captain Morgan Private Stock

Scotch – Chivas or Johnny Walker Black

Bourbon – Wild Turkey or Gentleman Jack

Canadian – Crown Royal

Tequila – Patron Silver

# Banquet Policies

**Deposits and Final Payment:** A non-refundable deposit of \$4500.00 and a signed contract are required to reserve your event date. 40% of the final payment is due 120 days in advance and the remaining balance is due 15 days prior to your event. Both payments are non-refundable and non-transferrable. All prices are subject to change.

**Guarantees:** The guaranteed number of guests must be communicated no less than fifteen (15) days prior to the event. You will be charged for the number of meals **GUARENTEED**, or the number of meals served, **WHICHEVER IS GREATER**.

**Minimum & Charges:** Refer to rental structure sheet for facility fees. A \$7500 food and beverage minimum is required for Saturday evening functions. An 18% service charge will be added to all food and beverage services. A 7.75% tax will be added to all food, beverages, and the required service charge in accordance with state and local tax regulation.

**Outside Food & Beverage:** All food and beverages must be consumed on the property and purchased solely through **ARROYO TRABUCO GOLF CLUB**. No outside food or beverage is permitted to be brought onto the property.

**Decorations & Damage:** The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. Use of confetti, glitter, or rice will require a \$450 clean-up charge. There will also be a clean up fee of \$150 for the use of sparklers. **Arroyo Trabuco** does not assume any liability for personal property brought onto the club. Candles are permitted if enclosed in a glass container. Decorations, displays and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window or ceiling with nails, staples, tapes, or any other materials in order to prevent damage to the fixtures or furnishings. In addition, all decorations brought in are the responsibility of the guest to remove upon the functions conclusion. There is a \$250 cleaning fee for removing any excess decorations which include flowers, garland, etc. on the gazebo. Labor fees apply for excessive decoration set-up or removal.

**Linens:** The **ARROYO TRABUCO GOLF CLUB** provides white or ivory color table linens and napkins at no additional charge.

**Rehearsals:** If you would like to plan on rehearsal at the **ARROYO TRABUCO GOLF CLUB** please schedule it no earlier than one month prior to your wedding. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar to your actual ceremony site as possible.

**Wedding Tasting:** Arroyo Trabuco Golf Club requires a \$45 per person charge for event food tasting.

**Rehearsal Dinners:** We can accommodate rehearsal dinners on our outdoor fireside or in O'Neill's Bar & Grill. Please contact your Catering Manager to discuss the options available.

**Wedding Availability & Hours:** Weddings and wedding receptions are available any day of the week. Reception time is 5 hours with additional hours to be purchased at \$500.00 per hour.

**Bar Guidelines:** There will be a charge of \$150 for the bartender. All alcohol must be provided by the **ARROYO TRABUCO GOLF CLUB**. No outside alcoholic beverages are allowed to be brought onto the property. Beverage service is subject to the State of California regulations and alcoholic beverages will not be served to minors under any circumstance. **ARROYO TRABUCO GOLF CLUB** reserves the right to check current identification of persons appearing to be under 35 years of age. Should a problem arise, all alcohol will be removed.

**Music:** **ARROYO TRABUCO GOLF CLUB** reserves the right to control the volume of the music played/Music outside must end by 10:00pm, in accordance with City of Mission Viejo sound ordinance.

**Audio Visual:** Audio Visual equipment and services are available upon request for a charge of \$350, this includes an 8x8 foot screen, DVD player, projector, and a staff member who will help set up and run the equipment.

**Vendor & Children Meals:** **ARROYO TRABUCO GOLF CLUB** provides vendor meals priced at \$49.99 and children meals priced at \$39.99. Vendors may arrive two (2) hours prior to contracted time for setup.

# Key Information

- A non-refundable deposit of \$4500 and a signed contract are required to reserve your event date.
  - 40% of the contracted price will be due 120 days prior to the event.
  - Full payment will be due 15 days prior to the event and is non-refundable.
- **ARROYO TRABUCO GOLF CLUB** requires a \$45 per person charge for event food tasting.
  - A signed credit card slip is required the day of the event for any incidental charges.
    - There is a clean-up fee of \$450 for rice, confetti, or glitter.
- All decorations brought in are the responsibility of the guest to remove upon the functions conclusion.
  - There is a \$250 cleaning fee for removing any excess decorations.
    - All prices are subject to change without notice.

## Additional Rentals & Fees

Bridal Suite.....	\$500.00
Extended Hours.....	\$500.00
AV Equipment.....	\$350.00
Bartender Fee.....	\$150.00
Candy Station.....	\$250.00
House Chargers (white or glass blown)....	\$1.50ea
Brown Ceremony Chairs.....	\$2.50 ea
Cake Plateau (round or square).....	\$45.00
Cake Cutting Utensils.....	\$25.00
Champagne Flute.....	\$25.00
Table Number Frames or Stands.....	\$1.00 ea
Sparkler Clean Up Fee.....	\$150.00