ARROYO TRABUCO
GOLF CLUB

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 & 20% Service Charge
Additional $4.00 per person for sit down service

Endearing 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

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 Croute

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 Croute

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 Pumpernickel
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 Provencal 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

Burger Sliders
Two Beef Sliders, Lettuce, Tomato, 1,000 Island
Choice of French Fries or Fruit

Cheeseburger Sliders
Two Beef Sliders, Lettuce, Tomato, 1,000 Island, 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 & 20% 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 & 20% 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 $4.00per person for Premium Liquor.

Add $6.00 per person for Super Premium Liquor.

1 Hour – $30.00 per Person
2 Hours – $35.00 per Person
3 Hours – $40.00 per Person
4 Hours – $45.00 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 – $25.00 per Person
2 Hours – $30.00 per Person
3 Hours – $35.00 per Person
4 Hours – $40.00 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
$6.00 each

Imported Beer
Heineken, Amstel Light
$7.00 each

House Wine by the Glass
Merlot, Cabernet, Chardonnay
$9.00 each

Well Selections
$11.00 each

Premium Selections
$13.00 each

Super Premium Selections
$15.00 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 *– Conciere*
Scotch *– McCormick*
Bourbon *– Conciere*
Tequila *– Torada Silver*
$11.00 on Consumption

Premium Selections

Vodka *– Tito's*
Gin *– Tanqueray*
Rum *– Bacardi*
Scotch *– Johnny Walker Red*
Bourbon *– Jack Daniels*
Tequila *- Jose Cuervo Special Gold*
$13.00 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*
$15.00 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.

Wedding Policies

Tentative Hold Policy: ATGC allows clients to place a Tentative Hold on one date of interest. The Tentative Hold will be held for no longer than three weeks. It is the client's sole responsibility to inform the Catering Department if they wish to release the hold or move forward with the contract process. ATGC will inform client if another potential client is interested in the same date. The Catering Department will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

Deposits and Final Payment: A non-refundable deposit of $4500 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 GUARANTEED, 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. A 20% service charge will be added to all food and beverage services. An 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 cleanup fee of $150 for the use of sparklers. Arroyo Trabuco Golf Club 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 function's 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. Sparklers are permitted. Bride & Groom must provide sparklers one week prior to wedding. ATGC staff will handle process and there will be a $150 clean up fee.

Linens: The Arroyo Trabuco Golf Club provides white or ivory color table linens and napkins at no additional charge.

Wedding Tasting: A complimentary Wedding Tasting is provided for the Bride and Groom. Arroyo Trabuco Golf Club requires a $45 per person charge for any additional guests.

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.

Rehearsal Dinners: We can accommodate rehearsal dinners on our outdoor fireside or on our Trabuco Patio. Please contact your Catering Manager to discuss the options available.

Post Wedding Brunch: Share wedding memories while enjoying a Sunday brunch with close friends & family at O'Neill's Bar & Grill. $54.95 per adult with unlimited beverage, $49.95 without beverage, $24.95 per child. Please contact the catering office at (949) 305.5111 for more details.

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 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 $59.95 and children meals priced at $42.95 for children ages 5-12 years old. Children 4 years and younger are provided with a complimentary bowl of macaroni and cheese at no charge.

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.
- A complimentary Wedding Tasting is provided for the Bride and Groom.
  Arroyo Trabuco Golf Club requires a $45 per person charge for any additional guests.
- 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.
- There is a cleanup fee of $150 for the use of sparklers.
- All decorations brought in are the responsibility of the guest to remove upon the function's conclusion.
- There is a $250 cleaning fee for removing any excess decorations.

Additional Rentals & Fees

AV Equipment …… $350.00
Bartender Fee ……..… $150.00
Brown Ceremony Chairs …….…. $2.50
House Chargers (Blown Glass) ……... $1.50
Candy Station ……..… $250.00
Couch …….……... $75.00
Removal of Ballroom Frames ……. $75.00
Hanging of Decorations ……. $100

Visit us online at **www.ArroyoTrabuco.com**.