

Wedding Packages



3202 Vista Way, Oceanside, CA 92056 | 760-757-5375 | elcaminoclub.com

WEDDING CEREMONY PACKAGE

Site Fees

Ceremony At Our White Gazebo With Breathtaking Views Overlooking Our Picturesque Golf Course.

Site Fees vary by day of week and month, and range between \$500 - \$1,500.
Please inquire regarding specials based on availability.

CEREMONY PACKAGE INCLUDES THE FOLLOWING

Complimentary Parking

1-Hour Outdoor Gazebo Ceremony

1-Hour Wedding Rehearsal
(Coordinator included)

Set-up and Breakdown of Tables
and Chairs

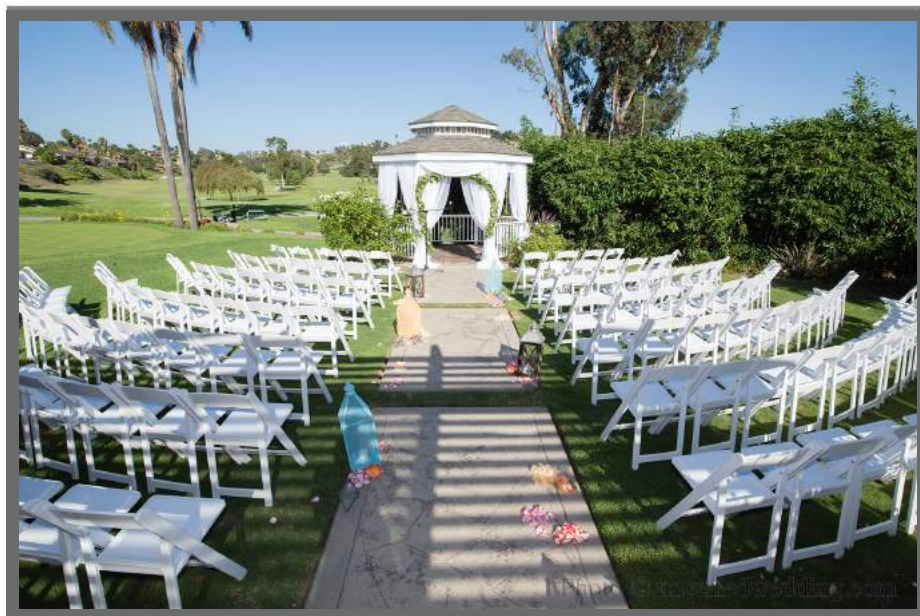
Ceremony Site Photos

White Ceremony Chairs

Ceremony Coordination

House Table Linens

*Sound System not Included.



RECEPTION PACKAGES

Silver Package

Five Hour Reception | Cheese & Cracker Display | One Hour Hosted Domestic & Import Beer, House Wine & Soft Drinks | Plated Meal or Buffet | Upgraded Meal Choice for Newlyweds | House Wine Served With Dinner | Champagne & Cider Toast | Cake Cutting
Floor Length Linens | Complimentary Food Tasting

Pearl Package

Five Hour Reception | Cheese & Cracker Display | One Tray Passed Hors d'oeuvre | One Hour Hosted Well Brands, Domestic & Import Beer, House Wine & Soft Drinks | Plated Meal or Buffet | Upgraded Meal Choice for Newlyweds | House Wine Served With Dinner
Champagne & Cider Toast | Custom Cake & Cake Cutting | Custom Floral Centerpieces at Each Guest Table | Floor Length Linen | Chair Covers & Sashes | Complimentary Food Tasting | Round of Golf For Two

Platinum Package

Six Hour Reception | Cheese & Cracker Display | Two Tray Passed Hors d'oeuvre | Three Hours Hosted Well & Call Brands, Domestic & Import Beer, House Wine & Soft Drinks | Plated Meal or Buffet | Upgraded Meal Choice for Newlyweds | House Wine Served With Dinner
Champagne & Cider Toast | Custom Cake & Cake Cutting | Custom Floral Centerpieces at Each Guest Table | Upgraded Floor Length Linen | Chavari Chairs | Complimentary Food Tasting | Round of Golf For Four



Buffet

Assorted Warm Rolls and Butter
Your Choice of One Salad
Your Choice of Two Entrees
Your Choice of Two Accompaniments

Choice of Two Entrees:

Vegetarian Entree

Ask about our Chef's Seasonal Options

Chicken Piccata

Served in a Lemon Caper Sauce

Chicken Marsala

Served in a Marsala Wine Sauce

Marinated Tri-Tip of Beef

Served with Rosemary Au Jus

Roasted Filet of Salmon

Served in a Lemon Buerre Blanc Sauce

Pecan-Crusted Pork Tenderloin

Served with a Bourbon Brown Sugar Glaze

Carving Stations Upgrades

Chef-Carved Tri-Tip

Chef-Carved Prime Rib

Chef-Carved Roast Breast of Turkey
(Carving Attendant Fee applies)

Plated

All Plated Meal Options are Accompanied by Assorted Warm Rolls and Butter,
Your Choice of Salad and Your Choice of Two Accompaniments.

You may choose up to Two Entrée Selections (not including a vegetarian option) and each meal choice must be accompanied by a place card indication of what each guest will have.

Tuscan Chicken

Breast of Chicken with a Sun Dried Tomato Artichoke Cream Sauce

Chicken Fontina

Chicken Breast Stuffed With Ham & Fontina Cheese with Tomato Cream Sauce

Pecan-Crusted Pork Tenderloin

Served with Bourbon Brown Sugar Glaze

Roasted Fillet of Salmon

Fillet of Salmon in a Lemon Dill Sauce

Marinated Tri-Tip of Beef

Served with Rosemary Au Jus

Grilled New York Steak

Served with Sweet Onion Compote
(upgrade fee applies)

Filet Mignon

Petite Filet in a Merlot Sauce
(upgrade fee applies)

Duet of Filet Mignon and Prawns

Petit Filet in a Port Demi Glaze Served With Scampi Prawn
(upgrade fee applies)

Children's Meals

We offer children's meals for kids ages 3-11 at a discounted package price.
Options include Chicken Tenders, Mac and Cheese, Buttered Noodles with
Parmesan and Grilled Cheese.

Hors d'oeuvres Selections

Warm Selections

Chicken Egg Rolls
Assorted Petite Quiche Tarlets
Spanikopita
Chicken Pot Stickers
Bacon-Wrapped Scallops
Crab Stuffed Mushrooms
Beef Wellington
Baby Lamb Chops with Rosemary Sauce
Kalua Pork Spring Rolls

Cold Selections

Brie and Strawberry on a Baguette
Assorted Crostini
Tomato-Basil Bruschetta
Spicy Tuna Rolls
Bruschetta with Black Olive Tapenade
Shrimp Cocktail

Salad Selections

Domestic Greens: Mixed Greens with Grape Tomatoes, English Cucumbers and Shaved Carrots
Classic Caesar: Chopped Romaine with Garlic Croutons and Grated Parmesan Cheese
Sonoma Field Greens: Mixed Greens with Dried Cranberries, Candied Walnuts and Feta Cheese
Spinach & Mushroom: Baby Spinach with Mushrooms, Bacon and Goat Cheese

Accompaniments

Parmesan Orzo
Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Green Beans Almondine
Seasonal Vegetable Medley
Seasonal Fresh Asparagus

UPGRADES AND ADD-ONS

Chocolate-Covered Strawberries
Hand Dipped, on your Cake Table

Additional Hors d'oeuvres
for your Cocktail Hour

Hors d'oeuvres Mini Stations

Uplighting
8 Colored Uplights

Additional Hour of Event Time

Chair Cover and Sash
White, Ivory or Black. Assorted Colored Sashes

Chiavari Chairs
Silver, Gold, Black, White or Mahogany

Floor-Length Linens
Assorted Textures and Colors Available

Screen and Projector

Signature Cocktail

Upgraded Dessert Display

Late Night Snack Station



BRIDAL SUITE MENU

Nourishment

Vegetable Crudit : Variety of Fresh Vegetables, Herb Dip and Hummus

Fiesta Platter: Tortilla Chips with Roasted Tomato Salsa, House Made Guacamole and Fresh Fruit

Cheese & Crudit : Assorted Cheeses, Crackers & Crostini's with Fresh Vegetables, Fruit and Herb Dip

Tea Sandwich Platter: Ham & Swiss, Turkey & Cheddar, Tuna Salad and Chicken Salad

Fresh Seasonal Fruit Platter: Variety of Fresh Seasonal Fruits and Yogurt Dip

Signature Salad: Mixed Greens, Candied Walnuts, Feta Cheese, Dried Cranberries and Your Choice of Dressing

Mediterranean Display: Margherita Flatbread, Kalamata Olives, Hummus, Goat Cheese and Extra Virgin Olive Oil

Refreshment

Kenwood 'Yalupa' Brut

Orange Juice by the Carafe

Fresh Brewed Coffee by the Carafe

Additional beverages available upon request

Ask Sales Department for Current Pricing

Additional Food and Beverage can be ordered a la carte. Please place order at least 72 hours before your event.

Outside Food and Alcohol is not permitted.



Wine List & Cocktail Service

White Wine

Ecco Domani Pinot Grigio
Brancott Sauvignon Blanc
Kendall Jackson Chardonnay
La Crema Chardonnay
Raymond 'R' Collection Chardonnay

Red Wine

Irony Pinot Noir
A to Z Pinot Noir
Joel Gott '815' Cabernet Sauvignon
Main Street Cabernet Sauvignon
Belasco de Baquedano 'Llam' Malbec
Kendall Jackson Summation
(Meritage)

Beer, Cocktails & Soda

Well Liquor
Call Liquor
Premium Liquor
Domestic Beer
Premium and Imported Beer
Unlimited Soft Drinks
Soft Drinks on Consumption

Sparkling Wine

Korbel Brut (375ml)
Korbel Brut (750ml)
Sparkling Cider (Non-alcoholic)

Kegs

Domestic - Pony
Domestic - Full
Import/Premium - Pony
Import/Premium - Full

Note: A pony keg yields approximately 60 glasses and a full keg yields approximately 120 glasses.

Corkage Fee

Per 750ml Bottle

*Liquor or Beer may not be brought in under any circumstance

Signature Cocktails

Give us your recipe and we'll create a specialty cocktail just for your guests!

Well Liquor Cocktail (2 alcohols)
Call Liquor Cocktail (2 alcohols)
Premium Liquor Cocktail (2 alcohols)

*Price varies depending on liquor chosen



General Information

To confirm your date as definite, an initial deposit of 25% of your Food and Beverage Minimum Expenditure will be due at the signing of your contract. An additional deposit will be due 6 months prior to your event date. The remaining balance and final count will be due 10 days prior to your event. All deposits are considered non-transferable and non-refundable

All events are required to meet a Food and Beverage Minimum expenditure. Minimums may vary due to date, time of the event and size of event. Minimums do not include service charge, state sales tax, site rentals or ceremony fees. The requirements are quoted prior to booking the event and are stated in the Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Private Events Department. A 21% service charge will be added to all Food and Beverage items.

Event times vary based on event time and date. If additional time is required, arrangements may be made with the Private Events Department prior to the event. Additional charges may apply.

We ask you to confirm the total number of guests that will be attending at least seven (7) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All Food and Beverage must be provided by the Club, unless otherwise arranged with our Private Events Department. We offer a variety of menu selections and packages designed to accommodate any event. Wedding cakes and candy buffets are excluded from this policy. Wine may be brought in for a corkage fee. Liquor and beer may not be brought in under any circumstances. El Camino Country Club offers a full bar selection.

Final menu selections, room arrangements, and other details are due 14 days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event, which you will sign and return as confirmation of your event.

Preferred Wedding Vendors

Floral

*H & S Floral Design
(760) 639-8950
info@hsfloraldesign.com

*Flowers Forever
(760) 431-2966
flowersforever@sbcglobal.net

The Singing Florist
(619) 426-5160
mayra@thesingingflorist.com

Blooms by Breesa Lee
(760) 315-5495
breesa@blossomsbybreesalee.com

Rental Services

*Anar Party Rentals
(760) 734-1400
info@anarpartyrental.com

Allie's Party Rentals
(760) 591-4314
info@Alliesparty.com

Disc Jockey

Solid Gold Entertainment
(619) 339-2880
solidgoldprodj@gmail.com

Got DJ?
(619) 881-7246
info@gotdjsd.com

SGM Events
(858) 270-2195
bookings@sleepinggiantmusic.com

Cakes & Desserts

*Eccentric International Chefs
(619) 562-0762
eccentricinternationalchefs@gmail.com

Frost Me Gourmet
(619) 381-1312
audrey@frostmegourmet.com

SusieCakes
(760) 632-2253
celebrationCAR@susiecakes.com

Yummie Fountains
(760) 676-9866
Rita@yummiefountains.com

Edible Artwork
(760) 622-9932
edibleartwork15@gmail.com

Photography

Unveiled Wedding Photography
(619) 660-2712
mark@unveiledwedding.com

Olga Kubrak Photography
(760) 571-7552
olga_kubrak@hotmail.co.uk

Videography

DG Video Plus
(619) 952-3108
david@dgvideoplus.com

Preferred Wedding Vendors

Hair & Makeup

Peretti Hill Glam Squad
(858) 333-5740
contact@PerettiHill.com

Photo Booth

That Fun Booth - Photo booth
(760) 571 7552
thatfunboothsd@gmail.com

The FotoBox
(619) 512-3104
foto@thefotobox.com

Officiant

Great Officiants
(562) 435-4000
info@greatofficiants.com

Paper Products

Eternal Calligraphy & Design
(760) 716-7539
eternalcalligdesign@gmail.com

Paper Scissors Print
(858) 692-1088
nicole@paperscissorsprint.com

Live Music

Music As You Like It
(619) 223-5732
mayli@musicasyoulikeit.com

SGM Events
(858) 270-2195
bookings@sleepinggiantmusic.com

Overnight Recommendations

Visit Oceanside (hotel referrals)
(760) 721-1101
michelle@visitoceanside.org

Courtyard by Marriott
(760) 966-1000
jacqui.tanada@marriott.com

Residence Inn by Marriott
(760) 722-9600
jacqui.tanada@marriott.com

Transportation

Talia First Class Limousines
(619) 579-6301
reservations@talialimo.com

