



Maderas Golf Club 2016/2017 Wedding Packages

Ceremony Site

THE CEREMONY SITE FEE INCLUDES:

*One hour wedding ceremony rehearsal site access the day prior
to your wedding*

& two bottles of complimentary champagne

*Sunset Rock or Del Lago Garden for your
ceremony location*

*Access to La Casa, the bridal house for pre-wedding pampering
Includes champagne and fruit skewers (up to 8 people)*

*Room provided for groomsmen for getting ready
2 hours before ceremony, includes house made chips and craft beer*

White padded ceremony chairs

Gift & Guest book tables

Water station for your guests

*Access for bride & groom to Maderas grounds for wedding day
photographs*

Welcome signs to guide your guests to the ceremony site

*Ceremony Site Fee
\$2000 on Saturday
\$1750 on Friday
\$1500 on Sunday*



Del Lago Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

*For the Ladies: Champagne, Fresh Fruit Display,
Bottled Water & Assorted Soft Drinks*

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

TWO HOUR STANDARD BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose three

Tandoori Chicken Skewer with Cilantro Pesto

Smoked Salmon on a Cucumber Round

Beef Yakatori with Teriyaki Sauce

Spinach and Feta Cheese Spanakopita

Tomato, Mozzarella, and Basil Skewer

Coconut Shrimp

Plated Dinner Service

DOMAINE STE. MICHELLE CHAMPAGNE & SPARKLING CIDER TOAST

STONE CELLARS CABERNET SAUVIGNON & CHARDONNAY SERVED WITH DINNER

CHOICE OF SALAD

Chilled Romaine, Fresh Parmesan Cheese, Garlic Croutons, Caesar Dressing

California Greens, Tomato, Cucumber, Herb Vinaigrette

Wild Field Greens, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

CHOICE OF ENTREE

You may choose two options for your guests

All entrees include Fresh Locally Grown Seasonal Vegetable Bouquet & Chef Selected Potato or Rice Accompaniment

Pistachio Herb Crusted Chicken Breast served with Medjool Date Sauce

Spinach & Herb Stuffed Chicken Breast, Red Wine Sauce

Roasted Rack of Pork Loin, Natural Au Jus, Rosemary and Garlic

Grilled Atlantic Salmon Served with a Dill Honey Mustard Glaze, please add \$5 per guest

Slow Braised Beef Short Ribs with Red Wine Sauce, please add \$10 per guest

Café Moto Coffee & Assorted Tazo Hot Teas

All food and beverage prices are subject to a 20% service charge and current state sales tax.

\$99 Per Guest

El Vivero Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

For the Ladies: Champagne, Fresh Fruit Display, Bottled Water & Assorted Soft Drinks

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

THREE HOUR PREMIUM BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose three

Tandoori Chicken Skewer with Cilantro Pesto

Tomato, Mozzarella and Basil Skewer

Smoked Salmon on a Cucumber Round

Beef Yakatori with Teriyaki Sauce

Mini Shrimp Quesadilla

Spanakopita

Buffet Dinner Service

DOMAINE STE. MICHELLE CHAMPAGNE & SPARKLING CIDER TOAST

SALADS

Please choose two

Spinach, Frisee, Macerated Strawberries, Goat Cheese, Balsamic Vinaigrette

Thai Julienne Vegetables, Cashews, Wontons, Coconut-Lime Vinaigrette

Chopped Roasted Vegetables, Hearts of Romaine, Grilled Flatbread, Mustard Seed Dressing

Hearts of Romaine, Garlic Croutons, Reggiano Parmesan, Roasted Garlic Dressing

Roma Tomato, Asparagus, Red Onion, Fresh Mint, Feta Cheese, Red Wine Vinaigrette

ACCOMPANIMENTS

Please choose two

Rosemary Roasted Potatoes

Mashed Yukon Potatoes

Confetti Blend Rice

Please choose one

Marinated & Grilled Seasonal Vegetables

Baby Carrots, Asparagus, Broccolini

Asparagus, Parmesan Cheese, Balsamic Vinaigrette

ENTREES

Please choose three

Sautéed Atlantic Salmon Fillet, Oven Roasted Tomato, Fresh Basil, Extra Virgin Olive Oil

Grilled Chicken Breast with Rosemary Demi-Glace

Roast Pork Loin with Cherry Demi-Glace

Maderas Signature Lobster Macaroni & Cheese with Truffles

Herb Crusted Red Snapper, Crispy Caper Buerre Blanc

Kobe Beef Brisket with Fresh Herb Marinade, please add \$5 per guest

Café Moto Coffee & Assorted Tazo Hot Teas

(For minimum of 75 guests)

La Cascada Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

For the Ladies: Champagne & Mimosas, Fresh Fruit Display, Bottled Water & Assorted Soft Drinks

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

THREE HOUR PREMIUM BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose three

Roasted Eggplant & Goat Cheese Crostini

Smoked Salmon on a Cucumber Round

Crab Cakes with Chipotle Aioli

Spinach and Feta Cheese Spanakopita

Miniature Beef Wellington

Asparagus & Goat Cheese Wrapped in Parma Ham

Plated Dinner Service

DOMAINE STE. MICHELLE CHAMPAGNE & SPARKLING CIDER TOAST TO THE BRIDE AND GROOM

STONE CELLARS CABERNET SAUVIGNON & CHARDONNAY SERVED WITH DINNER

CHOICE OF SALAD

Mixed Baby Greens, Sun-Dried Pears, Glazed Walnuts, Gorgonzola Cheese, Balsamic Vinaigrette

Baby Spinach, Frisee, Macerated Strawberries, Goat Cheese, Toasted Almonds, Berry Vinaigrette

Italian Plum Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar

CHOICE OF ENTRÉE

You may choose two options for your guests

All entrees include Fresh Locally Grown Seasonal Vegetable Bouquet & Chef's Selected Potato or Rice Accompaniment

Grilled Atlantic Salmon Served with a Dill Honey Mustard Glaze

Jidori Chicken Breast with Mushroom Risotto

Pan Seared Filet Mignon, Port Wine Reduction

Café Moto Coffee & Assorted Tazo Hot Teas

Elegant Enhancements

Please choose one

LATE NIGHT SNACK OF WARM CHOCOLATE CHIP COOKIES & COLD MILK SHOTS

CHOCOLATE DIPPED STRAWBERRIES

WARM CHURROS SERVED WITH A CHOCOLATE POT DE CREME

All food and beverage prices are subject to a 20% service charge and current state sales tax

\$129 Per Guest

La Elegancia Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

For the Ladies: Champagne & Mimosas, Fresh Fruit Display, Bottled Water & Assorted Soft Drinks

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

FOUR HOUR PREMIUM BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose four

Roasted Eggplant & Goat Cheese Crostini

Marinated Shrimp with Papaya & Avocado Salsa

Tomato, Mozzarella and Basil Skewer

Miniature Beef Wellington

Crab Cakes with Chipotle Aioli

Medjool Date Wrapped in Applewood Smoked Bacon

Interactive Dinner Station Service

DOMAINE STE. MICHELLE CHAMPAGNE & SPARKING CIDER TOAST TO THE BRIDE AND GROOM

SALAD STATION

Chilled Romaine, Fresh Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach, Frisee, Strawberries, Goat Cheese, Almonds, Berry Vinaigrette

Hearts of Romaine, Chopped Roasted Vegetables, Grilled Flatbread, Mustard Seed Dressing

CARVING STATION WITH CHEF ATTENDANT

Please choose two

Prime Rib au Jus, Creamy Horseradish Sauce

Roasted Turkey Breast, Cranberry Relish, Whole Grain Mustard

Roasted Pork Loin with Cherry Demi-Glace

Served with Warm Silver Dollar Rolls

LIVE PASTA STATION

Bowtie & Penne Pastas

Pesto & Marinara Sauces

Grilled Chicken Breast, Italian Sausage

Artichoke Hearts, Spinach, Mushrooms, Basil and Parmesan Cheese

GRILLED MEDITERRANEAN VEGETABLE DISPLAY

Café Moto Coffee & Assorted Tazo Hot Teas

Elegant Enhancements

Please choose one

LATE NIGHT SNACK OF WARM CHOCOLATE CHIP COOKIES AND COLD MILK SHOTS

CHOCOLATE DIPPED STRAWBERRIES

WARM CHURROS SERVED WITH CHOCOLATE POT DE CRÈME

All food and beverage prices are subject to a 20% service charge and current state sales tax.

La Casa Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

For the Ladies: Champagne & Mimosas, Fresh Fruit Display, Bottled Water & Assorted Soft Drinks

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

FOUR HOUR PREMIUM BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose four

Fingerling Potato with Crème Fraiche and Caviar

Lobster Roll with Cucumber and Tarragon

Marinated Shrimp with Papaya Avocado Salsa

Miniature Beef Wellington

Lollipop Lamb Chops with Rosemary Garlic Glaze

Crab Cakes with Chipotle Aioli

Plated Dinner Service

RODERER ESTATES CHAMPAGNE & SPARKLING CIDER TOAST TO THE BRIDE AND GROOM

RED DIAMOND CABERNET SAUVIGNON & CHATEAU STE. MICHELLE CHARDONNAY SERVED WITH DINNER

CHOICE OF SALAD

Fresh Organic Mixed Greens, Candied Walnuts, Gorgonzola Cheese, Sun-Dried Pears, Balsamic Vinaigrette

Roma Tomato, Asparagus, Red Onion, Fresh Mint and Feta Cheese, Red Wine Vinaigrette

Italian Plum Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Vinegar

CHOOSE YOUR DUET ENTREE

All entrees include Fresh Locally Grown Seasonal Vegetable Bouquet & Chef Selected Potato or Rice Accompaniment

Pan Seared Filet Mignon, Port Wine Reduction

Marinated Grilled Prawns, Quinoa with Dried Cherry and Fresh Leek

Halibut with Lemon Caper Butter Sauce

Roasted Sea Bass with a Horseradish Crust and Chive Oil

Roasted Veal Tenderloin with Wild Mushrooms and Artichoke

Café Moto Coffee & Assorted Tazo Hot Teas

Elegant Enhancements

Please choose one

CHIVARI CHAIRS

LATE NIGHT KOBE SLIDERS WITH TRUFFLE CHEESE AND POTATO CROQUETS

CHOCOLATE DIPPED STRAWBERRIES

PETIT FOURS DISPLAY

All food and beverage prices are subject to a 20% service charge and current state sales tax.

\$179 Per Guest

La Estancia Wedding

Pre-Ceremony

MENU TASTING FOR BRIDE & GROOM PRIOR TO THE WEDDING DAY

DRESSING ROOMS FOR PRE-WEDDING PAMPERING TO INCLUDE:

For the Ladies: Champagne & Mimosas, Fresh Fruit Display, Bottled Water & Assorted Soft Drinks

For the Gentlemen: Craft Beer & House Made Ranch Chips

Cocktail Hour

FIVE HOUR ULTRA PREMIUM BAR PACKAGE BEGINS WITH TRAY PASSED HORS D'OEUVRES

Please choose four

Miniature Beef Wellington

Roasted Eggplant & Goat Cheese Crostini

Lobster Roll with Cucumber & Tarragon

Marinated Shrimp with Papaya Salsa

Lollipop Lamb Chops with Rosemary Garlic Glaze

Crab Cakes with Chipotle Aioli

Plated Dinner Service

RODERER ESTATES CHAMPAGNE & SPARKLING CIDER TOAST

RED DIAMOND CABERNET SAUVIGNON & CHATEAU STE. MICHELLE CHARDONNAY SERVED WITH DINNER

CHOOSE YOUR FIRST COURSE

Cantaloupe Salad with Prosciutto and Basil

Kale Salad with Grilled Artichoke, Radicchio, Pine Nuts and Golden Raisins, Lemon Vinaigrette

Arugula Salad with Tangerines, Asian Pears, Dried Cranberries and Toasted Almonds, Champagne Vinaigrette

Heirloom Tomato Salad with Buratta Mozzarella, Tuscan Olive Oil and Basil Pesto Aioli, Aged Balsamic Vinegar

CHOOSE YOUR SECOND COURSE

Sautéed Crab Cakes with Sweet Red Pepper Sauce

Sautéed Shrimp with Tomato Basil Vinaigrette

Lobster Macaroni and Cheese with Truffles

Roast Beet Napoleon with Hazelnuts and Goat Cheese

CHOOSE YOUR THIRD COURSE

Herb Crusted Tenderloin of Beef with Truffle Sauce and Lobster Tail

Chilean Sea Bass with Horseradish Crust and Chive Oil with Sautéed

Shrimp and Tomato Basil

Colorado Rack of Lamb with Rosemary and Garlic, Jidori Chicken Breast

with Truffle Sauce

Grilled Kobe New York Strip with Enoki, Maitake and Shiitake Mushrooms

Café Moto Coffee & Assorted Tazo Hot Teas

Elegant Enhancements

Please choose one

LATE NIGHT EUROPEAN DESSERT STATION

LATE NIGHT KOBE SLIDERS WITH TRUFFLE CHEESE AND POTATO CROQUETS

CHOCOLATE DIPPED STRAWBERRIES

(for a minimum of 75 guests)

\$199 Per Guest

Package Enhancements

Stationed Appetizers

International and Domestic Cheese Display

Brie, Humboldt Fog, St. Andre, Point Reyes Blue, Pepper Jack,
Swiss and Smoked Cheddar, Sliced Baguettes, Crackers and
Seasonal Fruit
\$9 per guest

Wrapped Baked Brie

Brie with Almonds, Sun-Dried Cranberries,
Mango Chutney, Wrapped in Puff Pastry
\$125 per 2 lb. wheel

Smoked Salmon Display

Smoked Scottish Salmon, Red Onion, Capers,
Cream Cheese, Sourdough Toast Points
\$12 per guest

Seasonally Fresh Fruit Display

Assortment of Seasonal Fruits, Fresh Pineapple,
Watermelon, Honeydew, Cantaloupes,
Berries and Grapes
\$7 per guest
*available as kebobs

Grilled Mediterranean Vegetable Display

Marinated and Grilled Vegetables,
House Made Hummus Dip
Served with Pita Chips and Pita Bread
\$9 per guest

Seasonal Vegetable Display

Gold Bar Squash, Carrot Batons, Asparagus,
Served with Bleu Cheese Dip or Ranch
\$8 per guest

Dips

Tortilla Chips, Guacamole,
Salsa or
Hummus and Pita Chips
\$5 per guest

Package Enhancements (continued)

Late Night Snacks

Live Grilled Cheese Sandwich Station

Grilled Sour Dough, Wheat, and French Bread

Smoked Cheddar Cheese, Pepper Jack Cheese, Swiss Cheese and Brie

Tomatoes, Basil, Ham and Pears

Tomato Soup

\$12 per guest

(Add \$150 chef attendant fee)

Live Slider Station

Kobe sliders with smoked cheddar grilled to order hot off the grill with fries, mustard and ketchup

\$12 per person

(Add \$150 chef attendant fee)

Street Tacos

Carnitas and Diced Chicken

Warm Corn Tortillas

Diced Onions, Salsa and Cilantro

\$8 per guest

Nachos

Homemade Tortilla Chips, Guacamole, Sour Cream, Pico de Gallo and Spicy Queso

\$5 per guest

Mini Gourmet Pizzas

Thai Shrimp Pizza

Mozzarella Mushroom and Sausage with Tomato Sauce

Tomato Basil and Chicken

\$10 per guest

Create Your Own Slider Bar

Beef Burgers and BBQ Pulled Pork

Condiment station: lettuce, tomato, onions

Silver Dollar Buns

\$10 per guest

Elegant Enhancements- Desserts!

Chocolate Fondue with Fresh Strawberries, Marshmallows

Pretzel Rods, Apples, Peanut Butter Cookies

\$7 per guest

Warm Chocolate Chip Cookies and Cold Milk Shots

\$5 per guest

Warm Churros and Mexican Chocolate

\$5 per guest

Homemade Ice Cream-Pick your Favorite Flavor!

\$7 per guest

Stemmed Chocolate Dipped Strawberries

\$5 each

Ice Cream Sundae Bar

\$13 per guest

All food and beverage prices are subject to a 20% service charge and current state sales tax.

Specialty Upgrades

All prices are per item

CHIVARI CHAIRS \$4.80

CROSS BACK CHAIRS \$8.20

ACRYLIC CHARGERS \$2.20

RATTAN AND WOOD CHARGERS \$3.60

GLASS CHARGERS \$4.50

FLOOR-LENGTH LINENS:

POLYESTER \$14.40

SATIN \$14.40

SHANTUNG \$14.40

CRINKLE \$14.40

CRUSHED TAFFETA \$14.40

OLYMPUS \$14.40

BROCADE \$21.60

TAFFETA \$21.60

NATURAL \$21.60

SPECIALTY \$72

Includes Underlay

POLYESTER NAPKIN \$1.00

SPECIALTY NAPKINS \$1.20+

Wedding Policies

BRIDE AND GROOM ON-COURSE PHOTOGRAPHY

A Maderas staff member will accompany the bride, groom and your photographer for a private on-course wedding day photo session during cocktail hour.

FAMILY & BRIDAL PARTY PHOTOS

We are happy to allow the use of Maderas grounds on the day of your special event for up to two hours prior to your ceremony.

VENUE

We are pleased to include all seating for your guests, cake, place card and gift tables, sweetheart or head table, dance floor, stage, additional tables for your special add-ons, house linens, votive candles and professional event staffing for your ceremony, cocktail and reception locations.

MENUS

Our wedding packages are the general guidelines that Maderas uses to prepare your special event. Our Executive Chef will gladly design a custom menu for your event based on dietary, religious preferences or cultural needs.

COMPLIMENTARY MENU TASTING

Once you book your wedding; your tasting will include two salads and three dinner entrees with accompaniments to ensure that you are selecting the perfect menu for your event. You can try appetizer selections for \$10 per appetizer. We would be happy to schedule the menu tasting four to five months prior to your wedding.

WEDDING CAKE SERVICE

Maderas staff will slice and serve your wedding cake for your guests at no additional charge.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event and based on specific dates, and event times. Your Maderas Senior Catering Sales Manager will be happy to discuss these minimums with you.

PARKING

Conveniently located complimentary self-parking is available on property for all guests.

Valet services are available at an additional charge.

Please inquire if you are interested in this service.

SERVICE CHARGE AND STATE TAX

All food and beverage prices are subject to a 20% service charge and current state sales tax.

*Service charge is taxable

PAYMENT

A deposit of \$2500 is due at the time of contract signing. A 2nd deposit of \$2500.00 is due 6 months prior to your event.

Final payment is due ten (10) days prior to your event in the form of a credit card, check, cash or cashier's check.

FINAL MEAL GUARANTEE

The guaranteed number of guest meals is due ten (10) business days in advance and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests; we ask that you provide meal indicators at least (72) hours in advance. This is usually placed on the place card.

WEDDING COORDINATION

For parties of 100 or more, a professional wedding coordinator is required. For parties under 100, we highly recommend you to hire a wedding coordinator. A wedding coordinator is the point of contact throughout the planning process and especially on the day of your wedding. We have a preferred vendor list that we would be happy to share with you.