



Weddings

At Canyon Lakes Golf Course & Brewery

Congratulations on your engagement, and thank you for considering Canyon Lakes for your upcoming ceremony and reception! Here at Canyon Lakes Golf Course & Brewery we are committed to ensuring your day is beautiful and seamless.

As of November 2015, Canyon Lakes is under new management and has undergone extensive changes on and off the course. In addition to restoring the grounds to pristine condition, we've renovated our restaurant and built a microbrewery for craft beer to be brewed and enjoyed on site.

Please take the time to review the following information and remember, if you can dream, we can make it happen!

Thank you again for considering Canyon Lakes Golf Course & Brewery.

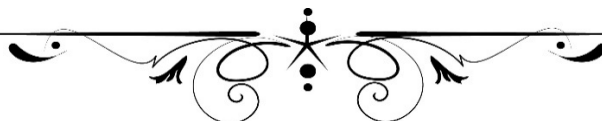
We look forward to making your day unforgettable!

Cheers!



Emily Bonzi | Events and Sales Manager
Canyon Lakes Golf Course & Brewery
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Ceremonies & Receptions



Outdoor Ceremony

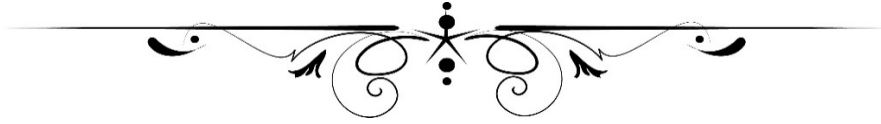
- One hour of additional venue time added one hour before sunset
- Private wedding suite for three hours prior to the ceremony with complimentary champagne
- White garden chairs for up to 125 guests
- White ceremony arch
- Complimentary one hour rehearsal time, scheduled in advance
- Setup and breakdown

The Reception

- Seating for up to 125 guests
- Five hours of venue access
- Head table or sweetheart table
- Dance floor included
- House table linens and napkins (upgrades available upon request)
- Use of Golf Course & Brewery for wedding photographs
- Gift and cake table
- Table stanchions for numbering
- Patio access with heaters
- Slice and service of your cake
- Audio Visual access with ability to display slideshows and video
- Complimentary round of golf for the couple
- Friendly bartenders and wait staff throughout the reception
- Professional event staff dedicated to your planning needs prior to the event and day of

Pricing Options

2017 – 2018



Reception Pricing

	January 1 – April 30	May 1 – October 31	November 1 – December 31
Sunday – Thursday	\$750	\$1,500	\$750
Friday	\$1,000	\$2,000	\$1,000
Saturday	\$1,500	\$2,500	\$1,500

Ceremony Pricing

Outside Ceremony: \$1,000

A La Carte Options

Cocktail Tables with Linen | \$20 per table

Additional Venue Time | \$300 per hour

Upgraded Event Linens | Rates available upon request

Chair Covers | \$3 per cover

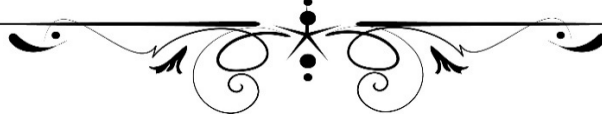
Chiavari Chairs | \$8 per chair

Additional Two Hours in Wedding Suite | \$150

If you can dream it, we can make it happen! Please reach out to our Event Staff with any specific requests.

Catering Selections

Appetizers and Hors D'oeuvres



Stationed Appetizers

Harvest Platter | \$4 per person ✓

White bean hummus, marinated feta cheese, grilled bread, and an assortment of grilled vegetables

Artisan Cheese | \$5 per person ✓

Variety of cheeses with fresh fruit

Baked Brie | \$40 each (25-30 portions per order) ✓

Double cream brie, caramelized onions, roasted garlic puree, red grape compote, puff pastry shell, bread and crackers

Passed Hors D'oeuvres

Priced per Dozen

Caprese Skewers | \$22 ✓

Cherry tomato, fresh mozzarella, basil, balsamic reduction, olive oil

Brie Crostini | \$22 ✓

Brie cheese, roasted garlic puree, red grape, focaccia crostini

Crab Cakes | \$44

Avocado mousse, diced butternut squash, micro greens

Oysters | \$29

Horseradish cocktail sauce, champagne mignonette

Truffle Chicken Phyllo Cups | \$30

Truffle chicken salad, dried cherries, micro greens

Roasted Beet Phyllo Cups | \$24 ✓

Roasted beets, balsamic reduction, goat cheese, candied pecans

Butternut Squash Phyllo Cups | \$24 ✓

Roasted butternut squash, candied walnuts, lemon mint yogurt

Blue Cheese Crostini | \$28 ✓

Blue cheese mousse, coppa, white onion jam, brioche crostini

Salmon Tartar | \$30

Capers, cilantro, almonds, Calabrian chili lemon vinaigrette, taro chip

Seared Ahi Tuna Sambal | \$34

Ginger vinaigrette, avocado cucumber relish, taro chip, hot sauce

Pepper Seared Beef | \$36

Pepper crusted filet mignon, focaccia crostini, black river blue cheese, port reduction

Beet Button Skewer | \$24 ✓

Roasted beets, button mushrooms, truffle balsamic vinaigrette, chervil

Beef Tender Skewers | \$36

Dry rubbed filet mignon, chipotle raspberry glaze

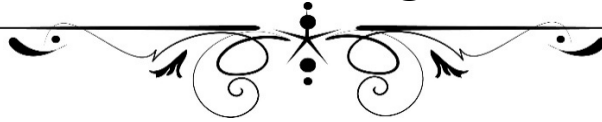
Baby Back Ribs | \$28

House made barbaque sauce, ginger pickle

Potato Skins | \$24

Yukon gold potato, chorizo, apple, roasted red pepper, crème fraiche

Plated Menu Catering Selections



Starters

Please select one.

Mixed Greens

Apple, walnut, blue cheese, balsamic

Roasted Beet Salad (add \$2)

Arugula, goat cheese, toasted almonds, lemon sherry vinaigrette

Celery Root Soup (add \$2)

With apple and crab

Caesar Salad (add \$2)

House made Caesar and croutons with fresh parmesan

Heirloom Tomato Soup (add \$2)

With crème fraiche

Caramelized Onion Soup

With gruyere Crostini

Main Course

Please select up to two entrees and a vegetarian option.

Rosemary Brined Pork Tenderloin | \$38

Polenta cake, haricot vert, pancetta cherry vinaigrette, cinnamon jus

Braised Short Rib | \$40

Roasted potatoes, baby carrots, short rib jus

Grilled Filet Mignon | \$48

Roasted potato gratin, spinach demi glace

Roasted Half Chicken | \$36

Free Range Chicken, Yukon potato puree, asparagus, Meyer Lemon Pan Sauce

Grilled Salmon | \$38

English pea potato cake, rainbow chard, spring pea puree, fennel-orange vinaigrette

Pan Seared Halibut | \$44

Polenta cake, broccolini, peppernado

Spinach Fettuccini | \$28

Local asparagus, mushrooms, roasted cherry tomatoes, basil almond pesto, parmesan (add chicken for \$5)

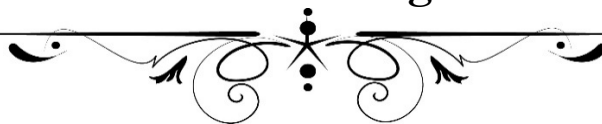
Portobello Phyllo Wrap | \$28

Wrapped Portobello mushroom with sautéed greens and goat cheese

Notes:

- Menu selections are due 2 weeks prior to your event date. If selections are received after that date, the higher price entrée will be charged for all guests.
- Two starters available upon request for an additional charge.
- We strive to use the freshest ingredients. If an ingredient is not seasonally available, a substitution may be suggested.

Dinner Buffet Catering Selections



Platinum Buffet - \$30 per person

Choice of One Entrée:

Pesto Roasted Chicken

Airline chicken breast, almond pesto, Meyer lemon pan sauce

Grilled Atlantic Salmon

Lemon caper beurre blanc

Marinated Roasted Pork Loin

Apple cider reduction, cinnamon apple chutney

Grilled Marinated Tri Tip (plus \$4 per person)

Hand carved, horseradish crème fraiche, garlic thyme au jus

Included Side Dishes

Dinner Rolls and Butter
Roasted Red Potato Cakes

Your choice of one:

Caramelized Brussel Sprouts with Bacon *or* Seasonal Vegetable Medley

Gold Buffet - \$22 per person

Choice of One Entrée:

Roasted Chicken

Chicken breast, meyer lemon pan sauce

Chicken and Penne Pasta

Grilled chicken, alfredo sauce, roasted tomatoes, parmesan

House Made Spinach Fettuccini

*Asparagus, mushrooms, roasted cherry tomatoes, basil
almond pesto, parmesan*

Choice of One Side:

Roasted Red Potato Cake
Seasonal Vegetable Medley
Caramelized Brussel Sprouts with Bacon

Dinner rolls and butter included

Salad Options - Additional \$4 per person

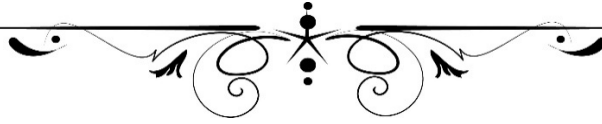
Organic Mixed Baby Greens

Fuji apple, ricotta salata, orange, toasted almonds

Spring Greens

apple, walnut, blue cheese, balsamic vinaigrette

Beverage Packages



Open Bar

Premium Hosted

Two hour package is \$25 per person, each additional hour add \$6 per person

House Hosted

Two hour package is \$20 per person, each additional hour is \$5 per person

House Craft Beer and Wine Hosted

Two hour package is \$15 per person, each additional hour is \$5 per person

Hosted non-alcoholic beverages

Soda, Iced Tea, Juice | \$4 per person

Coffee Service | \$2 per person

Coffee and Tea Service | \$3 per person

Cash Bar

Guests purchase all beverages on their own

Signature Drinks

Let our staff know in advance if you would like a signature cocktail or mocktail to enhance your celebration.

A La Carte

House craft beer kegs | \$425 each

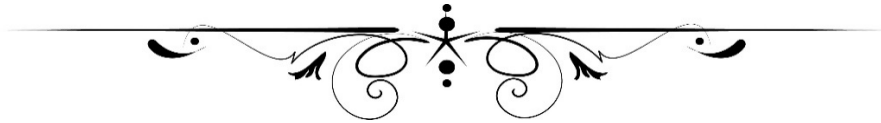
Dinner wine on each table | Starting at \$20 per bottle

Additional Beer and Wine Bar | \$100, plus the cost of keg(s) and/or wine

Champagne and Cider Toast | \$3 per person

Corkage | \$18 per bottle

General Information



Payments and Deposits

A deposit is required to book all events and is due at the time your contract is signed. Deposits are non-refundable and non-transferable. Events scheduled more than six months in advance may develop a payment plan to submit payment. Final payment is due two weeks prior to the event.

Headcount

The final headcount and menu selections are due two weeks prior to your event.

Alternative Dinner Plates

Children under 10 can request a child's plate. Vendor meals can be reserved as well for DJ, photo booth operators and any other hired outside staff for your event. Please let us know any guest dietary restrictions in advance and we will be happy to accommodate.

Audio Visual

Canyon Lakes Golf Course & Brewery has Audio Visual capabilities to enhance your event. Ask our Event Staff if you are interested in displaying a slideshow or video. A run through may be scheduled and additional fees may apply if the event includes an extensive AV program.

Hotel Accommodations

We partner with a series of hotels in the area to ensure pleasant accommodations for you and your guests. Hotel shuttles can be arranged upon request.

Outside Food & Beverage

No outside catering or alcohol for events.

Decorations

Please no confetti or glitter. All other decorations may be set 2 hours prior to the event. All vendors are expected to provide all necessary supplies to complete the service they are providing and are responsible for their cleanup.