



## *Morgan Creek Golf Club Facility Information*

### GRAND PAVILION, PATIO, AND CEREMONY TENT

OUR GRAND PAVILION BOASTS OVER 5,500 SQUARE FEET OF INDOOR RECEPTION SPACE AND CAN ACCOMMODATE UP TO 350 GUESTS SEATED, WITH FLOOR TO CEILING PANORAMIC WINDOWS THAT OVERLOOK OUR AWARD WINNING GOLF COURSE. THE TENTED PAVILION IS FULLY AIR CONDITIONED AND HEAT CONTROLLED FOR VARYING CALIFORNIA WEATHER. ALSO INCLUDED WITH THE FACILITY ARE BEAUTIFUL CHANDELIERS, CEILING DRAPING, AND MAHOGANY CHIAVARI CHAIRS THAT WILL ADD AN ELEGANT TOUCH TO YOUR BIG DAY.

WITH THE RENTAL OF THE PAVILION RECEPTION SPACE, ALSO INCLUDED IS OUR COVERED PATIO AREA FOR YOUR COCKTAIL HOUR AND TENTED CEREMONY SPACE. FOR YOUR CEREMONY, YOU WILL EXPERIENCE THE CALMING SOUND OF OUR LAKE AND FOUNTAIN IN THE BACKGROUND WITH GORGEOUS VIEWS OF THE GOLF COURSE, OFFERING UNFORGETTABLE ROMANTIC PHOTO OPPORTUNITIES.

### *Facility Rates*

RENTAL INCLUDES 5 HOURS OF CEREMONY & RECEPTION TIME, 2 HOURS PRIOR TO CEREMONY FOR CLIENT & VENDOR ACCESS/SET UP, AND 1 HOUR FOLLOWING THE RECEPTION FOR CLIENT & VENDOR CLEAN UP/BREAKDOWN.

*MONDAY – THURSDAY:	\$1,000.00
*FRIDAY & SUNDAY:	\$1,800.00
*SATURDAY MORNING (10AM CEREMONY):	\$1,800.00
*SATURDAY EVENING (6PM CEREMONY):	\$2,500.00
*SATURDAY ANYTIME CEREMONY START:	\$3,800.00

ADDITIONAL DECORATING/ACCESS TIME: \$150.00/HOUR (SUBJECT TO AVAILABILITY)  
ADDITIONAL EVENT TIME: \$250.00/HOUR (SUBJECT TO AVAILABILITY)

*\*\*NOVEMBER-MARCH "OFF-SEASON" DISCOUNT: \$500 OFF FACILITY RENTAL\*\**

FOOD & BEVERAGE MINIMUMS MAY APPLY, FRIDAY & SATURDAY EVENTS MUST END BY 12:00AM, SUNDAY-THURSDAY EVENTS MUST END BY 10:00PM

*\*\*\*Please note that the above rental pricing is applicable with onsite catering only  
Facility rates for outside catering packages increase, see catering manager for details*



*Ceremony & Reception Set Up Provided by Morgan Creek Staff*

ROUND 72" TABLES THAT SEAT UP TO 10 GUESTS  
MAHOGANY CHIAVARI CHAIRS WITH IVORY CUSHIONS  
HOUSE TABLE LINENS AND NAPKINS AT EACH SETTING  
ALL GLASSWARE, FLATWARE AND CHINA  
DANCE FLOOR  
ADDITIONAL TABLES AND LINENS NEEDED (CAKE, GIFT, ETC.)

**DECORATIONS AND DÉCOR ARE THE RESPONSIBILITY OF THE CLIENT TO PROVIDE AND SET UP.**

*Specialty Linens*

ADDITIONAL COLORS/FABRICS AND PATTERNS ARE AVAILABLE, PLEASE SPEAK WITH YOUR CATERING MANAGER FOR FURTHER DETAILS ON PRICING AND PRODUCT AVAILABILITY.

*Dessert*

YOU ARE WELCOME TO BRING A WEDDING CAKE OF YOUR SELECTION FROM A BAKERY OF YOUR CHOICE.  
THE MORGAN CREEK STAFF WILL CUT AND SERVE YOUR CAKE COMPLIMENTARY.

*Beverages*

ALL MENUS INCLUDE PRE-SET WATER AT EACH PLACE SETTING  
SELF-SERVE BEVERAGE STATION CONSISTING OF LEMONADE, ICE TEA & COFFEE  
ALL ALCOHOL IS PURCHASED AND DISTRIBUTED THROUGH MORGAN CREEK.

*Reservations*

EVENT RESERVATIONS REQUIRE A SIGNED CONTRACT AND DEPOSIT. THE DEPOSIT AMOUNT IS EQUAL TO THE FACILITY RENTAL APPLIED TO YOUR EVENT.  
DEPOSITS ARE NON-REFUNDABLE.

*Rehearsals*

ONE HOUR OF REHEARSAL TIME IS SCHEDULED WITH THE MORGAN CREEK EVENT MANAGER ON THE THURSDAY BEFORE THE WEDDING, PENDING EVENTS.



### *Buffet Wedding Packages*

ALL PACKAGES INCLUDE THE FOLLOWING:

ASSORTED ROLLS AND BUTTER  
LEMONADE, ICE TEA, COFFEE, & WATER  
COMPLIMENTARY CAKE CUTTING

### *My Love \$36*

ONE APPETIZER SELECTION  
TWO SALAD SELECTIONS  
TWO ACCOMPANIMENT SELECTIONS  
TWO ENTRÉE SELECTIONS

### *"I DO" \$41*

TWO APPETIZER SELECTIONS  
TWO SALAD SELECTIONS  
THREE ACCOMPANIMENT SELECTIONS  
TWO ENTRÉE SELECTIONS  
CHAMPAGNE TOAST & SODAS INCLUDED

### *Mr. & Mrs. \$46*

THREE APPETIZER SELECTIONS  
TWO SALAD SELECTIONS  
THREE ACCOMPANIMENT SELECTIONS  
THREE ENTRÉE SELECTIONS  
CHAMPAGNE TOAST & SODAS INCLUDED  
CHOCOLATE COVERED STRAWBERRY ON EACH CAKE PLATE

*All food and beverage is subject to Service Charge of 20% and applicable State Sales Tax*



## Buffet Wedding Menu Selections

### Appetizers

SEE APPETIZER OPTIONS, EXCLUSIONS APPLY

### Salads

#### HOUSE SALAD

BABY GREENS WITH HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS,  
SHREDDED CHEDDAR CHEESE

#### STRAWBERRY SALAD

FRESH ORGANIC SPINACH WITH FRESH SLICED STRAWBERRIES, FETA CHEESE,  
DICED BACON AND CANDIED WALNUTS

#### SPINACH SALAD

FRESH ORGANIC SPINACH WITH DICED BACON, DICED EGG, SLIVERED ALMONDS  
AND MANDARIN ORANGE SEGMENTS

#### MORGAN SALAD

MIXED GREENS WITH SLICED FRESH APPLE, GORGONZOLA CHEESE PISTACHIOS

### Accompaniments

WILD RICE PILAF OR JASMINE RICE

GARLIC MASHED POTATOES

PENNE PASTA WITH BASIL PESTO

AU GRATIN POTATOES

ROASTED HERBED RED POTATOES

CHEF'S SEASONAL VEGETABLE MEDLEY

### Entrées

#### CHICKEN MARSALA

#### CHICKEN WITH LEMON CAPER SAUCE

PORTOBELLO MUSHROOM FILLED RAVIOLI TOPPED WITH CREAM SAUCE

ROASTED PORK WITH SWEET MAPLE GLACE AND PINEAPPLE CHUTNEY

HERB CRUSTED AND MARINATED TRI TIP WITH DEMI-GLACE

SALMON FILET WITH A CITRUS BEURRE BLANC

ADD A CHEF ATTENDED CARVING STATION FOR \$75



### *Plated Dinner Menu Selections*

INCLUDE THE FOLLOWING:  
ASSORTED ROLLS & BUTTER  
ONE STATIONED APPETIZER SELECTION (BELOW)  
ONE SALAD SELECTION FOR ALL GUESTS  
ENTREES SERVED WITH CHEF'S SELECTION OF SEASONAL VEGETABLE AND  
ACCOMPANIMENT  
LEMONADE, ICE TEA & COFFEE BEVERAGE STATION  
COMPLIMENTARY CAKE CUTTING SERVICE

### *Appetizers*

YOUR CHOICE OF TWO APPETIZERS.  
SEE APPETIZER OPTIONS, EXCLUSIONS APPLY

### *Salad Course*

#### **HOUSE SALAD**

BABY GREENS WITH HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS,  
SHREDDED CHEDDAR CHEESE, WITH BALSAMIC & RANCH DRESSINGS

#### **APPLE PISTACHIO SALAD**

MICRO GREENS WITH SLICED APPLE, FETA CHEESE AND PISTACHIOS WITH CITRUS  
VINAIGRETTE

#### **SPINACH SALAD**

FRESH ORGANIC SPINACH WITH DICED BACON, MANDARIN ORANGE SEGMENTS,  
DICED EGG AND SLIVERED ALMONDS WITH BALSAMIC VINAIGRETTE

#### **STRAWBERRY SPINACH SALAD**

FRESH ORGANIC SPINACH WITH DICED BACON, SLICED FRESH STRAWBERRIES  
AND FETA CHEESE WITH  
STRAWBERRY VINAIGRETTE



### *Entrée Selections*

SAUTÉED CHICKEN BREAST WITH A MUSHROOM MARSALA SAUCE \$40

OVEN ROASTED CHICKEN BREAST WITH LEMON CAPER SAUCE \$40

ROASTED PORK TENDERLOIN WITH CHOICE OF: \$40  
SWEET MAPLE GLACE & PINEAPPLE CHUTNEY OR SLICED APPLES AND HERB  
STUFFING

HERB CRUSTED AND SLICED TRI TIP TOPPED WITH AU JUS \$40

BISTRO FILET MEDALLIONS WITH A PORT WINE REDUCTION SAUCE \$41

**COMBO ENTRÉE PLATE OF 2 SELECTIONS \$43 (FROM THE ABOVE SELECTIONS)**

~~~~~  
SALMON FILET WITH CITRUS BEURRE BLANC \$42

STUFFED CHICKEN BREAST WITH SPINACH, ARTICHOKE, MUSHROOM AND  
PARMESAN CHEESE TOPPED WITH A WHITE WINE ARTICHOKE SAUCE \$42

BACON WRAPPED FILET MIGNON WITH A MUSHROOM DEMI-GLACE \$44

FRESH MAHI MAHI TOPPED WITH A FRESH FRUIT SALSA AND LEMON BEURRE  
BLANC \$44

**COMBO PLATE OF 2 SELECTIONS \$47.00 (FROM THE ABOVE SELECTIONS)**

~~ *Add Wine Service with dinner for \$5 per person* ~~



### *Kids Meals*

PLATED CHILDREN'S MEALS ARE AVAILABLE FOR GUEST'S AGE 5-12 YEARS OLD.  
PLEASE SELECT ONE MEAL SELECTION FOR ALL KIDS' MEALS. KIDS MEALS ARE  
\$17.00

HAMBURGER/CHEESEBURGER WITH FRENCH FRIES AND FRUIT CUP  
CHICKEN FINGERS AND FRENCH FRIES WITH FRUIT CUP  
MACARONI & CHEESE WITH FRUIT CUP

\*FOR BUFFET MENU'S, CHILDREN 5-12 YEARS ARE CHARGED ½ PRICE OF ADULT  
BUFFET PRICING.

### *Vegetarian Meal Selections*

VEGETARIAN LASAGNA WITH BÉCHAMEL SAUCE \$32

PASTA PRIMAVERA WITH VEGETABLES \$32

CHEESE TORTELLINI WITH CHOICE OF SAUCE \$32  
SPICY MARINARA, PESTO ALFREDO, SUNDRIED TOMATO CREAM SAUCE

PORTOBELLO MUSHROOM FILLED RAVIOLI WITH MUSHROOM CREAM SAUCE \$32

*All food and beverage is subject to Service Charge of 20% and applicable State Sales Tax*



*Butler Passed Cold Appetizers*  
(MINIMUM OF 50 PIECES PER SELECTION)

|                                                                                                  |             |
|--------------------------------------------------------------------------------------------------|-------------|
| CUCUMBER ROUNDS TOPPED WITH CRAB SALAD                                                           | \$2.00 EACH |
| MINI CROISSANTS STUFFED WITH PECAN CHICKEN SALAD                                                 | \$2.50 EACH |
| CROSTINI TOPPED WITH YOUR SELECTION OF ONE OF THE FOLLOWING:                                     |             |
| TOMATO, GARLIC AND BASIL                                                                         | \$2.00 EACH |
| ROAST BEEF, CARAMELIZED ONIONS                                                                   | \$2.00 EACH |
| BRIE CHEESE, PROSCIUTTO WITH WALNUTS AND HONEY                                                   | \$2.25 EACH |
| CAPRESE SKEWERS – CHERRY TOMATOES, MOZZARELLA, & BASIL<br>SKEWERS DRIZZLED WITH BALSAMIC VINEGAR | \$2.25 EACH |

*Butler Passed Hot Appetizer*  
(MINIMUM OF 50 PIECES PER SELECTION)

|                                                                    |             |
|--------------------------------------------------------------------|-------------|
| CHICKEN SKEWERS WITH THAI PEANUT SAUCE                             | \$2.50 EACH |
| SPANAKOPITA-SPINACH AND FETA CHEESE IN PHYLLO PASTRY               | \$2.50 EACH |
| COCONUT SHRIMP WITH THAI CHILI DIPPING SAUCE                       | \$2.50 EACH |
| GRILLED CHEESE & TOMATO SOUP SHOOTERS*                             | \$2.50 EACH |
| GRILLED BACON WRAPPED PRAWNS*                                      | \$3.00 EACH |
| MINI CRAB CAKES TOPPED WITH SPICY AIOLI*                           | \$3.00 EACH |
| MUSHROOM CAPS STUFFED WITH YOUR SELECTION OF ONE OF THE FOLLOWING: |             |
| SAUSAGE, HERBS AND PARMESAN CHEESE                                 | \$2.00 EACH |
| ARTICHOKE HEARTS, CHEESE, HERBS AND FRESH OLIVES                   | \$2.00 EACH |

\*NOT INCLUDED WITH DINNER PACKAGES, SUPPLEMENTAL CHARGE APPLIES





### *Stationed Cold Appetizers*

|                                                  | SERVES: | 40-60P   | 75-100P  |
|--------------------------------------------------|---------|----------|----------|
| FRESH SEASONAL FRUIT DISPLAY                     |         | \$90.00  | \$125.00 |
| VEGETABLE DISPLAY WITH RANCH DIPPING SAUCE       |         | \$75.00  | \$105.00 |
| ANTIPASTO PLATTER                                |         | \$105.00 | \$145.00 |
| ASSORTED DOMESTIC CHEESE & CRACKER DISPLAY       |         | \$85.00  | \$155.00 |
| GOURMET CHEESE BOARD WITH NUTS & HONEY           |         | \$125.00 | \$175.00 |
| TRIPLE CREAM BRIE IN PUFFY PASTRY WITH RASPBERRY |         |          | \$130.00 |

### *Stationed Warm Appetizers*

(MINIMUM OF 50 PIECES PER SELECTION)

|                                             |             |
|---------------------------------------------|-------------|
| TERIYAKI MEATBALLS                          | \$2.50 EACH |
| HOT WINGS*                                  | \$3.50 EACH |
| PONZU WINGS*                                | \$3.50 EACH |
| PORK FILLED POT STICKERS WITH DIPPING SAUCE | \$2.00 EACH |
| COCONUT PRAWNS WITH SPICY THAI CHILI SAUCE  | \$2.50 EACH |

### *Action Stations*

GREAT FOR ADDING A FUN ELEMENT TO THE COCKTAIL HOUR OR ENHANCING THE BUFFET  
(MINIMUM OF 25 GUESTS)

**POTATO "TINI" BAR\*** \$3.50 PER PERSON  
BUILD YOUR POTATO "TINI" STARTING WITH CREAMY MASHED POTATOES AND ASSORTED TOPPINGS  
TOPPINGS INCLUDE: DICED BACON, SHREDDED CHEESE, SOUR CREAM, CHIVES

**PASTA "TINI" BAR\*** \$4.50 PER PERSON  
BUILD YOUR PASTA "TINI" WITH A SELECTION MEAT FILLED RAVIOLI, CHEESE TORTELLINI AND PENNE PASTA AND TOPPINGS  
SAUCES: MARINARA, BASIL PESTO, CREAMY ALFREDO  
TOPPINGS: PARMESAN CHEESE, MINI MEATBALLS, DICED ASPARAGUS, SUN-DRIED TOMATOES

\*NOT INCLUDED WITH DINNER PACKAGES, SUPPLEMENTAL CHARGE APPLIES



*Embellish & Enhance Any Event with the Following Items!*

*Desserts:*

|                                                                                                                                   |                |             |
|-----------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|
| CUPCAKES & CUPCAKE MINI'S                                                                                                         | \$28.00/ DOZEN | \$3.25 EACH |
| TRUFFLE CAKE BITES                                                                                                                | \$18.00/DOZEN  |             |
| (RED VELVET, SALTY CARAMEL PECAN, & S'MORES)                                                                                      |                |             |
| NOTHING BUNDT CAKES – BUNDTINI'S                                                                                                  | \$26.25/ DOZEN |             |
| NOTHING BUNDT CAKES – BUNDLET                                                                                                     | \$6.00 EACH    |             |
| ASSORTMENT OF MINI CHEESECAKES                                                                                                    | \$2.50/PERSON  |             |
| ASSORTED COOKIES                                                                                                                  | \$2.00/PERSON  |             |
| WARM STICKY TOFFEE CAKE                                                                                                           | \$3.00/PERSON  |             |
| DOUBLE CHOCOLATE BROWNIES                                                                                                         | \$2.50/PERSON  |             |
| CHURROS                                                                                                                           | \$2.00/PERSON  |             |
| STRAWBERRY WHIPPED CREAM CAKE                                                                                                     | \$2.50/PERSON  |             |
| MOULTON CHOCOLATE CAKE                                                                                                            | \$3.00/PERSON  |             |
| ICE CREAM BAR                                                                                                                     | \$5.00/PERSON  |             |
| (INCLUDES: 2 ICE CREAM FLAVORS, ASSORTED SYRUPS, SPRINKLES, NUTS, MARASCHINO CHERRIES, WHIPPED CREAM, AND STAFF ATTENDED STATION) |                |             |

*Beverages:*

STATIONED BEVERAGES ARE PRICED AT 2 HOURS OF SERVICE TIME

|                                                                                                                 |               |
|-----------------------------------------------------------------------------------------------------------------|---------------|
| GOURMET COFFEE STATION                                                                                          | \$6.00/PERSON |
| INCLUDES: 3 FLAVORED SYRUPS, 3 FLAVORED CREAMERS, CHOCOLATE & CARAMEL DRIZZLE, WHIP CREAM AND POWDERED CINNAMON |               |
| HOT COCOA & APPLE CIDER STATION                                                                                 | \$3.00/PERSON |
| FLAVORED ICED TEAS                                                                                              | \$2.00/PERSON |
| (RASPBERRY & TROPICAL ICED TEA)                                                                                 |               |
| FLAVORED LEMONADES                                                                                              | \$2.00/PERSON |
| (STRAWBERRY, RASPBERRY, BLUEBERRY, OR MANGO)                                                                    |               |



## *Bar Package Options*

### *Hosted Beer, Wine, Liquor, Soda and Champagne*

(HOSTED BY CLIENT ON PER PERSON, PER HOUR BASIS)

|                                   | HOUSE | CALL | PREMIUM |
|-----------------------------------|-------|------|---------|
| FIRST HOUR (PER PERSON)           | \$11  | \$12 | \$13    |
| SECOND HOUR (PER PERSON)          | \$7   | \$8  | \$9     |
| EACH ADDITIONAL HOUR (PER PERSON) | \$6   | \$6  | \$6     |

### *Hosted Beer, Wine, Sodas and Champagne*

(HOSTED BY CLIENT ON PER PERSON, PER HOUR BASIS)

|                                   |      |
|-----------------------------------|------|
| FIRST HOUR (PER PERSON)           | \$10 |
| SECOND HOUR (PER PERSON)          | \$6  |
| EACH ADDITIONAL HOUR (PER PERSON) | \$5  |

### *Hosted On Consumption Bar Service*

HOSTED BY CLIENT TO A PRE-DETERMINED DOLLAR LIMIT, \$500 MINIMUM

BOTTLED DOMESTIC AND PREMIUM BEER \$4.00-\$5.00  
BUDWEISER, BUD LIGHT, COORS, COORS LIGHT, SIERRA NEVADA, CORONA, BLUE  
MOON, HEINEKEN, FAT TIRE, ANGRY ORCHARD HARD CIDER

COPPER RIDGE HOUSE WINE SELECTIONS: \$20/BTL OR \$5/GLASS  
(CHARDONNAY, MERLOT, CABERNET SAUVIGNON)

WYCLEF CHAMPAGNE \$22/BTL, SPARKLING CIDER \$8/BTL, SOFT DRINKS \$2  
COCKTAILS \$5.00/\$7.00/ \$9.00

CHAMPAGNE & CIDER TOAST ONLY - \$2.25/PERSON  
CORKAGE FEE \$15/750ML BOTTLE

**ALL LIQUOR IS PURCHASED AND DISTRIBUTED THROUGH MORGAN CREEK - NO OUTSIDE FOOD  
OR BEVERAGES PERMITTED**