



Ceremony

The **I Do's** Include:

- Bridal Waiting Room Prior to Ceremony
- Fruitwood Folding Chairs ~ Rental, Set Up & Break Down
- Wrought Iron or Wood Arch
- Rehearsal 1-2 days prior to Wedding date



Cascada Lawn

\$1250 Rental

Seats up to 250

Vista of the Hills, Pond & Waterfall
ceremony times may begin at 6^{PM} or
1 hour prior to sunset



Greenside Patio

\$850 Rental

View of Greens & Peak-a-Boo Waterfall
Seats up to 180



San Juan Hills requires you secure Day-Of Wedding Coordination to complete your special day

Reception

The **Celebration** Includes:

Floor Length Linen & Napkin | Dinnerware, Glassware & Flatware | Fruitwood Folding Chair
Six Tall Cocktail Tables | Round and/or Banquet-Style Tables | Tables for Cake, Guest Book & Gift
Dance Floor | Banquet Staff | 5 Hour Reception Time
Complimentary Self-Parking



Green View Room

Seats up to 150 with Dance Floor
built-in bar and floor to ceiling sliders that open
onto the Veranda Patio



First Tee Patio

Seats up to 170 with Dancing
market lights and view of the pond &
waterfall of the First Tee



Greenside Patio

Seats 50-100 for Dining
market lights,
18th green vista, and
peek-a-boo of pond & waterfall

Veranda Patio

Seats up to 200 for Dining
market lights, gas fire pit & view of the greens
Green View Room with Veranda seats 300



Additional Event Time add \$600 per hour.

Chiavari Chairs available for \$6 per guest, includes delivery and set-up

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Reception Options

Timeless

DINNER & DANCING

- Hors d'oeuvres -

One Display
Two Tray-Passed

- Welcome & Toast -

Champagne
& Sparkling Cider

- Dinner -

Buffet by Design
-or
Two Course Plated

- The Cake -

Cut & Served
Coffee Bar

- Dancing & Mingling -

Dance Floor
Market Lights
Gas Fire Pit

Packages Starting At

\$68

per person

See Pages 5-8

Unique

EAT, DRINK & BE MARRIED

- Eat -

Melted Hearts
Gourmet Grilled Cheese
with Tomato Bisque Cupettes
Homemade Pickles & Relish Bar

Love Shots

3 Gourmet
Food Shooters

Skewer My Heart

3 Inspired Brochettes
with Perfectly Matched Dip

- Drink -

Infused with Love
2 Custom Refreshments

Heart Warming
Elaborate Coffee Station

- Marryment -

Dance Floor
Market Lights
Lawn Games

Packages Starting At

\$71

per person

See Pages 9-11



Rooms and Patios are subject to Food & Beverage Minimums

San Juan Hills requires Day-Of Wedding Coordination to complete your special day, please ask for referrals

Timeless Hors d'oeuvre Displays

choice of One of the following...

Crudité

Fresh Garden Vegetable Bites | Tomato-Basil & Creamy Ranch Dips

Grilled Marinated Vegetables

Extra Virgin Olive Oil & Fresh Herb Marinade | Basil-Garlic Aioli

Cheese Assortment

Crackers & Crostinis | Jam & Honey

Caprese

Mozzarella | Tomato | Basil | Balsamic

Baked Brie in Puff Pastry

Variety of Breads | Fresh Orchard Fruit | Dried Berries and Nuts

Whole & Sliced Fresh Fruit

Seasonal Assortment

Mezzetta

Tomato-Basil 'Bruschetta', House Hummus, & Warm Artichoke-Spinach Fondue | Flatbreads & Crostinis

Chip & Dip

Crisp Tortilla Chips | Duet of Salsas | Guacamole

Add Another Hors d'oeuvre Display

each serves up to 50 guests

This & A Lot of That

Chef's Selection of Cheese, Charcuterie, Olives & Artichoke Hearts

\$350

Chilled Shrimp Bucket

Cocktail Sauce | Horseradish | Lemon

\$425

Del Mar

House Baked Salmon | Ceviche | Assorted Breads, Crackers & Chips

\$595

Deli Counter

Turkey & Cranberry-Orange Relish | Ham & Whole Grain Mustard | House Tri-Tip & Creamy Horseradish

Assorted Small Rolls

\$400



Timeless

Tray -Passed Hors d'oeuvres

Choice of two items included in the Timeless Package...

BITES

add additional for \$3

Individual Vegetable Crudit  Cups
Tomato-Basil Bruschetta on Crostini
Vegetable Spring Rolls
Pesto Toast *with* Tomato & Mozzarella

TWO BITES

add additional for \$4.⁵⁰

Asparagus Wrapped in Prosciutto
Antipasto Skewer | Olive, Salami, Mozzarella Balls, Tomato
Coconut Shrimp
Tuna Tartar | Crisp Wonton
Smoked Salmon Canap  with Fresh Dill | Cucumber Round
Bacon Wrapped Shrimp
Pacific-Island Glazed Chicken, Pineapple & Peppers Skewer
Chicken Potstickers
Bourbon BBQ Meatballs

FOODIE "SHOOTERS"

add an additional for \$5

SJH Caesar Cup | Parmesan & Garlic Crouton
Chilled Shrimp | Cocktail Sauce
Ahi Poke | Cucumber & Avocado | Ponzo Drizzle
Mahi Ceviche | Corn Tortilla Chip
Warm Tomato Bisque | Grilled Cheese Triangle
Beef Satay | Spicy Peanut Sauce

SLIDERS*

\$.75 upgrade fee for Timeless Package

add additional for \$5.⁵⁰

Chipotle Chicken & Caramelized Onion
Homemade Meatloaf
Gourmet Burger with Pesto-Mayo & Tomato
Barbecue Tri-Tip
Corned Beef & Spicy Mustard Slaw
Muffaletta with Salami, Ham & Olive Relish

Any of the above may also be added to a Stationary Display



Timeless Buffets by Design

Signature

SAN JUAN HILLS BUFFET

Fresh Rolls & Herb-Butter
Baby Greens & Dressing Display
Grilled Marinated Vegetable Platter
Citrus-Herb Marinated Chicken
Carved House Tri Tip Au Jus*
Roasted Rosemary Potatoes

Rustic **ITALIANO**

Parmesan-Garlic Bread
Caesar Salad
Garlic Croutons & Parmesan Cheese
Caprese Salad
Porchini Mushroom
& Creamy Pesto Pasta
Italian Sausage & Meatballs
In Rich Marinara Sauce
Rosemary-Citrus Chicken
Basil Roasted Seasonal Vegetables

Latin **SOUTHWEST SWING**

Chips & Salsa
'Mex'ed Greens
Queso Fresco, Roasted Corn, Tomato & Red Onion
Cilantro Vinaigrette & Chipotle Ranch
Sweet Corn & Ortega Chile Tamale Pie
Chile Verde de Cerdo
Citrus-Grilled Chicken*
Corn & Flour Tortillas
Mexican Rice & Smoky Black Beans
Guacamole, Sour Cream, Cheese, Onion,
Cilantro & Salsa

Gourmet **BURGER BUFFET**

American Relish Display
Pickle Spears, Olives, Pepperoncinis, Carrots, Celery & Cucumber with French Onion Dip
Fresh Fruit Display
Garden Salad & Dressing Display
Hand-Pressed All Beef, Turkey or Veggie Burger*
Deluxe Toppings & Condiments
Cheese: Danish blue cheese, jalapeno jack, Swiss, or American
Toppings: bacon, grilled pineapple, grilled onions, sautéed mushrooms, lettuce, tomato,
red onion, guacamole, pickle chips, and jalapenos
Sauce: ketchup, barbecue sauce, Dijon mustard, mustard, mayo, pesto-mayo, horseradish sauce, and 1000 Island dressing
Smoked Gouda Mac N Cheese
House Seasoned Potato Chips

Custom Buffet Menu Available

Please Contact Event Sales Representative for Details

** To make this a Chef-Attended Carving ^{and/or} Barbecue Station, please add Chef's fee \$100*

Timeless Plated Entrées

BREAD

Select 1

Fresh Baked Rolls
& Herb-Butter

Garlic Parmesan Bread

Corn Bread Muffins
& Honey-Butter

STARTER

Select 1

Garden Greens Salad

Caesar Salad with Garlic Croutons & Parmesan

Mini Iceberg Wedge with Blue Cheese, Bacon & Onion with Ranch Drizzle

Spinach, Tomato, Cucumber, Feta & Greek Olive Salad with Champagne-Vinaigrette

Baby Greens, Cranberry, Walnut & Blue Cheese Salad with Raspberry Vinaigrette

Cup of Soup du Jour

ENTRÉE

Select 1

Chef's Cheese & Spinach Lasagna

layers of pasta with rich ricotta, spinach, mozzarella
& chef's secret sauce, garnished with baby vegetables

Vegetable Napoleon

grilled Portobello mushroom, zucchini, tomato, onion
& buffalo mozzarella with pesto & marinara drizzle

Mediterranean Chicken

topped with sautéed artichoke, sundried tomato &
mushroom,
served with house rice

Chicken Florentine

grilled chicken breast layered over sautéed spinach with
Béchamel sauce, served with garlic mashed potatoes

Sliced House Tri Tip

San Juan Hill's signature tri tip with black-pepper demi,
served with rosemary roasted red potato & sautéed green beans

Classic Shrimp Scampi

garlic, capers & tomato over angel hair pasta
with sautéed baby vegetables

Grilled Salmon

glazed with mango salsa, served with
sautéed quinoa & spinach

Seared Ahi

wok'd Napa cabbage, onion & celery
ginger-soy fried rice
\$2 Upgrade Fee

Signature Braised Short Rib

tender short rib braised in rich wine-demi
piled on top garlic mashed potatoes
\$3 Upgrade Fee

Whole Roast Beef Tenderloin

with red wine & coffee demi glace, served with
garlic mashed potatoes & baby vegetables
\$7 Upgrade Fee

Slow Roasted Prime Rib au jus

Au jus & creamy horseradish,
roasted rosemary red skin potatoes & baby vegetables
\$7 Upgrade Fee

*Additional Entrée choice is upgrade fee of \$2.⁵⁰ per person, per entrée
Entrée counts are due 7 days prior to your event with final guest count.*

Duet Plate is upgrade fee of \$4 per person





Unique Eat

Three Savory Food Stations...

MELTED HEARTS | BISQUE & GRILL

Cupettes of Tomato Bisque

Homemade Pickles & Relish Bar

Select 2:

Cheddar ^{WITH} Sweet & Spicy Bacon

Tomato, Mozzarella & Pesto

Brie ^{WITH} Caramelized Onions

Tavern Ham & Swiss

Includes Grill Cheese Attendant

LOVE SHOTS | GOURMET FOOD SHOOTERS

Select 3:

Chilled Gazpacho ^{GARNISHED WITH} Avocado

Watermelon Mojito Salad ^{WITH} Lime & Mint

SJH Caesar Cup ^{WITH} Parmesan & Garlic Crouton

Grilled Vegetable Shooter ^{WITH} Hummus

Chilled Shrimp | Horseradish-Cocktail Sauce

Ahi Poke | Cucumber & Avocado ^{WITH} Ponzu Drizzle

Mahi Ceviche | Corn Tortilla Chip

SKEWER MY HEART | GRILLED BROCHETTES + PERFECTLY MATCHED DIP

Select 3:

Roasted Potato Skewer + Bacon-Chive Sour Cream Dip

Marinated Vegetable + Garlic-Basil Aioli

Shrimp + Chipotle-Orange Marmalade

Pacific Chicken ^{with} Pineapple, Bell Pepper & Onion + Sweet Chili

Beef Satay + Peanut Sauce

Italian Meatballs + Spicy Marinara

Includes Grill with Chef

WANT MORE EATS?

Add Another Food Station from page 10-11 or Hors d'oeuvres from pages 5-6



Unique Drink

INFUSED WITH LOVE | WELCOME REFRESHMENTS

Select 2:

- Strawberry-Lemonade
- Mint-Lime Refresher
- Cucumber-Melon-Lime Medley
- Jalapeno-Berry-Basil Punch
- Orange Mango Fizz

Orchard Sangria with Grape, Apple & Plum ȳ add \$7 per person

HEART WARMING | ELABORATE COFFEE BAR

House Coffee

Plus Select 2:

- Mexican Hot Chocolate
- Minty Chocolate
- Caramel Coffee
- Vanilla Café Latte
- Spiced Apple Cider
- Chai Maple Cider
- Green Tea

Hot Buttered Rum ȳ add \$4

SPIKE IT!!

add a selected alcohol to any one beverage above

- Tito's Vodka, Captain Morgan's Spice Rum, or Hornitos Tequila ȳ add \$8 per person
- Kahlua, Baileys, or Frangelico ȳ add \$8 per person

Add Another Station

priced per guest | minimum order of 50

BREAKFAST FOR DINNER

- Buttermilk Fried Chicken
 - Golden Waffles
 - Vermont Maple Syrup
 - Fresh Strawberries
 - Churned Butter | Whipped Cream
- 12.95



Unique Add Another Station

priced per guest | minimum order of 50

MASHED MAC'TINI BAR

Buttery Mashed Potatoes

Creamy Mac N' Cheese

Gourmet Toppings

Braised Short Rib Gravy | Bacon | Blue Cheese | Cheddar

Green Onions | Fried Onions | Roasted Garlic

Sour Cream | Sautéed Mushrooms

15.95

GOURMET SLIDERS

Mini Hamburger & Veggie Sliders

Gourmet Toppings:

Bacon | Blue Cheese | Cheddar | Jalapenos | Grilled Pineapple | Pickles

Red Onion | Lettuce | Tomato

Specialty Condiments:

BBQ Sauce | Dijon Mustard | Kickin' Ketchup | Pesto-Mayo | Pico De Gallo

House Potato Chips & Ranch Dip

12.95

STREET TACOS

Mini Corn Tortillas

Meat Selections - Select 2:

Carne Asada | Slow-Cooked Pork | Chipotle-Rubbed Chicken,

Cilantro-Grilled Fish | Baja Fried Fish

Toppings:

Tomato | Onion | Cilantro | Jalapeno | Baja Cabbage Slaw,

Spicy Marinated Onions-Carrots-Jalapenos

Tomatillo Salsa | Salsa Fresca

12.95

SWEET HEARTS

Gelato Ice Cream Sandwiches & Float Station

Local Specialty Gelato

Vanilla Bean + Choice of 2 Additional Flavors

WITH HOMEMADE Snickerdoodle & White Chocolate Chip Macademia | Cookies

Root Beer | Sparkling Apple Cider | Orange Soda

For Hard Root Beer or Apple Cider add \$3

Attendant Included

12.95

To make any of these a Chef-Attended Station, please add Chef's fee \$100

Timeless to Unique

Add Sweets & Dessert

PETITE MASON JARS

individually priced, minimum order of 18

Panna Cotta with Butterscotch Drizzle

Apple Crumble with Chantilly Cream

Blue Berries, Lemon Curd & Cream

Kahlua Mousse with Chocolate Drizzle

Brownie & Chocolate Chip Cookie Crumble with Vanilla Mousse & Caramel Drizzle

Scoop of Gelato

\$4.95

CUPCAKES

select one, two dozen per order

Banana-Nut with Chocolate Frosting

Carrot Cake with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Chocolate Dream

\$120

MINI BITES

select one, two dozen per order

Cookies

Brownies

Lemon Bars

Cream Puffs

Cinnamon Churros

Cannoli

\$66

MORE S'MORES BAR

Guests have MORE fun when they can take advantage of the gas fire-pit featured on the Veranda Patio with nostalgic ingredients.... plus a little bit more! 30 guest minimum.

Large Marshmallows | Assorted Hershey Chocolate Bars & Peanut Butter Cups | Graham Crackers

Caramel Syrup | Warm S'mores Dip

\$6.95

SUNDAE BAR

30 guest minimum

Assorted Sprinkles & Candies | Assorted Nuts | Chocolate Chip Cookie | Brownie Bites

Coconut | Strawberries | Bananas

Chocolate & Caramel Syrups | Whipped Cream | Maraschino Cherries

\$6.95

BRINGING YOUR CAKE & EATING IT TOO?

All San Juan Hills Wedding Packages include Cake Cutting & Service

Timeless to Unique

Bar & Beverage

HOSTED ON CONSUMPTION

Allows guests their selection on your tab and paid at the end of the event.
You may limit this option by selecting only certain items
and/or by hosting up to a pre-specified dollar amount.

HOSTED HOURLY

two hour minimum | per guest 21 years & older

Beer & Wine

Domestic and Imported Bottled & Draft Beer
House Cabernet, Chardonnay & Champagne
first two hour \$18.00 | each additional hour \$6.00

House Select Bar

Domestic and Imported Bottled & Draft Beer
House Cabernet, Chardonnay & Champagne
Cocktails (1oz) with Bombay, Absolut, Bacardi, Malibu, Captain Morgan, Jim Beam, Dewars & Hornitos
Shots, shooters, doubles, martini and tropicals are excluded from this package
first two hour \$22.00 | each additional hour \$8.00

Premium Bar

Domestic and Imported Bottled & Draft Beer
Premium Red Wine, White Wine & Champagne
Cocktails with Bombay Sapphire, Grey Goose, Bacardi, Malibu, Captain Morgan,
Jack Daniels, Makers Mark, Crown Royal, Johnny Walker Black, Patron Silver and Tres Generaciones
Martini, Margaritas & Tropicals
Shots, shooters & doubles are excluded from this package
first two hour \$27.00 | each additional hour \$11.00

CASH BAR

Allows your guests to purchase their own cocktails, beer & wine

WINE

Champagne & Sparkling Cider Toast per guest \$5.00
House Sparkling, per bottle \$19.95
House Selection of Chardonnay, Pinot Grigio, Pinot Noir, Merlot or Cabernet, per bottle \$21.95
Wine List Available Upon Request
Corkage per 750ml bottle, for any wine not provided by SJHGC \$15.00

SIGNATURE BARS

Mimosa Bar

House Champagne, Sparkling Apple Cider & Sparkling Bottled Water,
Orange Juice, Cranberry Juice, Pomegranate Juice,
Fresh Seasonal Berries, Orange Slices, Cubed Pineapple, Melon, Mango, Fresh Mint & Basil

Build-Your-Own Bloody Mary Bar

House Vodka, Tomato Juice, V8, Worstershire, A-1, Tabasco, Horseradish, Celery Salt,
Kosher Salt, Black Pepper, Cayenne, Lemon Pepper, Cut Lemons, Cut Limes, Celery, Olives,
Cucumbers, Jalapenos, Pepperocinis, and Bacon

\$21.00 per guest for 3 hours

Minimums | Terms of Agreement

Food, Alcohol & Beverage

- ✚ All food, alcohol and beverage must be provided by San Juan Hills Golf Club.
- ✚ A cake service/cutting fee will apply to any dessert not provided by San Juan Hills Golf Club and may require a signed release of liability.
- ✚ In accordance with Alcoholic Beverage Control regulations, no outside liquor is allowed to be brought onto the premises. Bottles of wine provided by the client must be served by San Juan Hills Golf Club service staff and will be subject to a \$15 corkage fee. All guests will be subject to providing valid identification for age verification when requested.
- ✚ Final menu selections are due 14 days prior to your event date.
- ✚ Multiple entrée counts are due 7 days prior to your event date. Entrée selections must be designated at each place setting by host with escort card and/or ticket
- ✚ All item prices are subject to change based on current cost of supplies. Luncheon Menu pricing will not be honored for Dinner events.
- ✚ San Juan Hills cannot guarantee availability of any additional entrées after 7 days prior to event date.
- ✚ San Juan Hills Golf Club reserves the right to refuse service to any person.

Minimums & Guest Counts

- ✚ At the time of reserving your date you will commit to a food and beverage minimum for your event and provide an anticipated number of guests.
- ✚ Food, Bar & Beverage (FB&B) Minimums are determined by requested space, time of year and availability. Minimums for private events are based on client hosted FOOD, BAR & BEVERAGES sales only. These minimums do not include: allied services/rentals, service charge/gratuity or sales tax. In the event that hosted food, bar & beverage sales do not total specified minimums San Juan Hills Golf Club will apply the difference as a room fee. Please contact Director of Event for quote on Food & Beverage minimums.
- ✚ Your final guest count guarantee is due no later than 7 days prior to your event. For ordering purposes, final guest counts that are not confirmed by this time will default to the initial anticipated guest count provided at the time of booking. Guaranteed guest counts cannot be decreased once established. You will be charged for the guaranteed guest count or actual attendance, whichever is greater. If your guaranteed guest count and arranged menu total less than the agreed food and beverage minimum you may choose to add enhancements to make up the difference, otherwise the difference to the food and beverage minimum will be added to your final balance as a room fee.

Payments & Deposits

- ✚ A non-refundable and non-transferable deposit and a signed contract are required to secure your date. The initial deposit is 25% of the anticipated balance or \$1,000 whichever is greater; for smaller events (74 guests or less) 25% or \$500 whichever is greater. A second deposit of 50% estimated balance will be due 4 months prior to event. The final balance is due with final guest count, 7 days prior to your event. Acceptable payments methods: cash, company check, cashier's check or credit card. The Client will reimburse San Juan Hills Golf Club of any and all collection costs incurred, including but not limited to Bank Fees, Collection Agency Fees, Attorney Fees, etc. A valid credit card on file will be required as back-up for any form of payment to cover any additional charges incurred on the day of the event.

Service Charge & Sales Tax

- ✚ A 22% taxable service charge and current sales tax will be applied to all applicable charges associated with your event in accordance with the California State Board of Equalization Regulation No. 1603(g).

Event Times

- ✚ The allotted for event time for all Wedding Reception packages is five (5) hours. Additional time must be pre-arranged, is subject to availability and will be charged at the rate of \$600 for each additional hour. Due to noise ordinances no event may exceed midnight. Access to the event site is guaranteed available one hour and thirty minutes prior to your scheduled event start time at no additional cost, additional set up time is subject to availability, additional fees and approval by the Director of Special Events.

Cancellation Policy

- ✚ All cancellations must be submitted in writing to the Director of Special Events. Any deposits that have been submitted up to the time of cancellation are subject to forfeiture and are non-refundable. Cancellations submitted and received within 60 days of the scheduled event date are subject to the full anticipated food and beverage charges plus service charge and sales tax.

Liability, Vendors and Decor

- ✚ San Juan Hills Golf Club reserves the right to inspect and control all private functions. You are responsible for your guests and their conduct during your event. Damages to the property by you, your guests or vendors will be charged accordingly.
- ✚ San Juan Hills Golf Club does not assume any liability for personal property left on the premises prior to, during or following your event.
- ✚ Volume level for all entertainment will be subject to manager approval. San Juan Hills retains the right to have any uncooperative entertainment removed from the premise.
- ✚ All decorations are to be approved by the Director of Special Events. No staples, tape, nails or similar materials are allowed. Candles must conform to current local fire code regulations. No confetti or glitter.