

Wedding of a Lifetime

Wedding Rental Fee Structure

Friday Rate	\$4500
Saturday Rate	\$5000
Sunday Rate	\$4000

This includes 5 hours use of facility.

For additional hours, please add \$500 per hour.

To host your Ceremony & Reception in the same location add an additional \$1000.

Use of the Bridal Suite for 3 hours prior to contracted time is included.

To use the Bridal Suite prior to the 3 hours included in your contract add an additional \$500.

Your Outdoor Wedding Ceremony

Rehearsal with On-Site Coordinator, Day of Coordination,
Cordless Microphone, White Wood Chairs, Wedding Gazebo or Arch
Accommodates up to 300 Guests

Your Ballroom or Outdoor Reception

Guest Registry Table, Skirted Gift Table,
Cocktail Tables and Chairs for Cocktail Hour,
Sweetheart Table or Head Table for Wedding Party,
Seating for Guests at Round Tables,
Votive Candles and Mirrors for Tables,
White or Ivory Linens for Tables,
Wooden Dance Floor and Complimentary Self Parking
Accommodates up to 220 Guests

Alcove, Fireside Patio & Fireside Lawn

Outside Ceremony and Reception
Includes same setup as outlined above
Please reduce specific day Rental Fees by \$1000

*For an elegant touch,
Chair Covers or Upgraded Linens are available at an Additional Charge*

Packages

Endearing

Two Tray Passed Canapés

Buffet Dinner
Salad Selection
&

One Entrée Selection

Specialty Breads & Butter Blends

Gourmet Coffee & Specialty Tea Station

\$90.00 per Person

Cake Cutting is an additional \$4.50 per Person

Champagne Toast is an additional \$4.50 per Person

Everlasting

Three Tray Passed Canapés

Buffet Dinner
Salad Selection
&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Champagne Toast

Gourmet Coffee & Specialty Tea Station

\$100.00 per Person

Cake Cutting is an additional \$4.50 per Person

Amoré

Three Tray Passed Canapés

Artisan Cheese Display

One-Hour Soft Bar

Buffet Dinner
Salad Selection
&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Wedding Cake Cutting Service

Champagne Toast

Gourmet Coffee & Specialty Tea Station

\$110.00 per Person

Decadence

Three Tray Passed Canapés

Jumbo Shrimp Cocktail

Artisan Cheese Display

Two-Hour Soft Bar

Buffet Dinner
Salad Selection
&

Two Main Entrée Selections

Specialty Breads & Butter Blends

Specialty Wedding Cake & Cake Cutting Service

Champagne Toast

Gourmet Coffee & Specialty Tea Station

\$122.00 per Person

See pages 6 - 8 for detailed menu selections

Plus Tax & 20% Service Charge

Additional \$4.00 per person for sit down service

Tray Passed Canapés



Vegetable Brochette

Vegetable Spring Roll

Peanut Dipping Sauce

Blue Cheese and Grape Canapé

Apricot and Parsley

Fig with Blue Cheese

wrapped in Prosciutto in Tartlets

Brie and Pear in Phyllo Purse

Baby Potato

Tobiko and Sour Cream

Spanakopita

Spinach, Ricotta, Parmesan

Portobello Mushroom Skewer

Hoisin Glaze

Mushroom Stuffed with Spinach and Feta

Mushroom Stuffed with Crab Blue

Crab Cakes

Tarragon-Caper Aioli

Gingered Blue Crab Salad

in Cucumber Cup

Tuna Tartar

Horseradish and Lemon in Phyllo Cups

Smoked Salmon

on Pumpernickel, Capers, and Dill

Shrimp and Scallop Brochette

Shrimp and Pork Shumai

Miniature Chicken Wellington

Tomato Balsamic

Coconut Breaded Chicken

Sweet Thai Chili Sauce

Thai Marinated Chicken Skewer

Curry Chicken Canapé

in Bouchee Cups

Beef Brochettes

Bell Pepper and Onion

Miniature Beef Wellington

Cabernet Thyme Reduction

Lamb Brochette

Syrah-mint Glaze

Plated Menu

Choice of One Salad Selection, Two Entrée Selections, and Two Side Selections

Salad Selections

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Anchovy Dressing

Spinach Salad

Bacon, Egg, Red Wine Vinaigrette

Summer Salad

Cucumber, Radish, Herb Goat Cheese, Mustard Sherry Vinaigrette

Arugula Salad

Shaft's Blue Cheese, Candied Walnuts, Strawberry, White Balsamic

Organic Mixed Greens

Cherry Tomatoes, Shaved Red Onion, Crispy Prosciutto, Balsamic Vinaigrette

Butter Leaf Lettuce

Tomatoes, Olives, Cucumbers, Feta Cheese, Sun Dried Tomato Vinaigrette

Baby Spinach Salad

Dried Cranberries, Bacon, Lemon Honey Dressing

Organic Arugula & Baby Spinach

Orange Supremes, Candied Pecans, Blue Cheese, Balsamic Vinaigrette

Chicken Entrées

Pan Seared Breast of Airline Chicken

with Choice of Sauce

Stuffed Breast of Chicken

*with Spinach, Sun Dried Tomato, Fontina
and Grain Mustard Sauce*

Sweet Spice Lacquered Breast of Duck

Seafood Entrées

Pacific Seabass

with Choice of Sauce

Glazed Salmon

with Mustard Maple Glaze

Seared Fennel Crusted Scallops

Saffron Marinated and Skewered Shrimp

Crispy Striped Seabass

with Herbs

Beef, Lamb & Pork

Filet Mignon

Chateau Steak

Manhattan Steak

Braised Short Rib

Rack of Lamb

Lamb Sirloin

Pork Tenderloin

Sauce Selections

*Classic Bordelaise, Mushroom Duxelle,
Tomato-Tarragon Béarnaise, Tomato-Saffron Butter,
Dried Cherry Red Wine, Grain Mustard-Tarragon Butter,
Vermouth-Celery Root, Blackberry Red Wine Sauce,
Basil Pesto. Mustard Maple Glaze*

Plated Menu Selections

Side Selections

Smoked Chicken & Cheddar

with Mascarpone Raviolis

Portobello Mushroom

with Porcini Raviolis

Wild Mushroom & Mascarpone Risotto

Saffron Shrimp & Lemon Thyme Risotto

Roasted Tear Drop Tomato & Fiscallini Cheddar Risotto

Wild Rice

with Butternut Squash and Green Onion

Creamed Corn

with Sage

Roasted Red Potatoes

with Shallots and Rosemary

Cheddar and Chive Potato Purée

Cheese and Potato Gratin

Truffled Potato Puree

Buttered Potato Puree

Green Beans

with Roasted Mushrooms

Asparagus & Baby Carrots

Roasted Root Vegetables

Vegetarian Selections

Ricotta and Spinach Raviolis

with Tuscan Tomato Sauce and Basil

Roasted Red Peppers, Portabella Mushrooms & Grilled Zucchini Lasagna

with Roasted Garlic Marinara, Mozzarella and Parmesan Cheese

Stuffed Bell Peppers |gf|

with Basmati Rice, Squash, Hen of the Wood Mushrooms and Garlic with a Green Herb Coulis

Stacked Ratatouille

with Tofu, Bell Pepper, Zucchini, Squash, Eggplant, Mushroom, Basil, Tomato

Vegan Selections

Seared Sweet Potato

Red Quinoa, Baby Parsnips,
Baby Corn, Carrot Puree

Mushroom Roulade

Zucchini, Squash, Bell Pepper,
Roasted Garlic Tomato Sauce

Children's Selections

Penne Pasta

*with Grilled Chicken and Parmesan,
Choice of Alfredo or Marianna Sauce*

Cheese Pizza

Cheese Cheeseburger

with French Fries or Fruit

Chicken Fingers

with French Fries or Fruit

Mac & Cheese

Grilled Breast of Chicken

with Mashed Potatoes and Broccolini

\$39.99 per Person

Plus Tax & 20% Service Charge

Buffet Menu

Choice of One Salad, Two Proteins and Two Sides

Select only One Protein for Endearing Package

Salad Selections

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Anchovy Dressing

Spinach Salad

Bacon, Egg, Red Wine Vinaigrette

Summer Salad

Cucumber, Radish, Herb Goat Cheese, Mustard Sherry Vinaigrette

Arugula Salad

Shaft's Blue Cheese, Candied Walnuts, Strawberry, White Balsamic

Organic Mixed Greens

Cherry Tomatoes, Shaved Red Onion, Crispy Prosciutto, Balsamic Vinaigrette

Butter Leaf Lettuce

Tomatoes, Olives, Cucumbers, Feta Cheese, Sun Dried Tomato Vinaigrette

Baby Spinach Salad

Dried Cranberries, Bacon, Lemon Honey Dressing

Organic Arugula & Baby Spinach

Orange Supremes, Candied Pecans, Blue Cheese, Balsamic Vinaigrette

Carving Station

Spiral Cut Honey Ham

Smoked Tri-Tip

with House Rub

Roasted Leg of Lamb

with Herb Pesto

Certified Angus Prime Rib

with Au Jus and Horseradish

Beef Tenderloin

with Red Wine Thyme Sauce

New York Strip Loin

with Herb de Provence Rub

Hot Chaffers

Pan Seared Breast of Airline Chicken

Lemon Caper Beurre Blanc

Stuffed Breast of Chicken

*with Spinach, Sun Dried Tomato, Fontina,
and Grain Mustard Sauce*

Maple Glazed Salmon

with Whole Grain Mustard

Pacific Seabass

with Choice of Sauce

Buffet Menu Selections



Side Selections

Cheddar and Chive Potato Purée

Roasted Red Potatoes
with Shallots and Rosemary

Buttered Potato Purée

Cheese & Potato Gratin

Veal Florentine
with Basil Raviolis

Portobello Mushroom
with Porcini Raviolis

Smoked Chicken & Cheddar
with Mascarpone Raviolis

Wild Mushroom & Mascarpone Risotto

Saffron Shrimp & Lemon Thyme Risotto

Roasted Tear Drop Tomato & Fiscalini Cheddar Risotto

Wild Rice
with Butternut Squash and Green Onion

Green Beans
with Roasted Mushrooms and Caramelized Onions

Roasted Root Vegetables

Asparagus & Baby Carrots

Creamed Corn
with Sage

Mini Desserts



Petite Tartlets

Lemon

Almond Apple

Coconut Custard

Custard with Sliced Fruit

Chocolate Peanut Butter

Chocolate Carmel Pecan

\$1.95 per Piece

Dessert Bars

Mocha

Cheesecake

Carrot Cake

Brownie

Almond

Lemon

\$1.95 per Piece

Minis

Served in a Shot Glass

Lemon

Apple Pie

Carrot Cake

Raspberry Cheesecake

Chocolate Raspberry Cake

Chocolate Mousse

Red Velvet Cake

Tiramisu

Crème Brulee

\$2.25 per Piece

Plus Tax & 20% Service Charge

Beverage Selections



Wine List

Arroyo Trabuco Golf Club features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with your catering manager for current availability.

Wine Service

\$31.00 per Bottle

Hosted Bar Packages

Full Bar

Hosted Bars are available on a per-drink basis or per-person package. Includes well brands, domestic & imported beers, house wine, & sodas

Add \$4.00 per person for Premium Liquor.

Add \$6.00 per person for Super Premium Liquor.

1 Hour – \$29.00 per Person

2 Hours – \$33.00 per Person

3 Hours – \$37.00 per Person

4 Hours – \$41.00 per Person

Soft Bar

Hosted Bars are available on a per-drink basis or per-person package.

Includes domestic & imported beers, house wine & sodas

1 Hour – \$22.00 per Person

2 Hours – \$27.00 per Person

3 Hours – \$32.00 per Person

4 Hours – \$37.00 per Person

Specialty Martini Bar

Choose 3 of your favorite types of Martinis

\$19.00 per person or per hour

Specialty Champagne Bar

With a choice of 3 mixers

\$16.00 per person or per hour

Packages Upgrades

Fresh Lemonade or Ice Tea Station

\$4.50 per person

Sparkling Apple Cider

\$15.00 per Bottle

Coffee, Decaffeinated Coffee, or Tea

\$4.50 per person

Soft Drinks

\$3.25 each

Mineral Water

\$4.00 each

Bar on Consumption

Domestic Beer

Budweiser, Bud Light

\$5.00 each

Imported Beer

Heineken, Amstel Light

\$6.00 each

House Wine by the Glass

Merlot, Cabernet, Chardonnay

\$8.00 each

Well Selections

\$8.00 each

Premium Selections

\$10.00 each

Super Premium Selections

\$12.00 each

Banquet Bar Tiers

Well Selections

\$8.00 on Consumption

Vodka – Gordon's

Gin – Gilbeys

Rum – Cruzan

Scotch – Grants

Bourbon – Early Times

Tequila – Montezuma

Premium Selections

\$10.00 on Consumption

Vodka – Absolut or Blue Ice

Gin – Tanqueray or Bombay

Rum – Bacardi or Captain Morgan

Scotch – Dewar's

Bourbon – Jack Daniels

Canadian – Seagrams VO

Tequila – Jose Cuervo Special (Gold)

Super Premium Selections

\$12.00 on Consumption

Vodka – Ketel One or Grey Goose

Gin – Tanqueray 10 or Bombay Sapphire

Rum – Captain Morgan Private Stock

Scotch – Chivas or Johnny Walker Black

Bourbon – Wild Turkey or Gentleman Jack

Canadian – Crown Royal

Tequila – Patron Silver

Wedding Coordination

Wedding Tasting

6-8 Months Prior to your Wedding

You will get the opportunity to try your wedding cuisine.

After the tasting our Wedding Concierge will sit down with you and go over all wedding details- wedding day timeline, floor plan, food & beverage menus, and all set up details.

At this time you will also be given your Wedding Planning Worksheets which will help our Catering Team with all of your wedding details.

All Wedding Tastings are scheduled for Thursdays at 2:00pm.

Sample Table Viewing

4 Months Prior to your Wedding

We will have a formal table set up so you and your Florist can come and set up a mock arrangement.

Sample Table Viewings are scheduled to take place on a Wednesday, Thursday or Friday.

Banquet Event Order & Floor Plan Complete

1 month prior to your Wedding

We will send you your Wedding Banquet Event Order, which lists all of your wedding day details, as well as your floor plan for you to review.

Vendor Confirmation

2 Weeks Prior to your Wedding

We will contact all of your vendors to confirm arrival time and to send them the day of timeline and floor plan.

Final Details Meeting

2 Weeks Prior to your Wedding

15 Days prior to the wedding your Final Guest Count, Signed Banquet Event Order & Entrée Count are due along with Final Payment. During the final details meeting you will finalize all details with Alyson and sign off on your Banquet Event Order & Floor Plan.

Drop off All Wedding Items

The Week of your Wedding

At this time you will meet with the Wedding Concierge to drop off all your wedding items.

You will bring your Bride's Checklist and review all set up.

Wedding Rehearsal

1-2 Days Prior to your Wedding

The Event Sales Manager and the Wedding Concierge will coordinate your wedding rehearsal and go over your wedding day timeline with your bridal party and family members.

Please review our Rehearsal Policy on the Banquet Policies page.

Day of Wedding Coordination

The Wedding Concierge will set up all wedding details and décor (Guest Book, Gift Table, and Ceremony items, Place Cards, Cake Cutting Utensils, Champagne Flutes, Menu Cards, and any other special items).

Our Catering Team will also act as your day of contacts

and will communicate with all vendors to ensure set up is done appropriately.

They will also coordinate the ceremony and reception to ensure the sequence of events is fulfilled.

Banquet Policies



Tentative Hold Policy: ATGC allows clients to place a Tentative Hold on one date of interest. The Tentative Hold will be held for no longer than three weeks. It is the client's sole responsibility to inform the Catering Department if they wish to release the hold or move forward with the contract process. ATGC will inform client if another potential client is interested in the same date. The Catering Department will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

Deposits and Final Payment: A non-refundable deposit of \$4500 and a signed contract are required to reserve your event date. 40% of the final payment is due 120 days in advance and the remaining balance is due 15 days prior to your event. Both payments are non-refundable and non-transferrable. All prices are subject to change.

Guarantees: The guaranteed number of guests must be communicated no less than fifteen (15) days prior to the event. You will be charged for the number of meals GUARENTEED, or the number of meals served, WHICHEVER IS GREATER.

Minimum & Charges: Refer to rental structure sheet for facility fees. A \$7500 food and beverage minimum is required for Saturday evening functions. A 20% service charge will be added to all food and beverage services. An 7.75% tax will be added to all food, beverages, and the required service charge in accordance with state and local tax regulation.

Outside Food & Beverage: All food and beverages must be consumed on the property and purchased solely through Arroyo Trabuco Golf Club. No outside food or beverage is permitted to be brought onto the property.

Decorations & Damage: The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. Use of confetti, glitter, or rice will require a \$450 clean-up charge. There will also be a clean up fee of \$150 for the use of sparklers. Arroyo Trabuco Golf Club does not assume any liability for personal property brought onto the club. Candles are permitted if enclosed in a glass container. Decorations, displays and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window or ceiling with nails, staples, tapes, or any other materials in order to prevent damage to the fixtures or furnishings. In addition, all decorations brought in are the responsibility of the guest to remove upon the functions conclusion. There is a \$250 cleaning fee for removing any excess decorations which include flowers, garland, etc. on the gazebo. Labor fees apply for excessive decoration set-up or removal. Sparklers are permitted. Bride & Groom must provide sparklers one week prior to wedding. ATGC staff will handle process and there will be a \$150 clean up fee.

Linens: The Arroyo Trabuco Golf Club provides white or ivory color table linens and napkins at no additional charge.

Wedding Tasting: A complimentary Wedding Tasting is provided for the Bride and Groom. Arroyo Trabuco Golf Club requires a \$45 per person charge for any additional guests.

Rehearsals: If you would like to plan on rehearsal at the Arroyo Trabuco Golf Club please schedule it no earlier than one month prior to your wedding. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar to your actual ceremony site as possible.

Rehearsal Dinners: We can accommodate rehearsal dinners on our outdoor fireside or on our Trabuco Patio. Please contact your Catering Manager to discuss the options available.

Post Wedding Brunch: Share wedding memories while enjoying a Sunday brunch with close friends & family at O'Neill's Bar & Grill. \$43.95 per adult, \$48.95 with champagne, \$19.95 per child. Please contact the catering office at (949) 305.5111 for more details.

Wedding Availability & Hours: Weddings and wedding receptions are available any day of the week. Reception time is 5 hours with additional hours to be purchased at \$500.00 per hour.

Bar Guidelines: There will be a charge of \$150 for the bartender. All alcohol must be provided by the Arroyo Trabuco Golf Club. No outside alcoholic beverages are allowed to be brought onto the property. Beverage service is subject to the State of California regulations and alcoholic beverages will not be served to minors under any circumstance. Arroyo Trabuco Golf Club reserves the right to check current identification of persons appearing to under 35 years of age. Should a problem arise, all alcohol will be removed.

Music: Arroyo Trabuco Golf Club reserves the right to control the volume of the music played/Music outside must end by 10:00pm, in accordance with City of Mission Viejo sound ordinance.

Audio Visual: Audio Visual equipment and services are available upon request for a charge of \$350, this includes an 8x8 foot screen, DVD player, projector, and a staff member who will help set up and run the equipment.

Vendor & Children Meals: Arroyo Trabuco Golf Club provides vendor meals priced at \$49.99 and children meals priced at \$39.99 for children ages 4-12 years old. Children 4 years and younger are provided with a complimentary bowl of macaroni and cheese at no charge.

Key Information

- 🍁 A non-refundable deposit of \$4500 and a signed contract are required to reserve your event date.
- 🍁 40% of the contracted price will be due 120 days prior to the event.
- 🍁 Full payment will be due 15 days prior to the event and is non-refundable.
- 🍁 A complimentary Wedding Tasting is provided for the Bride and Groom. Arroyo Trabuco Golf Club requires a \$45 per person charge for any additional guests.
- 🍁 A signed credit card slip is required the day of the event for any incidental charges.
- 🍁 There is a clean-up fee of \$450 for rice, confetti, or glitter.
- 🍁 There is a clean up fee of \$150 for the use of sparklers.
- 🍁 All decorations brought in are the responsibility of the guest to remove upon the functions conclusion.
- 🍁 There is a \$250 cleaning fee for removing any excess decorations.

Additional Rentals & Fees

AV Equipment	\$350.00
Bartender Fee	\$150.00
Brown Ceremony Chairs	\$2.50
House Chargers (Blown Glass)	\$1.50
Candy Station	\$250.00
Couch	\$75.00
Removal of Ballroom Frames	\$75.00
Hanging of Decorations	\$100

Visit us online at www.ArroyoTrabuco.com.