

WESTRIDGE GOLF CLUB

Wedding Packages

The simple elegance of Westridge Golf Club will provide a perfect setting for any style wedding. Whether your event is formal or casual, rustic or modern; Westridge offers the ideal atmosphere. The gazebo, dining room, outdoor patio and ballroom, all offer you and your guests a panoramic view of the majestic San Gabriel Mountains, lush golf course, sparkling lake, towering rock formations and beautiful fountains. You and your guests deserve the best, and at Westridge Golf Club you will experience traditional style and elegance with the highest level of customer service.

Westridge Golf Club offers an elaborate selection of menu options for your event. However, if you should prefer an item not currently on our printed menus, our extraordinary culinary staff will be glad to custom design a menu to accommodate your specific needs. The packages can also be customized to fit anybody's dream wedding. So please use this menu as a guide and know the possibilities are endless.



Lake Front Ceremony \$1,800 - \$1,000

(Depending on Season & Day of the Week)

A charming elevated white wedding gazebo on the hilltop with breath-taking panoramic city and mountain views. The wedding lawn is located on a private part of the course under a large canopy tree creating evening shade, and on an attractive lake bed with beautiful rock formations. The Lawn can accommodate up to 500 people or more.

INCLUDES:

- Ceremony Site Rental
- One Hour Wedding Ceremony Rehearsal
- White Wooden Folding Chairs with Pad
- Iced Water Station
- Petite Bridal Dressing Room
- One Hour of Ceremony Time
- Additional Time for Decorating



Westridge Package \$65

(Discount's Available for Friday & Sunday)

Cocktail Hour Space
Selection of 2 Hors d'oeuvres
5 Hour Dinner Reception
Choice of Dinner Selection
Complimentary Food Tasting for 2
Champagne or Apple Cider Toast
Lemonade, Iced Tea & Coffee Station

Cake Cutting
Table Linens & Napkins
All Necessary Tables (Cake Table, Guest Book)
China, Glassware & Silverware
Mahogany Chiavari Chairs
Built-in Dance Floor
Uniformed Catering Staff & Bartender

Lake View Package \$75

(Discount's Available for Friday & Sunday)

The Lake View Package includes all item listed in the Westridge package, including the additional:

An Additional Hors d'oeuvre Selection – Totaling 3
1 Hour Unlimited Hosted Beer & Wine during Cocktail Hour
Upgraded Menu Selections from the Lake View Menu

Platinum Package \$85

(Discount's Available for Friday & Sunday)

The Platinum Package includes all item listed in the Westridge & Lake View packages, including the additional:

An Additional Hors d'oeuvre Selection – Totaling 4
2 Hours Unlimited Premium Hosted Bar during Cocktail Hour
Upgraded Menu Selections from the Platinum Menu

Menu

Hors d'oeuvres Choices

(For all Wedding Packages)

HOT SELECTIONS:

Meatball Marinara
Swedish Meatballs
Chicken or Teriyaki Beef Skewers
Bacon Wrapped Canadian Shrimp
Quiche Lorraine with Ham & Swiss Cheese
Quiche Florentine with Spinach & Swiss Cheese
Beef or Chicken Satay Skewer Served with Peanut Sauce
Stuffed Mushrooms with Dungeness Crab Meat
Stuffed Mushrooms with Italian Sausage and Cheese

COLD SELECTIONS:

Assorted Cheese & Crackers
Assorted Fresh Seasonal Fruit
Assorted Fresh Vegetables with House Ranch Dip
Jumbo Shrimp Cocktail
Vine Ripened Roma Tomatoes with Fresh Buffalo Mozzarella
Prosciutto Honey Dew Wrap
Bruschetta (Diced Basil & Tomatoes on a Toasted Beget)

Hot Buffet Options

All packages have the hot buffet option.
The buffet selection requires a guest count of 100 people or more.
Seasonal Vegetables and Fresh Baked rolls & Butter Served on all Buffets.

SALADS

(Select 2) (Platinum Select 3)
Mixed Green Salad
Traditional Caesar Salad
Macaroni Salad
Red Potato Salad
Pasta Salad
Greek Tomato Salad
Dill Cucumber Salad

SIDES

(Select 2)
Garlic Mashed Potatoes
Traditional Mashed Potatoes
Au Gratin Potatoes
Red Rose Potatoes
Baked Potatoes
Rice Pilaf
Saffron Risotto

ENTRÉE

(Select 2) (Platinum Select 3)
The entrée items that you will select from to complete your buffet are listed in the next section of this menu under your specific package you are selecting.

Entrées not available for the buffet are; New York Steak, Chicken Florentine, Chicken Cordon Bleu, Prime Rib & Filet Mignon

Westridge Two Course Plated Entrée Options

Select 1 Salad, 1 Entrée and 1 Side Dish.

Seasonal Vegetables and Fresh Baked Rolls & Butter with Every Entrée.

SALAD:

House Salad

Fresh Romaine Lettuce with Cucumber, Tomato, Shaved Carrot & Herb Croutons

House Ranch & Raspberry Vinaigrette Served on the Side

Tossed Traditional Caesar Salad

Fresh Romaine Lettuce, Parmesan Cheese, Herb Croutons, Classic Caesar Dressing

ENTRÉE:

Chicken Marsala

Boneless Breast of Chicken Served with Wild Mushroom Marsala Sauce

Lemon Herb Chicken

Boneless Breast of Chicken Served with Lemon Herb Butter Sauce

Chicken Picatta

Boneless Breast of Chicken Served with Capers and Lemon Sauce

(In lieu of optional side dish, chicken picatta is served on a bed of Angel Hair Pasta)

Chicken Florentine

Chicken Breast Stuffed with a Mixture of Spinach and Ricotta Cheese, Laced with a Classic French Beurre Blanc Sauce

Tri-Tip of Beef

Marinated in a blend of Aromatic Herbs & Spices, Charbroiled Slowly, Topped with Mushroom Marsala Sauce

SIDE DISHES:

Garlic Mashed Potatoes

Traditional Mashed Potatoes

Au Gratin Potatoes

Red Rose Potatoes

Baked Potatoes

Rice Pilaf

Saffron Risotto

Additional Entrée Options for Lake View Package

Select 1 Salad, 1 Entrée and 1 Side Dish.

Seasonal Vegetables and Fresh Baked Rolls & Butter with Every Entrée.

SALAD:

Gourmet Medley Greens

Mandarin Segment, Candied Walnut, Shaved Carrot, Orange Ginger Vinaigrette

Citrus Salad

Butter Lettuce, candied Walnut, Cucumber, baby Tomato, Crumbled Bleu Cheese, Citrus Dressing

ENTRÉE:

Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham & Swiss Cheese, Laced with a Classic French Beurre Blanc Sauce

New York Steak

Char-broiled & Smothered with Fresh Sautéed Mushrooms, Topped with light Peppercorn Sauce

Atlantic Salmon en Vermouth

Fresh Atlantic Salmon Served in a Delicate White Wine Dill Sauce

Choice Roast Prime Rib of Beef Aujus

Show Roasted and Served with Creamed Horseradish

Additional Entrée Options for Platinum Package

Select 1 Salad, 1 Entrée and 1 Side Dish.

Seasonal Vegetables and Fresh Baked Rolls & Butter with Every Entrée.

SALAD:

Spinach & Arugula Salad

Spinach, Arugula, Olive Crusted Goat Cheese, Oven Dried Tomato, Shaved Red Onion, Oregano Vinaigrette

Baby Spinach Salad

Fresh Baby Spinach with Smoked bacon, Sun Flower Seed, Mushroom, Honey & Mustard Aderezo

ENTRÉE:

Filet Mignon

Served with Your Choice of Tomato Basil Mushroom Demi Glaze OR Béarnaise Sauce

Filet Mignon & Chicken Tournedos

Petite Filet Mignon & Chicken Breast (Duet Plate)

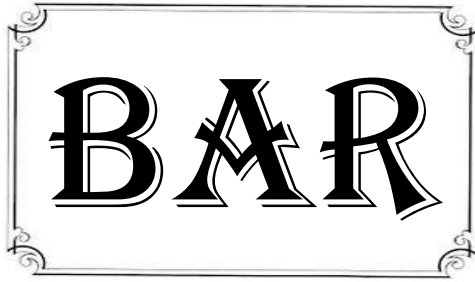
Surf & Turf

Petite Filet Mignon with Choice of Salmon or Mahi Mahi (Duet Plate)

*Chef Selection Vegetarian Options Available. We also cater to Vegan & Gluten Free Diets.
Children Under 7 Years of age have special pricing depending on package & menu selection.*

All prices subject to a 20% service charge and current sales tax.

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No-Host Bar

Your Bartended and your fully stocked bar is included in your Package.
All guest purchase their own Beverages of their choice at the Bar.

Hosted Bar on Custom Consumption

Your Bartended and your fully stocked bar is included in your Package.
Host the Bar any way you choose.

Limit the dollar amount you would like to host (\$500 to \$5000).

Limit the beverages you would like to host (Soft Drinks, Beer & Wine Only).

Then once you reach your hosted limit your guest can purchase drinks on their own. Or if you are hosting beer and wine, your guests can purchase their cocktail on their own.

Oh the possibilities...

Hosted Bar by the Hour

	Beer & Wine	Well Bar	Premium Bar
1 Hour	\$10	\$13	\$16
2 Hours	\$15	\$18	\$21
3 Hours	\$19	\$22	\$25
4 Hours	\$22	\$25	\$28
5 Hours	\$24	\$27	\$31

Corkage Fee

\$15 per Bottle for Wine & Champagne Only

No other Outside Alcohol Allowed on Premises

Bar Inventory:

Bar Inventory includes, not limited to and is subject to change slightly.

- Coors, Coors Light, Michelob Ultra, Bud, Bud Light (Domestic Beer \$5 Each)
- Corona, Modelo, Stella Artois, Goose IPA, Shock Top, Estrella (Import Beer \$7 Each)
- Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel (House Wine \$7 Each)
- Titos, Jose Cuervo, Jameson, Jack Daniel's, Maker's Mark, Captain Morgan, Malibu Rum, Bombay Sapphire, Tanqueray (Premium \$9 Each)
- Gray Goose, Patron Silver (Deluxe \$16 Each)



Confirmation

We will hold your date on a verbal agreement for 5 business days. Then your date will be automatic released. Your date will be guaranteed to you once the signed contract and a non-refundable deposit of 15-25% is collected.

Menu Selection

Final menu Selection must be submitted 30 days before the event.

Guarantee Guest Count

Final Guest Count is due 5 Business days before the event and can not be decreased after that date. The count can only be increased by 5% after that date.

Payment Schedule

Payment schedule will be outlined in the contract and based on the estimated proposal.

Cancellation

Cancellation schedule will be outlined in the contract.

Liability

Westridge Golf Club will not assume responsibility for damages or lost articles left in the club house or the golf course prior to or following the event.

A laCart Menu Pricing if Package is Broken Down

Rental Fee for Reception \$1,500

Cake Cutting Fee \$3/person

Bartender Fee \$300

Hors d'oeuvres \$5/piece

See Special Event Menu for Entrée & Buffet Pricing

Wine Service with Dinner \$15/person

Champagne Toast \$10/person

Cider Toast \$5/person

Clean up Fee \$800/100 Guest

Add Ons

Vendor Meal \$19.95/meal (Hot plated single course dinner. No Salad or Bread)

Upgraded Linen Fabric & Color \$15-\$30/linen

Extended Hours of Celebrating \$500/hour (Until 1AM)

Beautiful Scroll Lighting Package for the walls \$500

Decore Restrictions

No confetti, rice or glitter anywhere on the property. It is not permitted to affix anything to the walls, floors, ceilings, fixtures, furnishings or any other property. All decorations MUST be removed at the conclusion of the event. Anything left behind will be tossed in the dumpster that night by cleaning crew.

PLEASE REFER TO YOUR CONTRACT AT ALL TIMES FOR EXPLICIT DETAILS OF THE ABOVE