

SILVERLAKES

Weddings





About Us

Congratulations on your engagement!

Thank you for considering SilverLakes for your special day.

We would be honored to help make your wedding day an unforgettable celebration. From our menu options to the various venue locations on property, you will find the flexibility to build your perfect custom wedding day. Our ceremony and reception locations have incredible panoramic views of the valley and surrounding mountains. You and your guests will be extremely impressed with the quality and presentation that our venue offers. Come celebrate your special event with us where we turn visions and dreams into your memories that will be cherished forever!

For more information or to book a tour of our venue, please contact our events team.

Ashley Totin
Director of Sales
atotin@silverlakespark.com | 951.456.2522
5555 Hamner Ave, Norco, CA 92860



Ceremony & Reception

No one offers you more options than SilverLakes when it comes to planning your visioned wedding ceremony and reception. Celebrate your big day from a selection of indoor and outdoor sites.

CEREMONY & RECEPTION LOCATIONS

With 130 acres at SilverLakes, we have no limits on locations for your big day!

FieldHouse Lawn Greens	The Fort
FieldHouse Terrace	Courtyard
Village Pavillion	Veranda
Village Lawn	The Ranch
The BackYard	Among others!

*Venue pricing varies on location, ceremony time and date

VENUE OPTIONS

Our property is 130 acres nestled in the heart of HorseTown USA in Norco, California. There are many locations to host your special event. We host events of all sizes ranging from 10-25,000 guests. Depending on your food, beverage, event location, and set up needs, there is a venue cost of \$800-\$25,000.

The FieldHouse Terrace

Featuring 5 glass garage doors that can be lifted to create an indoor/outdoor venue for you and your guests to enjoy accompanied by 4,000sqft of terrace space!

The BackYard

The best kept secret in the Inland Empire! Acres and acres of beautiful grounds and special lake front views for perfect photo opportunities!

The Village

Covered white tent for up to 800 guests as well as 3 acres of green lawn space.

NOTES:

Vendor and decor set up may begin no more than 2 hours prior to event start time. Additional time may be purchased. Any outside products or services brought in for any event may be subject to an additional set up and storage fee. Additional fees will apply for larger guest count.

Ceremony & Reception

ALL WEDDINGS INCLUDE:

- » Wedding Arch or Pergola
- » White Garden Chairs
- » Wooden Cross Back Chairs
- » 1-Hour at Ceremony Site
- » Water Station
- » Wedding Rehearsal (Based on Availability)
- » On-Site Wedding Coordinator
- » 4-Hour Reception Inclusive of Cocktail Hour
- » Head Table
- » Banquet Rounds and Highboys
- » Cake Table, Gift Table, Registration Tables
- » Over 20 Selections of Color Coordinated Linens
- » Complimentary Cake Cutting
- » Event Set Up and Tear Down
- » 18' x 18' Dance Floor
- » Votive Accent Candles
- » Full Service Staff
- » Free Standing Heaters (if needed)

BRIDAL SUITE MENU

Assorted Cheese, Fruit Display, and Champagne

\$275



Buffet Menu Selections

Two Entrées \$42 per person

Three Entrées \$49 per person

Four Entrées \$56 per Person

ENTRÉE SELECTIONS

- | | |
|--|--|
| <input type="checkbox"/> Chicken Piccata | <input type="checkbox"/> Southwestern Tri Tip |
| <input type="checkbox"/> Vegetarian Lasagna | <input type="checkbox"/> Broiled Salmon Pesto Cream |
| <input type="checkbox"/> Bourbon Maple
Butter Pork Loin | <input type="checkbox"/> Blackened Mahi Mahi
with Pineapple Salsa |
| <input type="checkbox"/> Grilled Flat Iron
with Sautéed Mushrooms | <input type="checkbox"/> Chicken Breast
with Rosemary Mushroom Au Jus |
| <input type="checkbox"/> Sausage and Pepper Penne | |

Food items not listed here may be available upon request.

INCLUDED IN ALL BUFFET PACKAGES: (ADD \$5 PER PERSON FOR EACH ADDITIONAL SIDE)

Passed Hors D'Oeuvres (Choose Two)

- ☐ Sausage Stuffed Mushrooms
- ☐ Vegetable Spring Rolls
- ☐ Teriyaki Chicken Skewers
- ☐ Cocktail Shrimp
- ☐ Caprese Skewer
- ☐ Hummus and Red Pepper
with Pita Triangles
- ☐ Chicken Satay
- ☐ Sliders
- ☐ Bruschetta
on Crostini with Feta Cheese

Salad (Choose One)

- ☐ Crisp Garden Salad
with Two Dressings
- ☐ Classic Caesar Salad
- ☐ Field Greens Salad
with Candied Pecans and Cranberries

☐ Seasonal Fruit Display

Starch (Choose One)

- ☐ Herb Roasted Fingerling Potatoes
- ☐ Garlic Mashed Potatoes
- ☐ Wild Rice Pilaf
- ☐ Creamy Mushroom Orzo Pasta
- ☐ Sweet Potato Mash

Also Includes

Seasonal Vegetables
Freshly Brewed Iced Tea
Warm Rolls and Butter

Additions

Champagne Toast \$3 per person or included in hosted bar
Fresh Brewed Coffee \$250 up to 100 guests

NOTES:

Food items not listed here may be available upon request. Prices listed do not include service charge or tax.

Plated Menu Selections

ENTRÉE SELECTIONS (SELECT UP TO 3)

- | | |
|--|---|
| <input type="checkbox"/> Chicken Picatta Breast.....\$42 | with Lemon Thyme Beurre Blanc |
| <input type="checkbox"/> Bourbon Maple Butter Pork Loin.....\$42 | <input type="checkbox"/> Grilled New York.....\$56
with Zinfandel Demi Glaze |
| <input type="checkbox"/> Eggplant Parmesan.....\$42 | <input type="checkbox"/> Roasted Half Chicken.....\$56
with Truffle Chicken Jus |
| <input type="checkbox"/> Broiled Salmon.....\$42
with Pesto Cream Sauce | <input type="checkbox"/> Seared Filet Mignon.....\$60
with Herb Peppercorn Sauce |
| <input type="checkbox"/> Mushroom Ravioli.....\$49
with Marsala Cream Sauce | <input type="checkbox"/> Lamb Chops.....\$60
with Mint Chimichurri |
| <input type="checkbox"/> Herb Marinated Flat Iron Steak.....\$ 49 | |
| <input type="checkbox"/> Pan Seared Sea Bass.....\$49 | |

Food items not listed here may be available upon request.

INCLUDED IN ALL PLATED PACKAGES:

Passed Hors D'Oeuvres (Choose Two)

Add \$5 per person for each additional

- ☐ Sausage Stuffed Mushrooms
- ☐ Vegetable Spring Rolls
- ☐ Teriyaki Beef Skewers
- ☐ Cocktail Shrimp
- ☐ Caprese Skewer
- ☐ Hummus and Red Pepper
with Pita Triangles
- ☐ Chicken Satay
- ☐ Sliders
- ☐ Bruschetta
on Crostini with Feta Cheese

Salad (Choose One)

- ☐ Crisp Garden Salad
- ☐ Classic Caesar Salad
- ☐ Field Greens Salad
- ☐ Caprese Salad

Starch (Choose One Per Entrée)

- ☐ Herb Roasted Fingerling Potatoes
- ☐ Garlic Mashed Potatoes
- ☐ Sweet Potato Mash
- ☐ Wild Rice Pilaf
- ☐ Creamy Mushroom Orzo Pasta

Also Includes

Seasonal Vegetables
Freshly Brewed Iced Tea
Warm Rolls & Butter

Additions

Champagne Toast \$3 per person or included in hosted bar
Fresh Brewed Coffee \$250 up to 100 guests

NOTES:

Food item not listed here may be available upon request. Prices listed do not include service charge or tax

Other Menu Items

KID'S MENU (Kids Ages 3 - 12)

- ☐ Plated Meal.....\$10
- ☐ Chicken Fingers
with Fries or Fruit Cup
 - ☐ Macaroni & Cheese
 - ☐ Cheeseburger Sliders
with Fries or Fruit Cup
- ☐ Buffet.....Half Price of Buffet

VENDOR MEALS

- Plated Meal..... Same Price as Entrée
Select One Entrée from Plated Meal Selection
- Buffet..... Same Price as Buffet
When You Select a Buffet Dinner, Vendors are Welcome
to Make a Plate After All Guests Have Eaten.

SPECIALTY ITEMS

- Kosher Plated Meal..... ASK
Certified Kosher Meal Delivered to SilverLakes
- Vegetarian & Vegan..... ASK
Call for Pricing - Based on Requested Menu



NOTES:
Prices listed do not include service charge or tax

Displays & Late Night Snacks

- ☐ Domestic & Imported Cheese Display.....\$9
Selection of Domestic and Imported Cheeses Served with Crackers and Breads
- ☐ Vegetable Crudités Display.....\$7
Selection of Vegetables Beautifully Displayed and Served with Various Dips
- ☐ Fresh Fruit Display.....\$8
Selection of Seasonal Fruits Beautifully Displayed
- ☐ Antipasto Display.....\$9
Selection of Imported Meats, Cheeses, Artichokes, and Olives
- ☐ Mashed Potato Bar.....\$8
Assorted Toppings including Bacon, Chives, Sour Cream, Shredded Cheese, Ham, Broccoli, Peas, and Croutons
- ☐ Sliders and Fries.....\$9
Individual Cheeseburger Sliders and Fries
- ☐ Flat Bread Pizzas.....\$10
Margherita, Alfredo, and BBQ Pizza
- ☐ Grilled Cheese & Tomato Soup.....\$9
Triangle Cut Mini Grilled Cheese on Top of a Shot Glass of Tomato Soup
- ☐ S'mores.....\$6
Roast Your Own Marshmallows Over an Open Fire at Your Reception and Create Your Own S'mores.
- Includes Indoors! -
- ☐ Churros.....\$5
Covered in Cinnamon Sugar
- ☐ Cookies & Milk.....\$8
Freshly Baked Chocolate Chip Cookies Served on Top of a Shot Glass of Milk



NOTES:

Pricing does not include service charge or tax. All pricing is per person and order may be subject to food and beverage minimums.

Bar Options

CASH BAR (Individually Priced)

Requires \$350 Bar Set Up

Sodas	\$3	House Wine	\$7
Coffee	\$3	Well	\$10
Domestic Beer	\$6	Premium	\$12
Imported Beer	\$7	Ultra-Premium	\$14

HOSTED BAR PRICING

Prices Per Person

Additional Bartenders.....\$100 (plus tax and service charge)

DURATION	SOFT DRINKS	BEER & WINE	WELL	PREMIUM	ULTRA-PREMIUM
1 Hour	\$4	\$17	\$20	\$23	\$26
2 Hours	\$5	\$20	\$24	\$29	\$34
3 Hours	\$6	\$23	\$28	\$35	\$42
4 Hours	\$7	\$26	\$32	\$41	\$50
Additional Hours		\$3	\$4	\$5	\$6

Beer & Wine

House Red and White Wines, Domestic Beers

Well

House Liquors, Assortment of Domestic, and Imported Beers

Premium

2 Domestics, 2 Imports and 1 Craft Beer of Your Choice Premium Liquors: Titos, Jose Cuervo, Bacardi, Captain Morgan, Jack Daniels, Hennessy, Tanqueray, etc.

Ultra Premium

3 Domestics, 3 Imports And 2 Craft Beers Of Your Choice Ultra-Premium Liquors: Grey Goose, Patron, Hendricks, Makers Mark, Bombay

*Prices listed are per person and do not include tax or service charge. Hosted bars do not include shots. During a hosted bar, guests are limited to 2 drinks per visit to the bar at a time. Premium and Ultra-Premium include a signature drink for the Bride and Groom if desired.

BUILD-YOUR-OWN COCKTAIL STATION

Muddle! Then take your glass to the bar for your liquor of choice. Setup includes assorted aromatics and fruits to muddle.

\$250 Rental

\$4 per person for all the goodies!

Other Build-Your-Own Ideas!

Mimosas

Micheladas

Bloody Mary's

Goodie Bags





Wedding Policies

Health Code and Leftover Food

To insure compliance with the California State Health and Food Handling Safety Regulations, SilverLakes will be the sole provider of all food served at the facility. Outside vendors may be considered with proper licensing and insurance. In addition, leftover food is not allowed to be removed from the premise as it reached unsafe food temperatures that may put guests at risk for becoming ill.

Alcohol Policy

State Law prohibits any type of alcohol to be brought in from the outside. No food or beverage of any kind will be permitted to be brought in by any guests, corkage and service fees will apply. Management has the right to refuse service to any guest who may appear to be overly intoxicated.

Guest Guarantee

Confirmation of the number of guests for all meal functions is the responsibility of the Client. All menu and guaranteed number of guests is required 14 days prior to the event date. This guarantee represents your billing minimum and will not be subject to reduction. The contracted count or the guaranteed count will be charged, whichever is greater. The prices listed are subject to proportionate increases to meet increased cost of supplies or operations for functions more than 90 days in advance.

Overtime Charges

Weddings are based on a 5- hour period. Additional time may be added at the rate of \$250 per hour and will be billed at the conclusion of the event. Any minutes into the next hour will be billed as a whole hour.

Damage

The customer is responsible for and shall reimburse the facility for any damage, loss or liability incurred to the facility by any of the customer's guests or organizations contracted by the customer to provide services or goods before, during and after the function.

Personal Belongings

SilverLakes will not be held responsible for any personal belongings to or monitor any gifts/cards and décor items during any event. Personal items and décor are to be taken at the conclusion of the event.

Cancellation

Should the event be cancelled within 90 days of the event date, SilverLakes will retain any monies paid towards the event and will not be refunded. In the event the Client cancels the function less than 30 days prior to the event's occurrence, the Client will be responsible for 100% of the total event revenue. Notice of Cancellation must be in writing.