

# Mile Square Golf Course Banquet Center 2020 Wedding Packages



Mile Square Golf Course 10401 Warner Avenue Fountain Valley, CA 92708 (714) 962-5541 ext 232

## Silver Reception Package Includes

Custom Wedding Cake Iced Tea and Coffee Service Menu Tasting for Two Guests Choice of House Linen Colors Tropical Fruit Punch or Lemonade Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Cake Cutting Service Champagne and Cider Toast Elegant Served Meal or Buffet White Chair Covers with Sash Selection of Five Hors d' Oeuvres Floating Candle Centerpieces for Tables Reception Set Up with Spacious Dance Floor

## Gold Reception Package Includes

Custom Wedding Cake Iced Tea and Coffee Service Menu Tasting for Two Guests House Selection of Floor Length Linens Tropical Fruit Punch or Lemonade Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Cake Cutting Service Champagne and Cider Toast Elegant Served Meal or Buffet White Chair Covers with Sash Selection of Five Hors d' Oeuvres **Custom Floral Centerpieces for Tables** Reception Set Up with Spacious Dance Floor

**Unlimited Soft Drinks throughout Event** 

## Platinum Wedding and Reception Package Includes

Ceremony Seating and Aisle Runner Custom Wedding Cake Iced Tea and Coffee Service Menu Tasting for Two Guests House Selection of Floor Length Linens Lemonade Station Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Unlimited Soft Drinks throughout Event Outdoor Microphone for Officiant Cake Cutting Service Champagne and Cider Toast Elegant Served Meal or Buffet Chiavari Chair Upgrade Selection of Five Hors d' Oeuvres Custom Floral Centerpieces for Tables Reception Set Up with Spacious Dance Floor Elevated Sweetheart Table

## Hors d' Oeuvres Selection

Selection of five included with each package

## **Displayed Selections**

Fresh Fruit and Melon Platter Imported & Domestic Cheese Platter Vegetable Crudités with Ranch Dressing

## **Butler Passed Selections**

## Cold Hors d' Oeuvres

Asparagus Tips Wrapped in Prosciutto Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil Tri Colored Mini Tostadas with Roasted Corn and Chicken Salmon Poke with Cucumber on Sea Salt Wonton Goat Cheese Crostini Sun Dried Tomato Brochette with Gorgonzola Cheese Belgian Endive with Bleu Cheese and Candied Walnut Olive Tapenade on Mini Toast Round Stuffed Cherry Tomato with Pesto Cream Cheese Prosciutto and Cantaloupe Towers

### Hot Hors d' Oeuvres

Beef Brochettes Teriyaki Panko Crusted Boursin Stuffed Cremini Mushrooms Stuffed Mushrooms with Garlic Spinach and Feta Cheese Baked Stuffed Spanakopitas Chicken Satay with Spicy Thai Peanut Sauce Sweet and Sour Meatballs Coconut Shrimp Beef and Cilantro Empanada Crab Cakes with Pepper Aioli Warm Brie and Pear Tartlet

## Menu Selections

## Buffet

Buffet Includes Coffee, Iced Tea and Fresh Baked Rolls

## Salads

(Select Four)

Organic Mixed Green Salad Classic Caesar Salad Sundried Tomato Orzo Pasta Salad Lemon Chicken Cashew Salad Red & White Quinoa Salad Fresh Seasonal Fruit Salad Yukon Gold & Smoked Bacon Potato Salad Baby Spinach & Roasted Beet Salad Oriental Crispy Noodle Salad Caprese Salad

### Entrees

(Select Three)

Chicken Breast with Lemon Beurre Blanc Atlanic Salmon Filet with a Citrus Sauce Spinach Tortellini with a Garlic White Wine Sauce Roast Pork Loin Carved at Buffet

Seared Chicken Breast with Rosemary Cream Sauce Macadamia Nut Crusted Mahi Mahi with Orange Basil Glaze Roast Turkey Carved at Buffet Roast Round of Beef Carved at Buffet

## Accompaniments

(Select Two)

Scalloped Potatoes with Smoked Asiago Cheese Garlic Whipped Potatoes Minted Jasmin Rice Seasonal Fresh Vegetables Julienne Carrots & Sauteed Spinach Whipped Sweet Potatoes Wild Rice Pilaf Roasted Steak Fries Roasted Italian Vegetables

Silver Package \$70.95 Gold Package \$81.95 Platinum Package \$93.95

All prices subject to a 19% service charge and appropriate sales tax All prices are subject to change without notice Served Entrees

Entrees Include Salad: Choice of House Salad, Classic Caesar Salad or Spinach Salad Fresh Baked Rolls, Coffee and Tea

California Chicken

Chicken Breast Marinated with Lemon, Orange, Lime & Grapefruit Zest with Sea Salt and Fresh Peppercorns Topped with Mango & Pineapple Relish, Minted Jasmin Rice and Seasonal Fresh Vegetables Silver Package \$59.95 Gold Package \$70.95 Platinum Package \$82.95

Newport Chicken

Grilled Seasoned Breast of Chicken Topped with a Chopped Spinach and Tomato Concasse Cream Sauce, Smoked Cheddar Red Skin Mashed Potatoes and Seasonal Fresh Vegetables Silver Package \$60.95 Gold Package \$71.95 Platinum Package \$83.95

*Mediterranean Chicken* Artichokes, Olives, Cherry Tomatoes in a Goat Cheese Beurre Blanc, Red Roasted Potatoes and Garden Vegetables Silver Package \$61.95 Gold Package \$72.95 Platinum Package \$84.95

> Macadamia Nut Crusted Mahi Mahi With an Orange Basil Glaze, Minted Jasmin Rice and Fresh Seasonal Vegetables Silver Package \$63.95 Gold Package \$74.95 Platinum Package \$86.95

> > Atlantic Salmon Filet

With Fresh Lemon Dill Cream Sauce, Mushroom Mashed Potatoes and Garden Vegetables Silver Package \$66.95 Gold Package \$77.95 Platinum Package \$89.95

Roast New York Strip With Green Peppercorn Demi Glaze, Yukon Gold Smashed Potatoes and Seasonal Fresh Vegetables Silver Package \$67.95 Gold Package \$78.95 Platinum Package \$90.95

> Slow Roasted Prime Rib With a Light Jus Lie, Garlic Whipped Potatoes and Garden Vegetables Silver Package \$68.95 Gold Package \$79.95 Platinum Package \$91.95

Seared Filet Mignon and Grilled Marinated Chicken Breast Combination Plate With Parsley Mashed Potatoes, Asparagus and Baby Carrots Silver Package \$69.95 Gold Package \$80.95 Platinum Package \$92.95

Portobello Steak with Bell Pepper Coulis Roasted Baby Red Potatoes and Seasonal Vegetables Silver Package \$59.95 Gold Package \$70.95 Platinum Package \$82.95

Children's Meals Ages 3-12 Chicken Tenders with French Fries and Fresh Fruit Cup Silver Package \$45.45 Gold Package \$55.95 Platinum Package \$63.95

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## **Bar Service**

Beers			
Domestic			\$ 5.00
Imported			\$ 6.00
Wines			
California Wine by the C	Glass		\$ 7.50
Bottled Wines			\$ 21.00
(Merlot, Cabernet Sauvignon, C	hardonnay, White Zinfandel)		
House Champagne per bottle			\$ 21.00
Corkage Fee Wine or Champagne Only (per 750ml bottle)			\$ 14.00
Well Drinks			\$ 5.75
Rum	Gin	Vodka	
Scotch	Bourbon	Tequila	
Call Drinks			\$ 7.00
Absolut	Seagrams 7	Jose Cuervo	Seagrams VO
Baileys	Smirnoff	Kahlua	Beefeater
Bacardi	Southern Comfort	Jim Beam	
Canadian Club	Stolichnaya	Apple Pucker	
Captain Morgan	Myers	Malibu	
Christian Brothers	Midori	Jack Daniel's	
Premium Drinks			\$ 8.50
Bombay	Johnny Walker	Grand Marnier	
Chivas	Bushmills	Cutty Sark	
J&B	Drambuie	Glenfiddich	
Hennessey	Glenlivet	Ketle One	
Grey Goose	Titos	Jameson	
Extra Premium			\$ 9.00
Courvoisier VSOP	Patron	Remy Martin	Herraduras

### **Premium Cocktails**

\$ 9.00

Any combinations of multiple liquors: White Russians, Cadillac Margarita, Long Island Iced tea, etc.

### Hosted Bars May Be Set Up on a Consumption Basis

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#### Hourly Hosted Bar Package Priced Per Person

Beer, Wine & Well Drinks: 1 Hour \$13.00, 2 Hours \$20.00, 3 Hours \$27.00, 4 Hours \$34.00 Call Drinks: 1 Hour \$16.00, 2 Hours \$24.00, 3 Hours \$32.00, 4 Hours \$40.00

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