

COTO DE CAZA GOLF & RACQUET CLUB

Weddings



COTO DE CAZA
GOLF & RACQUET CLUB

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Welcome

We're elated you found us! Thank you for your interest in Coto De Caza Golf & Racquet Club and congratulations on your engagement!

Situated in Trabuco Canyon, we are a Private Golf & Country Club venue with inimitable views of dual golf courses & surrounding California nature. Our canyon views are simply unbeatable.

Whether you have a casual or elegant atmosphere in mind, our dedicated Private Events Team sees that your every need is met as we are here to make your wedding a dream come true. Where grand or petite, we have the perfect venue for you; one that you, your family and friends will remember for a lifetime.

Our seasoned Private Events Team is ready to assist you every step of the way. Happily ever after begins here!



COTO DE CAZA GOLF & RACQUET CLUB

Ceremony



Amidst the sun-splashed canyons, the beauty of Coto De Caza, awaits you. Surround yourself with a breathtaking backdrop for your wedding, offering impeccable scenery and privacy. Your ceremony includes:

- Choice of Coto Structure
- One Hour Event Time
- White Padded Garden Chairs
- Infused Water Station
- Unity, Guest Book, & Gift Tables with House Linen
- Use of Grounds for Photography
- Half Circle Ceremony Includes Use of Dressing Room 2 Hours Prior to Ceremony Start Setup & Breakdown

Ceremony Fee

Location: Half Circle

(Pavilion Outdoor Reception)

Monday-Thursday: \$750

Friday/Sunday: \$1000

Saturday: \$1500

Ceremony Fee

Location: Traditions Patio

(Traditions Indoor Reception)

Monday-Thursday: \$500

Friday/Sunday: \$750

Saturday: \$1,000

*All food, beverage, equipment and service purchases are subject to 7.75% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

RECEPTION

Pavilion



Our unique covered outdoor Pavilion which can seat up to 250 guests with a dance floor offers views of our greens & a rock-tiered breathtaking waterfall backdrop. Your Pavilion reception includes :

- 60" Round Tables, Sweetheart or Head Table
- Pewter Chiavari Chairs
- Wood Dance Floor
- Floor Length Polyester Linens & Napkins in your choice of colors
- Vendor Tables with Linen
- Built In Ceiling Heaters
- 5 Hour Event Time
- Wedding Cake Made to Order
- Coffee & Tea Station
- House Champagne & Sparkling Cider Toast
- Valet Parking

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RECEPTION

Traditions



A recently renovated modern indoor ballroom with gorgeous gold chandeliers & a stone patio that wraps around the entire event space. This space sits on the 2nd level of our clubhouse, and its views of the Coto Valley are impeccable. Your Traditions reception includes :

- 60" Round Tables, Sweetheart or Head Table
- Pewter Chiavari Chairs
- Wood Dance Floor
- Floor Length Polyester Linens & Napkins in your choice of colors
- Vendor Tables with Linen
- Patio Overhead Market Lighting
- 5 Hour Event Time
- Wedding Cake Made to Order
- Coffee & Tea Station
- House Champagne & Sparkling Cider Toast
- Valet Parking

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Classic PLATED DINNER

\$90 per person

Includes (1) Hour Hosted Beer/Wine Bar, Cake Cutting & Service, Warm Rolls & Butter

THREE PASSED APPETIZER

Coconut Panko Chicken Skewer

Prosciutto & Brussel Sprout Flatbread

Margherita Flatbread

Chicken Empanadas

Vegetable Egg Roll

Roasted Cauliflower in Sweet Soy & Macadamia
Nut

Caprese Skewer

Beets & Goat Cheese Crostini

ONE SALAD

Baby Greens, Shredded Carrots, Sliced Cucumbers,
Roma Tomatoes with White Balsamic Vinaigrette

Romaine Lettuce, Parmesan, Garlic Croutons
with Creamy Caesar Dressing

Baby Arugula, Dates, Grapes, Endive, & Feta in a
Lemon Vinaigrette

ONE ENTREE

Jidori Chicken Breast in an Orange & Grapefruit Citrus
Buerre Blanc

Sonoma Grilled Chicken Breast with Artichoke Hearts
& Sun-dried Tomatoes in a Lemon Chardonnay Cream
Sauce

Skuna Bay Grilled Salmon in an Artichoke Kalamata
Relish & Herb Olive Oil

Fettuccine Pasta with Peas, Broccolini, Squash,
Zucchini, Asparagus, & Artichokes in a White Wine
Garlic Sauce (no accompaniments)

ONE ACCOMPANIMENT

Smashed Yukon Potatoes

Cauliflower Puree

Herb Parmesan Risotto

Rice Pilaf

Roasted Pee Wee Potatoes

Creamy Polenta

All Entrees Served with Seasonal Vegetables

Split Menu Available for additional \$5 Per Person

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Windmill
PLATED DINNER

\$110 per person

Includes (1) Hour Hosted Tier I Bar, Cake Cutting & Service, Warm Rolls & Butter

FOUR PASSED APPETIZERS

Mini Dungeness Crab Cake with Sriracha Remoulade

Beef Saute Skewer with a Peanut Thai Sauce

Seared Ahi on Won-ton Crisp

Lamb Lollipop in Chimichurri

Coconut Chicken Skewer in Lemongrass Coconut Broth Shooter

Mexican Shrimp Cocktail

Tempura Shrimp in Japanese Yuzu Mayo

Classic Options Included

ONE SALAD

Iceberg Wedge, Tomatoes, Bleu Cheese Crumbles, Red Onion, Bacon in Coto Ranch Dressing

Mixed Greens, Strawberries, Blueberries, Goat Cheese, & Candied Pecans in a Balsamic Vinaigrette

Classic Options Included

ONE ENTREE

Braised Short Rib in Red Wine Sauce

Beef Tenderloin with Mushroom Red Wine Demi Glace

Seared Northern Halibut Champagne Cream Sauce

Roasted Acorn Squash Stuffed with Parmesan Risotto

Roasted Vegetable Stack In a Pesto Balsamic Drizzle

Classic Options Included

ONE ACCOMPANIMENT

Smashed Yukon Potatoes

Cauliflower Puree

Herb Parmesan Risotto

Rice Pilaf

Roasted Pee Wee Potatoes

Creamy Polenta

All Entrees served with Seasonal Vegetables

Split menu available for additional \$5 Per Person

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Splendid

PLATED BRUNCH

\$65 per person

Includes Mimosa Bar, Cake Cutting & Service, Coffee & Hot Tea Assortment

TWO PASSED APPETIZERS

Fried Chicken & Waffles in Spiced Maple Honey

Smoked Salmon, Dill Cream Cheese, on Crispy Won ton
with Micro Herbs

Mini Spinach Quiche or Quiche Lorraine

Cucumber Cup with Everything Bagel Cream Cheese
Mousse

Cheesy Bacon Breakfast Flatbread

Goat Cheese, Honey, & Blackberry Crostini

Breakfast Yogurt Granola Cups

Classic Options Available

ONE SALAD

Baby Greens, Shredded Carrots, Roma Tomatoes with
White Balsamic Vinaigrette

Romaine Lettuce, Parmesan, Garlic Croutons, & Creamy
Caesar Dressing

Mixed Greens, Strawberries, Blueberries, Goat Cheese
& Candied Pecans in a Balsamic Vinaigrette

ONE ENTREE

Eggs Benedict with Black Forest Ham, Poached Eggs &
Hollandaise served with Roma Tomatoes, Arugula &
Seasonal Fruit

Frittata with Sundried Tomatoes, Feta, & Oregano &
Seasonal Fruit

Avocado Toast with Smashed Avocado, Tomatoes, Fried
Eggs, Bruschetta, Arugula, & Seasonal Fruit

Braised Short Rib Hash with Breakfast Potatoes, Fried
Egg, Feta Cheese, Pico De Gallo, Red & Yellow Peppers,
Red Onions & Tortilla Strips

Breakfast Skillet with Italian Sausage, Bacon, Scrambled
Eggs, Breakfast Potatoes, Cheddar Cheese, Ham, &
Portabella Mushrooms, Green Chiles, Pico De Gallo, &
Arugula

Cinnamon French Toast with Applewood Bacon OR
Country Sausage & Seasonal Fruit

Jidori Chicken Breast in an Orange & Grapefruit Citrus
Buerre Blanc with choice of starch & Chef's Veggies

Skuna Bay Grilled Salmon in an Artichoke Kalamata
Relish & Herb Olive Oil, choice of starch & chef's veggies

Split Menu available for additional \$5 per person

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LATE NIGHT BITES

STREET TACOS | \$16

Pollo Asado & Carne Asada with corn tortillas, onions, cilantro, limes, chipolte crema & queso fresco

SLIDERS & DOGS | \$12

Mini Burgers with caramelized onions & American cheese & Mini Corn Dogs served with steak fries, chipolte aioli, ketchup & mustard

SOFT PRETZEL BAR | \$10

Soft Pretzels with Warm Nacho Cheese Sauce, Pizza Sauce, & Mustard

MACARONI & CHEESE BAR | \$12

Traditional Mac & Cheese with white cheddar cheese sauce, Broccoli, Sun-Dried Tomatoes, Bacon, Bleu Cheese, Chives, Bread Crumbs

CHICKEN & WAFFLE BAR | \$12

Fried Chicken & Butter Waffles with Hot Syrup

NACHO BAR | \$16

Tri-Colored Tortilla Chips, Warm Nacho Cheese, Sliced Jalapenos, Salsa, Guacamole, & Sour Cream with grilled chicken OR ground beef

COOKIES & MILK SHOOTERS | \$6

Assorted Fresh Baked Cookies with Milk Shooters

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Cheers

BAR PACKAGES

All packages include assorted Pepsi soft drinks

BEER & WINE BAR

1 HR | \$14 2 HR | \$22 3 HR | \$28 4 HR | \$32 5 HR | \$35

WINE (select 3) 3 Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec
 BEER Coors Light, Heineken, Miller Lite, Corona, & Bud Light

TIER I BAR

1 HR | \$18 2 HR | \$26 3 HR | \$32 4 HR | \$36 5 HR | \$39

SPIRITS Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, & Tequila
 WINE (select 3) 3 Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec
 BEER Coors Light, Heineken, Miller Lite, Corona, & Bud Light

TIER II BAR

1 HR | \$22 2 HR | \$30 3 HR | \$37 4 HR | \$41 5 HR | \$45

SPIRITS New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial (Silver) Tequila, Cointreau, Kahlua, Amaretto Disaronno, Bailey's, Chambord
 WINE (select 3) DeKuyper Alto Veneto Pinot Grigio, Justin Sauvignon Blanc, Mon Frere Chardonnay, Domaine Ste. Michelle Sparkling, Pink Flamingo Rose, Rickshaw Pinot Noir, Cypress Cabernet Sauvignon, Decoy Merlot
 BEER Coors Light, Heineken, Miller Lite, Corona, & Bud Light

TIER III BAR

1 HR | \$25 2 HR | \$33 3 HR | \$39 4 HR | \$45 5 HR | \$50

SPIRITS Grey Goose Vodka, Hendrick's Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Bacardi Superior + 8 Year Rum, Milagro Blanco Tequila, Amaretto Disaronno, Bailey's, Chambord, Cointreau, DeKuyper, Kahlua
 WINE (select 3) Uppercut Cabernet Sauvignon, La Crema Chardonnay, Frei Brothers Merlot, La Marca Prosecco
 BEER Coors Light, Heineken, Miller Lite, Corona, & Bud Light

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Cheers

ADDITIONAL BAR OPTIONS

Bar & Bartender Fee of \$250.00 each applies

HOST BAR ON CONSUMPTION OR CASH BAR

- Tier 1 Spirits & Wines | \$8
- Tier 2 Spirits & Wines | \$10
- Tier 3 Spirits & Wines | \$13
- Imported Beers | \$7
- Domestic Beers | \$6
- Soft Drinks | \$4

WINE UPGRADES

CHARDONNAY
La Crema | \$48
Rombauer | \$85

SAUVIGNON BLANC
Justin | \$40
Cakebread | \$60

PINOT GRIS
King Estate | \$48

SPARKLING
Poema Cava Brut | \$43
Moët & Chandon Imperial Brut | \$135
Veuve Cliquot | \$150

ROSE
Finca Nueva | \$43

CABERNET
Daou | \$52
Justin | \$64

PINOT NOIR
La Crema | \$45

MERLOT
Clos Pegase | \$65

MALBEC
Trivento | \$58

RIESLING
Kung Fu Girl | \$40

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DECOR ENHANCEMENTS

Your Private Events Team will assist you throughout the design and planning process to create your dream wedding. We are happy to customize decor options in addition to the below.

DRAPING & LIGHTING OPTIONS

PAVILION

- Market Lighting | \$800
- Ceiling X-Drape | \$900
- Ceiling X-Drape with Lights & Column Swag | \$1100
- Full Coverage Ceiling Draping | \$5000
- Small Crystal Chandelier | \$250
- Medium Crystal Chandelier | \$350
- Large Crystal Chandelier | \$425
- Essential Uplight Package (8 LED lights) | \$350
- Enhanced Uplight Package (12 LED lights) | \$500
- Personalized Monogram Gobo Light | \$425
- Linens (endless options available) | Inquire for Pricing

TRADITIONS

- 10' White or Ivory Head Table Wall Drape | \$190
- Head Table Wall Drape with Layered Accent | \$250
- Essential Uplight Package (8 lights) | \$350
- Enhanced Uplight Package (12 lights) | \$500
- Personalized Monogram Gobo Light | \$425
- Linens (endless options available) | Inquire for Pricing

UPGRADED SEATING

- Gold, Silver, Fruitwood, Black, White Chiavari Chair | \$7
- Gold Chameleon Chairs | \$10
- Vineyard (X-Back) Chair | \$12
- Bentwood Chair | \$14
- Custom Lounge | Inquire for Pricing

SPECIALTY TABLES

- 8'L x 40"W x 30"H Farm Table | \$200
- 66" Round Farm Table | \$120
- 8' L x 40" W King Table | \$35

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COTO DE CAZA FRIENDORS

PREFERRED VENDORS LIST

Below is our Preferred Vendors List. These vendors are trusted, tried and true and come with our highest recommendations.

WEDDING COORDINATORS (Required)

Engaged Events	http://www.engagedevents.us	@engaged_events
Blissfully Styled	https://www.blissfullystyled.com	@blissfullystyled
Heartfelt Weddings	https://www.heartfeltweddingplanner.com	@heartfeltweddingplanner
Peachy Keen Weddings	https://peachykeenweddings.com	@peachykeenweddings
LVL Weddings	https://lvlevents.com	@lvlweddings
Intertwined Events	https://intertwinedevents.com	@intertwinedevents

OFFICIANTS

Great Officiants	https://www.greatofficiants.com	@greatofficiants
Reverend Clint Hufft	http://www.reverendclint.com	@hufftclint

PHOTOGRAPHERS

Jessie Schultz Photo	https://jessieschultzphotography	@jessie.schultz
Jim Kennedy Photo	http://jimkennedyphotographers.com	@jimkennedyphotographers
Frank Salas Photo	https://franksalas.com	@franksalas
Brett Hickman Photo	http://bretthickman.com	@bretthickmanphoto

FLORISTS

Beautiful Savage	https://beautifulsavageflowers.com	@beautifulsavageflowers
The Bloom of Time	https://thebloomoftime.com	@thebloomoftime
Fleurish	http://ocfleurish.com	@fleur.ish
Flower Allie	https://flowerallie.com	@flowerallie

DJ ENTERTAINMENT

Soundwave Productions	https://soundwavepros.com	@soundwavepros
Honored Occasions	https://www.honoredoccasions.com	@honoredoccasions
Carcano DJ	https://www.carcanodj.com	@carcanodj
Kevin Miso	http://kevinmiso.com	@kevinmiso
Andy Nation	https://andynation.com	@andynation

VIDEOGRAPHERS

Plug Films	https://plugvideo.com	@dan_plugfilms
Yours Truly Media	https://yourstrulymedia.com	@yourstrulymedia

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WEDDING CAKE/BAKERIES

It's All About the Cake	http://itsallaboutthecake.com	@itsallaboutcake
Simply Sweet Cakery	http://simplysweetcakery.com	@simplysweetcakery
Sweet Traders	http://sweettraders.com	@sweettraders
Plumeria Cake Studio	http://plumeriacakes.com	@plumeriacakestudio
Nothing Bundt Cakes	https://nothingbundtcakes.com	@nothingbundtcakes

HOTEL ACCOMMODATIONS

Ayres Hotel & Spa	https://www.ayreshotels.com/ayres-suites-mission-viejo
Courtyard By Marriott Foothill Ranch	https://www.marriott.com
Laguna Cliffs Marriott	https://www.marriott.com
Inn at the Mission	https://www.marriott.com

HAIR & MAKEUP

Design Visage	http://designvisage.com	@designvisage
Dolled Up OC	http://dolledupoc.com	@dolledupoc
Flawless Faces	https://flawlessfacesinc.com	@flawlessfacesbeautylounge
Pure Beauty By Danielle	http://purebeautybydanielle.com	@purebeautybydanielle

STATIONERY DESIGN

Minted Weddings	http://minted.com/weddings	@mintedweddings
Polkadot Weekend	https://polkadotweekend.com	@polkadotweekendinc
Heidi Davidson Design	https://heididavidsondesign.com	@heididavidsondesign
Jen Simpson Design	https://jensimpsondesign.com	@jensimpsondesign

PHOTO BOOTH

Pixster	https://pixsterphotobooth.com	@pixsterphotobooth
California Booth Bus	https://caboothbus.com	@californiaboothbus
Capture Photo Booth	http://capturephotoboos.com	@capturephotobooth
Orange Box Photo Booth	https://orangeboxphotobooth.com	@orangeboxphotobooth
Focus Photo Suites	https://focusphotosuites.com	@focusphotosuites

F.Y.I.

FOOD & BEVERAGE

All food and beverage items served within Coto De Caza Golf & Racquet Club must be prepared and presented by Coto De Caza Golf & Racquet Club. Local health code regulations prohibit guests from removing remaining food and beverage from the golf club. Coto De Caza Golf & Racquet Club, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the California Alcohol Beverage Control. In compliance with the state law, all beer and liquor must be supplied and served by Coto De Caza Golf & Racquet Club. Any violation of these laws and regulations will result in confiscation of food and/or beverage and will receive a penalty equal to first deposit.

EVENT INCLUSIONS

MENU TASTING

Booked wedding couples receive a complimentary tasting to include (5) hors d'oeuvres, (2) salads and (2) entrees approximately three to four months prior to your wedding. The tasting is complimentary for our wedding couple only, however you may invite additional guests at \$45.00++ per person. Wedding Planners are always hosted guests of the Club.

PLATED MEAL SERVICE

If you have selected more than one entree, you are required to provide place cards or escort cards for each guest with their appropriate meal indicators at each guests place setting at their designated table. Entree counts must be provided 10 days prior to wedding.

TABLE STANDARDS

Our standard sit down service is planned for 60" round tables of up to eight guests per table. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two, or a wedding party table where their wedding party joins them.

WEDDING PLANNER REQUIREMENT

Coto De Caza Golf & Racquet Club requires a licensed & professional full service wedding planner to work hand in hand with our venue Event Director. Coto staff will not be responsible for coordination of ceremony, grand entrance, & placement or removal of personal wedding items.

PAYMENT POLICIES

DEPOSITS

Coto De Caza Golf & Racquet Club policy requires a 25% deposit to confirm your wedding. Six months prior to your wedding, 50% of your estimated balance is due as your second deposit. Your remaining balance is due 7 days prior to your wedding date.

FORMS OF PAYMENT

Payments can be made by personal check, certified check, American Express, Visa, MasterCard or Discover. We do not accept a personal check for final payment.

CANCELLATION

In the event of a cancellation for any reason, the non-refundable booking deposit and any partial payments will not be refunded and the following payment scale will apply as liquidation damages:

0-45 DAYS	⇒	100% OF EXPECTED REVENUE
46-90 DAYS	⇒	75% OF EXPECTED REVENUE
91-120 DAYS	⇒	50% OF EXPECTED REVENUE
121+DAYS	⇒	40% OF EXPECTED REVENUE

SERVICE CHARGE & TAX

- All food, beverage, equipment and service items are subject to 22% service charge and 7.75% sales tax
- The service charge is taxable in the State of California
- The service charge is not a tip or gratuity

FINAL GUARANTEES

Once final guarantees are submitted 10 days prior to your wedding, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Coto De Caza Golf & Racquet Club will make every attempt to accommodate increases in your count after the final guarantee is due, however may be subject to a 10% surcharge. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event.

DIRECTIONS

COTO DE CAZA GOLF & RACQUET CLUB 25291 Vista Del Verde, Coto De Caza, CA 92679

FROM SAN JUAN CAPISTRANO (SOUTH)

Take I-5 North towards Mission Viejo. Exit on Oso Parkway. Turn Right on Oso Parkway. Continue on Oso Parkway until it ends at Coto De Caza Drive and turn Left. Proceed into the Security Guardhouse and check in. Clubhouse will be on the Left up ahead on Coto De Caza Drive. Once inside the gate, turn Right on Cantamar. The Turn Left onto Vista Del Verde. The Clubhouse will be on your Left Hand side.

FROM IRVINE (NORTH)

Take I-5 or I-405 South towards Beach Cities. Exit on CA-133 N (toll road) . Then exit CA-241 South (toll road) to Rancho Santa Margarita, Exit Antonio Parkway & turn left. Turn Right onto Coto De Caza Drive. Proceed into the Security Guardhouse & stay left. Proceed on Coto De Caza Drive to San Miguel. Turn left onto San Miguel. Turn Right onto Vista Del Verde. The Clubhouse will be on your Right Hand side.





BOOK YOUR WEDDING TODAY!

JENNIFER WOLF
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ELIZABETH PROCHNOW
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