

Vows

WITH MORE

Wows



DOVE CANYON
GOLF CLUB



(949) 858-2800

22682 Golf Club Drive
Dove Canyon, CA 92679

2022



A Breathtaking, Natural Setting

FOR YOUR WEDDING

Perched on the edge of a canyon in the secluded hills of Orange County, Dove Canyon Golf Club is an ideal setting for your wedding day. Our gated venue is both private & elegant with sweeping mountain views. From small intimate gatherings to lavish receptions, our experienced staff will ensure your special day inspires memories that last a lifetime.

CELEBRATE IN *Style*

Whether you choose to celebrate outside on our shaded terrace, with its panoramic views or inside our Frank Lloyd Wright-inspired Clubhouse, Dove Canyon Golf Club offers a spectacular backdrop for your special event.

Main Dining Room: Floor-to-ceiling windows, fireplace & expansive canyon views for up to 220 guests

Library Room: Used as our Bridal Suite or perfect for intimate events of up to 60 guests, featuring floor-to-ceiling windows, bar, fireplace & canyon views

Wine Room: Ideal for intimate rehearsal dinners of up to 22 guests

West Room: Features a lovely stone fireplace & adjoining spacious balcony overlooking the pond for up to 70 guests

Gorgeous shaded terrace with picturesque 80' waterfall backdrop





Your Special Day

For your once-in-a-lifetime day, no detail is too small, no request too grand. Whatever your vision, our experienced private event consultants will bring it to life ensuring a flawless experience from beginning to end. We'll work closely with you to customize every aspect of your picture-perfect day, including delectable Chef designed menus.



Ceremony Package

Ceremony Site Fee - \$5,000

(Dates & Times Subject to Availability)

Included:

Ceremony Location: Outside Canyon Terrace or Indoor Sunken Lounge, both with breathtaking views of the 18th Fairway

White Wooden Garden Chairs

Your choice of Ceremony Backdrop

Large Bridal Suite

Scheduled Ceremony Rehearsal

Reception PACKAGES

All Dove Canyon Reception Packages Include:

A Custom Menu Tasting

Coffee & Water Station

Tables for your Guestbook, Gifts, Hors d'Oeuvres, Place Cards,
Reception & Cocktail Hour with Standard Linen & Banquet Chairs

Easel for Engagement Photo or Welcome Sign

All Glassware, Silverware & China

Professional Bartender & Service Staff

5.5 Hours of Event Time

(This includes 30 mins for Ceremony)

Dance Floor

Up to 6 Votive Candles per Table & throughout Reception Room



Classic Event

PACKAGE



Domestic & Imported Cheese Display with
Seasonal Fruit Garnish & Assorted Crackers

Two Butler Passed Hors d'Oeuvres

One Hour Hosted House Bar

(House Brands of Mixed Drinks, Domestic & Imported, House Wine & Soft Drinks)

House Champagne & Sparkling Cider Toast

Three Course Served Dinner or Elegant Buffet

House Wine Service with Dinner

Specialty Wedding Cake by "It's All About the
Cake" in Dana Point

*Please note that your price per person is based on the package that you choose & the entree that you choose.

Ultimate Event

PACKAGE

Domestic & Imported Cheese Display with
Seasonal Fruit Garnish & Assorted Crackers

Three Butler Passed Hors d'Oeuvres

Four Hour Hosted Bar

(1st Hour Hosted House Bar & 3 Hours of Hosted Soft Bar)

House Champagne & Sparkling Cider Toast

Three Course Served Dinner or Elegant Buffet

House Wine Service with Dinner

Specialty Wedding Cake by "It's All About the
Cake" in Dana Point

Valet Parking

*Please note that your price per person is based on the package that you choose & the entree that you choose.



Unforgettable Event

PACKAGE



Assorted Sushi Roll Display

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll
(Live Action is Additional \$350 per 100 Guests)

Four Butler Passed Hors d'Oeuvres

Four Hour Hosted Premium Bar

(Premium Brands of Mixed Drinks, Domestic & Imported, House Wine & Soft Drinks)

House Champagne & Sparkling Cider Toast

Three Course Served Dinner or Elegant Buffet

House Wine Service with Dinner

Specialty Wedding Cake by "It's All About the Cake" in Dana Point

Upgraded Chiavari Chairs with Cushion

Valet Parking

*Please note that your price per person is based on the package that you choose & the entree that you choose.

Entrée Selections

CLASSIC/ULTIMATE/UNFORGETTABLE

All Dinner Entrees are served with a choice of Garlic Mashed Potatoes, Au Gratin Potatoes, Wild Mushroom Risotto, Herb Roasted Potatoes, Wild Rice Pilaf, Sweet Potato Puree, or Roasted Brussel Sprouts & Chef's Selection of Seasonal Vegetables & Warm Rolls and Butter

SAUCES AVAILABLE FOR CHICKEN & FISH ENTREES

Athena, Garlic Lemon Herb Sauce, Mango Glaze, Tomato Cream, Garlic Ginger, Miso Glaze, White Wine Lemon Caper Sauce, White Peach Jus, Dill Buerre Blanc or Citrus Buerre Blanc

ANGUS RIBEYE

Served with Port Wine Sauce
\$133 / \$173 / \$205

PEPPERCORN CRUSTED FLAT IRON STEAK

Served with a Creamy Cognac Reduction
\$128 / \$164 / \$200

MACADAMIA CRUSTED MAHI MAHI

Topped with Choice of Sauce
\$134 / \$173 / \$202

ANGUS FILET MIGNON & JUMBO SHRIMP

Petite Filet Mignon with Cabernet Mushroom Sauce &
Four Jumbo Shrimp with Lemon Garlic Butter
\$150 / \$181 / \$214

AIRLINER CHICKEN BREAST

Pan Roasted & topped with Choice of Sauce
\$124 / \$162 / \$191

PACIFIC SEABASS

Topped with Choice of Sauce
Market Price

DOUBLE BONELESS SKINLESS CHICKEN BREAST

Pan Roasted and topped with Choice of Sauce
\$121 / \$161 / \$193

ANGUS FILET MIGNON

Crowned with Aged Gorgonzola & served with
Cabernet Reduction
\$136 / \$175 / \$208



Entrée Selections

CLASSIC/ULTIMATE/UNFORGETTABLE

All Dinner Entrees are served with a choice of Garlic Mashed Potatoes, Au Gratin Potatoes, Wild Mushroom Risotto, Herb Roasted Potatoes, Wild Rice Pilaf, Sweet Potato Puree, or Roasted Brussel Sprouts & Chef's Selection of Seasonal Vegetables & Warm Rolls and Butter

SAUCES AVAILABLE FOR CHICKEN & FISH ENTREES

Athena, Garlic Lemon Herb Sauce, Mango Glaze, Tomato Cream, Garlic Ginger, Miso Glaze, White Wine Lemon Caper Sauce, White Peach Jus, Dill Buerre Blanc or Citrus Buerre Blanc

CHICKEN ROULADE

Chicken Breast filled with Goat Cheese, Pine Nuts, Sun Dried Tomatoes, Spinach & Basil topped with a Light Creamy Veloute
\$125 / \$163 / \$192

ANGUS NEW YORK STEAK

Served with Cabernet Sauce
\$133 / \$172 / \$200

ATLANTIC SALMON

Pan Seared Salmon Filet topped with Choice of Sauce
\$128 / \$168 / \$202

DUET OF CHICKEN & JUMBO SHRIMP

Chicken Breast with Choice of Sauce & Four Jumbo Shrimp with Garlic Butter
\$130 / \$167 / \$200

ANGUS FILET MIGNON & SALMON

Petite Filet Mignon with Cabernet Mushroom Sauce & Pan Seared Salmon with Choice of Sauce
\$138 / \$178 / \$211

ANGUS FILET MIGNON & CHICKEN BREAST

Petite Filet Mignon with Cabernet Mushroom Sauce & Chicken Breast with Choice of Sauce
\$137 / \$176 / \$209

ANGUS FILET MIGNON & LOBSTER TAIL

Petite Filet Mignon with Cabernet Mushroom Sauce & Broiled Australian Lobster Tail with Drawn Butter & Lemon
Market Price

Plated Options

APPETIZERS

\$8.00 per person as an additional course
(If not included in Package)

Phyllo Pouch filled with Sauteed Forest Mushrooms
in a Chive Cream Sauce

Couscous Stuffed Tomato with a Roasted
Pepper Cream Sauce

Lobster Ravioli in a Champagne
Cream Sauce

Crab Cakes

Crispy Coconut Shrimp

SOUP SELECTIONS

\$6.00 per person as an additional course
(If not included in Package)

Fresh Tomato Basil

Wild Mushroom Bisque

Lobster Bisque

Butternut Squash

Seasonal Vegetable Soup

SALAD SELECTION

(Included in All Packages)

CAPRESE SALAD

Fresh Mozzarella, Tomato & Basil
Drizzled with Balsamic Reduction

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce with Croutons &
Parmesan Cheese tossed with Traditional
Caesar Dressing

MESCLUN MEDLEY SALAD

Mixed Mesclun, Mandarin Oranges, Feta
Cheese & Roasted Pecans with Citrus
Vinaigrette Dressing

CALIFORNIA BABY GREENS SALAD

Mixed Greens, Crumbled Bleu Cheese,
Candied Walnuts & Red Onions with
Balsamic Vinaigrette Dressing

ARUGULA SALAD

Baby Arugula, Goat Cheese, Cranberries,
Assorted Nuts with Red Wine Dressing



Elegant Buffet

CLASSIC/ULTIMATE/UNFORGETTABLE

\$132 / \$172 / \$205

SALAD

(Choice of Two)

Mesclun Medley Salad

Classic Caesar Salad

California Baby Greens Salad

House Salad

Arugula Salad

ENTREE

(Choice of One)

CALIFORNIA PASTA

Penne Pasta, White Wine, Garlic, Basil,
Diced Tomatoes & Mushrooms

CHICKEN ATHENA

Sun Dried Tomatoes, Artichoke Hearts &
Mushrooms served with Chardonnay Cream Sauce

CHICKEN MILAN

White Wine Lemon Caper Sauce

PAN SEARED SALMON

Served with Choice of Sauce

MACADAMIA CRUSTED MAHI MAHI

Served with Choice of Sauce

ACCOMPANIMENTS

(Choice of Three)

Wild Rice Pilaf, Au Gratin Potatoes, Garlic Mashed
Potatoes, Herb Roasted Potatoes, Ratatouille,
Sauteed Broccoli, Roasted Brussel Sprouts, Chef's
Selection of Seasonal Vegetables

CARVING STATION

(Choice of One)

OVEN ROASTED TURKEY

Served with Traditional Gravy &
Cranberry Sauce

HONEY BAKED HAM

Served with Sweet Honey Mustard

HERB CRUSTED PRIME RIB

Served with Au Jus & Creamy Horseradish



Butter Passed

HORS D'OEUVRES

COLD HORS D'OEUVRES

Minimum of 50 pieces per selection

\$7.00 per Serving

Bruschetta on a Toasted Baguette

Endive Spear with Boursin Cheese,
Pistachio & Grape

Fresh Melon Sections with Prosciutto

Diced Ahi with Green Onions tossed in
Soy Sauce on Wonton Shell

Antipasto Skewers

HOT HORS D'OEUVRES

Minimum of 50 pieces per selection

\$7.00 per Serving

Chicken Satay with Thai Peanut Sauce

Scallops Wrapped in Smoked Bacon

Chicken Potstickers with Sweet Chili Sauce

Mushroom Cap with Boursin Cheese

Golden Fried Artichoke Hearts with Garlic
Butter & Parmesan Cheese

Swedish Meatballs in Peppercorn Cream Sauce

Southwest Spring Roll

Mini Chicken Cordon Bleu

Bacon Wrapped Dates with Apricot Filling

Mini Crab Cakes



Specialty Displays



GOURMET COFFEE STATION

(Flat fee may apply if fewer than 100 guests)
2 Hours of Service

Delicious Cappuccinos, Lattes, Mochas,
Espressos & Hot Chocolates

\$12.00 per person

CUSTOM MADE ICE CARVING & SHRIMP COCKTAIL DISPLAY

One Block Custom Ice Carving Piled with Jumbo
Shrimp served with Lemon Wedges & Cocktail Sauce

\$22.00 per person

UPGRADE YOUR CHEESE DISPLAY WITH ONE OF OUR SIGNATURE BOARDS

MEDITERRANEAN BOARD

Pita Bread, Hummus, Olive Tapenade &
Roasted Vegetables

\$600 per 100 Servings

CHARCUTERIE BOARD

Assorted Meats, Cheeses, Dried Fruit, Mixed
Nuts & Crackers

\$900 per 100 Servings

BUFFET ENHANCEMENTS

MADE TO ORDER PASTA STATION

(Choice of two pastas & two sauces with all toppings)

Pasta - Bow Tie, Penne, Fusilli or Cheese Tortellini

Sauces - Pesto Cream, Garlic Olive Oil, Sun Dried
Tomato or Creamy Alfredo

Toppings - Meatballs, Sausage, Chicken, Shrimp,
Assorted Vegetables, Crushed Red Pepper Flakes,
Parmesan Cheese, White Wine & Olive Oil

\$34.00 per person

MASHED POTATO MARTINI BAR

Sweet Potatoes & Garlic Mashed Potatoes with
Assorted Toppings including Shredded Cheese, Bacon
Bits, Sour Cream, Butter, Gravy, Chives, Crumbled
Bleu Cheese, Mini Marshmallows & Candied Walnuts

\$18.00 per person

Late Night Snacks

TAKEOUT IS NOT PERMITTED



MINI MILKSHAKES

Vanilla & Chocolate

\$5.00 per serving

MINI BEEF SLIDERS

Served with Cheese

\$8.50 per serving

PULLED PORK SLIDERS

With Tangy BBQ Sauce

\$8.50 per serving

CHICKEN & CHEESE QUESADILLAS

Served with Sour Cream & Fresh Salsa

\$7.50 per serving

BEAN & CHEESE BURRITO HALVES

Served with Fresh Salsa

\$6.00 per serving

BUFFALO WINGS

In a Spicy Buffalo Sauce

\$8.50 per serving

FLATBREAD PIZZAS

Assorted Varieties

\$7.50 per serving

Wines & Cocktails

BEER

Domestic: \$7

Imported: \$8

CHAMPAGNE & SPARKLING CIDER

\$5 per person

\$6 per person with Raspberries

BEVERAGE & COCKTAIL LIST

Soft Drinks: \$4

House Mixed Drinks: \$9

Call Mixed Drinks: \$10

Premium Mixed Drinks: \$12

Premium Soft Drink - Bottled Sparkling,
Energy Drinks, Bottled Water, Ginger

Beer: \$5

Super Premium Drink: \$13

Ultra Premium Drink: \$15

Champagne Splits: \$12

PREMIUM CHAMPAGNE & SPARKLING CIDER

\$8 per person

\$9 per person with Raspberries

WINE CORKAGE FEE

\$18.00 per Bottle

WINE SERVICE

Chardonnay, Merlot & Cabernet

House Wine: \$9 per person

Premium Wine: \$10 per person

OUTSIDE LIQUOR IS PROHIBITED



General Information



BOOKING POLICY

Dove Canyon Golf Club takes reservations up to 2 years in advance. The Club will pencil a hold date for a client for 10 days only. The date will either need to be contracted or released after the hold. A date is confirmed as definite with a signed contract and deposit.

DEPOSIT & PAYMENT

To confirm your event, an initial deposit of 25% of your Food and Beverage minimum will be due with a signed contract. The second 25% deposit will be due 90 days before your event. The third 25% is due 180 days prior to the event and the remaining final balance will be due 10 days prior to your event.

SERVICE CHARGE & SALES TAX

All prices are subject to 20% club service charge and sales tax. It is Dove Canyon Golf Club's responsibility to inform of all price changes.

MENUS

Enclosed is a list of possible menu selections. The listed items are by no means a limit of what our Executive Chef can create for your event. We would be pleased to assist you in creating a custom menu for your event.

Split entrees can be accommodated for plated meals. Each guest will receive the same first and second course. If you choose a split menu, we require that you provide the club with the exact count of each entree 10 days prior to your event date. We also require that you provide a place card for each guest indicating which entree they have selected. On all split menu entrees, the higher priced entree will be the prevailing cost for all entrees.

SET UP & BREAKDOWN

Set up and break downs of events will vary on the club's schedule of events. Please discuss details of timing with our event team.

CANCELLATION POLICY

All deposits are nonrefundable and nontransferable. If there is a cancellation less than 30 days prior to the event date, a cancellation fee in the amount of the Food and Beverage minimum will be charged. No exceptions will be made to this policy.

DECORATIONS/SPECIALTY LINEN

In accordance with the fire marshal, all candles must be enclosed in glass. We ask that you do not affix anything to the walls, ceilings, floors or furnishings. Birdseed, bubbles, rice & confetti are prohibited and may be subject to cleaning fee. For any chair covers or specialty linen, you the client will be charged a flat rate of \$500++. All chair covers and linen must be picked up within a 24 hour period.

EXTENDED TIME

You are welcome to purchase extra time for your event. Additional time costs \$500+ per hour or \$250+ per half hour.

LIABILITY

The Club does not assume any responsibility or liability for damage of any merchandise or property on the premises.

EVENT LIABILITY INSURANCE

Liability insurance for each event contracted is required through Dove Canyon Golf Club. The cost is \$100 per event.

HOSTED BAR POLICY

Hosted shots are not permitted. All wine brought in by clients is subject to a corkage fee and must be consumed during the event.



DOVE CANYON
GOLF CLUB

Celebrate
THE
Occasion

WITH THOSE WHO MEAN THE MOST TO YOU

Contact Information

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