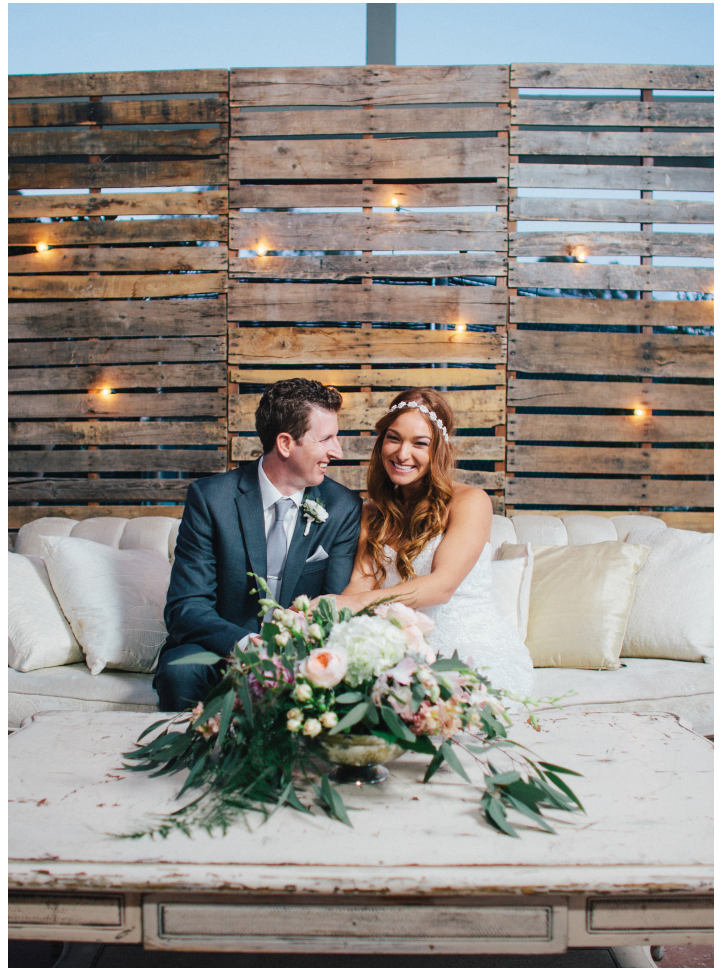


Wedding Packages



Lomas Santa Fe Country Club

Solana Beach, CA

Instagram: @LomasSantaFeCCEvents



WEDDING CEREMONY

INCLUDES:

Wooden Arch Overlooking the Golf Course & Distant Ocean View
Wedding Ceremony Rehearsal the day before Your Wedding
White Folding Chairs
Seating Accommodations for up to 250 Guests
Cucumber Mint Water & Lemonade Station Prior To Ceremony Start
One Hour of Event Time



WEDDING RECEPTION ONLY ROOM RENTAL (NO ROOM RENTAL FEE WITH CEREMONY)

cduff@lomassantafecc.com www.lomassantafecc.com

Instagram: @lomassantafeccevents

WEDDING PACKAGES

SILVER PACKAGE

One Hour Hosted Soft Bar
Unlimited Soft Drinks
Three Tray Passed Appetizers
Champagne Toast
Wine Served Tableside with Dinner
Choice of Plated, Buffet or Small Plate Station Dinner
Coffee Station
Standard Tablecloths & Napkins
Black Chair Covers
Auxiliary Tables with House Linens
(Cake, Favors, Gifts, Guestbook, Etc.)
Floral Centerpieces
Dance Floor
Votive Candles
Complimentary Parking
Complimentary Tasting for Two
5 Hours of Event Time



GOLD PACKAGE

One Hour Hosted Well Bar
Unlimited Soft Drinks
One Appetizer Display
Three Tray Passed Appetizers
Champagne Toast
Wine Served Tableside with Dinner
Choice of Plated, Buffet or Small Plate Station Dinner
Wedding Cake or Dessert Bar
Coffee Station
Standard Tablecloths & Napkins
Ivory or White Couture Chair Covers
Auxiliary Tables with House Linens
(Cake, Favors, Gifts, Guestbook, Etc.)
Floral Centerpieces
Dance Floor
Votive Candles
Complimentary Round of Golf for Four
Complimentary Parking
Complimentary Tasting for Two
5 Hours of Event Time



WEDDING PACKAGES CONTINUED

PLATINUM PACKAGE

One Hour Hosted Call Bar
Unlimited Soft Drinks
Two Appetizer Displays
Three Tray Passed Appetizers
Champagne Toast
Wine Served with Dinner
Choice of Plated, Buffet, or Small Plate Station Dinner
Wedding Cake or Dessert Bar
Coffee Station
Floor Length Tablecloths & Upgraded Napkins
Chiavari Chairs
Auxiliary Tables with House Linens
(Cake, Favors, Gifts, Guestbook, Etc.)
Floral Centerpieces
Dance Floor
Votive Candles
Silver or Gold Charger Plates
One Complimentary Round of Golf for Four
Complimentary Parking
Complimentary Tasting for Two
5 Hours of Event Time



*ALL PACKAGES CAN BE CUSTOMIZED

SERVED ENTREES SELECTION

All Dinner Entrees Served with Salad, Choice of: Brown Butter & Rosemary Roasted Potatoes, Garlic Whipped Potatoes, Buttermilk Whipped Potatoes, Parmesan Risotto or Jasmine Rice. Accompanied with Seasonal Vegetables, Mini Herb Bread Sticks & Butter

SALAD SELECTION

CAESAR

Romaine, Croutons, Shaved Parmesan & Traditional Caesar Dressing

BUTTER LETTUCE

With Grapefruit, Avocado, Chevre, Shaved Fennel & Green Goddess Dressing

PANCETTA WRAPPED STONE FRUIT

With Arugula, Pistachios, Goat Cheese & Champagne Vinaigrette

CALIFORNIA FIELD GREENS

Mixed Greens, Goat Cheese & Julienne Apples, Topped with Candied Pecans & Balsamic Vinaigrette

ENTREE SELECTION

PRICING: SILVER | GOLD | PLATINUM

HERB ROASTED CHICKEN BREAST

Served with Tarragon Red Pepper Coulis

ROASTED CHICKEN BREAST

With Lemon-Thyme Butter Sauce & Crispy Fried Leeks

PORK SHORT RIBS

With a Garlic Jus & Buttermilk Mashed Potatoes

SEARED SALMON

With a Chipotle Rub & Cilantro, Cucumber, Avocado Salsa

BUTTERNUT SQUASH RAVIOLI

With a Brown Butter Cream Sauce & Crispy Spinach

STUFFED POBLANO PEPPER

Vegetable Quinoa, Avocado Creme, Yellow Pepper Coulis, & Pepper Jack Served Over Black Bean Puree

PAN SEARED HALIBUT

Panko Crusted with a Lemongrass Buerre Blanc

HERB & POTATO CRUSTED SEA BASS

Served with Tomatillo Cream & Seasonal Risotto

BRAISED BEEF SHORT RIBS

With a Red Wine Reduction & Topped with Gremolata

ROASTED RACK OF LAMB

Wilted Spinach & Garlic Tomatoes

GRILLED FILET MIGNON

With Crispy Shallots & Au Poivre Demi Glaze

FILET MIGNON & JUMBO PRAWNS

5oz Petite Filet Served with Truffle Merlot Sauce & Grilled Prawns

*ALL PRICES SUBJECT TO 21% SERVICE CHARGE & 7.75% SALES TAX

BUFFET SELECTIONS

Served with Mini Herb Bread Sticks & Butter

SALADS

(SELECT TWO)

Classic Caesar Salad Romaine, Croutons, Shaved Parmesan & Traditional Caesar Dressing
California Field Greens Salad with Goat Cheese, Julienne Apples, Candied Pecans & Balsamic Vinaigrette
Pancetta Wrapped Stone Fruit with Arugula, Pistachios, Goat Cheese & Champagne Vinaigrette
Butter Lettuce Salad with Grapefruit, Avocado, Chevre, Shaved Fennel & Green Goddess Dressing
German Fingerling Potato Salad with Smoked Bacon & Grilled Onion

ENTREES

(SELECT TWO)

Herb Roasted Chicken Breast Served with a Tarragon Red Pepper Coulis
Roasted Chicken Breast with Lemon-Thyme Butter Sauce & Crispy Fried Leeks
Grilled Salmon with Tomato, Garlic & Kalamata Relish
Grilled Mahi-Mahi with Tropical Fruit Salsa
Pan Seared Sea Bass with Meyer Lemon Beurre Blanc
Mini Pork Shank with Dark Cherry & Rosemary Glaze
Braised Beef Short Ribs with a Red Wine Reduction & Topped with Gremolata
French Cut Top Sirloin with Brandy Peppercorn Cream Sauce
Stuffed Portabella Mushrooms with Crispy Shallots, Quinoa, Spinach, & Roasted Garlic

ACCOMPANIMENTS

(SELECT THREE)

Brown Butter & Rosemary Roasted Red Potatoes
Garlic or Buttermilk Mashed Potatoes
Wild Mushroom or Parmesan Risotto
Wild Rice Pilaf
Jasmine Rice
Mediterranean Orzo
Tri-Colored Bowtie Pasta with Pesto Creme, Sundried Tomatoes, Arugula, & Asparagus
Cauliflower Rice with Shiitake Mushrooms, Leeks, & Chives
Grilled Seasonal Vegetables

CARVING STATION

(SELECT ONE)

Carved Tri-Tip
Roasted Turkey Breast
Pork Loin

*ALL PRICES SUBJECT TO 21% SERVICE CHARGE & 7.75% SALES TAX

SMALL PLATES STATION

Stations come with one plated salad.

PLATED SALAD SELECTION

CAESAR

Romaine, Croutons, Shaved Parmesan, & Traditional Caesar Dressing

BUTTER LETTUCE

With Grapefruit, Avocado, Chevre, Shaved Fennel & Green Goddess Dressing

PANCETTA WRAPPED STONE FRUIT

With Arugula, Pistachios, Goat Cheese, & Champagne Vinaigrette

CALIFORNIA FIELD GREENS

Mixed Greens, Goat Cheese & Julienne Apples, Topped with Candied Pecans & Balsamic Vinaigrette

SMALL PLATES STATIONS

(SELECT THREE STATIONS)

MASHTINI STATION

(SELECT TWO)

Mashed potato bar in Martini Glasses.

THE STANDARD

Applewood Smoked Bacon, Tillamook Cheddar Cheese, Sour Cream & Chives

MEAT & POTATOES

Braised Beef Short Ribs with Horseradish Creamed Potato, Red Wine Sauce & Crispy Onions

SOUTHERN STYLE

Buttermilk Creamed Potato, Fried Chicken & Black Pepper Country Gravy

WILD MUSHROOM

Portobello, Cremini & Shiitake Mushrooms with Garlic, Thyme & Pearl Onions in a Madeira Cream Sauce

PASTA STATION

(SELECT TWO)

PAPPARDELLE

Short Rib Ragu, Pappardelle Pasta, Brandy Glazed Pearl Onions, Green Onion, & Smoked Tomato

ORZOTTO

Leeks, Shiitake Mushrooms, Asparagus, & Julienne Carrots

RAVIOLI

Wild Mushroom Ravioli in a Brown Butter Cream Sauce, Crispy Spinach, & Sautéed Kale

PENNE RIGATE

With Basil, Olive Oil, & Garlic

WOK THIS WAY STATION

Served in Take-Out boxes

CHICKEN OR BEEF

Lo Mein Noodles & Fried Rice

STREET TACO STATION

Chipotle-Citrus Marinated Flank Steak & Chicken Served with Flour & Corn Tortillas, Diced Onions, Cilantro, Sour Cream, Diced Jalapeños, Cheddar Cheese, Pico de Gallo & Guacamole

ALL PRICES SUBJECT TO 21% SERVICE CHARGE & 7.75% SALES TAX

SMALL PLATE STATION CONTINUED

SOUTHERN COMFORT STATION

(CHOICE OF TWO PROTEINS)

ST. LOUIS STYLE PORK RIBS | SMOKED BRISKET | BBQ CHICKEN

Served with Collard Greens, Aged White Cheddar Mac n Cheese, Jalapeno
Cornbread & Apricot Mustard BBQ Sauce

SLIDER STATION

(CHOICE OF THREE)

Served with French Fries

CRISPY CHICKEN SLIDERS

With Pickles & Smoked Honey Mustard

PORTOBELLO SLIDERS

Roasted Tomato, Goat Cheese, Arugula, Grilled Onion, & a Balsamic Drizzle

BEEF SLIDERS

With Cheddar Cheese, Pickle & Tomato

BAHN MI SLIDERS

Pork Belly, Cilantro, Spicy Mayo, Pickled Carrot, Onion,
Daikon, Cucumber, & Jalapeno

BUILD YOUR OWN STATIONS

(CHOICE OF ONE BUILD YOUR OWN)

RISOTTO BAR

(CHOICE OF TWO PROTEINS)

Creamy Parmesan Risotto or Pesto Risotto

SHRIMP, GRILLED CHICKEN, ITALIAN SAUSAGE, BRAISED BEEF SHORT RIBS

Toppings: Asparagus, Tomatoes, English Peas, Roasted Red Peppers, Spinach, Mushrooms, Garlic, Corn &
Parmesan Cheese

MAC N CHEESE BAR

(CHOICE OF TWO PROTEINS)

Cheddar & White Cheddar Mac 'n Cheese

GRILLED CHICKEN, GRILLED SHRIMP, BRAISED BEEF SHORT RIBS OR PULLED PORK

Toppings: Bacon, Truffle Oil, Mushrooms, English Peas, Roasted Red Peppers, Spinach, Tomato,
Asparagus, Corn, Pesto, Arugula, Caramelized Onion

POKE BAR

Brown Rice & White Rice

AHI & SALMON POKE

Toppings: Edamame, Cucumber, Red Onion, Avocado, Wasabi Caviar, Seaweed
Salad, Spicy Mayo, Sesame Soy Dressing & Garlic Ginger Ponzu

ALL PRICES SUBJECT TO 21% SERVICE CHARGE & 7.75% SALES TAX

APPETIZERS



TRAY PASSED

COLD SELECTIONS

Italian Bruschetta with Roma Tomatoes, Basil & Goat Cheese

Spicy Hawaiian Ahi Poke in a Crispy Wonton Taco

Charcuterie Skewer with Olives, Prosciutto, Salami, & Two Cheeses

Heirloom Tomato, Mozzarella & Basil Skewers with Fig Balsamic Glaze

Avocado & Crab Crostini

Deviled Egg with Crispy Pork Belly, Roasted Red Pepper & Paprika

Shrimp & Scallop Ceviche in a Cucumber Cup

Mini Lobster Roll with a Potato Bun, Chives, & a Lemon Slice

Fig Jam, Arugula, & Goat Cheese on a Toasted Ciabatta

Prosciutto Wrapped Melon

HOT SELECTIONS

Artichoke Fritter with Lemon Aioli

Seared Scallop with Tomato Bacon Jam

Fried Chicken Slider with Pickles & Smoked Honey Mustard

Potato & English Pea Samosa with Mint Chutney

Sliced Sirloin on Ciabatta Crostini with Garlic & Basil Aioli

Coconut Crusted Prawns with Sweet Thai Chili Sauce

Grilled Shrimp & Chorizo Skewers with Romesco Sauce

Ginger Chicken Satay with Peanut Sauce



DISPLAYS

CHARCUTERIE PLATTER

Variety of Smoked & Cured Meats with Artisan Mustards, Roasted Nuts, & Olives

FOREIGN & DOMESTIC CHEESE & FRUIT

Hand Picked Selection of International & Local Artisan Cheeses, served with Toasted Breads & a variety of Gourmet Crackers. Garnished with Fresh Fruits.

HUMMUS DISPLAY

Pita Chips & Grilled Seasonal Vegetables, served with Roasted Garlic Hummus, Roasted Red Pepper Hummus & Tabouli

BAKED BRIE EN CROUTE

Brie Cheese Wrapped in Puff Pastry with Toasted Almonds, Dried Cranberries & Apricots, served with Assorted Crackers & Baguettes

LATE NIGHT ADDITIONS

24 PIECE MINIMUM PER SELECTION

SAVORY

Animal Style Sliders

Mini California Burritos

Mac n' Cheese Bites with Aged Cheddar & Fresno Chiles

Mini Corn Dogs with Whole Grain Mustard & Cholula Ketchup

Mini Fried Chicken & Waffle Spoons

Build Your Own Nacho Bar
**based on final guest count*

Mini Grilled Cheese Sandwiches with Tomato Soup Shooters

SWEET

Chocolate Chip Cookie with Milk

Mini Rice Crispy Treats with M&M's

Mini Churros with Dipping Sauce

Donut Holes with Chocolate or Caramel Dipping Sauce

ALL PRICES SUBJECT TO 21% SERVICE CHARGE & 7.75% SALES TAX

ENHANCEMENTS

Additional Event Time

Screen & Projector Rental

Screen Only

Floor Length Linen

Silver or Gold Charger Plates

Wood Folding Chair Upgrade

Couture Chair Cover

Chiavari Chair with Cushion

Wood Cross Back Chair with Cushion

Wood Farm Table Upgrade

BEVERAGE OPTIONS

*ALCOHOL BRANDS ARE SUBJECT TO CHANGE

SOFT

Domestic & Imported Beer, Cupcake Cabernet, Chardonnay & Pinot Noir

WELL

Domestic & Imported Beer, Cupcake Cabernet, Chardonnay & Pinot Noir
Barton's Gin, Barton's Vodka, Pepe Lopez Tequila, Early Times Whiskey & Clan McGregor Scotch

CALL

Domestic Imported & Craft Beer, Chloe Pinot Noir, Cabernet & Prosecco, Nobilo Sauvignon Blanc, McMannis Chardonnay & Justin Rosé.
Titos Vodka, Tanqueray Gin, Beefeater Gin, Bacardi Rum, Malibu Rum, Absolut Vodka, Captain Morgan Rum, Seagram Seven Bourbon, VO Bourbon, J & B Scotch, Jack Daniels Whiskey, Johnny Walker Red Scotch & Hornitos Tequila

PREMIUM

Domestic Imported & Craft Beer, Imagery Chardonnay & Cabernet, SLH Pinot Noir, Ecco Torreno Sauvignon Blanc & Justin Rosé
Ketel One Vodka, Bombay Sapphire Gin, Dewars Scotch, Johnny Walker Black Scotch, Crown Royal Whiskey, Cazadores Tequila & Herradura Tequila

HOSTED BAR ON CONSUMPTION

(DOES NOT INCLUDE 21% SERVICE CHARGE OR TAX)

Well	\$8.50++
Call	\$9.50++
Premium	\$10.50++
Super Premium	\$12.00++
Domestic Beer	\$5.75++
Imported Beer	\$6.50++
Craft Beer	\$9.00++
House Wine	\$8.50++
Call Wine	\$9.50++
Premium Wine	\$12.50++
Soft Drinks	\$2.75++
Mineral Water	\$3.10++

FLAT CASH BAR PRICING

(INCLUDES SALES TAX)

Well	\$9.50
Call	\$10.75
Premium	\$11.50
Super Premium	\$13.00
Domestic Beer	\$6.75
Imported Beer	\$7.50
Craft Beer	\$10.50
House Wine	\$9.75
Call Wine	\$10.50
Premium Wine	\$13.50
Soft Drinks	\$3.50
Mineral Water	\$4.00

SOFT BAR PACKAGE

DOMESTIC & IMPORTED BEER, CUPCAKE WINE,
SODAS & BOTTLED WATER

\$16++ Per Person: 1 Hour
\$20++ Per Person: 2 Hours
\$24++ Per Person: 3 Hours
\$28++ Per Person: 4 Hours

WELL BAR PACKAGE

ADDS WELL LIQUOR

\$20++ Per Person: 1 Hour
\$25++ Per Person: 2 Hours
\$30++ Per Person: 3 Hours
\$35++ Per Person: 4 Hours

CALL BAR PACKAGES

ADDS CALL WINE,
CRAFT BEER & CALL LIQUOR

\$24++ Per Person: 1 Hour
\$29++ Per Person: 2 Hours
\$34++ Per Person: 3 Hours
\$39++ Per Person: 4 Hours

PREMIUM BAR PACKAGES

ADDS PREMIUM WINE
& PREMIUM LIQUOR

\$26++ Per Person: 1 Hour
\$32++ Per Person: 2 Hours
\$36++ Per Person: 3 Hours
\$42++ Per Person: 4 Hours

CORKAGE FEE IS \$15+ FOR WINE OPEN ON PROPERTY PER 750ML BOTTLE

GENERAL INFORMATION

GUARANTEES

A final guarantee of your anticipated number of guests is due to the Club by 12:00pm, (10) business days prior to the banquet function. This guarantee may not be reduced.

SERVICE CHARGES

A twenty-one (21%) percent service charge & applicable state tax (7.75%) will be added to all food & beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

DEPOSITS

A non refundable deposit, which is applied to your food & beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the food & beverage minimum. Deposits will be taken every 3 months leading up to your event. 100% of the final balance is due 10 days prior to the event date. All deposits are non-transferable & non-refundable.

BOOKING POLICY

Lomas Santa Fe Country Club will book weddings up to two years in advance. We can place a soft hold on a date for 72 hours. A date will only be confirmed & definite with a signed contract & deposit.

DECORATIONS

Our wedding packages include floral centerpieces & three votive candles per table. Items may only be affixed to the wall with prior approval by the Events Sales Department. Glitter, Confetti, Rice & Birdseed of any kind are not permitted. Client must take all decorations & personal belongings at the conclusion of the event. Lomas Santa Fe is not responsible for setting up client items on the day of or for items left at the club. Reminder: Fireworks, including sparklers & sky lanterns, are illegal in San Diego.

FOOD & BEVERAGE

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with specialty menus, & anything you may envision for your special day. We can accommodate gluten free & vegetarian options as well. Once your wedding is booked you receive a complimentary tasting for two. Cake cutting is also included in all packages.

Once you choose to have a bar, you are welcome to stop hosted consumption at any given time but the bar must remain open for the duration of your event. If you are bringing in your own wine (with a corkage fee) you are welcome to have these wines served at the bar as long as cocktails are available for purchase or being billed on consumption.

HOSTED BAR

There are many ways to take care of the bar on your wedding day. Here is a breakdown of options that Lomas Santa Fe offers:

CASH: Guests pay for their own drinks

ON CONSUMPTION: Client pays for guests on a per drink basis. You can limit consumption based on the level of liquor.

BAR STIPEND: Client puts specified dollar amount toward the bar. Once you are getting close this amount, you may switch to a cash bar, or put more money toward the stipend.

BAR PACKAGE: Client pays per person per hour based on level of liquor. See previous page for pricing on bar packages.