

Forty Niner Country Club



To the Bride & Groom:

Congratulations!

Your wedding day is one of the most important and memorable days of your life. Let the Forty Niner Country Club make your dream wedding come true... stress free!

We will help create the wedding of your dreams by offering you:

- Fine Cuisine: Our Executive Chef takes pride in offering our guests top quality food with a spectacular presentation. We can customize a menu based on your ideas.
- Function Space: Our club can accommodate guest lists of 50 to 150. We offer breathtaking views of the Santa Catalina Mountains and Rincon Mountains ranges for you and your guests. Ceremony locations include lush green fairways, sparkling ponds and dramatic fountains and gardens.
- Wedding Consultants: Our Wedding Coordinator and Catering Team take pride in seeing to every detail of your wedding. Weekend and after hour consultations are available to fit into your busy schedule.

Prime dates are booking up quickly. Please call us at 520-749-4925 ext. 207 to schedule an appointment to visit our beautiful property and meet with our Wedding Coordinator. We look forward to working with you in planning your special day!

All food and beverage items are subject to a 20% service charge and 6.1% tax; pricing subject to change.

2017 Standard Banquet fees

Room Rental Fees

Member event.....	N/C
Sponsored Event.....	\$300.00 Patio
	\$500.00 Pavilion
	\$40.00 Changing Room
	\$300.00 Driving Range Site Fee

(Room Rental is included in Wedding Packages)

Set Up Fees

Less than 50 People.....	\$50.00
50-100 People.....	\$150.00
100-150 People.....	\$ 200.00
Over 150 People.....	\$325.00

(Set up Fees is included in Wedding Packages)

Miscellaneous Fees and Charges

Ceremony fee.....	\$ 1000.00
Wedding Arch.....	\$ 45.00
Heater Rental.....	\$ 50.00 each
Other Rentals.....	Price Quote
Valet.....	\$100.00 each



Forty Niner Country Club

Reception Packages

Complete Reception Package Includes the use of the Pavilion, Chairs, Tables & White Table Linens

Traditional Package \$35.00 per person++

Specially Selected Butler Passed or Display Hors d' Oeuvres
(Choice of Two)

Reception Buffet

Champagne Poured for Your Special Toast

Complimentary Cutting and Service of your Wedding Cake

Deluxe Package \$ 48.00 per person++

Specially Selected Butler Passed or Display Hors d' Oeuvres
(Choice of three)

Reception Buffet

Champagne Poured for Your Special Toast

Complimentary Cutting and Service of your Wedding Cake

Domestic Wine with Meal

Open Bar for One Hour

(Domestic Beer, House Wine, and Well Drinks)

House Centerpieces ~ Candle Votives ~ Table Top Mirrors



Forty Niner Country Club

Premiere Package \$ 62.00 per person ++

Specially Selected Butler Passed or Display Hors d' Oeuvres
(Choice of four)

Reception Buffet

Champagne Poured for Your Special Toast

Complimentary Cutting and Service of your Wedding Cake

Tuxedo Strawberries

Wine Service with Meal

Open Bar for Three Hours

(Domestic and Import Bottle Beer, Select Wines, and Call Drinks)

Gourmet Coffee Station with Assorted Flavors

House Centerpieces

Candle Votives

Table Top Mirrors

Forty Niner Country Club Buffet

Choice of Two Salads:

Garden Salad

Mixed Greens, Romaine Lettuce, Red Cabbage, Carrots, and Your Choice of Two Dressings

Traditional Caesar Salad

Crisp Romaine Lettuce and Garlic Croutons Tossed in a Zesty Caesar Dressing

Baby Field Greens Salad

Crumbled Bleu Cheese and Candied Walnuts Topped with a Raspberry Vinaigrette

Spinach Salad

Red Onions, Sliced Strawberries, and Toasted Almonds Topped with a Balsamic Vinaigrette

Italian Pasta Salad

Tri-Color Fusilli Past, Pepperoni, Provolone, Black Oliver, and Cherry Tomatoes Tossed in a Herb Italian Dressing

Choice of Two Entrée Selections:

Buffer Entrees Includes Seasonal Vegetables and Your Choice of Garlic Whipped Potatoes, Red Toasted Potatoes, or Garden Rice Pilaf, Dinner Rolls and Butter.

Chicken Marsala

Sautéed Breast of Chicken Finished in a Marsala Wine Sauce and Topped with Mushrooms

Charbroiled Salmon

Presented with a Dill Chardonnay Beurre Blanc Sauce

Sliced Sirloin

Slow Roasted Sirloin of Beef Topped with Mushroom Demi

Center Cut Pork Loin

Pork Loin Stuffed with Sausage, Basil, and Apricots

Pesto Chicken Pasta

Penne Pasta, Grilled Chicken, Broccoli, and Tomatoes Tossed in a Pesto Alfredo Sauce

Cheese Tortellini with Marinara Sauce



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HORS D' OEUVRES SELECTIONS

BUFFET

Fresh Garden Vegetable Crudités
Served with Ranch and Blue Cheese Dressing

Imported and Domestic Cheese
Served with Assorted Crackers

Teriyaki Chicken on Asian Rice Crisp

Traditional Antipasto Display
Italian Meats, Cheeses, and Grilled Vegetables

Warm Brie with Strawberries and Grapes,
Baguette and Crackers

Hummus Platter with Toasted Pita

Deviled Eggs

Passed

Thai Peanut Chicken Satay

Spicy Chicken Chipotle Quesadillas

Teriyaki Beef Satay

Spanakopita

Sausage Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Vegetable Spring Rolls

Bruschetta

Boursin Cheese and Walnut Stuffed Tomatoes



Forty Niner Country Club

Elegant Additions To Your Celebration

Hosted Wine Service

Poured wine service for each guest during dinner

Jumbo Shrimp Cocktail

Jumbo shrimp cocktail served with cocktail sauce and fresh lemon

Elegant Dessert Buffet

Fabulous assortment of Napoleons, petite four, cakes, puffs, éclairs, and other sweet treats

Chocolate Fountain

Flowing chocolate, seasonal fruits and cakes for dipping

Gourmet Coffee Station

Gourmet coffees and assorted flavors

Tuxedo Strawberries

Extra large ripe strawberries hand dipped in milk chocolate



Sunday Afternoon Receptions

Available 11a to 3pm

Premiere Buffet

\$26.00 per person ++

Orange Juice and Cranberry Juice
Fresh Seasonal Fruit Display
Smoked Salmon Display with Mini Bagels and Cream Cheese
Cinnamon-Kissed French Toast
Eggs Scrambled with Cheese
Crisp Bacon and Sausage Links
Breakfast Potatoes
Mixed Field Greens Salad

Carving station

Roast Breast of Turkey or Honey Baked Ham with Cranberry Relish, Condiments, and Petite Rolls

Seafood Station – add \$10.00 per person++

Oysters on the Half Shell, Jumbo Shrimp Cocktail, and Crab Claws Served with Cocktail, Straight Horseradish, and Lemon Wedge

Deluxe Buffet-

\$22.00 per person++

Fresh Garden Salad with Choice of Dressing
Tuscan Pasta Salad
Tomato Cucumber Vinaigrette Salad

Choice of Two of the following:

Chicken Marsala
Roast Pork Loin with Mustard Cream Sauce
Carved New York Roasted Steak with Mushroom
Demi Glaze
Choice of Rice or Potato
Fresh Seasonal Vegetables
Freshly Baked Rolls and Butter
Chocolate Dipped Strawberries
Fruit Punch
Coffee Service and Iced Tea

Traditional Buffet

\$20.00 per person++

Fresh Fruit Display
Fresh Garden Salad with Choice of Dressing
Marinated Artichoke Heart and Tomato Salad
Fresh Onion and Cucumber Salad
In Sour Cream Sauce
Slices of Succulent Ham, Smoked Turkey and
Tender Roast Beef
Sliced Cheese from Around the World
Assortment of Freshly Baked Rolls and Breads
Appropriate Condiments
Chocolate Dipped Strawberries
Fruit Punch
Coffee Service and Iced Tea

Beverage Service

1-4 Hour Packages; Pricing based Per Person

Traditional Bar Service

Soda, House Wine and your choice of Domestic Keg Beer

One hour-\$15.50++ per person Two hours-\$18.50++

Three hours-\$21.50++ Four hours-\$24.50++

Deluxe Bar Service

Soda, House Wine and your choice of Domestic Keg Beer and Call Brand Liquor

One hour- \$16.50++per persons Two hours-\$21.50++

Three Hours-\$25.50++ Four hours \$29.50++

Premiere Bar Service

Soda, Varietal Wine, Assorted Bottled Beer and Premium Brand Liquor

One hour- \$18.50++ per person Two hours- \$23.50++

Three Hours-\$28.50++ Four hours-\$33.50++

Red and White House Wine - \$21.00 ++per bottle

Forty Niner Country Club

+20% Gratuity +6.1% Sales Tax



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General Wedding Information

Deposits and Policies

A non refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total estimated event total. A total of 50% must be received six months prior to the event date. 100% of the final estimated balance is due 3 days prior to the event date.

There is a standard of \$500.00 facility fee for all functions. (This fee is included when selecting a wedding package). This fee is solely used for the rental of our facility and is non-refundable. The facility fee is in addition to food and beverage purchases, service charge and sales tax. Forty Niner Country Club reserves the right to charge additional cleaning and security fees on a case by case basis. A 20% service charge and current state sales tax of 6.1% will be added to all food and beverage items. A \$95.00 security fee will be added for the event.

All events have a maximum time limit of Five (5) and ½ hours for ceremonies and reception and five (5) hours for receptions. If additional time is required, there will be a \$250.00 per hour extension fee. Arrangements must be made with the Catering Department prior to your event.

We ask you to confirm the total number of guests that will be attending at least (7) seven business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the Club. We offer a variety of menu selections and packages designed to accommodate any event.

Forty Niner Country Club assumes no responsibility for items rented from outside vendors. Additionally, all items not provided by or through Forty Niner Country Club must be removed within Twenty-four (24) hours of function completion.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event. Menu pricing can be guaranteed up to ninety (90) days prior to your event. Once final selections and arrangements have been made, we will present you with a Banquet Event Order confirming the specific requirements of your event. **From the entire staff at Forty Niner Country Club, Congratulations on your Engagement!**

