



MADERAS
WEDDINGS

Begin creating your most cherished memories today

17750 Old Coach Road, CA 92064 | maderasweddings.com | 858.217.2564





Venue Rental

Saturday: \$2,000

Friday: \$1,500

Sunday - Thursday: \$1,000

We are proud to offer one wedding per day exclusivity!
Venue rental includes six hours for ceremony & reception
Complimentary on site self-parking

Escorted access to on course photo backdrops, including: waterfalls, bridges, wooded meadows, fairways & mountains
Complimentary round of golf for four guests*

*Restrictions may apply.

Getting Ready

La Casa is our one-of-a-kind bridal house, complete with two dressing rooms, a fireplace, restroom, and patio with panoramic views of the mountains. Available as early as needed.
A bottle of champagne and fruit platter provided complimentary

Private Lounge available two hours prior to ceremony for bridal party relaxation
Beer and Signature chips for up to six guests provided complimentary

Ceremony Site

Choice of:

Del Lago Garden, Seats up to 225 guests

Sunset Rock, Seats up to 100 guests

Includes:

White Padded Chairs, Microphone and Speakers, Farm Table for Sign-In Book/Gifts

Reception Site

Choice of:

Sunset Rock - Seats 60 guests with dance area

Maderas Clubhouse - Seats up to 60 indoors with dance floor

Seats up to 100 with indoor/outdoor seating and dance floor

Del Lago Ballroom - Seats up to 220 with dance floor

Practice Facility - Seats up to 800 guests

Sites Include:

Round guest tables, banquet chairs, ivory floor-length linens and napkins, 18' x 24' parquet dance floor,
stage for DJ/Band, china, flatware, stemware, three votive candles per table, cake cutting service

Day-of Wedding Coordination

We are committed to a seamless execution of your wedding day and are proud to include day-of coordination.

Las Maderas

Bar

ONE HOUR UNLIMITED BEER, WINE & SOFT DRINKS
House Wine, Domestic, Craft & Imported Beer, Sodas, Juices, Water
Domaine Ste. Michelle Champagne & Sparkling Cider Toast

Tray Passed Hors d'oeuvres

CHOICE OF THREE

Coconut Shrimp
Beef Yakatori with Teriyaki Sauce
Tomato, Mozzarella, and Basil Skewer
Smoked Salmon on a Cucumber Round
Spinach and Feta Cheese Spanakopita
Tandoori Chicken Skewer with Cilantro Pesto

Plated Dinner

CHOICE OF ONE SALAD

California Greens, Tomato, Cucumber, Herb Vinaigrette
Chilled Romaine, Fresh Parmesan Cheese, Garlic Croutons, Caesar Dressing
Wild Field Greens, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

CHOICE OF TWO ENTRÉES

*All entrées include Fresh Locally Grown Seasonal Vegetable Bouquet and
Chef Selected Potato or Rice Accompaniment*

Spinach & Herb Stuffed Chicken Breast, Red Wine Sauce
Pistachio Herb Crusted Chicken Breast, Medjool Date Sauce
Roasted Rack of Pork Loin, Natural Au Jus, Rosemary and Garlic
Grilled Atlantic Salmon, Dill Honey Mustard Glaze, please add \$5 per guest
Slow Braised Beef Short Ribs with Red Wine Sauce, please add \$8 per guest

*Vegetarian Wellington included at no additional cost
Cafe Moto Coffee and Assorted Hot Teas Included

\$95 Per Guest

All food and beverage prices are subject to a 21% service charge and current state sales tax.
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El Vivero

Bar

ONE HOUR UNLIMITED BEER, WINE & SOFT DRINKS
House Wine, Domestic, Craft & Imported Beer, Sodas, Juices, Water
Domaine Ste. Michelle Champagne & Sparkling Cider Toast

Tray Passed Hors d'oeuvres

CHOICE OF THREE

Coconut Shrimp
Beef Yakatori with Teriyaki Sauce
Tomato, Mozzarella, and Basil Skewer
Smoked Salmon on a Cucumber Round
Spinach and Feta Cheese Spanakopita
Tandoori Chicken Skewer with Cilantro Pesto

Buffet

CHOICE OF TWO SALADS

Thai Julienne Vegetables, Cashews, Wontons, Coconut-Lime Vinaigrette
Spinach, Frisee, Macerated Strawberries, Goat Cheese, Balsamic Vinaigrette
Hearts of Romaine, Garlic Croutons, Reggiano Parmesan, Roasted Garlic Dressing
Roma Tomato, Asparagus, Red Onion, Fresh Mint, Feta Cheese, Red Wine Vinaigrette
Chopped Roasted Vegetables, Hearts of Romaine, Grilled Flatbread, Mustard Seed Dressing

CHOICE OF TWO ACCOMPANIMENTS

Confetti Blend Rice
Mashed Yukon Potatoes
Rosemary Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE

Baby Carrots, Asparagus, Broccolini
Marinated & Grilled Seasonal Vegetables
Asparagus, Kosher Salt, Extra Virgin Olive Oil

CHOICE OF TWO ENTRÉES

Roast Pork Loin with Cherry Demi-Glace
Grilled Chicken Breast with Rosemary Demi-Glace
Herb Crusted Red Snapper, Crispy Caper Beurre Rouge
Maderas Signature Lobster Macaroni & Cheese with Truffles
Sautéed Atlantic Salmon Fillet, Oven Roasted Tomato, Fresh Basil, E.V.O.
Kobe Beef Brisket with Fresh Herb Marinade, please add \$6 per guest

*Add additional entree for \$6 per guest

Cafe Moto Coffee and Assorted Hot Teas Included

\$110 Per Guest

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Del Lago

Bar

THREE HOURS UNLIMITED STANDARD COCKTAILS, BEER, WINE & SOFT DRINKS
New Amsterdam Vodka, Seagram's Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon,
Christian Brothers Brandy, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer,
Sodas, Water, Juices
Domaine Ste. Michelle Champagne & Sparkling Cider Toast
Stone Cellars Chardonnay and Cabernet Sauvignon Served During Dinner

Tray Passed Hors d'oeuvres

CHOICE OF THREE

Coconut Shrimp
Beef Yakatori with Teriyaki Sauce
Tomato, Mozzarella, and Basil Skewer
Smoked Salmon on a Cucumber Round
Spinach and Feta Cheese Spanakopita
Tandoori Chicken Skewer with Cilantro Pesto

Plated Dinner

CHOICE OF ONE SALAD

California Greens, Tomato, Cucumber, Herb Vinaigrette
Chilled Romaine, Fresh Parmesan Cheese, Garlic Croutons, Caesar Dressing
Wild Field Greens, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

CHOICE OF TWO ENTRÉES

*All entrées include Fresh Locally Grown Seasonal Vegetable Bouquet and
Chef Selected Potato or Rice Accompaniment*

Spinach & Herb Stuffed Chicken Breast, Red Wine Sauce
Pistachio Herb Crusted Chicken Breast, Medjool Date Sauce
Roasted Rack of Pork Loin, Natural Au Jus, Rosemary and Garlic
Grilled Atlantic Salmon, Dill Honey Mustard Glaze, please add \$5 per guest
Slow Braised Beef Short Ribs with Red Wine Sauce, please add \$8 per guest

*Vegetarian Wellington included at no additional cost
Cafe Moto Coffee and Assorted Hot Teas Included

\$119 Per Guest

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La Cascada

Bar

THREE HOURS UNLIMITED STANDARD COCKTAILS, BEER, WINE & SOFT DRINKS

New Amsterdam Vodka, Seagram's Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon,
Christian Brothers Brandy, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer,
Sodas, Water, Juices

Domaine Ste. Michelle Champagne & Sparkling Cider Toast

Stone Cellars Chardonnay and Cabernet Sauvignon Served During Dinner

Tray Passed Hors d'oeuvres

CHOICE OF THREE

Miniature Beef Wellington

Crab Cakes with Chipotle Aioli

Smoked Salmon on a Cucumber Round

Spinach and Feta Cheese Spanakopita

Roasted Eggplant & Goat Cheese Crostini

Asparagus & Goat Cheese Wrapped in Parma Ham

Plated Dinner

CHOICE OF ONE SALAD

Italian Plum Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
Mixed Baby Greens, Sun-Dried Pears, Glazed Walnuts, Gorgonzola Cheese, Balsamic Vinaigrette
Baby Spinach, Frisee, Macerated Strawberries, Goat Cheese, Toasted Almonds, Berry Vinaigrette

CHOICE OF TWO ENTRÉES

*All entrées include Fresh Locally Grown Seasonal Vegetable Bouquet and
Chef Selected Potato or Rice Accompaniment*

Jidori Chicken Breast with Mushroom Risotto

Pan Seared Filet Mignon, Port Wine Reduction

Grilled Atlantic Salmon, Dill Honey Mustard Glaze

*Vegetarian Wellington included at no additional cost

Cafe Moto Coffee and Assorted Hot Teas Included

\$135 Per Guest

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Design Your Own Custom Menu

Includes: Three Tray Passed Hors d'oeuvres, Choice of Salad, Choice of Entrée
Artisan Rolls, Café Moto Coffee & Assorted Hot Teas

Tray Passed Hors d'oeuvres

CHOICE OF THREE

Beef Yakatori Skewer
Tomato, Mozzarella and Basil Crostini
Smoked Salmon on a Cucumber Round
Spinach and Feta Cheese Spanakopita
Grilled Chicken and Tomato Bruschetta
Tuna Sashimi on Crispy Wonton, Wasabi Sauce

Choice of Salad

CHOICE OF ONE

California Greens, Tomato, Cucumber
Herb Vinaigrette

Mixed Baby Greens, Sun-Dried Pears,
Glazed Walnuts, Gorgonzola Cheese,
Balsamic Vinaigrette

Chilled Romaine, Garlic Croutons, Parmesan,
Classic Caesar Dressing

Wild Field Greens, Tomato, Cucumber, Kalamata Olives,
Feta Cheese, Red Wine Vinaigrette

Choice of Entrée

*Select a second entrée for an additional \$4 per guest

*All entrees include a fresh seasonal vegetable bouquet

Roasted Jidori Chicken Breast
Stone Ground Mustard & Tarragon
Wild Mushroom Risotto, \$68

Stuffed Chicken Breast
Spinach, Sun Dried Tomatoes, Pine Nuts, Fresh Herbs
Madeira Sauce, Confetti Rice, \$70

Grilled Atlantic Salmon
Dill Honey Mustard Glaze
Rosemary Roasted Fingerling Potatoes, \$75

Lemon Crusted Sea Bass
Lemon Beurre Blanc
Confetti Rice, \$78

Pan Seared Halibut
Smoked Tomato Beurre Rouge, Crispy Leeks,
Saffron Risotto, \$80

Pan Seared Filet Mignon
Port Wine Reduction, Crispy Shallots,
Rosemary Roasted Fingerling Potatoes, \$85

Duet Entrées

Petite Filet Mignon, Madeira Sauce & Stuffed Chicken Breast, Dauphenoise Potatoes, \$85
Petite Filet Mignon, Port Wine Glaze & Grilled Salmon, Duchess Potato, \$88
Petite Filet Mignon & Lobster Tail, Cherry Demi Glaze, Rosemary Roasted Potatoes, \$90

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Package Enhancements

Stationed Appetizers

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
Brie, Humboldt Fog, St. Andre, Point Reyes Blue,
Pepper Jack, Swiss and Smoked Cheddar,
Sliced Baguettes, Crackers and Seasonal Fruit Garnish
\$10 per guest
Add Charcuterie for \$8 per guest

WRAPPED BAKED BRIE
Brie with Almonds, Sun-Dried Cranberries, Mango Chutney,
Wrapped in Puff Pastry
\$129 per 2 lb. wheel

SEASONAL FRESH FRUIT DISPLAY
Assortment of Seasonal Sliced Fruits
\$9 per guest

GRILLED MEDITERRANEAN VEGETABLE DISPLAY
Marinated and Grilled Vegetables, House-Made Hummus
Served with Pita Chips and Pita Bread
\$10 per guest

SEASONAL VEGETABLE DISPLAY
Served with Bleu Cheese Dip or Ranch
\$8 per guest

SPECIALTY DIPS (PLEASE SELECT ONE)
Tortilla Chips with Salsa & Guacamole
Hummus with Pita Chips
Spinach & Artichoke Dip with Pita Bread
\$6 per guest

Late Night Snacks

STREET TACOS
Carnitas and Diced Chicken
Warm Corn Tortillas, Diced Onions, Salsa and Cilantro
\$9 per guest

NACHOS
Homemade Tortilla Chips, Guacamole, Sour Cream,
Pico de Gallo and Spicy Queso
\$9 per guest

CREATE YOUR OWN SLIDER BAR
Beef Burgers and BBQ Pulled Pork
Condiment station: lettuce, tomato, onions
Silver Dollar Buns
\$12 per guest

LIVE SLIDER STATION*
Kobe sliders with smoked cheddar grilled to order hot off
the grill with fries, mustard, ketchup
\$14 per guest

Dessert Stations

HOMEMADE ICE CREAM
Pick your Favorite Flavor
\$6 per guest

HOMEMADE ICE CREAM SUNDAE BAR
\$12-\$16 per guest

STEMMED CHOCOLATE DIPPED STRAWBERRIES
\$5 each

WARM CHURROS AND MEXICAN CHOCOLATE
\$6 per guest

WARM CHOCOLATE CHIP COOKIES & COLD MILK SHOTS
\$6 per guest

CHOCOLATE FONDUE
Fresh Strawberries, Marshmallows, Pretzel Rods,
Apples, Peanut Butter Cookies
\$9 per guest

*\$175 Chef Attendant Fee

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Beverages

Unlimited Bar Packages

ULTRA PREMIUM BAR PACKAGE

Bombay Sapphire Gin, Patron Tequila, Myers Rum, Grey Goose Vodka, Ketel One Vodka, Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$29 per guest

2 hours: \$38 per guest

3 hours: \$45 per guest

4 hours: \$52 per guest

5 hours: \$57 per guest

PREMIUM BAR PACKAGE

Tito's Vodka, Tanqueray Gin, Hornitos Tequila, Captain Morgan Rum, Bacardi Rum, Seagram's VO Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$27 per guest

2 hours: \$36 per guest

3 hours: \$43 per guest

4 hours: \$49 per guest

5 hours: \$55 per guest

STANDARD BAR PACKAGE

New Amsterdam Vodka, Seagram's Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon, Christian Brothers Brandy, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$24 per guest

2 hours: \$33 per guest

3 hours: \$40 per guest

4 hours: \$47 per guest

5 hours: \$53 per guest

BEER AND WINE PACKAGE

House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$22 per guest

2 hours: \$27 per guest

3 hours: \$31 per guest

4 hours: \$33 per guest

5 hours: \$35 per guest

PREMIUM REFRESHER PACKAGE

Unlimited Sodas, Mineral Water, Strawberry Lemonade & Assorted Juices for the entire event

\$15 per guest

Hosted Bar On Consumption

Wine by the Glass

\$9

Domestic Beer

\$6

Craft & Imported Beer

\$8

Standard Brand Liquor

\$9

Premium Brand Liquor

\$10

Ultra Premium Liquor

\$12

Soft Drinks/Juices

\$3

***Add \$1 per drink for cash bar pricing (to include tax)

WINE LIST

Maderas Golf Club features a comprehensive wine list. Consult with your catering manager for availability. Corkage fee is \$21 per bottle.

BARTENDER CHARGE

A bartender fee of \$175 will be applied unless bar sales exceed \$500 per bar.

Alcohol Service Policies

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

Shots are not included in hourly packages.

General Information

MENUS

Our wedding packages are the general guidelines that Maderas uses to prepare your special event. Our Executive Chef will gladly design a custom menu for your event based on dietary, religious preferences or cultural needs.

COMPLIMENTARY MENU TASTING

We are happy to schedule your menu tasting five months prior to your wedding date and you may bring up to two additional guests. The tasting will include your choice of two salads and three dinner entrées with accompaniments to ensure that you are selecting the perfect menu for your event. You may taste appetizer selections for \$10 per appetizer.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event and based on specific dates, and event times. Your Catering Manager will be happy to discuss these minimums with you.

SERVICE CHARGE AND STATE TAX

All food and beverage prices are subject to a 21% service charge and current state sales tax. Service charge is taxable as is outlined in the California State Board of Equalization Regulation No. 1603.

FINAL MEAL GUARANTEE

The guaranteed number of guest meals is due ten (10) business days in advance and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least (72) hours in advance. This is usually placed on a place card.

CEREMONY REHEARSAL

Rehearsal time may be scheduled 30 days prior to your wedding. Location and time is subject to availability.

PHOTOGRAPHY & USE OF IMAGES

A Maderas staff member will accompany the bride, groom and your photographer for a private on-course wedding day photo session during cocktail hour. We are happy to allow the use of Maderas' grounds on the day of your special event for bridal party and family photos up to two hours prior to your ceremony.

Maderas Golf Club uses live, video and still photography for promotion of the venue. All photos and video taken at Maderas Golf Club by us or your photographer/videographer will become property of the Club and may be used for promotional purposes. Appropriate attribution will be given.

ENTERTAINMENT

Due to city imposed noise restrictions and due to the immediate proximity of the homes in the Heritage Estates, amplified music is not permitted in outdoor function space after 10:00pm.

LINENS AND DÉCOR

All weddings include floor-length ivory polyester linens and napkins. Additional linen colors and fabrics, chairs and other decor items are available for rent. Please inquire with your Catering Manager. All tabletop rental items, such as, linens, napkins, chargers, etc. need to be dropped off two days prior to your event if not being provided by Maderas.

All items must be taken at the conclusion of your event. We are not responsible for any items left behind on property.

GUEST ROOMS

Inquire with your Catering Manager for recommended hotels in the near vicinity offering special rates.

OVERTIME

Should you like to extend your event time past the included six hours, you may do so up until 1:00 AM and a service fee of \$300 per half hour will apply.