



LOS COYOTES
Country Club

Wedding Packages



Wedding Ceremony

All of our Wedding Ceremony Packages include:

Lakeside or Terrace Location Choice

Professional Rehearsal & Ceremony Coordination

Bronze Arch or 2 Decorative Wrought Iron Posts

White Cushioned Folding Chairs

Seating Accommodations for up to 350 Guests

One Hour of Event Time

Petite Bridal Suite with Vanity - Available One Hour Prior to Ceremony

\$1,500 Friday & Sunday
\$2,000 Saturday



Reception Package Details



LIVE Wedding Package

Selection of Two Hors D'oeuvres
Cotton Floor-Length Linen
Cotton Napkins
Cotton Chair Covers with Sash
One Hour Hosted Beer & Wine Bar
Unlimited Beverage Station
Champagne & Sparkling Cider Toast
Plated or Buffet-Style Dinner
Custom Wedding Cake
Guest Table Floral Centerpieces
Complete Set Up & Clean Up
Five Hours of Room Rental
Oak Dance Floor
Valet Parking

LAUGH Wedding Package

*Selection of Three Hors D'oeuvres
*Satin Floor-Length Linen & Napkins
Satin Chair Covers with Sash OR
*Chiavari Chairs with Colored Cushion
*Two Consecutive Hours Hosted Well, Bar
*Table-side Wine Service with Dinner
Unlimited Beverage Station
Champagne & Sparkling Cider Toast
Plated or Buffet-Style Dinner
Custom Wedding Cake
Guest Table Floral Centerpieces
Complete Set Up & Clean Up
Five Hours of Room Rental
Oak Dance Floor
Valet Parking

LOVE Wedding Package

*Selection of Four Hors D'oeuvres
Satin Floor-Length Linen & Napkins
Chiavari Chairs with Colored Cushion
*Silver or Gold Solid Chargers
*Ballroom Up-lighting (Color of Choice)
*Ballroom Draping Behind Sweetheart Table
*Two Consecutive Hours Hosted Call Bar
Table-side Wine Service with Dinner
Unlimited Beverage Station
Champagne & Sparkling Cider Toast
Plated or Buffet-Style Dinner
Custom Wedding Cake
Guest Table Floral Centerpieces
Complete Set Up & Clean Up
Five Hours of Room Rental
Oak Dance Floor
Valet Parking

Plated Entree Selections

All Entrées Served with Choice of Salad and Warm Rolls & Butter. Choice of: Rosemary Roasted Red Potatoes, Whipped Parmesan Mashed Potatoes, Roasted Garlic Au Gratin Potatoes or Orzo & Rice Pilaf, along with Chef's Seasonal Vegetables on Each Entrée Plate.

Salad Selection

Berry Country Salad

Mixed Green Salad with Toasted Walnuts, Feta Cheese & Fresh Raspberries in a Raspberry Vinaigrette

Baby Spinach Leaf Salad

Sugar Cured Bacon Lardons & Tomatoes in a Dijon Vinaigrette

Avocado Caesar Salad

Hearts of Romaine with Cotija Cheese & Cherry Tomatoes in an Avocado Caesar

Entree Selection

LIVE | LAUGH | LOVE

Mushroom Ravioli

Served with Marinara Sauce

Herb Stuffed Chicken

Stuffed with Goat Cheese, Sun-dried Tomato, Spinach & Basil, Topped with Basil Lemon Cream Sauce

Flat Iron Steak

Pan-Seared, Served with Port Demi-Glace

French Cut Chicken

Choice of Creamy Red Wine Mushroom Sauce, Fire Roasted Red Pepper Sauce or Lemon-Herb with Fried Capers Sauce

Atlantic Grilled Salmon

Served with Citrus Beurre Blanc Sauce

Filet Mignon

Served with Port Demi-Glace

Petit Filet & Tiger Prawn Shrimp Duet

Served with Lemon Beurre Blanc Sauce

Children's Meals

Chicken Tenders served with French Fries and Fresh Fruit. Available for Children 12 and Under

Vendor Meals

Chef's Choice

Buffet Selections

Warm Rolls & Butter included in all Buffet Packages

Salads

(Select Two)

Avocado Ceasar Salad
Berry Country Salad
Baby Spinach Leaf
Seasonal Fresh Fruit
Caprese Salad

Entrees

(Select Three)

Pasta Primavera in Marinara Sauce
Grilled Chicken Breast with Choice of Sauce:
-Creamy Red Wine Mushroom, Fire Roasted Red Pepper or Lemon-Herb with Fried Capers-
Atlantic Grilled Salmon with Citrus Beurre Blanc Sauce
Pork Loin served in Rosemary Au Jus
Roast Beef Served with Au Jus and Horseradish

Prime Rib Carving Station - Additional \$10 Per Person

Accompaniments

(Select Two)

Rosemary Roasted Red Potatoes
Whipped Parmesan Mashed Potatoes
Roasted Garlic Au Gratin Potatoes
Orzo & Rice Pilaf

All Buffets Include Chef's Choice Seasonal Vegetables



All prices subject to 21% service charge and current sales tax

Hors D'oeuvres

Display Hors D'oeuvres

Seasonal Fresh Fruit
Fresh Vegetable Crudités with Savory Dip
Formage Board of Cheeses, Crackers Berries & Grapes
Hummus Trio with Pita Chips & Fresh Vegetables
-Classic, Roasted Red Pepper & Jalapeno Cilantro-

Tray Pass Hors D'oeuvres - Cold Selection

Bruschetta
Caprese Skewers
Brie and Pear Crustini
Shrimp Ceviche Spoons
Ahi Tuna Tartar on Crispy Wonton
Curry Chicken Salad on Toasted Rye

Tray Pass Hors D'oeuvres - Hot Selection

Galbi Tostada
Beef Wellington
Chicken Pot Stickers
Vegetable Spring Rolls
Bacon Wrapped Scallops
Brie and Pear Empanada
Spinach and Feta Phyllo Triangle
Crab Cakes with Remoulade Sauce
Chicken Sate with Spicy Peanut Sauce
Coconut Shrimp with Mango Dipping Sauce

Dessert Stations & Late Night Snacks

Chocolate Fountain, \$5-9
Ice Cream Sundae Bar, \$7
S'mores Station, \$6
Milk & Cookies, \$5

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Cheesy Nacho Station, \$150
Mini Cheese Pizza Bites, \$150
Texas BBQ Pork Sliders, \$175
Street Taco Bar (Steak or Chicken), \$150
fifty pieces per order

Enhancements

- Bistro Umbrellas, \$40 each
- Patio Heaters, \$100 each
- Grand Piano, \$250
- Silver or Gold Solid Chargers, \$1.50 each
- Up-lighting, starting at \$495
- Window Draping, starting at \$250
- Full Room Draping, \$3000
- Colored Dance Floor, starting at \$1000
- White Lounge Furniture (6 Pieces), \$585
- Additional Hour (latest - 1:00AM), \$1000/hour
- Outdoor Party Games (Cornhole, Jenga, Ringtoss), \$200
- Cake Cutting Fee when using an Outside Bakery, \$2.50 per person



Wine List & Cocktail Service

Bar Options

Cash Bar

Guest Purchase their Own Beverages

Hosting On Consumption

Pay the Night of your Event only for the Cocktails Consumed

You can Designate a Dollar Amount or Time Frame

Hosting by the Hour

Pay in Advance Per Person for Unlimited Beverages for a Designated Time Frame

Bar by Consumption

House Wine & Champagne - \$24 per Bottle

White Zinfandel, Sycamore Lane

Chardonnay, Sycamore Lane

Merlot, Sycamore Lane

Cabernet Sauvignon, Sycamore Lane

Champagne, J Roget

Beer & Wine List

Budweiser
Bud Light
Coors Light
Corona
Heineken
Stella Artois

House Wine \$6
Premium Wine \$8
Domestic Beer \$5
Imported & Craft Beer \$6
Soft Drinks \$3

Hosted Bar Packages

Hours	Well	Call	Premium	Super Premium
1 Hour	\$12.00	\$14.00	\$16.00	\$20.00
2 Hours	\$18.00	\$21.00	\$24.00	\$30.00
3 Hours	\$24.00	\$28.00	\$32.00	\$40.00
4 Hours	\$30.00	\$35.00	\$40.00	\$50.00

Hosted Bar prices listed above are charged per person.

Clients may choose to designate a pre-specified dollar amount towards the bar and host by consumption.

Cocktail List

WELL \$6

Grants Scotch
Early Times Bourbon
Korbel Brandy
Barton's Gin
Barton's Vodka
Pepe Lopez Tequila
Barton's Rum

CALL \$7

Absolut
Bombay Dry
Bacardi
Captain Morgan
Malibu
Jose Cuervo
Jameson Irish Whisky
Jack Daniel's
Fireball

PREMIUM \$9

Ketel One
Tito's
Tanqueray
Cazadores Reposado
JW Red
Dewar's
Bulleit Rye
Bulleit Bourbon

SUPER PREMIUM \$10

Grey Goose
Bombay Sapphire
Makers Mark
Crown Royal
Johnny Walker Black

PREMIUM SELECT \$12

Chivas 12yr
Macallan 12yr
Don Julio Anejo
Hornitos
Patron Silver

Please Note:

For guests wishing to bring in outside wine or champagne, a \$15 corkage fee will apply for each 750ml bottle.

No outside hard liquor or beer is permitted on the premises.

Please ask the Private Events Team for details and pricing on craft cocktails bar, signature drinks and specialty beers.



General Banquet Information

Deposits & Final Payment

We require an initial non-refundable deposit of the minimum expenditure to confirm your reservation. The deposit amount may vary depending on the length of your contract. Additional deposits will be required and you must be 100% paid to your minimum 90 days prior to your event. The final payment is due 14 days prior to your event with your final guaranteed attendance. All forms of payment are accepted on initial and second deposits. Personal checks are not accepted for final payments; only company checks, credit cards, cashier's checks or cash will be accepted.

Event Minimums

All events held at Los Coyotes Country Club are subject to a minimum Food & Beverage expenditure requirement which varies due to date, time, and size of event. Room minimums do not include service charge, state sales tax, rental fees or ceremony site fees. These requirements are given prior to booking your event and are stated in the Private Events Confirmation Agreement. Service charge is taxable according to California Sales Tax Regulation 1603.

Event Details

Room arrangements and all event details are due at least 45 days prior to your event. Once we have received your timeline, Food & Beverage choices, and set-up selections, we will present you with a Banquet Event Order (BEO) confirming the specific requirements of your function. All Food and Beverage selections are subject to the 21% service charge and current sales tax. Menu and package pricing will be guaranteed 45 days prior to your event.

Menus

Two main protein entrée selections may be made, along with one vegetarian selection. No additional split service fee will apply; however, the highest priced entrée will prevail. The number of meals must be provided 14 days prior to your event and meal identification markers are required. Vendor meals are available for \$25. No outside alcohol may be brought onto the premises by you and your guests. It will be confiscated immediately and you may be subject to a fine.

Final Guest Guarantee & Deadline

Final guest count and selections for ordering, staffing, and billing purposes are due no later than 14 business days prior to the event, and will not be subject to reduction. If no final details or count are received, the menu will be Chef's choice and we will base our order on the initial estimated agreement.

Event Hours

Five hours are included in a standard reception package and begin at the time stated on your contract. If you are interested in changing your start time, you must confirm it with your Event Sales Manager. If additional event hours are required, a \$1000 per hour charge will apply. All events with an additional hour must end no later than 1:00 a.m. Vendors are guaranteed 1 hour set up time prior to event but may be allowed more based on availability.

Storage

Please notify vendors that Los Coyotes Country Club does not have storage for all event items. All items must be removed at the end of your event. Los Coyotes Country Club will not be responsible for articles lost, stolen, or left unattended before, during, or after the conclusion of an event.

All linens, chairs and draping must be provided by Los Coyotes Country Club.
We do NOT allow outside linen, chairs or draping.

Please contact the Private Events Team with any questions or for additional information