



# Weddings

## At Canyon Lakes Golf Course & Brewery

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**Congratulations on your engagement, and thank you for considering Canyon Lakes for your upcoming ceremony and reception!** Here at Canyon Lakes Golf Course & Brewery we are committed to ensuring your day is beautiful and seamless.

Canyon Lakes is under new management and has undergone extensive changes on and off the course. In addition to restoring the grounds to pristine condition, we've renovated our restaurant, built a microbrewery for our award-winning craft beer, added bocce courts, and much, much more!

Please take the time to review the following information and remember, if you can dream, we can make it happen!

We look forward to making your day unforgettable!

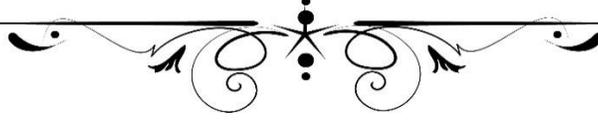
Cheers!



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# Catering Selections

## Appetizers and Hors D'oeuvres



### Stationed Appetizers

**Harvest Platter | \$4 per person** ✓

*White bean hummus, marinated feta cheese, grilled bread, and an assortment of grilled vegetables*

**Artisan Cheese | \$5 per person** ✓

*Variety of cheeses with fresh fruit*

**Baked Brie | \$55 each (25-30 portions per order)** ✓

*Double cream brie, caramelized onions, roasted garlic puree, red grape compote, puff pastry shell, bread and crackers*

### Passed Hors D'oeuvres

Priced per Dozen

**Caprese Skewers | \$22** ✓

*Cherry tomato, fresh mozzarella, basil, balsamic reduction, olive oil*

**Brie Crostini | \$22** ✓

*Brie cheese, roasted garlic puree, red grape, focaccia crostini*

**Crab Cakes | \$44**

*Avocado mousse, diced butternut squash, micro greens*

**Oysters | \$29**

*Horseradish cocktail sauce, champagne mignonette*

**Truffle Chicken Phyllo Cups | \$24**

*Truffle chicken salad, dried cherries, micro greens*

**Roasted Beet Phyllo Cups | \$22** ✓

*Roasted beets, balsamic reduction, goat cheese, candied pecans*

**Butternut Squash Phyllo Cups | \$22** ✓

*Roasted butternut squash, candied walnuts, lemon mint yogurt*

**Blue Cheese Crostini | \$28** ✓

*Blue cheese mousse, coppa, white onion jam, brioche crostini*

**Salmon Tartar | \$30**

*Capers, cilantro, almonds, Calabrian chili lemon vinaigrette, taro chip*

**Seared Ahi Tuna Sambal | \$34**

*Ginger vinaigrette, avocado cucumber relish, taro chip, hot sauce*

**Pepper Seared Beef | \$36**

*Pepper crusted filet mignon, focaccia crostini, black river blue cheese, port reduction*

**Beet Button Skewer | \$24** ✓

*Roasted beets, button mushrooms, truffle balsamic vinaigrette, chervil*

**Beef Tender Skewers | \$36**

*Dry rubbed filet mignon, chipotle raspberry glaze*

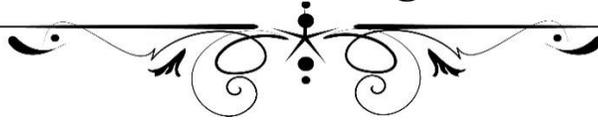
**Polish Polenta Bites | \$22**

*With house spicy honey mustard*

**Potato Skins | \$24**

*Yukon gold potato, chorizo, apple, roasted red pepper, crème fraiche*

## Plated Menu Catering Selections



### Starters

Please select one.

#### Mixed Greens

*Apple, walnut, blue cheese, balsamic*

#### Roasted Beet Salad (add \$2)

*Arugula, goat cheese, toasted almonds, lemon sherry vinaigrette*

#### Celery Root Soup (add \$2)

*With apple and crab*

#### Caesar Salad (add \$2)

*House made Caesar and croutons with fresh parmesan*

#### Heirloom Tomato Soup (add \$2)

*With crème fraiche*

#### Caramelized Onion Soup

*With gruyere Crostini*

### Main Course

Please select up to two entrees and a vegetarian option.

#### Rosemary Brined Pork Tenderloin | \$38

*Polenta cake, haricot vert, pancetta cherry vinaigrette, cinnamon jus*

#### Braised Short Rib | \$40

*Roasted potatoes, baby carrots, short rib jus*

#### Grilled Filet Mignon | \$48

*Roasted potato gratin, spinach demi glace*

#### Roasted Half Chicken | \$36

*Free Range Chicken, Yukon potato puree, asparagus, Meyer Lemon Pan Sauce*

#### Grilled Salmon | \$38

*English pea potato cake, rainbow chard, spring pea puree, fennel-orange vinaigrette*

#### Pan Seared Halibut | \$44

*Polenta cake, broccolini, peppernado*

#### Spinach Fettuccini | \$28

*Local asparagus, mushrooms, roasted cherry tomatoes, basil almond pesto, parmesan (add chicken for \$5)*

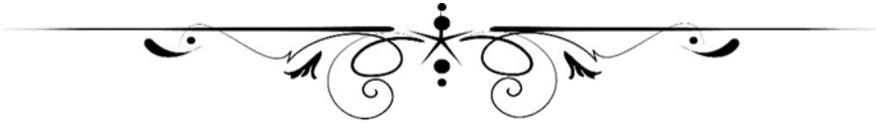
#### Portobello Phyllo Wrap | \$28

*Wrapped Portobello mushroom with sautéed greens and goat cheese*

#### Notes:

- Menu selections are due 2 weeks prior to your event date. If selections are received after that date, the higher price entrée will be charged for all guests.
- Two starters available upon request for an additional charge.
- We strive to use the freshest ingredients. If an ingredient is not seasonally available, a substitution may be suggested.

# Canyon Lakes Event Options



## Buffet Dinner | \$38 per person

### **Included:**

House Focaccia Bread

### **Choice of Two Sides:**

Seasonal Mixed Green Salad

Seasonal Vegetable Medley

Seasonal Soup

Caramelized Brussel Sprouts with crispy bacon lardoons

Roasted Red Potato Cakes

Rice Pilaf

### **Choice of Two Entrées:**

Pesto Roasted Chicken

*Herb marinated chicken breast, almond pesto, meyer lemon pan sauce*

Marinated Roasted Pork Loin

*apple cider reduction, cinnamon apple chutney*

Grilled Atlantic Salmon

*lemon caper beurre blanc*

Grilled Marinated Tri Tip (plus \$4 per person)

*hand carved, horseradish crème fraiche, garlic thyme au jus*

## Choice of One Dessert Option

(\$5 per person)

Salted Caramel Chocolate Tartlets

Lemon Curd and Blueberry Tartlets

New York Cheesecake with Strawberry Coulis

Flourless Chocolate Tort

\*Cake cutting fee is \$1.00 per person



## Beverage Options

Coffee and Tea Service - \$2 per person

Nonalcoholic Beverages all Night - \$4 per person

House Beer and Wine Tickets - \$7

Table Wine Starting at \$28 per bottle

Nonalcoholic Beverage - \$4

### **Hosted Bar for Four Hours**

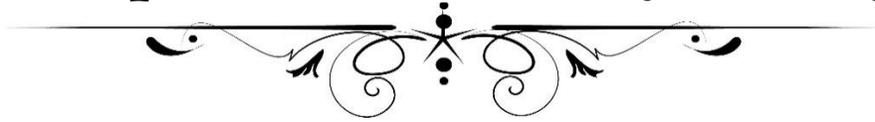
Premium Hosted Bar | \$35 per person

Hosted Full Bar | \$28 per person

Hosted Beer & Wine | \$24 per person



# Reception & Ceremony Pricing



## Indoor

### **Full Indoor Rental | \$2,000**

Includes seating for up to 125 guests, tables, chairs, full service staff, house audio station of your choice, dance floor, set-up, clean-up, 2 hours in brewery for bridal suite, golf cart and guided transportation for photos on the course.

## Outdoor

### **Trellis Patio Seating | \$500**

Views overlooking the San Ramon Valley. Includes seating for up to 30 guests, staff, white mid-length cloth linen clothes, and outdoor speakers.

### **Full Patio | \$750**

Seating for up to 50 guests, full service staff, white mid-length cloth linens, house audio system.

**Bocce Courts | \$250** Two bocce ball courts and tables for outdoor fun!

### **Ceremony on the Course | \$1,000**

Chairs, arch, set-up, breakdown, and one-hour sunset ceremony overlooking the Tri-Valley.



## **A La Carte Options**

Additional Venue Time | \$175 per hour

Upgraded Event Linens | Rates available upon request

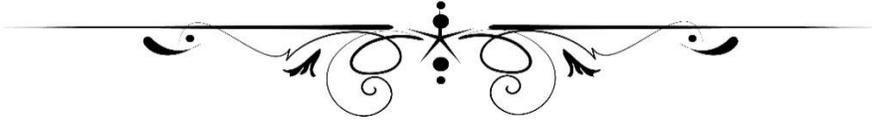
Additional Two Hours in Brewery Wedding Suite | \$150

Chair Upgrades | Starting at \$8.50 per chair

Additional Wine Bar | \$275



# General Information



## Payments and Deposits

A deposit is required to book all events and is due at the time your contract is signed. Deposits are non-refundable and non-transferable. Events scheduled more than six months in advance may develop a payment plan to submit payment. Final payment is due two weeks prior to the event.

## Headcount

The final headcount and menu selections are due two weeks prior to your event.

## Alternative Dinner Plates

Children under 10 can request a child's plate. Vendor meals can be reserved as well for DJ, photo booth operators and any other hired outside staff for your event. Please let us know any guest dietary restrictions in advance and we will be happy to accommodate.

## Audio Visual

Canyon Lakes Golf Course & Brewery has Audio Visual capabilities to enhance your event. Ask our Event Staff if you are interested in displaying a slideshow or video. A run through may be scheduled and additional fees may apply if the event includes an extensive AV program.

## Hotel Accommodations

We partner with a series of hotels in the area to ensure pleasant accommodations for you and your guests. Hotel shuttles can be arranged upon request.

## Outside Food & Beverage

No outside catering or alcohol for events.

## Decorations

Please no confetti or glitter. All other decorations may be set 2 hours prior to the event. All vendors are expected to provide all necessary supplies to complete the service they are providing and are responsible for their cleanup.