



Wedding Packages

PLATINUM

- Premium hors d'oeuvres – 5 pieces
- Five hour house brand bar
- Premium served meal *
- Specialty wedding cake
- Wine with meal – one glass
- Champagne or cider toast
- Elegant chiavari chairs

GOLD

- Hors d'oeuvres – 5 pieces
- One hour house brand bar
- Served meal *
- Specialty wedding cake
- Wine with meal – one glass
- Champagne or cider toast
- Elegant chiavari chairs

SILVER

- Hors d'oeuvres – 1 display
- Served meal *
- Specialty wedding cake
- Champagne toast
- Chair covers & sash

**add \$6 to any package for a beautifully presented Lodge Wedding Buffet*

Our Wedding Packages Include:

- Use of ballroom for 5 hours
- Ballroom set up, tear down and clean up
- Banquet captain and servers
- Floor length table cloths in ivory, white or black
- House napkins in an array of colors
- Head or Sweetheart Table
- Round tables that seat up to 12 guests
- Tables for place cards, gifts and cake
- Stage, dance floor and built-in bars
- Use of table numbers and number stands
- Use of china, glassware, and silverware
- Personalized seating diagram
- Menu tasting for up to two guests
- Guest room for the bride & groom (min. of 100 guests with Gold or Platinum Package)
- Groom's changing room at the Event Center

Enhancements:

- Outdoor garden ceremonies from \$1,000-\$1,300
- Bridal party Casita rental from \$500-\$1000
- Portable Bars & Set up for outdoor areas: \$500 each
- Upgrade (silver package) to elegant chiavari chairs: \$5 each
- Upgrade wine with meal (silver package)-one glass per person: \$6 each
- Upgraded organza and poly cotton linen: Ask your Catering Manager for pricing
- Upgraded elegant china, glassware, silverware: ask your Catering Manager for pricing
- Upgraded lighting and draping: ask your Catering Manager for pricing



PLATINUM WEDDING PACKAGE

OUTDOOR GARDEN CEREMONY

Complimentary ceremony space with minimum of:
200 guests for North Garden and 150 guests for South Garden

Includes theatre style seating with white garden chairs
Portable PA system with wired microphone in gazebo
\$250.00 set-up fee will apply

PLATINUM HORS D'OEUVRES

Select Three

Ahi poke on a wonton cup
Baby crab cakes with lemon basil aioli
Buck wheat blini with crème fraîche & sturgeon caviar
Coconut shrimp with tropical salsa
California rolls
Chicken or beef satay with Thai peanut sauce
Fried chicken & waffle skewer
Grilled cheese with tomato bisque shots
Latin spiced beef skewers with chimichurri
Lobster BLT bites
Mango habanero drumette with blue cheese dip
Mushrooms stuffed with brie and spinach
Mini potato pancake with truffle aioli
Roasted pear, phyllo pecan cracker, cabrales cheese
Rosemary lamb lollipops with mint sauce
Spanish meatballs with romesco
Short rib wellington with port wine sauce
Sportsmen's beef sliders with pickle chip
Spring rolls with hot chinese mustard
Shrimp cocktail shots with lime cocktail sauce
Smoked salmon with dill cream cheese on crostini
Tuna tartare cones with tobiko caviar
Truffle mac & cheese balls with red pepper aioli

FIVE HOUR HOUSE BRAND BAR

Consecutive hours

House brand cocktails | Imported & domestic beer | Wine by the glass | Soft drinks | Bottled water
Upgrade bar to Call brands: add \$5
Upgrade bar to up to Premium brands: add \$10



PLATINUM SERVED MEAL

Includes chef's seasonal vegetables | choice of one side | warm rolls | flavored butter | coffee & tea service

SALAD

Select one:

Classic Caesar Salad chopped romaine, brioche croutons, shaved parmesan

California Sportsmen's Salad organic greens, point Reyes blue cheese, candied pecans baby heirloom tomatoes, choice of balsamic, raspberry or champagne vinaigrette

French Salad butter lettuce, frisee, watercress, french beans, oven roasted tomato, goat cheese quenelle, black olive crouton, champagne vinaigrette

Red, White & Blue Salad organic greens, candied pecans, red pear, blue cheese, white balsamic & vanilla bean vinaigrette

Roasted Candy Beet Salad mixed greens, goat cheese, orange segments, pecans, balsamic vinaigrette

ENTRÉE

Select one – if two are offered, entrée counts required in advance

Pan Roasted Chicken choice of sauce: whole grain mustard & white wine | lemon herb | marsala

Grilled Lemon Chicken fresh herb lemon butter sauce, grilled asparagus, saffron rice

California Chicken stuffed with mozzarella, sundried tomato, spinach, basil veloute sauce

Chicken Saltimbocca crispy prosciutto, sage, madeira wine sauce

Roasted Airline Chicken caramelized cipolini onions, chicken demi-glace

Roasted Atlantic Salmon choice of sauce: dill sauce | citrus sauce | pomegranate glaze

Mediterranean Barramundi Fish fresh herbs, olives, tomatoes, garlic, white wine sauce

Korean Barbecue Style Salmon over sticky rice, spicy cabbage slaw, miso beurre blanc

Grilled Swordfish salsa vert, kalamata olives, baby heirloom tomato, braised fennel

Sliced Tri-Tip choice of sauce: mushroom sauce | chimichurri sauce

Boneless Beef Short Ribs braised in red wine sauce, puff pastry, root vegetables

Vegan Tofu Stack roasted asparagus, carrots, portabella mushroom, sweet tamari reduction

Entrée upgrades:

Striped Sea Bass, swiss chard, kohlrabi, oven roasted tomatoes, saffron sauce

Grilled Rib Eye Steak latin spice rub, chimichurri sauce

Prime Rib Roast au jus, creamy horseradish

Beef Tenderloin blue cheese crusted, red wine sauce

Sonoma Rack of Lamb garlic herb crust, juniper berry port wine sauce

Filet Mignon and Shrimp Duo petite filet mignon, bordelaise sauce, black tiger shrimp

SIDES

Select one

yukon mashed potatoes | garlic mashed potatoes | maple butter sweet potato puree | saffron rice

roasted rosemary potatoes | cauliflower puree with garlic & herbs | au gratin potato stack

truffle mashed potatoes-add \$1

SPECIALTY WEDDING CAKE

Specialty wedding cake from Hansen Cakes (minimum 75 guests for cake order); or we will cut & serve the wedding cake you provide



GOLD WEDDING PACKAGE

GOLD PASSED HORS D'OEUVRES

Select Three

Antipasto skewer-artichoke, kalamata olive, sundried tomato, bocconcini
Beef empanadas
Bruschetta with tomato and basil
Cheese stuffed pizza dough balls with tomato vodka sauce
Chicken or beef satay with thai peanut sauce
Coconut shrimp with tropical salsa
Grilled cheese and tomato bisque shots
Homemade pigs in a blanket
Mango habanero drumette with blue cheese dip
Mini pizza with mozzarella and fresh tomato sauce
Mushrooms stuffed with spinach, sundried tomatoes and brie cheese
Mini potato pancake with truffle aioli
Mini vegetable quesadillas, cilantro sour cream, salsa fresca
Roasted pear, phyllo pecan cracker, micro arugula, and cabrales cheese
Spanish meatballs with romesco
Short rib wellington with port wine sauce
Spring rolls with hot chinese mustard
Truffle mac & cheese balls with red pepper aioli
Vegetable pot stickers with hoisin dipping sauce

ONE HOUR HOUSE BRAND BAR

House brand cocktails | Imported & domestic beer | Wine by the glass | | Soft drinks | Bottled water
Upgrade one hour bar to Call brands: add \$2
Upgrade one hour bar to Premium brands: add \$4



GOLD SERVED MEAL

Includes chef's seasonal vegetables | choice of one side | warm rolls | flavored butter | coffee & tea service

SALAD

Select one

Classic Caesar Salad chopped romaine, brioche croutons, shaved parmesan

California Sportsmen's Salad organic greens, point Reyes blue cheese, candied pecans baby heirloom tomatoes, choice of balsamic, raspberry or champagne vinaigrette

French Salad butter lettuce, frisee, watercress, french beans, oven roasted tomato, goat cheese quenelle, black olive crouton, champagne vinaigrette

Roasted Candy Beet Salad mixed greens, goat cheese, orange segments, pecans, balsamic vinaigrette

ENTRÉE

Select one – if two are offered, entrée counts required in advance

Pan Roasted Chicken choice of sauce: whole grain mustard & white wine | lemon herb | marsala

Grilled Lemon Chicken fresh herb lemon butter sauce, grilled asparagus, saffron rice

California Chicken stuffed with mozzarella, sundried tomato, spinach, basil veloute sauce

Chicken Saltimbocca crispy prosciutto, sage, madeira wine sauce

Roasted Airline Chicken caramelized cipolini onions, chicken demi-glace

Roasted Atlantic Salmon choice of sauce: dill sauce | citrus sauce | pomegranate glaze

Mediterranean Barramundi Fish fresh herbs, olives, tomatoes, garlic, white wine sauce

Grilled Swordfish salsa vert, kalamata olives, baby heirloom tomato, braised fennel

Sliced Tri-Tip choice of sauce: mushroom sauce | chimichurri sauce

Vegan Tofu Stack roasted asparagus, carrots, portabella mushroom, sweet tamari reduction

Entrée upgrades:

Striped Sea Bass, swiss chard, kohlrabi, oven roasted tomatoes, saffron sauce

Boneless Beef Short Ribs braised in red wine sauce, puff pastry, root vegetables

Grilled Rib Eye Steak latin spice rub, chimichurri sauce

Prime Rib Roast au jus, creamy horseradish

Beef Tenderloin blue cheese crusted, red wine sauce

Sonoma Rack of Lamb garlic herb crust, juniper berry port wine sauce

Filet Mignon and Shrimp Duo petite filet mignon, bordelaise sauce, black tiger shrimp

SIDES

Select one

yukon mashed potatoes | garlic mashed potatoes | maple butter sweet potato puree | saffron rice

roasted rosemary potatoes | cauliflower puree with garlic & herbs | au gratin potato stack

truffle mashed potatoes-add \$1

SPECIALTY WEDDING CAKE

Specialty wedding cake from Hansen Cakes (minimum 75 guests for cake order); or we will cut & serve the wedding cake you provide



SILVER WEDDING PACKAGE

SILVER HORS D'OEUVRES

Select one display

Raw seasonal vegetables display with assorted dips

Chef's mosaic of fresh seasonal fruit with honey poppy seed dip

International cheeses with dried fruits, nuts, artisan breads and assorted crackers

SILVER SERVED MEAL

Includes chef's seasonal vegetables | choice of one side | warm rolls | flavored butter | coffee & tea service

SALAD

Select one

Classic Caesar Salad chopped romaine, brioche croutons, shaved parmesan

California Sportsmen's Salad organic greens, point Reyes blue cheese, candied pecans
baby heirloom tomatoes, choice of balsamic, raspberry or champagne vinaigrette

French Salad butter lettuce, frisee, watercress, french beans, oven roasted tomato, goat cheese quenelle,
black olive crouton, champagne vinaigrette

Roasted Candy Beet Salad mixed greens, goat cheese, orange segments, pecans, balsamic vinaigrette

ENTRÉE

Select one – if two are offered, entrée counts required in advance

Pan Roasted Chicken choice of sauce: whole grain mustard & white wine | lemon herb | marsala

Grilled Lemon Chicken fresh herb lemon butter sauce, grilled asparagus, saffron rice

California Chicken stuffed with mozzarella, sundried tomato, spinach, basil veloute sauce

Chicken Saltimbocca crispy prosciutto, sage, madeira wine sauce

Roasted Airline Chicken caramelized cipolini onions, chicken demi-glace

Roasted Atlantic Salmon choice of sauce: dill sauce | citrus sauce | pomegranate glaze

Mediterranean Barramundi Fish fresh herbs, olives, tomatoes, garlic, white wine sauce

Korean Barbecue Style Salmon over sticky rice, spicy cabbage slaw, miso beurre blanc

Grilled Swordfish salsa vert, kalamata olives, baby heirloom tomato, braised fennel

Sliced Tri-Tip choice of sauce: mushroom sauce | chimichurri sauce

SIDES

Select one

yukon mashed potatoes | garlic mashed potatoes | maple butter sweet potato puree | saffron rice

roasted rosemary potatoes | cauliflower puree with garlic & herbs | au gratin potato stack

truffle mashed potatoes-add \$1

SPECIALTY WEDDING CAKE

Specialty wedding cake from Hansen Cakes (minimum 75 guests for cake order); or we will cut & serve the wedding cake you provide



THE LODGE WEDDING BUFFET

Up to 90 minutes of service; minimum of 75 guests
Includes warm rolls & flavored butter and coffee & tea

SALADS

Select (2) two for Lunch or (3) three for Dinner

Fresh fruit platter
Classic caesar salad
Caprese salad with sliced tomato, buffalo mozzarella, fresh basil, olive oil & balsamic reduction
Italian pasta salad with italian vinaigrette
Chinese chicken salad with toasted almonds, mandarin oranges, crispy wontons and sesame dressing
Summer salad - arugula, frisee, strawberries, maytag blue cheese, candied pecans, champagne vinaigrette
Roasted candy beet salad - mixed greens, goat cheese, orange segments, pecans, balsamic vinaigrette
French salad - butter lettuce, frisee, watercress, french beans, oven roasted tomato, goat cheese quenelle, black olive crouton, champagne vinaigrette

ENTREES

Select (2) two for Lunch or (3) three for Dinner

Pan Roasted Chicken choice of sauce: whole grain mustard & white wine | lemon herb | marsala | piccata
California Chicken stuffed with mozzarella, sundried tomato, spinach, with basil veloute sauce
Chicken Saltimbocca crispy prosciutto, sage, madeira wine sauce
Roasted Airline Chicken caramelized cipolini onions, chicken demi-glace
Roasted Atlantic Salmon choice of sauce: dill sauce | citrus sauce | pomegranate glaze
Mediterranean Barramundi Fish fresh herbs, olives, tomatoes, garlic, white wine sauce
Grilled Swordfish salsa vert, kalamata olives, baby heirloom tomato, braised fennel
Sliced Tri-Tip choice of sauce: mushroom sauce | chimichurri sauce
Vegan Tofu Stack roasted asparagus, carrots, portabella mushroom, sweet tamari reduction
Vegetable Lasagna Roll sautéed spinach, mozzarella, ricotta, parmesan, fresh marinara
Mushroom Ravioli white truffle cheddar sauce, wild arugula, shaved pecorino romano

Entrée upgrades:

Shrimp scampi with capers, lemon, garlic, parsley, sundried tomato, white wine butter sauce
Boneless short ribs braised in red wine (*included with Platinum Package*)
Carving Board (*Select one*): Roasted turkey with gravy & cranberry relish | BBQ beef brisket
Honey-glazed ham with red eye gravy & apricot glaze | Roast beef with au jus and horseradish cream

SIDES

Select three

seasonal steamed vegetables | grilled vegetables | broccolini with lemon and garlic | roasted rainbow carrots
cauliflower puree with garlic & herbs | french beans with toasted almonds | yukon mashed potatoes | garlic
mashed potatoes | potato au gratin | maple butter sweet potato puree | rice trio | saffron rice
roasted rosemary potatoes | truffle mashed potatoes-*add \$1*

SPECIALTY WEDDING CAKE

Specialty wedding cake from Hansen Cakes; or we will cut & serve the wedding cake you provide

GARDEN CEREMONIES

NORTH GARDEN | Up to 600 guests

White garden chairs set up and breakdown
Sound system and microphone for Officiant
One Hour Rental

Morning Ceremony: 11:00 AM
Evening Ceremony: 6:00 PM

Rental Fee: Request information



SOUTH GARDEN | Up to 150 guests

White garden chairs set up and breakdown
Sound system and microphone for Officiant
One Hour Rental

Morning Ceremony: 10:00 AM
Evening Ceremony: 5:00 PM

Rental Fee: Request information

One hour ceremony rehearsal included (Monday-Thursday only)
Client to provide own Ceremony Coordinator

Ceremony rehearsal and day of ceremony Coordinator can be arranged through our Events department at \$250.00 (rehearsal and ceremony only);

Day of Wedding Coordinator required for weddings over 150 guests. Please contact your Catering Manager for a referral list.



GENERAL INFORMATION

GUARANTEES

In arranging for private functions, the attendance and final details must be definitely specified five (5) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare 3% over the final guarantee.

PAYMENTS

A non-refundable deposit of 25% of estimate is due with the signed contract. Balance is due fourteen (14) days in advance of the event, along with a credit card authorization form for any remaining balance at the conclusion of the event.

SPLIT-MENUS

If Split Entrees are requested, the salad, side, vegetable and dessert will be the same for all guests. Up to two entrees and one vegetarian option will be allowed. Split entrée counts are due with guarantees.

COORDINATION

Once your deposit and signed contract is received, an Event Coordinator will be assigned to your event and will prepare all details with you for your Banquet Event Order.

Wedding rehearsals, ceremony and reception planning assistance and the placement of favors are not included. If you desire coordination, the Sportsmen's Lodge can provide you with a wedding coordinator at an additional fee.

EVENT-SUPPLIERS

We may offer recommendations or make arrangements for florists, musicians, photographers, videographers, transportation, etc. Our Preferred Professionals List is available to you upon request.

RESTRICTIONS

Flower petals, rice, birdseed, glitter, sand, smoke machines, confetti guns and bubbles are not permitted inside any of the banquet rooms. In the event these items are used during your event, a cleaning fee will be charged. If damage is suffered, the cost of repairs and/or replacements shall be billed to you. Animals of any kind are not permitted on the grounds, except for service animals in compliance with applicable law.

TIME

Afternoon banquets must be completed by 4pm. Evening banquet functions shall not begin before 6:30 pm unless arranged with your Catering Manager. We allow two hours set up prior to your event and one hour tear down. Early set up or overtime charges may be assessed.

CANCELLATIONS

If it is necessary to cancel your event, any advance deposit will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as a penalty. Deposits may be transferred to another date with written approval from management within six (6) months in certain circumstances.

BANQUET ROOM SET UP

Banquet seating is provided at rounds of 10 and 12. A change fee will be assessed should the room set-up need to be altered on the day of the event.

MENU TASTINGS

The Sportsmen's Lodge offers our wedding package clients the opportunity to experience Chef's cuisine at a group tasting. Menu tastings are complimentary for up to two guests and held on either a Wednesday or Thursday from 5pm-7pm. Manager will contact you one month in advance.

SERVICE CHARGE AND SALES TAX

A 20% taxable service charge and current California state sales tax will be added to all food and beverage, audio visual, room rental and miscellaneous items. California Law states that the service charge is subject to sales tax. Service charge subject to change.

AUDIO VISUAL

A complete line of audio visual aids are available through AGF Media Services, our own audio visual supplier.

LABOR CHARGES

Carvers, Station Attendants, additional Bartenders and Coat Check attendants are available at a \$150.00 each.

PARKING

Self-parking is complimentary and based on availability. In the event that Valet Parking is required due to high occupancy, Valet Parking is available at \$10.00 per car. Please inform your coordinator whether or not you would like to Host valet parking for your guests.

CORKAGE

Corkage charges are permitted for wines only. The charge is \$12.00 per bottle for a normal size wine bottle. This charge is exclusive of the 20% service charge and applicable state taxes.

SWEET TABLE

A \$2.00 per person service fee will be charged for weddings to provide their own sweet table.