



Coyote Creek Golf Club Wedding Package

Ceremony Site

Outdoor Ceremony Site

\$1200 with reception

Site Fee includes

Ceremony Rehearsal with Event Coordinator

White Wood Chairs

Use of Arch

Lakeside Ballroom

Applicable Facility Fee

Includes use of Lakeside Ballroom & Terrace

Maximum Capacity of 180 Guests in Lakeside Ballroom

Maximum Capacity of 100 Guests on Lakeside Terrace

Food & Beverage Minimum

<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>\$5,000</i>	<i>\$8,000</i>	<i>\$6,000</i>

Before tax and gratuity

All Packages Include:

Four & One Half (4 1/2) Hours for Reception

(1 hour before and 1 hour after for Vendors)

Event Coordinator to Assist with Details

Private Dressing Room for Bride

Use of Lakeside Terrace

Room Set-up and Clean up by Coyote Creek Banquet Staff

Banquet Servers to Assist During Event

Existing Tables & Chairs

China, Stemware, and Flatware

Choice of Linen Color for Tablecloths & Napkins

Votive Candles and Mirror Centerpieces

Complimentary Dance Floor

Projection Screen & PA System

Additional Fees:

All Prices are Subject to a 20%

Taxable Service Charge and Current Sales Tax

Overtime after 4 1/2 Hours, \$300 Per 1/2 Hour



Pearl Wedding Buffet

Appetizers

Display of Crispy Local Vegetables with Seasonal Dip

An Assortment Domestic & Imported Cheeses with Crackers

****Includes Champagne Bridal Toast****

Dinner Buffet

Assorted Dinner Rolls and Sweet Butter

*Green Garden Salad with Grape Tomatoes, Cucumber & Two Dressings
Hearts of Romaine with Caesar Dressing & Sourdough Croutons*

Roasted New Potatoes with Garlic & Sage

Fresh Local Vegetables with Butter & Herbs

Chicken Marsala

Herb-Crusted Grilled Tri Tip

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Wedding Cake or Choice of Dessert



Emerald Wedding Buffet

****Butler Passed Champagne****
Passed for one hour during hors d'oeuvres

Appetizers

Display of Crispy Local Vegetables: Chilled & Grilled

An Assortment of Sliced Seasonal Fruit Platter

An Assortment of Imported & Domestic Cheeses with Crackers

Dinner Buffet

Assorted Dinner Rolls and Sweet Butter

Hearts of Romaine with Caesar Dressing & Asiago

Baby Spinach Salad with Granny Smith Apples and Candied Walnuts

Tortellini Salad with Pesto, Artichokes & Roasted Peppers

Creamy Roasted Garlic Smashed Potatoes

Fresh Seasonal Vegetables with Pesto Butter

Chicken Parmesan

Roasted Salmon with Saffron Cream

USDA Choice New York with Peppercorn Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Wedding Cake or Choice of Dessert



COYOTE CREEK
GOLF CLUB

Sapphire Wedding Dinner

Appetizers *Includes Champagne Bridal Toast*

Display of Crispy Local Vegetables with Seasonal Dip

An Assortment of Sliced Seasonal Fruit Platter

An Assortment of Domestic & Imported Cheeses with Crackers

Salad ...Select One

Wild Baby Greens with Roasted Gilroy Garlic Vinaigrette, Baby Heirloom Tomatoes and Julienne Cucumber

Hearts of Romaine with Caesar Dressing and Sourdough Croutons

*Butterleaf Lettuce with Champagne-Dijon Vinaigrette,
Blue Cheese & Candied Walnuts*

~ Salad served with Assorted Dinner Rolls and Sweet Butter ~

Entrée...Select Two

Citron Chicken with Garlic Mashed Potatoes and Thyme Demi Glaze

*Grilled Atlantic Salmon with Wild Rice Pilaf
and Champagne-Lobster Sauce*

*8 oz. New York Steak with Garlic Mashed Potatoes
and Cabernet Demi-Glace*

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Wedding Cake or Choice of Dessert



COYOTE CREEK
GOLF CLUB

Diamond Wedding Dinner

Butler Passed Champagne and Sparkling Cider

Passed for one hour during hors d'oeuvres

Stationary Appetizers

Display of Crispy Local Vegetables with Seasonal Dip

An Assortment of Sliced Seasonal Fruit Platter

An Assortment of Domestic & Imported Cheeses with Crackers

Passed Hor's D'oeuvres ...Select Four

Smoked Chicken Filo Cups with Granny Smith Apples & Mascarpone

Dungeness Crab Stuffed Endive with Grapefruit & Basil

Tuscan Bruschetta with Tomatoes, Toasted Garlic, Basil & Feta

Marinated Chicken Satays with Peanut Sauce

Miniature Crabcakes with Meyer Lemon-Chive Dipping Sauce

Salad ...Select One

*Wild Baby Greens with Roasted Gilroy Garlic Vinaigrette, Baby Heirloom
Tomatoes and Julienne Cucumber*

Hearts of Romaine with Caesar Dressing and Sourdough Croutons

*Butter leaf Lettuce with Champagne-Dijon Vinaigrette,
Blue Cheese & Candied Walnuts*

~ Salad served with Assorted Dinner Rolls and Sweet Butter ~

Entrée ...Select Two

Citron Chicken with Garlic Mashed Potatoes and Thyme Demi Glaze

*Grilled Atlantic Salmon with Wild Rice Pilaf
and Champagne-Lobster Sauce*

*8 oz. New York Steak with Garlic Mashed Potatoes
and Cabernet Demi-Glaze*

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Wedding Cake or Choice of Dessert