

ALTA VISTA COUNTRY CLUB

Weddings



Ceremony



Bridal Suite
Groom's Room
Two Hours of Set-Up
One Hour of Ceremony Time
White Padded Garden Chairs
Rehearsal

Saturday 3,000
Friday & Sunday \$2,000

We will also escort the bride, groom and photographer on a golf cart to a few of our favorite locations on the golf course for stunning sunset photos.

Reception

Gold

Saturday \$90
Friday & Sunday \$70

Five Hours of Event Time
Full-Service Staff
One Appetizer Display
Cash Bar during Reception
Wooden Dance Floor
Fruitwood Chiavari Chairs
Floor-Length Linens
Acrylic Charger Plates
Votive Candles
Plated or Buffet Dinner with
One Entrée Selection
Champagne & Sparkling Cider Toast
Cake Cutting Service
Coffee Service
Soda, Iced Tea, Lemonade & Water

Platinum

Saturday \$120
Friday & Sunday \$100

Five Hours of Event Time
Full-Service Staff
One Hour Hosted Well Bar
One Appetizer Display
Two Tray-Passed Hor D'Oeuvres
Wooden Dance Floor
Fruitwood Chiavari Chairs
Floor-Length Linens
Floral Centerpieces
Acrylic Charger Plates
Votive Candles
Plated or Buffet Dinner with
a **Choice of Two Entrees**
Champagne & Sparkling Cider Toast
Custom Designed Wedding Cake
Cake Cutting Service
Coffee Service
Soda, Iced Tea, Lemonade & Water

Diamond

Saturday \$150
Friday & Sunday \$130

Five Hours of Event Time
Full-Service Staff
Champagne Welcome
Fully Hosted Well Bar
duration of Cocktail Hour & Reception
One Appetizer Display
Four Tray-Passed Hor D'Oeuvres
Wooden Dance Floor
Fruitwood Chiavari Chairs
Floor-Length Linens
Floral Centerpieces
Glass Gold Rim Charger Plates
Votive Candles
Plated or Buffet Dinner with
a Choice of Two Entrees
Champagne & Sparkling Cider Toast
Custom Designed Wedding Cake
Cake Cutting Service
Coffee Service
Soda, Iced Tea, Lemonade & Water

How D'Oeuvres

Appetizer Displays

Priced per guest

| | |
|---|------|
| Charcuterie Board | \$10 |
| Sliced Fresh Fruit Display | \$7 |
| Dip Trio with Pita Bread & Vegetables | \$8 |
| <i>Spinach Dip, Hummus & Chef's Mediterranean Dip</i> | |

Tray-Passed

\$4 per piece

From the Sea

- Mini Crab Cakes with Chipotle Aioli
- Jumbo Coconut Shrimp
- Ahi Tuna Mini Tacos with Wasabi Aioli
- Jumbo Shrimp Cocktail

From the Land

- Mini Beef Wellington
- Barbeque Meatballs
- Seared Beef Crostini with Horseradish Sour Cream
- Chicken & Waffle Bites
- Chicken Teriyaki Skewer

Vegetarian

- Classic Bruschetta
- Vegetarian Spring Rolls
- Caprese Skewers with Balsamic Glaze

All Pricing is subject to 22% Service Charge & Sales Tax.



Salad

Choice of One

All Dinner Selections Include Warm Rolls & Butter

Spinach Salad

Dried Cranberries, Candied Walnuts, Feta Cheese & Bacon Crumbles
Served with Champagne Vinaigrette

Caprese Starter

Fresh Mozzarella, Tomato Slices and Basil with Balsamic Reduction

Caesar Salad

Romaine Hearts topped with Shredded Parmesan, Tomatoes and Croutons
Served with Caesar Dressing

Field Greens Salad

Cucumber, Tomato, Shredded Carrots and Croutons
Served with Balsamic Vinaigrette

Iceberg Wedge Salad

Iceberg wedge topped with Tomato, Red Onion, Crispy Bacon and Bleu Cheese
Served with Bleu Cheese Dressing



Entrées

All Entrees served with Chef's Seasonal Vegetables
Add an entree selection \$5

Chicken Marsala | Creamy Mashed Potatoes

Creamy Tuscan Chicken | Creamy Mashed Potatoes

Chicken with Lemon Caper Sauce | Saffron Rice Pilaf

Salmon with Roasted Red Bell Pepper Sauce | Saffron Rice Pilaf

Tri Tip with Shallot Demi Glaze | Creamy Mashed Potatoes

Top Sirloin with Cognac Butter Ragout | Roasted Red Potatoes

Dietary Restrictions Entrée

Gluten Free, Vegan & Allergen Conscious

Coconut Milk Lemongrass Tofu Rice
Bowl with Vegetables

Children's Entrée

Guests 3-10 years old

Chicken Tenders with French Fries
& Fresh Fruit

Late Night Snacks

Coffee & Donut Bar | \$6
Classic-flavored donuts & coffee

Cereal Bar | \$6
Individual cereal cups & milk

Churro Bar | \$8
Warm churros with chocolate & caramel
syrup, sprinkles & whipped cream

Nacho Bar | \$8
Tortilla chips, nacho cheese, pico de gallo,
jalapeños, tomatoes, onions, & cilantro

Petit Dessert Bar | \$10
Cream brûlée, chocolate éclairs, fruit tarts &
mini cookies

Slider Bar & Chips | \$10
Gourmet sliders with condiments &
individual chip bags

Meal indicators required for all plated dinner selections.

Hosted Beverages

Champagne Welcome
\$7 for all guests 21 years & older

Josh Wine Service With Dinner
\$5 during Hosted Bar
\$10 during Cash Bar

Hosted Soft Bar

House Wine, Domestic, Imported & Craft Beer

First Hour \$10
Each Additional Hour \$6

House Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet,
Pinot Noir

Domestic & Imported Beers

Bud, Bud Light, Coors, Coors Light, Miller Lite,
Michelob Ultra, Amstel Light, Corona, Fat Tire,
Guinness, Heineken, Modelo, Newcastle, Shock Top,
Sierra Nevada, Stella Artois

Craft & IPA Beers

Locally Brewed Selection

Hosted Call Bar

Call Liquor, Mixers, Premium Wine, Domestic,
Imported & Craft Beer

First Hour \$16
Each Additional Hour \$10

Call Liquor Selection

Titos, Tanqueray, Bacardi, Captain Morgan, Jimador,
Johnnie Walker Red, Buffalo Trace

Hosted Premium Bar

Premium Liquor, Mixers, Premium Wine,
Domestic, Imported & Craft Beer

First Hour \$18
Each Additional Hour \$12

Premium Liquor Selection

Ketel One, Hendricks, Patron Silver, Corralejo
Reposado, Johnnie Walker Black, Maker's
Mark

Hosted Well Bar

Well Liquor, Mixers, House Wine, Domestic,
Imported & Craft Beer

First Hour \$14
Each Additional Hour \$8

Well Liquor Selection

Concierge & Seagrams

*Inquire for Hosted Bars based on Consumption.
Out of stock items will be replaced with similar brands.
Shots are not allowed on property. All pricing subject to
22% service charge and tax.*

Enhance Your Big Day

Colored Chiavari Chairs \$8 per chair
Gold, Silver, White or Black
Fruitwood Chiavari Chairs included in all packages

Glass Gold Rim Charger Plates \$5 each
Acrylic chargers included in Gold & Platinum packages

Satin Tablecloths \$12 per linen
Choice of color

Satin Napkins \$2 per napkin
Choice of color

Three Hour Photo Booth \$600
With Eureka Photo Booth Company

Ballroom Window Draping \$1,300
With Specialty Backdrop behind
Sweetheart Table

Sweetheart Table Draping Backdrop \$600
9' x 10'

Up-lighting Package \$600
20 uplights with spotlights on
sweetheart table and cake table

White Dance Floor \$1,200
16'x24'

Extra Hour of Event Time \$750
Maximum of two hours



General Information

Vendors: The Club requires hiring an insured Day-Of Coordinator to assist in all the event management needs on the wedding day. The Club also requires the hiring of an insured DJ. We highly recommend the use of our qualified and experienced Preferred Vendors List.

Subtotal Minimum: The Subtotal Minimum given by the Club is required to be met in the subtotal of the event before Service Charge and Tax are applied. You may meet the Minimum in Food, Beverage, Ceremony Fee and Enhancements.

Service Charge and Sales Tax: All pricing is subject to 22% Service Charge and 8.75% Sales Tax. As a banquet event fee, California state law does require the Service Charge to be taxed.

Payment Plan: Alta Vista Country Club requires the following payment plan. All payments are non-refundable and non-transferable.

- \$5,000 due at time of booking
- 50% due 6 months prior to event
- Remaining balance due 14 days before the event

Guarantees: A final guaranteed guest count and all details for the wedding are required to be given to Alta Vista Country Club 14 days before the event.

Capacity Limits: The Reception Ballroom is able to host up to 250 guests with a dance floor.

On-Site Event Security: All wedding events require on-site security for the event. The security will be hired by the Club and the Patron is responsible for the \$500 security fee.

Outside Catering: Outside food is only allowed for desserts and late night snacks by a licensed and insured company. Alta Vista is unable to assist any outside catering teams in the presenting or serving of their food.

Bar: Shots are not allowed on property. Any outside alcohol brought in by guests will be confiscated by AVCC Staff and disposed of. Alta Vista reserves the right to stop serving alcohol to any guest at any point during the event. Bar services will conclude 30 minutes prior to the end of the event.
