





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

Saturday \$3,500 Friday & Sunday \$2,500

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.



Saturday \$95 Friday & Sunday \$75

Five Hours of Event Time

Full-Service Staff

One Appetizer Display

Cash Bar during Reception

Five Hours of Event Time

Saturday \$130

Friday & Sunday \$110

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

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

Saturday \$160 Friday & Sunday \$140

liamond

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

Acrylic Charger Plates

Plated or Buffet Dinner with a Choice of Two Entrees

Late Night Snack

Champagne & Sparkling Cider Toast

Custom Designed Wedding Cake

Cake Cutting Service

Coffee Service

Soda, Iced Tea, Lemonade & Water

Wooden Dance Floor
Fruitwood Chiavari Chairs
Floor-Length Linens
Acrylic Charger Plates
Plated or Buffet Dinner with
One Entrée Selection
Champagne & Sparkling Cider Toast
Cake Cutting Service
Coffee Service

Soda, Iced Tea, Lemonade & Water

Hon D'Osewnes

Appetizer Displays

Priced per guest

Charcuterie Board	\$10
Dip Trio with Pita Bread & Vegetables Spinach Dip, Hummus & Chef's Mediterranean Dip	\$9
Potato Skins Bar	\$9
Street Corn Bar	\$8

Tray-Passed \$4 per piece



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



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



Classic Bruschetta Vegetarian Spring Rolls Caprese Skewers with Balsamic Glaze





Choice of One

All Dinner Selections Include Warm Rolls & Butter

Champagne Salad

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

Caprese Salad

Fresh Greens with Fresh Mozzarella, Tomato Slices & Basil Served with Balsamic Reduction

Caesar Salad

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

Field Greens Salad

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

Iceberg Wedge Salad

Iceberg wedge topped with Tomato, Red Onion, Crispy Bacon & Bleu Cheese Crumbles Served with Bleu Cheese or Ranch Dressing









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

Late Night Snacks

Top Sirloin with Chimichurri Sauce | 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

Coffee & Donut Bar | \$6

Classic-flavored donuts & coffee

Churro Bar | \$8

Warm churros with chocolate & caramel syrup, sprinkles & whipped cream

Petit Dessert Bar | \$10

Cream brûlée, chocolate éclairs, fruit tarts & mini cookies

Cereal Bar | \$6

Individual cereal cups & milk

Nacho Bar | \$8

Tortilla chips, nacho cheese, pico de gallo, jalapeños, tomatoes, onions, & cilantro

Slider Bar & Chips | \$10

Gourmet sliders with condiments & individual chip bags



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 \$14 Each Additional Hour \$8

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 Well Bar

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

First Hour \$16
Each Additional Hour \$10

Well Liquor Selection Concierge & Seagrams

Hosted Call Bar

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

First Hour \$18
Each Additional Hour \$12

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 \$20 Each Additional Hour \$14

Premium Liquor Selection

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

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 Gold, Silver, White or Black Fruitwood Chiavari Chairs include	\$9 per chair ed in all packages	Ballroom Window Draping With Specialty Backdrop behind Sweetheart Table	\$1,400
Glass Rim Charger Plates Acrylic Chargers included in all po	\$6 each ackages	Sweetheart Table Draping Backdrop 9' x 10'	\$700
Satin Tablecloths Choice of color	\$14 per linen	Up-lighting Package 20 uplights with spotlights on sweetheart table and cake table	\$600
Satin Napkins Choice of color	\$2 per napkin	White Dance Floor 16'x24'	\$1,300
Three Hour Photo Booth With Eureka Photo Booth Com	\$700 npany	Extra Hour of Event Time Maximum of two hours	\$1,000





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.