

WEDDINGS

AT GLEN IVY GOLF CLUB



WEDDINGS

ALL CEREMONIES INCLUDE

Up to 1 Hour at Ceremony Site
Up to 1 Hour Rehearsal with Coordinator 1-2 Days Prior to Event
White Resin Folding Chairs
Private Dressing Room Suites

ALL RECEPTIONS INCLUDE

5 Hour Reception Time
Cake Cutting Service
Dinner Rolls and Butter
Spa Water Station
Open, Hosted, and Cash Bar Options Available
Round Tables and Accent Tables
China, Glassware and Flatware
Choice of Gold Infinity Chairs or Brown Cross Back Chairs
Floor Length House Linens and House Napkin Choices



Crystal Package

STATIONED HORS D'OEUVRES | Choice of One

Domestic Cheese Board | Variety of Domestic Cheeses, Seedless Grapes, Fresh Berries, Crackers

Seasonal Fruit Platter | Sliced Fresh Fruit and Berries with a Honey Cream Cheese Dip

SALADS | Choice of One

Classic Caesar Salad | Chopped Romaine, Garlic Toasted Croutons, Shaved Parmesan, Creamy Caesar Dressing

Mixed Greens Salad | Sliced Cucumbers, Chopped Tomatoes, Shredded Carrots, Sliced Red Onions, with Ranch Dressing and Red Wine Vinaigrette

ENTREES | Choice of One

Florentine Salmon | With a Spinach Cream Sauce

Grilled Salmon Filet | Olive and Red Pepper Tapenade, Basil Oil

Roast Chicken Breast | With a Tarragon Cream Sauce

Chicken Marsala | With Creamy Mushroom Marsala Sauce

ACCOMPANIMENTS | Choice of Two

Glazed Baby Carrots

Seasonal Roasted Vegetables

Sauteed Spring Beans with Crispy Onions

Roasted Garlic Whipped Red Potatoes

Brown Rice Pilaf

Rosemary Roasted Red Potatoes

\$90++ PER PERSON

**Vegetarian + Dietary Menus Available Upon Request.*

Pearl Package

STATIONED HORS D'OEUVRES | Choice of One

Mediterranean Display | Artichoke and Piquillo Pepper Tapenade, Mixed Olives, Roasted Garlic Hummus, Olive Dip, Warm Herbed Olive Oil, Assorted Breads, Pita and Lavash

Say Cheese! | Fine Selection of Imported and Domestic Cheeses, Dried Fruits, Nuts, Housemade Jam, Water, Crackers and Assorted Specialty Breads

OR

TRAY-PASSED HORS D'OEUVRES | Choice of Three

Mini Roasted Vegetable and Goat Cheese Pizzas

Bruschetta-Diced Tomatoes, Capers, Fresh Basil, Feta Cheese, Aged Balsamic Drizzle

Crispy Smoked Cheddar Mac and Cheese Balls, Apple Wood Bacon Bits

Grilled Peach and Brie Flatbread Crisps, Bacon Jam

Chimichurri Lamb Kebabs

Cherry bemi Glazed Beef Meat Ball Skewers

Beef Empanadas, Salsa Verde

House made Cajun Spiced Mini Corn Dogs, Housemade Blackberry Mustard

SALADS | Choice of One

Spring Mix Salad | Dried Cranberries, Candied Walnuts, Feta Cheese, and Champagne Vinaigrette or Raspberry Vinaigrette

Strawberry Spinach Salad | Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

ENTREES | Choice of Two Entrees, One Beef Option

Slow-Cooked Boneless Beef Short Ribs | With Burgandy Sauce

Grilled Flat Iron Steak | With Roasted Red Pepper Demi

Fennel Roasted Salmon | With Dill Cream Sauce

Hazelnut Crusted Mahi Mahi | With Coconut Curry Sauce

Artichoke Heart and Sun-dried Tomato Stuffed Chicken Breast | With Lemon Caper Sauce

ACCOMPANIMENTS | Choice of Two

Rosemary Parmesan Risotto

Braised Root Vegetables

Roasted Garlic Seasonal Vegetables

Glazed Fingerling Potatoes

Horseradish Scented Whipped Potatoes

\$110++ PER PERSON

**Vegetarian + Dietary Menus Available Upon Request.*

Entree Options from Crystal Package May Be Selected.

Diamond Package

STATIONED HORS D'OEUVRES | Choice of Two

Antipasti Display | Mosaic of Cured Meats, Imported and Domestic, Cheeses, Grilled Vegetables with Balsamic Reduction, Olive, Pickle Medley, House Baked Baguettes

Mediterranean Display | Assorted Breads, Pita and Lavash, Artichoke and Piquillo Pepper Tapenade, White Bean Hummus, Olive Paste, Warm Herbed Olive Oil

Tropical Fruit and Berry Display | With Coconut Terrine

OR

TRAY-PASSED HORS D'OEUVRES | Choice of Four

Prosciutto and Brie Mini Quiche

Braised Short Rib Tartelettes with Taleggio Cheese and Roasted Poblano Chiles

Shrimp and Scallop Ceviche Shooters with Avocado

Crab Salad Crostini with Cucumber Mango Relish on Sourdough

Togarashi Crusted Ahi Tuna on Crispy Wonton, with Pickled Ginger Relish, and Dynamite Sauce

Butter Braised Shrimp and Saffron Risotto Spoons

Chimichurri Lamb Kebabs

Grilled Peach and Brie Flatbread Crisps with Bacon Jam

Mini Crab Cakes with Tomato Lime Chutney

SALADS | Choice of One

Pear and Frisee Salad | Pomegranate Seeds, Almond Butter, Apple Cider Vinaigrette

Caprese Salad | Buffalo Mozzarella, Beefsteak tomatoes, Balsamic Drizzle, Olive Oil, Fresh Basil

Spring Mix Salad | Dried Cranberries, Candied Walnuts, Feta Cheese, Champagne Vinaigrette or Raspberry Vinaigrette

ENTREES | Choice of Two Entrees, One Beef Option

Herbed New York Steak | Port Demi Sauce

Grilled Ribeye Steak | Green Peppercorn Sauce

Pan Seared California Sea Bass | Citrus Sauce

Hazelnut Crusted Mahi Mahi | Coconut Curry Sauce

Surf and Turf Duet Plate | Petite Filet Mignon and Garlic Prawns

ACCOMPANIMENTS | Choice of Two

Lemon Garlic Broccolini

Grilled Asparagus Spears

Mushroom and Barley Risotto

Cauliflower Risotto

Au Gratin Potatoes

Tillamook White Cheddar Whipped Potatoes

INCLUDED UPGRADES

Champagne Toast

Choice of Ceremony Arch

Silver or Gold Glass Beaded Chargers

Table Numbers

\$125++ PER PERSON

**Vegetarian + Dietary Menus Available Upon Request.*

Entree Options from Pearl and Crystal Packages May Be Selected.

BAR OPTIONS

Open Bar

HOURS	BEER AND WINE	WELL	PREMIUM
Two Hours	\$25	\$27	\$35
Three Hours	\$30	\$32	\$40
Four Hours	\$35	\$37	\$45
Five Hours	\$40	\$42	\$50

INCLUDES:

Professional Bartenders - One (1) Bartender Per 100 Guests

Two (2) Signature Cocktails of Choice

Ice

Cups

(3) Beer Selections

(3) Wine Varieties

Vodka, Tequila, Rum and Whiskey

Garnishments and Mixers are Included in the Well and Premium Packages

Host Bar

By Consumption, Host to Set Dollar Amount

Option for Cash Bar To Follow

Cash Bar with \$300 Set-up Fee

Add Additional Bartenders, \$50 Per Hour

List of beer, wine, and spirits will be available 30 days prior to your event date.



ADDITIONAL OPTIONS

FOOD ADD-ONS:

Additional Entree: \$10 Per Person

Additional Tray-Passed Appetizer: \$8 Per Person

Late Night Bite: \$10 Per Person

Vendor Meal: \$50 Per Vendor

Kids Meals: \$45 Per Child (3-10 Years Old)

Plated Option: \$8 Per Person

Prime Rib Carving Station: \$10 Per Person

VENUE ADD-ONS:

Venue Curfew Midnight

Extra 1 Hour (Venue Only): \$1,500

Extra 2 Hours (Venue Only): \$2,000

Coordinator Assistant: \$950

STATIONED APPETIZERS:

Late Night Bites: Varies

BEVERAGE ADD-ONS:

Champagne Toast: \$5 Per Person

Champagne Greet: \$5 Per Person

Champagne Wall: \$350

Wine Service: \$8 Per Person

Cider Toast: \$4 Per Person

DÉCOR ADD-ONS:

Glass Chargers: \$6 Per Person

Upgraded Linens: Market Price

Upgraded Napkins: Market Price

Table Numbers: \$5 Per Table

Wedding Arch: \$300

Upgraded Chairs Outside: \$5.50 Per Chair

Ceiling Drapery: \$3,000



Say “I Do” With A Gorgeous View!



Let's Plan Together

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Weddings At Glen Ivy Golf Club

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