



MADERAS
WEDDINGS

Begin creating your most cherished memories today...

17750 Old Coach Road, CA 92064 | maderasweddings.com | 858.217.2564





Congratulations on your Engagement!

Venue Rental

Saturday: \$3,000

Friday & Sunday: \$2,500

Monday - Thursday: \$1,500

Includes:

Five Hours of Event Time

One Wedding Per Day Exclusivity

Day-of Coordination of Ceremony and Reception

Complimentary Round of Golf for Four Guests*

Escorted Access to Photo Backdrops on Golf Course

*Restrictions may apply.

Ceremony

Del Lago Garden, Seats up to 220 guests

Sunset Rock, Seats up to 100 guests

Includes:

White Padded Chairs, Fruit Infused Water Station, Farm Table for Sign-In Book and Gifts

Reception

Sunset Rock - Seats up to 60 guests with dance area

Maderas Clubhouse and Patio- Seats up to 60 indoors with dance floor

Seats up to 100 with indoor/outdoor seating and dance floor

Fountain Lawn- Seats up to 132 guests

Del Lago Ballroom - Seats up to 220 with dance floor

Includes:

Round 66" guest tables, banquet chairs, ivory floor-length linens & napkins, 15' x 15' parquet dance floor, stage for DJ/Band, china, flatware, stemware, three votive candles per table, cake cutting service

Maderas Wedding Menu

Appetizers

Tray Passed Hors d'oeuvres

Choice of Three - \$15.00pp

Caprese Skewer

Tomato | Mozzarella
Basil | Balsamic Glaze

Asparagus & Goat Cheese

wrapped in Prosciutto

Bacon Wrapped Jumbo Shrimp

Chipotle Aioli

**Tomato & Cucumber
Herbed Goat Cheese Crostini**

Caribbean Jerk Chicken Skewer

Honey Bourbon BBQ Sauce

Baked Stuffed Oysters

Rockefeller | Carbonara | Bienville

Tomato Bruschetta Crostini

Chicken Parmesan Slider

Cumin Seared Ahi Tuna

wrapped in Cucumber
with Pickled Corn Salsa

Cream Cheese Artichoke Croquet

Marinara Sauce

Seared Pork Dumplings

Ginger Soy Dipping Sauce

Shrimp Cocktail

Cheese & Berry Skewer

Mini Beef Wellington

Coconut Shrimp

Thai Chili Sauce

Spanakopita

Spinach & Feta Cheese

Braised Beef Short Rib Flautas

Avocado Ranch

**Smoked Salmon &
Cucumber Canapes**

Mini Fajita Quesadillas

BBQ Sauce | Marinara | Spicy

Jumbo Lump Crab Cakes
Tomato & Chipotle Remoulade

Vegetable Spring Rolls
Sweet Thai Chili Lime Glaze

Mac & Cheese Bites
Candied Bacon Jam

**Seared Mini Pacific
Blue Crab Cakes**

Lemon & Chipotle Remoulade

Mini Salad in Phyllo Cups
Caesar | House

**Marinated Beef Tenderloin
Brochette**

Stationed Appetizers

Chips & Salsa - \$8.00pp

Tortilla Chips | Salsa | Guacamole | Queso

Wrapped Baked Brie - \$145 per 2 lb. wheel (serves ~30 guests)

Seasonal Fruit Preserves | Fresh Baguettes | Assorted Gourmet Crackers

Cheese Board Collective Display - \$10.00pp

Imported & Domestic Cheeses | Seasonal Fruit & Berries | Seasonal Vegetable Crudit  | Spinach Artichoke Dip |
Artisan Breads | Assorted Gourmet Crackers
- Add Chef selected Charcuterie - \$8.00 pp

Farmer's Market Display - \$14.00 pp

Cheese & Berry Display | Seasonal Vegetable Crudit  | Tomato Bruschetta Crostini's | Roasted Red Pepper Hummus |
Roasted Garlic Hummus | Olive & Caper Tapenade | Assorted Gourmet Crackers & Flatbreads

Above menus to be combined with full service menus - Not sold separately

All food and beverage prices are subject to a 23% service charge and current state sales tax.

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Maderas Wedding Menu

Buffet Dinner

Choice of One Salad

Baby Field Greens Salad

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

Traditional Caesar Salad

Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Spinach Salad

Baby Spinach | Strawberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette

Caprese Salad

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

Baby Beet & Goat Cheese Salad

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles | Honey & Champagne Vinaigrette

Maderas Fall Salad

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

Maderas Greek Salad

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

Asparagus Salad

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

Choice of One Side Dish

Herb Roasted Potatoes

Yukon Gold Garlic Whipped Potatoes

Sweet Potato Hash

Jasmine Rice Pilaf

Lemon Thyme Risotto

Wild Mushroom Risotto

Cheddar & Pepper Jack Mac & Cheese

Choice of One Vegetable

Sautéed Haricot Verts

Vegetable Medley - Zucchini | Squash | Bell Pepper | Onion | Green Beans

Butter Poached Broccolini

Sautéed Asparagus

Sautéed Butternut Squash & Kale

Shredded Brussels Sprouts - Bacon | Caramelized Onion

Honey Butter Glazed Carrots - Baby top on

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Maderas Wedding Menu

Buffet Dinner

Choice of Two Entrées (additional entrée \$7.50pp)

Grilled Chicken Bruschetta

Diced Tomato | Red Onion | Fresh Basil |
Mozzarella Cheese | Aged Balsamic Reduction

Chicken Marsala

Sweet Marsala Wine | Cremini Mushrooms |
Herb Infused Demi-glaze

Pan Seared Chicken Francaise

Lemon White Wine Butter Sauce

Seared Chilean Salmon

Dill Honey Mustard Glaze

Oven Roasted Salmon

Sun-Dried Tomato Pesto

Roasted Pork Loin

Cranberry BBQ Glaze

Braised Pork Shoulder

Wild Apple Cider Jus

Grilled Mahi-Mahi

Citrus Herb Butter | Grilled Peach Chutney

Grilled Marinated Flank Steak

Rosemary | Balsamic

Butternut Squash Ravioli

Sage Brown Butter

Eggplant Parmesan

Mozzarella Cheese | Tomato | Basil

Quinoa & Couscous Stuffed Plum Tomatoes

Basil Pesto infused Quinoa & Couscous | Zucchini |
Squash | Bell Pepper | Red Onion | Pomodoro Sauce

Hand Carved Beef Tenderloin (additional \$6.00pp)

Horseradish Cream Sauce | Wild Mushroom Demi

Braised Beef Short Ribs (additional \$6.00pp)

Red Wine Jus

Buffet Dinner Includes:

Freshly Baked Artisan Rolls with Butter

Lemonade | Iced Water Station | Regular & Decaf Coffee

PRICING

\$75 per person

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Maderas Wedding Menu

Plated Dinner

Choice of One Salad

Baby Field Greens Salad

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

Traditional Caesar Salad

Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Spinach Salad

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Caprese Salad

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

Baby Beet & Goat Cheese Salad

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles | Honey & Champagne Vinaigrette

Maderas Fall Salad

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

Maderas Greek Salad

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

Asparagus Salad

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

Choice of One Side Dish (per entrée)

Herb Roasted Fingerling Potatoes

Yukon Gold Garlic Whipped Potatoes

Mashed Sweet Potato

Jasmine Rice Pilaf

Lemon Thyme Risotto

Wild Mushroom Risotto

Choice of One Vegetable

Sautéed Haricot Verts

Fresh Vegetable Bouquet - Baby Zucchini | Carrot | Broccolini

Butter Poached Broccolini

Sautéed Asparagus

Sautéed Butternut Squash & Kale

Roasted Brussels Sprouts - Bacon & Caramelized Onion

Honey Butter Glazed Carrots - Baby top on

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Maderas Wedding Menu

Plated Dinner

Choice of Three Pre-Selected Entrées

(2 Meat & 1 Vegetarian - Duet Entrees Available Upon Request)

Roasted Chicken Breast

Stone Ground Mustard | Tarragon

Pistachio Herb Crusted Chicken Breast

White Wine Mushroom Cream Sauce

Herb-Marinated Frenched Chicken Breast

Lemon, Caper & Artichoke Butter Sauce | Heirloom Tomato

Breaded Stuffed Chicken Breast

Smoked Gouda | Ham | Sauce Suprême

Grilled Stuffed Pork Chop

Chive & Garlic Cream Cheese | Tomato | Spinach |
Natural Jus | Balsamic Reduction

Grilled Chilean Salmon

Dill Honey Mustard Glaze

Grilled Swordfish

Citrus Beurre Blanc | Mango Salsa

Seared Strip Steak au Poivre

Cognac Cream Sauce

Slow Braised Beef Short Ribs (additional \$6.00pp)

Natural Jus

7oz Filet Mignon (additional \$8.00pp)

Red Wine & Herb Demi-glaze | Fried Shallots

Lemon Crusted Sea Bass (additional \$12.00pp)

Lemon Beurre Blanc

Vegetarian Wellington

Roasted Vegetables | Goat Cheese | Puff Pastry |
Marinara Sauce

Butternut Squash Ravioli

Sage Beurre Noisette | Goat Cheese | Crispy Sage

Grilled Stuffed Portobello Mushroom

Goat Cheese & Sweet Garden Pea Risotto | Sautéed
Purple Kale | Marinara Sauce

Plated Dinner Includes:

Freshly Baked Artisan Rolls with Butter

Lemonade | Iced Water Station | Regular & Decaf Coffee

PRICING

\$80 per person

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Page 7

Maderas Wedding Menu

Interactive Food Stations

Choice of Three Stations or Bars

Each Additional Station is \$7.50/guest

Shrimp & Grits Station

Shrimp | Tasso Ham | Garlic | Bell Pepper | Mushroom |
Sherry | Cajun Spice | Parmesan |
Creamy Aged Cheddar Grits

Seared Scallop Station

Jumbo Sea Scallops | Granny Smith Apple Purée |
Plum Tomato Jam | Micro Greens

Assorted Slider Station

Fried Green Tomato Slider
Sweet Hawaiian Roll | Buttermilk Fried Green Tomato |
Pimento Cheese Spread | Smoked Bacon Crumbles |
Field Greens
Wagyu Beef Slider
Sweet Hawaiian Roll | Grilled Wagyu Beef | Havarti
Cheese | Smoked Shallot Aioli | Fried Onion Strings |
Lettuce | Tomato
Carolina Pork Slider
Mini Brioche Roll | Cider Braised Pork Shoulder | Sweet
Baby Ray's BBQ Sauce | Southern Cole Slaw

Mini Philly Cheesesteak Station

Seared Sirloin | Caramelized Onions | Provolone Cheese |
Sautéed Mushrooms | Sautéed Bell Peppers |
Sliced Hoagie Roll | Chipotle Aioli

Pasta Station (choice of two)

Blackened Chicken Alfredo with Farfalle Pasta
Italian Sausage & Meatball with Penne Pasta
Roasted Vegetable Basil Pesto Primavera with Penne Pasta
Grilled Chicken Carbonara with Cavatappi Pasta
Shrimp Alla Vodka with Tortellini Pasta

Chef Attended Carving Stations (choice of one)

Roasted Prime Rib
Au Jus | Raw Horseradish | Horseradish Cream
Grilled Beef Tenderloin
Red Wine Demi Glaze | Raw Horseradish | Horseradish Cream
Garlic & Herb Marinated Flank Steak
Raw Horseradish | Horseradish Cream
Fried Frenched Turkey Breast
Sage Gravy | Cranberry Sauce
Hickory Smoked Pitt Ham
Maple Brown Sugar Glaze

Mashed Potato Bar

Yukon Gold Mashed Potatoes | Scallions | Sautéed Mushrooms | Shredded Cheddar Cheese |
Gorgonzola Crumbles | Diced Bacon | Sour Cream | Butter | Brown Gravy

Mac & Cheese Bar

4 Cheese Mac & Cheese | Diced White Onions | Jalapeños | Scallions | Sautéed Mushrooms |
Diced Tomato | Smoked Bacon | Parmesan | Carolina Pulled Pork

Street Taco Bar

Pork Carnitas | Chili Seared Chicken | Corn Tortilla | Flour Tortilla | Queso Fresco | Oaxaca Cheese |
Pico de Gallo | Jalapenos | Shredded Lettuce | Diced Red Onions | Cilantro | Salsa | Guacamole

Interactive Food Stations Include:

Lemonade | Iced Water Station | Regular & Decaf Coffee

PRICING

\$85 per person

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Beverages

Hourly Bar Packages

ULTRA-PREMIUM BAR PACKAGE

Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Captain Morgan Rum, Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$31 per guest
2 hours: \$40 per guest
3 hours: \$48 per guest
4 hours: \$55 per guest
5 hours: \$60 per guest

PREMIUM BAR PACKAGE

Tito's Vodka, Tanqueray Gin, Hornitos Tequila, Bacardi Rum, Jameson Whiskey, Dewars Scotch, Jack Daniels Bourbon, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$29 per guest
2 hours: \$38 per guest
3 hours: \$46 per guest
4 hours: \$52 per guest
5 hours: \$58 per guest

STANDARD BAR PACKAGE

New Amsterdam Vodka, New Amsterdam Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$25 per guest
2 hours: \$35 per guest
3 hours: \$42 per guest
4 hours: \$50 per guest
5 hours: \$56 per guest

BEER AND WINE PACKAGE

House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$23 per guest
2 hours: \$29 per guest
3 hours: \$33 per guest
4 hours: \$35 per guest
5 hours: \$37 per guest

PREMIUM REFRESHER PACKAGE

Unlimited Sodas, Mineral Water, Strawberry Lemonade & Assorted Juices for the entire event
\$15 per guest

Hosted Bar On Consumption

Wine by the Glass, \$9

Domestic Beer, \$6

Craft & Imported Beer, \$8

Standard Brand Liquor, \$9

Premium Brand Liquor, \$10

Ultra Premium Liquor, \$12

Soft Drinks/Juices, \$3

***Add \$1 per drink for No-Host "Cash" Bar pricing (to include tax)

CHAMPAGNE TOAST

House Champagne is included with all hosted bar packages exceeding \$1,500.

WINE SERVICE WITH DINNER

House Wine - \$8++ per guest or
\$32++ per bottle (based on consumption)
Premium Wine available upon request

BARTENDER CHARGE

A bartender fee of \$175 will be applied unless bar sales exceed \$500 per bar.

Alcohol Service Policies

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

Beverages cannot be self-serve. **Shots and neat drinks are not permitted.** Wine or other liquor bottles cannot be placed on the Dining tables. Bar must close 30 minutes prior to the end of the Event

General Information

COMPLIMENTARY MENU TASTING

We are happy to schedule your menu tasting 90 days prior to your wedding date and you may bring up to two additional guests. Tastings take place Monday - Thursday.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event and based on specific dates, and event times. Your Catering Manager will be happy to discuss these minimums with you.

SERVICE CHARGE AND STATE TAX

All food and beverage prices are subject to a 23% service charge and current state sales tax. Service charge is taxable as is outlined in the California State Board of Equalization Regulation No. 1603.

FINAL MEAL GUARANTEE

The guaranteed number of guest meals is due ten (10) business days in advance and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least (72) hours in advance. This is usually placed on a place card that you provide.

CEREMONY REHEARSAL

Rehearsal time may be scheduled 30 days prior to your wedding. Location and time is subject to availability.

ENTERTAINMENT

Due to city imposed noise restrictions and due to the immediate proximity of the homes in the Heritage Estates, amplified music is not permitted in outdoor function space after 10:00 pm.

LINENS AND DÉCOR

All weddings include floor-length ivory polyester linens and napkins. Additional linen colors and fabrics, chairs and other decor items are available for rent. Please inquire with your Catering Manager. All tabletop rental items, such as linens, napkins, chargers, etc. need to be dropped off two days prior to your event if not being provided by Maderas. All items must be taken at the conclusion of your event. We are not responsible for any items left behind on the property.

GUEST ROOMS

Inquire with your Catering Manager for recommended hotels in the near vicinity offering special rates.

OVERTIME

Should you like to extend your event time past the included five hours, you may do so up until 1:00 AM and a service fee of \$600 per hour will apply.

PREFERRED VENDORS

Maderas maintains a list of recommended vendors that we are happy to provide after your contract is signed. All vendors must provide proof of insurance.