



WEDDING PACKAGES



MARBELLA COUNTRY CLUB

30800 GOLF CLUB DRIVE
SAN JUAN CAPISTRANO, CA 92675





Ceremony Package

One Hour Ceremony
 Circle Wooden Arch
 White Garden Ceremony Chairs
 Cucumber Water, Iced Tea, and Pink Lemonade Station
 Ceremony Rehearsal Access
 Bridal Suite and Grooms Room

\$2,500 for Saturday | 230 guest maximum
 \$1,500 for Sunday | 75 guest maximum



Reception Packages

One








Two

Three

\$101

\$139

\$180

Tray Passed Hors d'Oeuvres	Three	Three	Four
Plated Two-Course Dinner Service or Buffet			
Dual Entrée Plated Dinner Service			
Custom Wedding Cake & Service			
One Late Night Snack			
Unlimited Beverage Station with Coffee, Hot Tea, Iced Tea and Lemonade			
Sparkling Wine & Cider Toast			
Hours and Type of Hosted Bar		Two, Classic	Five, Premium
Tablesides Wine Service with Dinner			
Floor Length Polyester Linens and Polyester Napkins	White, Black, or Ivory	Choice of Colored Linens	
Floor Length Shantung Linens & Polyester Napkins			
Colored Chiavari Chairs with Cushions			
Gold or Silver Acrylic Charger Plates			
Five Hour Event with Parquet Dance Floor			
Complimentary Tasting for Two Guests			

\$2,000 Venue Fee applies to weddings with reception only. Package pricing is per guest and is exclusive of service charge and tax. Pricing subject to change.



Country Club Weddings

SERVED ENTREES SELECTION

All Dinner Entrees Served with Salad, Choice of: Herb Roasted Potatoes, Garlic Whipped Potatoes, Au Gratin Potatoes, Citrus Risotto or Wild Rice Pilaf.
Accompanied with Seasonal Vegetables and Warm Rolls & Butter.

SALAD SELECTION

MIXED FIELD GREENS

Goat Cheese, Poached Pears, Toasted Walnuts,
Fresh Raspberries & Raspberry Vinaigrette

CAESAR

Romaine Lettuce, Romano Cheese, Garlic Croutons &
Caesar Dressing

ARUGULA

Cucumbers, Corn, Chickpeas, Heirloom Cherry
Tomatoes & Citrus Vinaigrette

MEDITERRANEAN

Lettuce Blend, Feta Cheese, Cucumbers, Olives, Red
Peppers, Red Onion & White Balsamic Vinaigrette

ENTREE SELECTION

Choice of One Side and Market Fresh Vegetables

AIRLINE CHICKEN BREAST

Citrus Beurre Blanc

FAROE ISLAND SALMON

Tomato Olive & Caper Sauce

BONELESS BEEF SHORT RIBS

Port Wine Demi-Glace

12-OUNCE NEW YORK STRIP

Cognac Peppercorn Sauce
or Port Wine Demi-Glace

6-OUNCE FILET MIGNON

Cognac Peppercorn Sauce
or Port Wine Demi-Glace

WILD ALASKAN HALIBUT

Citrus Beurre Blanc

SEA BASS

Citrus Beurre Blanc

DUET OF PETITE FILET & CHICKEN

Port Wine Demi-Glace
& Citrus Beurre Blanc

*Included in Package 3
\$7 upcharge otherwise*

*Included in Package 3
\$10 upcharge otherwise*

DUET OF PETITE FILET & SEA BASS

Port Wine Demi-Glace
& Citrus Beurre Blanc

*Included in Package 3.
\$10 upcharge otherwise*

DUET OF 6OZ FILET & SHRIMP

Cognac Peppercorn Sauce
or Port Wine Demi-Glace

*Included in Package 3
\$10 upcharge otherwise*

**All prices subject to a mandatory service charge*

BUFFET SELECTIONS

Served with Warm Rolls & Butter & Seasonal Vegetables

SALADS

(Select Two)

Mixed Field Greens
Caesar Salad
Arugula Salad
Mediterranean Salad

ENTREES

(Select Two)

Free Range Airline Breast of Chicken
Faroe Island Salmon
Boneless Beef Short Ribs
Filet Mignon Medallions
Pasta Primavera

ACCOMPANIMENTS

(Select One)

Garlic Whipped Potatoes
Au Gratin Potatoes
Herb Roasted Potatoes
Wild Rice Pilaf
Citrus Risotto

CARVING STATION UPGRADE

Inquire for pricing

Roasted Pork Loin
Honey Baked Ham
Roasted Turkey Breast
Herb Roasted Prime Rib

**All prices subject to a mandatory service charge*

HORS D'OEUVRES



TRAY PASSED COLD SELECTIONS

Artichoke, Black Olive, Mozzarella, Tomato Skewer
with Basil Pesto (GF)

Bruschetta with Tomato, Basil, Garlic, Sea Salt,
Balsamic Reduction (V)

Blue Cheese, Orange Fig Honey, Soppressata,
Focaccia Crostini

Smoked Salmon, Rye Toast, Crème Fraiche, Tobiko
Roe, Chives

Ahi Tuna, Sesame Citrus Aioli, Furikake, Crispy
Wonton

Blackened Beef Tenderloin, Caramelized Onion, Olive
Crostini, Creamy Horseradish

HOT SELECTIONS

Goat Cheese, Oven Roasted Tomatoes,
Caramelized Onion Tartlet (V)

Spinach & Feta Spanakopita

Sesame & Sweet Soy Glazed Chicken Skewers

Mini Crab Cake, Whole Grain Mustard, Old Bay Aioli

Coconut Shrimp Skewers, Mango & Mint Sauce

Mini Beef Wellington

Beef Satay with Peanut Sauce



DISPLAYS

Breads & Spreads | \$10++

Warm Spinach Bacon Dip, Seasonal Hummus, Pita Chips, Olive Tapenade Bruschetta, Assorted Crostini & Crackers

Artisan Cheese Display | \$14++

Imported & Domestic Cheeses, Candied Walnuts, Dried Fruits, Orange Honey, Grapes
Assorted Crackers & Flat Bread

Antipasto Display | \$14++

Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Picked Vegetables,
Olives & Assorted Breads

LATE NIGHT ADDITIONS

25 Piece Minimum Per Selection
\$9++ Per Serving

SAVORY

Chicken Street Tacos

All American Beef Sliders

Mini Chicken & Waffles

Chicken & Cheese Quesadillas

Mini Grilled Cheese & Tomato Shooters

Mini Bean & Cheese Burritos

Margherita, Hawaiian, or Pepperoni Flatbreads

SWEET

Donut Wall with Assorted Donuts

Churros with Dipping Sauces

S'mores Bar

Ice Cream Sundae Bar

**All prices subject to a mandatory service charge*

ENHANCEMENTS

Additional Event Time

\$500+ per hour

Marbella Mushroom Heaters

\$35+ per heater

Valet Parking

\$5+ per person

75" Smart TV

\$90+

Bistro Lighting

\$800+

Pipe and Drape

\$250+ per 10 ft.

Charger Plates

Inquire for pricing

X-back Vineyard Chairs

Inquire for pricing

White Dance Floor

Inquire for pricing

Chandeliers and Fabric Tenting

Inquire for pricing

BEVERAGE OPTIONS

**Alcohol brands are subject to change*

HOUSE SPIRITS

Well-Made Vodka, Barton Gin, Ron Castillo Rum, Early Times Whiskey, Clan McGregor Scotch, Montezuma Tequila

CLASSIC SPIRITS

Tito's Vodka, Tanqueray, Captain Morgan, Bacardi Light, Jack Daniels, Jameson, Dewars, Sauza Hornitos

PREMIUM SPIRITS

Grey Goose, Ketel One, Bombay Sapphire, Markers Mark, Crown Royal, Johnnie Walker Black, Casamigos Blanco

HOSTED BAR PACKAGES (PER HOUR)

BEER, WINE, & CHAMPAGNE

One Hour \$16++
Two Hours \$24++
Three Hours \$30++
Four Hours \$34++
Five Hours \$37++

HOUSE

One Hour \$22++
Two Hours \$28++
Three Hours \$34++
Four Hours \$38++
Five Hours \$42++

CLASSIC

One Hour \$24++
Two Hours \$32++
Three Hours \$39++
Four Hours \$43++
Five Hours \$47++

PREMIUM

One Hour \$27++
Two Hours \$35++
Three Hours \$41++
Four Hours \$47++
Five Hours \$50++

HOSTED BAR ON CONSUMPTION (PER DRINK)

**Includes service charge & tax*

House \$12
Classic \$14
Premium \$16
Domestic Beer \$7-\$8
Craft Beer \$9
House Wine \$11
Soft Drinks \$4

Corkage Fee is \$20 per 750ml Bottle

GENERAL INFORMATION

MENU

Should you desire a selection of two entrees you will be required to provide us with an exact count of each entrée 10 days prior to your event along with coded place cards (pre-set on guest tables) indicating each guests entrée selection.

SERVICE CHARGES

A twenty two (22%) service charge and applicable tax (7.75%) will be added to all food and beverage charges. Please note that service charge is taxable by California State law. Menu prices are subject to market fluctuation.

DEPOSITS

A nonrefundable deposit, which is applied to your food and beverage total, is required to reserve your date along with a signed agreement. Deposit scheduled are generated according to the time of booking. 100% of the estimated balance is due 10 days prior to the event date. Final payment must be paid with cash, cashier's check, or credit/debit card. All deposits are nonrefundable and nontransferable.

VENDOR REQUIREMENTS

Marbella Country Club requires a licensed and professional day of wedding planner to work hand in hand with our venue manager. Marbella Country Club staff will not be responsible for coordination of ceremony, grand entrance, or placement of personal wedding items. We require proof of insurance with a minimum of \$1,000,000 in liability coverage for all vendors providing goods and services on property.

RENTALS & DECORATIONS

Marbella Country Club will be responsible for placing all outside rentals such as linens, chairs, tables, lounge furniture, tenting, etc unless otherwise permitted. We do not allow decorations to be stapled, taped, nailed, or affixed to any of the walls and do not permit confetti, birdseed, glitter, or fake rose petals. All candles decorations must be approved prior to the event. Sparklers are only permitted in the front valet circle. Client must take all decorations and personal belongings upon the conclusion of the event.

FOOD & BEVERAGE

We will provide all food and beverages and you agree that you or your guests will not bring any food or beverages onto our property without our prior written consent. We reserve the right to confiscate food or beverages that are brought onto our property without our consent. Food or beverages must be consumed during the times specified for your event and may not be removed from our property.

INVENTORY

The following items are included for your wedding day.

- (12) 60" round tables
- (8) 72" round tables
- (6) high boy cocktail tables
- (18) 8' Rectangular Tables
- (5) 6' Rectangular Tables
- Standard Glassware and China
- Standard Silverware
- Banquet Servers and Bartender