

2023
HAPPILY
EVER
AFTER

Begins Here

Morgan Run
CLUB & RESORT

Welcome To

MORGAN RUN CLUB & RESORT

Thank you for considering Morgan Run Club & Resort for your upcoming wedding! It is our pleasure to assist you throughout the planning process. Morgan Run Club & Resort provides the idea backdrop for any style of wedding. The club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 200 seated guests, as well as a multitude of amenities to make your wedding unforgettable.

From breathtaking views on the golf course to gourmet cuisine, our experience service staff and Private Events team stand ready to give you all the information you need to execute a wedding that is sure to wow your guests. We are committed to offering the finest quality food and beverage along with impeccable creativity and service. Each wedding hosted at Morgan Run Club & Resort receives personalized service with a number of complimentary amenities, including but not limited to:

- On-site Banquet Manager and Captains
- Excellent service from dedicated and respectful staff
- Standard house table and napkin linens in White, Ivory, and Black Chameleon like chairs and banquet tables
- Flatware, glassware, and silverware
- Wi-Fi with upgraded access points and 1 GB Ethernet Available

In the following pages you will find more information about Morgan Run Club & Resort's many menu options, amenities, capabilities, and more. Feel free to contact our Private Events team at 858.759.5459 with any questions.

Congratulations!

*All food and beverage purchases are subject to 7.75% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.



Down The Aisle

AND BEYOND

"On behalf of our family, I want to extend our sincerest appreciation to Morgan Run Club & Resort and your staff for all your help with our daughter's wedding. Your service, including the final decoration touches relieved our wedding jitters. Thanks for providing the guest book that we missed! Our guests enjoyed the absolutely beautiful location on the outdoor terrace, the rooms were SUPERB, and even the weather was wonderful! The food was scrumptious - from the filet mignon and hors d'oeuvres of mushroom pate, shrimp wrapped in bacon and beef wellington to the delicious and beautiful wedding cake. All of our guests complimented us on the food served! GREAT JOB! We HIGHLY recommend using Morgan Run Club & Resort for any future special event."

- Diana and Joe W, Mother and Father of the Bride

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"Morgan Run Club & Resort was wonderful to work with for our wedding. From start to finish they were so helpful and willing to work with us. The ceremony site on the golf course is beautiful and the reception and cocktail hour space is close and spacious. We had 130 guests and everything was perfect. It was reasonable in price for the Rancho Santa Fe area and the plated dinner and all the food was quite tasty as well! We would recommend it for any wedding."

- Jessica



THE MAGIC - \$1,500++ Ceremony Fee + Reception

All packages include the following details:

Six Hour Event Time
Complimentary One-Night Stay in Bridal Suite, with Bottle of Champagne
Bridal Party Dressing Event Space
Tasting up to Four Guests
Complimentary Round of Golf up to Four Guests
Banquet Captain and Dedicated Staff
Floor-length Polyester Table Linen
Chameleon Chairs
Complimentary Self-Parking
Special Group Guestroom Rates

Outdoor Wedding Ceremony:

Choice of Two Archways
White Garden Padded Chairs
Infused Water Station
Tables for Guest Book and Gifts

Renovated Indoor and Outdoor Event Spaces:

Bar Service and Private Bartender
Tall and Short Cocktail Rounds
Standard Linen, choice of White, Ivory, and Black
Cake Cutting Service
Beverage Station with Coffee, Tea, and Infused Water
Market Lighting
Table Enhancements Include Votives and
Charger Plates (Gold or Silver)

Room	Sq. Feet	Capacity
The Coastal Ballroom	2,288	180
Del Mar Terrace	1,000	80
Del Mar Lawn	10,000	500
Glenbriar Lawn	4,000	200

Stallion Package

Cocktail Hour:

Three Tray Passed Hors D'Oeuvres

One Hour Hosted Premium Bar

First Course (Select One)

Organic Greens

Mixed Baby Greens + Julienne Apples + Crumbled Bleu Cheese + White Wine Vinaigrette

Whole Leaf Caesar

Romaine Lettuce + Aged Parmesan Shavings + Herb Croutons + Classic Homemade Caesar Dressing

Citrus Salad

Butter Lettuce + Citrus Segments + Shaved Fennel + Apple Cider Vinaigrette

Rancho Santa Fe Salad

Mixed Baby Greens + Candied Pecans + Goat Cheese + Raspberry Vinaigrette

Classic Wedge Salad

Iceberg Lettuce + Crispy Bacon + Red Onions + Bleu Cheese Crumbles + Ranch Dressing

Main Course (Select Two)

Filet Mignon

Porcini Demi Glaze + Garlic Potato Puree + Bacon Onion Marmalade + Seasonal Vegetables

Roasted Salmon Filet

Blood Orange Glaze + Jasmine Rice + Stir Fried Snow Peas + Baby Carrots

Pan-Seared Mahi Mahi

Romesco Sauce + Sea Salt Fingerling Potatoes + Cavolo Nero + Roasted Cherry Tomatoes

Lemon Roasted Chicken Breast

Natural Au Jus + Garlic Potato Mash + Honey Glazed Carrots

Pan-Seared Chicken Breast

Chimichurri Sauce + Whipped Potatoes + Seasonal Vegetables

Package Includes:

Champagne/Sparkling Cider Toast

Wine with Dinner Service

Custom Tiered Wedding Cake

Late Night Snack

\$125++ Per Person

{22% Service Charge and 7.75% Tax}

Mustang Package

Cocktail Hour:

Three Tray Passed Hors D'Oeuvres

One Hour Hosted Call Bar

Reception:

First Course (Select One)

Organic Greens

Mixed Baby Greens + Julienne Apples + Crumbled Bleu Cheese + White Wine Vinaigrette

Whole Leaf Caesar

Romaine Lettuce + Aged Parmesan Shavings + Herb Croutons + Classic Homemade Caesar Dressing

Citrus Salad

Butter Lettuce + Citrus Segments + Shaved Fennel + Apple Cider Vinaigrette

Rancho Santa Fe Salad

Mixed Baby Greens + Candied Pecans + Goat Cheese + Raspberry Vinaigrette

Main Course (Select Two)

Roasted Flat Iron Steak

Shiraz Demi Glaze + Fingerling Potatoes + Seasonal Vegetables

Roasted Salmon Filet

Blood Orange Glaze + Jasmine Rice + Stir Fried Snow Peas + Baby Carrots

Lemon Roasted Chicken Breast

Natural Au Jus + Garlic Potato Mash + Honey Glazed Carrots

Pan-Seared Chicken Breast

Chimichurri Sauce + Whipped Potatoes + Seasonal Vegetables

Butternut Squash Ravioli

Brown Butter Sage Cream Sauce + Seasonal Vegetables

Package Includes:

Champagne/Sparkling Cider Toast

Wine with Dinner Service

Custom Tiered Wedding Cake

\$105++ Per Person

{22% Service Charge and 7.75% Tax}

Morgan Package

Cocktail Hour:

2 Tray Passed Hors D'Oeuvres

Reception:

First Course (Select One)

Organic Greens

Mixed Baby Greens + Julienne Apples + Crumbled Bleu Cheese + White Wine Vinaigrette

Whole Leaf Caesar

Romaine Lettuce + Aged Parmesan Shavings + Herb Croutons + Classic Homemade Caesar Dressing

Citrus Salad

Butter Lettuce + Citrus Segments + Shaved Fennel + Apple Cider Vinaigrette

Main Course (Select Two)

Lemon Roasted Chicken Breast

Natural Au Jus

Garlic Potato Mash + Honey Glazed Carrots

Pan-Seared Chicken Breast

Chimichurri Sauce

Whipped Potatoes + Seasonal Vegetables

Butternut Squash Ravioli

Brown Butter Sage Cream Sauce + Seasonal Vegetables

* Vegetarian

Multi-Colored Tortellini

Sun-Dried Tomato Cream Sauce + Seasonal Vegetables

* Vegetarian

Package Includes:

Champagne/Sparkling Cider Toast

\$85++ Per Person

{22% Service Charge and 7.75% Tax}

Beverage Packages

Hosted Beer & Wine

Domestic Beer, Imported Beer, Wine Selection, Assorted Sodas

One-Hour - \$16++ Per Person

Two-Hours - \$23++ Per Person

Three-Hours - \$30++ Per Person

Four-Hours - \$37++ Per Person

Brands: Coors, Miller, Corona, Canyon Road

Hosted House Bar

House Liquor, Domestic Beer, Imported Beer, Wine Selection, Assorted Sodas

One-Hour - \$20++ Per Person

Two-Hours - \$28++ Per Person

Three-Hours - \$36++ Per Person

Four-Hours - \$44++ Per Person

Hosted Call Bar

Call Liquor, Domestic Beer, Imported Beer, Wine Selection, Assorted Sodas

One-Hour - \$25++ Per Person

Two-Hours - \$34++ Per Person

Three-Hours - \$43++ Per Person

Four-Hours - \$52++ Per Person

**Brands: Tito's, Beefeater, Bacardi, Jose Cuervo (Silver),
Jim Beam, Jack Daniel's, Dewar's**

Hosted Premium Bar

Premium Liquor, Domestic Beer, Imported Beer, Wine Selection, Assorted Sodas

One-Hour - \$29++ Per Person

Two-Hours - \$43++ Per Person

Three-Hours - \$57++ Per Person

Four-Hours - \$71++ Per Person

**Brands: Ketel One, Tanqueray, Captain Morgan,
Milagro, Maker's Mark, Jameson, Dewar's**

++22% Service Charge and 7.75% Tax)



Bar Options

Cash Bar

Guests are responsible for purchasing their own drinks at the bar. Morgan Run Club & Resort accepts cash and credit cards during private events. Checks will not be accepted. Setup and Private Bartender are included in the the Event Fee.

Consumption Bar

Bar is hosted by the client a determined duration of the event. Drinks are individually run into a master bill and the client is responsible for paying the tab at the end of the evening. A predetermined cap on the bar tab may be placed and signed for in ta Banquet Event Order prior to the event.

Beverage Package

Client chooses how many hours and the specific tier of alcohol they wish to host for their guests.



Passed Hors D'oeuvres

Cold Selections:

Smoked Salmon Canape

Lemon + Dill Creme Fraiche + Marbled Rye

Roasted Beets & Goat Cheese Bruschetta

Roasted Beets + Creamy Goat Cheese + Fresh Herbs

Sesame Crusted Ahi

Wasabi Cream + Wonton Crisp

Classic Bruschetta

Tomato + Fresh Mozzarella + Basil

Hot Selections:

Northern Blue Crab Cake

Sriracha Aioli

Petite Beef Wellington

Wild Mushroom Demi Glaze

Warm Chicken Pot Stickers

Spicy Sesame Soy Dipping Sauce

Wild Mushroom Phyllo Cup

Wild Mushroom Medley + Boursin Cheese + Herbs

Garlic Marinated Beef Skewers

Chimichurri Sauce

Bacon-Wrapped Jumbo Prawns

Citrus Aioli

Coconut Chicken Skewers

Sweet Thai Chill Sauce

Beef Satay

Spiced Teriyaki Glaze

Stationary Hors D'Oeuvres

Classic Cheese Display

Fresh Mozzarella + Bleu Cheese + Smoked Gouda + Cheddar

Accompanied by Fresh Fruit + Honey Comb + Assorted Crackers + Toasted Baguettes

\$199++ Per Platter (Serves 15 - 20 guests)

Artisan Cheese Display

Humboldt Fog (Goat Cheese)

Toma (Semi-Hard Cow's Milk Cheese)

Point Reyes (Blue Cheese)

Carmody (Firm Cow's Milk Cheese)

Accompanied by Fresh Fruit + Honey Comb + Assorted Crackers + Toasted Baguettes

\$239++ Per Platter (Serves 15 - 20 guests)

Seasonal Crudit 

Seasonal Vegetables served with a trio of Dipping Sauces

Tzatziki + Cilantro Ranch + Hummus

\$165++ Per Platter (Serves 15 - 20 guests)

Baked Brie

Honey + Garlic + Seasonal Orange Marmalade

Cornichons + Olives

\$109++ Per Platter (Serves 15 - 20 guests)

Charcuterie Board

Assorted Artisan Meats

Olives + Mustard + Spreads

Assorted Crackers + Toasted Baguettes

\$295++ Per Platter (Serves 15 - 20 guests)

(22% Service Charge and 7.75% Tax)

Late Night Snacks

Gourmet Flat Breads

Margherita Style + Tomatoes + Fresh Mozzarella + Sweet Basil

Pesto + Chicken + Italian Sausage

Fromage Blanc + Mozzarella + Ricotta + White Cheddar + Blue + Seasonal Herbs Meat Lovers

Two Options - \$16++ Per Person

Three Options - \$19++ Per Person

Crisps + Dips

Sweet Potato Fries + French Fries

Served with a trio of Dipping Sauces

Chipotle Ketchup + Cilantro Ranch + Beer Cheese Sauce

\$11++ Per Person

Grilled Satay Display

Selection of Three Satays

Chicken Satay + Beef Satay + Tofu Satay

Served with a trio of Dipping Sauces

Thai Peanut + Hot Chili + Jalapeno Teriyaki

\$14++ Per Person

Dos, Tres O Cuatro Amigos?

Roasted Salsa + Tortilla Chips

\$9++ Per Person

Roasted Salsa + Guacamole + Tortilla Chips

\$14++ Per Person

Nacho Bar

Warm Nacho Cheese Sauce + Sliced Jalapenos + Black Beans

Salsa Fresca + Sour Cream

Top with one of the following options:

Pulled Chicken

Carnitas

Carne Asada

\$19++ Per Person

(22% Service Charge and 7.75% Tax)

Late Night Snacks (cont)

Slider Station

Pulled Chicken + BBQ Sauce

Beef+ Caramelized Onions+ Brie

Grilled Chicken BLT (Bacon+ Lettuce + Tomato)

American Classic (American Cheese + Thousand Islands)

Two Options - \$19++ Per Person

Three Options - \$23++ Per Person

Gourmet Mini Taco Station

Carnitas + Salsa Verde

Pulled Chicken Tinga + Peppers + Onions + Tomatoes

Roasted Seasonal Veggies

\$18++ Per Person

Gourmet Mac + Cheese Station

Select Two Options

Chicken + Smoked Gouda

Three Cheese

Pancetta + Asparagus

\$14++ Per Person

Quesadilla Delight

BBQ Chicken + Bacon + Cheddar Cheese

Roasted Vegetables + Balsamic Glaze + Goat Cheese

Grilled Chicken + Roasted Pineapple Salsa + Yellow Curry Sauce + Mozzarella

Two Options - \$19++ Per Person

Three Options - \$23++ Per Person

Soft Pretzel Station

Served with a trio of Dipping Sauces

Warm Nacho Cheese + Marinara Sauce + Dijon Mustard

\$10++ Per Person

(22% Service Charge and 7.75% Tax)

Enhance

UPGRADED CHAIRS

Chiavari Chairs - \$11 Per Chair + Delivery

Wooden Cross Back Chairs - \$15 Per Chair + Delivery

UPGRADED LINENS

Lamour (Satin) Linen - \$55 Per Linen + Delivery Sequin

Linen - \$65 Per Linen + Delivery

BALLROOM UPGRADES - inquire for pricing

Sweetheart Table Backdrop

Ballroom Draping

Ballroom Lighting (Up Lights)

PHOTO BOOTH - inquire for pricing

Three-Hours

Custom Photo Strip + Backdrops + Booth Attendant

ADDITIONAL TIME

30-Minutes = \$300++

60-Minutes = \$600++

(7.75% Tax)



Down The Aisle

AND BEYOND - VENDOR SERVICES

ECCENTRIC INTERNATIONAL CHEFS

{Included in Mustang and Stallion Packages}

Melina & Carl

(619) 562-0762

eccentricinternationalchefs@gmail.com

Tasting/Consultation - Saturdays at Eccentric Bakery, Taste up to Five Cake Flavors

Three Tiered Cake, Buttercream or Whipped Cream, Cake Design, Setup and Delivery

MUSTARD SEED STUDIO FLORALS

Gillian Hamilton

(760) 445-0606

mustardseedstudioflorals@gmail.com

DANCING DJ PRODUCTIONS

Will Chitwood

(619) 980-8338





Contact us Today.

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