



MADEIRAS  
WEDDINGS

*Begin creating your most cherished memories today...*

17750 Old Coach Road, CA 92064 | [maderasweddings.com](http://maderasweddings.com) | 858.217.2564





# *Congratulations on your Engagement!*

## *Venue Rental*

**Saturday: Starting at \$3,250**

**Friday & Sunday: \$2,750**

**Monday - Thursday: \$2,000**

**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

Access to our luxury bridal suite and Member's Lounge for getting ready

\*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, white floor-length linens & napkins, 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

**Marinated Beef Tenderloin  
Brochette**

**Tomato & Cucumber  
Herbed Goat Cheese Crostini**

**Caribbean Jerk Chicken Skewer**

Honey Bourbon BBQ Sauce

**Bacon Wrapped Jumbo Shrimp**

Chipotle Aioli

**Tomato Bruschetta Crostini**

**Chicken Parmesan Slider**

**Cumin Seared Ahi Tuna**

wrapped in Cucumber  
with Pickled Corn Salsa & Sesame  
Ginger Vinaigrette

**Cream Cheese Artichoke Croquet**

Marinara Sauce

**Seared Pork Dumplings**

Ginger Soy Dipping Sauce

**Mini Beef Wellington**

**Shrimp Cocktail**

**Cheese & Berry Skewer**

**Braised Beef Short Rib Flautas**

Avocado Ranch

**Coconut Shrimp**

Thai Chili Sauce

**Spanakopita**

Spinach & Feta Cheese

**Mini Meatballs**

BBQ Sauce | Marinara | Spicy

**Smoked Salmon &  
Cucumber Canapes**

**Vegetable Spring Rolls**

Sweet Thai Chili Lime Glaze

**Mac & Cheese Bites**

Candied Bacon Jam

**Jumbo Lump Crab Cakes**

Tomato Chipotle & Lemon Remoulade

## Stationed Appetizers

**Dip Display - \$8.00 pp, per selection**

- Salsa, Guacamole & Queso with Freshly Made Corn Tortilla Chips
- Spinach & Artichoke Dip with Assorted Flatbreads & Gourmet Crackers
- Olive & Caper Tapenade with Assorted Flatbreads & Gourmet Crackers
- Roasted Red Pepper Hummus and Garlic Hummus with Assorted Flatbreads & Gourmet Crackers

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

Seasonal Fruit Preserves | Fresh Baguettes | Assorted Gourmet Crackers

**Cheese Board Collective Display - \$12.00pp**

Imported & Domestic Cheeses | Seasonal Fruit & Berries | Seasonal Vegetable Crudit  | Spinach Artichoke Dip |  
Artisan Breads | Assorted Gourmet Crackers

- Add Chef Selected Artisanal Meats - additional \$4.00 pp

**Farmer's Market Display - \$15.00 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**

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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**

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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-glace

#### Pan Seared Chicken Francaise

Lemon White Wine Butter Sauce

#### Seared Chilean Salmon

Dill Honey Mustard Glaze

#### Oven Roasted Salmon

Sun-Dried Tomato Pesto

#### Grilled Mahi-Mahi

Citrus Herb Butter | Grilled Peach Chutney

#### Roasted Pork Loin

Cranberry BBQ Glaze

#### Grilled Marinated Flank Steak

Rosemary | Balsamic

#### Hand Carved Beef Tenderloin\* (additional \$7.00pp)

Horseradish Cream Sauce | Wild Mushroom Demi

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

Red Wine Jus

#### 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

### Buffet Dinner Includes:

Freshly Baked Artisan Rolls with Butter

Lemonade | Iced Water Station | Regular & Decaf Coffee

### PRICING

\$80 per person

\*Chef Attendant Fee - \$175

\*\* Vegan

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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**

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 (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**

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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

**\$85 per person**

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# Maderas Wedding Menu Enhancements

## Late Night Snacks

Selections will be displayed for a maximum one hour and must be hosted for a minimum of 75% of your guaranteed attendance.

### **CREATE YOUR OWN SLIDER BAR - \$15++ per guest**

*Beef Burgers OR BBQ Pulled Pork* (choose one) on Hawaiian Rolls

Condiment station: lettuce | tomato | onions | coleslaw (for pork only)

### **STREET TACO BAR - \$15++ per guest**

Tortilla Chips | Salsa | Guacamole

*Marinated Chicken OR Ground Beef* (choose one) | Corn & Flour Tortillas | Pico de Gallo | Sour Cream | Shredded Cheddar

Option to add Guacamole - **additional \$2.00++ per guest**

### **NACHOS - \$6++ per guest**

Nacho Cheese Sauce | Jalapeños

Option to add Guacamole - **additional \$2.00++ per guest**

Option to add Carne Asada - **additional \$6.00++ per guest**

### **HOT PRETZELS - \$6++ per guest**

Nacho Cheese Sauce

### **MAC & CHEESE BAR- \$12++ PER GUEST**

Three Cheese Mac & Cheese with Toasted Breadcrumbs | Smoked Bacon | Diced Jalapeños

### **MASHED POTATO BAR - \$12++ PER GUEST**

Yukon Gold Mashed Potatoes | Smoked Bacon | Whipped Butter | Sour Cream | Shredded Cheddar | Scallions



# Bridal Party Bites

## The Bridal Suite

Access available at 8am

Complimentary Amenities - Water, One Bottle of House Champagne or Sparkling Cider, Keurig Coffee

Additional Food & Beverage available for pre-order up to 10 days prior to event. No outside food or beverage permitted.

### Beverages

**House Champagne- \$28/bottle**

**Domaine Carneros- \$45/bottle**

**Orange Juice- \$32/carafe**

**Assorted Soft Drinks- \$3/each**

### Breakfast

**Bagels and Cream Cheese - \$36/dozen**

Plain Bagels & Cream Cheese

- Add Lox, \$4++ per guest

**Seasonal Fresh Fruit Display - \$9++ per guest**

**Maderas Breakfast Burrito\*- \$13++ per guest**

Scrambled Eggs | Black Beans | Avocado | Oaxaca Cheese | Salsa | Bell Pepper | Pico de Gallo

Choice of Meat: Bacon | Ham | Sausage

**Rise & Shine Breakfast Sandwich\* - \$13++ per guest**

Scrambled Eggs | Cheddar Cheese | Sourdough Toast | Choice of Meat: Bacon or Sausage Patty

**Continental Breakfast Buffet - \$18++ per guest**

Sliced Fresh Fruit

Assorted Breakfast Muffins & Pastries | Butter & Fruit Preserves

Individual Greek Yogurt

Individual Orange & Apple Juices

**The Big Day Breakfast Buffet\* - \$28++ per guest**

Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves | Greek Yogurt Parfait with Granola & Berries |

Fluffy Scrambled Eggs | Applewood Smoked Bacon & Breakfast Sausage Patties | Breakfast Potatoes

\*Hot Food for Bridal Suite Breakfast available beginning at 10am.

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# Bridal Party Bites

## The Bridal Suite

### Lunch

#### **Grazing Station - \$18 ++ per guest**

Vegetable Crudit  with Ranch Dip, Imported and Domestic Cheeses and Crackers, Chef's Choice Artisanal Meats, Roasted Red Pepper Hummus, Fresh Seasonal Fruit

#### **Individual Boxed Lunch - \$20++ per guest**

Choice of: Turkey | Ham | Roast Beef (additional \$2++) Hoagie Roll | Cheese | Lettuce | Tomato | Mayo & Mustard Packets  
Bag of Miss Vickies Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

#### **Gourmet Finger Sandwiches - \$42 per dozen**

- Dill & Lemon Cream Cheese with English Cucumber on Rye Bread
- Tomato, Mozzarella & Pesto French Bread
- Turkey & Fontina Cheese with Pesto on Sourdough Bread
- Choice of One: Egg Salad | Tuna Salad | Chicken Salad on Wheat Bread

## The Member's Lounge

*Access available 2 hours prior to event start time.*

*Complimentary Amenities - Water, Bucket of Beers (One beer per bridal party member), House Chips & Ranch Dressing*

*Additional Food & Beverage available for pre-order up to 10 days prior to event. No outside food or beverage permitted.*

### Appetizers

#### **Chicken Wings - \$15++**

Ranch } Celery } Carrots

Choice of: Buffalo | Thai Chili | Garlic Parmesan | Lemon Pepper | BBQ

#### **Chips & Salsa**

Corn Tortilla Chips | Salsa | Guacamole

#### **Mac & Cheese Bites - \$12++**

Fried Cheddar & Bacon Mac & Cheese | Chipotle Aioli

#### **Beer Battered Onion Rings - \$9++**

Spiced Horseradish Aioli

**Additional options available for pre-order from Grille Lunch Menu. Ask your catering manager for more details.**

# 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, Ultra-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, Premium 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, \$9-12

Domestic Beer, \$8

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 - \$9++ per guest or  
\$36++ per bottle (based on consumption)  
Premium Wine available upon request

### BARTENDER CHARGE

One bartender is included with all bar packages exceeding \$500. Any additional bartenders or setups are \$175 each.

## 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 12:00 AM and a service fee of \$650 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.