



M A D E R A S

*Congratulations on your engagement!  
Begin creating your most cherished memories today...*

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



# Venue Rental



**Saturday: Starting at \$3,500**

**Friday: \$2,750**

**Sunday: \$2,000**

**Monday - Thursday: \$1,750**

**Includes:**

Ceremony Garden, Cocktail Hour on the Fountain Lawn, and Choice of Reception Space

Escorted Access to Golf Course for Portraits

Access to luxury Bridal Suite & Member's Lounge for getting ready

One Hour Ceremony Rehearsal Practice

Five Hours of Event Time

One Wedding Per Day Exclusivity

Complimentary Round of Golf for Four Guests\*

\*Restrictions may apply.

## Ceremony Garden

Seats up to 220 guests

**Includes:**

White Padded Chairs, Fruit Infused Water & Lemonade

## Cocktail Hour

**Fountain Lawn** Included in venue rental

**Clubhouse and Patio** Available for additional rental fee

**Includes:**

High-top belly bars and seated cocktail rounds

## Reception

**Del Lago Ballroom** - Seats up to 220 with dance floor

**Sunset Rock** - Seats up to 60 guests with dance area

**Clubhouse and Patio** - Seats up to 52 indoors with dance floor and up to 100 with indoor/outdoor seating and dance area

**Includes:**

Round 66" and 72" guest tables, banquet chairs, white floor-length linens & napkins, 16' x 20' dance floor, stage for DJ/Band, China, flatware, stemware, three votive candles per table, cake cutting service

# Wedding Coordination

Your wedding day should be joyful, seamless, and stress-free—not only for you, but also for your family, friends, and vendors. To ensure every detail comes together smoothly, we require all couples to have a professional wedding coordinator on the day of the event. While we welcome outside licensed and insured coordinators, Maderas is pleased to offer this service in-house.

## **Enjoy the convenience and peace of mind that only an in-house coordinator can provide.**

- Deeply familiar with our venue layout, policies, timelines, and preferred vendor procedures
- Well versed in weather contingency plans
- Knows how to move guests and vendors efficiently around the property

## **Prior to your wedding day, your Maderas Wedding Coordinator will:**

- Create a timeline and diagram for your event, including ceremony and reception. This will take place at your Details Meeting 4-5 months prior to your wedding day.
- Conduct a final walk-through 30-45 days prior to your event date to finalize all outstanding setup and timeline details
- Confirm the arrival times and setup details of all vendors
- Organize and coordinate your ceremony rehearsal

## **On your wedding day, your Maderas Wedding Coordinator will:**

- Be the day-of liaison with your family, bridal party, and vendors
- Ensure the women have their corsages and bouquets and assist the gentleman with pinning of boutonnieres
- Set up welcome table items, signage, menus, place cards, and favors. Fees may apply for additional decor setup
- Coordinate the ceremony, grand entrance, first dance, toasts, cake cutting and other operations of the reception
- Coordinate with the Banquet Captain and Band/DJ to ensure timeliness of your event
- Collect personal items you may have brought at the conclusion of the event and give to designated contact person

*Maderas Wedding Coordination Fee: \$1,500*



# Maderas Cocktail Hour Menu

## Tray Passed Hors d'oeuvres

Choice of Three - \$20.00pp

### **Caprese Skewer**

Tomato | Mozzarella  
Basil | Balsamic Glaze

### **Tomato & Cucumber Herbed Goat Cheese Crostini**

### **Tomato Bruschetta Crostini**

### **Cream Cheese Artichoke Croquet**

Marinara Sauce

### **Spanakopita**

Spinach & Feta Cheese

### **Mini Fajita Quesadillas**

### **Vegetable Spring Rolls**

Sweet Thai Chili Lime Glaze

### **Marinated Vegetable Kebab**

### **Asparagus & Goat Cheese wrapped in Prosciutto**

### **Caribbean Jerk Chicken Skewer**

Caribbean Jerk Sauce

### **Chicken Parmesan Slider**

### **Bacon Wrapped Chicken Thigh**

Cherry Glaze

### **Mac & Cheese Bites**

Candied Bacon Jam

### **Seared Pork Dumplings**

Ginger Soy Dipping Sauce

### **Mini Beef Wellington**

### **Braised Beef Short Rib Flautas**

Avocado Ranch

### **Mini Mad Burger**

Caramelized Onion | Smoked  
Shallot Aioli | Cheddar Cheese

### **Marinated Beef Tenderloin Brochette**

### **Ahi Poke Cup**

Diced Cucumbers | Siracha  
Mayo | Fried Wonton

### **Bacon Wrapped Jumbo Shrimp**

Chipotle Aioli

### **Coconut Shrimp**

Thai Chili Sauce

### **Jumbo Lump Crab Cakes**

Tomato Chipotle & Lemon  
Remoulade

### **Cajun Spiced Shrimp Skewers**

Remoulade

### **White Fish Ceviche**

Cucumber | Cilantro | Bell  
Pepper | Citrus

### **Shrimp & "Grits"**

Chipotle & Fried Polenta

## Cheese Board Collective

\$16.00pp

Imported & Domestic Cheeses | Seasonal Fruit & Berries | Seasonal Vegetable Crudité | Spinach Artichoke Dip | Lavash Bread | Assorted Gourmet Crackers

**Add on:** Chef's Choice Artisanal Meats  
(additional \$4++ per person)



***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 Buffet Menu

## 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

## Choice of One Side Dish

### **Herb Roasted Potatoes**

### **Yukon Gold Garlic Whipped Potatoes**

### **Au Gratin Potatoes**

### **Wild Rice**

### **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** - Bernaise Sauce

**Shredded Brussels Sprouts** - Bacon | Caramelized Onion

### **Honey Butter Glazed Carrots**

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# Maderas Wedding Buffet Menu

## Choice of Two Entrées

### **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

### **Oven Roasted Salmon**

Choice of Sauce:  
Dill Honey Mustard Glaze, Garlic Lemon Herb  
Butter, Sun-Dried Tomato Pesto

### **Grilled Swordfish**

Citrus Butter | Mango Salsa

### **Roasted Pork Loin**

Cranberry BBQ Glaze

### **Grilled Marinated Flank Steak**

Rosemary | Balsamic

(additional entrée \$9.00pp)

### **Braised Beef Short Ribs** (additional \$4.00pp)

Red Wine Jus

### **Hand Carved Prime Rib\*** (additional \$5.00pp)

Natural Jus, Creamy Horseradish

### **Hand Carved Beef Tenderloin\*** (additional

\$7.00pp)  
Horseradish Cream Sauce | Wild Mushroom Demi

### **Butternut Squash Ravioli**

Sage Brown Butter

### **Eggplant Parmesan**

Mozzarella Cheese | Tomato | Basil

### **Vegan Quinoa & Couscous Stuffed Plum**

### **Tomatoes**

Basil 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**

**\$90 per person**

\*Chef Attendant Fee - \$200

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# Maderas Wedding Plated Menu

## Choice of One Salad

### **Baby Field Greens Salad**

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

### **Traditional Caesar Salad**

Artisan Baby Romaine Hearts | Shaved 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

## Choice of One Side Dish (per entrée)

### **Herb Roasted Potatoes**

### **Yukon Gold Garlic Whipped Potatoes**

### **Au Gratin Potatoes**

### **Wild Rice**

### **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**

### **Roasted Brussels Sprouts** - Bacon & Caramelized Onion

### **Honey Butter Glazed Carrots**

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# Maderas Wedding Plated Menu

## Choice of Three Pre-Selected Entrées

2 Protein & 1 Vegetarian Entrees Included

Duet Entrees Available Upon Request

### **Pistachio Herb Crusted Chicken Breast**

White Wine Mushroom Cream Sauce

### **Herb-Marinated Frenched Chicken Breast**

Lemon, Caper & Artichoke Butter Sauce | Heirloom Tomato

### **Baked Stuffed Margarita Chicken**

Spinach | Marinated Tomatoes | Mozzarella | Creamy Pomodoro Sauce

### **Grilled Stuffed Pork Chop**

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

### **Oven Roasted Salmon**

Choice of Sauce:

Dill Honey Mustard Glaze, Garlic Lemon Herb Butter, Sun-Dried Tomato Pesto

### **Dover Sole Paupiette**

Crab Meat | Parmesan | Spinach | Tomato | Lemon  
Beurre Blanc

### **Slow Braised Beef Short Ribs** (additional \$4.00pp)

Natural Jus

### **Seared Strip Steak au Poivre** (additional \$5.00pp)

Cognac Cream Sauce

### **7oz Filet Mignon** (additional \$6.00pp)

Red Wine & Herb Demi-glace | Fried Shallots

### **Pan Seared Seabass** (additional \$7.00pp)

Citrus White Wine Butter Sauce, Fresh Herbs

### **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 | Sauteed  
Purple Kale | Marinara Sauce

## Plated Dinner Includes:

### **Freshly Baked Artisan Rolls with Butter**

**Lemonade | Iced Water Station | Regular & Decaf Coffee**

**\$100 per person**

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# Maderas Wedding Menu Enhancements

## Bridal Party Bites

To ensure that you and your bridal party are well fed and hydrated, we have prepared menu options for the Bridal Suite and Member's Lounge. Outside food and beverage is not permitted. Please ask your catering sales manager for more details.

## Late Night Snacks

Selections will be displayed for a maximum of one hour and must be hosted for a minimum of 50% of your guaranteed attendance or 50 people, whichever is greater.

### **STREET TACO BAR - \$15.00pp**

Tortilla Chips | Salsa | Guacamole

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

Add Guacamole - additional \$3.00pp

### **SLIDER BAR - \$12.00pp**

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

Condiment station: Lettuce | Tomato | Onions | Coleslaw (for pork only)

### **MINI CHEESE PIZZA STATION- \$8.00pp**

Add Pepperoni or Vegetables- additional \$2.00pp

### **TENDERS & TOTS- \$7.00pp**

Chicken Tenders and Tater Tots | Ketchup

### **NACHOS - \$6.00pp**

Nacho Cheese Sauce | Jalapeños

Add Guacamole - additional \$3.00pp

Add Carne Asada - additional \$6.00pp

### **HOT PRETZELS - \$6.00pp**

Nacho Cheese Sauce



# Hourly Bar Packages

**Per person price for unlimited consumption.  
All packages include soft drinks and juices.**

## Beer & Wine

House Wine, Domestic, Craft & Imported Beer

1 Hour \$23  
2 Hours \$29  
3 Hours \$35  
4 Hours \$40

## Standard Bar

Deep Eddy Vodka, Beefeater Gin, Cruzan Rum, Hornitos Tequila, Jim Beam Bourbon, J&B Scotch, House Wine, Domestic, Craft & Imported Beer

1 Hour \$25  
2 Hours \$35  
3 Hours \$43  
4 Hours \$50

## Premium

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Elijah Craig Bourbon, Dewar's Scotch, Cazadores Tequila, House Wine, Domestic, Craft & Imported Beer

1 Hour \$30  
2 Hours \$42  
3 Hours \$49  
4 Hours \$56

## Ultra-Premium

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Casamigos Tequila, Ultra-Premium Wine, Domestic, Craft & Imported Beer,

1 Hour \$35  
2 Hours \$45  
3 Hours \$54  
4 Hours \$61

## Premium Refresher Package

Unlimited Sodas, Lemonade, Iced Tea & Assorted Juices for the entire event. \$17/person

# Consumption Bar

**Charged per drink ordered. Limit can be set.**

Domestic, Craft & Imported Beer, \$8  
House Wine by the Glass, \$10  
Ultra-Premium Wine by the Glass, \$14  
Standard Brand Liquor, \$10  
Premium Brand Liquor, \$12  
Ultra-Premium Liquor, \$14  
Mocktails, \$9  
Soft Drinks/Juices, \$5

# Cash Bar

**Guests may purchase own beverages.**

There is a \$600 bartender and bar set-up fee for this service. Fee is waived if sales on bar exceed \$1500. Cash bar sales do not go towards meeting food and beverage minimum.

# Extras

## Elevate Your Bar!

Add Aperol, Grand Marnier, Baileys, Espresso Liqueur, Campari, St. Germaine, & Cointreau to any unlimited bar package for \$6/person.

## Champagne Welcome or Toast

A house champagne welcome or toast is included with all hosted bar packages exceeding \$1,500.

## Wine Service with Dinner

Available by the bottle. Must be served by Maderas staff.

## Specialty Cocktails

We are happy to feature a "His" and "Hers" drink. Additional fees may apply. Please ask Catering Manager for list of included options.

## Bartenders / Bar Setups

One bartender and setup are included with all hosted bar packages exceeding \$1,500. Additional Bartenders are \$250 each Additional Bar Setups are \$350 each

# Outside Catering Policy

**Maderas provides full-service catering services in-house, however we understand that there are circumstances where an outside licensed caterer would better serve your needs:**

- Cultural or ethnic cuisines that we are unable to provide in-house
- Religious dietary restrictions, including (but not limited to) Kosher, Halal, Jain or other faith-based restrictions
- Severe medical dietary needs, such as allergies requiring specialized preparation environments

**All outside food must comply with local health regulations. Outside caterers must provide:**

- A valid business license
- Food handler certification
- Certificate of Liability Insurance naming the venue as an additional insured
- Caterer is responsible for the maintenance and serving of their food and clean-up of kitchen space used

Client and Caterer must agree to all venue rules and sign the **Outside Caterer Agreement**. Agreement available upon request.

**The following fees apply to outside catering:**

- Outside Catering Fee: \$45/person
- Refundable Damage/Cleaning Deposit: \$1000

**Outside Catering Fee includes the following:**

- Service Staff, Banquet Captain, Dishwashers
- Maderas staff will provide and set up tables, chairs, linens, China, flatware and glassware
- Maderas staff will service guest tables during the event
- (6) Chaffing Dishes (Additional chafers \$15 each, sterno \$5 each)
- Access to banquet prep kitchen, including (2) hot boxes, (1) refrigerator, counter space
  - Caterer will not have access to any cooking surfaces. All food must come prepared unless otherwise approved by Catering Manager.

# Popular Add Ons



## **Maderas Circular Ceremony Arch- \$175**

Relocated behind sweetheart table- \$50

## **Chiavari Chairs- \$6.50/ Chair**

Available in Gold, Silver, White, White-Washed, Black, Fruitwood, and Clear Acrylic. Price not guaranteed until order is confirmed.

Other chair styles available upon request.

## **Acrylic Charger Plates- \$1.00/ Plate**

Available in Gold, Silver, Driftwood

Additional options available upon request (pricing may vary)

## **Heaters- \$100/ each**

## **Market Umbrellas- \$50/each**

## **Moon Balloon Light for Fountain Lawn or Garden- \$500**

## **Custom Monogram/Logo Projection Behind Stage- \$150**

## **White Dance Floor**

Please inquire for pricing

## **Draping**

Please inquire for pricing

***Other Rental Options Available. Please inquire with your Catering Sales Manager.***

Set up and delivery fees are applicable to all rental orders, and are determined by total rental order.

# General Information

## 2026 PROMOTION

Weddings booked in 2026 for in-year dates will receive a \$1000 reduction in the site fee and 10% off food prices. Discount does not apply to events contracted before 01/01/2026 and cannot be combined with any other offer.

## OFF SEASON AND WEEKDAY PRICING

Our low season months are January - March. We offer a \$500 reduction off the site fee and 10% off food prices during these months. For weddings booked on Monday - Thursday dates, a 10% discount off of food applies. Some restrictions may apply. Discount does not apply to alcohol and cannot be combined with other promotions. Discount does not apply to events contracted before 01/01/2026.

## 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.

## 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 \$25/bottle 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. *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.

## COMPLIMENTARY MENU TASTING

A complimentary menu tasting to finalize the food and beverages for your day will take place after signing your event contract. The tasting is complimentary for up to 4 guests and will take place on a Tuesday - Friday between the hours of 11 AM - 4 PM.

## 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, you must provide a place card indicating guests' entree selection.

## CEREMONY REHEARSAL

Rehearsal time may be scheduled 30 days prior to your wedding. Location and time are 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.

# General Information

## LINENS AND DÉCOR

All weddings include floor-length white 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.

## 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 \$800 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 liability insurance.

