



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 | 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

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

Five Hours of Event Time

Escorted Access to Golf Course for Portraits

One Hour Ceremony Rehearsal Practice

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, Capers & 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 | Sautéed
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



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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, sternos \$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.

