

Santa Anita Golf Course



Wedding Package

405 South Santa Anita Avenue Arcadia CA 91006 | 626-447-2331 ext. #3

WEDDING PACKAGES

SAPPHIRE

Choice of Two (2) Tray Passed Hors d' oeuvres

Champagne & Sparkling Cider Toast

Plated Meal of Buffet Style Service

Custom Wedding Cake from our Preferred Bakery

Polyester Table Linen & Choice of Polyester Napkin Color



RUBY

Choice of Three (3) Tray Passed Hors d' oeuvres

One (1) Hour of Hosted Well Brand Bar

Champagne & Sparkling Cider Toast

Plated Meal of Buffet Style Service

Custom Wedding Cake from our Preferred Bakery

Polyester Table Linen & Choice of Polyester Napkin Color

DIAMOND

Choice of Three (3) Tray Passed Hors d' oeuvres

Champagne Greeting

One (1) Hour of Hosted Call Brand Bar

Champagne & Sparkling Cider Toast

Plated Meal of Buffet Style Service

Custom Wedding Cake from our Preferred Bakery

Polyester Table Linen & Choice of Polyester Napkin Color



WEDDING ENHANCEMENTS

Food and Beverage Enhancements

Cake Cutting Fee *

*Only when using an outside Bakery

Champagne Greeting

Hors d' Oeuvres

Champagne & Sparkling Cider Toast

Dessert Station with Three (3) Selections of Sweet Treats

Personalized Name Plate

Corkage Fee - \$15.00*

*Outside Wine & Champagne Only

Bartender Fee - \$100.00*

One (1) Bartender per every 100 guests is recommended

Rental Enhancements

Satin Napkins

Gold or Silver Charger

Gold or Silver Beaded Glass Charger

Satin Floor Length Linen

Chiavari Cushions

Ceiling Tulle & Lighting

Window Draping

Additional Room Set-up Hours

Full Room Up-Lighting

Additional Event Hours

Window Draping

Valet Parking - Inquire for Pricing

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*ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. AS WELL AS SUBJECT TO 21% SERVICE CHARGE & CURRENT SALES TAX.



PLATED DINNER

All Entrée Selections are Served with: Warm Rolls with Butter

Choice of Salad: Garden or Caesar

Choice of: Seasonal Vegetables, Wild Rice Pilaf, Garlic Mashed Potatoes,
Oven Roasted Potatoes, Petite Carrots, Asparagus or Assorted Julienne Vegetables

CHICKEN

Rosemary Chicken

Served with White Wine Sauce

Classic Italian Chicken

Served with your Choice of Marsala or Piccata Sauce

Stuffed Champagne Chicken

Chicken Breast Stuffed with Red Peppers, Spinach & Feta Cheese

FISH

Shrimp Scampi

Served with Linguine Tossed in a White Wine Sauce

Filet of Salmon

Served with Mustard Dill Sauce



MEAT

Charbroiled Tri-Tip

Served with Au Jus & BBQ Sauce

Charbroiled New York Steak

Topped with Garlic Butter

6 oz. Petite Filet Mignon

Served with a Cabernet Demi Glaze

DUET PLATES

Charbroiled Tri-Tip & Chicken

Charbroiled Tri-Tip Paired with your choice of:
Classic Italian Chicken

Classic Italian Chicken & Broiled Filet of Salmon

Classic Italian Chicken Paired with Broiled Filet of Salmon
served with Mustard Dill Sauce

Filet Mignon Duet

Petite Filet Mignon Paired with your choice of:
Classic Italian Chicken or Broiled Filet of Salmon
served with Mustard Dill Sauce

A meal indicator place card is required for all guests with a split entrée. Maximum of three (3) different plates may be selected for service; highest price will prevail

BUFFET DINNER

Sapphire | Ruby | Diamond

Chuck Wagon

Caesar Salad
Baked Beans
Corn on the Cobb
Charbroiled BBQ Tri-Tip
Lemon Garlic Chicken
Cornbread with Butter

Southwestern

Mexican Caesar Salad
Corn & Flour Tortillas
Rice & Beans
Charbroiled Carne Asada
Fajita Style Chicken
Sour cream, Pico de Gallo & Cheese

Petite

Garden or Caesar Salad
Seasonal Vegetables
Garlic Mashed Potatoes
Chicken Marsala or Piccata
Fettuccine Alfredo
Garlic Bread

Tuscany

Greek Salad
Steamed Vegetables
Garlic Mashed Potatoes
Chicken Marsala or Piccata
Beef or Vegetarian Lasagna
Warm Rolls with Butter

Sapphire | Ruby | Diamond

THREE (3) ENTREE DINNER

Entree Includes: Rolls with Butter

Choice of Two (2):

Garden Salad
Caesar Salad
Greek Salad
Potato Salad
Macaroni Salad
Italian Pasta Salad
Cole Slaw
Seasonal Fruit Display

Choice of Two (2):

Seasonal Vegetables
Wild Rice Pilaf
Garlic Mashed Potatoes
Oven Roasted Potatoes
Petite Carrots
Asparagus
Assorted Julienne Vegetables

Choice of Three (3) Entrée Selections

Charbroiled Tri-Tip Served with Au Jus or BBQ Sauce
Broiled Filet of Salmon Served with Mustard Dill Sauce
Chicken Marsala
Chicken Picatta
Rosemary Chicken served with White Wine Sauce
Stuffed Champagne Chicken
Roast Pork Tenderloin Carving Station
Vegetarian Lasagna
Vegetarian Pasta Primavera

SPECIALTY PLATED MEALS

Sapphire | Ruby | Diamond

Vegetarian Pasta Primavera

Penne Pasta with Primavera Sauce &
Assorted Vegetables

Vegetarian Lasagna

Topped with Marinara & Fresh
Mozzarella

Vegan Sun dried Tomato Rigatoni

Rigatoni Tossed with Sun Dried
Tomato Sauce Toped with Kalamata Olives &
Chopped Basil



CHILDREN'S MEALS

Sapphire | Ruby | Diamond

Served with Fresh Fruit, French Fries and Apple Juice

Chicken Fingers

Cheeseburger

Hamburger

Hot Dog

Cheese Pizza

GLUTEN-FREE MEAL OPTIONS

Any Beef, Chicken or Fish Option Can be
Prepared in a Gluten-free Option*
Served with Steamed Vegetables and Baked
Potato

PRICES VARY BASED ON MENU SELECTION

*Please note, we cannot guarantee the
transference of gluten in our kitchen, our
kitchen is not a gluten free kitchen.

While we make every effort to provide you with
delicious suggestions, these should never be
substituted for the expert opinion of health
care professional.

*ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. AS WELL AS SUBJECT TO 21% SERVICE CHARGE & CURRENT SALES TAX.

Hors D' Ouevres

Choice of TWO with Sapphire Package
Choice of THREE with Ruby Package
Choice of THREE with Diamond Package

Bruschetta Topped with Tomato Basil

Stuffed Potato Skins

Fried Mozzarella Bites

Fried Mac & Cheese Bites

Vegetable Spring Rolls

Fried Chicken Skewers with Sauce

Prosciutto Wrapped Asparagus Spears

Shrimp Cocktail Cucumber Bites

Prosciutto Melon Wraps

Chimichurri Beef Kabob

Spinach Spanakopita

Chicken or Pork Pot Stickers

BBQ Meatballs

Vegetarian Quesadilla

Coconut Shrimp

Caprese Skewers

Brie & Pear in Phyllo Dough

Crab Stuffed Mushroom Caps

Sausage Stuffed Mushroom Caps

Scallops wrapped in Bacon

Mini Beef Wellington





WINE & COCKTAIL LIST

BAR BY CONSUMPTION

- Soft Drinks **\$3.00**
- Domestic Beer **\$5.00**
- Imported & Craft Beer **\$6.00**
- Well **\$6.00**
- House Wine **\$7.00**
- Call **\$7.00**
- Premium **\$8.00**
- Champagne **\$8.00**
- Super Premium **\$11.00**

HOSTED BAR PACKAGES

Hours	Soft Bar	Well Bar	Call Bar	Premium Bar
1 Hour	\$9.99	\$10.99	\$12.99	\$14.99
2 Hours	\$14.99	\$16.99	\$19.99	\$22.99
3 Hours	\$17.99	\$19.99	\$21.99	\$24.99
4 Hours	\$20.99	\$24.99	\$27.99	\$30.99

LIQUOR & BAR LEVELS

Well	Call	Premium
Clan MacGregor Scotch	Absolut	Bombay Sapphire
Early Times Bourbon	Bacardi	Chivas Regal
Korbel Brandy	Captain Morgan	Johnny Walker Black
Barton's Gin	Amaretto Di Saronno	Maker's Mark
Barton's Vodka	Bailey's Irish Crème	Ketel One
El Toro Tequila	Jameson Irish	Jack Daniels
Barton Rum	Jim Beam	Crown Royal
Popov Vodka	Johnny Walker Red	Bullet Rye
Ron Rico Rum	Jose Cuervo	Patron Silver
Montezuma Tequila	Kahlua	Reposado
Kessler Whiskey	Midori	Cazadores Blanco
Stuart Scotch	Myer's Dark	Hennessy VS
	Seagram's 7	
	Tanqueray	

For Guests wishing to bring in a special outside Wine or Champagne, a \$15 corkage fee per bottle will apply.

DAY OF ADDITIONS

While getting ready for your big day, enjoy delicious snacks for you and your bridal party.

Mimosas Bar

\$50.00

Fresh Cut Fruit

(2) Two Bottles of Champagne

Choose Three (3) Of Your Favorite Juices:

Grapefruit, Orange, Cranberry, Guava, Blood Orange, and Pineapple

Bucket of Beers

(12) Twelve Bottles of Domestic - **\$60.00**

(12) Twelve Bottles of Imported - **\$65.00**



Derby Tea Party

\$90.00

Mini Fresh Fruit Tartlet

Scones Served Lemon Curd

Carrot Cake

Assorted Mini Sandwiches:

Cucumber Cream Cheese & Dill

Roasted Turkey & Cheddar

Organic Egg Salad

Charcuterie Board

\$110.00

Freshly sliced salami

prosciutto, gouda and mozzarella cheese

Assorted Olives

Assorted crackers

Served with freshly baked sourdough baguettes



CONGRATULATIONS

At Santa Anita Golf Course, we specialize in creating the perfect, one-of-a-kind wedding that reflect your personal style and preferences. Spend the most memorable day of your life with Santa Anita Golf Course.

Ceremony & Reception
\$2,000 plus tax Ceremony only
\$1,250 plus tax Ceremony & Reception

Site Fees Include:

Six (6) hours for Ceremony & Reception
Five (5) hours for Reception Only

Gazebo Overlooking Our Picturesque Golf Course

White Ceremony Chairs for up to 150 Guests

One-hour Ceremony Rehearsal Prior to Your Wedding
(coordinator not included)

Private Bridal Room

Dance Floor

Unlimited Iced Tea, Water & Freshly Made Coffee

Mahogany Chiavari Chairs with Ivory Cushion

Full Service Staff

Complete Reception Set-up & Clean-up

Complimentary Food Tasting for Two (2) People

Complimentary Self-parking



PREFERRED VENDORS

Bakery

Merengue Bakery
P: (626) 358-5650
E: eatcake@merenguebakery.com

Sweet Nothings Cake Shop
P: (626) 357-8049
E: sweetnothingscakeshop@yahoo.com

Bridal Gowns

Saint-Clark Bridal Suite
Lisa Saint-Clark
P: (626) 239-2222
E: info@saintclarkbridalsuite.com

Coordination

Ink & Rose
Cindi Arenas
P: (818) 400-4396
E: cindy@inkandroseevents.com

Sondra Wagner Events
Sondra Wagner
P: (661) 714-3743
E: sondra@sondrawagnerevents.com

Disc Jockey

NYC Dj's
Danny Farrell
P:(800)877-9558
E: info@nyc-djs.com

Royal Entertainment
Dean
P: (714) 612-2165
E: dean@rsvpdj.com

Photography

Pesiri Photo
P: (800) 575-9750
E: pesiriphoto@gmail.com

Floral

Zuzu's Petals
P: 626-446-6600
E: zpetals@yahoo.com

Flowers by Leah
Leah Horrigan
P: (818) 914-8917
E: leah@flowersbyleah.com

Hair & Makeup

Beauty Lab Studios
Mary-Giron-Dalida
P: (951) 640-7349
E: beautylabstudios@yahoo.com

Photobooths

Perfect Pix Photobooth
Jill Anderson
P: 626-483-1459
E: perfectpixphotobooth@gmail.com

Tuxedo Rental

Friar Tux
Joson Kristoffer Almario
P: (626) 445-0540
E: jalmario@friartux.com

Specialty Draping

Linen's by Celina
Esmeralda
P: (714) 477- 6890

Wedding Officiant

Make It Official
Suzane Shelden
P: (661) 313-1224
E: sshelden1@yahoo.com

GENERAL INFORMATION

DEPOSITS & FINAL PAYMENT: Santa Anita Golf Course requires an initial deposit to guarantee an event. The deposit is 25% of the minimum expenditure and is non-refundable. A second deposit of 50% of your estimated charges is due midway between your booking date and event date. The final payment is due fourteen (14) days prior to your event with your final guaranteed attendance (unless otherwise notated). All forms of payment accepted on initial and second deposits. Personal checks are not accepted for final payments; only company checks, credit cards, cashier's checks or cash will be accepted.

EVENT MINIMUMS: all events are required to meet a minimum Food and Beverage expenditure which varies due to room selection, date, time and size of event. These requirements are quoted prior to booking your event and are stated in the Catering Confirmation Agreement. Service charges are taxable according to California Sales Tax Regulation.

EVENT DETAILS: room arrangements and all event details are due at least three weeks prior to your event. After you provide your timeline plus final food, beverage, linen and other event selections, we will present you with a Banquet Event Order (BEO) confirming your specific requirements. A Maximum of three (3) different plates may be selected for plated entrees; the highest priced item will prevail.

FINAL GUEST GUARANTEE & DEADLINE: final guest count and selections for ordering, staffing and billing purposes are due no later than fourteen (14) business days before the event and will not be subject to reduction. If no final details or count are received, the menu will be Chef's choice, and we will base our order on the initial estimated agreement.

EVENT HOURS: five hours are included in a standard event package. If additional event hours are required, a \$500.00 per hour charge will apply. All events must end no later than 1:30AM. Vendors are allowed to setup within two (2) hours prior to your event commencement. (Unless otherwise agreed upon)

STORAGE: please notify vendors that Santa Anita Golf Course does not have storage for event items. All items must be removed at the end of your event. We will not be responsible for items left unattended or after the conclusion of an event.