

SAPPHIRE RECEPTION PACKAGE

Dinner Buffet with Two Entrée Selection

Choice of Two Side Dishes

House Spring Mix Salad

Private Food Tasting to Select Your Perfect Meal

Fresh Homemade Focaccia Bread

Unlimited Coffee, Tea, & Soft drinks

Apple Cider/Champagne Toast

Custom Wedding Cake Provided by Tasteful Cakes

White, Black, or Ivory Floor Length Linen Tablecloths

Mahogany Chiavari chairs

14' Round Center Piece Mirrors

5 Hour Use of Banquet Facility

Private Bar & Patio

Bridal Suite reserved for 2 hours (upon availability)

Staff, Bartenders, Complete Reception Set Up & Break Down

SILVER RECEPTION PACKAGE

Selection of One Hot Hors D' Oeuvres

AND

One Cold Hors D' Oeuvres

Dinner Buffet with Two Entrée Selections

Or

Plated Dinner with One Entrée Selection

Choice of two Side Dishes

Spring Mix Salad

Fresh Homemade Focaccia Bread

Private Food Tasting to Select Your Perfect Meal

Unlimited Coffee, Tea & Soft drinks

Hosted Well, domestic beer, & house wine for 1 hour

Sparkling Cider/Champagne Toast

Wedding Cake Provided by Tasteful Cakes

White, Black, or Ivory Floor Length Linen Tablecloths

14' Round Center Piece Mirrors

Mahogany Chiavari Chairs

Five Hour Use of Facility

Bridal Suite reserved for 2 hours (upon availability)

Private Bar & Patio

Staff, Bartenders, Complete Reception Set Up & Break Down

Up to 4 rounds of Golf

Indicates upgrades from Sapphire Package

GOLD RECEPTION PACKAGE

Selection of TWO Hot Hors D` Oeuvres

AND

ONE Cold Hors D` Oeuvres

Dinner Buffet with Two Entrée Selections

Or

Plated Dinner with 1 Premium Entrée Selection

Choice of Signature Chicken Dish

Choice of 2 side dishes

Choice of Premium Salad

Fresh Homemade Focaccia Bread

Private Food Tasting to Select Your Perfect Meal

Unlimited Coffee, Tea & Soft drinks

Hosted domestic beer, house wine, and well liquor for 1 hour

Sparkling Cider/Champagne toast

House Red & White Wine served with dinner

Wedding Cake provided by Tasteful Cakes

White, Black, or Ivory Floor Length Linen Tablecloths

Five Hour Use of Banquet Facility

Staff, Bartenders, Complete Reception Set Up & Break Down

Private Bar & Patio

Bridal Suite reserved for 2 hours (upon availability)

Mahogany Chiavari Chairs

Up to 4 rounds of Golf

Indicates upgrades from Silver Package

PLATINUM RECEPTION PACKAGE

Dinner Buffet with One Platinum Entrée Selection & One Signature Chicken

4 Side Dishes

Or

Plated Dinner with One Platinum Entrée Selection & One Signature Chicken

Two Sides

Selection of Two Premium Hot Hors D` Oeuvres

& Two Cold Premium Hors D` Oeuvres

House Spring Mix Salad

Private Food Tasting to Select Your Perfect Meal

Fresh Homemade Focaccia Bread

Two Hour Hosted Draft Beer, House Wine, & Well Liquor

Unlimited Coffee, Tea & Soft Drinks

Sparkling Cider/Champagne Toast

House Red & White Wine served with dinner

Wedding Cake Provided by Tasteful Cakes

Your choice of color-Floor Length Tablecloth

Five Hour use of Banquet Facility

Bridal Suite reserved for 2 hours

Staff, Bartenders, Complete Reception Set Up & Break Down

Private Bar & Patio

Up to 4 rounds of Golf

Indicates upgrades from Gold Package

Hors D` Oeuvres Selections

COLD

Vegetables with Pesto Ranch Dip

Assorted Cheese & Cracker Platter

Assorted Meat Cheese & Skewers

Seasonal Fresh Fruit

Bruchetta (crisp garlic & romano bread chips, topped with a mixture of fresh diced tomato, Olive oil, roasted garlic & prosciutto)

Caprese Skewers- cherry tomatoes, fresh mozzarella, & basil, drizzled with balsamic glaze`

HOT

Spinach Rollato (spinach & ricotta stuffed pastry served over creamy marinara)

Pollo Parmigiana Bites basil bed with a mini chicken parmigiana bite

Phyllo Wrapped Asparagus (crisp seasoned asparagus wrapped in filo dough and stuffed with cream cheese filling)

Homemade Mini Meatballs in Marinara or Swedish style

Mini Chicken Taco Verde

Buffalo Chicken Tenders Skewers with Blue Cheese crumbles

Assorted Mini Quiche

Mini White Meat Chicken Egg Rolls

Pot stickers with sweet chili sauce

PREMIUM

Shrimp Cocktail

Cajon Shrimp Bites- Served on cucumber topped with guacamole

Crab Cake Stuffed Mushroom Caps

Bacon Wrapped Scallops

Phyllo wrapped asparagus & cream cheese

Pear & Brie filled Phyllos

Sapphire & Silver Selections

SALAD

Caesar Salad – crisp romaine, croutons, romano cheese, & caesar dressing

Misto Salad – house Italian misto dressing, carrots, green onions, & tomatoes

Greek Salad – romaine lettuce, cucumber, cherry tomatoes, olives, onion & feta with lemon vinaigrette

SIGNATURE CHICKEN ENTRÉE

Pollo DeLuca -pan sautéed with lemon butter, tomatoes, & onions

Pollo Marsala -pan sautéed in Marsala wine & mushrooms

Pollo Parmigianino -breaded chicken breast, baked with marinara & mozzarella

Pollo Preziosa -pan sautéed in white cream cognac, rosemary & walnuts

Pollo Vesuvio -pan sautéed in a creamy marinara & mushrooms

Pollo Calabrese -grilled chicken breast, topped with tomatoes, onions & herbs

Pollo Madiera -pan sautéed in Madeira wine, garlic, and mushroom

Pollo Milano-pan sautéed chicken breast in a creamy artichoke heart sauce

Pollo Picatta -pan sautéed chicken breast in lemon butter topped with capers

Lemon Pepper -pan sautéed with lemon butter and peppers

SIGNATURE PASTA ENTREE

Rigatoni Amalfi -basil, tomatoes & garlic sautéed in spicy marinara

Penne Pomodoro - rotini pasta, crushed tomatoes, garlic, basil, & fresh mozzarella

Penne Amalfi -kalamata olives, garlic and spicy marinara

Capelli D'Angelo -angel hair pasta, olive oil, tomatoes & onions

Fettuccine Alfredo -a classic with white cream sauce

Linguini Pesto -basil, pine nuts, garlic, & cream parmesan

Pasta Primavera -penne, mixed vegetables choice of white, red, or pink sauce

Baked Ziti -penne, marinara, feta cheese, & mozzarella

Homemade Macaroni & Cheese – made with tilomok sharp cheddar cheese, baked with crisp cracker topping

Spaghetti Con Funghi -mushrooms, sauteed in white wine or red sauce

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CHOICE OF 2 SIDE DISHES

Garlic & Rosemary Red Roasted Potatoes

Garlic & Blue Cheese Mashed Potatoes

Scallop Potatoes

Rice Pilaf

Green Bean Almandine

Chefs Seasonal Vegetables

Premium and Platinum Selections

SALAD

Spinach Salad - fresh baby spinach tossed with honey djon dressing, topped with pine nuts & feta

Caesar Salad - crisp romaine, croutons, romano cheese, & caesar dressing

Misto Salad - house Italian misto dressing, carrots, green onions, & tomatoes

Greek Salad - romaine lettuce, cucumber, cherry tomatoes, olives, onion & feta with lemon vinaigrette

GOLD ENTRÉE

Roasted Tri Tip Sirloin - roasted tri tip, topped with brandy peppercorn sauce

Prime Rib Au Jus Carving Station - pan slow roasted choice prime rib with au jus & horseradish

Mahi Mahi - grilled and seared to perfection with mango salsa

Atlantic Salmon Filet - charbroiled or blackened with lemon butter

PLATINUM ENTRÉE

Filet Mignon - prepared one way, served with mushroom burgundy glaze

Prime Rib Au Jus Carving Station - pan slow roasted choice prime rib with au jus & horseradish

Top Sirloin - charbroiled to perfection topped with onion straw & peppercorn sauce

Northern Halibut - charbroiled with red bell pepper cream sauce

Atlantic Salmon Filet - charbroiled, blackened or sundried cranberry champagne sauce

Mahi Mahi - grilled and seared to perfection with mango salsa

PREMIUM PASTA

Chipotle Fettuccine -blackened chicken, corn, roasted bell peppers & chipotle cream sauce

Lasagna - a classic at it's best

Ravioli Amalfi -cheese ravioli topped with creamy Alfredo & spinach

Tortellini Quatro Formaggi -cheese filled tortellini, topped with a four cheese sauce

Spaghetti Mediterraneo -sundried tomatoes, feta cheese, kalamata olives, & feta cheese

Canneloni -filled with ricotta cheese, ground beef, sausage, topped with creamy marinara, baked with mozzarella

Meat Lover's- sausage, meatballs, meat sauce, mushrooms, tomatoes & mozzarella

Rigatoni Siciliano -sausage, basil, tomatoes, & garlic in our homemade marinara

Gnocchi -Italian potato dumpling, sauteed in creamy alfredo, marinara, or creamy marinara

Penne Con Gambretti- bay shrimp, sauteed with garlic, choice of creamy alfredo or marinara

CHOICE OF 2 SIDE DISHES

Garlic & Rosemary Red Roasted Potatoes

Garlic & Blue Cheese Mashed Potatoes

Chefs Seasonal Vegetables

Balsamic Roasted Brussel Sprouts with Cranberry & Goat Cheese

Green Bean Almandine

Scallop Potatoes

Rice Pilaf

Vegetarian Menu

Eggplant Parmigiana – Breaded eggplant, rolled and stuffed with a trio of cheeses, topped with marinara & basil

Vegetable Lasagna – layers of pasta, vegetables, ricotta, marinara, & mozzarella

Penne Pomodoro - rotini pasta, crushed tomatoes, garlic, basil, & fresh mozzarella

Penne Amalfi -kalamata olives, garlic and spicy marinara

Capelli D'Angelo -angel hair pasta, olive oil, tomatoes & onions

Fettuccine Alfredo -a classic with white cream sauce

Linguini Pesto -basil, pine nuts, garlic, & cream parmesan

Pasta Primavera -penne, mixed vegetables choice of white, red, or pink sauce

Gluten Free Pasta available \$1.pp

ELEGANT WEDDING BRUNCH

Seasonal Fresh Fruit & Berries

Bow Tie Pasta Salad

House Italian Misto or Caesar Salad

French Toast with Maple Syrup

Choice of Signature Chicken Dish

Scrambled Eggs or Eggs Benedict

Smoked Bacon

Breakfast Sausage

Country Potatoes or Hash browns

Choice of Signature Pasta Dish

Assorted muffins, Danish, bagels, & cream cheese

Coffee, Tea, Soft drinks, & orange juice

Custom Wedding Cake Provided by Tasteful Cakes

Champagne/Apple Cider Toast

White, Black, or Ivory Floor Length Linen Tablecloths

Mahogany Chiavari chairs

14' Round Center Piece Mirrors

4 Hour Use of Banquet Facility

Private Bar & Patio

Bridal Suite reserved for 2 hours (upon availability)

Staff, Bartenders, Complete Reception Set Up & Break Down

Lunch 11am-3pm

Additional Hors D` Oeuvres

COLD PLATTERS SERVE 20p

Vegetables with Pesto Ranch Dip \$60

Assorted Cheese & Cracker Platter \$98

Assorted Meat Cheese & Cracker Platter \$108

Seasonal Fresh Fruit \$70

COLD (2 per order)

Shrimp & Cocktail Sauce \$4.95

Bruchetta (crisp garlic & Romano bread chips, topped with a mixture of fresh diced tomato, Olive oil, roasted garlic & prosciutto) \$3.75

Caprese Skewers-
cherry tomatoes, fresh mozzarella, & basil, drizzled with balsamic glaze` \$3.95

HOT (2 per order)

Spinach Rollato (spinach & ricotta stuffed pastry served over creamy marinara) \$4.25

Crab or Vegetarian Stuffed Mushroom Caps \$5.25

Pollo Parmigiana Bites \$4.25

Phyllo Wrapped Asparagus (crisp seasoned asparagus wrapped in filo dough and stuffed with cream cheese filling) \$4.25

Pear & Brie filled Phyllos \$5.25

Homemade Mini Meatballs in Marinara or Swedish style \$4.25

Mini Rolled Chicken Taco Verde \$3.95

Buffalo Chicken Tenders with Blue Cheese Dressing \$4.25

Assorted Mini Quiche \$4.25

Mini White Meat Chicken Egg Rolls \$3.95

Potstickers served with sweet chili sauce \$3.75

Bacon Wrapped Stuffed Jalapenos \$3.75

WEDDING CEREMONY PACKAGE

Wood Cross

Wood Hexagon

White Wood Door Arch

or Black Wrought Iron Arch

White Wedding Chairs

White Cotton Isle Runner

Complete Ceremony Set Up & Break Down

Ceremony Rehearsal Prior to Wedding Date

One Hour use of Outdoor Ceremony Facility

Two Hour use of our Bridal Suite

Exclusive use of our Facility for beautiful pictures

Sweetheart Pictures by the Lake

Ceremony Coordinator

\$850.00

BEVERAGE SERVICE

(The following bar arrangements are optional and are served upon your request)

HOSTED BAR

Cocktails, Beer & Wine will be served and charged to your account at current prices plus services charge & sales tax

HOSTED SOFT BAR

*All domestic beer, house wine & well drinks will be served for One hour
\$12. pp will be charged to your account plus current tax and service charge*

NON – HOSTED BAR

Guests will be charged all prices listed for ordered beverages

COCKTAIL PRICES

<i>House Brands</i>	<i>\$7 & up</i>	<i>House Wine /Champagne</i>	<i>\$28.</i>
<i>Call Brands</i>	<i>\$8 & up</i>	<i>Bottled Water</i>	<i>\$3</i>
<i>Premium Brands</i>	<i>\$9 & up</i>	<i>Sparkling Cider</i>	<i>\$7</i>
<i>Dom. Beer (draft)</i>	<i>\$5 & up</i>	<i>Sodas</i>	<i>\$3</i>
<i>Dom. Beer (can)</i>	<i>\$5 & up</i>	<i>Gatorade</i>	<i>\$3</i>
<i>Import Beer (btle)</i>	<i>\$5 & up</i>	<i>Iced Tea</i>	<i>\$3</i>
<i>House Wine</i>	<i>\$7. & up</i>	<i>Coffee</i>	<i>\$3</i>
<i>Blended Drinks</i>	<i>\$6 & up</i>		

Hidden Valley Golf Club & Villa Amalfi operate under regulations set forth by the Alcoholic Beverage Control Board of California. We are not permitted to serve alcoholic beverages to minors. Proper identification showing age and date of birth will be required for those appearing to be under the age of 30 years. No outside alcoholic beverages will be permitted in the club or on the property. Hidden Valley and Villa Amalfi have the right to refuse service to anyone and or group for whatever reason they deem necessary.



Rehearsal Dinner Package

Monday-Thursday

Why drive to another location when you can walk right up the stairs from your rehearsal where our friendly staff awaits. Let us take care of it all. Serving exquisite food & providing you and your guests with impeccable service!

Less time to stress, more time to enjoy your family & friends!

1

Taco Man- Taco Bar

Carne Asada, Pollo Asada, & El Pastor
Corn Tortillas
Homemade Pinto Beans
Homemade Spanish Rice
Grilled Whole Jalapeno & Onion
Diced onions
Cilantro
Shredded cheese
Shredded Lettuce
Radish
Cactus Pico de Gallo
House Made Guacamole
Lime
Chips
Assorted Salsas
\$19.95pp++

2

Our Family to Yours

Served Family Style
House Italian Misto Salad
Caesar Salad

Fettuccine Alfredo
Rigatoni Siciliano
Homemade Focaccia Bread with oil and vinegar
Coffee, Tea, & Soft drinks
\$19.95pp++

3

Custom Set Personalized Menu

House Italian Misto Salad or Caesar Salad
Entrée Selections
Scampi Picatta
-jumbo shrimp sauteed in lemon butter & capers served with garlic & rosemary red roasted potatoes & vegetables
Salmon Filet
-charbroiled or blackened with lemon butter, served with garlic mashed potatoes & vegetables
Rib Eye Steak
- topped with herb butter, served with garlic mashed potatoes & vegetables
Pollo Parmigiana
-served with penne alfredo & vegetables

Homemade Focaccia Bread
\$29pp++

All Packages Include
Standard Linen
Coffee, Tea, & Soft Drinks

Bridal Suite Treats

Let us cater to you and your bridesmaids as you get ready and relax leading up to your special day!

Fresh Fruit Display

Fresh Vegetables with pesto ranch

Turkey Club Sandwich Tray

Assorted Mini Candies & Chocolates

Chilled Champagne

Bottled Water

\$17.pp
Minimum of 4ppl