



*An Unforgettable Beginning to Life's
Most Beautiful Journey
at Hacienda Golf Club...*

*"Everything from the table settings to the food to the
service was simply fantastic"*

"Fantastic"

"The Club staff was absolutely perfect in every way"
Bride & Groom, 2008

*We are looking forward to hearing your thoughts
after an unforgettable wedding at Hacienda Golf Club,
one of Southern California's finest golf & social clubs!*

Dena Driesler, Banquet Manager

Phone: 562-694-1081 ext. 101

Fax: 562-694-4701

Email: ddriesler@haciendagolfclub.com

Web site: www.haciendagolfclub.com



Ceremony

Overlooking the breathtaking views of the Palos Verdes Peninsula...

*includes On-site Professional Wedding Coordinator
Gazebo & Seating*

Reception

Hacienda Golf Club offers five unique wedding packages...

Served Dinner Packages... Silver, Gold & Platinum

Buffet Packages ... Sapphire & Diamond

Each package includes:

Private Entrance to the venue

Complimentary Self Parking

On-site Professional Wedding Coordinator

Tables, Chairs & Standard House Linen

Champagne Toast

Wine with Dinner

Warm Rolls with Butter & Assorted Fountain Soft Drinks

Regular & Decaf Coffee & Tea Selections

Room & Bar Set-up

Projector & Sound System

Complimentary Menu Tasting

Bride's Dressing Room

Dance Floor

Chair Covers & Sash (extra per person)



*Served Dinner
Wedding Packages*

Silver

Gold

Platinum





Silver

Cash Bar, Wine With Dinner & Champagne Toast

Two choices of tray passed Hors d'Oeuvres

(The Hors d'Oeuvres list is available on page #10)

Vegetable Crudités Display

First Course

(one selection)

Wild mushroom bisque with rosemary crouton

Vegetable minestrone

Hacienda House Salad

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Entrée

(one selection)

Roasted Breast of Chicken

Breast of chicken with sun dried tomato cream sauce, seasonal vegetables & Garlic Parmesan Mashed Potatoes

Roasted Salmon

Roasted salmon with merlot gastrique, seasonal vegetables & Garlic Parmesan Mashed Potatoes

Marinated & Grilled Tri-Tip

Tri-Tip with white button mushrooms, marsala rosemary glaze, red bee roasted potatoes and hericot verts

Cake Cutting Service & Fresh Brewed Coffee



Gold

Two - Hour Hosted Call Bar, Wine With Dinner & Champagne Toast

Three choices of tray passed Hors d'Oeuvres

(The Hors d'Oeuvres list is available on page #10)

Vegetable Crudités Display

First Course (one selection)

Wild mushroom bisque with rosemary crouton

Vegetable minestrone

Hacienda House Salad

Red leaf & hearts of romaine, granny smith apples, gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Caesar Salad

Hearts of romaine, shaved Parmesan & croutons, with traditional caesar dressing

Entrée

(one selection)

Roasted Breast of Chicken

Breast of chicken with sun dried tomato cream sauce, seasonal vegetables & Garlic Parmesan Mashed Potatoes

Roasted Salmon

Roasted salmon with merlot gastrique, seasonal vegetables & Garlic Parmesan Mashed Potatoes

Filet Mignon

Grilled Tenderloin served with Port Wine Demi, asparagus, baby carrots & Garlic Parmesan Mashed Potatoes

Cake Cutting Service & Fresh Brewed Coffee



Platinum

Four- Hour Hosted Call Bar, Wine With Dinner & Champagne Toast

Three choices of tray passed Hors d'Oeuvres

(The Hors d'Oeuvres list is available on page #10)

Vegetable Crudités Display

First Course

(one selection)

Wild mushroom bisque with rosemary crouton

Vegetable minestrone

Miso with shitake, tofu & green onion

Hacienda House Salad

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Caesar Salad

Hearts of romaine, shaved Parmesan & croutons, with traditional caesar dressing

Entrée

(one selection)

Filet Mignon

Grilled Tenderloin served with Port Wine Demi, asparagus, baby carrots & Garlic Parmesan Mashed Potatoes

New York Angus Steak & Prawns

*Grilled NY Strip served with Pepper tarragon sauce & prawns (3) with garlic butter
Asparagus, baby carrots & Garlic Parmesan Mashed Potatoes*

Filet & Halibut

*Filet w/ shallot pinot noir sauce & halibut, almond crusted, with lemon caper sauce
Asparagus, baby carrots & Garlic Parmesan Mashed Potatoes*

Cake Cutting Service & Fresh Brewed Coffee



Buffet Dinner Wedding Packages

Sapphire

Diamond





Sapphire

Cash Bar, Wine With Dinner & Champagne Toast

Two choices of tray passed Hors d'Oeuvres

(The Hors d'Oeuvres list is available on page #10)

Vegetable Crudités Display

Salad Station

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Carving Station

Roasted Tri Tip Of beef prepared to Perfection

Mushroom Demi Glaze

Garlic mashed potatoes

Lemon herb rice pilaf

Veg du jour

Please Choose One of the Following:

Chicken Genovese

Wine sauce w/ artichokes, sun-dried tomatoes, basil, olives

Roasted Salmon

Roasted salmon with merlot gastrique, seasonal vegetables

Roasted Herbed Pork Tenderloin

Roasted herbed pork tenderloin with classic risotto, aged cheddar and cauliflower

Cake Cutting Service & Fresh Brewed Coffee



Diamond

Four- Hour Hosted Call Bar, Wine With Dinner & Champagne Toast

Three choices of tray passed Hors d'Oeuvres

(The Hors d'Oeuvres list is available on page #10)

Salad Station

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Carving station

*Roasted prime rib of beef, Au jus & creamy horseradish sauce
Garlic mashed potatoes, Lemon herb rice pilaf & Veg du jour*

Pasta Station

*Linguini & penne with the following toppings
Basil, sun dried tomatoes, sautéed mushrooms, black olives, pine nuts, capers,
red pepper flakes, marinara, alfredo sauce & parmesan cheese*

Please Choose One of the Following:

Chicken Genovese

Wine sauce w/ artichokes, sun-dried tomatoes, basil, olives

Roasted Salmon

Roasted salmon with merlot gastrique, seasonal vegetables

Roasted Herbed Pork Tenderloin

Roasted herbed pork tenderloin with classic risotto, aged cheddar and cauliflower

Cake Cutting Service, Fresh Brewed Coffee & Gourmet Cookie Station



Tray Passed Hors d'Oeuvres

Mushroom caps filled with Monterey jack cheese, arugula & pine nuts

Parmesan crusted artichoke hearts filled with boursin cheese

Quesadillas with smoked gouda and caramelized onion

Crostini with prosciutto & buffalo mozzarella

Fingerlings with sour cream & chives

Coconut crusted chicken with orange horseradish marmalade

Beef satay with honey soy marinade

Sausage blossoms stuffed w- Italian sausage filling (subject to availability)

Panko crusted shrimp w/ honey mustard dill sauce

Crab cakes avocado aioli

Spicy tuna tartar on crisp wonton chips



Vegetarian Options

(Vegetarian option is billed at a price equal to the package of your choice)

Angel Hair Pasta

Seasonal vegetables, extra virgin olive oil, garlic & diced tomato

Vegetable Napoleon

*Seasonal grilled vegetables, stacked & topped with buffalo mozzarella
drizzled with a balsamic glaze*

Stuffed Eggplant

*Roasted, hollowed and stuffed with Eggplant ratatouille, sprinkled with fresh
Parmesan cheese and served with a side Greek salad*

Children's Menu

(10 years of age & under)

Chicken tenders

French fries & fruit

Cheeseburger

French fries & fruit

Grilled cheese sandwich

French fries & fruit

Penne noodles

Cheese & butter or marinara



Upgrades

First Course Upgrade

(Choose any first course in this package)

Entrée Upgrade

(Choose any entrée in this package)

Bar Packages

First Hour (applies only to Silver and Sapphire Packages Only)

Soft Bar (beer, house wine & non-alcoholic beverages)

Well Bar

Call Bar

Premium Bar

Additional Hours (Applies to all Packages):

Soft Bar (beer, house wine & non-alcoholic beverages)

Well Bar

Call Bar

Premium Bar

Sparkling Sorbet

Lemon sorbet, floating in champagne, with a sprig of mint

Bridal Update

Any two of the Hors d'Oeuvres listed on page #10

& Two bottles of champagne served in the Bride's room

Valet Parking

(You may choose to include valet parking in your package at an additional cost)

