

~Aliso Creek Inn~



Wedding Lawn

Wedding Package for “Ceremony”

White Wedding Garden Chairs

*White Lattice Back Drop
(Permanent/Undecorated)*

*White Lattice Arch
(Optional/Undecorated)*

*Set-up and Removal of Chairs and Flowers
(Optional/Undecorated)*

Wedding Lawn for Pictures

*Microphone & Speakers
(For B & G and Officiant Only)*

Bridal Dressing Room

Water Service Station

A Reserved Wedding Rehearsal Time

Spectacular Golf Course & Mountain Views

*~ \$2,000.00 ~
(High Season)*

*~ \$1,000.00 ~
(Off Season)*

(Maximum of 200 Guests)

Price does not include the “taxable” Service Charge & Applicable Sales Tax. Prices subject to change without notice. 2/09

Aliso Creek Inn

Wedding Package for "A Reception"

4 Hour Reception or 4 ½ Hour with a Ceremony Package, Complimentary Self Parking for all of your Guests, Bartender, Beautiful Settings for Photos, Professional Banquet Staff, Dining Room Set-up, six heaters for the patio and Special Amenities for the day of which includes a White Guest Book Stand, Brass Easel for B&G Photograph, B&G Toasting Glasses, Cake/Knife and Server and 1 Bedroom Suite for Bride & Groom (only) on night of event

~Hearts Package~

(Magnolia Patio ~ \$500, Terrace Room \$350 & Main Dining Room \$250)

\$55pp/++

No Host Bar

Three Service Station Hors d'oeuvres

Champagne & Sparkling Cider Toast

Salad & Entrée

Cake Cutting Service

Champagne Punch Station

Aliso Creek Blend Coffee, Decaffeinated Coffee and Tea

White Linens" & "White Napkins" on all Guest Tables

~Dreams Package~

(Magnolia Patio ~ \$500, Terrace Room \$350 & Main Dining Room \$250)

\$65pp/++

Hosted Soft Bar during Cocktail Hour

Choice of Two Service Station Hors d'oeuvres and Two Butler Passed Hors d'oeuvres

Champagne & Sparkling Cider Toast

Choice of Salad & Two Entrée

Cake Cutting Service

Champagne Punch Station

Aliso Creek Blend Coffee, Decaffeinated Coffee and Tea

White Linens" & "White Napkins" on all Guest Tables

~Memories Package~

(No rental Charge)

\$85pp/++

Two Hour Hosted Well Bar

Choice of Two Service Station Hors d'oeuvres and Three Butler Passed Hors d'oeuvres

Champagne & Sparkling Cider Toast

Choice of Salad & Three Entrée

Cake Cutting Service

Wine Service with Dinner

Fruit & Champagne Punch Station

Aliso Creek Blend Coffee, Decaffeinated Coffee and Tea

White Linens" & "White Napkins" on all Guest Tables

Aliso Creek Inn

~Hors d'oeuvres Selections~

~Hearts Package~

*Imported & Domestic Cheese, Fresh Fruit & Crackers
Fresh Raw Vegetables with Dip
Fried Zucchini Sticks with Onion Dip*

~Dreams Package~

*Imported & Domestic Cheese, Fresh Fruit & Crackers
Fresh Raw Vegetables with Dip
Fresh Fruit Kabobs with Yogurt Dip
Meatballs in Bordelaise Sauce
Stuff Artichokes with Goat and Cheddar Cheese
Quiche Lorraine
Mini Crab Cakes with Avocado Sauce and Cilantro
Feta & Spinach baked in Filo Dough
Chicken Egg Rolls with Sweet & Sour Sauce
Stuff Mushroom Caps with Italian Sausage and Spinach*

~Memories Package~

*Imported & Domestic Cheese, Fresh Fruit & Crackers
Fresh Raw Vegetables with Dip
Fresh Fruit Kabobs with Yogurt Dip
Meatballs in Bordelaise Sauce
Potstickers with Ginger Sauce
Filo Pouch with Wild Mushrooms, Garlic and a Wine Sauce
Stuff Mushroom Caps with Crab Meat, Lobster Sauce and Celery
Mini Chicken Cordon Bleu with Ham and Swiss Cheese
Stuff Artichokes with Goat and Cheddar Cheese
Roasted Eggplant with Olive Tapenade on Toast
Mini Vegetable Tortilla Wrap with Boursin and Goat Cheese
Mini Shrimp Cocktail Wrapped in Tomato Tortilla
Lobster Medallion with Aiolo Cream on Pumpernickel Baguette
Mini Beef Wellington with Mushroom Duxelles in Puff Pastry*

Aliso Creek Inn

~Salad Selections~

~Hearts Package~

Mixed Greens Salad

Your Choice of Ranch, Apple or Raspberry Vinaigrette Dressing

~Dreams Package~

Mixed Greens Salad

Your Choice of Ranch, Apple or Raspberry Vinaigrette Dressing

Crisp Caesar

Romain Lettuce, Tangy Ceaser & Parmesan

~Memories Package~

Mixed Greens Salad

Your Choice of Ranch, Apple or Raspberry Vinaigrette Dressing

Crisp Caesar

Romain Lettuce, Tangy Ceaser & Parmesan

Warm Spinach Salad

With a Bacon Dressing

Aliso Creek Inn

~Entrée Selections~

(All Dinner Entrees come with Dinner Rolls and Butter)

Grilled Chicken Breast Marsala

Sautéed with Forest Mushrooms
& Marsala Wine Sauce,
Mash Potatoes & Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Oven Roasted Atlantic "Wild" Salmon

Laced with Citrus Glaze Sauce
& Fresh Herbs,
Rice and Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Chicken Cordon Bleu

Smoked Ham, Swiss Cheese
& a Lemon Butter Sauce,
Mash Potatoes & Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Grilled Swordfish

Laced with Lemon Butter Sauce
Rice and Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Almond Crusted Halibut

Laced with Lemon Butter Sauce
Rice and Mixed Vegetables
NA \$65pp \$85pp
Hearts / Dreams / Memories

Flat Iron Steak

Oven Roasted Potatoes
and Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Grilled Filet Mignon of Beef

Red Wine Sauce, Oven Roasted Potatoes
and Mixed Vegetables
NA \$65pp \$85pp
Hearts / Dreams / Memories

Roasted Prime Rib of Beef

(Minimum of 15 people)
Au Jus of Pinot Noir, Oven Roasted Potatoes
and Mixed Vegetables
NA \$65pp \$85pp
Hearts / Dreams / Memories

Grilled Center Cut of Pork Loin

(Minimum of 15 people)
Spiced Apples & Peppercorn Sauce
Mash Potatoes and Mixed Vegetables
\$55pp \$65pp \$85pp
Hearts / Dreams / Memories

Filet Mignon of Beef Combination

Mash Potatoes and Mixed Vegetables
NA \$65pp \$85pp
Hearts / Dreams / Memories

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Aliso Creek Inn

~Wedding Reception Buffets~

~Aliso Creek Inn Buffet~

Mixed Green Salad with Raspberry Vinaigrette

Sliced Seasonal Fruit with Berry Yogurt Dip

*Caprese Salad with Buffalo Mozzarella, Fresh Basil, Vine Rip Tomatoes & Balsamic Vinegar
Asparagus & Mushrooms Green Asparagus, Shiitake Mushrooms, Marinated in Lemon Dijon Oil*

Dinner Rolls and Butter

Rice Pilaf and Oven Roasted Potatoes

Choice of Two:

**Roast Pork Loin Apricot Glaze*

Breast of Chicken Marsala with Creamy Marsala Sauce with Mushrooms

Roast Salmon Laced with Citrus Butter & Mango Salsa

Roast Turkey with Thyme Gravy, Herbed Stuffing & Cranberry Sauce

Petite Four Ounce Filet Mignon served with a Red Wine Reduction

Tofu Stir Fry Asian Style Vegetables in a Soy Ginger Sauce

\$70pp \$85pp \$95pp

Hearts / Dreams / Memories

**Requires Chef Carver @ \$75 additional*

~South Laguna Buffet~

Crisp Caesar Romaine lettuce with Tangy Caesar & Parmesan

Greek Pasta Salad with Cucumber, Olives, Tomatoes, Red Onion and Lemon Oil Dressing

Waldorf Salad with Honey Yogurt Dressing, Apples, Grapes, Raisins and Walnuts

Italian Pasta Salad with Basil Pesto, Sundried Tomatoes & Toasted Pinenuts

Dinner Rolls and Butter

Rice Pilaf and Oven Roasted Potatoes

Choice of Two:

**Roast Baron of Beef with Au Jus of Merlot & Creamed Horseradish*

**Forest Ham Glazed with Honey & Fresh Pineapple*

*Chicken Cordon Bleu Smoked Ham, Swiss Cheese Stuffed in Breaded Chicken,
with a Lemon Butter Sauce*

Almond Crusted Halibut with a Lemon Butter Sauce

Grilled Pork Tenderloin with Apple-Mango Chutney and a Smoked Pork Sauce

Marinated Vegetable Kabobs with Zucchini, Squash, Carrots, Potato, Bell Peppers with an Herb

\$70pp \$85pp \$95pp

Hearts / Dreams / Memories

**Requires Chef Carver @ \$75 additional*

Aliso Creek Inn

~Wedding Reception Buffets~

~Italian Dinner Buffet~

Italian Pasta Salad with Basil Pesto, Sundried Tomatoes & Toasted Pinenuts
Classic Caesar Salad
Caprese Salad with Buffalo Mozzarella, Fresh Basil, Vine Rip Tomatoes & Balsamic Vinegar
Spinach & Feta Cheese in Phyllo Dough
Crusty Garlic Bread
Tiramisu
Choice of Two:
Chicken Marsala with Fettuccini Pasta
Vegetarian Lasagna
Spaghetti & Meatballs with Marinara Sauce
Eggplant Parmesan with Pasta
Lasagna Bolognese

\$65/pp \$80/pp \$90/pp
Hearts / Dreams / Memories

~Mexican Dinner Buffet~

Homemade Tortilla Chips
Fresh Salsa & Guacamole
Mixed Greens, Black Beans & Corn with Spicy Ranch Dressing
Shrimp Ceviche with Avocado
Firecrackers Blackened Quesadilla
Homemade Refried Beans & Mexican Rice
Carnitas
Chicken or Beef Fajitas
Chicken Enchiladas with Green Tomatillo Sauce
Or
Cheese Enchiladas with Red Chili Sauce
Sour Cream, Roasted Salsa
Flour & Corn Tortillas

\$60/pp \$70/pp \$80/pp
Hearts / Dreams / Memories

Aliso Creek Inn

~Bar Packages~

Soft Package Bar

*Aliso Creek Inn House Wines
Domestic & Imported Beers
Soft Drinks, Juices and Bottled Waters*

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*\$12 per Person for 2 Hours  
\$5 per Person for Each Additional Hour*

### *Aliso Package Bar*

*Aliso Creek Inn Select Mixed Drinks  
Aliso Creek Inn House Wines, Domestic & Imported Beers  
Soft Drinks, Juices and Bottled Waters*

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*\$16 per Person for 2 Hours
\$6 per Person for Each Additional Hour*

Premium Package Bar

*Premium Select Mixed Drinks
Aliso Creek Inn House Wines
Domestic & Imported Beers
Soft Drinks, Juices and Bottled Waters*

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*\$20 per Person for 2 Hours  
\$7 per Person for Each Additional Hour*

### *Unlimited Soft Drinks*

*Assorted Fountain Soft Drinks, Juices & Bottled Water*

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\$7 per Person for 4 Hours

Aliso Creek Inn

~Wine List~

| | | <u>Glass</u> |
|--|----------|--------------|
| Champagne and Sparkling Wine | | |
| Domaine Ste. Michelle Brut, Columbia Valley | \$27.00 | \$7.00 |
| Mumm Napa Brut, "Split", Napa Valley | \$8.00 | |
| Pommery Brut, France | \$70.00 | |
| Dom Perignon, France, 1998 | \$199.00 | |
| Chardonnay | | |
| House La Terre, California | \$20.00 | \$6.50 |
| Beringer, Napa Valley, 2004 | \$28.00 | |
| Chateau Ste Michelle "Canoe Ridge", Columbia Valley, 2003 | \$43.00 | \$10.50 |
| Clos Du Bois, North Coast, 2004 | \$31.00 | \$8.00 |
| Ferrari-Carano, Alexander Valley, 2004 | \$48.00 | |
| Hess Select, California, 2004 | \$26.00 | \$7.00 |
| Robert Mondavi Winery, Carneros, 2003 | \$38.00 | |
| Pinot Grigio & Other Wines | | |
| Chateau St. Jean Fume Blanc, Sonoma County, 2004 | \$26.00 | |
| Chateau St. Michelle Riesling, Columbia Valley, 2005 | \$28.00 | \$7.00 |
| Estancia, Pinot Grigio, California, 2007 | \$33.00 | \$8.50 |
| Robert Mondavi Fume Blanc, Napa Valley, 2004 | \$40.00 | |
| Ruffino Lumina Pinot Grigio, Venezia Giulia, 2004 | \$26.00 | |
| Rutherford Ranch, Sauvignon Blanc, Napa Valley, 2004 | \$30.00 | \$7.50 |
| Santa Margarita, Pinot Grigio, Valdagre, Italy, 2005 | \$45.00 | \$11.00 |
| Sutter Home, White Zinfandel, 2003 | \$17.00 | \$6.00 |
| Merlot | | |
| House La Terre, California | \$20.00 | \$6.50 |
| Beringer "Founders Estate", California, 2002 | \$28.00 | \$7.50 |
| Dunnewood Vineyards, California, 2003 | \$24.00 | |
| Robert Mondavi "Private Select", Central Coast, 2003 | \$28.00 | |
| Sterling Vineyards, Napa Valley, 2002 | \$52.00 | |
| Cabernet Sauvignon | | |
| House La Terre, California | \$20.00 | \$6.50 |
| Beringer "Founders Estate", California, 2003 | \$28.00 | \$7.50 |
| Chateau St. Jean, California, 2003 | \$34.00 | |
| Chateau Ste. Michelle "Cold Creek", Columbia Valley, 2002 | \$43.00 | \$10.50 |
| Clos du Bois "Reserve", Alexander Valley, 2002 | \$40.00 | |
| Estancia Vineyards, Paso Robles, 2003 | \$32.00 | \$8.50 |
| Kenwood "Jack London" Vineyards, Sonoma County, 2002 | \$57.00 | |
| Robert Mondavi Winery, Napa Valley, 2003 | \$50.00 | |
| Stags Leap Vineyards, Napa Valley, 2002 | \$60.00 | |
| Pinot Noir and other reds | | |
| Beringer "Founders Estate" Pinot Noir, California, 2004 | \$28.00 | \$7.50 |
| Francis Coppola "Diamond Series" Pinot Noir, Monterey County, 2005 | \$36.00 | \$8.75 |
| Greg Norman Estates, Shiraz, Limestone Coast, 2004 | \$32.00 | \$8.25 |
| Mariah Winery, Zinfandel, Mendocino Ridge, 2002 | \$42.00 | |
| Selvapiana, Chianti Rufina, Rufina, Italia, 2002 | \$38.00 | \$9.00 |
| Stags Leap, Petite Syrah, Napa Valley, 2003 | \$55.00 | |

Corkage Fee: \$ 15.00/bottle – 750ml

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Aliso Creek Inn

~Beverage Selections~

A Bartender Fee (Full Bar) of \$85 per bar for one additional hour allowed only when pre-arranged will be charged for all Hosted or Non-Hosted Bars

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A Beverage Attendant Fee (Beer and Wine Only) of \$ 35 per bar for one additional hour allowed only when pre-arranged will be charged for all Hosted or Non-Hosted Beer & Wine Bars

|                      | <b>Hosted Bar</b><br>(Plus service charge and tax) | <b>No Host (Cash)</b><br>(Includes tax) |
|----------------------|----------------------------------------------------|-----------------------------------------|
| House Brands         | \$4.75                                             | \$5.25                                  |
| Premium Brands       | \$5.50                                             | \$6.00-\$8.00                           |
| Mixed "Juice" Drinks | \$5.00                                             | \$5.50                                  |
| Domestic Beer        | \$4.00                                             | \$4.25                                  |
| Imported Beer        | \$4.75                                             | \$5.00                                  |
| House Wine           | \$6.25                                             | \$6.50                                  |
| Soft Drinks          | \$2.50                                             | \$2.50                                  |
| Spring Water         | \$2.50                                             | \$2.50                                  |
| Juices               | \$2.75                                             | \$3.00                                  |

### **Champagne Punch**

\$75 per gallon

### **Non-Alcoholic Fruit Punch**

\$50 per gallon

# Catering Policies

## **BANQUET DEPOSITS AND BILLING**

All Functions require an initial non-refundable booking deposit and credit card number to be used for payments or as a guarantee only. Be advised that an authorization will be run and may limit future charging ability. Food & Beverage selections are due 6 weeks prior to function. From this information, an additional non-refundable 2nd deposit of 90% of the estimated cost is due 30 days prior to the function. Any unpaid balance is due and payable upon conclusion of the function.

## **CORPORATE BANQUET BILLING**

Corporate groups using hotel accommodations may make special billing arrangements in advance of function.

## **PRICES**

All prices are subject to change without notice. Prices are guaranteed 90 days prior to the function.

All food and beverage prices quoted are subject to the current 9.25% Laguna Beach City sales tax. A taxable 22% Service Charge will automatically be added to all Food and Beverage items unless otherwise indicated in writing by the Catering Director.

Hotel rates are subject to a 12.2% city occupancy tax.

## **GUARANTEES**

Attendance for banquet functions must be guaranteed by 12 noon, (3 working days) prior to function date and are not subject to reduction. If the Sales and Catering Department is not notified of any changes 3 working days in advance, the original estimated number of people will automatically become the guarantee (unless the number is greater) in which case the charges will be made accordingly.

Aliso Creek Inn will prepare for 5% over the guaranteed number for the function. Please be advised that it is Company policy not to allow excess food or beverages from "buffets" to be taken "to go" nor the overage meals if the number of people attending the event is less than the guaranteed number.

## **SPECIAL CONDITIONS**

Aliso Creek Inn is responsible for the administration of the regulations set forth by the State of California Liquor Commission. Patrons or their guests, without the express written consent of the Aliso Creek Inn, may bring no food or beverages of any kind into the Banquet, Meeting or Dining Rooms.

We reserve the right to apply a service charge for such food and beverage, should it occur. Patrons and their guests are not permitted to remove food from banquet, meeting, or dining rooms.

## **DAMAGE/SECURITY**

Aliso Creek Inn will not assume any responsibility for the damage or loss of any articles or valuables left at the Hotel/Restaurant, Banquet/Meeting rooms, Golf Course or cars parked on the property.

Banquet patrons are responsible for any damages incurred to Aliso Creek Inn, including those involving any independent contractors arranged for by the banquet patron or their representative. Labor charges may be assessed for any damage or excessive cleanup following a function.

As Host, client assumes responsibility for the conduct and damage of their guests, musicians, photographers and other contracted labor.

## **ROOM ASSIGNMENTS**

Function/Sleeping rooms are assigned by the number of people anticipated and available space at time of booking. Aliso Creek Inn reserves the right to change assigned space. Specific function/sleeping rooms are not guaranteed, but may be requested.

## **FUNCTION ROOM DEPARTURE TIME**

If your Booking or Banquet/Meeting Contract calls for a specific departure time, we request your cooperation in adhering to it. An additional charge may be assessed for failing to do so.

# *Aliso Creek Inn*

## *~Golf Rates~*

|                                    | 9-Hole<br>Rack Rate | Twilight    | Senior<br>(55 & Older) | Junior<br>(15 & Under) | Replay      |
|------------------------------------|---------------------|-------------|------------------------|------------------------|-------------|
| <b>Monday ~ Thursday</b>           | <b>\$26</b>         | <b>\$20</b> | <b>\$22</b>            | <b>\$17</b>            | <b>\$20</b> |
| <b>Friday</b>                      | <b>\$30</b>         | <b>\$25</b> | <b>NA</b>              | <b>\$20</b>            | <b>\$25</b> |
| <b>Weekends &amp;<br/>Holidays</b> | <b>\$35</b>         | <b>\$30</b> | <b>NA</b>              | <b>\$25</b>            | <b>\$30</b> |

**Electric Carts**                      \$15.00

**Pull Carts**                              \$3.00

All cart rentals are for nine holes (Based upon Availability Only).

**Rental Clubs ~**    9 - Holes              \$25.00

18 - Holes              \$35.00

**Driving Range ~**    Small                      \$3.00

Large                      \$6.00

## **January ~ March**

Twilight Rates Start at 2:00 p.m.

Reservations Call 949-499-1919

No Metal or Ceramic Spikes

No Electric Carts after 2:00 p.m.

Rates subject to change without notice. 1/09