



Steele Canyon Golf Club

Your Wedding & Reception

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7 Easy Steps To Your Perfect Wedding

You're Getting Married! Now What?

You've got the ring, the yes and a lifetime to look forward to together, but what comes next? At Steele Canyon we believe that planning your wedding day should be simple, sensible and spectacular. With the 7 easy steps below you'll be well on your way to your perfect day, combined with our wedding packages and dedicated team to help you with every step it's almost too easy. We can't wait to make your dream day a reality!

1. Pick The Right Venue For You

Ceremony Site

Reception - Size, Setting and Date (Love It, Book It!)

2. Cuisine

Main Course - Buffet or Plated?

Hors d'oeuvres

3. Libations

To Host or Not To Host?

Cocktail Hour

Wine

Champagne Toast

4. Setting The Table, Make It Yours

Linens

Centerpieces

Lighting

Flowers

5. It's Cake Time

Cake, Cupcakes or Both!

6. R.S.V.P.

Invitation and Response Cards

7. Check, Please

Deposits

Guest Counts

Final Billing and Guarantees

Calculating Costs and Setting Your Budget

Step One:

Picking the Right Venue



Your Wedding Venue



ABM PHOTOGRAPHY

Wedding Ceremony Information

Ceremony Site Rental

\$950 Flat Fee including rehearsal!

Includes Ceremony Arbor, Rehearsal and Day of Coordination Standard white resin padded seat folding chairs, Bridal Changing Suite and On Course Photo Privileges. Space will be available two hours prior to Ceremony time for decoration and set up. We can accommodate up to 250 seated guests in the Ceremony area.

Ceremony Champagne Welcome

\$4.00 Per Person

Greet your guests with a sparkling welcome; have champagne (or sparkling apple cider) tray passed on their arrival.

Rehearsal Dinner: If you are looking for a location for your rehearsal dinner, you're already here! Ask about our rehearsal dinner menus and options!

Pavilion – Seats up to 200 guests with space for a dance floor.



Sunset Deck – Seats up to an additional 150 guests.



A perfect marriage of two spaces!

Our glass sided reception Pavilion takes the beauty that surrounds you and makes it the backdrop for your reception or party. A spacious room that can accommodate up to 200 guests with dancing, you'll find yourself marveling at the simple elegance that surrounds you. If you prefer an indoor/outdoor feel just open the accordion doors and step out under the stars onto our beautiful Sunset Deck. The perfect setting for hosting a cocktail hour with complete bar service, or snapping a few photos while the gentle breeze sweeps over the hillside. You and your guests will enjoy celebrating the occasion all evening long on this lovely addition.

Step Two: Cuisine



Build Your Perfect Wedding Package

At Steele Canyon Golf Club we believe that your wedding should be simple to plan and stress free. You'll have the convenience of our all-inclusive, customizable package options with an unexpectedly affordable price. Our team of Catering Sales Managers can help from basic planning to complete coordination and are available seven days a week to answer any questions. Together we can create your ideal wedding, so when the day arrives all you'll have to do is enjoy it!

	Vineyard	Ranch	Canyon
Lunch or Dinner	<i>Themed Buffet or Plated (Single entrée menus)</i>	<i>Plated, or Buffet (Single or Duet entrée menus)</i>	<i>Plated or Buffet (Single or Duet entrée menus)</i>
Champagne Toast	<i>Included</i>	<i>Included</i>	<i>Included</i>
Appetizers	<i>One Display</i>	<i>One Display & One Passed</i>	<i>One Display & Two Passed</i>
Dinner Wine Service	<i>House Brand</i>	<i>House Brand</i>	<i>Cono Sur</i>
Invitations & Response Cards	<i>Included</i>	<i>Included</i>	<i>Included</i>
Centerpieces	<i>Mirrors & Votives</i>	<i>Basic Reception Florals Mirrors & Votives</i>	<i>Upgraded Reception Florals Mirrors & Votives</i>
Hosted Cocktail Hour		<i>House Brand Liquor Beer, Wine, Soda</i>	<i>House & Call Brand Liquor Beer, Wine, Soda</i>
Wedding Cake		<i>Included</i>	<i>Included</i>
DJ Services			<i>Reception Only</i>

50 - 100 Guests \$56	Vineyard	50 - 100 Guests \$80	Ranch	50 - 100 Guests \$102	Canyon
101-175 Guests \$54		101 - 175 Guests \$78		101 - 175 Guests \$100	

All prices are per person and are subject to a 20% service charge and applicable sales tax.

A few quick reminders: All of our packages are customizable, so you can add or remove anything you'd like to fit your wedding and budget. We also provide additional services that you can add on to your package, from custom drinks to lighting, Chiavari chairs and photo booths. Please ask a Sales Manager for details and pricing. Our wonderful team of preferred vendors work with us to make your event spectacular, but if you'd like to bring in your own (except for catering and alcohol) you are welcome to at no additional charge.

Plated Reception Menu

Vineyard Package; Single entree

Ranch or Canyon Package; Single or Duet Plate options

Salad

GARDEN Mixed Green Salad with Two Dressings
Served with assorted rolls and butter
Upgrade to any Salad below for \$1 per person

CAESAR Croutons, Fresh Parmesan Cheese

SPINACH Bacon Crumbles, Boiled Egg & Mushrooms

SIGNATURE Spring Mix, Feta Cheese, Dried Cranberries
& Candied Pecans with Raspberry Vinaigrette

Main Course

Choose from the list of entrée selections below.
Served with a choice of potato or rice pilaf and
fresh seasonal vegetables.

Duet Plate

Two entrees on the same plate. Select one Beef,
Fish or Shrimp option and any Chicken entrée.

**Please note our Chef can create a completely customized menu for your
Event, if you don't see what you're looking for just ask**

Entrée Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Teriyaki Chicken Breast
Chicken Piccata with Capers
Barbeque Chicken Breast
Garlic and Herb Grilled Chicken
Macadamia Crusted Chicken with Mango Salsa
Chicken with Mushrooms in a Marsala Wine Sauce

Shrimp

Shrimp Scampi on a Bed of Risotto

Fish

Baked Mahi Mahi with Mango Salsa
Salmon Florentine
Filet of Salmon with Herb Butter,
Teriyaki or Béarnaise Sauce

Beef

Petite Filet Mignon with Demi Glace
Boneless Beef Short Ribs
Roasted Baron of Beef, 8 oz.
Roasted Prime Rib of Beef
\$2.00 per person additional

Note: A second entrée may be added to the Vineyard Package for \$4.00 per person

Above pricing includes Venue space for five hours. Every event includes a Beverage Station (Coffee, Iced Tea & Water), staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

All prices subject to a 20% service charge and applicable sales tax.

Themed Buffet Menu

Vineyard Package

(50 Guest Minimum)

Taste of Italy

Taste of Italy Buffet served with:
One Chicken Selection
One Pasta Selection
Classic Caesar Salad
Fresh Seasonal Vegetables
Choice of: Bread Sticks,
Fresh Garlic Bread or
Sourdough Rolls

Tropical Island

Tropical Island Buffet served with:
One Entrée Selection
Kalua Pork
Luau Spring Mix Salad
Crusted Sweet Potatoes or
Rice Pilaf
Island Vegetable Medley
Hawaiian Rolls with Butter

Spanish Fiesta

Spanish Fiesta Buffet served with:
One Entrée Selection
Tamales or Enchiladas (Beef/Cheese)
Spanish Rice
Refried or Black Beans
Flour or Corn Tortillas
Guacamole, Salsa, Sour Cream,
Olives & Shredded Cheese

Buffet Entree Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Chicken Piccata with Capers
Macadamia Crusted Chicken with Mango Salsa
Chicken Breast with Mushrooms in a Marsala Sauce
Chicken Fajitas

Pasta

Vegetarian or Meat Lasagna
Fettuccini Alfredo
Penne Marinara or Pesto

Fish, Pork and Beef

Baked Mahi Mahi with Mango Salsa
Tilapia with Cilantro Lime Butter
Fresh Filet of Salmon with Herb Butter
OR Teriyaki Sauce
Pork Carnitas or Beef Fajitas
Glazed Ham in Plum Sauce

Upgrades

ADD An additional Entrée Selection for \$4.00 pp
ADD An additional Side Selection for \$2.00 pp
ADD Choice of Salad for an additional \$2.00 pp

Note: Themed Buffet menus may be substituted on the Ranch or Canyon Package at no additional charge

Above pricing includes venue space for five hours. Every event includes a Beverage Station (Coffee, Iced Tea & Water), staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

All prices subject to a 20% service charge and applicable sales tax.

Customized Buffet Menu Ranch & Canyon Package

All Customized Buffets are served with the following:

Two Entrée Selections – One Chicken, One Additional

Choice of Salad

One Accompaniment

Fresh Seasonal Vegetables

Rolls and Butter

Upgrades

ADD An Entrée Selection for \$4.00 additional per person.

ADD An Accompaniment or Salad for \$2.00 additional per person.

Entrée Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Teriyaki Chicken Breast
Chicken Piccata with Capers
Barbeque Chicken Breast
Garlic and Herb Grilled Chicken
Macadamia Crusted Chicken with Mango Salsa
Chicken with Mushrooms in a Marsala Wine Sauce

Vegetarian

Vegetarian Lasagna
Cheese Tortellini in Alfredo Sauce

Fish

Baked Mahi Mahi with Fresh Mango Salsa
Tilapia with Cilantro Lime Butter
Fresh Filet of Salmon with Herb Butter,
Béarnaise Sauce or Florentine

Beef & Carving Station

Santa Maria Tri Tip
Roasted Turkey, Carved
Glazed Ham, Carved
Roasted Pork Loin, Carved
Roast Baron of Beef, Carved
Prime Rib, 8 oz **ADD \$2.00 per person**

Above pricing includes venue space for five hours. Every event includes a Beverage Station (Coffee, Iced Tea & Water), staff, tables and chairs, china, glassware, flatware, standard table linens, set-up and breakdown.

All prices subject to a 20% service charge and applicable sales tax.

Hors d'Oeuvres

Tray Passed Appetizers

(serves 50 guests per order)

Roasted Tomato Bruschetta with <i>Mozzarella Cheese</i>	\$85.00
Pot Stickers, <i>Honey Mustard Drizzle</i>	\$95.00
Mini Crab Cakes, <i>Fresh Mango Salsa</i>	\$175.00
Coconut Shrimp, <i>Sweet Chili Thai Sauce</i>	\$185.00
Cream Cheese Parmesan Artichoke Hearts	\$165.00
Phyllo Wrapped Asparagus Spears	\$135.00
Hibachi Chicken, <i>Spicy Peanut Ginger Sauce</i>	\$135.00
Crab Stuffed Mushrooms	\$165.00
Jumbo Bacon Wrapped Scallops, <i>Dill Buerre Blanc</i>	\$210.00
Cream Cheese Wontons, <i>Sweet Chili Thai Drizzle</i>	\$85.00

Display Appetizers

(serves 50 guests per order)

Smoked Salmon Canapés	\$125.00
Breaded Mozzarella Sticks with <i>Marinara Sauce</i>	\$165.00
Potato Skins, <i>Sour Cream/Chives/Bacon/Cheddar Cheese</i>	\$115.00
Meatballs, <i>BBQ/Swedish/Marinara</i>	\$95.00
Buffalo Wings, <i>Ranch Dressing</i>	\$120.00
Ceviche, <i>Tortilla Chips</i>	\$150.00
Chips, <i>Homemade Salsa & Guacamole</i>	\$110.00

Vegetable Crudités - Creamy Ranch Dip

Small (serves 25)	\$70.00
Medium (serves 50)	\$110.00
Large (serves 100)	\$200.00

Fresh Seasonal Fruit - Sweet Cream

Small (serves 25)	\$80.00
Medium (serves 50)	\$125.00
Large (serves 100)	\$225.00

International & Domestic Cheese - Crackers and Baguettes

Small (serves 25)	\$95.00
Medium (serves 50)	\$170.00
Large (serves 100)	\$300.00

Chilled Jumbo Shrimp (serves 50), <i>Cocktail Sauce /Lemons</i>	\$235.00
Warm Spinach Artichoke Dip, <i>Toasted Baguettes or Pita Chips</i>	\$150.00
Baked Brie in Phyllo	\$170.00
Chilled Herb Cream Cheese and Crab Roll, <i>Pita Chips</i>	\$170.00

All prices subject to a 20% service charge and applicable sales tax.

Step Three: Libations



Bar & Beverages

Hosted Hourly Bar Packages - Prices Are Per Person Per Hour.

Well Package

Includes House Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$14 Two Hours \$24 Additional Hour(s) \$8

Call Package

Includes House and Call Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$16 Two Hours \$28 Additional Hour(s) \$10

Premium Package

Includes House, Call and Premium Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$18 Two Hours \$32 Additional Hour(s) \$12

Hosted Bar - Drinks Will Be Charged On Consumption At The Appropriate Price. Limit Will Be Set In Advance Of Event.

Well Selections	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.00
Super Premium Selections	\$9.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
Soft Drinks	\$2.00
House Wines / Champagne	\$7.00 glass, \$25 bottle
Hosted Keg, Domestic	\$350 and up
Hosted Keg, Imported	\$450 and up

Corkage Fee (750 ML Bottle) \$15.00 each

No additional alcohol is permitted to be brought onto the premise.

Wine Service With Dinner, One Glass Per Guest House Wine \$4.00 per person

Additional selections available from our regular wine list, pricing will vary.

Bartender Fee

A minimum of \$350.00 in Bar Sales must be met for Hosted or Cash Bars or a \$125.00 Bartender Fee will apply.

All prices subject to a 20% service charge and applicable sales tax.

Step Four:
Setting The Table
Make It Yours



Reception Additions

Mahogany Chiavari Chairs
with Black Cushion (maximum 150)

\$5.00 ea



Raised Glass Cake Table with Lighting

\$75.00

Raised Glass Cake Table
(Tablescaping not included)

\$50.00

Silver Table Chargers

\$2.00 ea



Spotlight for Cake Table

\$25.00

Ceiling Draping with Lighting

\$350.00



Party Lights \$200



Lights with Paper Lanterns (12)

\$250.00



Belly Up Tables - No Linen \$12.00 ea

Belly Up Tables - Black Linen and Sash \$20.00 ea

Full Length Table Linen

-Black, Ivory or White

\$15.00 ea



Floral Centerpieces with Seasonal Flowers

\$15.00 and up



Full Length Skirting & Matching Linen -

Black or Ivory for Head or Sweetheart

\$15.00 per table

Colored Napkins

\$1.00 ea



Overlays or Table Runners

- Choice of Color

\$8.00 ea

Smores Bar

\$3.00 per person

All items subject to a 20% service charge and applicable sales tax.

Step Five:
It's Cake Time!

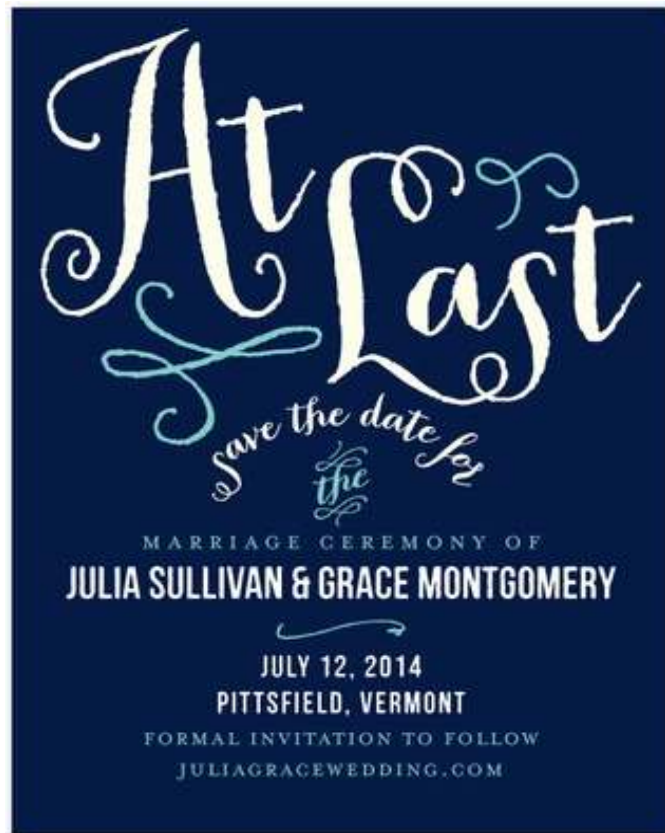


Decisions, Decisions....

Call and make your cake tasting and design appointment with one of the fabulous specialists listed in our preferred vendors: Flour Power Cakery or Grove Pastry.

Once your design and specifics are complete, we will work with your vendor to coordinate delivery and display of your wedding cake. On your wedding day we will happily cut and serve your wedding cake to you and your guests at no additional charge!

Step Six: Be Our Guest



Save The Dates

Style _____

Paper Color _____

Lettering Style _____

Ink Color _____



Invitations

Style _____

Paper Color _____

Lettering Style _____

Ink Color _____



Response Cards

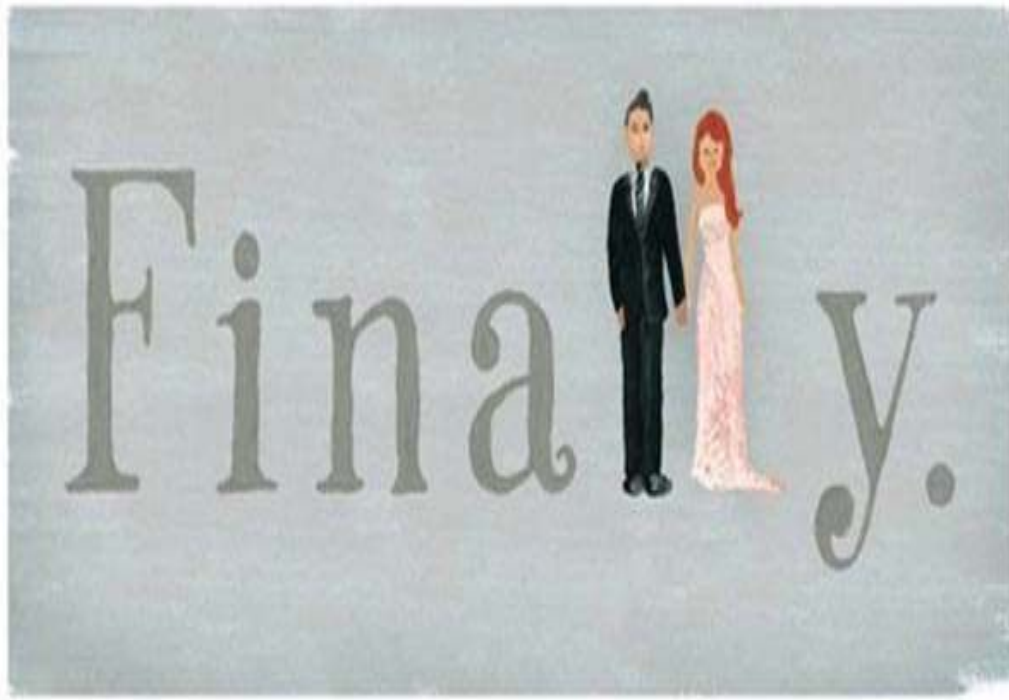
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Paper Color _____

Lettering Style _____

Ink Color _____

Step Seven: Check, Please



Payments and Final Details

Just a \$1,000 deposit will reserve your wedding date!

Our easy payment schedule;

Second deposit of \$1,000 due 60 days prior to your wedding date

Third deposit of \$1000 due 30 days prior to your wedding date with menu selections

Final payment is due 14 days prior to your wedding date with final /guaranteed guest count and signed BEO

Any additional charges such as hosted bar tabs are due at the conclusion of the reception

Please note if you cancel for any reason all deposits that have been received by Steele Canyon are considered to be non-refundable and non-transferable.

Recommended vendors

Rental Companies:

A Touch D'Elegance (619) 656-1975
Abbey Party Rentals (888) 808-0017

Photographers:

ABM Photography (858) 271-8029
Andy King (619) 987-2559
Lisa Conrad (619) 316-2441
Brett Charles Rose (619) 819-5222

Cupcakes:

Cupcakes Squared (619) 226-3485
Sprinkles Cupcakes (858) 457-3000

DJ's:

Electrifying Entertainment (619) 602-9212
Sound Illusions (619) 820-1854

Bakeries:

Grove Pastry (619) 334-1913
Flour Power (619) 697-6575
Twiggs Bakery (619) 296-0616

Florists:

Jasmine Creek (619) 588-2377
Jamul Flowers (619) 669-0662
JLH Blooms (619) 312-5744

