

Wedding Package

Tijeras Creek Golf Club



2020 Wedding Package

Welcome to Tijeras Creek Golf Club, where we take special pride in creating celebrations that become treasured memories. We offer complete wedding ceremony and reception services, assisting you in designing a truly personal and unique experience. Our team can help you in the planning of your bridal shower, bachelor golf group, rehearsal dinner, reception and day after Brunch! Additional services such as photography & professional video production, floral creation and hotel accommodations are available.

Quintessentially Californian in architecture, our Spanish mission-style clubhouse is surrounded by large stone columns, hanging carriage lanterns and lush landscaping. With our recent renovations our open-concept facility can accommodate up to 275 guests! Our floor to ceiling glass doors from the dining room to patio makes for endless set-up options. Our three-tier fountain on the front patio creates an elegant setting for any one of our delicious buffet menu options.

Tijeras Creek Golf Club is delighted to be a part of your day, allowing you to enjoy your family and friends on this special day. I would like to thank you for considering Tijeras Creek Golf Club!

Sincerely,

Logan Jory
Director of Food and Beverage

Information & Policies

Wedding Coordination ~ Our event staff will assist you in planning all of your food, beverage and set-up arrangements. Your event coordinator will be available in-person, by phone and email throughout the planning process

Event Hours ~ Receptions are granted for (4) four hours. An additional charge of \$350 per hour will be applied to events that extend past the scheduled time. Tijeras Creek Golf Club is open to the public from dawn to dusk daily. Ceremony and Reception start times are all based on the time of year.

Facility Rental ~ A (\$1,200) one thousand two hundred dollar facility rental fee is required for a wedding reception. This fee includes: set-up, clean-up, house white table linens, flatware, glassware, china, tables, chairs and dance floor.

Event Reservation ~ A (\$1,000) one thousand dollar deposit is required to reserve the date. This deposit is applied to the balance of your event. Tijeras Creek Golf Club will grant a (24) twenty four hour grace period to make the deposit.

Final Payment ~ Balance due is payable, in full (7) seven days prior to the date of the function. Tijeras Creek Golf Club requires a credit card account number on file for the event for any additional charges that occur on the day of the event.

Cancellations ~ Six (6) months or more prior to event will result in a full refund. Six (6) months to (90) ninety days will result in (50%) fifty percent refund. Less than 90 days will not receive a refund.

Guest Count ~ The final guest count is required seven (7) business days prior to the date of the event, or the estimated count becomes your guarantee. Any additional guests above the guarantee will be charged accordingly.

Service Charge and Sales Tax ~ Tijeras Creek Golf Club adds a service charge of (22%) twenty two percent and (7.75%) seven point seven five percent sales tax to all food and beverage charges (California State Board of Equalization Regulation No. 1603)

Decorations ~ Tijeras Creek Golf Club will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, or any other substance or the use of certain party favors unless prior arrangements have been made with Tijeras Creek Golf Club Management. A (\$500) five hundred dollar clean up fee will be added at the discretion of Tijeras Creek Golf Club Management.

Loss or Damage ~ Tijeras Creek Golf Club will not assume any liability or responsibility for damage or loss of merchandise or personal articles left on premises prior to or following the event.

Changing Rooms ~ Changing rooms are available to the Bride, Groom and Bridal Party

Linens ~ White Linen and Black Napkins are included. Colored and Floor Length Linens are available for an additional charge.

Wedding Reception Package

\$59.95 per person

Tax & Gratuity not included

Includes the following items:

- * Individual consultations with our special event coordinator to plan your ceremony and reception
- * Complimentary food tasting appointment upon menu selection
- * Buffet Style Meal Options - plated meals at the sole discretion of the Tijeras Creek Golf Club Management
- * Non-Alcoholic Beverages & Coffee Service. Private Bar with Bartender included. (Alcohol not included)
- * House Champagne Toast
- * House Linens - Non Floor Length White Table Linens and Black Napkins
- * All tables for gifts, guest book, place cards, A/V, cake and more
- * All labor is included in the price above

Reception Meal Package Includes:

- * Three (3) Hors d'oeuvres
- * Two (2) Salads with Dressings
- * Two (2) Entree Selections
- * Chefs choice seasonal vegetable medley or Steamed Green Beans
- * Roasted Red Dinner Potatoes, Mashed Potatoes or Garlic Mashed Potatoes
- * Dinner Rolls & Butter
- * One (1) personal sized cake dessert per guest

Entree Selections

Poultry

- * **Chicken Wellington** - chicken breast topped with mushroom duxelle, wrapped in a tender puff pastry baked and laced with a herb Demi-glaze.
- * **Chicken Cordon Blue** - chicken breast, aged ham and Swiss cheese, lightly breaded and oven baked
- * **Chicken Florentine** - chicken breast stuffed with spinach and cheese and oven baked
- * **Chicken Piccata** - sautéed chicken breast topped with fresh lemon, caper and rich butter sauce

Beef and Pork

- * **Chef Carved Prime Rib** - herb roasted prime rib served with au jus and creamy horseradish
- * **Filet Mignon** - petit fi let mignon topped with caramelized onions and gorgonzola cheese
- * **Beef Wellington** - fi let topped with mushroom duxelle wrapped in a tender puff pastry baked and laced with a herb Demi-Glaze.
- * **Pork Tenderloin** - medallions of rosemary herb roasted pork tenderloin

Seafood and Pasta

- * **Salmon Filet** - pan seared salmon, served with a lemon garlic white wine sauce
- * **Shrimp Scampi** - jumbo prawns sautéed in a white wine garlic sauce
- * **Macadamia Crusted Mahi Mahi** - baked fi let of mahi mahi topped with mango salsa
- * **Grilled Swordfish** - grilled fi let of swordfish topped with garlic herb butter
- * **Halibut Piccata** - grilled fi let of halibut topped with a lemon caper butter sauce
- * **Penne Primavera** - penne pasta tossed with fresh seasonal vegetables and Alfredo sauce

Salads

- * **Blue Cheese Salad** - crisp iceberg lettuce, blue cheese crumbles, crispy bacon and blue cheese dressing
- * **Tijeras Creek House Salad** - mixed greens and romaine lettuce, topped with red onion, feta cheese, Washington green apples, candied walnuts, croutons, served with a raspberry vinaigrette on the side
- * **Caesar Salad** - romaine lettuce topped with fresh Parmesan cheese and house-made croutons tossed with Caesar Dressing
- * **Mixed Green Salad** - mixed greens, tomatoes, onions, cucumbers and croutons and your choice of one dressing

Hors D'oeuvres Selections

Hot Items

- * **Oriental Pot Stickers** - asian chicken dumplings fried to a golden brown served with a spicy plum peanut sauce. May be tray passed or presented in a chaffer. A la Carte - 2 pieces per person and \$3.75/person
- * **Stuffed Mushroom Caps** - baked mushroom caps hand stuffed with baby spinach, bacon, garlic and mozzarella. May be tray passed or presented in a chaffer. A la Carte - 2 pieces per person and \$3.25/person
- * **Chicken Satay** - skewered breast of chicken marinated in fruit juice, served with a Thai peanut sauce. May be tray passed or presented in a chaffer. A la Carte - 2 pieces per person and \$4.75/person
- * **Spinach Kisses** - crispy filo turnovers filled with creamed spinach. May be tray passed or presented in a chafer. A la carte - 2 pieces per person and \$3.75/person
- * **Crab Cakes** - blue fin crab served with a remoulade dipping sauce. May be tray passed or presented in a chafer. A la carte - 2 pieces per person, Market Price

Cold Items

- * **Jumbo Shrimp Cocktail** - large shrimp served cocktail sauce & fresh lemon wedges. May be tray passed or presented in a chafer. A la carte - 2 pieces per person, Market Price
- * **Smoked Salmon on Toast** - thinly sliced smoked salmon on a crispy sourdough toast. May be tray passed or displayed. A la carte - 2 pieces per person and \$4.75/person
- * **Domestic Cheese Display** - assorted cheddar, Colby-jack and pepper jack cheese cubes served with assorted crackers. A la carte - Small \$95 Large \$175
- * **Seasonal Fresh Fruit Display** - array of fresh melons, pineapple, berries and citrus'. A la carte - Small \$95 Large \$175
- * **Raw Vegetable Display** - assortment of bite sized vegetables accompanied with ranch dressing. A la carte - Small \$95 Large \$175

Dessert Selections

With our partnerships with bakeries the dessert options are endless. Below are a few "Tijeras Favorites". If you do not see an option that makes your mouth water please discuss other options with your Tijeras Creek Event Coordinator.

- * **Personal Size Cakes** - Cheesecake, Carrot, Red Velvet, Tiramisu, German Chocolate, Vanilla,
- * **Assorted Pastry Bar** - Chef's choice of assorted personal sized pastries
- * **Other Favorites** - Chocolate chip cookies, brownies and fruit tarts

Thank you for your interest in Tijeras Creek Golf Club for your wedding! For further information, FAQs and recommended Vendors please visit tjerascreek.com/-wedding-and-banquet-info