



2015 Wedding Packages



Aliso Viejo Country Club

Where Your Dreams Come True!

Nestled in the heart of Aliso Viejo, our Private Golf and Country Club offers an idyllic setting with stunning views of our picturesque course, and the breathtaking backdrop of the Saddleback Mountain Range. Whether you envision a relaxed California vibe or a refined elegant affair, our dedicated Private Events team is committed to bringing your vision to life.

We understand the importance of your love story. Our passionate culinary and private event teams work together to create magical moments and take the stress of wedding planning. Embark on your journey to happily ever after with us at Aliso Viejo Country Club!



Aliso Viejo Country Club

The sun-splashed hills of Aliso Viejo await you!

Indulge in a full-service, personalized experience at Aliso Viejo Country Club. With comprehensive planning and coordination, 7.5 hours of dedicated event time, and an exceptional array of customizable food and beverage options, we cater to your every need. From matching you with vendors, creating the perfect floorplan, and custom welcome signs, to escorting guests on your special day, nothing is left to be desired!

Our versatile venue spaces ensure the perfect setting for your celebration. Unique California backdrop offers impeccable scenery and privacy. Whether you prefer a posh on-course ceremony overlooking our lake and waterfall, enjoying a cocktail within our serene rose garden, or appreciating the Saddleback Mountains from an elevated perspective on the balconies of your upstairs reception, there is truly something for everyone.

Pre-Event

- 2-hours of service
- two private wedding party suites with balconies
 - built in TV's
- access to locker rooms with lounge & vanity space
 - dedicated wait staff
- beverage station: water, iced tea, lemonade

- 30 mins of ceremony time at outdoor venue of choice
- custom welcome signs
- beverage station: water, iced tea, lemonade
- arbor structure
- white padded garden chairs
- gift table, welcome book table, cocktail tables
- ample complimentary self-parking
- setup & breakdown

Ceremony

Cocktail

- 1-hour of event time
- indoor or outdoor venue options
- wedding package bar
- wedding package tray passed appetizers
- escorted exclusive access for newlywed photos
- golf cart rental for couple & photographer
- cocktail tables, outdoor lounge furniture, fire tables

Reception

- indoor or outdoor venue options
- 4-hours of event time
- floor length linen
- choice of color napkins
- tables: 60" rounds, sweetheart table, cocktail, wood gift and welcome tables
 - included dance floor rental
 - fruitwood chiavari chairs
 - glassware, china & flatware
- dedicated banquet captain & wait staff

- optional equipment add ons
- champagne toast
- 3-course service
- 3 plated entrée options from package
- optional wine service
- coffee and tea service
- optional sparkler exit

Wedding Packages

Adore

98 per person

non-alcoholic beverages

one butler passed hors d'oeuvre

two-course plated dinner: salad,

guest choice of chicken, market white fish or vegetarian entrée

champagne toast

cake cutting service

coffee & tea service

Cherish

115 per person

non-alcoholic beverages

two butler passed hors d'oeuvres

one hour hosted soft bar

two-course plated dinner: salad,

guest choice of chicken, fish (choose 1: salmon or white fish), or vegetarian entrée

champagne toast

wine service with dinner

cake cutting service

coffee & tea service

Treasure

135 per person

non-alcoholic beverages

three butler passed hors d'oeuvres

one hour hosted well brands bar

two-course plated dinner: salad,

guest choice of chicken, beef, fish (choose 1: salmon or white fish), or vegetarian

champagne toast

wine service with dinner

cake cutting service

coffee & tea service

Hors D'oeuvres

butler passed or stationed hors d'oeuvres

included in all packages | prices listed are for additional orders | priced per person

cold

Crispy Prosciutto Crostini | 3.75

whipped goat cheese, crispy prosciutto, thyme, fig jam

Pepper Poppers | 4.25

sweet peppadew peppers stuffed with goat cheese, topped with basil pesto & breadcrumbs

Mini Deviled Egg Tea Sandwich | 5

classic deviled eggs chopped, brioche bread

Ahi Tuna Taco | 6

fresh hawaiian ahi tuna tossed with mint-chili vinaigrette, cucumber, cilantro & served in a crispy mini wonton shell

Mediterranean Antipasto Skewer | 5 GF

fire roasted tomatoes, kalamata olives, fresh mozzarella, and marinated artichoke heart

Shrimp Ceviche Tart | 5.50 GF

tajin tomato broth marinade shrimp, pico de gallo & cilantro in a plantain tart shell

Caprese Skewer | 3.75 GF

fresh mozzarella, baby heirloom tomato, basil, lemon oil

Veggie Platter | 4 GF

garlic-herb marinated tomato, cucumber, carrot, broccoli & homemade dip

Fresh Fruit Platter | 6 GF, V

assorted cut fruit

hot

Bacon Wrapped Dates | 3.75 GF

medjool dates, double smoked bacon, cave ripened blue cheese, balsamic glaze

Crispy Cubano Spring Rolls | 6

the flavors of a classic cuban sandwich with ham, braised pork, swiss, pickles, mustard dipping sauce

Franks in a Blanket | 4.25

classic smoked sausage & puff pastry wrap with grain mustard aioli

Crispy Veggie Potsticker | 4.25

thai style sweet & sour sauce

Spinach & Feta Spanakopita | 4.50

warm phyllo purse, braised spinach, lemon, chimichurri crema

Ciabatta Grilled Cheese | 4.50

buttered ciabatta toast, aged cheddar, smoked blue cheese, goat cheese, caramelized onion, tomato basil soup dip

Wagyu Mini Burger | 5.25

wagyu beef basted with balsamic marinade, american-swiss cheese, lettuce, burger sauce, pickle, caramelized onion, toasted baby brioche

Baby Beef Wellington | 5.25

puff pastry wrapped filet mignon, braised mushroom duxelles, grain mustard

Korean BBQ Spring Rolls | 6

a mix of braised beef, vermicelli noodle, crispy cabbage, gojuchang & herbs, sweet & spicy sambal sauce

Mini Fried Chicken Sandwich | 4.25

crispy fried chicken, wing sauce aioli, blue cheese coleslaw, toasted baby brioche

Artichoke Beignets | 4.25

artichoke hearts blended with cream cheese & fresh herbs, breaded & flash fried to a golden brown

V | vegan GF | gluten free

All pricing subject to an automatic 22% service charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The service charge is not a tip or gratuity

Hors D'oeuvres

upgraded hor d'oeuvres

Included in treasure package or add on to package.

priced per person

cold

Herb Crusted Beef Carpaccio

Crostini | 7.50

horseradish aioli, fried capers, arugula, balsamic glaze

platters

Artisan Cheese Board | 8

assorted domestic & european cheeses, fresh fruit, crackers, nuts & jams

Artisan Cheese & Charcuterie Board | 9.50

one board with half meats & cheese, fresh fruit, mustards, nuts, jams & crackers

Charcuterie Board | 11

assorted artisan meats, mustards, crackers & grapes

hot

Bite Size Chicken Pot Pie | 6.50

slow roasted chicken, peas, carrot, bay leaf & spices served in a puff pastry wrapped tart shell

Coconut Shrimp | 7

mango cocktail sauce

Vegan Teriyaki Skewer | 7.50 V

plant based “meatball” glazed with gluten free teriyaki sauce, skewered with grilled pineapple, topped with toasted sesame seed & cilantro

Smoked Brisket Empanadas | 8

smoked beef brisket, bell peppers, onions, jalapeno, cilantro, garlic & lime wrapped in flakey empanada dough

Fried Paella | 8

a blend of shrimp, chicken & spanish chorizo, slow cooked arborio rice with bell pepper, onion & saffron, hand breaded & fried

Pan Seared Crab Cakes | 8.50

seared blue crab, old bay aioli

V | vegan GF | gluten free

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Culinary Experience

first course

choice of one salad included in packages

served with house-baked rolls & butter

Aliso CC Salad

mixed greens, red onion, fresh strawberry, goat cheese, salted pistachios, mustard vinaigrette

Chopped Caesar

shredded romaine & kale, capers, parmesan & garlic-sourdough croutons

Classic Caprese

marinated baby heirloom tomato, cilingene mozzarella, basil, lemon oil, arugula, balsamic glaze

Wedge Salad

iceberg, smoked blue cheese dressing, red onion, chopped egg, bacon, tomato

entrées

entrées served with choice of one starch,
seasonal vegetables & sauce accompaniments

Roasted Mary's Chicken | Included in all Packages

lemon-rosemary sauce

Market White Fish GF | Included in all Packages

mango salsa

Pan Roasted Atlantic Salmon | Cherish, Treasure

ginger-miso sauce

Braised Short Ribs | Treasure

tomato demi

Seasonal Masala GF, V | Included in all Packages

seasonal veg, tomato-chickpea stew, white rice, basil, cilantro

choice of one starch:

Classic Garlic Mashed Potatoes

Lime Leaf Sticky Rice

Herb Roasted Potatoes

V | vegan GF | gluten free

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Upgrade Options

priced per order, in addition to wedding package
20 person minimum

premium entrées

Braised Short Rib | 10

tomato demi

8oz Filet Mignon | 29

peppercorn demi-glace

Blackened Chilean Seabass | 32

pineapple salsa & lime

Grilled Ahi Tuna Loin | 25

chimichurri

Surf & Turf | 75

8oz filet mignon & 4oz cold water lobster

duet entrées

equal portions of two proteins

Chicken & Salmon | 8

Chicken & Seabass | 18

Chicken & Braised Short Rib | 12

Braised Short Rib & Salmon | 18

Braised Short Rib & Seabass | 22

Chicken & Prime Filet Mignon | 32

premium sides

Truffle Potato Gratin | 8

Quinoa with Edamame, Kale & Chickpeas | 5 GF, V

V | vegan GF | gluten free

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Beverages

Open Bar Packages

Host is charged per person 21+ regardless of amount consumed.

No beverages of any kind may be brought in or taken out of Aliso Viejo Country Club.

Two-hour minimum. Must be consecutive hours.

Tiers	Beer & Wine	Club	Premium	Super Premium
2 Hours	\$24	\$30	\$36	\$40
3 Hours	\$30	\$37	\$43	\$47
4 Hours	\$35	\$42	\$48	\$52

Hosted or Cash Bar

Priced per drink. Selections & availability are subject to change.

\$200 Bartender fee.

Beer Domestic, Imported, Craft, Seltzers 7	Wine House 9 Premium 12 Super Premium 16	Liquor Club 9 Premium 11 Super Premium 13
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Tiers	Club 9	Premium 11	Super Premium 13
Vodka	New Amsterdam	Titos	Belvedere
Gin	New Amsterdam	Beefeater	Bombay Sapphire
Whiskey	Evan Williams	Maker's Mark	Woodford Reserve
Scotch	Concierge	Dewar's White Label	Macallan 12 yr
Rum	Bacardi Superior	Bacardi Superior/ Captain Morgan	Bacardi Superior/ Appleton Estate
Tequila	Espolon Blanco	Maestro Dobel Silver	Cincoro Blanco
Cognac	Hennessy VS	Hennessy VS	Remy VSOP

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Batched Beverages

Batched Cocktails

2.5 - Gallon Specialty Cocktails

Tiers	Club \$350	Premium \$400	Super Premium \$425
Vodka	New Amsterdam	Titos	Belvedere
Gin	New Amsterdam	Beefeater	Bombay Sapphire
Whiskey	Evan Williams	Maker's Mark	Woodford Reserve
Rum	Bacardi Superior	Bacardi Superior/ Captain Morgan	Bacardi Superior/ Appleton Estate
Tequila	Espolon Blanco	Maestro Dobel Silver	Cincoro Blanco

Vodka

Walk in the Park

vodka, St. Germain, grapefruit juice, simple syrup, basil

Azalea

vodka, pineapple juice, fresh lemon, grenadine

Botanical Blue

cucumber vodka, fresh lime, blueberry puree

John Daly

sweet tea vodka, lemonade

Tequila

Margarita

tequila, triple sec, fresh lime, agave

Spicy Pineapple Margarita

tequila, triple sec, fresh lime, agave, pineapple juice, jalapenos

Pomegranate Margarita

tequila, triple sec, fresh lime, agave, POM juice

Paloma

tequila, fresh lime, grapefruit juice, soda water

Gin

Aviation

gin, maraschino liqueur, creme de violette, fresh lemon

Whiskey

Georgia Sunrise

whiskey, fresh lemon, peach puree, peach schnapps, soda water

Basil Buck

whiskey, triple sec, pineapple juice, orange juice, cranberry juice

Mango Sour

whiskey, fresh sweet & sour, mango puree

Rum

Mai Tai

light rum, dark rum, triple sec, orange juice, pineapple juice, grenadine

Rum Runner

rum, banana liqueur, blackberry liqueur, pineapple juice, fresh lime, grenadine

Sangrias

Cran-Apple White Sangria

Red Winter Sangria

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Wedding Planning

Initial Details Meeting

Within 1 Month of Booking

Discuss: desired event style, budget, needed vendors, general expectations & planning timeline.

Wedding Tasting

Approximately 6-8 Months Prior To Event Date

Complimentary Wedding Tasting For Bride & Groom | Additional Guests Are \$50 Per Person

Final Details Meeting With Private Events Team To Carefully Craft The Ambiance Of Your Event

Discussion Of Timeline Of Events, Review Of Linen Options, And Walk-Through Of Event Space

Mock Table

Approximately 3-4 Months Prior To Event Date

Invite Your Florist To Provide A Sample Centerpiece

Complimentary Linen Samples And Rentals Based On Availability

Review Banquet Event Order And Table Placement

Final Details Meeting

Approximately 3 Weeks Prior To Event Date

Finalize All Event Details On Banquet Event Order And Floor Plan

Estimated Final Guest Count Due 7 Days Prior To Event

Review Final Bill And Collect Payment

Rehearsal

1-2 Days Prior To Event Date

Coordination Of Ceremony By Professional Wedding Coordinator

Review Of Wedding Day Timeline With Rehearsal Guests

Rehearsal Can Be Tentatively Scheduled upon booking. The Private Event Team Has the Right to Reschedule in case of conflict.

Private Events Policies

Professional Wedding Coordinator:

Professional Wedding Coordinators are required for all wedding events at Aliso Viejo Country Club. AVCC can provide an in house coordinator and planner. If not using AVCC staff, the Host is responsible for employing a Professional Wedding Coordinator to be present at their AVCC rehearsal & wedding, and to require the Professional Wedding Coordinator to contact the AVCC Private Event Director. AVCC Private Event Director is happy to provide personalized recommendations for Professional Wedding Coordinators as well as offer in-house coordination & planning.

Expectations of a Professional Wedding Coordinator:

- Contact Aliso Viejo Country Club Private Event Director after having been contracted by the Host. Coordinator is to maintain regular communication with the Private Event Director as provided in the Professional Wedding Coordinator's package.
- Assist with family matters, ceremonies & toasts.
- Provide typed wedding day timeline seven days prior to wedding.
- Provide vendor list complete with contact information seven days prior to wedding.
- Coordinate and confirm call times and delivery/load in instructions with vendors.
- Handle the coordination of personal items in and out of Aliso Viejo Country Club, excluding gifts. Host assumes responsibility for all wedding gifts, and must assign the tasks of collection and transferring gifts to ensure their safekeeping.
- Coordinate and direct wedding rehearsal, ceremony, and reception.
- Coordinate bride's arrival, organizing bridal party & family for the processional.
- Assist the bride with preparations as required.
- Transport & ensure proper set up of any necessary items (alphabetized escort cards/seating chart, programs, guest book, pens, gift table, family photos, etc.).
- Confirm dinner set up before guests are invited to the room (proper table count, seat count, table numbers, menus, favors, etc).
- Facilitate superior communication with the Banquet Captain and all vendors (photographer, videographer, DJ/Band, etc.) during the wedding day to ensure smooth execution of the wedding timeline.
- Coordinate Grand Entrance, First Dance, Cake Cutting, etc.
- Supervise vendor strike and ensure that all personal and rental items are removed from Aliso Viejo Country Club immediately following the event.

Expectations of Aliso Viejo Country Club Private Events Director:

Your Private Event Director will be your primary contact for Aliso Viejo Country Club, and will be available to answer questions and assist in planning as it relates to AVCC. Other responsibilities of the Private Event Director include:

- Provide a personalized tour of the venue.
- Recommend Professional Vendors.
- Assist in menu and beverage planning.
- Facilitate a complimentary menu tasting for plated meal courses.
- Create & maintain an ongoing banquet event order (BEO).
- Maintain an ongoing estimate of charges and deposits.
- Create a floor plan of the event space so that the Host may create a seating chart.
- Coordinate any rentals not handled by the Professional Wedding Coordinator.
- Collect photo releases.
- Introduce the Professional Wedding Coordinator to the Banquet Captain.
- Assist Bride, Groom, Photographer/Videographer, and Professional Wedding Coordinator in on-course photos.
- Review final bill for accuracy.

On the day of the wedding, a Banquet Captain will oversee the operational execution of the wedding reception at Aliso Viejo Country Club.

Private Events Policies

Cancellation Policy:

In the event of a cancellation notice (must be in writing), the security deposit and any partial payments will not be refunded and the following sliding scale will apply as liquidation damages:

45 Days Prior To Event:	100% Of Expected Revenue
46 - 90 Days Prior To Event:	75% Of Expected Revenue
91 - 120 Days Prior To Event:	50% Of Expected Revenue
121 Days Prior To Event:	40% Of Expected Revenue

Tentative Hold Policy:

AVCC allows clients to place a tentative hold on one date of interest. The tentative hold will be held for no longer than two weeks. It is the client's sole responsibility to inform the Private Events Department if they wish to release the hold or move forward with the contract process. AVCC will inform client if another potential client is interested in the same date. The Private Events Department will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

Food & Beverage Minimums: All events are required to meet a food & beverage minimum. A food & beverage minimum is the amount a host must spend in food or beverage in order to secure a private space at the Club before service charge and sales tax. If the minimum is not met, the difference may be charged as a minimum fee.

Guarantees: Your guaranteed number of guests is due to the Private Events Department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest. The same meal cannot always be promised should your attendance be greater than your guarantee.

Deposits & Payment Schedule: A signed contract and minimum deposit is required to secure your date. All event charges must be paid in full 7 days prior to the event, when your final guarantees are due. All deposits are non-refundable. A credit card is required to be kept on file for incidentals. All Payments are based off total estimated contracts on Banquet Event Order. Any additional charges incurred the day of the event will be charged to the credit card on file the following business day.

DEPOSIT SCHEDULE:	PAYMENT DUE:
Time Of Signing Contract:	25% Of Estimated Costs
90 Days Prior To Event:	50% Of Estimated Costs
7 Days Prior To Event:	25% Of Estimated Costs

Service Charge & Sales Tax: All pricing subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 7.75%.

Private Events Policies

Kids & Vendor Meals:

Kids meals are priced at \$25++ per ages 2-12.
Vendor meals are priced at \$35++ per vendor.

Food & Beverage:

Aliso Viejo Country Club must provide all beverages. No outside beverages are allowed on the property. Outside Catering, Specialty Wedding Cake & Desserts must be approved by Private Event Director and is subject to fees. Due to health regulations, perishable leftovers may not be removed from the property, to go boxes will not be provided.

Outside Rentals:

Aliso Viejo Country Club will provide a preferred vendor list upon booking. Vendors not included on this list are subject to an outside vendor fee of \$300++ per vendor and must be approved by AVCC. All equipment rentals such as linen, chairs, furniture, tents, draping, ceiling treatments, chandeliers, etc. must be through AVCC outside vendors are not permitted.

Decorations & Damages:

Host is responsible for conduct of guests and outside vendors. Host is responsible for any and all financial burden due to damages incurred to the Club's facilities. The event is subject to the rules, regulations, and bylaws of the Club. AVCC does not assume any liability for personal property brought onto the Club. Club shall not assume responsibility for any damage or the loss of personal property brought into the Club, any item left unattended, or for damage which occurs within the Club or parking lot. Use of confetti, glitter, or rice will require a \$500++ cleaning fee. Candles are permitted if enclosed in a glass container and/or has a drip catch. Outside vendor decorations, displays and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window, patio structure, or ceiling in anyway such as with nails, staples, tape, or any other materials. Any damage incurred is subject to fees associated with repairing all damages. All decorations brought in are the responsibility of the Host to remove immediately upon the events conclusion. There is a \$500++ cleaning fee for removing any excess decorations which include balloon strike and disposal, flowers, garland, etc. including on the arbor. Labor fees apply for excessive decoration setup or removal. Sparklers are permitted through AVCC and may not be used unless purchased through AVCC.

Hours Of Scheduled Functions:

Wedding Packages include 7.5 hours of event time up to 10p.m. If you require the use of the space outside of this time frame, the Club must pre-approve the request. A \$500 overtime hourly labor charge will be charged, until 12:00a.m. for indoor spaces or 10:00 P.M. for outdoor spaces.

Scheduled Meetings:

All included meetings or tastings must be reschedule no later than 7-days prior. No shows or last-minute cancellations are subject to \$150++ rescheduling fee. Additional meeting requests such as a second tasting, mock table or additional details meetings are subject to fees.

Entertainment:

At AVCC, we hope that your wedding is a truly joyous and memorable occasion. So that we may provide this courtesy to all of our guests, Aliso Viejo Country Club reserves the right to control the volume of the music played. Music outside must end by 10:00p.m., in accordance with City of Aliso Viejo noise ordinance.

Dress Code:

Hosts are responsible for seeing that their guests and bridal party conform to the Club's dress code. Prohibited attire shall include, but are not limited to the following:

T-shirts of any kind, political messages, sweat suits, swimsuits and all pool attire; body suits (i.e. spandex, etc.); bicycle shorts; short shorts; tank tops; tube tops; bare midriffs or other extreme cut away tops; worn or tattered clothing; ripped or torn denim pants; denim jackets, shirts or other articles. Hooded sweatshirts may not be worn in lieu of a collared shirt.

See AVCC full dress code at alisogolf.com for more information or contact Private Events Director.