



THE BRIDGES

G O L F C L U B

2017 The Bridges Golf Club Highlights...

- **Friday and Sunday Wedding Specials** include reduced room rental, menu package pricing, food and beverage minimums. Decorative chargers and mahogany chivari chairs are included.
- Complimentary round of golf for the groom and special rates for additional golfers, prior to wedding day
- Floor length white or ivory linen, standard napkins, dining tables, china, flatware, and glassware are included in Gold Dinner Package, Lamour Linens for sweetheart/head table, cake table and guest tables, in variety of colors included in Platinum Dinner Package. Additional linen colors and fabrics are available to rent.
- On Saturdays, standard banquet chairs included. Upgraded mahogany chivari chairs available for \$5.00 each
- Alternative chivari chair colors or chair covers with sash are available to rent for \$6.50 each plus delivery.
- Venue can be rented until 2a.m.
- Limo Golf Cart with driver to take you to picturesque opportunities throughout our beautiful facility.
- 100 tea light holders available for each event to add extra candle lit ambiance to your event.
- Multiple rooms with panoramic views of our beautiful golf course to accommodate an event of any size.
- Private food tasting for all booked couples plus two additional guests– held Mondays and Thursdays at 2:30pm, 3:30pm and 5pm, based on availability.
- Professional cake cutting service.

Ceremony Includes

- White Ceremony Chairs and Beverage Station
- Onsite Ceremony Coordinator and 1 Hour Rehearsal (Based on availability)
- Bridal Room
- **Ceremonies start at 4p.m.** and include 6 hour rental period for ceremony and reception.

Reception Only

- Receptions begin at 6p.m. or later and include 5 hour rental period. Arrival for pictures may not begin prior to event start time. Bridal Room is not included.

Venue Buyout

- Clubhouse, Garden Pavilion, Bridal Room included
- Rental period of 6 hours
- Flexible start time, as early as 4pm – may arrive prior for pictures
20% service charge and 8.25% sales tax are in addition to all food and beverage prices.

Gold Dinner Package

Plated or Family Style Options

\$65 per person on Saturdays - \$60 per person on Friday/Sunday

Hors d' Oeuvres Selections

Choice of three (Passed during Cocktail Hour)

Baked Stuffed Mushroom Filled with Imported Spicy Sausage, Mozzarella
Ahi Tuna Tartar, Wasabi Aioli, Won Ton Chip
Provencal Tenderloin of Beef on Potato Chip with Horseradish Crème Fraiche
Fresh Vegetarian Spring Roll, peanut Thai sauce
Mushroom and Goat Cheese Bruschetta
Miniature Grilled Cheese, brie and caramelized onion

Starter Course

Choice of one Soup or Salad

2nd starter can be added for additional cost of \$5 per person.

Organic Mixed Field Greens salad, pesto vinaigrette, pine nuts, julienne carrot, shaved asiago
Baby Spinach Salad, dried cranberries, crispy bacon, shaved parmesan, lemon honey dressing
Romaine and Organic Greens salad, pomegranate vinaigrette, julienne carrot, crumbled goat
cheese
Creamy Tomato Bisque
Half Moon Bay Pumpkin Soup topped with Fried Sage

Main Course

Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Choice of one entrée from this section

Oven Roasted Pork Tenderloin, caramelized garlic, capers and basil
Certified Angus Prime Rib of Beef, Herb Jus and creamy horseradish
Pan Seared Catfish, creole pepper sauce
Slow Herb Roasted Beef Tri-Tip, bourbon peppercorn sauce

Choice of one entrée from this section

Pan Roasted Breast of Chicken, creamy sauce of mushrooms, artichoke, fresh rosemary
Chicken Florentine, spinach and jack cheese in a sherry cream sauce
Grilled Pork Chop, granny smith apple and cognac sauce
Pan Seared Salmon Filet, sundried tomato pesto

Choice of one entrée from this vegetarian section

Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with Grilled Vegetables
Stuffed Portobello Mushroom, Port Salut Cheese, Butternut Squash, Arugula, Figs with a
Balsamic Sage Sauce
Parmesan and Roasted Garlic Orzo, basil, sundried tomato, asparagus
Stuffed Portobello Mushroom, tofu, quinoa, roasted garlic, eggplant, tomato (VEGAN)

Children's Meal of Chicken Fingers and French Fries + \$10 (ages 12 and under)

Upgrade Options:

Add on Butter Poached Jumbo Prawns + M.P
Intermezzo Course: Raspberry, Mango, or Lemon, garnished with fresh mint. + \$4
Create a Duet Plate—inquire for pricing