

Morgan Run Club + Resort

2016-2017 ALL-INCLUSIVE WEDDING PACKAGE

Packet Directory





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Friday + Sunday \$8,500 Inclusive Wedding Package

Wedding Ceremony

Wedding Ceremony + Rehearsal Coordination Infused Water + Lemonade Station White Folding Chairs Choice Of Two Ceremony Archways

Cocktail Reception

Four Tall Cocktail Rounds With House Floor Length Linen
Choice Of Three Butler Passed Hors d'oeuvres
Cocktail Hour To Include House Liquor, Beer, Wine, Champagne + Soda

Wedding Reception

Champagne + Sparkling Cider Toast
Choice Of Farm To Table Selection, Chicken Or Fish Entrée
House Wine Service With Dinner
House Floor Length Linens For Seating Tables
Tables for Guest Book, Escort Cards, Photobooth, Cake + Gifts
Cake Cutting Service With Coffee + Tea Station
Cash Bar Service With Professional Bartender
Service Staff For Your Reception
Complimentary Overnight Stay In Our Hotel Bridal Suite For The Bride + Groom
Five + A Half Hours Of Event Time







100 PEOPLE INCLUDED IN PACKAGE | ADDITIONAL GUESTS \$75 INCLUSIVE

Package Includes Facility Fees, Service Charge + CA Sales Tax

Saturday \$11,000 Inclusive Wedding Package

Wedding Ceremony

Wedding Ceremony + Rehearsal Coordination Infused Water + Lemonade Station White Folding Chairs Choice Of Two Ceremony Archways

Cocktail Reception

Four Tall Cocktail Rounds With House Floor Length Linen
Choice Of Three Butler Passed Hors d'oeuvres
Cocktail Hour To Include House Liquor, Beer, Wine, Champagne + Soda

Wedding Reception

Champagne + Sparkling Cider Toast
Choice Of Farm To Table Selection, Chicken Or Fish Entrée
House Wine Service With Dinner
House Floor Length Linens For Seating Tables
Tables for Guest Book, Escort Cards, Photobooth, Cake + Gifts
Cake Cutting Service With Coffee + Tea Station
Cash Bar Service With Professional Bartender
Service Staff For Your Reception
Complimentary Overnight Stay In Our Hotel Bridal Suite For The Bride + Groom
Five + A Half Hours Of Event Time







100 PEOPLE INCLUDED IN PACKAGE | ADDITIONAL GUESTS \$85 INCLUSIVE

Package Includes Facility Fees, Service Charge + CA Sales Tax

COLD SELECTIONS

SMOKED SALMON CANAPE Lemon + Dill Crème Fraiche + Marbled Rye

BELGIAN ENDIVE LEAF Roquefort + Candied Walnuts | GF V

ROAST BEEF + GOAT CHEESE Grain Mustard + Rustic Crostini

ROASTED BEET CROSTINI Creamy Goat Cheese + Fresh Herbs I V

SESAME CRUSTED AHI Wasabi Cream + Wonton Crisp

GORGONZOLA MOUSSE BASKET Thyme Caramelized Onions + Beetroot Tart | V

CLASSIC BRUSCHETTA Tomato + Fresh Mozzarella + Basil I V

HOT SELECTIONS

NORTHERN BLUE CRAB CAKE Sriracha Aioli

PETIT BEEF WELLINGTON Wild Mushroom Demi Glaze

WARM CHICKEN POTSTICKERS Spicy Sesame Soy Dipping Sauce

WILD MUSHROOM PHYLLO CUP Boursin Cheese + Herbs | V

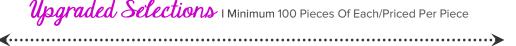
GARLIC MARINATED BEEF SKEWERS Chimichurri Sauce

SHORT RIB EMPANADAS Port Wine Reduction

TOMATO SOUP SHOOTER Grilled Cheese Sandwich I V

BACON WRAPPED JUMBO PRAWNS Citrus Aioli

COCONUT CHICKEN SKEWERS Plum Sauce



PETIT SLIDERS

MAPLE GLAZED HAM SLIDER Sweet Potato Relish + Sweet Hawaiian Bun \$3++

LAMB SLIDER Tzatziki Sauce + Rosemary Feta + Red Onion \$6++

BEEF SLIDER Caramelized Onions + Brie Cheese \$4++

SEARED SALMON SLIDER Tarragon Aioli + Caramelized Fennel + Brioche Bun \$3.5++

CRAB CAKE SLIDER Red Pepper Remoulade + Applewood Smoked Bacon \$4++

UPON AN ASIAN SPOON

BLACK CURRANT TUNA TARTARE Sweet + Spicy I \$3.5++ GF

BABY RAINBOW BEETS Creamy Goat Cheese + Caramelized Pecans I \$3++ GF V

BRATWURST BITE Homemade Sauerkraut + Dijon Mustard I \$3++ GF

CAPRESE Basil + Tomatoes + Fresh Mozzarella + Balsamic Reduction I \$2.5++ GF V

ASPARAGUS RISOTTO Shaved Parmesan | \$2.5++ V

GF I Gluten Free **V** I Vegetarian ++ I 8% CA tax + 20% gratuity added

Inclusive MENU CHOICES

FARM TO TABLE SELECTION

ORGANIC GREENS Mixed Baby Greens + Julienne Apples + Crumbled Bleu Cheese + White Wine Vinaigrette

WHOLE LEAF CLASSIC CAESAR Romaine Leaves + Asiago Shavings + Croutons + Caesar Dressing

RANCHO SANTA FE SALAD Mixed Baby Greens + Candied Pecans + Goat Cheese + Raspberry Vinaigrette

CLASSIC WEDGE Iceberg Lettuce + Crispy Bacon + Red Onions + Bleu Cheese Crumbles + Ranch Dressing

ENTRÉE SELECTIONS

LEMON ROASTED AIRLINE CHICKEN BREAST Caramelized Shallot Chicken Jus I GF

PAN SEARED CHICKEN BREAST Homemade Chimichurri Sauce I GF

WILD MUSHROOM CHICKEN BREAST Sautéed Mushrooms Sherry Sauce I GF

ROASTED SALMON FILLET Blood Orange Glaze I GF

PAN SEARED MAHI MAHI Dill Buerre Blanc Sauce I GF

SEASONAL SALMON Choice Of Pomegranate Or Tea Gastrique I GF

BUTTERNUT SQUASH RAVIOLI Brown Butter Cream Sauce I V

MULTICOLORED TORTELLINI Sun Dried Tomato Cream Sauce I V

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Accompanied With Your One Selected Choice Of...

Parmesan Polenta Cake | Roasted Garlic Mashed Potatoes | Buttery Whipped Potatoes Jasmine Rice | Wild Rice Medley | Sea Salt Roasted Fingerling Potatoes | Basmati Rice Turnip Mash | Root Vegetable Puree

All Entrées are Served. With Warm Assorted Rolls + Whipped Butter Along With Chef's Selection Of Seasonal Vegetables

Completing Your Dinner _With a Coffee + Hot Lea Station



UPGRATED FARM TO TABLE SELECTIONS

[Price Per Person]

ROASTED BEET SALAD

Mixed Greens + Candied Pecans + Goat Cheese + Champagne Vinaigrette | \$2++ GF

CITRUS SALAD

Butter Lettuce + Citrus Segments + Shaved Fennel + Feta + Apple Cider Vinaigrette I \$2++ GF

BURRATA SALAD

Arugula + Heirloom Tomatoes + Avocado + Aged Balsamic Reduction I \$3++ GF

PUREE OF CAULIFLOWER + PARSNIP I \$2++ GF

TOMATO BASIL SOUP I \$2++ GF

UPGRATED ENTRÉE SELECTIONS

[Price Per Person]

RED WINE + ROSEMARY BRAISED SHORT RIBS

Topped With Crispy Onions I \$10++ GF

ROASTED FLAT IRON STEAK

Mushroom Demi Glaze I \$12++ GF

GRILLED FILET MIGNON

Bleu Cheese Crusted Filet + Port Wine Reduction | \$18++ GF

SAUTÉED PRAWNS

Creamy Tomato Pesto Sauce | \$12++

PAN SEARED SCALLOPS

Pancetta + Tomato + Olive Sauce I \$18++

TRADITIONAL MARYLAND CRABCAKE

Citrus Habanero Remoulade | \$18++

DUET ENTREES

[Price Per Person]

GRILLED FILET MIGNON + BREAST OF CHICKEN

Green Peppercorn + Cognac Demi I Lemon Caper Butter Sauce I \$15++ GF

GRILLED FILET MIGNON + SALMON FILLET

Cognac Demi Glaze + Chardonnay Cream Sauce I \$17++ GF

GRILLED FILET MIGNON + MARYLAND CRABCAKE

Lemongrass + Ginger Glaze | Citrus Sambal | \$20++

GRILLED FILET MIGNON + SAUTEED PRAWNS

Homemade Chimichurri + Romesco Sauce | \$16++

GF I Gluten Free **V** I Vegetarian

++ I 8% CA tax + 20% gratuity added

Stationary Hors D'oeuvres

A PERFECT UPGRADE TO YOUR COCKTAIL RECEPTION...

CLASSIC CHEESE DISPLAY

Fresh Mozzarella + Bleu Cheese + Smoked Gouda + Cheddar

**Accompanied By...*

Fresh Fruit + Honey Comb

**Assorted Crackers + Toasted Baguettes*

\$8++ Per Person \$150++ Per Platter (Serves 15 - 20)

ARTISAN CHEESE DISPLAY

Humbolt Fog {Goat Cheese}
Toma {Semi-Hard Cow's Milk}
Point Reyes {Bleu Cheese}
Carmody {Firm Cow's Milk}
Accompanied By...
Fresh Fruit + Honey Comb
Assorted Crackers + Toasted Baguettes

\$12++ Per Person \$200++ Per Platter (Serves 15 - 20)

SEASONAL CRUDITE

Served With A Trio Of Dipping Sauces Tzatziki + Cilantro Ranch + Hummus

\$8++ Per Person

BAKED BRIE

Honey Garlic + Seasonal Orange Marmalade Cornichons + Olives

\$80++ Per Order (Serves 15 - 20)

CHARCUTERIE BOARD

Assorted Artisan Meats
Olives + Mustardos + Spreads
Assorted Crackers + Toasted Baguettes

\$13++ Per Person *Or...*\$6++ Complimenting Any Cheese Display



Late Night Snacks

THERE'S NO REASON THE PARTY MUST END EARLY...

GOURMET MINI TACO STATION

[Select Two Options]
Homemade Carnitas + Salsa Verde
Pulled Chicken Tinga + Peppers + Onions + Tomatoes
Cacti Leaves + Roasted Corn + Black Beans + Cilantro
Lingua + Caramelized Onions + Cilantro
Roasted Seasonal Veggies

\$10++ Per Person

NACHO BAR

Warm Cheese Sauce + Sliced Jalapenos + Black Beans Salsa Fresca + Sour Cream Topped With...

> Pulled Chicken I \$8++ Per Person Carnitas I \$10++ Per Person Carne Asada I \$12++ Per Person

SOFT PRETZEL STATION

Served With A Trio Of Dipping Sauces Warm Nacho Cheese + Marinara Sauce + Dijon Mustard

\$8++ Per Person

PETIT GRILLED CHEESE + SOUP SIPS

Gruyere Cheese Or Classic Cheddar Cheese

**Accompanied By...*

Warm Butternut Squash Or Roasted Tomato Soup

\$12++ Per Person

SLIDER STATION

Braised Short Ribs + Truffle Aioli
Pulled Chicken + BBQ Sauce
Pork Belly + Asian Slaw
Bahn Mi - Vietnamese Pulled Pork
Beef + Caramelized Onions + Brie
Grilled Chicken BLT {Bacon + Lettuce + Tomato}

2 Options I \$15++ Per Person 3 Options I \$18++ Per Person

PETIT FRIED CHICKEN + WAFFLES

Spiced Maple Syrup Served In Parchment Paper Cones

\$10++ Per Person

GOURMET FLATBREADS

[Select Two Options]

Marherita Style

[Tomato + Fresh Mozzarella + Sweet Basil]

Pesto + Chicken + Italian Sausage

Gourmet Short Ribs

[Caramelized Onions + Red Onions + Swiss Chard]

Formage Blanc

[Mozzarella + Ricotta + Bleu + White Cheddar]

Kale + Butternut Squash

[Pine Nuts + Pesto + Goat Cheese]

\$11++ Per Person





Late Night Snacks

... SURPRISE YOUR GUESTS WITH A PARTY AFTER THE PARTY!

GOURMET MAC + CHEESE STATION

[Please Select Two Options]
Chicken + Smoked Gouda
Three Cheese
Pancetta + Broccoli
Chorizo

\$12++ Per Person

CROSTINI BITES

Classic Bruschetta
Sautéed Wild Mushrooms Medley
Beef + Creamy Brie
Roasted Beets + Goat Cheese + Fresh Herbs
Gorgonzola Mousse + Caramelized Onions + Thyme
Chicken Salad + Fresh Grapes + Celery Leaves
Brats + Sautéed Onions + Peppers + Mustard

3 Options I \$12++ Per Person 4 Options I \$15++ Per Person

QUESADILLA DELIGHT

BBQ Chicken + Bacon + Cheddar Cheese Roasted Vegetables + Balsamic Glaze + Goat Cheese Skirt Steak + Mushrooms + Pickled Carrots & Onions + Bleu Shrimp + Cajun Slaw + Piquillo Sauce + Provolone Chicken + Roasted Pineapple Salsa + Curry Sauce + Mozzarella

> 2 Options I \$12++ Per Person 3 Options I \$15++ Per Person

DOS, TRES O CUATRO AMIGOS?

Roasted Salsa + Tortilla Chips \$4++ Per Person

Roasted Salsa + Guacamole + Tortilla Chips \$8++ Per Person

Bass Ceviche Verde [Cilantro + Lime + Onions] \$15++ Per Person

CRISPS + DIPS

Sweet Potato Fries + Steak Fries Served With A Trio Of Dipping Sauces Chipotle Ketchup + Cilantro Ranch + Beer Cheese Sauce

\$8++ Per Person

GRILLED SATAY DISPLAY

Selection Of Three Satays
Chicken Satay + Beef Satay + Tofu With Veggie Satay
Served With A Trio Of Dipping Sauces
Thai Peanut + Hot Chili + Jalapeno Teriyaki

\$10++ Per Person

WARM COOKIES + MILK

Chocolate Chip + Peanut Butter + Oatmeal Raisin Cookies

**Accompanied By...*

Milk + Chocolate Milk Or Strawberry Milk

\$7++ Per Person





Bar Options

CONSUMPTION HOSTED BAR

DEFINITION

- Bar Hosted By The Client For A Determined Duration Of The Wedding.
- Drinks Are Individually Rung Into A Master Bill. Client Is Responsible For Full Payment The End Of The Evening.
- Set Up And Bartender Fees Are Included In The 5.5 Hour Event Time.
- Bartenders Are Available For A \$75 Per Hour Charge After The 5.5 Hour Event Time Concludes.
- A Predetermined "CAP" On The Bar Tab May Be Placed And Signed For In A BEO (Banquet Event Order) Prior To The Event.
- Predetermined Tab Amount Is Always Exclusive Of Tax And Gratuity.
- All Beverages Are Subject To A 20% Service Charge (+) And 8% Service Tax (+).
- Per Drink Pricing Listed Below:

	Domestic	Imported	Wine	Liquor	Non-Alcoholic
	Beer	Beer	[Red + White]	Cocktails	Beverages
House Bar	\$4.63++	\$5.40++	\$7.72++	\$9.43++	\$3.76++
	\$6 Inclusive	\$7 Inclusive	\$10 Inclusive	\$11 Inclusive	\$5 INCLUSIVE
Call Bar	\$4.63++	\$5.40++	\$8.49++	\$9.26++	\$3.76++
	\$6 Inclusive	\$7 Inclusive	\$11 Inclusive	\$12 Inclusive	\$5 INCLUSIVE
Premium Bar	\$4.63++	\$5.40++	\$9.26++	\$10.03++	\$3.76++
	\$6 Inclusive	\$7 Inclusive	\$12 Inclusive	\$13 Inclusive	\$5 INCLUSIVE
Super Premium Bar	\$4.63++	\$5.40++	\$10.03++	\$11.57++	\$3.76++
	\$6 Inclusive	\$7 Inclusive	\$13 Inclusive	\$15 Inclusive	\$5 Inclusive

CASH BAR

DEFINITION

- Guests Are Responsible For Purchasing Their Own Drinks At The Bar.
- Morgan Run ONLY Accepts Cash During Private Events. Checks And Credit Cards Will Not Be Accepted.
- Set Up And Bartender Fees Are Included In The 5.5 Hour Event Time.
- Bartenders Are Available For \$75 Per Hour Charge After The 5.5 Hour Event Time Concludes.
- Client May Select Liquor Options Offered At The Bar For Their Guests To Enjoy.

HOSTED PACKAGE BAR

DEFINITION

- Bar Packages May Be Purchased For Your Chosen Length Of Time For ALL Guests In Attendance.
- Guests Under 21 Years Of Age Will Be Charged \$8++ Per Person For Unlimited Non-Alcoholic Beverage.
- Children Under The Age Of 5 Will Not Be Charged For Any Non-Alcoholic Beverage Consumption.
- Bar Package Options Are Listed On Page 11.



Bar Packages

HOUSE SOFT BAR

1 Hour: \$10++ | 2 Hours: \$18++ | 3 Hours: \$24++ | 4 Hours: \$32++ | 5 Hours: \$36++

Domestic Beer

Budweiser I Bud Light I Coors Light I Sam Adams I Miller Lite I O'Douls (NA)

Imported Beer

Stella Artois | Amstel | Corona | Blue Moon | Craft Beer (Seasonal)

Wine Selection

Merlot I Cabernet Sauvignon I Chardonnay I Sauvignon Blanc

Assorted Sodas + Juices

HOUSE BRAND BAR

Liquors

Svedka Vodka I Gordon Gin I Ronrico Rum I Montezuma Tequila I Cutty Sark Scotch I Jim Bean Whiskey Includes House Soft Bar

CALL BRAND BAR

Liquors

Absolut Vodka | Beefeater Gin | Bacardi Rum | Milagro Tequila | Dewars Scotch | Jack Daniels Whiskey Includes House Soft Bar

PREMIUM LIQUOR BAR

1 Hour: \$20++ | 1 2 Hours: \$28++ | 1 3 Hours: \$36++ | 1 4 Hours: \$44++ | 1 5 Hours: \$52++

Liquors

Kettle One Vodka I Tangueray Gin I Captain Morgan Rum I Patron Tequila I Black Label Scotch I Jameson Whiskey Includes House Soft Bar

SUPER PREMIUM LIQUOR BAR

Liquors

Grey Goose Vodka I Bombay Sapphire Gin I Don Julio Anejo Tequila I Macallan 12 Scotch I Crown Royal Whiskey Includes House Soft Bar



Signature Cocktails

Specialty Cocktails Offered At Your Personalized Bar

Also Available For Tray Passing... \$11 Per Drink

POMEGRANATE SANGRIA

Red Wine + Pomegranate + Freshly Sliced Fruit

WATERMELON BELLINI

Fresh Watermelon Puree + Champagne

CUCUMBER COLLINS

Fresh Mulled Cucumber + Gin + Lemon Juice + Club Soda

SWEET GEORGIA PEACH

Sweetened Peach Iced Tea + Lemon Vodka

ROSEMARY GIN + TONIC

Gin + Tonic + Rosemary Sprig + Cucumber Slices + Lime Wedge

APPLE PIE A LA MODE

Local Apple Cider + Vanilla Vodka + Cinnamon Sugar Rim

LEMON THYME MARTINI

Limoncello + Lime Juice + Thyme Sprig

PEAR ROSEMARY COCKTAIL

Pear Infused Vodka + Pear Rosemary Nectar + Rosemary Sprig

FALL INTO CHAMPAGNE

Blackberry Brandy + Champagne + Blackberries

SAN DIEGO GIN RICKEY

Lime Infused Syrup + Gin + Sparkling Water + Lime Wheel



Wedding Enhancements

LINEN UPGRADES*

Add the "Wow" factor to your event with specialty table linens. We offer a wide range of fabrics and colors to customize your event. Whether you're looking for colorful, floor length linen or napkin, satin table runner, or a uniquely patterned linen we can help you create your dream wedding!

Delivery + set up included in price.

\$1.00 - \$53.00 Per Linen/Napkin



Put the finishing touch on your wedding vision with the addition of sleek and modern wooden chivari chairs. Chairs are available in black, white, silver, gold, fruitwood, natural wood and white washed. Cushion padding is available in white, ivory and black.

Delivery + set up included.

\$7.25 Per Chair



Add drama, elegance and fun to your celebration. Set a back drop of white chiffon fabric and warm twinkle lights to create the warm, whimsical look for an evening affair to remember.

Delivery + set up included in price.

\$595

COLORED UPLIGHTING*

Eight (8) professional uplights set around the perimeter of our Coastal Ballroom to set the perfect mood for your event. Endless color options to create the ambiance you are seek for your guests to experience. Delivery + set up included in price.

\$400

PHOTO BOOTH*

A one-of-a-kind booth and superior service helps create a memorable experience for your guests that they will talk about for years to come! Includes a simple touch screen operations, multiple printing, booth assistant and more.

Delivery + set up included in price.

\$1095 [4 Hour service]

*All Enhancements Are Subject To An 8% CA Sales Tax

*20% Service Charge Is Excluded On Any Enhancements Listed Above









Math & Finances Drive Me Crazy

Whats A Food + Beverage Minimum? Do ! Have Room Fees? What In The World Does "++" Mean? Aaaahhhhhhh!

We understand shopping for Wedding Venues can be stressful and completely overwhelming.

We get it and we sympathize.

So in order to make our packages crystal clear for your understanding, we have listed a Mock Wedding Breakdown for you.

This is a great tool you may utilize with this packet to see where you end up with your final bill.

Also, know we are always here to answer any questions to guide you through this financial mumbo-jumbo...

who has time to figure out these numbers when we have linen patterns to select!

MOCK WEDDING BREADOWN

Let's say you select a wedding with us on a Saturday with a 120 guests.

\$11,000 100 guests included in package \$1,700 \$85 inclusive price x 20 additional guests \$12,700

But let say you decided to upgrade your first course to the Burrata Salad...

\$12,700 Your current balance \$ 466.56 \$3++ per person x 120 guests = \$360 (plus tax (8%) + service charge (20%)) \$360 x 20% Service Charge (1.2) x 8% CA Tax (0.08) = \$466.56 \$13,166.56

But then your mom came along and said you must have a backdrop...

\$13,166.56 Your current balance \$ 642.60 \$595 x 8% CA Tax (0.08) = \$642.60 \$13,809.16

But then the groom came along and insisted on having a slider station with 2 options for a late night snack...

\$13,809.16 Your current balance \$ 2,332.80 \$15++ per person x 120 guests = \$1,800 (plus tax (8%) + service charge (20%)) \$1,800 x 20% Service Charge (1.2) x 8% CA Tax (0.08) = \$2,332.80 \$16.141.96

But then the father of the groom decided to host a House Bar for 3 hours ...

\$16,141.96 Your current balance \$ 4,354.56 \$28++ per person x 120 guests = \$3,360 (plus tax (8%) + service charge (20%)) \$ \$3,360 x 20% Service Charge (1.2) x 8% CA Tax (0.08) = \$4,354.56 \$ 20.496.52

- Make Sense?

Planner Guide Sunrises + Temperatures

2017				
DATE	SUNSET	DATE	SUNSET	
JANUARY 1	4:54pm	JULY 1	8:01pm	
JANUARY 15	5:05pm	JULY 15	7:58pm	
FEBRUARY 1	5:22pm	AUGUST 1	7:47pm	
FEBRUARY 15	5:34pm	AUGUST 15	7:34pm	
MARCH 1	5:46pm	SEPTEMBER 1	7:13pm	
MARCH 15	6:57pm	SEPTEMBER 15	6:55pm	
APRIL 1	7:09pm	OCTOBER 1	6:33pm	
APRIL 15	7:19pm	OCTOBER 15	6:15pm	
MAY 1	7:31pm	NOVEMBER 1	5:57pm	
MAY 15	7:42pm	NOVEMBER 15	4:47pm	
JUNE 1	7:53pm	DECEMBER 1	4:42pm	
JUNE 15	7:59pm	DECEMBER 15	4:44pm	

2018				
DATE	SUNSET	DATE	SUNSET	
JANUARY 1	4:53pm	JULY 1	8:01pm	
JANUARY 15	5:05pm	JULY 15	7:58pm	
FEBRUARY 1	5:21pm	August 1	7:48pm	
FEBRUARY 15	5:34pm	AUGUST 15	7:34pm	
MARCH 1	5:46pm	SEPTEMBER 1	7:14pm	
MARCH 15	6:57pm	SEPTEMBER 15	6:55pm	
APRIL 1	7:09pm	OCTOBER 1	6:33pm	
APRIL 15	7:19pm	OCTOBER 15	6:15pm	
May 1	7:31pm	NOVEMBER 1	5:57pm	
May 15	7:41pm	NOVEMBER 15	4:47pm	
JUNE 1	7:53pm	DECEMBER 1	4:42pm	
JUNE 15	7:59pm	DECEMBER 15	4:44pm	

LOCAL TEMPERATURES				
MONTH	LOW/HIGH TEMP	MONTH	LOW/HIGH TEMP	
JANUARY	42°/68°F	JULY	61°/89°F	
FEBRUARY	45°/69°F	August	63°/89°F	
MARCH	47°/70°F	SEPTEMBER	61°/87°F	
APRIL	50°/75°F	OCTOBER	55°/81°F	
MAY	54°/77°F	NOVEMBER	46°/74°F	
JUNE	58°/84°F	DECEMBER	42°/69°F	

Our Location + Directions

FROM I-5 SOUTH

Exit Via De La Valle and travel 3 miles east. Turn right onto Cancha De Golf. Continue on Cancha De Golf for .3 miles. Destination will be on your left

FROM I-5 NORTH

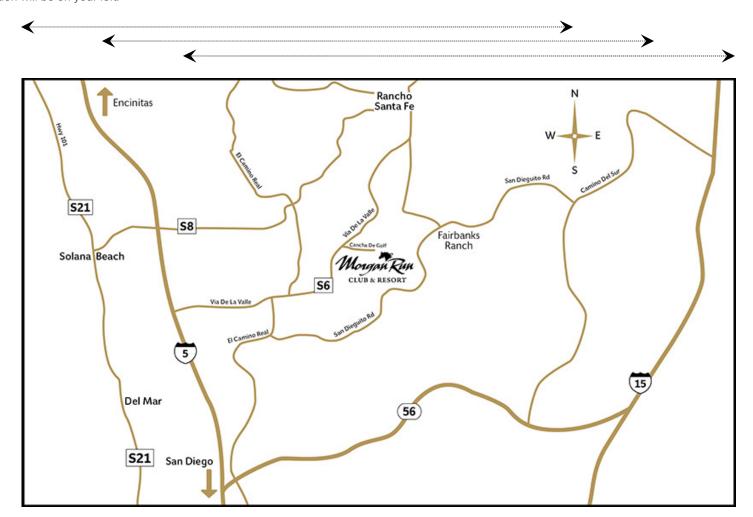
Exit Via De La Valle and turn right onto Via De La Valle. Travel 3 miles east and turn right onto Cancha De Golf. Continue on Cancha De Golf for .3 miles. Destination will be on your left.

FROM I-15 SOUTH

Exit Valley Parkway and travel west. Turn right onto Co Highway S6/West Valley Parkway. Continue to follow Co Highway S6. Turn left onto Via De La Valle (You will see signs for Del Mar). Proceed for 2.5 miles then turn left onto Cancha De Golf. Proceed for .3 miles. Destination will be on your left.

FROM I-15 NORTH

Exit Via Rancho Parkway and travel west on Via Rancho Parkway toward Via La Cuesta. Turn left onto Co Highway S6/Del Dios Highway and turn left onto Via De La Valle (You will see signs for Del Mar). Proceed for 2.5 miles then turn left onto Cancha De Golf. Proceed for .3 miles. Destination will be on your left.



Fust So You Know...

FOOD + BEVERAGE

All food and beverages with the exception of wedding cakes and dessert bars must be purchased from the Club. Health code laws prohibit food and beverages remaining at the end of a function, with the exception of special occasion cakes, from being removed from the premises. The prices listed are subject to increases to meet increased cost of supplies or operation at the time of your event. Guaranteed prices can be confirmed ninety (90) days in advance of your party. Dietary restrictions can be arranged. 20% service charge and 8% CA state sales tax will be applied to the cost of all food and beverages costs. Food and beverage minimums apply.

INITIAL	_	

DEPOSITS + PAYMENTS

A \$2,000 deposit is required to secure the room reservation. Once the deposit and signed contract has been received by the Club, it is considered a secured date. An additional 50% of the estimated balance would be required 90 days in advance of the wedding date and full payment shall be made (7) business days prior to the event. Any additional charges and balance will be required the day of your event.

TIA				
	TIA	TIAI	TIAL	TIAL

CANCELLATIONS

In the event of a cancellation, 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 THE EVENT 46 - 90 DAYS PRIOR TO THE EVENT 91 - 120 DAYS PRIOR TO THE EVENT 121 DAYS PRIOR TO THE EVENT 100% OF EXPECTED REVENUE 75% OF EXPECTED REVENUE 50% OF EXPECTED REVENUE 40% OF EXPECTED REVENUE

OVERTIME CHARGES

Wedding receptions are based on a 5.5 hour period. Overtime charges of \$500 per hour (plus tax) for any hour or fraction of an hour applies to weddings exceeding the allotted time.

INITIAL

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 not limited to the following: T-shirts of any kind, sweat suits and all pool attire, body suits (spandex, etc.), bicycle shorts, short shorts, tank tops, tube tops, bare midriffs or other extreme cut away tops, worn or tattered clothing, torn denim pants, denim jackets, shirts or other articles. Hooded sweatshirts will not be worn in lieu of a collared shirt.

OUTSIDE VENDORS

Morgan Run will be responsible for placing all outside orders such as linen, chivari chairs, backdrops, lounge furniture, ceiling treatments and chandeliers.

INITIAL	

ALCOHOLIC BEVERAGES

Alcohol may only be dispensed by Club staff. The Alcohol Beverage Control requires employees of Morgan Run to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be presented. Morgan Run employees have the right to refuse alcohol service to any person, who in the staff person's judgment appears intoxicated.

INITIA		

OUTDOOR TERRACE USAGE

Any event hosted on the outdoor terrace is required to adhere and comply with local ordinances regarding noise levels. Such local ordinances will govern the noise level of the function. All functions held on the terrace must conclude by 10:30 PM due to outdoor noise ordinances.

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Preferred Vendors

DJ + ENTERTAINMENT

DANCING DJ PRODUCTION | Will | will@dancingdjproductions.com | 619.980.8338

PHOTOGRAPHER

CARRIE McCluskey Photography | Carrie | weddings@mccluskeyphotography.com | 858.682.3534 BCR Photography | Brett | brettcharlesrosephoto@gmail.com | 310.597.6441 TRUE Photography | Meghan | meghan@truephotography.com | 858.345.1248

FLORIST

SUGAR ROSE FLOWERS | Abbey | agbarbrick@gmail.com | 760.687.6721 JOLIE FLEUR | Alyta | joliefleurdeomar@aol.com | 858.793.1123

CAKES + SWEETS

TWIGGS BAKERY | Bernie + Mitch | Itwiggscafe@hotmail.com | 619.296.4077 VG DONUTS | Megan | info@vgbakery.com | 760.753.2400 CUTE CAKES | Emily | celebrations@cutecakes-sd.com | 619.235.9235 YUMMY CUPCAKES | Renato | renato@yummycupcakes.com | 760.452.8136

OFFICIANT

SCOTT KIRK | jscottkirk@gmail.com | 760.814.9949

PHOTO BOOTH + ART

MOBILE PHOTO BOOTH | Francisco | francisco@mobilephotobooth.com | 858.436.6909 LIVE WEDDING ART | Taylor | taylor@liveweddingart.com | 651.497.9440

DÉCOR + LINEN RENTAL

ABBEY PARTY RENTALS | Ryan | sandiego@abbeypartyrentals.com | 858.586.7400
SAN DIEGO PARTY RENTALS | Nicholas | sdrental@pacbell.net | 619.424.0007
CONCEPTS EVENT DESIGN | Haydee | info@conceptseventdesign.com | 619.336.0202
LOUNGE APPEAL | Beau | beau@loungeappeal.com | 888.229.9990

FAVORS

So Belle Chocolates + Favors | Nada | info@sobellefavors.com | 619.504.2651

CAR RENTAL

HAYNES ANTIQUE CAR CHAUFFEURING | Lance | lancedurant@san.rr.com | 858.560.5737