



THE SANTALUZ CLUB

A Santaluz Club Wedding

Sophisticated Exclusivity

*We Are Pleased You Are Considering
The Santaluz Club As A location
For Your Wedding!*

From rehearsal dinners to day after brunches and every detail in between our team is ready to assist you in customizing your special event.

The Santaluz Club is nestled in the heart of a 3,800-acre village whose highest knolls offer panoramic views of the coast. The natural habitat of golden rolling hills, alongside timeless traditional California architecture, creates an authentic early California setting, unlike any other in the region.

*Santaluz is San Diego's Premier
Coastal Golf Community
Located Adjacent to
Fairbanks Ranch &
Rancho Santa Fe.*

THE PERFECT SPOT

*Santaluz Offers Several Choices For
The Location Of Your Wedding*

THE COURTYARD

The Courtyard can accommodate up to 100 people. If a tent is required the maximum we can accommodate is 75. There is a \$2,500 food and beverage minimum.

THE EVENT LAWN

The Event Lawn can accommodate up to 250 people under our beautiful tent. There is a \$15,000 food and beverage minimum.

THE GOLFER'S LAWN

The Golfer's Lawn adjacent to the Event Lawn is our Ceremony site. Our Ceremony Site offers sweeping views of the golf course knolls. If you choose to have your ceremony with us, we provide a bridal suite in our elegant Library room equipped with large mirror, large table, individual illuminated mirrors, and food & beverage service.

THE CLUBHOUSE LIBRARY

The Library is a perfect place for rehearsal dinners, post wedding brunches and bridal parties. The Library can accommodate up to 40 guests. Chef Russel Hawkins is happy to create a custom menu for your event.



INCLUDED WITH YOUR WEDDING PACKAGE ARE THE FOLLOWING:

Ivory Linen and Napkins
China, Flatware
Spieglau Glassware

60 “ Round Tables
Chivari Padded Chairs
Set Up and Breakdown

WEDDING COORDINATORS

To ensure a seamless event, a professional Wedding Coordinator is required to assist you with your rehearsal, ceremony, reception. Most coordinators have different packages from ‘day-of’, ‘month-of’ or ‘full-service’. The Santaluz Club is happy to recommend a list of coordinators for you to choose.

VALET PARKING

Valet parking is available complimentary for your guests.
Four hour minimum
\$25/hour per valet
(Required for parties of 25 and over)

LIVE ENTERTAINMENT

Music and noise must be controlled so as not to disturb surrounding residents and comply with state and local regulations.
Event must end by 11pm.

ADDITIONAL LABOR

A minimum of 25 persons is required for all functions. A labor charge of \$75 will be charged should the attendance be less than this minimum.

There will be a bartender fee of \$100 per bartender that will be waived should each bar exceed \$500 in beverage sales.

PREMIUM WEDDING PACKAGE

Includes a Champagne Toast with Gloria Ferrer Brut N.V.

Tray Passed

(select two)

- Tomato & Basil Bruschetta
- Cucumber Cup Filled with Snow Crab Salad
- Profiterole Filled with Boursin Cheese
- Seared Ahi on Baked Wonton, Seaweed Salad
- Melon Wrapped with Cured Italian Prosciutto
- Shrimp Cocktail, Cocktail & Green Goddess Sauce
- Miniature Crabcake with Cajun Dipping Sauce
- Spinach & Feta Cheese Spanikopita
- Coconut Shrimp with Sweet Chili Sauce
- Chicken & Vegetable Pot Sticker with Ponzu Sauce
- Stuffed Mushrooms Caps with Goat Cheese & Herbs

First Course

(select one)

ORGANIC MIXED GREEN SALAD
Baked Roquefort Pastries, Balsamic Dressing

CAESAR SALAD
Homemade Croutons & Thinly Sliced Parmesan Cheese

SPINACH & BELGIAN ENDIVE
Jicama, Cilantro Dressing

BUTTERNUT SQUASH SOUP
Candied Pecan Crème Fraiche Drizzle

TORTILLA SOUP
Served with Slivers of Avocado, Diced Tomatoes, Crisp Tortilla Strips

Displayed

(select one)

Colorful Arrangement of Fresh Crudités

With Choice of Two Dips: Onion, Ranch, Blue Cheese, Guacamole, Curry, Yogurt Dill

Mediterranean Station

Roasted Red Bell Pepper Hummus, Roasted Garlic Hummus, Babaganoush, Tabuleh, Cucumber & Dill in Yogurt, Assorted Vegetables, Grilled Pita Triangles

Dinner

(select two)

Grilled Atlantic Salmon

With Roasted Tomatillo & Papaya Salsa, Orzo Pasta & Baby Carrots

Grilled Chicken Breast

With Roasted Corn Spinach & Mushroom Ragout, Sun-dried Tomato Sauce & Roasted Potatoes

Duo of Beef & Salmon

Medallions of Beef with Port Wine Sauce & Grilled Salmon with Watercress Sauce, Mashed Potatoes & Seasonal Vegetables

Baked Pave of Chilean Sea Bass

With Roasted Shallot Jus, Garlic Mashed Potatoes & Seasonal Vegetables

Grilled Filet Mignon

With Roasted Portobello Mushroom Ragout, Madeira Sauce & Baby Carrots

Roll & Butter

Coffee & Tea Service

GOLD WEDDING PACKAGE

Includes a Champagne Toast with Gloria Ferrer Brut N.V.

Santaluz is proud to pour Angeline Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir to be served during dinner
(one glass per guest)

Tray Passed

(select three)

- Tomato & Basil Bruschetta
- Cucumber Cup Filled with Snow Crab Salad
- Profiterole Filled with Boursin Cheese
- Seared Ahi on Baked Wonton, Seaweed Salad
- Melon Wrapped with Cured Italian Prosciutto
- Shrimp Cocktail, Cocktail & Green Goddess Sauce
- Miniature Crabcake with Cajun Dipping Sauce
- Spinach & Feta Cheese Spanikopita
- Coconut Shrimp with Sweet Chili Sauce
- Chicken & Vegetable Pot Sticker with Ponzu Sauce
- Stuffed Mushrooms Caps with Goat Cheese & Herbs

First Course

(select one)

Displayed

(select one)

Colorful Arrangement of
Fresh Crudités

With Choice of Two Dips: Onion, Ranch, Blue Cheese, Guacamole, Curry, Yogurt Dill

Mediterranean Station

Roasted Red Bell Pepper Hummus, Roasted Garlic Hummus, Babaganoush, Tabuleh, Cucumber & Dill in Yogurt, Assorted Vegetables, Grilled Pita Triangles

International & Domestic Cheese

*An Array of Imported & Domestic Cheeses
Garnished with Fresh Fruit & Nuts, Water Crackers
& Sliced Fresh Baguette*

Dinner

(select two)

Grilled Atlantic Salmon

*Roasted Tomatillo & Papaya Salsa, Orzo Pasta
& Baby Carrots*

Baked Pave of Chilean Sea Bass

*Roasted Shallot Jus, Garlic Mashed Potatoes
& Seasonal Vegetables*

Grilled Filet Mignon

*Roasted Portobello Mushroom Ragout,
Madeira Sauce & Baby Carrots*

Seared Veal Chop

*Braised Spring Vegetables, Thyme Jus &
Rice Pilaf*

Duo of Beef & Salmon

*Medallions of Beef with Port Wine Sauce
& Grilled Salmon with Watercress Sauce,
Mashed Potatoes & Seasonal Vegetables*

PLATINUM WEDDING PACKAGE

Includes a Champagne Toast with Gloria Ferrer Brut N.V.

Santaluz is proud to pour Angeline Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir to be served during dinner (one glass per guest)

Tray Passed

(select three)

- Tomato & Basil Bruschetta
- Cucumber Cup Filled with Snow Crab Salad
- Profiterole Filled with Boursin Cheese
- Seared Ahi on Baked Wonton, Seaweed Salad
- Melon Wrapped with Cured Italian Prosciutto
- Shrimp Cocktail, Cocktail & Green Goddess Sauce
- Miniature Crabcake with Cajun Dipping Sauce
- Spinach & Feta Cheese Spanikopita
- Coconut Shrimp with Sweet Chili Sauce
- Chicken & Vegetable Pot Sticker with Ponzu Sauce
- Stuffed Mushrooms Caps with Goat Cheese & Herbs

First Course

(select one)

ORGANIC MIXED GREEN
SALAD

Baked Roquefort Pastries, Balsamic Dressing

CAESAR SALAD

Homemade Croutons & Thinly Sliced Parmesan Cheese

Displayed

(select one)

Colorful Arrangement of
Fresh Crudités

With Choice of Two Dips: Onion, Ranch, Blue Cheese, Guacamole, Curry, Yogurt Dill

Mediterranean Station

Roasted Red Bell Pepper Hummus, Roasted Garlic Hummus, Babaganoush, Tabuleh, Cucumber & Dill in Yogurt, Assorted Vegetables, Grilled Pita Triangles

International & Domestic Cheese

An Array of Imported & Domestic Cheeses Garnished with Fresh Fruit & Nuts, Water Crackers & Sliced Fresh Baguette

Dinner

(select two)

Grilled Chicken Breast

Roasted Corn Spinach & Mushroom Ragout, Sun-dried Tomato Sauce & Roasted Potatoes

Grilled Atlantic Salmon

Roasted Tomatillo & Papaya Salsa, Orzo Pasta & Baby Carrots

Duo of Beef & Salmon

Medallions of Beef with Port Wine Sauce & Grilled Salmon with Watercress Sauce, Mashed Potatoes & Seasonal Vegetables

Baked Pave of Chilean Sea Bass

Roasted Shallot Jus, Garlic Mashed Potatoes & Seasonal Vegetables

Grilled Filet Mignon

Roasted Portobello Mushroom Ragout, Madeira Sauce & Baby Carrots

Seared Veal Chop

Braised Spring Vegetables, Thyme Jus & Rice Pilaf

Roll & Butter

PREMIUM BUFFET PACKAGE

Includes a Champagne Toast with Gloria Ferrer Brut N.V.

Optional Specialty Items

Fresh Seafood Display
*Jumbo Prawns, Jumbo Crab Legs
and Pacific Oysters On Ice with
Cocktail Sauce,
Tabasco and Lemon Wedges*

Sushi
*Minimum 100 pieces
Assortment of Sushi
Yellowtail, Tuna, Snapper,
Salmon
Wasabi and Soy Sauce*

Salmon Bellevue
*Whole Poached Pacific Salmon in Aspic
Serves approximately 25 people*

**Display of Sliced Fresh Seasonal
Fruits and Berries**
Served with a Honey Yogurt Sauce

Fresh Fruit Fondue
*Strawberries, Pineapple, Orange Slices
and
Pound Cake, Dark Chocolate Fondue*

**Compliment Your Show
Piece With a Hand Crafted
Ice Sculpture**

Salads

(select two)

- Californian Organic Baby Spring Mix
- Curried Chicken and Almond Salad
- White Beans, Sun-dried Tomatoes and Arugula Salad
- Fresh Corn with Papaya and Cilantro Salad
- Thai Beef and Rice Noodles Salad
- Shaved Fennel and Bay Shrimp Salad with Basil Vinaigrette

Entrees

(select two)

Boneless Chicken Breast
*Filled with Crab Meat, Topped with a
Tarragon Cream Sauce on a Bed of Spinach*

Chicken Breast Sauté n Butter
*Scented with Lemon and Orange Zest,
Cashews and Pea Pods*

Thinly Sliced Roast Sirloin of Beef
Cabernet Mushrooms Sauce

Medallions of Bistro Filet
*Stilton Crumbles Port Wine Sauce and
Pine Nuts*

Poached Salmon with Cider Sauce
Resting on a Julienne of Leeks

Baked Mahi-Mahi Vera Cruz
*Sauté Bell Peppers, Onion Tomato
and Green Olive
Topped with a Julienne of Crisp Tortilla*

Roasted Potatoes, Pilaf of Rice

ADD TO YOUR BUFFET

Carved Items

Hickory Smoked Virginia Ham

*Pineapple Relish and Mustard
Fresh Baked Rolls
Serves Approximately 30 people*

Leg of Lamb Provencal

*Garlic-Thyme Sauce and Rosemary-Mint Jelly
Fresh Baked Rolls
Serves Approximately 25 people*

Dijon Mustard Crusted Strip Loin

*Creamy Horseradish
Dijon Mustard
Fresh Baked Rolls
Serves Approximately 25 people*

Oven-Roasted Whole Turkey

*Fresh Cranberry Chutney,
Pommery Mustard
Fresh Baked Rolls
Serves Approximately 40 people*

Oven Roasted Beef Tenderloin

*Creamy Horseradish
Dijon Mustard
Fresh Baked Rolls
Serves Approximately 25 people*

ADDITIONAL ADDITIONALS

Premium Bar

Based on Consumption

3 Olives Vodka
Beefeater Gin
El Jimador Tequila
Craft Beers

Santaluz Deluxe

Tanqueray	Dewars
Bombay	Jack Daniel's
Bacardi	Wild Turkey
Captain Morgan	Coors Light
Johnny Walker Red	

Platinum Bar

Based on Consumption

Grey Goose	Johnny Walker Black
Ketel One	Knob Creek
Tanqueray 10	Maker's Mark
Bombay Sapphire	Patron Silver
Bacardi 8	Patron Reposado
Meyer's Rum	Coors Light
Chivas Scotch	

CLUB USAGE

*Club Usage is limited to Members
and Sponsored Guests.*

If you are not a Member, we would be pleased to assign a Sponsor to you from our Board of Directors. As we are a gated community, all guests must be submitted to the Club in writing prior to the event. We recommend including instructions that lead your guests to the Club. All Sponsored Guests will pay a facility charge of \$2500.00 to \$3,000 depending on location and date reserved.

DEPOSITS & PAYMENTS

A \$2,500 deposit is required to secure the event reservation. Once the deposit has been received it is considered a secured date. Upon receipt of the contract, an additional 90% would be required 60 days in advance of the wedding date and full payment must be made 3 days prior to the event. Any additional balance would be required the day of the event. Please refer to our Catering and Banquets Contract for additional information.

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 be limited to, the following:


- T-shirts of any kind
- Sweat pants, swim suits and all pool attire, short shorts, tank tops and extreme cuts
- Worn or tattered clothing

GUARANTEE

A final confirmation or 'guarantee' of your anticipated number of guests is required by 12:00 (noon) three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee if necessary.

SERVICE CHARGE

All Food and Beverage prices are subject to a 18% service charge.
All charges are taxable by California State Law.



*Once Again, Thank You
For Considering
The Santaluz Club
As A Location
For Your Wedding!*

*For More Information,
Please Contact
Our Catering Manager,
Elizabeth Dapp
at 858-759-3130 or
By Email at
edapp@thesantaluzclub.com*



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