

Steele Canyon Golf Club

Your Wedding & Reception

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7 Easy Steps To Your Perfect Wedding

You're Getting Married! Now What?

You've got the ring, the yes and a lifetime to look forward to together, but what comes next? At Steele Canyon we believe that planning your Wedding day should be simple, sensible and spectacular. With the \neq easy steps below you'll be well on your way to your perfect day. Combined with our Wedding packages and dedicated team to help you with every step it's almost too easy. We can't wait to make your dream day a reality!

1. Pick The Right Venue For You

Ceremony Site

Reception - Size, Setting and Date (Love It, Book It!)

2. Cuisine

Main Course - Buffet or Plated?

Hors d'oeuvres

3. Libations

To Host or Not To Host?

Cocktail Hour

Wine

Champagne Toast

4. Setting The Table, Make It Yours

Linens

Centerpieces

Lighting

Flowers

5. It's Cake Time

Cake, Cupcakes or Both!

6. R.S.V.P.

Invitation and Response Cards

7. Check, Please

Deposits

Guest Counts

Final Billing and Guarantees

Calculating Costs and Setting Your Budget

Step One: Picking the Right Venue











Your Wedding Venue



Wedding Ceremony Information

Ceremony Site Rental \$950 Flat Fee including rehearsal!

Includes Ceremony Arbor, Rehearsal and Day of Coordination Standard White resin padded seat folding chairs, Bridal Changing Suite and On Course Photo Privileges. Space will be available two hours prior to Ceremony time for decoration and set up. We can accommodate up to 250 seated guests in the Ceremony area.

Rehearsal Dinner: If you are looking for a location for your rehearsal dinner, you're already here! Ask about our rehearsal dinner menus and options!

Pavilion - Seats up to 200 guests with space for a dance floor.



Sunset Deck - Seats up to an additional 150 guests.



A perfect marriage of two spaces!

Our glass sided reception Pavilion takes the beauty that surrounds you and makes it the backdrop for your reception or party. A spacious room that can accommodate up to 200 guests with dancing, you'll find yourself marveling at the simple elegance that surrounds you. If you prefer an indoor/outdoor feel just open the accordion doors and step out under the stars onto our beautiful Sunset Deck. The perfect setting for hosting a cocktail hour with complete bar service, or snapping a few photos while the gentle breeze sweeps over the hillside. You and your guests will enjoy celebrating the occasion all evening long on this lovely addition.

Step Two: Cuísine





Build Your Perfect Wedding Package Customizable to fit your needs!

| | Vineyard | Ranch | canyon |
|-----------------------------------|---|---|---|
| Lunch or Dinner | Themed Buffet or Plated (Single entrée menus) | Plated, or Buffet (Single or Duet entrée menus) | Plated or Buffet (Single or Duet entrée menus) |
| Champagne Toast | Included | Included | Included |
| Appetízers | One Display or One Passed | Two Selections Display or Passed | Three Selections Display or Passed |
| Dinner Wine Service | | Included | Included |
| nvitations g Response Cards | Included | Included | Included |
| Table Essentíals | Mírrors & Votíves Mahogany Chíavarí Chaírs Whíte Línen & Napkíns Gíft, Guestbook & Cake Table | Basic Reception Florals Mirrors & Votives Mahogany Chiavari Chairs White Linen & Napkins Gift, Guestbook & Cake Table | Upgraded Reception Florals Mirrors & Votives Mahogany Chiavari Chairs White or Colored Linen & Napkins Gift, Guestbook & Cake Table |
| Hosted Cocktaíl Hour | | House Brand Liquor Beer, Wine, Soda | House & Call Brand Líquor Beer, Wine, Soda |
| Wedding Cake | | Included | Included |
| DJ Services | | | Reception Only 100 quest minimum |

canyon vineyard 50 - 100 Ranch 50 - 100 50 - 100 Guests Guests Guests \$80 \$60 \$100 Pricing 101+ 101 + 101+ Guests Guests Guests \$98 \$58 \$78

Included just for you! Above pricing includes:

Venue space for a five hour reception Including our Pavilion and Sunset Deck Steele Canyon does not charge an additional room rental fee No fee added to cut and serve your wedding cake

Non-alcoholic Beverage Station included

Wedding Open House & Planning Events
With complimentary food tasting from
our reception menu
Planning guides to make planning a breeze

Note: Children under 12 served at half price Children 7 and under receive a kid friendly meal, just \$21.95 As a professional courtesy, vendors working your event served at half price

Vegetarían, Vegan, Gluten Free and Allergy Sensítive guests are gladly accommodated

Plated Reception Menu Vineyard Package; Single entree Ranch or Canyon Package; Single or Duet Plate options

Salad

GARDEN Crisp Green Salad with Two Dressings

Served with assorted rolls and butter

CAESAR Croutons, Fresh Parmesan Cheese

SPINACH Bacon Crumbles, Boiled Egg & Mushrooms

SIGNATURE Spring Mix, Feta Cheese, Dried Cranberries

& Candied Pecans with Raspberry Vinaigrette

Main Course

Choose from the list of entrée selections below. Served with a choice of potato or rice pilaf and fresh seasonal vegetables.

Duet Plate

Two entrees on the same plate. Select one Beef, Fish or Shrimp option and any Chicken entrée.

Please note our Chef can create a completely customized menu for your Event. If you don't see what you're looking for just ask

Entrée Selections

Chicken

Chicken Parmesan Lemon Herb Chicken Teriyaki Chicken Breast Chicken Piccata with Capers Barbeque Chicken Breast Chicken with Mushrooms in a Marsala Wine Sauce Macadamía Crusted Chicken with Mango Salsa

Shrimp

Shrimp Scampi on a Bed of Risotto

Fish

Baked Mahí Mahí with Mango Salsa Salmon Florentine Filet of Salmon with Herb Butter, Teriyaki or Béarnaise Sauce

Beef

Petite Filet Mignon with Demi Glace Boneless Beef Short Ribs Roasted Baron of Beef, 8 oz. Roasted Prime Rib of Beef \$2.00 per person additional

Note: A second entrée may be added to the Vineyard Package for \$4.00 per person

Themed Buffet Menu Vineyard Package

(50 Guest Minimum)

Taste of Italy

Taste of Italy Buffet served with:
Appetizer
Classic Caesar or Garden Salad
Chicken Parmesan
One Pasta Selection
Marinara, Alfredo or
Red Pepper Basil Cream Sauce
Or Vegetarian Lasagna
Fresh Seasonal Vegetables
Choice of: Bread Sticks,
Fresh Garlic Bread or
Sourdough Rolls

Tropical Island

Tropical Island Buffet served with:
Appetizer
Luau Spring Mix Salad
One Entrée Selection
Kalua Pork, Teriyaki Chicken
Or Glazed Ham in Plum Sauce
Crusted Sweet Potatoes or
Rice Pilaf
Island Vegetable Medley
Hawaiian Rolls with Butter

Spanish Fiesta

Spanish Fiesta Buffet served with:
Appetizer
Garden Salad
One Entrée Selection
Chicken or Beef Fajitas
Or Pork Carnitas
Flour or Corn Tortillas
Guacamole, Salsa, Sour Cream,
Olives & Shredded Cheese
Tamales or Enchiladas (Beef/Cheese)
Spanish Rice
Refried or Black Beans

upgrades

ADD An additional Entrée Selection for \$4.00 per person ADD An additional Side Selection for \$2.00 per person ADD Choice of Salad for an additional \$2.00 per person

Note: Themed Buffet menus may be substituted on the Ranch or Canyon Package at no additional charge

Customízed Buffet Menu Ranch & Canyon Package

All Customized Buffets are served with the following:

Two Entrée Selections - One Chicken, One Additional

Choice of Salad One Accompaniment Fresh Seasonal Vegetables Rolls and Butter

upgrades

ADD An Entrée Selection for \$4.00 additional per person.

ADD An Accompaniment or Salad for \$2.00 additional per person.

Entrée Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Teriyaki Chicken Breast
Chicken Piccata with Capers
Barbeque Chicken Breast
Macadamia Crusted Chicken with Mango Salsa
Chicken with Mushrooms in Marsala Wine Sauce

Fish

Baked Mahí Mahí with Fresh Mango Salsa Tílapía with Cílantro Líme Butter Fresh Filet of Salmon with Herb Butter, Béarnaíse Sauce or Florentine

Vegetarian

Vegetarían Lasagna Pasta Aíolí with Steamed Vegetables

Beef & Carving Station

Santa María Trí Típ

Roasted Turkey, Carved

Glazed Ham, Carved

Roasted Pork Loín, Carved

Roast Baron of Beef, Carved

Príme Ríb, 8 oz ADD \$2.00 per person

Hors d'Oeuvres

(V, R, C) are included appetizer options for the Vineyard, Ranch and Canyon Packages Listed pricing is for additional appetizer orders

Tray Passed Appetizers

(serves 50 guests per order)

| Roasted Tomato Bruschetta with Mozzarella Cheese (V, R,C) | \$85.00 |
|---|----------|
| Pot Stickers, Honey Mustard Drizzle (V, R, C) | \$95.00 |
| Míní Crab Cakes, <i>Fresh Mango Salsa</i> (C) | \$175.00 |
| Coconut Shrimp, Sweet Chili Thai Sauce (C) | \$185.00 |
| Cream Cheese Parmesan Artíchoke Hearts (C) | \$175.00 |
| Phyllo Wrapped Asparagus Spears (R, C) | \$135.00 |
| Hibachi Chicken, Spicy Peanut Ginger Sauce (R,C) | \$135.00 |
| Crab Stuffed Mushrooms (C) | \$165.00 |
| Jumbo Bacon Wrapped Scallops, Díll Buerre Blanc (C) | \$210.00 |
| Cream Cheese Wontons, Sweet Chili Thai Drizzle (V, R, C) | \$85.00 |
| | |

Display Appetizers

(serves 50 guests per order)

| Smoked Salmon Canapés (R, C) | \$125.00 |
|---|----------|
| Breaded Mozzarella Sticks with Marinara Sauce (R,C) | \$165.00 |
| Potato Skins, Sour Cream/Chives/Bacon/Cheddar (v, R, C) | \$115.00 |
| Meatballs, BBQ/Swedish/Marinara (V, R, C) | \$95.00 |
| Buffalo Wings, Ranch Dressing (R, C) | \$120.00 |
| Cerviche, Tortilla Chips (R, C) | \$150.00 |
| Chips, Homemade Salsa & Guacamole (V, R, C) | \$110.00 |

Vegetable Crudités with Ranch Díp (V, R, C) Fresh Seasonal Fruit (V, R, C)

| Small (serves 25) | \$70.00 | Small (serves 25) | \$80.00 |
|--------------------|----------|--------------------|----------|
| Medíum (serves 50) | \$110.00 | Medíum (serves 50) | \$125.00 |
| Large (serves 100) | \$200.00 | Large (serves 100) | \$225.00 |

International § Domestic Cheese - Crackers and Baguettes (V, R, C)

 Small (serves 25)
 \$95.00

 Medium (serves 50)
 \$170.00

 Large (serves 100)
 \$300.00

Chilled Jumbo Shrimp (serves 50), Cocktail Sauce / Lemons (C) \$235.00
Warm Spinach Artichoke Dip, Toasted Baguettes or Pita Chips (C) \$195.00
Chilled Herb Cream Cheese and Crab Roll, Pita Chips (C) \$170.00

Step Three: Libations











Bar & Beverages

Hosted Hourly Bar Packages - Prices Are Per Person Per Hour.

Well Package

Includes House Brand Líquor Cocktaíls, Domestíc and Imported Bottled Beers, House Select Wines $\mathcal E$ Soft Drínks

First Hour \$14 Two Hours \$24 Additional Hour(s) \$8

Call Package

Includes House and Call Brand Líquor Cocktaíls, Domestíc and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$16 Two Hours \$28 Additional Hour(s) \$10

Premium Package

Includes House, Call and Premium Brand Liquor Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks

First Hour \$18 Two Hours \$32 Additional Hour(s) \$12

Hosted Bar - Drinks Will Be Charged On Consumption At The Appropriate Price. Limit Will Be Set In Advance Of Event.

| Well Selections | \$6.00 |
|--------------------------|---------------------------|
| Call Selections | \$7.00 |
| Premíum Selections | \$8.00 |
| Super Premíum Selections | \$9.00 |
| Domestic Bottled Beer | \$5.00 |
| Imported Bottled Beer | \$6.00 |
| Soft Drinks | \$2.00 |
| House Wines / Champagne | \$7.00 glass, \$25 bottle |
| Hosted Keg, Domestic | \$350 and up |
| Hosted Keg, Imported | \$450 and up |

Corkage Fee (750 ML Bottle)

\$15.00 each

No additional alcohol is permitted to be brought onto the premises.

Bartender Fee

A minimum of \$350.00 in Bar Sales must be met for Hosted or Cash Bars or a \$125.00 Bartender Fee will apply.

Step Four: Setting The Table Make It Yours





Reception Additions

Ceiling Draping with Lighting \$450.00



Party Lights \$200 ~ (\$250 with Lanterns)



Black, Ivory or White Full Length Table Linen



\$15.00 ea

Overlays or Table Runners
- Choice of Color \$8

\$8.00 ea

Belly up Tables - No Linen \$12.00 ea
Belly up Tables - Black Linen and Sash
\$20.00 ea

Full Length Skirting & Matching Linen -Black or Ivory for Head or Sweetheart Table

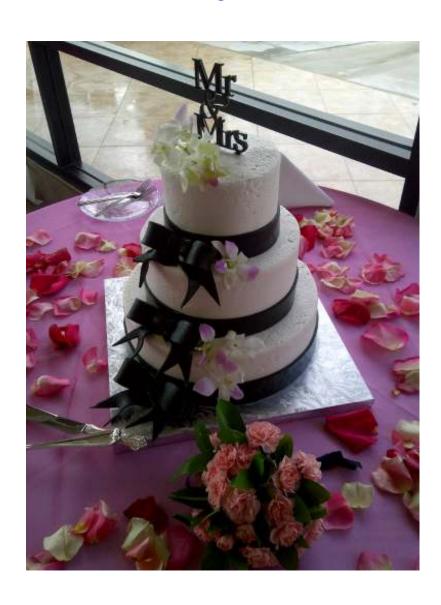
\$15.00 per table



Floral Centerpieces with Seasonal Flower \$15.00 and up



Step Five: It's Cake Time!

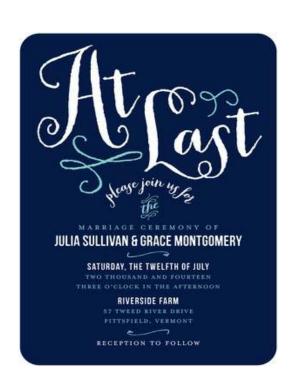


Decisions, Decisions....

Call and make your cake tasting and design appointment with one of the fabulous specialists listed in our preferred vendors

Once your design and specifics are complete, we will work with your vendor to coordinate delivery and display of your wedding cake. On your wedding day we will happily cut and serve your wedding cake to you and your guests at no additional charge!

Step Síx: Be Our Guest Invitations



| INVICACIONS | |
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| Style | Paper Color |
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Response Cards

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| Response Cards | |
|-----------------|-------------|
| style | Paper Color |
| Lettering Style | ink Color |

Step Seven: Check, Please



Payments and Final Details

Just a \$1,000 deposit will reserve your Wedding date!

Our easy payment schedule;

Second deposit of \$1,000 due 60 days prior to your wedding date

Third deposit of \$1000 due 30 days prior to your wedding date with menu selections

Final payment is due 14 days prior to your wedding date with final /guaranteed guest count and signed BEO Any additional charges such as hosted bar tabs are due at the conclusion of the reception

Please note if you cancel for any reason all deposits that have been received by Steele Canyon are considered to be non-refundable and non-transferable.

Recommended Vendors

Rental Companies:

A Touch D'Elegance (619) 656-1975 Abbey Party Rentals (888) 808-0017

Photographers:

ABM Photography (858) 271-8029 Andy King (619) 987-2559 Lisa Conrad (619) 316-2441 Brett Charles Rose (619) 819-5222

Cupcakes/Other:

Cupcakes Squared (619) 226-3485 Sprinkles Cupcakes (858) 457-3000 SD Candy Buffet (760) 842-1352

DJ's:

Electrifying Entertainment (619) 602-9212 Sound Illusions (619) 820-1854

Bakeries:

Eccentric Int'l Chefs (619) 562-0762 Flour Power (619) 697-6575 Twiggs Bakery (619) 296-0616

Florists:

Jasmíne Creek (619) 588-2377 Jamul Flowers (619) 669-0662 JLH Blooms (619) 312-5744