



CEREMONY PACKAGE

Valet Parking

Additional Hour of Event Time

Located on our Grand Terrace or Tee Box

Wedding Ceremony Rehearsal Prior to Your Wedding Day

White Ceremony Chairs

Traditional White Aisle Runner

Seating Accommodations up to 360 Guests

Wrought Iron Posts

Bridal Suite - Available one hour prior to the Ceremony

Ceremony Site Locations

Ceremony on the Terrace

Set on our Private Terrace Overlooking our Golf Course

Ceremony on the Green

Set on the First Tee of our Golf Course

Evening Ceremony's Offered Seasonally from March through October

**Please Contact the Event Sales Office for Pricing*



LOS COYOTES

C o u n t r y C l u b

RECEPTION PACKAGES

Diamond Package

Selection of 3 Butler Passed Hors d'Oeuvres or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Dinner

Your choice of any Satin Floor Length Linen, Wooden Chiavari Chairs, and Satin Napkin

Gourmet Wedding Cake

Beverages include: Iced Tea, Lemonade, Soft Drinks, and Fresh Brewed Decaf & Regular Coffee Service

Hosted Well Bar for Four Hours Including
Well Liquor, Domestic and Imported Beer, Premium Wine, Soft Drinks, and Ice Tea
Or Two Hours of Hosted Call Bar.

Premium Wine Served Tableside throughout Meal

Valet Parking

Sapphire Package

Selection of 3 Butler Passed Hors d'Oeuvres
or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Dinner

Your choice of any Satin Floor Length Linen, Satin Chair
Cover and any Sash, and Satin Napkin

Gourmet Wedding Cake

Beverages include: Iced Tea, Lemonade, Soft Drinks, and
Fresh Brewed Decaf & Regular Coffee Service

Hosted Well Bar and Domestic Beer & Wine for Two Hours

House Wine Served Tableside during Meal Service

Valet Parking

Ruby Package

Selection of 2 Butler Passed Hors d'Oeuvres
or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Dinner

Your choice of any Solid Floor Length Linen and Solid Napkin

Gourmet Wedding Cake

Beverages include: Iced Tea, Lemonade, Soft Drinks, and
Fresh Brewed Decaf & Regular Coffee Service

Valet Parking



MENU REQUIREMENTS

ALL ENTRÉES INCLUDE WARM ROLLS AND BUTTER AND YOUR CHOICE OF
POTATO OR RICE AND FRESH SEASONAL VEGETABLES

CHOICE OF MAIN COURSES IS LIMITED TO TWO SELECTIONS, PROVIDED A PRE-COUNT OF EACH ENTRÉE IS GIVEN TO US 10
DAYS PRIOR TO YOUR EVENT. ENTRÉE SELECTIONS MUST THEN BE IDENTIFIED BY A PLACE SETTING INDICATOR

HIGHEST PRICED SELECTED ENTRÉE PREVAILS AS THE PRICE PER PERSON
CHEF RESERVES THE RIGHT TO MAKE SEASONAL CHANGES IN ENTRÉE SELECTIONS
TWO WEEKS PRIOR TO YOUR EVENT

PRICES INCLUDE ONE COMPLIMENTARY TASTING FOR BRIDE AND GROOM WHICH INCLUDES
TWO ENTRÉE SELECTIONS AND TWO SALAD SELECTIONS

PACKAGE PRICE AND PLATED DINNER OPTIONS

Tri Colored Tortellini Alfredo

Cheese Tortellini Served with Sun-Dried Tomatoes in a Lightly Reduced Alfredo Sauce

Chicken Marsala

Breast of Chicken, Served with Sautéed Mushrooms in a Marsala Wine Sauce.

Or

Chicken Genovese

Grilled Chicken Breast with Artichoke Hearts and Sun Dried Tomatoes topped with an Herb Cream Sauce

Atlantic Salmon

Baked or Grilled Salmon Filet Served with Lemon Caper Sauce or White Wine Dill Sauce



PACKAGE PRICE AND PLATED DINNER OPTIONS CONTINUED

Roast Prime Rib of Beef

Served with Au Jus and Creamed Horseradish

Filet Mignon

Grilled Filet Mignon Topped with a Jack Daniel's Peppercorn Sauce

Duet of Filet Mignon and Grilled Chicken

Duet of Grilled Petit Filet with Herb Butter and Chicken Breast with a Lemon Beurre Blanc Sauce

Duet of Filet Mignon & Atlantic Salmon

Duet of Grilled Petit Filet with a Chianti Reduction Sauce and Pan Seared Atlantic Salmon with Fresh Basil and Mustard Cream Sauce

Pistachio Crusted Halibut

With a Light Cream Sauce

Filet Mignon & Lobster Tail

Filet Mignon Served with Cabernet Sauce and Broiled Australian Lobster Tail Served with Drawn Butter and Lemon



HORS D'OEUVRES SELECTIONS

Cold

Shaved Prime Rib on Crostini with Carmelized Onion
and Creamed Horseradish
Cucumber Barrels with Bay Shrimp Cocktail
Bruschetta Baguette with Tomatoes, Garlic, Basil and
Extra Virgin Olive Oil
Belgian Endive with Curried Chicken Salad
Spiced Yellow Fin Ahi Pickled Ginger on Crispy Wonton
and Wasabi Mayonnaise

Hot

Chicken Sate with Spicy Peanut Sauce
Sun Dried Tomato and Feta Cheese Calzone
Chicken Pot Sticker with Plum Sauce
Vegetable Spring Roll with Sweet and Sour Sauce
Spinach and Feta Cheese in Phyllo
Coconut Shrimp with a Mango Dipping Sauce
Crab Cakes with Remoulade Sauce

SALAD SELECTIONS

Sonoma Field Greens Tossed with Walnuts, Bleu Cheese and Red Onions in Balsamic Vinaigrette Baby
Spinach Leaf Salad, Sugar Cured Bacon Lardons with Tomato Confit in a Dijon Vinaigrette Baby Mixed
Lettuces with Feta Cheese, Toasted Walnuts and Fresh Raspberries in a Raspberry Vinaigrette Hearts of
Romaine Lettuce with Cotija Cheese and Cherry Tomatoes in an Avocado Caesar Dressing Romaine
Lettuce with Tomatoes, Cucumber, Kalmata Olives and Feta Cheese in a Balsamic Vinaigrette Caprese:
Fresh Mozzarella, Vine Ripened Tomatoes, and Fresh Basil in a Balsamic Reduction



WINE LIST AND COCKTAIL SERVICE

Sparkling Wines

JFJ, Extra Dry
Korbel, Brut
Schramsberg Cremant

House Wines

Chardonnay, Sycamore Lane
Cabernet Sauvignon, Sycamore Lane
White Zinfandel, Sycamore Lane
Merlot, Sycamore Lane

White Wines

Chardonnay, Kendall Jackson
Chardonnay, Chalone Central
Coast Reisling, Fetzer Sauvignon
Blanc, Cakebread, Napa Valley

Red Wines

Cabernet Sauvignon, Clos du Bois
Cabernet Sauvignon, Ferrari-Carano
Merlot, Sterling
Pinot Noir, Robert Mondavi
Zinfandel, Rabbit Ridge

Beverage and Cocktail List

Well
Call
Premium
Super Premium
Domestic Beer
Premium & Import Beer

House Wine
Premium Wine
Soft Drinks

Bar Options

- + Cash Bar
- + Hosting on a consumption basis, for example, You may offer to host cocktails and will be charged only for those beverages consumed
- + Hosting Beverages for a specified time, for example, You may offer to host cocktails for one hour during the cocktail reception, on a consumption basis



LOS COYOTES
Country Club

ADDITIONALS

Your Choice of Chivari Chair (with Standard Chair Pad)

Custom Chair Pad

Overlay

Chargers (Crystal Gold or Silver Beaded)

Hand Dipped White and Dark Chocolate Strawberries (Seasonal)

Chocolate Fondue (minimum may be required)

Ice Cream Bar

Patio Heaters (3 available)

8'x 8' Screen

Projector Rental

Grand Piano

Additional Hour

Personal Reception Set up
(Favors, place cards, cameras, etc)

Lattes, Cappuccinos, Espresso, and Coffee
for 2 hours of your event



LOS COYOTES
Country Club

CUSTOMIZED BRUNCH PACKAGE

Champagne & Sparkling Cider Toast
Unlimited Soft Beverage Station
Solid Floor Length Linen
Solid Napkin Color
Complimentary Valet Parking
5 Hour Reception
Bartender Fee Included
Cake Cutting Fee Included

BRUNCH BUFFET

Beverage Station

Fresh Coffee, Assorted Hot Teas, Chilled Orange, Cranberry & Tomato Juice

Hors d'Oeuvres

Fresh Fruit and Assorted Domestic Cheese Display

Salad

Your Choice of Two Salads

Italian Pasta Salad
Homemade Potato Salad
Crisp Garden Salad Served with a Choice of Three Dressings
California Field Greens Served with Balsamic Vinaigrette Dressing
Classic Caesar Salad Tossed with Traditional Caesar Dressing

Accompaniments

Your Choice of Two Accompaniments

Wild Rice & Pilaf Blend
Roasted Red Potatoes
Garlic Mashed Potatoes
Home Style Potatoes
Bacon & Sausage

Entrée

Your Choice of Two Entrees

Eggs Benedict
Scrambled Eggs with Melted Cheese
Cheese Blintz with a Choice of Strawberry or Blueberry Sauce
Breast of Chicken Piccata
Chicken Genovese
Atlantic Salmon Served with Dill Buerre Blanc
Roasted Pork Tenderloin in a Apple Chutney Sauce
French Toast

****Excludes Saturday Evenings***



LOS COYOTES

C o u n t r y C l u b

CUSTOMIZED SERVED PACKAGE

Champagne Cider Toast
Two Courses Served for Lunch or Dinner
House Linens with a Choice of House Napkins
Gourmet Wedding Cake
Unlimited Coffee, Iced Tea, & Lemonade
Complimentary Valet Parking

Salad

Choice of One Salad

Sonoma Field Greens Tossed with Walnuts, Bleu Cheese, and Red Onions in Balsamic Vinaigrette

Baby Spinach Leaf Salad, Sugar Cured Bacon Lardons with Tomato Confit in a Dijon Vinaigrette

Baby Mixed Lettuces with Goat Cheese, Toasted Walnuts, Fresh Raspberries in a Raspberry Vinaigrette

Hearts of Romaine Lettuce with Cotija Cheese and Cherry Tomatoes in an Avocado Caesar Dressing

Entrée

*All Entrées Include Warm Rolls & Butter and our
Chef's Selection of Seasonal Vegetables with a Choice of One Accompaniment*

Choice of One Accompaniment

Gourmet Rice
Garlic Mashed Potatoes

Choice of One Entrée

(Additional Entrees Available for an Additional Charge.)

Chicken Genovese

Grilled Chicken Breast with Artichoke Hearts and
Sun Dried Tomatoes in an Herb Cream Sauce

Chicken Marsala

Served with Wild Mushroom Marsala Wine Sauce

Tri Colored Tortellini Alfredo

Cheese Tortellini Served with Sun-Dried Tomatoes in a Lightly Reduced Alfredo Sauce

****Excludes Saturday Evenings***



LOS COYOTES

Country Club

REHEARSAL DINNER PACKAGES

SPECIALTY SALADS

Greek Salad

Romaine Lettuce with Tomatoes, Cucumber, Kalamata Olives & Feta Cheese with Balsamic Vinaigrette.

Caesar Salad

Romaine Lettuce with Fresh Grated Parmesan Cheese & Garlic Croutons with a Classic Caesar Dressing.

Italian Salad

Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil with a Balsamic Reduction.

ENTRÉES

*All Entrées include a Mixed Green or Caesar Salad; served with Warm Rolls & Butter.
Or upgrade from our list of Specialty Salads*

All Entrées are served with a choice of Potato or Rice & Seasonal Vegetables.

Poultry

Chicken Genovese

Grilled Chicken Breast with Artichoke
Hearts & Sun Dried Tomatoes in an Herb
Cream Sauce

Chicken Cordon Blue

Roulade of Chicken stuffed with Ham &
Swiss Cheese and served with a Wine
Cream Sauce

Fish

Atlantic Salmon

Atlantic Salmon with a Mustard Cream
Sauce & Fresh Basil

Alaskan Halibut

Roasted Alaskan Halibut
with a Buerre Blanc Sauce

Beef

Beef Tenderloin

Roasted Tenderloin of Beef sliced & fanned
with a Burgundy Reduction

Filet Mignon

Grilled Fillet Mignon topped with Gorgonzola
Cheese & a Pinot Noir Sauce

Duet of Filet Mignon & Atlantic Salmon

Duet of Grilled Petite Filet with Herb Butter and pan
seared Atlantic Salmon with a Mustard Cream Sauce

Desserts

Chocolate Mousse

Chocolate Mousse garnished with a fresh
Strawberry

Cheese Cake

Cheesecake with Fresh Fruit garnish &
Raspberry Coulis

Apple Pastry

Baked Apples in a Puffed Pastry

All Prices are Subject to 20% Service Charge and Current Sales Tax. All Prices and Menu Items Subject to Change without Prior Notice

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