



Glen Ivy Weddings







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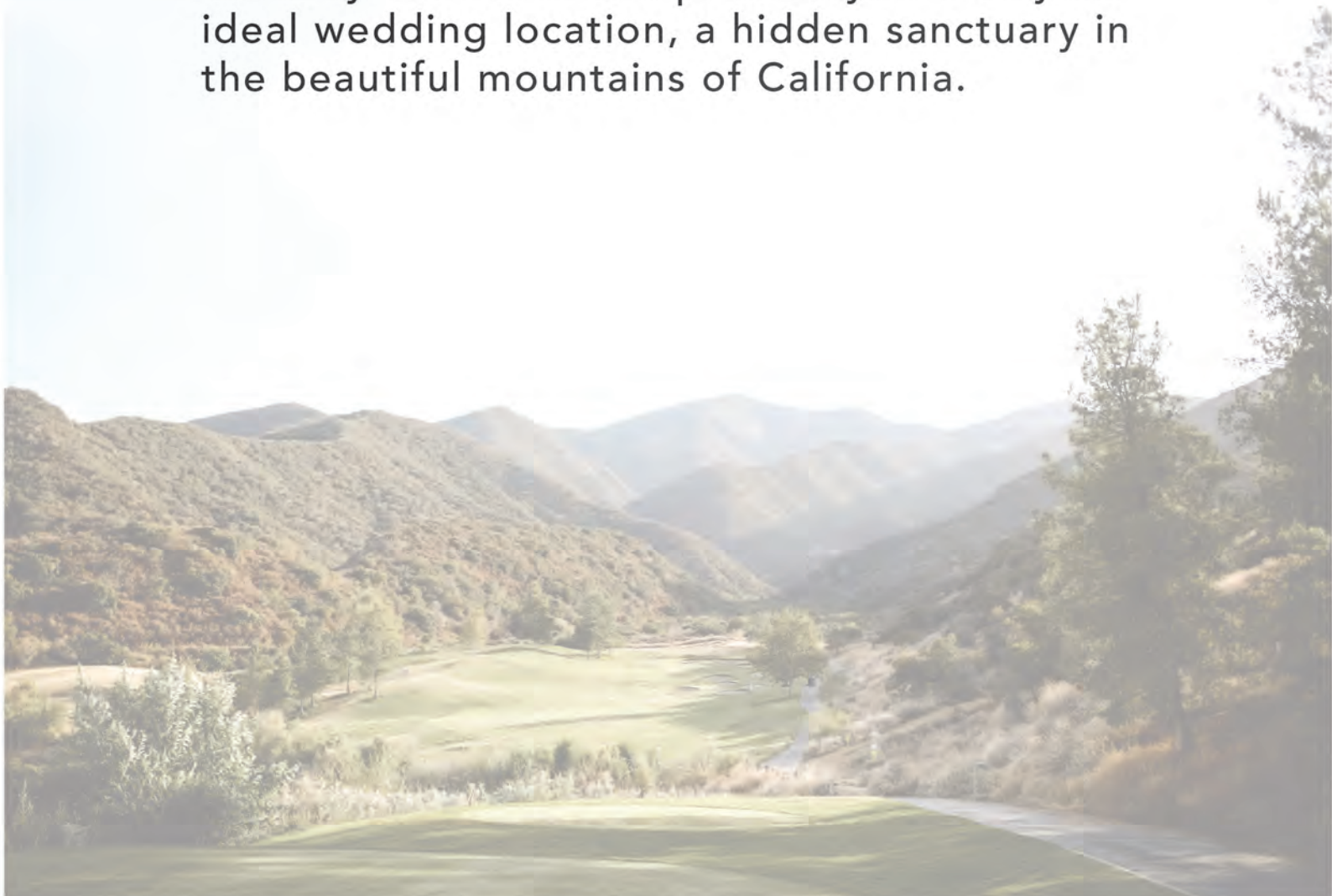
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About Glen Ivy

Nestled within the Santa Ana Mountains in Corona, California, you will find one of the finest wedding destinations.

Our private Ceremony Lawn, offers the perfect intimate setting for you and your partner to exchange your vows. Imagine pronouncing your love to each other while overlooking a cascading waterfall, that is completely surrounded by lush greenery & a beautiful mountain scape.

Glen Ivy Golf Club will provide you with your ideal wedding location, a hidden sanctuary in the beautiful mountains of California.



The Venue

You will notice the delightful feeling immediately upon arrival while descending through our grand tree-lined driveway. Our venue was thoughtfully designed in every detail to inspire feelings of excitement for the special memories you will soon create at Glen Ivy Golf Club.

Our modern event space was designed to provide an ideal location to entertain your family and guests. Glen Ivy Golf Club offers the perfect spacial balance, between our spectacular grand ballroom and overall intimacy of the venue, your guests will enjoy an evening together that they'll never forget!



Our Wedding Package

- + Ceremony and Reception Five Hour Package
- + Bride and Groom Suite (Access Allowed 2 Hours Before the Event)
- + Catered by Glen Ivy's Experienced Culinary Staff
- + Gourmet Dinner Selections (Buffet or Plated)
- + Tray Passed and Stationed Appetizer Options Available During Cocktail Hour
- + White Ceremony Chairs

Included Amenities:

- + On Site Coordinator
- + 300 Person Ballroom Capacity
- + High Ceilings, Window Walls with Floor to Ceiling Drapes
- + Choice of Seating for Ballroom
 - Gold Infinity Ballroom Chair or Brown Cross-Back Chairs
- + 66" Round Tables with Seating Up to 10 People Per Table
- + Standard Linens Provided
 - (Specialty Linens Available for Additional Fee)
- + Glassware, Flatware, and China
- + Complimentary 1 Hour Rehearsal Based on Availability
- + Cake Cutting and Serving

Additional Services Available:

- + Hosted or Non-Hosted Bar Set Up
- + Standard and Premium Alcohol Packages
- + Rehearsal Dinners and Bridal Showers Packages
- + Large LCD Screen for Photos or Videos
- + Champagne or Wine for Welcome or Toast
- + Early Access to Bride and Groom Suites

Additional Options

Charger Plates

(Gold, Silver)

\$2.00 PER PERSON

Please Ask Site Coordinator for
Additional Options Available

Glass Chargers

\$10.00 PER PERSON

Table Numbers

\$5.00 EACH

Easels

\$20.00 PER EACH

Ceremony Arch

\$300.00 PER EACH

(Hexagon or Circular Shape)

Lanterns & Fairy Lights

\$10.00 PER TABLE

Champagne Walls

\$300.00 EACH

Large LCD Screen

\$400.00



Rental Rates

IVY BALLROOM RATES (5 Hour Minimum)

IVY BALLROOM

Monday - Thursday 2 PM-12 AM	\$1000.00 Hour/\$5000.00
Friday or Sunday 10 AM-12 AM	\$1200.00 Hour/\$6000.00
Saturday 10 AM-12 AM	\$1500.00 Hour/\$7500.00
Weekday Morning (3 Hour Min) 10:00 AM-2:00 PM	\$500.00 Hour/ \$1500.00

Ballroom Only Rental Rate Includes:

- + Ivy Terrace
- + Two Private Dressing Rooms w/ Private Bathrooms
- + High Ceilings with Window Walls & Floor to Ceiling Draping
- + 12 :00 AM Curfew
- + 100 Gold Infinity Chairs or Brown Cross-Back Chairs
- + In-House 66" Round and 6' or 8' Rectangle Tables Available
- + In-House Table Linens- White, Black or Ivory
- + 100 Glassware, Flatware and White China
- + Set-Up, Cleaning Through-Out & Break Down (Client Responsible for Decor)

CANYON GRILLE TERRACE ONLY (3 Hour Minimum)

CANYON GRILLE RATE

Monday -Thursday 10 AM-2 PM	\$350.00 Hour/ \$1050.00
Friday - Sunday 10 AM-12 AM	\$700.00 Hour/\$2100.00
Saturday 10 AM-12 AM	\$1000.00 Hour/\$3000.00

Canyon Grille Terrace Only Rental Includes:

- + 55 Guest Maximum
- + Patio Tables and Chairs
- + In-House Linen (White, Ivory or Black)
- + High Top Cocktail Tables
- + Set-Up, Cleaning Through-Out & Break Down (Client Responsible for Decor)
- + Reserve Signage

Your Wedding Menu

Level One

- Buffet – Single Entrée \$79.00
- Buffet – Two Entrée \$89.00
- Plated Single Entrée \$79.00
- Plated – Choice of - Two Entrée \$89.00
- Plated – Duet Entrée – Two Entrée \$99.00

Reception

[Choice of Three]

Stationary

- + Domestic Cheese Platter
A Selection of Domestic Cheese with Gourmet Crackers
- + Vegetable Crudité with Pesto Ranch

Passed

- + Meatball Lollipop with Tarragon Cream Sauce
- + Caprese Skewer with Fresh Baby Mozzarella
- + Jerked Chicken Skewer with Plum Sauce or Peanut Sauce
- + Tomato Basil Bruschetta
- + Seared Mongolian Beef Skewer
- + Spanakopita with Aioli

Gourmet Meal Selection

Salads [Choice of One]

- + Mixed Greens with Tomato, Croutons and Choice of Dressing (Ceasar, Ranch, Vinaigrette)
- + Spinach with Bacon Vinaigrette
- + Classic Caesar Salad with Tomato, Parmesan Cheese and Croutons

Sides [Choice of Two]

- + Chef Selection of Garden Fresh Season Steamed Vegetable
- + Garlic Mashed Potatoes
- + Roasted Red Potatoes with Rosemary
- + Garlic Butter Pâtes

Entrees

- + Grilled Chicken Breast with Sundried Tomato Cream
- + Alaskan Salmon with Brown Sugar Glaze
- + Garlic Roasted Pork Loin with Portobello Demi-Glace
- + Grilled Sirloin with Ginger Soy Teriyaki Sauce

Vegetarian/ Vegan Options

- + Roasted Vegetable Medley (Plated)
- + Vegetarian Lasagna (Buffet)
- + Harvest Vegetables, Portabella Mushroom Served with a Roasted Red Pepper Coulis and a Pesto Drizzle

Level Two

- Buffet – Single Entrée \$89.00
- Buffet – Two Entrée \$99.00
- Plated Single Entrée \$89.00
- Plated – Choice of - Two Entrée \$99.00
- Plated – Duet Entrée – Two Entrée \$109.00

Reception

Stationary

- + Domestic Cheese Platter
A Selection of Domestic Cheese with Gourmet Crackers
- + Vegetable Crudite with Pesto Ranch

Passed

- + Meatball Lollipop with Tarragon Cream Sauce
- + Caprese Skewer with Fresh Baby Mozzarella
- + Jerked Chicken Skewer with Plum Sauce or Peanut Sauce
- + Tomato Basil Bruschetta
- + Seared Mongolian Beef Skewer
- + Spanakopita with Aioli

Gourmet Meal Selection

Salads

[Choice of One]

- + Romaine with Bay Shrimp and Cilantro Caesar Dressing.
- + Spring Mix with Treviso and Belgian Endive with Aged Balsamic Dressing
- + Fresh Mozzarella, Heirloom Tomato and Basil.
- + French Haricot Vert and Roasted Red Bell Pepper Salad.

Sides

[Choice of Two]

- + Chef Selection of Garden Fresh Season Steamed Vegetable
- + Garlic Mashed Potatoes
- + Roasted Red Potatoes with Rosemary
- + Romano Gratin Potatoes

Entrees

- + Roasted Airline Chicken Breast Stuffed with Sundried Tomatoes and Basil
- + Loch Duart Salmon with a Caper Beurre Blanc.
- + Caramelized Iowa Pork Chop Stuffed with Shitake Mushrooms and Spinach
- + Shrimp Scampi Served with Tomato, Garlic, Mushrooms, Basil and Provencal Butter Sauce
- + Roasted Prime Rib of Beef with Creamy Horseradish and Au Jus
- + Grilled Ribeye with Glen Ivy Signature Steak Sauce

Vegetarian/ Vegan Options

- + Roasted Vegetable Medley (Plated)
- + Vegetarian Lasagna (Buffet)
- + Harvest Vegetables, Portabella Mushroom Served with a Roasted Red Pepper Coulis and a Pesto Drizzle.

Level Three

Buffet – Single Entrée \$99.00

Buffet – Two Entrée \$109.00

Plated Single Entrée \$99.00

Plated – Choice of - Two Entrée \$109.00

Plated – Duet Entrée – Two Entrée \$119.00

Reception

Stationary

- + Imported Cheese Platter with Gourmet Crackers and Artisan Flatbreads
- + Vegetable Crudite with Hummus Dip

Passed

- + Wild Mushroom Crostini
- + Smoked Salmon Crostini with Capers and Red Onion
- + Maryland Style Crab Cakes with a Whole Grain Mustard Drizzle
- + Beef Empanadas with Achiote Drizzle
- + Ahi Poke on Wonton Chip
- + Blackened Shrimp Yakitori with Sweet Thai Aioli.

Gourmet Meal Selection

Salads [Choice of One]

- + Baby Lettuce Wedge Salad with Creamy Humboldt Fog Dressing.
- + Romaine Caesar with Cilantro Caesar Dressing
- + Spring Mix, Frisee, Candied Pecans, Feta Dried Cranberries, Champagne Vinaigrette.
- + Roasted Red and Golden Beet Salad with Fresh Buffalo Mozzarella, Aged Balsamic Vinegar.
- + Heirloom Tomato Salad with Burrata Cheese, Pesto and Balsamic Syrup.

Sides [Choice of Two]

- + Chef Selection of Garden Fresh Season Steamed Vegetable
- + Garlic Mashed Potatoes
- + Roasted Red Potatoes with Rosemary
- + Romano Gratin Potatoes
- + Seasoned Wild Rice Pilaf

Entrée [Choice of One]

- + Roasted Airline Chicken Breast with a Black Truffle Butter
- + Chilean Seabass with a Light Chardonnay Citrus Beurre Blanc
- + Pacific Swordfish with a Tropical Salsa (Seasonal)
- + Filet Mignon Served with a Cabernet Sauvignon Demi-Glace
- + Grilled Ribeye with Garlic Shrimp Scampi
- + Domestic Lamb Chops with Garlic and Thyme Natural

Vegetarian/ Vegan Options

- + Roasted Vegetable Medley (Plated)
- + Vegetarian Lasagna (Buffet)
- + Harvest Vegetables, Portabella Mushroom Served with a Roasted Red Pepper Coulis and a Pesto Drizzle

Additional

LATE NIGHT BITES

Each Option Below Will Be Charged at
75% of Your Guest Count
at \$10.00 Per Person



- Flat-Bread Station
- Taco Bar
- Mini Sliders Bar
- French Fry Station
- Grilled Cheese Station
- Milk & Cookies Station

ADDITIONAL EVENT TIME

- One Hour (Venue Only)- \$900.00
- Two Hours (Venue Only) -\$1,200.00
- Three Hours (Venue Only)- \$1,600.00

REHEARSAL DINNER or POST-WEDDING BRUNCH

Special Pricing Available



Cheers!



Hosted Bar

Minimum Fee \$1000.00

Hosted Bar Options

- + Bar Setup Fee \$350.00 (One Bartender)
- + Two Bar Setup Fee \$650.00 (Two Bartenders)
- + Additional Bartender \$50.00 per Hour (3 Hour Minimum)
- + Prepaid Amounts are Billed Starting at \$1000.00 and Increased in \$500.00 Increments
- + Individual Drinks Will Be Charged at Event Pricing

Prepaid Amount Will Have a Choice of:

- + 4 Domestic Beers
- + 4 Import or Craft Beers
- + Two Wines or Champagne
- + Choice of 3 Well or Premium Alcohol

Fee waivers

- + Bar Setup Fee is Waived at \$2000.00
- + Additional Bartender Fee Waived at \$4000.00
- + Two Bar Setup Fee Waived at \$5000.00

**Canyon Bar and Grille Available After 5pm for
Cocktail Hour for an Additional Fee
(Maximum 2 Hours)
\$750.00**

Unlimited Hosted Bar Package

3 Hour Package - \$25 Per Person

4 Hour Package - \$30 Per Person

5 Hour Package - \$35 Per Person

Choice of 2 Selections Out of Standard Group

A

- + Budweiser
- + Miller Light
- + Coors Light
- + Bud Light
- + Michelob Ultra

B

- + House Chardonnay (Vista)
- + House Cabernet (Vista)
- + House Merlot (Vista)

C

- + Well Made Vodka
- + Well Made Tequila
- + Well Made Rum
- + Well Made Gin
- + Well Made Whiskey

\$10 Additional Cost for Any of the Selections Below:

A

- + Sierra Nevada
- + Stella Artois
- + Heineken
- + Guinness
- + White Claw

B

- + Goose Island
- + Blue Moon
- + Stone IPA
- + Firestone 805

C

- + CK Mondavi-Sauvignon Blanc
- + CK Mondavi-Pinot Grigio

D

- + Jack Daniels
- + Hornitos
- + Bacardi
- + Titos
- + Tanqueray
- + Jim Bean
- + Crown Royal
- + Johnny Walker Red

E

- + Modelo
- + Corona
- + Pacifico
- + Lagunitas

Mix and Match (Preferred Choice)

For an Additional Cost
of \$15 Per Person
You Can Select:

- + **4 Beers**
- + **3 Wines**
- + **4 Liquors**

\$20 Additional Cost for Any of the Selections Below:

- + Captain Morgan Spiced
- + Fireball
- + Kettle One
- + Johnny Walker Black
- + Beefeater
- + Jim Beam Honey
- + Seagram
- + Crown Royal Apple

Non Hosted Bar

- + Setup Fee \$300.00
- + Minimum of \$1000.00 Required
- + Drinks Will Be Charged at Event Pricing Per Glass
- + Individually Purchased By Guest

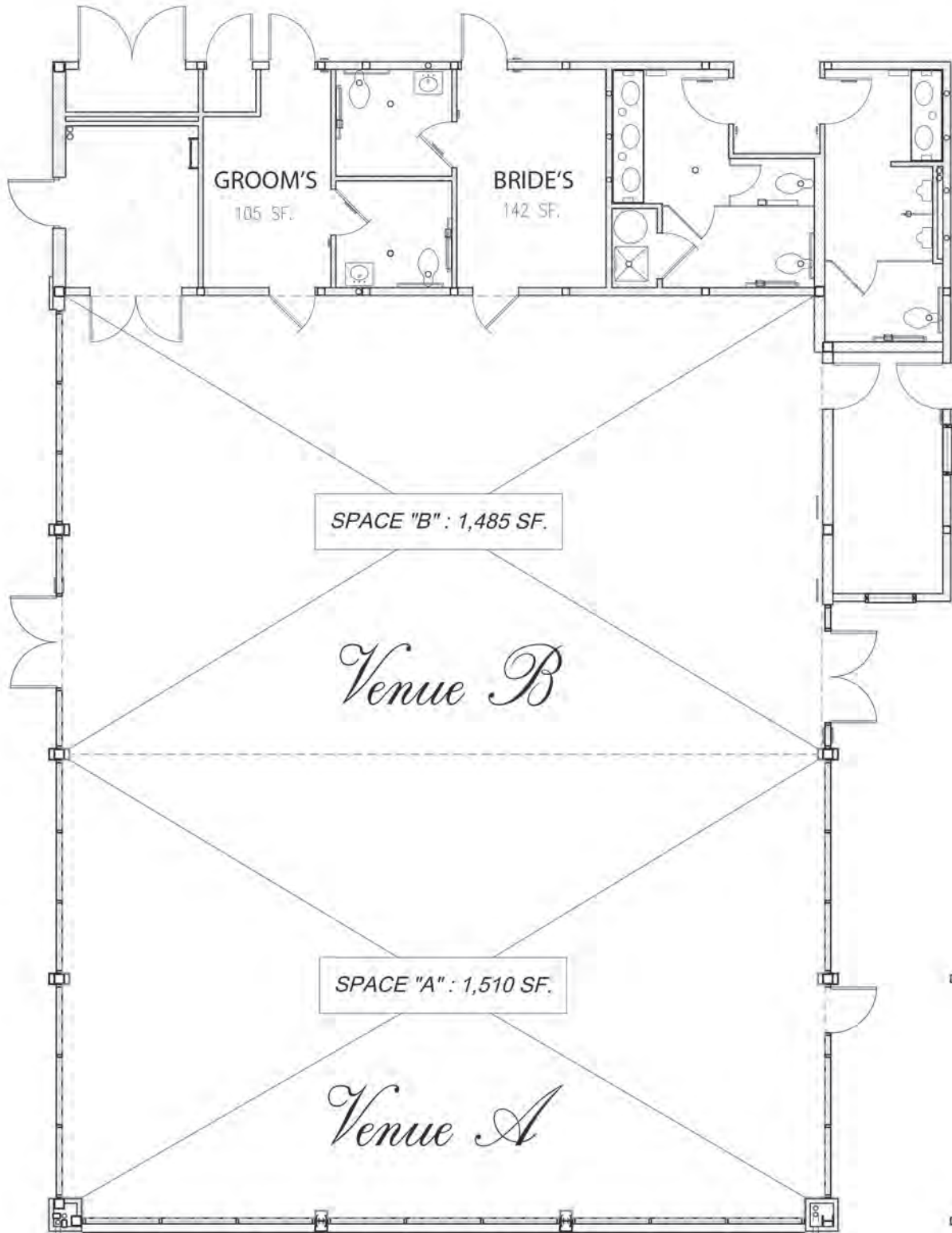
Non Alcoholic Bar

Non Alcoholic Beverage Station \$10.00 Per Person
Setup Can Include Choice of Three Options:

- + Water
- + Lemonade
- + Ice Tee
- + Coffee
- + Soft Drinks

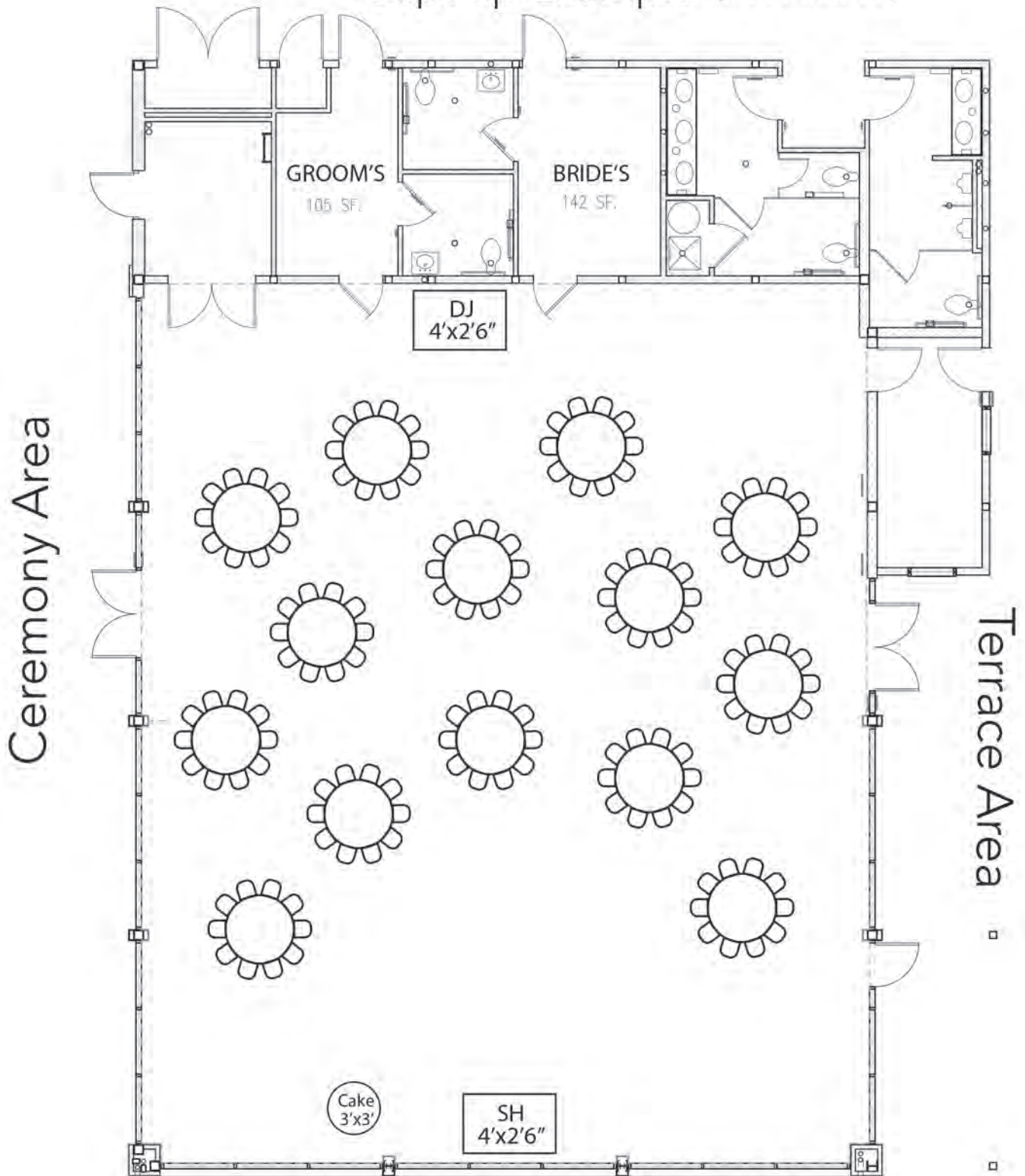


Facility Diagram



Facility Diagram

Sept up Example (150 PEOPLE)



Planning Notes



*Plan your Dream Wedding with
Glen Ivy Golf Club*

24400 Trilogy Parkway | Corona, CA 92883 | 951.277.7900 | www.glenivygolf.com

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