



Strawberry Farms Golf Club



2023 Wedding Information Package

January 2023 through December 2023 – 11 Strawberry Farms Rd. Irvine, CA 92612 –949-551-2560 – www.sf-golf.com



Thank you for considering Strawberry Farms Golf Club for your big day!

Strawberry Farms is nestled in the canyons of Irvine and is a unique and beautiful location. Located at the end of a white picket fence-lined road, your guests first see our Clubhouse Windmill before arriving at our Big Red Barn. From casual to formal, Strawberry Farms offers an ambiance wonderfully different from the typical banquet room setting.

At Strawberry Farms, our policy is to book only one reception per day, so we may give you our complete attention and allow our staff to provide you and your guests with exceptional service.

This package contains general information and pricing. If you have any questions or would like to schedule a site tour, please don't hesitate to contact us.

Sincerely,
The Event Staff at Strawberry Farms Golf Club



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THE BIG RED BARN

The 5,500 square foot Barn offers an ambiance wonderfully different from the typical hotel or banquet room setting. The Barn can accommodate up to 250 seated guests and has central air and heating to keep your guests comfortable any time of the year.

The finished interior features a wood plank dance floor, iron/crystal chandelier, and globe string lights across the wood beam ceiling. The Barn fee includes location, cake table, gift table, escort card table, guest book table, cocktail hour tables and chairs, head table or sweetheart table, round guest tables for your exact guest count, floor length linens in color of choice, wood Chiavari chairs with cushions, plate-ware, glassware, silverware, automated a/v screen. Please note additional requested tables over your guest count will be an extra fee.

The Barn site fees are:

0-150 Guests	\$2500
150 + Guests	\$3500

**THE CEREMONY GARDEN**

This beautiful outdoor location is adjacent to the Barn and Terrace Veranda. The ceremony fee includes chairs and wedding arch

Ceremony site fees is:
\$3,500



EVENT HOURS

Events may be scheduled between the hours of 3pm and 10pm in order to comply with the City of Irvine sound ordinance. For weddings, if both the ceremony & reception are scheduled on-site, 6 hours are permitted. If the ceremony is held off-site, a total of 5 hours are permitted.



DECORATIONS

Strawberry Farms does not permit the affixing of nails, staples, tape or any other substances to the walls or ceilings of the facilities. Lavender, confetti, feathers, rice or other grains including hay may not be used. Candles are permitted if enclosed in glass. Sparklers or other pyrotechnics are not permitted.



WEDDING PLANNER

There is no better way to guarantee a successful, joyful and stress-free wedding than to use one of Strawberry Farms experienced wedding planners.

The Wedding Planner fee is \$1,000 and includes pre-wedding planning meetings (budget, vision, floorplans, timeline, etc.), final details meeting, facilitation of rehearsal, vendor relations and Wedding Day coverage to include placement of items (favors, programs, etc.), ceremony, photo session and timing.

Strawberry Farms requests any wedding on property be coordinated by an individual who is experienced as a meeting/wedding planner and is not attending the wedding as a guest.

PARKING

Strawberry Farms is happy to provide complimentary parking. Ample self-parking is available.

Please note that vehicles are not permitted to remain on the property overnight.



EVENT DEPOSIT, GUEST COUNT
& FINAL PAYMENT

DEPOSIT: An initial non-refundable deposit of \$1,000 plus tax and an approximate guest count is required to confirm your event day reservation..

FOOD & BEVERAGE MINIMUMS: A minimum of \$10,500 in food and beverage (not including service charge or tax) is required for Sunday and Friday events. A minimum of \$13,500 in food and beverage (not including service charge or tax) is required for Saturday events.

GUEST COUNT: An approximate guest count is required at the same time as the initial deposit. The final guarantee of guest attendance is due seventeen (17) days prior to the event.

PAYMENT: An Event Payment equal to the Site Fee will be due 60 days after deposit payment. Fifty percent (50%) of your estimated total is due thirty (30) days prior to your event date. The balance is due fifteen (15) days prior to your event date. **No exceptions.** You will be charged for the final guaranteed number of guests or the actual number of guests that attend, whichever is greater. **NOTE** All payments must be made by cash or check **ONLY**. Cashier's check can also be used for payment and must be submitted with the above guidelines.



Plated Packages

All plated packages include Gold or Silver Chargers, Hors d' Oeuvres Selections, One Salad Selection, Two Side Selections, Champagne Toast, Coffee & Tea Service, Cake Cutting and Complimentary Tasting for menu selections for Bride & Groom. A service charge of 20% as well as current sales tax will be applied to all food & beverage items. All packages require assigned tables.



Two Tray Passed
Hors d' Oeuvres

One Salad Selection

One Chicken Selection

Two Sides

\$85 per person



Two Tray Passed
Hors d' Oeuvres

One Salad Selection

One Beef or Fish
Selection

Two Sides

\$102 per person

**Events with
150 guests or less*



Three Tray Passed
Hors d' Oeuvres

One Salad Selection

Dual Entrée Selection
(Beef, Chicken or
Fish)

Two Sides

\$108 per person

Buffet Package

All packages include Gold or Silver Chargers, One Tray Passed Hors d' Oeuvres, Champagne Toast, Coffee & Tea Service and Cake Cutting. A service charge of 20% as well as current sales tax will be applied to all food & beverage items. All packages require assigned tables.

BBQ

Tray passed Southwest Chicken
Rolls

Choice of Coleslaw or Garden
Salad

BBQ Chicken Breast and Grilled
Tri-Tip

Baked Beans

Garlic Mashed Potatoes or
Macaroni & Cheese

Sauteed Green Beans

Cornbread

\$90 per person

** This selection can be plated for \$94*

Salad Selections

Asian Chicken Salad
Fresh Romaine Lettuce,
Carrots, Snow Peas,
Chinese Noodles and
Diced Chicken in a
Sesame Dressing

Caesar Salad
Fresh Romaine Lettuce,
Croutons and Shredded
Parmesan Cheese tossed
in a Creamy Caesar
Dressing

Caprèse Salad
Fresh Roma Tomato Slices,
Fresh Basil and Buffalo
Mozzarella Cheese topped
with Balsamic and Olive
Oil

Country Salad
Mixed Greens,
Cucumbers, Carrots,
Tomatoes and Red Onion
with Choice of Dressing

Signature Salad
Mixed Greens, Feta
Cheese, Pine Nuts and
Dried Cranberries with
Balsamic Vinaigrette
Dressing

Valencia Spinach Salad
Spinach, Artichoke Hearts,
Red Peppers, Mandarin
Oranges and Sliced Red
Onion in a Creamy
Valencia Orange Dressing

Entrée Selections

Beef

Tri-Tip

Flavorful Dry Herb Rub and
grilled

Prime Rib (Buffet Only)

Slow Roasted and served with Au
Jus and Horseradish Cream

Filet Mignon

Tender Filet Mignon grilled to
perfection
(add \$8)

Chicken

Mediterranean

Sweet Red Pepper and Wine Sauce
with Artichoke Hearts,
Mushrooms and Green Olives

Napa

Creamy Tarragon Sauce with
Artichoke Hearts, Mushrooms and
Seedless Red Grapes

Parmigiana

Lightly Breaded and topped with
House-made Marinara,
Mozzarella and Parmesan Cheeses

Piccata

Creamy Lemon and Vermouth
Sauce with Diced Tomatoes,
Capers and Lemon Zest

Fish

Halibut

Pan Seared and drizzled with a
Wasabi Beurre Blanc Sauce

Wild King Salmon

Grilled and drizzled with a
Wine Beurre Blanc Sauce and
Mango Salsa

Sea Bass

Grilled and drizzled with a
Sage Beurre Blanc Sauce
(add \$8)

Side Selections

Asparagus

Grilled Fresh Asparagus
and Red Peppers tossed
in a Lemon Butter
Sauce

Broccoli and Carrots

Fresh Broccoli and
Carrots sauteed with
Garlic in Olive Oil

French Green Beans

Fresh French Green
Beans and Red Peppers
sauteed with Garlic in
Olive Oil

Zucchini & Bell Peppers

Fresh Zucchini and Bell
Peppers sauteed and
tossed in a Garlic
Teriyaki

Garlic Mashed Potatoes

Creamy Garlic Potatoes
drizzled with melted
Herb Butter

Long Grain & Wild Rice

A medley of Long Grain
and Wild Rice

Roasted Red Potatoes

Petite Potatoes roasted
with Butter, Garlic,
Rosemary and Paprika



Stationed Hors d' Oeuvres



Breads & Cheeses

An Assortment of Fresh Baked Breads and Crackers Served with Assorted Cheeses

\$300 (Serves 50 Guests)



Fresh Seasonal Fruit

An Assortment of Fresh Seasonal Fruit to include Melons, Berries and Grapes

\$300 (Serves 50 Guests)

Antipasto Platter

An Assortment of Breads and Crackers, Deli Style Meats, Veggies, Olives and Cheeses

\$400 (Serves 50 Guests)

Fresh Vegetable Crudit 

An Assortment of Fresh Seasonal Veggies Served with Choice of Dipping Sauces

\$300 (Serves 50 Guests)

Shrimp Cocktail

Jumbo Shrimp Served with Tangy Cocktail Sauce and Fresh Lemon Wedges

\$400 (100 Pieces)



Tray Passed Hors d'Oeuvres



Bruschetta

Toasted Crostini topped with Basil, Fresh Tomatoes, Garlic and Olive Oil
\$300 (100 pieces)

Spanakopita

Phyllo Pastry filled with Spinach, Garlic and Feta Cheese
\$300 (100 pieces)

Farmhouse Fritter

Fried with a blend of Cheeses & Corn
\$300 (100 pieces)

SW Chimichanga

Filled with Black Beans, Cheese and Corn Salsa
\$300 (100 pieces)

Bacon Wrapped Scallops

Scallops Wrapped in Applewood Smoked Bacon and drizzled with Teriyaki Sauce
\$350 (100 pieces)

Chicken or Beef Skewers

Grilled Beef or Chicken Skewers drizzled with Teriyaki Sauce
\$350 (100 pieces)

Mini Beef Wellington

Puff Pastry filled with Tender Beef and drizzled with Horseradish Cream
\$350 (100 pieces)

Beef Carpaccio

Toasted Crostini topped with Seared Beef Filet and Chipotle Aioli
\$400 (100 pieces)

Lamb Chop Lollipops

New Zealand Rack of Lamb Chops drizzled with Berry Balsamic Glaze
\$400 (100 pieces)

Mini Crab Cakes

Mini Crab Cakes topped with Chipotle Aioli
\$400 (100 pieces)

Special Requests

Children's Menu

Unless requested, children (under 12) will receive the same entrée selections as Adults. If you prefer, you may select a children's meal for \$28.

Beef Sliders

Two Angus beef sliders topped with cheddar cheese, pickles, lettuce and tomato and served with French Fries and Fresh Fruit

Chicken Tenders & Fries

Boneless chicken breast strips served with honey mustard sauce, French Fries and Fresh Fruit

Mac & Cheese

Tender pasta in creamy cheddar & jack cheese sauce, served with broccoli and fresh fruit

Penne Pasta Marinara

Penne Pasta in a marinara sauce, topped with four melted cheeses and served with broccoli and fresh fruit

Desserts

You may choose a licensed Bakery for your special occasion cake. Strawberry Farms does not charge a cake cutting fee.

A nice treat to compliment your cake is our delicious
Chocolate Covered Strawberries

Chocolate Covered Strawberries

Fresh Large Strawberries Dipped in Dark or
Milk Chocolate

\$150 (Serves 50 Guests)

Dietary Restrictions

Guests requiring Dairy Free, Gluten Free or Vegetarian meals, will receive Gluten Free Pasta with Fresh Vegetables sauteed in Olive Oil and Garlic, with Parmesan on the side.





Hosted Bar Packages

Package prices are for unlimited drinks. Price is determined per attendee (over age 21.) A service charge of 20% as well as current sales tax will be applied to all food & beverage items.



Package #1 (Soft Bar)

One Import Draft Beer

One Light Draft Beer

Robert Mondavi Cabernet
Sauvignon & Chardonnay,
J Roget Champagne

Assorted Juices and Sodas

2 Hours - \$20
3 Hours - \$25
4 Hours - \$30

Package #2 (Well Brands Bar)

One Import Draft Beer

One Light Draft Beer

Robert Mondavi Cabernet
Sauvignon & Chardonnay,
Stanford Champagne
Well Bourbon, Gin, Rum,
Scotch, Tequila, Vodka
and Whiskey

Assorted Juices, Mixers
and Sodas

2 Hours - \$24
3 Hours - \$29
4 Hours - \$34

Package #3 (House Brands Bar)

One Import Draft Beer

One Premium Draft Beer

Well Wines plus Benvolio
Pinot Grigio, Kendall
Jackson Chardonnay,
Robert Mondavi PS Cab,
Sauvignon, Kim Crawford
Sauvignon Blanc

House Bourbon, Gin, Rum,
Scotch, Tequila, Vodka
and Whiskey

Cordial & Liqueurs

Assorted Juices, Mixers
and Sodas

2 Hours - \$28
3 Hours - \$33
4 Hours - \$38

Package #4 (Premium Brands Bar)

One Import Draft Beer

One Premium Draft Beer

House Wines plus Kendall
Jackson VR Cabernet, La
Crema Chardonnay, La
Crema Pinot Noir,
Meiomi Rose

Premium Bourbon, Gin,
Rum, Scotch, Tequila, Vodka
and Whiskey
Shots included

Cordial & Liqueurs

Assorted Juices, Mixers and
Sodas

2 Hours - \$32
3 Hours - \$37
4 Hours - \$42

Beverage Brands

Package prices are for unlimited drinks. Price is determined per attendee (over age 21.) A service charge of 20% as well as current sales tax will be applied to all food & beverage items.

Well Brands

BEER – Coors Light, Stella Artois / **WINE** – Robert Mondavi Cabernet Sauvignon, Robert Mondavi Chardonnay, Stanford Champagne

BOURBON – Evan Williams / **GIN** – Burnettts / **RUM** – Ron Rio / **SCOTCH** – House of Stuart / **TEQUILA** El Jimador / **VODKA** – Seagrams

House Brands

BEER – Well Brand Beers plus Firestone 805, Modelo / **WINE** – Well Brand Wines plus Benvolio Pinot Grigio, Kendall Jackson Chardonnay, Robert Mondavi PS Cabernet Sauvignon

BOURBON – Jim Beam / **GIN** – Bombay / **RUM** – Bacardi / **SCOTCH** – Dewars / **TEQUILA** – El Jimador / **VODKA** – Tahoe Blue / **WHISKEY** – Seagram's 7, **OTHER** – Apple Pucker, Blue Curacao, Vermouth

Premium Brands

BEER – House Brand Beers plus Space Dust / **WINE** – House Brand Wines plus Kendall Jackson Cabernet, La Crema Chardonnay, Kim Crawford Sauvignon Blanc, La Crema Pinot Noir, The Pale Rose

BOURBON – Makers Mark / **GIN** – Bombay Sapphire or Tanqueray / **RUM** – Captain Morgan, Malibu, or Myers Dk / **SCOTCH** – JW Red / **TEQUILA** – Comisario / **VODKA** – Ketel One or Titos / **WHISKEY** – Crown Royal, Jack Daniels or Jamesons / **OTHER** – Baileys, Frangelico, Kahlua

Super Premium Brands

Premium Brand Beers and Wines plus Santa Margarita Pinot Grigio
Premium Brands spirits plus **SCOTCH**– JW Black, Glenfiddich, Glenlivet, **TEQUILA**– Casamigos , **VODKA** –Grey Goose

Cash Bar Pricing



Individual Beverage Pricing

Domestic Draft Beer	\$6
Premium Draft Beer	\$8-9
Robert Mondavi Wine (Glass)	\$7
House Wine (Glass)	\$9
Premium Wine (Glass)	\$12
Well Cocktails	\$8
House Cocktails	\$9
Premium Cocktails	\$12
Super Premium Cocktails	\$13
Soft Drinks & Juice	\$3
Lemonade or Iced Tea (<i>3 gallon container</i>)	\$50
House Keg	\$400
Premium Keg	\$500-\$600
House Champagne (Glass)	\$9
House Champagne (Glass) w/Strawberry Slice	\$10
Alice Proseco (Glass)	\$13
Corkage Fee (<i>per 750ml bottle opened</i>)	\$15



Specialty Vendor Information

The following vendors provide *specialty* services that you are NOT required to choose from. All vendors are familiar with our property and we are confident you will be pleased with their services. Strawberry Farms has Preferred Vendors for DJ's, Florists & Photographers you MUST choose from. The Preferred Vendor Packet is available from your Sales Manager.

BAKERIES

Heidelberg Pastry
949.581.7060
www.heidelbergbakery.net

Layer Cake Bakery
949.786.0223
www.layercakebakery.com

Creative Cakes
714.633.1590
www.creativecakesoc.com

Simply Sweet Cakery
714.444.2278
www.simplysweetscakery.com

BANDS

Soulville
714.444.4333
<https://americaneventsnetwork.com/>

Lucky Devils Band
Michael Smirnoff
www.luckydevilsband.com

Those Guys Band
714.362.7855
info@thoseguysentertainment.com

DÉCOR / RENTALS

Signature Party Rentals
Heather Harden
714.545.6777

RWB
Ed Mendez
714.538.8629

Archive Rentals
Laura Robertson
888.459.6598

HOTELS

AC Hotel Marriott
Doubletree Hotel, Spectrum
Doubletree Hotel OC Airport
Jennifer Gould
714.442.1914 ext 1914

Embassy Suites by Hilton
Jennifer Dorchak
949-553-8613

Hilton Garden Inn
Sabina Arace
949-656-8705

OFFICIANTS

Andy Singer
310-428-5977
andysinger411@gmail.com

Casey Caston
714-315-9325
<https://marriage365.org/>

Eric Heard
949.769.8344
ehheard@marinerschurch.org

Jeff Holmes
949.598.9486
www.jeffreyalanholmes.com

Thomas Potwora
714.651.9877
www.weddingsbythomaspc.com

Todd Rodarmal
www.theocweddingguy.com

PHOTO-BOOTHS

LB Entertainment
562.235.9083
carlos@lbentertainment.com

EVENTography
info@eventographyoc.com

TRANSPORTATION

Best -VIP
reservations@best-vip.com
714-375-9128

RPM Limos
949.415.4383
www.rpmlimos.com

1933 Rolls Royce Limousine
949.231.7623

VIDEOGRAPHER

Quay Vision
Stephanie Chittivaranon
909-575-7684
quaypotts.com
steph.quayvision@gmail.com

Brian Kadar
Love Is Cinema
949.328.4004
www.loveiscinema.com

Michael Bauch
Wedding Video Pro
562.746.3992
www.weddingvideopro.com



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