



# 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](http://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

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\$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

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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

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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

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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

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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](http://www.heidelbergbakery.net)

Layer Cake Bakery  
949.786.0223  
[www.layercakebakery.com](http://www.layercakebakery.com)

Creative Cakes  
714.633.1590  
[www.creativecakesoc.com](http://www.creativecakesoc.com)

Simply Sweet Cakery  
714.444.2278  
[www.simplysweetscakery.com](http://www.simplysweetscakery.com)

## BANDS

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

Lucky Devils Band  
Michael Smirnoff  
[www.luckydevilsband.com](http://www.luckydevilsband.com)

Those Guys Band  
714.362.7855  
[info@thoseguysentertainment.com](mailto: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](mailto:andysinger411@gmail.com)

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

Eric Heard  
949.769.8344  
[ehheard@marinerschurch.org](mailto:ehheard@marinerschurch.org)

Jeff Holmes  
949.598.9486  
[www.jeffreyalanholmes.com](http://www.jeffreyalanholmes.com)

Thomas Potwora  
714.651.9877  
[www.weddingsbythomas.com](http://www.weddingsbythomas.com)

Todd Rodarmal  
[www.theocweddingguy.com](http://www.theocweddingguy.com)

## PHOTO-BOOTHS

LB Entertainment  
562.235.9083  
[carlos@lbentertainment.com](mailto:carlos@lbentertainment.com)

EVENTography  
[info@eventographyoc.com](mailto:info@eventographyoc.com)

## TRANSPORTATION

Best -VIP  
[reservations@best-vip.com](mailto:reservations@best-vip.com)  
714-375-9128

RPM Limos  
949.415.4383  
[www.rpmlimos.com](http://www.rpmlimos.com)

1933 Rolls Royce Limousine  
949.231.7623

## VIDEOGRAPHER

Quay Vision  
Stephanie Chittivaranon  
909-575-7684  
[quaypotts.com](http://quaypotts.com)  
[steph.quayvision@gmail.com](mailto:steph.quayvision@gmail.com)

Brian Kadar  
Love Is Cinema  
949.328.4004  
[www.loveiscinema.com](http://www.loveiscinema.com)

Michael Bauch  
Wedding Video Pro  
562.746.3992  
[www.weddingvideopro.com](http://www.weddingvideopro.com)



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