



THE GOLF CLUB AT

COPPER VALLEY

WEDDINGS + EVENTS
2023



WELCOME

Copper Valley is an ideal venue to celebrate your wedding or special event. Located in the beautiful Gold Country, Copper Valley boasts multiple venues for every occasion. Located in our charming Town Square, the Governor's Mansion boasts indoor and outdoor space adjacent to the beautiful Gateway Hotel. Copper Valley Golf Club has stunning views and fine catering from our own Verona[®] and private bungalows. We would love the opportunity to show you our special venues and share our community with you.

Please contact us at events@coppervalley.com to schedule a tour or for more information.

WE ARE HERE FOR YOU!

Every event will have the attention of a Copper Valley Event Coordinator. Your Coordinator will hold detail meetings prior to your event to capture your vision, create a timeline, assist with menu selection, discuss décor and entertainment, and more. On the day of your event you can relax, your Coordinator will work with your vendors, set up décor, execute your timeline and see to the special details that are important to you. We look forward to creating memories that will last a lifetime.



OUR SPACES

The Course at Copper Valley Grandview Room + Outdoor Side Patio

Seats up to 165 guests without dance floor

Cocktail-style maximum 250 guests indoor + outdoor(non-seated)

Food minimum \$5K excluding bar

Peak, April through October

\$5K Saturday

\$4K Friday/Sunday

\$2K Monday through Thursday

Off-peak, November through March

\$4K Saturday

\$3K Friday/Sunday

\$1K Monday through Thursday

The Course at Copper Valley Lakeview Room

Seats up to 30 guests

Cocktail-style maximum 50 guests indoors

\$500 Saturday

\$300 Friday/Sunday

\$150 Monday through Thursday

The Square at Copper Valley Gazebo + Governor's Mansion or Pool

Indoor capacity 100

Outdoor/patio capacity 200

\$3000 Saturday

\$1000 Friday/Sunday

\$500 Monday through Thursday

Rental does not include china/flatware/glassware.

Buffet or cocktail party only.

Catering to be arranged with Town Square restaurants or Veronai8, price TBD.

A non-refundable deposit is due in the amount of your facility rental at time of booking.

Deposits can be made by cash, check or credit card.



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WEDDING PACKAGE

To be added to any menu package + facility rentals

Your special day deserves extra attention! The Wedding Package includes the following:

- A dedicated Wedding Coordinator
- Wedding rehearsal time and space prior to your ceremony if on-site
 - A ceremony site, including set up
- Access to our Bridal Suite two hours before your ceremony
- Set up and removal of table décor, place cards, favors, special touches
 - Champagne toast for entire guest count
 - Cake cutting

Up to 75 guests. \$500

Over 75 guests. \$750

Ceremonies may be held on the Grandview Patio, Lakeview Patio or Practice Green for Golf Club receptions.

For Governor's Mansion ceremonies, may be held at the Gazebo or on the poolside patio.

Tent rental for inclement weather to be incurred by client, can be arranged via Wedding Coordinator.

COPPER PACKAGE

Buffet Style: \$50 pp

Family Style: \$53 pp

Plated Meal: \$60 pp

Garden Field Green Salad

With bread and butter

Starch & Vegetable

Chef's choice

Entrée Selection

(select two for buffet and family style)

For plated service, guests will choose between two entrees or a duet plate add \$5 pp

Chicken Piccata

Champagne Chicken

Chicken Marsala

Chicken Florentine

Braised Boneless Short Ribs

Roast Sirloin of Beef with Mushroom Gravy

Pork Loin Medallions

Chicken Cacciatore

Lemon Dill Baked Salmon

Lemon Encrusted Cod

Pasta (select one) - served in lieu of chef's choice starch

Meat Sauce, Tomato Basil, Alfredo, Primavera

Package Includes:

Freshly Brewed Coffee, Tea Selections, and Iced Tea

All food and beverage charges are subject to sales tax and 20% service charge

DIAMOND PACKAGE

Buffet Style: \$57 pp

Family Style: \$60 pp

Plated Meal: \$67 pp

Appetizer

Choice of 3 passed appetizers or 2 appetizer displays

Garden Field Green Salad

With bread and butter

Starch & Vegetable

Chef's choice

Entrée Selection

(select two for buffet and family style)

For plated service, guests will choose between two entrees or a duet plate add \$5 pp

Chicken Piccata

Champagne Chicken

Chicken Marsala

Chicken Florentine

Braised Boneless Short Ribs

Roast Sirloin of Beef with Mushroom Gravy

Pork Loin Medallions

Chicken Cacciatore

Lemon Dill Baked Salmon

Lemon Encrusted Cod

Pasta (select one) - served in lieu of chef's choice starch

Meat Sauce, Tomato Basil, Alfredo, Primavera

Package Includes:

Freshly Brewed Coffee, Tea Selections, and Iced Tea

All food and beverage charges are subject to sales tax and 20% service charge

PLATINUM PACKAGE

Buffet Style: \$70 pp

Family Style: \$74 pp

Plated Meal: \$80 pp

Appetizer

Choice of 3 passed appetizers or 2 appetizer displays

Garden Field Green Salad

With bread and butter

Starch & Vegetable

Chef's choice

Entrée Selection

(select two for buffet and family style)

For plated service, guests will choose between two entrees or a duet plate add \$5 pp

Chicken Piccata

Champagne Chicken

Chicken Marsala

Chicken Florentine

Braised Boneless Short Ribs

Roast Sirloin of Beef with Mushroom Gravy

Pork Loin Medallions

Chicken Cacciatore

Lemon Dill Baked Salmon

Lemon Encrusted Cod

Pasta (select one) - served in lieu of chef's choice starch

Meat Sauce, Tomato Basil, Alfredo, Primavera

Late Night Snack or Dessert Table

Package Includes:

Freshly Brewed Coffee, Tea Selections, and Iced Tea

All food and beverage charges are subject to sales tax and 20% service charge

RESERVE MENU

May be added to any Package, plated service only.

Seafood Risotto add \$5 pp to package price

Traditional Italian arborio rice cooked with shrimp, mussels, and calamari

Wild Mushroom Risotto add \$3 pp to package price

Traditional Italian arborio rice cooked with wild mushrooms

Chateaubriand add \$9 pp to package price

Sliced beef tenderloin with a mushroom a jus

Shrimp Scampi add \$5 pp to package price

Large gulf shrimp sautéed with white wine and garlic

Linguini with Clam Sauce add \$3 pp to package price

Clams in white wine broth over linguini pasta

Frutti Di Mare add \$7 pp to package price

Shrimp, calamari, and bay scallops fried to golden brown

All food and beverage charges are subject to sales tax and 20% service charge

BEVERAGE SERVICE

Standard Bar \$7

Whiskey, Scotch, Gin, Vodka, Rum, Bourbon

Skyside Merlot, Cabernet Sauvignon, Chardonnay

Draft Beer (Choose 2): Budweiser, Bud Light, Miller Light

Premium Bar \$9

Canadian Club, J&B, Beefeater, Tito's, Bacardi, Jack Daniels

Skyside Merlot, Cabernet Sauvignon, Chardonnay

Draft Beer (Choose 2): Budweiser, Bud Light, Miller Light, Labatt, Sam Adam's

Top Shelf Bar \$12

Crown Royal, Jameson, Bombay Sapphire, Grey Goose, Captain Morgan, Woodford Reserve, Baileys, DiSaronno Amaretto, Romana Sambuca

Skyside Merlot, Cabernet Sauvignon, Chardonnay

Draft Beer (Choose 2): Blue Moon, New Belgium, Fat Tire

Upgraded wine list available. Please arrange with Event Coordinator.

Beer

Domestic \$4

Imported \$5

Craft Draft Beer \$8

Martini Infusion Jars \$10

Berry Cosmo, Appletini, Pineapple Upside Down (optional martini luge and seasonal flavors available)

Speciality cocktail option available. Please arrange directly with Event Coordinator.

APPETIZERS

PASSED

(Select 3 for \$8)

Teriyaki chicken with ginger-peanut vinaigrette skewers

Roasted vegetable with lemon-basil aioli skewers

Caprese skewers

Blue cheese, bacon, caramelized onion, cream cheese flatbread

Feta, sun-dried tomato, cream cheese, olive flatbread

Stuffed mushrooms with Italian sausage and fontina cheese

Mediterranean Bruschetta

DISPLAY

(Choose up to 2)

Garden Festival Crudité's \$4 pp

Colorful display of vegetables including red and yellow peppers, mushrooms, broccoli, cauliflower, cucumbers, carrots, celery, and radishes. An assortment of dips such as pepper ranch and spinach

Cheese Display \$5 pp

An array of imported and domestic cheeses with an assortment of fine crackers with a lavish garnish

Bruschetta Display \$5 pp

Toasted French baguette with an assortment of toppings including Pomodoro, artichoke, white bean, black olive tapenade, and wild mushroom

Fruit Display \$4 pp

Season fresh fruit with a yogurt dip

Mediterranean Trays \$6 pp

Hummus, roasted red peppers, olives, feta, and pita bread

Grand Appetizer Display \$8 pp

100 person minimum

Garden festival crudité's, imported and domestic cheeses, fresh seasonal fruit, a variety of bruschetta, and assorted antipasto display with a variety of bread

Must be ordered for full guest count.

All food and beverage charges are subject to sales tax and 20% service charge

LATE NIGHT SNACKS

Served the last hour of an event, maximum 2

Pizza Station \$9 pp

Variety of homemade pizzas

Traditional Coney Island Station \$9 pp

Hot Dogs • Coney Sauce • Onions • Pickles • Relish • Ketchup & Mustard

Pretzel Station \$7 pp

Warm Pretzels, Mustard, Cheese, Assortment of Condiments

Slider Station \$8 pp

Served with French fries

Italian Station \$7 pp

Italian Sausage, Ammoghiu Sauce, Peppers & Onions

Must accompany a meal package and be ordered for full guest count.

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DESSERTS

SERVED

Crème Bruleè \$5 pp
New York Style Cheese Cake \$5 pp
Triple Chocolate Mousse Torte \$5 pp
Maple Pecan Tart \$5 pp

DISPLAY

Petite Assortments \$5 pp

Macaroons, Cheese Cake, Éclairs, Cream Puffs, Dipped Strawberries, Fruit Tarts

Dessert Table \$8 pp

Macaroons, Mini Cheese Cake, Éclairs, Cream Puffs, Dipped Strawberries,
Fruit Tarts, an Assortment of cakes and torts
Customized to season and theme

Fruit & Pastries \$10 pp

Plentiful display of fresh seasonal fruits as well as:
Macaroons, Cheese Cake, Éclairs, Cream Puffs, Dipped Strawberries, Fruit Tarts,
Strawberry Torts, Lemon Cream Torts, Banana Cream Torts,
Red Velvet Cake, Chocolate Mousse Torts, Assorted Mousses

Cookie Buffet \$5 pp

Assortment of different types of cookies on display,
ranging from chocolate and peanut butter cup cookies to biscotti,
Italian sugar-glazed “S” cookie, and milk shooters
Add Barista Coffee Station for an additional \$2 PP

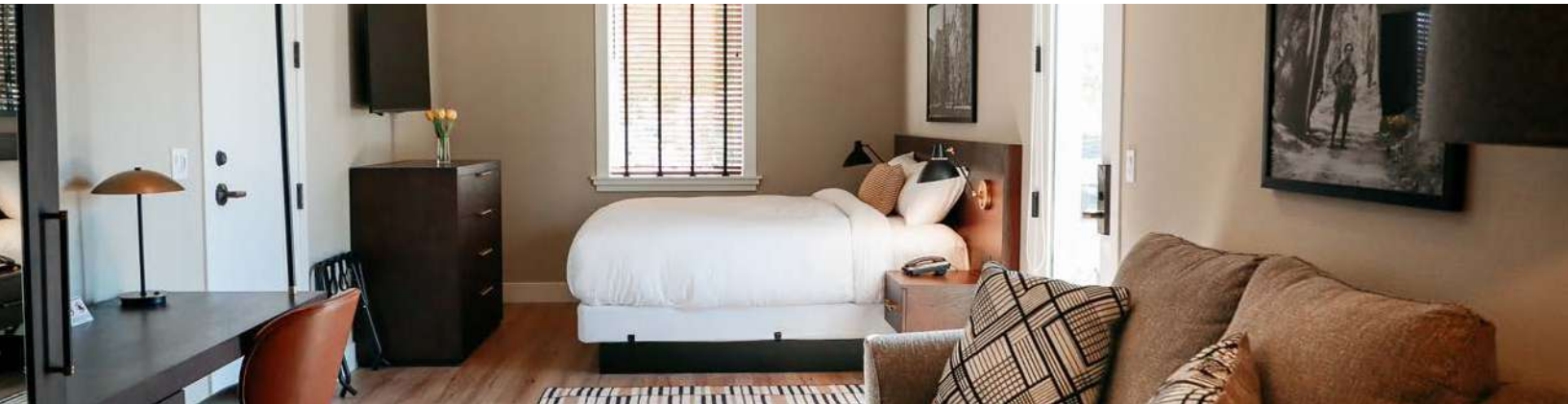
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COPPER VALLEY LODGING AND DESTINATION PLANNING

The Gateway Hotel and Golf Bungalows

To book rooms associated with your event, please consult with your Event Coordinator



THINGS TO DO WHILE IN COPPER VALLEY

- Wine tasting
- Golf
- Fishing
- Disc golf
- Horseback riding
- Boating
- And more

Ask your Event Coordinator about additional activities in and near Copper Valley.

PREFERRED VENDOR LIST

OVERNIGHT ACCOMMODATIONS

<i>The Bungalows at Copper Valley</i>	209-783-9400 ext 200
<i>The Gateway Hotel - Copper Valley Town Square</i>	209-785-2500

CAKES AND SWEETS

<i>Ashley's Caykes (IG: @ashleys_caykes)</i>	510-988-7457
<i>Lincoln's Presidential Sweets (Specialize in Gluten-Free)</i>	209-962-7544
<i>Tori Keever</i>	415-233-2902
<i>Crumb</i>	209-770-4506
<i>Lila & Sage</i>	209-728-2604
<i>Simply Delish</i>	209-533-1177
<i>Devon's Delectable's</i>	209-324-0187

MUSIC / DJ SERVICES

<i>Sound + Entertainment, Jordan Clayton</i>	209-206-3003
<i>Black Bomb Entertainment</i>	209-206-5454
<i>Dance, Frank</i>	209-303-5436
<i>Nicholas Lefler, One Man Band</i>	209-559-6445
<i>Larry Sundstrom - DJ/Piano</i>	209-213-9351

PHOTO BOOTH

<i>Sound + Entertainment, Jordan Clayton</i>	209-206-3003
<i>Darling Photography</i>	209-406-1374
<i>Marquis Entertainment</i>	209-951-1982

FLORIST

<i>Sincerely Sonora Florist</i>	209-532-9533
<i>Mountain Laurel</i>	209-532-7692
<i>Wild Bud</i>	209-288-2051
<i>Bear's Garden</i>	209-588-2727
<i>Sweet Lilacs</i>	209-840-2949

PHOTOGRAPHY / VIDEOGRAPHY

<i>Black Bomb Entertainment</i>	209-206-5454
<i>Kathy Scutt</i>	209-352-0638
<i>Sierra Memories</i>	209-768-7611
<i>Joleen</i>	209-768-6016

OFFICIATORS

<i>Diane Severud</i>	209-728-4763
<i>Steve Hutchings</i>	209-785-1719
<i>Edward Evans, Lt. USN Ret</i>	209-304-9699
<i>Rev. Thomas Christner-Severin</i>	209-918-9002
<i>Mike Fletcher</i>	831-383-8207

HAIR AND MAKEUP

<i>Flawless Hair & Makeup</i>	209-559-6610
<i>Neriah Fox, Makeup Artist</i>	209-728-7136
<i>Beauty Guru, Lisa Shae Morse</i>	209-770-1343

