



Wedding
PACKAGES

16782 Graham Street
Huntington Beach, CA 92649
657.845.6245 | meadowlarkgc.com

Come get married at
THE MEADOW

FROM OUR UNRIVALED SETTING JUST MILES FROM THE PACIFIC OCEAN TO OUR UPSCALE AMENITIES AND IMPECCABLE SERVICE, MEADOWLARK GOLF CLUB OFFERS AN UNEQUALED LOCALE FOR EXTRAORDINARY WEDDINGS AND SUPERLATIVE SPECIAL EVENTS. LET OUR FRIENDLY, EXPERIENCED WEDDING SPECIALIST CREATE A ONE-OF-A-KIND WEDDING THAT COMPLEMENTS YOUR STYLE, FITS WITHIN YOUR BUDGET, AND LEAVES YOU AND YOUR GUESTS WITH MEMORIES TO LAST A LIFETIME.



CONTACT:

AMBER DAVIS | SALES DIRECTOR
CELL: 657 . 200 . 8887
DIRECT: 657 . 845 . 6245
ADAVIS@ARCISGOLF.COM

Stations

SALAD BAR | \$16 PER PERSON

MESCLUN MIX, SPINACH, ROMAINE LETTUCE, RANCH, BALSAMIC VINAIGRETTE, ITALIAN
SELECT 4: RED ONIONS, CHICKPEAS, GREEN PEAS, CARROTS, CUCUMBER,
CORN, TOMATOES, CROUTONS, CHEESE

WAFFLE BAR | \$12 PER PERSON

BELGIAN WAFFLE, MIXED BERRIES, WHIPPED CREAM, POWDERED SUGAR,
WHIPPED BUTTER, MAPLE SYRUP

SEASONAL FRUIT DISPLAY | \$375 PER 100 SERVINGS

VEGETABLE CRUDITE | \$375 PER 100 SERVINGS

SERVED WITH BUTTERMILK RANCH

CHEESE DISPLAY | \$550 PER 100 SERVINGS

DOMESTIC AND IMPORT CHEESES WITH ACCOMPANIMENTS &
ASSORTMENT OF BREADS AND CRACKERS

CHEESE & CHARCUTERIE | \$700 PER 100 SERVINGS

THREE CHEESES AND THREE SALAMIS WITH ACCOMPANIMENTS &
ASSORTMENT OF BREADS AND CRACKERS

SHRIMP COCKTAIL | \$425 PER 100 SERVINGS

WITH COCKTAIL SAUCE AND LEMON WEDGES

PRETZEL BAR | \$10 PER PERSON

SALTED SOFT PRETZELS SERVED WITH BEER CHEESE SAUCE,
SPICY MUSTARD, & PICKLED JALAPENOS

FRENCH FRY BAR | \$10 PER PERSON

CURLY FRIES, BATTERED FRENCH FRIES, AND SWEET POTATO FRIES.
WITH KETCHUP, MUSTARD, AND BUTTERMILK RANCH

Stations

OMELETTE STATION | \$13 PER PERSON

BACON, HAM, SAUSAGE, MUSHROOMS, ONIONS, SPINACH, BELL PEPPERS, CHEESE
REQUIRES A \$250 CHEF ATTENDANT FEE

PRIME RIB STATION | \$12 PER PERSON

ROSEMARY GARLIC PRIME RIB, ROASTED TO MEDIUM RARE, AU JUS, HORSERADISH CREAM SAUCE
REQUIRES A \$250 CHEF ATTENDANT FEE

BUTTERMILK PANCAKE BAR | \$10 PER PERSON

BLUEBERRIES, CHOCOLATE CHIPS, BANANAS, POWDERED SUGAR,
WHIPPED CREAM, WHIPPED BUTTER, MAPLE SYRUP
REQUIRES A \$250 CHEF ATTENDANT FEE

PASTA BAR | \$15 PER PERSON

MARINARA, ALFREDO, PESTO SAUCE, PASTA, SPINACH, MUSHROOMS,
ONIONS, BELL PEPPERS, TOMATOES, PARMESAN
ADD CHICKEN +\$5 | ADD SAUSAGE +\$6

STREET TACOS

MINI CORN TORTILLAS, CHOPPED CILANTRO, ONIONS, SALSA FRESCA
CHOICE OF: PULLED PORK, SHREDDED CHICKEN, GROUND BEEF
1 MEAT: \$10 PER PERSON | 2 MEAT: \$12 PER PERSON | 3 MEAT: \$14 PER PERSON

ALL BEEF SLIDERS | \$12 PER PERSON

FRENCH FRIES, KETCHUP, PICKLES, CHEDDAR CHEESE, CARAMELIZED ONIONS

MINI HOT DOGS | \$12 PER PERSON

SHREDDED CHEESE, KETCHUP, MUSTARD, RELISH, CHOPPED ONIONS, FRENCH FRIES

NACHO BAR | \$15 PER PERSON

CHEESE SAUCE, PICO DE GALLO, BEANS, PICKLED JALEPENOS, SOUR CREAM, GUACAMOLE
ADD CHICKEN OR GROUND BEEF +\$5

The SUNSET

SELECT TWO

CHEESE DISPLAY

HONEY, DRIED FRUIT, CANDIED NUTS

FRESH FRUIT DISPLAY

CHEF'S SELECTION OF SEASONAL FRUITS

CAPRESE SKEWER

TOMATO, MOZZARELLA, BASIL

VEGETABLE EGG ROLLS

WITH SWEET & SOUR SAUCE

BITE-SIZED BACON BAKED POTATO

WITH ZESTY CHIPOTLE CREMA

VEGETABLE CRUDITE

BUTTERMILK RANCH

JALAPENO POPPERS

BUTTERMILK RANCH

CREAM CHEESE WONTONS

WITH SWEET & SOUR SAUCE

CHICKEN & CHEESE TAQUITOS

WITH CILANTRO LIME SAUCE

SWEET & SPICY MEATBALLS

SAVORY CRANBERRY SAUCE

SALAD

GARDEN SALAD

CRISP GREEN LETTUCE, TOMATOES,
ENGLISH CUCUMBERS, RED ONIONS

ENTREE

CHOOSE ONE ENTREE:

HERBED SALMON

CAPERS, BUTTER SAUCE

TUSCAN CHICKEN

SPINACH, ROASTED TOMATOES,
GARLIC SAUCE

KONA COFFEE SMOKED BRISKET

APPLEWOOD SMOKED,
CHERRY BBQ SAUCE

SERVED WITH

SEASONAL VEGETABLES

CHOOSE ONE STARCH:

GARLIC MASHED POTATOES

WHIPPED, FLUFFY

BASMATI RICE

TURMERIC, COCONUT

CUSTOM WEDDING CAKE

CHAMPAGNE TOAST

\$65 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET

INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE

PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The HUNTINGTON

SELECT THREE

CHEESE DISPLAY

HONEY, DRIED FRUIT, CANDIED NUTS

FRESH FRUIT DISPLAY

CHEF'S SELECTION OF SEASONAL FRUITS

CAPRESE SKEWER

TOMATO, MOZZARELLA, BASIL

VEGETABLE EGG ROLLS

WITH SWEET & SOUR SAUCE

BITE-SIZED BACON BAKED POTATO

WITH ZESTY CHIPOTLE CREMA

MUSHROOM PARTY

CARAMELIZED ONION, GRUYERE CHEESE

VEGETABLE CRUDITE

BUTTERMILK RANCH

JALAPENO POPPERS

BUTTERMILK RANCH

CREAM CHEESE WONTONS

WITH SWEET & SOUR SAUCE

CHICKEN & CHEESE TAQUITOS

WITH CILANTRO LIME SAUCE

SWEET & SPICY MEATBALLS

SAVORY CRANBERRY SAUCE

BACON WRAPPED SHRIMP

JUMBO SHRIMP, SMOKED BACON

ONE HOUR OPEN BAR

BEER, WINE, WELL BRAND LIQUOR

SALAD

CHOOSE ONE:

CLASSIC CAESAR

ROMAINE HEARTS, GARLIC CROUTONS,
CREAMY CAESAR DRESSING

GARDEN SALAD

CRISP GREEN LETTUCE, TOMATOES,
ENGLISH CUCUMBERS, RED ONIONS

SPRING MIX SALAD

GOAT CHEESE, CANDIED PECANS,
CRANBERRIES

VEGETABLE

CHOOSE ONE:

SEASONAL VEGETABLE MEDLEY

CHEF'S SELECTION

ROASTED BROCCOLI

GARLIC, RED PEPPER FLAKES

STARCH

CHOOSE ONE:

GARLIC MASHED POTATOES

FLUFFY, WHIPPED

BASMATI RICE

TURMERIC, COCONUT

HERB ROASTED POTATOES

GARLIC, ROSEMARY

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The HUNTINGTON *continued...*

ENTREE CHOOSE ONE:

HERBED SALMON
CAPERS, BUTTER SAUCE

SPINACH & CHEESE STUFFED CHICKEN
RED BELL PEPPER SAUCE

PECAN ENCRUSTED MAHI MAHI
LEMON BUTTER SAUCE

KONA COFFEE SMOKED BRISKET
APPLEWOOD SMOKED, CHERRY BBQ SAUCE

TUSCAN CHICKEN
SPINACH, ROASTED TOMATOES, GARLIC SAUCE

BRAISED BONELESS SHORT RIB
STICKY SOY SAUCE GLAZE

CUSTOM WEDDING CAKE CHAMPAGNE TOAST



\$85 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The COASTAL

SELECT FOUR

CHEESE DISPLAY

HONEY, DRIED FRUIT, CANDIED NUTS

FRESH FRUIT DISPLAY

CHEF'S SELECTION OF SEASONAL FRUITS

CAPRESE SKEWER

TOMATO, MOZZARELLA, BASIL

VEGETABLE EGG ROLLS

WITH SWEET & SOUR SAUCE

BITE-SIZED BACON BAKED POTATO

WITH ZESTY CHIPOTLE CREMA

MUSHROOM PARTY

CARAMELIZED ONION, GRUYERE CHEESE

PORK WONTONS

WITH SWEET & SOUR SAUCE

VEGETABLE CRUDITE

BUTTERMILK RANCH

JALAPENO POPPERS

BUTTERMILK RANCH

CREAM CHEESE WONTONS

WITH SWEET & SOUR SAUCE

CHICKEN & CHEESE TAQUITOS

WITH CILANTRO LIME SAUCE

SWEET & SPICY MEATBALLS

SAVORY CRANBERRY SAUCE

BACON WRAPPED SHRIMP

JUMBO SHRIMP, SMOKED BACON

SHRIMP COCKTAIL

WITH HOUSE COCKTAIL SAUCE

TWO HOUR OPEN BAR

BEER, WINE, WELL BRAND LIQUOR

SALAD

CHOOSE ONE:

CLASSIC CAESAR

ROMAINE HEARTS, GARLIC CROUTONS,
CREAMY CAESAR DRESSING

SPRING MIX SALAD

GOAT CHEESE, CANDIED PECANS,
CRANBERRIES

GARDEN SALAD

CRISP GREEN LETTUCE, TOMATOES,
ENGLISH CUCUMBERS, RED ONIONS

WILD ARUGULA & FRISEE

PARMESAN, HEIRLOOM CHERRY
TOMATO, ORANGE SEGMENTS

MENUS ARE OFFERED AS A SERVED BUFFET
INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE
PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

The COASTAL *continued...*

VEGETABLE

CHOOSE ONE:

SEASONAL VEGETABLE MEDLEY

CHEF'S SELECTION

ROASTED BROCCOLI

GARLIC, RED PEPPER FLAKES

BLISTERED ASPARAGUS

GRILLED, SEASONED

ROASTED SQUASH MEDLEY

CHEF'S SEASONAL SELECTION

STARCH

CHOOSE ONE:

GARLIC MASHED POTATOES

FLUFFY, WHIPPED *

BASMATI RICE

TURMERIC, COCONUT

HERB ROASTED POTATOES

GARLIC, ROSEMARY

MEDITERRANEAN COUSCOUS

OLIVES, RED PEPPER

ENTREE

CHOOSE TWO:

HERBED SALMON

CAPERS, BUTTER SAUCE

PECAN ENCRUSTED MAHI MAHI

LEMON BUTTER SAUCE

TUSCAN CHICKEN

SPINACH, ROASTED TOMATOES, GARLIC SAUCE

SPINACH & CHEESE STUFFED CHICKEN

RED BELL PEPPER SAUCE

KONA COFFEE SMOKED BRISKET

APPLEWOOD SMOKED, CHERRY BBQ SAUCE

BRAISED BONELESS SHORT RIB

STICKY SOY SAUCE GLAZE

MAPLE BOURBON FLAT IRON

MIXED HERB COMPOUND BUTTER

CUSTOM WEDDING CAKE

CHAMPAGNE TOAST

\$105 PER PERSON

MENUS ARE OFFERED AS A SERVED BUFFET

INCLUDES COFFEE, DECAF COFFEE, HOT TEA, ICED TEA & WATER
DUET AND / OR PLATED ENTREES AVAILABLE AT ADDITIONAL FEE

PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

Beverage SERVICES

PRICING IS PER DRINK & PRIOR TO TAX & SERVICE CHARGE
CASH BAR SERVICES REQUIRE A \$250 BARTENDER FEE

COFFEE & TEA | \$3 PER GLASS

REGULAR, DECAFFEINATED, HOT TEA, UNSWEETENED BLACK TEA, SWEETENED RASPBERRY TEA

SODAS & JUICES | \$3 PER GLASS

PEPSI, DIET PEPSI, DR. PEPPER, STARRY, LEMONADE
ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, PINEAPPLE JUICE

UNLIMITED SODA PACKAGE | \$8 PER PERSON

PEPSI, DIET PEPSI, DR. PEPPER, STARRY, LEMONADE
ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, PINEAPPLE JUICE

UNLIMITED BEVERAGE STATION | \$4.50 PER PERSON

WATER, ICE TEA, HOT TEA, COFFEE, LEMONADE

CANYON ROAD HOUSE WINE | \$8 PER GLASS

CHARDONNAY, PINOT GRIGIO, ZINFANDEL, SAUVIGNON BLANC,
SPARKLING WINE, CABERNET SAUVIGNON, MERLOT, PINOT NOIR

DOMESTIC BEER | \$6 PER GLASS

BUDWEISER, BUD LIGHT, MILLER LIGHT, COORS LIGHT, MICHELOB ULTRA

IMPORT BEER | \$7 PER GLASS

805, VODOO RANGER JUICY HAZE IPA, HEINEKEN, LAGUNITAS, MODELO,
PACIFICO, KONA BIG WAVE, BLUE MOON, CORONA, WHITE CLAW VARIETY*

WELL LIQUOR | \$8 PER GLASS

SVEDKA, NEW AMSTERDAM GIN, CRUZAN, JIM BEAM, EXOTICO BLANCO, CUTTY SARK

PREMIUM LIQUOR | \$11 PER GLASS

KETEL ONE, BOMBAY SAPPHIRE, MYER'S RUM, JOHNNY WALKER RED, CAZADORES, CROWN

ULTRA PREMIUM LIQUOR | \$13 PER GLASS

GREY GOOSE, KNOB CREEK, HENNESSEY, PATRON SILVER, JOHNNIE WALKER BLACK, HENDRICKS

Bar PACKAGES

HOSTED BEER & WINE

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, ZINFANDEL,
CABERNET SAUVIGNON, MERLOT, PINOT NOIR, SPARKLING WINE
BUDWEISER, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, MILLER LIGHT, BLUE MOON
805, CORONA, HEINEKEN, LAGUNITAS, MODELO, PACIFICO, KONA BIG WAVE,
VOODOO RANGER JUICY HAZE IPA, WHITE CLAW*
ASSORTED NON ALCOHOLIC SOFT DRINKS INCLUDED

1 HOUR \$16 | 2 HOURS \$21 | 3 HOURS \$26 | 4 HOURS \$31

PRICING LISTED IS PER PERSON

HOSTED WELL BAR

INCLUDES BEER, WINE, & SPARKLING PACKAGE AS LISTED ABOVE AS WELL AS THE FOLLOWING:
SVEDKA, NEW AMSTERDAM GIN, CRUZAN, EXOTICO BLANCO, CUTTY SARK, JIM BEAM
ASSORTED NON ALCOHOLIC SOFT DRINKS & MIXERS INCLUDED

1 HOUR \$20 | 2 HOURS \$25 | 3 HOURS \$31 | 4 HOURS \$35

PRICING LISTED IS PER PERSON

HOSTED PREMIUM BAR

INCLUDES BEER, WINE, & SPARKLING PACKAGE AS LISTED ABOVE AS WELL AS THE FOLLOWING:
KETEL ONE, BOMBAY SAPPHIRE, MYER'S RUM, JOHNNY WALKER RED,
CAZADORES, CROWN ROYAL, HIGH NOON*
ASSORTED NON ALCOHOLIC SOFT DRINKS & MIXERS INCLUDED

1 HOUR \$25 | 2 HOURS \$33 | 3 HOURS \$42 | 4 HOURS \$48

UPGRADE ULTRA PREMIUM FOR \$2 ADDITIONAL PER PERSON

CASH BAR

CONSUMPTION BAR OR NO-HOST | CASH BAR OPTIONS AVAILABLE

PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

Signature COCKTAILS

SELECTION OF 2 SIGNATURE COCKTAILS INCLUDED WITH HOSTED WELL BAR PACKAGE OR HOSTED PREMIUM BAR PACKAGE AT NO ADDITIONAL CHARGE.

HERS

SPRITZ DOWN THE AISLE

CHAMPAGNE, APEROL,
SODA WATER

COSMIC LOVE

VODKA, ORANGE LIQUEUR,
CRANBERRY JUICE, LIME JUICE

YOU HAD ME AT PALOMA

TEQUILA, LIME JUICE,
GRAPEFRUIT JUICE, SIMPLE SYRUP

HIS

SOMETHING OLD FASHIONED

BOURBON, SUGAR,
BITTERS

MAN-HATTAN & WIFE

RYE WHISKEY, BITTERS
SWEET VERMOUTH

WHISKEY EVER AFTER

RYE WHISKEY, LEMON JUICE
SIMPLE SYRUP

A LA CARTE PRICING

CHOOSE ANY OF THE COCKTAILS ABOVE TO BE SERVED AT THE BAR.

50 GLASSES \$450 | 75 GLASSES \$675 | 100 GLASSES \$900



PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

Dessert STATIONS

S'MORES STATION | \$10 PER PERSON

GRAHAM CRACKERS, CHOCOLATE BARS, MARSHMALLOWS, MINI FIRE PITS

SALTED CHOCOLATE BROWNIES | \$6 PER PERSON

ALL NATURAL FUDGE, SEA SALT

ICE CREAM BAR | \$10 PER PERSON

TAHITIAN VANILLA ICE CREAM, CHOCOLATE SAUCE, CARAMEL, SPRINKLES
CRUSHED PEANUTS, MINI M&M'S, CHERRIES, WHIPPED CREAM

HOT CHOCOLATE STATION | \$10 PER PERSON

HOT COCOA WITH MARSHMALLOWS, CRUSHED PEPPERMINT,
CHOCOLATE CHIPS, COFFEE BITS, CINNAMON, & WHIPPED CREAM

MILK & COOKIES | \$8.50 PER PERSON

COOKIES, BROWNIES, MILK

CUPCAKE ASSORTMENT | \$5 PER PERSON

DOUBLE CHOCOLATE, ESPRESSO, RED VELVET, VANILLA BEAN
MINIMUM OF 2 DOZEN PER SELECTED FLAVOR

MINI TIRAMISU CUPS | \$5 PER PERSON

COFFEE LIQUOR, FLAVORED MASCARPONE CHEESE



PRICING DOES NOT INCLUDE LOCAL SALES TAX OR SERVICE CHARGE / MENUS ARE SUBJECT TO CHANGE

venue
INCLUSIONS

CEREMONY

WHITE PADDED GARDEN CHAIRS
PRIVATE BRIDAL SUITE (2 HOURS PRIOR)
1 HOUR REHEARSAL (MONDAY -THURSDAY)
GOLF CART ESCORT
INFUSED SPA WATER STATION
HEXAGON OR GARDEN ARCH
COMPLIMENTARY SELF PARKING
TABLE FOR UNITY CEREMONY

CEREMONY ADD ONS

ARCH DÉCOR | \$35
BROWN WOOD EASEL | \$15
CHAMPAGNE GREETING | \$8 PER PERSON
CHIAVARI CHAIRS | \$7 EACH

RECEPTION

STEP-BY-STEP WEDDING PLANNING GUIDE
FULL-SERVICE STAFF
CUSTOM FLOOR PLAN
5 HOUR RECEPTION
ADDITIONAL 2 HOUR SET-UP TIME
FLOOR LENGTH WHITE OR BLACK LINEN
CHOICE OF COLORED NAPKINS
PLACE SETTING WITH SILVERWARE &
GLASSWARE
DINING CHAIRS
70' DINING TABLES
COMPLIMENTARY FOOD TASTING
PREFERRED VENDOR REFERRALS
PRIVATE PATIO WITH MARKET LIGHTS



General INFORMATION

FOOD & BEVERAGE

OUTSIDE CATERING IS PERMITTED UPON APPROVAL FOR SPECIFIC NEEDS. PLEASE ASK YOUR SALES TEAM FOR MORE INFORMATION! WEDDING CAKES ARE INCLUDED IN EACH PACKAGE & PROVIDED BY OUR EXCLUSIVE VENDOR. ONCE YOUR EVENT IS BOOKED WE WILL ASSIST IN SCHEDULING YOU A TIME FOR A TASTING AT THE BAKERY. DURING YOUR TASTING YOU WILL BE ABLE TO REVIEW DÉCOR OPTIONS. WE CAN ACCOMMODATE ALL SPECIAL DIETARY NEEDS (VEGAN, GLUTEN FREE, VEGETARIAN, ETC.) WINE & CHAMPAGNE MAY BE BROUGHT IN FOR \$25 PER 750ML BOTTLE CORKAGE FEE. WE DO NOT PERMIT FOR OUTSIDE LIQUOR TO BE BROUGHT INTO THE FACILITY. A \$2.50 PER PERSON CAKE CUTTING FEE IS ADDED TO ANY CAKES, DESSERT BAR, OR CUPCAKES BROUGHT IN FROM AN OUTSIDE SOURCE.

BUFFET MINIMUMS

A MINIMUM OF TWENTY (20) PERSONS IS REQUIRED FOR BUFFET SERVICES. MEADOWLARK GOLF CLUB RESERVES THE RIGHT TO CHARGE A SERVICE FEE FOR SET-UP OF ROOMS WITH EXTRAORDINARY REQUIREMENTS.

GUARANTEE

A FINAL "GUARANTEE" OF YOUR NUMBER OF GUESTS IS REQUIRED TEN (10) DAYS PRIOR TO YOUR EVENT DATE; THIS GUARANTEE MAY NOT BE REDUCED.

SERVICE CHARGE & TAX

A TWENTY PERCENT (20%) SERVICE CHARGE IS APPLIED TO FOOD, BEVERAGES AND ALL SERVICES INCLUDING ROOM RENTAL AND CEREMONY FEES. APPLICABLE STATE TAX WILL BE ADDED TO TOTAL CHARGES. SERVICE CHARGE IS TAXABLE BY CALIFORNIA STATE LAW.

EVENT TIMING

CEREMONIES ON THE 2ND GREEN WILL HAVE A TOTAL OF 1 HOUR FROM START TO FINISH FOLLOWED BY A 5-HOUR RECEPTION. EVENTS MUST CONCLUDE NO LATER THAN 12 A.M. ADDITIONAL OVERTIME FEES WILL APPLY FOR EVENTS THAT LAPSE THEIR CONTRACTED TIME FRAME. OVERTIME RATES START AT \$500 PER HOUR. PLEASE NOTE THAT MEADOWLARK DOES REQUIRE ADVANCED NOTICE OF TIME EXTENSIONS.

DECORATIONS

ALL DISPLAYS OR DECORATIONS WILL BE SUBJECT TO THE CLUB'S APPROVAL. ITEMS MAY NOT BE ATTACHED TO WALLS, DOORS, WINDOWS, OR CEILINGS WITH TAPE, NAILS OR STAPLES. YOU ARE RESPONSIBLE FOR ANY LOSS OR DAMAGE TO YOUR PROPERTY. GLITTER, SAND, CONFETTI, RICE AND BIRDSEED ARE NOT PERMITTED. ALL CANDLES MUST BE CONTAINED IN A GLASS ENCLOSURE. MEADOWLARK GOLF CLUB IS NOT RESPONSIBLE FOR ITEMS LEFT AT THE CULMINATION OF AN EVENT. ADDITIONAL CLEANING FEE STARTING AT \$500.00 WILL APPLY AUTOMATICALLY FOR ABOVE RULES NOT FOLLOWED.

VENDORS

PLEASE ASK OUR HOSPITALITY TEAM FOR A LIST OF PREFERRED VENDORS. OUR PREFERRED VENDORS CAN OFFER AN ARRAY OF SERVICES AND PACKAGES WHILE BEING FAMILIAR WITH OUR VENUE. WE DO NOT REQUIRE YOU TO SELECT FROM OUR LIST BUT ENCOURAGE YOU TO DO SO.

ADDITIONAL FEES

1 BARTENDER REQUIRED FOR A BAR SERVICES. BARTENDER FEE IS WAIVED WITH PURCHASE OF ANY BAR PACKAGE. CHEF LABOR FEES OF \$250 PER CHEF IS APPLICABLE FOR CARVING OR LIVE ACTION STATIONS. TAX AND SERVICE CHARGE WILL BE ADDED TO THESE CHARGES.

PAYMENTS /DEPOSITS

THE INITIAL NON-REFUNDABLE/NON-TRANSFERABLE DEPOSIT WILL BE DUE UPON CONTRACT SIGNING. THIS PAYMENT IS TYPICALLY 25%. ADDITIONAL 25% PAYMENTS WILL BE DUE 60 AND 30 DAYS PRIOR TO THE EVENT. THE FINAL BALANCE ALONG WITH THE FINAL GUEST COUNT AND UPDATED CREDIT CARD FOR INCIDENTALS WILL BE DUE NO LATER THAN 10 DAYS PRIOR TO THE EVENT.



The best love is
the kind that
awakens the
soul and makes
us reach for
more. That
plants a fire
in our hearts
and brings
peace to our
minds

