

Meniffee Lakes Country Club

Invites you to be our guest!

Congratulations on your engagement and thank you for your interest in Meniffee Lakes Country Club for your Wedding and Reception.

The Meniffee Lakes Country Club is a tapestry of natural beauty and elegance. Located near the picturesque Temecula Wine Country and snow-capped San Jacinto Mountains provide an awesome backdrop to this club and all its amenities. Your experience will always be first-class, just as you would expect! At the heart of Meniffee Lakes Country Club is its spectacular clubhouse, a full service facility for all occasions. Let our event professionals help you plan the event you always dreamed of, and come be our guest on your wedding day where our highly trained, professional staff will make your day a dream come true.

Feast on our wonderful Champagne Sunday Brunch for Bridal Showers or for that family get together. We also specialize in Rehearsal Dinners, Group Golf Outings and Bridal Luncheons. At Meniffee Lakes Country Club we strive to make your special event or events one your guests will never forget.

We are passionate about making your wedding day enjoyable for you and your guests from the moment you step foot in our facility to the moment the last guest has left.

Please contact our event department with any questions or to setup your tour to see the spectacular beauty of Meniffee Lakes. We can be reached at 951-672-4824 ext. 113 or 115. Thank you again for considering Meniffee Lakes Country Club where dreams do come true!

Best wishes,

Meniffee Lakes Country Club Events Team

29875 Meniffee Lakes Drive

Meniffee, California 92584

Phone 951-672-4824 ext. 113 or 115

www.meniffee-lakes.com

Menifee Lakes Country Club

Where Dreams Come True....

Reception Packages Includes

Use of one of our reception rooms for 4 hours
Afternoon receptions 11:00am to 3:00pm
Evening receptions 6:00pm to 10:00pm
Vendors and wedding party setup 2 hours prior to event start time
Professional serving staff
We provide the tables, chairs, silverware, glassware, and china
Our house linens white or ivory with your choice of color of our house napkins,
Mirrors and votives for the guest tables
Skirted book registry table
Skirted wedding party table
Skirted cake table
Cake cutting and service
Grand Introduction
Champagne or Cider Toast
Bottomless Punch Bowl
Complimentary Sunday Brunch for two

Ceremony and Reception Packages have all of the above and Including

One hour Wedding rehearsal
Rehearsal days: Thursday before 6:00pm or Friday afternoon before 3:00pm
The ceremony will add 1 hour to your reception package.
Morning ceremonies start time no later than 10:00am evening ceremonies no earlier than 5:00pm
Bride and Groom dressing rooms
Complimentary golf for the Groom and Best Man

For Ceremony Only Packages

Ceremony only is available Sunday through Friday with a 3 hour time frame.
Setup on the property 2 hours before ceremony start time and 1 hour for ceremony and photos.
Time for ceremony only is subject to availability.
Bride and Groom dressing rooms.

Parking

Complimentary self parking

Menifee Lakes Buffet

Hors d'oeuvres

Gourmet Cheese and Cracker Display for your cocktail hour
Additional Hors d' oeuvres may be added to this package for a per person amount

Salads

Choice of two salads

Fresh garden salad served with three dressings,
Traditional Caesar Salad
Marinated Cucumber & Onion Salad,
Seasonally Fresh Fruit Display

Entrée

Choice of two entrees

Barron of Beef slow roasted to perfection, served with Aujus and Tangy Creamed Horseradish Sauce
(Chef carved at the Buffet Station)
Tri Tip medallions in a Wild Mushroom Demi Glaze
Chicken Marsala with a robust Marsala Garlic Wine Sauce
Chicken Parmesan with a Marinara Sauce and Freshly Grated Parmesan Cheese

Accompaniments

Choice of one starch and one vegetable

Red Roasted Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf
Baby Carrots, Green Bean Almondine or Seasonal Fresh Vegetables

Also includes

Freshly Baked Sour Dough Rolls and Whipped Butter,
Coffee, Decafe or Hot Tea.

Sunday through Friday \$48.95 per person

Saturday \$58.95 per person

For a plated meal it will be an additional \$9.95 per person

(Plus room setup fee, tax 7.75% and 20% service charge)

All package pricing is subject to change.
Package price is only guaranteed when contract is executed and payment is made.

The Lake View Buffet

Hors d'oeuvres

Gourmet Cheese and Cracker Display for your cocktail hour
Choice of two tray passed Hors d'oeuvres
(See Hors d'oeuvres menu for selections)

Salads

Choice of two salads

Fresh Garden Salad served with three dressings,
Traditional Caesar Salad
Marinated Cucumber & Onion Salad
Seasonal Fresh Fruit Display
Pasta Salad with Baby Shrimp

Entrée

Choice of two entrees

Prime Rib of Beef slowly roasted to perfection, served with Aujus and Tangy Horseradish Sauce
(Chef carved at the Buffet Station)
Chicken Cordon Bleu with a White Wine Sauce
Chicken Sicilian smothered with Artichokes, Mushrooms, with Fresh Tarragon Sauce
Salmon with a Lemon Herb Sauce

Accompaniments

Choice of one starch and one vegetable

Red Roasted Potatoes, Garlic Mashed Potatoes, Twice Baked Potato
Saffron Rice or Wild Rice Pilaf
Baby Carrots, Green Bean Almondine or Seasonal Fresh Vegetables

Also included

Freshly Baked Sour Dough Rolls with Whipped Butter
Coffee, Decafe or Hot Tea

Sunday through Friday \$58.95 per person
Saturday \$68.95 per person
For a plated meal it will be an additional \$9.95 per person
(Plus room setup fee, tax 7.75% and 20% service charge)

All package pricing is subject to change.
Package price is only guaranteed when contract is executed and payment is made.

The Black Tie Buffet

Hors d'oeuvres

Gourmet Cheese and Cracker Display for your cocktail hour
Choice of three Tray Passed Hors d'oeuvres
(See Hors d'oeuvres menu for selections)

Salads

Choice of two salads

Fresh Garden Salad served with three dressings,
Traditional Caesar Salad
Marinated Cucumber & Onion Salad
Seasonal Fresh Fruit Display
Pasta Salad with Baby Shrimp

Entrée

Choice of two entrees

Prime Rib of Beef slowly roasted to perfection, served with Aujus and Tangy Horseradish Sauce
or
Filet Mignon with our Mushroom Demi Glaze
(Chef carved at the Buffet Station)
Chicken Cordon Bleu with a White Wine Sauce
Salmon with a Lemon Herb Sauce
Sword Fish with Lemon Caper Sauce

Accompaniments

Choice two starch one vegetable

Red Roasted Potatoes, Garlic Mashed Potatoes, Twice Baked Potato
Saffron Rice or Wild Rice Pilaf
Baby Carrots, Green Bean Almondine or Seasonal Fresh Vegetables

Also included

Freshly Baked Sour Dough Rolls with Whipped Butter
Coffee, Decafe or Hot Tea

Sunday through Friday \$68.95 per person

Saturday \$78.95 per person

For a plated meal it will be an additional \$9.95 per person

(Plus room setup fee, tax 7.75% and 20% service charge)

All package pricing is subject to change.

Package price is only guaranteed when contract is executed and payment is made.

Menifee Lakes Buffet Stations

Hors d'oeuvres

Gourmet Cheese and Cracker Display for your cocktail hour
Choice of four Tray Passed or Station Hors d'oeuvres
(See Hors d'oeuvres menu for selections)

Salad Station

Choice of three salads

Baby Greens with Feta cheese, Candied Walnuts and Bell Tomatoes with Cranberry Vinaigrette
Traditional Caesar Salad
Baby Spinach with Bacon, Feta Cheese and Dried Cranberries with Mediterranean Italian Dressing
Pasta Primavera with Baby Shrimp
Italian Marinated Mushroom and Artichoke Salad
Spinach and Tomato Orzo

Carving Stations

Choice of two entrees

Filet Mignon with our Mushroom Demi Glaze
Roasted Turkey Breast with Cranberry Relish or Orange Cranberry Relish
Roasted Pork Tenderloin with Apple Cranberry Salsa or Apple Mint Chutney
Honey Glazed Ham with a Spicy Mustard

Choice of one starch and one vegetable

Saffron Rice or Wild Rice Pilaf
Baby Carrots, Green Bean Almondine or Seasonal Fresh Vegetables
Freshly Baked Sour Dough Rolls with Whipped Butter

Mashed Potato Bar

Garlic Mashed Red Potatoes and Yukon Gold Mashed Potatoes,
With Assorted topping

Also included

Coffee, Decafe or Hot Tea

Sunday through Friday \$88.95 per person
Saturday \$98.95 per person

(Plus room setup fee, tax 7.75% and 20% service charge)

All package pricing is subject to change.
Package price is only guaranteed when contract is executed and payment is made.

Menifee Lakes International Stations

Hors d'oeuvres

Gourmet Cheese and Cracker Display for your cocktail hour
Choice of four Hors d'oeuvres
(See Hors d'oeuvres menu for selections)

Choice of three international stations

Italian

Classic Caesar Salad
Antipasto Display
Garlic Bread
Sautéd Pasta with assorted toppings
Choice of two pastas
Penne Pasta, Fettuccini, Bow Tie or Wild Mushroom Ravioli

Asian

Oriental Chicken Salad or Asian Cole Slaw with Won Tons
Vermicelli Noodle Salad with Julienne Carrots, Onions, Roasted Peanuts
tossed in Sesame Soy Vinaigrette
Choice of one stir Fry with Steamed Jasmine Rice
Pork Loin, Chicken, or Beef Tenderloin

Mediterranean

Greek Salad with Kalamata Olives, Red Onions, Gorgonzola Cheese
with Mediterranean Italian Dressing
Focaccia Bread
Antipasto Display
Chicken Florentine with Soft Polenta Roasted Tomato Basil Coulis
Fresh Grilled assorted
Squashes in a Tomato Sauce

Polynesian

Hawaiian Cole Slaw
Sweet Hawaiian Rolls
Tropical Fruit Display
Mahi-Mahi with a Mango Leek Salsa

Continued on next page

Menifee Lakes International Stations
Continued

Carving Stations

Choice of two entrees

Choice one starch and one vegetable

Filet Minion with our Mushroom Demi Glaze
Roasted Turkey Breast with Cranberry Relish or Orange Cranberry Relish
Roasted Pork Tenderloin with Apple Cranberry Salsa or Apple Mint Chutney
Honey Glazed Ham with a Spicy Mustard
Saffron Rice or Wild Rice Pilaf
Baby Carrots, Green Bean Almondine or Seasonal Fresh Vegetables
Freshly Baked Sour Dough Rolls with Whipped Butter

Also included

Chocolate dipped Strawberry Favor for each guest
Gourmet Coffee Station

Sunday through Friday \$108.95 per person
Saturday \$118.95 per person

(Plus room setup fee, tax 7.75% and 20% service charge)

All package pricing is subject to change.
Package price is only guaranteed when contract is executed and payment is made.

Hors d'oeuvre choices

You may add additional Hors d'oeuvres to any package for a per guest cost of \$4.00 per selection

Tray passed

Vegetable Spring Rolls

Bruschetta

Asparagus spears wrapped in Prosciutto

Chicken Skewers with Thai Peanut Sauce

Sesame Ahi Skewers with Thai Peanut Sauce

Teriyaki Beef Skewers with a Ginger Soy Sauce

Crab Cakes with a Jalapeno-Lime Mayonnaise

Miniature Beef and Mushroom Wellington

Assorted Won Tons with Plum Sauce

Smoked Salmon Cream Cheese on Cucumber Round

Spanakopita - Spinach and Feta Cheese in a Puff Pastry

Hors d'oeuvres Station

Chilled Jumbo Shrimp with Cocktail Sauce*

Raspberry Almond Brie in Puff Pastry

Spinach Artichoke Dip with Pita Chips

Antipasto Display

Fresh Crudité Display

Italian Cheese Tortellini Skewers with a Parmesan Sour Cream Sauce

Chocolate Fondue Station with Fresh Strawberries*

* Price may be higher please ask for quote

All package pricing is subject to change.

Package price is only guaranteed when contract is executed and payment is made.