



W E D D I N G M E N U



The
Perfect Place
for your
Perfect Event.



8860 Lawrence Welk Drive | Escondido, CA 92026 | 760.749.3000

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CAPACITY CHART

ROOM NAME	SQ. FT.	THEATRE	CLASSROOM	CONFERENCE	RECEPTION	BANQUET
Greens Courtyard	6,000	180			250	200
Oaks Golf Course		200				
Grande Patio	1,837				100	80
PGA Room	842	50	25	20	50	40

CEREMONY AND RECEPTION PACKAGE

\$2,000

Ceremony includes:

Exclusive use of the ceremony site for two hours
Bridal dressing room within steps of ceremony venue
Natural golf course setting with backdrop of oak trees
White padded chairs, setup of your choice
Water station
*Reserved one hour rehearsal time**
Suspension of golf play

Reception includes:

Exclusive use of the Greens Courtyard for five hours
Setup of round tables, chairs, china, flatware and stemware
Traditional-length tablecloths and napkins in a variety of colors
Cake-cutting services
Bar and bartender(s)
Dance floor
*Menu tasting***
Cake, gift and guest book tables
Sparkling wine or sparkling cider toast, at \$4 per person

RECEPTION ONLY PACKAGE

\$1,500

**Rehearsals are planned on a weekday during the week of the wedding*

***Menu tasting is included with a food and beverage minimum of \$4,000.00++*

GREENS COURTYARD



- *Private and secluded outdoor venue with panoramic views of Oaks Golf Course*
- *Seating for up to 180 people with ample space for a dance floor, DJ, and bar*
- *Reserved parking lot adjacent to venue*

Sq Ft: approx. 6,000

OAKS GOLF COURSE



- *Natural setting, perfect for wedding ceremonies*
- *Direct access from Greens Courtyard and bridal dressing room*
- *Rental includes white padded chairs, water station, and suspension of golf play*

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GRANDE PATIO



- *Semi-private, insulated sunroom attached to Canyon Grille Restaurant*
- *Seating for up to 75 people with ample space for a dance floor, DJ, and bar*
- *Direct access from parking lot*

Sq Ft: 1,837

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PGA ROOM



- *Private room attached to Greens Courtyard with views of Oaks Golf Course*
- *Direct access to Greens Courtyard for outdoor cocktail hour or socializing*
- *Drop-down screen, perfect for meeting presentations or private event slideshows*

Sq Ft: 842

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H O R S D ' O E U V R E S

Minimum order for appetizers is 25 people.

\$4

PROSCIUTTO AND MELON SKEWERS

Fresh melon with prosciutto, drizzled with extra virgin olive oil, dusted with fresh cracked pepper

BRUSCHETTA

Vine ripe tomatoes, basil and garlic on toasted garlic baguette rounds with shredded parmesan

FRENCH BRIE & APPLE SLICES

On regular or sourdough baguette rounds with a touch of honey

SPINACH DIP

Creamy dip with fresh chopped spinach, garlic, lemon juice, dill, served in a sourdough bread bowl

CHIPS, SALSA AND GUACAMOLE

Homemade corn tortilla chips with two types of salsa, guacamole

STUFFED MUSHROOMS

Choice of sausage or vegetarian, topped with parmesan cheese

HOT ARTICHOKE DIP

Marinated artichoke hearts, sautéed onions and garlic blended with cheeses, served with bread rounds

MINI BURRITOS

Beef, chicken or bean and cheese served with sour cream and salsa on the side

Tray passed at \$100 per server

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W E D D I N G M E N U

H O R S D ' O E U V R E S

Minimum order for appetizers is 25 people.

\$5

CRAB SALAD

Served in a hollowed cucumber cup with dill garnish

CAPRESE

Sliced beef steak tomatoes, fresh mozzarella cheese and fresh basil
layered on freshly baked Focaccia bread

EMPANADAS

Beef or chicken with a side of salsa

PULLED PORK SLIDERS

With our homemade BBQ sauce with coleslaw

BEEF SATE

Served with sweet chili sauce

CHICKEN SATE

With Thai peanut chili sauce

POT STICKERS

Choice of beef, chicken, pork or vegetables served with sweet chili sauce

HAWAIIAN BBQ MEATBALLS

SPANAKOPITA

Chopped spinach, feta cheese, garlic, spices and pinenuts

\$6

JUMBO SHRIMP COCKTAIL

With homemade cocktail sauce, lemon and parsley

MINI WELLINGTONS

Juicy beef sirloin with Madeira sauce baked and wrapped in flaky puff pastry

BAKED BRIE IN PUFF PASTRY

Served with cranberry and toasted almonds or plain with mango peach chutney on the side

CHICKEN WINGS

Your choice of teriyaki, buffalo, or barbecue style with blue cheese or ranch dressing for dipping

Tray passed at \$100 per server

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RECEPTION DISPLAY TRAYS

EXOTIC FRUIT TRAY

\$4

Melons, pineapple, grapes, assorted berries, kiwi, mango and other seasonal fruit

GOURMET CHEESE AND CRACKERS

\$4

Assorted hard and soft cheeses including brie, goat cheese and gouda with gourmet crackers

VEGETABLE CRUDITÉ

\$4

Assorted raw vegetables including bell peppers, mushrooms, cucumbers and cherry tomatoes served with buttermilk ranch dip

DELUXE CHEESE AND MEAT PLATTER

\$5

Sliced Italian meats including pepperoni, salami, and prosciutto with brie, goat cheese and gouda cheeses, served with a variety of crisp crackers and bread rounds

PREMIUM VEGGIE PLATTER

\$5

Mushrooms, cucumbers, steamed asparagus, Belgian endive, marinated artichoke hearts, grilled eggplant and roasted red peppers served with creamy spinach dip and homemade buttermilk ranch dressing

ANTIPASTO PLATTER

\$6

Sliced Genoa salami, pepperoni, smoked ham, and mortadella with cubed provolone, artichoke hearts, halved cherry tomatoes, black and green olives served with toasted garlic bread rounds

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RECEPTION STATIONS

BUILD YOUR NACHOS

\$9

Cheddar cheese dip, sliced jalapeños,
refried beans, guacamole dip

ENHANCE YOUR NACHOS

\$4

Chili seasoned ground sirloin, grated cheese,
spicy Mexican salsa fresca, sour cream

SPECIALTY SALADS

\$10

Caesar salad, Greek salad, pasta salad

DESSERT & COFFEE

\$14

Miniature desserts, almond cookies & tiramisu,
freshly brewed gourmet coffee, selection of teas

PACIFIC ASIAN

\$15

Pot stickers, chicken & pineapple kabobs,
egg rolls, hot & sour chicken wings

MEDITERRANEAN

\$15

Hummus, baba ghanoush, roasted chicken
couscous, lemon feta vinaigrette, dolmas, pita bread
triangles

LATIN AMERICA

\$18

Mini Baja fish tacos, Havana chicken,
salsa verde, lime crema, black beans,
fresh fruit salsa

FRENCH

\$19

Sautéed filet of salmon topped with
champagne cream sauce, garden salad
with champagne dijon vinaigrette,
whole brie en croûte, sliced baguettes,
apples & grapes

CHOCOLATE FOUNTAIN*

\$13

Milk chocolate, strawberries, bananas,
pineapple, marshmallow, pretzels
and chocolate chip cookie dippers

Minimum of 25 guests

**Minimum sale of \$250 is required; outdoor use is not recommended.*

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ACTION STATIONS

\$100 chef attendant fee per station

PASTA BAR

\$14

Choice of cheese tortellini, fettucini or penne pasta tossed to order with roasted vegetables & marinara, alfredo or basil pesto cream sauce

RISOTTO BAR

\$16

Sweet Arborio rice tossed with your choice of wild mushrooms, grilled chicken, roasted vegetables, basil pesto, fresh spinach, mascarpone, parmesan cheese

MASHED POTATO BAR

\$16

Garlic Yukon mashed potatoes with pancetta, gorgonzola, chives, crispy onions, parmesan cheese, sun-dried tomato tapenade, red wine sauce

FAJITA BAR

\$17

Marinated beef fajitas, grated cheese, salsa fresca, guacamole, sour cream and flour tortillas

CHICKEN TAMALES

\$18

Wrapped in a corn husk, served with red sauce

SMOKIN' HOT JAMAICAN SHRIMP

\$23

Dry rubbed jerk spiced shrimp sautéed to order with fresh salsas, pineapple & jalapeño salsa with mint fennel, citrus and tarragon salsa with red onions

Minimum of 25 guests

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CARVING BOARDS

\$100 chef attendant fee per board

BARBECUED PORK LOIN

\$120 - serves 15

Served with tropical fruit salsa and mini French rolls

SALMON WELLINGTON

\$200 - serves 25

Served with sautéed spinach & mushrooms wrapped in a puff pastry, topped with a white wine sauce

ROASTED BACON WRAPPED TURKEY BREAST

\$190 - serves 30

Served with spiced cranberry sauce, mayonnaise, mini French rolls

TOP SIRLOIN OF BEEF

\$225 - serves 50

Served with creamed horseradish, whole grain mustard, mini French rolls

MOLASSES & APPLE CIDER GLAZED BONE-IN HAM

\$270 - serves 50

Served with Calvados apple butter and mini French rolls

HERB CRUSTED NEW YORK STRIP LOIN OF BEEF

\$385 - serves 30

Served with roasted garlic jus and mini French rolls

TENDERLOIN OF BEEF BALSAMIC GLAZED

\$475 - serves 20

Served with pearl onions, choron sauce, mini French rolls

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PLATED DINNER MENU

*Your choice of one starter, one entrée, one dessert, freshly baked rolls & butter,
freshly brewed regular & decaffeinated coffee and iced tea*

STARTERS - SELECT ONE

Tomato bisque with basil cream
Wild mushroom soup with port drizzle
Corn chowder bisque with achiote cream
Wild Italian field green salad
Mesclun & Boston bibb lettuce salad
Greek salad
Spinach salad
Hearts of romaine salad

SECOND COURSE OPTION

Mushroom sherry ragout	\$5
Cream of roasted onion soup	\$6
Tiger prawn cocktail	\$7
Roasted corn & chili polenta	\$8
Dungeness crab cake	\$12

DESSERTS - SELECT ONE

Cappuccino cheesecake
Carrot cake
Chocolate seduction cake
Fruit tart
Génoise raspberry square
Tiramisu

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PLATED DINNER MENU - ENTRÉES

SELECT ONE ENTRÉE

(Second entrée selection \$3 per guest)

VEGETABLE NAPOLEAN

\$31

Ricotta & mozzarella cheese layered in fresh pasta, roasted mushrooms, spinach, zucchini, roasted red peppers, charred tomato coulis

WILD MUSHROOM RAVIOLI

\$31

Burnt sage-infused noisette, julienne vegetables

IRON-SKILLET SEA BASS

market price

Maitre'd butter, capers, tomatoes, herbed jasmine rice

PAN ROASTED ATLANTIC

\$39

SALMON

White wine mushroom sauce

TUSCANY SPICED CHICKEN

\$40

BREAST & PRAWNS

Sea salt-roasted new potatoes with shallots, mushroom red wine sauce

PAN-SEARED BREAST OF

\$38

CHICKEN

Apricot glazed, almond wild rice pilaf, ginger-lime beurre blanc

STUFFED CHICKEN BREAST

\$38

Couscous, sun-dried tomato, mozzarella cheese, chardonnay cream sauce, herbed roasted red potato

RATATOUILLE ENCRUSTED

\$40

PORK LOIN

Sun-dried tomato & basil orzo, extra virgin olive oil, roasted garlic drizzle

NEW YORK STRIP STEAK

\$41

Yukon mashed potatoes, cabernet jus, crumbled gorgonzola

FILET MIGNON

\$42

Roasted tenderloin of beef, Yukon mashed potatoes, peppercorn sauce

BEEF & CHICKEN DUET PLATE

\$52

Carved strip loin, marinated breast of chicken, tri-peppercorn brandy sauce

If two entrées are selected, placecards with entrée indicators for each guest will be required.

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W E D D I N G M E N U

SOUTHWEST FIESTA DINNER BUFFET

\$38

STARTERS

- Fiesta tortilla chips, guacamole, salsa fresca
- Grilled zucchini & red bell pepper salad
- Tijuana Caesar salad

ENTRÉES

your choice of three

- Cheese enchilada casserole
- Roasted chicken breast with tangy Veracruz style sauce
- Marinated sirloin fajitas, red onion, bell peppers, cilantro
- Tomatillo stewed pork with Spanish onions
- Fish tacos

ACCOMPANIMENTS

Lettuce, sour cream, jalapeños, cilantro, onions, cheese, roasted tomato salsa, corn, onion salsa

DESSERTS

- Mexican flan
- Chocolate cinnamon brownies

BEVERAGES

- Freshly brewed regular & decaffeinated coffee
- Iced tea

TOSCANA DINNER BUFFET

\$41

STARTERS

- Wild Italian baby greens with classic Italian vinaigrette
- Antipasto salad
- Fennel salad with olives, red onions and citrus vinaigrette

PASTA STATION – PREPARED TO ORDER

- Cheese tortellini with basil pesto
- Gorgonzola gnocchi with alfredo sauce

ENTRÉES

- Breast of chicken marsala
- Peppered beef pizzaola with sweet onions, tomatoes & bell peppers
- Crumbled gorgonzola parmesan eggplant

ACCOMPANIMENTS

- Medley of balsamic roasted vegetables
- Focaccia bread

DESSERTS

- Tiramisu
- Chocolate swirl cheesecake

BEVERAGES

- Freshly brewed regular & decaffeinated coffee
- Iced tea

Minimum of 25 guests

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COUNTRY WESTERN DINNER BUFFET

\$41

STARTERS

- Pickled relish display with carrots, celery, pepperoni, sweet dill pickles, peppers
- Marinated olives, radishes, buttermilk ranch dipping sauce
- Iceberg wedges with creamy bleu cheese and oregano vinaigrette
- Old fashioned macaroni salad

ENTRÉES

Your choice of two

- Mesquite grilled top sirloin
- Tequila-key lime marinated char-grilled chicken
- BBQ pork ribs
- Texas chili station with traditional condiments

ACCOMPANIMENTS

- Baked potatoes with sour cream and whipped butter
- Blue Lake green beans almandine with crispy onions
- Sourdough bread with whipped butter

DESSERTS

- Apple or peach cobbler
- Bread pudding with raisins and Bourbon cream sauce

BEVERAGES

- Freshly brewed regular & decaffeinated coffee
- Iced tea

THE HARMONY DINNER BUFFET

\$52

STARTERS

- Organic mixed baby greens & fresh spinach with white balsamic gorgonzola vinaigrette
- Marinated artichokes, olives, mushroom & roasted pepper salad
- Grilled vegetables with balsamic drizzle & fresh herbs

ENTRÉES

Your choice of two

- Petite strip loin steak with burnt sage jus and garlic mashed potatoes
- Grilled chicken breast with garlic herb cream sauce
- Braised tips of beef with green peppercorn sauce
- Penne pasta and jumbo sautéed shrimp in a sun-dried tomato cream sauce
- Sautéed salmon medallions, served over jasmine rice

ACCOMPANIMENTS

- Seasonal vegetables
- Mini French rolls with herbed butter

DESSERTS

- Crème brûlée
- Chocolate marbled cheesecake

BEVERAGES

- Freshly brewed regular & decaffeinated coffee
- Iced tea

Minimum of 25 guests

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BEVERAGES

WINE LIST

Welk Resorts - San Diego features a comprehensive wine list. Wine selections vary seasonally so please consult with your Special Event Coordinator for current availability.

HOSTED BARS

Hosted bars are available either on consumption or as a package. Packages require a twenty-five (25) guest minimum. All bars are stocked with the appropriate mixers and garnishes.

HOUSE SELECTIONS

Barton's Vodka, Barton's Gin, Barton Rum, Matador Tequila, Jim Beam Bourbon, Seagram's 7, J&B Whiskey, Christian Brothers Brandy, assorted DeKuyper cordials

CALL SELECTIONS

Absolute, Tanqueray, Captain Morgan, Myers's Rum, Jose Cuervo Silver, Makers Mark, Jack Daniels, Dewar's, Johnny Walker Red, Crown Royal, Seagram's V.O., Hennessy Cognac, Kahlua

PREMIUM SELECTIONS

Ketel One, Grey Goose, Bombay Sapphire, Myers's Rum, 10 Cane Rum, Cuervo 1800, Chivas Regal (12), Glenlivet, Johnny Walker Black, Remy Martin V.S.O.P., Grand Marnier, Bailey's Irish Cream, Midori

PER DRINK PRICING

House wine by the glass \$6	Imported beer \$6
House sparkling by the glass \$6	House margaritas \$7
Call wine by the glass \$7	Call margaritas \$9
Premium wine by the glass \$9	Premium margaritas \$10
Premium sparkling wine	Mineral waters \$4
By the glass \$9	Soft drinks \$3
House brand liquor \$6	Bottled water \$3
Call brand liquor \$7	
Premium brand liquor \$9	
Domestic beer \$5	

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W E D D I N G M E N U

KEGS

Draft Beer **\$225 for 1/4 Keg, \$325 for 1/2 Keg**

Import/Premium Draft Beer **\$295 for 1/4 Keg, \$395 for 1/2 Keg**

*Specialty liqueurs are available by request with two (2) week notice. Prices per bottle will vary.
For any outside wine, there will be a corkage fee of \$15 per bottle.*

SOFT BAR PACKAGE

*Includes house wines, domestic & imported beers,
sodas, bottled & mineral waters, juices*

1 hour per guest **\$18** 2 hours per guest **\$21**
3 hours per guest **\$24** 4 hours per guest **\$26**

HOUSE BAR PACKAGE

*Includes house wines, house brand liquors, domestic & imported beers,
sodas, bottled & mineral waters, juices*

1 hour per guest **\$20** 2 hours per guest **\$23**
3 hours per guest **\$26** 4 hours per guest **\$28**

CALL BAR PACKAGE

*Includes select local wines, call brand liquors, domestic & imported beers,
sodas, bottled & mineral waters, juices*

1 hour per guest **\$24** 2 hours per guest **\$28**
3 hours per guest **\$30** 4 hours per guest **\$32**

PREMIUM BAR PACKAGE

*Includes select premium wines, premium brand liquors,
domestic & imported beers, sodas, bottled & mineral waters, juices*

1 hour per guest **\$26** 2 hours per guest **\$30**
3 hours per guest **\$33** 4 hours per guest **\$34**

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AUDIO - VISUAL EQUIPMENT

PACKAGES

PROJECTOR SUPPORT PACKAGE

\$50

A/A extension cord, A/C multi-strip, projection table,
8'x8' screen

LCD PROJECTOR PACKAGE

\$225

LCD projector, A/C extension cord, A/A multi-strip
project table, VGA cable, appropriately sized screen
house sound connection

VIDEO PACKAGE

\$150

32" TV monitor, DVD/VHS player, draped car

FLIPCHART PACKAGE

\$40

Flipchart easel, standard flipchart pad, (3) markers

Post-It easel pads \$10

WHITEBOARD PACKAGE

\$40

Dry erase whiteboard, easel, eraser, (3) markers

OVERHEAD PROJECTION PACKAGE

\$85

Overhead projector, A/A extension cord, A/C power strip
projection table, 8'x8' screen

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AUDIO - VISUAL EQUIPMENT

SCREENS

6' x 6' tripod screen	\$40
8' x 8' tripod screen	\$45
10' x 10' cradle screen	\$85

DRAPERY

Black velour drape <i>16' high x 4' wide</i>	\$56
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MICROPHONES

Table or standing microphone	\$35
Wireless handheld or lavalier	\$130
Wireless with podium	\$150

AUDIO

4 inputs	\$35
12 inputs	\$70
14 inputs	\$85
16 inputs	\$145

VIDEO / DATA

DVD player	\$50
VHS player/recorder	\$50
TV monitor (32")	\$50

SPEAKER(S) WITH AMPLIFIER

Up to 100 people (stereo)	\$130
Up to 300 people (stereo)	\$175
Portable CD player	\$35
CD player, multi-disc	\$40
iPod cord	\$10
House sound connection	\$25

LIGHTING

A wide variety of lighting scenarios are available. Since each scenario is unique, please speak to the audio visual department about your individual requirements.

LABOR

Some events may require an audio visual technician. Technician rates are by the hour with a four (4) hour minimum.

MONDAY–FRIDAY 8am–6pm	\$50
PRE/POST HOURS	\$65
WEEKENDS AND HOLIDAYS	\$80

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PRIX-FIXE REHEARSAL DINNERS

The wedding is planned and you want something effortless and delicious for the rehearsal dinner. Perfect! Our Prix-Fixe Menu takes the guess-work out of this fun and casual feast.

Dinner includes your choice of one starter, one entrée, chef's choice dessert, freshly baked French rolls & butter, coffee, decaffeinated coffee and hot tea.

\$35 per person

STARTERS

GREEN SIDE SALAD

Fresh mixed field greens with cucumber, cherry tomatoes and your choice of dressing

CHEF'S SOUP OF THE DAY

ENTRÉES

PASTA DE VINCI

Penne pasta tossed in cheese and wine sauce, served with sautéed chicken, bacon, mushrooms, onions and garlic

SOY-GLAZED NORTH ATLANTIC SALMON

Perfectly grilled filet of salmon, seasoned and topped with freshly made soy glaze, served with angel hair pasta, sautéed spinach and diced tomatoes

STUFFED CHICKEN BREAST

A tender breast of chicken, lightly seasoned, stuffed with asparagus and provolone cheese topped with citrus Beurre Blanc sauce

PRIME RIB

A juicy and tender serving of beef seasoned with fresh herbs, served with creamy horseradish and au jus

Menu available only at Grande Patio and Solario; not available at PGA or Greens Courtyard.

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FAREWELL BRUNCH

It's the day after the wedding and everyone is going home.
Get together one last time to reminisce about the wonderful weekend!

THE WELK SUNRISE \$17

Choice of orange, cranberry, or apple juice,
freshly baked Danish, croissants, and muffins,
butter, fruit preserves, and jam,
seasonal sliced fruit platter,
freshly brewed coffee, decaffeinated coffee
and assorted flavored teas

THE WELKOME BUFFET \$20

Choice of orange, cranberry, or apple juice,
assorted cold cereals with whole and low fat milk,
seasonal fresh fruit platter, selection of fruit
yogurts, scrambled eggs, bacon and sausage,
potatoes O'Brien, assortment of fresh breakfast
pastries, butter and preserves, freshly brewed
coffee, decaffeinated coffee and tea

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SLEEP, SPA, SWING!

FOR THE OUT-OF-TOWN GUESTS

Overnight room blocks are available based on availability. Please contact the Resort Sales Manager for information on group rates for our one and two bedroom luxury villas which sleep 4 or 6 guests, respectively. Resort guests will also have access to our 5 recreation centers, 8 pools, 2 waterslides, whirlpools and a myriad of daily fun activities.

THE BACHELOR GOLF TOURNAMENT

Welk Resorts San Diego features two golf courses with a combined 36 holes of golf. Please consult the Resort Sales Manager for group discounts on either the Oaks Par-3 Golf Course or the Fountains Executive Course.

LADIES' SPA DAY

Bello Vita Spa offers a variety of massages and services on-site. Please consult the Resort Sales Manager for group discounts for the bride, wedding party, bridal shower or bachelorette parties.

SUGGESTED VENDORS

Your vendors are welcome at our resort. In case you are starting out, here are companies we have used or other customers have recommended.

SHUTTLE SERVICES

Mr. Bill Goodson
Sunshine Shuttles
760.445.5725
sunshineshuttleservices@gmail.com
www.sunshineshuttles.com

Mr. Raul Robles
Sureride Inc.
619.517.5283
raul@surerideinc.com
www.surerideinc.com

ENTERTAINMENT

Mr. Victor Cannon
Can-Do Productions
760.471.4796 / 951.672.9375
victor@candodj.com
<http://candodj.com/>

Mr. DeVaughn Daniels (pronounced de-VON)
Timmy d Productions
951.693.1680 office / 951.757.2234 cell
devaughn@timmyd.com
www.timmyd.com

FLORISTS

Mr. Takashi Kiyozumi
Rosy Floral Studio
858.673.ROSY (7679)
takashi@rosyfloralstudio.com
www.rosyfloralstudio.com

Ms. Kiyoko Ando
Cherry Blossom Floral Designs
760.500.1776
info@cherryblossomfloraldesigns.com
www.cherryblossomfloraldesigns.com

OFFICIANTS

Ms Bethel
Non-denominational
619.302.3035
www.ceremoniesbybethel.com
Her reviews are available on [WeddingWire](#).

SUGGESTED VENDORS

WEDDING CAKES

Edelweiss

858.487.4338

www.edelweissrb.com

Jodee's Bakery

951.699.2399

malinda@jodeesbakery.com

www.jodeesbakery.com

PHOTOGRAPHER / VIDEOGRAPHER

Mr. Jack Randall

Jack Randall Photography

800.537.8834 / 949.248.5198

info@jackrandallphotography.com

Mr. Jason Taylor

Taylor Films

760.846.0418

jason@taylorfilms.com

www.taylorfilms.com

BEAUTY

Ms. Tasha Dubreuil-Marinier

Beauty Bar

760.451.8915 office / 760.390.0638 cell

styleinsd2000@yahoo.com

MUSICIANS / ACCOMPANIMENT

Ms. Naomi Alter

Harp San Diego

760.436.3687

naomialter@juno.com

www.harpsandiego.com

WEDDING INFORMATION

BRIDE DRESSING ROOM

A dressing room will be provided on the day of the wedding for the bride and her attendants. Please note that there will be a \$400 charge if excessive cleaning is required. The dressing room is to be vacated after the ceremony and all personal items are to be removed.

LINEN

Traditional-length tablecloths and napkins are available in a variety of colors and are included in the reception package. Specialty colors or fabric are available at an additional fee. Please contact the Resort Sales Manager for more information.

CEREMONY REHEARSALS

Welk Resorts San Diego will schedule a one-hour rehearsal prior to the wedding day. Rehearsals are scheduled upon request during normal business hours.

CHILDREN'S MEALS

Children's meals are available for children 3 – 10 years of age. Please notify the Resort Sales Manager of the number of expected children when the Banquet Event Order is created so that pricing can be guaranteed. Children's head count is due with the final guest count.

NO DOGGIE BAGS

Due to state and local ordinances, all food and beverage must be consumed on the premises and purchased solely through Welk Resorts San Diego. Excess food will not be allowed to leave the venue.

Department of Health regulates and prohibits pets in all food service and public areas with the exception of service animals.

WEDDING INFORMATION

ALCOHOL

Welk Resorts San Diego's liquor license requires that alcoholic beverages only be dispensed by our employees and bartenders. All alcoholic beverages and services are regulated by the State of California. As a licensee, Welk Resorts San Diego is responsible for the administration of these regulations. Therefore, no liquor, beer or wine beverages may be brought on premises from outside sources without prior written approval from the Resort.

Alcoholic beverage service will be denied to those people who appear to be intoxicated, unruly or under 21 years of age. Welk Resorts San Diego reserves the right to close the bar at any time necessary

DEPOSITS AND PAYMENT SCHEDULE

Dates are considered definite upon receipt of a signed agreement and deposit. The primary deposit is \$500.00, is non-refundable and will be applied towards the final balance. The remaining balance is due ten (10) business days prior to the event and is payable by cash, credit card or cashier's check. If paying the final deposit by personal check, payment must be received thirty (30) days prior to the event.

INCLEMENT WEATHER

Welk Resorts San Diego cannot be held responsible for inclement weather in any way. In the event of such conditions, the ceremony and/or reception will be moved to the most appropriate indoor or covered space, based on availability.

ADDITIONAL INFORMATION

All prices are subject to change without notice.

All prices quoted are subject to service charge of 20% and applicable sales tax.

Attendance must be specified five (5) business days in advance via a signed Banquet Event Order. If final guest count is not provided to the Wedding Coordinator by this time, the estimated figure becomes the guarantee. Client will be charged based on this number even if fewer guests attend.

A maximum of two (2) entrée selections may be made for plated meals. Client must provide printed placecards indicating entrée selection for each guest. Exact guarantees must be provided five (5) business days prior to event.

Welk Resorts San Diego agrees to prepare for 5% over the guaranteed number for the function.

No outside food or beverage may be brought onto resort grounds by the patrons, guests or invitees without the expressed written consent of the resort. The resort reserves the right to charge for the service of such food and beverage. Resort regulations do not permit removal of food at conclusion of the function.

Welk Resorts San Diego will not assume any responsibility for the damage or loss of any merchandise or articles left in the resort prior to, during or following the function.

The resort is excused from performance of the contract, at the resort's option, and without obligation to the patron for damages, if the performance of the resort is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles, disputes or strikes, government regulation, utility shortages or restrictions, restrictions upon travel, upon travel, transportation, foods and/or beverages, or supplies, Acts of God and/or other cause whether or not specifically enumerated herein beyond the control of the resort.

Room rental fees and/or food and beverage minimums may apply. Please check with the Wedding Coordinator for details.

Functions that exceed the allotted time noted on the Banquet Event Order will be subject to an additional \$500 labor fee per hour.