



Steele Canyon Golf Club

Your Wedding & Reception

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7 Easy Steps To Your Perfect Wedding

You're Getting Married! Now What?

You've got the ring, the yes and a lifetime to look forward to together, but what comes next? At Steele Canyon we believe that planning your wedding day should be simple, sensible and spectacular. With the 7 easy steps below you'll be well on your way to your perfect day. Combined with our wedding packages and dedicated team to help you with every step it's almost too easy. We can't wait to make your dream day a reality!

1. Pick The Right Venue For You

Ceremony Site

Reception - Size, Setting and Date (Love It, Book It!)

2. Cuisine

Main Course - Buffet or Plated?

Hors d'oeuvres

3. Libations

To Host or Not To Host?

Cocktail Hour

Wine

Champagne Toast

4. Setting The Table, Make It Yours

Linens

Centerpieces

Lighting

Flowers

5. It's Cake Time

Cake, Cupcakes or Both!

6. Check, Please

Deposits

Guest Counts

Final Billing and Guarantees

Calculating Costs and Setting Your Budget

Step One: Picking the Right Venue



Your wedding venue



Wedding Ceremony Information

Ceremony Site Rental

\$950 Flat Fee including rehearsal!

Includes Ceremony Arbor, Rehearsal and Day of Coordination Standard white resin padded seat folding chairs, Bridal Changing Suite and On Course Photo Privileges. Space will be available two hours prior to Ceremony time for decoration and set up. We can accommodate up to 250 seated guests in the Ceremony area.

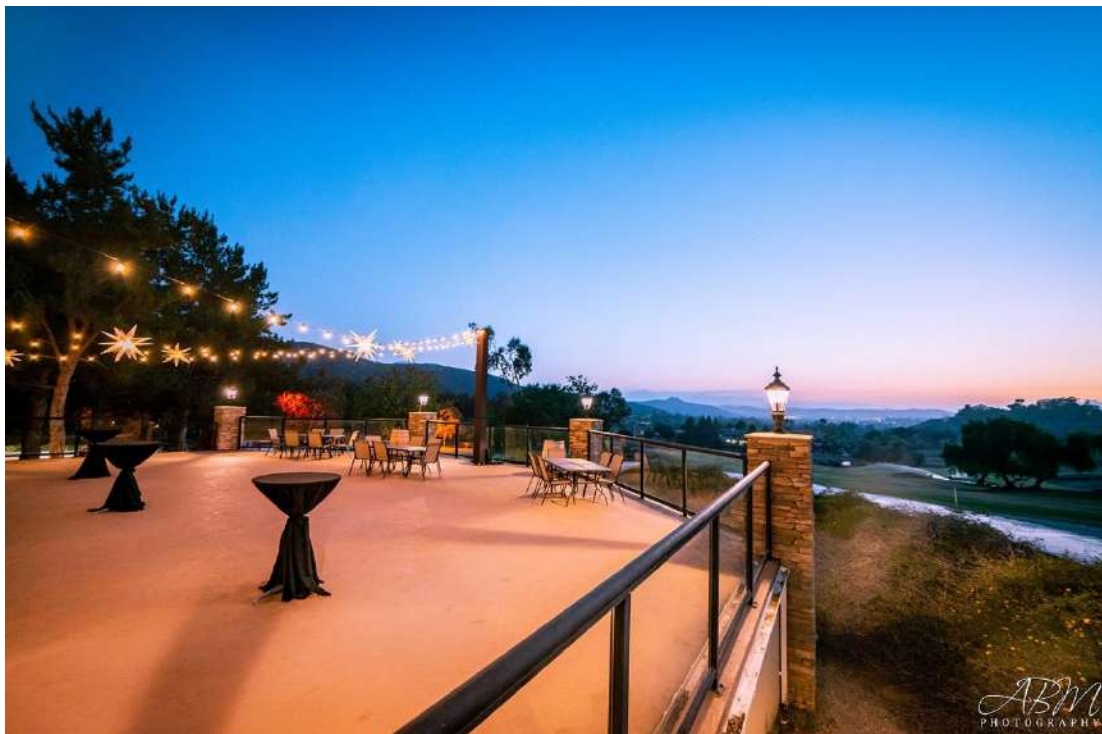
Rehearsal Dinner: If you are looking for a location for your rehearsal dinner, you're already here! Ask about our rehearsal dinner menus and options!

A perfect marriage of two spaces for your reception!

Pavilion – Seats up to 175 guests with space for a dance floor.



Sunset Deck – Seats up to an additional 100 guests.



Our glass sided reception Pavilion takes the beauty that surrounds you and makes it the backdrop for your reception or party. A spacious room that can accommodate up to 200 guests with dancing, you'll find yourself marveling at the simple elegance that surrounds you. If you prefer an indoor/outdoor feel just open the accordion doors and step out under the stars onto our beautiful Sunset Deck. The perfect setting for hosting a cocktail hour with complete bar service, or snapping a few photos while the gentle breeze sweeps over the hillside. You and your guests will enjoy celebrating the occasion all evening long on this lovely addition.

Step Two: Cuisine



Build Your Perfect Wedding Package

Customizable to fit your needs!

	Vineyard	Ranch	Canyon
Lunch or Dinner	Themed Buffet or Plated (Single entrée menus)	Plated, or Buffet (Single or Duet entrée menus)	Plated or Buffet (Single or Duet entrée menus)
Champagne Toast	Included	Included	Included
Appetizers	One Display or One Passed	Two Selections Display or Passed	Three Selections Display or Passed
Dinner Wine Service		Included	Included
Table Essentials	Mirrors & Votives Mahogany Chiavari Chairs White Linen & Napkins Gift, Guestbook & Cake Table	Basic Reception Florals Mirrors & Votives Mahogany Chiavari Chairs White Linen & Napkins Gift, Guestbook & Cake Table	Upgraded Reception Florals Mirrors & Votives Mahogany Chiavari Chairs White or Colored Linen & Napkins Gift, Guestbook & Cake Table
Hosted Cocktail Hour		House Brand Cocktails Beer, Wine, Soda	House & Call Brand Cocktails, Beer, Wine, Soda
Wedding Cake		Included	Included
DJ Services			Reception Only 100 guest minimum

All prices are per person and are subject to a 20% service charge and applicable sales tax.

Pricing	Vineyard	Ranch	Canyon
50 - 100 Guests	\$70	\$90	\$110
101+ Guests	\$65	\$85	\$105

Included just for you!
Above pricing includes:

Venue space for a five hour reception
Including our Pavilion and Sunset Deck
Steele Canyon does not charge an additional room rental fee
No fee added to cut and serve your wedding cake

Non-alcoholic Beverage Station included

Children 7 and under receive a kid friendly meal, just \$14.95
As a professional courtesy, vendors working your event served at \$24.95
Vegetarian, Vegan, Gluten Free and Allergy Sensitive guests are
gladly accommodated

Plated Reception Menu

Vineyard Package; Single entree

Ranch or Canyon Package; Single or Duet Plate options

Salad

GARDEN Crisp Green Salad with Two Dressings
Served with assorted rolls and butter

CAESAR Croutons, Fresh Parmesan Cheese

SPINACH Bacon Crumbles, Boiled Egg & Mushrooms

SIGNATURE Spring Mix, Feta Cheese, Dried Cranberries
& Candied Pecans with Raspberry Vinaigrette

Main Course

Choose from the list of entrée selections below.
Served with a choice of potato or rice pilaf and
fresh seasonal vegetables.

Duet Plate

Two entrees on the same plate. Select one Beef,
Fish or Shrimp option and any Chicken entrée.

**Please note our Chef can create a completely customized menu for your
Event. If you don't see what you're looking for just ask**

Entrée Selections

Chicken

Chicken Parmesan

Lemon Herb Chicken

Teriyaki Chicken Breast

Chicken Piccata with Capers

Barbeque Chicken Breast

Chicken with Mushrooms in a Marsala Wine Sauce

Macadamia Crusted Chicken with Mango Salsa

Chicken with Artichoke Chardonnay Cream Sauce

Shrimp

Shrimp Scampi on a Bed of Risotto

Fish

Baked Mahi Mahi with Mango Salsa

Salmon Florentine

Filet of Salmon with Herb Butter,
Teriyaki or Béarnaise Sauce

Beef

Petite Filet Mignon with Demi Glace

Boneless Beef Short Ribs

Roasted Baron of Beef, 8 oz.

Roasted Prime Rib of Beef
\$2.00 per person additional

Note: A second entrée may be added to the Vineyard Package for \$4.00 per person

All prices subject to a 20% service charge and applicable sales tax.

Themed Buffet Menu

Vineyard Package

(50 Guest Minimum)

Taste of Italy

Taste of Italy Buffet served with:
Appetizer
Classic Caesar or Garden Salad
Chicken Parmesan
One Pasta Selection
Marinara, Alfredo or
Red Pepper Basil Cream Sauce
Or Vegetarian Lasagna
Fresh Seasonal Vegetables
Choice of: Bread Sticks,
Fresh Garlic Bread or
Sourdough Rolls

Tropical Island

Tropical Island Buffet served with:
Appetizer
Luau Spring Mix Salad
One Entrée Selection
Kalua Pork, Teriyaki Chicken
Or Glazed Ham in Plum Sauce
Cruited Sweet Potatoes or
Rice Pilaf
Island Vegetable Medley
Hawaiian Rolls with Butter

Spanish Fiesta

Spanish Fiesta Buffet served with:
Appetizer
Garden Salad
One Entrée Selection
Chicken or Beef Fajitas
Or Pork Carnitas
Flour or Corn Tortillas
Guacamole, Salsa, Sour Cream,
Olives & Shredded Cheese
Tamales or Enchiladas (Beef/Cheese)
Spanish Rice
Refried or Black Beans

Upgrades

ADD An additional Entrée Selection for \$4.00 per person
ADD An additional Side Selection for \$2.00 per person
ADD Choice of Salad for an additional \$2.00 per person

Note: Themed Buffet menus may be substituted on the Ranch or Canyon Package at no additional charge

All prices subject to a 20% service charge and applicable sales tax.

Customized Buffet Menu

Ranch & Canyon Package

All Customized Buffets are served with the following:

Two Entrée Selections – One Chicken, One Additional

Choice of Salad: Garden, Caesar, Spinach or Signature

One Accompaniment: Garlic Mashed Potatoes, Au Gratin, Rosemary Red Potatoes

Fresh Seasonal Vegetables

Rolls and Butter

Upgrades

ADD An Entrée Selection for \$4.00 additional per person.

ADD An Accompaniment or Salad for \$2.00 additional per person.

Entrée Selections

Chicken

Chicken Parmesan
Lemon Herb Chicken
Teriyaki Chicken Breast
Chicken Piccata with Capers
Barbeque Chicken Breast
Macadamia Crusted Chicken with Mango Salsa
Chicken with Mushrooms in Marsala Wine Sauce
Chicken with Artichoke Chardonnay Cream Sauce

Beef & Carving Station

Santa Maria Tri Tip
Roasted Turkey, Carved
Glazed Ham, Carved
Roasted Pork Loin, Carved
Roast Baron of Beef, Carved
Prime Rib, 8 oz ADD \$2.00 per person

Fish

Baked Mahi Mahi with Fresh Mango Salsa
Tilapia with Cilantro Lime Butter
Fresh Filet of Salmon with Herb Butter,
Béarnaise Sauce or Florentine

Vegetarian

Vegetarian Lasagna
Pasta Aioli with Steamed Vegetables

All prices subject to a 20% service charge and applicable sales tax.

Hors d'Oeuvres

(V, R, C) are included appetizer options for the Vineyard, Ranch and Canyon Packages

Listed pricing is for additional appetizer orders

Tray Passed Appetizers

(serves 50 guests per order)

Roasted Tomato Bruschetta with Mozzarella Cheese (V, R, C)	\$85.00
Pot Stickers, Honey Mustard Drizzle (V, R, C)	\$95.00
Mini Crab Cakes, Fresh Mango Salsa (C)	\$175.00
Coconut Shrimp, Sweet Chili Thai Sauce (C)	\$185.00
Cream Cheese Parmesan Artichoke Hearts (C)	\$175.00
Phyllo Wrapped Asparagus Spears (R, C)	\$135.00
Hibachi Chicken, Spicy Peanut Ginger Sauce (R, C)	\$135.00
Crab Stuffed Mushrooms (C)	\$165.00
Jumbo Bacon Wrapped Scallops, Dill Buerre Blanc (C)	\$210.00
Cream Cheese Wontons, Sweet Chili Thai Drizzle (V, R, C)	\$85.00

Display Appetizers

(serves 50 guests per order)

Smoked Salmon Canapés (R, C)	\$125.00
Breaded Mozzarella Sticks with Marinara Sauce (R, C)	\$165.00
Potato Skins, Sour Cream/Chives/Bacon/Cheddar (V, R, C)	\$115.00
Meatballs, BBQ/Swedish/Marinara (V, R, C)	\$95.00
Buffalo Wings, Ranch Dressing (R, C)	\$120.00
Ceviche, Tortilla Chips (R, C)	\$150.00
Chips, Homemade Salsa & Guacamole (V, R, C)	\$110.00

Vegetable Crudités with Ranch Dip (V, R, C)

Small (serves 25)	\$70.00
Medium (serves 50)	\$110.00
Large (serves 100)	\$200.00

Fresh Seasonal Fruit (V, R, C)

Small (serves 25)	\$80.00
Medium (serves 50)	\$125.00
Large (serves 100)	\$225.00

International & Domestic Cheese – Crackers and Baguettes (V, R, C)

Small (serves 25)	\$95.00
Medium (serves 50)	\$170.00
Large (serves 100)	\$300.00

Chilled Jumbo Shrimp (serves 50), Cocktail Sauce /Lemons (C)	\$235.00
Warm Spinach Artichoke Dip, Toasted Baguettes or Pita Chips (C)	\$195.00
Chilled Herb Cream Cheese and Crab Roll, Pita Chips (C)	\$170.00

All prices subject to a 20% service charge and applicable sales tax

Step Three: Libations



Bar & Beverages

Hosted Hourly Bar Packages - Prices Are Per Person Per Hour.

Well Package

Includes House Brand Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Liquor Shots are not included.

First Hour \$14 Two Hours \$24 Additional Hour(s) \$8

Call Package

Includes House and Call Brand Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Liquor Shots are not included.

First Hour \$16 Two Hours \$28 Additional Hour(s) \$10

Premium Package

Includes House, Call and Premium Brand Cocktails, Domestic and Imported Bottled Beers, House Select Wines & Soft Drinks. Liquor Shots are not included.

First Hour \$18 Two Hours \$32 Additional Hour(s) \$12

Hosted Bar - Drinks Will Be Charged On Consumption At The Appropriate Price. Limit Will Be Set In Advance Of Event. Bar service is concluded 20 minutes prior to scheduled event end time.

Well Selections	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.00
Super Premium Selections	\$9.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
Soft Drinks	\$2.00
House Wines / Champagne	\$7.00 glass, \$25 bottle
Hosted Keg, Domestic	\$350 and up
Hosted Keg, Imported	\$450 and up

Corkage Fee (750 ML Bottle) \$15.00 each

No additional alcohol is permitted to be brought onto the premises.

Bartender Fee

A minimum of \$350.00 in Bar Sales must be met for Hosted or Cash Bars or a \$125.00 Bartender Fee will apply.

All prices subject to a 20% service charge and applicable sales tax.

Step Four: Setting The Table Make It Yours



Reception Additions

Ceiling Draping with Lighting \$450.00



Party Lights \$200 ~ (\$250 with Lanterns)



Black, Ivory or White
Full Length Table Linen

\$15.00 ea



Overlays or Table Runners

- Choice of Color

\$8.00 ea

Belly up Tables - No Linen

\$12.00 ea

Belly up Tables - Black Linen and Sash

\$20.00 ea

Full Length Skirting & Matching Linen -
Black or Ivory for Head or Sweetheart Table

\$15.00 per table



Floral Centerpieces with Seasonal Flower
\$15.00 and up

Colored Linen

\$5.00 ea

Colored Napkins

\$1.00 ea



All items subject to a 20% service charge and applicable sales tax.

Step Five:
It's Cake Time!



Decisions, Decisions....

Call and make your cake tasting and design appointment with one of the fabulous specialists listed in our preferred vendors

Once your design and specifics are complete, we will work with your vendor to coordinate delivery and display of your wedding cake. On your wedding day we will happily cut and serve your wedding cake to you and your guests at no additional charge!

Step Six: Check, Please



Payments and Final Details

Just a \$1,000 deposit will reserve your wedding date!

Our easy payment schedule;

Second deposit of \$2,000 due 90 days prior to your wedding date *with Package Selection*

Third deposit of \$2,000 due 60 days prior to your wedding date with menu selections

Final payment is due 14 days prior to your wedding date with final /guaranteed guest count and signed BEO

Any additional charges such as hosted bar tabs are due at the conclusion of the reception

Please note if you cancel for any reason all deposits that have been received by Steele Canyon are considered to be non-refundable and non-transferable.

Recommended Vendor

Photographers:

ABM Photography (858) 271-8029
Andy King (619) 987-2559
Lisa Conrad (619) 316-2441
Brett Charles Rose (619) 819-5222

Florists:

JM Floral Studio (Jeannie) (619) 895-3156
Jamul Flowers (Donna) (619) 669-0662

DJ's:

Sound Illusions (Manny) (619) 517-8377
DJ Guy (800) 876-1994
Juan Collazo (619) 417-9622

Live Entertainment:

Republic of Music (619) 277-8689

Officiant:

Craig Does Weddings (619) 977-9834
Paul Frye (619) 459-3205
Ceremonies by Bethel (619) 302-3035

Bakeries:

Eccentric Int'l Chefs (619) 562-0762
Flour Power (619) 697-6575
Twiggs Bakery (619) 296-0616

Cupcakes/Other:

Cupcakes Squared (619) 226-3485
Sprinkles Cupcakes (858) 457-3000
SD Candy Buffet (760) 842-1352

Rental Companies:

A Touch D'Elegance Linens (619) 656-1975
Abbey Party Rentals (888) 808-0017
Socialights Lighting (619) 352-0654
Photobooth: The Fotobox (619) 512-3104

Wedding and Event Coordinator:

The Finer Points (Teresa) (619) 890-7777

