



2010 Weddings
Presented by
Maderas Golf Club

Maderas Golf Club, 17750 Old Coach Road, Poway, CA 92064 * (858) 451-8109

Congratulations from Maderas Golf Club!

Nestled in the North County canyons of Poway, with warm sunshine and peaceful beauty, you will find our venues for wedding ceremonies, receptions, dinner and dancing tucked away like a hidden treasure.

Whether you are planning an intimate wedding reception with your family and closest friends, or prefer to dance the night away like never before, our Tuscan inspired décor and panoramic views are the ideal stage for creating the ideal San Diego wedding experience.

The warmth of your loved ones will envelop you at every moment. As you say your sacred vows at Sunset Rock Terrace or Del Lago Garden, or toss the bridal bouquet atop the stage in Del Lago Ballroom, you and your guests will experience an unforgettable affair filled with joy and love forever in this breathtaking San Diego wedding location.

At the wedding reception, you and your guests, whether a small group of sixty or a large gathering of three hundred guests, will enjoy the warm atmosphere of Del Lago Ballroom, the perfect setting for your wedding reception. Hanging chandeliers, old-world style wooden doors and superior service will leave a lasting impression of your cherished affair.

For our smaller weddings, dine inside our Tuscan style Grille Room or dine alfresco on our Terrace and Patio, all offering panoramic views of the surrounding rolling hills and estates.

Let our highly skilled Special Events Team and Executive Chef guide you along with the myriad of choices to be made. Our attention to detail goes beyond compare creating an extraordinary day for you and your guests.

You will find our San Diego wedding location to be an extraordinary place in an out-of-the-ordinary atmosphere!

Best wishes from all of us at Maderas Golf Club!



General Manager

Del Lago Wedding Package

One hour wedding ceremony rehearsal with champagne toast

Del Lago bridal suite pre-wedding preparation and dressing for bride and maids
Fresh fruit and cheese tray for four
Bottled water and soft included

White padded lawn chair set-up for your ceremony

On-Course photos for Bride and Groom with your photographer

Day of use of the Maderas grounds for family and group photos

Floor length tablecloths in white or ivory

One hour name brand bar

Three-course dinner to include two tray-passed appetizers

Wine service with dinner choice of: Stone Cellars by Beringer chardonnay and cabernet

Champagne wedding toast

Wedding night stay at one of our preferred hotels of your choice

Groom's golf outing for four
(restrictions apply)

Complimentary menu tasting for the Bride and Groom

Del Lago Menu Selections

Plated Dinner Menu Selections

Butler-passed Hors d' Oeuvres: Select up to two items

- * Tandoori chicken skewer with cilantro pesto
- * Smoked salmon on a cucumber wheel
- * Beef yakatori skewer with teriyaki sauce
- * Shiitake mushroom caponata
- * Tomato and fresh mozzarella on basil crostini

Plated Salad Options: Select one

- * Mixed greens candied walnuts, gorgonzola cheese, sun-dried pears balsamic vinaigrette
- * Baby spinach and frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed baby lettuces, sun-dried cranberries, glazed walnuts, goat cheese, balsamic vinaigrette

Plated Dinner Options: Select one

- * Pistachio herb crusted chicken breast, medjool date sauce
- * Grilled salmon, dill honey mustard glaze
- * Spinach and herb stuffed chicken breast with red wine sauce
- * Roasted rack of pork loin, natural au Jus, rosemary and garlic

Buffet Dinner* Menu Selections

*Additional fee applies for buffet

Salad Selections: Select up to two options

- * Baby spinach & frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed organic greens, tomatoes, cucumbers, carrots, croutons, avocado-ranch dressing
- * Roma tomatoes, asparagus, red onion, mint and feta cheese, red wine vinaigrette
- * Romaine hearts, garlic croutons, Reggiano parmesan, roasted garlic Caesar dressing

Main Entrée Selections: Select up to two options

- * Sautéed chicken breast, Marsala, sage, shiitake mushrooms, pearl onions, and tomatoes
- * Herb crusted red snapper, crispy caper butter sauce
- * Roasted pork loin, cherry demi-glace
- * Sautéed chicken breast, red wine and rosemary demi-glace

Side Dish Selections: Select one option

- * Potato gratin dauphinoise
- * Rosemary roasted potatoes
- * Confetti rice blend

Vegetable Selections: Select one option

- * Fresh Green Beans
- * Baby carrots, yellow squash, and asparagus
- * Grilled zucchini

All food and beverage prices are subject to a 20% service charge and current state sales tax

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Del Cascada Wedding Package

One hour wedding ceremony rehearsal with champagne toast

Del Lago bridal suite for pre-wedding preparation and dressing for the bride and maids
Fresh fruit and cheese tray for four
Bottled water and soft included

White padded lawn chair set-up for your ceremony

On-Course photos for Bride and Groom with your photographer
Day of use of the Maderas grounds for family and group photos

Floor length table linens in white, ivory or espresso

Two hour name brand bar

Three-course plated dinner to include three tray-passed appetizers

California wines paired with your dinner selections

Wilson Creek Almond Champagne or Domaine Ste. Michelle Champagne wedding toast

Late night snack for your guests
Warm chocolate chip cookies and cold milk shots

Bubble send off for the bride and groom

Wedding night stay at one of our preferred hotels of your choice

Groom's golf outing for four
(restrictions apply)

Complimentary menu tasting for the Bride and Groom

Del Cascada Menu Selections

Plated Dinner Menu Selections

Butler-passed Hors d' Oeuvres: Select up to three items

- * Tandoori chicken skewer with cilantro pesto
- * Smoked salmon on a cucumber wheel
- * Beef yakatori skewer with teriyaki sauce
- * Shiitake mushroom caponata
- * Tomato and fresh mozzarella on basil crostini

Plated Salad Options: Select one

- * Mixed greens candied walnuts, gorgonzola cheese, sun-dried pears balsamic vinaigrette
- * Baby spinach and frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed baby lettuces, sun-dried cranberries, glazed walnuts, goat cheese, balsamic vinaigrette

Plated Dinner Options: Select one

- * Garlic rosemary encrusted prime rib, horseradish cream, au Jus
- * Duo entrée of pan seared salmon and grilled herb crusted free-range chicken breast
- * Horseradish encrusted red snapper, chive oil, crispy leeks
- * Braised beef short ribs in mushroom cabernet sauce
- * Grilled herb crusted free-range chicken breast

Buffet Dinner* Menu Selections

*Additional fee applies for buffet

Salad Selections: Select up to two options

- * Baby spinach & frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed greens with candied walnuts, gorgonzola cheese, sun-dried pears balsamic vinaigrette
- * Roma tomatoes, asparagus, red onion, mint and feta cheese, red wine vinaigrette
- * Romaine hearts, chopped roasted vegetables, mustard dressing

Main Entrée Selections: Select up to two options

- * Sautéed chicken breast, Marsala, sage, shiitake mushrooms, pearl onions, and tomatoes
- * Sautéed Atlantic salmon, sorrel cream
- * Prime casino roast, au jus and creamy horseradish sauce
- * Sautéed chicken breast, red wine and rosemary demi-glace

Side Dish Selections: Select one option

- * Potato gratin dauphinoise
- * Rosemary roasted potatoes
- * Confetti rice blend

Vegetable Selections: Select one option

- * Fresh Green Beans
- * Baby carrots, yellow squash, and asparagus
- * Grilled zucchini

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Los Verdes Wedding Package

One hour wedding rehearsal with champagne toast

La Casa bridal suite for pre-wedding preparation and dressing for bride and maids

Fruit and cheese tray

Bottled water and soft included

Two bottles of Wilson Creek or Chateau Ste Michelle Champagne for pre-wedding toast with bridesmaids

Del Lago private dressing room for the groom

Bottled water and soft included

White padded lawn chair set-up for your ceremony

On-Course photos for Bride and Groom with your photographer

Day of use of the Maderas grounds for family and group photos

Floor length table linens in white, ivory or espresso

Three hour name brand bar

Three-course dinner to include four tray-passed appetizers

California wines paired with your dinner selections

Wilson Creek Almond Champagne or Domaine Ste. Michelle Champagne wedding toast

Gourmet wedding cake provided by San Diego's premiere pastry chefs:

For the Love of Cake or Sweet Cheeks

Late night snack for your guests:

Chocolate fondue with accompaniments or

Butler-passed Kobe beef sliders with horseradish havarti cheese

Candlelit walkway send-off for the Bride and Groom at the end of their reception

Wedding night stay at one of our preferred hotels of your choice

Groom's golf outing for four

(restrictions apply)

Complimentary menu tasting for the Bride and Groom

Los Verdes Menu Selections

Plated Dinner Menu Selections

Butler-passed Hors d' Oeuvres: Select up to three options

- * Spinach and feta cheese phyllos
- * Ahi tuna on crispy wonton
- * Choice of chilled shrimp gazpacho, chilled melon, or warm butternut squash soup shooter
- * Mini beef wellington
- * Mini crab cake

Plated Salad Options: Select one

- * Mixed greens with candied walnuts, gorgonzola cheese, sun-dried pears balsamic vinaigrette
- * Baby spinach & frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed baby lettuces with sun-dried cranberries, glazed walnuts, goat cheese, balsamic vinaigrette

Plated Dinner Options: Select one

- * Pan seared filet mignon, port wine reduction
- * Duo entrée of filet mignon and marinated grilled prawns, cherry demi--glace
- * Pan sea bass, lemon caper butter sauce
- * Duo entrée of petite filet mignon and grilled breast of chicken, balsamic demi--glace

Buffet Dinner* Menu Selections

*Additional fee applies for buffet

Salad Selections: Select up to three options

- * Baby spinach & frisee, macerated strawberries, goat cheese, toasted almonds, berry vinaigrette
- * Mixed greens with candied walnuts, gorgonzola cheese, sun-dried pears balsamic vinaigrette
- * Roma tomatoes, asparagus, red onion, mint and feta cheese, red wine vinaigrette
- * Mixed baby lettuces with sun-dried cranberries, glazed walnuts, goat cheese, balsamic vinaigrette
- * Romaine hearts, garlic croutons, Reggiano parmesan, roasted garlic Caesar dressing

Main Entrée Selections: Select up to three options

- * Sautéed chicken breast, Marsala, sage, shiitake mushrooms, pearl onions, and tomatoes
- * Herb crusted red snapper, crispy caper butter sauce
- * Prime rib of beef, au jus and creamy horseradish sauce
- * Sautéed chicken breast, red wine and rosemary demi-glance
- * Sautéed Atlantic salmon, sorrel cream

Side Dish Selections: Select up to two options

- * Potato gratin dauphinoise
- * Rosemary roasted potatoes
- * Mashed Yukon Gold potatoes
- * Confetti rice blend

Vegetable Selections: Select up to two options

- * Marinated and grilled seasonal vegetables
- * Baby carrots, yellow squash, asparagus and zucchini
- * Asparagus, parmesan and balsamic vinegar

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Beverage Menu

Wine List

Maderas Golf Club features a comprehensive wine list. Consult with your event coordinator for availability. Corkage fee is \$18.00 per bottle.

House Selections

Seagrams vodka and gin, Sauza tequila, Castillo rum, Jim Beam bourbon, Christian Brothers brandy, J&B scotch

Name Selections

Absolut vodka, Tanqueray gin, Hornitos tequila, Captain Morgan rum, Bacardi rum, Jack Daniels bourbon, Johnny Walker Red scotch

Premium Selections

Kettle One vodka, Bombay Sapphire gin, Patron tequila, Grey Goose vodka, Crown Royal, Johnny Walker Black scotch

Domestic Bottled Beer

Coors Light

Imported Bottled Beer

Corona, Amstel Light, Paulaner Octoberfest, Yellow Tail Pale Ale

Hosted Per Drink Pricing*

House wine by the glass	\$7.50
Premium wine by the glass	\$8.50
Super premium brand liquor	\$9.50+
Premium brand liquor	\$8.50
Name brand Liquor	\$7.50
House brand liquor	\$6.50
Domestic beer	\$4.75
Imported beer	\$5.75
Bottled water	\$3.00
Soft drinks	\$2.75

*Add \$.50 per drink for cash drink prices.

Soft Bar Packages

Includes house wine, domestic beer, sodas, bottled water and mineral water, juices

1 hour:	\$14.00 per person
2 hours:	\$17.00 per person
3 hours:	\$20.00 per person
4 hours:	\$22.00 per person

House Bar Packages

Includes house wine, house brand liquor, domestic and imported beer, sodas, bottled water and mineral water, juices

1 hour:	\$16.00 per person
2 hours:	\$24.00 per person
3 hours:	\$30.00 per person
4 hours:	\$36.00 per person

Name Bar Packages

Includes house wine, name brand liquor, domestic and imported beer, sodas, bottled water and mineral water, juices

1 hour:	\$18.00 per person
2 hours:	\$26.00 per person
3 hours:	\$32.00 per person
4 hours:	\$38.00 per person

Premium Bar Packages

Includes house wine, premium brand liquor, domestic and imported beer, sodas, bottled water and mineral water, juices

1 hour:	\$20.00 per person
2 hours:	\$28.00 per person
3 hours:	\$34.00 per person
4 hours:	\$40.00 per person

Bartender Charge

The charge per bartender is \$150.00 for duration of event. In the event bar sales exceed \$400.00 per bar, the labor charge will be waived.

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Additional wedding package information:

Our Special Events Manager will work with you through the months to prepare a timeline for the day, assist you in menu planning and menu tasting, prepare a room diagram to create the perfect atmosphere for your guests, and make suggestions of wedding vendors and guide you through this exciting time.

Outside Ceremony

Includes white padded chairs, table for unity candle or sand ceremony and a wireless hand-held microphone for clergy
Ceremony site fee \$1500.00 for Del Lago Garden or Sunset Rock Garden

Bride and Groom On-course Photos

Private on-course wedding day photo session for Bride and Groom accompanied by Maderas staff member with your photographer

Family Photos

Use of Maderas grounds on the day of your event up to two hours prior to your event

Set-up

Seating at round dinner tables for your guests, gift, place card, cake and registration tables, Sweetheart or head table, screen and projector table, candy table, photo table, china, flatware, stemware, table numbers, votive candles, wood parquet dance floor, and staging

Menus

Our wedding packages are the general guidelines that Maderas uses to prepare your special event. Our Executive-Chef will gladly design a custom menu for your event based on your dietary, religious or cultural needs

Complimentary Menu Tasting

Your tasting will include two salads and two dinner entrees with accompaniments to ensure that you are selecting the perfect menu for your event.

Wedding Cake Service

Maderas staff will cut and serve your cake for your guests

Food and Beverage Minimums

A minimum food and beverage requirement is established for each catered event based on specific dates, guest count and event times. Your Maderas Special Event Manager will be happy to discuss these minimums with you.

Parking

Complimentary self parking is available on property. Valet services are available at an additional charge

Service Charge and State Tax

All food and beverage prices are subject to a 20% service charge and current state sales tax