EVENT OPTIONS

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.





Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- · Photo & Video Shoots
- Meetings & Seminars



RENTAL DETAILS

VENUE FEE Venue fee must be combined with meal service	
MONDAY - THURSDAY DAY	\$595
MONDAY - THURSDAY EVE	\$1,495
FRIDAY & SUNDAY	\$3,995
SATURDAY	\$6,495

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.



BANQUETS & GALAS

LIGHTER FARE Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with six assorted salads, potatoes or rice, a	and seasonal vegetables. \$28.98
PLATED LUNCH A first course of our signature vinaigrette salad followed by your selection of plated meal menu. Served with potatoes or rice, and seasonal vegetables.	chicken entrée from our \$28.98
DELI BUFFET Gourmet slices of ham, turkey, salami, roast beef, assorted cheese, and a var condiments. Served with four assorted salads.	riety of bread & \$29.98
CLASSIC MEALS Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrèes or one entrèe with one carving station served with potatoes or rice, & seasonal vegetables.	h eight assorted salads, \$31.98
PLATED DUET MEAL A first course of our signature vinaigrette salad followed by your selection of potatoes or rice, and seasonal vegetables.	two entrées. Served with \$34.98
SPECIALTY BUFFET Looking for something a little different? Choose one of our specialty buffets - BBQ, Island Luau, or Epic Brunch.	- Fiesta, Summer Grill \$32.98 - \$34.98
ALL-OUT OCCASION Includes five hours of event time	Cost per person
PARTY MENU Select six items from our appetizer menu to be served for an hour before me Your choice of Signature Buffet or Plated Duet Meal.	eal service. \$39.98
APPETIZER PARTY With a dozen options for your guests, this package replaces a complete mea	al and includes:
 ☆ Domestic and imported cheeses with crackers ☆ Rainbow veggie platter with pesto hummus ☆ Custom pasta 	t appetizers \$42.98 station of roast beef, pit ham,

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, $china\ \&\ glassware,\ standard\ table\ linens,\ setup\ \&\ breakdown.\ All\ prices\ subject\ to\ 22\%\ administrative\ fee\ and\ tax.\ Total\ spend\ minimums$ and venue fee apply. Prices subject to change.



CONFERENCES & MEETINGS

FULL DAY PACKAGE Eight Hours

Continental breakfast, plated or buffet lunch and choice of breaktime bites

\$37.98 Per Person

HALF DAY PACKAGE Five Hours

Choice of hot breakfast buffet, OR plated or buffet lunch, and choice of breaktime bites

\$31.98 Per Person

BREAKFAST	Includes three hours of event time.	Cost per person
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastric	es, yogurt & granola. Served with juice, coffee, & tea	\$20.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & pastric sausage. Served with juice, coffee, &	es, scrambled eggs, breakfast potatoes, crisp bacon & breakfast tea	\$24.98
LUNCH	Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of entrée served with six	assorted salads, potatoes or rice, & seasonal vegetables	\$28.98
PLATED LUNCH A first course of our signature vinaigre plated meal menu. Served with potat	rette salad, followed by your selection of chicken entrée from our toes or rice, & seasonal vegetables	\$28.98
APPETIZER RECEPTIO	N Includes two hours of event time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES PARTY Your choice of six items from our app Option to add a cash or open bar	Y oetizer menu served at display stations & hand passed	\$20.98
A LA CARTE ADDITION:	Available with purchase of meal service or meeting package	Cost per person
AFTER MEETING COCKTAIL HOL One hour of beer, wine & well spirits,	UR plus your choice of four options from our appetizer menu	\$20.98
BREAKTIME BITES Choose one. All served with soda & b	pottled water.	
Assorted whole fruit, cereal Ind	Savory Break 3. Sweet Break lividual bags of chips, Assortment of cookies, pcorn, & pretzels brownies, & protein bars	\$4.98

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.



DELICIOUS DECADENCES

SPECIALTY BUFFETS Includes four hours of event time.	Cost per person
EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings	\$34.98
SUMMER GRILL BBQ Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.	\$34.98
FIESTA Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.	\$33.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	\$32.98
DESSERTS	Cost per person.
DESSERT BUFFET Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests	\$8
DONUT STATION Fun display of fresh-baked donuts	\$4
INDIVIDUAL DELIGHTS Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest	\$6
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style.	\$4

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, $china\ \&\ glassware,\ standard\ table\ linens,\ setup\ \&\ breakdown.\ All\ prices\ subject\ to\ 22\%\ administrative\ fee\ and\ tax.\ Total\ spend\ minimums$ and venue fee apply. Prices subject to change.



GOLF EVENT INQUIRY -

EVEN	NT NAME:	_ EVENT DATE:	
CON	TACT NAME:	NUMBER OF PLAYERS: _	
EMAI	L ADDRESS:	NUMBER OF VOLUNTEE	RS:
PHON	NE NUMBER:	_ SHOTGUN TIME:	
BF	REAKFAST SELECTIONS		Cost per person
	COFFEE STATION & FRESH OJ Self-service station available to golfers before tee time		\$5
	BREAKFAST BURRITO, COFFEE, & OJ Egg & cheese burritos with choice of bacon or sausage. Served with juic	e and coffee.	\$10
LU	INCH SELECTIONS		Cost per person
	ALL-AMERICAN FARE BUFFET Grilled hamburgers and hot dogs served with all the fixins, three assorter fresh cookie platter for dessert. Includes lemonade and iced tea station.	d salads, potato chips, and a	\$15
	THE BEST BOXED LUNCH Choice of ham, roast turkey, or vegetarian sandwiches served with potat cookie, and a choice of bottled water or soft drink.	o chips, fresh fruit, freshly baked	\$13
DE	ESSERT SELECTION		Cost per person
	COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style		\$4
DF	RINK OPTIONS		Cost per person
	CLASSIC DRINK TICKET Valid for well liquor, domestic canned beer, draft beer, Gatorade, bottled	I soda, or bottled water.	\$8
	PREMIUM DRINK TICKET Valid for domestic, craft, or draft beer, house wine, premium liquor, Gato or bottled water.	rade, bottled soda,	\$11
	BEVERAGE CART	ioty of chacks and hovorages	VARIES

All prices subject to 22% administrative fee and tax. Total spend minimums apply.



BAR PACKAGES

TEE OFF & UNWIND

BOGEY

150 Assorted Beers, 50 Bottled Waters, 50 Gatorades To be served during tournament hours at the pub bar & beverage cart

PAR

300 Assorted Beers, 100 Bottled Waters, 100 Gatorades To be served during tournament hours at the pub bar, beverage cart, & Hole # 6

EAGLE

500 Assorted Beers, 150 Bottled Waters, 150 Gatorades To be served during tournament hours at the pub bar, beverage cart, & Holes # 6 & 16

TEE UP THE EXTRAS

Add On

HOLE IN ONE 100 Assorted Beers

Unconsumed beverages will not be allowed to leave the premises. Liquor availability is subject to change based on availability.

Prices shown include labor fees and all bar packages are subject to 7.25% sales tax.

Wedgewood Weddings & Events is proud to offer a variety of bar options in order to best suit your needs, let our sales team know and we will work with you to select the best bar package for your event.





- APPEALING APPETIZERS

CHILLED	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	
Variety of Domestic & Imported Cheese with Crackers $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	
Rainbow Vegetable Platter with Pesto Hummus Dip 战 💥 💋	
Fresh Mozzarella & Grape Tomato Caprese Skewers 战 💥	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🏠	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🐰 💋	
Roma Tomato & Fresh Basil Bruschetta 战 💋	
Balsamic & Strawberry Crostini $\ arphi \ $	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 💥	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $\ arphi \ arphi \ arphi$	
HOT	
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	
Mini Crab Cakes with Spicy Remoulade	
This ords cares with spicy Northodiade	
Chicken & Waffles with Bourbon Syrup	
Chicken & Waffles with Bourbon Syrup	
Chicken & Waffles with Bourbon Syrup Spicy Jamaican Jerk Chicken Skewers	
Chicken & Waffles with Bourbon Syrup Spicy Jamaican Jerk Chicken Skewers Mac & Cheese Panko Croquettes	
Chicken & Waffles with Bourbon Syrup Spicy Jamaican Jerk Chicken Skewers Mac & Cheese Panko Croquettes Sweet & Tangy BBQ Meatballs	

All prices subject to 22% administrative fee and tax. Total spend minimums apply.

Sterling Hills WEDGEWOOD ____

ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette $$		
Classic Caesar Salad UPGRADE		
Raspberry Walnut 💥 🌳 UPGRADE		
Assorted Salads		
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 💥		
Charred Lemon Chicken Piccata		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream 🛣		
Cremini Mushroom Chicken Marsala		
Braised Beef Short Rib 🐰 🖒		
Center Cut Sirloin with Demi-Glace 🐰 🏠		
Alaskan Cod with Grape Tomato Vinaigrette 🛚 💥		
Oven-Roasted Salmon with Tarragon Butter Sauce 🐰 🏠		
Harvest Grain Stuffed Bell Pepper 💥 👂 🌱		
Five-Cheese Tortellini Pesto Parmesan $\ arphi$		
CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze		
Oven-Roasted Turkey with Gravy		
Herb-Crusted Beef Tenderloin Au Jus 💥 UPGRADE		
Roast Beef Au Jus with Creamed Horseradish		
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish 💥 🖒 UPGRADE		

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

