

COYOTE CREEK GOLF CLUB

2023 - 2024

WEDDING GUIDE



COYOTE CREEK
GOLF CLUB

1 Coyote Creek Golf Dr, Morgan Hill, CA 95037 | (408)463-1800x109 www.coyotecreekgolf.com

Congratulations!

Coyote Creek Golf Club is a stunning golf club with a countryside venue located in Morgan Hill, California. We offer a beautiful surrounding for you and your loved ones to celebrate your "I do's". With rolling hills and cascading lakes as a natural backdrop, you can host a romantic ceremony, cocktail hour and reception. Let us create a serene atmosphere for your guests to enjoy. No matter what you're looking for on your wedding day, our venue is the perfect place to celebrate one of the best days of your life.



Ceremony Packages

PRIVATE USE OF OUR TRANQUIL CEREMONY GARDEN | 200 WHITE GARDEN CHAIRS | GOLF CARTS
ONE HOUR REHEARSAL | USE OF BRIDAL SUITE | USE OF ARCH



MONDAY - THURSDAY



FRIDAY & SUNDAY



SATURDAY

CEREMONY ONLY
DAY OF WEDDING COORDINATOR

Reception Packages

SIMPLY ELEGANT

5 HOURS OF EVENT TIME
SELECTION OF ONE HORS D'OEUVRE
BUFFET DINNER SERVICE
UNLIMITED BEVERAGE STATION
CAKE CUTTING SERVICE
PRIVATE BARTENDER & BAR SETUP
HOUSE LINEN (IVORY OR WHITE)
CHOICE OF NAPKIN COLOR
COMPLIMENTARY TASTING FOR TWO

LASTING LOVE

5.5 HOURS OF EVENT TIME
SELECTION OF TWO HORS D'OEUVRES
PLATED OR BUFFET DINNER SERVICE
UNLIMITED BEVERAGE STATION
CAKE CUTTING SERVICE
PRIVATE BARTENDER & BAR SETUP
CHAMPAGNE & SPARKLING
CIDER TOAST
ONE HOUR OF HOSTED HOUSE
WINE & DRAFT BEER
IVORY OR WHITE FLOOR LENGTH
LINEN
CHOICE OF NAPKIN COLOR
COMPLIMENTARY TASTING FOR TWO

EVER AFTER

5.5 HOURS OF EVENT TIME
SELECTION OF THREE HORS
D'OEUVRES
PLATED OR BUFFET DINNER SERVICE
UNLIMITED BEVERAGE STATION
CAKE CUTTING SERVICE
PRIVATE BARTENDER & BAR SETUP
WELCOME CHAMPAGNE
CHAMPAGNE & SPARKLING
CIDER TOAST
TWO HOURS OF HOSTED CALL BAR
YOUR CHOICE OF FLOOR
LENGTH LINENS
YOUR CHOICE OF NAPKIN COLOR
COMPLIMENTARY TASTING FOR TWO



Hors D'Oeuvres

TRAY PASSED

ITALIAN BRUSCHETTA
ON A FRESH BAKED BAGUETTE

PROSCIUTTO WRAPPED SHRIMP
WHITE WINE GARLIC-LEMON
& FRESH HERBS

ITALIAN SAUSAGE MEDALLION
WITH MARINARA SAUCE

BACON WRAPPED ASPARAGUS

PROSCIUTTO WRAPPED MELON

**CHICKEN OR VEGETABLE POT
STICKERS**
SERVED WITH SWEET CHILLI
DIPPING SAUCE

DISPLAYED

CHARCUTERIE BOARD
WITH ASSORTED GOURMET MEATS,
IMPORTED CHEESES, ASSORTED CRACKERS,
BERRIES & OLIVES

VEGETABLE & CHEESE PLATTER
WITH HERB RANCH DRESSING & CRACKERS

SMOKED SALMON DISPLAY
WITH SLICED RED ONION, CAPERS, SLICED
LEMONS & DILL CREAM CHEESE

SEASONAL FRESH FRUIT DISPLAY



Plated Entrée Selections

Select 1 Entree per Package

ALL ENTREES SERVED WITH ROLLS & BUTTER, YOUR CHOICE OF
(1) SALAD, (1) STARCH & CHEF'S SEASONAL VEGETABLES

BEEF

CROWN OF ROAST

WITH FRESH HERBS & HOUSE AU JUS

JACK DANIEL NY STEAK

TOPPED WITH JACK DANIELS PEPPER
GREEN DEMI GLAZE

FISH

BAKED SALMON

TOPPED WITH SAFFRON CREAM
SAUCE & LEMON

POULTRY

CHICKEN MADEIRA

BREADED & GRILLED TOPPED WITH
A SHIITAKE PEPPER CREAM SAUCE

CHICKEN MARSALA

GRILLED CHICKEN TOPPED WITH
OUR SPECIAL MARSALA MUSHROOM
CREAM SAUCE

GREEK MARINATED CHICKEN

MARINATED WITH TOMATO,
OREGANO, FETA CHEESE & GARLIC
RELISH

PORK

BONE-IN PORK CHOP

TOPPED WITH SHIITAKE, A BLUE
CHEESE CRUMBLE, & DRIZZLED WITH
OUR FRESH BRANDY DEMI GLAZE

VEGETARIAN

SPINACH & CHEESE RAVIOLI

WITH A HERB ROASTED GARLIC
CREAM SAUCE

Plated Dinner Additions

SALAD SELECTIONS

BUTTER LEAF SALAD

BUTTER LEAF LETTUCE WITH BLUE CHEESE, CANDIED WALNUTS, CHOPPED BACON & TARRAGON VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, GRATED PARMESAN & CAESAR DRESSING

FRESH BABY GREENS

WILD BABY GREENS WITH CHERRY TOMATOES, TOASTED BEETS, JULIENNE CARROTS & BALSAMIC

ACCOMPANIMENTS

ROASTED GARLIC MASHED POTATOES

RED ROASTED GARLIC POTATOES

RICE PILAF

MUSHROOM RISOTTO

SEASONAL VEGETABLES

PASTA UPGRADE FETTUCCHINE ALFREDO WITH GRILLED VEGGIES

PESTO TORTELLINI

ADDITIONAL MEALS

VENDOR MEALS CHEF'S CHOICE

DIETARY RESTRICTION MEALS CHEF'S CHOICE

CHILDREN'S MEALS CHICKEN TENDERS & SEASONAL FRESH FRUIT CUP



Custom Buffet

STANDARD: 1 SALAD, 1 ENTREE, 2 SIDES

UPGRADED: 2 SALADS, 1 ENTREES, 3 SIDES

SALADS

BUTTER LEAF SALAD

BUTTER LEAF LETTUCE WITH BLUE CHEESE, CANDIED WALNUTS, CHOPPED BACON & TARRAGON VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, GRATED PARMESAN & CAESAR DRESSING

FRESH BABY GREENS

WILD BABY GREENS WITH CHERRY TOMATOES, TOASTED BEETS, JULIENNE CARROTS & BALSAMIC VINAIGRETTE

ACCOMPANIMENTS

ROASTED GARLIC MASHED POTATOES

RED ROASTED GARLIC POTATOES

RICE PILAF

MUSHROOM RISOTTO

SEASONAL VEGETABLES

PASTA UPGRADE

FETTUCCINE ALFREDO WITH GRILLED VEGETABLES

PESTO TORTELLINI

ENTREES

CHICKEN MADEIRA

BREADED & GRILLED TOPPED WITH A SHIITAKE MUSHROOM CREAM SAUCE

CROWN OF ROAST

WITH FRESH HERBS & HOUSE AU JU

BAKED SALMON

TOPPED WITH SAFFRON CREAM SAUCE & LEMON

SPINACH & CHEESE RAVIOLI

WITH A HERB ROASTED GARLIC CREAM SAUCE

Enhancements & Late Night Snacks

BRIDAL SWEETS

CHAMPAGNE, SEASONAL FRUIT WITH
STRAWBERRY, YOGURT DIP, FRESH PITA WEDGES
& TURKEY CLUB WRAPS

GROOM'S CLUB

DOMESTIC BEER, CHIPS & SALSA, SIDEWINDER
FRIES, CHICKEN TENDERS WITH BBQ & BUFFALO
SAUCE, CARROTS & CELERY WITH RANCH

NACHO BAR

HOUSE MADE TORTILLA CHIPS, CHEESE SAUCE,
JALAPENOS, DICED TOMATOES, BLACK BEANS,
SALSA & SOUR CREAM
UPGRADE: SHREDDED CHICKEN OR CARNE ASADA

STREET TACOS

CHOOSE 1: CARNITAS, CHICKEN, OR CARNE ASADA
TOPPINGS: TOMATILLO SALSA, SHREDDED
LETTUCE, DICED TOMATO, CHEESE, CILANTRO
LIME CREMA, & WARM FLOUR TORTILLAS

MILK & COOKIES

ASSORTMENT OF COOKIES & MILK SHOOTERS



Dessert Bar

Choose up to three items to build the perfect dessert bar.

Life is Sweet \$4.50

Mini Cheesecakes, Mini Eclairs,
Chocolate Fudge Brownies, Lemon Bars

Sweet Tooth \$7

Apple Crumb Bars, Mini Cupcakes, Cannoli,
Assorted Cake Shooters, Assorted Cake Pops

Treat Yo' Self \$12

Choose 1 options from other menus along with choice of 2
2" cakes in assortment of flavors

Banana Foster

Boston Cream Pie

Chocolate Truffle

Flourless Chocolate Decadent

Red Velvet

Strawberry Shortcake

Tiramisu



Bar Packages

BY THE GLASS

HOUSE WINES

DOMESTIC BEERS

HOUSE COCKTAILS

CALL COCKTAILS

PREMIUM COCKTAILS

SOFT DRINK

HOST BY THE HOUR

SOFT | VARIETY OF SODAS, JUICES & MOCKTAILS

STANDARD | VARIETY OF DOMESTIC BEERS & HOUSE WINE

HOUSE | MYERS RUM, TANQUERAY GIN, LUNAZUL TEQUILA, TITOS

VODKA, JACK DANIELS WHISKEY

CALL | CAPTAIN MORGAN RUM, BOMBAY GIN, PATRON TEQUILA,

KETTLE 1 VODKA, JAMESON WHISKEY - \$22 | \$26 | \$31 | \$36

PREMIUM | BACARDI RUM, HENDRICK'S GIN, CASAMIGOS TEQUILA,

GREY GOOSE VODKA, MAKERS MARK WHISKEY

BY THE BOTTLE

LINE 39 CHARDONAY

LINE 39 PINOT NOIR

LINE 39 CABERNET

*CORKAGE FEE APPLICABLE FOR
OUTSIDE WINES



Outside Catering

AN OUTSIDE FOOD WAIVER SIGNED BY THE CLIENT RELEASING CCGC OF LIABILITY AS A RESULT OF THE CATERER'S FOOD SERVICE IS REQUIRED

WE WILL PROVIDE (2) 8FT TABLES FOR CATERER PREP, HOUSE CHINA, SILVERWARE, & GLASSWARE ON GUEST TABLES. SMALL PLATES FOR APPETIZERS & DESSERTS, AND DINNER PLATES FOR LUNCH/DINNER SERVICE.

COPIES OF CURRENT CERTIFICATE OF LIABILITY INSURANCE, FOOD HANDLER'S CERTIFICATE, & HEALTH CERTIFICATE ARE REQUIRED FROM CATERER

CATERER MUST PROVIDE MATS TO BE USED UNDER ANY COOKING AREA, ALL SERVING ITEMS, SUCH AS CHAFING DISHES, STERNOS, BOWLS, BASKETS, PLATTERS, TONGS/SERVING SPOONS & DISPLAY ITEMS. CHAFING & SERVING UTENSIL RENTALS ARE \$65 EACH.

ALL SERVICE OF FOOD ITEMS MUST BE PROVIDED & COMPLETED BY CATERER. CCGC WILL NOT BE RESPONSIBLE FOR THE SERVICE OF ANOTHER CATERER'S FOOD.

TRASH GENERATED FROM ANY COOKING MUST BE DISPOSED OF BY CATERER PROPERLY AND IN THE CORRECT BINS. ANY OVERFLOW MUST BE REMOVED FROM THE PROPERTY AT THE CONCLUSION OF THE EVENT.

CCGC DOES NOT GRANT KITCHEN ACCESS FOR OUTSIDE CATERERS AT ANY TIME. CATERERS MUST BE ABLE TO PROVIDE THEIR OWN COOKING EQUIPMENT, REFRIGERATION/HEATING, COOKING SUPPLIES, & TENTING/LIGHTING (IF APPLICABLE)

General Information

Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks cannot be accepted as final payment or if you event is within thirty (30) days.

Pricing, Service Charge & Tax

Prices are subject to a 20% Club service charge and San Jose Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Event Director. Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Coyote Creek Golf Club reserves the right to host multiple events on any given day.

Minimums

All events are required to meet our minimum food and beverage expenditure, which varies on seasonality and days of the week. Room minimums do not include service charge, sales tax, or any extra rental items.



Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price at \$35.

All displayed food items can be made available for up to one (1) hour during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Coyote Creek Golf Club must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

Food Tastings

Coyote Creek Golf Club offers a group tasting for each of our weddings booked. Tastings are complimentary for two (2). Any additional guests will be charged an additional fee of \$25.

Vendors

Coyote Creek Golf Club does require that all vendors be licensed and insured (unless approved by CCGC management). Please verify with all of your vendors that meet these requirements. Proof of insurance may be required if they are not on our preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in, unless approved. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a class enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. Coyote Creek Golf Club will not store any left items and is not responsible for items left at the venue.

Rentals

Private Event rentals must go through Coyote Creek Golf club's Event Office. In the case that CCGC makes the allowance for an outside company to source goods through the venue, CCGC reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

Liability

CCGC is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

DJ

ELITE ENTERTAINMENT

WWW.E3MUSIC.COM
(408)733-8833

BIG FUN DISC JOCKEYS

WWW.BIGFUNDJ.COM
1(800)924-4386

HOTELS

COURTYARD MARRIOTT SAN JOSE SOUTH/MORGAN HILL

WWW.MARRIOTT.COM
(408)782-6034

FLORIST

HEAVENLY BLOSSOM FLORIST

WWW.HEAVENLYBLOSSOMS
FLORIST.COM
(408)712-0394

EXPRESSIONS FLORAL DESIGNS

WWW.EXPRESSIONSFLORAL
WEDDINGS.COM
(408)733-8833



ADDITIONS

CHIVARI CHAIRS
DANCE FLOOR
ADDITIONAL HOUR
70 INCH TV
LAWN GAMES
IN HOUSE CENTER PIECE
BLUETOOTH SOUND SYSTEM & MIC

PHOTOGRAPHER

DREW ZAVALA PHOTO

WWW.DREWZAVALA.COM
831-320-6577

KEVIN KITSUDA

KITSUDA.SMUGMUG.COM
(408)674-7300

WEDDING CAKES

I DO WEDDING CAKES

WWW.IDOWEDDINGCAKES.BIZ
(408)293-2253

JEN'S CAKES

WWW.JENSCAKES.COM
(408)293-2253

DECOR

HEATHER MOGGIA

WWW.MOGGIAEVENTS.COM
(408)355-5622

EVENTS BY DYNAMICS

WWW.EVENTSBYDYNAMICS.COM
(408)504-5415