



Wedding Packages

2023 - 2024



Congratulations!



Please allow me to introduce DeBell Golf Club.

DeBell's classic clubhouse offers a unique indoor and outdoor space, providing a special and unique ambiance for your wedding.

You and your guests will be impressed by our breathtaking views that overlook our golf course landscape, the Verdugo mountains, and Los Angeles in the distance. Our team will provide a level of unmatched service and delicious cuisine. We are here to assist you with your special day from beginning to end.

You and your guests will enjoy the premium service, amenities, and ambiance of the club. We host Los Angeles & Burbank events of all sizes and types with packages that are affordable and 100% customizable.

The only thing better than our spectacular event facilities and gorgeous setting is our attention to detail! We will go the extra mile to ensure your wedding is picture perfect from beginning to end.

Cheers, Your DeBell Event Team

Ceremony Packages

One Hour of Event Time

Additional Time to Decorate Prior to Ceremony

Mahogany Folding Ceremony Chairs

Spa Water & Lemonade Station

One Hour Rehearsal

Set-Up & Clean Up Service

Access to Scenic Photo Areas on Property

***Upgrades & Additional Rentals Available at An Additional Cost**



10th Tee Box Ceremony
On our golf course

Mountain Vista Ceremony
Near our classic clubhouse

Reception Packages

All reception packages include five hours of event time

Silver

Two Hors D'oeuvres
Selections

Unlimited Coffee, Tea, &
Iced Tea Station

Champagne & Sparkling
Cider Toast

Meal Choice

Cake Cutting & Service

Dance Floor (12x16)

Floor Length Poly Linen
& Napkins in Choice of
Color

Mahogany Folding Chairs

Complimentary Parking



Gold

Three Hors D'oeuvres
Selections

Unlimited Coffee, Tea, &
Iced Tea Station

Champagne & Sparkling
Cider Toast

Meal Choice

Hosted Two Hour Soft
Bar

Cake Cutting & Service

Dance Floor (12x16)

Floor Length Poly Linen
& Napkins in Choice of
Color

Chiavari Chairs in Choice
of Color

Complimentary Partking

Platinum

Four Hors D'oeuvres
Selections

Champagne Greeting

Unlimited Coffee, Tea, &
Iced Tea Station

Champagne & Sparkling
Cider Toast

Meal Choice

Hosted Three Hour Call
Bar

Wine Service with
Dinner

Cake Cutting & Service

Dance Floor (12x16)

Floor Length Satin Linen
& Napkins in Choice of
Color

Chiavari Chairs in Choice
of Color

Complimentary Partking

Tray Passed Hors D'oeuvres

Tomato Bruschetta w/ Shaved Parmesan, Basil, & Olive Oil

Chicken Potstickers w/ Sweet Soy Dipping Sauce

Vegetarian Spring Rolls w/ Sweet Soy Dipping Sauce

Mushrooms Stuffed w/ Cream Cheese & Spinach

Brie Cheese, Proscuitto, & Fig Marmalade on a Crostini

Mozzarella, Tomato, Pepperoni, & Basil Skewers

Mini Tostadas w/ Black Beans, Pico de Gallo, & Sour Cream

Artichoke, Tomato, Basil, & Balsamic Skewer

Grilled Vegetable Skewer w/ Olive Oil

Chicken Satay w/ a Spicy Peanut Sauce

Beef Satay w/ a Thai Chili Sauce

Mac & Cheese Bites

Chicken & Waffle Bite w/ Maple Glaze

Bacon Wrapped Sea Scallop w/ Jalapeno Aioli

Coconut Shrimp w/ a Mango Habanero Sauce

Beef Crostini w/ Caramelized Onions & Horseradish Creme Fraiche

Bacon Potato Croquettes

Mini Chicken Taquitos w/ Salsa

Pigs in a Blanket

Potato Pancakes w/ Sour Cream & Smoked Salmon

Steamed Red Bee Potato w/ Chives, Sour Cream, & Caviar

Crab Cake w/ Remoulade

Seared Ahi Tuna on a Taro Root Chip w/ Wasabi

Shrimp Cocktail Shooters w/ Cocktail Sauce

Lamb Lollipops w/ Rosemary Demi Glace

Tray passed options are included in package pricing.

Additional tray passed options may be added to your package as a reception enhancement.

Minimum order of 30 pieces per selection.

Stationed Hors D'oeuvres

Stationed hors d'oeuvres may be added to your package as a reception enhancement.
Pricing is per person. Minimum order of 30 per selection.

Seasonal Fresh Fruit Display

Assorted Crudite Platter with Ranch Dipping Sauce

Baked Brie in Sourdough w/ Basil, Sundried Tomato, & Pine Nuts, Served with Toasted Baguettes

Assorted Cheese Display Served with Crackers and a Choice of Assorted Berries & Grapes or Olives

Grilled Vegetable Display Served with Hummus & Pita Chips

Salsa, Guacamole, & Tortilla Chips



Plated Dinner Entrees

All entrees include water, iced tea, coffee & tea, choice of salad, starch, vegetable, & rolls and butter. Choice of two proteins plus one vegetarian entree. Highest priced entree chosen will prevail as per person cost. Place cards denoting entree selection must be provided.

Chicken

Bourbon Chicken
Pan Seared with a Whiskey Cream Sauce

Chicken Piccata
Sautéed Chicken Breast with a Lemon, Caper, Butter, & White Wine Sauce

Herb Roasted Chicken
Mushroom & Shallot Sauce

Fish

Grilled Filet of Salmon
Served with a Lemon Caper Cream Sauce

Roasted Black Cod
Served with a Butter, Lemon, Caper Sauce

Broiled Pacific Seabass
Served with a Tropical Chutney

Beef

Grilled NY Steak
Served with a Creamy Peppercorn Sauce

Braised Short Rib
Served with a Red Wine Demi Glaze

Filet Mignon
Served with a Chipotle Hollandaise

Vegetarian

Vegetable Pasta Primavera
Choice of Marinara or Cream Sauce

Four Cheese Ravioli
Served in a Vodka Cream Sauce

Ratatouille (Vegan & Gluten Free)
Braised Provencal Style Vegetables, Garlic, & Fresh Thyme, Served over Rice Pilaf

Plated Dinner Inclusions

Salad Selections

Choice of (1) option

Traditional Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, & Garlic Croutons Tossed in a Creamy Caesar Dressing

Hilltop Mixed Green Salad

Mixed Greens, Crumbled Bleu Cheese, Candied Walnuts, and Diced Pears, Tossed in a Balsamic Vinaigrette

Greek Salad

Romaine, Red & Green Bell Peppers, Kalamata Olives, Cucumber, Tomato, Red Onion, & Feta Cheese Tossed in a Greek Feta Vinaigrette

Tri-Color Salad

Arugula, Raddichio, & Belgian Endive Tossed in a Herb Vinaigrette Topped w/ Fried Goat Cheese

Caprese Salad

Fresh stacks of Tomato, Mozzarella, and Basil Topped with a Balsamic Glaze

Accompaniments

Choice of (2) options

Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Scalloped Potatoes
Rice Pilaf

Seasonal Vegetable Medley
Green Beans with Almonds & Garlic Butter
Brussels Sprouts with A Maple Glaze
Steamed Asparagus

Build Your Own Buffet

Choose one bread, one salad, two side dishes, one vegetarian entree, and two protein entrees. Water, iced tea, coffee, & tea included.

Bread.

Dinner Rolls
Hilltop Garlic Bread
Corn Bread

Salad.

House Salad with Ranch & Balsamic
Traditional Caesar Salad
Hilltop Mixed Green Salad
Greek Salad

Side Dishes.

Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Scalloped Potatoes
Rice Pilaf
Macaroni & Cheese
Seasonal Vegetable Medley
Green Beans with Almonds & Garlic Butter
Brussels Sprouts with Maple Glaze
Steamed Asparagus

Proteins.

Chicken Piccata
Bourbon Chicken
Herb Roasted Chicken w/ Mushroom & Shallot Sauce
Grilled Salmon w/ Lemon Caper Cream Sauce
Broiled Seabass with a Tropical Chutney
Roasted Black Cod w/ Butter, Lemon, Caper
Tri Tip with Au Jus & Horseradish

Vegetarian

Vegetarian Lasagna
Vegetable Pasta Primavera (Marinara)
Vegetable Pasta Primavera (Alfredo)
Ratatouille (Vegan/GF)

ADD A CARVING STATION*

Prime Rib with Au Jus & Horseradish
Turkey with Gravy

*Carving Stations Require a Chef Attendant

Theme Buffets

Water, iced tea, coffee, & tea included.

Taste of Italy.

Choice of Traditional Caesar Salad or House Salad with Italian or Balsamic Dressing

Choice of Two Pastas & Sauces:
Linguine, Penne, or Bowtie Pasta
Olive Oil with Tomatoes, Basil, and Garlic Sauce

Traditional Marinara Sauce
Alfredo Sauce
Bolognese Sauce

Marinated Grilled Chicken Breast
Sausage & Peppers
Garlic Bread

Baja

Chicken, Carne Asada, & Zucchini Fajitas with Peppers & Onions
Corn & Flour Tortillas
Mixed Cheese, Sour Cream, & Pico de Gallo

Spanish Rice
Refried Beans
Tortilla Chips, Salsa, & Guacamole

The DeBell.

Choice of Greek Salad or House Salad

Choice of Bourbon Chicken or Herb Roasted Chicken with a Mushroom & Shallot Sauce

Vegetarian Lasagna

Choice of Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Chef's Choice Seasonal Vegetable Medley
Assorted Dinner Rolls & Butter



Food Stations

All stations are priced per person. Minimum order of 30 per station.

Slider Bar

Certified Angus Beef, Caramelized Onions,
Cheddar Cheese, & Pickle
BBQ Pulled Pork with Coleslaw on Sweet
Hawaiian Roll
Served with Chips, Mayo, Mustard, Ketchup.

Pizza Party

Choice of (3) Flavors:
Margherita
Pepperoni
Meat Lovers
Hawaiian
Vegetable

The Mac Down

Mac & Cheese Served in an Individual Glass

Assorted Toppings:
Parmesan Cheese, Jalapeno Peppers, Crispy
Bacon Bits, Sour Cream, Diced Tomatoes,
Green Onions, Grilled Chicken.

Mr. Potato's Bar

Garlic or Regular Mashed Potatoes
Served in an Individual Glass

Assorted of Toppings:
Sour Cream, Cheddar Cheese, Bacon Bits,
Blue Cheese Crumbles, Chives,
Crispy Chicken, & Crispy Onions

Salad Grab

Spring Mix & Romaine Lettuce

Assorted Toppings:
Bacon Bits, Diced Grilled Chicken. Black
Beans, Croutons, Parmesan
Cheese, Blue Cheese Crumbles, Shaved
Carrots, Tomatoes, Cucumber, & Onions
Served with Caesar, Balsamic & Ranch
Dressings

Pasta Brother

Penne & Bowtie Pastas,
Alfredo, Marinara, & Pesto Sauces
Assorted Toppings:
Artichoke, Spinach, Italian Sausage, Diced
Grilled Chicken, Bell Peppers, Onion,
Zucchini, Mushrooms, Tomato, Basil,
Parmesan, Garlic, Chili
Flakes

Add: Shrimp

*Requires Chef Attendant (1 per 50 Guests)

Desserts

All selections are priced per person. Minimum order of 30 per selection.

Assorted Display

Chocolate Chip Cookies
Brownies
Cinnamon Churros
Apple Turnovers

Sundae Station

Choice of 2:

Vanilla Ice Cream, Chocolate Ice Cream,
Strawberry Ice Cream, or Mango Sorbet

Assorted Toppings:

Chocolate Sauce, Caramel Sauce, Chocolate
Chips, Nuts, M&Ms, Oreos, Whipped Cream,
Sprinkles, Cherries

S'mores Station

Roast Your Own S'Mores:
Graham Crackers
Large Marshmallows
Chocolate Bars

Plated Dessert

Warm Brownie a la Mode
Apple Turnover a la Mode
Cup of Seasonal Fruit



Late Night Snacks

All priced per person. Minimum order of 30 required.

Tray Passed.

Chicken & Waffle Bites

Beef Sliders & Fries

Mini Cheese Pizzas

Mac & Cheese Bites

Mozzarella Sticks &
Marinara Sauce

Chocolate Chip Cookies
with a Shot of Milk

Cinnamon Churros with
Chocolate Dipping Sauce

Nacho Bar.

Tortilla Chips

Marinated Grilled Chicken

Nacho Cheese Sauce & Cheddar Cheese

Black Beans, Jalapeno Peppers, Green Onion

Black Olives, Pico de Gallo & Salsa

ADD: Guacamole

ADD: Carne Asada

Children & Vendor Meals

For children 12 and under

Cheese Quesadilla with Fresh Fruit

Mac & Cheese with Fresh Fruit

Chicken Strips with Fries & Fresh Fruit

Hot Dog with Fries & Fresh Fruit

Pasta with Butter, Parmesan & Fresh Fruit

Vendors

Chef's Choice Meal



Bar Packages

Fully Hosted.

Fully Hosted Bar Packages Available
from 1-5 Hours of Event Time

Liquor Options.

House

Barton's Vodka, Barton's Gin, Evan Williams
Whiskey, Barton's Rum, Monte Alban Tequila

Call

Tito's Vodka, Stoli Vodka, Tanqueray Gin, Bacardi
Rum, Captain Morgan, Patron, 21 Seeds Orange
Tequila, 21 Seeds Jalapeno Tequila, Jim Beam, Jack
Daniels, Jameson, Seagrams 7, Dewars White

Premium

Grey Goose, Bombay Sapphire, Myers, Don Q
Coconut Rum, Cazadores Repasado, Casamigos
Blanco, Don Julio Blanco, Bulleit Bourbon, Bulleit
Rye, Maker's Mark, Crown Royal, Johnny Walker
Red, Kahlua, Frangelico, St. Germain, Bailey's

Super Premium

Pricing & Selections Available Upon Request

Per Drink

WINE

House Wine Glass
Premium Wine Glass
Champagne
House Wine Bottle
Premium Wine Bottle
Champagne Bottle

BEER

Craft Beer on Draft
Domestic Beer on Draft
Can Domestic
Micro Draft/ Import Can

LIQUOR

House/Well Drinks
Call Drinks
Premium Drinks
Super Premium Drinks
Martini

Corkage Fees

Wine/Champagne Standard Size
Wine Magnum Size
House Wine with Dinner

Soft Beverage

Add Unlimited Soda & Lemonade
to a Package

General Information

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan, & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Outside food is not permitted without written permission from DeBell. We do not allow to-go food from events.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific food & beverage minimums, which vary by day of the week, time of day, and time of year. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not decrease but we may be able to increase depending on your menu. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. All minimums are before service charge & sales tax.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your minimum & site fees will be due at signing of your contract. Additional deposits will be due prior to your event date and will be outlined in your event agreement. The remaining final balance and final count will be due 10 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 21% club service charge and California state sales tax at the current rate. Service charge is taxable according to the CA State Sales Tax Regulation 1603 and is not a gratuity. Prices and packages are subject to change without notice. DeBell Golf Club reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All signs and decorations must be professional quality. Glitter, confetti, rice, and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must remove all decorations and client property from the venue. DeBell Golf Club is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through DeBell Golf Club. In the case that DeBell Golf Club makes an allowance for an outside company to source goods through the venue, DeBell reserves the right to obtain proper licensing and proof of vendor insurance. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** DeBell Golf Club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.