

WEDDING GUIDE



Glen Annie Golf Club



CONGRATULATIONS!



Please allow us a moment to introduce you the Glen Annie Golf Club.

Glen Annie Golf Club is the premier wedding venue in Santa Barbara, California. Our clubhouse features three fireplaces, a contemporary bar and dining room, rustic patios, and a spacious events lawn for the perfect ceremony and reception space. Featuring picturesque vistas of the Pacific Ocean, Channel Islands and surrounding Santa Barbara community, our venue ensures a breathtaking setting for a true "Santa Barbara" wedding.

Glen Annie's catering professionals will make your planning process seamless with the utmost attention to detail from start to finish.

Enclosed you will find our ceremony & wedding packages, all of which are 100% customizable.

We would like to personally invite you to visit Glen Annie Golf Club. Please contact the Private Events office to schedule an appointment to tour the venue and build a custom proposal for your dream wedding.

We look forward to creating a memorable day for you and your guests!

Ceremony Package



Private use of our Tranquil Ceremony Garden

Access to One (Four Passenger Golf Cart)

30 Minute Rehearsal

PA System/ Projector for Slideshows

Reception Packages

Simply Elegant

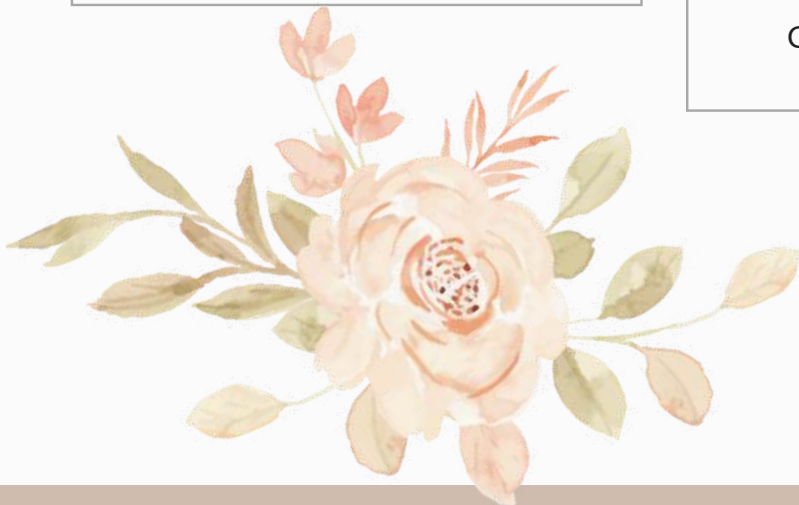
6 Hours of Event Time
Complimentary Cheese, Cracker &
Fruit Display
Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Services
Private Bartender & Bar Setup
White Linens & White Napkins
Complimentary Tasting for Two
Complimentary Self Parking

Lasting Love

6 Hours of Event Time
Selection of 2 Hors D'Oeuvres
Plated or Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
Champagne or Sparkling Cider Toast
1 Hour Hosted Beer & Wine
White Linens
Your Choice of Napkin Color
Complimentary Tasting for Four
Complimentary Self Parking

Ever After

7 Hours of Event Time
Selection of 3 Hors D'Oeuvres
Plated or Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
Champagne Greeting
Champagne or Sparkling Cider Toast
3 Hours Hosted Call Brand Bar
Your Choice of Linen Color
Your Choice of Napkin Color
Complimentary Tasting for Four
Complimentary Self Parking





Plated Entrée Selections



All Entrees Served with Warm Rolls & Butter, Your Choice of One Salad, Two Vegetables, One Accompaniment

SALADS

Classic Caesar

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese & Lemon Caesar Dressing.

Organic Baby Arugula Salad

Smoked Gouda Crisp, Dried Cherries & Citrus Sage Vinaigrette

Spinach and Goat Cheese

Dried Cranberries & Raspberry Vinegrette

Glen Annie House Salad

Fancy Greens with Creamy Balsamic, Blue Cheese Crumbles, Red Onions & Candied Pecans

VENDOR MEALS

Chef's Choice

CHILDREN'S MEALS

Chicken Tenders, Hot Dog,

Cheeseburger or Mac & Cheese

French Fries & Fruit

ENTREES

POULTRY

Chicken Florentine

Stuffed Chicken Florentine with Spinach

Pan Roasted Airline Chicken Breast

Lemon Zest & Capers

Chicken Tuscany

Sundried Tomatoes & Crumbled Goat Cheese

BEEF

Beef Tenderloin

Tenderloin with a Shiitake Mushroom Sauce

Grilled Filet

Blue Cheese Filet Mignon

New York Strip

Peppercorn Sauce

FISH

Grilled Citrus Marinated Salmon

Tropical Relish or Lemon Beurre Blanc

California Sea Bass

Citrus Beurre Blanc

VEGETABLES

Grilled Vegetables with Fresh Herbs

**French Beans with
Caramelized Onions & Bacon**

**Steamed Zucchini, Corn & Carrots
With Herb Butter**

Grilled Onions, Peppers & Eggplant

ACCOMPANIMENTS

Au Gratin Parmesan Potato Casserole

Garlic and Rosemary Baby Red Potatoes

Garlic & Cream Whipped Potatoes

Wild Rice Pilaf

Custom Buffet

Buffet Includes Warm Rolls & Butter

SALAD

Choose 2

Classic Caesar: Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese & Lemon Caesar Dressing

Spinach & Goat Cheese: Marinated Artichokes & Cranberry Dressing

Glen Annie House Salad: Fancy Greens with Creamy Balsamic, Blue Cheese Crumbles, Red Onions & Candied Pecan

Organic Baby Arugula Salad: Smoked Gouda Crisp, Dried Cherries & Citrus Sage Vinaigrette

ENTREES

Choose 1

Stuffed Chicken Breast with Sundried Tomatoes & Goat Cheese

Breast of Chicken with Caper & Shallot Beurre Blanc

Chicken Florentine Stuffed with Spinach & Mozzarella Cheese

Baked Atlantic Salmon with Gruyere & Almonds

Baked Mahi Mahi with Tropical Fruit Relish

(Ask Us About Seasonal Fish Options)

CARVING STATION

Choose 1

Herb Crusted Roast Beef with Horseradish Cream and Au Jus

Roast Pork Loin with Fruit Chutney New York

Strip Loin with Herb Demi Glaze

Grilled Prime Rib with Peppercorn Demi Glaze

VEGETABLES

Choose 1

Grilled Vegetables with Fresh Herbs

French Beans with Caramelized Onions & Bacon

Steamed Zucchini, Corn & Carrots With Herb Butter

Grilled Onions, Peppers & Eggplant

STARCHES

Choose 1

Au Gratin Parmesan Potato Casserole

Garlic and Rosemary Baby Red Potatoes

Garlic & Cream Whipped Potatoes

Penne Rigate with Romesca Sauce

Penne Pomodoro with Tomato & Basil

Wild Rice Pilaf

Hors D'Oeuvres

Tray Passed

Tuscany Bruschetta, Tomato & Basil Crostini

Five Spice Ahi Tuna with Mango Salsa

Roasted Peppers & Goat Cheese on Cucumber

Thai Spiced Beef with Asian Slaw on Wonton Crisp

Grilled Chipotle Shrimp Tostada

Miniature Caprese

Wild Mushroom & Sundried Tomato Strudel

Dungeness Crab Cakes with Red Pepper Remoulade

Artichoke and Blue Cheese Mushrooms

Baked Chicken Empanadas

Coconut Shrimp with Cilantro Sweet and Sour

Chicken Skewer with Spicy Peanut Sauce

Spanakopita, Phyllo with Spinach & Feta Cheese



Displayed

Artichoke Spinach Dip with Flour Tortilla Crisps

Grilled Vegetables Display Zucchini, Squash, Bell Peppers, Eggplant, Mushrooms & Asparagus

Antipasto Display with Cured Meats & Cheeses, Marinated & Grilled Vegetables

Tri-Colored Tortilla Chips, Roasted Tomato Salsa & Guacamole

Enhancements

Champagne Greeting

Gold or Silver Charger Plates

Specialty Napkins & Linens

Pricing Based on Client Choices

All Day Wedding Coordination

Coordinator to Assist with Reception Setup
Including Client Decorations, Place Cards
(Delivered in Alphabetical Order), Centerpieces,
Guest Book, etc.

Waiver must be signed



BAR

Host by the Hour

Choose Between the Following

LEVELS

Beer & Wine

House

Call

Premium

HOURS

One - Five



Beverages by the Glass

Champagne

House Wine

House Cocktails

Call Cocktails

Premium Cocktails

Extra Premium Cocktails

Premium Draft Beer

Domestic Bottled Beer

Premium Bottled Beer

Soft Drinks

Red Bull



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 your event is within thirty (30) days.

Pricing, Service Charge & Tax

Prices are subject to a 21% Club service charge and Santa Barbara, CA 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 Events Director in the Private Events Office.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Glen Annie reserves the right to host multiple events on any given day.

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.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Glen Annie 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 \$1000 may be applied to your final invoice.

Food Tastings

Glen Annie offers a private or group tasting for each of our weddings booked with a food & beverage minimum of \$5,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

Vendors

Glen Annie does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not Glen Annie's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. 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. The Vista will not store any left items and is not responsible for items left at the venue.

Rentals

Private Event rentals must go through Glen Annie's Private Event Office. In the case that Glen Annie makes the allowance for an outside company to source goods through the venue, Glen Annie 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

Glen Annie 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.