



DOVE CANYON COUNTRY CLUB

Wedding Package Sample Menus

INCLUDED IN ALL PACKAGES

Ivory Brocade Floor Length Linen with Overlay

Coffee Station
Regular & Decaffeinated Coffee

All Reception Tables and Linen

Guestbook, Gift, Hors d'Oeuvre,
Place Card and Standing Cocktail Tables

Easel for Engagement Photo

All Glassware, Silverware & China

Professional Bartender and Service Staff

5 Hours of Event Time
(An additional 30 minutes is included for ceremony)

Parquet Dance Floor

Votive Candles for Dinner Tables and Throughout Reception Room

Enchanted Package Sample

Domestic & Imported Cheese Display
Served with Seasonal Fruit Garnish & Assorted Crackers

Premium Cash Bar

House Champagne and Sparkling Cider Toast

Two Course Meal Served

SPECIALTY WEDDING CAKE
Made by It's All About the Cake in Dana Point
or Rockwell's in Orange

SPINACH SALAD
A Bed of Crisp Spinach, Wild Mushrooms
& Goat Cheese topped with Pine Nuts
Served with Bacon Vinaigrette Dressing

Warm Rolls and Butter

CHICKEN ROULADE
Airliner Chicken Breast Filled with Goat Cheese,
Pine Nuts, Sun Dried Tomatoes, Spinach & Basil
Topped with a Light Creamy Veloute

Garlic Mashed Potatoes
Chef's Choice of Seasonal Vegetable

Wedding Cake Served as Dessert



Classic Package Sample

Domestic & Imported Cheese Display
Served with Seasonal Fruit Garnish & Assorted Crackers

Butler Passed Hors d'oeuvres

Your Selection of Two Hors d'oeuvres

One Hour Hosted House Bar

House Brands of Mixed Drinks, Domestic & Imported Beer, House Wine & Soft Drinks

House Champagne & Sparkling Cider Toast

Three Course Meal Served or Elegant Buffet

House Wine Service with Dinner

SPECIALTY WEDDING CAKE
Made by It's All About the Cake in Dana Point
or Rockwell's in Orange

APPETIZER
Crisp Crab Cakes

CAPRESE SALAD
Fresh Mozzarella, Tomato & Basil
Drizzled with Balsamic Reduction

Warm Rolls and Butter

ANGUS RIB EYE
Served with Truffle Merlot Sauce

Herb Roasted Potatoes
Chef's Choice of Seasonal Vegetables

Wedding Cake Served as Desserts



Unforgettable Package Sample

Traditional & Roasted Red Pepper Hummus, Olive Tapenade
Served with a Variety of Rustic Breads

Butler Passed Hors d'oeuvres

Your Selection of Four Hors d'oeuvres

Four Hour Hosted Premium Bar

Premium Brands of Mixed Drinks,
Domestic & Imported Beer, House Wine & Soft Drinks

House Champagne & Sparkling Cider Toast

Three Course Meal Served or Elegant Buffet

House Wine Service with Dinner

SPECIALTY WEDDING CAKE
Made by It's All About the Cake in Dana Point
or Rockwell's in Orange

Chivari Chairs with Cushion or Chair Covers with Sash

Valet Parking

APPETIZER

Lobster Ravioli served with Champagne Cream Sauce

CALIFORNIA BABY GREENS

Mixed Greens, Crumbled Bleu Cheese, Candied Walnuts & Red Onion
Served with Balsamic Vinaigrette Dressing

Warm Rolls and Butter

ANGUS FILET MIGNON & JUMBO PRAWNS

Petite Filet Mignon served with Cabernet Mushroom Sauce &
Four Jumbo Prawns Served
with Lemon Garlic Butter

Risotto

Chef's Choice of Seasonal Vegetables

Wedding Cake Served as Dessert



Sample Menu 1

CALIFORNIA BABY GREENS
Mixed Greens, Crumbled Blue Cheese,
Shaved Red Onions
Topped with Candied Walnuts
Served with Balsamic Vinaigrette Dressing

CHICKEN ATHENA
Sautéed Artichoke Hearts, Mushrooms
& Sun Dried Tomatoes Topped with a
Chardonnay Cream Sauce

Herb Roasted Red Potatoes
Chef's Choice of Seasonal Vegetables

CHOCOLATE CHIP CAKE
A Fudge Brownie layered
with homemade Chocolate Pudding,
Chocolate Cake and Chocolate Ganache
decorated with Chocolate Chips

Sample Menu 2

MESCLUN MEDLEY SALAD
Mixed Mesclun, Mandarin Orange, Feta Cheese
Topped with Candied Pecans
Served with Citrus Vinaigrette Dressing

ANGUS FILET MIGNON
Crowned with Aged Gorgonzola and served with Cabernet Sauce

Garlic Mashed Potatoes
Chef's Choice of Seasonal Vegetables

VANILLA BEAN ICE CREAM COUPE
Vanilla Bean Ice Cream served in a Chocolate Cup with
Fresh Assorted Berries & Raspberry Coulis

Sample Menu 3

CRISP GARDEN SALAD
Mixed Greens, Wedged Tomatoes, Sliced Cucumbers & Radish
Please Select One Dressing of Your Choice

ANGUS FILET MIGNON & GRILLED SALMON
Petite Filet Mignon served with Cabernet Mushroom Reduction
& Grilled Salmon served with Pomegranate Glaze

Wild Rice Pilaf
Chef's Choice of Seasonal Vegetables

FRESH FRUIT TART
Delicious Vanilla Bean Custard with
Fresh Assorted Berries, Kiwi & Mandarin Oranges

