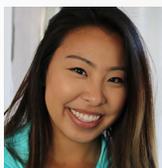


LET US MAKE YOUR DAY
UNFORGETTABLE

OCEANFRONT
WEDDING
CELEBRATIONS
IN BEAUTIFUL
HALF MOON BAY



Courtney Nakashima *Wedding Manager*
halfmoonbaygolf/weddings.com
cnakashima@hmbgolfinks.com 650-712-2250

Half Moon Bay Golf Links
2 Miramontes Point Road
Half Moon Bay, California



WELCOME TO HALF MOON BAY GOLF LINKS

We know how important your wedding day is. You want everything to be perfect as you begin your journey together. Half Moon Bay Golf Links is thrilled to be able to share one of the most beautiful wedding venues in the San Francisco Bay Area.

Our facility is situated between two world-class golf courses surrounded by romantic ponds, wide open beaches and, of course, breathtaking Pacific Ocean views. Our dedicated and professional staff, gourmet Coastal Cuisine and our warm and inviting Clubhouse round out this perfect spot for your special day.

We welcome the opportunity to meet with you, provide you with a site tour, and discuss how we can create a wonderful event to remember.



Bill Troyanoski

Bill Troyanoski General Manager

btroyanoski@hmbgolflinks.com

650-712-2250

Recent national honors include:

Best Outdoor Venue

Northern California Meetings & Events Magazine

Top 18 Best Golf Resorts in North America

Golf Digest

World's Vest Golf Resorts

Reader's Survey Travel + Leisure Golf

**Gold Medal Winner/
Premier Resorts**

Golf Magazine

Couples can often spot whales from the Pacific View ceremony area.



WEDDING CEREMONIES

Wedding ceremonies held at Half Moon Bay Golf Links include

- A professional Special Events Manager to assist you with your rehearsal and big day
- Additional Day-of Coordinator to make all details are taken care of
- Complimentary Clubhouse valet and self-parking for event guests
- Guided golf cart “limo” tour for the couple of the HMBGL bluffs, beach, and bridge for portraits
- Golf carts for the wedding party for group photos at the beach
- Complimentary wedding ceremony rehearsal practice with a Special Events Manager
- Use of our 8’ high white arch backdrop for ceremonies
- White wooden chairs with seat cushions for outdoor events

Ceremony only?

While our ceremony sites are reserved for couples hosting a reception, select dates may be available for afternoon ceremony-only events.

Half Moon Bay Golf Links has two beautiful ceremony sites to choose from.

Pacific View Terrace

A lush green bluff situated between the Old Course 18th Hole and the 10th Tee, the Pacific View Terrace offers dramatic ocean views framed by the dramatic architecture of the neighboring Five-Star hotel to the south, and the famous 18th hole to the north.

Capacity: 400 / Site Fee: \$5,000 - \$6,500

Reflection Pond

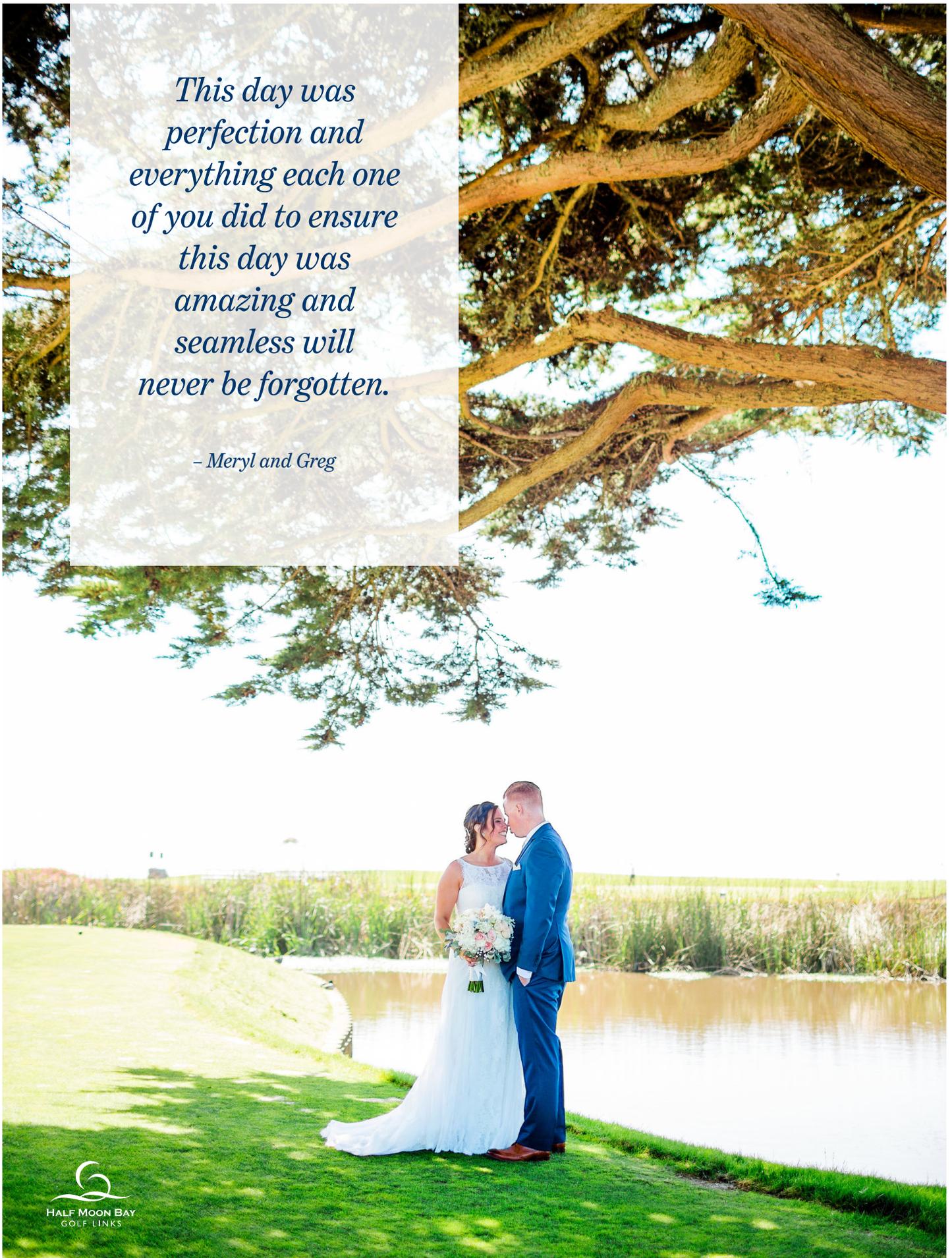
Situated on the 10th Tee of the Old Course, this site offers views of a charming brick bridge, and a pond framed by cattails, flowering shrubs, and lavender. Views of partial ocean vistas and north-side views of the neighboring Ritz-Carlton hotel make for this attractive space.

Capacity: 140 / Site Fee: \$3,500



*This day was
perfection and
everything each one
of you did to ensure
this day was
amazing and
seamless will
never be forgotten.*

- Meryl and Greg



You and your guests can dance the night away in Mullins Clubhouse!



WEDDING RECEPTIONS

Wedding Receptions held at Half Moon Bay Golf Links include

- Complimentary Clubhouse valet and self-parking for event guests
- Guided golf cart “limo” tour for the couple of the bluffs, beach, and bridge for portraits
- Golf carts for the wedding party for group photos at the beach
- Menu consultations with our Special Events Manager
- Elegant white china, classic beverage glasses, flatware, and Lamour linens
- Oak parquet dance floor upon request
- Built-in high definition television monitors for videos or slideshows
- Wireless microphone with built-in speakers for toasts in the Main Dining Room
- Complimentary cake cutting services for cakes from any bakery

Several venue options for your receptions

Clubhouse Buyout

Exclusive use of the Pacific View Terrace, Main Dining Room, Bar, and Palmer Room

This is ideal for groups of 80 – 130 guests with dancing, or up to 150 guests without dancing.

Site Fee: \$4,000 / Food and Beverage Minimum: \$15,000

Main Dining Room

Exclusive use of the Pacific View Terrace and the Main Dining Room

Perfect for groups of 50 – 120 with dancing, or up to 150 guests without dancing.

Site Fee: \$3,000 / Food and Beverage Minimum: \$9,000

Palmer Room

Perfect for a bridal shower, rehearsal dinner, or an intimate celebration with 40 or fewer guests.

Site Fee: \$1,000 / Food and Beverage Minimum: \$2,000



Large reception planned?

Tribute Plaza Facility

From August thru November, we feature an elegant, temporary structure that can accommodate receptions for up to 400 people. **Contact us for details.**

MENUS

Executive Chef Roberto Rodriguez will oversee every aspect of your wedding day culinary experience.



GOURMET CUISINE FOR EVERY TASTE

***F**ood is such an important part of a wedding reception. If done correctly, it is often what guests will remember most. Our chefs and kitchen staff are skilled culinary artists that will ensure you and your guests are treated to delicious, quality appetizers and entrées using only the freshest ingredients available. While we pride ourselves on putting together comprehensive menus that will suit all tastes, please let us know if you have a particular dish you'd like us to prepare. We are happy to customize a menu to complement your special day!*



Roberto Rodriguez *Executive Chef*
rrodriguez@hmbgolfinks.com
650-712-2231

Come have a taste!

We are thrilled to offer private menu tasting for weddings planned with 60 or more guests!

Sample some appetizers, soups, salads and entrées! Our treat!



Fresh appetizers will set the tone for the meal ahead.



START IT OFF RIGHT

Appetizer Stations

❑ ***Artisan Farm-to-Table Gourmet Cheese Display***

Soft, Semi Soft, & Rind Cheeses
Seasonal, Fresh, & Dried Fruits
Fig Jam, Marcona Almonds, Flat Breads, and Crackers

\$20 per person

❑ ***Gourmet Slider Station***

Prather Ranch Grilled Cheddar Burger, Lettuce, Tomato, Onion
Free Range Turkey Burger, Swiss, & Balsamic Onions, on a Brioche Bun with a Trio of Spreads

\$24 per person

❑ ***Taco “Cart” Station***

Carne Asada and Grilled Chicken “Street” Tacos prepared and served in a warm corn tortilla with House Made Salsa Roja and Salsa Verde

\$24 per person

❑ ***San Francisco Chowder Station***

New England-style Chowder with Smoked Bacon, Fresh Sweet Bell Pepper, Fresh Thyme and a generous amount of Ocean Clams, simmered and finished with Fresh Cream and Cracked Black Pepper, served with Crispy Oyster Crackers & San Francisco Sourdough Bread

\$20 per person

❑ ***Farmer’s Market Crudité***

Assortment of Seasonal Organic Baby Vegetables, Cherry Tomatoes, Asparagus, Radishes, Broccoli, and Assorted Dipping Sauces

\$15 per person

No minimum when ordered with a lunch or dinner event; \$25 per person minimum is otherwise required



INDIVIDUAL APPETIZERS

❑ *Stuffed Pastry*

Filled with savory preparations

- ❑ Mini Beef Wellington
- ❑ Wild Mushroom Vol-au-Vent

\$8 per piece

❑ *Ahi Cucumber Cups*

Elegant cucumber cups filled with fresh Ahi Tuna Tartare

\$8 per piece

❑ *Crostini, Canapes, & Flatbreads*

Two bite toasted baguette or flatbread with elegant toppings

- ❑ Melted Brie Cheese with Fig Spread and Sliced Almonds
- ❑ Sliced Duck Breast with a Mango Chutney
- ❑ Balsamic Fig and Goat Cheese on Flatbread
- ❑ Fried Chicken and Waffles with a Maple Mustard Glaze
- ❑ Red Wine Braised Short Rib Crostini

\$7 per piece

❑ *Mini Sandwiches and Sliders*

Two bite savory preparations

- ❑ Mini Croque Monsieur
- ❑ Pulled Pork Sliders
- ❑ Mini Beef Slider with Cheddar and Bacon
- ❑ Mini Lobster Rolls

\$8 piece

❑ *Shell Fish*

Two bite shell fish appetizers

- ❑ Spice Lemon Crab Cakes with a Caper Dill Sauce
- ❑ Bacon Wrapped Scallop
- ❑ Coconut Shrimp

\$10 per piece

❑ *Thai Chicken Skewer*

Chicken skewer with Spicy Thai Peanut Sauce

\$8 per piece

❑ *Roasted Vegetable Tartlet*

A medley of vegetables with Jack and cheddar cheese in a sundried tomato tart shell

\$6 per piece

❑ *Porcelain Spoon appetizers*

filled with Sesame Seed Seared Tuna and Wasabi Aioli

\$7 per piece

❑ *Soup Shots*

Tasting size presentations of warming soups

- ❑ Roasted Tomato Bisque with Grilled Cheese Sandwich Bite
- ❑ Baked Potato Soup with a Crisp Bacon Spoon

\$6 per piece



INDIVIDUAL APPETIZERS

❑ ***Tapenade Phyllo Cups***

Phyllo Cup with an Olive Tapenade and Toasted Pine Nuts

\$12 each

❑ ***Hummus and pesto pita chip (Substitute cucumber cup)***

Crispy pita chip with fresh hummus and a basil pesto topping

\$12 each

❑ ***Chicken Cordon Bleu Bites***

Chicken breast, Swiss cheese and ham rolled in bread crumbs and deep fried

\$6 each

❑ ***Brie with Pears and Almonds in a Beggar's Purse***

Rich brie cheese with caramelized pear and almonds wrapped in a butter phyllo beggar's purse

\$6 each

❑ ***Vegetarian Spring Rolls with a Sweet Chili dipping sauce***

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil, and a touch of fresh ginger wrapped in a thin spring roll wrapper

\$6 each

❑ ***Peking Duck Spring Rolls with a hoisin dipping sauce***

Crisp vegetables mixed with Oriental seasoned duck combined with Classic Hoisin sauce wrapped in a delicate spring roll wrapper

\$6 each

❑ ***Mac 'n' Cheese Fritters***

Cavatappi macaroni, fontina, provolone and mozzarella

\$5 each

❑ ***Chicken Empanadas***

Ground chicken with onion, tomatoes, roasted poblano peppers, and chimichurri wrapped in a crispy empanada dough

\$5 each

PLATED ENTRÉES

Chef Roberto Rodriguez has developed a winning menu of favorites.

Select one soup or salad starter and two protein options. Add additional starter \$6.

Salads

- Classic Caesar Salad
- Organic Baby Gem Lettuce with toasted hazelnuts, shaved granny smith apples, Point Reyes Bleu Cheese, and a Meyer Lemon Vinaigrette
- Butter Lettuce with Creamy Bleu Cheese dressing, bacon, red onions, hard boiled egg, bleu cheese crumbles, and cherry tomatoes
- Spinach Salad with a bacon vinaigrette, red onions, dried cranberries, bacon bits, and goat cheese (or feta cheese)
- Caprese Salad with a Balsamic reduction and fresh basil

Soups

- Cream of Truffle Wild Mushroom
- Sweet White Corn Bisque
- New England Clam Chowder
- Chicken Tortilla
- Chicken and Rice
- Chicken Noodle
- Minestrone — with or without pasta

ENTRÉES

Duets

- Braised Short Rib with Shrimp Skewer, sweet potato puree, and seasonal vegetables (\$100)
- Surf & Turf: Petite Filet (6oz) & Bacon Wrapped Scallop Lollipop with Yukon gold mashed potatoes, seasonal vegetables and a Cabernet Reduction Sauce (\$95)

May substitute shrimp for bacon wrapped scallop

- Pan Seared Lamb Chops and Halibut with a mint chimichurri sauce and cabernet reduction, baby arugula with roasted fingerling potatoes and chef's mixed mushrooms (\$105)

Meats

- Braised short Rib with mashed potatoes and wild mushrooms (\$85)
- Pan Seared Filet Mignon with roasted garlic Yukon gold potato gratin, roasted broccolini, and a compound herb butter (\$90)
- Pan Seared Lamb Chops with truffle mascarpone polenta, wild mushroom sauté, mint chimichurri sauce (\$95)

Seafood

- Pan Seared Salmon with purple potatoes and olives, rainbow Swiss chard, and a coconut curry sauce (\$78)

- Pan Seared Halibut with coconut basmati rice, sautéed baby spinach with garlic and ginger, and a tropical salsa (\$80)
- Seared Day Boat Scallops with seasonal vegetable risotto, sweet white corn sauce, and basil pesto (\$82)

Poultry

- Sea Salted Roasted Chicken Breast with mashed potatoes, fresh seasonal vegetables, and house made chicken jus (\$75)
- Chicken Puttanesca: Prosciutto wrapped chicken breast with Puttanesca sauce, hand pressed purple potatoes and sautéed spinach (\$77)
- Duck Leg Confit with roasted garlic hand pressed Yukon gold potato and a balsamic glazed demi (\$86)

Vegetarian

- Vegetarian Quinoa Risotto (GF): Tri colored quinoa, seasonal vegetables, chopped herbs, feta and grana Padano cheese (\$65)
- Truffle Wild Mushroom Risotto (GF): Arborio Rice, Chef's mix of wild mushrooms, Truffle Oil, Grana Padano cheese (\$67)
- Butternut Squash Ravioli with brown butter and crispy sage (\$65)



CLASSIC WEDDING BUFFET

With plenty of delicious options, the Classic Wedding Buffet is sure to be a hit.

\$90 per person / Entrées come with soup or salad. Add additional starter \$6.

Salads

- Classic Caesar Salad: Hearts Of Romaine Lettuce Served With A Classic Caesar Dressing And Mixed With Parmesan Cheese And Herbed Croutons
- Waldorf Salad: Romaine Lettuce, Grapes, Celery, Apples, Walnuts, Waldorf Dressing
- Organic Baby Gem Lettuce With Toasted Hazelnuts, Shaved Granny Smith Apples, Point Reyes Bleu Cheese, And A Meyer Lemon Vinaigrette

Soups

- Cream Of Truffle Wild Mushroom
- Sweet White Corn Bisque
- New England Clam Chowder
- Chicken Tortilla
- Chicken And Rice
- Chicken Noodle
- Minestrone — with or without pasta

Entrée (Choose 2)

- Roasted Tri Tip With Chimichurri Sauce
- Half Roasted Herb Chicken With House Made Chicken Jus
- Pork Tenderloin With Caramelized Apples
- Duck Leg Confit With Roasted Garlic Hand Pressed Yukon Gold Potato And A Balsamic Glazed Demi
- Seasonal White Fish With Tropical Salsa
- Tamarin Glazed Salmon Fillet

(\$15-\$25 For An Additional Entrée)

Sides (Choose 2)

- Quinoa Risotto
- Mashed Potatoes
- Wild Rice Pilaf
- Fresh Seasonal Vegetables
- Tri Color Cauliflower
- Grilled Asparagus
- Buffet includes bakery rolls and butter



*“The management and entire team at
Golf Links Half Moon Bay
surpassed our wildest imaginings of
what a great venue coordination team
could be.”*

— Brandi R.





PREMIER WEDDING BUFFET

The premier wedding buffet offers elegant choices.

\$109 per person / Select two starters (i.e. soup and salad). Add additional starter \$6.

Salad (Choose 1)

- Classic Caesar Salad: Hearts Of Romaine Lettuce Served With A Classic Caesar Dressing And Mixed With Parmesan Cheese And Herbed Croutons
- Spinach Salad With A Bacon Vinaigrette, Red Onions, Dried Cranberries, Bacon Bits, And Goat Cheese (Or Feta Cheese)
- Butter Lettuce With Creamy Bleu Cheese Dressing, Bacon, Red Onions, Hard Boiled Egg, Bleu Cheese Crumbles, And Cherry Tomatoes

Soups (Choose 1)

- Cream Of Truffle Wild Mushroom
- Sweet White Corn Bisque
- New England Clam Chowder
- Chicken Tortilla
- Chicken And Rice (GF) Or Chicken Noodle
- Minestrone — with or without pasta (GF)

Premium Entrées (Choose 2)

- Prime Rib With Creamy Horseradish, Au Jus (Carved)
- Pork Tenderloin (Carved)
- Petite Filet (6oz)
- Salt & Pepper Shrimp With A Sweet Chili Sauce
- Banana Leaf Wrapped Salmon With A Variety Of Aioli's
- Chicken Marsala
- Chicken With A Chimichurri Sauce

(\$15-\$25 For An Additional Entrée)

Sides (Choose 2)

- Wild Mushroom Risotto
- Hand Smashed Potatoes
- Truffle Creamy Polenta
- Wild Mushroom Pilaf
- Mashed Potatoes
- Seasonal Vegetables
- Tri Color Cauliflower
- Grilled Asparagus
- Blue Lake Green Beans

- Buffet includes bakery rolls and butter

Everyone likes something sweet to finish the meal!



SWEETS AND TREATS

Dessert Stations

□ *S'mores Station*

This station includes a selection of chocolates, with marshmallows, and graham crackers.

Enjoy S'mores around our outdoor firepits!

\$17 per person

□ *Ghirardelli Hot Fudge Sundae Station*

This station includes:

Choices of Vanilla Bean, Chocolate, and Strawberry Ice Cream

Chocolate Chips, Chopped Nuts, Fresh Fruit, Bananas, Maraschino Cherries,

Gummy Bears, M&Ms, Rainbow Sprinkles, Granola, Whipped Cream, and a selection of Hot Fudge, and Caramel

\$20 per person

□ *Fresh Fruit Cobblers and Tart Station*

Assorted Fruit Cobblers

Served with Vanilla Bean Ice Cream, Fresh Fruit Tarts, and Whipped Cream

\$16 per person



INDIVIDUAL DESSERTS

❑ *Sweet Treats*

- ❑ Assorted Gourmet Cupcakes
 - ❑ Chocolate Dipped Strawberries
 - ❑ French Petit Fors
- \$9 per piece

❑ *Bars, Brownies, and Cookies*

- ❑ Bittersweet Chocolate Truffle Brownies
 - ❑ Lemon Bars
 - ❑ Raspberry Blackberry Bars
 - ❑ Assorted French Macarons
 - ❑ Assorted Cookies
- \$9 per piece

❑ *Individual Desserts*

- ❑ Carrot Cake
 - ❑ Almond Raspberry Torte
 - ❑ Key Lime Tart
 - ❑ Marquis au Chocolat
 - ❑ Vanilla Bean Cheesecake
 - ❑ Fresh Fruit Tart
- \$14 per piece

❑ *Sheet Cakes & Cobblers*

- ❑ Strawberry Shortcake
 - ❑ Carrot Cake
 - ❑ Chocolate Raspberry Cake
 - ❑ Coconut Cake
 - ❑ Oreo Cookies and Cream Cake
 - ❑ Lemon Cream Cake
 - ❑ Passion Fruit Cake
 - ❑ Tiramisu
 - ❑ Apple Cobbler
 - ❑ Peach Cobbler
 - ❑ Mixed Berry Cobbler
 - ❑ Strawberry Cobbler
- \$10 per piece



FAREWELL BRUNCH BUFFET

We are happy to customize menus to best meet your wishes

\$46 per person / 25 guest minimum

Savory

Choose Three

- Roasted Breakfast Potatoes with Rosemary and Olive Oil
- Classic Tea Sandwiches: Egg Salad, Salmon & Cucumber, or Chicken Salad with Almonds
- Brioche French Toast with Fresh Berries and Maple Syrup
- Ham and Cheese Quiche
- Vegetarian Quiche
- Goat Cheese and Smoked Salmon Scramble
- Garden Crudit  Platter with Seasonal Vegetables and Creamy Dill Dip
- Gourmet Cheese Platter with Crackers, Local Honey, and Fruit Garnish
- Farmer's Market Fruit Display with Honey Yogurt Dipping Sauce
- Mini Bagels with Scottish Salmon Lox, Cream Cheese, Sliced Red Onions, and Capers
- Chilled Jumbo Prawns with Remoulade Sauce and Lemon Wedges + \$3
- Mini Crab Cakes with Remoulade Sauce and Lemon Wedges + \$3

Sweet

Choose Two

- Assorted Mini Cupcakes
- Assorted French Macarons
- French Petit Fors
- Chocolate or Almond Croissants
- Assorted Danish
- Assorted Scones
- Assorted Cookies
- Assorted Brownies
- Seasonal Fruit Tartlets
- Chocolate-Dipped Strawberries

Beverages

- Apple Juice
- Cranberry Juice
- Grapefruit Juice
- Fresh Squeezed Orange Juice
- Fresh Brewed Peet's Coffees and Teas



MAKE YOUR WEDDING UNIQUE

We can provide activities and services to make your event truly shine!

Valet or Self-Parking at the Clubhouse

Complimentary

Bartender (in Clubhouse)

Complimentary

Bocce Ball Court usage for guests

Complimentary. Balls provided.

Bocce Ball Facilitator

Bocce Ball is a great outdoor activity for all ages and abilities. We are happy to facilitate a casual game or a fun mini-tournament

\$75 per hour/ 2 hr. minimum

Golf Chipping Contest!

Your guests can test their skills in an exciting chipping contest in our reflection pond! We set up a floating target and provide golf balls, clubs, chipping mats and a golf pro to facilitate and provide tips! Let's get creative with your theme!

\$750 per hour

Dance Floor

Let us create a space for your first dance and for your guests to unwind and get their moves on!

\$250

Barbecue Station

Bring out the commercial size smoker and enjoy the best in barbecued meats!

\$200

Chef carving Station Chef \$150

Additional Wait Staff/ Food Servers \$150

Additional bartenders, or food/beverage Station Attendant \$150

Outdoor Space Heaters or Fire Pit including propane \$50 each

Upgrades

Upgraded linens, chairs, and china, as well as other rental items are available.

Service Standards

One Server per 20 guests for a Plated meal

One Server per 30 guests for a Buffet meal

One Bartender per 75 guests

Additional labor may be requested ahead of time for additional fees.

THE NITTY GRITTY

We want to make sure all details are as transparent as possible so there are no surprises!

Please feel free to call us for clarification on any of these items ...

Key Policies & Procedures

The client ("Hosts") agrees and understands that terms of the contract shall be strictly enforced. All events and the individual(s) and/or organization(s) that contract those events ("Hosts") held at Half Moon Bay Golf Links/Mullins (HMBGL) are subject to the following terms and conditions:

Amplified Sound/Music is allowed in ceremony and reception areas within the decibel limits allowed by law and is subject to the professional discretion of HMBGL management in order to maximize the resort experience of all guests and residential neighbors. Management staff reserves the right to work with the hosts and vendors to keep sound within a comfortable level for all concerned. Amplified sound must cease no later than midnight.

Beginning and Ending Times will be clearly outlined in all contracts so as to best meet the expectations of Hosts and their guests as well as the enjoyment of all resort guests. Additional event time must be mutually agreed upon in advance (subject to availability) and over-time fees will be applied at a rate of \$400 per hour.

Beverage Service (per ABC regulations)

HMBGL operates in compliance with laws regarding alcohol service and will refuse such beverages to anyone less than 21 years of age or to anyone who is obviously intoxicated. Alcohol will not be served after 1:00AM.

Cancellations by Hosts made thirty days or more in advance forfeit any fees paid up until that point with forgiveness of any remaining fees due. Cancellations by Hosts (other than due to "Act of God") made less than thirty days in advance will result in a charge of the full balance of the contract. HMBGL does not have the right to rent space to another group if Hosts adheres to the terms of the contract.

Children are sole responsibility of the event Hosts

and HMBGL assumes no responsibility or liability for children attending events at HMBGL. All children under 16 must be under adult supervision at all times. On-site childcare is not available, though special menus may be arranged, upon advance request.

Confirmation of times, menu selections, room set up, rental selections, and other key event details must be finalized in writing two weeks prior to the event.

Corkage Fees of \$25++ per standard 750ml bottle applies only to wines not ordered through Mullins (beer and liquor must be ordered through HMBGL). Hosts and guests are prohibited from bringing, providing, or consuming their own alcoholic beverages without the excess prior written permission from HMBGL management.

Damage to any portion of Half Moon Bay Golf Links by guests or vendors hired by the Hosts are the financial responsibility of the Hosts

Décor must be approved in advance by HMBGL in order to be certain that such items meet fire code for public places. Please note that artificial flower petals may not be used in any outdoor area and that confetti in any location is prohibited. Nothing may be attached to the walls and fireworks/sparklers of any kind are illegal.

Dessert Service: There is no charge for bringing in your own wedding cake from another vendor. We are happy to provide, at no additional charge, a cake display table with basic linen, dessert plates, and forks for each guest. The cake cutting will be done by our wait staff, followed by serving the cake to party guests.

Guest Count, including final meal preferences are due to your special events manager no less than ten days prior to your event. The guest count cannot be reduced after that point.

Indemnification: the Hosts shall conduct the event in an orderly manner and in compliance with applicable laws as well as HMBGL policies. Each party agrees to defend, indemnify and hold the other party, its officers, directors, agents, HMBGL invitees and employees harmless from and against any and all third party liabilities, damages, losses, expenses, claims, demands, suits, fines, and judgements including, but not limited to reasonable attorneys' fees, costs and disbursements, that may be suffered by, accrue against, be charged to or recoverable from the other

party, its officers, directors, agents, invitees or employees to the extent caused by any willful or negligent act, error or omission of the indemnifying party made with respect to the Event or as a result of a material breach of this Agreement or arising in connection with this Agreement including, but not limited to, any alleged or actual failure by HMBGL to fulfill its payment or other obligations to any employee or independent contractor who HMBGL may retain in connection with the services to be provided under this Agreement. This provision shall survive the termination of this Agreement and the occurrence of the Event.

Injury: all resort guests must abide by HMBGL rules and regulations, including not venturing on to the golf course without an authorized HMBGL staff member present as at all times there are dangers inherent in the play of golf which may result in serious and/or grave injury to those who either participate in this sport and/or who venture on to any position of the golf course. HMBGL is not responsible or liable for any injury incurred on the property or for personal injury or property damage.

Insurance: it is strongly recommended that Hosts purchase their own "day-of" event liability insurance policy from a reputable company for their event to cover any damage to HMBGL and/or any injuries to guests or vendors as a result of the Host's event.

Lost and Found: HMBGL cannot be responsible for personal belongings or items provided by a vendor not-contracted directly through HMBGL. However, we will make a good-faith effort to locate and return to the owner any items we may find.

Menu Selections are subject to seasonal availability and may change without notice so that our Chef can provide your event with the freshest produce and best quality ingredients available. In the case of two entrée selections, the higher priced entrée rate will prevail. In the case of three entrée selections, the higher priced entrée selection will prevail + \$15.00 per person. Entrée identification will be required at each guest table, such as a marked place card.

THE NITTY GRITTY CONTINUED

We pride ourselves on our flexibility and creativity. Special request? Yes ... we can do that!

Please feel free to call us for clarification on any of these items ...

Menu tasting for up to two guests is available gratis for functions with a plated entrée on their menu with 60 guests or more in their group. The menu tasting will include a maximum of four appetizers, one soup or two salads, and three entrées. Appointments for these timings will be at a mutually agreeable time and date.

Payments: A \$2,000 payment is required in order to guarantee a date and time. This amount will be credited toward your HMBGL bill for the event. The payment is non-refundable as well as non-transferrable and can be paid by most major credit cards, check, or cash.

The remaining balance is due upon the set payment schedule outlined in the contract. Any additional amounts are due by cash or credit card only with the final headcount no less than 10 days prior to your event.

Additionally, a signed credit card authorization form must be provided prior to the start of any reception to cover any variable costs. A final itemized statement will be provided within two weeks of the event's conclusion. Payments can be paid by most major credit cards, check, or cash.

Performance Guarantee: HMBGL will exercise commercially reasonable efforts to provide all goods and services as contracted. However, HMBGL shall not be liable for its limited or interfered performance due to "Acts of God", labor strikes, governmental regulations or acts, restriction upon weather, travel/transportation, or other such causes beyond the reasonable control of HMBGL. In no event, will HMBGL be responsible or liable for damages, injuries, or other claims in the amount exceeding the amount of the 1st installment.

Photos taken on any portion of the golf course are the exclusive privilege of Half Moon Bay Golf Links and guests hosting an event. These photos may not be used for any commercial purposes without advance permission in writing from HMBGL. For safety purposes, a HMBGL employee must escort all guests while photographs are taken on the course.

Prices are subject to change without notice and are not guaranteed until written into a signed contract along with the receipt by HMBGL from the Hosts of the necessary payment(s).

Reception Hours: unless otherwise contracted, lunch receptions shall be limited to four hours in duration including any cocktail hour, and dinner receptions shall be limited to six hours in duration including any cocktail hour. Overtime above and beyond the standard event schedule may be available at a rate of \$400 per hour. Please contact your event manager ahead of time to discuss your specific needs relative to availability.

Rental Charges/Site Fees only include the basic amenities and services listed in your contract.

Ritz-Carleton Hotel: the neighboring hotel is owned, operated and managed independently from HMBGL. The two properties/brands are not affiliated and we do not have access or rights to each other's services, staff or other such resources.

Sales Tax shall be added to all food and beverages charges as well as the service charge in accordance with California state tax laws (CR section 1603f). The current local golf tax is 6% and the sales tax rate is 8.75%.

Seating Chart with Place Cards are required when more than one entrée option has been selected. Please also provide a breakdown of how many of which entrées are to be served at each table, if a choice of entrées was offered to the guests.

Service Charge of 25% will be added to all food and beverage charges. Per state regulations, this service is also subject to the local sales tax rate.

Timing: in order to optimize the quality of our services including catered items, it is crucial to have an accurate timeline of events and to adhere to that plan. Updates including alterations of any kind relative to the booked facilities at HMBGL will be disclosed in writing to the event hosts at least 90 days ahead of your event, if applicable.

Valet Service & Parking Lot: These services are complimentary to all guests either playing golf or dining at Mullins Bar & Grill. When the reception is held at the neighboring Ritz-Carleton hotel, these guests will retrieve their cars through the hotel's own valet service in their hotel's own courtyard where a valet fee may be applied by the hotel. Shuttle buses for guests may be required when the resort property is especially busy thereby limiting available on-site parking.

Vendors: HMBGL reserves the right to approve or deny all third-party vendors and the Hosts assume responsibility for these vendors. Vendors must contact an HMBGL Events Manager to plan for mutually convenient arrival and exit time, which must also be timely. Vendors are solely responsible for their equipment. Vendors must also maintain a professional appearance and demeanor while on property.

Vendor Meals will be served after the event guests' meals – usually in the bar unless contracted otherwise. There are two options for vendor meals. Hosts can either serve vendors the same meal as the guests at the same cost, or the Host may choose from a pre-selected menu for \$25++. Vendors should be included in the final head count. Vendors may not consume alcohol while on the resort premises.

Weather cannot be guaranteed and events will not be canceled or rescheduled due to temperature, winds or precipitation. For outdoor events (i.e. wedding ceremony), Hosts may book in advance an alternative indoor site in case of rain on a space-available basis. Rain back-up venues are not automatically included in your contract.





HALF MOON BAY
GOLF LINKS

WEDDING & RECEPTION SERVICES