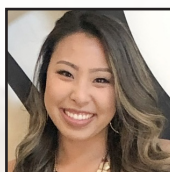


THE PERFECT WEDDING

OCEANFRONT
CELEBRATIONS
IN BEAUTIFUL
HALF MOON BAY



Courtney Nakashima *Sales Director*

halfmoonbaygolf/weddings.com

cnakashima@hmbgolflinks.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 special 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 beautiful 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.

Oliver Javier General Manager
ojavier@hmbgolf-links.com

Recent national honors include:

Best Outdoor Venue
Northern California Meetings & Events Magazine

Top 18 Best Golf Resorts in North America
Golf Digest

World's Best Golf Resorts
Reader's Survey Travel + Leisure Golf

**Gold Medal Winner/
Premier Resorts**
Golf Magazine





WEDDING CEREMONIES

Wedding ceremonies held at Half Moon Bay Golf Links include

- A Special Events Manager to assist you with your rehearsal and big day
- Additional Day-of Coordinator to assist with the details
- Self-parking or valet service available
- 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
- 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 Lawn

A lush green bluff situated between the Old Course 18th Hole and the 10th Tee, the Pacific View Lawn 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

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





*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



WEDDING RECEPTIONS

Wedding Reception held at Half Moon Bay Golf Links include

- Self-parking or valet service available
- 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
- Menu consultations with our Special Events Manager
- Elegant white china, classic beverage glasses, flatware, and 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 – 150 guests

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.

Palmer Room

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



Large reception planned?

Tribute Plaza Tent

From August thru October, 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 so you and your guests will be treated to delicious, quality appetizers and entrées using some of 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@hmbgolfllinks.com
650-712-2231

Come have a taste!

We are thrilled to offer private menu tasting you and a guest for weddings planned with 60 or more people!

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





APPETIZERS

Enjoy these deliciously prepared appetizers

Costs are per piece (not including tax and gratuity)

- ☐ Avocado hummus on a corn chip, \$6 **V,VG**
- ☐ Crispy Caribbean risotto fritter with mango, coconut, pineapple and cilantro, \$7
- ☐ Wild mushroom crostini with herbed goat cheese, \$7
- ☐ Balsamic glazed portobello mushroom skewer, \$7
- ☐ Ahi Tuna Poke bites served in a porcelain spoon, \$11
- ☐ Organic Tomato Crostini with aged Balsamic vinegar reduction, extra virgin olive oil, fresh basil, \$7 **V,VG**
- ☐ Malaysian beef satay, \$9
- ☐ Thai chicken satay, \$8
- ☐ Empanadas, chicken, pork or vegetable, \$9
- ☐ Macaroni and cheese fritters, \$7 **D,VG**
- ☐ Franks in a blanket, \$7
- ☐ Bacon wrapped scallops, \$10 **SF**
- ☐ Crab cakes with a caper dill aioli, \$10
- ☐ Coconut shrimp, \$10 **SF**
- ☐ Fried shrimp tempura, \$9 **SF**
- ☐ Vegetarian spring rolls with sweet chili sauce, \$6 **VG,V**
- ☐ Brie cheese with caramelized pear and almonds, \$7 **D,VG**
- ☐ Crostini with sliced tomato, mozzarella, basil, balsamic vinegar and olive oil, \$8 **D,VG**
- ☐ Oysters, market price
- ☐ Mini Beef Wellington, \$10
- ☐ Chicken Cordon Bleu bites, \$9 **D**
- ☐ Mini vegetable Samosas, \$7 **D,VG**
- ☐ Goat cheese with honey phyllo triangles, \$9 **D,VG**
- ☐ Bacon wrapped shrimp, \$11 **GF**
- ☐ Gluten free beef skewer, \$9 **GF**
- ☐ Gluten free chicken skewer, \$8 **GF**
- ☐ Charcuterie platter with cured meats, a variety of cheeses, crackers, nuts, dried and fresh fruit and sauces (station), \$15



DINNER MENU

Choose the elegance of plated meals or the convenience of a buffet

Choice of salad or soup, main course and dessert. Soup and salad, add \$6.

Salads

- ☐ Classic Caesar Salad **VG**
- ☐ Organic Spring Mix with candied walnuts, shaved granny smith apples, Point Reyes blue cheese, and a Meyer lemon vinaigrette **VG**
- ☐ Wedge Salad with creamy bleu cheese dressing, bacon, red onions, hard boiled eggs bleu cheese crumbles, and cherry tomatoes.
- ☐ Organic Baby Spinach Salad with toasted pistachios, Bosc pears, ricotta salata cheese, bacon bits and red wine vinaigrette
- ☐ Caprese Salad with a balsamic reductions and fresh basil **VG**

Soups

- ☐ Cream of Truffle wild mushroom **D**
 - ☐ Sweet White Corn Bisque **D**
 - ☐ New England Clam Chowder **D**
 - ☐ Chicken Tortilla
 - ☐ Beef and Barley
 - ☐ Artichoke Bisque **D**
- Seasonal Soups available upon request*

Desserts

- ☐ 3" Petite black magic cake
- ☐ 4oz. Lemon drop poundcake
- ☐ 4.5oz. Chocolate trilogy **GF**
- ☐ 3.8oz. Chocolate mousse **V,G**
- ☐ 3.8oz. Belgian chocolate cheesecake **V**
- ☐ 5.5oz. Red velvet marquise **GF**
- ☐ 3" Salted caramel bundt
- ☐ 3" Key lime cheesecake
- ☐ 3" Raspberry almond
- ☐ 3" Salted caramel tart
- ☐ 3" Salted caramel tart
- ☐ Vanilla bean creme brûlée

Entrees (pricing does not include tax and gratuity)

Beef, Pork and Lamb

- ☐ Braised Short Ribs with Mashed potatoes and wild mushrooms and baby carrots, \$95 **D**
- ☐ Pan Seared Filet Mignon with roasted garlic Yukon gold potato gratin, roasted broccolini, and a compound herb butter, \$98 **D**
- ☐ Pan seared lamb chops with truffle mascarpone polenta, wild mushroom sauté, mint chimichurri sauce, \$95 **D**
- ☐ Pan Seared Blackened Tomahawk Pork Chop with a Fig Demi sauce and a kale and quinoa salad, \$91

Chicken and Duck

- ☐ Sea Salt Roasted chicken breast with mashed potatoes, fresh seasonal vegetables, and house-made chicken jus, \$78 **D**
- ☐ Chicken Picatta with butter steamed asparagus and garlic Yukon gold potato puree, \$75 **D**
- ☐ Duck Leg Confit with roasted garlic hand pressed Yukon gold potato and a balsamic glaze, \$89 **D**

Seafood

- ☐ Pan Seared salmon with purple potatoes and olives, rainbow swiss chard and coconut curry sauce, \$82
- ☐ Seafood Paella with a saffron risotto, mussels, clams, shrimp, and rock cod, \$86 **SF**
- ☐ Pan Seared Halibut with coconut basmati rice, sauteed baby spinach with garlic, and a tropical salsa, \$85
- ☐ Seared Day Boat Scallops with seasonal vegetable risotto, sweet white corn sauce, basil pesto, \$90 **SF**

Vegetarian

- ☐ Vegetable Quinoa risotto: tri Colored quinoa, seasonal vegetables, chopped herbs, feta and grana padana cheese, \$65 **VG**
- ☐ Truffle wild mushroom risotto: arborio rice, wild mushrooms, truffle oil, grana padana cheese, \$67 **VG**
- ☐ Butternut squash Ravioli with brown butter and crispy sage, \$65 **VG**

Seasonal dishes available upon request



CLASSIC WEDDING BUFFET

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

\$95 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
- ☐ Beef and Barley
- ☐ Artichoke Bisque

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



PREMIER WEDDING BUFFET

The premier wedding buffet offers elegant choices.

\$125 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
- ☐ Beef and Barley
- ☐ Artichoke Bisque

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 Picatta
- ☐ Seafood Paella
- ☐ Chicken With A Chimichurri Sauce

(\$15-\$25 For An Additional Entrée)

Sides (Choose 2)

- | | |
|---|--|
| <input type="checkbox"/> Wild Mushroom Risotto | <input type="checkbox"/> Seasonal Vegetables |
| <input type="checkbox"/> Hand Smashed Potatoes | <input type="checkbox"/> Tri Color Cauliflower |
| <input type="checkbox"/> Truffle Creamy Polenta | <input type="checkbox"/> Grilled Asparagus |
| <input type="checkbox"/> Wild Mushroom Pilaf | <input type="checkbox"/> Blue Lake Green Beans |
| <input type="checkbox"/> Mashed Potatoes | |
- ☐ Buffet includes bakery rolls and butter



SWEETS AND TREATS

Dessert stations

(pricing does not include tax and gratuity)

❑ *Ghirardelli sundae station*

This station includes:

Choices of vanilla bean, chocolate, and strawberry ice cream

Ghirardelli chocolate chips, chopped nuts, fresh berries, bananas, maraschino cherries, gummy bears, M&Ms, sprinkles, whipped cream, and a selection of assorted sauces

\$20 Per person

❑ *Freshly baked pastries and hot chocolate station*

This station includes:

Donut holes, mini eclaires, mini cupcakes, coconut macaroons and hot chocolate

\$25 Per person

Add French macaroons \$1 per person. Add Churros \$1.50 per person

❑ *Fresh fruit cobblers and tart station*

Assorted fruit cobblers and tarts

Served with vanilla bean ice cream and whipped cream topping

\$16 Per person



INDIVIDUAL DESSERTS

Sweet treats

- ☐ Assorted gourmet cupcakes
- ☐ Chocolate dipped strawberries
- ☐ French petit fours

\$5 Per piece

Bars, brownies, and cookies

- ☐ Bittersweet chocolate truffle brownies
- ☐ Lemon bars
- ☐ Raspberry blackberry bars
- ☐ Assorted French macarons
- ☐ Assorted cookies

\$5 Per piece

Individual desserts

- ☐ Carrot cake
- ☐ Almond raspberry torte
- ☐ Key lime tart
- ☐ Marquis au chocolat
- ☐ Vanilla bean cheesecake
- ☐ Fresh fruit tart
- ☐ 3" Petite black magic cake
- ☐ 4oz. Lemon drop poundcake
- ☐ 4.5oz. Chocolate trilogy **GF**
- ☐ 3.8oz. Chocolate mousse
- ☐ 3.8oz. Belgian chocolate cheesecake
- ☐ 5.5oz. Red velvet marquise **GF**
- ☐ 3" Salted caramel bundt

\$14 Per piece

Sheet cakes and 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
- ☐ Flourless chocolate cake

\$5 Per piece

(pricing does not include tax and gratuity)



FAREWELL BREAKFAST

Traditional Breakfast or Brunch (Plated or Buffet)

\$35 per person plated; \$40 per person buffet

Choose one starter, two main dishes and one side.

Additional main dishes, add \$8 per person. Additional starter or sides, add \$4 per person

Starter

- ☐ Fresh seasonal fruit
- ☐ Organic yogurt and granola parfaits with fresh fruit garnish
- ☐ Breakfast pastries including croissants, muffins, scones and danishes

Main

- ☐ Lox and bagels with capers and red onions
- ☐ Buttermilk pancakes
- ☐ Mini breakfast burritos with house-made salsa
- ☐ Brioche French toast with cinnamon sugar or fresh berries and maple syrup
- ☐ Scrambled eggs with a side of grated cheese and house-made salsa
- ☐ New York steak, add \$12pp
- ☐ Eggs Benedict, add \$10pp
- ☐ Build your own waffle station with strawberries, whipped cream, chocolate and caramel sauce, add \$150 attendant fee
- ☐ Build your own omelet station with mushrooms, onions, tomatoes, spinach, bell peppers, ham, bacon, sausage, cheese and salsa, add \$225 for cooks

Sides

- ☐ Applewood smoked bacon
- ☐ Pork sausage links
- ☐ Mullins sautéed potatoes
- ☐ Hashbrowns



BEVERAGE SERVICE

All rates are per guest.

Coffees & Teas

Coffee service display featuring fresh-brewed coffee, decaffeinated coffee and Fine Tea selections and the classic accompaniments.

\$7 per hour

Coffees & Teas + Fresh Squeezed Orange Juice

Coffee service display featuring fresh-brewed Coffee, decaffeinated coffee and Fine Tea selections and the classic accompaniments plus fresh squeezed orange juice.

\$10 per hour

Bloody Mary & Mimosa Bar

Bloody Mary or Mimosa Bar made with Smirnoff Vodka and Kenwood Sparkling Wine

\$16 for one hour, \$6 each additional hour

Premium Bloody Mary & Mimosa Bar

Tito's Bloody Mary or Gloria Ferrer Mimosa bar

\$21 for one hour, \$6 each additional hour

(pricing does not include tax and gratuity)

Additional bar can be provided with bartender and set up fee.

Upcharge for premium alcohol



BEER AND WINE

WHITE — GLASS / BOTTLE

Sauvignon Blanc

Simi, Sonoma 2020 / \$12 / \$45
 Duckhorn, Napa 2016 / \$15 / \$60
 Cape Mentelle, Australia 2019 / \$15 / \$40

Chardonnay

Rombauer, Carneros 2019 / \$15 / \$60
 Francis Coppola, Geyserville 2016 / \$10 / \$36
 Cakebread, Napa Valley 2017 / BTL \$76

Pinot Grigio

Esperto, Italy / \$12 / \$45

Rosé

Whispering Angel, Côtes de Provence 2020 / \$15 / \$60
 The Beach Rosé, Côtes de Provence / \$12 / \$45

Sparkling

Gloria Ferrer Sonoma Brut, Sonoma / \$14 / \$50
 Kenwood Yulupa Cuvee Brut / \$10 / \$36
 Veuve Clicquot Brut, France / BTL \$120

RED — GLASS / BOTTLE

Pinot Noir

Cline, Sonoma 2019, \$11 / \$40
 Rodney Strong, Sonoma 2017 / \$15 / \$60
 Flowers, Sonoma Coast 2018 / BTL \$90

Merlot

Markham, Napa / \$13 / \$50
 Duckhorn, Napa Valley 2018 / \$16 / \$78
 Rombauer, Napa Valley 2017 / BTL \$70

Zinfandel

Rombauer, Napa Valley 2018 / \$15 / \$60
 Seghesio, Sonoma 2016 / \$13 / \$48

Cabernet Sauvignon

Heritage Brown, Washington 2018 / \$14 / \$50
 Daou, Paso Robles 2019 / \$12 / \$45
 Kenwood Six Ridges, Alexander Valley 2017 / \$15 / \$60
 Ballard Lane, Central Coast 2017 / \$10 / \$35
 Silver Oak, Napa Valley 2014 / BTL \$185
 Caymus Cabernet, Napa Valley 2019 / BTL \$160
 Chateau Montelena, Calistoga-Napa 2017 / BTL \$88
 Opus One 2016 / BTL \$365

Malbec

Tolentino, Argentina 2018 / \$14 / \$52

French red

M. Chapoutier, Cotes du Rhone 2019 / \$14 / \$52

Beer Selection

On Tap

Guinness \$10
 Racer 5 IPA \$9
 Stella Artois \$10
 Half Moon Bay IPA \$9
 Blue Moon \$9
 Firestone 805 \$9

Canned

Bud Light \$7
 Coors Light \$7
 Coors Light 24oz. \$11
 Corona \$8
 Sierra Nevada \$8
 Ballast Point Sculpin \$9
 Stella Artois \$10
 Firestone 805 \$9
 Heineken \$7
 Anchor Steam 19oz. \$11
 Lagunitas IPA 19oz. \$11
 Modelo 24oz. \$11
 Hard Seltzers \$7



SPIRITS AND LIQUORS

Vodka

Smirnoff (Well) \$10
 Absolut Mandarin \$12
 Absolut Peppar \$12
 Ketel One \$12
 Ketel One Citroen \$12
 Ketel One Botanic \$12
 Tito's \$14
 Grey Goose \$14
 Grey Goose Citron \$14

Gin

Seagram's (Well) \$10
 Bombay Dry \$12
 Beefeater \$12
 Bombay Sapphire \$12
 Tanqueray \$12
 Hendrick's \$14
 Nolet's Gin \$14

Tequila

Montezuma (Well) \$10
 Hornitos Reposado \$12
 Patron Silver \$14
 Patron Reposado \$16
 Patron Anejo \$20
 Don Julio Blanco \$16
 Don Julio Anejo \$20
 Azul Repasado \$27
 Don Julio 1942 \$37
 Don Julio Anejo 70th Anniversary \$16
 Don Julio Reposado \$17
 Casa Azul Reposado \$35
 Casa Azul Plata \$20
 Casamigas Blanco \$10
 Casamigas Reposado \$13
 Casamigas Anejo \$15
 Herradura Blanco \$13
 Herradura Reposado \$14
 Herradura Anejo \$14
 Herradura Ultra \$16
 Espalón Anejo \$13

Rum

Cruzan (Well) \$9
 Gosling's \$10
 Malibu Coconut \$10
 Myer's \$10
 Captain Morgan \$12
 Bacardi Superior \$12
 Flor De Cana \$12
 Mt. Gay \$12

Whiskeys

Bourbon

Basil Hayden \$15
 Blade And Bow \$15
 Blanton's \$16
 Bulleit \$17
 Zackariah \$10
 Knob Creek Straight \$17
 Maker's Mark \$15
 Woodford Reserve \$17

Rye

Bulleit \$17
 Knob Creek \$16
 Woodford Reserve \$14

Canadian Whiskey

Seagrams 7 \$12
 Seagrams Vo \$12
 Canadian Club \$15
 Crown Royal \$16
 Fireball \$12

Irish Whiskey

Jameson \$14

Blended Scotch Whiskey

Cutty Sark \$10
 Chivas 12 \$12
 Dewar's White Label \$12
 Johnnie Walker Red \$12
 Johnnie Walker Black \$14
 Johnnie Walker Blue \$49

Single Malt Highland

Oban 14 Year \$25

Speyside

Balvenie 12 Year Doublewood \$16
 Balvenie 14 Year Caribbean \$19
 Glenfiddich 12 Year \$14
 Glenfiddich 15 Year \$19
 Macallan 12 Year \$27
 Macallan 18 Year \$38
 Macallan Rare Cask \$66

Island

Highland Park 12 Year \$15
 Highland Park 18 Year \$28
 Talisker 10 Year \$18

Islay

Lagavulin 16 Year \$23

Brandy

California

Parrot \$10

Cognac

Hennessy Vs \$13
 Courvoisier Vs \$13
 "C" By Courvoisier \$15

Port

Taylor Fladgate 20 \$16
 Taylor Fladgate 30 \$38

(pricing does not include tax and gratuity)



MAKE YOUR EVENT UNIQUE

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

❑ **Valet or self-parking at the clubhouse**

Valet priced per vehicles

❑ **Bartender (in clubhouse)**

❑ **Additional Portable Setup**

Satellite Bar, Barbeque Grill, Smoker, Carving Station, etc. \$375 per setup (4 hour max.)

❑ **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 for 3 hours

❑ **Putting contest**

We will custom design a fun putting area with themed props. Balls and putters included.

\$150 per hour

❑ **Dance floor**

Encourage your guests to dance on our dedicated dance floor!

\$300

❑ **Additional chefs, servers, bartenders or attendants** \$275 (4 hour max.)

❑ **Outdoor space heaters including propane** \$50 each

❑ **Linen** \$7 per standard linen

(pricing does not include tax and gratuity)

Outside catering? Have a favorite caterer you'd like to use? Please inquire with event staff.

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.

Site and Food and Beverage Minimum fees

Prices vary depending on season and day of week.

Please inquire with Event Director for details

Patio, Palmer Room or 10th Tee

\$500-\$1,500 site fee

\$1,000+ food and beverage minimum

Wedding area

\$1,000-\$4,000 site fee

\$9,000+ food and beverage minimum

\$3,000-\$6,000 ceremony site fee

Main dining room

\$1,500-\$4,500 Half Day site fee

\$2,500-\$5,500 Full Day site fee

\$13,000+ food and beverage minimum

Tribute Plaza Garden

\$1,500-\$4,500 site fee

\$9,000+ food and beverage minimum

Clubhouse buyout

\$2,000-\$5,000 Half Day site fee

\$3,000-\$6,000 Full Day site fee

\$13,000+ food and beverage minimum

Event Marquee

\$5,000-\$8,000 site fee

\$20,000+ food and beverage minimum

FREQUENTLY ASKED QUESTIONS

Your event will be unique, but here are some common questions and answers. Please reach out to our event directors for specifics.

Can I play amplified music? Yes! Music is allowed in designated areas at certain times and at a reasonable volume. In some areas, music is ok until midnight, in other areas, music can play until 10 p.m.

How late can we go? Events need to end by no later than 12:30 a.m. Your Event Contract will have an agreed upon start and stop time. There is a charge for going past that time so make sure to wrap it up by then!

How late can we drink? We stop pouring drinks no later than midnight.

Can I cancel an event? Yes, but you will be charged certain fees and costs. Deposits are nonrefundable.

Can we bring our own wine? Yes, but there is a \$27 corkage fee per bottle. Beer and liquor need to be ordered through the golf course.

Can we decorate for our event? We want the event to reflect your tastes, so feel free to make it your own. We do need to approve your plan in advance though to make sure it meets fire codes and we don't allow anything attached to walls or ceilings.

Can we light off fireworks? That certainly would be festive, but unfortunately fireworks and sparklers of any kind are not allowed.

We're not sure exactly how many people will attend.

When do you need the final head count? We need to know your party size and all meal selections no less than 10 days before the event.

Can we go out onto the golf course? It's tempting because it is so beautiful, but no. We don't want your guests being hit by golf balls! Only golfers are allowed on the courses.

Can we taste our selected menu items? Of course! That's part of the fun! You and a guest are invited to taste many of the menu items, and it is complimentary if your party is larger than 60.

We have a favorite caterer we'd like to use. Is that ok? Our chefs are fantastic, but if you want to bring in your own, you can do that with our approval. We need to check for insurance, licensing and other details. There is a service and plating fee.

Do we have to pay right away? A minimum of \$2,000 is required to hold your date and time, but it is credited toward your total bill. This deposit is nonrefundable.

What about tax and service charges? There is a 25% service charge for all food and beverages which is also subject to our local sales tax rate.

What happens if it rains or is just bad weather? We always try to make it a fantastic event, but the weather is out of our hands. Unfortunately we can't cancel or reschedule for weather reasons. Some may want to book an inside venue as a back up if they are concerned about it, but a back up venue doesn't automatically come with the event. Luckily, not a lot of events are canceled in Half Moon Bay due to weather. Mostly you'll want to bring layers for potential fog!

Is there valet service? We have self-parking available, but we can certainly arrange valet service for you for an additional charge.

These items will be outlined in the Policies and Procedures section of your Event Contract. Please refer to that document for all the applicable terms and conditions.