Wedding Ceremony and Reception Information

Our Wedding Packages include use of

• The Journey Golf Course, Club House and Waterfall Patio or Journey’s End Ceremony Site for Engagement Portraits
• One Hour Wedding Rehearsal
• Use of the Bride and Groom White Rooms, Journey Facility two hours prior to ceremony for photos and dressing
• Complementary on-site parking and valet service
• Journey’s Gazebo
• Journey’s End Restaurant and outdoor patio area
• Functions may be held inside Journey’s Clubhouse can conclude as late as 1:00 AM.

Ceremony Site Rental Fees
Monday-Thursday 10:00 AM to 1:00 PM $750.00
Monday -Thursday 2:00 PM to 5:00 PM $1000.00
Friday-Sunday 10:00 AM to 1:00 PM $1200.00
Friday-Sunday 2:00 PM to 5:00 PM $1600.00

Room Capacities
Ceremony Site has seating for 180 people maximum.
A Maximum of 210 Guests inside the Clubhouse, with seating in rounds of 10 and 210 for standing reception on the Patio.

Payment Procedures
A $1,500 reservations fee is required to hold the date. This fee is non-refundable. 50% of remaining balance is due 90 days prior to your event. Final balance is due 72 hours prior to your event.

All Prices Subject to Change. Price does not include a 20% Gratuity and 8% Sales Tax
Revised 07/15/14
Food and Beverage Service

At your option our own Pechanga Bakery will make your special wedding cake.

Prices start at $3.50 per person

No outside food and beverage of any kind can be brought into our venue by the Client, guests or invitees. Resort regulations do not permit removal of food at conclusion of function.

Menu Selection

Menus and details for your wedding should be finalized with your Catering Manager at least two months prior. Our wedding packages are offered as recommended suggestions. We would be happy to tailor a menu to your specific taste and needs. Package to confirmation no more than Six months prior to your wedding

Individual Pricing

Chair Covers $8.00
Chivari Chairs $4.00
Floor Length Linen $15.00
Mirror & Hurricanes $14.00
Cake cutting $1.50 per person
Designer Bone Wedding China $2.50 per person
Dance Floor $150.00
Wedding Site PA System- Portable PA $185 ea
Wireless Lavaliere Microphone for Officiant $130 ea
Wireless handheld or stand for Bride and Groom $130 ea

Labor Charge

A labor fee may apply in instances when there is excessive clean up and any damage to the physical property. Should an event run past agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron.

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Revised 07/15/14
Liability

The Resort will not be liable for any damage to the patron or the patron’s guests and will not assume responsibility for loss or damage to articles left in the Resort prior to, or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for damage done to the Resort as a result of the event. Patron and his/her guests will conduct the event in an orderly manner in compliance with all laws and Resort regulations.

Service Charge and Sales Tax

For service of all personnel, a service charge of 20% of total food and beverage will be added to the account in addition to applicable sales tax. Please note the service charge is taxable based on California State Regulation 1603(f).

Cancellation

Requested deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable. Please refer to your contract for complete cancellation policy.

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Revised 07/15/14
### Journey's End Gold Package

#### Two Hour Hosted Call Bar
- Skyy Vodka
- Bacardi Light Rum
- Seagram's Gin
- House Wines
- Domestic & Imported Beer
- Jim Beam Bourbon
- Sauza Gold Tequila
- Cutty Sark Scotch
- Christian Brother's Brandy
- Soda, Juice, Water

#### Hor D' Oeuvres Tray Passed First Hour-Select Three
(Based on 3 pieces per person)

**Cold**
- Brie Cheese and Candied Walnuts
- Red and Yellow Tomato Bruschetta
- Strawberry with Fruity Cream Cheese
- Thai Beef Canapé
- Smoked Chicken and Mango on Crisp Tortilla Chip

**Hot**
- Teriyaki Chicken Skewers
- Three Cheese Quesadillas
- Pork Spring Rolls with Sweet and Spicy Dipping Sauce
- Beef Saté with Peanut Sauce
- Mini Quiche

#### Choose Plated Meal or Buffet

##### Starters-Please Choose One
- Pechanga Caesar Salad with Brioche Croutons
- Mixed Greens with Julienne Vegetables and House Herb Vinaigrette
- Butter Lettuce with Cherry Tomatoes, Feta Cheese, Herb Croutons and Spicy Apricot Dressing

##### Entrees-Please Choose One
- Grilled Breast of Chicken with Artichokes, Lemon and Rosemary-$85
- Sesame Seared Chicken Breast with Ginger-Soy Butter-$85
- Fillet of Salmon with Caper Buerre Blanc-$95
- Tequila Lime Grilled Salmon with Fresh Fruit Salsa-$95
- Flame Broiled Pechanga Angus Beef Sirloin Steak Dijon Demi Glaze-$105

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~Or~

**Buffet #1**

Pechanga Caesar Salad

Field Greens with Cherry Tomatoes and Herbed Croutons with Balsamic
And Ranch Dressings

Breast of Chicken with Creamy Dijon-Herb Sauce

Medallions of Salmon with Shiitake Mushrooms, Scallions and Ginger-Soy Butter

Slow Roasted Sliced Pechanga Angus Beef with Cracked Pepper Jus

And Creamed Horseradish

Herb Roasted Red Potatoes

Medley of Fresh Vegetables

$105

**Buffet #2**

Pechanga Caesar Salad

Marinated Tomato, Cucumber and Sweet Onion Salad

Bay Spinach Salad with Mushrooms, Chopped Egg, Sweet onion

and Cream Dijon Dressing

Pepper Roasted Pechanga Angus Beef Top Sirloin

Herb Crusted Chicken Breast with Lemon-Lime Buerre Blanc

Pan Seared Sea Bass with Kalamata Olives, Garden Tomatoes and Fresh Basil

Wild Rice Pilaf

Medley of Fresh Vegetables

$105

~And~

**Dessert**

Journey’s End Banquet Staff to Slice and Serve wedding Cake

Coffee, Decaffeinated Coffee and Tea

Reception to include Floor Length Linen, Chivari Chairs, Dance Floor, Gift Table, Place Card Table, Head Table, Cake Cutting Fee

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Revised 07/15/14
Journey’s End Silver Package

Two Hour Hosted Call Bar
- Skyy Vodka
- Bacardi Light Rum
- Seagram’s Gin
- House Wines
- Domestic & Imported Beer
- Jim Beam Bourbon
- Sauza Gold Tequila
- Cutty Sark Scotch
- Christian Brother’s Brandy
- Soda, Juice, Water

Hor D’ Oeuvres Tray Passed First Hour-Select Four
(Based on 4 pieces per person)

Cold
- Smoked Salmon Pinwheel
- Red and Yellow Tomato Bruschetta
- Strawberry with Fruity Cream Cheese
- Thai Beef Canapé
- Smoked Chicken and Mango on Crisp Tortilla Chip

Hot
- Three Cheese Quesadilllas
- Pork Spring rolls with Sweet and Spicy Dipping Sauce
- Beef Sate with Peanut Sauce
- Yucatan Chicken Skewers
- Mini Crab Cakes with Tomato-Basil Aioli

Choose Plated Meal or Buffet

Starters-Please Choose One
- Pechanga Caesar Salad with Brioche Croutons
- Mixed Greens with Julienne Vegetables and House Herb Vinaigrette
- Butter Lettuce with Candied Walnuts, Teardrop Tomatoes, Brie Cheese and Golden Balsamic Dressing
- Crisp Iceberg Wedge with Beefsteak Tomato, Sweet Red Onion, Crumbled Blue Cheese and Peppercorn Ranch Dressing

Entrees-Please Choose One
- Breast of Chicken with Wild Mushrooms and Marsala Sauce-$110
- Citrus Grilled Salmon with Cucumber salsa-$110
- Lemon Pepper Roast Chicken Breast with Sundried Tomato-Basil Butter-$110
- Petite Filet Mignon with Sweet Onion Ragout and Merlot Sauce-$120
- Grilled Pechanga Angus Beef N.Y. Steak with Brandy and Green Peppercorns-$120
- Petite Filet Mignon & Breast of Chicken with Wild Mushrooms And Marsala Sauce-$125

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Buffet #1
Pechanga Caesar Salad
Red Potato Salad with Sweet Onion and Fresh Dill
Penne Pasta Salad Primavera
Field Greens with Balsamic and Ranch Dressing
Fire Grilled Top Sirloin Steaks with Kentucky Bourbon Glaze
Breast of Chicken Picatta
Pesto Crusted Salmon Medallions with Saffron Butter Sauce
Rosemary Roasted Yukon Gold Potatoes
Balsamic Grilled Vegetables
$120

Buffet #2
Pechanga Caesar Salad
Baby Spinach Salad with Sliced Strawberries, Feta Cheese, Candied Walnuts
And Mango Dressing
Marinated Citrus Shrimp Salad
Fresh Fruit Salad Ambrosia
Mesquite Smoked Pechanga Angus Beef N.Y. Strip Loin with Chipotle BBQ Jus
Sage Roasted Turkey Breast with Pan Gravy and Cranberry Relish
Grilled Salmon Chardonnay and Chives
Butter Whipped Yukon Gold Potatoes
Fresh Green Beans with Garlic and Smoked Bacon
$125

~And~

Dessert
Journey’s End Banquet Staff to Slice and Serve wedding Cake
Coffee, Decaffeinated Coffee and Tea

Reception to include Floor Length Linen Chivari Chairs, Dance Floor, Gift Table, Place Card Table, Head Table, Cake Cutting Fee

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Revised 07/15/14
Journey’s End Red Package

Two Hour Hosted Premium Bar

Absolut Vodka
Bacardi Gold Rum
Beefeater Gin
House Wines
Domestic & Imported Beer
Jack Daniel’s Bourbon
1800 Reposado Tequila
Dewar’s Scotch
Hennessy VS Cognac
Soda, Juice, Water

Hor D’ Oeuvres Tray Passed First Hour-Select Four

Cold
Smoked Salmon Pinwheel
Strawberry with Fruity Cream Cheese
Asian Chicken Salad in Mini Bouche
Citrus Shrimp Canapé
Red Potato with Sour Cream Caviar
Cajun Seared Ahi Tuna

Hot
Jalapeño and Cheese Empanadas
Lobster Spring rolls with Sweet and Spicy Dipping Sauce
Beef Saté with Peanut Sauce
Bacon Wrapped Scallops with Roasted Pepper Remoulade
Mini Crab Cakes with Tomato-Basil aioli
Sugar Cane Skewered Prawns with Red Curry Glaze

Choose Plated Meal or Buffet

Starter-Please Choose One
Pechanga Caesar Salad with Brioche Croutons
Bouquet of Greens with English Cucumber, Vine Ripe Tomatoes, Carrot Curls and Creamy Dijon Dressing
Butter Lettuce with Candied Walnuts, Teardrop Tomatoes, Brie Cheese and Golden Balsamic Dressing
Baby Greens with Smoked Mozzarella Cheese, Candied Pecans, Teardrop Tomatoes and Walnut Lime Dressing
Crisp Iceberg Wedge with Beefsteak Tomato, Sweet Red Onion, Crumbled Blue Cheese and Peppercorn Ranch Dressing
Baby Spinach Salad Sundried Cherries, Gorgonzola Cheese and Mango Vinaigrette

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Revised 07/15/14
Entrée—Please Choose One
Mesquite Grilled Fillet Mignon with Béarnaise Sauce—$140
Grilled Chicken Breast and Jumbo Shrimp Scampi—$130
Medallion of Salmon Citrus Chive Sauce and Breast of Chicken
Medallion of Beef Tenderloin with Roasted Cabernet Glaze and Pesto Crusted Salmon with Lemon Butter—$140
Petite Filet Mignon with Roasted Shallots and Saffron Roasted Jumbo Prawns—$150
Petite Filet Mignon and Broiled Lobster Tail—Market Price

~OR~

Buffet #1
Field Greens with Candied Pecans, Baby Tomatoes, Smoked Mozzarella Cheese and Golden Balsamic Vinaigrette
Pechanga Caesar Salad
Baja Ceviche with Crisp Tortilla Chips
Seafood Louie Salad
Wild Mushroom Stuffed Chicken Breast with Tarragon Butter
Nut Crusted Chicken Sea Bass with Brandied Lobster Sauce
Petite N.Y. Steaks with Three-Peppercorn Glaze
Buttermilk Mashed Red Skinned Potatoes
Chefs Selection of Fresh Vegetables
$135

Buffet #2
Bay Shrimp Cocktails
Pechanga Caesar Salad
Field Greens with Hearts of Palm, Citrus and Crab
Grilled Vegetable Antipasto
Blackened Striploin with Cilantro-Lime Butter
Grilled Chicken Teriyaki Kabobs
Oven Roasted Grouper Fillet with Saffron Cream
Wild Rice Pilaf
Haricot Vert and Baby Carrots
$145

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Revised 07/15/14
Buffet #3

Lobster-Fennel Bisque
Orzo Pasta Salad with Wild Mushrooms Artichokes and Asiago Cheese
Pechanga Caesar Salad
Tossed Antipasto Salad
Seafood Cobb Salad with Creamy Citrus Dressing
Pechanga Angus Beef Prime Rib Carved to Order with Au Jus
And Creamed Horseradish
Sesame Crusted Salmon Ginger and Soy
Rosemary Roasted Chicken Breast with Red Pepper Coulis
Garlic Whipped Yukon Gold Mashed Potatoes
Herb Grilled Asparagus

$150

~And~

Dessert

Journey’s End Banquet Staff to Slice and Serve wedding Cake
Coffee, Decaffeinated Coffee and Tea

Reception to include Complementary Ceremony Site,
Floor Length Linen Chivari Chairs, Chair Covers, Dance Floor, Gift Table, Place Card Table, Head Table, Cake Cutting Fee

All Prices Subject to Change. Price does not include a 20% Gratuity and 8% Sales Tax
Revised 07/15/14
Banquet Beverages

Our banquet bars are fully stocked and feature the following:
- Call or Premium brands of liquors
- Red, White and Rosé wines
- Imported and Domestic Beers
- Coca Cola, Diet Coke and Sprite
- All the standard mixers
- Orange, Cranberry, Grapefruit and Pineapple Juices

Charges are by the beverage on a consumption basis, reflecting the actual number of beverages consumed.

### Hosted Bar (Prices + Tax + Gratuity)  
### Cash Bar (Prices inclusive of Tax)

<table>
<thead>
<tr>
<th>Liquor Type</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
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</thead>
<tbody>
<tr>
<td>Super Premium Brands</td>
<td>$8.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.00</td>
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<tr>
<td>Call Brands</td>
<td>$6.00</td>
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<tr>
<td>House Wine</td>
<td>$6.00</td>
<td>$4.00</td>
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<tr>
<td>Domestic Beers</td>
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<tr>
<td>Import Beers/Craft</td>
<td>$5.00</td>
<td>$5.00</td>
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<tr>
<td>Soft Drinks</td>
<td>$1.75</td>
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<tr>
<td>Juices</td>
<td>$3.50</td>
<td>$4.75</td>
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<tr>
<td>Bottle Water</td>
<td>$1.25</td>
<td>$1.25</td>
</tr>
<tr>
<td>Cordial Cart (on request)</td>
<td>$7.00</td>
<td>$7.00</td>
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</tbody>
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**Pechanga Beverage Brands**

<table>
<thead>
<tr>
<th>Liquor Type</th>
<th>Call Brands</th>
<th>Premium</th>
<th>Super-Premium</th>
<th>Cordials</th>
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</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Skyy</td>
<td>Absolut</td>
<td>Grey Goose</td>
<td>Hennessy VS</td>
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<tr>
<td>Gin</td>
<td>Seagram’s</td>
<td>Beefeater</td>
<td>Bombay Sapphire</td>
<td>Courvoisier VSOP</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Light</td>
<td>Bacardi Gold</td>
<td>Myer’s Dark Rum</td>
<td>Amaretto di Saracino</td>
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<tr>
<td>Scotch</td>
<td>Cutty Sark</td>
<td>Dewar’s</td>
<td>Chivas</td>
<td>Frangelico</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Jack Daniel’s</td>
<td>Jack Daniel’s S.B.</td>
<td>Bailey’s Irish Cream</td>
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<tr>
<td>Whiskey</td>
<td>Seagram’s F</td>
<td>Seagram’s VO</td>
<td>Crown Royal</td>
<td>Kahlua</td>
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<tr>
<td>Tequila</td>
<td>Sauza Gold</td>
<td>Hennessy VS</td>
<td>Courvoisier VSOP</td>
<td>Goldschläger</td>
</tr>
<tr>
<td>Brandy/Cognac</td>
<td>Christian Brothers</td>
<td>1800 Reposado</td>
<td>Patron Silver</td>
<td>Grand Marnier</td>
</tr>
</tbody>
</table>

**Standard Domestic Beers:**
- Bud Light, Coors Light
- O’Doul’s Amber

**Standard Imported Beers:**
- Corona, Heineken, Newcastle

**Soft Drinks:**
- Coca-Cola, Diet Coke, Sprite

**There will be a $100.00 fee for each bartender.**

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Revised 07/15/14
Banquet Beverage Packages

A Fully Stocked Bar Featuring Call, Premium Brands or Deluxe Brands
Red and White wines, Imported and Domestic Beer,
Soft Drinks, Mineral Waters and Mixers

Specialty Bars – Martinis, Margaritas, Daiquirís, Or Cordial Cart

Martini Bar
Classic Martini (Vodka or Gin) Cosmopolitan
Apple-tini, Lemon Drop or Chocolate-tini

Margarita Bar
Classic Margarita, Strawberry, Raspberry

Daiquirís
Strawberry, Banana, Raspberry, Pomegranate

Beverage Packages
Per Person Basis

<table>
<thead>
<tr>
<th></th>
<th>Silver</th>
<th>Gold</th>
<th>Platinum</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$20.00</td>
<td>$29.00</td>
<td>$38.00</td>
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<tr>
<td>Two Hours</td>
<td>$18.00</td>
<td>$26.00</td>
<td>$34.00</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$16.00</td>
<td>$23.00</td>
<td>$30.00</td>
</tr>
</tbody>
</table>
### Banquet Wine List

**Sparkling & Champagnes**
- **Domaine St. Michelle**: Sparkling Brut, Columbia Valley, $28.00
- **Wilson Creek Almond**: Sparkling, Temecula Valley, $32.00
- **Domaine Chandon**: Sparkling Blanc de Noir, Napa Valley, $36.00
- **Perrier-Jouet**: Grand Brut Champagne, Reims, France, $56.00
- **Veuve Clicquot**: Yellow Label Brut Champagne, Reims, France, $85.00

**White Wines & Rosé**
- **Handcraft**: Chardonnay, California, $24.00
- **Sonoma Cutrer**: Chardonnay, Sonoma County, $24.00
- **Trefethen Estate**: Chardonnay, Napa Valley, $42.00
- **Foley Estates**: Chardonnay, Santa Rita Hills, $45.00
- **Stag’s Leap Karia**: Chardonnay, Napa Valley, $54.00
- **Chalk Hill**: Chardonnay, Russian River, $60.00
- **Château Montelena**: Chardonnay, Napa Valley, $70.00
- **Banfi San Angelo**: Pinot Grigio, Toscana, Italy, $35.00
- **Pacific Rim**: Sauvignon Blanc, Napa Valley, $45.00
- **Beringer**: Riesling, Columbia Valley, $30.00
- **Banfi**: Pinot Grigio, Toscana, Italy, $35.00
- **Cakebread Cellars**: Sauvignon Blanc, Napa Valley, $45.00
- **Beringer**: White Zinfandel (Rosé), Napa Valley, $22.00

**Red Wines**
- **Trivento Amando**: Malbec, Argentina, $36.00
- **Handcraft**: Pinot Noir, California, $24.00
- **Buena Vista**: Pinot Noir, Carneros, $37.00
- **Banfi Chianti Classico Riserva**: Chianti, Italy, $38.00
- **Cain Cuvée**: Meritage, Napa Valley, $60.00
- **Handcraft**: Cabernet Sauvignon, California, $24.00
- **Sebastiani**: Cabernet Sauvignon, Sonoma Valley, $33.00
- **Benziger**: Cabernet Sauvignon, Sonoma Valley, $35.00
- **Kenwood Jack London**: Cabernet Sauvignon, Sonoma Valley, $36.00
- **Chalk Hill**: Cabernet Sauvignon, Sonoma Valley, $55.00
- **Château Montelena**: Cabernet Sauvignon, Napa Valley, $70.00
- **Grgich Hills**: Cabernet Sauvignon, Napa Valley, $80.00
- **Caymus**: Cabernet Sauvignon, Napa Valley, $96.00

Due to winery allocations, wines may be limited.

Additional wines are available. Specially ordered wines must be purchased by the case.

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Revised 08/07/13