

Journey's End

AT PECHANGA



Journey's End Wedding Packages

All Prices Subject to 21% Gratuity and 9% Sales Tax

Rev. 12/21/17

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Wedding Ceremony and Reception Information

Our Wedding Packages include use of:

- The Journey Golf Course Club House and 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
- Complimentary on-site parking and valet service
- Journey's Arbor
- Journey's End Restaurant and outdoor patio area
- Functions held inside Journey's Clubhouse may conclude as late as 1:00 AM for an additional fee.

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 reservation 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 7 days prior to your event

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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 to your event. 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 Lavalier Microphone for Officiant - \$130 ea

Wireless Microphone (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 the agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron

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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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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

Hors 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
Pasta Salad with Creamy Pesto Dressing
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 Shitake 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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AT PECHANGA

Journey's End Silver Package

Two Hour Hosted Call Bar

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

Hors 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 Quesadillas
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 Bleu 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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~Or~

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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Journey's End Red Package

Two Hour Hosted Premium Bar

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

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

Cold

Smoked Salmon Pinwheel
Strawberry with Fruity Cream Cheese
Asian Chicken Salad in Mini Bouchée
Citrus Shrimp Canapé
Red Potato with Sour Cream Caviar
Cajun Seared Ahí 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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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 with Whole Grain Mustard Sauce-\$140

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 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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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

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Banquet Beverages

Our banquet bars are fully stocked and feature the following:

Call or Premium brands of liquors

Red, White and Rose wines

Imported, Domestic, and Craft 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)

Call Brand	\$6.75	\$6.75
Premium Brand	\$7.75	\$7.75
Super Premium Brand	\$8.75	\$8.75
House Wine	\$6.50	\$6.50
Domestic Beer	\$4.75	\$4.75
Beer 16oz.	\$5.25	\$5.25
Craft Beer	\$7.75	\$7.75
Imported Beer	\$6.75	\$6.75
Soft Drinks	\$3.00	\$2.95
Juices	\$3.25	\$3.25
Fiji Bottled Water	\$3.00	\$3.00

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Pechanga Beverage Brands

<u>Liquors</u>	<u>Call Brands</u>	<u>Premium</u>	<u>Super-Premium</u>
Vodka	Absolut	Kettle One	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi Light	Bacardi Gold	Bacardi Oakheart
Rum	Captain Morgan	Captain Morgan	Captain Morgan
Scotch	Dewars	Chivas	Johnny Walker Black
Scotch	Glenfiddich		
Cognac	Hennessy	Remy Martin VSOP	Courvoisier VSOP
Whiskey	Jack Daniels	Crown Royal	Crown Royal Reserve
Whiskey	Canadian Club	Makers Mark	Makers Mark 46
Tequila	Sauza Gold	Patrón Silver	Patrón Reposado

Standard Domestic Beers:

Budweiser, Bud Light, Coors Lite

House Sparkling Wine:

Domaine St. Michelle

Standard Imported Beers:

Corona, Heineken, Stella

House Wines

*Chardonnay, Merlot and Cabernet ,
Beringer White Zinfandel*

Standard Craft Beer:

Ballast Point Sculpin IPA

Call Cocktail

Call Brand Plus One Cordial

Soft Drinks:

Coca Cola, Diet Coca Cola, Sprite

Premium Cocktail

Premium Brand Plus One Cordial

Juice

Assorted

Super Premium Cocktail

Cadillac Margarita

Bottled Water

Fiji Bottled Water

Special Cocktails

*Long Island, Adios, Tokyo Tea,
LA Water, Long Beach*

There will be a \$100.00 fee for each bartender

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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, Daiquiris,

Martini Bar

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

Margarita Bar

Classic Margarita, Strawberry, Raspberry

Daiquiris

Strawberry, Banana, Raspberry, Pomegranate

Beverage Packages

Per Person Basis

	Silver One Hour	Gold Two Hours	Platinum Three Hours
Call Brands	\$16	\$23	\$30
Premium Brands	\$18	\$26	\$34
Super Premium	\$20	\$29	\$38

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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	\$95.00

White Wines & Rosé

Beringer	White Zinfandel (Rosé)	Napa Valley	\$24.00
Castle Rock	Chardonnay	California	\$24.00
Firestone Vineyards	Chardonnay	Central Coast	\$25.00
A to Z	Chardonnay	Oregon	\$27.00
Lincort	Chardonnay	Santa Rita Hills	\$30.00
Kung Fu Girl	Riesling	Columbia Valley	\$30.00
Banfi San Angelo	Pinot Grigio	Toscana, Italy	\$35.00
Trefethen Estate	Chardonnay	Napa Valley	\$39.00
Sonoma Cutrer	Chardonnay	Sonoma Country	\$42.00
Cakebread Cellars	Sauvignon Blanc	Napa Valley	\$45.00
Chalk Hill	Chardonnay	Russian River	\$56.00

Red Wines

Castle Rock	Cabernet Sauvignon	California	\$24.00
Castle Rock	Pinot Noir	California	\$24.00
A to Z	Pinot Noir	Oregon	\$27.00
Lincort	Pinot Noir	Santa Rita Hills	\$36.00
Trevento Amando	Malbec	Argentina	\$36.00
Banfi Chianti Classico Riserva	Chianti	Italy	\$38.00
Sebastiani	Cabernet Sauvignon	Sonoma Valley	\$38.00
Beringer "Knight Valley"	Cabernet Sauvignon	Alexander Valley	\$49.00
Ferrair-Carano	Merlot	Napa Valley	\$52.00
Cain Cuvée	Meritage	Napa Valley	\$60.00
Grgich Hills	Cabernet Sauvignon	Napa Valley	\$80.00

Due to winery allocations, wines may be limited.

Additional wines are available.

Specially ordered wines must be purchased by the case.