

# Journey's End AT PECHANGA



## Journey's End Wedding Packages

*All Prices Subject to 20% Gratuity and 9% Sales Tax*

*Rev. 03/13/17*

# Journey's End AT PECHANGA

## 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

# Journey's End AT PECHANGA

## 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

# Journey's End AT PECHANGA

## Liability

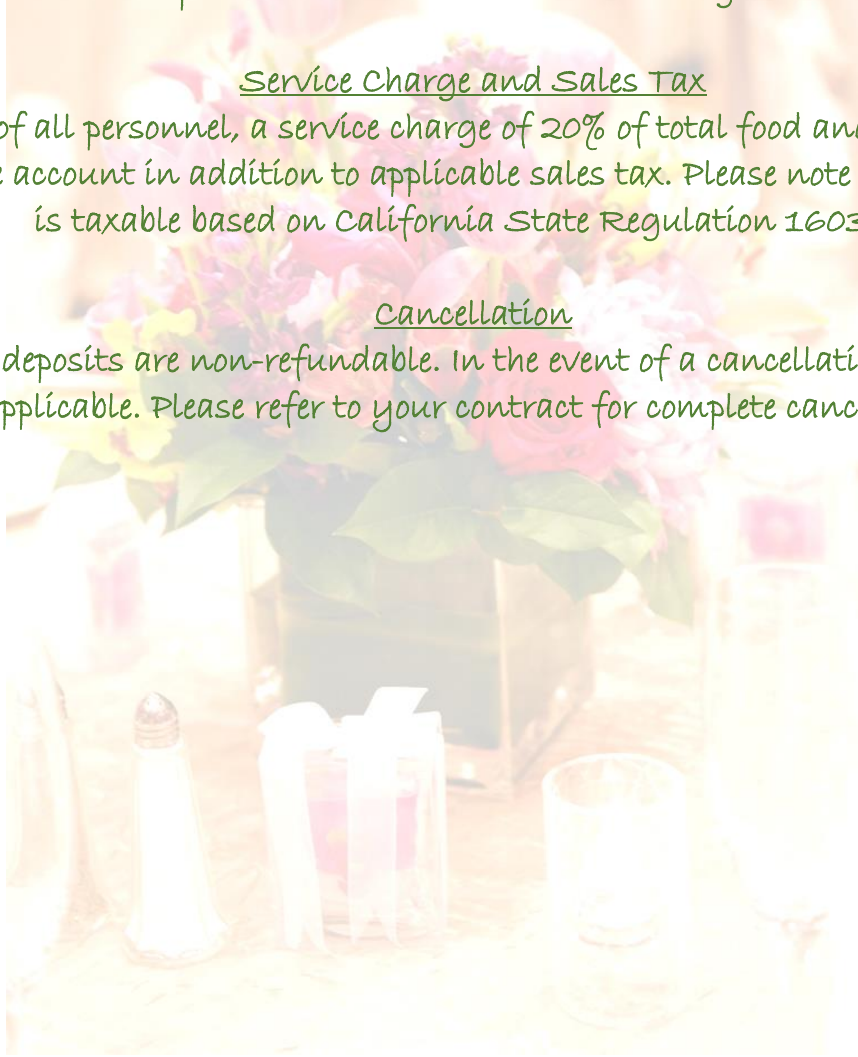
The Resort will not be liable for any damage to the patron or the patron's guests and will not assume responsibility for loss or damage to articles left in the Resort prior to, or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and 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.



# Journey's End

AT PECHANGA

## Journey's End Gold 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 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

# Journey's End

AT PECHANGA

~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

# Journey's End

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~~

# Journey's End

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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



# Journey's End

AT PECHANGA

## 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

# Journey's End

AT PECHANGA

## 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 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

# Journey's End

AT PECHANGA

## 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

# Journey's End

## AT PECHANGA

### 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.

	<u>Hosted Bar</u> (Prices + Tax + Gratuity)	<u>Cash Bar</u> (Prices inclusive of Tax)
Call Brands	\$6.75	\$6.75
Premium Brands	\$7.75	\$7.75
Super Premium Brands	\$8.75	\$8.75
House Wine	\$6.25	\$6.25
Domestic Beers	\$4.75	\$4.75
Craft Beers	\$7.75	\$7.75
Imported Beers	\$6.75	\$6.75
Soft Drinks	\$2.95	\$2.95
Juices	\$3.25	\$3.25
Fiji Bottled Water	\$3.00	\$3.00

### 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	Patron Silver	Patron Reposado

# Journey's End

AT PECHANGA

Standard Domestic Beers:

Budweiser, Bud Light, Coors Lite

Standard Imported Beers:

Corona, Heineken, Stella

Standard Craft Beer:

Ballast Point Sculpin IPA

Soft Drinks:

Coca Cola, Diet Coca Cola, Sprite

House Sparkling Wine:

Domaine St. Michelle

House Wines

Chardonnay, Merlot and Cabernet,  
Beringer White Zinfandel

Bottled Water

Fiji Bottled Water

There will be a \$100.00 fee for each bartender

# Journey's End

## AT PECHANGA

### 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

# Journey's End

AT PECHANGA

## 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.*