

Served with Fresh Coffee & Assorted Juices

### **CONTINENTAL BREAKFAST**

Sliced Seasonal Fruit Display  
Assorted Muffins, Danish & Scones

\$12 per person

### **DELUXE CONTINENTAL BREAKFAST**

Assorted Yogurts and Granola  
Sliced Seasonal Fruit Display  
Assorted Muffins, Danish & Scones  
Bagels served with Cream Cheese

\$17 per person

***Dove Canyon Golf Club***

22682 Golf Club Drive • Dove Canyon, CA 92679

(949) 858-2800 [svaughn@dovecanyongc.com](mailto:svaughn@dovecanyongc.com)

**BREAKFAST ENTRÉE SELECTION**

*Served with Fresh Coffee & Assorted Juices*

**EGGS BENEDICT**

English Muffin topped with Canadian Bacon  
& Poached Egg  
Drizzled with a Classic Hollandaise  
Fresh Fruit Garnish

\$18 per person

**FRENCH TOAST**

Served with Warm Maple Syrup  
Applewood Smoked Bacon or Country Style Sausage  
Fresh Fruit Garnish

\$13 per person

**THE DOVE BURRITO**

Scrambled Eggs, Applewood Smoked Bacon,  
Cheese & Pico de Gallo  
Wrapped in a Large Flour Tortilla  
Fresh Fruit Garnish

\$12 per person

**THE TRADITIONAL BREAKFAST**

A Basket of Assorted Danish & Scones on each Table  
Seasoned Scrambled Eggs  
Applewood Smoked Bacon or Country Style Sausage  
Home Style Potatoes  
Fresh Fruit Garnish

\$19 per person

**BUTTERMILK PANCAKES**

Three Homemade Buttermilk Pancakes  
Topped with your choice of Strawberries, Blueberries or Bananas  
Served with Applewood Smoked Bacon or Country Style Sausage  
Fresh Fruit Garnish

\$15 per person

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**BREAKFAST BUFFET**

Sliced Seasonal Fruit Display  
Assorted Muffins, Danish & Scones  
Seasoned Scrambled Eggs  
Applewood Smoked Bacon or Country Style Sausage  
Home Style Potatoes

**ONE BREAKFAST ENTRÉE (CHOOSE ONE)**

Eggs Benedict  
French Toast  
Cheese Blintz with Your Choice of Strawberry or Blueberry Sauce

\$23 per person

Served with Fresh Coffee & Assorted Juices.

**SALADS (CHOICE OF TWO)**

Fresh Fruit Salad tossed with Fresh Sweet Cream  
Tuscan Pasta Salad  
Classic Potato Salad  
Crisp Garden Salad served with Your Choice of Two Dressings  
California Baby Greens served with Balsamic Vinaigrette Dressing  
Classic Caesar Salad served with Traditional Caesar Dressing

**ACCOMPANIMENTS (CHOICE OF TWO)**

Wild Rice Pilaf  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes  
Steamed Seasonal Vegetables  
Home Style Potatoes  
Applewood Smoked Bacon  
Country Style Sausage

**ENTREES (CHOICE OF TWO)**

Egg Benedict  
Breakfast Burrito  
Seasoned Scrambled Eggs  
Cheese Blintz with Your Choice of Strawberries or Blueberries  
Chicken Milan~ White Wine Lemon Caper Sauce  
Chicken Athena~ Sun Dried Tomatoes, Artichoke Hearts, Mushrooms with a Light Cream Sauce  
Pan Seared Atlantic Salmon served with Dill Buerre Blanc or Pomegranate Glaze  
Herb Crusted Angus Tri-tip with a Mushroom Cabernet Reduction

\$31 per person

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## THE GOLDEN BEAR

Minimum of 25 Guests

Tuscan Pasta Salad  
Classic Caesar Salad served with Traditional Caesar Dressing

### ACCOMPANIMENTS (CHOICE OF TWO)

Wild Rice Pilaf  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes  
Au Gratin Potatoes  
Chef's Selection of Seasonal Vegetables

### ENTREES (CHOICE OF TWO)

Chicken Milan with White Wine Lemon Caper Sauce  
Chicken Athena with Sun Dried Tomatoes, Artichoke Hearts and Mushrooms in a Light Cream Sauce  
Pan Seared Atlantic Salmon served with Dill Buerre Blanc or Pomegranate Glaze  
Herb Crusted Angus Tri-tip in a Mushroom Cabernet Reduction  
Cheese Tortellini Pasta served with Creamy Pesto  
California Penne Pasta with Olive Oil, White Wine, Garlic, Basil and Diced Tomatoes

### CARVING STATION (CHOOSE ONE)

Available on the Dinner Buffet Only  
Oven Roasted Turkey served with Grand Marnier Cranberry Sauce  
Honey Baked Ham served with Sweet Honey Mustard  
Herb Crusted Roast Beef served with Creamy Horseradish & Au Jus

### DESSERT

Your Choice of One Gourmet Dessert  
Chocolate Cake, Tiramisu, New York Cheesecake, Lemon Raspberry, Carrot Cake or Cookies & Brownies

\$35 per person (Lunch) | \$41 per person (Dinner)

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## PACIFIC RIM

Minimum Guests 25

Napa Cabbage Salad  
Bok Choy, Shredded Carrots, Mandarin Oranges, Crispy Won Tons, Green Onions &  
Toasted Almonds Tossed in a Sweet Sesame Ginger Dressing  
Steamed White or Brown Rice

### ENTRÉES (CHOICE OF TWO)

Stir Fried Vegetables  
Kung Pao Chicken  
Thai Basil Beef  
Teriyaki Salmon  
Sweet & Spicy Beef  
Vegetable Chow Mein

### DESSERT

Assorted Desserts

\$25 per person (Lunch) | \$33 per person (Dinner)

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## LIGHT HEALTHY FARE

Greek Yogurt Served with Honey & Granola  
Spring Mixed Green Salad  
Shaved Fennel, Candied Pecans, Dried Cranberries & Feta Cheese  
Served with a Strawberry Vinaigrette Dressing

### ASSORTED TEA SANDWICHES (CHOICE OF THREE)

Cucumber & Watercress with Cream Cheese  
Oven Roasted Turkey with Mayonnaise  
Egg Salad served with Chives  
Honey Smoked Ham with Deli Mustard  
Roast Beef with Horseradish Mayonnaise  
Albacore Tuna Salad with Celery and Onions  
Apple Walnut Chicken Salad

### DESSERT

Assorted Desserts

\$25 per person (Lunch) | \$27 per person (Dinner)

## MANHATTAN DELI FAIR

Sliced Seasonal Fruit Display  
Potato Salad with Bacon or Peanut Cole Slaw  
Oven Roasted Turkey, Honey Glazed Ham & Herb Crusted Roast Beef  
Swiss, Cheddar, & Monterey Jack Cheeses  
Assorted Breads & Rolls  
Homemade Potato Chips

Assorted Homemade Cookies & Chocolate Fudge Brownies

\$22 per person (Lunch) | \$24 per person (Dinner)

## HAWAIIAN BUFFET

Sweet Bread Rolls  
Mixed Greens Salad  
Tropical Fruit Salad tossed with Coconut

### ACCOMPANIMENTS (CHOICE OF TWO)

Stir Fry Vegetables  
Hawaiian Rice

### ENTRÉES (CHOICE OF TWO)

Macadamia Crusted Salmon with a Miso Glaze  
Mahi Mahi with a Pineapple Glaze  
Kalva Pork  
Korean Short Ribs  
Teriyaki Chicken

### DESSERT

Assorted Desserts

\$28 per person (Lunch) | \$34 per person (Dinner)

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## SOUTHWEST BUFFET

Tortilla Chips served with Salsa on each Table

Crisp Garden Salad served with Corn, Beans, Tomatos and Onions

Grilled Chicken & Beef Fajitas

Warm Corn & Flour Tortillas

Shredded Lettuce, grated Cheese, Diced Tomatoes, Pico de Gallo, Sour Cream & Guacamole

Spanish Rice & Black Beans

Cinnamon Churros

\$28 per person (Lunch) | \$33 per person (Dinner)

DOVE CANYON  
GOLF CLUB

## ROMAN FEAST

Antipasto Display

Assorted Meats, Cheeses, Marinated Vegetables and Olives

Classic Caesar Salad served with Traditional Caesar Dressing

Penne Pasta topped with Grilled Breast of Chicken

Served with Gorgonzola Cream Sauce

Cheese Tortellini Served with Creamy Pesto

Meatballs & Sliced Italian Sausage

Toasted Garlic Bread

### DESSERT

Assorted Desserts

\$32 per person (Lunch) | \$33 per person (Dinner)

\*Gluten Free & Whole Wheat Pasta Available Upon Request\*

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## SALADS

All Salads are Served with Dressing on the side  
Warm Rolls & Butter  
Includes Iced Tea, Lemonade, Coffee Service & One Dessert Selection

### GRILLED CHICKEN CAESAR SALAD

Grilled Breast of Chicken over Chopped Romaine Lettuce, Parmesan Cheese & Croutons  
Served with Traditional Caesar Dressing

(Substitute - Pan Seared Salmon ~ Add \$7 per person)

\$19 per person

### SEDONA CHICKEN SALAD

Grilled Breast of Chicken with Black Beans, Smoked Corn, Red Onions, Roma Tomatoes,  
Cilantro & Tortilla Strips Served with a Chipotle Ranch Dressing

\$24 per person

## SANDWICHES

Served with Seasonal Sliced Fruit or Homemade Potato Chips  
Includes Iced Tea, Lemonade, Coffee Service & One Dessert Selection

### TURKEY CLUB

Oven Roasted Turkey, Swiss Cheese, Avocado, Lettuce & Tomatoes  
Served in a Flaky Croissant

\$22 per person

### SUNDRIED TOMATO CHICKEN SANDWICH

Grilled Breast of Chicken, Applewood Smoked Bacon, Swiss Cheese,  
Shaved Red Onions & Tomatoes

Served on Ciabatta Bread with Sundried Tomato Aioli

\$25 per person

### THE PRIME MELT

Sliced Angus Beef Sautéed with Mushrooms & Provolone Cheese.  
Served on a Hoagie Roll

\$22 per person

Includes selection of one Soup or Salad, Entrée and Dessert. Entrées served with Chef's selection of Seasonal Vegetables, Warm Rolls & Butter and choice of Garlic Mashed Potatoes, Sweet Potato Puree, Wild Mushroom Risotto, Herb Roasted Potatoes, Au Gratin Potatoes, Roasted Brussel Sprouts or Wild Rice Pilaf.

**MEDITERRANEAN CHICKEN**

Breast of Chicken in a Garlic Lemon Marinade  
Topped with Olives & Parsley  
\$33 per person

**CHICKEN ROULADE**

Breast of Chicken Filled with Goat Cheese  
Pine Nuts, Sun Dried Tomatoes,  
Spinach & Basil topped with a  
Light Creamy Veloute  
\$35 per person

**ATLANTIC SALMON**

Oven Roasted Salmon served with  
Dill Buerre Blanc Sauce  
\$36 per person

**PISTACHIO CRUSTED MAHI MAHI**

Oven Roasted served with a  
Citrus Buerre Blanc Sauce  
\$39 per person

**BUTTERNUT SQUASH OR MUSHROOM RAVIOLI**

Served with Garlic Cream Sauce  
\$26 per person

**PEPPERCORN CRUSTED FLAT IRON STEAK**

Flat Iron Steak served with  
Creamy Cognac Reduction  
\$40 per person

**NORMANDY CHICKEN WITH PRAWNS**

Breast of Chicken in a White Wine Dijon Sauce &  
4 Jumbo Prawns Sautéed in Lemon Butter  
\$36 per person

**CHICKEN MARSALA**

Breast of Chicken topped with Sautéed Mushrooms  
in a cream sauce  
\$33 per person

**CHICKEN ATHENA**

Sautéed Artichoke Hearts, Mushrooms &  
Sun Dried Tomatoes topped with a  
Lemon Chardonnay Cream Sauce  
\$33 per person

**TOP SIRLOIN STEAK**

Served with a Port Wine Demi Glaze  
\$35 per person

**PACIFIC SEA BASS**

Oven Roasted with a Miso Glaze  
\$41 per person

**ANGUS FILET MIGNON**

Filet Mignon Crowned with Aged Gorgonzola  
served with Cabernet Reduction  
\$52 per person

**ANGUS FILET MIGNON & BREAST OF CHICKEN**

Petite Filet Mignon served with  
Cabernet Truffle Reduction &  
Breast of Chicken served with a  
White Wine Dijon Sauce  
\$44 per person

**ANGUS FILET MIGNON & GRILLED SALMON**

Petite Filet Mignon served with Cabernet Truffle Reduction  
Paired with Grilled Atlantic Salmon served with a  
Dill Beurre Blanc  
\$48 per person

**ANGUS FILET & JUMBO PRAWNS**

Petite Filet Mignon served with a Cabernet Truffle  
Reduction Paired with 4 Jumbo Prawns sautéed  
in a Lemon Garlic Butter  
\$50 per person

Please Select one Salad or one Soup to Compliment your Entrée

**CAPRESE SALAD**

Fresh Mozzarella, Tomato & Basil  
Drizzled with Balsamic Reduction

**CALIFORNIA BABY GREENS**

Mixed Greens, Crumbled Blue Cheese, Shaved Red Onions topped with Candied Walnuts  
Drizzled with Balsamic Vinaigrette Dressing

**DOVE CAESAR SALAD**

Wedge Romaine Lettuce, Croutons & Parmesan Cheese  
Drizzled with Caesar Dressing

**MESCLUN MEDLEY SALAD**

Mixed Mesclun, Mandarin Orange, Feta Cheese  
Topped with Candied Pecans  
Drizzled with Citrus Vinaigrette Dressing

**ARUGULA SALAD**

Baby Arugula, Goat Cheese, Cranberries, Assorted Nuts,  
Drizzled with Red Wine Dressing

**SOUP SELECTIONS**

Tomato Basil Bisque  
Broccoli & Cheddar  
Chicken Tortilla  
Wild Mushroom Bisque  
Roasted Vegetable

## DESSERTS

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Please select one dessert to compliment your entrée

### **VANILLA BEAN ICE CREAM COUPE**

Vanilla Bean Ice Cream served in a Chocolate Cup with Fresh Assorted Berries & Raspberry Coulis

### **CHOCOLATE MOUSSE CAKE**

Airy Chocolate Sponge Cake is Covered with Creamy Chocolate Mousse and topped with Chocolate Rosettes

### **TIRAMISU**

Kahlua, Chocolate Mousse and Tiramisu Cream

### **NEW YORK CHEESECAKE**

Made with the Finest Cream Filling and Crunchy Graham Cracker Crust. Fresh Squeezed Orange and Lemon Juices add a Unique Twist to this Classic Dessert

*Chocolate Swirl, Raspberry Swirl and Amaretto Cheesecakes are also Available*

### **LEMON RASPBERRY CAKE**

Two Layers of Lemon Sponge Cake Filled with Lemon Cream and Topped with Raspberry Marmalade

### **CARROT CAKE**

Freshly Grated Carrots Combined with Toasted Walnuts and Spices

### **CHOCOLATE GANACHE CAKE**

A Rich Chocolate Sponge Cake Layered with a Smooth Ganache Cream Iced with Chocolate Ganache and topped with Chocolate Swirls

### **WHITE CHOCOLATE HAWAIIAN CAKE**

Light Sponge Cake Filled with Chunks of Tropical Fruit, Iced with Whipped Cream and topped with a White Chocolate

\$5.25 per person

**CHEESE DISPLAY**

Domestic & Imported Cheeses  
Served with Assorted Crackers & Seasonal Fruit Garnish  
\$500 per 100 servings

**ASSORTED VEGETABLE CRUDITÉS**

Served with Savory Ranch Dip  
\$400 per 100 servings

**MARINATED GRILLED VEGETABLE DISPLAY**

Zucchini, Squash, Eggplant, Carrots, Broccoli,  
Cauliflower & Bell Peppers Marinated in Balsamic Vinaigrette  
\$400 per 100 servings

**LARGE PRAWNS DISPLAY**

Served with Lemon Wedges & Cocktail Sauce  
\$700 per 100 servings

**SLICED SEASONAL FRUIT & BERRY DISPLAY**

**OR FRESH FRUIT KABOBS**  
\$400 per 100 servings

**SMOKED SALMON DISPLAY**

Served with Cream Cheese, Shaved Red Onions, Capers,  
Diced Egg & Mini Bagels  
\$500 per 100 servings

**HAND ROLLED SUSHI BAR**

Pricing Varies, Please Contact Our Catering Team for Details

**CARVING STATIONS**

**HERB CRUSTED ROAST BEEF**

Creamed Horseradish, & Au Jus  
\$600 per 100 servings

**OVEN ROASTED SMOKED TURKEY BREAST**

Grand Marnier Cranberry Sauce  
\$600 per 100 servings

**HONEY BAKED HAM**

Sweet Honey Mustard  
\$600 per 100 servings



### **COLD HORS D'OEUVRES**

Each Selection is \$5.50 per person

Bruschetta on a Toasted Baguette

Endive Spear with Boursin Cheese, Pistachio & Grape

Fresh Melon Sections with Prosciutto

Diced Ahi with Green Onions and Soy on Wonton shell

Antipasto Skewers

### **HOT HORS D'OEUVRES**

Each Selection is \$5.50 per person

Chicken Satay with Thai Peanut Sauce

Scallops Wrapped in Smoked Bacon

Chicken Potstickers with Sweet Chili Sauce

Mushroom Cap with Boursin Cheese

Golden Fried Artichoke Hearts with Garlic Butter  
& Parmesan Cheese

Swedish Meatballs in Peppercorn Cream Sauce

Mini Chicken Cordon Bleu

Southwest Spring Roll

Bacon Wrapped Dates with Apricot Filling

Mini Crab Cakes

**CHAMPAGNE & SPARKLING CIDER GREETING**

An Elegant way to start your reception  
\$4.50 per person / +\$1.00 for Raspberries (Seasonal)

**ICE CARVINGS**

One Block Custom Logo  
Starting at \$800 and Delivery Fee

**MARTINI ICE LUGES**

(Offered for One Hour)  
Two Martini Ice Luges Including House Liquor  
Starting at \$2,500

**LIVE ACTION HAND ROLLED SUSHI DISPLAY**

Please contact our Catering Team for pricing

**GOURMET COFFEE STATION**

Treat your guests to Gourmet Coffee Station  
(Offered for One Hour)  
Serving delicious Cappuccinos, Lattes, Mochas, Espresso & Hot Chocolate  
Minimum of 100 guests or a flat rate will apply  
\$8.50 per person

**DESSERT STATION**

**ELEGANT CHOCOLATE FOUNTAIN**

Flat fee may apply if fewer than 100 guests.

Milk, Dark, White Chocolate or Caramel Fountain  
Accompanied by Your Choice of Delicious Dipping items:

Sliced Seasonal Fruit & Berry Display, Marshmallows,  
Pound Cake, Pretzels, Sugar Cookies, Oreo Cookies,  
Macaroons, Crispy Treats, Graham Crackers, Vanilla Wafers or Biscotti

Five Dipping Items/\$14 per person  
Seven Dipping Items/\$17 per person

Dipping Items are endless so if you have any ideas let us know

## ENHANCEMENTS

### KID'S ROOM ~ \$250

Keep the young guests entertained for hours in a private room of their own. Complete with furniture, TV & VCR with a selection of children's videos, crayons, coloring books & beanbags for ultimate fun & comfort. They'll be cheering as we serve them their meal of Chicken Fingers, Fries, Fruit & Chef's selection of Desserts. You, as our client, are responsible for supervision. This room is subject to availability.

### CHIVARI CHAIRS

Customize your event with Chivari Chairs

A selection of colors are available

Starting at \$10.00 per Chair

### SPECIALTY LINENS

Continue the elegance with coordinating overlay linen in a variety of fabrics & colors.

Swatches are available

Starting at \$30.00 per Specialty Linen

### LCD PROJECTOR & SCREEN

\$180.00 Rental Fee

DOVE CANYON  
GOLF CLUB

**BEER**

Domestic \$6.50  
Imported \$7.50

**BEVERAGE AND COCKTAIL LIST**

Soft Drinks \$3.50  
House Mixed Drinks \$8.50  
Call Mixed Drinks \$9.25  
Premium Mixed Drink \$11.50  
Premium Soft Drink  
Bottled Sparkling, Energy Drinks, Bottled Water, Ginger Beer \$5.00  
Super Premium Drink \$12.50  
Ultra Premium \$15.00  
Champagne Splits \$11.50

**HOUSE WINE SERVICE**

Chardonnay, Merlot & Cabernet \$6.00 per person  
*(Please ask our Event Team for additional upgraded wine selections)*

**PREMIUM WINES**

Upgrade your Wine with Lunch & Dinner Service  
Camelot by Kendall Jackson \$8.00 per person  
Cabernet, Chardonnay, Merlot, Pinot Noir, Pino Griot, Moscato and a Red Blend

**CHAMPAGNE & SPARKLING CIDER**

\$5.00 per person / \$6.00 per person with Raspberries (Seasonal)

**PREMIUM CHAMPAGNE**

La Grand Courtage  
\$8.00 per person/\$9.00 per person with Raspberries (Seasonal)

**MARTINI ICE LUGES**

(Offered for One Hour)  
Two Martini Ice Luges Including House Liquor  
Starting at \$2,500

**WINE CORKAGE FEE**

\$15.00 Per Bottle

\*Outside Liquor is prohibited\*

**BOOKING POLICY**

Dove Canyon Golf Club takes reservations up to two years in advance. The Club will pencil hold date for a client for 5 days only. The date will either need to be contracted or released following the 5 day pencil hold. A date will be considered confirmed as definite with the return of a deposit & signed contract.

**DEPOSIT & PAYMENTS**

To confirm your event as definite, an initial deposit of 25% of your Food & Beverage Minimum will be due with a signed contract. The second deposit of an additional 25% will be due six months prior to your event day. The third deposit of an additional 25% will be due three months prior to your event. The remaining final balance will be due 10 days prior to your event.

**CLUB SERVICE CHARGE, STATE SALES TAX & PRICING**

All prices are subject to 20% Club Service charge no later than 90 days from event date. It is Dove Canyon Golf Club's responsibility to inform all clients in a written form of pricing changes.

**MENUS**

Enclosed is a list of possible menu selections, The list menu items are by no means the limit of what our Executive Chef & staff can create for your event. We would be pleased to assist you in designing a custom menu that accommodates your needs.

Split entrees can be accommodated for plated meals, Each guest will receive the same first & second course (if second course applies). If you choose a split menu we require that you provide the Club with the exact count of each entrée 10 days prior to your event date. We also require that you as the client provide a place card for each guest to indicate his or her entrée selection. On all split menus entrée, the higher price entrée will be the prevailing cost for all entrées.

We also accommodate vegetarian, gluten free & vegan meals. They will receive the same first & second course (if second course applies) as the rest of your guests. You will be required to provide the Club with your specialty meal counts with the final count 10 days prior to your event date.

**SET UP & BREAKDOWN TIMES**

Set up & breakdown times will vary depending on the club's schedule of events. Please discuss details of timing with our event team.

**CANCELLATION POLICY**

All deposit are non-refundable & nontransferable. If there is a cancellation less than 30 days prior to event date, a cancellation fee in the amount of the Food & Beverage Minimum guarantee will be charged. No exceptions will be made to the Club's cancellations policy.

**DECORATIONS/SPECIALTY LINENS**

In accordance with the fire marshal, all candles must be enclosed in glass. We ask that you not affix anything to the walls, ceilings, floors or furnishing. Birdseed, bubbles, rice & confetti are prohibited. Any chair covers or specialty linens brought in front an outside vendor, you as the client will be charged a flat rate of \$500.00++. All chair covers and specialty linens must be picked up within a 24-hour period.

**EXTENDED TIME**

You are welcome to purchase extra time for your event although it must be decided no later than 10 days from event date. The additional time is \$500.00+ per hour or \$250.00+ per half-hour.

**LIABILITY**

The Club does not assume any responsibility or liability for damage of any merchandise or property on the premises.

**EVENT LIABILITY INSURANCE**

Liability insurance for each event contracted is required through Dove Canyon Golf Club. The cost is \$100 per event. This requirement may be waived upon the presentation of proof of alternative event insurance.

**DRESS CODE**

Casual attire in good taste is appropriate. Attire & grooming shall not be such as to offend other members or their guests. Club management reserved the right to deem what attire is appropriate.

The dress code will be strictly enforced. Members & hosts are responsible for their guests to conform to the dress code.

**HOSTED BAR POLICY:**

Hosted shots are not permitted.

All Wine brought in by clients is subject to a corkage fee and must be consumed during the event. All excess wine will be forfeited to the Club.