



24400 Trilogy Pkwy, Corona, CA 92883

Thank you for considering Glen Ivy Golf Club for your Wedding!

Located in the stunning Temescal Canyon, Glen Ivy Golf Club is unsurpassed in natural beauty and elegance, with breathtaking panoramic views of the Temescal Canyon and Santa Ana Mountain Range creating that unforgettable experience. At Glen Ivy we pride ourselves on catering to unique requests from our clients as we help guide you in creating that signature event that you and your guests will remember for a lifetime.

Below, you will find our catering package details followed by suggested menus. When reviewing, simply keep in mind that it is our pleasure to tailor selections to your palate and to create a memorable experience for you and your guests.

Facility Amenities included in all Wedding Reception Packages

Use of Glen Ivy Events Facilities for up to Five Hours for Reception only

Use of the Property 2 Hours Prior to for Vendor Set-up

Wedding Coordinator for Wedding Day

Event Manager and Staff

Full Service, Set-up, Serving & Clean-up

Tray passed or Stationed Appetizers for cocktail hour

Gourmet Dinner Prepared by our Master Chef

Complimentary Cake Cutting & Service

Guest Book Table & Gift Table

Choice of Sweetheart Table or Head Table

66" Round Guest Tables and Chairs

House Linens and a selection of 35 different colors for Cloth Napkins

Glassware, Flatware and China

Your choice of a Hosted or Cash Bar

Wedding Ceremony added to the Reception Package for \$800.00++

One hour is added to your package for your Wedding Ceremony for a total of 6 hours

One Hour for Wedding Rehearsal with our Wedding Coordinator

Setup of Ceremony Chairs and Welcome Table

Pre-Ceremony Sparkling Welcome as Guests Arrive



To book your special day at Glen Ivy Golf Club please contact Annette our Director of Catering and Sales
Email: events@glenivygolf.com | Phone: 951-277-7900 ext. 3 | web: GlenIvyGolf.com

The Artisan Dinner Package

Event pricing is based on a per person amount and is determined by your catering package. Pricing begins at \$60.00 per person, plus service charge and applicable sales tax. For Buffet or Plated

Appetizers

Three Traypassed Appetizers

Salads

Please select one salad

Garden Salad Freshly Topped Romaine with Tomato, Onion, Cucumber, and Croutons, Choice of Dressing
Traditional Caesar Salad Romaine, Fresh Parmesan, Seasoned Croutons Hand-tossed in Caesar Dressing
Spinach Salad with Shallots, Goat Crumbles, Spiced Walnut, Julian Carrots with Citrus Vinaigrette
CranApple Salad Spring mix of Baby Green, Crasins, Candy Pecans, Diced Apples, Feta Crumbles with Apple Cider Vinaigrette

Entrées Selections

Chicken Entrées

Lemon Caper Chicken Breast
Pan Seared Chicken Breast with Tarragon Mustard Sauce
Parmesan Crusted Chicken Breast with Hearty Marinara Sauce
Cajun Spiced Chicken Breast with Andouille and Roasted Pepper Sauce
Chicken Marsala, Pan Seared Chicken with Garlic, Shallots, Mushrooms and Marsala Wine Sauce

Pork Entrée

Pecan Smoked Pork Tenderloin with Apple and Bacon Compote

Fish Entrées

Atlantic Salmon with a Garlic Brown Sugar Glaze
Nut Crusted Sea Bass with Lemon Thyme Butter Sauce

Beef Entrées

Center Cut NY Strip Steak with Cabernet Demi Glaze
Rib Eye Medallion with Cognac-Black Pepper Demi Glaze
Petite Grilled Angus Filet with Wild Mushroom Demi Glaze

Accompaniments

Please selected one starch

Roasted Garlic Red Smashed Potatoes
Wild Rice Pilaf
Roasted Rosemary Red Potatoes
Three Cheese Potato Gratin

Vegetables

Chef's Choice of Seasonally Fresh Vegetables

Plated or Buffet

Single Entrée Starting at \$60. Per person plus service charge and tax
Split Entrées (plated only) Starting at \$70. Per person plus service charge and tax
Duet Entrées Starting at \$80. Per person plus service charge and tax
Themed and Customized Menus available on request.

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Appetizers Menu Options Below

Tray Passed Chilled Appetizers

Classic Shrimp Cocktail
Bruschetta on a Toasted Crostini
Prosciutto wrapped Asparagus Spears
Phyllo Cup filled with lightly Spiced Chicken Salad
Cucumber Rounds with Smoked Salmon Cream Cheese
Antipasto Skewers drizzled with Pesto

Tray Passed Warm Appetizers

Dungeness Crab Cakes with Citrus Aioli
Bleu Cheese and Walnut Stuffed Mushroom Caps
Pan Seared Chicken Skewers with Sesame Plum Sauce or Spicy Peanut Sauce
Grilled Chimichurri Beef Tenderloin Tip Skewers
Spanakopita with House Marinara

Stationed Appetizers

Gourmet Cheese Display with Baguettes and Cracker
Garden Fresh Crudit  with Ranch Dip and Basil and Roasted Red Pepper Dip
Warm Spinach Parmesan Artichoke Dip with Baguettes and Cracker
Antipasto Display

Additional Upgrades to Enhance to your event package

Additional hours to your event package

Additional Half Hour \$600.00

Additional Hour \$1,000.00

Dessert Bar

Pricing Starting at \$8.00 per person plus service charge and applicable sales tax

*Late Night Snack Pricing starting at \$8.00 per person ***

Taco Bar or Mini Slider Bar
Gourmet Mac and Cheese Station
French Fry Station with toppings
Pizza Station

Upgrade to our Specialty Linens

Pricing is determined on linen selection

Up Lighting and Lighting Effects Packages

Pricing Starting at \$300.00 plus service charge and applicable sales tax

Specialty Rentals

Lounge Furniture, Specialty Tables & Chairs
Fabric Draping & Backdrops
AV equipment & Photo Booths
Espresso Coffee Cart, Italian Soda Cart or Ice Cream Bar

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