



special occasion packages

The exquisite Formal Dining Room exudes a sense of grandeur with soaring 25-foot high vaulted ceilings and beautiful stone walls complemented by breathtaking panoramic views of the 18th green and 10th fairway, creating a serene setting for events accommodating up to 85 guests.

Accommodating our large-scale events, our grand Ballroom can accommodate up to 225 guests. This room is tailored with rich furnishings and a set of glass doors leading to a lovely pool-side patio – creating a picturesque backdrop for events of all types.

Our exceptional cuisine and experienced team accompanied by a beautiful atmosphere make the planning process delectable & easy, so you can focus on celebrating this special celebration with family and friends.



wedding ceremony

INCLUDES

Bridal Suite
One Hour of Event Time
Rehearsal Run through week of Wedding
Beverage Table with Lemonade & Water
White Folding Chairs
Ceremonial Table with Linen
Speakers with Wired Microphone

Starts at \$10 per Guest



Ceremony available Poolside or overlooking the 1st Tee

planning is as easy as One. Two. Three....



reception packages

All packages can be customized to fit your needs & start at \$70 per person

One

Champagne & Sparkling Cider Toast
Choice of Three Hors d'oeuvres
Two Course Plated Meal or Buffet
Custom Ordered Cake or Assorted Desserts
Unlimited Coffee, Lemonade, Iced Tea & Water
Private Bar Set Up with Bartender
Custom Event Set Up
Floor Length Polycotton Table Linens & Napkins
Standard Room Chairs
Five-Hour Event Time
Complimentary Parking

Two

Champagne & Sparkling Cider Toast
*Choice of Four Hors d'oeuvres
Two Course Plated Meal or Buffet
Custom Ordered Cake or Assorted Desserts
Unlimited Coffee, Lemonade, Iced Tea & Water
Private Bar Set Up with Bartender
*House Wine served with Dinner
*One Hour Hosted Bar including Well Brand Cocktails, Beer, Wine & Sodas
Custom Event Set Up
Floor Length Polycotton Table Linens & Napkins
Standard Room Chairs
Five-Hour Event Time
Complimentary Parking

Three

Champagne & Sparkling Cider Toast
**Choice of Five Hors d'oeuvres
Two Course Plated Meal or Buffet
Custom Ordered Cake or Assorted Desserts
Unlimited Coffee, Lemonade, Iced Tea & Water
Private Bar Set Up with Bartender
**House Premium Wine [insert brands] served with Dinner
**Four Hours Hosted Bar including Call Brand Cocktails, Beer, Wine & Sodas
Custom Event Set Up
Floor Length Polycotton Table Linens & Napkins
**Chiavari Chairs or Chair Covers
Five-Hour Event Time
Complimentary Parking





Three course meals

Include: A Professional Service Team, Event Set Up & Clean Up
House Tables, Chairs, China, Flatware & Glassware
Black, White, Sandalwood or Ivory Tablecloths plus Napkins in your color choice
A Beverage Station with Coffee, Decaf, Tea & Lemonade

ALL ENTREES ARE SERVED WITH:

One Salad & One Accompaniment
Seasonal Vegetable Medley, Warm Rolls & Butter
Chocolate Mousse or Ice Cream Coupe

VEGETARIAN

Ratatouille Stacked Eggplant, Zucchini, Squash, Onion,
Mushroom, Tomato Pasta Al Fresco
Vegan or Gluten-Free options can be accommodated

POULTRY

Herb Roasted Airline Chicken Breast with Honey Thyme Sauce
Oven Roasted Turkey with Gravy & Cranberry Compote
Cranberry Apple Wild Rice Stuffed Chicken & Basil Cream Sauce



BEEF

Topped with Red Wine Demi Glace, Peppercorn or Port Reduction
Flat Iron Steak
Syrah Braised Short Ribs
New York
Filet



SEAFOOD

Salmon with Buerre Blanc
Sea Bass with Tomato Confit
Pan Seared Scallops or Jumbo Shrimp

children

(Ages 10 and Under)

All Plated Entrees accompanied by Fresh Fruit

Crispy Chicken Tenderloins with French Fries
Grilled Cheese Sandwich or Burger Sliders with French Fries
Pasta with Marinara or Butter Sauce & Steamed Broccoli

Children Eating From Adult Buffet

** All Children Must have the same Menu Selection



accompaniments

Options for Three Course Meals and some Buffets are listed below

salads

Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing
Greens with Carrots, Cucumber and Tomato with choice of Two Dressings
Ranch, Italian, Bleu Cheese, Thousand Island, Honey Mustard, Caesar, Raspberry Vinaigrette
Mixed Greens with Cranberries, Apples, Candied Walnuts with Champagne Vinaigrette
Spinach with Bacon, Red Onion and Tomatoes tossed with Warm Bacon Dressing
Cucumber, Kalamata Olives, Artichoke, Red Onion, Tomato, Feta Cheese with Red Wine Vinaigrette

sides

Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Au Gratin Potatoes
Apple Walnut Cornbread Stuffing
Green Beans Almandine
Cavatappi Pasta Al Fresco
Sautéed Brussel Sprouts
Wild Rice Blend
Israeli Cous Cous with Asparagus and Red Peppers
Whipped Sweet Potatoes or Candied Yams



add a course



SOUP STARTER

New England or Manhattan Clam Chowder
Tomato Basil
Chicken Tortilla Chicken & Orzo
Lobster Bisque

DESSERT

Chocolate Mousse or Ice Cream Coupe
Chocolate or Carrot Cake, or New York Cheesecake
Brownie Ala Mode or Fresh Fruit Tart
Dessert Handling Fee to bring in your own treats



hors d'oeuvres + stations

Tray-passed options are priced per piece. Displays, desserts + stations are priced per person

tray-passed

Crispy Cheese Ravioli with Marinara
Apricot & Date Wrapped in Bacon Bruschetta
Caprese Skewer with Basil Pesto

Spanakopita Stuffed with Spinach & Feta
Sesame Bourbon Chicken Bites
Quesadillas with Corn Relish & Black Beans

Vegetable Eggrolls with Sweet Chili Dip
Pot Stickers with Plum Sauce
Southwest Empanadas

Beef or Chicken Skewers
Coconut Chicken
Petite Crab Cakes
Mini Beef Wellington
Ahi Poke on Wonton Crisp
Coconut Shrimp or Jumbo Shrimp Cocktail
Mini Cheese or Pepperoni Pizza

DISPLAYED HORS D'OEUVRES

Fresh Fruit Montage
Vegetable Crudit 
Imported & Domestic Cheese with Crackers
Market price Charcuterie available upon request



interactive

BUILD YOUR OWN SLIDER BAR

Burger, Pulled Pork, Carved Turkey or Tri-Tip

MACARONI & CHEESE BAR

MASHED POTATO BAR

Stations above served with Toppings du Chef
Chives, Chopped Bacon, Sour Cream, Crumbled
Cheese & Creamy Butter

STREET TACOS

Carnitas, Chicken or Carne Asada
Onions, Cilantro, Salsas

MAKE TO ORDER PASTA BAR

Penne & Linguini with Assorted Toppings
Mushrooms, Sun Dried Tomatoes, Artichokes, Olives
Chef Attendant 100

sweet treats

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream
with Peanuts, Oreo Crumbles, Whipped Cream
Strawberry or Caramel Syrup

DONUT BAR

Assorted Mini Donuts

COOKIES N MILK

Assorted Cookies Served with Milk Shooters

CUSTOM CAKE

Minimum 50 guests. Includes Delivery & Cake
Cutting Some requests may require additional fees

DESSERT DISPLAY

Assorted Cakes, Cheesecakes & Petite Fours

Custom Dessert Favors prices start at 4

Dessert Handling Fee to bring in your own treats 2

All Food & Beverage subject to market price, 22% service charge and current sales tax. | Sep'21

@yorbalindaclub | (714) 779-2461 x227 | eventdirector@yorbalindaclub.com | www.yorbalindaclub.com



bar service

Private Bartenders may be arranged for a fee of \$150 each



no host, cash bar

SOFT DRINKS

Coke, Diet and Sprite

BEER

Domestic

Import

*Craft Beer Available Upon Request

WELL

Jim Beam, Clan McGregor Scotch, Krista Gin & Krista Vodka

CALL

Jack Daniels, Dewars, Bombay, Smirnoff
Courvoisier, Captain Morgan, Malibu, Cuervo
Gold

PREMIUM

Crown Royal, Makers Mark, Johnnie Walker Red
Tanqueray, Grey Goose, Remy Martin, Patron
Silver

HOUSE WINE Glass | Bottle

Sycamore Lane Chardonnay, White Zinfandel
Merlot, Cabernet, Sauvignon Blanc

*Extensive Wine List Available Upon Request

CHAMPAGNE

Kenwood Yolupa Brut
Chandon Brut

WINE OR CHAMPAGNE CORKAGE | Bottle

*No Outside Liquor or Beer is permitted

hosted packages

Per Person Packages based on
type of beverage & length of time

FIRST HOUR

Soft (Beer, Wine & Sodas)

Well

Call

Premium

Each Additional Hour



fun options

Tray-Passed Champagne upon Guest Arrival

BUBBLY BAR

Orange & Cranberry Juices

Strawberries & Raspberries

Champagne & Sparkling Cider

BLOODY MARY BAR

Krista Vodka & Bloody Mary Mix, Olives
Celery Limes, Pepper, Bacon, Tobasco &

Worcestershire

Upgrade to Smirnoff

Upgrade to Grey Goose

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enhancements

Items below are not applied to your Food & Beverage minimum expenditure

- Chair Covers 5
- Chiavari Chairs 7
- Floor Length Tablecloths Variety of Colors &
Fabrics Available 20 and up
- Colored LED Uplights 300
- Cocktail Tables with Linen 25
- Charger Plates in Red, Silver, Gold 2
- Custom Room & Backdrop Draping
Available Upon Request
- Private Bar with Bartender 150
- Chef Attendant 100
- Projector & Screen 100
- Podium, Microphone & Riser Staging 100
- Dance Floor 100
- Additional Hour of Event Time 500





general information

BOOKING POLICY: All events held at YLCC are subject to meet a minimum Food & Beverage expenditure requirement which varies due to date, time and size of event. Minimums do NOT include service charge, state sales tax, ceremony fees or special rentals. These requirements are quoted prior to booking and are stated in the Confirmation Agreement.

DEPOSITS & FINAL PAYMENT: We do require an initial non-refundable deposit of 25% of the minimum expenditure along with a signed agreement to formalize the reservation. A date will NOT be reserved until a deposit and signed contract are received. A second deposit of 50% of your estimated charges is due halfway between your booking date and event date. The final payment is due 14 days prior to your event with your final guaranteed attendance. All forms of payment accepted on initial and second deposits. Personal checks are NOT accepted for final payments; only credit cards, cashier's checks or cash will be accepted. A security deposit will be taken in the form of a credit card and will be charged in the event of any damages or overages.

All deposits are non-refundable and non-transferable and will be credited to the cost of your event or retained by us if you cancel your event. If there is a cancellation less than 90 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 cancellation policy.

FINAL GUEST GUARANTEE & DEADLINE: Final guest count and selections for ordering, staffing and billing purposes are due no later than 14 business days before the event and will NOT be subject to reduction. If no final details or count are received, the menu will be Chef's choice and we will base our order on the initial estimated agreement. Please note our team only prepares a 5% overage for meals, so we will do our best to accommodate any last minute guest additions, but meals may not match your guaranteed menu.

EVENT HOURS: For a Ceremony & Reception, 6 Hours are included. For Reception only, 5 Hours are included. On Saturdays during peak season either a 10am - 4pm or 6pm - 12am slot is available. Sunday - Friday events have flexible start times. Ceremony rehearsals are available during the week of your event and must be scheduled in advance with the Event Team. If additional event hours are required, a \$500.00 per hour charge will apply. All events must end no later than 1:00am.

EVENT DETAILS: Room arrangements and all event details are due at least three weeks prior to your event. After you provide us with your timeline plus final food, beverage, linen and other event selections, we will present you with an Event Order confirming the specific requirements of your function. If you do not sign and return your event order with any changes that you might have, Yorba Linda Country Club will NOT be held responsible for any discrepancies. Please note that menu and package pricing can be guaranteed 90 days prior to your event. All Food and Beverage selections are subject to a 22 percent service charge and 7.75 percent tax (or the current sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

MENUS: Once your event is booked, you will be invited to attend a complimentary food tasting for two. A variety of samples will be offered and our Executive Chef is more than happy to work with you to create a specialty menu for your big day. Unfortunately not every item on our menu can be offered at this tasting. There will be added fees for each additional guest in attendance. Cake tastings are to be scheduled directly with the preferred bakeries. Menu pricing can be guaranteed 90 days in advance in accordance with current market pricing.

ALCOHOL: Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of Yorba Linda Country Club to request identification of any person who is of questionable age, and also to refuse alcohol service if the person is underage or proper identification cannot be furnished. Club employees also have the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated. No outside alcohol is permitted aside from bottles of wine, which will be opened by club servers and bartenders at a fee of \$20+ per bottle. Any outside alcohol found, will be confiscated and disposed of.

EVENT SETUP & DECOR: All decor including candles must comply with Orange County Fire Department regulations. We ask that you NOT affix anything to the walls, ceiling, floors or furnishings. Birdseed, peanuts, gum, bubbles, rice, silly string, and confetti are prohibited. For your guests, seating will be at 72" round tables for up to 12 people maximum. Special diagrams are available for assigned seating, and arrangements with our office are necessary. An assortment tables are available for displays, welcome tables and other vendor needs. Specialty furniture, upgraded linens, chairs and rentals may be arranged for an additional fee.