



ROYDALE'S  
At  
APPLE VALLEY GOLF COURSE

WEDDING/EVENT PACKAGES





Congratulations on your Special Occasion!

Thank you for your interest in Roydale's at Apple Valley Golf Course for your wedding. Attached is just a sampling of what Roydale's at Apple Valley Golf Course can offer you to make your wedding/event memorable.

Every wedding/event is unique and we look forward to assisting you in the planning of your special day, with your own thoughts, ideas, and personal style in mind.

Beautiful wedding/event memories always begin with precise and detailed planning. At Roydale's, you will have your own personal Wedding Planner who will assist you in the organization and coordination of your wedding day. The service begins with the first phone call to inquire about our property to the evening of your wedding to insure perfection.

The most important day of your life is our utmost priority. Roydale's at Apple Valley Golf Course has the most complete wedding facilities available to make your wedding, reception or event breathtaking.

Please let me know if you have any questions or if you would like to schedule some time to visit us and see our venue, I would love to meet you and discuss your special day.

Don't forget Roydale's is not only the perfect wedding/event destination, but a great place for Corporate meetings and Group outings.

Sincerely,

Alyssa Christensen  
Event Coordinator  
Roydale's at Apple Valley Golf Course  
15200 Rancherias Rd.  
Apple Valley, CA 92307  
(760)242-3653 ext 7086





## RENTAL FEES

### ROOM RENTALS

#### *Included in Room Rentals*

Tables, Chairs, White Table cloths and Napkins, Glassware, Silverware, China, Water & Ice  
Tea on tables plus a Coffee Station  
Full Staff for Set-up, Service, and Clean-up  
Onsite Event Coordinator

Main Dining Room	\$1000.00++
Additional hour	\$250.00++
Lloyd Mangrum Room	\$250.00++
Additional hour	\$75.00++
Lounge Extension	\$300.00++
Additional hour	\$75.00++

### ADDITIONAL CHARGE

Wedding Ceremony	\$1000.00++
Dance Floor	\$100.00++
Stage	\$250.00++
Double draping or skirting (per panel)	\$10.00++
Cider corkage fee (per bottle)	\$5.00++
Cake cutting fee	\$1.00++

*\*\*Prices are not guaranteed and are subject to market value prices\*\**

*\*\*Open alcohol is not allowed to be taken off premises\*\**





## **BREAKFAST MENU**

### Traditional Breakfast Buffet

*50 person minimum guarantee, less than 50 people with an additional charge*

Scrambled Eggs  
Choice of (1): Hash Browns or O'Brien Potatoes  
Choice of (2): Bacon, Ham or Sausage  
Fresh Fruit  
Assorted Danish  
Juice, Coffee and Tea

**\$21.95++**

### Continental Breakfast

Muffins, Danish, Bagels and Cream Cheese  
Fresh Fruit  
Assorted Juices, Coffee and Tea

**\$18.95++**

*\*Add Yogurt and Granola \**

**\$4.00++**

*\*Price does not include 20% gratuity and sales tax\**

*\*Prices are subject to change\**

*\*Price can be adjusted with menu changes or reduction of items\**





## HORS D'OEUVRES

Deviled Eggs	50 Pieces	\$85.00++
Celery Stuffed with Cream Cheese	50 Pieces	\$60.00++
Jumbo Shrimp	5 lbs. approximately 150 Pieces	\$170.00++
Deep Fried Zucchini Sticks	41 lbs.	\$70.00++
Deep Fried Mozzarella Sticks	41 lbs.	\$85.00++
Chicken Fingers with Ranch Dressing	50 Pieces	\$100.00++
Swedish or BBQ Meatballs	160 Pieces	\$100.00++
Cheese Stuffed Mushrooms	50 Pieces	\$100.00++
Fried Chicken Drumettes	10 lbs. approximately 50 Pieces	\$110.00++
Stuffed Mushrooms	50 Pieces	125.00++
Potato Skins with Cheddar Cheese, Chives and Bacon	50 Pieces	\$100.00++
Mini Quiche	50 Pieces	\$110.00++
Cheddar Cheese and Crackers Tray		\$140.00++
Imported Cheese and Crackers Tray		\$160.00++
Fresh Fruit Tray		\$175.00++
Chips & Salsa with Fresh Guacamole		\$105.00++
Vegetable Tray and Ranch Dip		\$110.00++

*\*Price does not include 20% gratuity and sales tax\**

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## **BUFFET OPTIONS**

### **Fiesta Buffet**

*50 person minimum guarantee, less than 50 people with additional charge.*

Choice of (2) two entrees:

Cheese, Chicken or Beef Enchiladas  
Chili Verde, Chicken or Beef Fajitas  
Ground Beef Tacos with Hard Shells

Served with:

Spanish rice, Refried Beans, Shredded Lettuce, Sour Cream, Diced Tomatoes, Cheese, Fresh Salsa, Black Olives, Guacamole, Flour or Corn Tortillas, Coffee, Water and Ice Tea

**\$32.95++**

### **Italian Buffet**

*50 person minimum guarantee, less than 50 people with additional charge.*

Choice of (2) two entrees:

Linguine Marinara with Italian Sausage  
Lasagna with Bolognese Sauce  
Fettuccine Alfredo

Italian Chicken topped with Mozzarella Cheese and Marinara Sauce

Served with:

Italian style Mixed Vegetables, Pasta Salad, Parmesan Cheese, Bread Sticks, Coffee, Water & Ice Tea

**\$33.95++**

### **Cold Cut Buffett**

*50 person minimum guarantee, less than 50 people with additional charge.*

Sliced Turkey, Sliced Ham, Two Cheeses, Assorted Breads, Lettuce, Tomatoes, Potato Salad, Coleslaw, Tossed Green Salad with Dressings, Fresh Fruit Tray, Vegetable Tray with Dip, Coffee, Water & Ice Tea

**\$31.95++**

*\*Price does not include 20% gratuity and sales tax\**

*\*Prices are subject to change\**

*\*Price can be adjusted with menu changes or reduction of items\**





## **ENTREES**

*All entrees served with tossed green salad, choice of potatoes, seasonal vegetables, bread rolls, butter, coffee, water and ice tea*

*For more than (2) choices and additional \$3.00 per person will be charged for entire party.*

### **Chicken Marsala**

Sautéed chicken breast with mushrooms and Marsala wine sauce

**\$35.95++**

### **Classic Fried Chicken**

Breaded chicken pieces cooked to perfection. A classic favorite

**\$32.95++**

### **Chicken Picatta**

Boneless chicken breast sautéed in lemon butter sauce, covered with a light cream sauce, topped with capers

**\$35.95++**

### **Oven Roasted Prime Rib**

Roasted to perfection and served with au jus

**\$42.95++**

### **New York Steak**

12 oz. steak

**\$39.95++**

### **Tri Tip**

Sliced Tri Tip steak

**\$32.95++**

*\*Price does not include 20% gratuity and sales tax\**

*\*Prices are subject to change\**

*\*Price can be adjusted with menu changes or reduction of items\**





## **ENTREES**

*All entrees served with tossed green salad, choice of potatoes, seasonal vegetables, bread rolls, butter, coffee, water and ice tea*

*For more than (2) choices and additional \$3.00 per person will be charged for entire party.*

### **Salmon**

North Atlantic or Alaskan salmon (Seasonal choice) baked then topped with butter or hollandaise sauce

**\$42.95++**

### **Lasagna**

Layers of pasta and seasoned ricotta cheese topped with marinara sauce and mozzarella cheese

**\$26.95++**

### **Chicken Caesar Penne**

Penne pasta with broccoli, mushrooms and parmesan cheese

**\$28.95++**

### **Pasta Primavera**

Choice of Marinara or Alfredo sauce and seasonal vegetables

**\$25.95++**

Add Italian Sausage or Chicken

**\$5.00++**

### **Traditional Spaghetti**

Our homemade Marinara sauce served with spaghetti noodles

**\$25.95++**

Add Italian Sausage or Chicken

**\$5.00++**

*\*Price does not include 20% gratuity and sales tax\**

*\*Prices are subject to change\**

*\*Price can be adjusted with menu changes or reduction of items\**





## **GOURMET DESSERTS**

*All dessert prices are per person*

### **New York Cheese Cake**

\$8.50++

### **Fruit Cobbler**

\$8.50++

### **Cream Puffs**

\$8.50++

### **Assorted Layer Cakes**

\$8.00++

### **Assorted Pies**

\$8.00++

### **Ice Cream or Sherbert**

\$6.50++

### **Parfait**

\$8.25++

### **Petit Fours**

50 Pieces

\$160.00++

*\*Price does not include 20% gratuity and sales tax\**

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## **BEVERAGES**

<b>Domestic Beer</b>	<b>\$4.50++</b>
<b>Imported Beer</b>	<b>\$5.50++</b>
<b>Well Drink</b>	<b>\$6.50++</b>
<b>Call Drink</b>	<b>\$7.50++</b>
<b>Premium Drink</b>	<b>\$8.00++</b>
<b>Super Premium Drink</b>	<b>\$10.00++</b>
<b>Glass of House Wine</b>	<b>\$6.50++</b>
<b>Glass of Deluxe Wine</b>	<b>\$10.00++</b>
<b>Pot of Gourmet Coffee</b>	<b>\$12.00++</b>
<b>Pitcher of Freshly Brewed Ice Tea</b>	<b>\$8.00++</b>
<b>Soda</b>	<b>\$4.00++</b>
<b>Fruit Punch Bowl Unlimited</b>	<b>\$60.00++</b>
<b>House Champagne per bottle</b>	<b>\$35.00++</b>
<b>Sparkling Apple cider per bottle</b>	<b>\$20.00++</b>

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## **BAR PACKAGES**

### **PREMIUM BAR PACKAGE**

Premium Brand Liquors, Domestic and Imported Beer, House Wine, Soft Drinks, Water, Juices and Bartender

2 Hours: \$30++ *per person*  
3 Hours: \$35++ *per person*  
4 Hours: \$40++ *per person*  
5 Hours: \$45++ *per person*

### **STANDARD BAR PACKAGE**

Standard Brand Liquors, Domestic Beer, House Wine, Soft Drinks, Water, Juices and Bartender

2 Hours: \$25++ *per person*  
3 Hours: \$30++ *per person*  
4 Hours: \$35++ *per person*  
5 Hours: \$40++ *per person*

### **BEER & WINE PACKAGE**

House Wines, Domestic and Imported Beer, Soft Drinks, Water, Juices and Bartender

2 Hours: \$20++ *per person*  
3 Hours: \$25++ *per person*  
4 Hours: \$30++ *per person*  
5 Hours: \$35++ *per person*

### **BEER PACKAGE**

Domestic and Imported Beer, Soft Drinks, Water, Juices and Bartender

2 Hours: \$15++ *per person*  
3 Hours: \$20++ *per person*  
4 Hours: \$25++ *per person*  
5 Hours: \$30++ *per person*

**Signature Drink** (5 gallons serves approx. 100-120 guests): *Cocktail of Your Choice*: \*\$375++

**Beer Kegs** (serves approx. 160 glasses): Standard Keg: \*\$300++ Premium Keg: \*\$400++

**Wine** (12 bottles- serves approx. 48 glasses): Case of Wine: \*\$300++

**Corkage Fee** (if wine is not purchased from Roydale's): \$15++ *per bottle opened*

**Bartender Fee** (if bar package is not purchased): \$150++

**Soda Bar** (all you can drink soda for the evening): \$5++ *per person*

*\*Prices subject to increase based on market price of desired product\**

*\*Price does not include 20% gratuity and sales tax\**





## **VENUE**

We are pleased to include round tables and chairs for guests, tables for gifts, cake, place card and guest book, sweetheart or head table, white linens and white napkins (other colors and fabrics are available at an additional cost), professional event staffing for setup, service and cleanup, and your on-site wedding coordinator. Venue rental includes a 5 hour reception; additional hours are \$200++ per hour.

## **MENUS**

Our wedding packages are the general guidelines that Roydale's uses to prepare your special event. Our Executive Chef will gladly design a custom menu for your event based on dietary, religious preferences or cultural needs.

## **COMPLIMENTARY MENU TASTING**

Once you book your wedding; your tasting will include choice of two salads, two starches, two vegetable and two dinner entree selections to ensure that you are selecting the perfect menu for your event. We would be happy to schedule the menu tasting four to five months prior to your wedding.

## **WEDDING CAKE SERVICE**

Roydale's charge \$1.00++ per person to slice and serve your wedding cake.

## **FOOD AND BEVERAGE MINIMUM**

Your wedding coordinator will be happy to discuss food and beverage minimums with you when you meet.

## **PARKING**

Conveniently located complimentary self-parking is available on property for all guests.

## **SERVICE CHARGE AND STATE TAX**

All prices are subject to a 20% service charge and current state sales tax. \*Service charge is taxable

## **PAYMENT**

A deposit of \$500 is due at the time of contract signing to hold your event date. Final payment is due ten days prior to your event in the form of cash, check, or credit card.

## **FINAL MEAL GUARANTEE**

The guaranteed number of guest meals is due ten days prior to your event and is not subject to reduction. If a meal choice is given to your guests; we ask that you provide meal indicators. This is usually placed on the guests name card on the table.

## **REGULATIONS**

Outside catering is allowed every day except Saturday's in April through October for a \$1,000++ fee. Roydale's does not allow any outside beer or liquor to be brought in or served. Wine and champagne may be brought in, and a \$15++ corkage fee will be charge for every bottle of wine or champagne opened. Roydale's staff will gladly setup basic decorations brought in, anything not rented through Roydale's will have an additional setup charge, such as: chargers, paper lanterns, projectors, table runners/overlays, napkins, candy bar, arranging floral centerpieces, etc. Please inquire about additional setup charges.

