

*Mile Square Golf Course Banquet Center*

*2025*

*Wedding Packages*

*Mile Square Golf Course  
10401 Warner Avenue  
Fountain Valley, CA 92708  
(714) 962-6178*

## *Silver Reception Package Includes*

*Custom Wedding Cake  
Iced Tea and Coffee Service  
Choice of House Linen Colors  
Private Bartender with Select Brands  
Glass of Chardonnay or Cabernet with Meal  
Cake Cutting Service*

*Lemonade Station  
Elegant Served Meal or Buffet  
Champagne and Cider Toast  
Selection of Five Hors d' Oeuvres  
Floating Candle Centerpieces for Tables  
Reception Set Up with Spacious Dance Floor*

## *Gold Reception Package Includes*

*Custom Wedding Cake  
Iced Tea and Coffee Service  
**House Selection of Floor Length Linens**  
Lemonade Station  
Private Bartender with Select Brands  
Glass of Chardonnay or Cabernet with Meal  
**Unlimited Soft Drinks throughout Event***

***Gold Chiavari Chairs**  
Cake Cutting Service  
Selection of Five Hors d' Oeuvres  
Elegant Served Meal or Buffet  
Champagne and Cider Toast  
**Custom Floral Centerpieces for Tables**  
Reception Set Up with Spacious Dance Floor  
**Up Lighting with Choice of Color***

## *Platinum Wedding and Reception Package Includes*

***Ceremony Seating and Aisle Runner**  
Custom Wedding Cake  
Iced Tea and Coffee Service  
House Selection of Floor Length Linens  
Lemonade Station  
Private Bartender with Select Brands  
Glass of Chardonnay or Cabernet with Meal  
**Outdoor Microphone for Officiant**  
Unlimited Soft Drinks throughout Event*

*Gold Chiavari Chairs  
Cake Cutting Service  
Selection of Five Hors d' Oeuvres  
Elegant Served Meal or Buffet  
Champagne and Cider Toast  
Custom Floral Centerpieces for Tables  
Reception Set up with Spacious Dance Floor  
Up Lighting with Choice of Color  
**Sweetheart Table with Floral Centerpiece***

# *Hors d' Oeuvres Selection*

*Selection of five included with each package*

## *Displayed Selections*

*Fresh Fruit and Melon Platter*

*Imported & Domestic Cheese Platter*

*Vegetable Crudités with Ranch Dressing*

## *Butler Passed Selections*

### *Cold Hors d' Oeuvres*

*Asparagus Tips Wrapped in Prosciutto*

*Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil*

*Tri Colored Mini Tostadas with Roasted Corn and Chicken*

*Goat Cheese Crostini*

*Sun Dried Tomato Brochette with Gorgonzola Cheese*

*Belgian Endive with Bleu Cheese and Candied Walnut*

*Olive Tapenade on Mini Toast Round*

*Stuffed Cherry Tomato with Pesto Cream Cheese*

*Prosciutto and Cantaloupe Towers*

### *Hot Hors d' Oeuvres*

*Beef Brochettes Teriyaki*

*Panko Crusted Boursin Stuffed Cremini Mushrooms*

*Stuffed Mushrooms with Garlic Spinach and Feta Cheese*

*Baked Stuffed Spanakopitas*

*Chicken Satay with Spicy Thai Peanut Sauce*

*Sweet and Sour Meatballs*

*Coconut Shrimp*

*Beef and Cilantro Empanada*

*Crab Cakes with Pepper Aioli*

*Warm Brie and Pear Tartlet*

# Menu Selections

## Buffet

*Buffet Includes Coffee, Iced Tea and Fresh Baked Rolls*

### Salads

*(Select Four)*

*Organic Mixed Green Salad  
Classic Caesar Salad  
Sundried Tomato Orzo Pasta Salad  
Lemon Chicken Cashew Salad  
Red & White Quinoa Salad*

*Fresh Seasonal Fruit Salad  
Yukon Gold & Smoked Bacon Potato Salad  
Baby Spinach & Roasted Beet Salad  
Oriental Crispy Noodle Salad  
Caprese Salad*

### Entrees

*(Select Three)*

*Chicken Breast with Lemon Beurre Blanc  
Atlantic Salmon Filet with a Citrus Sauce  
Spinach Tortellini with a Garlic White Wine Sauce  
Roast Pork Loin Carved at Buffet*

*Seared Chicken Breast with Rosemary Cream Sauce  
Macadamia Nut Crusted Mahi Mahi with Orange Basil Glaze  
Roast Turkey Carved at Buffet  
Roast Round of Beef Carved at Buffet*

### Accompaniments

*(Select Two)*

*Scalloped Potatoes with Smoked Asiago Cheese  
Garlic Whipped Potatoes  
Minted Jasmin Rice  
Seasonal Fresh Vegetables  
Julienne Carrots & Sautéed Spinach*

*Whipped Sweet Potatoes  
Wild Rice Pilaf  
Roasted Steak Fries  
Roasted Italian Vegetables*

**Silver Package \$89.45 Gold Package \$113.45 Platinum Package \$135.95**

*All prices subject to a 21% service charge and appropriate sales tax  
All prices are subject to change without notice.*

# Served Entrees

*Entrees Include Salad: Choice of House Salad, Classic Caesar Salad, or Spinach Salad  
Fresh Baked Rolls, Coffee and Tea*

## *Rosemary Chicken*

*Seasoned and Seared Chicken Breast Topped with a Light Fresh Rosemary Sauce, Roasted Garlic Whipped Potatoes and Fresh Seasonal Vegetables*

**Silver Package \$76.95 Gold Package \$100.95 Platinum Package \$123.45**

## *Newport Chicken*

*Grilled Seasoned Breast of Chicken Topped with a Chopped Spinach and Tomato Concasse Cream Sauce, Smoked Cheddar Red Skin Mashed Potatoes and Seasonal Fresh Vegetables*

**Silver Package \$77.95 Gold Package \$101.95 Platinum Package \$124.45**

## *Mediterranean Chicken*

*Artichokes, Olives, Cherry Tomatoes in a Goat Cheese Beurre Blanc, Red Roasted Potatoes and Mediterranean Medley*

**Silver Package \$78.95 Gold Package \$102.45 Platinum Package \$125.95**

## *Macadamia Nut Crusted Mahi Mahi*

*With an Orange Basil Glaze, Minted Jasmin Rice and Fresh Seasonal Vegetables*

**Silver Package \$81.45 Gold Package \$104.95 Platinum Package \$127.45**

## *Atlantic Salmon Filet*

*With Fresh Lemon Dill Cream Sauce, Mushroom Mashed Potatoes and Garden Vegetables*

**Silver Package \$85.45 Gold Package \$109.45 Platinum Package \$131.95**

## *Roast New York Strip*

*With Green Peppercorn Demi Glaze, Yukon Gold Smashed Potatoes and Seasonal Fresh Vegetables*

**Silver Package \$86.45 Gold Package \$110.45 Platinum Package \$132.95**

## *Slow Roasted Prime Rib*

*With a Light Jus Lie, Garlic Whipped Potatoes and Garden Vegetables*

**Silver Package \$87.45 Gold Package \$111.45 Platinum Package \$133.95**

## *Seared Filet Mignon and Grilled Marinated Chicken Breast Combination Plate*

*With Parsley Mashed Potatoes, Asparagus and Baby Carrots*

**Silver Package \$86.45 Gold Package \$112.45 Platinum Package \$134.95**

## *Portobello Steak with Bell Pepper Coulis*

*Roasted Baby Red Potatoes and Seasonal Vegetables*

**Silver Package \$76.95 Gold Package \$100.95 Platinum Package \$123.45**

## *Children's Meals - Ages 3-12*

*Chicken Tenders with French Fries and Fresh Fruit Cup*

**Silver Package \$58.45 Gold Package \$80.45 Platinum Package \$100.45**

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# Bar Service

## Beers

Domestic	\$ 7.75
Imported	\$ 8.75

## Wines

California Wine by the Glass	\$ 9.45
Bottled Wines (Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel)	\$ 30.00
House Champagne per bottle	\$ 30.00

## Well Drinks

Rum	Gin	Vodka	\$ 7.75
Scotch	Bourbon	Tequila	

## Call Drinks

Absolut	Seagram's 7	Jose Cuervo	\$ 9.00
Baileys	Smirnoff	Kahlua	Seagram's VO
Bacardi	Southern Comfort	Jim Beam	Beefeater
Canadian Club	Stolichnaya	Apple Pucker	
Captain Morgan	Myers	Malibu	
Christian Brothers	Midori	Jack Daniel's	

## Premium Drinks

Tanqueray	Johnny Walker	Grand Marnier	\$ 10.50
Chivas	Bushmills	Cutty Sark	
J&B	Drambuie	Glenfiddich	
Maker's Mark	Glenlivet	Ketle One	
Grey Goose	Titos	Jameson	

## Extra Premium

Courvoisier VSOP	Patron	Hennessy	\$ 11.50
		Herradura	

## Premium Cocktails

\$ 12.50  
Any combinations of multiple liquors: White Russians, Cadillac Margarita, Long Island Iced tea, etc.

**Hosted Bars May Be Set Up on a Consumption Basis**

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