

COYOTE CROSSING GOLF CLUB



WEDDINGS & RECEPTIONS

CONTACT:

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GENERAL INFORMATION

SEATING CAPACITY

Coyote Crossing Golf Club has the capacity to seat up to 176 guests in the clubhouse banquet room, 36 guests in the grill room, and 32 guests on the veranda. A 16'x16' dance floor is included upon request.

MINIMUM & SET UP FEES

Any event held at Coyote Crossing Golf Club is subject to a minimum usage fee of \$500.00 including any food and beverage charges. There will be a convenience charge \$200.00 per hour for events occurring after 12:00 a.m. midnight.

EQUIPMENT RENTAL

Basic A/V services are included with events: wireless microphone, background music, and screen & projector. Outside DJ services must be contracted through an approved vendor. Any other equipment rental for an event will be at the expense of the client hosting the event.

ADDITIONAL CEREMONY RENTAL CHARGES

All tents, chairs, tables and linens for wedding ceremonies must be rented through an outside vendor at the expense of client hosting the event. There will be additional fees for setting up and tearing down rental chairs and installing chair covers.

MENU SELECTION

Food and beverage menu selections are due 90 days prior to an event. Final menu is approved along with the 30 day minimum attendance guarantee. Entree selection on banquet menus is limited to one choice unless special dietary restrictions exist.

DEPOSIT AND PAYMENT

A non-refundable \$500.00 deposit is required to hold a date. Twenty-five percent (25%) of the balance of total charges based on estimated attendance figure, menu and beverage service is due 90 days prior to the event. An additional twenty-five percent (25%) is due 30 days prior to the event. The remaining balance is due 7 business days prior to the event. Any additional charges are due at the conclusion of the event. Any overpayment will be refunded at the conclusion of the event.

CANCELLATION FEES

Cancellation fees are in addition to deposits and are based on an estimated attendance figure, menu and beverage selection.

- Events cancelled less than 90 days prior will be subject to a 25% cancellation fee
- Events cancelled less than 30 days prior will be subject to a 50% cancellation fee
- Events cancelled within 7 business days will be charged the full amount

BEVERAGE & BAR SERVICES

PREMIUM BEVERAGE SERVICE

Included in all packages

SOFT DRINKS

Coke
Diet Coke
Sprite
Lemonade

WINE

Chardonnay
White Zinfandel
Merlot
Moscato
Cabernet Sauvignon

BEER

Choice of 2
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Budweiser

SPIRITS

Vodka
Gin
Rum
Whiskey
Bourbon
Amaretto
Scotch
Triple Sec
Tequila

PLATINUM BEVERAGE SERVICE

\$4.00 per person upgrade

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Seagrams
Jim Beam
Jack Daniels
Dewars Scotch
Jose Cuervo Tequila
Amaertto
Triple Sec
Kahlua
Baileys

APPETIZERS

Bruschetta w/ Garlic Toast - 50 pieces	\$70
Seasonal Fruit, Cheese & Cracker Tray - service for 50	\$125
Fresh Vegetable Tray w/ Ranch Dip - service for 50	\$95
BBQ Cocktail Sausages - 50 pieces	\$50
Crab Cakes - 50 pieces	\$125
Buffalo Chicken Wings w/ Ranch Dip - 50 pieces	\$50
Marinara Meatballs - 50 pieces	\$50
Shrimp Cocktail with Cocktail Sauce - 50 pieces	\$125
Spinach Artichoke Dip with Tortilla Chips - service for 50	\$75
Tortilla Chips & Pico de Gallo - service for 50	\$40
Caprese Skewers - 50 pieces	\$95
Bacon Wrapped Scallops - 50 pieces	\$125

ENTRÉES

	DINNER	PACKAGE
BEEF TENDERLOIN Seasoned prime filet mignon grilled and topped with garlic au jus	\$40	\$57
NEW YORK STRIP Choice marinated strip grilled with garlic-herb seasoning	\$33	\$50
BEEF BRISKET Roasted brisket served with roasted carrots, celery, and onion	\$29	\$46
SALMON FILLET Salmon baked with dill, garlic butter, and topped with lemons	\$28	\$45
CHICKEN MARSALA Chicken breast sautéed in marsala wine with mushrooms and onions	\$27	\$44
CHICKEN PARMESAN Breaded chicken breast with marinara and parmesan & mozzarella	\$27	\$44
CHICKEN SCAMPI Chicken breast cooked in a lemon garlic herb butter sauce	\$25	\$42
VEGETARIAN LASAGNA Creamy lasagna filled with cheeses and vegetables	\$25	\$42

DINNER

Price includes tablecloths and napkins, and served with house salad, bread & butter, a choice of two sides, coffee, iced tea & water

PACKAGE

Price also includes a 5-hour Premium Beverage Service and Champagne toast for head table

SIDES

VEGETABLES

Green Beans Almondine
Buttered Sweet Corn
Vegetable Medley
Roasted Asparagus

STARCHES

Loaded Garlic Mashed Potatoes
Roasted Red Garlic Potato with Olive Oil & Rosemary
Baked Mac & Cheese with Bacon
Wild Rice

CHILDREN'S MEAL

Chicken Strips with French Fries and Soft Drink - \$11 per child

MISCELLANEOUS

Minimum Guest Count:

Sunday through Thursday	50 guests
Friday	100 guests
Saturday	150 guests

** If event does not meet minimum, a \$500 hosting fee will apply*

Ceremony on Pond below Clubhouse	\$500
Ceremony on Driving Range Tee	\$1,000
Ceremony on Golf Course Fairway	\$3,000

**Additional \$500 if no reception at Coyote Crossing*

Cake Cutting – No Charge

Cash Bar – \$250 per bartender – 1 bartender per 50 guests

Security Fee – \$150 per officer – 1 officer per 100 guests

All Prices per Person

Additional 20% Gratuity and 7% Tax

A signed contract and deposit is required to secure event date

ALL POLICIES, PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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