



COYOTE CROSSING GOLF CLUB



WEDDINGS & RECEPTIONS

CONTACT:

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GENERAL INFORMATION

WEDDING RECEPTIONS

Room rental, linen service, china, and silverware are included with wedding reception dinner prices. The clubhouse at Coyote Crossing has the capacity to seat up to 175 guests in the banquet room, 36 guests in the grill room, 32 guests on the outdoor patio, and up to 300 guests for an outdoor event (additional fees apply for outdoor receptions). The grill room and patio are closed to members/public during receptions with the selection of a hosted beverage package. When available, access to decorate the clubhouse after 6:00 PM the day prior to the reception is included.

WEDDING CEREMONY

Host your reception at Coyote Crossing and get married on the golf course for no additional charge. A portable microphone and speaker are also included. Any chairs, tents, decorations, and equipment necessary for wedding ceremonies must be rented through an outside vendor at the expense of the client. Additional fees apply to have Coyote Crossing setup and teardown rental items.

EQUIPMENT RENTAL

Basic AV services that are included with wedding receptions: wireless microphone, background music, projector, and screen. Outside DJ services must be contracted through an approved vendor. Any other equipment rental for receptions will be at the expense of the client.

FOOD & BEVERAGE SERVICE

All food and beverage, with exception to dessert, must be ordered through Coyote Crossing. Food and beverage menu selections are due 21 days prior to an event.

DEPOSIT & PAYMENT

A non-refundable \$1,000 deposit is required to hold a date. The guaranteed minimum guest count and final payment are due 21 days prior to the event. Events cancelled within 21 days will be charged the full amount. Any additional charges are due at the conclusion of the event.

Rehearsal dinner and bridal party golf packages also available

APPETIZERS

Minimum of 50 pieces/person per selection

Pricing as additions to Dinner Buffet Service

All food and beverage service subject to 20% gratuity and 7% sales tax

Jumbo Shrimp Cocktail	\$2.00 per piece
Bacon Wrapped Bay Scallops	\$2.00 per piece
Jack Daniels Sweet Marinated Salmon on a Skewer	\$1.75 per piece
Crab and Smoked Gouda Mushroom Caps	\$1.25 per piece
Assortment Sausages, Cheese and Crackers	\$3.50 per person
BBQ or Teriyaki Filet of Beef Tips	\$2.00 per piece
BBQ, Marinara or Swedish Meatballs	\$0.50 per piece
Fresh Fruit or Veggie Display	\$2.50 per person
Water Chestnut Wrapped in Bacon and Sauced w/ BBQ	\$1.75 per piece
Antipasto Skewers	\$1.75 per piece
BBQ or Honey Mustard Chicken Skewers	\$0.50 per piece
Artichoke and Spinach Dip w/ Sweet Bread Bites	\$1.25 per person
Variety of Halved Deli Wraps	\$4.00 per person
Pulled Pork or Burger Sliders	\$3.00 per person
Beef Tenderloin Sliders	\$4.00 per person
Tortilla Chips w/ Salsa and Queso Dip	\$1.00 per person
Roasted Vegetable Dip served w/ Pita Crisps	\$1.00 per person
Fresh Tomato Bruschetta	\$1.00 per piece

Additional appetizer choices available by request

**** ALL PRICES AND MENUS ARE SUBJECT TO CHANGE ****

DINNER SERVICE

Dinner prices include room rental, linen service, china & silverware, served buffet style with a choice of two sides, salad, bread & butter, coffee, iced tea & water.

Package price includes a 3-hour hosted house brand beverage service.

All food and beverage service subject to 20% gratuity and 7% sales tax

Pricing per person

	DINNER PACKAGE	
BEEF TENDERLOIN		
<i>Carved prime beef tenderloin with demi glaze</i>	\$39	\$57
PRIME RIB		
<i>Carved prime rib served with au jus and horseradish</i>	\$37	\$55
SMOKED PORK LOIN		
<i>Applewood smoked teriyaki pork tenderloin</i>	\$35	\$53
STUFFED CHICKEN BREAST		
<i>Chicken breast stuffed with portabella mushrooms, baby spinach, applewood smoked bacon, gouda cheese, and roasted red pepper sauce</i>	\$33	\$51
ENCRUSTED PORK TENDERLOIN		
<i>Maple-mustard encrusted pork tenderloin</i>	\$31	\$49
BRUSCHETTA CHICKEN		
<i>Bruschetta style chicken breast topped with smoked mozzarella</i>	\$29	\$47

CHOICE OF SALAD: House Salad, Caesar Salad, Spinach Salad

CHOICE OF TWO SIDES:

Starches: Rice Blend, Mashed Sweet Potatoes, Cheesy Au gratin Potatoes, Yukon Gold Mashed Potatoes, Roasted Garlic and Rosemary Red Potatoes

Vegetables: Zucchini Squash and Roasted Peppers, Broccoli Spears, Green Beans Almandine, Corn Pudding, Vegetable Normandy, Skinny Green Beans with Sliced Carrots, Grilled Asparagus Spears, Sweet Glazed Carrots, Marinated Grilled Vegetable Blend

Additional entree choices, including children's meals, available by request

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HOSTED BEVERAGE PACKAGES

All packages include soft drinks, beer & wine, and champagne toast for head table

All food and beverage service subject to 20% gratuity and 7% sales tax

Pricing per person

<u>HOSTED PACKAGES</u>	<u>3 HOUR</u>	<u>4 HOUR</u>	<u>5 HOUR</u>	<u>6 HOUR</u>
Beer and Wine Package	\$16	\$19	\$22	\$25
House Brand Package	\$18	\$21	\$24	\$27
Call Brand Package	\$23	\$26	\$29	\$32
Premium Brand Package	\$26	\$29	\$32	\$35
Platinum Brand Package	\$29	\$32	\$35	\$38

BEVERAGE SERVICE

Bartender fee of \$100 per 50 guests if Cash Bar, fee waived with Hosted Package

Soft Drinks - \$2.50

Coke, Diet Coke, Coke Zero, Sprite, Lemonade

Domestic Beer - \$3.50

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser

Import Beer - \$4.00

Yuengling, Fat Tire, Heineken, Stella Artois, Summer Shandy, Bells Two-Hearted

Craft Beer - \$5.00

Rotating Seasonal Drafts including selections from local breweries

Wine - \$6.00

Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Merlot

House Brand Cocktail - \$5.00

Vodka, Gin, Rum, Whiskey, Tequila, Amaretto

Call Brand Cocktail - \$6.00

Tito's, Bacardi, Captain Morgan, Malibu, Beefeater, Canadian Club, Seagram's 7, Jim Beam, Jack Daniels, Dewar's, Jose Quervo

Premium Brand Cocktail - \$7.00

Ketel One, Tanqueray, Crown Royal, Maker's Mark, Jameson, Johnnie Walker Red, Suave, Kahlua, Bailey's Irish Cream

Platinum Brand Cocktail - \$9.00

Grey Goose, Bombay Sapphire, Woodford Reserve, Johnnie Walker Black, Patron

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