



HALF MOON BAY GOLF LINKS

The 2007 Guide to Wedding Ceremonies and Receptions

at Half Moon Bay Golf Links
& Mullins Bar & Grill Restaurant

For more information or to schedule your complimentary consultation please contact
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HALF MOON BAY GOLF LINKS

Thank you for considering the spectacular Half Moon Bay Golf Links venue for your special event needs. Our two championship 18-hole golf courses are situated on nearly three hundred gorgeous acres of parkland, lakes, and breath-taking ocean-side bluffs with access to a beautiful beach. At the heart of the courses is our full-service Clubhouse, which features a warm and inviting atmosphere as well as the gourmet cuisine of Mullins Bar & Grill restaurant. The dining room is accentuated by large westward facing windows that capture ocean and sunset views, as well as an inviting fireplace lounge.

Nationally acknowledged as one of the "18 Great Country Clubs for a Day", Half Moon Bay Golf Links offers a spectacular ocean-side venue perfect for any occasion. Our gracious and accommodating staff will create an event filled with elegant details, warm service and outstanding cuisine. We are available to assist you in planning a wide variety of events including beautiful wedding ceremonies and fabulous receptions. For your rehearsal dinner or farewell brunch we can create more novel events such as a "drive-in movie night" with guests sitting in our convertible golf carts with customized keepsake blankets, while watching a film on a large projection screen complete with surround-sound and classic "car-hop" waiters on roller-skates offering cotton candy and buttered popcorn. We can also create a custom-mini golf course, arrange for night-time "glow-in-the-dark" golf, or set-aside one of our award-winning golf courses to be yours alone for the day, or to be shared with dear friends and family.

Conveniently located less than 45 minutes from both San Francisco and San Jose, Half Moon Bay Golf Links is located on more than a mile of spectacularly scenic bluffs above the Pacific Ocean. A multitude of area attractions and special events enliven this sea-side town and will offer you and your guests a wide range of other activities to choose from including wine-tasting and horse-back riding, exploring the nearby beach and mountain preserves, and shopping and dining in charming downtown Half Moon Bay.

From our complimentary valet service to a rose petal send-off for a newly married couple, Half Moon Bay Golf Links will exceed your expectations. We welcome the opportunity to meet with you, provide you a site tour, and discuss how we can create an event to remember for all of the right reasons.

Lyn Nelson,
General Manager

Michele Gardner,
Executive Chef and
Director of Food & Beverage

Amy McNeil
Director of Sales & Marketing

Recent national and international honors bestowed upon Half Moon Bay Golf Links include:

- "The Pebble Beach Experience Just Up The Coast" - NY Times
- "World's Best Golf Resorts -Readers Survey" - Travel + Leisure Golf
- "One of the 18 Great Country Clubs for a day" - Business Week
- "One of the Best 18 Holes in the Country" - Golf Digest
- "Top 10 Best Resort Courses" - Travel & Leisure Golf
- Four Stars: "A San Francisco Treat" - Golf Digest
- "No. 1 in the West" - Business Week/Golf Digest
- No. 27: Top 50 Courses - Golf for Women
- Silver Medal Award - Golf Magazine

WEDDING CEREMONIES

at Half Moon Bay Golf Links

2007 Ceremony Site Packages

The following Ceremony rates apply to those couples who are also hosting a rehearsal dinner, wedding reception, farewell brunch or other such event at Half Moon Bay Golf Links.

Old Course, 10th Tee Site fee: \$2,500 year-round

Situated next to an attractive brick bridge and framed by cattails and lavender, this pond-side venue also features partial ocean vistas and north-side views of the neighboring Ritz-Carlton Hotel. The Old Course 10th Tee site also offers immediate access to our Clubhouse with full-service bar, restaurant, fireside lounge, Bride's Room, valet service, and more.

This site package also includes exclusive use of this venue for 3.5 hours*, deluxe folding wooden chairs with padded seats for up to 120 guests, our classic arch set-up, a site photo license with escort for one hour on select areas of the golf course, ocean bluffs and beach, up to one hour for a ceremony rehearsal on a mutually agreeable date and time, complimentary valet parking for all event guests, plus an on-site event coordinator for the rehearsal and ceremony. Additional options include: a border of cypress trees or box hedges (subject to availability) along cart-path between the tee box and clubhouse for added privacy, upgraded chairs (for example: chivari), aisle runner, sound system, and flowers. Special bridal party golf tournament pricing is also available.

Atrium Lawn Site Fee: \$3,000 year-round

Immediately adjacent to the trellised patio and glass-enclosed Atrium venue, this large, lush lawn has partial views of the ocean, neighboring Ritz-Carlton hotel and surrounding golf course areas. It is a lovely, relatively quiet and still area (it's shielded from the coastal breezes by the Atrium complex) in which to host either an intimate or large wedding ceremony.

This site package also includes exclusive use of this venue for 3.5 hours*, deluxe folding wooden chairs with padded seats for up to 120 guests, our classic arch set-up, a site photo license with escort for one hour on select areas of the golf course, ocean bluffs and beach, up to one hour for a ceremony rehearsal on a mutually agreeable date and time, complimentary valet parking for all event guests, plus an on-site event coordinator for the rehearsal and ceremony. Additional options include: upgraded chairs (for example: chivari), aisle runner, sound system, and flowers. Special bridal party golf tournament pricing is also available.

*3.5 hour time frame includes approximately one hour for the ceremony site set-up of chairs and décor, one hour for the ceremony, one half hour for mingling with guests, and one hour for tear-down of chairs and décor.



Ocean View Practice Green Site Fee: \$4,000 year-round

A lush green bluff situated between the Old Course 18th Hole & Old Course 10th Tee, this site has ocean views, a backdrop of the north and north-west sides of the neighboring Ritz-Carlton Hotel, and is just steps from our Clubhouse with full-service bar, restaurant, fireside lounge, Bride’s Room, valet service and more.

This site package includes deluxe folding wooden chairs with padded seats for up to 120 guests, our classic arch set-up, a special protective flooring on top of the grass to prevent chairs and shoes from sinking, a site photo license with escort for one hour on select areas of the golf course, ocean bluffs and beach, up to one hour for a ceremony rehearsal on a mutually agreeable date and time, complimentary valet parking for all event guests, plus an on-site event coordinator for the rehearsal and ceremony. Additional options include upgraded chairs (for example: chivari), aisle runner, sound system, and flowers. Special bridal party golf tournament pricing is also available.

Old Course, 18th Tee Site fee: \$20,000

Considered one of the top 18 holes in golf, the world-famous Old Course 18th Hole includes breath-taking ocean vistas from scenic cliffs and a spectacular lush green fairway ending in dramatic splendor in front of the neighboring Ritz-Carlton Hotel.

This package includes exclusive rights to the 18th hole for 3.5 hours* (ceasing all play of golf through that hole during that time frame**), which allows for set-up and removal of ceremony site, and up to one hour for the ceremony itself plus approximately 30 minutes for photography along that scenic hole. Also included are up to 120 deluxe folding wooden chairs with padded seats, our classic arch set-up, a site photo license with escort for one hour on select areas of the golf course, ocean bluffs and beach, up to one hour for a ceremony rehearsal on a mutually agreeable date and time, complimentary valet parking for all event guests, plus an on-site event coordinator for the rehearsal and ceremony. Additional options include upgraded chairs (for example: chivari), aisle runner, sound system, and flowers. Special bridal party golf tournament pricing is also available.

*3.5 hour time frame includes approximately one hour for the ceremony site set-up of chairs and décor, one hour for the ceremony, one half hour for mingling with guests, and one hour for tear-down of chairs and décor.

**For the safety and comfort of all guests and event staff, we will suspend golf play on the 18th hole of the course during set-up, the ceremony, photo shoot, and removal of ceremony décor.



Full Course Privileges: all 18 championship holes of the Old Course or Ocean Course, your choice: \$45,000 weekday, \$50,000 weekend

This package includes exclusive rights for an entire day to one of our championship golf courses, all tee times and up to eighty golf carts for your own personal use.

Ceremonies may be conducted on nearly any portion of your “private course for a day”, or you may opt to host a luxurious picnic on the spectacular greens at the Old Course 18th hole, for example. Custom food and beverage packages such as wine tasting, sushi stations, or barbeque facilities located along alternate holes on your course may also be available. Please inquire for more details.

For guests who are only having a Ceremony at Half Moon Bay Golf Links and no banquet event (i.e. rehearsal dinner, cocktail or dinner reception, farewell brunch) the following ceremony site fees will prevail:

10th Tee: \$3,500

Atrium Lawn \$4,000

Practice Green: \$5,000

Old Course, 18th Tee: \$23,000



WEDDING RECEPTIONS

at Half Moon Bay Golf Links

Mullins Bar & Grill

The Half Moon Bay Golf Links Clubhouse is proud to feature Mullins Bar & Grill restaurant and fireside lounge. This combined facility can accommodate up to 120 seated guests or up to 200 guests for a standing reception with banquet menus customized to suit each unique party. We can also create a “Bubble Lounge” private dance club adjacent to the dining areas in which you and your guests can dance the night away.

The Atrium

The neighboring Atrium is just steps from the Clubhouse and features a distinctive glass ceiling and two walls of panoramic windows looking out through the trellis-covered patio. The main room can seat 120 guests and the surrounding trellised patio can accommodate another 75, though the two areas feel as if they were one room. It is recommended for afternoon or evening events that the patio be enclosed by clear tent siding and/or organza drapes (both available for an additional fee).

Reception venues with catering by Mullins Grill

There is no room fee for exclusive use of both Mullins Bar & Grill or the Atrium so long as the following Food & Beverage minimums are met: for events held November – March, \$5,000 or for events held April – October, \$10,000, exclusive of tax and service charge. The F&B minimum is less if only using the dining room portion of Mullins. Please inquire for more information.

All receptions held at Mullins include:

- Complimentary consultations with our executive chef and special events coordinator
- Customized menus and room set-up for your unique event
- An on-site coordinator the day of your event for services contracted directly through HMBGL
- House chairs and tables, mid-length ivory linens, classic white china, and steel flatware
- Votives for the banquet tables for evening celebrations or bud vases with flowers for daytime events
- Set-up and break-down of event spaces
- Complimentary valet parking for party guests



Reception offerings (continued)

Menus can be customized to suit your needs:

- Elegant wine & cheese or cocktail parties with just drinks and hors d'oeuvres
- Full-course breakfast, brunch, lunch, dinner or dessert service is available
- Meals can be served on buffet tables, “family style” or plated and served by our wait staff
- Food stations can be set up, some with a uniformed attendant such as at a prime rib carving station
- Vegetarian meals can be provided, upon advance request
- Children’s menus are also available

Additional reception options for a fee include:

- Upgraded chairs, linens, tableware
- Dance floor
- Outdoor Living Room on custom deck
- “Bubble Lounge” private dance club set-up
- Flowers arrangements
- Specialty lighting
- Audio/visual set-up(microphones, projectors, and more)
- Entertainment (band, DJ, and more)
- Ice sculpture carvings
- Coat Room Attendant
- Gift Table Attendant
- Vendor meals
- Rehearsal/Welcome dinner
- Farewell brunch
- Full menu of golf-related activities

Vendor recommendations available for:

- Cakes and other desserts including gourmet cupcakes, dipped strawberries and customized fortune cookies
- Florist/Decorations
- Photographer and Videographer
- Wedding planner/coordinator
- Officiant/Clergy
- Formalwear
- Specialty and luxury transportation
- Area hotel, lodge, and B&B accommodations in a variety of price points and service levels



MENUS FROM MULLINS

at Half Moon Bay Golf Links

Hors d'oeuvres Sample Menu

Stations

International Cheese and Cracker Display

An assortment of gourmet soft and medium cheeses including sharp cheddar, herb-infused boursin, creamy brie, mild Swiss, and tangy goat cheese accompanied by assorted delicious crisps and crackers as well as a fruit garnish

\$15.00 per person

Add exotic olives and an assortment of dried fruit and nuts

\$2.00 per person

Crudité Platter

A bountiful assortment of garden-fresh baby carrots, celery sticks, sliced sweet bell pepper, marinated artichoke hearts, mushrooms and tender asparagus spears served with creamy Ranch-style dressing

\$12.00 per person

Seasonal Fresh Fruit

Fresh berries and sliced fruit served with a honey-yogurt dip

\$12.00 per person

Antipasti Platter

Italian favorites including imported olives, colorful beets, marinated artichoke hearts, tender anchovy filets, thinly sliced prosciutto, fresh mozzarella, shaved parmesan sliced salami, and oven-dried tomatoes

\$16.00 per person

Smoked Salmon Display

Smoked salmon filet served with dill-infused cream cheese, lemon wedges, sliced English cucumber, minced red onions, capers and bagel chips

\$12.00 per person

Available As a Station or Butler-Passed

Hot Hors d'oeuvres Assortment

An enticing assortment of batter fried calamari, frito misto (tempura batter fried rock shrimp, artichoke hearts, green beans, and lemon slices), flavorful jerk chicken skewers, tangy pork ribs, and crispy Asian ahi tuna tacos

\$20.00 per person

Cold Hors d'oeuvres Assortment

Fresh tomato and basil bruschetta, jumbo prawns with a zesty cocktail sauce, seasonal oysters on the half-shell, beef tenderloin with creamy horseradish on sourdough crostini, prosciutto wrapped figs

\$28.00 per person

++All prices subject to change and all ingredients subject to availability. Rates based upon up to five appetizer-sized servings per guest. Sales tax and service charge are additional.

MENUS FROM MULLINS

at Half Moon Bay Golf Links

Specialty Hors d'oeuvres

"Hot Shots, Cold Shots"

Your favorite appetizer-sized delicacies in chic-shot glasses:
Choose from gourmet mac n' cheese...bay shrimp or crab cocktail
asparagus soup with crème fraîche ...bay scallop ceviche...

Price per shot As Quoted

Appetinis™

Larger appetizer portions served in retro-martini glasses
herbed risotto with braised short-rib beef and root vegetables...risotto primavera
potato and corn chowder...maple-glazed salmon with velvety mashed potatoes
four cheese ravioli with marinara...dungeness crab salad with citrus dressing, micro-greens & wonton strips
chicken & vegetable yellow Thai-curry with steamed jasmine rice...heirloom tomato gazpacho...
Greek salad/panzenella...seasonal fruit salad layered with sweetened lemon marscapone cream
peach cobbler...apple & walnut crisp...rhubarb tart...pumpkin mousse

Priced per dozen servings

Pizza Bar

An assortment of traditional and exotic pizzas (thin crust pizzas)
basil, crushed tomatoes with Italian herbs and mozzarella
barbeque chicken with red onions and cilantro...pear & gorgonzola...
Thai chicken and vegetable...quattro formaggi...mushroom and cheese
smoked salmon with red onion and dill...pesto chicken...sausage and sun-dried tomato

Priced per dozen servings

Sushi Bar

Assorted maki & nigiri sushi with classic soy sauce, wasabi and pickled ginger accompaniments
\$20 per guest based upon 4 pieces per person

Pacific Rim Display

Assortment of appetizers with Asian influences including shrimp spring rolls, vegetable egg rolls, pork shui mai (steamed dumplings), fried pot stickers, sweet and sour meat balls, pork or vegetable lumpia, Szechwan spare ribs, Hawaiian ahi tartar, fried calamari with wasabi sauce, or Thai beef salad plus assorted sauces.

\$18 per guest

Latin American Bar

Bocadillos including mini chicken tacos, vegetable quesadillas, cheese enchiladas, empanadas, shrimp ceviche, tequila-marinated short-ribs, grilled skirt steak skewers with chimichuri sauce, homemade chips & salsa fresca, and more

\$12 per guest

Seafood Bar

A variety of local and imported raw oysters served with champagne mignonette, lemons, minced red onion and cocktail sauce...poached jumbo prawns with zesty cocktail sauce... baked clams on the half-shell
teriyaki salmon satays... crab or bay shrimp cocktails... batter-fried calamari

lobster medallion crostini... crème fraîche and caviar on blini

\$25 per guest based upon 5 such appetizers per person

++All prices subject to change and all ingredients subject to availability. Rates based upon 5 appetizer-sized servings per guest. Sales tax and service charge are additional.

MENUS FROM MULLINS

at Half Moon Bay Golf Links

Chef's Carving Stations

Roasted turkey breast with cranberry chutney \$20.00 per person
Grilled tri tip of beef with bourbon barbeque sauce \$25.00 per person
Steamship ham roast with homemade apple sauce \$30.00 per person
Roast prime rib with creamy horseradish sauce \$30.00 per person

Served with fresh baked dollar rolls
Any combination of two selections \$40.00 per person

Pasta Bar

Pasta carbonara....spinach or beef ravioli with pomodoro sauce
linguini with red or green sauce....butternut squash ravioli with brown butter sauce
One pasta selection \$20.00 per person

Side Salads

One selection
\$15.00 per person

Two selections
\$25.00 per person

Cold Salads

spring greens with sliced tomatoes
California pesto pasta....Caesar
panzanella....green bean with almonds

Warm Salads

Mediterranean couscous....warm spinach with
crumbled bacon and goat cheese
assorted grilled vegetables

Chips & Salsa

Homemade corn tortilla chips with fresh mild or spicy salsa
\$6.00 per person
Add homemade guacamole for \$2.00 per person

Sample Appetizers

Available at stations or passed on trays

mini scallop or crab cakes.....mini quesadillas....coconut prawns...potato medallions with caviar and crème
fraîche...chicken or beef empanadas....mushroom and olive tapenade crostini....smoked salmon
canapé...stuffed artichoke hearts....pot stickers...filet on crostini with creamed horseradish...grilled lamb
chops...eggrolls...marinated beef or chicken satay...marinated tomato, mozzarella and basil skewers...and
much, much more

Priced from \$2.00 to \$5.00 per piece

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MENUS FROM MULLINS

at Half Moon Bay Golf Links

Sweet Accents

Dipped Strawberries

Assortment of hand-dipped jumbo strawberries covered in milk, dark or white chocolate, some with nut garnish, as well as yogurt covered, and chocolate with peanut butter wrapped strawberries.

\$5 each

Chocolate Fountain

Your choice of gourmet milk, bittersweet or white chocolate with or without a Grand Mariner accent and featuring marshmallows, fresh seasonal and dried fruits, cubed angel food cake, pretzels, and more

\$15 per guest for two hours

Old-Fashioned Favorites

A display featuring locally made cake, old-fashioned, raised and cruller-style donuts with a variety of toppings including chocolate glazed, white glazed with colorful jimmies, and maple glazed. Also included is an assortment of mini and full-sized gourmet cupcakes in a variety of melt-in-your-mouth flavor combinations. Mini-boxes of dime-store candies displayed in apothecary jars including Lemon-heads, Boston Baked Beans, Junior Mints, Tootsie Rolls and more.

\$12 per guest

Dessert Bar

An assortment of elegant desserts including fruit and custard tartlets, petit fours, mini-cream puffs, cheesecakes, double chocolate brownies and a variety of mini cookies and biscotti

\$12 per guest

Ice Cream Sundae Bar

Chilled sundae glasses with scoops of either vanilla or chocolate ice cream can be topped with traditional favorites including nuts, jimmies, sliced bananas, maraschino cherries, fresh berries, chocolate or butterscotch sauces, and whipped cream.

\$8 per guest



Dessert designs by: Shari's Berries, Elegant Cheesecakes; Butterfly Cakes, and Sibby's Cupcakery, respectively

++All prices subject to change and all ingredients subject to availability. Rates are based upon a fixed rate of food per guest, rather than an unlimited supply. Sales tax and service charge are additional.

MENUS FROM MULLINS

at Half Moon Bay Golf Links

Sample Luncheon Reception Menu

\$50.00 per person++

Choice of two salads, or one salad with one soup:

Baby spring greens with artichoke hearts, feta cheese, toasted pine nuts tossed in raspberry vinaigrette dressing

Hand torn hearts of romaine, croutons, parmesan cheese and creamy Caesar dressing

Baby spinach salad with crisp bacon bits, bleu cheese crumbles, roma tomato wedge tossed in a balsamic vinaigrette dressing

Choice of soup:

New England clam chowder

Half Moon Bay pumpkin bisque

Artichoke bisque

Select two entrées:

Grilled half chicken with smoky tomatillo sauce roasted poblano chili polenta cake and vegetable

Slow roasted prime rib of beef with creamy horseradish, au jus, mashed potato and vegetable

Seared jumbo sea scallop over creamy goat cheese cream with balsamic reduction, mashed potato and vegetable

Hawaiian ahi tuna blackened with mango salsa and mashed potato and vegetables

Stuffed portobello mushroom with creamy parmesan polenta and oven roasted roma tomatoes and grilled vegetables

Jumbo prawn risotto featuring creamy Italian arborio rice with fresh herbs, sun-dried tomato, parmesan cheese, artichoke hearts and grilled asparagus

Choose one dessert selection to be served with Peet's coffee & our tea service:

New York-style cheese cake with fresh berries

Fresh berries over ice cream with cookie

Biscotti and assorted cookies

Assortment of dried fruit, three imported cheeses and local San Francisco honey

Chocolate decadence with fresh cream

Baked apple crisp with vanilla ice cream

++All prices subject to change and all ingredients subject to availability. Sales tax and service charge are additional.

MENUS FROM MULLINS

at Half Moon Bay Golf Links

Sample Dinner Reception Menu

Each of these two course dinners begin with a choice of baby green or spinach house salads with tomato garnish and vinaigrette dressing, served with fresh-baked diner rolls accompanied by creamery butter, and concludes with Peet's coffee, decaffeinated coffee, and tea service

Menu I

\$60 per person ++

Entrée choice of:

14oz. Prime Rib with au jus and creamy horseradish, herb-roasted red potatoes, and fresh seasonal vegetables

Perfectly moist chicken breast wrapped in a flaky pastry shell with wild mushrooms, herb-roasted red potatoes, and fresh seasonal vegetables

Menu II

\$65 per person ++

Entrée choice of:

Roast rack of lamb with tarragon au jus, creamy pearl couscous, and fresh seasonal vegetables

Lemon herb roasted Cornish game hen, creamy pearl couscous, and fresh seasonal vegetables

Menu III

\$70 per person ++

Entrée choice of:

Wasabi-encrusted fresh salmon with aromatic jasmine rice, and fresh seasonal vegetables

Petit filet mignon with 4oz. lobster tail, herb-roasted fingerling potatoes, and fresh seasonal vegetables

Menu IV

\$75 per person ++

Entrée choice of:

7oz. lobster tail broiled to perfection and served with garlic herb butter, velvety mashed potatoes, and fresh seasonal vegetables

Prime beef filet with wild mushroom reduction sauce, velvety mashed potatoes, and fresh seasonal vegetables



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MENUS FROM MULLINS

at Half Moon Bay Golf Links

Additional Dinner Options

Epicurean Bread Selections

Add \$2 per guest

As assortment of elegant dinner breads including olive oil focaccia, sesame bread sticks, cheddar crisps, sliced whole wheat sourdough, and rosemary rolls served family-style in a bread basket along with fresh cream butter

Gourmet Bread Garnishes

Add \$2 per guest

Herb-infused compound butters (choice of two) plus Italian bread dip of olive oil, balsamic vinegar, crushed garlic, fresh parsley, salt & pepper

Soups and Salads

Substitutions for house salad, add \$3 per guest for one selection

Heirloom tomatoes with fresh mozzarella, basil leaves, aged balsamic vinegar & imported olive oil

Grilled asparagus spears with citrus dressing

Hearts of romaine lettuce with parmesan crisps and homemade Caesar dressing

Chilled gazpacho soup featuring crisp fresh vegetables and a zesty tomato base

Baby greens salad with crumbled gorgonzola cheese, toasted walnuts and raspberry vinaigrette

Homemade clam chowder served in a fresh-baked sourdough bread bowl

Spinach salad topped with caramelized red onions, crumbled bacon and feta cheese

Half Moon Bay pumpkin bisque served in a fresh-baked sourdough bread bowl

Plated Appetizers Prior to Entrée Service

A.Q.

Your choice of available appetizers including pastas, risotto, soup or salad and more

Intermezzo Course

\$5 per guest

A palate cleansing course of fresh fruit sorbet classically served prior to the entrée.

Your choice of seasonal flavors.

Cheese Course

\$10 per guest

An assortment of domestic and imported cheeses, dried fruit, nuts and local honey traditionally served following the entrée service

++All prices subject to change and all ingredients subject to availability. Sales tax and service charge are additional.

MENUS FROM MULLINS

at Half Moon Bay Golf Links

Sample Bar Package Options

Hosted beverages can be charged “upon consumption” or the following package rates are available:

Wine and Beer Bar for Reception

Two Hour Minimum at \$15.00++ per adult per hour; each additional hour is \$5.00++ per adult per hour. Upgrade to premium wines for \$4 per guest.

- Non alcoholic beverages including juices, soft drinks, iced tea, lemonade, Peet’s coffee
- Wine included with this package include: Beringer Chardonnay, Beringer Cabernet, Coppola Merlot, Coppola Zinfandel and Murphy Goode Wild Card. Other wines may also be available, upon request.
- Beer included with this package include: Sierra Nevada Draft, Mirror Pond Pale Ale Draft, Fosters Draft, Guinness, Anchor Steam Draft, Gordon Biersch Draft, Budweiser, Budweiser Light, Coors Light, Miller Lite, Corona, Heineken and Amstel Light

Mixed Drink Open Bar for Reception

Two hour minimum at \$30.00++ per adult per hour; each additional hour is \$9.00++ per adult per hour Upgrade to premium Spirits for \$4 per guest or \$6 per guest with premium wine upgrade.

Liquors included:

- Vodka: Smirnoff, Kettle One, Grey Goose and Belvedere
- Gin: Gordon’s, Bombay, Bombay Sapphire and Beefeaters
- Rum: Ron Rico, Malibu, Bacardi and Captain Morgan
- Scotch: Grants, J&B, Cutty Sark, Johnny Walker Red and Dewers White Label
- Bourbon: Jim Beam, Jack Daniels, Makers Mark, Southern Comfort and Seagram’s
- Tequila: Tres Reyes, Cuervo Gold and Hornitos
- Liqueurs: Bailey’s Irish Cream, Verdamere Chocolate, Midori and Frangelico
- Non alcoholic beverages including juices, soft drinks, iced tea , lemonade, Peet’s coffee
- Wine included with this package include: Beringer Chardonnay, Beringer Cabernet, Coppola Merlot, Coppola Zinfandel and Murphy Goode Wild Card
- Beer included with this package include: Sierra Nevada Draft, Mirror Pond Pale Ale Draft, Fosters Draft, Guinness, Anchor Steam Draft, Gordon Biersch Draft, Budweiser, Budweiser Light, Coors Light, Miller Lite, Corona, Heineken and Amstel Lights

Champagne Toast

Gloria Ferrer Sparkling Wine for toast (one glass per person) for an additional \$6.50++ per person. Non-alcoholic Martinelli’s Sparkling Apple Cider as well as an additional assortment of domestic sparkling wines and imported champagnes and prosecco available upon request.

Martini Bar

A custom-crafted menu of classic and exotic martini options including Apple, Cranberry, Chocolate, Lemon-drop, Peach, Pomegranate, and more. \$8/ea.

Ports, cordials and other after dinner drinks are also available. **Espresso Beverages** including espresso shots, cappuccino, café latte, and café mochas for \$4 each. Add \$2 for biscotti.

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MENUS FROM MULLINS

at Half Moon Bay Golf Links

Wine List

	by the glass	by the bottle
Sparkling		
Veuve Cliquot Ponsardin, Reims -France		35.00 (half)
Gloria Ferrer, Sonoma County	6.50	32.00
J Sparkling, Russian River Valley		68.00
Veuve Cliquot Ponsardin, Reims-France		75.00
White		
Danzante, Pinot Grigio '04	6.50	24.00
Ferrari Carano Fume Blanc, Sauvignon Blanc, Sonoma '05		30.00
Cain Musque, Sauvignon Blanc, Monterey '01		35.00
California Chardonnay		
Beringer Chardonnay, Napa Valley '04	6.50	24.00
La Crema Chardonnay, Sonoma Coast '04	9.50	30.00
Sonoma-Cutrer Chardonnay, Russian River '04	10.00	40.00
Red		
Vinum Cellars, Red Dirt Red, California '03		55.00
Cain Concept, Napa Valley '02		99.00
Cabernet Sauvignon		
Avalon Cabernet Sauvignon, Napa Valley '04	8.00	32.00
Cloverdale Ranch Cabernet Sauvignon, Alexander Valley '03	11.00	33.00
Merlot		
Robert Sinskey Merlot, Napa Valley '02	12.00	36.00
Foxen Vineyard Merlot, Santa Ynez Valley '00		55.00
Pinot Noir		
Mark West Pinot Noir, Central Coast '03	6.50	24.00
Zinfandel		
Gnarly Head, Old Vine Zinfandel, California '02	7.50	28.00
Elyse Zinfandel, Howell Mountain, Napa Valley '99		67.00

The Ocean's Eleven List

1. Veuve Cliquot Ponsardin, Reims-France	75.00
2. Talbott Chardonnay, Sleepy Hollow Vineyard '02	70.00
3. Cakebread Cellars Chardonnay, Napa Valley '04	85.00
4. Stags' Leap Merlot, Napa Valley '02	64.00
5. Silverado Cabernet Sauvignon, Napa Valley '02	80.00
6. Chateau Montelena Cabernet Sauvignon, Napa Valley '03	80.00
7. Stags' Leap Cabernet Sauvignon, Napa Valley '02	85.00
8. Robert Craig Affinity, Napa Valley '01	89.00
9. Jordan Cabernet Sauvignon, Alexander Valley '02	90.00
10. Robert Craig Cabernet Sauvignon, Mount Veeder, Napa Valley '01	100.00
11. Cakebread Cellars Cabernet Sauvignon, Napa Valley '03	135.00

Special wine selections may be ordered in advance. All prices subject to change and each wine selection is subject to availability. Sales tax and service charge are additional.

BRIDAL PARTY GOLF TOURNAMENTS

at Half Moon Bay Golf Links



*Half Moon Bay Golf Links
cordially invites
Brides and Grooms
along with their friends and family
to participate in an exclusive*

Bridal Party Golf Tournament

*the Friday afternoon immediately preceding the wedding
for the very special rate of ninety dollars per participant,
including 18 holes of world-famous golf and carts with custom signage
Tee time may be as early as two o'clock in the afternoon
on either the Old Course or the Ocean Course*

*Advanced reservations are required and tee times
are subject to availability*



This half-price vs. full-fare offer is extended as a special privilege to brides and grooms who are hosting their wedding ceremony and/or reception at Half Moon Bay Golf Links.

Tax as well as any rental golf clubs or rental shoes are additional.

Key Policies & Procedures

All events and the individual(s) and/or organizations(s) that contract those events (“Hosts”) held at Half Moon Bay Golf Links (HMBGL) are subject to the following terms and conditions:

Beginning and Ending Times will be clearly outlined in all contracts so as to best meet the expectations of event hosts and their guests as well as the enjoyment of all resort guests. Over-time fees will be applied at the rate of \$500 per hour for every hourly increment beyond the contracted period. Please note that overtime may not be available for ceremonies held on the Old Course 18th Hole.

Beverage Service (per ABC regulations): HMBGL operates in compliance with laws regarding alcohol service and will refuse such beverages to anyone less than 21 years of age or to anyone who is obviously intoxicated. Alcohol cannot be served after 1:30am.

Cake Service Fee is \$2.00++ per guest and includes a cake display table with basic linen, dessert plates and forks for each guest, cake cutting by our waitstaff followed by serving of that cake to party guests.

Cancellations forfeit any fees paid up until that point, with forgiveness of any remaining fees that are not otherwise contractually obligated.

Children are the sole responsibility of the event Hosts and HMBGL assumes no responsibility or liability for children attending events at HMBGL. All children under 16 must be under adult supervision at all times. On-site childcare is not available, though special menus and activities may be arranged, upon advance request.

Coat Check service is available with a dedicated attendant for \$25 per hour. One attendant is recommended for parties of 10-60; two are recommended for parties of 60-120.

Confirmation of times, menu selections, room set up, rental selections, and other key event details must be finalized in writing three weeks prior to your event

Corkage Fees of \$20++ per standard 750ml bottle applies to wines not ordered through Mullins.

Damage to any portion of Half Moon Bay Golf Links by guests or vendors hired by the event hosts are the financial responsibility of said Host.

Deposits and Payments: for ceremonies and receptions, a \$2,000 deposit is required in order to guarantee a date and time. This deposit amount will be credited toward your HMBGL bill for the ceremony site fee or food & beverage charges, as applicable. The deposit is non-refundable as well as non-transferable & can be paid by major credit card, check or cash.

25% of the estimated total is due four months prior to your event date; 50% of the estimated total is then due two months prior to your event date and the remaining 25% is due two weeks prior to the event date. Any additional amounts are due by cash or credit card only with the final headcount no less than 72 hours prior to your event.

Additionally, a signed credit card authorization form must be provided prior to the start of any reception to cover any variable costs. A final itemized statement will be provided within two weeks of the event’s conclusion.

Golf: a special Friday afternoon bridal party tournament package is available. To receive the discounted rate and package extras, the tournament must be booked in advance. Tee times are subject to availability.

Guest Count, including meal preference if more than one entrée is offered, is due to your special events manager no less than three full business days (Monday through Friday) prior to your event. The guest count cannot be reduced after that point.

Indemnification: the Hosts shall conduct the event in an orderly manner and in compliance with applicable laws as well as venue policies. The Host hereby indemnifies and holds harmless HMBGL, its employees and agents against any claim, liabilities and costs arising out of, or connected with the function or this agreement, caused or contributed to by the negligence of the Host, guest, agent or contractor hired by the Host.

Key Policies & Procedures (continued)

Injury: all resort guests must abide by venue rules and regulations, including not venturing on to the golf course without an authorized HMBGL staff member present as at all times there are dangers inherent in the play of golf which may result in serious and/or grave injury to those who either participate in this sport and/or who venture on to any portion of the golf course. HMBGL is not responsible or liable for any injury incurred on the property. HMBGL is not responsible for personal injury or property damage.

Vendor Insurance of no less than \$1,000,000 in liability coverage is required –in writing to HMBGL- for all vendors no less than two weeks prior to your event. It is the responsibility of the event host to provide this proof-of-coverage. The only exceptions are for the pre-screened vendors listed on our own Preferred Vendor list.

Lost and Found: HMBGL cannot be responsible for personal belongings or items provided by a vendor not-contracted directly through HMBGL. However, we will make a good-faith effort to locate and return to the owner any items we may find.

Menu Selections are subject to seasonal availability and may change without notice so that our chef can provide your event with the freshest produce and best quality ingredients available. In the case of two or more entrée selections, the higher priced entrée rate will prevail, and entrée identification is required at each guest table such as a marked place card.

Menu Tasting for up to two guests is available gratis for functions with a plated entrée on their menu with 50 guests or more in their group.

Performance Guarantee: HMBGL will do everything within its power to provide all goods and services as contracted. However, HMBGL shall not be liable for its limited or interfered performance due to “Acts of God”, labor disputes, governmental regulations or acts, restriction upon weather, travel/transportation, or other such causes beyond the reasonable control of HMBGL.

Photos taken on any portion of the golf course are the exclusive privilege of Half Moon Bay Golf Links guests hosting either a wedding or reception & who

have obtained -in writing- permission to do so. These photos may not be used for any commercial purposes without advanced permission in writing from HMBGL. For safety purposes, a HMBGL employee must escort all guests while photographs are taken on the course.

Prices are subject to change without notice and are not guaranteed until written into a signed contract along with the receipt by HMBGL from the host of the necessary deposit(s).

Reception Hours: unless otherwise contracted, receptions shall be limited to five hours in duration. Overtime rates will apply thereafter.

Rental Charges apply to all sites and include the basic amenities and services listed with each package description.

Sales Tax shall be added to all ceremony site fees, F&B charges as well as the service charge in accordance with California state tax laws (CR section 1603f). The current local sales tax rate is 8.25%.

Service Charge (gratuity) of 18% will be added to all food and beverage charges. Per state regulations, this service charge is also subject to the local sales tax rate.

Valet Service is complimentary to all guests either playing golf or dining at Mullins Bar & Grill. When the reception is held at the neighboring Ritz-Carlton hotel, these guests will retrieve their cars through the hotel’s own valet service in their hotel’s own courtyard where a valet fee may be applied by the hotel.

Vendor Meals will be served after the event guests and unless otherwise contracted, outside vendors will be served the same meal as the guests at the same cost.

Weather cannot be guaranteed and events will not be cancelled or rescheduled due to temperature, winds or precipitation. However, an alternative indoor site may be provided for out-door wedding ceremonies in the case of moderate to severe rain as determined by HMBGL. All back-up sites are subject to availability and cannot be guaranteed.