



TUSTIN RANCH GOLF CLUB



Congratulations!



As your guests enter the elegant, palm-lined entrance of Tustin Ranch Golf Club, they will know they are attending a very special event... YOUR WEDDING! They'll find themselves surrounded by our sparkling lakes, cascading waterfalls and breathtaking scenery as you allow us to bring your dream ceremony and reception to life.

At Tustin Ranch Golf Club, we leave nothing to chance. Preparing delectable cuisine, providing impeccable service and exceeding your expectations are our specialties. Planning and executing every detail of your special day is our top priority, and our goal is to ensure that this celebration is everything you've imagined and more.

Please feel free to contact one of our catering professionals for more information or to schedule a tour. We would love to meet you!

Your dream awaits,
Tustin Ranch Golf Club





Ceremony

Upon your guests arrival at Tustin Ranch Golf Club, our Front Courtyard offers a welcoming atmosphere for your guests to enjoy before the ceremony services.

Our Lakeview Patio offers a picturesque location for your wedding ceremony. Views of sparkling lakes and manicured fairways make for the perfect setting to exchange your vows. Whether you let the scenery form the backdrop for the ceremony or dress things up, this splendid setting will take your breath away!

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WEDDING CEREMONY SET UP INCLUDES:

White Colonnades or Wooden Arbor, White Wooden Chairs, Aisle Runner, Rehearsal and Day of Coordinating.

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Wedding Ceremony Site Fee:
Up to 100 guests is \$1,495
More than 100 guests is \$1,995



Ruby



COCKTAIL HOUR

Selection of two Hors D'oeuvres Displayed

Choice of Gourmet Cheese Display

Assorted Fruit Display

Vegetable Crudit 

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RECEPTION

Four Hour Room Rental

Champagne Toast

Two Course Dinner Service

Choice of Entr e

Rosemary Chicken

Beef Medallions

Garlic Crusted Cod

Complete Dining Room Set-up including Spacious Dance Floor

Table Linens with Choice of Napkin Color

Round Table Mirrors

Votive Candles

Guest Book Table & Gift Table

Chocolate Fountain

Personalized Wedding Portfolio

Sunday Brunch for Two Guests

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Dinner: \$63.95 per person

Lunch: \$52.95 per person



Sapphire



COCKTAIL HOUR

Selection of Four Hors D'oeuvres Tray Passed and Displayed

Specialty Beverage Station

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RECEPTION

Four Hour Room Rental

Champagne Toast

Private Food Tasting

Three Course Dinner Service

Custom Gourmet Wedding Cake

Complete Dining Room Set-up including Spacious Dance Floor

Floor Length Table Linens with Choice of Napkin Color

Round Table Mirrors

Votive Candles

Guest Book Table & Gift Table

Chocolate Fountain

Personalized Wedding Portfolio

Round of Golf for Two or Sunday Brunch for Four

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Dinner: \$83.95 per person

Lunch: \$63.95 per person

Emerald



COCKTAIL HOUR

Hosted bar during Cocktail Hour

Tray Passed Champagne and Wine

Selection of Four Hors D'oeuvres Tray Passed and Displayed

Specialty Beverage Station

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RECEPTION

Four Hour Room Rental

Champagne Toast

Private Food Tasting

Three Course Dinner Service

Combination Entrée Upgrade

Wine Service throughout Dinner

Custom Gourmet Wedding Cake

Complete Dining Room Set-up including Spacious Dance Floor

Floor Length Table Linens with Choice of Napkin Color

Round Table Mirrors

Votive Candles

Guest Book Table & Gift Table

Hotel Accommodations for Bride and Groom on Wedding Night

Round of Golf for Two or Sunday Brunch for Four

Chocolate Fountain

Personalized Wedding Portfolio

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Dinner: \$116.95 per person

Lunch: \$95.95 per person



Diamond



COCKTAIL HOUR

Hosted bar during Cocktail Hour

Tray Passed Champagne and Wine

Selection of Four Hors D'oeuvres Tray Passed and Displayed

Specialty Beverage Station

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RECEPTION

Hosted Bar During Reception

Four Hour Room Rental

Champagne Toast

Private Food Tasting

Three Course Dinner Service

Combination Entrée Upgrade

Wine Service throughout Dinner

Custom Gourmet Wedding Cake

Complete Dining Room Set-up including Spacious Dance Floor

Floor Length Table Linens with Choice of Napkin Color

Chiavari Chairs or Chair Covers

Round Table Mirrors

Votive Candles

Guest Book Table & Gift Table

Hotel Accommodations for Bride and Groom on Wedding Night

Round of Golf for Four and Sunday Brunch for Four

Chocolate Fountain

Personalized Wedding Portfolio

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Dinner: \$159.95 per person

Lunch: \$137.95 per person

Platinum



COCKTAIL HOUR

Hosted bar during Cocktail Hour
Tray Passed Champagne and Wine
Selection of Four Hors D’oeuvres Tray Passed and Displayed
Specialty Beverage Station
Cigar Bar or Photo Booth
...

RECEPTION

Hosted Bar During Reception
Four Hour Room Rental
Champagne Toast
Private Food Tasting
Three Course Dinner Service
Combination Entrée Upgrade
Wine Service throughout Dinner
Custom Gourmet Wedding Cake
Complete Dining Room Set-up including Spacious Dance Floor
Floor Length Table Linens with Choice of Napkin Color
Chiavari Chairs or Chair Covers
Round Table Mirrors
Votive Candles
Guest Book Table & Gift Table
Hotel Accommodations for Bride and Groom on Wedding Night
Round of Golf for Four and Sunday Brunch for Four
Chocolate Fountain
Personalized Wedding Portfolio
...

SPECIALTY VENDORS

DJ and Lighting Package
Floral Services
Photography Package
Cigar Bar
Photo Booth
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Dinner: \$249.95 per person

MINIMUM OF 100 GUESTS



Packages

At Tustin Ranch Golf Club, we believe in creating the perfect package for you. With our all-inclusive packages, customizing has never been simpler! Our packages can include any and all of our amazing and stress-free services.

	RUBY	SAPPHIRE	EMERALD	DIAMOND	PLATINUM
Unlimited Appetizers	•	•	•	•	•
Lunch or Dinner meal	•	•	•	•	•
Champagne Toast	•	•	•	•	•
Customized Napkin Colors	•	•	•	•	•
Votive Candles	•	•	•	•	•
16" Round Mirrors	•	•	•	•	•
Guest Book and Gift Table	•	•	•	•	•
Wedding Portfolio	•	•	•	•	•
Chocolate Fountain	•	•	•	•	•
Sunday Brunch Letter	•	•	•	•	•
Rounds of Golf Letter		•	•	•	•
Private Tasting		•	•	•	•
Floor Length Linens		•	•	•	•
Wedding Cake		•	•	•	•
Hosted Bar Cocktail Hour			•	•	•
Wine Service During Dinner			•	•	•
Hotel Night Stay			•	•	•
Hosted Bar During Reception				•	•
Chair Upgrade Decor				•	•
Cigar Bar/Photo Booth					•
DJ and Lighting					•
Floral Service					•
Photography					•

*All goods and services are subject to a 21% service charge and current California sales tax.



Cuisine

At Tustin Ranch Golf Club, you will enjoy some of the finest cuisine and service in Orange County. We offer a varied menu using the best and freshest ingredients available. Our professional and experienced staff will attend to your every need, and to those of your guests, to provide an unforgettable dining experience.

If you wish to upgrade the food selection or have any food allergies, please speak with a member of the Private Events Team prior to the tasting.

RUBY PACKAGE

APPETIZERS

GOURMET CHEESE DISPLAY

Cheddar, brie, Swiss, pepper jack and gouda cheese set with fruit and crackers

SEASONAL FRUIT TRAY

Fresh cantaloupe, honeydew, pineapple and grapes

VEGETABLE CRUDITES

A colorful display of fresh vegetables served with ranch and blue cheese dressing

ENTREES

ROSEMARY CHICKEN

Olive oil and rosemary marinated chicken breast dusted with seasoning and grilled

BEEF MEDALLIONS

Hand cut tender beef medallions seasoned to perfection and grilled

GARLIC CRUSTED COD

Fresh Cod topped with a mixture of fresh garlic, herbs and panko bread crumbs and baked to a golden brown

EMERALD PACKAGE

APPETIZERS

SMOKED SALMON ROUNDS

Golden brown toast points with a salmon roulade made with fresh dill and cream cheese

FRESH ASPARAGUS ROLL

Delicious asparagus, prosciutto and cheese wrapped in a flaky filo dough and baked to golden brown

ITALIAN CHEESE TORTE

A stacked trio of house made pesto, sun dried tomatoes, and whipped cream cheese

STUFFED MUSHROOM CAPS

White wine baked mushrooms stuffed with a creamy herb blend and garlic cheese

CHICKEN POTSTICKERS

Steamed or fried, delicious ginger and chicken dumplings

OVEN ROASTED CAULIFLOWER

Garden fresh oven roasted cauliflower with hand shaved Parmesan and crushed peppers

ENTREES

BRAISED SHORT RIBS

Unforgettable short ribs braised for four hours and finished with its own red wine pan sauce

AGED NEWYORK STEAK

Dusted with Himalayan sea salt and then grilled and plated with tri color peppercorn sauce

HAWAIIAN AHI

Sesame crusted or blackened with wasabi crème fraiche and a ginger soy sauce

PAN SEARED SCALLOPS

Topped with spicy tuna and Tabiko set with a Yuzu buerre blanc

MAHI MAHI

Dock fresh tropical Mahi Mahi grilled or blackened pan roasted, both served with a caper buerre blanc

DIAMOND PACKAGE

APPETIZERS

PETITE CRAB CAKES

Freshly made Maryland style crab cakes oven roasted to a golden brown

JUMBO SHRIMP COCKTAIL

Fresh Tiger shrimp blanched with the freshest of ingredients set with house made cocktail sauce

BLUE CRAB & ARTICHOKE DIP

Oven baked and finished with toasted bread crumbs, lemon and toast points

CAPRESE STACK

A stacked skewer of vine ripe tomatoes, garden fresh basil, mozzarella, and house made balsamic

SMOKED SALMON TAR TAR

Smoked fresh salmon minced with candied lemon, capers, dill and shallots served in a filo cup

ENTREES

PRIME AGED FILET

Hand cut and seasoned with Himalayan sea salt, grilled to perfection and set with demi-glace

RACK OF LAMB

Olive oil, thyme, garlic and rosemary marinated and then grilled and set with tri peppercorn sauce

JUMBO TIGER PRAWNS

Garlic, butter and chardonnay sautéed and set with a zesty lemon buerre blanc

CHILEAN SEA BASS

Our Chef's famous pan roasted Chilean sea bass with homemade Yuzu crème fraiche

SAPPHIRE PACKAGE

APPETIZERS

THAI CURRY CHICKEN KABOB

Coconut curry grilled chicken with Thai basil

BRUSCHETTA

Vine ripe tomatoes diced with fresh basil and garlic and tossed in olive oil on a toast crisp

MEDITERRANEAN HUMMUS

Chef's trio of hummus, roasted pepper hummus and baba ganoush served with toasted pita

QUICHE

Broccoli, bacon, cheddar, three cheese, quiche Lorraine, and garden vegetable; Made fresh daily

ENTREES

CHAMPAGNE CHICKEN

Delicately grilled chicken breast with an unforgettable champagne beurre blanc

SANTA MARIA TENDER BEEF

Aged beef marinated in Chef's secret Santa Maria marinade and grilled to perfection with a mushroom merlot demi-glace

SALMON

Dock fresh salmon grilled or blackened pan roasted, both served with a Yuzu citrus beurre blanc

PLATINUM PACKAGE

APPETIZERS

BEEF CARPACCIO

Individually plated thinly sliced filet drizzled with truffle oil, pepper and Himalayan sea salt

SASHIMI ASSORTMENT

Ahi, Hamachi, Salmon and Albacore hand cut by our Chefs

MAKI ROLL ASSORTMENT

Handmade California, spicy tuna and avocado maki rolls

CHEF'S MEAT AND CHEESE TRAY

Chef's selection of the finest cured meats and exotic cheeses

ENTREES

BONE IN NEWYORK

Aged bone-in New York with Himalayan sea salt set with an exotic mushroom demi-glace

PORK PORTERHOUSE

Olive oil and herb marinated then grilled set with vanilla peppercorn demi-glace

LOBSTER TAIL

Oven baked with garlic butter and white wine then set with clarified butter

MARYLAND JUMBO CRAB CAKES

Fresh blue crab formed into delicate cakes then oven baked to a golden brown

Frequently Asked Questions

How do I book my wedding at Tustin Ranch Golf Club?

To secure the date and space for your wedding, we require a signed event contract and a non-refundable deposit.

When are deposits, final payment and final count due?

A non-refundable deposit is due when signing the contract to reserve the date. All scheduled payments must be made by due dates. Final guest count is due two weeks before the event. Any additional charges incurred on the day of the event will be charged to a credit card on file at the end of the event.

What beverages are included?

Beer, wine, and liquor are included in a hosted bar package. Shots are not included in any package and would need to be purchased at the bar. Soft drinks, juices, coffee and hot tea are included in all of the packages.

Do I have the option of a buffet or a served meal?

A buffet option is available for an additional \$5 per person for any package. Our Ruby package offers one entrée selection for all guests. You may select two different entrees for all other packages. Please speak with the Private Events Team for details.

If I order a seated menu, how many entrée choices do I have?

You may select two different entrees, as well as one vegetarian selection and one child's selection.

Two weeks prior to your event date, you will be required to inform the Private Events Team of the number of each entrée to be served as well as their serving indicators.

How much are children and vendor meals?

Children 4-10 years old and vendors hired during the wedding reception such as photographers and DJs are \$35.95 per person.

How many hours may the facility be rented?

Facility Rental includes 5.5 hours of event time. This includes the Ceremony, Cocktail Hour and Reception. Added hours, if available, will be \$1,000 per hour.

What is the latest time my event can end?

Due to The City of Tustin sound ordinance, all events must end at 11:30PM.

Can I get a refund on my deposit?

All deposits made towards your event are non-refundable.

A La Carte

DECOR UPGRADES

Chiavari Chair - \$9/chair

Chair Covers - Prices vary based on color, sash and availability

Floor Length Table Linens - \$10+ /linen

Custom Table Linens/Overlays - Prices vary based on size and color

Pipe and drape - Prices vary upon measurements

Milk and Cookie Bar - \$6/person

Photo Booth - \$900 - \$1,600 (prices vary based on selection)

Up Lighting - Prices vary on quantity of lighting needed

Upgraded white dance floor - Prices vary upon sizing

Putting Green - \$350 (clubs, golf balls, private putting contest and corn hole set)



TUSTIN RANCH GOLF CLUB

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