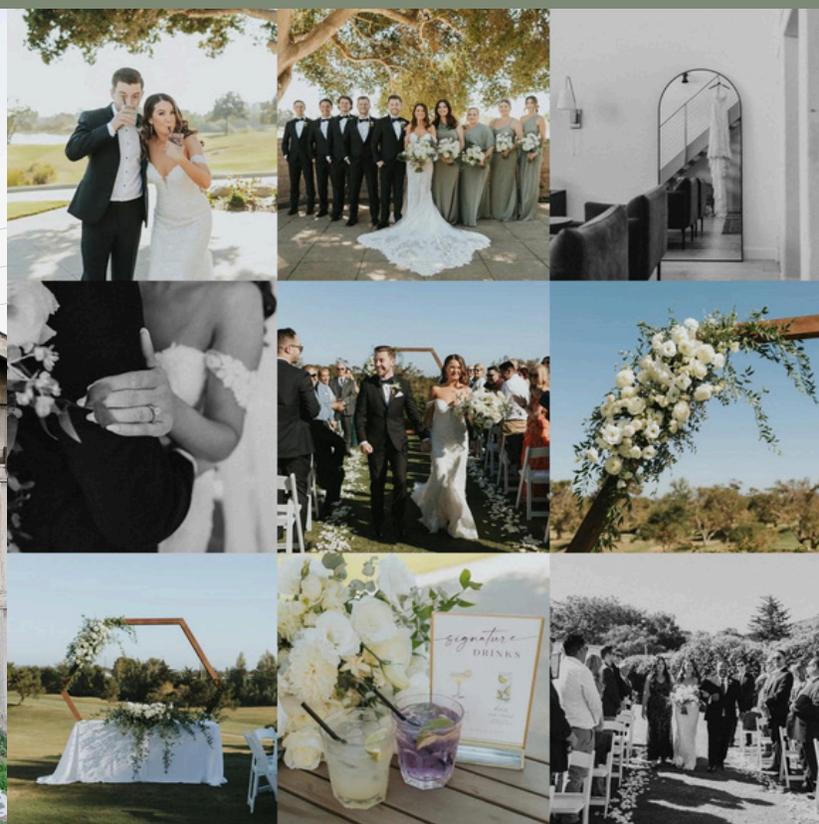




Glen Annie Golf Club
2025-2026
Wedding Guide



Wedding

DIAMOND

- Seven Hours of Event Time
- Four Hors D'oeuvres
- Champagne or Sparkling Cider Greet
- Private Bartender
- Duet Plated or Buffet Dinner
- Two Salads
- One Standard Entree
- One Upgraded Entree
- Two Accompaniments
- Dinner Rolls
- Unlimited Beverage Station
- Four Hour Hosted Deluxe Bar
- Champagne or Sparkling Cider Toast
- Floor Length Colored Table Linens
- Specialty Colored Napkins
- Cake Cutting Services
- Pond Pavilion Ceremony Location
- Garden Bistro Lights



GOLD

- Six Hours of Event Time
- Three Hors D'oeuvres
- Private Bartender
- Plated or Buffet Dinner
- Two Salads
- Two Standard Entrees
- Two Accompaniments
- Dinner Rolls
- Unlimited Beverage Station
- Two Hour Hosted Standard Bar
- Champagne or Sparkling Cider Toast
- White Floor Length Table Linens
- Specialty Colored Napkins
- Cake Cutting Services



BRONZE

- Six Hours of Event Time
- Two Hors D'oeuvres
- Private Bartender
- Buffet Dinner
- Two Salads
- Two Standard Entrees
- Two Accompaniments
- Dinner Rolls
- Unlimited Beverage Station
- Champagne or Sparkling Cider Toast
- White Floor Length Table Linens
- Standard White Napkins

WEDDING PERKS

- Selection of Arch
- Complimentary Tasting for Two
- Mahogany Resin Chairs
- One Hour of Rehearsal
- Garden or Terrace Patio Ceremony
- Access to Bridge for Photos
- Complimentary Parking

These wedding packages are customizable to fit your needs. Applicable sales tax & service charge will apply



Mary D'oeuvre

STATIONARY STARTERS

Artichoke Spinach Dip

With Flour Tortilla Crisps

Grilled Vegetable Display

With Zucchini, Squash, Bell Peppers,
Eggplant, Mushrooms & Asparagus
*Vegetarian, Vegan, Dairy Free

Antipasto Display

With Cured Meats and Cheeses,
Marinated and Grilled Vegetables

Fiesta Flavors

Tri Colored Tortilla Chips, Roasted
Tomato Salsa and Guacamole

Bruschetta Bar

Toasted Baguettes with Artichoke
Dip, Tomato Basil, Olive Tapenade or
Spinach Dip (Choose Two)

Zesty Jalapeño Lime Hummus

with Gourmet Crackers

HAND PASSED

Jumbo Stuffed Mushrooms

Choice of Sweet Italian Sausage
or Garlic Parmesan Cream
Cheese

Nacho Bites

Carnitas on a Homemade Tortilla
Chip Topped with Guacamole &
Pico De Gallo

Tuscany Bruschetta

With Tomato & Basil Crostini
*Vegetarian

Five Spice Ahi Tuna

With Mango Salsa

Thai Spiced Beef

With Asian Slaw on Wonton Crisp

Shrimp Tostada

With Grilled Chipotle Aioli

Miniature Caprese

Bite-Sized Servings of Fresh
Mozzarella, Cherry Tomatoes, and
Basil Drizzled with Balsamic Glaze
*Vegetarian

Sundried Tomato Strudel

With Wild Mushroom
*Vegetarian

Dungeness Crab Cakes

With Red Pepper Remoulade

Blue Cheese Mushrooms

With Artichoke

Chicken Empanadas

Baked Hand-Held Pastry Filled with
Seasoned Chicken

Coconut Shrimp

With Cilantro Sweet and Sour Sauce

Chicken Skewer

With Spicy Peanut Sauce

Spanakopita

Phyllo with Spinach & Feta Cheese
*Vegetarian

Roasted Grape Crostini

Roasted Red Grapes, Balsamic
Reduction, on Bleu Cheese Toasted
Baguette
*Vegetarian

Salads

Classic Caesar

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese & Lemon Caesar Dressing

Spinach & Goat Cheese

With Dried Cranberries & Raspberry Vinaigrette

Glen Annie House Salad

Fancy Greens, Blue Cheese Crumbles, Red Onions & Candied Pecan with Variety of Dressing Options

Organic Baby Arugula Salad

Smoked Gouda Crisp, Dried Cherries & Citrus Sage Vinaigrette

Fresh Garden

Mixed Field Greens, Crisp Spring Mix, Tomatoes, Cucumbers & Carrots with Variety of Dressing Options

Mediterranean

Romaine Lettuce, Cucumbers, Feta Cheese, Kalamata Olives, Cherry Tomatoes and Champagne Vinaigrette

Fuji Apple Salad

Crisp Romaine Lettuce, Fuji Apples, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges & Honey Poppyseed Dressing

Topa Topa Salad

Crispy Lettuce with Tomatoes, Corn, Black Beans, Cilantro, Cheese, Crispy Tortilla Strips & Chipotle Ranch

Standard Entrees

Lemon Pepper Chicken

Roasted Chicken Breast with
Lemon Beurre Blanc sauce

Stuffed Chicken Breast

With Delicious Sundried
Tomatoes & Goat Cheese

Breast of Chicken

With Caper & Shallot Beurre Blanc

Stuffed Chicken Florentine

With Spinach and Mozzarella
Cheese

Chicken Piccata

Grilled Chicken Breast with Light
Chardonnay, Lemon, Caper,
Cream Sauce

Santa Maria Chicken

Peppered Chicken Breast with
Citrus Barbeque Sauce

Chicken Marsala

Breaded Chicken with Onion,
Mushroom, Garlic and Marsala
Sauce

Glazed Grilled Chicken

With Sweet and Savory Teriyaki
Sauce

Panko Baked Cod

With Dill Beurre Blanc

Succulent Pork Tenderloin

Sliced and Paired with a Vibrant
Fruit Medley Chutney

Roasted Tri Tip

Slow Roasted Tri Tip with
Mushroom Cabernet Demi Glace

Slow-Roasted BBQ Pork Chops

Tender Pork Chops Coated in a
Savory Blend of Worcestershire
and Smoky Barbecue Sauce

Parmesan Crusted Tilapia

With Fresh Caprese Sauce

Santa Maria Tri Tip

Marinated in Santa Maria Au Jus

Tri-Colored Cheese Tortellini

With Sundried Tomatoes and
Pesto Cream Sauce

**Vegetarian

Baked Ziti

A Fresh Vegetable Baked Ziti with
Zucchini, Squash, Onions and
Peppers in a Cream Sauce

**Vegetarian

Pasta Primavera

With Garlic, Tomatoes,
Mushrooms, Fresh Basil & Olive Oil

**Vegetarian, Vegan, Dairy Free

Upgraded Entrees

Filet Mignon

With Bearnaise Sauce

Baked Alaskan Seabass

With Maple Sage Beurre Blanc

New York Strip Steak

With Savory Mushroom Glaze

Seafood Scampi

With Garlic Butter Sauce

**Not available for plated service

Baked Salmon Filet

With Dijon Dill Cream Sauce or
Gruyere & Almonds

Boneless Braised Beef

Short Ribs

Tender, Slow-Cooked Beef Short
Ribs Served with Crispy Onions

Rosemary Prime Rib

With Creamy Horseradish &
Carving Station with Attendant

**Not available for plated service

New York Steak

With Bleu Cheese Butter

Mahi-Mahi

With Tropical Mango Sauce

Leg of Lamb

Minted Demi Glaze

Smoky Glazed Pork Ribs

Slow-Cooked Pork Ribs Basted
with a Rich, Smoky Barbecue
Glaze

**Not available for plated service

Accompagniments

Garlic & Rosemary Roasted Baby Red Potatoes

Golden, Crispy, Baby Red Potatoes Roasted With Fragrant Garlic and Fresh Rosemary

Pasta Pomodoro

Al Dente Pasta Tossed in a Light, Flavorful Tomato Sauce Made with Ripe Tomatoes, Garlic, Fresh Basil, & Olive Oil

Parmesan Au Gratin Potato Casserole

Sliced Potatoes Baked to Golden Perfection in a Velvety, Cheesy Parmesan Sauce

Grilled Vegetables

Fresh Grilled Seasonal Vegetables with Fresh Herbs

French Beans

with Caramelized Onions and Bacon

Roasted Garlic Mashed Potatoes

Velvety Smooth Mashed Potatoes Infused with the Rich, Savory Flavor of Roasted Garlic

Green Bean Almondine

Crisp-Tender Green Beans Sautéed with Toasted Almonds and Finished with a Touch of Lemon Butter

Basil Pesto Penne Pasta

Penne Pasta Tossed in a Vibrant, Aromatic Basil Pesto Sauce

Saffron Wild Rice

Nutty Wild Rice Infused with the Delicate, Golden Essence of Saffron

Steamed Green and Yellow Wax Beans with Garlic Butter

Tender, Crisp Green and Yellow Wax Beans Gently Steamed and Tossed in a Rich Garlic Butter Sauce

**Seasonal

Broccoli and Cheesy Casserole

Tender Broccoli Florets Baked In A Creamy, Cheesy Sauce, Topped With A Golden, Crispy Breadcrumb Crust

**Not available for plated service

Classic Jasmine Rice

Soft and Fluffy Jasmine Rice, Steamed to Perfection

Penne Pasta

With Sun-Dried Tomato Pesto

Fettuccine Alfredo

Creamy, Velvety Alfredo Sauce Tossed with Tender Fettuccine Pasta

(Add Chicken +\$ Additional)



Hosted Bar Menu

SOFT BAR PACKAGE

Includes House Red & White Wine, Domestic Beer, House Sparkling Wine, Soft Drinks, Fruit Juices

STANDARD BAR PACKAGE

Includes House Cocktails, House Red & White Wine, Domestic Beer, Soft Drinks, Fruit Juices

DELUXE BAR PACKAGE

Includes Premium Cocktails, Call Cocktails, House Cocktails, House Red & White Wine, Domestic Beer, Soft Drinks, Fruit Juices

ADDITIONAL BAR SETUP

Secondary Portable Bar Setup During Event with Bartender

ALCOHOL STATIONS

50 SERVINGS PER CONTAINER

Sangria
Margarita (Classic or Guava)
Spiked Punch (Rum)
Citrus Splash (Vodka)

KEGS & CORKAGE

DOMESTIC BEER
IMPORTED BEER

CHAMPAGNE

APPLE CIDER

SOFT DRINKS

UNLIMITED SOFT DRINKS

CORKAGE

Enhancements

ALL DAY WEDDING COORDINATION

Coordinator to Assist with Rehearsal, Timeline, Reception Setup Including Client Decorations, Place Cards (Delivered in Alphabetical Order), Centerpieces, Guest Book, etc.

CHAMPAGNE GREET

A glass of champagne for each guest

MENU CARDS

Printed menu card placed at each seat for your guests

THANK YOU CARDS

Printed "Thank you" custom card placed at each seat for your guests

GOLD OR SILVER CHARGERS

Decorative base plate that elevates table settings

SPECIALTY NAPKINS

Polyester napkins in a variety of colors. Includes delivery

FLOOR LENGTH TABLE CLOTHS

Polyester floor length table cloths in a variety of colors. Includes delivery

BISTRO LIGHTING

Bistro lights strung over events lawn

BAR SETUP

A secondary private bar set up

WINE WITH DINNER

A glass of house wine for each guest. The guests will be served at the table and have the choice of red or white house wine.

PLATED SERVICE

A formal dining style where individually prepared meals are served directly to each guest at their table

LUXURY GRAZING TABLE

A large and beautifully arranged spread of meats, cheeses, fruits, nuts, and other bite-sized delights

SERENE POND PAVILION CEREMONY LOCATION

Offers a breathtaking backdrop of a cascading tranquil pond and waterfall behind the ceremony



Recommended Vendors

D J S

Music by Bonnie

musicbybonnie.com
(805)680-9187
bonnie@musicbybonnie.com
IG: @musicbybonnie

Elite Disc Jockey

<https://elitediscjockeys.com/>
(805)331-4416
info@elitediscjockeys.com
IG: @elitediscjockeys

Patrick Butler Entertainment

www.patrickbutler.com
(805)570-0366
djpatrickb@live.com
IG: @djpatrickbutler

FLORISTS

Mackenzie Nancarrow Designs

mackenzienancarrow.com
Design@mackenzienancarrow.com
IG: @mackenzienancarrowdesigns

Blue Blossoms

blueblossoms.online
(805)689-8438
info@blueblossoms.online
IG: blueblossoms.online

Events By Maxi

www.eventsbymaxi.com
eventsbymaxi@gmail.com
IG: eventsbymax

RENTALS

Elegant Event Rentals

(805)320-4030
info@eleganteventrental.net
www.eleganteventrental.net
IG: @eleganteventrental

Bright Event Rentals

(805)566-3566
www.bright.com
IG: @brihventrentals

Selfie Booth 805

(805)827-0276
ievents@selfiebooth805.com
www.selfiebooth805.com
IG: @selfiebooth805

PHOTOGRAPHERS

With Love by Georgie

www.withlovebygeorgie.com
hello@withlovebygeorgie.com
IG: @withlovebygeorgie

Emma Nicole Photography

www.emmanicolephotos.com
hello@emmanicolephotos.com
IG: @emmanicolephotog

Olivia Klein Photography

www.oliviakleinphotography.com
oliviakleinphotography@gmail.com
IG: @oliviaklein_photography

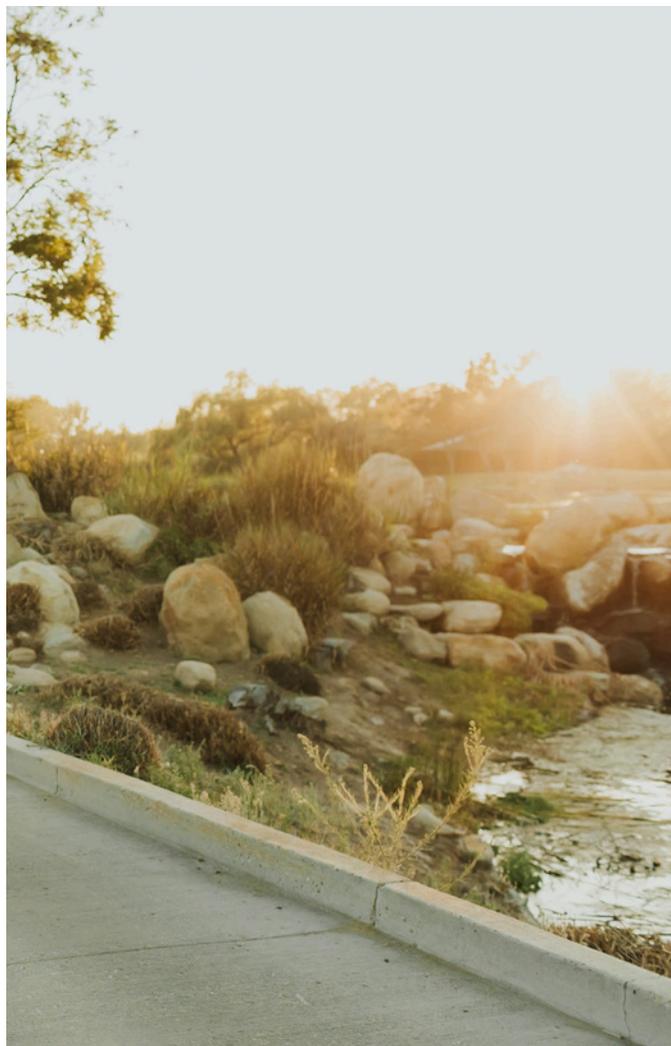
Sarah Vendramini

www.sarahvendramini.com
sarahvgphoto@hotmail.com
IG: @sarahvgphotography

VIDEOGRAPHY

Agápe Films

<https://www.agapefilms.net>
nico@agapefilms.net
(805)364-4475
IG: @agapefilmscalifornia



General Information

DEPOSITS & POLICIES

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit the venue fee or equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of the food and beverage minimum or 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) business days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks cannot be accepted as final payment or if you event is within thirty (30) days.

PRICING, SERVICE CHARGE & TAX

Prices are subject to a 21% Club service charge and Santa Barbara, CA Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Events Director in the Private Events Office. Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Glen Annie reserves the right to host multiple events on any given day.

FOOD & BEVERAGE

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price. All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Glen Annie must be consumed on property and cannot be sent home. Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$1000 may be applied to your final invoice.

LIABILITY

Glen Annie is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

FOOD TASTINGS

Glen Annie offers a private or group tasting for each of our weddings booked with a food & beverage minimum of \$10,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

VENDORS

Glen Annie does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not on Glen Annie's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

DECORATIONS

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a class enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. The Vista will not store any left items and is not responsible for items left at the venue.

RENTALS

Private Event rentals must go through Glen Annie's Private Event Office. In the case that Glen Annie makes the allowance for an outside company to source goods through the venue, Glen Annie reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

WEDDING COORDINATOR

To ensure a seamless and exceptional event, a professional wedding coordinator or the Glen Annie Coordinator must be utilized for all weddings hosted at the venue.

More Details

THE ESTATE ROOM

The Estate Room is an intimate indoor space with floor-to-ceiling windows that provide breathtaking panoramic views of the Sunset Patio. This space features a cozy fireplace, creating a warm and inviting atmosphere, and is conveniently located near the bar. It can comfortably accommodate up to 75 guests, making it ideal for smaller receptions, cocktail hours or the indoor dance floor.

EMERALD GARDEN

The Emerald Garden is a captivating open-air space surrounded by lush greenery, offering a serene and private atmosphere for your celebration. With its spacious layout, this garden is perfect for large gatherings, accommodating up to 300 guests, and provides the flexibility to suit a variety of wedding styles. The Emerald Garden is versatile enough to host both wedding ceremonies and receptions in one beautiful location, if needed, allowing your entire event to flow seamlessly while surrounded by nature's charm.

FROG BAR

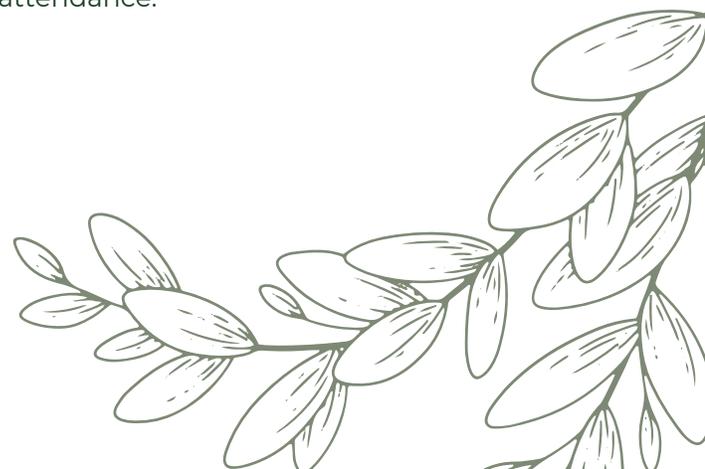
Located just off the Estate Room, the Frog Bar offers a warm and inviting atmosphere for your next event. With its cozy fireplace and floor-to-ceiling windows, the bar provides stunning views of the tranquil pond nestled within the golf course. This space is also perfectly situated to take in the breathtaking Glen Annie sunsets, making it an ideal setting for gatherings, cocktail hours, or relaxed celebrations.

SUNSET PATIO

Sunset Patio is a romantic outdoor area adorned with chic bistro lights and an outdoor fireplace. This space offers dual views—on one side, you'll enjoy the rolling greens of the golf course, while the other showcases the beauty of the surrounding mountains. Perfect for an enchanting evening under the stars, the Sunset Patio can host up to 130 guests.

THE POND PAVILLION

For the ultimate ceremony location, the Pond Pavilion is the most famous site at Glen Annie. Nestled beside a tranquil pond, this picturesque location offers a peaceful and romantic setting for exchanging vows. The natural beauty of the pond creates an unforgettable backdrop for your special day, making it perfect for stunning wedding photos. Guests can also enjoy the serene views during cocktail hour, creating a memorable experience for everyone in attendance.



Contact

At Glen Annie, we are dedicated to turning your wedding vision into reality. Whether you dream of an intimate gathering or a grand celebration, our stunning venues, exceptional service, and attention to detail ensure your special day is everything you imagined and more.

From the first planning step to the final farewell, our team is here to create a seamless and unforgettable experience, tailored to reflect your unique love story. Let us bring your dream wedding to life in the most beautiful setting.



Kendel Fisher

Director of Sales & Marketing

(805)335-1546

kfisher@glenanniegolf.com

<https://www.glenanniegolf.com>

IG: @glenanniegolf

405 Glen Annie Rd.
Goleta, CA 93117

**BOOK YOUR
TOUR TODAY!**