Sycuan
CASINO • RESORT

WEDDING PACKAGES





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CEREMONY
Sycuan





Ceremony Package

Your forever begins at Sycuan Casino Resort

Ceremony Package $2000

White Resin Folding Chairs

Arch/Canopy

Tables for Unity/Sand Ceremony Gift

Table

Microphone, Guest Book Table and

Sound System for the Officiant

Infused Water Station

All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



WEDDING PACKAGES

Sycuan





Wedding Packages

All Packages Include:

Use of Reception Venue
One Hour Cocktail Reception
Dance Floor and DJ Table
Floor Length White, Ivory or Black
Table Linens
Starbucks® Coffee and Teavana® Tea
Champagne Toast
Settings to Include Tables, Chairs,
China, Silverware and Napkins
Cake Table, Gift Table and
Place Card Table
Complimentary Self-Parking
Courtesy Rates on Overnight
Accommodations for up to 9 Rooms
Complimentary Suite for the Couple
on Their Wedding Night





Primrose Package

50 person minimum

$179 per person

Premium Open Bar *four hours total*

Grey Goose Vodka®

Bombay Sapphire Gin®

Kuleana Rum®

Patron Silver Tequila®

Makers Mark Whiskey®

Hennessy VS® Cognac

Johnnie Walker Black Label® Scotch

Premium Wines

Domestic and Imported Beers

Assorted Sodas and Bottled Water

Electronic Signage

Meeting Room Doorway Display or

Lobby Video Wall Display

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Tray Passed Hors d'oeuvres – select four:

One piece per person per selection. Serve time one hour.

Chilled

Miniature Ahi Poke Taco

Fresh horseradish, scallion, finger lime

Spiced Shrimp

Chili rubbed shrimp skewer with cantaloupe

Pork Belly Spoon

Chili marinated pork, scallion slaw, and sesame

Seared Beef Medallion

Whipped horseradish, crispy potato, and chive

Caviar and Potato

Caviar, roasted new potato, whipped crème fraiche, and chive

Warm

Beef Brochette

Kogi BBQ sauce and chive

Bacon Warpped Scallop

Hazelnut vinaigrette

Beef Wellington

Pastry wrapped tenderloin with horseradish aioli

Lamb Lollipop

Seared baby lamb chop with spiced yogurt





Primrose Package *(continued)*

Starters - select one:

Chilled Asparagus

Pickled radish, shaved egg, and dill vinaigrette

Crostini Flight

Honey goat cheese & walnuts, caponata & tomato cream cheese, and mushroom duxelle & whipped gorgonzola

Baby Kale Salad

Fried chickpea, Parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnut, and tarragon dressing

Mixed Green Salad

Mesclun greens, cucumber, baby tomato, shredded carrot, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Entrées - select two:

Additional selection of one vegetarian option if needed.

6oz Filet Mignon and Herb Crusted Pacific Salmon

Grilled asparagus and wild rice pilaf

12 Hour Braised Short Rib and Jumbo Shrimp Scampi

Honey glazed rainbow carrots and whipped garlic potato

Grilled 6oz Top Sirloin and Lemon Butter Chicken

Seared broccolini and caramelized onion potato croquette

6oz Filet Mignon and Lemon Butter Chicken

Balsamic braised brussels sprouts and oven roasted fingerling potatoes

Wild Mushroom Ravioli

Tarragon cream sauce, sautéed spinach, caramelized onion, and Parmesan





Peony Package

50 person minimum
$128 per person

Deluxe Open Bar *two hours total*

Titos® Vodka

Tanqueray® Gin

Bacardi® Rum

818 Blanco® Tequila

Jack Daniels® Whiskey

Johnnie Walker Red Label ® Scotch

House Wines

Domestic and Imported Beers

Assorted Sodas and Bottled Water

Priced per person. All Prices Subject to
20% Service Charge and 8.25% Sales Tax.

Tray Passed Hors d'oeuvres – select four:

One piece per person per selection. Serve time one hour.

Chilled

Olive Toast

Olive tapenade and fresh mozzarella on toasted baguette

Tomato and Mozzarella Brochette

Basil and balsamic glaze

Curry Chicken Salad

Phyllo shell

Miniature Ahi Poke Taco

Fresh horseradish, scallion, finger lime

Warm

Phyllo Asparagus

Flakey baked pastry stuffed with asparagus and cheese

Saffron Arancini

Parmesan cream

Boursin® Stuffed Mushroom

Green olive tapenade

Bacon Wrapped Date

Goat cheese and balsamic

Beef Picadillo Shu Mai

Salsa roja

Crab Quesadilla

Chipotle aioli and cilantro





Peony Package *(continued)*

Starters - select one:

Ale Cheddar Soup

Potato, bacon, and crispy leek

Tomato Basil Bique

Goat cheese biscuit

Baby Kale Salad

Fried chickpea, parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnut, and taragon dressing

Mixed Green Salad

Mesclun greens, cucumber, baby tomato, shredded carrot, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Entrées - select two:

Additional selection of one vegetarian option if needed. Place cards required.

12 Hour Braised Short Rib

Grilled polenta, forest mushroom, and Swiss chard

Grilled 10oz Ribeye Steak

Twice baked cheddar potato, and grilled asparagus with creamed horseradish

Herb Crusted Salmon

Parsnip puree, seared broccolini, and lemon dill crème fraiche

Roasted Black Cod

Lemon caper sauce, melted leek, and roasted cauliflower mashed potato

Maple Mustard Chicken Breast

Almond crust, haricot vert, and fingerling potato

Chicken Piccata

Grilled Asparagus with mushroom rice pilaf

Wild Mushroom Ravioli

Tarragon cream sauce, sauteed spinach, caramelized onion, and Parmesan





Magnolia Package

50 person minimum
$110 per person

Deluxe Open Bar *one hour total*

Titos® Vodka
Tanqueray® Gin
Bacardi® Rum
818 Blanco® Tequila
Jack Daniels® Whiskey
Johnnie Walker Red Label ® Scotch
House Wines
Domestic and Imported Beers
Assorted Sodas and Bottled Water

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Tray Passed Hors d'oeuvres – select four:

One piece per person per selection. Serve time one hour.

Chilled

Olive Toast
Olive tapenade and fresh mozzarella on toasted baguette

Tomato and Mozzarella Brochette
Basil and balsamic glaze

Curry Chicken Salad
Phyllo shell

Miniature Ahi Poke Taco
Fresh horeseradish, scallion, finger lime

Warm

Phyllo Asparagus
Flakey baked pastry stuffed with asparagus and cheese

Saffron Arancini
Parmesan cream

Boursin® Stuffed Mushroom
Green olive tapenade

Bacon Wrapped Date
Goat cheese and balsamic

Beef Picadillo Shu Mai
Salsa roja

Crab Quesadilla
Chipotle aioli and cilantro





Magnolia Package *(continued)*

Starters - select one:

Baby Kale Salad

Fried chickpea, parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnut, and taragon dressing

Mixed Green Salad

Mesclun greens, cucumber, baby tomato, shredded carrot, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Entrées - select two:

Additional selection of one vegetarian option if needed. Place cards required.

12 Hour Braised Short Rib

Grilled polenta, forest mushroom, and Swiss chard

Herb Crusted Salmon

Parsnip puree, seared broccolini, and lemon dill crème fraiche

Roasted Black Cod

Lemon caper sauce, melted leek, and roasted cauliflower mashed potato

Maple Mustard Chicken Breast

Almond crust, haricot vert, and fingerling potato

Chicken Piccata

Grilled Asparagus with mushroom rice pilaf

Wild Mushroom Ravioli

Tarragon cream sauce, sauteed spinach, caramelized onion, and Parmesan





Violet Lunch Package

50 person minimum
$80 per person

Deluxe Open Bar *one hour total*

Titos® Vodka
Tanqueray® Gin
Bacardi® Rum
818 Blanco® Tequila
Jack Daniels® Whiskey
Johnnie Walker Red Label ® Scotch
House Wines
Domestic and Imported Beers
Assorted Sodas and Bottled Water

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Tray Passed Hors d'oeuvres – select four:

One piece per person per selection. Serve time one hour.

Chilled

Stuffed Endive
Mascarpone, walnut praline, and orange peel

Tomato Bruschetta
Balsamic, basil chiffonade on a toasted baguette

Olive Toast
Olive tapenade and fresh mozzarella on toasted baguette

Tomato and Mozzarella Brochette
Basil and balsamic glaze

Warm

Beef Meatball
Tomato sofrito

Spanakopita Triangle
Spinach and cheese filling in a crispy phyllo crust

Brie and Cranberry Triangle
Buttery phyllo dough

Chicken Sate
Thai peanut sauce and sesame seed

Phyllo Asparagus
Flakey baked pastry stuffed with asparagus and cheese

Boursin® Stuffed Mushroom
Green olive tapenade





Violet Lunch Package *(continued)*

Starters - select one:

Baby Kale Salad

Fried chickpea, parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnut, and taragon dressing

Mixed Green Salad

Mesclun greens, cucumber, baby tomato, shredded carrot, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Entrées - select two:

Additional selection of one vegetarian option if needed. Place cards required.

12 Hour Braised Short Rib

Grilled polenta, forest mushroom, and Swiss chard

Maple Mustard Chicken Breast

Almond crust, haricot vert, and fingerling potato

Lemon Butter Chicken Pasta

Farfalle, cherry tomato, preserved lemon, and spinach

Salmon Veracruzana

Roasted lime marinated salmon, fideo vegetable rice pilaf, and salsa veracruz

Wild Mushroom Ravioli

Tarragon cream sauce, sauteed spinach, caramelized onion, and Parmesan





Late Night Snack Stations

Serve time one hour

Just Cookies Please $11 *per person*
Chocolate Chip, Heath Bar® Crunch, Oatmeal, White Chcolate Chunk, and Peanut Butter Cookies
Chilled chocolate and low-fat milk

Mediterranean Break $13 *per person*
Crispy Za'atar Chickpeas
Harissa Baba Ganoush
Garlic Hummus *with pita chips*
Tzatziki
Chilled Pomegranate Shooters

The Donut Shop $14 *per person*
Maple Bacon, Orange Zest, and Cinnamon Spice Donut Holes
Display in miniature fryer baskets

French Hot Chocolate

Ball Park $15 *per person*
Jumbo Pretzels
Roasted Shell-On Peanuts
Mini Corn Dogs
Sriracha mustard, bacon ketchup, and jalapeño pickle relish

Attended Stations:
$150 attendant fee

Slider Station $24 *per person*
Kobe Beef Slider
Pickles and burger sauce
Pulled Pork Slider
Tangy Slaw
Pulled Chicken Slider
Swiss cheese and mojito sauce

Bellas Artes Street Tacos $24 *per person*
Carne Asada, Shrimp, and Carnitas
Mazina tortillas, lime marinated onion, pickled radish, salsa roja, mojito sauce, guacamole, and Cotija

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.





Bridal Suite Amenities

Light Luncheon Faire

Fresh Vegetable Display $8 *per person*
Carrot, celery, cherry tomato, broccoli, cauliflower, radish, cucumber, green goddess dressing, creamy pesto, and roasted pepper romesco

Cheese Display $12 *per person*
Chef selection of blue cheese, aged cheddar, and goat cheese, with olive, fig jam, hummus, mixed nuts, pita, and crackers

Charcuterie & Cheese Board $16 *per person*
Chef selection of blue cheese, aged cheddar, goat cheese, bresaola, coppa and soppressata with olive, fig jam, hummus, grain mustard, pita, and crackers

Snacks

Assorted Granola and Energy Bars *$3 each*

Individual Candy Bars *$3 each*

Individually Bagged Chips $3 *per bag*

Assorted Yogurts *$4 each*

Assorted Whole Fruit *$4 per piece*

Bagged Mixed Nuts *$4 each*

Tortilla Chips, Salsa, and Guacamole *$6 per person*

Quick Dozen Doughnuts *$18 per dozen*

Assorted Cookies *$24 per dozen*

Chocolate Dipped Strawberries *$36 per dozen*

Freshly Baked Muffins *$36 per dozen*

Freshly Baked Cup Cakes *$36 per dozen*


BEVERAGES
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Bar Packages

All bars include your selection of deluxe or premium liquors, red and white wine, domestic and imported beers, soft drinks, and drink mixers. Pricing is based on a per drink basis for the actual number of drinks consumed.

One bartender required per every one hundred guests @ $150 each — billed to the master account.

On Consumption Bar Pricing

Soft Drinks and Juices $5

Red Bull $7

Specialty Waters $5

White Claw $7

Domestic Beer $8

Premium/Craft Beers $9

House Wine $14

Premium Wine $17

Deluxe Liquors $14

Premium Liquors $17

Cordials $17

Bar By the Hour

Premium Package

1 Hour - $32

2 Hour - $48

3 Hour - $60

4 Hour - $72

Deluxe Package

1 Hour - $26

2 Hour - $39

3 Hour - $49

4 Hour - $59

Premium Brands

Grey Goose® Vodka

Bombay Sapphire® Gin

Kuleana® Rum

Patron Silver® Tequila

Makers Mark® Whiskey

Hennessy VS® Cognac

Johnnie Walker Black Label® Scot

Deluxe Brands

Titos® Vodka

Tanqueray® Gin

Bacardi® Rum

818 Blanco® Tequila

Jack Daniels® Whiskey

Johnnie Walker Red Label ® Scotch





Beverages

Cranberry, Apple, or Orange Juice $5

Coca Cola® Soft Drinks $4

Evian® Bottled Water $5

Sparkling Water $5

Powerade® $5

Red Bull® or Red Bull® Sugar Free $6

Freshly Brewed Coffee $100 *Per Gallon*

Assorted Teavana® Hot Teas $100 *Per Gallon*

Freshly Brewed Iced Tea $80 *Per Gallon*

All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



POLICIES & FAQs

Sycuan

Policies & FAQs

Banquet Room Availability

Banquet space is determined based upon the number of guests and set up requirements. If a change from the contracted room set up is required on the day of the event, a minimum of $150 additional fee will apply for up to 3 hours of labor. Additional hours will be billed at $150 each. Due to time required for our staff to prepare the area properly for your event, your contracted banquet room will be available to you and your hired vendors 90 minutes before the event start time. Arrangements must be made in advance to have access to the room before your contracted time, may be allowed based on availability, and additional rental charges will apply. Sycuan Casino Resort reserves the right to reassign banquet facilities as deemed necessary by management.

Menu

Our menus are subject to change and ingredients may vary based on seasonality or availability**.** Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. Meals served after 2:00 p.m. will be priced as dinner functions. Food and beverage minimums do apply and are based on the banquet room, day of week, and time of day, which your Catering Manager can provide. If the food and beverage minimum is not met, the difference is billed as a room rental fee. 20% service charge and 8.25% sales tax (or such equivalent rate as charged by San Diego County) are added to the food and beverage minimums. We understand that some of your guests may have special meal requirements (vegetarian / low salt / no gluten) and we are happy to accommodate these requests with five business days advance notice. Specialty meals will be charged at the same price as the selected entrée. No food or beverage may be removed from your appointed banquet space at the conclusion of your function. Our facility ends functions at 12:00am but can make special arrangements until 1:00am. Rental from 12:00am until 1:00am is $1250.00. Your service bar will maintain an 11:30pm “last call” and bar services will not be made available in this final 12:00am until 1:00am hour. Outdoor events will end no later than 10:00pm with last call happening at 9:30pm.

Outside Food & Beverage

The preparation and service of food and beverages at Sycuan Casino Resort is subject to health license regulations. Therefore, food and beverages may not be brought into the facility. The one exception is your wedding cake, which must be provided by an outside vendor. Our cake cutting fee is $2.25 per person. Our corkage fee for Client provided wine is $25.00++ per 750 ML bottle, $30.00++ per 1.5L bottle. Sycuan Casino Resort reserves the right to apply a service charge to any items ordered for your function.

Guarantee Numbers

During theinitial planning of your event we request an estimated number of guests expected. A final guarantee is required five (5) business days before the function. This count is not subject to reduction. You will be financially responsible for 100% of your guarantee or the actual number of guests served, whichever number is greater. If a guarantee is not provided five business days in advance, your last estimate will be used as the guarantee number. Sycuan Casino Resort will be prepared for five percent over that final guarantee. Any additional meals, tables, or chairs requested or served over that amount will be billed at 150% of the contracted entrée price.

Decorations & Personal Items

Sycuan Casino Resort furniture and décor must be kept in its place. No decorations are to be affixed to any walls or structures without prior written approval from the Director of Catering. All candles must be contained within a glass votive; no open flames are permitted on property. Absolutely no glitter, rice, sand, silly string, confetti, or sparklers may be used on property. Housekeeping will assess a $250.00 service charge to the master bill should patron or their agents not comply with this policy. The Resort is not responsible for any items brought to your wedding or by outside vendors. All items must be taken at the conclusion of the event. We cannot guarantee storage or the safe return of any item left in the banquet room after your reception.

Policies & FAQs

Entertainment

SycuanCasino Resort reserves the right to regulate the level of the music deemed appropriate during your function as well as the placement of instruments and equipment. If volume becomes a problem at any time during your event, Sycuan Casino Resort reserves the right to end your function. Full charges will still apply. Rental of our dance floor is $325.00 - $500.00 based on size.

Linen

Sycuan Casino Resort is happy to provide complimentary house linen tablecloths and napkins. A wide assortment of colors available upon request for an additional charge (see your Catering Manager for a quote.) These specialty linens must be ordered a minimum of two weeks in advance.

Private Service Bar

Thereis a $150.00 service fee for bar/bartender service for any private banquet room or outdoor space with no minimum expenditure required. The service bar can be "hosted" with the total cost of beverages received by guests added to the master bill, or "no host" allowing your guests to purchase beverages on their own. Bar hours are reserved in the same time block as your function with "last call" 30 minutes prior to end time. Keg beer may not be brought on property from an outside source at any time. A private service bar can be arranged in a hotel suite, provided that all beverage ingredients are provided by Sycuan Casino Resort, and the beverages are hosted by the client. Cash and carry bar service is not available in hospitality suites or hotel rooms.

In accordance with California State Laws no minor(s) (under the age of 21) shall be served alcoholic beverage. In the event that minors will be in attendance at any function where alcohol is being served, Sycuan Casino Resort shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

Young Guests

Weare happytooffer an option for children under 12 years of age. The number of children's menus served cannot exceed 10% of total plated entrées ordered. For buffet service, a reduced price for children under 12 will be offered. Please advise our catering staff of any high chairs you may require for your function.

Payment

Adepositof10% of the estimated total is required to establish your reservation with all funds being applied to the master bill at the end of your event. Any and all deposits paid to Sycuan Casino Resort are non-refundable and non-transferable. All functions are subject to one master bill. Individual checks/ billing are not available. 50% of the estimated balance is due (60) days prior to your function or the reservation is subject to forfeiture. Sycuan Casino Resort has the right to change venue selection at this time based upon the estimated guarantee. Final payment is due 72 hours prior to your function. All food and beverages are subject to a 20% service charge and current sales tax.

Wedding Coordinator Services

Inorder to ensure aseamlessevent, a Professional Wedding Coordinator is required and is the responsibility of the Wedding Couple. During the planning process, your Professional Wedding Coordinator is able to assist you with preparing the countless details for your special day. Sycuan Casino Resort requires a Professional Wedding Coordinator for the following:

-Coordinate Wedding Rehearsal

-Provide Hotel with Day-of Timeline (no later than 14-days prior to event) -

Coordinate/Manage Wedding Ceremony (if held at the Hotel)

-Placement and Removal of ALL décor/items provided by Wedding Couple -

Removal of all Gifts and Cards after Ceremony and Reception -

Coordinate/Manage Wedding Reception

-Communication with all Wedding Vendors

Wedding Coordinator must be present 2-3 hours prior to the start of ceremony/ reception (whichever is first) until the contracted end time of reception.

Policies & FAQs

Outdoor Events

Shouldweatherconditions become inclement (either too warm or too cold) for your outdoor function we will do our very best to make indoor arrangements. We cannot, however, guarantee your weather back-up. Sycuan Casino Resort reserves all rights to modify the outdoor areas at any time. We cannot make any guarantees as to the foliage that will be in place at the time of the ceremony. Because of the natural foliage, bees and other insects may be present in these areas which are important to the ecosystem and will not be removed or exterminated for events held outside.

Liability For Damages

Liability for damages is assumed by the client. The patron agrees to reimburse Sycuan Casino Resort for any and all damages to the premises and other portions of the building, including fixtures, furnishings, and appurtenances. The patron agrees to leave the premises at the end of the event in the order and condition they were delivered (normal wear and tear excepted). Sycuan Casino Resort is not responsible and shall not be held liable for any damages or loss to vehicles, articles of clothing or other personal property of the client and/or guests. Sycuan Casino Resort reserves the right to charge a minimum $250.00-$500.00 security deposit which will be held and returned, after inspection, and only if no damages are incurred.

Indemnification

Theclientagrees toindemnify and hold harmless Sycuan Casino Resort, its officers, directors and employees from and against any civil, contractual, tortious, administrative, or any other type of claims and expenses arising from, or during the event, including reasonable attorney fees, arising out of or in connection with licensee's use of the casino, hotel, banquet facilities, spa or pool area before, during and after the event. Injuries to the person or property of individuals competing in, associated with, or attending the event, including any claims by additional parties based upon infringement of the rights of others, will also be included in this indemnification.

Hotel Rooms

Ifyour guestswillrequire sleeping rooms, please contact the hotel regarding price and availability prior to contracting a date with the catering office. Client is aware, and acknowledges that a Food & Beverage reservation does not guarantee hotel room availability. If you wish to reserve rooms for your guests, a contract with an attrition clause is required.

Guest Room Courtesy Rates

The Hotel will offeradiscount offthe current selling price on our website. This rate will be based on availability and available until 30 days prior to the event. Reservations can be made by individuals using the web based reservation method. Once this contract is signed by both parties, Hotel will supply the reservation link to Guest. Once the cutoff date arrives, the rate will no longer apply. Individuals shall be responsible for their own guest room, tax, incidental charges and any other charges not authorized by Group to be billed to the Master Account. All charges incurred are to be paid upon checkout. The Guest Room Rates set forth above are confirmed on a net, non-commissionable basis. Our guaranteed check in time is 4:00pm and check out is at 11:00am.

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