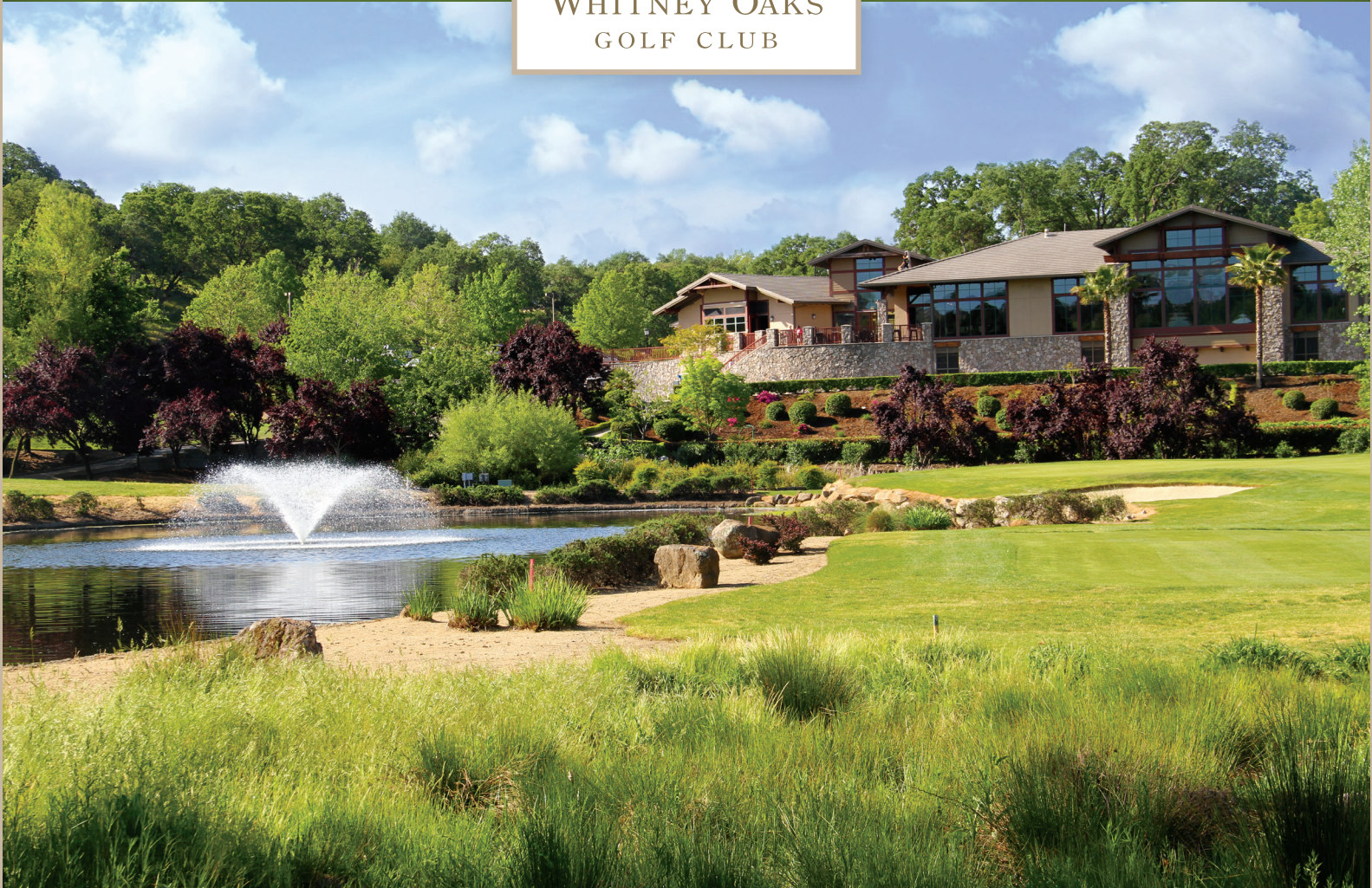




WHITNEY OAKS
GOLF CLUB



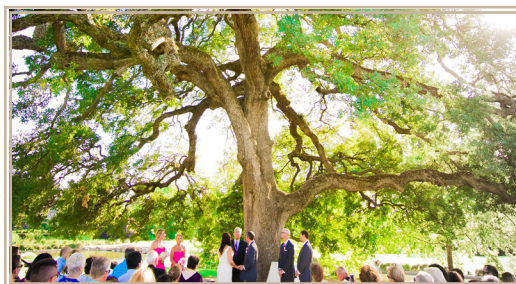
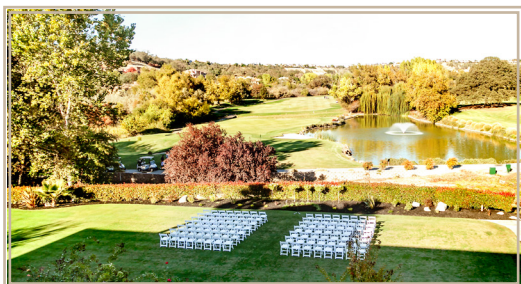
WEDDING MENU SELECTIONS

2305 CLUBHOUSE DRIVE, ROCKLIN, CA 95765 • WHITNEYOAKSGOLF.COM



EVENT SPACE & CAPACITY

ROOM	CAPACITY	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
Entire Clubhouse	200 Guests	\$1600	\$1,900	\$2,600
Monument Banquet Room	120 Guests	\$900	\$1,200	\$1,600
Garden Ceremony	250 Guests	\$1,500	\$1,500	\$1,500
Oak Tree Ceremony	120 Guests	\$2,200	\$2,200	\$2,200



Entire Clubhouse Rental Includes:

Access to Bridal Suite 2 hours prior to ceremony. Fully private facility with Private Bar and Bartender; Set-Up, Tear-Down, Tables, Chairs, Standard Linens, China, Flatware, Glassware, Service Staff, Cutting, Plating and Boxing of Wedding Cake, and Complimentary Tasting for up to Four Guests.

Does not include decorations and is based on a 5-hour time rental.

Monument Banquet Room Includes:

Access to Bridal Suite 2 hours prior to ceremony. Set-Up, Tear-Down, Tables, Chairs, Standard Linens, China, Flatware, Glassware, Service Staff, Cutting, Plating and Boxing of Wedding Cake, and Complimentary Tasting for up to Four Guests.

Does not include Bar, Bartender or Decorations and is based on a 5-hour time rental.

Garden and Oak Tree Ceremony Includes:

White Chairs, White Wedding Arch, Set-Up and Breakdown.

Does not include decorations and is based on a 1-hour time rental.

Prices are exclusive of 7.25% Sales Tax

CONTACT

KELSEY SAHRAI, PROPERTY SALES AND EVENTS MANAGER
PHONE (916) 632-8333 EXT 4 • EMAIL [KELSEY@WHITNEYOAKSGOLF.COM](mailto:kelsey@whitneyoaksgolf.com)



WEDDING DINNER

MENU OPTIONS

\$42 per Person

Available Buffet or Plated

SAPPHIRE

APPETIZER

Choice of One

Bruschetta with Tomato Basil
BBQ Meatballs

FIRST COURSE SELECTIONS

Choice of One

Mixed Field Greens with Tomatoes, Carrots, Cucumbers, Croutons
Champagne Dressing

•

Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese
Served with Traditional Caesar Dressing

•

Romaine Lettuce with Tomatoes, Cucumbers, Cranberries, Candied Pecans
Served with Honey Dijon Dressing

ENTRÉE COURSE SELECTIONS

*Please select up to **Two Entrées**. All Entrées served with Fresh Seasonal Vegetables.*

Herb Crusted Pork Tenderloin with Cherry Cabernet Reduction

•

Eggplant Parmesan

•

Parmesan Herb Crusted Chicken with Smoked Tomato Caper Sauce

•

Atlantic Salmon with Ginger Lime Beurre Blanc

•

Butternut Squash Ravioli with Porcini Mushroom Sauce

•

Mesquite Barbecued Tri-Tip Steak

ACCOMPANIMENTS

Choice of Two for Buffet and One per plated Entrée

Macaroni and Cheese

Rosemary Roasted Potatoes

Garlic Whipped Yukon Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Penne Pasta with Housemade Basil Pesto Cream Sauce

Prices are exclusive of 7.25% Sales Tax and 20% gratuity on food and beverage total.

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WEDDING DINNER

MENU OPTIONS

\$47 per Person

Available Buffet or Plated

EMERALD

APPETIZER SELECTIONS

*Choice of **Three** Server-Passed Hors d'Oeuvres*

Endive Boat with Gorgonzola Mousse and Pecan • Smoked Salmon Roll with Capers
Bruschetta with Tomato Basil • Tempura Prawns with Thai Teriyaki Sauce • Coconut Prawns
Mini Beef Wellingtons • Prosciutto and Fresh Mozzarella • Crab Cakes • Assorted Quiches
BBQ Meatballs • Pancetta and Fontina Stuffed Mushroom Caps • Chicken Satay with Peanut Dipping Sauce

FIRST COURSE SELECTIONS

Choice of One

Mixed Field Greens with Tomatoes, Carrots, Cucumbers, Croutons
Champagne Dressing

•
Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese
Served with Traditional Caesar Dressing

•
Romaine Lettuce with Tomatoes, Cucumbers, Cranberries, Candied Pecans
Served with Honey Dijon Dressing

ENTRÉE COURSE SELECTIONS

*Please select up to **Two** Entrées. All Entrées served with Fresh Seasonal Vegetables.*

Atlantic Salmon with Ginger Lime Beurre Blanc

•
Jumbo Shrimp Scampi with Lemon Garlic Butter

•
Eggplant Parmesan

•
Butternut Squash Ravioli with Porcini Mushroom Sauce

•
Petite Grilled Filet Mignon with Cabernet Sauvignon Sauce

•
Parmesan Herb Crusted Chicken with Smoked Tomato Caper Sauce

•
Herb Crusted Pork Tenderloin with Cherry Cabernet Reduction

•
Mesquite BBQ Tri-Tip Steak

ACCOMPANIMENTS

Choice of Two for Buffet and One per plated Entrée

Macaroni and Cheese
Roasted Corn and Scallion Mashed Potatoes
Au Gratin Potatoes
Penne Pasta with Housemade Basil Pesto Cream Sauce

Garlic Whipped Yukon Potatoes
Wild Rice Pilaf
Roasted Rosemary Potatoes
Garlic Parmesan Orzo

Prices are exclusive of 7.25% Sales Tax and 20% gratuity on food and beverage total.

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WEDDING DINNER

MENU OPTIONS

\$52 per Person

Available Buffet or Plated

RUBY

APPETIZER SELECTIONS

*Choice of **Four** Server-Passed Hors d'Oeuvres*

Endive Boat with Gorgonzola Mousse and Pecan • Smoked Salmon Roll with Capers
Bruschetta with Tomato Basil • Tempura Prawns with Thai Teriyaki Sauce • Coconut Prawns
Mini Beef Wellingtons • Prosciutto and Fresh Mozzarella • Crab Cakes • Assorted Quiches
BBQ Meatballs • Pancetta and Fontina Stuffed Mushroom Caps • Chicken Satay with Peanut Dipping Sauce

FIRST COURSE SELECTIONS

Choice of One

Mixed Field Greens with Tomatoes, Carrots, Cucumbers, Croutons
Champagne Dressing

•
Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese
Served with Traditional Caesar Dressing

•
Romaine Lettuce with Tomatoes, Cucumbers, Cranberries, Candied Pecans
Served with Honey Dijon Dressing

ENTRÉE COURSE SELECTIONS

*Please select up to **Three Entrées**. All Entrées served with Fresh Seasonal Vegetables.*

Eggplant Parmesan

•
Atlantic Salmon

Ginger Lime Beurre Blanc

•
Parmesan and Herb Crusted Chicken Breast

Smoked Tomato Caper Sauce

•
Butternut Squash Ravioli with Porcini Mushroom Sauce

•
Mesquite BBQ Tri-Tip Steak

Jumbo Shrimp Scampi

Lemon Garlic Butter

•
Herb Crusted Pork Tenderloin with

Cherry Cabernet Reduction

•
Petite Filet Mignon

Cabernet Sauvignon Sauce

ACCOMPANIMENTS

Choice of Two for Buffet and One per plated Entrée

Sundried Tomato Risotto

Roasted Corn and Scallion Mashed Potatoes

Rosemary Roasted Potatoes

Garlic Whipped Yukon Potatoes

Au Gratin Potatoes

Penne Pasta with Housemade Basil Pesto Cream Sauce

Wild Rice Pilaf

Grilled Gorgonzola and Roasted Pepper Polenta

Prices are exclusive of 7.25% Sales Tax and 20% gratuity on food and beverage total.

CONTACT

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WEDDING DINNER

BEVERAGE & ADD-ON OPTIONS

BEVERAGE

NON-ALCOHOLIC

\$4 per person

Unlimited Consumption

Soda, Coffee, Iced Tea, Hot Tea, Juice

NON-ALCOHOLIC PLUS CHAMPAGNE TOAST

\$5 per person

Unlimited Consumption

Soda, Coffee, Iced Tea, Hot Tea, Juice

One per Person

Champagne and Sparkling Cider in a glass flute

ALCOHOL MINIMUM

\$500

The bar set-up does not include alcohol. Alcohol is based on consumption. Dollar amount to be set anywhere between \$500-\$5,000 (\$500 is the minimum) and we continue serving until we reach that dollar amount, then the bar turns into a no-host bar.

ADD-ONS

SCREEN AND PROJECTOR

\$350

DANCE FLOOR

\$300

PODIUM

\$50

EACH ADDITIONAL HOUR

\$400 per hour

LATE NIGHT SNACK

\$8 per person

Prime Beef Sliders and Fries

Prices are exclusive of 7.25% Sales Tax and 20% gratuity on food and beverage total.

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PREFERRED VENDORS

HOTEL ACCOMMODATIONS

THUNDER VALLEY CASINO RESORT
1600 Athens Drive
Lincoln, CA 95648
916-408-7777

HYATT PLACE
220 Conference Center Dr.
Roseville, CA 95678
916-781-6400

SPRINGHILL SUITES BY MARRIOTT
10593 Fairway Dr.
Roseville, CA 95678
916-782-2989

PHOTOGRAPHY

ELEGANT EVENTS MEDIA
916-715-8127 | ElegantEventsMedia.com

JEFF HALL PHOTOGRAPHY
916-741-7773 | JeffHallPhotos.com

DONNA BECK PHOTOGRAPHY
916-847-9816 | DonnaBeckPhotography.com

HAIR AND MAKE-UP

VAULT SALON
916-259-1123 | TheVaultSalon.com

DJ'S

ELEGANT EVENTS MEDIA
916-715-8127 | ElegantEventsMedia.com

FUNCTION 45
916-224-4386 | SacramentoWeddingDJ.com

RYAN HERNANDEZ MUSIC
Live Acoustic & DJ | RyanandKaz.com

OFFICIANT

REVEREND RONALD BEAMS
916-942-9996 | Revbeams.com

BAKERY

THUNDER VALLEY CASINO RESORT
1600 Athens Drive
Lincoln, CA 95648
916-408-7777

FLORIST

THUNDER VALLEY CASINO RESORT
1600 Athens Drive
Lincoln, CA 95648
Sara.Nolet@thundervalleyresort.com

ABSTRACTIONS UNIQUE FLORAL DESIGN
Teri Hafvenstein
916-435-8801 | Abstractionfloral.com

CONTACT

KELSEY SAHRAI, PROPERTY SALES AND EVENTS MANAGER
PHONE (916) 632-8333 EXT 4 • EMAIL [KELSEY@WHITNEYOAKSGOLF.COM](mailto:kelsey@whitneyoaksgolf.com)