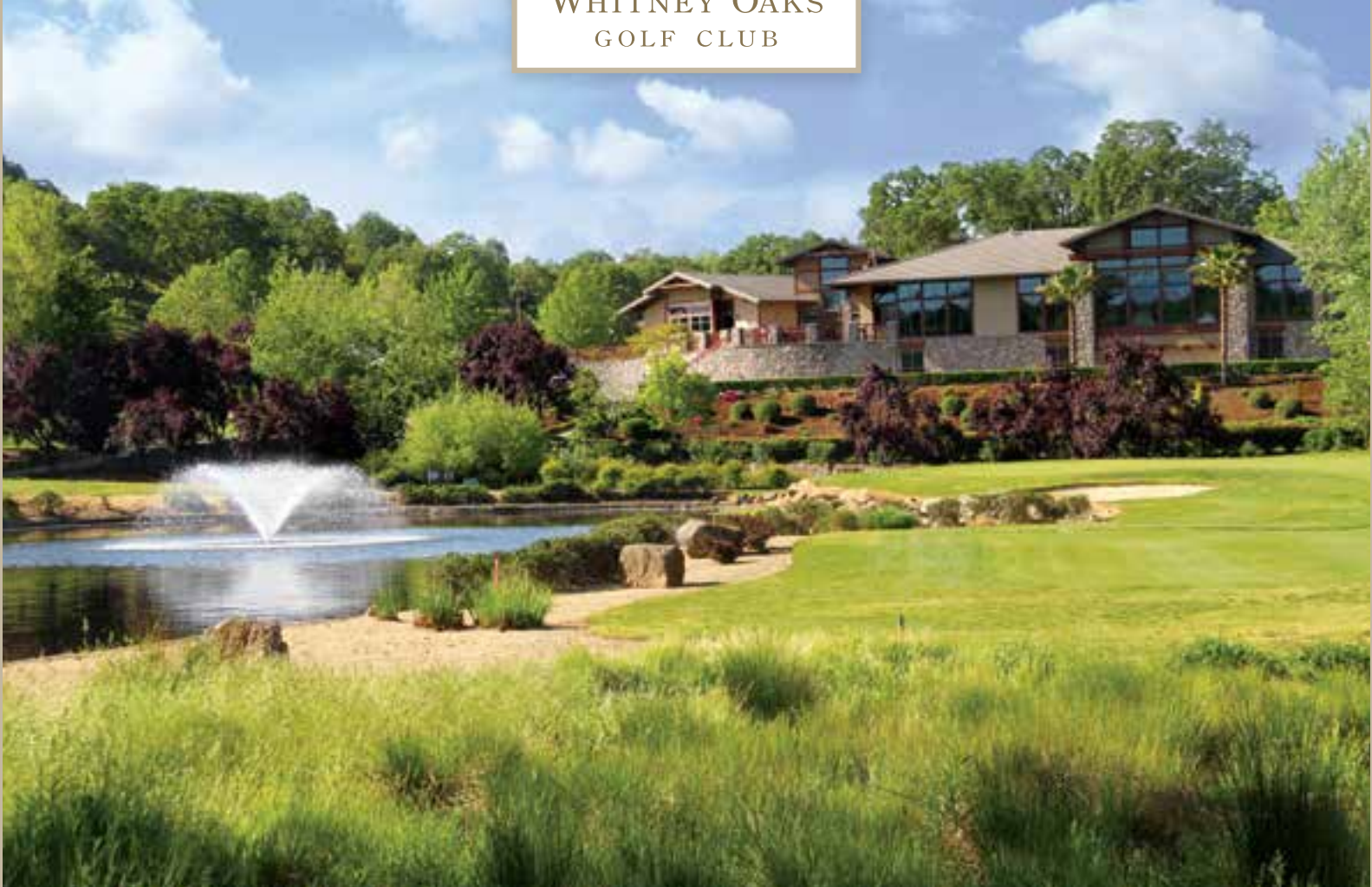




WHITNEY OAKS
GOLF CLUB



WEDDING MENU SELECTIONS



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



EVENT SPACE & CAPACITY

ROOM	CAPACITY	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY EVENING
Entire Clubhouse	200 Guests	\$1200	\$1,600	\$2,400
Monument Banquet Room	120 Guests	\$600	\$900	\$1,300
Garden Ceremony	200 Guests	\$1,500	\$1,500	\$1,500
Oak Tree Ceremony	120 Guests	\$2,000	\$2,000	\$2,000



Entire Clubhouse Rental Includes:

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:

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

\$40 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

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WEDDING DINNER

MENU OPTIONS

\$45 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

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WEDDING DINNER

MENU OPTIONS

\$50 per Person

Available Buffet or Plated

RUBY

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 Three Entrées. All Entrées served with Fresh Seasonal Vegetables.

Eggplant Parmesan

•
Atlantic Salmon

Ginger Lime Beurre Blanc

•
Parmesan and Herb Crusted Chicken Breast
Zinfandel 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 with Cabernet Demi and
Pan Seared Prawns in Lemon Beurre Blanc

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

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