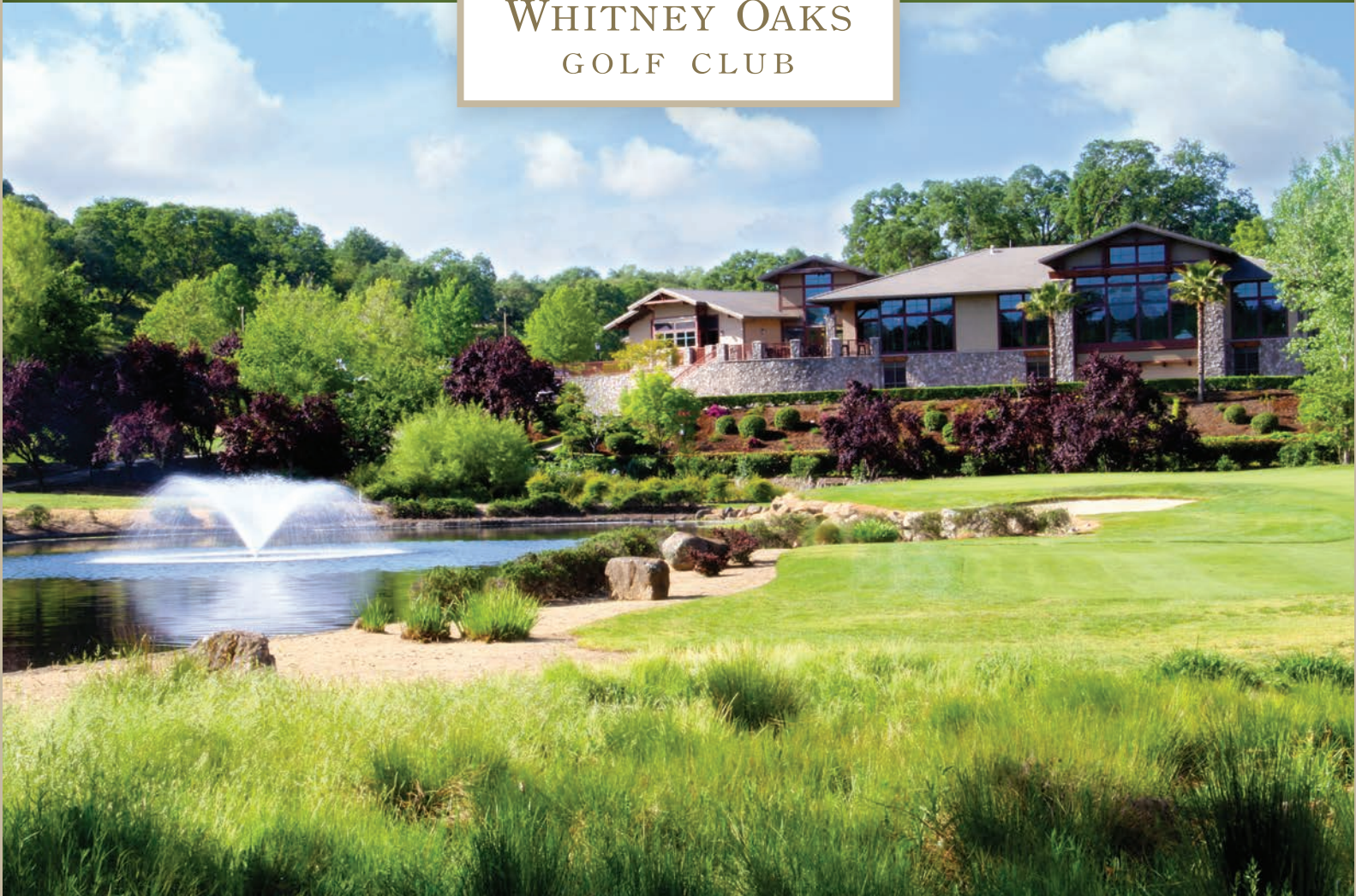




WHITNEY OAKS
GOLF CLUB



WEDDING SELECTIONS

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



EVENT SPACE & CAPACITY

ROOM	CAPACITY	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY MORNING (UNTIL 2PM)	SATURDAY EVENING
Entire Clubhouse	200 Guests	\$600	\$1,400	\$1,400	\$2,300
Monument Banquet Room	120 Guests	\$350	\$550	\$550	\$1,200
Garden Ceremony	250 Guests	\$1,500	\$1,500	\$1,500	\$1,500
Oak Tree Ceremony	120 Guests	\$2,000	\$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 6-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 6-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 7.50% Sales Tax

CONTACT

KELSEY SAHRAI, PROPERTY SALES MANAGER

PHONE (916) 632-8333 EXT 20 • EMAIL ksahrai@whitneyoaksgolf.com



WEDDING DINNER

MENU OPTIONS

\$38 per Person

Available Buffet or Plated

SAPPHIRE

APPETIZER

Bruschetta Station

Assorted House Made Toppings

FIRST COURSE SELECTIONS

Choice of One

Mixed Field Greens with Tomatoes, Carrot, Cucumber, Croutons
Served with Assorted Dressings

•

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

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

ENTRÉE COURSE SELECTIONS

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

Boursin Stuffed Pork Loin with Cherry Cabernet Reduction

•

Chicken Marsala

•

Grilled Rosemary Chicken with Artichoke, Mushroom, and Basil Sauce

•

Atlantic Salmon with Lemon Beurre Blanc

•

New York Strip with Malbec Peppercorn Demi

•

Mesquite Barbecued Tri-Tip Steak

ACCOMPANIMENTS

Choice of two for Buffet and one per plated Entrée.

Barbecued Baked Beans

Macaroni and Cheese

Rosemary Roasted Potatoes

Garlic Whipped Yukon Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Penne Pasta with House Made Vodka Sauce

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WEDDING DINNER

MENU OPTIONS

\$42 per Person

Available Buffet or Plated

EMERALD

APPETIZER SELECTIONS

Fruit and Cheese Display with Crostini and Assorted Crackers

or

Selection of Three Server-Passed Hors d'Oeuvres

Smoked Salmon Roll with Capers • Bruschetta with Tomato Basil Relish

Crab Rangoon with Thai Chili Dipping Sauce • Mini Tarts filled with Shrimp Mousse

Prosciutto and Fresh Mozzarella • Cucumber with Crab Salad • Smoked Chicken Canapé Nicoise

Asparagus Wrapped in Smoked Salmon • Pancetta and Fontina Stuffed Mushroom Caps

FIRST COURSE SELECTIONS

Choice of One

Mixed Greens with Pears, Gorgonzola Cheese, Candied Pecans

Champagne Vinaigrette

•

Baby Iceberg Wedge with Bacon, Herb Marinated Cherry Tomatoes

Blue Cheese Dressing

•

Mixed Greens with Orange Segments, Spiced Walnuts, Peppered Goat Cheese

Blush Wine Vinaigrette

ENTRÉE COURSE SELECTIONS

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

Baked Halibut with Lemon-Dill-Caper Hollandaise

•

Jumbo Shrimp Scampi with Lemon Garlic Butter

•

Roasted Prime Rib of Beef with Au Jus and Horseradish Cream

•

Grilled Filet Mignon with Cabernet Sauvignon Sauce

•

Parmesan Herb Crusted Chicken with Artichoke Mushroom Basil Sauce

ACCOMPANIMENTS

Choice of two for Buffet and one per plated Entrée.

Sundried Tomato Risotto

Macaroni and Cheese

Roasted Corn and Scallion Mashed Potatoes

Au Gratin Potatoes

Penne Pasta with House Made Vodka Sauce

Wild Rice Pilaf

Roasted Rosemary Potatoes

Garlic Whipped Yukon Potatoes

Barbecued Baked Beans

Grilled Gorgonzola and Roasted Pepper Polenta

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WEDDING DINNER

MENU OPTIONS

\$45 per Person

Available Buffet or Plated

RUBY

APPETIZER

Bruschetta Station and Two Server-Passed Hors d'Oeuvres

or

Selection of Four Server-Passed Hors d'Oeuvres

Pink Peppercorn Crusted Beef Tenderloin • Shrimp Ceviche • Prosciutto and Fresh Mozzarella
Smoked Salmon Roll with Capers • Mini Tarts filled with Shrimp Mousse • Asparagus Wrapped in Smoked Salmon
Smoked Chicken Canapé Nicoise • Artichoke Bottoms with Bay Shrimp • Lobster Medallions
Tuna Tartare and Pickled Vegetables on a Wonton Crisp • Seared Ahi Tuna with Asian Slaw
Crab Rangoons with Thai Chili Dipping Sauce • Smoked Lake Fish served with Citrus Rémoulade and Cocktail Sauce

FIRST COURSE SELECTIONS

Choice of One

Shredded Nappa Cabbage, Cucumber, Cilantro, Carrot and Crispy Wontons

Thai Peanut Vinaigrette

Warm Spinach Salad with Crispy Bacon, Red Onion and Mushrooms

Balsamic Vinaigrette

Bibb Lettuce, Fuji Apples, Dried Cranberries, Candied Pecans

Raspberry Vinaigrette

Spring Mix with Julienne Vegetables, Hearts of Palm

Champagne Vinaigrette

ENTRÉE COURSE SELECTIONS

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

Atlantic Salmon

Lemon Grass Beurre Blanc

Parmesan and Herb Crusted Chicken Breast

Zinfandel Sauce

Prosciutto and Boursin Stuffed Pork Loin

Cherry Cabernet Reduction

Beef Tenderloin

Syrah Demi

Herb Crusted New York Strip Loin

Malbec Peppercorn Demi

Petite Filet Mignon with Cabernet Demi and

Pan Seared Prawns in Lemon Buerre 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 House Made Vodka Sauce

Wild Rice Pilaf

Grilled Gorgonzola and Roasted Pepper Polenta

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