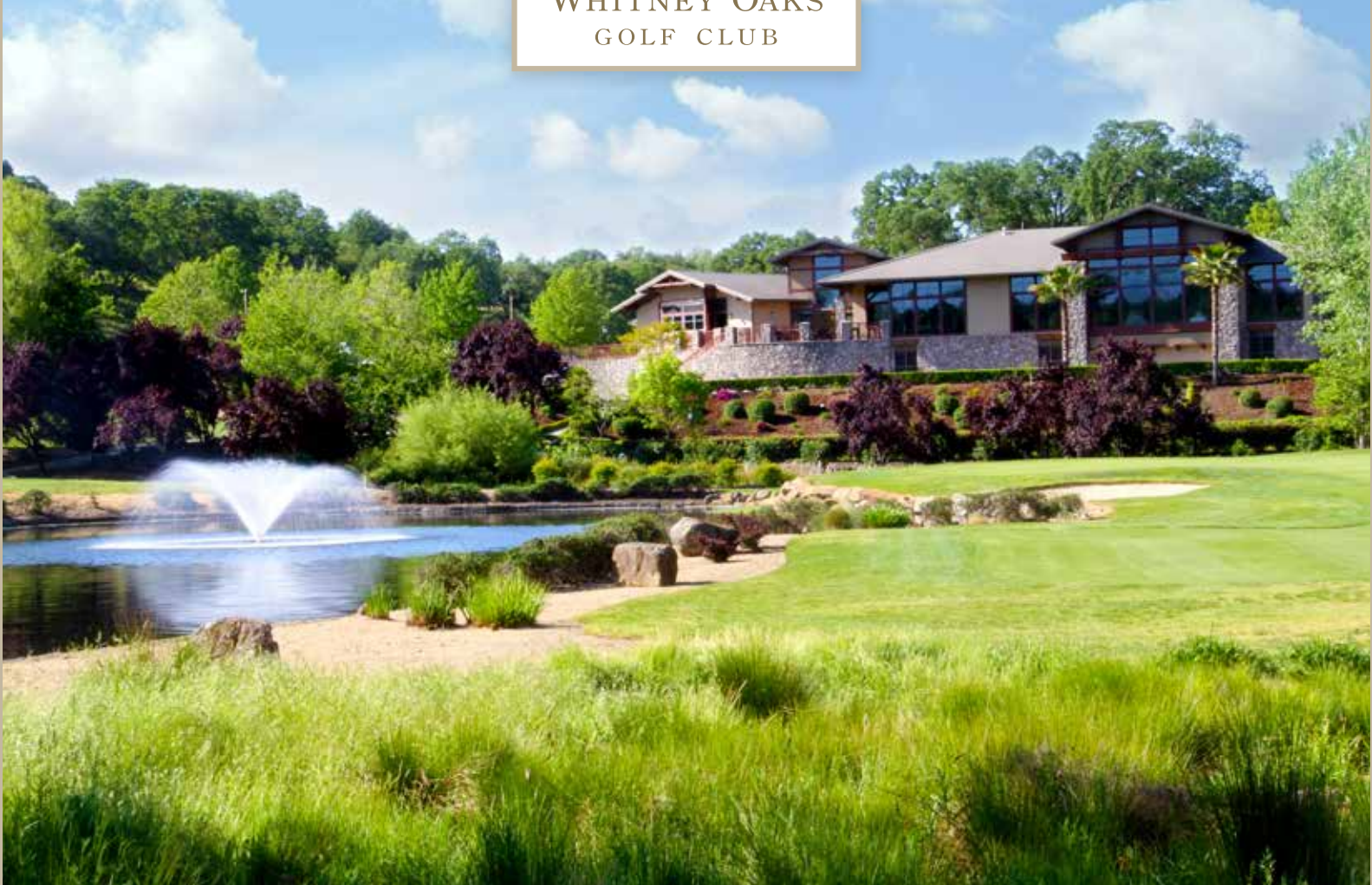




WHITNEY OAKS
GOLF CLUB



WEDDING MENU SELECTIONS

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



EVENT SPACE & CAPACITY

ROOM	CAPACITY	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY MORNING (UNTIL 2PM)	SATURDAY EVENING
Entire Clubhouse	200 Guests	\$800	\$1,400	\$1,400	\$2,400
Monument Banquet Room	120 Guests	\$550	\$800	\$800	\$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 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 7.50% Sales Tax

CONTACT

KELSEY SAHRAI, PROPERTY SALES MANAGER

PHONE (916) 632-8333 EXT 20 • EMAIL KSAHRAI@WHITNEYOAKSGOLF.COM



WEDDING DINNER

MENU OPTIONS

\$40 per Person

Available Buffet or Plated

SAPPHIRE

APPETIZER

Bruschetta Station

Assorted Housemade 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.

Roast Pork Tenderloin with Prosciutto, Gruyere, and Grilled Pineapple Chutney

•

Eggplant Parmesan

•

Chicken Marsala

•

Parmesan Herb Crusted Chicken with Tomato Caper Sauce

•

Atlantic Salmon with Lemon Beurre Blanc

•

Porcini and Butternut Squash Ravioli with Brown Butter Sauce and Pine Nuts

•

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 Housemade Vodka Sauce

CONTACT

KELSEY SAHRAI, PROPERTY SALES MANAGER

PHONE (916) 632-8333 EXT 20 • EMAIL [KSAHRAI@WHITNEYOAKSGOLF.COM](mailto:ksahrai@whitneyoaksgolf.com)



WEDDING DINNER

MENU OPTIONS

\$45 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

Coconut Prawns • Mini Beef Wellingtons

Prosciutto and Fresh Mozzarella • Crab Cakes • Assorted Quiche

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

FIRST COURSE SELECTIONS

Choice of One

Mixed Greens with Grapes, Gorgonzola Cheese, Candied Pecans

Champagne Vinaigrette

•

Baby Iceberg Wedge with Bacon, Herb Marinated Cherry Tomatoes, Sliced Egg

Blue Cheese Dressing

•

Mixed Greens with Mandarin 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.

Grilled Swordfish with Lemon-Dill-Caper Hollandaise

•

Jumbo Shrimp Scampi with Lemon Garlic Butter

•

Eggplant Parmesan

•

Porcini and Butternut Squash Ravioli with Brown Butter Sauce and Pine Nuts

•

Grilled Filet Mignon with Cabernet Sauvignon Sauce

•

Parmesan Herb Crusted Chicken with Tomato Caper 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 Housemade Vodka Sauce

Garlic Whipped Yukon Potatoes

Wild Rice Pilaf

Roasted Rosemary Potatoes

Barbecued Baked Beans

Garlic Parmesan Orzo

CONTACT

KELSEY SAHRAI, PROPERTY SALES MANAGER

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



WEDDING DINNER

MENU OPTIONS

\$50 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 Niçoise • 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

Mixed Greens with Grapes, Gorgonzola Cheese, Candied Pecans
Champagne Vinaigrette

Baby Iceberg Wedge with Bacon, Herb Marinated Cherry Tomatoes, Sliced Egg
Blue Cheese Dressing

Mixed Greens with Mandarin Orange Segments, Spiced Walnuts, Peppered Goat Cheese
Blush Wine Vinaigrette

ENTRÉE COURSE SELECTIONS

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

Atlantic Salmon
Lemongrass Beurre Blanc

Beef Tenderloin
Syrah Demi

Parmesan and Herb Crusted Chicken Breast
Zinfandel Sauce

Herb Crusted New York Strip Loin
Malbec Peppercorn Demi

Prosciutto and Boursin Stuffed Pork Loin
Cherry Cabernet Reduction

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 Housemade Vodka Sauce
Wild Rice Pilaf
Grilled Gorgonzola and Roasted Pepper Polenta

CONTACT

KELSEY SAHRAI, PROPERTY SALES MANAGER

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