

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	\$1,900	\$2,400	\$2,900
Monument Banquet Room	120 Guests	\$1,200	\$1,500	\$1,900
Garden Ceremony	200 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. To rent the entire clubhouse, you must have a minimum of 80 guests. Entire clubhouse does not include ceremony.

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. Monument Banquet Room does not include ceremony.

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



MENU OPTIONS

\$45 per Person Available Buffet Only Minimum 95 guests

S A P P H I R E

A P P E T I Z E R 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

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

A C C O M P A N I M E N T S Choice of Two for Buffet. Fresh Seasonal Vegetables included.

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.

 CONTACT

 Kelsey Sahrai, property sales and events manager

 Phone (916) 632-8333 ext 4 • email Kelsey@Whitneyoaksgolf.com



MENU OPTIONS

EMERALD

\$50 per Person Available Buffet Only Minimum 70 guests

A P P E T I Z E R S E L E C T I O N S 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

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

A C C O M P A N I M E N T S Choice of Two for Buffet. Fresh Seasonal Vegetables included.

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.



MENU OPTIONS

\$55 per Person Available Buffet or Plated Minimum 50 guests

R U B Y

A P P E T I Z E R S E L E C T I O N S 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

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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

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

A C C O M P A N I M E N T S Choice of Two for Buffet and One per plated Entrée. Fresh Seasonal Vegetables included.

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.



BEVERAGE & ADD-ON OPTIONS

BEVERAGE

N O N - A L C O H O L I C \$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 baced 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

> > P O D I U M \$50

EACH ADDITIONAL HOUR \$400 per hour

WHITE CHAIR COVERS \$4 per chair Alternet colors or sashes are additional

LATE NIGHT SNACK \$8 per person

> CORKAGE FEE \$12 per bottle

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

 CONTACT

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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

MANHART PHOTOGRAPHY 916-295-9729 | ManhartPhotography.com

HAIR AND MAKE-UP VAULT SALON 916-259-1123 | TheVaultSalon.com

EVENT PLANNING

BLUE SKY EVENT PLANNING Courtney and Winona 916-990-1772 | BlueSkyEventPlanning@gmail.com

DJ'S

ELEGANT EVENTS MEDIA 916-716-8127 | 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

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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

BIG BANG EVENT DESIGN Chris Merrick and Matthew Boriolo 916-736-9061 | BigBangEvent.com

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