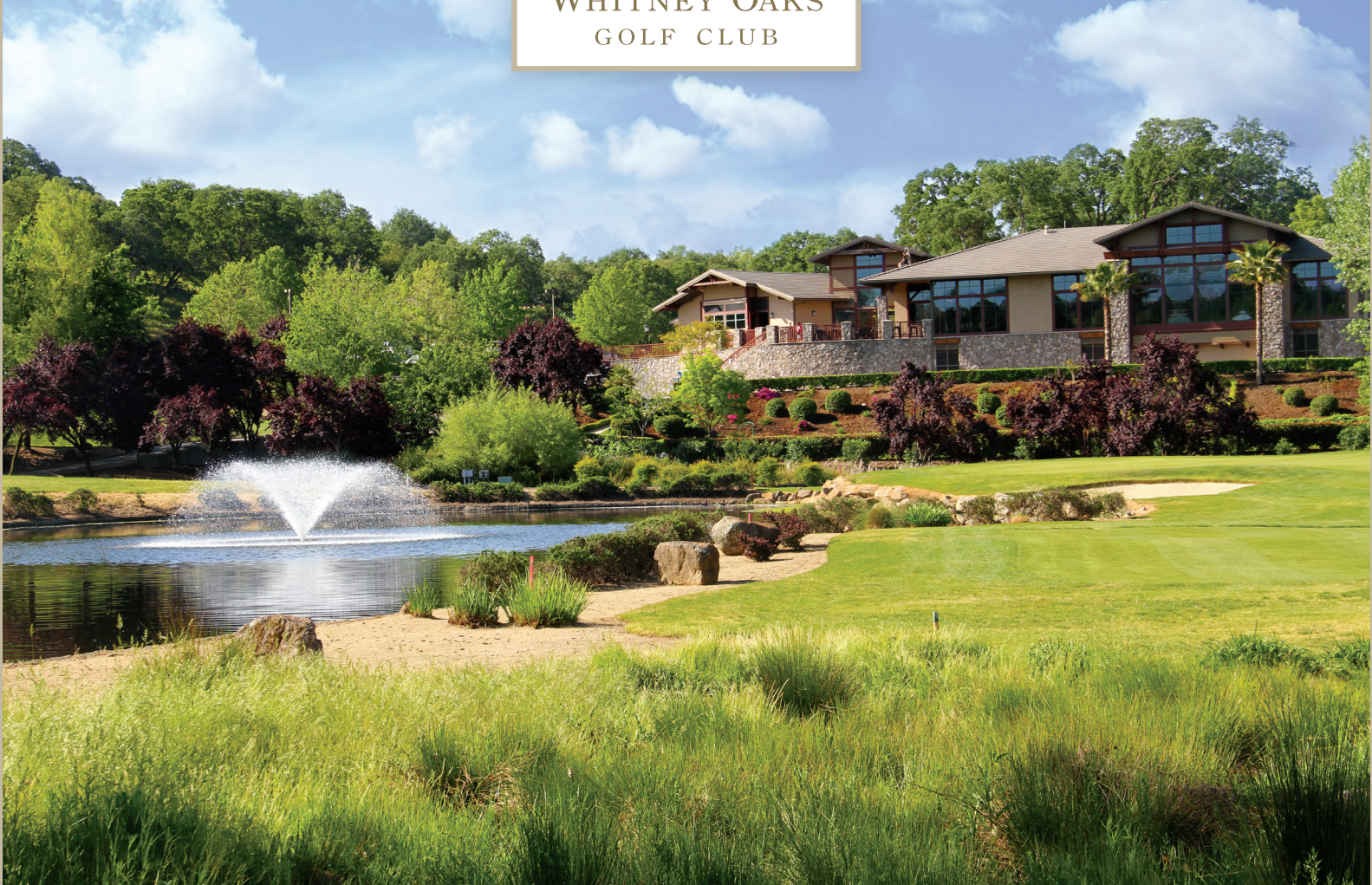




WHITNEY OAKS
GOLF CLUB



WEDDING MENU SELECTIONS

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



EVENT SPACE & CAPACITY



CEREMONY	PRICE
Garden	\$2,000

CEREMONY	PRICE
Oak Tree	\$3,500

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.

Assistance with rehearsal and day of ceremony.

RECEPTION	FRIDAY	SAT/SUN
Entire Clubhouse	\$3,400	\$3,900

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.

RECEPTION	FRIDAY	SAT/SUN
Monument Banquet Room	\$2,500	\$2,900

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.

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

\$57 per Person
Available Buffet Only

EMERALD

Non-Alcoholic Beverages Included

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

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. 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.

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WEDDING DINNER

MENU OPTIONS

\$62 per Person

Available Buffet or Plated

RUBY

Non-Alcoholic Beverages Included

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

Eggplant Parmesan • *Please select up to Three Entrées* • Jumbo Shrimp Scampi
Lemon Garlic Butter

•
Atlantic Salmon •
Ginger Lime Beurre Blanc • Herb Crusted Pork Tenderloin with
Cherry Cabernet Reduction

•
Parmesan and Herb Crusted Chicken Breast •
Smoked Tomato Caper Sauce • Petite Filet Mignon
Cabernet Sauvignon Sauce

•
Butternut Squash Ravioli with Porcini Mushroom Sauce

•
Mesquite BBQ Tri-Tip Steak

ACCOMPANIMENTS

Choice of Two for Buffet and One per plated Entrée. Fresh Seasonal Vegetables included.

Sundried Tomato Risotto • Au Gratin Potatoes
Roasted Corn and Scallion Mashed Potatoes • Penne Pasta with Housemade Basil Pesto Cream Sauce
Rosemary Roasted Potatoes • Wild Rice Pilaf
Garlic Whipped Yukon Potatoes • Grilled Gorgonzola and Roasted Pepper Polenta

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

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WEDDING DINNER

BEVERAGE & ADD-ON OPTIONS

BEVERAGE

CHAMPAGNE TOAST

\$3

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

\$500

PODIUM

\$50

EACH ADDITIONAL HOUR

\$500 per hour

WHITE CHAIR COVERS

\$4 per chair

Alternate colors or sashes are additional

LATE NIGHT SNACK

Sliders and Fries

\$8 per person

CORKAGE FEE

Wine and Champagne Only

\$12 per bottle

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

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PREFERRED VENDORS

Please be advised that the below list are recommendations only, should you need assistance in finding vendors for your day. We encourage you to explore your options thoroughly as you are not required to hire these select 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

PHOTOGRAPHY FOR A REASON
916-705-5695 | PhotographyForAReason.com

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

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

BAKERY

ICING ON THE CUPCAKE
6839 Lonetree Blvd.
Rocklin, CA 95765
916-303-4333

ETTORE'S BAKERY & CAFE
2376 Fair Oaks, Blvd.
916-482-0708

FLORIST

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

AMOUR FLORIST & BRIDAL
6840 65th Street, Ste 145
Sacramento, CA 95828
916-392-8168 | AmourMoments.com

ROCKLIN FLOWER SHOP
3201 Stanford Ranch Rd. Unit 400
Rocklin, CA 95765
916-824-2851

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