



2009

**Weddings
Ceremonies and Receptions**

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Dear Valued Customer:

Thank you so much for your interest in having your wedding at Oakmont Golf Club. Our primary goal is to ensure that your confidence is met on every level. There is no detail too small to attend to because it is your ultimate trust that matters to us, and we are but a telephone call away. Our staff will do all that is required to ensure your utmost satisfaction.

After you have had an opportunity to peruse the material provided, please do not hesitate to give me a call to discuss the specifics of your event. All of us at Oakmont Golf Club look forward to the opportunity of working with you.

Sincerely,

Tina Williams

Tina Williams
Director of Sales and Marketing

Forever Yours Buffet

Appetizers: (Choice of two)

- Bruschetta, tomato, feta cheese on house made crostini
- Tortilla of smoked chicken and avocado with house made chips
- Spinach Spanakopita
- Prosciutto wrapped melon
- Crostini of goat cheese and sun-dried tomatoes
- Grilled sausage with mustard dipping sauce

Salads: (Choice of two)

- Caesar salad – hearts of romaine with herbed croutons and shaved asiago
- Sonoma County greens and seasonal vegetables tossed with balsamic vinaigrette
- Penne pasta with albacore tuna, sun-dried tomatoes, kalamata olives and olive oil.

Entrees: (Choice of two)

- Sautéed breast of Sonoma County chicken picatta with lemon, capers and white wine.
- Grilled breast of rosemary chicken with a mushroom cream sauce
- Grilled salmon with papaya mango salsa
- Tilapia lightly breaded with herbed beurre blanc
- Marinated Tri-tip with crispy onions and a red wine reduction sauce

Sides: (Choice of two)

- Seasonal vegetables
- Risotto with seasonal vegetables
- Rosemary roasted new potatoes
- Mashed potatoes (Roasted garlic, buttermilk or basil)
- Potatoes Gratin
- Rice pilaf
- Penne pasta with pesto or marinara sauce

Package Includes

Complimentary House Champagne or Sparkling Cider Toast

\$39.00 per person

Wine Country Romance Buffet

Appetizers: (Choice of two)

- Marinated skewer of chicken tenderloin
- Mini beef wellington with a horseradish aioli
- Chicken or shrimp salad on house made focaccia
- Meatballs served with house made gravy
- Mini crab cake served with a chipotle aioli
- Plus all choices from “Forever Yours Buffet”

Salad: (Choice of two)

- Caesar salad – hearts of romaine with herbed croutons and shaved asiago
- Sonoma County greens and seasonal vegetables tossed with balsamic vinaigrette
- Mediterranean – hearts of romaine, tomatoes, cucumbers, feta cheese, olives, capers, and croutons with a sherry vinaigrette
- Penne pasta salad with albacore tuna, sun-dried tomatoes, kalamata olives and olive oil.
- Tomato and mozzarella salad with basil, olive oil, balsamic vinaigrette (seasonal)
- Spinach salad with candied walnuts, red wine marinated pears and raspberry vinaigrette

Entrees: (Choice of two)

- Grilled New York strip with crispy onions, garlic and red wine reduction
- Chicken Parmesan
- Grilled breast of chicken with apple wood smoked bacon and crispy spinach
- Sautéed breast of Sonoma County chicken picatta
- Grilled salmon with papaya mango salsa
- Petrale Sole with fresh fruit salsa or lemon, capers and white wine beurre blanc
- Pork tenderloin with herb crust and whole grain mustard
- Korean style marinated tri-tip with brown sugar and ginger.

Sides: (Choice of two)

- Seasonal vegetables
- Seasonal vegetable risotto
- Rosemary roasted new potatoes
- Potato gratin
- Mashed potatoes (Roasted garlic, buttermilk or basil)
- Rice pilaf
- Penne pasta with pesto or marinara sauce

Package Includes

Complimentary House Champagne or Sparkling Cider Toast

Wedding Cake by Costeaux French Bakery

Bride and Groom gift basket

Bottle of house wine for each four guests with dinner service

\$49.00 per person

Valley of the Moon Buffet

Appetizers: (Choice of three)

- Marinated lamb kebabs with gorgonzola salsa
- Grilled shrimp wrapped in pancetta
- Mojito glazed shrimp
- Spicy Ahi cucumber rolls
- Plus all choices from “Forever Yours Buffet” and “Wine Country Romance Buffet”

Choice of salad: (Choice of two)

- Caesar salad – hearts of romaine with herbed croutons and shaved asiago
- Sonoma County greens and seasonal vegetables tossed with balsamic vinaigrette and toasted pecans and Roquefort
- Mediterranean – hearts of romaine, tomatoes, cucumbers, feta cheese, olives, capers, and croutons with a sherry vinaigrette
- Tomato and mozzarella salad with basil, olive oil and balsamic vinaigrette (seasonal)
- Penne pasta salad with albacore tuna, sun-dried tomatoes, kalamata olives and olive oil.
- Spinach salad with candied walnuts, red wine marinated pears and raspberry vinaigrette

Entrees: (Choice of two)

- Grilled Beef Tenderloin with crispy onions, garlic and red wine reduction
- Grilled breast of chicken with apple wood smoked bacon and crispy spinach
- Sautéed breast of Sonoma County chicken picatta with lemon, capers and white wine.
- Grilled salmon or seasonal selection with a seasonal vegetable relish, seasonal fruit, herbed beurre blanc, lemon caper, or roasted pepper and tomato vinaigrette
- Carving Station: Prime Rib with Au jus and horseradish or Rack of Lamb with whole grain mustard sauce

Sides: (Choice of three)

- Seasonal vegetables
- Seasonal vegetable risotto
- Rosemary roasted new potatoes
- Potato gratin
- Mashed potatoes (Roasted garlic, buttermilk, or basil)
- Rice pilaf
- Penne pasta with pesto or marinara sauce

Package Includes

Complimentary Korbel Champagne or Cider Toast
Wedding Cake by Costeaux French Bakery
Bride and Groom gift basket
Bottle of house wine for each four guests with dinner service
Or

Hosted bar for 1 hour during cocktail hour
Golf for four on West Course

\$61.00 per person

Romeo and Juliet (Sit down)

Appetizers (choice of three)

- Crostini of goat cheese and sun dried tomatoes
- Spicy Ahi cucumber rolls
- Prawns wrapped in pancetta
- Mojito glazed prawns
- Marinated lamb kebabs
- Plus all choices from “Wine Country Buffet and Forever Yours Buffet”

Salad:

- Caesar salad – hearts of romaine with herbed croutons and shaved asiago
- Sonoma County greens and seasonal vegetables tossed with balsamic vinaigrette and toasted pecans and Roquefort
- Mediterranean – hearts of romaine, tomatoes, cucumbers, feta cheese, olives, capers, avocado and croutons with a sherry vinaigrette
- Tomato and Mozzarella with balsamic vinegar, olive oil and fresh basil (seasonal)
- Spinach salad with candied walnuts, red wine marinated pears and raspberry vinaigrette

Entrees (choice of two)

- Prime Rib with twice baked potato, fresh seasonal vegetables, au jus and horseradish
- Grilled breast of chicken stuffed with prosciutto and fresh mozzarella, garlic mashed potatoes and seasonal vegetables
- Oven roasted breast of Sonoma County chicken with apple wood smoked bacon, crispy fried leeks, garlic mashed potatoes and seasonal vegetables
- Sautéed breast of Sonoma County chicken picatta with lemon, capers and white wine, roasted new potatoes and seasonal vegetables
- Grilled salmon with papaya mango salsa, rice and seasonal vegetables.
- Sautéed Petrale Sole with beurre blanc, herb risotto and fresh seasonal vegetables
- Filet mignon, garlic mashed potatoes, fresh seasonal vegetables

Add Prawns - \$5 per person

Package Includes

Complimentary Korbel Champagne or Cider Toast
Wedding Cake by Costeaux French Bakery
Bride and Groom gift basket
Bottle of house wine for each four guests with dinner service

Or

Hosted bar for 1 hour during cocktails
Golf for four on West Course

\$61.00 per person

Additional Appetizers or Midnight Munchies

Cheese Display \$4.00pp/pp++

Local Artisan and Imported Cheeses, Fresh Fruit and/or Berries, Seasonally Dried Fruit, Sliced Baguettes and Assorted Crackers

Antipasto and Vegetable Station \$5.00/pp++

Bountiful Display of Seasonal Grilled, Steamed and Raw Vegetables with Dipping Sauces, Artichoke Hearts, Roasted Peppers, Olives, Prosciutto, Salami, Coppa and Sliced Baguettes with Assorted Crackers

Mashed Potato Martini Bar \$7.00/pp++

Mashed Potatoes served in a Martini Glass with your choice of Toppings – Including Sour Cream, Bacon, Grated Cheese, Chives and Butter

Fish Tacos \$6.00/pp++

Platter of Fish Tacos with Fresh Seasonal Fish, Cilantro, Chopped Jalapeno, Red and Green Onions, Lime Juice, Shredded Cabbage and Flour Tortillas. Garnish to Include; Grated Cheese, Sour Cream, Salsa, Guacamole

Dim Sum \$6.00/pp++

An Array of Steamed Appetizers in a Bamboo Basket. Appetizers to Include; Pork Pot stickers, Won Tons and Vegetarian Egg Rolls all Accompanied with a Plum Dipping Sauce, Soy Sauce and Hoi Sin Sauce

Nacho Bar \$6.00/pp++

Fresh Tortilla Chips, Hot Melted Cheese, Seasoned Ground Beef, Jalapenos, Olives, Sour Cream, Salsa, Guacolame,

Beverage Selections

Full Hosted Bar Packages (4-hours)

Per hour pricing after 4-hours

Moderate Bar: \$16.00 per person

Wolf Schmidt Vodka, Burnett's Gin, Clan Mac Gregor Scotch, Jim Beam Bourbon, Castillo Silver Rum, Montezuma Gold Tequila, Domestic Beer and House White and Red Wine and Soft Drinks.

Premium Bar: \$18.00 per person

Absolute Vodka, Bombay Gin, Dewar's Scotch, Seagram's 7 Whiskey, Bacardi Light Rum, Jack Daniels Bourbon, Jose Cuervo Gold Tequila, Premium Wine & Beers and Soft Drinks.

Deluxe Bar: \$20.00 per person

Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Captain Morgan Rum, Makers Mark Bourbon, Crown Royal Whiskey, Sauza Hornitos Tequila, Premium Wine & Beers and Soft Drinks.

Beer, Wine, and Soda: \$14.00 per person

Budweiser, Coors Light, Premium Beer, House Chardonnay & Cabernet and Soft Drinks.

Martini Bar: \$12.00 per person

Served with Absolute Vodka – Lemon Drop, Apple Martini, Classic Martini, Cosmopolitan, Orange-tini

No Host Bar: (Cash Bar)

Bartender fee of \$100 will apply. If a \$125 minimum is met, the bartender fee will be waived.

You may bring wine or champagne for your party with a corkage fee of \$10 per 750ml bottle. All other beverages must be purchased from Oakmont Golf Club.

Oakmont Golf Club Event Terms and Conditions

Thank you for considering the Oakmont Golf Club to host your wedding. We look forward for the opportunity to assist you with the planning of every detail and the enjoyment in catering a marvelous wedding memory. After reviewing our wedding packet, please contact the Director of Sales and Marketing to schedule an appointment and secure your desired date.

Site Fees:

We allow the usage of our Banquet facility for a five-hour time span for the reception and one hour for the ceremony on the golf course. Each additional hour will be charged at \$500 per hour. Because our ceremony site is on the golf course we ask all guests leave the ceremony site within an hour and towards the reception room. All music must be turned off at 10:00pm. The following is a list of our Facility Use Fee:

Receptions

Friday and Saturday	\$1,500
Sunday – Thursday	\$1,000
Dance Floor	\$300

Ceremonies

Deck overlooking the 18th green	\$250
On West Golf Course – 18th Tee	\$1,000

Seating Capacity

The banquet rooms at the Oakmont Golf Club will comfortably seat up to 300 people. This space may fluctuate depending on the usage of buffet tables, dance floor, gift tables, bars, etc.

Deposit / Payment

The date of your wedding is considered secure when the Oakmont Golf Club receives a non-refundable deposit of \$1,500. The deposit will be applied towards the final bill and the balance due the day of your event. A current credit card must be kept on file with the Director of Sales and Marketing. Method of payments we accept are: Visa, MasterCard, Check or Cash. The banquet charges must be received as one form of payment (no separate checks, multiple credit cards, etc.).

Number of Guests

We require a one-week preliminary count for ordering and staffing purposes and require a 72-hour final guest count for minimum billing purposes. The guarantee, or number served, whichever is greater will be charged. If the guarantee guest count is not received the

preliminary count will be considered the guarantee number. If you are having a plated meal with split entrees we will need the exact counts 72-hours in advance. If the guarantee count is not received we will do a 50/50 split on the entrees.

Catering

All Food and Beverage must be purchased through the Oakmont Golf Club. Wine and champagne may be brought in at a \$10 per bottle corkage fee. We are happy to provide a dance floor for \$300.

Included in your price you receive:

- Banquet tables and chairs (ceremony chairs not included)
- Set-up and breakdown
- Linen – several colors to choose from
- Chinaware, Stainless Flatware and Glassware
- Cutting and Service of Cake
- Service Staff and Bartender
- Day of Coordination

Wedding Cake

Our wedding packages which include the wedding cake are prepared by Costeaux French Bakery. Please schedule an appointment with them for a tasting and be sure to tell them your name, date of wedding and location. We do not charge a cake cutting fee for any wedding cakes brought on site.

Decorations

- No nails, staples, hook or duct tape area allowed on the walls.
- No confetti or glitter.
- No open flame candles. All candles must be placed in a votive holder or hurricane.
- All decorating items must be removed after completion of event. The Oakmont Golf Club will not be held responsible for any lost items left after a wedding.

Hen's Nest (Bridal Room)

The Oakmont Golf Club has a small room for brides and bridal party to prepare for the wedding day. It is the responsibility of the wedding party to assure this room is clean at the end of the event to eliminate a \$75 cleaning fee.