



# Banquet & Special Events Menu



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## **BREAKFAST**

### **Continental Breakfast \$9.00/pp**

*Freshly Brewed Starbucks Coffee, Decaf and Assortment of Numi Teas  
Orange Juice, Grapefruit Juice and Cranberry Juice  
Baked Assortment of Danish, Muffins and Pastries  
Seasonally Sliced Fruit and Berries*

### **The Quail Inn Breakfast \$14.00/pp**

*All Items from the Continental Breakfast and:  
Scrambled Eggs  
Seasonal Breakfast Potatoes  
Apple Wood Smoked Bacon  
Country Sausage Links*

### **Additional Items:**

*Assorted Yogurts, Granola and Fresh Made Muesli \$3/pp  
Texas Style French Toast with Warm Maple Syrup \$3/pp  
Toasted Bagels with Cream Cheese, Jellies, Capers, Chopped Eggs and Red Onions \$3/pp  
Platter of Smoked Salmon with Sliced Cucumbers, Red Onion, Lemon and Capers \$4/pp  
Platter of Local and Imported Artisan Cheese, Sliced Baguettes and Crackers \$4/pp  
Peel and Eat Shrimp with Cocktail Sauce and Lemons \$4/pp*

### **Action Stations (Chef / Bartender Fee \$150)**

#### **Omelette Station \$5.00/pp**

*Cheese - Cheddar or Monterrey Jack  
Meats - Bacon, Ham or Sausage  
Vegetables - Spinach, Onion, Peppers, Tomatoes, Mushrooms,*

#### **Waffle Station \$5.00/pp**

*Blueberries, Strawberries, Chocolate Chips, Whip Cream, Fresh Whipped Butter, Warm Syrup*

#### **Bloody Mary Bar \$10/pp (2-hr maximum)**

*Absolute Vodka, Absolute Pepper Vodka, Absolute Citron Vodka  
The Quail Inn Secret Bloody Mary Mix and a Variety of Garnishes*



## **Themed Lunch Buffets**

### ***It's A Wrap ~ Deli Buffet***

*Mixed Green Salad with Seasonal Vegetables and Balsamic Vinaigrette  
Potato Salad and Coleslaw  
Roast Beef Wrap with Cheddar Cheese, Tomato, Argula and Chipotle Aioli  
Tuna Salad Wrap with Romaine Lettuce and Tomato  
Turkey Wrap with Monterrey Jack Cheese, Romaine Lettuce, Tomato and Pesto Aioli  
Platter of Cookies and Brownies*

### ***All American Barbecue***

*Cheeseburgers ~ 1/3 Pound Ground Beef  
Grilled Chicken Smothered in BBQ Sauce  
Caesar Salad  
Seasonal Fruit Salad  
Potato Salad  
Baked Beans  
Vanilla Ice Cream Sundae*

### ***Taco Ensalada (Salad)***

*Southwestern Salad Mix with Romaine Lettuce  
Caesar Salad  
Tres Pescado Ceviche  
Strips of Taco Seasoned Chicken Breast and Carne Asada  
Chicken and Cheese Enchiladas  
Chips and Salsa  
Flan*

### ***The Tuscany Buffet***

*Caesar Salad  
Chicken Marsala  
Penne Pasta with Italian Sausage and Marinara Sauce  
Seasonal Vegetables  
Fresh Made Focaccia Bread  
Tiramisu*

*\$18 Per Person ~ Plus 20% Service Charge and 9.25% Tax*



## **Lunch Buffet**

*(Served from 11am - 3pm)*

### **Salads - (Choose 2)**

*Sonoma County Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette*  
*Caesar Salad - Hearts of Romaine, Herbed Croutons and Shaved Asiago*  
*Mediterranean - Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers and*  
*Croutons tossed in a Sherry Vinaigrette*  
*Asian Chicken Salad - Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines*  
*Tortellini Salad with Pesto Sauce, Seasonal Vegetables and Gorgonzola Cheese*  
*Potato Salad - with Chopped Egg and Applewood Smoked Bacon Pieces*  
*Penne Pasta with Sun-dried Tomatoes, Olives, Basil and Olive Oil*  
*Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)*  
*Seasonal Fresh Fruit Salad*

### **Entree's - (Choose 2)**

*Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese*  
*Mojito Glazed Chicken with a Citrus Salsa*  
*Sautéed Breast of Sonoma County Chicken Picatta with Lemon, Capers and White Wine*  
*Baked Snapper with a Fruit Salsa*  
*Lightly Breaded Tilapia with Herbed Beurre Blanc*  
*Oven Roasted Pork Tenderloin with Orange - Rosemary Sauce*  
*Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce*

*Grilled Salmon with Fruit Salsa for additional \$2/pp*

### **Accompaniments - (Choose 2)**

*Fresh Seasonal Vegetables, Rosemary Roasted Potatoes, Garlic Mashed Potatoes, Rice Pilaf,*  
*Saffron Rice, Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce*

*\$20 Per Person ~ Plus 20% Service Charge and 9.25% Tax*

*All Plated Meals are Served with Chef's Choice of Starch and Seasonal Vegetables. Please Select One Salad,  
One Dessert and Two Entrees for Same Price  
Dinner Rolls, Butter and Coffee Service are Included in Price*



## *Hors d'oeuvres (Tray Pass or Station)*

*We Provide 1 Piece per Person per Selection. We Recommend 2-3 Selections.*

- Tortilla of Avocado and Smoked Chicken \$2.00*
- Grilled Sausage with Mustard Dipping Sauce \$2.00*
- Oven Roasted Portobello Mushrooms with Bread Crumbs and Pecorino Cheese \$2.00*
- Marinated Skewer of Chicken Tenderloin \$2.00*
- Smoked Salmon on Cucumber with Dill Crème Fraiche \$3.00*
- Ceviche on a House-made Mini Tostada \$3.00*
- Smoked Chicken and Brie Quesadilla \$2.00*
- Spanikopota - Spinach, Cream Cheese and Feta Wrapped and Baked in Phyllo \$2.00*
- Mini Beef Wellingtons Served with Horseradish Aioli \$3.00*
- Mini Maryland Crab Cakes Served with a Chipotle Aioli \$2.50*
- Brie with Strawberries on Crostini \$3.00*
- Homemade Meatballs with a Mushroom Gravy \$2.00*
- Grilled Seasoned Shrimp on a Skewer \$2.50*
- Mini Lamb Chops with Béarnaise Sauce \$3.50*
- Spicy Ahi Cucumber Rolls \$3.50*
- Pancetta Wrapped Prawns \$3.50*
- Prosciutto Wrapped Asparagus \$2.50*

## *Stationary Hors d'oeuvres*

### *Cheese Display \$4.00/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*

### *Fruit Display \$5.00/pp*

*Seasonal Fresh Fruit Kebabs with a Honey Yogurt Dipping Sauce*



## **Dinner Buffets**

*(Served after 3:00pm)*

### **Salads - (Choose 2)**

*Sonoma County Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette*  
*Caesar Salad - Hearts of Romaine, Herbed Croutons and Shaved Asiago*  
*Mediterranean - Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers and croutons tossed in a sherry vinaigrette*  
*Asian Chicken Salad - Spinach, Asian sesame Vinaigrette, Chicken and Tangerines*  
*Penne Pasta and Albacore Tuna Sun-dried Tomatoes, Kalamata Olives, and Olive Oil*  
*Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)*  
*Spinach Salad with Candied Walnuts, Red Wine Marinated Pears, Gorgonzola Cheese and Raspberry Vinaigrette*

### **Entree's - (Choose 2) \$25/pp**

*Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese*  
*Mojito Glazed Chicken with a Citrus Salsa*  
*Sautéed Breast of Sonoma County Chicken Picatta with Lemon, Capers and White Wine*  
*Baked Snapper with a Mango Salsa*  
*Lightly Breaded Tilapia with Herbed Beurre Blanc*  
*Oven Roasted Pork Tenderloin with Orange - Rosemary Sauce*  
*Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce*  
*Santa Maria Seasoned Marinade Tri-Tip with Chimichurri Sauce*  
*Top Sirloin with Sauteed Mushrooms and Demi Glaze*  
*Fettuccini Pasta - An Array of Seasonal Seafood and Fettuccini in a Marinara Sauce*  
*Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce*  
*Grilled Rib Eye with Crispy Onions and Red Wine and Shallot Reduction additional \$2/pp*  
*Carved Prime Rib with Au Jus and Horseradish Additional \$4/pp*  
*Carved Salmon Wellington with Dill Crème Fraische Additional \$3/pp*

### **Accompaniments - (Choose 2)**

*Fresh Seasonal Vegetables, Rosemary Roasted Potatoes, Garlic Mashed, Potatoes, Rice Pilaf, Saffron Rice, Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce*

*All Plated Meals are Served with Chef's Choice of Starch and Seasonal Vegetables. Please Select One Salad, One Dessert and Two Entrees.*

*Dinner Rolls, Butter and Coffee Service are Included in Price*



## *Dessert Course*

*Ice Cream Sundae*

*Vanilla Ice Cream Served Chocolate Sauce, Sprinkled Nuts and a Cherry*

*Chocolate Kiss*

*Warm Soufflé-like Cake Served with a Raspberry Coulis*

*Strawberry Shortcake*

*Seasonal Fruit Cobbler with Ice Cream*

*Cookie and Brownie Assortment*

*Carrot Cake*

*Lemon or Raspberry Sorbet*

*New York Cheesecake with Raspberry Coulis (Dinner Only)*

*Tiramisu (Dinner Only)*

*Snickers Pie (Dinner Only)*

*Three Berry Napoleon (Dinner Only)*

*Puff Pastries stacked with Berries, Whip Cream and Brown Sugar*



## *Food Stations / Social Functions*

*For Those Who Want A Cocktail Party Atmosphere but With More Hearty Food, We Recommend Food Stations. This Style of Event Allows for Food Stations to be Scattered Amongst the Perimeter of the Room with Open Cocktail Seating and Scattered Round Tables on the Inside. Tables are NOT set With Silverware or Glassware but Used for Leisurely Seating.*

*Please Select from the Following: A Minimum of \$30 per person is Required.*

### ***Slider Station \$8/pp***

*Chef Prepared Sliders to Include Pulled Pork with Coleslaw and Meatball with Mozzarella Cheese on a Mini Deli Roll.*

### ***Crostini Station \$8/pp***

*Platters of Crostinis and Brushetta to include; Tomato Brushetta, Chicken Curry Brushetta and Tri Tip Crostini with Chipotle Aioli.*

### ***Nacho Bar \$7/pp***

*Fresh Made Tortilla Chips, Ground Beef, Melted Nacho Cheese, Shredded Iceberg Lettuce, Black Olives, Diced Tomatoes, Sour Cream, Salsa, Jalapenos and Hot Sauce*

### ***Chef Prepared Quesadilla Station \$8/pp***

*Chicken and Beef Quesadillas with Your Choice of Garnishes ~ Sour Cream, Pico de Gallo, Guacamole and Hot Sauce*

### ***California Grill \$18/pp***

*Grilled Tri-Tip with a Red Wine Reduction Sauce and Crispy Onions*

*Mojito Glazed Chicken with a Fruit Salsa*

*Baked Salmon with Beurre Blanc Sauce*



**Grilled Cheese Station \$9/pp**

Four different types of Chef prepared Grilled Cheese Sandwiches cut in Quarters and served on Platters.

**Taco Platters \$9/pp**

Three different types of Tacos served on Soft Corn Tortillas; Pulled Pork (Carnitas), Carne Asada and Chicken.

**Pasta Bar \$10/pp**

Penne Pasta with Italian Sausage and Marinara Sauce

Cheese Tortellini with Pesto and Seasonal Vegetables

Penne Pasta with Seasonal Seafood Assortment and Creamy Alfredo Sauce

Garlic Bread

**Baked Potato Bar or Mashed Potatoes \$8/pp**

Baked Potato with All the Fixings Including; Grated Cheddar Cheese, Sour Cream, Whipped Butter, Bacon Bits and Chives

**Salad Bar \$10**

Caesar Salad ~ Hearts of Romaine, Caesar Dressing, Herbed Croutons, Asiago Cheese

Sonoma Mixed Greens, Candied Walnuts, Pears, Gorgonzola Cheese and Raspberry

Vinaigrette

Chilled Penne Pasta Salad, Albacore Tuna, Roasted Red Peppers, Olive Oil Vinaigrette

Tomato and Mozzarella Salad, Basil, Artichoke Hearts and Balsamic Vinaigrette

**Seafood Station \$16/pp**

Oysters on the Half Shell, Jumbo Shrimp, Mussels, Clams, Ceviche Served on Ice with Lemon Wedges, Cocktail Sauce, Horseradish and Tabasco.

**Carving Station**

Prime Rib w/ Au Jus, Horseradish and Hot Dinner Roll \$14/pp

Salmon Wellington with Beurre Blanc \$13

Bacon Wrapped Pork Loin with an Apple Maple Glaze \$8

Top Sirloin with Chipotle Aioli and Hot Dinner Rolls \$8



***Asian Station \$10/pp***

*Dim Sum Served in a Large Bamboo Basket to Include Vegetarian Mini Egg Rolls, Potstickers and Shrimp Won Tons with Three Dipping Sauces - Plum, Hoison and Sweet and Sour. Teriyaki Bowls Served in Chinese Take-Out Containers ~ White Rice, Teriyaki Chicken, Green Onion, Peppers, Seasonal Vegetables and Soy Sauce.*

***Chocolate Fondue \$9/pp***

*Ghiradelli Chocolate Fondue with all appropriate Accompaniments; Strawberries, Poundt Cake, Pretzels, Cookies, Bananas, etc.*

***Ice Cream Sundae Bar \$8/pp***

*Vanilla and Chocolate Ice Cream with all the Trimmings; Hot Chocolate Sauce, Caramel Sauce, Chocolate Chips, Chopped Walnuts, Crumbled Candy, Cherries, Whip Cream, Etc.*



## WINE LIST

### White Wine

	<i>Glass</i>	<i>Bottle</i>
<b>Sparkling</b>		
House	\$4	\$16
Korbel Brut	\$8	\$20
Gloria Ferrer, Sonoma Brut		\$31
<b>Chardonnay</b>		
House Chardonnay	\$4	\$16
Chateau St. Jean, 2008, Sonoma County	\$7	\$25
Kunde, 2007, Sonoma Valley	\$7	\$25
St. Francis Sonoma Coounty 2007	\$7	\$25
<b>Other White Varietals</b>		
Kenwood Table White	\$4	\$16
R.H. Phillips Sauvignon Blanc 2007	\$5	\$20
Kenwood Sauvignon Blanc 2008 Sonoma County	\$6	\$22
Sycamore Lane Pinot Grigio	\$4	\$22
Kunde Sauvignon Blanc, 2008 Sonoma County	\$7	\$25

### Red Wine

	<i>Glass</i>	<i>Bottle</i>
<b>Cabernet Sauvignon</b>		
House Cabernet Sauvignon	\$4	\$16
Kenwood, Yulupa, 2006	\$6	\$22
DeLoach, 2007	\$6	\$22
Rodney Strong, 2007, Sonoma County	\$7	\$26
B.R. Cohn Silver Label, North Coast	\$8	\$32
Ravenswood Sonoma County	\$8	\$32
Silver Oak, 2002, Alexander Valley		\$79
<b>Merlot</b>		
House Merlot	\$4	\$16
Kenwood, Yulupa, 2007	\$6	\$22
DeLoach, 2006	\$6	\$22
Rodney Strong, 2006, Sonoma County	\$7	\$26
<b>Other Red Varietals</b>		
Kenwood Table Red	\$4	\$16
Kenwood Old Vine Zinfandel, 2006	\$6	\$22
St. Francis Old Vine Zinfandel, 2006	\$7	\$26
Rodney Strong, Pinot Noir, 2008		\$26



## *Beverage Selections*

*Bar Packages are for 4-hour durations*

### *The Quail Inn Bar \$18.00 per person*

*House Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy, Domestic Beer and House White Wine and Red Wine, Soft Drinks and Waters*

### *Premium Bar \$22.00 per person*

*Absolute Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Bacardi Light Rum, Jose Cuervo Tequila, Korbel Brandy, Domestic and Premium Beer, Premium White and Red Wine, Soft Drinks and Waters*

### *Deluxe Bar \$24.00 per person*

*Ketel One Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Johnny Walker Black Scotch, Sauza Hornitos Tequila, Maker's Mark Bourbon, Premium and Domestic Beer, Premium Wines, Soft Drinks and Waters*

### *Cordial Bar \$14.00 per person*

*Bailey's Irish Cream, Kahlua, Grand Mariner, Hennessy VS, Variety of Ports, Amaretto, Jameson Bourbon, Starbucks Coffee, Hot Tea*

### *Champagne and Wine Bar \$14.00 per person*

*Korbel Champagne Drinks - Champagne Cosmopolitan, Champagne Midori, Blue Champagne and Mimosas. Assorted Sonoma Valley White and Red Wines*

### *Beer / Wine / Soda Bar \$14.00 per person*

*Budweiser, Coors Light, Premium Beer, House White Wine and House Red Wine, Soft Drinks and Water*

### *No Host (Cash Bar)*

*House Liquor \$4.00*

*House Wine \$4.00*

*Domestic Beer \$3.00*

*Premium Beer \$4.00*

*Sodas / Waters \$2.00*

*Bartender Fee of \$150 will apply if \$250 in sales is not met.*

*You may bring your own wine and champagne for your party with a corkage fee of \$10.00 per 750ml bottle. All other beverages must be purchased by the Oakmont Golf Club*



## **Celebration of Life Menus**

*Designed to Celebrate the Life of a Loved One.*

*Food Stations are set up around perimeter of room with small plates.*

### **Salad Station**

*Mixed Greens Salad, Caesar Salad, Pasta Salad and Potato Salad*

### **Sandwich Station**

*Variety of Sandwiches Made with Fresh Focaccia Bread  
Turkey, Roast Beef and Tuna*

### **Hot Food Station (select three)**

*Spicy Chicken Wings with Dipping Sauce  
Grilled Sausage with Mustard  
Crab Cakes with Chipotle Aioli  
Meatballs with a Turkey Gravy Sauce  
Chicken and Brie Cheese Quesadilla*

### **Dessert and Coffee Station**

*Cookies, Brownies and Starbucks Coffee*

### **Wine and Champagne Station**

*House White Wine and Red Wine  
Sodas and Waters Available on Request*

*Package is good for three hours without incurring additional charges  
Prices below include all food, beverage, service charge, tax and room fee.*

<i>25 - 50pp</i>	<i>\$1,500</i>
<i>50-75pp</i>	<i>\$2,200</i>
<i>75-100pp</i>	<i>\$3,100</i>
<i>100 - 125pp</i>	<i>\$4,000</i>
<i>125 - 150pp</i>	<i>\$4,900</i>
<i>150 - 175pp</i>	<i>\$5,700</i>
<i>175 - 200pp</i>	<i>\$6,600</i>
<i>200 - 225pp</i>	<i>\$7,500</i>

*We are happy to make substitutions to menu items.*

*Please contact Food & Beverage Director to discuss further options.*



## *Seminars and Meetings*

### *All Day Meeting Packages*

*(Minimum 24 People)*

*Room is available from 8am - 5pm  
Must spend a Minimum of \$24/pp in Food and Beverage or,*

*Room Rental Fees Apply:*

*Less Than 40 People \$500*

*40 - 60 People \$750*

*60 - 120 People \$1,000*

*Entire Facility \$2,000*

*\* Saturday's include additional charges \**

### *Half-Day Meeting Packages*

*Room Available from 8am - 12pm or 1pm - 5pm  
Must spend a minimum of \$18/pp in Food and Beverage or,*

*Room Rental Fees Apply;*

*Less Than 40 People \$300*

*40 - 60 People \$500*

*60 - 120 People \$750*

*Entire Facility \$1,600*

### *Audio Visual Equipment*

*Complimentary Wi-Fi*

*Screen*

*Wireless Handheld Microphone*

*Extension Cords and Power Strips*

*Flipchart \$20*

*Groups of Less than 24 people will be charged an additional \$150 Labor Fee*

*Groups not reaching the minimum in Food & Beverage will pay the remainder as Room Rental.*

*\* Saturday Seminars Require a \$3,000 Room Rental Fee Regardless of Time or Amount of Guests\**



## Snack Food

### *The Golfers Continental \$9/pp*

*Fresh Brewed Starbucks Regular and Decaf Coffee, TAZO Teas, Fresh Sliced Seasonal Fruit, Assorted Pastries and Muffins with Jellies and Whipped Butter*

### *A.M. Refresh \$7/pp*

*Replenish Coffee, Assorted Sodas, Pellegrino Waters, Basket Whole Fruit and Granola Bars*

### *Lunch Buffet \$18/pp*

*Choose From Our Themed Lunch Buffet Menus (see Banquet Menus)*

### *P.M. Refresh \$7/pp*

*Replenish Coffee, Sodas and Pellegrino Waters, Fresh Baked Cookies, Homemade Fudge Brownies,*

### *Box Lunch \$12/pp*

*Smoked Turkey, Ham, or Roast Beef on Housemade Focaccia Bread with, Bag of Chips and a Candy Bar*

## **Beverages**

<i>Starbucks Coffee / Decaf / Assorted Teas</i>	<i>\$4/pp</i>
<i>Assorted Soft Drinks (Pepsi, Diet Pepsi and Sierra Mist)</i>	<i>\$250/pp</i>
<i>Pelligrino and Sparkling Waters</i>	<i>\$350/pp</i>
<i>Pitchers of Juice, Ice Tea or Lemonade</i>	<i>\$15/Pitcher</i>
<i>Starbucks Frappacinos</i>	<i>\$5/ea.</i>
<i>Red Bull Energy Drinks</i>	<i>\$5/ea.</i>

## **Food**

<i>Assorted Danish, Muffins and Pastries</i>	<i>\$18/doz.</i>
<i>Bagels with Cream Cheese</i>	<i>\$18/doz.</i>
<i>Fruit Kebabs with Honey Dipping Yogurt</i>	<i>\$450/pp</i>
<i>Basket of Whole Fruit</i>	<i>\$2/pp</i>
<i>Granola Bars and Trail Mix</i>	<i>\$2.00/ea.</i>
<i>Fresh Baked Cookies or Brownies</i>	<i>\$18/doz.</i>
<i>Assorted Candy Bars</i>	<i>\$2/ea.</i>
<i>Tortilla Chips with Fresh Salsa and Guacamole</i>	<i>\$4/pp</i>
<i>Fresh Popcorn</i>	<i>\$2/pp</i>



# *Oakmont Golf Club*

## *Event Terms and Conditions*

### *Room Rental*

*Groups having a meeting or seminar, please refer to seminars and meetings package pricing*

*Groups having a breakfast or lunch ~ room rental waived*

*Groups having a dinner ~ room rental \$250*

*Groups must have a minimum of 24 people. If under 24, group will still be charged for 24 people.*

*Saturday Events must reach a food and beverage minimum of \$3,000.*

### *Deposit / Payment*

*The date of your event is considered secured when the Oakmont Golf Club receives a deposit of \$250. The deposit will be applied towards your final bill and the balance will be due on the day of your event. Methods of payment we accept are Visa, Mastercard, American Express, Cash or Check. The banquet charges must be received as one form of payment (no separate checks, multiple credit cards, etc.)*

### *Guarantees*

*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. Oakmont will not be responsible for identical service over 5% of your guarantee should your attendance increase suddenly.*



## *Catering*

*All Food and Beverage must be purchased through the Oakmont Golf Club. When planning your menu we suggest selecting a common main course for all your guests; however you may offer a choice of main courses if the following guidelines have been met:*

- ❖ A maximum of two main courses, plus a vegetarian may be offered.*
- ❖ The Director of Food & Beverage must be provided with an exact breakdown of how many of each main course no later than three business days before the event.*
- ❖ All guests will have the same salad and dessert course.*
- ❖ Common accompaniments and complementing courses are required for multiple main courses.*
- ❖ For split entrees each guest must have a pre-set place card that includes a symbol to indicate the main course selected.*

*Please note that all prices quoted are subject to a 20% Service Charge and Applicable Tax. If you wish to provide wine from your cellar a corkage fee of \$10 per bottle will be added.*

## *Alcoholic Beverage Policy*

*The sale and service of all alcoholic beverages is regulated by the California State Alcohol Beverage Control. The Oakmont Golf Club is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverages are brought into your private event. Outside wine can be brought in with prior notification in advance. A \$10 per bottle corkage fee will assessed to the final bill. The Oakmont Golf Club reserves the right to discontinue service of Alcoholic Beverages at any time. Oakmont's authority in this matter is absolute.*

## *Decorations*

- ❖ No nails, staples, hooks or duct tape allowed on the walls.*
- ❖ No confetti, glitter or anything excessive that could be sprinkled on the carpet.*
- ❖ 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.*