



Quail Inn Restaurant

Banquet and Special Events Menu

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Dear Valued Customer:

Thank you so much for your interest in hosting your event 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,

Ehrin Cadigan

Ehrin Cadigan
Director of Food and Beverage

BREAKFAST

Continental Breakfast \$9.00/pp

Freshly Brewed Coffee, Decaf and Assortment of 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
Assorted Cereals

The Wine Country Breakfast \$18.00/pp

All Items from the Quail Inn Breakfast and:
Assorted Yogurts and Fresh Made Muesli
French Toast with Warm Syrup
Toasted Bagels with Cream Cheese, Jellies, Capers, Chopped Eggs and Red Onions

The Sonoma Valley Brunch \$26/pp

All Items from the Wine Country Breakfast and:
Platter of Smoked Salmon with Sliced Cucumbers
Platter of Local and Imported Artisan Cheese, Sliced Baguettes, Assorted Crackers
Egg Salad
Peel and Eat Shrimp with Cocktail Sauce and Lemons

Action Stations (Chef / Bartender Fee \$150)

Omelette Station \$5.00/pp

Cheese - Cheddar, Monterrey Jack or American.
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

Meeting Room Refreshments

Beverages

Coffee, Decaf and Assortment of Teas	\$5.00/pp
Sodas	\$3.00/ea.
Bottled Spring Water	\$3.00/ea.
Bottled Mineral Water	\$3.50/ea.
Juice	\$12.00/Pitcher
Ice Tea	\$12.00/Pitcher
Lemonade	\$12.00/Pitcher

Food

Danish/Muffins/Pastries	\$18.00/Dozen
Bagels	\$18.00/Dozen
Sliced Fruit	\$3.50/pp
Whole Fruit	\$2.00/pp
Granola Bars / Trail Mix	\$2.50/pp
Assorted Candy Bars	\$1.50/ea.
Fresh Baked Cookies	\$18.00/Dozen
Brownies	\$18.00/Dozen

Themed Lunch Buffets

Deli Maison

Mixed Green Salad with Seasonal Vegetables and Balsamic Vinaigrette
Potato Salad
Coleslaw
Platter of Pre-Made Sandwiches to Include Roast Beef, Turkey, Ham, Egg Salad & Tuna
Platter of Cookies and Brownies
\$18.00 per person ++

All American Barbecue

The Oakmont Golfers Burger (served in a hot dog bun)
Hot Dogs
Caesar Salad
Fruit Salad
Potato Salad
Coleslaw
Warm Apple Cobbler and Vanilla Ice Cream
\$18.00 per person ++
Substitute the burgers and hot dogs with chicken and tri-tip add \$2.00/pp

La Fiesta

Chips and Salsa
Baby Shrimp Ceviche
Caesar Salad
Chicken and Beef Fajitas
Spanish Rice
Refried Beans
Flour and Corn Tortillas
Mexican Brownies
\$18.00 per person ++

The Wine Tasting Picnic Buffet

The Quail Inn's Signature Clam Chowder
Soup Du Jour (Changes Seasonally)
Caesar Salad with Chicken
Mixed Green Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetables, Candied
Walnuts and Fresh Seasonal Fruit
Penne Pasta, Sun-Dried Tomatoes, Albacore Tuna, Basil and Olive Oil
Tomato and Mozzarella Salad with Basil, Sliced Onion, Artichoke Hearts and Balsamic
Vinaigrette
Assorted Pre-Made Finger Sandwiches Including Smoked Salmon and Cucumber, Egg
Salad and Turkey Pesto Mozzarella
Assorted Fruit and Berries Drizzled in a Yogurt Citrus Dressing
\$25.00 per person ++

Lunch Buffet

(Served from 11am – 3pm)

Salads – (Choose 3)

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 Seasonal Vegetables and Gorgonzola Cheese

Potato Salad

Penne Pasta with Sun-dried Tomatoes, Kalamata Olives, Basil and Olive Oil

Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)

Fruit Salad

Accompaniments – (Choose 2)

Fresh Seasonal Vegetables

Rosemary Roasted Potatoes

Potato Au Gratin

Garlic Mashed Potatoes

Rice Pilaf

Saffron Rice

White Rice

Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce

Entree's – (Choose 2) \$20/pp

Grilled Breast of Rosemary Chicken (sauce)

Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese

Roasted Breast of Sonoma County Chicken with Pancetta, Roasted Garlic and Shallots

Oven Roasted Sonoma County Chicken with a Creamy Mushroom Ragout

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

Baked Ham with a Pineapple Glaze

Oven Roasted Pork Tenderloin with Pan Juices

Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce

Entree's – (Choose 2) \$24/pp

Korean Style Marinated London Broil with Brown Sugar and Ginger

Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce

Seafood Pasta - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce

Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce

\$5.00/pp More for additional entree selections

Plated Lunch

Includes a salad, entree and dessert

Choice of 2 entree's and one vegetarian, higher price applies to all meals.

Salad

Sonoma County Mixed Greens and Seasonal Vegetables, Tossed with Balsamic Vinaigrette

Caesar Salad – Hearts of Romaine with Herbed Croutons and Shaved Asiago

Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers, Croutons Tossed with a Sherry Vinaigrette

Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines

Entree

Oven Roasted Breast of Chicken with Pancetta, Roasted Garlic, Shallots and Roasted Potatoes \$20

Sonoma County Chicken Breast with Apple Wood Smoked Bacon, Fried Spinach and Garlic Mashed Potatoes \$20

Oven Roasted Chicken with a Soft Polenta and a Creamy Wild Mushroom Ragout \$20

Sautéed Breast of Sonoma County Chicken Picatta with Lemon, Capers, White Wine and Rice \$20

Chicken Parmesan – A Breast of Sonoma County Chicken Resting on Top of Angel Hair Pasta Smothered with Marinara Sauce and Mozzarella Cheese \$20

Grilled Salmon with Mango Salsa on Saffron Rice \$24

Fresh Snapper with Herb Risotto and a Lemon Thyme Sauce \$20

Lightly Breaded Tilapia with Mashed Potatoes and a Cilantro Butter \$20

Oven Roasted Pork Tenderloin with an Herb Crust, Garlic Mashed Potatoes and Whole Grain Mustard Sauce \$20

Seasoned Tri – Tip Served with Crispy Onions, Garlic Mashed Potatoes and a Red Wine Reduction Sauce \$20

Strips of Korean Style Marinated London Broil with Garlic Mashed Potatoes \$24

New York Steak Served with Twice Baked Potatoes and a Sautéed Mushroom Sauce \$28

Vegetarians

Penne Pasta in a Creamy Alfredo Sauce with Steamed Seasonal Vegetables and
Parmesan Cheese \$18

Wild Mushroom Cannelloni – Seasonal Wild Mushrooms and Ricotta Cheese Topped
with Marinara Sauce and Pecorino Cheese \$18

Grilled Portobello Mushrooms Stuffed with Spinach and Gruyere Cheese, with Pearl
Cous Cous and Roasted Garlic Aioli

Dessert

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

Seasonal Fruit Cobbler

Carrot Cake

Parfait
Plain Yogurt, Granola, and Fresh Seasonal Berries

Lemon or Raspberry Sorbet

Cookie and Brownie Assortment

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 Chicken and Brie Quesadilla \$2.00
- Prosciutto Wrapped Melon \$2.00
- Spanikopota – Spinach, Cream Cheese and Feta Wrapped and Baked in Phyllo \$2.00
- Mini Beef Wellingtons Served with Horseradish Aioli \$3.00
- Deep Fried Mozzarella Sticks \$2.50
- Mini Maryland Crab Cakes Served with a Chipotle Aioli \$2.50
- Scallops Wrapped in Bacon \$3.50
- Homemade Meatballs with a Mushroom Gravy \$2.00
- Marinated Lamb Kebabs with Gorgonzola Salsa \$3.50
- 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

Pizza Station with Homemade Focaccia Bread \$6.50/pp

Grilled Eggplant, Fresh Mozzarella, Seasonal Vegetables and Marinara Sauce
An Array of Italian Meats and Cheeses on Marinara Sauce
Seasonally Baked Chicken, Sun Dried Tomatoes and Pesto Sauce

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

Dinner Buffets

(Served after 3:00pm)

Salads – (Choose 3)

- 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
- Potato Salad
- Penne Pasta and Albacore Tuna Sun-dried Tomatoes, Kalamata Olives, and Olive Oil
- Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)
- Fruit Salad
- Spinach Salad with Candied Walnuts, Red Wine Marinated Pears, Gorgonzola Cheese and Raspberry Vinaigrette

Accompaniments – (Choose 2)

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

Entree's – (Choose 2) \$25/pp

- Roasted Breast of Sonoma County Chicken with Pancetta, Roasted Garlic and Shallots
- Oven Roasted Sonoma County Chicken with a Creamy Mushroom Ragout
- 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
- Baked Ham with a Pineapple Glaze
- Oven Roasted Pork Tenderloin with Pan Juices
- Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce

Entree's – (Choose 2) \$30/pp

- Korean Style Marinated London Broil with Brown Sugar and Ginger
 - Seafood Pasta - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce
 - Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce
 - Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce
- \$5.00/pp More for additional entree selections***

Plated Dinner

Includes an entree and two courses (Appetizer / Salad / Dessert)

Choice of 2 entree's and one vegetarian, higher price applies to all meals.

Appetizer Course

Crab Cakes with Fried Onions and a Chipotle Sauce
Mushroom Raviolis in a White Wine Cream Sauce with Cippolini Onions.
Antipasto Platter
Smoked Salmon Wrapped Asparagus
Pancetta Wrapped Scallops
Grilled Asian Sesame Beef Kabobs
Shrimp Ceviche

Salad Course - \$5/pp++

Sonoma County Mixed Greens and Seasonal Vegetables, Tossed with Balsamic Vinaigrette
Caesar Salad – Hearts of Romaine with Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers, Croutons Tossed with a Sherry Vinaigrette
Spinach Salad with Raspberry Vinaigrette, Candied Walnuts, Gorgonzola Cheese and Strawberries
Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines

Entree

Oven roasted Breast of Chicken with Pancetta, Roasted Garlic, Shallots and Roasted Potatoes \$26

Sonoma County Chicken Breast with Apple Wood Smoked Bacon, Fried Spinach and Garlic Mashed Potatoes \$26

Oven Roasted Chicken with a Soft Polenta and a Creamy Wild Mushroom Ragout \$26

Sautéed Breast of Sonoma County Chicken Piccata with Lemon, Capers, White Wine and Rice \$26

Chicken Parmesan – A Breast of Sonoma County Chicken Resting on Top of Angel Hair Pasta Smothered with Marinara Sauce and Mozzarella Cheese \$26

Grilled Salmon with Mango Salsa \$30

Fresh Snapper with Herb Risotto and Seasonal Vegetables \$26

Lightly Breaded Tilapia with Mashed Potatoes \$26

Oven Roasted Pork Tenderloin with an Herb Crust, Garlic Mashed Potatoes and Whole Grain Mustard Sauce \$26

Seasoned Tri – Tip Served with Crispy Onions, Garlic Mashed Potatoes and a Red Wine Reduction Sauce \$26

Korean Style Marinated London Broil with Brown Sugar and Ginger, Oven Roasted Potatoes and Fresh Seasonal Vegetables \$30

Seafood Linguini - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce served with garlic bread and fresh seasonal vegetables \$32

New York Steak Served with Twice Baked Potatoes, and a Sautéed Mushroom Sauce \$34

Vegetarians

Penne Pasta in a Creamy Alfredo Sauce with Steamed Seasonal Vegetables and
Parmesan Cheese \$22

Wild Mushroom Cannelloni – Seasonal Wild Mushrooms and Ricotta Cheese Topped
with Marinara Sauce and Pecorino Cheese \$22

Grilled Portobello Mushrooms Stuffed with Spinach and Gruyere Cheese, with Pearl
Cous Cous and Roasted Garlic Aioli \$22

Cheese Tortellini with Marinara Sauce, Seasonal Vegetables and Garlic Bread \$22

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

Seasonal Fruit Cobbler

Carrot Cake

Lemon or Raspberry Sorbet

New York Cheesecake with raspberry coulis

Cookie and Brownie Assortment

Tiramisu

Beverage Selections

Bar Packages are for 4-hour durations

The Quail Inn Bar \$16.00 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 \$18.00 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 \$20.00 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 \$12.00 per person

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

Martini Bar \$12.00 per person

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

Champagne and Wine Bar \$12.00 per person

House wine and champagne

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

Memorials

(Social Gatherings)

Food Stations are set up around perimeter of room with small plates to encourage socializing.

Salad Station

Mixed Greens with Balsamic Vinaigrette and Seasonal Vegetables
Caesar Salad
Pasta Salad
Potato Salad

Sandwich Station

Variety of Sandwiches Made with Fresh Focaccia Bread
Turkey, Roast Beef, Ham 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 and Brownies
Assorted Pies
Starbucks Coffee

Wine and Champagne Station

House White Wine, Red Wine and Champagne
Sodas and Waters Available on Request

Package is good for three hours without incurring additional charges
Prices below are a flat fee and include all food, beverage, service charge, tax and use of the room

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

***We are happy to make substitutions to menu items.
Please contact Food & Beverage Director to discuss further options.***

Room Rental

(Sunday – Friday)

Room rental fee is based on a four-hour use of the property as follows:

		With a Meal Room Rental	W/ No Meal Room Rental	& Min. F&B
One Banquet Room	40 Guests or Less	\$100	\$200	\$300
Two Banquet Room	40 - 60 People	\$150	\$300	\$600
Three Banquet Rooms	60 - 120 People	\$250	\$500	\$1,000
Four Banquet Rooms	120 - 150 People	\$350	\$350	\$1,500
Entire Facility	200 Max	\$500	\$500	\$2,000

A meal consists of a breakfast, lunch or dinner selection. Groups not ordering a meal are subject to the room rental fee and the minimum food and beverage.

Overtime rates are \$150 per hour for each additional hour.

Room rate pricing does not include weddings. Please ask about our wedding fees.

Room fees include: tables, chairs, linens, silverware, glassware and china

Dance Floor \$300

Saturday Minimum Requirements

	<u>May – October</u>	<u>November - April</u>
Food and Beverage	\$3,500	\$1,000
Room Rental	\$1,000	\$350

If the Food & Beverage minimums are NOT reached at the end of your final bill, you are responsible for paying the difference. Room Rental, gratuities, tax, and all labor charges do NOT count toward the Food and Beverage Minimums.

Terms and Conditions

1. A non-refundable deposit of \$250 is required to secure the date.
2. A signed contract is required by the Food and Beverage Director and the Client hosting the party.
3. Our pricing reflects a 24-person minimum. Any party smaller than 24 is subject to an additional \$100 service charge.
4. We request a one week preliminary count for ordering and staffing. We require a 72 hour final guest count for minimum billing purposes. The guarantee, or number served, whichever is greater will be charged.
5. A service charge of 20% will be added to all events, plus the mandatory sales tax of 8% will be added to the final bill.
6. All menu prices subject to change (maximum 10%)
7. You may bring in wine for your event with a \$10.00 per bottle corkage fee. No other outside food or beverage is allowed to be brought in.
8. You are able to provide decorations for your room (approved by The Quail Inn). We do not allow glitter, confetti, rice, duct tape on walls. All decorations provided by client must be removed immediately following event to avoid a \$150 Cleaning Fee.