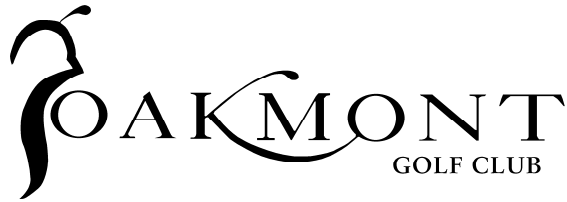


*~2010~*  
*Wedding Ceremonies and Receptions*



*Contact: Tina Williams, Director of Sales and Marketing*  
*7035 Oakmont Drive Santa Rosa, CA 95409*  
*Telephone: (707) 537-3671 FAX (707) 539-6751*  
*Email: or tina@oakmontgc.com*

*www.oakmontgc.com*



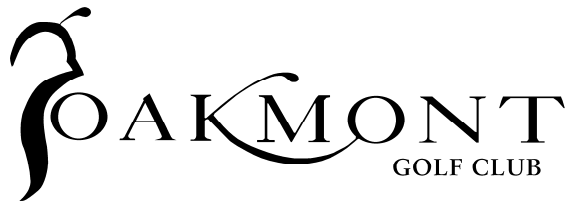
## CONGRATULATIONS ON YOUR ENGAGEMENT!

*Located between Santa Rosa and Kenwood with picturesque views of the Mayacama Mountains and in the heart of Sonoma Valley is the Oakmont Golf Club. Enjoy your ceremony on our secluded 18<sup>th</sup> hole with soothing sounds from our waterfalls and photographic backdrop.*

*Included in your wedding package is the following:*

*Use of our event space.  
Banquet tables, chairs, glassware, flatware, china, dance floor and standard linen  
House centerpiece or votive candles  
Champagne toast  
Tray passed water and lemonade at guest arrival  
All day use of bridal room  
White wooden padded chairs for Reception only  
Complimentary round of golf for two  
Professional on-site wedding coordinator for day of event and rehearsal  
Cake cutting service*

*We treat your wedding day as if it was our own. Our primary goal is to exceed your expectations and provide you with a memorable experience to last a lifetime.*



## *Hors D'Oeuvres*

### *Displayed Cold Hors d'oeuvres \$4/pp*

*Imported and Domestic Cheese Display*

*Antipasto Display*

*Sliced Fresh Seasoned Fruit with a Honey Yogurt Dipping Sauce*

*Vegetable Crudités with Dipping Sauces*

### *Tray Passed Hors d'oeuvres \$3/pp*

*Mini Crab Cake with a Cilantro-Lime Aioli*

*Brie with Strawberries on Brioche Crostini*

*Smoked Salmon on Cucumber with Dill Crème Fraiche*

*Mini Chicken and Brie Quesadilla*

*Peppered Beef on Crostini with Chipotle Aioli*

*Chicken Satay with Peanut Sauce*

*Endive with Roquefort Cheese and Candied Walnut*

*Ahi Tuna Tartar on Mini Tostada*

*Prosciutto Wrapped Shrimp*

*Spinach Spanakopita*

*Mini Beef Wellington with Horseradish Aioli*

### *Food Stations \$6/pp*

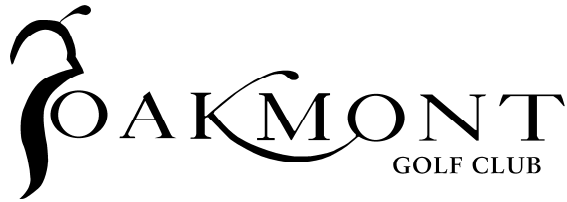
*Chef Prepared Pull-Pork Sliders with Coleslaw*

*Dim Sum – Array of Asian Steamed Appetizers Including: Pork Pot Stickers, Won Tons, Egg*

*Rolls with Traditional Dipping Sauces*

*Ceviche Station – Two Different Types of Ceviche Served in a Martini Glass with Chef's*

*Homemade Mini Tostada*



## *PLATED WEDDING MENU*

*Select One of the following Salads:*

*Sonoma Mixed Greens*

*Strawberries, Roquefort Cheese, Candied Walnuts and Champagne Vinaigrette*

*Caesar Salad*

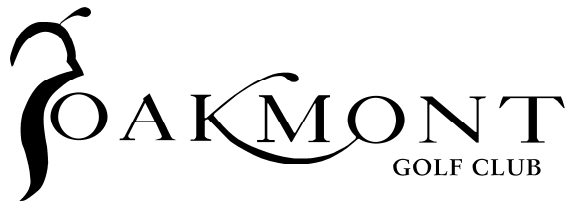
*Romaine Lettuce, Herb Croutons, Asiago Cheese and Caesar Dressing*

*Iceberg Lettuce*

*Wedge of Iceberg Lettuce, Ranch Dressing, Baby Tomatoes, Cucumbers and  
Applewood Smoked Bacon Bits*

*Spinach Salad*

*Heirloom Tomatoes (Seasonal), Fresh Mozzarella Cheese, Basil, Red Onions,  
Artichoke Hearts and Balsamic Vinaigrette*



## PLATED WEDDING MENU

### Entree

*Please Select Two Tray Passed Hors D'Oeuvres.*

*All Plated Entrees are served with Chef's Choice of Starch and Seasonal Fresh Vegetables. Dinner Rolls and Butter are included, as well as Coffee, Decaf and Assorted Teas.*

*Please select up to three entrees. The Higher price will apply to all meals.*

*Prosciutto Wrapped Sonoma County Chicken Breast \$35*

*Mojito Glazed Sonoma County Chicken with a Citrus Salsa \$35*

*Chicken Piccata – Sautéed Breast of Chicken with Lemon, Capers and White Wine \$35*

*Tilapia (Seasonal) Lightly Breaded with Herbed Beurre Blanc \$35*

*Grilled Salmon with a Fruit Salsa \$43*

*Seared Pistachio Crusted Salmon \$43*

*Seared Sesame Crusted Ahi Tuna with Wasabi Vinaigrette \$53*

*Lemon and Herb Crusted Halibut \$49*

*Grilled Tri-Tip with Crispy Onions and a Red Wine Reduction Sauce \$39*

*Jamaican Jerk Flank Steak with Chimichurri Sauce \$43*

*Peppercorn Crusted New York Steak 12oz. with Port Wine Reduction \$49*

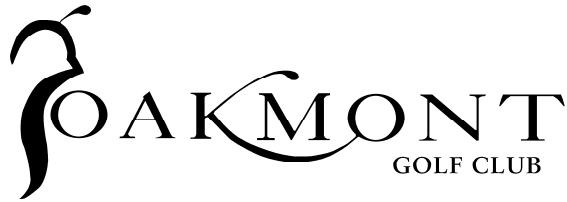
*Filet Mignon 8oz. Wrapped with Bacon and Topped with Blue Cheese Butter \$55*

*Filet Mignon 6oz. with Red Wine Reduction and Jumbo Prawns \$59*

*Mustard Herb Rubbed Lamb Chops with Mint Pesto Aioli \$55*

*Wild Mushroom Cannelloni – Seasonal Wild Mushrooms and Ricotta Cheese Topped with Marinara Sauce and Pecorino Cheese \$35*

*Vegetable Wellington – Puff Pastry with Seasonal Vegetables and Red Pepper Sauce \$39*



## *The Vineyard's View*

*Please Select One Tray Passed Hors D'Oeuvres*

### *Salads ~ Choose One*

*Sonoma Mixed Greens*

*Strawberries, Roquefort Cheese, Candied Walnuts and Champagne Vinaigrette  
Caesar Salad*

*Romaine Lettuce, Herb Croutons, Asiago Cheese and Caesar Dressing*

*Iceberg Lettuce*

*Wedge of Iceberg Lettuce, Ranch Dressing, Baby Tomatoes, Cucumbers and Applewood  
Smoked Bacon Bits*

### *Entrees ~ Choose Two*

*Mojito Glazed Sonoma County Chicken with Citrus Salsa*

*Chicken Piccata – Sautéed Breast of Chicken with Lemon, Capers and White Wine*

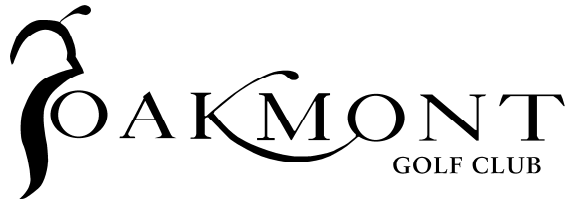
*Spinach Ravioli in Alfredo Sauce with Smoked Salmon Bits*

### *Accompaniments:*

*Fresh Seasonal Vegetables and a Choice of:*

*Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Rice Pilaf or Penne Pasta  
Dinner Rolls and Butter*

*\$29 Per Person*



## *The Sonoma Valley Buffet*

*Please Select Two Tray Passed Hors D'Oeuvres*

### *Salads ~ Choose One*

*Sonoma Mixed Greens*

*Strawberries, Roquefort Cheese, Candied Walnuts and Champagne Vinaigrette*

*Caesar Salad*

*Romaine Lettuce, Herb Croutons, Asiago Cheese and Caesar Dressing*

*Iceberg Lettuce*

*Wedge of Iceberg Lettuce, Ranch Dressing, Baby Tomatoes, Cucumbers and Applewood*

*Smoked Bacon Bits*

### *Entrees ~ Choose Two*

*Mojito Glazed Sonoma County Chicken with Citrus Salsa*

*Chicken Piccata – Sautéed Breast of Chicken with Lemon, Capers and White Wine*

*Lightly Breaded Tilapia with Herbed Beurre Blanc*

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

### *Accompaniments:*

*Fresh Seasonal Vegetables and a Choice of:*

*Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Rice Pilaf or Penne Pasta*

*Dinner Rolls and Butter*

*One Bottle of House White and Red Wine per Table for Dinner Service*

***\$39 Per Person***



# *The Valley of the Moon Buffet*

*Please Select Two Tray Passed Hors D'Oeuvres*

## *Salads ~ Choose Two*

*Local Mixed Greens, Granny Smith Apple, Fennel, Toasted Pecans and Balsamic Vinegar  
Watercress, Dried Cranberries, Toasted Almonds and Red Wine Vinaigrette  
Romaine Lettuce, Beets, Candied Walnuts, Radish and Raspberry Vinaigrette  
Heirloom Tomatoes (Seasonal), Fresh Mozzarella Cheese, Basil, Red Onions, Artichoke Hearts  
and Balsamic Vinaigrette  
Hearts of Romaine, Caesar Dressing, Asiago Cheese and Herbed Croutons*

## *Entrees ~ Choose Two*

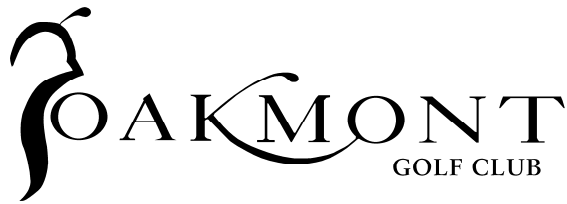
*Mojito Glazed Chicken with Citrus Salsa  
Oven Roasted Pork Tenderloin with an Orange ~ Rosemary Glaze  
Grilled Salmon with a Fruit Salsa  
Swordfish with a Citrus Pesto Sauce  
Mustard Crusted Leg of Lamb with Pomegranate Reduction  
Flank Steak with Jamaican Jerk Seasoning and Chimichurri Sauce  
Sliced New York Steak with Peppercorns and Port Wine Reduction*

## *Accompaniments:*

*Fresh Seasonal Vegetables and a Choice of:  
Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Rice Pilaf or Penne Pasta  
Dinner Rolls and Butter*

*One Bottle of Sonoma Varietal White and Red Wine per Table for Dinner Service*

*\$49 Per Person*



## *Wine Country Buffet*

*Please Select Two Tray Passed Hors D'Oeuvres*

### *Salads ~ Choose Two*

*Mixed Green Salad with Apple Vinaigrette, Assorted Berries, Sliced Apples and Crumbled Blue Cheese*

*Bibb Lettuce Antipasto Salad ~ Kidney Beans, Salami, Provolone, Tomatoes Tossed with Red Wine Vinaigrette*

*Romaine Lettuce – Valencia Oranges, Grapes, Radish, Red Onion and Citrus Vinaigrette  
Cucumber Salad ~ Asian Pears (seasonal), Romaine Lettuce, Olive Oil and Balsamic Vinaigrette*

*Heirloom Tomatoes (Seasonal), Fresh Mozzarella Cheese, Basil, Red Onions, Artichoke Hearts and Balsamic Vinaigrette*

### *Entrees ~ Choose Two*

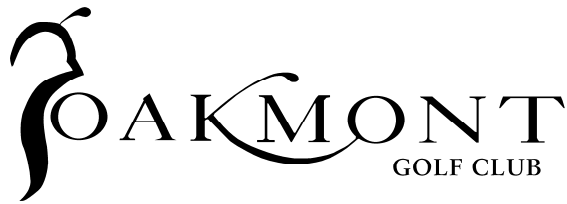
*Ginger Sea Bass over Wilted Greens  
Sliced Filet Mignon with Sautéed Mushrooms and Crispy Onions  
Lemon and Herb Crusted Halibut with Lemongrass Sauce  
Chef Carved Prime Rib with Au Jus and Horseradish  
Chef Carved Leg of Lamb with Mustard Crust*

### *Accompaniments:*

*Fresh Seasonal Vegetables and a Choice of:  
Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Rice Pilaf or Penne Pasta  
Dinner Rolls and Butter*

*Hosted Full Bar for Cocktail Hour  
One Bottle of Sonoma Varietal White and Red Wine per Table for Dinner Service*

*\$59 Per Person*



## *Mini Buffet Stations*

*Mini Buffets or, Food Stations for Wedding Receptions are Becoming More and More Popular. Wedding Parties Who Are Seeking a Casual and Sociable Atmosphere Will Prefer This Non-Traditional Style of Service. With This Service Food Stations Are Scattered Amongst the Perimeter of the Room with Open Seating on the Interior*

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

### ***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*

### ***Pasta Bar \$8/pp***

*Cheese Tortellini and Penne Pasta with Choice of Pesto, Marinara or Creamy Alfredo Sauce.*

*Your Choice of Two Accompaniments to be Added to Each Pasta: Steamed Vegetables, Italian Sausage or, Seafood Assortment Served with Garlic Bread*

### ***Baked Potato Bar \$5/pp***

*Baked Potato with All the Fixings Including; Grated Cheddar Cheese, Sour Cream, Whipped Butter, Bacon Bits and Chives – (Baked Potato can be substituted for mashed potatoes)*

### ***Salad Bar \$6***

*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.*



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

*Dim Sum Served in a Large Bamboo Basket to Include Vegetarian Mini Egg Rolls, Pork Buns, 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.*

***Chef Prepared Quesadilla Station \$6/pp***

*Grilled Chicken Made to Order Quesadillas with Your Choice of Garnishes ~ Sour Cream, Pico de Gallo, Guacamole and Hot Sauce*

***Nacho Bar \$5/pp***

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

***California Grill \$15/pp***

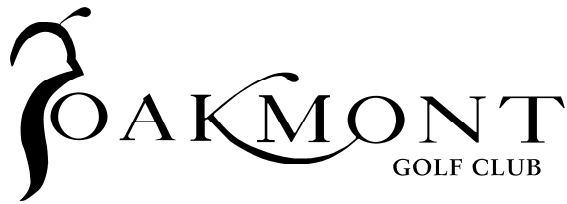
*Grilled Tri-Tip with a Red Wine Reduction Sauce and Crispy Onions  
Mojito Glazed Chicken with a Citrus Salsa  
Baby Lamb Chops with Béarnaise Sauce*

***Mediterranean Station \$11/pp***

*Tabouli Salad, Lamb Souvlaki with Tzatziki Sauce, Dolmas, Pita Bread, Hummus,*

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

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



## *Beverage Selections*

### *Hosted Bar Packages (4-hours)*

#### *Moderate Bar: \$16.00 per person*

*House Brand Liquor, Domestic and Premium Beer, House Red and White Wine and Sodas*

#### *Premium Bar: \$18.00 per person*

*Absolute Vodka, Bombay Gin, Dewar's Scotch, Seagram's 7 Whiskey, Bacardi Rum, Jack Daniels Bourbon, Jose Cuervo 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, 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: \$10.00 per person*

*Served with Absolute Vodka – Lemon Drop, Apple Martini, Classic Martini, Cosmopolitan*

#### *Champagne Bar: \$8.00 per person*

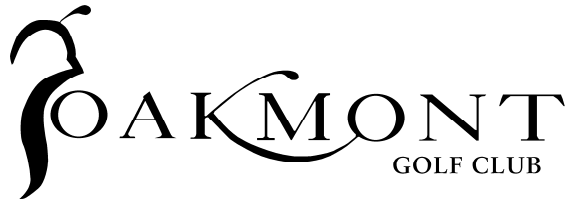
*Korbel Champagne – Mimosas, Bellini's, Champagne and Midori, Champagne Cosmopolitan and Blue Curacao with Champagne*

#### *Sonoma Valley Wine Bar: \$15 per person*

*Three White and Three Red Sonoma Valley Premium Wines and One Champagne*

*We Are Happy to Customize a Bar or Tray Pass a Signature Drink of the Bride and Groom.  
Please Ask for Further Details.*

*You may bring wine or champagne from your cellar 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 an additional hour for a 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. Our Fees:*

<i>Receptions</i>	<u><i>May – Oct.</i></u>	<u><i>Nov. - April</i></u>
<i>Saturday</i>	\$1,500	\$750
<i>Sunday – Friday</i>	\$250	
 <i>Ceremonies</i>		
<i>Deck overlooking the 18th green</i>	\$250	\$125
<i>On West Golf Course – 18th Tee</i>	\$1,000	\$1,000

### **Seating Capacity**

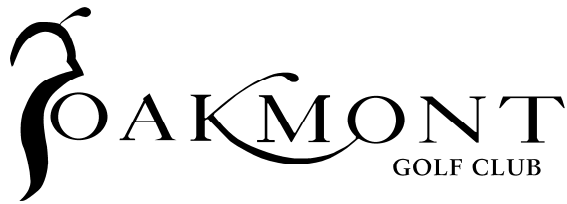
*The banquet rooms at the Oakmont Golf Club will comfortably seat up to 300 people. This space may fluctuate depending on the usage of buffet tables, dance floor, gift tables, bars, etc.*

### **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, American Express, Check or Cash. 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. We would welcome the opportunity to create a custom menu for you on your special day that meets and suits the needs of your guests. 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 Sales 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.*
- ❖ Each guest must have a pre-set place card that includes a symbol to indicate the main course selected.*

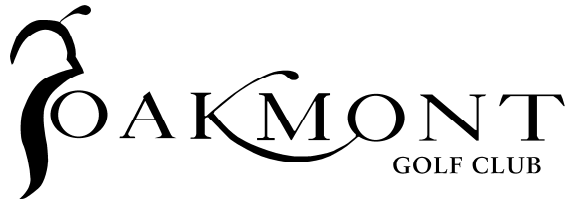
*Please note that all prices quoted are subject to a 20% Service Charge and Applicable Tax. We allow wedding cakes to be brought in and do not charge a cake-cutting fee. If you wish to provide wine from your cellar a corkage fee of \$10 per bottle will be added.*

### ***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, hook or duct tape area 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.*



***Security***

*The Oakmont Golf Club shall not assume responsibility for any lost or damaged items brought on to the property and/or left unattended. If necessary, additional security will be arranged and paid for by the group, at Oakmont's discretion. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property and/or equipment brought into the function areas.*

***Bridal Suite***

*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.*