



Wedding Stations Reception Package

Cocktail Reception

(Based on One Hour of Unlimited Service)

Passed Hot Hors d'oeuvres (Choose Five)

Cold Selection

- ~ *Smoked Salmon Finger Sandwich on Pumpernickel Bread
With Caper Cream Cheese*
- ~ *Bocconcini Mozzarella Skewer with Tomato and Basil*
 - ~ *Smoked Salmon Cucumber Lollipop*
 - ~ *Tenderloin and Bleu Cheese Crostini*
 - ~ *Prosciutto Wrapped Asparagus*
 - ~ *Sashimi Ahi Tuna Tacos*

Hot Selection

- ~ *Mini Cajun Beef Kabob*
 - ~ *Franks en Croute*
- ~ *Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw*
 - ~ *Bacon Cheddar Mini Burgers*
- ~ *Cheeseburger Spring Rolls with Kimchee Sesame Sauce*
 - ~ *Shell Pasta & Mini Meatball with Ricotta Cheese*
- ~ *Raspberry & Brie Puffs*
 - ~ *Mushroom Caps Filled with Boursin Cheese*
- ~ *Naan Flatbread with Goat Cheese, Caramelized Onion, Pine Nuts
With Balsamic Glaze*
 - ~ *Mini Crab Cakes with Aioli Sauce*
 - ~ *Shoestring Potato Wrapped Shrimp*
 - ~ *Mini Chicken & Waffles*
 - ~ *Peking Duck Spring Rolls*
 - ~ *Steamed Chicken Potsticker with Teriyaki Glaze*
 - ~ *Coconut Chicken Skewers*
 - ~ *Mini Turkey Corn Dogs*

Reception Displays

Choose Two

(May add additional Displays at \$4.00pp each)

Baked Brie with Blackberry Preserves

Served with Grapes and Crusty French Bread

Antipasto Table

*Heirloom Tomatoes, Fresh Mozzarella, Marinated Assorted Olives,
Roasted Peppers & Grilled Artichokes with Fresh Basil, Cappicola,
Mortadella, Salami & Pepperoncini
Focaccia and Garlic Breads*

Local Farmer's Market Fruit Display

Accompanied with Champagne Grapes

Artisan Cheese Display

*A Selection of Domestic & International Cheeses
Vine Fruits, Water Wafers & Crackers*

Grilled or Fresh Vegetable Display

*With Hummus and Black Olive Tapenade
With Pita Crisps and Flatbreads*

Spreads & Breads Display

*Warm Artichoke and Spinach, Red Pepper Hummus, & Herbed Cheese Dip
Pita Chips, French Bread, Focaccia & Black Olive Bread*

Bruschetta Bar

Black Olive & Feta, Sun-dried Tomato & Mascarpone, Roasted Red Pepper & Artichoke

~ See attached list for Bar Package Selection ~

Stations Reception

(Based on 1.5 Hours unlimited service)

California Baby Greens Salad Bar

*With assorted Toppings to Include:
Tomatoes, Cucumbers, Onions, Shredded Cheddar Cheese
& Sliced Mushrooms
With Balsamic Dressing or Buttermilk Ranch*

SELECT ONE Chef Attended Protein Station:

Sliders Station ~ Select Three Options

- Prime Rib with Swiss Cheese & Horseradish Sauce*
- Maryland Crab cake with Chipotle Remoulade*
- Vegetarian Burger with Caramelized Onions, Roasted Peppers & Provolone
~ Mojo Pork & Caramelized Onion*
- ~ Beer Brine Chicken with Guava BBQ Sauce, Pickle & Vegetable Slaw
Assorted Sauces and Toppings*

Kabob Station

*Selection of Beef Tips, Chicken or Vegetable Kabobs
Served with Grilled Pita Triangles and Choice of Dipping Sauces
~Creamy Bleu Cheese Sauce
~Tzatziki Green Cucumber - Yogurt Sauce*

***Add Shrimp on Sugar Cane Skewer with Pineapple Walnut Relish
~ Additional \$5.00 per person***

Carving Station

Slow-Roasted NY Strip Loin
*Assorted Snow Flake Rolls, Horseradish Cream
& Rosemary Au Jus
&
Citrus Sage Roasted Turkey
with Orange Cranberry Relish
Assorted Rolls*

Mojo Station

Sautéed to Order:

*Classic Mojo Pork, Carne Asada, & Mojo Pale Ale Chicken
Toppings to Include:
Chimichurri, Onions, Sautéed Peppers, Avocado Puree, Roasted Corn Salsa, and Limes
Served with Cuban Rolls, Congri Black Beans & Rice, and Fried Plantains*

SELECT TWO Chef Attended Action Stations:

Cheese Tortellini & Penne Pasta Station

*Vodka Sauce, Olive Oil Garlic & Pesto Sauce along
with assorted Toppings & Served with Garlic Rolls*

Macaroni & Cheese Station

*Toppings to Include:
Peas, Shrimp, Tomatoes, Parmesan Cheese, Diced Ham
Mushrooms, Onions, Italian Sausage, Broccoli
Asiago Cheese Sauce*

Continued:

Stir Fry Station

Asian Vegetables Stir Fried with Chicken or Beef and Brown Rice

Fajita Station

*Marinated Beef & Chicken with Sautéed Onions and Bell Peppers
Toppings to Include: Diced Tomato with Cilantro, Shredded Cheese, Guacamole,
Sour Cream and Fresh Tomato salsa*

Dim Sum and Fried Rice Station

Dim Sum Served in Steam Baskets

- ~ Shrimp Shimai*
- ~ Chicken Gyoza or Steam Bun*
- ~ Vegetable Potsticker*

Fried Rice to Order:

*Bean Sprouts, Water Chestnut, Chopped Peppers, Green Peas,
Diced Carrots, Tofu, Edamame, Mushrooms
Add Shrimp & Chicken - **Additional \$5.00 per person***

Rissoto Bar (Additional \$5.00 per person)

Toppings to Include:

*Sautéed Mushrooms, Spinach, Roasted Corn, Roasted Peppers, Asparagus,
Fire Roasted Tomatoes, Artichoke Hearts, Sun Dried Tomatoes, Caramelized Onions,
English Peas, Diced Chicken, Mini Meatballs, Shredded Parmesan
Variety of Cheeses*

Desserts

*Assorted Cakes & Pies
Petit Fours & Mini Pastries
Wedding Cake*

Coffee Station

*Freshly Brewed Coffee, Regular & Decaffeinated
Hot Herbal Teas & Iced Tea
Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Rock Candy Swizzle Sticks*

Upgrade to **Café Ala Carte Cappuccino Bar with
Cappuccino, Espresso and Flavored Coffees ~ \$550.00*

\$75. per person *

All Food and Beverage has a 22% Service Charge Plus Tax

Wedding Cake Included

Additional Charges & Requirements:

Parking:

Valet parking will be provided by Club staff at the current cost of:

\$150.00 for up to 60 Guests

\$250.00 for up to 150 Guests

\$350.00 for up to 250 Guests

Guests May Select Not to Offer Valet Parking

Bar Package

Includes (1) Bartender per 75 guests.

Vendor/Children's Meals

*\$20. per person **

Private Event Fee @ \$500.00

Includes Banquet Chairs, Dance Floor, Gift Table, Place Card Table

Linens Package with Classic Linens

A Linen Allowance of 50% is Included in the Package (Up to \$500.00)

Based on ordering a FULL linen package including Tablecloths, Chair Covers, Napkins, 3 Hi Top Tables, Place Card Table, Gift Table, Sweetheart Table, Cake Table and Coffee Table.

Basic Napkin Fold Included (Fan, Triangle, Regular Menu Fold or Fan with Napkin Ring. All other napkin fold requests require an additional \$1.00 per napkin charge.

Photography:

Please view the list of photographers that are allowed on Grande Oaks grounds.

These are the ONLY photographers approved to shoot on the golf course or anywhere else outside of the actual clubhouse/veranda area.

Ceremony:

Bride is responsible for rental of folding chairs for ceremony.

Ceremonies held at Grande Oaks are required to use our Wedding Coordinator at a discounted price

Ask Private Event Director for details

Music

Discounted price of (1) full hour of Music for your Ceremony or Cocktail Hour

Choose a Pianist or Violin, \$300.00

Bride may upgrade to add more instruments and/or hours.

Package Prices may change as items are added or food costs increase.

Prices will be guaranteed once a contract is signed.