



Wedding Stations Reception Package

Butler Passed Hors d'oeuvres (Choose Five)

Reception Display (Choose One)

Reception Stations

Salad Station & Choice of 3 Themed Stations

Custom Wedding Cake

Coffee & Tea Station

\$80 per person ++

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

Hors d'oeuvres Selections (Choose Five)

Cold Selections

- ~ Smoked Salmon Finger Sandwich on Pumpernickel, Caper Cream Cheese*
- ~ Bocconcini Mozzarella Skewer with Tomato and Basil*
 - ~ Smoked Salmon Cucumber Lollipop*
 - ~ Tenderloin and Bleu Cheese Crostini*
- ~ Bacon Wrapped Asparagus, Balsamic Reduction*
 - ~ Sashimi Ahi Tuna Tacos*
 - ~ Fresh Melon & Prosciutto*
- ~ Shrimp Shooters, Bloody Mary Cocktail Sauce*

Hot Selections

- ~ Mini Cajun Beef Kabob*
 - ~ Franks en Croute*
- ~ Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw*
 - ~ Bacon Cheddar Sliders*
 - ~ Raspberry & Brie Puffs*
 - ~ Boursin Cheese Mushroom Caps Filled*
- ~ Naan Flatbread with Goat Cheese, Caramelized Onion, Pine Nuts, Balsamic Glaze*
 - ~ Mini Crab Cakes with Chipotle Remoulade*
 - ~ Shoestring Potato Wrapped Shrimp*
 - ~ Mini Chicken & Waffles, Spicy Maple Syrup*
 - ~ Peking Duck Spring Rolls, Plum Sauce*
 - ~ Steamed Chicken Potsticker, Teriyaki Glaze*
 - ~ Coconut Chicken Skewers, Citrus Marmalade*

Reception Displays (Choose One)
Additional Displays + \$8.00pp per station

Baked Brie with Berry Preserves
Served with Apple Slices, Crusty French Bread & Crackers

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

Fruit & Cheese Display
*A Selection of Domestic & International Cheeses
Fresh Berries & Seasonal Fruits, Fig Preserves
Water Wafers & Crackers*

Crudite & Tapenade Display
*Fresh Seasonal Vegetables, Creamy Dill Dressing
Black Olive Tapenade With Pita Crisps*

Spreads & Breads Display
*Warm Artichoke and Spinach, Red Pepper Hummus, & Tomato Basil Bruschetta
Pita Chips, French Bread, Focaccia*

Stations Reception
(Based on 2 Hours of Service)

California Baby Greens Salad Bar
*With assorted Toppings to Include:
Tomatoes, Cucumbers, Onions, Shredded & Sliced Mushrooms
Shredded Cheddar & Blue Cheese Crumbles
Balsamic Vinaigrette & Buttermilk Ranch*

SELECT THREE Stations:
Chef Attended Stations Require Chef \$85 each

Sliders Station
(Select Three Options)

- Prime Rib with Swiss Cheese & Horseradish Sauce, Onion Rings
- Maryland Crab cake with Chipotle Remoulade,
- Beef Sliders with American Cheese & Spicy Pickles, Kettle Chips
~ Mojo Pork & Caramelized Onion, Plantain Chips
- ~ Beer Brined Chicken with Guava BBQ Sauce, Vegetable Slaw

Kabob Station
*Greek Beef Tips - Grilled Pita Triangles, Tzatziki Cucumber Yogurt
Buffalo Chicken - Celery Sticks, Creamy Bleu Cheese
Asian Vegetable – Soy Glaze, Ginger Dressing
Add Shrimp on Sugar Cane Skewer with Pineapple Walnut Relish \$5.00 per person*

Carving Station

Assorted Freshly Baked Rolls

Slow-Roasted NY Strip Loin

Horseradish Cream & Rosemary Au Jus

Citrus Sage Roasted Turkey

Pan Gravy & Orange Cranberry Relish

Mojo Station

Sautéed to Order:

Classic Mojo Pork, Carne Asada, & Mojo Pale Ale Chicken

Cuban Rolls, Congri Black Beans & Rice, and Fried Plantains

Toppings to Include:

Chimichurri, Sautéed Onions, Avocado Puree, Roasted Corn Salsa, and Limes

Pasta Station

Cheese Tortellini & Penne Pasta

Grilled Chicken & Mini Italian Meatballs

Vodka Sauce, Olive Oil Garlic & Pesto Sauce

Grated Parmesan, Chili Pepper Flakes, Garlic Rolls

Add Shrimp Scampi \$5.00 per person

Macaroni & Cheese Station

Elbow Macaroni & Asiago Béchamel

Italian Sausage & Grilled Shrimp

Peas, Tomatoes, Parmesan Cheese, Diced Ham

Mushrooms, Onions, Broccoli

Stir Fry Station

Wok Fried Asian Vegetables & Lomein Noodles

Choice of Chicken or Beef

Served in Chinese Take-Out Containers & Chop Sticks

Dim Sum and Fried Rice Station

Dim Sum Served in Steam Baskets

~ Shrimp Shumai

~ Chicken Gyoza or Steam Bun

~ Vegetable Potsticker

&

Fried Rice to Order:

Shrimp & Chicken

Bean Sprouts, Water Chestnut, Chopped Peppers, Green Peas,

Diced Carrots, Tofu, Edamame, Mushrooms

Additional Charges & Requirements:

Parking:

*Valet parking will be provided by Club staff \$200.00 (for up to 150 Guests)
Guests May Select Not to Offer Valet Parking*

Bar Package

*See Attached Bar Packages for options and pricing
Includes (1) Bartender per 75 guests. Additional Bartenders \$100 each*

Vendor/Children's Meals (ages 3-12)

\$20 per person

Event Setup Fee @ \$500.00

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

Linens Package with Over the Top

A Linen Allowance is Included in the Package (Up to \$250.00)

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 \$300.00

Choose a Pianist or Violin

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.