

Silver Buffet \$35 per person

Salads

Please Select Two

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Entrées

Please Select One

Teriyaki Chicken Breast

Roasted Marinated Glazed Chicken Breast, Pineapple, Onions & Peppers

Roasted Tri Tip

Slow Roasted Marinated Tri Tip, Mushroom Cabernet Demi Glaze

Artichoke Chicken

Oven Roasted Chicken Breast, garden artichoke cream sauce

Chicken Marsala

Oven Roasted Breast of Chicken Marsala Demi Glaze

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, fresh Caprese Salsa

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Wild Rice Pilaf

Garlic Infused Rice

Penne Pasta Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Gold Buffet \$42 per person

Hors d'oeuvres

Please Select Three

Butler Passed

English Cucumber Canapés
Jumbo Mushrooms
Italian Crostini
Chicken Skewers
Smoked Chicken Quesadilla

Salads

Please Select Two

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Entrées

Please Select Two

Artichoke Chicken

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

Caprese Chicken

Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip

Slow roasted Marinated Tri Tip, Santa Maria Jus

Roasted Salmon

Oven Roasted Salmon Creamy Dijon Dill

Chicken Marsala

Oven Roasted Breast of Chicken Marsala Demi Glaze

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes
Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice
Penne Pasta Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Each of the above selections are subject to service charge and sales tax

Diamond Buffet \$49 per person
Hors d'oeuvres

Please Select Three

Butler Passed

Crab Baguettes
Chicken Skewers
Smoked Chicken Quesadillas
Jumbo Prawns
Roasted Grape Crostini

Displayed

Bruschetta Bar - Artisan Cheeses & Fresh Fruit Display

Salads

Please Select Two

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles,
Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Baby Green Citrus Salad

Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Entrées

Please Select Two

Scampi

Shrimp Scampi with Jasmine Rice & Lemon Butter Chardonnay

Pan Seared Salmon

Pan Seared Salmon Shrimp & Corn salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Clubhouse Chicken Picatta

Grilled Chicken Breast Light Chardonnay Lemon Capers Cream Sauce

New York Strip

New York Strip Steak, Compound Truffle Butter

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes
Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice
Penne Pasta Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Each of the above selections are subject to service charge and sales tax

Platinum Buffet \$59 per person

Hors d'oeuvres

Please Select Three

Butler Passed

Crab Stuffed Mushrooms
Ahi Tuna Tartar Crostini
Smoked Salmon Toast Points
Jumbo Prawns
Argentinean Beef Skewers
Roasted Grape Crostini

Displayed

Please Select Two

Bruschetta Bar - Artisan Cheeses & Fresh Fruit - Taste of Asia

Salads

Please Select Two

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles,
Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Baby Green Citrus Salad

Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Entrées

Please Select Two

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

Roast Filet Mignon Medallions

Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

Pan Seared Halibut

Pan Seared Halibut, Mango Avocado Salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Clubhouse Chicken Picatta

Grilled Chicken Breast Light Chardonnay Lemon Caper Cream Sauce

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice

Penne Pasta Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Our Promise to Our Clients....

We are:

Dependable: The Clubhouse at Woodcreek is an experience you can count on, we make clear agreements with our clients about what we can do, by when, and at what price and we make sure we deliver on our promise

High Quality: Our Culinary and Event Coordinating Experts are specialists in their respective areas. We've invested in having the most up to date, state-of-the art industry knowledge and experience. This expertise we make available to all our clients, all the time.

Full Service: We not only offer experience in Catering and Event Planning. Our event professionals are trained in all aspects of event coordination. Weddings and special events our specialty.

Seamless: We have a culture based on solidarity and team-work

Cost-Effective: We offer our clients the highest standards of service without the highest rates and focus on our client's needs as well as building unforgettable events that ensure the best value.

A One Stop Shop: We want to make sure that we bring all resources and vendors together to guarantee the most effective and innovative approach to helping clients with their Special Events needs. Our Event Specialists have years of experience in creating the perfect stress free solution.



Your Special Day is Our Specialty!!!!

Clubhouse at Woodcreek

Policies & Procedures

- ___1. To reserve your event date, a booking fee is required within 14 days of making your reservation. A signed copy of these policies and procedures and a signed credit card authorization must be presented at this time. The booking fee is non-refundable should your event be cancelled.
- ___2. Payment in full and final guest count is required a minimum of 7 working days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing.
- ___3. We will make every effort to accommodate your unexpected guests. Additional guests will be billed at contract rates. A credit card authorization is required for all additional charges incurred over your estimated event cost. Any damages to the facility or its contents will be applied to this credit card. If for any reason any remaining balance is not paid within 2 weeks, the authorized credit card will be used to complete payment.
- ___4. All food and beverage must be consumed on the premises. (Health Department regulations do not permit food or beverage to be removed from the premises.)
- ___5. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- ___6. A service charge of 22% (includes staff gratuity) will be added to all food, beverage, and related charges. Service charges are subject to sales tax. (California State Board of Equalization regulation #1603).
- ___7. A security deposit or private security may be required at the discretion of Clubhouse at Woodcreek.
- ___8. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- ___9. No alcoholic beverages other than those provided by Clubhouse at Woodcreek may be consumed on the premises.
- ___10. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- ___11. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season.
Minimum charge.
- ___12. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from Clubhouse Woodcreek Events. No tacks, nails, tape or confetti are allowed. No silk petals are allowed outside or in the garden areas. If ceremony arch and chairs are decorated, pipe cleaners only may be used, no tape or wire allowed. A \$200 cleanup fee or appropriate damage fee will be applied to credit card on file. All decorations must be removed at the conclusion of your event.
- ___13. All entertainment provided by banquet clients must be in good taste and approved by Clubhouse at Woodcreek
- ___14. Clubhouse at Woodcreek is not responsible for any lost, damaged, or stolen articles.
- ___15. Banquet clients must pay for all theft or damages to Clubhouse at Woodcreek.
- ___16. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- ___17. The Clubhouse is not responsible for decorating, placing event favors or place cards. A \$200.00 fee will apply for any related services.

I have read, understand, and will abide by the stipulations of this agreement.

Signature _____ Date _____

Print Name _____ Event Date _____