



Special Events Menus

The Clubhouse

The Clubhouse at Woodcreek is ready to help you plan your next Special Event. For Business Meetings, Anniversaries, Birthday Parties, Holiday Parties, or Quinceañeras. Clubhouse at Woodcreek is the place for your Special Event.

Contact our Professional Special Events Staff at (916-771-4676) today to help plan your Special Event.

Overlooking the beautiful Woodcreek Oaks Golf Course with views of the Sierras, natural esthetics, The Clubhouse at Woodcreek promises to fulfill all of your desires.

Clubhouse at Woodcreek
5880 Woodcreek Oaks Blvd
Phone - 916-771-4676
Web - www.clubhousewoodcreek.com
E-Mail - Info_request@clubhousewoodcreek.com

Breakfast Buffet

25 Person Minimum

Continental Starter

\$9 per person

Fresh Seasonal Fruit Display

with yogurt dipping sauce

Assorted Breakfast Pastries & House Made Scones

Orange Juice, Freshly Brewed Coffee & Tea

Traditional Breakfast Buffet

\$14 per person

Fresh Seasonal Fruit

Fluffy Scrambled Eggs

Choice of: Smoked Bacon, Chicken Apple Sausage or Ham

Home Fried Breakfast Potatoes

with sautéed peppers and onions

House Made Scones

Orange Juice, Freshly Brewed Coffee & Tea

Sunrise Breakfast

\$16 per person

Fresh Seasonal Fruit

Fluffy Scrambled Eggs

with onions, mushrooms & cheddar cheese

Texas Style French Toast

with warm maple syrup

Smoked Bacon & Chicken Apple Sausage

Home Fried Breakfast Potatoes

with sautéed peppers and onions

House Made Scones

Orange Juice, Freshly Brewed Coffee & Tea

the clubhouse

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

Luncheon Buffet I

Entrées

Please select One \$19 Please select Two \$21

Chicken Marsala

Oven Roasted Chicken Breast, Mushrooms, Prosciutto & Marsala Demi Glaze

Roasted Tri Tip

Roasted Tri Tip, Mushroom Cabernet Demi Glaze

Mahi Mahi

Panko Crusted Mahi Mahi with Tropical Fruit Salsa

Artichoke Chicken

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

Vegetarian Options Also Available

Accompaniments

Please select three

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

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

Luncheon Buffet II

Entrées

Please select One \$24 Please select Two \$27

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip Santa Maria Jus

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

Roasted Salmon

Oven Roasted Salmon Creamy Dijon Dill

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Vegetarian Options Also Available

Accompaniments

Please select three

Woodcreek Salad

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

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

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Potatoes Au Gratin

Fresh Roasted Vegetables

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

Light Hors d'oeuvres Reception \$24

Your selection of six options from appetizer menu two will be served as display station and four will be passed by servers

Butler Passed Select Two

English Cucumber Canapés

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

Chicken Skewers

Chicken Skewers Sweet Spicy Thai or Peanut Sauce

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Stuffed Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Argentinean Beef Skewers

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Carnitas Mini Tacos

Carnitas Mini Tacos House-Made Salsa

Roasted Grape / Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Smoked Salmon Toast Points

Smoked Salmon Toast Points, Chive Mascarpone

Basil Pesto Focaccia

Fresh Basil Pesto Focaccia Smoked Bacon & Asiago Cheese

Displayed Select Four

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar

Choose Three

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

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

Heavy Hors d'oeuvres Reception \$30

Thirty Guest Minimum

Your selection of seven options from appetizer menu: four will be served as display station and three will be passed by servers. Includes carving station and pasta station.

Butler Passed Select Four

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Carnitas Mini Tacos

Roasted Grape Crostini

Italian Crostini

Smoked Salmon Toast Points

Basil Pesto Focaccia

Display Select Three

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar

Choose Three

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Carving Station

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Pasta Station

Two types of noodles and two types of sauces

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

Add Fabulous Mashed Potato Martini Bar \$4 per person

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

Hors d'oeuvres

Displayed Hors d'oeuvres Station

Serves approximately seventy

Warm Brie En Croute \$150

Puff Pastry Baked Brie, Cranberry Relish & Savory Crepes

Taste Of Asia \$170

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Artisan Cheeses & Fresh Fruit Display \$250

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Garden Vegetable Crudité \$140

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$150

Choose Three

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display \$140

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Hors d'oeuvres by the Tray

Trays of fifty pieces

Taste Of Asia \$85

Pot Stickers, Mini Won Ton, Dipping Sauces

English Cucumber Canapés \$85

English Cucumber Canapés, Smoked Salmon Mousse

Chicken Skewers \$110

Chicken Skewers Sweet Spicy Thai or Peanut Sauce

Lumpia \$95

Pilipino Style Egg rolls with sweet Thai Dipping Sauce

Spanakopita \$85

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$75

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Jumbo Prawns \$120

Chilled Jumbo Prawns House-Made Cocktail Sauce

Hors d'oeuvres by the Tray (continued)

Trays of fifty pieces

Crab Baguettes \$90

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Argentinean Beef Skewers \$120

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Carnitas Mini Tacos \$85

Carnitas Mini Tacos House-Made Salsa

Roasted Grape Crostini \$75

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Mini Pulled Pork Slider \$100

Pulled Pork Mini Slider Cole Slaw and Garlic Aioli

Ahi Tuna Tartar Crostini \$110

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$100

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$100

Smoked Salmon Toast Points, Chive Mascarpone

Basil Pesto Focaccia \$75

Fresh Basil Pesto Focaccia Smoked Bacon & Asiago Cheese

Italian Crostini \$85

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

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

Celebration of Life Hors d'oeuvres Buffet

Option One \$19

Your selection of four options from appetizer menu one will be served as display station and three will be passed by servers

Option Two \$23

Your selection of six options from appetizer menu two will be served as display station and four will be passed by servers

Displayed Select One

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Flatbread Station

Assorted Flatbreads Fig Caramelized Onion & Bleu Cheese, Tomato Mozzarella, Garlic Chicken

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Butler Passed Select Four

Chicken Skewers

Chicken Skewers Sweet Spicy Thai Sauce

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Smoked Chicken Quesadillas

Smoked Chicken, Roasted Red Peppers, Pepperjack, Cheddar Crispy Onions Corn Relish & Chipotle Aioli

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Carnitas Mini Tacos

Carnitas Mini Tacos House-Made Salsa

Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$85

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Add Carving Station \$4 per person

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

All Celebrations of Life includes freshly brewed coffee, iced tea & water

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

Silver Buffet Menu \$27 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

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

Creamy Mashed Potatoes w/Lump Crab Meat (Add \$1 per person)

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 Menu \$34 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

Entrées

Please select Two

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

Creamy Mashed Potatoes w/Lump Crab Meat (Add \$1 per person)

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 Dinner Buffet \$39 per person

Hors d'oeuvres

Please select one display and three Butler Passed Hors d'oeuvres

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

Classic Spinach Salad

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

Mediterranean Salad

Romaine, Feta Cheese, Kalamata Olives, Cucumber, Red Onion, Cherry Tomatoes, and Raspberry 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 Salmon

Pan Seared Salmon Shrimp & Corn salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range 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

Creamy Mashed Potatoes w/Lump Crab Meat (Add \$1 per person)

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 Dinner Buffet \$45 per person

Hors d'oeuvres

Please select two displayed and three Butler passed Hors d'oeuvres

Butler Passed

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

Displayed

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

New York Strip

New York Strip Steak, Compound Truffle Butter

Pan Seared Halibut

Pan Seared Halibut, Mango Avocado Salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range 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

Creamy Mashed Potatoes w/Lump Crab Meat (Add \$1 per person)

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.

the clubhouse



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 _____