

Timeless. Breathtaking. Affordable... in Sonoma County!

OAKMONT

GOLF CLUB

2016 Wedding Packet | WeddingsInSonoma.com

707.537.3671 | Heather@OakmontGC.com

7035 Oakmont Drive. Santa Rosa, CA





5 STAR AWARD WINNING WEDDING VENUE

The Oakmont Golf Club does only one wedding a day.

Come & decorate your wedding as early as 12pm

The following is included in all wedding packages:



Professional Onsite Wedding Coordinator for Day of Event

Wedding Ceremony Rehearsal

Details Consultation with a Menu Tasting

Basic Ceremony Set Up & Arch

White Folding Chairs for Ceremony

Basic Reception Room Set Up

White Padded Chairs for Reception

Banquet Tables, Glassware, Flatware & China

Floor Length White Standard Linen for Tables

Standard Table Overlay in the Color of Your Choice

Standard Cloth Napkin in the Color of Your Choice

Clothed Bistro Tables & Chairs, Umbrellas & Wine Barrels on the Deck

Oak Dance Floor

Use of the Bridal Room

Champagne Toast

Coffee, Hot Tea, Lemonade, Iced Tea & Water Station

Cake Cutting & Service

Complimentary Round of Golf for Two

Wine Barrel Fire pits (available for rent)



Please choose from our wedding packages that we have to offer. Our Executive Chef is more than willing to modify the menu that you select to meet your special needs.

The Vineyard's View

Two Tray Passed Hors D'oeuvres are Included

Select Two Salads

Sweet Sonoma- Mixed Greens, Strawberries, Roquefort, Candied Walnuts, Champagne Vinaigrette

Classic Caesar- Romaine Lettuce, Herb Croutons, Parmesan Cheese, Caesar Dressing

BLT Salad- Romaine Lettuce, Bacon, Tomato, Croutons & Cheddar Cheese, Ranch Drizzle

Sonoma Greens- Mixed Greens, Carrots, Cucumber, Tomatoes, Balsamic Vinaigrette

Select Two Entrees

Chicken Florentine- Lightly Breaded Chicken in a Shallot, Garlic, White Wine Sauce Topped with Spinach

Chicken Piccata- Sautéed Breast of Chicken with Lemon, Capers & White Wine

Chicken Marsala - Sautéed Breast of Chicken in A Marsala Reduction with Mushrooms

Ravioli & Smoked Salmon- Mushroom Ravioli in Alfredo Sauce with Smoked Salmon Bits

Oven Roasted Pork Tenderloin- Served with Pan Juices & Roasted Red Grapes

Mojito Glazed Pork Loin- Served with a Zesty Citrus Salsa

Select Two Sides

Seasonal Vegetables, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Rice Pilaf or Penne Pasta with Choice of Pesto, Marinara or Alfredo Sauce

Dinner Rolls & Butter

Champagne Toast

\$46 Per Person ++

Dinner can be served plated for an additional charge, with 1 salad choice.

The Sonoma Valley

Three Tray Passed Hors D'oeuvres are Included

Select Two Salads:

Sweet Sonoma- Mixed Greens, Strawberries, Roquefort, Candied Walnuts, Champagne Vinaigrette

Classic Caesar- Romaine Lettuce, Herb Croutons, Parmesan Cheese, Caesar Dressing

BLT Salad- Romaine Lettuce, Bacon, Tomato, Croutons, Cheddar Cheese, Ranch Drizzle

Mediterranean- Romaine, Olives, Corn, Capers, Croutons, Tomatoes, Cucumber, Feta, Sherry Vinaigrette

Sonoma Greens- Mixed Greens, Carrots, Cucumber, Tomatoes, Balsamic Vinaigrette

Select Two Entrees:

Chicken Marsala- Sautéed Chicken Breast with Marsala Wine, Shallots & Mushrooms

Cashew Chicken- Chicken Breast with Asian Inspired Marinade, Ginger, Soy, Honey & Brown Sugar, Cashews

Chicken Florentine- Lightly Breaded Chicken in a Shallot, Garlic, White Wine Sauce Topped with Spinach

Chicken Piccata- Sautéed Breast of Chicken with Lemon, Capers & White Wine

Stuffed Pork Tenderloin- Stuffed with Spinach, Mushroom & Ricotta Cheese with Whole Grain Mustard Sauce

Grilled Salmon- Choice of a Sweet Seasonal Fruit Salsa, Pesto or Creamy Picatta Sauce

Grilled Tri-Tip- Served in a Red Wine Reduction Sauce with Crispy Fried Onions

Select Two Sides:

Seasonal Vegetables, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Mushroom Risotto, Polenta, Rice Pilaf, Saffron Rice or Penne Pasta with choice of Marinara, Pesto or Alfredo Sauce

Dinner Rolls and Butter

A Bottle of House Red & White Wine on Each Table

Champagne Toast

\$52 Per Person ++

Dinner can be served plated for an additional charge, with 1 salad choice.

The Valley of the Moon

Four Tray Passed Hors D'oeuvres are Included

Select Two Salads

Orchard Greens- Spinach, Assorted Berries, Apples, Candied Walnuts, Blue Cheese, Apple Vinaigrette

Sonoma Pear Salad - Candied Walnuts, Red Wine Marinated Pears, Gorgonzola, Raspberry Vinaigrette

Baby Shrimp & Butter Lettuce- with Arugula, Mango, Avocado, Citrus Vinaigrette

Seasonal Heirloom Tomato Platter- with Fresh Mozzarella Cheese, Basil, Balsamic Glaze

Crispy Asian Salad- Cabbage, Crispy Rice Noodles, Oranges, Toasted Hazelnuts, Sesame Vinaigrette

Fried Calamari Salad- Crisp Calamari, Spinach, Olives, Red Onions, Artichoke Hearts, Lemon Vinaigrette

Select Two Entrees:

Chef Carved Prime Rib- with Au Jus & Horseradish

Sliced New York Steak- with Peppercorns & Port Wine Reduction Sauce

Mustard Crusted Leg of Lamb- with a Pomegranate Reduction Sauce

Hawaiian Salmon- Atop a Layer of Pineapple with a Teriyaki Glaze

Mustard Seasoned Leg of Lamb- Served with a Zinfandel Reduction Sauce

Roasted Sage Chicken- with a Madeira Sauce

Pork Loin- Spinach, Mushroom, Ricotta Cheese, Wrapped in Bacon with a Whole Grain Mustard Sauce

Roasted Duck- In a Succulent Plum Sauce

Beef, Salmon or Vegetarian Wellington

Select Two Sides

Seasonal Vegetables, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Parmesan Potato Cakes,

Twice Baked Potatoes, Potato & Parmesan Cake, Mushroom Risotto, Polenta, Saffron Rice, Rice Pilaf or

Penne Pasta with Pesto, Alfredo or Marinara Sauce

Dinner Rolls and Butter

A Bottle of Premium Red & White Wine on Each Table

Champagne Toast

Tray Passed Cucumber Water, Raspberry Lemonade & Iced Tea Upon Guest Arrival

\$60 Per Person++

Dinner can be served plated for an additional charge, with 1 salad choice.

Tray Passed Hors D'oeuvre Selections:

Appetizers are served for the first hour of the reception

Mini Crab Cakes with a Chipotle Aioli

Coconut Prawns with Apricot Ginger Dipping Sauce

Mini Twice Baked Red Potato with Parmesan, Smoked Salmon and Truffle Oil

Prosciutto Wrapped Shrimp

Mini Heart Shaped Smoked Chicken and Brie Quesadilla

Smoked Salmon on Cucumber with Dill Crème Fraiche

Mini Beef Wellington with Horseradish Aioli

Brie with Strawberries on Crostini

Sausage Stuffed Mushrooms

Tomato Bruschetta

Tomato, Basil, Mozzarella on a Bamboo Skewer

Peppered Beef on Crostini with Horseradish Aioli

Fresh Ceviche on Mini Heart Shaped Tostada

Spinach Spanakopita

Prosciutto Wrapped Melon or Asparagus

Mediterranean Skewer with Kalamata Olive, Artichoke Heart & Cheese

Flat Bread, Goat Cheese, Roasted Red Peppers and Pesto Sauce

Mini Polenta Bites with Shredded Chicken and Cranberry

Ahi Tuna with Sesame Aioli on Crisp Wonton (*available with the Valley of the Moon Package*)

Hors D'oeuvres are tray passed for one hour after the ceremony.

****Additional Tray Passed Hors D'oeuvres are \$3 Per Person***

Food Displays & Action Stations

Displayed Hors D'oeuvres

Imported and Domestic Cheese & Cracker Display \$7pp

Antipasto Display \$6pp

Sliced Fresh Seasoned Fruit with a Honey Yogurt Dipping Sauce \$6pp

Vegetable Crudités with Dipping Sauces \$6pp

Pastry Wrapped Baked Brie Topped with Pecans & Honey, served with Crackers \$7pp

1 Hour Action Stations:

Nacho Bar- Tortilla Chips, Ground Beef, Olives, Tomatoes, Sour Cream, Jalapenos, Nacho Cheese \$7pp

Crostini Station- Platters of Tomato Bruschetta, Mushroom & Sausage with Parmesan Crostini and a Strawberry & Brie Crostini \$7pp

Slider Station- Pulled Pork Sliders with Coleslaw \$7pp

Taco Platter- Carne Asada or Rock Shrimp with Corn Tortillas & all the toppings \$7pp

Dim Sum Platter- Mini Vegetable Egg Rolls, Pot Stickers, Shrimp Won Tons with Hoison Sauce, Plum Sauce & Sweet and Sour Dipping Sauces \$7pp

Ice Cream Sundae Bar- Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Crumbled Cookies, Cherries, Chopped Nuts & Whipped Cream \$6pp

S'Mores Station- Chocolate Squares, Graham Crackers, and Marshmallows. Includes fire pits, and roasting sticks \$5pp

Hosted Beverage Packages

4 Hour Hosted Bar Packages

Beer, Wine, & Soda Bar: \$20 Per Person

Coors Light, Corona, Blue Moon, Sierra Nevada, House Red Wine, House White Wine, Champagne & Soft Drinks.

(\$12 Per Person for 1 Hour Only)

Moderate Bar: \$22 Per Person

House Liquor, Coors Light, Corona, Blue Moon, Sierra Nevada, House Red Wine, House White Wine, Champagne & Soft Drinks. **(\$13 Per Person for 1 Hour Only)**

Premium Bar: \$24 Per Person

Absolute Vodka, Bombay Gin, Dewar's Scotch, Seagram's 7 Whiskey, Bacardi Rum, Jack Daniels Bourbon, Jose Cuervo Tequila, Premium Wine, Champagne, Beers and Soft Drinks.

(\$14 Per Person for 1 Hour Only)

Deluxe Bar: \$26 Per Person

Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Captain Morgan Rum, Makers Mark Bourbon, Sauza Hornitos Tequila, Premium Wine, Beers & Soft Drinks.

(\$16 Per Person for 1 Hour Only)

Sonoma Valley Wine Bar: \$28 Per Person

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

(\$17 Per Person for 1 Hour Only)

1 Hour Specialty Cocktail Packages

Margarita Bar: \$12 per person

Classic Lime, Watermelon, Blackberry Lime, & Strawberry. Served on the Rocks in Mason Jars.

Martini Bar: \$12 per person

The Cosmopolitan, The Lemon Drop, The Cranberry-Peach Martini & Prickly Pear Martini all Served with Absolute Vodka.

Mojito Bar: \$12 per person

Classic Mojito, Strawberry Mojito, Mango Mojito. All Served with Bacardi Light Rum in a Mason Jar.

Champagne Bar: \$12 per person

House Champagne – Mimosas, Bellini's, Champagne and Midori, Champagne Cosmopolitan and Blue Curacao with Champagne.

The Couple Cocktail:

Your special drink served.
Price depending on drink & liquor.

If you wish to have a no host bar, you may add a bartender to your event for \$250. You may bring wine or champagne from your cellar for your party with a corkage fee of \$12 per 750ml bottle. All other beverages must be purchased from Oakmont Golf Club. Bar hours cannot be spread out in increments. If you wish, a second bartender can be added to your event for an additional charge. We recommend this with over 150 guests.

Preferred Vendors

Most of our preferred vendors offer a discount for booking at Oakmont Golf Club.

DJ & Photo Booth

***Perfect Day Music** (707)292-2169 www.perfectdaymusic.com, In house discount

***Anderson Entertainment** (707)637-2335 www.djdennisanderson.com

Photography

***Owen Kahn Photography** (707)763-2219 www.owenkahn.com, 10% Discount

***Courtney Stockton Photography** (707) 385-9762 www.courtneystockton.com, 10% Discount

Capture.Create.Photography 909.262.3101 www.capturecreatephoto.com

Marc Blondin Photography www.MarcBlondinPhotography.com

Florists

***Lorin Rose Weddings** (707)479-8388 www.lorinroseweddings.com

20% off regular retail price, free set up and delivery

***Pedy's Petals** (707)595-4458 www.pedyspetals.com

Officiates

***Michael McCracken** (707)477-2611 www.yourperfectmoment1.com, In House Discount

Salon

***Wedding Services by Daredevils & Queens**, for booking/inquiries contact:
Brauley (707)481-0604 or Mary (707)235-1174

Wedding Cake

Your Sweet Expectations (707)285-2013 www.yoursweetexpectations.com

Wedding Cake (Starts at \$5/pp) Free Half Hour Tasting and Consultation

Rental Company

***Big 4 Party** (707)588-7960 www.big4party.com

Flamingo Hotel

(707)545-8530 Discounted Rate for your Guests

***= If you utilize 3 or more of these vendors, get an additional round of golf for free!**

Oakmont Golf Club

Event Terms and Conditions

Thank you for considering 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.

Ceremony & Reception Details:

We allow the usage of our ceremony & reception sites for a total of five hours, however you are welcome to purchase an additional hour. Because our ceremony site is on the golf course, we ask all guests leave the ceremony site within an hour and head towards the reception room. Vendors may arrive no sooner than **2 hours** before the event.

The Oakmont Golf Club's primary ceremony site is on the 18th Hole, in front of a serene pond, story book bridge and weeping willows. The ballroom has large panoramic windows so guests can enjoy the scenic mountain ranges and lush golf course. The terrace will be a popular location for your guests to socialize, as they keep warm near our wine barrel fire pits & enjoy the bar. There is a ceremony fee & a reception fee. These fees vary depending on day of the week & time of year.

Food and Beverage Minimums

We require a minimum be met in food & beverage before tax and service charge. Food & beverage minimums vary depending on day and time of year.

Seating Capacity

The ballroom will comfortably seat up to 250 guests, a total of 25 round tables. This space may fluctuate depending on the usage of the deck, buffet tables, dance floor, gift tables, bar, etc. Additional tables can be set on the terrace for a total of 300 guests.

Deposit / Payment

The date of your wedding is considered secure when Oakmont Golf Club receives a non-refundable deposit of \$1,500 as well as a signed contract. Six months before your wedding, 50% of your remaining balance is due. Thirty days before your wedding date another deposit equal to 50% of the grand total will be due. 10 days before your event, 100% of your bill is due. All details are considered locked in 30 days before your event.

Guarantees

We require a preliminary count 30 days prior to the event for ordering and staffing purposes and require a final guest count for minimum billing purposes 10 days in advance. 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 10 days 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. Should the count rise over 5% of the guarantee, you will be charged 1.5 times the per person cost for each guest over 5%.

Catering

All Food and Beverage, other than wedding cakes, 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. Children of the ages four and under are free of charge, and 5-11 years are \$15 off the food package & 1/2 price for the beverage package. When planning your plated dinner we suggest selecting a common main course for all your guests; however you may offer a choice of main courses, for an additional charge, if the following guidelines have been met:

- An exact breakdown of how many of each main course is due no later than 10 business days before the event.
- All guests will have the same salad.
- 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, provided by the client.

*Please note that all prices quoted are subject to an automatic service charge and applicable tax.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Alcohol Beverage Control. 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 \$12 per bottle corkage fee will be assessed to the final bill. Oakmont Golf Club reserves the right to discontinue service of Alcoholic Beverages at any time. Oakmont's authority in this matter is absolute.

Decorations

We only do one wedding a day at Oakmont Golf Club so groups are welcome to start decorating as early as 12PM on weekends. No nails, staples, hooks or tape is 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. Only real flower petals can be used to sprinkle on the golf course. If your ceremony is indoors, only fake petals are allowed. To decorate the 18th hole ceremony site, a time must be scheduled after 12PM the day of your event and guests must be accompanied by a member of the OGC staff. Please note that there are golfers on the course until 30 minutes before your event; do not go to the ceremony site unattended. All decorating items must be removed after completion of event. If any items are left behind, *Oakmont Golf Club is not held responsible.*

Security

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. Oakmont Golf Club will not be held responsible for any lost items left after a wedding. We recommend security for parties over 180 people.

Bridal Suite & Fire Pits

Oakmont Golf Club has a small, yet elegant 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 and empty at the end of the event to eliminate a \$50 cleaning fee. We have three very special wine barrel fire pits that can be rented for \$35 each. If any damage occurs to the fire pits, the signer of the contract is held responsible and will be billed accordingly.

