

THE GARDEN ROOM
AT TWIN OAKS
GOLF COURSE



WEDDING PACKAGES

CEREMONY & RECEPTION

One wedding per day.

WEDDING PACKAGES ARE SUBJECT TO OUR FACILITY RENTAL FEE:

SATURDAYS: \$2,000 FOR UP TO SIX HOURS

FRIDAYS & SUNDAYS: \$1,500 FOR UP TO SIX HOURS

MONDAY - THURSDAY: \$1,200 FOR UP TO SIX HOURS

Additional hours can be purchased at \$300/hour

Bridal changing suite can be accessed 4 hours before Ceremony start time

BRIDAL DRESSING SUITE

Private bridal changing room, complete with
Cheese display and Champagne on your wedding day.

Groomsmen can enjoy Craft Beer & pub snacks in 2Oaks Pub and a round of golf for four

GARDEN VISTA LAWN - CEREMONY

Manicured hilltop setting with panoramic views.
Seats up to 200 guests.

FIRESIDE PATIO - CEREMONY

Complete with large fireplace and market lighting
Seats up to 100 guests.

GARDEN BALLROOM - RECEPTION

Bright white beamed ceilings and large picture windows offer a
fresh mission bungalow design with panoramic views.
Seats up to 180 guests.

FIRESIDE PATIO -RECEPTION

Complete with large fireplace and market lighting
Seats up to 180 guests.

THEMED WEDDING BUFFET PACKAGE

\$60.00 PER PERSON

Two (2) Appetizer Trays

One (1) Salad

One (1) Themed Buffet

Beverage Station
featuring Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Champagne/Sparkling Cider Toast

One (1) Hour Select Bar Package

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at Rancho Bernardo Inn

Complimentary Round of Golf for Four at Twin Oaks Golf Course

5 Hour Reception

Cocktail Tables and Chairs for Cocktail Hour

Seating and Round Tables for Guests

Draped Sweetheart or Head Table for Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Standard Linens & Votive Candles for Tables

18x18 Dance Floor

Market Patio Lighting

Complimentary Umbrellas and Space Heaters provided

Rehearsal with Day of Wedding Coordinator

*For an elegant touch, Chiavari chairs, upgraded linen and additional rental items
can be arranged through your Catering Manager*

Prices are subject to change

THEMED WEDDING BUFFET PACKAGE

\$60.00 PER PERSON

APPETIZER TRAYS

SELECT TWO

Beef Empanadas

Stuffed Jalapenos

Bruschetta

Parmesan Artichoke Hearts

Vegetable Egg Rolls

Mini Quiches

Spanakopita

Smoked Chicken Quesadillas

SALAD SELECTIONS

SELECT ONE

Field Green Salad, Cherry Tomatoes, Shredded Carrots, Red Onion, Sliced Cucumber
choice of two house dressings

Classic Caesar Salad, Croutons, Shaved Parmesan Cheese

Signature Salad of Field Greens, Dried Cranberries, Candied Walnuts & Feta Cheese in Champagne Vinaigrette

BUFFET SELECTIONS

SELECT ONE

BAJA BUFFET

Carne Asada and Achiote Chicken

Fajita Vegetables

Spanish Rice

Frijoles de la olla

Warm Corn and Flour Tortillas

Guacamole, Pico de Gallo, Chipotle Adobo, Sour Cream and
Cheddar Cheese Cornbread

ITALIAN BUFFET

Chicken Marsala or Chicken Piccata

Pasta Selection of: Penne Pasta Primavera,

Vegetable or Meat Lasagna

Sautéed Seasonal Vegetables

Sourdough Rolls with Garlic Butter

Shredded Parmesan Cheese

HAWAIIAN BUFFET

Teriyaki Chicken Breast, Tropical Teriyaki Glaze

Pulled Roasted Kalua Pork

Macadamia Nut Rice Pilaf

Grilled Vegetable Medley

Hawaiian Rolls

DESIGNER BUFFET PACKAGE

\$70.00 PER PERSON

Three (3) Appetizer Displays

Two (2) Salads

Three (3) Entrees or Carving Stations

Three (3) Accompaniments

Champagne/Sparkling Cider Toast

One (1) Hour Select Bar Package

Beverage Station

featuring Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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5 Hour Reception

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DESIGNER BUFFET PACKAGE

\$70.00 PER PERSON

APPETIZER DISPLAYS

SELECT THREE

Vegetable Platter

A Variety of Fresh Vegetables served with a Creamy Ranch Dip

Fresh Seasonal Fruit Platter

Assorted Fresh Sliced Fruit served with a Honey-Yogurt Dip

Cheese Display

An arrangement of Cheddar, Pepper Jack and Swiss Cheeses with Grapes and Assorted Crackers

Imported Cheeseboard

Bleu Cheese, Brie, Smoked Gouda, Goat Cheese, Cheddar, Pepper Jack and Swiss Cheeses with Grapes and Assorted Crackers
add \$2.00 per person

SALAD SELECTIONS

SELECT TWO

Field Green Salad, Cherry Tomatoes, Shredded Carrots, Red Onion, Sliced Cucumber
choice of two house dressings

Classic Caesar Salad with Croutons and Shaved Parmesan Cheese

Signature Salad of Field Greens, Dried Cranberries, Candied Walnuts & Feta Cheese in Champagne Vinaigrette

ENTRÉE SELECTIONS

SELECT THREE

Herb Roasted Turkey

Roasted and Carved Turkey Breast,
Sage Mushroom Sauce

Four-Cheese Ravioli

Toasted Pine Nuts, Yellow Zucchini,
Red Bell Pepper, Rosemary-Lemon Pesto

Herbed Salmon

Roasted Salmon, Herb Cream Sauce

Penne Pasta Primavera

Penne Pasta, Seasonal Vegetables
Shredded Parmesan Cheese
Choice of Marinara or Alfredo Sauce

Burgundy Chicken

Chicken Breast in Burgundy Wine Sauce

Tri Tip Carving Station*

Burgundy Wine Sauce
\$4.75 per person

Roasted Pork Tenderloin

Seared Halibut

Seared Halibut, Mango Salsa

Roasted Turkey Carving Station*

Cranberry Sauce, Silver Dollar Rolls
\$6.00 per person

Chicken Marsala

Chicken Breast,
Creamy Marsala Mushroom Sauce

**Carving Stations may be used as an entree,
or add for the additional per person*

ACCOMPANIMENTS

SELECT THREE

Green Bean Almandine
Sautéed Seasonal Vegetables
Succotash
Roasted Rosemary Red Potatoes

Garlic Mashed Potatoes
Potatoes Au Gratin
Rice Pilaf
Long Grain Wild Rice

Complimentary Tasting included for up to 4 guests.

CLASSIC PACKAGE

\$100.00 PER PERSON

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees

Two (2) Accompaniments

Champagne/Sparkling Cider Toast

Wine Service with Dinner

Beverage Station

featuring Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at Rancho Bernardo Inn

Complimentary Round of Golf for Four at Twin Oaks Golf Course

5 Hour Reception

Scattered Cocktail Tables and Chairs for Cocktail Hour

Seating and Round Tables for Guests

Draped Sweetheart or Head Table for Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Standard Linens & Votive Candles for Tables

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Market Patio Lighting

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CLASSIC PACKAGE

\$100.00 PER PERSON

HORS D'OEUVRES

SELECT THREE

Smoked Chicken, Walnut Bread with Fig Spread
Roasted Eggplant and Roma Tomato Crostini
Prosciutto Ham and Tillamook Cheddar Quiche
Wild Mushroom Vol au Vents
Spanakopita
Mini Vegetable and Goat Cheese Pizzas
Chicken and Mushroom Wellington, Brie in Herb Puff Pastry
Beef Satay with Coconut Milk, Cinnamon and Turmeric

SOUP AND SALAD

SELECT ONE SOUP AND SALAD

Creamy Roasted Onion and Caraway Soup, Brie Crouton

Tomato Bisque, Basil Cream, Pesto Drizzle

Mixed Field Greens, with Candied Pecans and Orange Supremes, Grand Marnier Citrus Drizzle

Mixed Field Greens with Blue Cheese, Candied Walnuts, Dried Cranberries, and Champagne Vinaigrette

Bouquet of Radicchio, Butter Lettuce, Watercress and Frisée, Cabernet Braised Onion, Goat Cheese, Tear Drop Tomatoes, Aged Balsamic Drizzle

Caesar Salad, Warm Polenta Crouton, Shaved Asiago Cheese

ENTREE

SELECT TWO

Pan-Seared Chicken Breast, Sage Caper Brown Butter Sauce

Fennel Roasted Salmon

Beef Tenderloin with Beef Au Jus

ACCOMPANIMENTS

SELECT TWO

Truffle Risotto
Goat Cheese Ravioli
Grilled Asparagus

Roasted Fingerling Potatoes
Celery Root Purée
Braised Onions with Vanilla Cream

Roasted Marble Potatoes
Whipped Buttermilk Potatoes
Baby Carrots

FRENCH ROLLS WITH BUTTER INCLUDED

Complimentary Tasting included for up to 4 guests.

ELEGANCE PACKAGE

\$109.00 PER PERSON

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees

Two (2) Accompaniments

Champagne/Sparkling Cider Toast

Wine Service with Dinner

Beverage Station

featuring Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

YOUR RECEPTION INCLUDES:

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ELEGANCE PACKAGE

\$109.00 PER PERSON

HORS D'OEUVRES

SELECT THREE

Smoked Chicken on Walnut Bread with Fig Spread
Roasted Eggplant and Roma Tomato Crostini
Prosciutto Ham and Tillamook Cheddar Quiche
Wild Mushroom Vol au Vents
Spanakopita
Mini Vegetable and Goat Cheese Pizzas
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry
Beef Satay with Coconut Milk, Cinnamon and Turmeric

SOUP AND SALAD

SELECT ONE SOUP AND SALAD

Creamy Roasted Onion and Caraway Soup, Brie Crouton

Tomato Bisque, Basil Cream, Pesto Drizzle

Mixed Field Greens, Candied Pecans and Orange Supremes, Grand Marnier Citrus Drizzle

Mixed Field Greens, Blue Cheese, Candied Walnuts, Dried Cranberries, and Champagne Vinaigrette

Bouquet of Radicchio, Butter Lettuce, Watercress and Frisée, Cabernet Braised Onion, Goat Cheese, Tear Drop Tomatoes, Aged Balsamic Drizzle

Caesar Salad with Warm Polenta Crouton, Shaved Asiago Cheese

ENTREE

SELECT TWO

Stuffed Breast of Chicken, Goat Cheese, Spinach and Pine Nuts in an Apple Brandy Sauce

Miso Glazed Salmon, Ginger Soy Sauce

Grilled Filet Mignon, Green Peppercorn Sauce

ACCOMPANIMENTS

SELECT TWO

Truffle Risotto
Goat Cheese Ravioli
Garlic Mashed Potatoes

Baby Carrots
Stir Fry Oriental Vegetables
Jasmine Rice

Herb Whipped Potatoes
Haricot Vert
Roasted Fingerling Potatoes

FRENCH ROLLS WITH BUTTER INCLUDED

Complimentary Tasting included for up to 4 guests.

RECEPTION

SPECIALTY

STATIONS

VEGETARIAN TRAY

\$6.50 per person

Arrangement of Fresh Vegetables with
Choice of Two Dips:
Yogurt Dill, Ranch, Blue Cheese,
Guacamole, Onion, Clam, Curry

GRILLED VEGETABLE MEDLEY

\$6.50 per person

A Variety of Grilled Local Vegetables
with Crumbled Goat Cheese, Balsamic Drizzle

FRESH FRUIT DISPLAY

\$7.25 per person

A Colorful Selection of
Sliced Seasonal fruits

MEDITERRANEAN DISPLAY

\$10.25 per person

Assorted Breads, Pita & Lavosh
Artichoke & Picquillo Pepper Tapenade,
White Bean Hummus, Olive Paste,
Warm Herbed Olive Oil

ANTIPASTO

\$12.75 per person

Mosaic of Cured Meats, Imported & Domestic Cheeses
Grilled Vegetables with Balsamic Reduction
Olive & Pickle Medley and
House Baked Baguettes

SAY CHEESE!

\$8.50 per person

Fine Selection of Imported
and Domestic Cheeses
Dried Fruits, Nuts, Membrillo,
Water Crackers & Olive Bread

BAKED BRIE IN FLAKY PUFF PASTRY

\$130.00 each (serves 40 people)

Arugula, Orange & Fig Jam,
Sliced Baguette

BUILD YOUR OWN BRUSCHETTA

\$12.00 per person

White Bean and Oregano, Tomato & Basil,
Golden Beet & Arugula, Forest Mushroom & Herb,
Marinated Tuna & Zucchini Escabèche
Sliced Baguettes & Grilled Focaccia

ACROSS THE BORDER*

\$14.50 per person

Marinated Chicken & Beef Fajitas, Onions and Peppers
Corn Tortilla Chips, Salsa Fresca & Salsa Verde
Flour Tortillas, Cheese, Sour Cream, Guacamole

CUCINA ITALIANO*

\$21.25 per person

Penne & Cheese Tortellini
Marinara Sauce & Pesto Cream Sauce
Sliced Baguettes & Garlic Bread

SEAFOOD DISPLAY*

\$22.00 per person

Jumbo Shrimp
Fresh Oysters on the Half Shell
King Crab Legs

**Add additional \$150.00 per hour
chef attendant fee for these stations.*

HORS D'OEUVRES A LA CARTE

COLD SELECTIONS

(minimum order of 25 pieces per item)

Tomato Bruschetta with Shaved Parmigiano Reggiano	\$3.50 each
Smoked Chicken Salad on Walnut Bread & Fig Spread	\$3.50 each
Marinated Feta & Tomato on Olive Crostini	\$3.50 each
Togarashi Seared Ahi Tuna on Fried Won Ton	\$4.00 each
Prosciutto Wrapped Melon	\$4.00 each
Smoked Salmon Canapé	\$4.50 each
Roast Beef Dill Pickle Pinwheel	\$4.50 each
Shrimp and Avocado Vol au Vent	\$4.50 each
Baby Potato with Caviar and Sour Cream	\$5.00 each
Smoked Salmon with Salmon Tartare	\$6.00 each

HOT SELECTIONS

(minimum order of 25 pieces per item)

Vegetable Potstickers with Sweet & Sour Soy Sauce Drizzle	\$3.50 each
Jamaican Jerk Chicken Tenders with Mango Sauce	\$3.50 each
Prosciutto Ham & Tillamook Cheddar Quiche	\$3.50 each
Asparagus in Phyllo with Asiago	\$3.50 each
Mini Vegetable and Goat Cheese Pizza	\$4.00 each
Phyllo Wrapped Goat Cheese with Cranberry	\$4.00 each
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry	\$4.50 each
Wild Mushroom Vol Au Vent	\$4.50 each
Coconut Shrimp with Orange Wasabi Drizzle	\$5.50 each
Grilled Pancetta-Wrapped Shrimp	\$5.50 each
Bacon Wrapped Scallops	\$5.50 each
Mini Crab Cakes with Tomato Lime Chutney	\$5.50 each
Spice Rubbed Mini Lamb Chop with Mint Aioli	\$5.50 each
Bay Scallops with Ginger Beurre Blanc	\$6.00 each
Sea Bass with Red Bell Pepper and Olive Oil	\$6.00 each
Beef Tenderloin with Shiitake Mushrooms and Port Wine Sauce	\$6.00 each

CHILDREN'S BANQUET MENU

Designed for Children Ages 3 - 10

\$28.00++ Per Child

FIRST COURSE

Fresh Fruit Cup

SECOND COURSE

Garden Salad with Ranch

MAIN COURSE

(Please choose 1)

Hamburger with French Fries

Chicken Tenders with French Fries

Macaroni and Cheese

Mini Pizza - Pepperoni or Cheese (select 1)

The above meals include carrot sticks and condiments.

BARS & BEVERAGES

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages during pregnancy can cause birth defects. Twin Oaks serves 1 ½ oz. of alcohol per drink.

HOSTED BARS

Hosted bars are available on a per drink or per person basis. Bar includes Select, Premium or Super Premium selections, Domestic and Imported Beers and House Select Wine.

HOSTED BAR PACKAGES*

Hosted bar packages include Select Selections, Domestic and Imported Beers and House Select Wines.

*Per person prices based upon one bar per 100 people.

\$18.00 per person for 1 hours

\$24.00 per person for 2 hours

\$30.00 per person for 3 hours

\$36.00 per person for 4 hours

\$42.00 per person for 5 hours

To upgrade to Premium Selections, please add \$1.25 to the prices listed above.

To upgrade to Super Premium Selections, please add \$2.25 to the prices listed above.

SELECT BAR SELECTIONS

Absolut Vodka, Captain Morgan Rum, Hornitos Tequila,
Tanqueray Gin, Jack Daniel's Whiskey
\$8.00

SUPER PREMIUM SELECTIONS

Grey Goose Vodka, 10 Cane Rum, Patron Tequila,
Nolet's Gin, Macallan Whiskey
\$10.00

PREMIUM BAR SELECTIONS

Ketel One Vodka, Bacardi Rum, Cazadores Tequila,
Beefeater Gin, Crown Royal Whiskey
\$9.00

ADDITIONAL SELECTIONS

Wines by the Glass \$7.00
Imported Beers \$6.00
Domestic Beers \$5.00

NO-HOST BARS

No host (cash) bars are also available. Consult with your Catering Manager regarding pricing.

BARTENDER FEE

The charge for each bartender is \$150.00.

GENERAL INFORMATION

Thank you for considering Twin Oaks Golf Course for your event. Our culinary staff has designed a menu to please most tastes and budgets, however given adequate lead-time, we will be happy to customize menus to meet your specific needs. Brunch and Luncheon menus are served at or before 2:30pm. These prices are subject to change but may be confirmed three months prior to your event. Please note that no food or beverage of any kind can be brought into the golf course by the client, guests or invitees. Golf Course Regulations do not permit the removal of food at conclusion of the function.

SERVICE CHARGE AND SALES TAX

The food and beverage prices quoted are subject to a 22% service charge. The 22% service charge is subject to 8.0% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

FUNCTION TIME

Events on the Garden Terrace and all outdoor music must conclude by 10:00pm. Events in the Garden Ballroom may extend until midnight. Event hours are flexible and arranged through your Catering Manager.

FINAL GUARANTEE

The guaranteed number of attendees must be communicated to the Catering Office no less than five business days prior to the event. In the event a final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. The client will be charged for the number of meals served or the number of meals guaranteed whichever is greater.

ENTRÉE SELECTIONS

Twin Oaks Golf Course can accommodate a multiple entrée menu under the following stipulations: (1) Limited to a choice of two entrees. (2) The higher priced entrée will be charged for all guests, regardless of the split. (3) A 5% allowance in food preparation over the guaranteed number will be given on all events. (4) Guarantee of attendance with the entrée breakdown is required five business days prior to event. (5) A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket.

ALCOHOLIC BEVERAGES

Twin Oaks Golf Course offers a wide selection of premium wines, beer, and liquors to complement your function. All beverages are purchased on a per drink basis or you may choose to host your bar on an hourly basis. Twin Oaks Golf Course is the only authorized licensee to sell and serve alcoholic beverages. Consequently, it is Twin Oaks Golf Course's policy that alcoholic beverages may not be brought onto the course by the client, guests or invitees. As per Alcoholic Beverage Control, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Twin Oaks Golf Course reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

PAYMENT PROCEDURES

Twin Oaks Golf Course requires an initial 25% deposit of the estimated food and beverage revenue for your event. A second deposit of 50% will be due 90 days prior to your event. The final estimated balance is due within 5 business days of event. These deposits may not be refunded if you cancel all or part of your event. If credit has not been established, the estimated outstanding balance is due and payable five business days prior to the event by certified check or credit card (no personal checks).

DECORATIONS

Twin Oaks Golf Course does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. All decorations must meet the approval of the San Diego Fire Department. Use of candles must be approved by Catering Manager.

LINENS

Twin Oaks Golf Course maintains an inventory of complimentary White, Black, Ivory, Burgundy and Sandalwood table linen with matching napkins. Our Catering Managers can assist with the rental of specialty linens, china silver or stemware for your event.

TASTINGS

One complimentary tasting is offered for up to 4 guests. Tasting menu includes selection of (2) first course, (2) salad, (2) entrée and (2) dessert. Buffet Tasting menu includes selection of (2) soup, (3) entrée and (2) dessert.

WEDDING REHEARSALS

Rehearsal times may be scheduled thirty (30) days prior to event.
Location and times are subject to space and availability.

WEDDING PLANNER

To ensure a flawless event, a professional Wedding Coordinator is recommended to assist with rehearsal, ceremony, reception and, if you desire, wedding planning. Most coordinators have different packages from 'day of', 'month of' or 'full service'. Please review our preferred vendor list as a resource to assist in finding Wedding Coordinators and other vendors.

YOUR CATERING COORDINATOR & CATERING MANAGER WILL...

- Answer any questions, provide event venue suggestions and act as your primary Resort Contact throughout the planning process
- Act as a menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
- Detail your Banquet Event Order outlining the event specifics and confirm any outside equipment rentals including patio heaters or market umbrellas
- Create an estimate of Charges outlining your financial commitments and deposit schedule to the Resort.
- Oversee the setup of the ceremony and reception venues.
- Ensure a seamless transition to the Catering Coordinator on the day of your event.
- Review your banquet checks for accuracy prior to the completion of your final bill.

YOUR WEDDING PLANNER WILL...

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a time line for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal. Remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party, vendors and Resort staff.
- Assist the Bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception. Count and collect all wedding gifts and deliver to appropriate location.