

12  
OAKS  
THE CLUB

*Weddings*









# *World-Class Service, Southern Charm*

Let our beautiful green landscape and Carolina blue skies set the tone for your big day. The Club at 12 Oaks provides the perfect backdrop for your Wedding Ceremony and Reception. Whether you envision an intimate outdoor garden ceremony or a grand country club affair, our seasoned event staff will help with every detail in order to make your unique vision come to life.

This booklet contains a detailed overview of our customizable wedding packages. The Club provides all food and beverage services with multiple options designed to match your preference and budget.

---

# *Welcoming Cocktail Hour*

*Begin the evening with four delicious butler passed hors d'oeuvres.  
The Welcoming Cocktail Hour is included with each of our dinner packages.*

## **W A R M**

BBQ Stuffed Hushpuppies  
Bruschetta with Fontina and Greens  
Chicken Dijon en Croute  
Chicken Goat Cheese and Spinach Tartlets  
Crab Stuffed Mushroom Caps  
Maryland-Style Crab Cakes  
Mini Beef Wellington  
Mini Raspberry Brie en Croûte  
Sea Scallops Wrapped with Bacon  
Smoked Salmon and Goat Cheese Bruschetta  
Spinach and Feta in Phyllo  
Sundried Tomato and Feta Cheese in a Puff Pastry

## **C H I L L E D**

Almond Honey Goat Cheese Tartlets  
Deviled Eggs with White Truffle Oil  
Fresh Mozzarella & Tomato Caprese  
Herbed Hummus with Toasted Pita  
Mini Chicken Satay with Jack Daniels® Sauce  
Rock Shrimp with Tomato Crostini  
Shrimp Cocktail Shooters with Lemon Zest

## **S P O O N   D I S P L A Y S**

Braised Short Ribs with Blueberry Demi  
Deconstructed Sushi Spoon  
Seared Scallops with Spicy Garlic Aioli  
Toasted Five-Cheese Ravioli  
Tuna Tartare

# *Elegant Plated Dinner*

*Treat your guests to an elegant plated dinner. Your guests may choose from a seafood, beef, poultry, or vegetarian entrée. Duet plates available upon request.*

## INCLUDES

House Salad, Caesar Salad or Soup du Jour  
Fresh Brewed Iced Tea, Coffee, and Hot Tea

## ENTRÉE SELECTIONS

Baked Rosemary Salmon with Pomegranate Beurre Blanc  
Braised Herb Crusted Chicken Breast Drizzled with Balsamic Honey Reduction  
Chicken Marsala  
Chicken Picatta with Lemon Caper Sauce  
Dry-Rubbed Grilled Beef Tenderloin with Pinot Noir Mushroom Bordelaise  
Grilled Filet Medallions  
Honey Sriracha Lamb Chop  
Mushroom Ravioli with Sweet Pea Purée  
Ratatouille Stuffed Portabello  
Seared Atlantic Salmon in a Succulent Lobster Broth  
Sugarcane Glazed Center Cut Pork Loin with Apple-Cranberry Demi



# *Sophisticated Stations*

*Give your guests a plethora of culinary options while blending your and your fiancé's tastes with our sophisticated stations. Choose two specialty stations to accompany several displays and hors d'oeuvres. Enhancements are not included, but may be added for an additional fee.*

## **INCLUDES**

Antipasto Display  
Display of Fresh Seasonal Fruit  
Grilled and Roasted Vegetables  
Mixed Field Greens with Three Varieties of Dressings  
North Carolina Artisanal Cheese Display with Assorted Gourmet Crackers  
Spinach and Artichoke Dip with Corn Tortillas and Pita Chips

### **HORS D'OEUVRES**

Make four additional hors d'oeuvres selections from the Cocktail Hour Menu

### **SPECIALTY STATIONS**

Select two of our specialty stations

## **ENHANCEMENTS**

### **CARVING STATIONS**

Add a Chef-Attended Carving Station to your Menu Selections  
Each Carving Station also includes Assorted Silver Dollar Rolls and Condiments

Bone-In Bourbon Glazed Ham  
Roasted Chimichurri Beef Tenderloin  
Roasted Turkey Breast  
Slow Roasted Prime Rib

## LITTLE ITALY

Alfredo, Marinara, and Sun-Dried Tomato Sauce  
Angel Hair & Penne Pasta

Anchovies, Artichoke Hearts, Crushed Red Pepper,  
Fried Capers, Fresh Parmigiano Reggiano,  
Grilled Chicken, Italian Parsley, Julienne Vegetables,  
Meatballs, Pepperoncini, Roasted Garlic,  
Sautéed Onions

PIZZAS – Pepperoni and Three Cheese

SALADS – Antipasta and Caesar

Fresh Herbs and Garlic Bread with Oil Bar

## RISOTTOS

Creamy Risotto and Saffron Risotto

Caramelized Onions, Fresh Parmigiano Reggiano,  
Fresh Rosemary, Green Onions, Grilled Vegetables,  
Herbed Mushrooms, Roasted Corn, Roasted Garlic,  
Horseradish, Roasted Red Peppers, Sautéed Leeks,  
Sundried Tomatoes, Tapenade

SAUCES – Sundried Tomato and Whiskey Demi Glace

## ASIAN INFUSION

HIBACHI STIR FRY – Grilled Chicken,  
Shrimp, Teriyaki Beef

Fried Rice, Jasmine Rice, Pork Pot Stickers,  
Thai Chicken Satay, Vegetable Spring Rolls

## MASHPOTINI BAR

Yukon Gold Mashed Potatoes

Basil Pesto, Fresh Crisp Bacon,  
Fried Onion Strings, Gorgonzola Bleu Cheese,  
Cheddar, Green Onions, Jalapeños,  
Horseradish, Parmesan, Roasted Red Peppers,  
Roasted Tomatoes, Sour Cream,  
Whipped Butter

SAUCES – Demi Glace and Velouté

## CARIBBEAN

Black Beans and Rice,  
Bone-In Jerk Chicken,  
Boniato Potatoes, Caribbean Cream Corn,  
Conch Fritters, Fried Plantains,  
Jamaican Beef Patties,  
Jerk Snapper with Pineapple Relish,  
Hearts of Palm with Fresh Mango

## SHRIMP & GRITS

Andouille Sausage, Assorted Julienne Peppers,  
Cheese, Fresh Crisp Bacon,  
Onions, Shrimp, Tasso Ham

SAUCES – Creole and Roasted Garlic Cream

## SUSHI STATION

Hand Rolled Assorted Sushi, Shrimp Soba Salad, Wasabi Pickled Ginger

SAUCES – Sriracha Mayonnaise, Sesame Ginger, Soy Sauce

# Casual Buffet

*Allow your guests to choose from a full spread of delicious sweet and savory options. Select two starters, two starches, two vegetables, and two entrées, accompanied by our inclusive items.*

## INCLUDES

Creamy Five Cheese Macaroni, Fresh Brewed Ice Tea, Mixed Field Greens with Three Varieties of Dressing, Traditional Caesar Salad, Warm Assortment of Rolls and Butter

## STARTERS

SELECT TWO

Blackened Chicken and Spicy Flat Noodle Salad

Cucumber, Tomato, and Onion Salad

Ditalini Pasta Salad

Greek Salad with Tomatoes, Feta and Oregano Basil Walnut Pesto

Roasted Vegetable Pasta Salad

Thai Seared Beef and Broccolini Salad

## STARCHES

SELECT TWO

Honey Smashed Sweet Potatoes

Potatoes Au Gratin

Roasted Red Potatoes

Saffron Rice

Spinach Fettuccine with Supreme Sauce

Wild Mushroom Risotto

Wild Rice Pilaf

Yukon Gold Mashed Potatoes



## VEGETABLES

### SELECT TWO

Balsamic Parmesan Tomatoes  
Brussels Sprouts Au Gratin  
Grilled Asparagus  
Honey Glazed Carrots  
Housemade Granny Smith Spiced Apples  
Roasted Root Vegetable Medley  
Southern Style Green Beans  
Squash Casserole

## ENTRÉE SELECTIONS

### SELECT TWO

Beef Brisket  
Chicken and Waffles  
Chicken Cordon Bleu with Whole Grain Mustard Sauce  
Chicken Piccata with Lemon Caper Sauce  
Crab Stuffed Grouper  
Cranberry Panko-Crusted Chicken Breast with a Champagne Sauce  
Filet Medallions with Merlot Reduction  
Roasted Pork Loin with Apple Raisin Compote and Cognac Peppercorn Sauce  
Pan-Seared Atlantic Salmon with Rich Shiitake Mushroom Lobster Broth  
Panko Parmesan-Crusted Tilapia



# *Beverage Selections*

*Choose from one of our three hosted beverage packages to complete your special day.  
Each package is offered for three hours and additional hours may be requested.  
Enhancements are not included, but may be added for an additional fee.*

## **TOP SHELF**

Bombay Sapphire Gin, Crown Royal Reserve Canadian Whiskey, Disaronno Amaretto, Grey Goose Vodka, Jack Daniels Black Whiskey, Knob Creek Bourbon, Macallan 12 Year Scotch, Myers Dark Rum, Patron Tequila and Soft Bar Package

## **PREMIUM**

Absolut Vodka, Amaretto, Bacardi Rum, Crown Royal Canadian Whiskey, Dewar's Scotch, Jim Beam White Label Whiskey, Jose Cuervo Tequila, Maker's Mark Bourbon, Tanqueray Gin and Soft Bar Package

## **SOFT BAR**

Assorted Domestic, Imported & Craft Beers, House Wines: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc, White Zinfandel on Request

## **ENHANCEMENTS**

### **CIGAR & SCOTCH**

Cigar and Scotch Tasting Packages are a perfect finish to your wedding. All packages include a premium cigar and three Premium Single Malt Scotch tastings.

### **GOURMET COFFEE**

Decaf Coffee, Hot & Iced Coffee, Assorted Sugars, Chocolate Flakes, Cinnamon, Flavored Creamers, Fresh Whipped Cream, Orange & Lemon Zest

### **MARTINI BAR**

Chocolate Hazelnut Turtle, Chocolate Raspberry, Classic Cosmopolitan, Limoncello, Pineapple Vanilla Bean, Pomegranate

The Club at 12 Oaks reserves the right to change out any brand listed in the above packages for a comparable brand.

# 1

## PACKAGE ONE

Make your selection from our Dinner Buffet, Plated Entrées, or Hors d'oeuvres menus.

Full use of the Main Dining Room and Garden Terrace

Starting at \$90 Per Person  
(Includes Tax & Service Charge)

# 2

## PACKAGE TWO

Make your selection from our Dinner Buffet, Plated Entrées, or Hors d'oeuvres menus.

Soft Bar Package  
for Three Hours

Full use of the Main Dining Room and Garden Terrace

Starting at \$120 Per Person  
(Includes Tax & Service Charge)

# 3

## PACKAGE THREE

Make your selection from our Dinner Buffet, Plated Entrées, or Hors d'oeuvres menus.

Premium Bar Package  
for Three Hours

Full use of Main Dining Room and Garden Terrace

Starting at \$130 Per Person  
(Includes Tax & Service Charge)

---

## CEREMONY PACKAGE

Basic White Tent, White Ceremony Chairs, Complete Ceremony Coordination  
Access to Course and Club Grounds for Photo Shoot, Complimentary Parking  
Separate Bride and Groom Quarters

\$500 (Includes Tax and Service Charge)

---

## CONTACT US TODAY

FOR YOUR PERSONALIZED TASTING & TOUR

**Director of Catering Elisa Moss**  
919-504-4091 or [emoss@12oaksgolfclub.com](mailto:emoss@12oaksgolfclub.com)





**The Club at 12 Oaks**

2004 Green Oaks Pkwy, Holly Springs, NC 27540  
919-504-4091 | [www.thegolfclubat12oaks.com](http://www.thegolfclubat12oaks.com)