

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,
Boniatto 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

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The Club at 12 Oaks

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