



Facility Rental Rates

FACILITY RENTAL INCLUDES:
PROFESSIONAL WEDDING COORDINATOR
5 HOURS OF CEREMONY & RECEPTION TIME
2 HOURS PRIOR TO CEREMONY FOR CLIENT & VENDOR ACCESS/SET UP
1 HOUR FOLLOWING THE RECEPTION FOR CLIENT & VENDOR CLEAN
UP/BREAKDOWN

*MONDAY – THURSDAY:	\$1,000.00
*FRIDAY & SUNDAY:	\$2,000.00
*SATURDAY EVENING: *6PM CEREMONY DURING PEAK SEASON	\$3,000.00
*SATURDAY BUYOUT: *INCLUDES ANYTIME CEREMONY START, 6 EVENT HOURS, 9:00AM ACCESS FOR SET UP, FLOOR LENGTH LINENS IN WHITE, IVORY, OR BLACK.	\$4,000.00
ADDITIONAL DECORATING/ACCESS TIME: \$150.00/HOUR (SUBJECT TO AVAILABILITY) ADDITIONAL EVENT TIME: \$350.00/HOUR (SUBJECT TO AVAILABILITY)	
NOVEMBER-MARCH “OFF –SEASON” DISCOUNT: \$500 OFF FACILITY RENTAL	

FOOD & BEVERAGE MINIMUMS MAY APPLY.
FRIDAY & SATURDAY EVENTS MUST END BY 11:00PM.
SUNDAY-THURSDAY EVENTS MUST END BY 10:00PM.

*****PLEASE NOTE THAT THE ABOVE RENTAL PRICING IS APPLICABLE
WITH ONSITE CATERING ONLY, FACILITY RATES FOR OUTSIDE
CATERING PACKAGES INCREASE, SEE CATERING MANAGER FOR
DETAILS.**



CEREMONY & RECEPTION SET UP PROVIDED BY MORGAN CREEK STAFF

ROUND 72" TABLES THAT SEAT UP TO 10 GUESTS
MAHOGANY CHIAVARI CHAIRS WITH IVORY CUSHIONS
FLOOR LENGTH LINENS (WITH FULL PRICE ROOM RENTAL) AND NAPKINS AT EACH
SETTING
ALL GLASSWARE, FLATWARE AND CHINA
DANCE FLOOR
ADDITIONAL TABLES AND LINENS NEEDED (CAKE, GIFT, ETC.)

**DECORATIONS AND DÉCOR ARE THE RESPONSIBILITY OF THE CLIENT TO PROVIDE
AND SET UP.**

DESSERT

YOU ARE WELCOME TO BRING A WEDDING CAKE OR SWEETS OF YOUR SELECTION
FROM A BAKERY OF YOUR CHOICE.
THE MORGAN CREEK STAFF WILL CUT AND SERVE YOUR CAKE COMPLIMENTARY.

BEVERAGES

ALL MENUS INCLUDE PRE-SET WATER AT EACH PLACE SETTING
SELF-SERVE BEVERAGE STATION CONSISTING OF WATER, LEMONADE, ICE TEA &
COFFEE
ALL ALCOHOL IS PURCHASED AND DISTRIBUTED THROUGH MORGAN CREEK.

MUSIC

DJ'S ARE ALWAYS WELCOME AT MORGAN CREEK. BANDS MUST BE APPROVED BY
MANAGEMENT AND BAND MUST SIGN A CONTRACT ADHERING TO NOISE
ORDINANCE LAWS.

WEATHER

WE ARE LUCKY ENOUGH TO HAVE A COVERED WEDDING GAZEBO HOWEVER
SHOULD IT BE TOO COLD OR RAIN THE ALTERNATIVE CEREMONY LOCATION
DEPENDING ON SIZE OF WEDDING GUESTS IS TO DO A SPLIT ROOM OR TABLESIDE
CEREMONY

RESERVATIONS

EVENT RESERVATIONS REQUIRE A SIGNED CONTRACT AND DEPOSIT. THE DEPOSIT
AMOUNT IS EQUAL TO THE FACILITY RENTAL APPLIED TO YOUR EVENT. DEPOSITS
ARE NON-REFUNDABLE.

REHERSALS

ONE HOUR OF REHERSAL TIME IS SCHEDULED WITH MORGAN CREEK EVENT
MANAGER THE DAY BEFORE THE WEDDING, PENDING EVENTS.



BUFFET DINNER WEDDING PACKAGES

ALL PACKAGES INCLUDE THE FOLLOWING:
ASSORTED ROLLS AND BUTTER
LEMONADE, ICE TEA, COFFEE, & WATER
COMPLIMENTARY CAKE CUTTING

MY LOVE \$36

ONE APPETIZER SELECTION
TWO SALAD SELECTIONS
TWO ACCOMPANIMENT SELECTIONS
TWO ENTRÉE SELECTIONS
(1 PROTIEN & 1 VEGETARIAN ENTRÉE)
(SALMON SELECTION ADDITIONAL \$3 PER PERSON)

I DO \$42

TWO APPETIZER SELECTIONS
TWO SALAD SELECTIONS
THREE ACCOMPANIMENT SELECTIONS
TWO ENTRÉE SELECTIONS
CHAMPAGNE TOAST & SODAS INCLUDED

HAPPILY EVER AFTER \$48

FOUR APPETIZER SELECTIONS
TWO SALAD SELECTIONS
THREE ACCOMPANIMENT SELECTIONS
THREE ENTRÉE SELECTIONS
CHAMPAGNE TOAST & SODAS INCLUDED
CHEF ATTENDED CARVING STATION WITH DINNER

ALL FOOD AND BEVERAGE IS SUBJECT TO SERVICE CHARGE OF 20% AND APPLICABLE STATE SALES TAX

PLEASE INQUIRE WITH OUR CATERING MANAGER FOR ANY MENU CUSTOMIZATIONS OR CHANGES, AS WE ARE HAPPY TO SPECIALLY DESIGN YOUR DREAM WEDDING MENU WITH YOU!



BUFFET WEDDING MENU SELECTIONS

APPETIZERS

SEE APPETIZER OPTIONS, EXCLUSIONS APPLY *

SALADS

CLASSIC CAESAR SALAD

HOUSE SALAD

MIXED GREENS WITH HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS, SHREDDED CHEDDAR CHEESE TOSSED WITH BALSAMIC VINAIGRETTE AND RANCH DRESSINGS

STRAWBERRY SALAD

FRESH ORGANIC SPINACH WITH FRESH SLICED STRAWBERRIES, GORGONZOLA CHEESE, DICED BACON, CANDIED WALNUTS TOSSED WITH STRAWBERRY VINAIGRETTE

SPINACH SALAD

FRESH ORGANIC SPINACH WITH DICED BACON, DICED EGG, SLIVERED ALMONDS AND MANDARIN ORANGE SEGMENTS TOSSED WITH BALSAMIC VINAIGRETTE

MORGAN SALAD

MIXED GREENS WITH SLICED FRESH APPLE AND FETA CHEESE AND TOSSED WITH CITRUS VINAIGRETTE

ACCOMPANIMENTS

RICE PILAF ~ JASMINE RICE ~ AU GRATIN POTATOES ~ GARLIC MASHED POTATOES
ROASTED GARLIC HERB RED POTATOES ~ POTATO SALAD ~ CHEF'S SEASONAL
VEGETABLE MEDLEY
~FRESH GREEN BEANS ~ BAKED BEANS ~ FLAME ROASTED WHITE CORN WITH POBLANO
PEPPERS
~ CHIPOTLE LIME RED QUINOA & JASMINE RICE WITH ROASTED VEGETABLE BLEND
PENNE PASTA WITH (CHOOSE ONE OF THE FOLLOWING SAUCES) BASIL PESTO, ALFREDO
OR MARINARA SAUCE
(GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL \$1++ PER PERSON)

ENTRÉES

GRILLED CHICKEN BREAST WITH THE CHOICE OF THE FOLLOWING SAUCES:
MARSALA, LEMON CAPER SAUCE, SUN DRIED TOMATO CREAM SAUCE OR BBQ
ROASTED PORK WITH SWEET MAPLE GLAZE AND PINEAPPLE CHUTNEY
HERB CRUSTED AND MARINATED TRI TIP WITH DEMI-GLACE
SALMON FILET WITH A CITRUS BEURRE BLANC
ADD ON FILET MIGNON FOR AN ADDITIONAL \$7.00++ PER PERSON
(V) PORTOBELLO MUSHROOM FILLED RAVIOLI TOPPED WITH MUSHROOM CREAM SAUCE



PLATED DINNER MENUS SELECTIONS

INCLUDE THE FOLLOWING:

ASSORTED ROLLS & BUTTER

ONE STATIONED APPETIZER SELECTION (BELOW)

ONE SALAD SELECTION FOR ALL GUESTS

ENTRÉE CHOICES SERVED WITH CHEF'S SELECTION OF SEASONAL VEGETABLE AND ACCOMPANIMENT

LEMONADE, ICE TEA & COFFEE BEVERAGE STATION

COMPLIMENTARY CAKE CUTTING SERVICE

APPETIZERS

YOUR CHOICE OF TWO APPETIZERS.

SEE APPETIZER OPTIONS, EXCLUSIONS APPLY *

SALAD COURSE

CLASSIC CAESAR SALAD

HOUSE SALAD

MIXED GREENS WITH HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS, SHREDDED CHEDDAR CHEESE TOSSED WITH BALSAMIC VINAIGRETTE AND RANCH DRESSINGS

STRAWBERRY SALAD

FRESH ORGANIC SPINACH WITH FRESH SLICED STRAWBERRIES, GORGONZOLA CHEESE, DICED BACON, CANDIED WALNUTS TOSSED WITH STRAWBERRY VINAIGRETTE

SPINACH SALAD

FRESH ORGANIC SPINACH WITH DICED BACON, DICED EGG, SLIVERED ALMONDS AND MANDARIN ORANGE SEGMENTS TOSSED WITH BALSAMIC VINAIGRETTE

MORGAN SALAD

MIXED GREENS WITH SLICED FRESH APPLE AND FETA CHEESE AND TOSSED WITH CITRUS VINAIGRETTE



ENTRÉE SELECTIONS

GRILLED CHICKEN BREAST WITH A MUSHROOM MARSALA SAUCE \$40

GRILLED CHICKEN BREAST WITH LEMON CAPER SAUCE \$40

GRILLED CHICKEN BREAST WITH SUNDRIED TOMATO SAUCE \$40

ROASTED PORK TENDERLOIN WITH CHOICE OF: \$40
SWEET MAPLE GLACE & PINEAPPLE CHUTNEY OR SLICED APPLD AND HERB STUFFING

HERB CRUSTED AND SLICED TRI TIP TOPPED WITH AU JUS OR DEMI-GLACE \$42

(V) PASTA PRIMAVERA WITH VEGETABLES \$32

(V) CHEESE TORTELLINI WITH CHOICE OF SAUCE: \$32
MARINARA, BASIL PESTO, ALFREDO OR SUNDRIED TOMATO CREAM SAUCE

(V) PORTOBELLO MUSHROOM FILLED RAVIOLI WITH MUSHROOM CREAM SAUCE
\$34

(V) PORTOBELLO MUSHROOM CAP FILLED WITH COUSCOUS AND VEGETABLE RATATOUILLE
\$38

COMBO ENTRÉE PLATE OF 2 SELECTIONS \$48 (FROM THE ABOVE SELECTIONS)

CHICKEN CORDON BLEU \$42

BISTRO FILET MEDALLIONS WITH A PORT WINE REDUCTION SAUCE \$42

SALMON FILET WITH CITRUS BEURRE BLANC \$44

FILET MIGNON WITH A MUSHROOM DEMI-GLACE \$46

FRESH MAHI MAHI TOPPED WITH A FRESH FRUIT SALAD AND LEMON BEURRE BLANC \$46

STUFFED CHICKEN BREAST WITH SPINACH, ARTICHOKE, MUSHROOMS AND PARMESAN
CHEESE TOPPED WITH A WHITE WINE ARTICHOKE SAUCE \$42

OR COMBO PLATE OF 2 SELECTIONS \$58 (FROM ALL OF THE ABOVE SELECTIONS)

~~ADD WINE SERVICE WITH DINNER FOR \$5 PER PERSON~~



KIDS MEALS

PLATED CHILDREN'S MEALS ARE AVAILABLE FOR GUEST'S AGE 5-12 YEARS OLD.
PLEASE SELECT ONE MEAL SELECTION FOR ALL KIDS' MEALS. \$17

HAMBURGER/CHEESEBURGER WITH FRENCH FRIES AND FRUIT CUP
CHEESE QUESADILLA WITH FRENCH FRIES AND MANDARIN ORANGES
CHICKEN FINGERS AND FRENCH FRIES WITH MANDARIN ORANGES
MACARONI & CHEESE WITH MANDARIN ORANGES

**FOR BUFFET MENU'S, CHILDREN 5-12 YEARS ARE CHARGED ½ PRICE OF ADULT
BUFFET PRICING.**

ALL FOOD AND BEVERAGE IS SUBJECT TO
SERVICE CHARGE OF 20% AND APPLICABLE STATE SALES TAX

BUTLER PASSED COLD APPETIZERS

(MINIMUM OF 50 PIECES PER SELECTION)

PRICING ONLY APPLICABLE FOR ADDITIONAL APPETIZERS BEYOND WHAT IS INCLUDED IN DINNER PACKAGE.

CROSTINI TOPPED WITH YOUR SELECTION OF ONE OF THE FOLLOWING: \$2.50
TOMATO, GARLIC AND BASIL
ROAST BEEF, CARAMELIZED ONIONS
BRIE CHEESE, PROSCIUTTO WITH WALNUTS AND HONEY

CAPRESE SKEWERS \$2.75
CHERRY TOMATOES, MOZZARELLA, & BASIL
SKEWERS DRIZZLED WITH BALSAMIC VINEGAR

BUTLER PASSED HOT APPETIZER

(MINIMUM OF 50 PIECES PER SELECTION)

MUSHROOM CAPS STUFFED WITH YOUR SELECTION OF ONE OF THE FOLLOWING:
SAUSAGE, HERBS AND PARMESAN CHEESE \$2.50
ARTICHOKE HEARTS, CHEESE, HERBS AND FRESH OLIVES \$2.50
VEGETARIAN: CREAM CHEESE, PARMESAN, CHIVE & SMOKED PAPRIKA \$2.50

PORK FILLED POT STICKERS WITH DIPPING SAUCE \$2.50

CHICKEN/VEGETARIAN LUMPIA W/ SWEET CHILI SAUCE \$2.50

CHICKEN SKEWERS WITH THAI PEANUT SAUCE \$2.50

TERIYAKI MEATBALLS \$2.75

COCONUT PRAWNS WITH THAI CHILI DIPPING SAUCE \$3.50

SPANAKOPITA-SPINACH AND FETA CHEESE IN PHYLLO PASTRY \$2.50

GRILLED CHEESE & TOMATO SOUP SHOOTERS* \$3.50

MINI CRAB CAKES TOPPED WITH SPICY AIOLI* \$4.00

GRILLED BACON WRAPPED PRAWNS* \$4.00

* NOT INCLUDED WITH DINNER PACKAGES, SUPPLEMENTAL CHARGE APPLIES



STATIONED COLD APPETIZERS

PRICING ONLY APPLICABLE FOR ADDITIONAL APPETIZERS BEYOND WHAT IS INCLUDED IN DINNER PACKAGE

	SERVES:	40-75P	75-100P
VEGETABLE DISPLAY WITH RANCH DIPPING SAUCE		\$75.00	\$130.00
ANTIPASTO PLATTER		\$115.00	\$170.00
ASSORTED DOMESTIC CHEESE & CRACKER DISPLAY		\$125.00	\$185.00
FRESH SEASONAL FRUIT DISPLAY*		\$125.00	\$185.00
GOURMET CHEESE BOARD WITH NUTS & HONEY*		\$150.00	\$200.00

ACTION STATIONS

GREAT FOR ADDING A FUN ELEMENT TO THE COCKTAIL HOUR OR LATE NIGHT SNACK (MINIMUM OF 25 GUESTS)

POTATO "TINI" BAR* \$3.50 PER PERSON
 BUILD YOUR POTATO "TINI" STARTING WITH CREAMY MASHED POTATOES AND ASSORTED TOPPINGS
 TOPPINGS INCLUDE: DICED BACON, SHREDDED CHEESE, SOUR CREAM, CHIVES & BUTTER

PASTA "TINI" BAR* \$4.50 PER PERSON
 BUILD YOUR PASTA "TINI" WITH A SELECTION MEAT FILLED RAVIOLI, CHEESE TORTELLINI AND PENNE PASTA AND TOPPINGS
 SAUCES: MARINARA, BASIL PESTO, CREAMY ALFREDO
 TOPPINGS: PARMESAN CHEESE, MINI MEATBALLS AND SUN-DRIED TOMATOES

* NOT INCLUDED WITH DINNER PACKAGES, SUPPLEMENTAL CHARGE APPLIES

BEVERAGES

STATIONED BEVERAGES ARE PRICED AT 2 HOURS OF SERVICE TIME

HOT COCOA & APPLE CIDER STATION \$3.00 PER PERSON

INFUSED WATER STATION \$25.00 ALL NIGHT REFILLS
 WITH CUCUMBER ~ ORANGE ~ MINT ~ LEMON



BAR PACKAGE OPTIONS

HOSTED BEER, WINE, LIQUOR AND CHAMPAGNE

(HOSTED BY CLIENT ON PER EVERY PERSON, PER HOUR BASIS)

	HOUSE	CALL	PREMIUM
FIRST HOUR (PER PERSON)	\$11	\$12	\$14
SECOND HOUR (PER PERSON)	\$8	\$10	\$12
EACH ADDITIONAL HOUR (PER PERSON)	\$6	\$6	\$6

HOSTED BEER, WINE, SODAS AND CHAMPAGNE

(HOSTED BY CLIENT ON PER EVERY PERSON, PER HOUR BASIS)

FIRST HOUR (PER PERSON)	\$10
SECOND HOUR (PER PERSON)	\$6
EACH ADDITIONAL HOUR (PER PERSON)	\$5

HOSTED ON CONSUMPTION BAR SERVICE

HOSTED BY CLIENT TO A PRE-DETERMINED DOLLAR LIMIT, \$500 MINIMUM

BOTTLED DOMESTIC AND PREMIUM BEER \$4.00-\$5.00

BUDWEISER, BUD LIGHT, COORS LIGHT, O'DOULS
CORONA, SIERRA NEVADA, STELLA, NEWCASTLE, LAGUNITAS, 805,
ANGRY ORCHARD HARD CIDER,

PROVERB WINE SELECTIONS \$20/BTL OR \$5/GLASS

ALL LIQUOR IS PURCHASED AND DISTRIBUTED THROUGH MORGAN CREEK –
NO OUTSIDE FOOD OR BEVERAGES PERMITTED



BAR LIST

HOUSE LIQUORS: \$6.00

RUM
TEQUILA
VODKA
GIN
WHISKEY

CALL LIQUORS: \$8.00

ABSOLUT VODKA
TITOS VODKA
KETAL ONE VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
MALIBU RUM
FIREBALL WHISKEY
JAMESON
JIM BEAM
CROWN ROYAL
CASADORES TEQUILA

PREMIUM LIQUORS: \$10.00

BOMBAY (SAPPHIRE)
BULLEIT BOURBON
GLENLIVET
GREY GOOSE VODKA
HENNESSY
JOHNNY WALKER BLACK LABEL
MAKERS MARK
PATRON TEQUILA

PREFERRED VENDOR LIST:

ENTERTAINMENT:

Optimum Entertainment

www.hirearealdj.com

916.420.4296

Extreme Productions DJ

<https://www.extremeprodjs.com/>

916.773.4329

Function 45 DJ

<http://sacramentoweddingdj.com/>

800.446.8235

PHOTOGRAPHY / VIDEO:

Monica Lunardi Photo Artist

<https://www.monicalunardi.com/wedding-art>

916.212.4094

Jacqueline Photography

<http://www.jacquelinephotography.net/>

916.390.2228

Larcom Productions (Videography)

www.larcomproductions.com

916.530.1329

Liz Zimbelman

<https://lizzimbelman.com/>

707.290.0859

HAIR & MAKEUP:

Viki Kurbatova (HAIR ONLY)

<https://www.instagram.com/viktoriyastyles/>

916.872.0639

Courtney McKenna (Make-up & Henna)

<https://ccartistry.wixsite.com/cortkneemua>

530.307.2125

I.M.B

www.imakebeautiful.com

916.532.9800

Lea Buehler - BGorgeous

www.lbgorgeous.com

916.705.5827

WEDDING PLANNER:

Events By Evelyn

www.eventsxevelyn.com

530.863.6493

FLORAL & DECOR:

Budding Events

<https://www.facebook.com/buddingevents>

(916) 361.1885

The Posh Posey

www.theposhposey.com

(916) 337.3215

Violette Fleurs

<https://www.violettefleurs.com/>

916.750.4526

Ambience Floral Design

www.ambiencefloral.com

916.786.6851

BAKERIES:

Divine Desserts

www.divinedessertsbyaguirre.com

916.652.6545

Above & Beyond Cakes

<http://www.aboveandbeyondcakes.com/>

(916) 672-2259

Freeport Bakery

www.freeportbakery.com

916-442-4256

Sugar Bits

www.sugarbitscc.com

(916) 936.2487

MOBILE COFFEE:

Pause Coffee House

<https://pausecoffee.house>

ACCOMMODATIONS / HOTELS:

Contact Candy Yougdoff and she can help with all your hotel room needs and there is no charge to you for her services.

cyoungdoff@HelmsBriscoe.com

916.891.5966