

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 DRESSING SUITE

Private bridal changing room, complete with fruit & cheese display and champagne on your wedding day.

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

Groomsmen can enjoy craft beer & charcuterie in the Twin Oaks Pub

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 California Craftsman design with panoramic views. Seats up to 180 guests.

FIRESIDE PATIO - RECEPTION

Complete with large fireplace and market lighting. Seats up to 200 guests.

**Vendors may access the facility for set up four hours before ceremony start time.*

THEMED WEDDING BUFFET PACKAGE



\$60.00 PER PERSON

Domestic Cheese Display

One (1) Salad

One (1) Themed Buffet Menu

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

Champagne/Sparkling Cider Toast

YOUR RECEPTION INCLUDES:

6 Hours for your Wedding and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with
standard linens

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

6 Complimentary Umbrellas and
Space Heaters

Ceremony Rehearsal with Day-of Wedding
Coordinator.

Complimentary Group Tasting event included
for up to four guests.

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

THEMED WEDDING BUFFET PACKAGE MENU



\$60.00 PER PERSON

APPETIZER

Domestic Cheese Display

Cheddar, Swiss, Smoked Gouda,
Assorted Crackers

SALAD SELECTIONS

Select One

House Salad, Cherry Tomatoes, Shredded Carrots, Red Onion, Sliced Cucumbers, Choice Of Two House Dressings

Classic Caesar Salad, Focaccia Croutons, Shaved Parmesan Cheese

BUFFET SELECTIONS

Select One

BAJA BUFFET

Select Two

Carne Asada, Achiote Chicken or Carnitas
Substitute Crispy Fried Mahi Mahi Taco With Mexican Crème For \$4/Person

Fajita Vegetables

Spanish Rice

Frijoles De La Olla

Warm Corn And Flour Tortillas, Guacamole, Pico De Gallo, Sour Cream And Shredded Cheddar Cheese

Jalapeno Cheddar Cornbread

ITALIAN BUFFET

Chicken Marsala Or Chicken Picatta

Pasta Choice Of One: Vegetable Lasagna, Meat Lasagna, Penne Pasta Primavera With Marinara Or Alfredo Sauce

Sautéed Seasonal Vegetables

Sourdough Rolls With Garlic Butter

Shredded Parmesan

HAWAIIAN BUFFET

Teriyaki Glazed Chicken Breast

Kalua Pork

Add Pineapple Glazed Grilled Mahi Mahi For \$8.00/Person

Macadamia Nut Rice Pilaf

Grilled Sesame Vegetables

Hawaiian Rolls

DESIGNER BUFFET PACKAGE



\$70.00 PER PERSON

Two (2) Tray Passed Appetizers

One (1) Appetizer Display

Two (2) Salads

Three (3) Entrees & Accompaniments

One (1) Hour Beer & Wine Package

Champagne/Sparkling Cider Toast

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

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at
The Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at
Twin Oaks Golf Course

6 Hours for your Wedding and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with
standard linens

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

6 Complimentary Umbrellas and Space
Heaters provided

Ceremony Rehearsal with Day-of Wedding
Coordinator

Complimentary Group Tasting event included
for up to four guests.

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

DESIGNER BUFFET PACKAGE - STARTING MENU



\$70.00 PER PERSON

PASSED APPETIZERS

Select Two

Mushroom & Goat Cheese Empanadas

With Ancho Chile Crème

Sriracha-Spiced Deviled Eggs

Caprese Skewers With Fresh Mozzarella, Heirloom Cherry Tomatoes, Basil And Balsamic Drizzle

Cajun-Spiced Mini Corn Dogs With House-made blackberry mustard aioli

Jamaican Jerk Chicken Tenders

With Mango Sauce

Spam Masubi With Mirin Glaze- Seared Spam And Sticky Rice Wrapped In Nori

Crispy Smoked Cheddar Macaroni & Cheese With Apple Wood Bacon Bits

APPETIZER DISPLAYS

Select One

Epicurean Cheese Board With House-Made Jams, Candied Walnuts & Grapes

Variety Of Domestic And Imported Cheeses

Seasonal Fruit Display & Tropical Fruit Terrine With Toasted Coconut - Seasonal Fruits Arranged Around Tropical Fruit Terrine Topped With Toasted Coconut

Crudité Platter - Variety Of Fresh Seasonal Vegetables With Choice Of Two Dips - Roasted Eggplant Dip, Creamy Cucumber Lemon Dip, Spinach Ranch Dip, Caramelized Onion Dip

SALAD SELECTIONS

Select Two

Classic Caesar Salad With Herbed Sourdough Croutons & Shaved Parmesan Cheese

Field Greens Salad With Pickled Red Onions, Crispy Bacon, Goat Cheese, Toasted Pecans, And A Honey Lemon Vinaigrette

Watercress & Spinach Salad With Roasted Red Bell Peppers, Polenta Croutons, Cherry Tomatoes And Aged Balsamic Vinaigrette

Signature Salad With Mesclun Greens, Candied Walnuts, Dried Cranberries, Feta Cheese, Champagne Vinaigrette And Raspberry Vinaigrette

DESIGNER BUFFET PACKAGE - ENTRÉE MENU



\$70.00 PER PERSON

ENTRÉE SELECTIONS

Select Three

Pepita-Crusted Salmon Filet With Blistered Cherry Tomato Salsa, Green Chile Grits, Coconut Lime Emulsion

BBQ-Rubbed OR Herb-Marinated Grilled Salmon Filet With Roasted Red Potatoes, Creamed Corn And Grilled Asparagus Spears

Hazelnut Crusted Mahi Mahi With Garden Bean Ragout, Orange Caper Butter Sauce, Rosemary Risotto

Apricot Chicken Provencal With Grilled Broccolini, Brown Rice Pilaf, Bone Broth Jus

Chicken Marsala With Creamy Marsala Mushroom Sauce, Red Potato Gratin, Green Bean Almandine

Oven-Roasted Bone-In Chicken (Light & Dark Meats) With Herbed Burgundy Sauce, Mushroom Fricassee, Crispy Russet Potatoes

Wild Mushroom & Butternut Squash Bread Pudding With Sourdough, Crispy Parmesan Crust, Creamed Baby Leeks With Garden Herbs

Campanelle Pasta Primavera - Sautéed Vegetables, Rustic Tomato Sauce Or Creamy Alfredo Sauce

Grilled Tri Tip Carving Station* With Port Demi Sauce, Roasted Garlic Mashed Potatoes, Grilled Broccoli Raab

Roasted Turkey Carving Station* With Sage Mushroom Sauce And Cranberry Chutney, Savory Bread Pudding

Maple Glazed Pork Loin Carving Station* With Mustard Demi, Jalapeno Mashed Potatoes, And Pomegranate-Glazed Baby Carrots

**Chef Attendant for Carving Station, \$75.00*

DESIGNER II BUFFET PACKAGE



\$80.00 PER PERSON

Three (3) Tray Passed Appetizers

Two (2) Appetizer Displays

Two (2) Salads

Three (3) Entrees & Accompaniments

Champagne/Sparkling Cider Toast

One (1) Selected Bar Package

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

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at
The Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at
Twin Oaks Golf Course

6 Hours for your Wedding and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with Upgraded
Linens

Draped Sweetheart or Head Table for
Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Upgraded Linens & Votive Candles for Tables

18x18 Dance Floor

Market Patio Lighting

6 Complimentary Umbrellas and Space
Heaters provided

Ceremony Rehearsal with Day of Wedding
Coordinator

Complimentary Group Tasting event included
for up to four guests.

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

DESIGNER II BUFFET PACKAGE - STARTING MENU



\$80.00 PER PERSON

PASSED APPETIZERS

Select Three

Butter Braised Shrimp & Saffron Risotto,
Served On White Spoons With Micro Arugula

Shrimp & Scallop Ceviche Shooters
With Avocado

**Sun Dried Cherry Demi-Glazed Beef Meat
Ball Skewers**

Fried Ginger Duck Wontons With Blood
Orange And Lillet Reduction And Radish
Carpaccio.

Smoked Chicken Salad Waffle Cones With
Cilantro Aioli, And Toasted Almonds

Braised Short Rib Tartelettes With Taleggio
Cheese And Roasted Poblano Chiles

Mini Lump Crab Cakes With Tomato Lime
Chutney

Chipotle Glazed Chicken Lollipops With
Herbed Aioli

APPETIZER DISPLAY

Select Two

Roasted Baby Beets & Valbressa Feta
With Arugula Pesto And Toasted Naan

Balsamic Marinated Grilled Vegetable,
Platter With Griddled Halloumi Cheese –
Zucchini, Crookneck Squash, Eggplant, Bell
Pepper, Red Onion, Tri Colored Cauliflower

Mixed Olive Platter With Artisan Breads And
Sundried Tomato Tapenade

**Epicurean Cheese Board With House-Made
Jams, Candied Walnuts & Grapes,** Variety Of
Domestic And Imported Cheeses

Seasonal Fruit Display & Tropical Fruit

Terrine With Toasted Coconut, Sliced
Seasonal Fruits Arranged Around Tropical Fruit
Terrine Topped With Toasted Coconut

Crudité Platter, Variety Of Fresh Seasonal
Vegetables With Choice Of 2 Dips: Roasted
Eggplant Dip, Creamy Cucumber Lemon Dip,
Spinach Ranch Dip, Caramelized Onion Dip

SALAD SELECTIONS

Select Two

Southern Red Rice & Pecan Salad With Bell
Peppers, Currants & Tomatoes

Signature Salad With Mesclun Greens,
Candied Walnuts, Dried Cranberries, Feta
Cheese, Champagne Vinaigrette & Raspberry
Vinaigrette

Water Cress & Spinach Salad With Roasted
Red Bell Peppers, Polenta Croutons, Cherry
Tomatoes And Aged Balsamic Vinaigrette

Farmers Salad With Mixed Seasonal
Vegetables (English Peas, Snap Peas, Bell
Peppers, Cherry Tomatoes, Roasted Corn,
Zucchini, Cherry Bell Radishes) On Chopped
Romaine With Creamy Oregano Dressing

Antipasto Salad With Salami, Mozzarella
Ciliengini, Marinated Artichokes, Kalamata
Olives, Red Wine Vinaigrette

DESIGNER II BUFFET PACKAGE - ENTRÉE MENU



\$80.00 PER PERSON

ENTRÉE SELECTIONS

Select Three

Pepper-Crusted Tenderloin Of Beef, Truffled Kohlrabi & Potato Gratin, Grilled Asparagus, Pinot Noir Reduction

Roast Prime Rib Carving Station* With Port Demi Sauce, Roasted Garlic Mashed Potatoes, Grilled Broccolini

Grilled Flat Iron Carving Station* With Mushroom Bolognese, Roasted Red Pepper Demi, Glazed Fingerling Potatoes

Sweet & Garlicky Pork Loin, Mint and Basil Scented Jasmine Rice, Plum Compote, Grilled Broccolini, And Tangerine Cream Sauce

Pan-Seared Bone-In Chicken Breast, Sweet Pea And Pancetta Risotto, Lemon Parsley Cream Sauce, Crispy Fried Leeks

Chicken Picatta With Lemon Caper Sauce, Sautéed Seasonal Vegetables, And Angel Hair Pasta

Pan-Seared Arctic Char, Sun Choke And Potato Purée, Roasted Brussels Sprouts And Prosciutto Slaw, Oven-dried Tomato and Caper Sauce

Shrimp Scampi Angel Hair With Lemon Garlic Butter Sauce And Angel Hair Pasta

Four Cheese Raviolis With Sautéed Seasonal Vegetables And Sundried Tomato Cream Sauce

Grilled Vegetable Lasagna With Lemon Dill Cream Sauce And Roasted Broccoli

**Chef Attendant for Carving Station, \$75.00*

CLASSIC PLATED PACKAGE



\$100.00 PER PERSON

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees & Accompaniments

One (1) Hour Select Bar Package

Wine Service with Dinner

Champagne/Sparkling Cider Toast

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

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at
The Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at
Twin Oaks Golf Course

6 Hours for your Wedding & Reception

Scattered Cocktail Tables and Chairs for
Cocktail Hour

Guest Seating at 60" Rounds with Upgraded
Poly Linens

Draped Sweetheart or Head Table for
Wedding Party

Fruitwood Chiavari Chairs with Ivory Cushions
China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table
Standard Linens & Votive Candles for Tables
18x18 Dance Floor

Market Patio Lighting

6 Complimentary Umbrellas and Space
Heaters provided

Ceremony Rehearsal with Day-of Wedding
Coordinator

Complimentary Tasting for Up To 4 Guests

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

CLASSIC PLATED PACKAGE - STARTING MENU



\$100.00 PER PERSON

HORS D'OEUVRES

Select Three

Smoked Chicken Salad Waffle Cones With Dried Aioli And Toasted Almonds

Prosciutto & Tillamook Cheddar Mini Quiche

Mini Vegetable & Goat Cheese Pizza

Chimichurri Lamb Kebobs With Grilled Peach Salsa

Caprese Skewers With Fresh Basil And Balsamic Drizzle

Togarashi-Crusted Ahi Tuna On A Sesame Rice Cracker, Pickled Ginger Relish, And Dynamite Sauce

Shrimp & Scallop Ceviche Shooters With Avocado

Citrus Glazed Shrimp & Saffron Risotto Spoons

Cherry Demi-Glazed Beef Meat Ball Skewers With Blue Cheese

SOUPS

Select One

Chilled Asparagus Soup With Pine Nut Relish And Grapefruit Infused Olive Oil

Tomato & Fennel Bisque, Fennel Pollen, Arugula Pesto Drizzle, And Parmesan Crisp

Potato Leek Soup With Crispy Fried Leeks And Matchstick Potatoes

Butternut Squash & Apple Soup With Roasted Garlic And Spiced Crème

Curried Cauliflower Soup With Walnuts Paste And Harissa

Vegetable Minestrone With Ditalini Pasta And Sundried Tomato And Pumpkin Seed Pesto Sauce

SALADS

Select One

Field Greens Salad With Pickled Red Onions, Crispy Bacon, Goat Cheese, Toasted Pecans, And A Honey Lemon Vinaigrette

Watercress & Spinach Salad With Roasted Red Bell Peppers, Polenta Croutons, Cherry Tomatoes And Aged Balsamic Vinaigrette

Signature Salad With Mesclun Greens, Candied Walnuts, Dried Cranberries, Feta Cheese, Champagne Vinaigrette And Raspberry Vinaigrette

Farmers Salad With Mixed Seasonal Vegetables (English Peas, Snap Peas, Bell Peppers, Cherry Tomatoes, Roasted Corn, Zucchini, Cherry Bell Radishes) On Chopped Romaine With Creamy Oregano Dressing

Classic Caesar Salad With Herbed Sourdough Croutons And Shaved Parmesan Cheese

CLASSIC PLATED PACKAGE - ENTRÉE MENU



\$100.00 PER PERSON

ENTRÉE SELECTIONS

Select Two

Broiled True Cod, Daikon Radish And Noodle Salad, With A Ginger, Honey, And Sesame Vinaigrette, Shishito Peppers And Sweet Pea Tendrils

Coriander-Crusted Salmon Filet, Wilted Spinach, Sweet Corn And Chorizo, Smoked Paprika Gemstone Potatoes, And Saffron Cream

Apricot Chicken Provencal With Grilled Broccolini, Brown Rice Pilaf, Bone Broth Jus

Chicken Marsala With Creamy Marsala Mushroom Sauce, Red Potato Gratin, Green Bean Almandine

Pan-Seared Bone-In Chicken Breast, Sweet Pea And Pancetta Risotto, Parsley Cream Sauce, Sundried Tomato Pistou

Sweet & Garlicky Pork Loin, Mint And Basil Scented Jasmine Rice, Plum Compote, Grilled Broccolini, And Tangerine Cream Sauce

Braised Boneless Short Ribs, Rosemary Parmesan Risotto, Mirepoix Vegetables, Braising Sauce

Pepper-Crusted Tenderloin Of Beef, Truffled Kohlrabi And Potato Gratin, Glazed Carrots And Brussels Sprouts, Pinot Noir Reduction

Grilled Vegetable Lasagna With Lemon Dill Cream Sauce And Roasted Broccoli

ELEGANCE PACKAGE



\$115.00 PER PERSON

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees & Accompaniments

One (1) Hour Selected Bar Package

Wine Service with Dinner

Champagne/Sparkling Cider Toast

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

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at
Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at
Twin Oaks Golf Course

6 Hours for your Wedding & Reception

Scattered Cocktail Tables and Chairs for
Cocktail Hour

Guest Seating at 60" Rounds with Upgraded
Poly Linens

Draped Sweetheart or Head Table for
Wedding Party

Fruitwood Chiavari Chairs with Ivory Cushions

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Upgraded Poly Linens & Votive Candles
for Tables

18x18 Dance Floor

Market Patio Lighting

6 Complimentary Umbrellas and Space
Heaters provided

Ceremony/Rehearsal with Day-of Wedding
Coordinator

Complimentary Tasting for up to 4 Guests

*For an elegant touch, additional rental items can be
arranged through your Catering Manager*

Prices are subject to change

ELEGANCE PACKAGE - STARTING MENU



\$115.00 PER PERSON

PASSED APPETIZERS

Select Three

Braised Short Rib Tartelettes With Taleggio Cheese And Roasted Poblano Chiles

Chipotle Glazed Chicken Lollipops With Herbed Aioli

Mini Vegetable & Goat Cheese Pizza

Chimichurri Lamb Kebobs With Grilled Peach Salsa

Caprese Skewers With Fresh Basil And Balsamic Drizzle

Togarashi-Crusted Ahi Tuna On Sesame Rice Cracker, Pickled Ginger Relish, And Dynamite Sauce

Crab Salad Crostini With Cucumber Mango Relish On Sourdough

Citrus Glazed Shrimp & Saffron Risotto Spoons

Green Chile Lamb Meatballs With Strawberry Almond Chutney

SOUPS

Select One

Chilled Asparagus Soup With Pine Nut Relish And Grapefruit Infused Olive Oil

Tomato & Fennel Bisque With Fennel Pollen, Arugula Pesto Drizzle, And Parmesan Crisp

Potato Leek Soup With Crispy Fried Leeks And Matchstick Potatoes

Butternut Squash & Apple Soup With Roasted Garlic And Spiced Crème

Curried Cauliflower Soup With Arugula And Walnuts Pistou

Vegetable Minestrone With Ditalini Pasta And Sundried Tomato And Pumpkin Seed Pesto Sauce

SALADS

Select One

Field Greens Salad With Pickled Red Onions, Crispy Bacon, Goat Cheese, Toasted Pecans, And A Honey Lemon Vinaigrette

Roasted Baby Beets & Valbressa Feta With Arugula Pesto And Toasted Naan

Signature Salad With Mesclun Greens, Candied Walnuts, Dried Cranberries, Feta Cheese, Champagne Vinaigrette And Raspberry Vinaigrette

Farmers Salad With Mixed Seasonal Vegetables(English Peas, Snap Peas, Bell Peppers, Cherry Tomatoes, Roasted Corn, Zucchini, Cherry Bell Radishes) On Chopped Romaine With Creamy Oregano Dressing

Classic Caesar Salad With Herbed Sourdough Croutons And Shaved Parmesan Cheese

ELEGANCE PACKAGE - ENTRÉE MENU



\$115.00 PER PERSON

ENTRÉE SELECTIONS

Select Two

Roasted Salmon, Applewood Smoked Bacon Yukon Gold Potato Hash, Wilted Rainbow Chard, Cider Thyme Broth

Pan-Seared Halibut with Cauliflower Risotto, Sweat Pea Puree, Sautéed Baby Carrots And Asparagus Medley

Pan-Seared Arctic Char, Sun Choke And Potato Purée, Roasted Brussels Sprouts And Prosciutto Slaw, Oven-Dried Tomato Caper Sauce

Grilled Filet Mignon with Roasted Shallot Butter, Port Demi-Glace, Potatoes Gratin, Roasted Brussels Sprouts

Roast Pork Tenderloin with Mango And Green Pepper Chutney, Roasted Red Potatoes, Glazed Baby Carrots

Sage-Roasted Bone-In Chicken Breast, Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry Port Jus

Grilled Vegetable Lasagna With Lemon Dill Cream Sauce And Roasted Broccoli

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 Sesame Rice Cracker	\$4.00 each
Spam Masubi with Mirin Glaze	\$4.00 each
Shrimp and Scallop Ceviche Shooters with Avacado	\$4.50 each
Roast Beef Tenderloin with Horseradish Cream on Marble Rye	\$4.50 each
Shrimp and Avocado Vol au Vent	\$4.50 each
Crab Salad Crostini with Cucumber Mango Relish	\$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	\$3.50 each
Phyllo Wrapped Goat Cheese with Cranberry	\$4.00 each
Chipotle-Glazed Chicken Lollipops with Herbed Aioli	\$3.50 each
Mushroom and Goat Cheese Empanadas	\$3.50 each
Coconut Shrimp with Orange Wasabi Drizzle	\$5.50 each
Grilled Pancetta-Wrapped Shrimp	\$5.50 each
Seared Scallops with Bacon Jam	\$5.50 each
Mini Crab Cakes with Tomato Lime Chutney	\$5.50 each
Chimichurri Lamb Kebobs with Grilled Peach Salsa	\$5.50 each
Citrus-Glazed Shrimp and Saffron Risotto Spoons	\$4.50 each
Cornmeal-Crusted Fried Oyster Deviled Eggs	\$6.00 each
Briased Short Rib Tartelettes with Taleggio Cheese	\$4.50 each

Prices are subject to change

LATE NIGHT BITE BUFFET

Minimum order of 25 pieces per item



Smoked Chicken & Mango Sliders With Jalapeno Mayonnaise, *\$3.00 per person*

Beef Patty Sliders With Caramelized Onions And Blue Cheese, *\$6.00 per person*

Poutine Bar, A Malt Vinegar-Infused Beef Gravy, Green Onions, Chopped Bacon, Cheese Curds, *\$4.00 per person*

Vegan Sushi Inside Out Rolls, Pickled Red Onions, Tempura Asparagus, Garlic Aioli, *\$4.00 per person*

Street Taco & Salsa Bar, Carnitas And Carne Asada, *\$3.00 per person*

Housemade Cajun-Spiced Corndogs With Blackberry Mustard Sauce, *\$2.50 per person*

Jalapeno Poppers, *\$2.50 per person*

Fried Chicken & Waffle Bites, *\$3.00 per person*

Crispy Fried Smoked Cheddar Macaroni & Cheese Balls, *\$3.00 per person*

Crispy Chicken Tender And Fries Basket *\$3.00 each*

Onion Rings & Fries Basket *\$3.00 each*

Submarine Sandwich Station *\$36.00 per sandwich, 12 slices per sandwich, no minimums*

Warm Cookies & Milk
Choose Three, *\$3.00 each*:

Chocolate Chip
Oatmeal Raisin
White Chocolate Macadamia Nut,
Snickerdoodle
Peanut Butter

Prices are subject to change

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 & Cheese

Mini Pizza - Pepperoni or Cheese (select 1)

The above meals include carrot sticks and condiments.

Prices are subject to change

BAR & 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 \$8.00

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

PREMIUM BAR SELECTIONS \$9.00

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

SUPER PREMIUM SELECTIONS \$10.00

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

ADDITIONAL SELECTIONS

Wines by the Glass \$7.00

Imported Beers \$7.00

Domestic Beers \$6.00

Soft Drinks \$3.00

NO-HOST BARS

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

BARTENDER FEE

The charge for additional bartender is \$150.00

Prices are subject to change

GENERAL INFORMATION

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 7.75% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

FUNCTION TIME

Events In the Garden Ballroom and on the Fireside Patio may extend until midnight. All outdoor music must conclude by 10:00pm. 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 seven 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.

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 property 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 due at contract signing. An additional second deposit will be due 6 months prior to your event. An additional installment will be due 2 months prior to your event. The final estimated balance is due within 7 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 seven 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 table linen with matching napkins. Our Catering Managers can assist with the rental of specialty linens, china silver or stemware for your event.

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 Planner is recommended to assist with rehearsal, ceremony, reception and, if you desire, wedding planning. Most planners have different packages from 'day of', 'month of' or 'full service'.

GENERAL INFORMATION

OUR 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.