



Delectable Meals and More

AT THE CLUB AT 12 OAKS

Our Offerings

We offer a first-class experience and an environment you will be proud to share with your friends and associates. Our staff is dedicated to consistently delivering professional service and only the finest cuisine!

The updated, modern atmosphere of the Club at 12 Oaks provides a perfect setting for any occasion. Whether you're planning a breakfast meeting for 12, corporate luncheon for 50, or a lavish wedding for 200, we can accommodate your request.

AMENITIES AVAILABLE

- AV Services
- Beautifully Landscaped Areas for Outdoor Events
 - Boardroom and Presentation Setup
 - Full Setup and Breakdown of Event
 - Seasonal Centerpieces
 - Specialty Linens
 - Various Tables
 - Wireless Internet Access

Contact us today and let us help you plan your next event.

Director of Catering Emery Nowell
919-504-4091 or enowell@theclubat12oaks.com

Our Facilities

Let our beautiful green landscape and Carolina blue skies set the tone for your special event. 12 Oaks provides the perfect backdrop for everything from small business meetings to the most elegant weddings and receptions. Our seasoned event staff will help with every detail in order to make your unique vision come to life.

CLUBHOUSE

Perfect for Events with 100+ Guests

The Main Event Space at 12 Oaks, this room features a modern southern inspired architecture with an indoor/outdoor fireplace. With a built in bar and dance floor set in a crisp neutral color scheme, this is the perfect setting to host your private event.

THE TENT

Perfect for Events with 200+ Guests

This space is adjacent to our Main Clubhouse and has a sweeping panoramic view of our beautiful course. The space is open throughout the summer and winter months and can be heated on chilly nights.

THE PUB

Perfect for Events with 40+ Guests

Mirroring the southern inspired feel of our Main Clubhouse, the Pub allows for a more intimate event and the white exposed brick is a perfect canvas for your vision.

OAKVIEW ROOM

Perfect for Events with Less than 40 Guests

Just off the Main Dining Room, the Oakview Room is perfect for a smaller occasion and features French doors that lead out to a private patio.

WATER OAK ROOM

Perfect for Events with 50-60 Guests

With floor to ceiling windows, this mid-size space has its own private entrance and overlooks our beautiful pool.

Breakfast Buffets

Start your morning off right with a selection of these fine breakfast options.

12 OAKS CONTINENTAL

Assortment of Fresh Baked Muffins, Danishes, and Scones
Sliced Fresh Fruit
\$9.00 Per Person

SOUTHERN BREAKFAST

Assorted Baked Muffins and Danishes, Buttery Biscuits with Sausage Gravy,
Country-Style Breakfast Potatoes, Cheesy Grits, Sliced Fresh Fruit,
Sausage & Bacon, Scrambled Eggs with Cheese
\$19.95 Per Person

WAKE UP HEALTHY

Assorted Cereal with Whole Milk, Build Your Own Parfait Station with
Greek Yogurt, Fresh Berries, Honey, and Granola, Hard Boiled Eggs, Old-Fashioned
Oatmeal with Raisins and Brown Sugar, Roasted Breakfast Potatoes,
Sliced Fresh and Whole Fruits, Vegetable Frittata
\$22.00 Per Person

Includes Coffee, Juice, and Water

Plated Breakfast

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

PANCAKE TOWER

Fluffy Buttermilk Pancakes with Strawberries, Whipped Cream, and Maple Syrup Accompanied by Bacon and Scrambled Eggs
\$12.00 Per Person

THE SIGNATURE

Three Scrambled Eggs, Crispy Bacon and Sausage, Breakfast Potatoes, and Fresh Sliced Fruit
\$14.00 Per Person

CHICKEN FRIED STEAK & EGGS

Chicken Fried Steak with Country Gravy, Classic Scrambled Eggs, Hash Browns, and Fresh Sliced Fruit
\$18.00 Per Person

TURKEY FLORENTINE OMELET

Freshly Prepared Omelet filled with Roasted Turkey, Spinach, Mushrooms, and Cheese Accompanied by Hash Browns and Fresh Sliced Fruit
\$14.00 Per Person

Brunch Buffet

Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.

Assorted Muffins, Breakfast Breads, and Pastries, Bacon and Sausages, Chicken Picatta Fresh Sliced Fruit Display, Garden Salad Bar, Green Bean Almondine, Hash Brown Casserole, Pasta Salad, Scrambled Eggs, Sugar Pearl Waffles with Maple Syrup and Wild Rice
\$29.95 Per Person

Includes Coffee, Tea, and Water

Lunch Buffet

Allow your guests to choose from a full spread of delicious lunch options.

INCLUDES

Garden Salad with Assorted Toppings and Dressings

ENTRÉE SELECTIONS

Blackened Tilapia with Pineapple Salsa

Southwest Grilled Chicken with Lime Crema Topped with Black Beans and Tomatoes

Baked Chicken Florentine with Spinach, Caramelized Onions, and Mushroom Cream Sauce

Herb Marinated Turkey Tips with Honey-Mustard Cream

Blackened Salmon in Lemon-Lime Butter Sauce

Roasted Pork Loin with Cinnamon-Mustard Cream and Parsley

Chimichurri Topped with Sliced Steak in a Red Wine Demi Glaze

Tortellini Florentine with Spinach, Mushrooms, and Cream Parmesan Sauce

Fried Cheese Ravioli with Marinara

STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes

Baked Red Skin Potato Wedges

Traditional Mashed Potato

Wild Rice

VEGETABLE

SELECT ONE

Roasted Broccoli & Cauliflower Florets

Steamed Vegetable Medley

Garlic Seared Green Beans & Carrots

Steamed Asparagus

DESSERT

SELECT ONE

Traditional Cheesecake, Fruit Cobbler, Assorted Brownies

ONE ENTRÉE

\$26.95 Per Person

TWO ENTRÉES

\$30.95 Per Person

THREE ENTRÉES

\$34.95 Per Person

Includes Coffee, Tea, Water, Warm Rolls and Butter

Lunch Spreads

Choose from one of our specialty spreads to satisfy your guests' various tastebuds.

DELI EXPRESS

Garden Salad with Assorted Toppings and Dressings, Cucumber and Tomato Salad Tossed in Balsamic Dressing, Fresh Fruit Bowl, Sliced Cheese Display, Sliced Roasted Turkey, Ham, and Pastrami, Chicken Salad and Tuna Salad, Assorted Sliced Breads, Wraps, and Condiments, Cookies and Brownies
\$18.50 Per Person

SOUP & SALAD

Choose a soup from the following –
Chicken & Noodle, Loaded Potato, Matzo Ball or Split Pea

Fruit Bowl and Cottage Cheese, Garden Salad with Assorted Toppings & Dressings, German Potato Salad, Tuna Salad, Chicken Salad, Roasted Vegetables and Quinoa Salad, Lemon Bars
\$24.00 Per Person

SOUTHERN BBQ

Cucumber & Tomato Salad Tossed in Balsamic Dressing, Cole Slaw, Baked Beans, Mac & Cheese, Corn Bread, Pulled Pork, BBQ Brisket, Buns and Assorted Toppings, Cookies
\$19.50 Per Person

TEX MEX

Tossed Garden Salad, Mesquite Grill Petit Corn Cobb, Spanish Rice & Beans, Chicken Quesadilla Rolls, Hard & Soft Taco Shells, Ground Beef and Grilled Chicken with Assorted Toppings, Churros
\$23.00 Per Person

MEDITERRANEAN

Cucumber & Tomato Salad tossed in Balsamic, Wedge Potatoes, Falafel, Sliced Chicken Curry, Sliced Beef Masala, Hummus & Tzatziki, Naan Bread with Lettuce, Tomato, and Onion, Brownie Squares
\$19.95 Per Person

Includes Coffee, Tea, and Water

Plated Lunch

Delight your guests with an elegant plated lunch.

INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing
OR Classic Caesar Salad

ENTRÉE SELECTIONS

Blackened Chicken Breast in Lemon-Cilantro Sauce \$22.00
Baked Chicken Breast in Chardonnay-Tarragon Gravy \$24.00
Herb Marinated Turkey Tips with Honey-Mustard Cream \$25.00
Blackened Salmon in Lemon-Lime Butter Sauce \$25.00
Baked Cod with Chunky Putanesca Sauce \$23.00
Balsamic Marinated Sliced Sirloin in Bordelaise Sauce \$27.00
Vegetarian Wellington with Creamy Pesto Sauce \$20.00

STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes
Baked Red Skin Potato Wedges
Traditional Mashed Potato
Wild Rice

VEGETABLE

SELECT ONE

Roasted Broccoli & Cauliflower Florets
Steamed Vegetable Medley
Garlic Seared Green Beans & Carrots
Steamed Asparagus

DESSERT

SELECT ONE

Traditional Cheesecake, Chocolate Ganache, Key Lime Pie, Bread Pudding with Caramel Sauce

Includes Coffee, Tea, Water, Warm Rolls and Butter

Hors d'oeuvres Selections

WARM

Mini Spinach & Potato Knishes with Sour Cream,
Vegetable Spring Rolls with Sweet Chili, Asparagus and Asiago Phyllo,
Mini Chicken Cordon Bleu with Dijonaise,
Chicken Quesadilla Rolls with Ranch,
Southwestern Chicken Eggrolls with Sour Cream,
Baked Chicken Satay with Jack Daniels Sauce, Swedish Meatballs,
Beef Empanadas with Garlic Aioli, Mini Pigs in a Blanket
\$2.99 Per Piece

Beef Wellington, Maryland-Style Crab Cakes,
Bacon Wrapped Scallops
\$3.55 Per Piece

CHILLED

Caprese Phyllo Cup, Assorted Tuscan Truffle Bites,
Shrimp Cocktail, Cucumber Rounds with Olive Tapenade
\$2.99 Per Piece

Smoked Salmon Squares with Cream Cheese and Capers,
Ahi Tuna Poke with Wasabi Cream on Phyllo Cup
\$3.55 Per Piece

DISPLAY SELECTIONS

Vegetable Crudité Platter with Ranch and Hummus \$4.00
Balsamic Marinated Roasted Vegetables Platter \$5.00
International and Domestic Cheese Platter with Honey and Crackers \$6.00
Antipasto Platter with Marinated Olives and Artichokes, Sliced Carnage Deli Board \$7.00
Spinach and Artichoke Dip with Corn Tortilla Chips \$5.00

Dinner Buffet

SALAD

CHOOSE TWO

Garden Salad with Assorted Toppings and Dressings

Classic Caesar Salad

Cucumber & Tomato Salad tossed in Balsamic Vinaigrette

Mediterranean Pasta Salad with Olives, Banana Peppers, and Cucumbers tossed in House Dressing

ENTRÉE SELECTIONS

Baked Chicken Florentine with Spinach, Caramelized Onion, Mushrooms, and a Cream Sauce
Tuscan Grilled Chicken with Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc

Blackened Salmon in Spinach and Lemon Butter Sauce

Grill Mahi-Mahi with Citrus Beurre Blanc atop Pineapple Pico

Baked Cod with Hand Cut Olive Tapenade atop Romesco Sauce

Roasted Pork Tips al Mojo with Herbs Velouté

Chimichurri atop Sliced Grilled Sirloin and Red Wine Demi

Halfmoon Black Bean Patties in Diced Ratatouille

STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes

Candied Sweet Potato Rounds

Au Gratin Potato

Wild Rice

Traditional Mash Potatoes

VEGETABLE

SELECT ONE

Steamed Vegetable Medley

Grilled Asparagus

Sautéed Haricot Verts and Roasted Garlic

Roasted Broccoli and Cauliflower Florets

Roasted Balsamic Glazed Brussels Sprouts

DESSERT

SELECT ONE

Assorted Macaroons, Assorted Mini Cakes, Cheesecakes and Chocolate Cake Display

Fruit Cobbler, Banana Bread Pudding with Rum Caramel

ONE ENTRÉE

\$34.00 Per Person

TWO ENTRÉES

\$38.00 Per Person

THREE ENTRÉES

\$42.00 Per Person

Includes Coffee, Tea, Water, Warm Rolls and Butter

Chef-Attended Stations

Choose from one of our specialty stations to satisfy your guests' various tastebuds.

LITTLE ITALY

Orecchiette, Penne, Capellini, Pesto, Pomodoro, Alfredo,
Diced Chicken, Meatballs, Mushrooms, Garlic, Tomatoes, Olives, Artichokes, Onions,
Peppers, Broccoli, Parmesan Cheese
\$12.00 Per Person

SAN ANDREAS STREET TACOS

Diced Onion, Sautéed Peppers, Fresh Cilantro, Diced Grilled Pineapple,
Lime Wedges, Sliced Jalapeños, Tomatoes, Shredded Lettuce,
Pickled Onions, Shredded Carrots, Black Bean Pico de Gallo,
Garlic Aioli, Cajun Ranch, Shredded Mozzarella, Diced Grilled Chicken,
Diced Carne Asada, Soft Corn and Flour Tortillas
\$12.00 Per Person

CHINATOWN STIR-FRY

Sliced Chicken and Beef, Tofu Squares, Shaved Celery,
Shredded Carrots, Green Beans, Mushrooms, Julienne Onion and Peppers,
Broccoli, Honey-Soy Glaze, Sriracha, Sweet Chili, Garlic Aioli, White Rice
\$12.00 Per Person

CARVING STATIONS

Herb Roasted Turkey Breast With Dijonaise, Gravy, and Cranberry Jam \$7.00
Roasted Pork Loin with Cinnamon-Mustard Cream, and Apple-Bourbon Glaze \$7.00
Angus Beef Tenderloin with Red Wine Demi, and Blue Cheese Crème \$12.00
Broiled Prime Rib with Au Jus, and Horseradish Cream \$9.00

Plated Dinner

Delight your guests with an elegant plated dinner.

INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing
OR Classic Caesar Salad

ENTRÉE SELECTIONS

Baked Chicken Breast in Chardonnay-Tarragon Gravy \$32.00
Tuscan Grilled Chicken with Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc \$34.00
Grilled Salmon with Roasted Garlic-Spinach Chimichurri \$35.00
Baked Cod with Chunky Putanesca Sauce \$32.00
Grilled Mahi-Mahi with Coconut-Lime Cilantro Crème \$37.00
Red Wine Braised Boneless Short Rib in Rosemary Chambord Glaze \$36.00
Sizzling Seared Ribeye Medallion with Basil-Madeira Butter Cream Sauce \$38.00

DESSERT SELECTIONS

CHOOSE ONE

Chocolate Mousse Cake with Whipped Cream and Berry Compote
Trio of Chocolate Covered Strawberries, Macaroons, and Lemon Bar Squares
Bananas Foster Bread Pudding
Traditional Cheesecake with Whipped Cream and Berry Compote
Key Lime Tarts
Tiramisu
Trio of Mini Mousse Shooters

Includes Coffee, Tea, Water, Warm Rolls and Butter

Beverage Selections

Our beverage packages will help round out any of your menu selections.

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
2 Hours – \$31 Per Person
3 Hours – \$36 Per Person
4 Hours – \$40 Per Person

PREMIUM

Amaretto, Bacardi Rum, Crown Royal Canadian Whiskey, Dewar's Scotch, Jim Beam White Label Whiskey, Sauza Blue Tequila, Maker's Mark Bourbon, Svedka Vodka, New Amsterdam Gin and Soft Bar Package
2 Hours – \$26 Per Person
3 Hours – \$31 Per Person
4 Hours – \$35 Per Person

SOFT BAR

Assorted Domestic, Imported & Craft Beers, House Wines: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc
2 Hours – \$20 Per Person
3 Hours – \$24 Per Person
4 Hours – \$27 Per Person

MARTINI BAR

Chocolate Hazelnut Turtle, Chocolate Raspberry, Classic Cosmopolitan, Limoncello, Pineapple Vanilla Bean, Pomegranate
\$5 Per Person Per Hour

NON-ALCOHOLIC

Assorted Soft Drinks, Bottled Water, House Punch, Regular & Decaf Coffee Sweet & Unsweet Tea
\$5 Per Person

GOURMET COFFEE

Decaf Coffee, Hot & Iced Coffee Assorted Sugars, Chocolate Flakes, Cinnamon, Flavored Creamers, Fresh Whipped Cream, Orange & Lemon Zest
\$5 Per Person

Hosted bar packages are also available on consumption. Cash Bar available with a \$300 minimum. Toast and punch options also available.

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

Audio Visual

These packages and enhancements will provide you with all audio visual needs.

BASIC A/V PACKAGE

A/V Table
Extension Cords
LCD Projector
Power Strips
Projector Screen

\$150

ENHANCEMENTS

LCD Projector – \$125
Easel – \$15
Flip Chart and Markers – \$25
Mini Display Port to HDMI Adapter – \$20
Podium – \$10
Screen – \$40
Mic – \$40





Menu

FIRST COURSE

MIXED GREENS SALAD

MAIN COURSE

GRILLED PREMIUM BLACK ANGUS BEEF FILET MIGNON

FREE RANGE ROASTED CHICKEN BREAST

FRESH CATCH OF THE DAY

DESSERT

WEDDING CAKE

ARTISAN PASTRIES



12
OAKS

THE CLUB

The Club at 12 Oaks

2004 Greens Oaks Pkwy

Holly Springs, NC 27540

(919) 504-4091

www.theclubat12oaks.com