



*Weddings & Special Events*

OAKHURST COUNTRY CLUB  
1001 Peacock Creek Drive Clayton, California 94517  
events@oakhurstcc.com | 925.672.9737 extension 217



## *Congratulations on your engagement!*

As you embark on the exciting road to marital bliss together; we want to thank you for beginning the journey by celebrating your upcoming wedding at Oakhurst Country Club. The pages to follow are menus and packages which can be customized to best suit your needs and your overall vision for this special event.

We are so glad you have chosen to learn more about our beautiful club and look forward to walking you through the fabulous wedding and reception locations you could choose for your big day! Oakhurst offers a rich tradition with the distinguished private club experience. Our facility and services are topped only by our desire to please you on this very special moment in your lives. Since each couple is unique, every wedding is customized to reflect your individual style and taste, incorporating elements such as exquisite culinary creations, dramatic floral and stylish decor. Don't forget to visit our website at [www.oakhurstcc.com](http://www.oakhurstcc.com) for a virtual tour of our club!

Oakhurst Country Club is a private facility that is offered to non-members for special events. Guests receive the benefit of a trained, conscientious staff that excels in providing personal attention and professional service of the 'Private Club Experience.' Our pricing is competitive and our service is exceptional.

The catering team at Oakhurst Country Club will work hand in hand with our culinary team to create and prepare almost any menu you have in mind. We will help you stay within your budget no matter what size wedding you are planning.

Please let us know if you have any questions. We will be more than happy to assist you and can be reached at {925}672-9737 extension 217.

Sincerely,

Susie Sutton  
Catering & Events Director

*All pricing subject to applicable sales tax and service charge*

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# Weddings at Oakhurst Country Club

## All Oakhurst Weddings include:

Rehearsal Site *(one hour scheduled prior to the day of your wedding)*

Five Hour Wedding Reception

Ceremony Site with White Chairs *(price subject to verification)*

Reception Room & Terrace

White Linens *(your choice of napkin color)*

Beveled Mirror centerpieces

Wood Dance Floor

Cash Bar with Bartender

Selection of Three Complimentary Passed Appetizers

Two Course Plated Meal Service or Buffet

Fresh Fruit Punch and Champagne & Sparkling Cider Toast

Chocolate Dipped Strawberries *(at the place setting of the bride and groom)*

Slicing and Service of Wedding Cake

Gourmet Coffee and Specialty Tea Service or Station

Centerpieces available

*Subject to Room Setup/Rental Fee*

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## Salad Selection

Served with Warm Rolls & Butter

### Oakhurst Caesar

Romaine Lettuce, Asiago Cheese and Classic Caesar Dressing

### Marriage Made In Heaven

Tossed Greens, Roma Tomatoes, Cucumbers with Champagne Vinaigrette

### Bridal Bliss

Tequila Lime Prawns over a bed of Romaine with a Cilantro Lime Drizzle\*

### Groomsman

Romaine Lettuce, Candied Pecans, Crumbled Gorgonzola with Sherry Vinaigrette

### Perfect Present \* *(plated dinners only)*

Mixed Greens and Feta Cheese wrapped with Cucumber, drizzled with House Vinaigrette

## Entrée Selection

Chicken Marsala with Sautéed Mushrooms and Marsala Wine

Chicken Piccata in a Lemon Caper Sauce

Chicken Chardonnay with a Creamy White Wine Beurre Blanc

Chicken Santa Cruz with Diced Artichokes and Parmesan in a White Wine Sauce

Petite Bacon Wrapped Filet Mignon

Filet Mignon with a Cabernet Demi Glaze

New York Steak in a Merlot and Thyme Reduction

Pork Tenderloin with a Mango Chutney and Demi-glaze

Seared Salmon with a Fresh Lemon Beurre Blanc or Piccata Sauce

Pan Roasted Halibut *(Chef's Seasonal Preparation)*

Braised Beef with Natural Reduction

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## Accompagniments

Garlic Mashed Potatoes  
Herb Seasoned Roasted Red Potatoes  
Potatoes Au Gratin (Scalloped Potatoes)  
Vegetable Medley  
Blue Lake Green Beans with Garlic Butter  
Broccoli with Roasted Almonds  
Chef's Selection of Seasonal Vegetables

## Carving Station

Prime Rib  
Roasted Turkey  
Honey Ham

Baron of Beef  
Rack of Lamb

*Carving Stations require chef's service - \$75 per chef attendant*

## Passed Appetizers

Caprese Salad Skewer  
Sun-Dried Tomato and Herb Crostini  
Chilled Crab Louie in a Phyllo Cup  
Smoked Salmon and Dill Cream Cheese in a Cucumber Boat  
Crispy Tempura Battered Prawns with Soy Dipping Sauce or Garlic Aioli\*  
Spanokopita (Baked flaky Phyllo triangles stuffed with Spinach and Cheese)  
Crispy Vegetable Spring Rolls  
Seared Beef Carpaccio Crostini with Horseradish Aioli  
Delicious Swedish Meatballs covered in Teriyaki and Sesame seeds  
Black Bean Empanadas with Avocado Crème Fraiche  
Chilled Tequila Lime Prawns

## Dramatic Displays

Fancy Domestic & Imported Cheeses garnished with Grapes  
Smoked Salmon with Lemons, Capers, Baguettes and Crackers  
Antipasto Platter featuring Assorted Meats, Marinated Vegetables and Baguette Rounds  
Seasonal Fresh Fruit Montage  
Assorted Crudité Display with Ranch Dip  
Lavish Shrimp Cocktail Ice Display with cocktail sauce and lemons

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## Beverage Service

### SPARKLING WINES

House Champagne  
Champagne Toast

### HOUSE WINES

Chardonnay, Beaulieu Vineyards  
Cabernet, Beaulieu Vineyards  
Merlot, Beaulieu Vineyards

### WHITE WINES

Chardonnay, William Hill  
Sauvignon Blanc, St. Supery  
Chardonnay, Kendall Jackson  
Pinot Grigio, Pepi

### RED WINES

Cabernet Sauvignon Reserve, Louis Martini  
Cabernet Sauvignon, Kendall Jackson  
Merlot, Raymond R Collection  
Pinot Noir, A by Acacia  
Zinfandel, Rosenblum Cellars  
Zinfandel, Rancho Zabaco

### BEER, WINE & COCKTAILS

Well  
Premium  
Super Premium  
Domestic Beers  
Imported & Microbrew Beers  
House Wine  
Premium Wine  
Soft Drinks  
Mineral Water  
Bottled Water

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