



Special Events Menus & Packages



Dinner Buffet

Your Special Day is our Specialty!



The Clubhouse at Woodcreek

(916) 771-4676 - ClubhouseWoodcreek.com - IG: [@ClubhouseWoodcreek](https://www.instagram.com/ClubhouseWoodcreek)
5880 Woodcreek Oaks Blvd, Roseville, CA 95747



Silver Buffet

\$37 per person

Salads

Please Select Two

Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach w/ Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad

Field Greens & Spring Mix w/ Tomatoes, Cucumbers & Honey Poppyseed Dressing

Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

Entrées

Please Select Two

Teriyaki Chicken Breast

Roasted Marinated Glazed Chicken Breast w/ Pineapple, Sautéed Onions & Peppers

Roasted Tri Tip

Slow Roasted Tri Tip Marinated in a Mushroom Cabernet Demi Glaze

Artichoke Chicken

Oven Roasted Chicken Breast w/ a Garden Artichoke Cream Sauce

Chicken Marsala

Oven Roasted Breast of Chicken w/ a Marsala Demi Glaze

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia w/ Fresh Caprese Salsa

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Wild Rice Pilaf

Garlic Infused Rice

Penne Pasta

w/ Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Each of the above selections are subject to service charge and sales tax

Gold Buffet

\$44 per person

Hors d'oeuvres

Please Select Three

Butler Passed

English Cucumber Canapés

Jumbo Mushrooms

Italian Crostini

Chicken Skewers

Smoked Chicken Quesadillas

Salads

Please Select Two

Fresh Garden Salad

Field Greens & Spring Mix w/ Tomatoes, Cucumbers & Honey Poppyseed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach w/ Egg, Bacon, Red Onions & Raspberry Vinaigrette

Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

Entrées

Please Select Two

Artichoke Chicken

Oven Roasted Chicken Breast w/ Garlic Artichoke Cream Sauce

Caprese Chicken

Oven Roasted Chicken Breast w/ Fresh Tomato Basil Salsa

Santa Maria Tri Tip

Slow Roasted Tri Tip Marinated w/ Santa Maria Au Jus

Roasted Salmon

Oven Roasted Salmon Filet w/ Creamy Dijon Dill Sauce

Chicken Marsala

Oven Roasted Breast of Chicken w/ Marsala Demi Glaze

Shrimp Scampi

Shrimp Scampi w/ Jasmine Rice in a Garlic & Lemon Butter Chardonnay Sauce

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice

Penne Pasta w/ Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Diamond Buffet

\$51 per person

Hors d'oeuvres

Butler Passed

Please Select Three

Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas
Jumbo Prawns - Roasted Grape Crostini

Displayed

Artisan Cheeses & Fresh Fruit Display

Salads

Please Select Two

Fuji Apple Salad

*Chopped Romaine, Iceberg & Butter Lettuce w/ Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles,
Dried Cranberries, Mandarin Oranges & Honey Poppyseed Dressing*

Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Baby Green Citrus Salad

Spring Mix w/ Orange Segments, Golden Beets, Toasted Almonds & Lemon Honey Vinaigrette

Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

Entrées

Please Select Two

Shrimp Scampi

Shrimp Scampi with Jasmine Rice in a Garlic & Lemon Butter Chardonnay Sauce

Pan Seared Salmon

Pan Seared Salmon Filet w/ a Shrimp & Corn Salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef w/ Au Jus Creamy Horseradish

Clubhouse Chicken Picatta

Grilled Chicken Breast w/ Chardonnay Lemon Caper Cream Sauce

New York Strip

New York Strip Steak w/ Compound Truffle Butter

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes
Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice
Penne Pasta w/ Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Each of the above selections are subject to service charge and sales tax

Platinum Buffet

\$59 per person

Hors d'oeuvres

Butler Passed

Please Select Three

Crab Stuffed Mushrooms - Ahi Tuna Tartar Crostini - Smoked Salmon Toast Points
Jumbo Prawns - Argentinean Beef Skewers - Roasted Grape Crostini

Displayed

Please Select Two

Bruschetta Bar - Artisan Cheeses & Fresh Fruit - Taste of Asia

Salads

Please Select Two

Fuji Apple Salad

*Chopped Romaine, Iceberg & Butter Lettuce w/ Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles,
Dried Cranberries, Mandarin Oranges & Honey Poppyseed Dressing*

Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Baby Green Citrus Salad

Spring Mix w/ Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

Entrées

Please Select Two

Shrimp Scampi

Shrimp Scampi w/ Jasmine Rice in a Garlic & Lemon Butter Chardonnay Cream Sauce

Roast Filet Mignon Medallions

Roast Filet Mignon Medallions w/ a Purple Onion Port Wine Reduction

Pan Seared Halibut

Pan Seared Halibut w/ Mango Avocado Salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef w/ Au Jus & Creamy Horseradish

Clubhouse Chicken Picatta

Grilled Chicken Breast w/ Chardonnay Lemon Caper Cream Sauce

Vegetarian Options Also Available

Accompaniments

Please Select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes
Fresh Roasted Vegetables - Wild Rice Pilaf - Garlic Infused Rice
Penne Pasta w/ Sundried Tomato Pesto

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Each of the above selections are subject to service charge and sales tax

Hors d'oeuvres

Displayed Hors d'oeuvres Station

Serves Approximately Seventy

Artisan Cheeses & Fresh Fruit Display \$250

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Bruschetta Bar \$150

Please Choose Three : Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, or Jalapeno-Lime Hummus

Garden Vegetable Crudité \$140

Garden Vegetable Crudité Displayed Raw Vegetables w/ Assorted Dipping Sauces

Grilled Vegetable Display \$140

Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade

Meatball Station \$120

Swedish, BBQ & Thai Meatballs

Taste Of Asia \$170

Pot Stickers, Mini Won Ton & Spring Rolls w/ Three Dipping Sauces

Warm Brie En Croute \$150

Puff Pastry filled with Baked Brie and Cranberry Relish

Hors d'oeuvres by the Tray

Trays of Fifty Pieces

May Be Served Butler Passed or as a Display

Ahi Tuna Tartar Crostini \$125

Ahi Tuna Tartar w/ Sriracha Aioli, Red Onion & Micro Greens

Argentinean Beef Skewers \$120

Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce

Artisan Cheese Tray \$105

Variety of Artisan and Domestic Cheeses served w/ Crackers

Basil Pesto Focaccia \$95

Fresh Basil Pesto Focaccia w/ Smoked Bacon & Asiago Cheese

Beef or Chicken Taquitos \$85

Served with Chipotle Cream Sauce

Carnitas Baja Bites \$95

Carnitas on a Tortilla Scoop w/ Guacamole & House-Made Salsa

Chicken Skewers \$110

Chicken Skewers w/ Sweet Spicy Thai or Peanut Sauce

Crab Baguettes \$100

Warm Crab Herb Cream Cheese on Sliced Baguette

Crab Stuffed Mushrooms \$110

Warm Crab Herb Cream Cheese and Toasted Almonds

Crispy Shrimp \$95

Served w/ Chipotle Ranch Sauce

English Cucumber Canapés \$95 (100 pcs)

English Cucumber Canapés w/ Smoked Salmon Mousse

Hors d'oeuvres by the Tray (continued)

Trays of Fifty Pieces

May Be Served Butler Passed or as a Display

Fresh Seasonal Fruit Tray \$120

Fruit Selections Vary by Seasonal Availability

Grilled Santa Maria Tri Tip Skewers \$135

Fresh Tri Tip w/ Bell Peppers and Onions

Jumbo Prawns \$130

Chilled Jumbo Prawns w/ House-Made Cocktail Sauce

Lumpia \$110

Pilipino Style Egg rolls w/ Sweet Thai Dipping Sauce

Meatballs \$95

Swedish, BBQ or Thai Meatballs

Mini Pulled Pork Slider \$110

Pulled Pork Mini Slider w/ Cole Slaw & Garlic Aioli

Mini Quesadillas \$90

Hand Rolled Chicken Mini Quesadillas Served w/ Chipotle Cream Sauce

Roasted Grape Italian Crostini \$95

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Smoked Salmon Toast Points \$110

Smoked Salmon Toast Points w/ Chive Mascarpone

Spanakopita \$95

Greek Pastry w/ Spinach, Feta Cheese, Onions, Egg & Balsamic Reduction

Stuffed Jumbo Mushrooms \$95

Choice of: Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Taste Of Asia \$100

Choose One: Pot Stickers, Spring Rolls or Mini Won Tons w/ Dipping Sauces

Turkey Pinwheel Sandwiches \$105

Fresh Sliced Turkey w/ Lettuce, Tomato & Cream Cheese

Thai Chicken Wings \$95

Tossed in Legend's Thai Sauce & Served w/ Bleu Cheese

Tortilla Chips \$65

Served w/ House-Made Salsa & Guacamole

Add Carving Station - \$8 per person

Santa Maria Tri Tip

Slow Roasted Tri Tip Marinated in Santa Maria Au Jus

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Add Fabulous Dessert Buffet \$5 per person

Add Mashed Potato Martini Bar \$4 per person

Each of the above selections are subject to service charge and sales tax

Dessert Selections

A La Carte - \$5.95 per person
Added to Menu Selection - \$3.95

New York Style Cheesecake
with Strawberry Coulis

Chocolate Fudge Brownies
with Powdered Sugar and Mint Leaf

Carrot Cake
with Sour Cream Icing

Pound Cake
with Fresh Fruit Compote

German Chocolate Layer Cake

Chocolate Mousse Torte
with Raspberry Coulis

Petit Fours & Mini Cheesecakes

Strawberry Shortcake

Specialty Dessert Options

Dessert Buffet- \$6.50 per person

Variety of Petit Fours, Mini Cheesecakes, Chocolate Chip Cookies & Fudge Brownies

Vegetarian Selections

May Be Substituted for Any Luncheon or Dinner Buffet

Eggplant Parmesan

Oven Baked Eggplant with Parmesan and Marinara Sauce

Vegetarian Lasagna

with Fresh Seasonal Vegetables and Marinara Sauce

Three Cheese Tortellini

with Sundried Tomato Pesto

Pasta Primavera

with Fettucine Noodles and Fresh Seasonal Vegetables

Vegan Stir Fry

Short Grain White Rice w/ Seasonal Vegetables and Teriyaki Sauce

Each of the above selections are subject to service charge and sales tax

Our Promise to Our Clients....

Dependable: The Clubhouse at Woodcreek is an experience you can count on, we make clear agreements with our clients about what we can do, by when, and at what price and we make sure we deliver on our promise.

High Quality: Our Culinary and Event Coordinating Experts are specialists in their respective areas. We've invested in having the most up to date, state-of-the art industry knowledge and experience. This expertise we make available to all our clients, all the time.

Full Service: We not only offer experience in Catering and Event Planning. Our event professionals are trained in all aspects of event coordination. Weddings and special events our specialty.

Seamless: We have a culture based on solidarity and team-work.

Cost-Effective: We offer our clients the highest standards of service without the highest rates and focus on our client's needs as well as building unforgettable events that ensure the best value.

A One Stop Shop: We want to make sure that we bring all resources and vendors together to guarantee the most effective and innovative approach to helping clients with their Special Events needs. Our Event Specialists have years of experience in creating the perfect stress free solution.



Policies & Procedures

- ____1. To reserve your event date, a booking fee is required within 14 days of making your reservation. A signed copy of these policies and procedures and a signed credit card authorization must be presented at this time. The booking fee is non-refundable should your event be cancelled.
- ____2. Payment in full and final guest count is required a minimum of 7 working days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing.
- ____3. We will make every effort to accommodate your unexpected guests. Additional guests will be billed at contract rates. A credit card authorization is required for all additional charges incurred over your estimated event cost. Any damages to the facility or its contents will be applied to this credit card. If for any reason any remaining balance is not paid within 2 weeks, the authorized credit card will be used to complete payment.
- ____4. All food and beverage must be consumed on the premises. (Health Department regulations do not permit food or beverage to be removed from the premises.)
- ____5. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- ____6. A service charge of 22% (includes staff gratuity) will be added to all food, beverage, and related charges. Service charges are subject to sales tax. (California State Board of Equalization regulation #1603).
- ____7. A security deposit or private security may be required at the discretion of Clubhouse at Woodcreek.
- ____8. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- ____9. No alcoholic beverages other than those provided by Clubhouse at Woodcreek may be consumed on the premises.
- ____10. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- ____11. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season. Minimum charge.
- ____12. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from Clubhouse Woodcreek Events. No tacks, nails, tape or confetti are allowed. No silk petals are allowed outside or in the garden areas. If ceremony arch and chairs are decorated, pipe cleaners only may be used, no tape or wire allowed. A \$200 cleanup fee or appropriate damage fee will be applied to credit card on file. All decorations must be removed at the conclusion of your event.
- ____13. All entertainment provided by banquet clients must be in good taste and approved by Clubhouse at Woodcreek
- ____14. Clubhouse at Woodcreek is not responsible for any lost, damaged, or stolen articles.
- ____15. Banquet clients must pay for all theft or damages to Clubhouse at Woodcreek.
- ____16. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- ____17. The Clubhouse is not responsible for decorating, placing event favors or place cards. A \$200.00 fee will apply for any related services.

I have read, understand, and will abide by the stipulations of this agreement.

Signature _____

Date _____

Print Name _____

Event Date _____



AT WOODCREEK
(916) 771-4676



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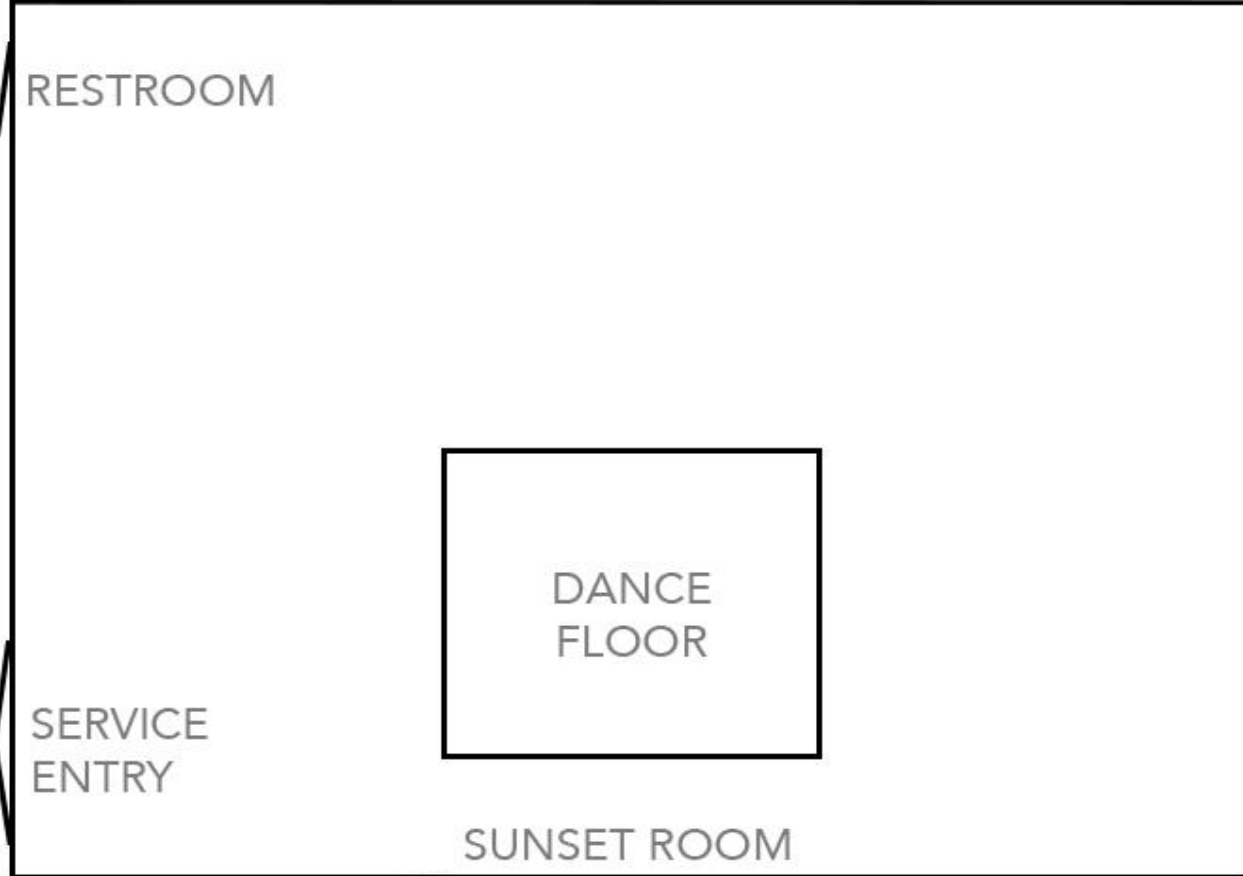
SUNRISE ROOM

GRILL
ENTRY

WALL DIVIDER



FOYER



RESTROOM

DANCE
FLOOR

SERVICE
ENTRY

SUNSET ROOM

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