



## *Weddings & Events*



Nestled in the beautiful countryside of Elk Grove just 15 minutes from Downtown Sacramento, Sheldon Inn is the perfect destination for your dream wedding ceremony & reception. The 100+ year old Oak Tree makes a stunning backdrop for any occasion. The restaurant & bridal suite are beautifully restored to reflect the charm of its surroundings. Sheldon Inn is truly a "hidden gem."

SheldonInn.com  
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9000 Grant Line Road, Elk Grove, CA 95624

**916.686.8330**



# SHELDON INN RESTAURANT & BAR

## *Wedding Ceremony & Reception*

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### **Grand Oak Tree**

*up to 300+ guests  
5-10pm*

\$6400 All Inclusive

\$4900 Venue Only  
(add-on's available; professional  
bartender included)



### **The Garden**

*up to 80 guests  
10-3pm*

\$2900 All Inclusive



\*These fees are based on normal set-up. Special set-up fees will be charged as necessary. 22% gratuity & CA sales tax will be added to the final bill. Non-refundable & Non-transferrable deposit required to reserve date. Add up to one additional hour before the Grand Oak Tree Package for \$500. Minimum 80 guests on the Grand Oak Tree Venue.

# SHELDON INN RESTAURANT & BAR

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## *All Inclusive Wedding Package:*

Complete Set-up & Breakdown  
On-Site Bridal Suite  
1960 Rolls Royce (pictures only)  
Limo Bus Transportation from Bridal Suite to Ceremony Site  
Cake Cutting Service  
Linens & Napkin Color of Choice  
Tables with Seating up to 8 guests  
Cocktail Tables  
Ceremony & Reception Chairs  
Flatware, Glassware & Dinnerware  
2 Hour Guest Set-Up Before Event  
Built-in Dance Floor  
1 Hour Rehearsal (Set-up by SI)  
Day of Venue Coordinator  
Professional Bartender & Staff  
Guest Restrooms  
Umbrellas (Grand Oak Tree Package Only)  
Wedding Cake Cutting and Service (included with any Sheldon Inn Dinner Menu)

## *Venue Only Wedding Package:*

(Pricing per each item; set-up & break-down included.  
Dinnerware and service included with Sheldon Inn Dinner Menu )

60" round tables: \$10  
6 ft rectangle tables: \$9  
Cocktail Tables: \$11  
Chairs: \$1  
Table Linens (floor length; white only): \$12  
Napkins: \$.60  
Water Glass: \$.55  
Wine Glass: \$.55  
Champagne Flute: \$.55  
Outside catering fee: \$35 per person  
Bridal Suite: \$500

# SHELDON INN RESTAURANT & BAR

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*Available to Rent on your Wedding Day:*

1960 Rolls Royce Rental (\$500)  
Limo Bus Rental (\$100/hour, Minimum 3 hours)  
Heater Rental (\$35 each)  
Tent Rental (Prices Vary)



*Enjoy Lunch in the Bridal Suite*

*\$15 per person*

Fruit and Veggie Platter with Ranch, Hummus, and Crackers  
Spinach-Cucumber Wrap with Cream Cheese, Spinach, and Tomatoes  
Assorted Artisan Cheeses  
Caesar Salad (*additional \$3 per person*)

*Bottle of Champagne & Orange Juice \$20*



# SHELDON INN RESTAURANT & BAR

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*Pearl Menu: \$80 per guest*

## PASSED HORS D'OEUVRES

(Select Two)

Bacon Wrapped-Blue Cheese Meatballs	Risotto Cakes
Teriyaki Beef Skewers	Hummus Crostini
Caprese Skewers	Smoked Passmore Ranch Salmon Crostini
Deviled Eggs with Bacon Lardons	Chicken Sauté with Thai Peanut Sauce
Tomato Bruschetta	Ceviche Tostadas
Prawns with Cocktail Sauce	Prawn Tostadas

## SALADS

**GARDEN SALAD** Purple Cabbage, Mushrooms, Julienne Carrots, Herb Vinaigrette

**CAESAR SALAD** Shaved Parmesan, Garlic Croutons

## BEEF, LAMB, & FISH

(Select One)

**GRILLED TRI-TIP** Smoked Tomato and Onion Jam (carving station available for diamond package)

**RACK OF LAMB** Mint Cilantro Chimichurri and a Port Wine Reduction

**PASSMORE RANCH SALMON** Dijon-dill Cream Sauce OR Tarragon-Lemon Compound Butter

**SEA BASS** Mango Relish OR Orange Cream Sauce

## POULTRY & PORK

(Select One)

**GRILLED HALF CHICKEN** Lemon-Rosemary Marinade

**AIRLINE CHICKEN MARSALA** Marsala Wine and Mushroom Sauce

**CHICKEN BREAST PICATTA** Lemon, White Wine, and Caper Sauce

**HERB ROASTED CHICKEN BREAST** Lemon, Thyme, and Natural Jus

**PORK TENDERLOIN** Granny Smith Apples, Apple Wood Bacon, Sage, and a Cider Cream Sauce

## VEGETARIAN

(Select One)

**EGGPLANT PARMESAN**

**CHEESY TORTELLINI** Creamy Tomato Sauce

**ZUCCHINI NOODLES** Pesto, Parmesan, Pinenuts

**SEASONAL RISOTTO**

## SIDES

(Select One)

Garlic Mashed Potatoes or Roasted Red & Yukon Potatoes

**FRESH SEASONAL VEGETABLES & DINNER ROLLS WITH WHIPPED BUTTER**

*\*menu's may vary due to seasonality or availability*

# SHELDON INN RESTAURANT & BAR

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*Emerald Menu:* \$100 per guest

## PASSED HORS D'OEUVRES

(Select Three)

Bacon Wrapped-Blue Cheese Meatballs	Risotto Cakes
Teriyaki Beef Skewers	Hummus Crostini
Caprese Skewers	Smoked Passmore Ranch Salmon Crostini
Deviled Eggs with Bacon Lardons	Chicken Sauté with Thai Peanut Sauce
Tomato Bruschetta	Ceviche Tostadas
Prawns with Cocktail Sauce	Prawn Tostadas

## SALADS

(Select Two)

<b>GARDEN SALAD</b> Purple Cabbage, Mushrooms, Julienne Carrots, Herb Vinaigrette
<b>CAESAR SALAD</b> Shaved Parmesan, Garlic Croutons
<b>CHOPPED SALAD</b> Iceberg Lettuce, Cherry Tomatoes, Bleu Cheese, Bacon, English Cucumbers, Carrots
<b>SPINACH SALAD</b> Honey Walnuts, Goat Cheese, Seasonal Fruit, Seasonal Dressing
<b>ARUGULA SALAD</b> Meyer Lemon, Pine Nuts, Radish, Lemon Vinaigrette

## BEEF, LAMB, & FISH

(Select One)

<b>ROASTED PRIME RIB</b> Horseradish Sauce
<b>GRILLED TRI-TIP</b> Smoked Tomato and Onion Jam
<b>FILET MIGNON</b> Point Reyes Bleu Cheese and Chive Butter
<b>GRILLED NEW YORK STEAK</b> Mustard Brandy Cream Sauce
<b>RACK OF LAMB</b> Mint Cilantro Chimichurri and a Port Wine Reduction
<b>PASSMORE RANCH SALMON</b> Dijon-dill Cream Sauce OR Tarragon-Lemon Compound Butter
<b>SEA BASS</b> Mango Relish OR Orange Cream Sauce

## POULTRY & PORK

(Select One)

<b>GRILLED HALF CHICKEN</b> Lemon-Rosemary Marinade
<b>AIRLINE CHICKEN MARSALA</b> Marsala Wine and Mushroom Sauce
<b>CHICKEN BREAST PICATTA</b> Lemon, White Wine, and Caper Sauce
<b>HERB ROASTED CHICKEN BREAST</b> Lemon, Thyme, and Natural Jus
<b>PORK TENDERLOIN</b> Granny Smith Apples, Apple Wood Bacon, Sage, and a Cider Cream Sauce

## VEGETARIAN

(Select One)

<b>EGGPLANT PARMESAN</b>
<b>CHEESY TORTELLINI</b> Creamy Tomato Sauce
<b>ZUCCHINI NOODLES</b> Pesto, Parmesan, Pinenuts
<b>SEASONAL RISOTTO</b>

## SIDES

(Select One)

Garlic Mashed Potatoes or Roasted Red & Yukon Potatoes
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**FRESH SEASONAL VEGETABLES & DINNER ROLLS WITH WHIPPED BUTTER**

*\*menu's may vary due to seasonality or availability*



# SHELDON INN RESTAURANT & BAR

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*Diamond Menu: \$120 per guest*

## PASSED HORS D'OEUVRES

(Select Four)

Bacon Wrapped-Blue Cheese Meatballs	Risotto Cakes	Ahi Tartare
Teriyaki Beef Skewers	Hummus Crostini	Deviled Eggs with Caviar
Caprese Skewers	Smoked Passmore Ranch Salmon Crostini	Beef Medallions
Deviled Eggs with Bacon Lardons	Chicken Sauté with Thai Peanut Sauce	Ceviche Tostadas
Tomato Bruschetta	Prawns with Cocktail Sauce	Prawn Tostadas

## SALADS

(Select Two)

- GARDEN SALAD** Purple Cabbage, Mushrooms, Julienne Carrots, Herb Vinaigrette  
**CAESAR SALAD** Shaved Parmesan, Garlic Croutons  
**CHOPPED SALAD** Iceberg Lettuce, Cherry Tomatoes, Bleu Cheese, Bacon, English Cucumbers, Carrots  
**SPINACH SALAD** Honey Walnuts, Goat Cheese, Seasonal Fruit, Seasonal Dressing  
**ARUGULA SALAD** Meyer Lemon, Pine Nuts, Radish, Lemon Vinaigrette

## BEEF, LAMB, & FISH

(Select One or Two \*instead of Seafood option)

- ROASTED PRIME RIB** Horseradish Sauce \*Carving Station Available  
**FILET MIGNON** Point Reyes Bleu Cheese and Chive Butter \*Carving Station Available  
**GRILLED TRI-TIP** Smoked Tomato and Onion Jam  
**GRILLED NEW YORK STEAK** Mustard Brandy Cream Sauce  
**RACK OF LAMB** Mint Cilantro Chimichurri and a Port Wine Reduction  
**PASSMORE RANCH SALMON** Dijon-dill Cream Sauce OR Tarragon-Lemon Compound Butter  
**SEA BASS** Mango Relish OR Orange Cream Sauce

## POULTRY & PORK

(Select One)

- GRILLED HALF CHICKEN** Lemon-Rosemary Marinade  
**AIRLINE CHICKEN MARSALA** Marsala Wine and Mushroom Sauce  
**CHICKEN BREAST PICATTA** Lemon, White Wine, and Caper Sauce  
**HERB ROASTED CHICKEN BREAST** Lemon, Thyme, and Natural Jus  
**PORK TENDERLOIN** Granny Smith Apples, Apple Wood Bacon, Sage, and a Cider Cream Sauce

## SEAFOOD

**Chilled Seafood Platter** Lobster, Crab Legs, Prawns

## VEGETARIAN

(Select One)

- EGGPLANT PARMESAN**  
**CHEESY TORTELLINI** Creamy Tomato Sauce  
**ZUCCHINI NOODLES** Pesto, Parmesan, Pinenuts  
**SEASONAL RISOTTO**

## SIDES

Garlic Mashed Potatoes or Roasted Red & Yukon Potatoes

**FRESH SEASONAL VEGETABLES & DINNER ROLLS WITH WHIPPED BUTTER**

*\*menu's may vary due to seasonality or availability*

# SHELDON INN RESTAURANT & BAR

## *Bar Menu*

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### **BEER, WINE, & CHAMPAGNE TOAST PACKAGE**

*After Ceremony for 3 hours*

Adkins Family Vineyards Zinfandel, Chardonnay or Viognier, & Champagne (4 case minimum)

Beer Package Listed Below (Pick 4)

*\$29.00 per Person*

### **LIQUOR, BEER, & WINE PER CONSUMPTION**

Choice of Premium or Top Shelf Liquor Package

Beer Package Listed Below (Pick 4)

Red & White Wine

<b>PREMIUM \$9</b>	<b>TOP SHELF \$11</b>	<b>BEER</b>
Tito's	Grey Goose	Budweiser \$5
Tanquarey	Bombay Sapphire	Coors Light \$5
Cruzan	Bacardi	Blue Moon \$5
Jameson	Patron Silver	Sierra Nevada \$6
Jack Daniels	Maker's Mark	Deschutes IPA \$6
Sauza Silver	Crown Royal	Widmer \$6
		805 \$6

### **CUSTOM SIGNATURE DRINK**

Price based on cocktail(s) selected

### **SHELDON INN NON-ALCOHOLIC BEVERAGE PACKAGE**

(Included with any Sheldon Inn Dinner Menu)

Water, Iced Tea, & Lemonade Station

Coffee Station & Soda

**NO OUTSIDE LIQUOR, BEER, WINE OR KEGS PERMITTED**  
**ALL ALCOHOL, BEVERAGE, & CORKAGE IS SUBJECT TO SALES TAX AND GRATUITY**  
**PRICES AND OPTIONS MAY CHANGE DUE TO AVAILABILITY**