



## Morgan Creek Golf Club

Your Ceremony will Take Place Outside Under our Covered Pavilion Overlooking the 9th Green and the Waterfall in the Lake will be the Noise you Hear as the Sun is Setting. Following the Ceremony, your Reception will be Held Inside our Grand Pavilion that can Accommodate up to 350 of your Closest Family and Friends. With over 5,500 Square Feet of Indoor Reception Space and Floor to Ceiling Panoramic Windows that Overlook our Award Winning Golf Course the Wedding of your Dreams will Become a Reality





## Wedding Pavilion Rental

Professional Wedding Coordinator  
6 Hours of Event Time  
8:00 AM Day of Access for Set Up  
1 Hour Post Event Clean Up Time  
Exclusive Use of All Event Space  
Bridal Suite

|                              |                   |
|------------------------------|-------------------|
| <b>Monday – Thursday:</b>    | <b>\$1500.00</b>  |
| <b>Friday</b>                | <b>\$3,000.00</b> |
| <b>Saturday &amp; Sunday</b> | <b>\$4,000.00</b> |

Additional Event Time Available for \$350.00 Per Hour  
Events Must Conclude by 11:00 PM on Friday & Saturday  
Events Must Conclude by 10:00 PM on Sunday-Thursday

Holidays Subject to Increased Venue Rental Fee  
Above Rental Pricing is Applicable with Morgan Creek Catering Only  
*See Event Manager for Outside Catering & Holiday Rental Details*

*January-March “Off-Season” Discount: \$500 off Facility Rental*

20% Service Charge and Applicable California Sales Tax Added to All Food & Beverage and Rental Rates



### **Ceremony & Reception Set Up Inclusions**

Round 72" Tables that Seat up to 10 Guests  
Mahogany Chiavari Chairs with Ivory Cushions  
Floor Length Linens (When Full Venue Rental Applied)  
Napkins at Each Setting  
All Glassware, Flatware and China (with Onsite Catering Only)  
Dance Floor  
Additional Tables and Linens as Needed (cake, gift, etc.)

**Decorations and Décor are the Responsibility of the Client to Provide and Set Up**

### **Dessert**

You are Welcome to Bring a Wedding Cake or Sweets of your Selection from a Bakery of your Choice

The Morgan Creek Staff will Cut and Serve your Cake Complimentary (with onsite catering only)

### **Beverages (With On Site Catering ONLY)**

All Menus Include Pre-Set Water at each place setting  
Self-Serve Beverage Station Consisting of Water, Lemonade, Ice Tea & Coffee  
All Alcohol is Purchased and Distributed Through Morgan Creek Only

### **Music**

DJ's are Always Welcome. Bands Must be Approved by Management and Must Sign a Contract Adhering to Noise Ordinance

### **Decor**

You may NOT use Nails, Tacks or Command Strips on Wall. Blue Painters' Tape is ok. Any Real Wax Candles Must be Enclosed in a Glass Container. You Assume Liability for any Wax Damage to Linen

### **Rehearsals**

One Hour of Rehearsal Time is Scheduled with the Morgan Creek Event Manager On the Thursday Or Friday Before the Wedding, Pending Events



## Buffet Dinner Wedding Packages

All Packages Include

Assorted Rolls and Butter

Lemonade, Iced Tea, Coffee, & Water

Complimentary Cake Cutting

### Chardonnay

**\$39.00 Per Person**

One Appetizer Selection

Two Salad Selection

Two Accompaniment Selections

Two Entrée Selections

(1 meat & 1 vegetarian entrée)

**Salmon Additional \$3.00 Per Person**

**Add Champagne Toast for \$3.00 Per Person**

### Merlot

**\$45.00 Per Person**

Two Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Two Entrée Selections

Champagne Toast

### Champagne

**\$50.00 Per Person**

Four Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Three Entrée Selections

(2 meat & 1 vegetarian entrée)

Chef Attended Carving Station with Dinner

Champagne Toast

Please Inquire Directly with Event Manager for any Menu Customizations as we are Happy to Design Your Menus with You

### Tablesides Dinner Wine Service

**\$5.00 Per Person**



## Buffet Wedding Menu Selections

### **Appetizers**

See Butler Passed Appetizer Options

### **Salads**

#### **Classic Caesar Salad**

#### **House salad**

Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots, Shredded Cheddar Cheese with Balsamic Vinaigrette and Ranch Dressings with Balsamic Dressing

#### **Strawberry Salad**

Fresh Spinach with Fresh Sliced Strawberries, Gorgonzola Cheese, Diced Bacon and tossed with Strawberry Vinaigrette

#### **Spinach Salad**

Fresh Spinach with Diced Bacon, Diced Egg and Mandarin Orange Segments and tossed with Balsamic Vinaigrette

#### **Morgan Salad**

Mixed Greens with Sliced Fresh Apple and Feta Cheese and tossed with Citrus Vinaigrette

### **Accompaniments**

Rice Pilaf | Jasmine Rice | Au Gratin Potatoes

Garlic Mashed Potatoes | Roasted Garlic Herb Red Potatoes

Potato Salad | Chef's Seasonal Vegetable Medley

Fresh Green Beans | Baked Beans | Flame Roasted White

Corn with Poblano Peppers | Chipotle Lime Red Quinoa &

Jasmine Rice with Roasted Vegetable Blend

Penne Pasta with Choice of Sauce

*Sauce: Basil Pesto, Alfredo or Marinara*

***Gluten Free Pasta Available for Additional \$1.00 Per Person***

### **Entrées**

Grilled Chicken Breast with the choice of Sauce:

*Marsala, Lemon Caper Sauce, Sun Dried Tomato Cream Sauce or BBQ*

Roasted Pork with Sweet Maple Glace and Pineapple

Chutney

Herb Crusted and Marinated Tri Tip with Demi-Glace with

Demi Glace on the side

Salmon Filet with a Citrus Beurre Blanc

Portobello Mushroom Filled Ravioli topped with Mushroom Cream Sauce (Vegetarian)

Filet Mignon (Additional \$7.00++ per person)





## Plated Dinner Packages and Menu Selections

Assorted Rolls & Butter  
Lemonade, Iced Tea & Coffee Beverage Station  
Complimentary Cake Cutting Service  
Champagne & Cider Toast

### **Appetizers**

*Your Choice of Two Butler Passed Appetizers*

### **Salad Course**

*Select One for All Guests*

#### **House Salad**

Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots,  
Shredded Cheddar Cheese, Balsamic & Ranch

#### **Morgan Salad**

Mixed Greens with Sliced Apple, Feta Cheese tossed with  
Citrus Vinaigrette

#### **Spinach Salad**

Fresh Spinach with Diced Bacon, Mandarin Orange  
Segments, Diced Egg, with Balsamic Vinaigrette

#### **Strawberry Spinach Salad**

Fresh Spinach with Diced Bacon, Sliced Fresh Strawberries  
and Gorgonzola Cheese, with Strawberry Vinaigrette

#### **Classic Caesar Salad**

### **Entrée Selections**

*(Choose up to 3)*

Chicken Cordon Bleu **\$45.00**

Artichoke, Mushroom & Parmesan Stuffed Chicken **\$45.00**

Grilled Chicken Breast with Choice of Sauce **\$43.00**

*Sauces: Mushroom Marsala, Lemon Caper, Sun Dried Tomato*

Roasted Pork Tenderloin with Sweet Maple Glace &  
Pineapple Chutney **\$43.00**

Salmon Filet with Citrus Beurre Blanc **\$47.00**

Mahi Mahi with Fresh Fruit & Lemon Beurre Blanc **\$49.00**

Herb Crusted, Sliced Tri Tip topped with Demi Glace **\$45.00**

Bistro Filet Medallions, Port Wine Reduction Sauce **\$47.00**

Filet Mignon with a Mushroom Demi-Glace **\$49.00**

Pasta Primavera with Vegetables **\$35.00**

Cheese Tortellini with Choice of Sauce **\$35.00**

*Sauces: Marinara, Basil Pesto, Alfredo, Sundried Tomato Cream Sauce*

Portobello Mushroom Cap Filled with CousCous and

Vegetable Ratatouille **\$41.00**

**Tablesides Wine Service \$5.00 Per Person**



## Plated Kids Meals

### **\$15.00 Per Person**

Plated Children's Meals are Available for Guest's Aged 5-12  
One Selections for All Children Included in Count

(2) Cheeseburger Sliders with French Fries and Mandarin Oranges

Cheese Quesadilla with French Fries and Mandarin Oranges

Chicken Fingers and French Fries with Mandarin Oranges

Macaroni & Cheese with Mandarin Oranges

Should the Child have the Same Plated Meal as Adults the Adult Price will Prevail.

Should the Child go Through the Buffet Line the Cost per Child ½ price of Adult Buffet Package Pricing

## Vendor Meals

### **Buffet: \$25.00 Per Person**

*If Filet Mignon is part of buffet a \$7.00 charge will be added.*

### **Plated: \$25.00 Per Person**

Chef's Choice of Plated Entree



## **Butler Passed Cold Appetizers**

### **Minimum of 50 pieces per selection**

*Pricing only applicable for additional appetizers beyond what is included in Dinner package*

Crostini Topped with Tomato, Garlic and  
**\$2.50 Per Piece**

Crostini Topped with Roast beef, Caramelized Onions  
**\$2.50 Per Piece**

Crostini Topped with Brie Cheese Prosciutto with Walnuts & Honey  
**\$2.50 Per Piece**

Cucumber Rounds Topped with Crab Salad  
**\$2.50 Per Piece**

Caprese Skewers  
Cherry Tomatoes, Mozzarella, & Basil Skewers Drizzled with Balsamic  
**\$2.75 Per Piece**

## **Butler Passed Hot Appetizer**

### **Minimum of 50 pieces per selection**

Artichoke Heart, Cream Cheese, Herbs & Olive Stuffed Mushrooms  
**\$2.75 Per Piece**

Cream Cheese, Parmesan, Chive & Paprika Stuffed Mushrooms  
**\$2.75 Per Piece**

Sausage, Herb and Parmesan Cheese Stuffed Mushrooms  
**\$2.75 Per Piece**

Pork Filled Pot Stickers with Dipping Sauce  
**\$2.50 Per Piece**

Spanakopita: Spinach & Feta Cheese in Phyllo Pastry  
**\$2.50 Per Piece**

Chicken Lumpia with Sweet Chili Sauce  
**\$2.75 Per Piece**

Vegetarian Lumpia with Sweet Chili Sauce  
**\$2.75 Per Piece**

Chicken Skewers with Thai Peanut Sauce  
**\$2.75 Per Piece**

Teriyaki Meatballs  
**\$2.75 Per Piece**

Coconut Prawns with Thai Chili Dipping Sauce  
**\$3.50 Per Piece**

Grilled Cheese & Tomato Soup Shooters\*  
**\$3.50 Per Piece**

Grilled Bacon Wrapped Prawns\*  
**\$4.00 Per Piece**

Mini crab cakes topped with spicy aioli\*  
**\$4.00 Per Piece**

**\* Not Included with Dinner Packages, Supplemental Charge Applies**





## Stationed Appetizers

*Small Serves 40-75 People*

*Large Serves 75-100 People*

Vegetable Display with Ranch Dipping Sauce

**Small: \$75.00**

**Large: \$130.00**

Antipasto Platter

**Small: \$125.00**

**Large: \$170.00**

Assorted Domestic Cheese & Cracker Display

**Small: \$125.00**

**Large: \$185.00**

Gourmet Cheese board with nuts & Honey

**Small: \$150.00**

**Large: \$200.00**

Triple Crème Brie in Puff Pastry with Raspberry Sauce

**Small: \$130.00**

**Large: \$190.00**

Fresh Seasonal Fruit Display

**Small: \$125.00**

**Large: \$185.00**

## Action Stations

Great for Cocktail Hour or Late Night Snacks

**Minimum 25 guests**

### Potato “tini” Bar

**\$3.50 Per Person**

Build your Potato “tini” Starting with Creamy Mashed Potatoes and Assorted Toppings

Toppings Include: Diced Bacon, Shredded Cheese, Sour Cream, Chives & butter

### Pasta “tini” Bar

**\$4.50 Per Person**

Build your Pasta “tini” with a Selection Meat Filled Ravioli, Cheese Tortellini and Penne Pasta and Toppings

Sauces: Marinara, Basil Pesto, Creamy Alfredo

Toppings: Parmesan Cheese, Mini meatballs and sun-dried tomatoes



## Non-Alcoholic Beverages

### Stationed beverages

*Priced at 2 hours of service time*

Hot Cocoa & Apple Cider Station

**\$3.00 per person**

Infused Water Station

**\$25.00 Each**

Cucumber | Orange | Mint | Lemon

Flavored Lemonade or Iced Tea

**\$2.00 Per Person**

Strawberry | Mango | Raspberry

### A La Carte

Unlimited Soft Drinks

**\$2.00 Per Person**



## Bar Package Options

### Hosted Beer, Wine, Liquor, and Champagne

Hosted by Client on Per Person, Per Hour Basis

#### House Brands

First Hour: \$12.00

Second Hour: \$9.00

Each Additional Hour: \$6.00

#### Call Brands

First Hour: \$13.00

Second Hour: \$11.00

Each Additional Hour: \$6.00

#### Premium Brands

First Hour: \$15.00

Second Hour: \$13.00

Each Additional Hour: \$6.00

### Hosted Beer, Wine, and Champagne

Hosted by client on per person, per hour basis

First Hour: \$10.00

Second Hour: \$7.00

Each Additional Hour: \$5.00

### Hosted on Consumption

Hosted Bar Sold Per Drink – See Pricing Next Page

### Tableside Wine Service

1 Hour During Dinner

\$5.00 Per Person

**All Liquor is Purchased and Served Through Morgan Creek – No Beverages Permitted**



## On Consumption Bar Pricing

### Soft Drinks \$2.00 Each

### Domestic Beer \$4.00 Each

Budweiser, Bud Light, Coors Light, O'Douls

### Premium Beer \$5.00 Each

Corona, Sierra Nevada, Stella, Newcastle, Lagunitas, 805

### Wine By the Glass \$5.00 Per Glass

Cabernet, Merlot, Chardonnay, Sauvignon Blanc and Rose

### House Wine by the Bottle \$20.00 Per Bottle

### Wyclef Champagne \$22.00 Per Bottle

### Corkage Fee \$15.00 Per 750/ML Bottle

### House Brand Liquor \$6.00 Per Drink

Barton Rum  
Sauza Tequila  
Seagram's Vodka  
Seagram's Gin  
Barton's Whiskey  
High Ten Whiskey

### Call Brand Liquor \$8.00 Per Drink

Absolut Vodka  
Titos Vodka  
Ketal One Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Malibu Rum  
Fireball Whiskey  
Jameson  
Jim Beam  
Crown Royal  
Casadores Tequila

### Premium Liquor \$10.00 Per Drink

Bombay Sapphire  
Bulleit Bourbon  
Glenlivet  
Grey Goose Vodka  
Hennessy  
Johnny Walker Black Label  
Makers Mark  
Patron Tequila



## Entertainment

**Optimum Entertainment**  
[www.hirearealdj.com](http://www.hirearealdj.com)  
916.420-4296

**Weddings by Kevin**  
[www.weddingsbykevin.net](http://www.weddingsbykevin.net)  
916.370.9349

**Function 45 DJ**  
<http://sacramentoweddingdj.com/>  
800.446.8235

**SJ's Disc Jockey**  
[www.sjdiscjockey.com](http://www.sjdiscjockey.com)  
916.300.3300

**Extreme Productions DJ**  
<http://www.extremeprodjs.com/>  
916.773.4329

## Photography / Video

**Irina Turkova**  
<http://www.irinaturkova.com/>  
916.833.8158

**Donna Beck Photography**  
<http://donnabeckphotography.com/>  
916.847.9816

**Liz Zimbleman**  
<https://lizzimbelman.com/>  
707.290.0859

**Larcom Productions (Videography)**  
[www.larcomproductions.com](http://www.larcomproductions.com)  
(916)530.1329

**Derek Chan Films ( Videography)**  
<http://derekchanfilms.com/>  
416.464.0370

## Wedding Planner

**Events by Rebecca**  
530.867.1266  
Instagram @eventsbyrebecca

**Events by Evelyn**  
<https://eventsxevelyn.com/>  
530.863.6493

## Floral & Decor:

**The Posh Posey**  
[www.theposhposey.com](http://www.theposhposey.com)  
916.337.3215

**Violette Fleurs**  
<https://www.violettefleurs.com/>  
916.750.4526

**Ambience Floral Design**  
[www.ambiencefloral.com](http://www.ambiencefloral.com) 916.786.6851

## Bakeries

**Divine Desserts**  
[www.divinedessertsbyaguirre.com](http://www.divinedessertsbyaguirre.com)  
916.652.6545

**Above & Beyond Cakes**  
<http://www.aboveandbeyondcakes.com/>  
916.672.2259

**Freeport Bakery** [www.freeportbakery.com](http://www.freeportbakery.com)  
916.442.4256 **Sugar Bits**  
[www.sugarbitscc.com](http://www.sugarbitscc.com) 916.936.2487

## Accommodations / Hotels

**Maggie Huss**  
[Maggie.huss@aimhosp.com](mailto:Maggie.huss@aimhosp.com)  
916.945.5104

## Special Lighting

**Larcoms Lighting & Events**  
<https://lightsbyjeff.com/> 916.834.0470

## Mobile Coffee

**Pause Coffee House**  
<https://pausecoffee.house>