

# Lakeside

AT BARTLEY CAVANAUGH

— 2017 —

## *Congratulations on your engagement!*

What an exciting adventure you are about to embark on. We appreciate you considering Lakeside at Bartley Cavanaugh as a potential venue for your upcoming special day!

We commit to giving each of our clients the highest level of service with flexibility, assurance and attention to detail on their special day. That's why we only have one wedding a day...YOURS!

Below are just a couple reasons why Lakeside at Bartley Cavanaugh is where you should start the journey of the rest of your lives together.

- You are our top priority therefore you are the only event taking place that day. Have the luxury of having access to the venue at anytime prior to the start of your wedding to set up, decorate and take pictures.
- NO PREFERRED VENDOR LIST. Yes, you read this statement right! Surround yourself with vendors of your choice that work within your budget needs. (Food and beverage excluded)
- The Venue is sold as a 6-hour block time period, and you may choose to use that time period for any time of the day. Whether you prefer an early morning, mid afternoon or even a late night event lasting until 2am - it's up to you!
- We provide your entire table and chair needs. Our floor length linens are available in white or ivory, napkins color of your choice, white resin chairs and modern china, glassware, and flatware are just the beginning of how you can take this blank canvas of a venue and make it into the wedding that you've dreamed and envisioned! Our event staff is here to provide an amazing service to you on your wedding day and are able to offer any assistance in the wedding planning process. Remember we get people married everyday; you don't get married everyday, that's why we are here to make your day everything you've dreamed of and more!

Now that we have grabbed your attention, give us a call to schedule your private tour of Lakeside at Bartley Cavanaugh.

Sincerely,

Rebecca Kirtlan  
Special Events Sales Director  
916.870.8597  
rkirtlan@hagginooks.com  
www.hagginooks.com

## **SALADS**

Spinach, mandarin oranges, dried cranberries, red onions, blue cheese and candied walnuts served with vinaigrette

Mixed greens with pears, red onions, blue cheese and candied walnuts served with vinegrette

Mixed greens, tomatoes, cucumbers, olives, red onions, pepperoncini and feta cheese

## **\$135 APPETIZERS** (50 piece quantity)

Chicken Pesto Crostini

Sausage Filled Mushroom Caps

Tequila Lime Chicken Skewers with Raspberry Chipotle Sauce

Crispy Flatbread Tostada with Corn Salsa and Chevre Cheese

Japanese Wonton Tostada with Poke

Eggs Extravaganza

Caprice Salad Crostini

Thai Beef Skewer

BBQ Pork Empanada

Bruschetta

Poached Pear and Brie Canapé

Cucumber Rounds with Cream Cheese and Salmon

Stuffed Cherry Tomatoes with Goat Cheese

Spinach and Feta Empanada

Chinese Chicken Salad Wonton

Fried Mac n' Cheese Ball

Cucumber Cup with Crab Salad

Turkey Club Cup

Beef and Chicken Sliders

Honey Glazed Drummettes

Hot Wings

Chicken & Beef Street Tacos

Chicken & Waffles

## **\$200 APPETIZERS** (50 piece quantity)

Crab Cakes

Chimichurri Beef Skewers

Fresh Figs with Blue Cheese & Prosciutto (Seasonal)

Prosciutto Wrapped Asparagus

Coconut Shrimp

Lamb Lollipops

Cocktail Shrimp

Scallop Ceviche with Mango & Cilantro

Cucumber Rounds with Dill Cream Cheese & Smoked Salmon

Peaches Wrapped in Prosciutto & Mint

## APPETIZERS DISPLAYS

### **Cheese Board & Fruit Display** **\$250.00**

Seasonal fruit with Monterey Jack, Cheddar, Aged Swiss, Pepper Jack, Brie in filo dough and an assortment of distinctive crackers with fruit garnish (Serves 50)

### **Antipasto Display** **\$225.00**

Mozzarella cheese, roasted red onions, red bell peppers, eggplant, marinated portabella mushrooms, black pitted whole olives, yellow squash, fresh basil, Italian squash, and asparagus and Italian Salami (Serves 50)

### **Skewer Bar** **\$275.00**

Tequila lime chicken skewer with raspberry chipotle sauce, sesame chicken skewer and Thai basil beef skewer (Serves 50)

### **Mashed Potato Bar** **\$275.00**

Includes mashed potatoes served in martini glasses with bacon bits, sour cream, shredded cheese, chives (Serves 50)

### **Comfort Food Station** **\$275.00**

Includes mac n' cheese, meatloaf and mashed potatoes (Serves 50)

## LATE NIGHT SNACKS

Minimum of 50 pieces

Available up to one hour before the conclusion of the event

### **Mini Burritos** **\$3.25 each**

Ground beef, refried beans, cheese and salsa

### **Chimichangas** **\$3.25 each**

Chicken or beef served with salsa

### **Hot Wings** **\$125.00**

(50-piece quantity)

### **Honey Glazed Drumettes** **\$125.00**

(50-piece quantity)

### **Street Tacos** **\$125.00**

(50-piece quantity)

### **Sliders** **\$125.00**

(50-piece quantity)

All dinners include a house salad with one choice of dressing and fresh seasonal vegetables served with fresh baked rolls and butter, and iced tea, lemonade and coffee service, and three pieces of appetizers per guest.

**Pasta Primavera** **\$37.95**

Farfalle pasta with zucchini, sun dried tomatoes, carrots, broccoli, and yellow squash

**Dijon-Crusted Pork Loin** **\$41.95**

Lean pork loin crusted with fresh herbs and Dijon mustard, roasted and served with port reduction, potatoes Au gratin & seasonal vegetables

**Chicken Marsala** **\$40.95**

Juicy chicken cutlet seared and topped with Marsala mushroom sauce. Served with garlic mashed potatoes & seasonal vegetables

**Chicken Saltimbocca** **\$40.95**

Stuffed chicken breast with mozzarella, prosciutto and sage. Served with a roasted pepper cream sauce, wild rice pilaf & seasonal vegetables

**New York Steak** **\$43.95**

Grilled to perfection and topped with blue cheese compound butter. Served with roasted red potatoes & seasonal vegetables

**Salmon Filet** **\$41.95**

6oz salmon filet topped with lemon-dill cream. Served with garlic sautéed spinach & mashed potatoes

**Filet Medallions** **\$46.95**

Succulent filet of beef roasted and sliced in medallions finished with a cabernet butter sauce. Served with cheddar-chive mashed potatoes and seasonal vegetables

**Halibut** **\$53.95**

Pistachio crusted halibut served with a citrus-butter sauce. Served with wild rice pilaf and seasonal vegetables

**Sirloin Steak & Marinated Chicken Breast with Cabernet Sauce** **\$45.95**

Sirloin steak and chicken breast served with a cabernet reduction. Served with sour cream-chive mashed potatoes & seasonal vegetables

**Filet Mignon & Halibut** **\$57.95**

Grilled filet of beef accompanied by a citrus marinated halibut filet. Served with roasted fingerling potatoes, baby carrots and asparagus

*Plated Meals*

# Buffet Service      Family Style

**Lunch (served by 2 PM)    \$32.95/person      Lunch (served by 2 PM)    \$37.95/person**  
**Dinner Service                \$37.95/person      Dinner Service                \$40.95/person**

Service includes (3) options of appetizers in the \$135 appetizer group; (1) choice of salad; (2) entrees; (1) side; vegetable medley; fresh baked rolls and butter; and unlimited iced tea, lemonade and coffee.

---

## Family Style/ Buffet Entrees

### Herb Roasted Beef Tips

Served with burgundy-garlic demi glaze

### Citrus-Dijon Crusted Pork Loin

Topped with fire roasted apples

### Grilled Chicken

Served with spicy apple chutney

### Chicken Saltimbocca

Stuffed chicken breast with mozzarella, sage and prosciutto, breaded and finished with roasted pepper cream

### Grilled Salmon Filet

Topped with tropical fruit salsa

### Creamy Farfalle Primavera

Vegetarian pasta

### Roman Style Chicken

Tender chicken breast with peppers, onion, tomatoes, capers, prosciutto and fresh herbs

### Chicken Marsala

Seared breast cutlet with a rich mushroom Marsala sauce

### Chicken Provencal

Marinated in herbs, olive oil and white wine

## Sides

- Herb Roasted Reds
- Fingerling potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Wild Rice
- Potatoes Au gratin
- Pasta primavera
- Ravioli Florentine
- Wild Mushroom Risotto
- Fettuccine Alfredo
- Pasta Primavera

## Kids Menu

### \$16.95 per child

Ages 6-12 years old  
Minimum of 15 kids for buffet

- Chicken strips
- Mac-n-Cheese
- Fruit
- Chocolate Chip Cookies

# Breakfast

**\$18.95 per person**

(50-person minimum)

Served by 2 pm

Served with orange juice, coffee, sparkling cider, and champagne

## **INCLUDES**

Breakfast breads

Fresh fruit

Scrambled eggs

French toast

Breakfast potatoes

Sausage

Bacon

# Lunch

**\$27.95 per person**

(50-person minimum)

Served by 2 pm

Served with orange juice, coffee, sparkling cider, and champagne

## **INCLUDES**

Breakfast breads

Fresh fruit

Eggs benedict

Potatoes au gratin

French toast

Bacon

Choice of one:

Chicken piccata, Tri-tip or Pasta primavera



Lunch

**BAR SETUP FEE**

(Minimum sales \$300.00)

Full bar set up

**\$110.00 BEER****KEG (125 – 16oz. glasses)**

Domestic Beer \$375.00

Premium Beer \$475.00

**OPTIONS**

Cash Bar

Cap amount

Hosted Beer/Wine only with cocktail for purchase

**PONY KEG (60 – 16oz. glasses)**

Domestic Beer \$205.00

Premium Beer \$240.00

Corkage fee (750 ml bottle) \$10.00 each

Corkage fee (1.5 liter) \$14.00 each

**CHAMPAGNE LIST**

House, California \$15.00

Stanford, California \$16.00

Weibel Brut Raspberry, CA \$19.00

Weibel Almond, CA \$19.00

Yellow Tail, Australia \$20.00

Domain St. Michelle, WA \$21.00

Gloria Ferrer, California \$31.00

**NON-ALCOHOLIC BEVERAGES**

Sparkling Apple Cider \$9.00 each

Bottled Water \$3.00 each

*Drinks*



**Wine List**

**CHARDONNAY**

House, Coastal California	\$16.00
Callaway, California	\$20.00
Woodbridge, California	\$20.00
Rodney Strong, Sonoma	\$25.00
Clos Du Bois, Sonoma	\$26.00
Toasted Head, Dunnigan Hills	\$27.00
Geyser Peak Reserve, Alexander	\$42.00

**CABERNET**

House, Coastal California	\$16.00
Callaway, California	\$20.00
Ravenswood, California	\$20.00
Toasted Head, Dunnigan Hills	\$27.00
Beringer Knights Valley, Sonoma	\$31.00

**MERLOT**

House, Coastal California	\$16.00
Callaway, California	\$20.00
Ironstone, Sonoma	\$20.00
Columbia Crest Grand Estates, WA	\$22.00

**OTHER FAVORITES**

Beringer White Zinfandel	\$17.00
Estancia Pinot Grigio, Coastal CA	\$23.00
Geyser Peak Sauvignon Blanc, CA	\$25.00
Greg Norman Pinot Noir, Santa Barbara	\$28.00

## Ceremony

### GAZEBO

With breathtaking views of the lake and 18-hole golf course, you could not ask for a more classic backdrop for your wedding. Be escorted to the ceremony site by golf carts and let your family and friends join you underneath the draped, white gazebo as you share your vows to one another.

## Reception

### CLUBHOUSE

The Clubhouse at Bartley Cavanaugh offers immaculate views of the 18-hole golf course and features an indoor and outdoor area for you and your guests to enjoy. Our full service bar offers indoor seating, brand new flat screen TVs and floor to ceiling windows. The draped patio provides an elegant setting for your reception dinner. When it comes time for your first dance, guests can walk down the small flight of stairs to join you around the dance floor or gather at the railing above to watch as the two of you enjoy your first dance together as husband and wife.

## What's Included

By choosing Lakeside at Bartley Cavanaugh, you are guaranteed a 6-hour block of time for your ceremony and reception during anytime of the day. Whether you prefer a wedding in the early morning or one that last until 2am, the time is up to you!

- White Resin Chairs for Ceremony & Reception
- Reception Tables
- Floor Length Linens in White or Ivory
- Napkins in your color choice
- Rehearsal and Ceremony Event Coordinator
- Set up/Take down/Clean-up
- Catering Staff

## Vendors

On your special day, surround yourself with the people you know and trust. At Lakeside at Bartley Cavanaugh, have the flexibility of choosing YOUR own vendors and staying within a budget that best suits you.

---

## Pricing

**Friday & Sunday**  
**\$1,795.00**

**Saturday**  
**\$2,295.00**

