

Lakeside

AT BARTLEY CAVANAUGH

— 2018 —

Congratulations on your engagement!

First of all congratulations on your engagement! What an exciting adventure you are about to embark on. We appreciate you considering the 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 the 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 any time 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 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 is able to offer any assistance in the wedding planning process. Remember we get people married every day, you don't get married every day, 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 the Lakeside at Bartley Cavanaugh.

Sincerely,

Rebecca Kirtlan

Special Events Sales Director

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Sacramentogolfweddings.com

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

Wedding Package

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 vinaigrette

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

APPETIZERS (\$135.00 per 50 piece quantity)

Chicken Pesto Crostini

Sausage Filled Mushroom Caps

Tequila Lime Chicken Skewer with Raspberry Chipotle Sauce

Japanese Wonton Tostada with Poke

Caprice Salad Crostini

Thai Beef Skewer

Bruschetta

Poached Pear and Brie Canape

Cucumber Rounds with Cream Cheese and Salmon

Fried Mac n' Cheese Ball

Crab Cakes

Hoisin Meatball

Mini Lasagna Bites

Chicken and Chorizo Empanada

Jalapeño Popper Cup

Salmon Skewer

Mini Loaded Potato

Tika Skewer

Roast Beef Crostini with Pickled Onions

Bacon-jam, Brie and Apple Crostini

Kale and Spinach Dip Bite

Avocado Chipotle Shrimp Tostada

Appetizers



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)

LATE NIGHT SNACKS

Minimum of 50 pieces

Available up to one hour before the conclusion of the event

Hot Wings

\$135.00

(50-piece quantity)

Honey Glazed Drumettes

\$135.00

(50-piece quantity)

Street Tacos

\$135.00

(50-piece quantity)

Sliders

\$135.00

(50-piece quantity)

Flautas

\$135.00

(50-piece quantity)

BUFFET SERVICE

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

FAMILY STYLE

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

PLATED MEAL

Lunch (served by 2 PM)	\$40.95/person
Dinner Service	\$45.95/person

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

Entrees

Herb Roasted Beef Tips

Served with burgundy-garlic demi glaze

NY Strip Steak

Served with peppercorn crème sauce

Chicken Florentine

Stuffed chicken breast with mozzarella, spinach and sundried tomatoes

Chicken Saltimbocca

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

Wedding Chicken

Marinated tender chicken breast with umami

Grilled Salmon Filet

Topped with tropical fruit salsa

Siracha and Honey Salmon

Asian inspired baked salmon

Island Crusted Pork Loin

Roasted pork loin with a dry rub, finished with a sweet and spicy glaze

Marsala Pork Loin

Roasted pork loin crusted with fresh herbs and garlic with rich mushroom marsala sauce

Sides

Herb Roasted Reds

Fingerling potatoes

Garlic Mashed Potatoes

Rice Pilaf

Wild Rice

Potatoes Au Gratin

Couscous

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

Appetizers:

Fruit Crostini

Quiche

Meal:

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

Appetizers:

Fruit Crostini

Quiche

Meal:

Eggs Benedict

Potatoes au Gratin

French Toast

Bacon

Choice of one:

Chicken Piccata, Tri-tip or Pasta

Primavera





Desserts

PETITE FOURS

Espresso Brownie
Strawberry Sky Bar
Pecan Chocolate Chunk
Caramel Cheesecake
\$4.25 per person
(3 pieces per person)

CASINO CHEESECAKES

Vanilla Raspberry Swirl
Lemon Cake
Cappuccino
Amaretto Almond
Silk Tuxedo
Chocolate Chip
\$4.75 per person
(3 pieces per person)

BROWNIE STATION

Brownies
Whipped Cream
Chocolate Sauce
Caramel Sauce
Marshmallows
Sprinkles
\$4.95 per person
(Minimum of 25 people)

BAKED COOKIES

Peanut Butter
Chocolate Chip
White Chocolate Macadamia Nut
\$10.95 per dozen

BAR SETUP FEE \$110.00

Includes full bar set up and bartender
(Minimum sales \$300.00)

OPTIONS

Cash Bar

Cap amount

Hosted Beer/Wine only with cocktail for
purchase

Corkage fee (750 ml bottle) \$10.00 each

Corkage fee (1.5 liter) \$14.00 each

NON-ALCOHOLIC BEVERAGES

Sparkling Apple Cider \$9.00 each

Bottled Water \$3.00 each

BEER**KEG (125 - 16oz. glasses)**

Domestic Beer \$375.00

Premium Beer \$475.00

PONY KEG (60 - 16oz. glasses)

Domestic Beer \$205.00

Premium Beer \$240.00

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





Drinks

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

