

The Pavilion

AT HAGGIN OAKS



Where your happiness meets forever

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Ceremony Locations

GAZEBO

Did you dream of getting married underneath a white gazebo? With the 17th fairway as your background and a lush garden surrounding, you and your guests couldn't ask for a more picturesque location!



HERITAGE OAK

Profess your love and commitment to one another under our 150 year old Heritage Oak tree located in our beautiful landscaped garden. This location offers shade to your guests while serving as a breathtaking backdrop to your wedding ceremony.



17th FAIRWAY

This ceremony area is set on the 17th fairway of the award winning Alister Mackenzie golf course! It not only provides you with ample shade during the summer months and stunning visual appeal, but offers unlimited space so you can design your ceremony exactly how you envision.

Venue Fee

FRIDAY

\$3,005.00

SATURDAY

\$3,995.00

SUNDAY

\$2,005.00

excludes holiday weekends

WHAT'S INCLUDED

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

additional hours \$500 per hour

- ~ rehearsal and ceremony event coordinator
- ~ round, ten top reception tables
- ~ white resin chairs for the ceremony and reception
- ~ floor length table linens in white or ivory
- ~ linen napkins in your color choice
- ~ china, flatware, glassware
- ~ set up, take down, clean up
- ~ full catering staff and bartenders
- ~ bridal suite & man cave with all day access

Menu & Pricing

BUFFET SERVICE

\$47.95

FAMILY STYLE SERVICE

\$50.95

PLATED SERVICE

\$56.95

SERVICE INCLUDES

three (3) appetizers ~ one (1) salad ~ two (2) entrées ~ two (2) sides
seasonal vegetable medley ~ fresh baked rolls and butter
unlimited iced tea, lemonade and coffee

Appetizers

additional appetizers \$160 per 50 pieces

CHICKEN PESTO CROSTINI

contains pine nuts

SAUSAGE FILLED MUSHROOM CUPS

gluten free, contains pine nuts

TEQUILA LIME CHICKEN SKEWER with RASPBERRY CHIPOTLE SAUCE

gluten free, dairy free

JAPANESE WONTON TOSTADA with POKE

dairy free

contains seafood, contains sesame seeds

CAPRICE SALAD CROSTINI

vegetarian, contains pine nuts

THAI BEEF SKEWER

dairy free, contains sesame seeds

CUCUMBER ROUNDS with CREAM CHEESE and SALMON

gluten free

POACHED PEAR and BRIE CANAPE

vegetarian

FRIED MAC n' CHEESE BALLS with BACON

vegetarian upon request

CRAB CAKES

contains shellfish

HOISIN MEATBALLS

dairy free

MINI LASAGNA BITES

vegetarian

KALE and SPINACH DIP BITE

vegetarian

BRUSCHETTA

vegetarian

SALMON SKEWER

gluten free, dairy free

contains shellfish, contains sesame seeds

JALAPENO POPPER CUP

vegetarian

MINI LOADED POTATOES with BACON

gluten free

vegetarian upon request

CHICKEN and CHORIZO EMPANADAS

TIKA SKEWERS

gluten free, dairy free

ROAST BEEF CROSTINI with PICKLED ONIONS

dairy free

BACON JAM, BRIE and APPLE CROSTINI

AVOCADO CHIPOTLE SHRIMP TOSTADA

dairy free, gluten free

contains shellfish

Salads

additional salads, \$3.50 per person

SPINACH MANDARIN

Fresh spinach accompanied with fresh mandarin oranges, dried cranberries, red onions, blue cheese and candied walnuts paired with our house vinaigrette

TANGY PEAR and BLUE CHEESE

Spring mixed greens topped with fresh pears, red onions, blue cheese and house-made candied walnuts paired with our house vinaigrette

MEDITERRANEAN

Mixed greens, tomatoes, cucumbers, olives, red onions, pepperoncini and feta cheese pair with our house vinaigrette

Pricing is subject to 20% service charge and applicable sales tax.

Entrées

additional entrées, \$5.50 per person

HERB ROASTED BEEF TIPS

gluten free, dairy free

Herb infused sirloin, roasted to juicy perfection, topped with a burgundy-garlic demi glaze

NEW YORK STRIP STEAK

gluten free

Boneless, tender, short loin accompanied with our house-made peppercorn creme sauce

CHICKEN SALTIMBOCCA

Chicken breast, stuffed with mozzarella, sage, prosciutto, lightly breaded finished with a wine reduced, roasted red pepper beurre blanc, infused with garlic and basil

CHICKEN FLORENTINE

contains pine nuts

Breaded chicken breast, stuffed with fresh mozzarella, spinach and sun-dried tomatoes finished with a creamy basil pesto sauce

WEDDING CHICKEN

dairy free

Tender airline, skin-on chicken breast with chutlet, marinated for 24 hours in our savory, house-made "wedding" sauce of garlic, chiles, ginger, soy sauce, vinegar, sugar, lemon and thyme

ISLAND CRUSTED PORK LOIN

dairy free, gluten free

Roasted pork loin, marinated in a house-made dry rub composed of chili powder, cumin, cinnamon, salt and pepper, finished with a sweet and spicy glaze

MARSALA PORK LOIN

Pork Loin roasted at 160 degrees, coated with a zesty herb crust topped with salted mushrooms, butter, garlic, thyme, deglazed with marsala wine and reduced to create the most decadent marsala sauce

HONEY SIRACHA SALMON

dairy free, contains sesame seeds

A fresh salmon filet, marinated in an Asian inspired sauce composed of siracha, honey, garlic, soy sauce and green onions, roasted to perfection

PAN SEARED SALMON FILET

gluten free, contains seafood

Alaskan salmon pan seared in butter, salt and pepper, topped with a fresh, tropical fruit salad

Sides

additional sides, \$3.50 per person

HERB ROASTED REDS

gluten free, vegan

RICE PILAF

gluten free, vegetarian

PENNE ROSE

vegetarian

FINGERLING POTATOES

gluten free, vegan

POTATOES AU GRATIN

gluten free, vegetarian

PASTA PRIMAVERA

vegetarian

GARLIC MASHED POTATOES

gluten free, vegetarian

WILD RICE

gluten free, vegan

Kids Menu

\$20.95

ages 3-12

Chicken Strips, Mac-n-Cheese, Fruit Salad, Chocolate Chip Cookie

or

Adult Menu Options Pricing is subject to 20% service charge and applicable sales tax.

Bar Service

\$125 set up fee

includes bartender and full bar set up of beer, wine and hard alcohol

NO-HOST BAR

drinks are at the discretion of the guests

\$350 bar sales minimum

**client is responsible if not met*

CAP AMOUNT

*host a predetermined dollar amount
of drinks for the guests*

HOST BEER and WINE ONLY

cocktails available for purchase

Beer and Wine

HOUSE CHAMPAGNE

\$20

HOUSE RED WINE

\$21

cabernet sauvignon, merlot

HOUSE WHITE WINE

\$21

chardonnay

other options available upon request

15.5 GALLON KEGS

125, 16oz glasses

DOMESTIC

\$395

coors, coors light, budwiser, bud light

PREMIUM

\$495

please ask for availability

CORKAGE

750 ml bottle - \$15 each

1.5 liter - \$30 each

Non-Alcoholic

Sparkling Cider

\$9

Stationary Appetizers

CHEESE BOARD and FRUIT DISPLAY

\$265, serves 50

Seasonal fruit with monterey jack, cheddar, aged swiss, pepper jack and brie in filo dough, accompanied with an assortment of distinctive crackers with fruit garnish

ANTIPASTO DISPLAY

\$235, serves 50

Mozzarella cheese, roasted red onions, red bell peppers, eggplant marinated portabella mushrooms, black pitted, whole olives, yellow squash, fresh basil, italian squash, asparagus and italian salami

Late Night Snacks

\$160 for 50 pieces

HOT WINGS

dairy free

HONEY GLAZED DRUMETTES

dairy free

STREET TACOS

Chicken or Beef
gluten free, dairy free

BEEF SLIDERS