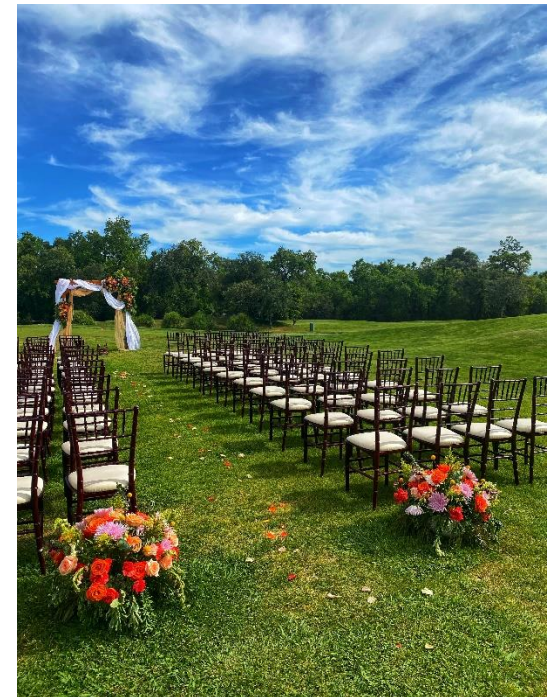




Morgan Creek Golf Club

Your Ceremony will Take Place Outside, Under our Covered Pavilion, Overlooking the 9th Green. The Fountain 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 2023

6 Hours of Event Time
Access to Venue 3 Hours Prior to Event
1 Hour Post Event Clean Up Time
Exclusive Use of All Event Space
Bridal Suite

Monday – Thursday: **\$2,800.00**

Friday – Sunday: **\$5,000.00**

Additional Event Time Available for \$500.00 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, February, July & August: “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

\$45.00 Per Person

One Appetizer Selection

Two Salad Selection

Two Accompaniment Selections

Two Entrée Selections

(1 meat & 1 vegetarian entrée)

Add Champagne Toast for \$5.00 Per Person

Merlot

\$52.00 Per Person

Two Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Two Entrée Selections

Champagne Toast

Champagne

\$57.00 Per Person

Four Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Three Entrée Selections

(2 meat & 1 vegetarian entrée)

Champagne Toast

Carving Station Enhancement:

\$250.00 Attendant Fee

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

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



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

Morgan Salad

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

Accompaniments

Rice Pilaf | Jasmine Rice | Garlic Mashed Potatoes | Roasted Garlic Herb Red Potatoes | Chef's Seasonal Vegetable Medley | Fresh Green Beans | Baked Beans | Flame Roasted White Corn with Poblano Peppers | 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 Price Per Person-Market Price)



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

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 **\$50.00**

Artichoke, Mushroom & Parmesan Stuffed Chicken **\$50.00**

Grilled Chicken Breast with Choice of Sauce **\$47.00**

Sauces: Mushroom Marsala, Lemon Caper, Sun Dried Tomato

Roasted Pork Tenderloin with Sweet Maple Glace &

Pineapple Chutney **\$47.00**

Salmon Filet with Citrus Beurre Blanc **\$52.00**

Herb Crusted, Sliced Tri Tip topped with Demi Glace **\$53.00**

Bistro Filet Medallions, Port Wine Reduction Sauce **\$55.00**

Filet Mignon with a Mushroom Demi-Glace **\$60.00**

Pasta Primavera with Vegetables **\$40.00**

Cheese Tortellini with Choice of Sauce **\$40.00**

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

Plated Kids Meals

\$25.00 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: (Half the amount of package price)

If Filet Mignon is part of buffet, a charge will be added.

Plated: (Half the amount of package price)

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 Basil

\$2.75 Per Piece

Crostini Topped with Roast beef, Caramelized Onions

\$2.75 Per Piece

Crostini Topped with Brie Cheese Prosciutto with Walnuts & Honey

\$2.75 Per Piece

Cucumber Rounds Topped with Crab Salad

\$3.00 Per Piece

Caprese Skewers

Cherry Tomatoes, Mozzarella, & Basil Skewers Drizzled with Balsamic **\$3.00 Per Piece**

Butler Passed Hot Appetizer

Minimum of 50 pieces per selection

Artichoke Heart, Cream Cheese, Herbs & Olive Stuffed Mushrooms

\$3.00 Per Piece

Cream Cheese, Parmesan, Chive & Paprika Stuffed Mushrooms **\$3.00 Per Piece**

Sausage, Herb and Parmesan Cheese Stuffed Mushrooms

\$3.00 Per Piece

Pork Filled Pot Stickers with Dipping Sauce

\$3.00 Per Piece

Spanakopita: Spinach & Feta Cheese in Phyllo Pastry

\$3.00 Per Piece

Chicken Lumpia with Sweet Chili Sauce

\$3.00 Per Piece

Vegetarian Lumpia with Sweet Chili Sauce

\$3.00 Per Piece

Chicken Skewers with Thai Peanut Sauce

\$3.00 Per Piece

Teriyaki Meatballs

\$3.00 Per Piece

Coconut Prawns with Thai Chili Dipping Sauce

\$4.00 Per Piece

Grilled Bacon Wrapped Prawns

\$4.50 Per Piece

Mini crab cakes topped with spicy aioli

\$4.50 Per Piece



Stationed Appetizers

Small Serves 40-75 People

Large Serves 75-100 People

Vegetable Display with Ranch Dipping Sauce

Small: \$85.00

Large: \$140.00

Antipasto Platter

Small: \$135.00

Large: \$180.00

Assorted Domestic Cheese & Cracker Display

Small: \$135.00

Large: \$195.00

Gourmet Cheese board with nuts & Honey

Small: \$160.00

Large: \$210.00

Triple Crème Brie in Puff Pastry with Raspberry Sauce

Small: \$140.00

Large: \$200.00

Fresh Seasonal Fruit Display

Small: \$135.00

Large: \$195.00

Action Stations

Great for Cocktail Hour or Late Night Snacks

Minimum 25 guests

Pizza! Pizza!

\$10.00 Per Person

Selection of Assorted Pizzas

Toppings Include: Ranch, Parmesan Cheese, and
Crushed Red Pepper

Nacho Bar

\$10.00 Per Person

Build your own Nacho Plate

Toppings: Cheese Sauce, Fire Roasted Salsa, Guacamole,
Green Onions, Jalapenos, Black Olives

Snacks!

\$10.00 Per Person

Mozzarella Sticks & Jumbo Pretzels

Served with: Marinara Sauce, Cheese & Mustard Sauces



Non-Alcoholic Beverages

Stationed beverages

Priced at 2 hours of service time

Hot Cocoa & Apple Cider Station

\$5.00 per person

Infused Water Station

Cucumber | Orange | Mint | Lemon

\$30.00 Each

Flavored Lemonade or Iced Tea

Strawberry | Mango | Raspberry

\$3.00 Per Person

A La Carte

Unlimited Soft Drinks

\$4.00 Per Person

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



Bar Package Options

Hosted Beer, Wine, Liquor, and Champagne

(Per Person, Per Hour Basis)

Call Brands

First Hour: \$15.00

Second Hour: \$13.00

Each Additional Hour: \$9.00

Premium Brands

First Hour: \$17.00

Second Hour: \$15.00

Each Additional Hour: \$9.00

Hosted Beer, Wine, and Champagne

(Per Person, Per Hour Basis)

First Hour: \$12.00

Second Hour: \$10.00

Each Additional Hour: \$7.00

Hosted on Consumption

Hosted Bar Sold Per Drink – See Pricing Next Page

Tablesides Wine Service

1 Hour During Dinner

\$8.00 Per Person

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

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On Consumption Bar Pricing

Soft Drinks \$2.50 Each

Domestic Beer \$6.00 Each

Budweiser, Bud Light, Coors Light, O'Douls

Premium Beer \$8.00 Each

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

House Wine \$8.00 Per Glass

Signature Wine & Champagne \$10.00 per Glass

Corkage Fee \$25.00 Per 750/ML Bottle

Call Brand Liquor \$10.00 Per Drink

Titos Vodka

Tanqueray Gin

Captain Morgan

Bacardi

Jameson

Crown Royal

Casamigos Tequila

Premium Liquor \$11.00 Per Drink

Grey Goose Vodka

Bombay Sapphire

Bulleit Bourbon

Glenlivet

Hennessy

Johnny Walker Black Label

Patron Tequilla



Entertainment

Stero Fusion Entertainment

<https://www.stereofusion.net/>

916.204.6201

Elegant Events Media

<https://eleganteventsmedia.com/>

916.716.8127

Function 45 DJ

<http://sacramentoweddingdj.com/>

800.446.8235

SJ's Disc Jockey

www.sjsdiscjockey.com

916.300.3300

Extreme Productions DJ

<https://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

(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

916.337.3215

Violette Fleurs

<https://www.violettefleurs.com/>

916.750.4526

Ambience Floral Design

www.ambiencefloral.com 916.786.6851

Bakeries

Divine Desserts

www.divinedessertsbyaguirre.com

916.652.6545

Above & Beyond Cakes

<http://www.aboveandbeyondcakes.com/>

916.672.2259

Freeport Bakery www.freeportbakery.com

916.442.4256

Sugar Bits www.sugarbitscc.com

916.936.2487

Hotel Accommodations

Hyatt Place Roseville

Tania Fadollone

tania.fadollone@hyatt.com/916.788.8502

Special Lighting

Larcoms Lighting & Events

<https://lightsbyjeff.com/> 916.834.0470

Mobile Coffee

Pause Coffee House

<https://pausecoffee.house>

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