

THE OAKS CLUB AT VALENCIA

WEDDING GUIDE





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fees & inclusions

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RECEPTION FEE

Saturday | \$5000

Friday or Sunday | \$3000

Monday-Thursday | \$2000

INCLUDES

5 Hours of Event Time

Hardwood Floor for
seamless Dancefloor use

60"- Round seating for up
to 10 guests each

Rectangular Tables (Used for Head
Tables, Gifts, Guest Book, Place Cards
and Dessert Set Ups)

Mahogany Chiavari Chairs
with ivory cushions

Floor-length Ivory, White,
or Black Linens and Napkins

Outdoor Lounge Furniture
All China, Flatware and Glassware

Vendor Access 2 hours
before event start time

Use of two golf carts for
on course photographs

Menu Tasting for Two

Set-up and Break-down

Dedicated private entrance for guests

Exclusive Private Events Restrooms

Wedding Cake Cutting Service



CEREMONY FEE | \$1500

INCLUDES

One Hour of Additional Event Time

Two Exclusive Getting Ready Suites Available 2 Hours Prior

Fruit Infused Water Station for Ceremony Guests Upon Arrival

One Hour of Ceremony Rehearsal

White Folding Garden Chairs

Ceremony Arch

Wooden “Reserved” Signs for Ceremony Seating

valencia package

\$115++ PER PERSON

HORS D 'OEUVRES

Choose two

Goat Cheese & Fig Jam Crostini

Goat cheese, fig jam, crostini VEG

Chicken Poblano Quesadilla

Grilled chicken, roasted poblano, cheddar cheese, chipotle crema

Caprese Skewers

Baby tomato, basil vinaigrette, sea salt, cracked pepper & aged balsamic (GF)

Tempura Shrimp

Thai Basil Aioli

Lamb Kofta

Tumeric Yogurt

Tomato Bruschetta

chopped tomatoes, red onion with olive oil, and balsamic & baguette (VEG,DF)

SALAD

Choose One

The Oaks House

Chopped romaine, tomatoes, cucumber, carrots, red onion, house-made croutons with Italian dressing

Kale Salad

Baby kale, Parmesan Cheese, herb croutons with black garlic Caesar dressing

Mixed Greens Salad

Grape tomato, radish, white balsamic vinaigrette, ricotta salata, toasted herb crumbs

packages

ENTREES

Select Two Proteins
Counts for each entrée to be
provided a minimum of 21 days
before the event

Pan-Seared Chicken Breast

Rosemary Pan Sauce
(GF Upon Request, DF)

Pork Chop

Apple Bacon Chutney

Pan Skuna Bay Salmon

Beurre Blanc

Mushroom Risotto

Shelled Peas, Crimini mushrooms, parmesan (VEG)

Eggplant Osso Bucco

Royal Trumpet Mushroom,
Garlic Stewed tomatoes,
black garlic Jus (VEG)

CHOICE OF 1 (ONE) STARCH & 1 (ONE) VEGETABLE

Butter Whipped Pommes Puree

Wild Grains & Herbs

Creamy Polenta

Sweet Potatoes Ginger Mash

Seasonal Vegetable Medley

BAR

4-Hour Beer & Wine Package

Champagne toast

oaks package

\$135++ PER PERSON

HORS D 'OEUVRES

Choose 3

Goat Cheese & Fig Jam Crostini

Goat cheese, fig jam, crostini VEG

Caprese Skewers

Baby tomato, basil vinaigrette, sea salt,
cracked pepper & aged balsamic (GF)

Tempura Shrimp

Thai Basil Aioli

Lamb Kofta

Tumeric Yogurt

Tomato Bruschetta

chopped tomatoes, red onion with olive
oil, and balsamic & baguette (VEG,DF)

SALAD

Choose 1

The Oaks House

Chopped romaine, tomatoes,
cucumber, carrots, red onion,
house-made focaccia croutons
with Italian dressing

Chicken Poblano Quesadilla

Grilled chicken, roasted poblano,
cheddar cheese, chipotle crema

Beef Slider

Onion jam, white cheddar, B&B pickle,
Jalapeno kewpe

Tuna Tartare Crispy Wonton

Sashimi tuna marinated in poke sauce, shallot,
ginger, green onion, sesame seed, avocado
crème, DF

Grilled Cheese Tomato Soup Shooter

White cheddar, grilled cheese, tomato soup
(VEG)

Kale Salad

Baby kale, Parmesan Cheese,
torn basil, herb croutons, lemon wedge,
with black garlic Caesar dressing

ENTREES

Select Two Proteins– Counts for each entrée to be provided a minimum of 21 days prior to event.

Pan-Seared Chicken Breast

Rosemary Pan Sauce
(GF Upon Request, DF)

Pan Skuna Bay Salmon

Beurre Blanc

Beef Short Rib

Braised beef short rib with red wine reduction

Pacifico Striped Seabass

Lemon Butter Sauce

Mushroom Risotto

Cremini Mushrooms, Garlic & White Wine

Eggplant Osso Bucco

Royal Trumpet Mushroom, garlic stewed tomatoes, black garlic jus (VEG)

CHOICE OF 1 (ONE) STARCH & 1 (ONE) VEGETABLE

Butter Whipped Pommes Puree

Creamy Polenta

Sweet Potatoes & Ginger Mash

Wild Grains & Herbs

Roasted Fingerling Potatoes

Herbed Parmesan Orzo

Seasonal Vegetable Medley

Charred Broccolini

BAR

4-Hour Club Brands Liquor, Wine and Beer Bar

House Wine During Dinner

Tray Passed Champagne Toast

club package

\$160++ PER PERSON

HORS D'OEUVRES

Choose 4

Goat Cheese & Fig Jam Crostini

Goat cheese, fig jam, crostini
(VEG)

Caprese Skewers

Baby tomato, basil vinaigrette,
sea salt, cracked pepper & aged
balsamic (GF)

Jalapeno Meatball Fire

roasted jalapeno, hand rolled (DF)

Tomato Bruschetta

chopped tomatoes, red onion with
olive oil, and balsamic & baguette
(VEG, DF)

Grilled Cheese Tomato Soup Shooter

White cheddar grilled cheese,
tomato soup (VEG)

Chicken Poblano Quesadilla

Grilled chicken, roasted poblano,
cheddar cheese, chipotle crema

Beef Slider

Onion jam, white cheddar, B&B
pickle, jalapeno kewpie

Tempura Shrimp

Thai basil aioli

Tuna Tartare Crispy Wonton

Sashimi tuna marinated in poke
sauce, shallot, ginger, green onion,
sesame seed, avocado crème (DF)

Bacon Wrapped Date

Goat Cheese

Chimichurri Steak Skewer

Cherry tomato, zucchini squash,
(GF, DF)

Chicken Satay

Charred chili jam

Crab Cakes

Kim-Chi aioli

Ceviche

White fish, aji amarillo, red pepper,
avocado puree, red onion, cilantro,
tortilla strips, (GF, DF)

Deviled Egg

Pickled shallot, chive, bacon

Vegetable Samosa

Tamarind glaze

SALAD

Choose one

House Salad

Chopped romaine, tomatoes,
cucumber, carrots, red onion,
house-made focaccia
croutons with Italian dressing

Kale Salad

Baby kale, parmesan cheese,
torn basil, herb croutons,
gratin, lemon wedge, with
Caesar dressing

Mixed Greens Salad

Grape tomato, radish, white
balsamic vinaigrette, ricotta
salata, toasted herb crumbs

ENTRÉE

Choose 2 Proteins or 1 Duet Plate

SINGLE ENTREES

Pan Seared Chicken Breast

Lemon thyme pan sauce
1/2 Chicken | \$10 Upcharge

Skuna Bay Salmon

Pan Seared Skuna Salmon, GF
Citrus beurre blanc

Beef Short Rib

Braised beef short rib with red wine reduction

New York Strip

Grilled New York Strip,
Black Peppercorn & Cognac sauce

Filet Mignon

Black Truffle & Port Wine Sauce
DF, GF upon Request

Striped Seabass

White wine butter sauce

Mushroom Risotto

Shelled peas, crimini mushrooms, parmesan (VEG)

Eggplant Osso Bucco

Royal trumpet mushroom, garlic stewed tomatoes,
black garlic jus (V)

SIGNATURE DUET PLATES

Filet Mignon

Black Truffle & Port Wine Sauce,
Jumbo Shrimp, Brown Butter Mashed
Potatoes, Roasted Seasonal Vegetables
\$10 Upcharge

Pan Seared Chicken & Braised Short Rib Beef with Red Wine Reduction

Butternut squash puree, grilled asparagus

Slow Roasted Spice-Rubbed Beef Tri-tip & Cajun Jumbo Shrimp

Black Peppercorn Sauce
or

Classic Filet Mignon & Pan Seared Skuna Salmon

Whipped potatoes, charred broccolini

Lobster Tail

Market Price

**CHOICE OF
1 (ONE) STARCH & 1 (ONE) VEGETABLE**

Butter Whipped Pommes Puree

Creamy Polenta

Sweet Potatoes Ginger Mash

Wild Grains & Herbs

Roasted Fingerling Potatoes

Herbed Parmesan Orzo

Seasonal Vegetable Medley

**Roasted Heirloom Carrots
kale pesto**

**Crispy Brussel Sprouts
soy mirin glaze**

**Charred Broccoli
Garlic confit puree**

BAR

5-Hour Premium Brands Liquor, Wine, and Beer Bar

House wine during dinner

Tray passed signature cocktail during cocktail hour

Champagne Tower or Tray Passed Toast

club package

late night snacks

Prices are per person

Mini Waffle Station

Mini Belgian waffles, fresh fruit, whipped cream, syrup \$15

Chips & Guac Station

House guacamole, charred salsa, pico de gallo, housemade chips, queso blanco \$19

Flatbread Station

Cheese, pepperon, bee sting flatbreads \$15

Mini Street Taco Station

chicken or carne asada, corn tortillas, onions, cilantro, lime, salsa, pico de gallo \$15

Winging It Station

Breaded wings, hot sauce, ranch blue cheese crumble, BBQ, celery & carrots \$21

Sliding Into the Night Slider Station

Sliders & fries \$21

desserts

Prices are per person

Mini Bites

Cheesecake, fruit tarts, cream puffs \$12

Mini Churro Station

Served with chocolate sauce, caramel sauce, raspberry sauce \$10

Per Person Ice Cream Sundae Bar

Vanilla, chocolate & strawberry ice creams, whipped cream, chocolate syrup, caramel syrup, rainbow sprinkles, crushed oreo, plain M&Ms, maraschino cherries \$17

Sweet Bar

Lemon Bars, brownies, and cookies \$18



pre-party

Food packages are priced for 10 guests

Mimosa Station

3 champagne bottles, seasonal fruit juices
\$80 Flat Rate

Bucket Of Beers

Assorted 12 Beers \$80

Charcuterie Cheese Board

Artisan domestic cheeses, crafted cured meat selection, mustard, fruit jams, grilled bread, candied nuts, fresh fruit, assorted olives
\$160 Flat Rate

Salad Trio

Napa Salad, Grilled Chicken Caesar Salad, Caprese Salad
\$120 Flat Rate

Beef Slider & French Fries

Grilled diced onions, crush sauce, cheddar cheese, mini artisan buns
\$120 Flat Rate

Seasonal Fruit

\$50 Flat Rate

extras

Children's Meal | Select 1 (One)

Chicken fingers, grilled cheese, mac n' cheese served with french fries & fruit
\$35 Per Child

Vendor Meal

Vendors will eat similar entree meal
\$50 Per Vendor



UPGRADED SALAD

Oaks Salad

Baby spinach, strawberries, goat cheese, toasted almonds, strawberry vinaigrette
\$5 per person

Wedge

Fresh Iceberg Lettuce, chopped bacon, cherry tomatoes, red onions, blue cheese crumbles, ranch dressing, balsamic glaze \$6 per person

Watermelon & Feta

Baby Arugula, seedless watermelon, mint leaves, brined feta, agave nectar lime dressing
\$7 per person

UPGRADED SIDES | \$4PP

Rainbow Carrots

Kale pesto

Crispy Brussel Sprouts

Mirin soy glaze

Grilled Broccolini

Garlic confit puree

Wild Mushroom Truffle Risotto

Toasted Arborio Rice, Sautéed Shimeji Mushrooms, tene herbs, shaved pecorino

Sweet Potato Mash

Roasted Garnet Yams, roasted garlic, brown butter

Parmesan Smashed Red Potatoes

Fresh grated horseradish, italian parsley, toasted bread crumb persillade

HALAL SUBSTITUTION | CHICKEN & BEEF
OPTIONS: MARKET PRICE



bar packages

Bar Service Begins at Beginning of Event and is Continuous.
We do not permit Start & Stop Offerings.

Events up to 75 people will have 1 bartender
75 & 150 will have two bartenders | 150 & above will have three bartenders.
Each Bar Location Requires a \$250 setup fee

CEREMONY BEVERAGES

Champagne Greeting | \$8 per person

Red & White Wine, Bacardi Silver, Cognac, Orange Liqueur,
Raspberry Purée, Orange, Lime, Lemon

ALL BAR PACKAGES INCLUDE

House Wine

Sparkling Brut | Chardonnay | Pinot Grigio | Sauvignon Blanc | White Zin
Cabernet Sauvignon | Merlot | Pinot Noir

Beer

Assorted Draft, Bottled & Craft Beer

Non-Alcoholic

Assorted Soda & Juices

CLUB WELL UPGRADE

\$11 per person – Available for

Valencia Package

Vodka – Svedka

Gin – New Amsterdam

Scotch – Cutty Shark

Bourbon – Jim Beam

Rum – Castillo

Tequila – Exotico

PREMIUM BAR UPGRADE

\$12 per person – Available for The Oaks & Club Package

Vodka – Wheatley/Deep Eddy/Golden Eagle

Gin – Beefeater/Tanqueray

Scotch – Johnnie Walker Red/Dewars

**Bourbon – Seagrams 7/Buffalo Trace/Four Roses/Jack Danils/Bulleit/
Jameson/Crown Royal**

Rum – Don Q/Bacardi Silver/Mt Gay/Captain Morgan/Rumhaven

Tequila – Espolon Blanco& Reposado/Herradura Blanco & Reposado

SUPER-PREMIUM BAR UPGRADE

\$15 per person – Available for The Oaks & Club Package

Vodka – Tito's/Grey Goose/Ketel One

Gin – Hendericks/Bombay Sapphire/Botanist

Scotch – Monkey Shoulder/Johnnie Walker Black

Bourbon – Makers Mark/Quiet Man/Gentleman Jack/Woodford Reserve/Yellowstone

Rum – Real McCoy/Koloe

Tequila – Espolon Anejo/Herradura Anejo

**Upgraded Wine List Available Upon Request with Additional Charges*

**Specialty Cocktails Available: Pricing Varies*

**Brands subject to change*



Scan to inquire about
hosting a private event.



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The Oaks Club at Valencia | 661.288.1995 | oaksclubvalencia.com



A Curated Collection of Lifestyle Clubs