

THE OAKS CLUB AT VALENCIA
WEDDING GUIDE







THE OAKS AT VALENCIA

Fees & Inclusions

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

On-course photography
with the use of two golf carts

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

F E E S

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 bal-
samic (GF)

Hawaiian Shrimp Fritter
Grilled Pineapple-Curry Dip

Sweet Onion
& Mint Kefta Meatball
Yogurt-Mint Dip

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 focaccia
croutons with Italian dressing

Kale Salad
Kale chiffonade, Parmesan Cheese,
torn basil, herb croutons, gratin, lemon
wedge, with Caesar dressing



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)

Shrimp Scampi
Pasta, Garlic Lemon
Butter Sauce

Pan Seared Pacific Salmon
Beurre Blanc

Vegetarian Pasta
Cremini Mushrooms,
Garlic & White Wine

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

Butter Whipped Pommes Puree
Wild Grains & Herbs
Roasted Sweet Potatoes
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)

Hawaiian Shrimp Fritter
Grilled Pineapple-Curry Dip

Sweet Onion & Mint Kefta Meatball
Yogurt-Mint Dip

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

Chicken Poblano Quesadilla
Grilled chicken, roasted poblano,
cheddar cheese, chipotle crema

Fried Chicken Slider
Spicy aioli, pickles

Ahi Poke Skewer
Sashimi tuna marinated in poke sauce,
cucumber, sesame seed, avocado crème, DF

Gourmet Grilled Cheese
Marble rye bread, gruyere cheddar,
Swiss with sweet shallot marmalade, (VEG)

Asian Chicken Salad
Lettuce Cups Lime cabbage slaw,
candied cashews

SALAD

Choose 1

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

Kale Salad
Kale chiffonade, Parmesan
Cheese, torn basil, herb croutons,
gratin, lemon wedge,
with 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)

Roasted Chicken Breast

Escargot Butter crust, Mushroom Sauce

Pacific Salmon

Pan Seared Pacific Salmon, DF, GF

Beef Short Rib

Braised beef short rib with braising jus

Shrimp Scampi

Pasta, Garlic Lemon Butter Sauce

Vegetarian Pasta

Cremini Mushrooms, Garlic & White Wine

Cabbage Steak

Lemon & house seasonings, VEG, GF, V, DF

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

Butter Whipped Pommes Puree

Roasted Sweet Potatoes

Sweet Potatoes & Ginger Mash

Wild Grains & Herbs

Roasted Fingerling Potatoes

Herbed Parmesan Orzo

Seasonal Vegetable Medley

BAR

4-Hour Club Brands Liquor, Wine and Beer Bar

1-Hour Red & White Sangria Station

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)

Gourmet Grilled Cheese
Marble rye bread, gruyere cheddar,
Swiss with sweet shallot
marmalade, (VEG)

Chicken Poblano Quesadilla
Grilled chicken, roasted poblano,
cheddar cheese, chipotle crema

Fried Chicken Slider
Spicy aioli, pickles

Hawaiian Shrimp Fritter
Grilled Pineapple-Curry Dip

Ahi Poke Skewer
Sashimi tuna marinated in poke
sauce, cucumber, sesame seed,
avocado crème, DF

**Bacon Wrap Pork
Tenderloin Skewers**
Herbs de Provence, Tomato-Garlic
Chutney

Chimichurri Steak Skewer
Cherry tomato, zucchini squash,
(GF,DF)

Asian Chicken Salad Lettuce Cups
Lime cabbage slaw, candied
cashews

Scottish Salmon Fritters
Kim-Chi Aioli

Ceviche Shooter
Day boat Pacific cod, cucumber, tomatoes,
red onion, cilantro, tortilla
strips, (GF,DF)

**Balkan Chargrilled Beef & Pork
"Mititei" Slider**
Sweet onions pickles, Wholegrain
mustard

SALAD

Choose one

House Salad
Chopped romaine, tomatoes,
cucumber, carrots, red onion,
house-made focaccia
croustons with Italian dressing

Kale Salad
Kale chiffonade, Parmesan
Cheese, torn basil, herb
croustons, gratin, lemon wedge,
with Caesar dressing

ENTRÉE

Choose 2 Proteins or 1 Duet Plate

SINGLE ENTREES

Pan Seared Chicken Breast
Tarragon & Dijon Mustard Sauce
GF Upon Request, DF

Roasted Chicken
Escargot Butter crust, Mushroom Sauce

Pacific Salmon
Pan Seared Pacific Salmon, DF, GF

Beef Short Rib
Braised beef short rib with braising jus

New York Strip
Grilled New York Strip,
Black Peppercorn & Cognac sauce

Filet Mignon
Red wine Black Truffle
& Port Wine Sauce, DF, GF upon Request

Wild Alaskan Halibut
Orange Miso glaze with scallions & sesame

Vegetarian Pasta
Cremeni Mushrooms, Garlic & White Wine

Cabbage Steak
Lemon & house seasonings, VEG, GF, V, DF

SIGNATURE DUET PLATES

Filet Mignon
Black Truffle & Port Wine Sauce,
& Almond-crusted Jumbo Shrimps,
Brown Butter Mashed Potatoes,
Roasted Seasonal Vegetables

Beef Short Ribs & Chicken Breast
Jerk Spice Crust, Black Bean & Coconut
Crema. Roasted Sweet Potatoes Medallions,
Smoked Butter Chayote

Pan Seared Chicken
& Braised Short Rib Beef

Slow Roasted Spice-Rubbed
Beef Tri-tip & Cajun Jumbo Shrimp
Black Peppercorn Sauce
or
Classic Filet Mignon
& Pan Seared Pacific Salmon

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

Butter Whipped Pommies Puree

Roasted Sweet Potatoes

Sweet Potatoes & Ginger Mash

Wild Grains & Herbs

Roasted Fingerling Potatoes

Herbed Parmesan Orzo

Seasonal Vegetable Medley

Rainbow Carrots & Cauliflower
With harissa vinaigrette

Crispy Brussel Sprouts

Almond brittle, ricotta salata pomegranate molasses

Grilled Asparagus

Mesquite grilled with sea salt & smokey berbere carrot puree

BAR

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

1-Hour Red & White Sangria Station

Tray passed signature cocktail during cocktail hour

Champagne Tower or Tray Passed Toast

Club Package

Late Night Snacks

Priced are per person, minimum of half guest count required

Mini Waffle Station

Mini Belgium waffles, fresh fruit, whipped cream, syrup \$9

Pretzel Display

3 different assorted mustard \$10

Chef's Mac N' Cheese Bar

Choice of 3 toppings: bacon, bread-crumbs, tomatoes, mushrooms, jalapeños, scallions, gorgonzola & parmesan \$12

Mini Street Taco Station

chicken or carne asada, corn tortilla, onions, cilantro, lime, salsa, pico de gallo \$10

Desserts

Priced are per person, minimum of half guest count required

Ganache & Custard Bar

Choux Puffs, Caramelized puff pastry Sticks in a bucket, Choice of Vanilla, Dulce de Leche or Hazelnut Pralin custard, covered with choice Dark Chocolate Ganache, Nutella Ganache, or White Chocolate Ganache \$12

Mini Churro Station

Served with chocolate sauce, caramel sauce, raspberry sauce \$7

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 \$11

Cake Pops | Serves 60

Birthday Cake with Rainbow Sprinkles, Chocolate with Chocolate Sprinkles \$150 Flat Rate



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

Balkan Chargrilled Beef & Pork “Mititei” Slider

Sweet onions pickles, Wholegrain mustard
\$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 \$25 Per Child

Vendor Meal

Vendors will eat similar entree meal
\$40 Per Vendor

PRE-PARTY



Display Hors d'Oeuvres

Curated Cheese & Fruit Board

Domestic & International Cheese, seasonal fruit with flat-breads, crackers & traditional accoutrements **\$16 per person**

Mezze

Hummus, Smokey Baba Ghanouj, pomegranate walnut dip, fresh vegetables, pita chips **\$10 per person**

Charcuterie Board

Crafted cured meat selection, mustard, olives, fruit jams, grilled bread, candied nuts, dried fruit **\$14 per person**

Upgrades

UPGRADED SALAD

Oaks Salad

Mixed baby greens, Raspberries, Roasted Almonds, Crispy Sweet Onion, Baked Raspberry & Brie Crostini, Walnut Oil, Raspberry vinegar vinaigrette
\$5 per person

Wedge

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

Make it a Wedge - Steak Salad add freshly carved tender Roast Beef
+\$3per person

Watermelon & Feta

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

UPGRADED SIDES | \$4PP

Rainbow Carrots & Cauliflower

Oven roasted in harissa vinaigrette

Crispy Brussel Sprouts

Almond brittle, ricotta salata, pomegranate molasses

Grilled Asparagus Mesquite

Grilled with sea salt & s mokey berbere carrot puree

Wild Mushroom Truffle Risotto

Toasted Arborio Rice, Sauteed Shejemi 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

UPGRADES

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
Sangria Station | \$12 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/Koloa

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 | oakclubvalencia.com



A Curated Collection of Lifestyle Clubs