

# *GREENHORN CREEK RESORT*

*Golf \* Restaurant \* Events*



## *BEAUTIFUL WEDDINGS* *2008*

*Greenhorn Creek Resort offers an enchanting site in a charming and natural environment  
for your wedding ceremony and reception.*

*(209) 729-8133*

*greenhorncreek.com*

*711 McCauley Ranch Rd. Angels Camp CA 95222*



## Beautiful Wedding Venues

### WELCOME TO GREENHORN CREEK

*It is a pleasure for us to serve you. Our menus feature a blend of contemporary favorites classically prepared with the freshest ingredients available.*

#### **Stunning Outdoor Ceremonies:**

<i>Garden Bridal Green for Ceremonies (April through October)</i>	\$595
<i>Old Oak Bridal Green for Ceremonies (April through October)</i>	\$795

#### **Receptions:**

<i>Outdoor Reception "The Wisteria Arbor"</i>	
<i>Friday 6:00pm</i>	\$995
<i>Saturday 10:00 am to 2:00 pm</i>	\$1095
<i>Saturday 5:00 pm to 10:00 pm</i>	\$2495
<i>Sunday 3:00 pm to 8:00 pm</i>	\$1295

<i>Intimate Fireside Ceremony and Reception (Bridal Green &amp; Old Oak not included)</i>	
<i>Friday – Sunday 10:00 am to 2:00 pm</i>	\$995
<i>Friday – Sunday 5:00 pm to 10:00 pm</i>	\$995

**Rehearsal Dinners:** *Beautiful private rehearsal dinners are held in the Library or The Fireside Room.*

#### **The Garden Bridal Green Includes**

*Wooden white garden chairs  
An area for the bride to get ready in  
Rehearsal time  
Available April through October*

#### **Additions**

*Handsome iron wedding arch rental fee  
Small Arch \$95  
Large Arch \$195*

#### **Receptions Includes**

*All tables and chairs, cake table, guest book table, gift area  
China, glassware, silverware, ivory linens and napkins  
Cake cutting and serving  
Complete set up, break down and clean up  
Beverage bar set up – please refer to the page for cost breakdown for bar usage fees.  
Professional service staff & event coordination*

#### **Additions**

*Handsome wood parka dance floor rental fee  
Small 12 X 12 \$125  
Large 16 X 18 \$225  
Patio Heaters \$25  
Votive Candles \$1.00 each*



## \* *Beautiful Winter Weddings\**

*Intimate Fireside winter wedding ceremony and reception  
Tables exquisitely set with china, linens, glassware, cake table, gifts and guest book table  
Cake cutting and serving, set up, break down and clean up  
Beverage bar and all professional service staff  
Event Coordination*

## \* *Lovely Wedding Sit Down Menu \**

### *Soups and Salads*

*\$5.95 per person*

*Field Greens simply tossed with Champagne Vinaigrette  
Apple Romaine Salad with Point Reyes Bleu & Caramel Pecans, Sherry Vinaigrette  
Classic Caesar Salad with Garlic Croutons and Parmesan  
Gazpacho with pureed mixture of fresh Vegetables*

### *Entrées*

*Breast of Chicken with Wild Mushrooms or Herbal Cream Sauce ~ \$19.95  
Herb Crusted Breast of Chicken ~ \$19.95  
Prociutto and Mozzarella Stuffed Chicken Breast with Marinara Sauce~ \$ 19.95  
Glazed Tenderloin of Pork in Balsamic-Shallot, Mission Fig and Apple compote ~ \$19.95  
Rib Eye Steak with Mushrooms and Onion Relish ~ \$24.95  
Firecracker Salmon with Charbroiled with Balsamic, Ginger Glaze~\$21.95  
Fresh Salmon with Lemon Caper Buerre Blanc ~ \$21.95  
Roasted Prime Rib of Beef au jus with Creamed Horseradish ~ \$24.95  
Broiled New York Strip Loin ~ \$26.95  
Filet Mignon with Crisp Onion & Pink Peppercorn sauce ~ \$32.95  
Roasted Rack of Lamb with Spinach & Pine Nut ~ \$32.95  
Mixed Grill, choice of File Mignon, Nut Crusted Halibut, Breast of Chicken, Poached Salmon  
Two selections \$26.95 or Three selections \$28.95*

*You have your choice of the following with entree: Herbal Rice, Creamy Mashed Potatoes or Roasted Red Potatoes*

### *Vegetarian*

*\$17.95 per person*

*Pasta Penne with Sun Dried Tomatoes and Fresh Herbs  
Roasted Butternut Squash Ravioli, Walnut Roquefort Sauce  
Portabella Mushroom Napoleon, Roasted Garlic & Eggplant*

### *Desserts*

*\$5.95 per person*

*Creamy Cheesecake  
Crème Bruleé  
Tangy Lemon Chiffon Cake  
Layered Chocolate Mousse Cake  
Chocolate Decadent Cake with Raspberry Sauce*

## \* **Wedding Hors d'oeuvres** \*

*Appetizers are priced per person.*

### **Cold**

- Brie with Sun Dried Pesto Toast Points \$2.25*
- Smoked Salmon on slice Potato Canapés \$2.25*
- Laura Channel Chevre Crostini \$1.95*
- Avocado & Bay Shrimp with Cilantro on Flour Tortilla Crisps \$2.25*
- Gulf shrimp on Ice, Tomato Horseradish Sauce \$2.95*
- Firecracker Salmon atop Cucumber Medallion \$2.25*

### **Hot**

- Artichoke & Kalamata olive Brochettes \$1.95*
- Phyllo Triangles with Pesto & Asiago Cheese \$1.95*
- Chesapeake Bay Crab on stuffed Mushrooms \$2.95*
- Chicken or Beef Satay, Thai inspired Peanut sauce \$2.25*
- Apple wood-smoked Bacon wrapped Black Mission figs \$1.95*

### **Appetizer Platters**

- Side of Firecracker Salmon atop Cucumber Medallion \$2.50*
- Fresh Sliced Fruit Display \$1.95*
- Array of Crisp Vegetables with Zesty Dip \$1.95*
- Domestic and Imported Cheeses with assorted crackers with Grapes & Glazed Pecans \$2.25*
- House Cured Sterling Salmon, Crackers & Traditional Accompaniments \$2.50*
- Baked Brie with French Bread accompanied by Sliced Apples \$2.2*

## \* **Beautiful Buffet Menu** \*

### **Bridal Green Buffet**

*\$22.95 per person*

- Freshly Baked Breads & Olive Oil*
- Crisp Garden Greens with Champagne Vinaigrette*
- Sliced Fresh Fruit Display*
- Breast of Chicken with Wild Mushrooms or Herb Cream Sauce*
- Roasted Red Potatoes*
- Fresh Grilled Seasonal Vegetables*

### **Classic Mediterranean Buffet**

*\$22.95 per person*

- Freshly Baked Breads & Olive Oil*
- Classic Caesar Salad with Garlic Croutons & Parmesan*
- Grilled Vegetables with Balsamic Vinegar*
- Classic Pasta, Penne with Sun Dried Tomatoes, Fresh Herbs Topped with Sliced Grilled Chicken*
- Fresh Fruit Compote*
- Domestic & Imported Cheeses & Crackers with Olives & Nuts*

### **Customized Buffet**

#### **Add**

- Firecracker Salmon with Charbroiled with Balsamic, Ginger Glaze, add \$4.00 per person*
- Broiled Salmon with Citrus Butter, add \$4.00 per person*
- Marinated Skirt Steak with Roasted Garlic and Horseradish, add \$4.00 per person*
- Glazed Tenderloin of Pork in Balsamic-Shallot, Mission Fig and Apple Compote, add \$4.00 per person*
- Sliced Prime Rib of Beefs with Creamed Horseradish, add \$5.00 per person*



## \* **BEVERAGE BARS** \*

### **Hosted Beer Wine and Cocktail Bar**

*A set-up fee will not be charged when a bar is fully hosted. Minimum guest counts may prevail.*

### **No-Host Beer and Wine Bar**

*The set-up fee for a no host Beer and Wine Bar is \$125.00*

### **No-Host Beer Wine and Cocktail Bar**

*The set-up fee for a no host Wine Beer and Cocktail Bar is \$125.00*

### **Beverage Selections**

*House Wine and Champagne \$18.00 per bottle*

*Domestic Beer \$3.00*

*Import Beer \$3.50*

*Freshly Ground & Brewed Coffee and Select Hot Teas \$1.95 per person*

*Freshly Brewed Iced Tea \$1.95 per person*

*Non Alcoholic Sparkling Raspberry Punch \$1.95 per person*

*Non Alcoholic Beverage Package, unlimited, \$5.00 per person*

*Keg Beer, \$250 domestic, \$300 limited imports and microbrews*

*Corkage Fee \$10.00 per bottle*

*Well Drinks - \$4.00 per drink*

*Top Shelf - \$5.00 and up per drink*

*Soda and Bottle Water - \$1.95 per bottle*

### **Policies**

*An initial deposit along with a signed agreement confirms your event date.*

*Deposits are non-refundable.*

*Pricing is subject to change.*

*All prices are subject to 20% service charge & state sales tax.*