



~ CATERING ~
~ SPECIAL EVENTS ~



~ CEREMONY & RECEPTION ~
~ COORDINATION ~



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax

EVENT INFORMATION

Hosting your event at Spring Creek Golf and Country Club is simple. You can choose from our menu selections or allow us to customize your own unique menu.

FEATURES

Our banquet room and patio can accommodate groups up to 200 guests. We are ideally located in the heart of Ripon along the Stanislaus River.

DRESS CODE

Country Club attire appreciated. Denim or jean material of any type in good repair is allowed – no rips or holes, please. Collared shirts must be worn by gentlemen at all times.

MINIMUM EXPENDITURE

Spring Creek Golf and Country Club requires that all events meet a minimum expenditure for the date and time you are interested in hosting your event. Saturday events have a \$7,000 Food & Beverage minimum.

TO CONFIRM YOUR DATE

In order to confirm your date, we simply ask for an initial deposit with a signed catering agreement as well as Credit Card Authorization Form. We will walk you through our payment process and final guarantee during the contract stage. **Please note that security might be required based on your event and guest count. Security will be provided through Spring Creek.**

COMPLIMENTS OF SPRING CREEK GOLF AND COUNTRY CLUB

- ❖ Classic Linen, napkins and contemporary tableware and glassware
- ❖ Complete room set up and clean up, not including personal items
- ❖ Event space to include beautiful patio for outdoor gatherings, and dining room for dinner and dancing
- ❖ No-host bar set up with Attendant with \$200.00 minimum spent
- ❖ Complimentary parking
- ❖ Complimentary Bridal Suite with access 3 hours prior to your event
- ❖ Up to 200 ceremony chairs
- ❖ One hour for your Rehearsal at your wedding site prior to your event. Reservation required
- ❖ Champagne toast and cake cutting service included
- ❖ Complimentary tasting for Bride and Groom is available once contract is signed.

Country Club dress code is required at tasting

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



EVENT RENTAL RATES

FULL BANQUET ROOM

** Over 80 people. 200 full capacity*

Friday and Saturday:

Day Rate (6:00 AM- 3:00 PM) - \$1400 - With Dance Floor \$1600
Evening Rate (3:00 PM- 11:00 PM) - \$2000 - With Dance Floor \$2200

Sunday- Thursday:

Day Rate (6:00 AM- 3:00 PM) - \$1000 - With Dance Floor \$1200
Evening Rate (3:00 PM- 11:00 PM) - \$1600 - With Dance Floor \$1800

HALF BANQUET ROOM

** Up to 80 people*

Friday and Saturday:

Day Rate (6:00 AM- 3:00 PM) - \$800- With Dance Floor \$1000
Evening Rate (3:00 PM- 11:00 PM) - \$1100- With Dance Floor \$1300

Sunday- Thursday:

Day Rate (6:00 AM- 3:00 PM) - \$600- With Dance Floor \$800
Evening Rate (3:00 PM- 11:00 PM) - \$900- With Dance Floor \$1100

EXECUTIVE BOARDROOM

** For small gatherings - up to 18 people max*

\$300

(Available until 3 pm on Wednesday and Friday evenings)

CEREMONY SITE AT THE GROVE

(With the access to the site 1.5 hour prior)

Sunday- Thursday: \$1000

Friday - Saturday: \$1200



**Room rates are for up to a five hour rental. Additional time is available at \$400 per hour for Full Banquet Room, \$200 for Half Banquet Room and \$50 for Executive Boardroom.*

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



EVENT RENTAL MEMBER RATES

FULL BANQUET ROOM

** Over 80 people. 200 full capacity*

Friday and Saturday:

Day Rate (6:00 AM- 3:00 PM) - \$500 – With Dance Floor \$600
Evening Rate (3:00 PM- 11:00 PM) - \$700 – With Dance Floor \$800

Sunday- Thursday:

Day Rate (6:00 AM- 3:00 PM) - \$300 – With Dance Floor \$400
Evening Rate (3:00 PM- 11:00 PM) - \$500 – With Dance Floor \$600

HALF BANQUET ROOM

** Up to 80 people*

Friday and Saturday:

Day Rate (6:00 AM- 3:00 PM) - \$300- With Dance Floor \$400
Evening Rate (3:00 PM- 11:00 PM) - \$400- With Dance Floor \$500

Sunday- Thursday:

Day Rate (6:00 AM- 3:00 PM) - \$200- With Dance Floor \$300
Evening Rate (3:00 PM- 11:00 PM) - \$300- With Dance Floor \$400

EXECUTIVE BOARDROOM

** For small gatherings – up to 18 people max*

\$150

(Available until 3 pm on Wednesday, Thursdays & Friday evenings)

CEREMONY SITE AT THE GROVE

(With the access to the site 1.5 hour prior)

Sunday- Thursday: \$500

Friday – Saturday: \$600

**Room rates are for up to a five hour rental.*



EVENT MENUS

HORS D'OEUVRES PLATTERS

(Below prices are "per person")

Charcuterie Platter

Spicy Capicola, Prosciutto, Dry Salami, Kalamata Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts & Cornichons. Served with Crostini & Crackers

7

Gourmet Cheese Board

*A Selection of Domestic and Imported Cheeses,
Garnished with Fresh Fruit & Served with Crostini & Crackers*

7

Baked Wheel Of Brie

Phyllo-wrapped Baked Wheel of Brie garnished with caramelized onions & apples. Served with Crostini

60

(serves 20-30 people)

Antipasto Combo Platter

*Assortment of Cured Meats, Gourmet Domestic and Imported Cheeses & Marinated Vegetables.
Served with Crostini & Crackers*

7

Crudit 

A Selection of Fresh Seasonal Vegetables Served with an Herb Dressing

5

Caprese Salad in a Waffle Cone

*Cherry tomatoes, mozzarella bites, basil in a savory waffle cone. Drizzled with balsamic reduction
2.50 per piece (minimum order of 50)*

Fresh Fruit


A Tantalizing Display of Seasonal Fresh Fruits

6

Chilled Prawns Platter

Prawns marinated in Vodka, Cilantro & Lime Juice, Served with Cocktail Sauce

7



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



TRAY PASSED HORS D'OEUVRES

Seafood

PEPPERED SESAME AHI TUNA

*Served on wonton chip with ginger soy glaze,
wasabi tobiko & micro cilantro*

40 per dozen

MINI MAHI FISH TACOS

*Mini tacos with Pico de Gallo & cilantro slaw.
Topped with chipotle aioli*

28 per dozen

CRAB CAKES

*Shrimp & crab corn cakes garnished with
roasted red pepper aioli*

38 per dozen

BACON WRAPPED DIABLO PRAWNS

*Jumbo shrimp wrapped in bacon
& topped with spicy bbq sauce*

40 per dozen

Meat and Poultry

NEW ZEALAND LAMB LOLLYPOPS

*Garlic herb marinated lamb chops, grilled &
served with chimichurri sauce*

45 per dozen

STEAK BRUSCHETTA

*Steak med-rare, blue cheese caramelized onions &
garlic aioli atop a crostini, brushed w/olive oil*

32 per dozen

DRUNKEN MEATBALLS

*Beef, pork and jalapeno bacon meatballs in a whiskey
sauce*

32 per dozen

PORK BELLY BANH MI SLIDER & BEER SHOT

*w/fois gras aioli, cucumber, pickled fresno chilies,
pickled daikon & carrot, fresh cilantro & basil. Served
w/beer shot on the side*

40 per dozen

Vegetarian & Signature

ANTIPASTO SKEWERS

w/grape tomato, marinated artichoke, olive, salami & mozzarella bite, drizzled w/balsamic reduction

30 per dozen

CAPRESE SKEWERS

Mozzarella bites, cherry tomatoes and fresh basil leaves. Drizzled with balsamic reduction

24 per dozen

BRUSCHETTA

Tomato Bruschetta- with pesto, fresh tomatoes & parmesan cheese

30 per dozen

STUFFED MUSHROOMS

Feta cheese, spinach and herb stuffed mushroom caps

25 per dozen

**27 per dozen- with sausage*

ARANCINI BITES


Deep fried cheese-stuffed risotto bites

25 per dozen

BRIE & PEAR PHYLLO ROLLS

Brie cheese & pear stuffed filo rolls, infused with honey

25 per dozen



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax

LATE NIGHT SNACK ATTACK

Perfect for weddings to provide your guests with something extra special, after they've been dancing and burning all those calories!

(Below prices are "per person")

~ MAC'n'CHEESE ~

Macaroni and a mix of Gorgonzola, cheddar and Parmesan cream sauce baked with a bread crumbs and shaved truffles topping displayed with a side of herbed focaccia bread

4

~ SLIDER TABLE ~

Combination of 2:

- All beef sliders with butter lettuce, tomato, cheddar and avocado-lime dressing
- Pulled pork sliders with BBQ sauce, southern Cole-slaw & grilled pineapple
- Chicken breast sliders with pesto sauce, jalapeno bacon and roasted bell pepper and cabbage slaw

6

~ POMMES-FRITES BAR ~

French Fries: Waffle seasoned fries, Regular & Sweet Potatoes

Seasonings and sauces: Roasted red peppers aioli, Ketchup and Ranch

5





PLATED PACKAGE

Salads

(Choice of one for all your guests)

~ HOUSE SALAD ~

Arcadian Mixed Greens With Radicchio And Frisee, Chopped Cucumbers, Diced Bell Peppers, Sliced Peperoncinis, Cherry Tomatoes, Julienned Red Onion, Croutons, Parmesan Cheese With Champagne Vinaigrette

~ STRAWBERRY AND FETA SALAD ~

Spinach, Sliced Strawberries, Crumbled Feta Cheese, Chopped Bacon & Candied Walnuts With Balsamic Vinaigrette

~ CAESAR SALAD ~

Romaine Hearts, Garlic Herb Croutons, Shaved Parmesan And Creamy Lemon Pepper Caesar Dressing

~ BAY SHRIMP AND ALMOND SALAD ~

Baby Iceberg Lettuce, Sweet Bay Shrimp, Grape Tomatoes, Crumbled Bleu Cheese And Toasted Almonds With Bleu Cheese Dressing

~ BACON, CANDIED WALNUT AND GOAT CHEESE ~


Baby Spinach And Arugula With Crispy Bacon, Candied Walnuts, Red Onion, Goat Cheese And Mustard Apple Cider Vinaigrette

~ BERRY AND FETA ~

Arcadian Mixed Greens, Assorted Berries, Feta Cheese, Toasted Marcona Almonds With Champagne Vinaigrette

~ GREEK SALAD ~

Chopped Romaine, Feta, Grape Tomatoes, Roasted Red Bell Peppers, Shaved Red Onion, Diced Cucumber, Assorted Mixed Olives With An Oregano Red Wine Vinaigrette



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



Entrée Selection:

(Chose two, if you give your guests a choice of an entrée)

Mahi-Mahi

Pan Seared Mahi Served w/Pineapple Salsa & Sweet Chili Buerre Blanc, Served With Jasmine Rice

33

Grilled Salmon

Grilled Salmon Served w/A Butternut Squash And Goat Cheese Risotto And Cranberry Butter Sauce, Served With Seasonal Vegetables

35

Stuffed Porkloin Roulade

Butterfried Pork Loin Stuffed w/Ricotta, Spinach, Prosciutto And Mushrooms, Served With Sweet Potato Mash, Bacon Braised Greens And Finished With Cranberry Chutney And Red Wine Demi-Glace

30

New York Strip Steak

Garlic Herb Roasted NY Strip Served Atop Roasted Butternut Squash Hash With Red Potatoes, Fennel And Onions, Finished With A Caramelized Onion And Bacon Demi-Glace

37

Braised Short Rib

Slow Braised Beef Short Rib With Mushroom & Herb Roasted Fingerling Potatoes And Baby Carrots, Finished With A Red Wine Demi Glace

36

Grilled Filet Mignon

Grilled Filet Mignon, Finished w/ Cabernet Sauce And Served With Buttermilk Mashed Potatoes And Green Beans

43

Porcini Chicken

Fresh Herb Marinated Airline Chicken Breast Served With Scalloped Potatoes And Seasonal Vegetables, Finished With A Porcini Herb Butter

30

Blackened Chicken

Blackened Chicken Breast Topped w/ Tomato Pico De Gallo, Served With Black Beans And Rice

30

Chicken Marsala

Garlic Herb Marinated Airline Chicken w/A Mushroom Marsala Sauce. Served With Pasta

30



Buddha Bowl

Tri-colored quinoa with cucumber, Asian purple cabbage slaw, garbanzo beans, roasted sweet potatoes, charred corn and salted cashews and fanned avocado, finished with a light Mongolian glaze


22



Pomodoro Linguini

18

All Accompanied with Warm Focaccia Bread & Butter
Water, Iced Tea and Coffee



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



DUET PLATED DINNER

Each entrée comes with your choice of a salad (see above)

Entrée Selection:

Carved Tri-Tip & Airline Chicken

Carved Tri-Tip w/Brandy Peppercorn Sauce & Airline Chicken Breast w/Gorgonzola Mornay Sauce.
Served With Roasted Fingerling Potatoes And Seasonal Vegetables

36

French Chicken & Crab Cake

Grilled Airline Chicken Breast & Crab Cake, Served With Roasted Garlic Duchess Potato & Seasonal Vegetables Topped w/Cognac Cream And Green Peppercorn Sauce

39

Chicken & Filet

Pan-Seared Breast Of Chicken And Filet Of Beef Tenderloin.
Served w/Truffle Mashed Potatoes, Green Beans, Thyme Butter And Port Demi-Glaze

48

Miso Cod & Teriyaki New York Strip

Miso-Glazed Cod Served With Teriyaki Glazed New York Strip.
Served With Sushi Rice And Red Chili, Sesame & Garlic Green Beans.

48

Surf & Turf

Grilled Filet Mignon & Seasoned Shrimp Skewer With Béarnaise Sauce
Served w/Scalloped Potatoes And Asparagus

52

~~~~~  
*Warm Focaccia Bread and Butter  
Fresh Brewed Coffee & Iced Tea or Lemonade*

### CHILDREN'S MEAL


(up to 12 years)

Chicken Tenders and French Fries served with Fresh Fruit

Macaroni and Cheese served with Fresh Fruit

Fettucine Alfredo served with Fresh Fruit

13



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax

—○—

## BUFFET PACKAGES

### *Italian Affair*

#### Salad (Select 1)

##### TOSSED SPICY ITALIAN SALAD

Romaine Lettuce, Cherry Tomatoes, Red Onion, Black Olives, Cucumber & Shaved Parmesan Cheese. Dressed With Tarragon Herb Vinaigrette

##### CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan & Garlic Croutons with House Caesar Dressing

#### Entrees (Select 2)

Stuffed Chicken Breast with Spinach, Ricotta & Artichoke with Lemon Butter Sauce

Chicken Marsala

Chicken Carbonara

Meat Lasagna

#### Sides (Select 2)

Linguine Pasta

Seasonal Grilled Vegetables

Roasted Root Vegetables

Garlic Mashed Potatoes

Scalloped Potatoes

\* Served with Fresh Baked Garlic Bread

36

### *Taco Buffet*

Shrimp Ceviche

Shredded Beef & Chicken

Spanish Rice & Beans

Accompanied With : Guacamole, House Salsa,

Shredded Iceberg Lettuce, Sour Cream,

Chopped Onions, Cilantro, Shredded Cheese, Lime,

Chipotle Lime Charred Corn & Bell Peppers

Served w/ Warm Flour And Corn Tortillas,

Tostadas

32

\* Additional Shredded Pork - 3 Per Person

### *Southern Buffet*

#### Salad (Select 1)

##### FIELD OF GREENS

Mixed Greens, Sweet-N-Spicy Cashews, Sundried Cranberries. Dressed In A Bleu Cheese & Honey Vinaigrette

##### SOUTHWESTERN CHOPPED SALAD

Romaine Lettuce, Cherry Tomatoes, Corn Kernels, Black Beans, Chopped Avocado & Cilantro Lime Dressing

#### Entrées (Select 2)

Brisket of Beef with Herb Aioli

Pulled Pork

Buttermilk Fried Chicken

Jambalaya

#### Sides (Select 2)

Grilled Vegetable Platters

Collard Greens

Redskin Mashed Potatoes -with Cheddar & Scallions

Black Beans & Rice

\* Served with Warm Focaccia Bread

40

### *BBQ Tri-Tip Buffet*

#### Salads

Old Fashioned Cole Slaw

Macaroni Salad

#### Entrees (Select 2)

Marinated Tri-Tip

Smoked Chicken

Smoked Short Ribs

#### Sides

Baked Beans, Corn Bread

Butter Poached Corn on the Cob

38

\* All Buffet Options are Served with Water. Coffee. Iced Tea or Lemonade

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax

## *Country Club Buffet*

### Salad (Select 2)

- ~ Tossed house salad ~
- ~ Spinach salad ~
- ~ Fruit Salad ~

### Entrée (Select 2)

- Carved Tri-Tip w/Mushroom Demi Glace
- Grilled Salmon w/Olive Tapenade & Cucumber And Dill Sauce
  - Braised Red Wine Beef Short Ribs
- Fresh Herb Marinated Chicken Breast In A Creamy Porcini Mushroom Sauce

### Sides (Select 1)

Roasted Red Potatoes  
Roasted Fingerlings  
Creamy Garlic Mashed Potatoes  
Rice Pilaf  
Potatoes Au Gratin

Served with Fresh Seasonal Vegetables  
Warm Focaccia Bread and Butter  
&  
*Water, Fresh Brewed Coffee & Iced Tea or Lemonade*  
**38**

### *Carving Stations in Addition to Enhance Your Selections:*

Prime Rib  
(Serves approx. 40 guests)  
**360**

Honey Glazed Baked Ham with Honey Mustard  
(Serves approx. 60 guests)  
**260**

Roasted Boneless Turkey Breast  
(Serves 15 guests)  
**60**



## LIGHTER BUFFET OPTIONS

*\* not available for weddings*

### *Salad Buffet*

Spinach, Romaine, Spring Mix And Arugula

Served With An Assortment Of Ingredients – Tomatoes, Diced Chicken, Bacon Feta Cheese, Kalamata Olives, Blue Cheese Crumble, Artichoke Hearts, Pine Nuts

Choice Of Two Dressings:

Italian, Ranch, Blue Cheese, Honey Mustard And Pear Gorgonzola

Warm Focaccia Bread And Butter

**18**

**Add SOUP - 5 per person**

**Add BAKED POTATO BAR - 5 per person**

### *Deli Board Buffet*

Salads (Select 2)

Potato Salad

Pasta Salad

Tossed House Salad

Fruit Salad

Black Forest Ham, Oven Roasted Turkey Breast, Roast Beef And Salami

Assorted Breads And All Condiments To Build Your Own Sandwich

In House Made Chips

Assorted Cookies

**20**

### *Backyard BBQ*

Spinach And Watermelon Salad

Freshly Ground All Natural Beef Burgers

Certified-Angus Beef Franks

Assortment Of Condiments: Shredded And Sliced Cheese, Chopped And Sliced Tomatoes,

Sliced And Chopped Red Onion, Lettuce, Ketchup, Mustard And Mayo

Includes In House Made Chips And Assorted Cookies

**20**



*\* All accompanied with Water, Fresh Brewed Coffee & Iced Tea or Lemonade*

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



## SWEETS

### ~ ASSORTED MINIS ~

| MINI PIE VARIETY | MINI CHEESECAKES |  
EMOTIONS PETIT FOURS (*tartlets, eclairs, squares*)

**7 per person**

### ~ CARROT CAKE ~

*With fried carrot strings, sprinkled with cinnamon and brown sugar*

**7**

### ~ LEMON BLUEBERRY CRUMB CHEESECAKE ~

or

### ~ NEW YORK CHEESECAKE ~

**7**

### ~ TRIPLE CHOCOLATE ~

*Chocolate Cake layered with three chocolate mousses (milk, dark & ivory). Covered in tiny marbled chocolate shavings*

**8**

### ~ EXOTIC BOMBA ~

*Mango, Passion Fruit & Raspberry Sorbetto all covered in white chocolate & drizzled with dark chocolate*

**7**

### ~ ICE CREAM ~

*Choice of Vanilla, Chocolate or Salted Caramel. Served w/Pirouette Cookie*

**2.50**

### ~ SORBETTO ~

*Lemon, Mango, Mixed Berry, Strawberry & Peach*

**3.25**

### ~ ICE CREAM STATION ~


*Your choice of 2 flavors, softened on an ice-cold marble.*

*With variety of toppings (chocolate chips, nuts, crumbled Heath bar, cherries, M'@'M candy, etc...)*

**6**

*\* make it MARBLE TOP ACTION STATION*

**9**



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



## BREAKFAST OPTIONS

### CONTINENTAL BREAKFAST

Fresh Seasonal Sliced Fruits  
Chef's selection of Pastries, Croissants, Muffins  
& Sweet Rolls  
Coffee, Assorted Teas and Orange Juice

10

#### Additional Items

Yogurt Parfait with Fresh Berries and Granola

3

### BREAKFAST BUFFET

Scramble Eggs plain or with a choice of Cheese,  
Green Onions or Diced Ham  
Browned Red Potatoes with Bell Peppers and  
Onions

Sausage Links, Smoked Bacon  
Chef's selection of pastries and muffins  
Fresh Seasonal Fruit Salad  
Coffee, Assorted Teas and Orange Juice

16

## BRUNCH OPTIONS

### SIGNATURE

Lemon- Blueberry French Toast w/ Syrup  
Quiche: Mushroom, Onion & Goat Cheese;  
Zucchini & Bacon; Lorraine (Spinach, Bacon &  
Swiss) (Choice of 2)  
Scrambled Eggs with Bacon OR Sausage Links  
Hash Brown Casserole  
Sliced Seasonal Melon Display

26

### FRESH & LIGHT

Meat & Fresh Veggie Platter  
Eggs Benedict with Hollandaise Sauce  
Caribbean Chicken & Orzo Salad  
(With Celery, Green Pepper, Pineapple And Pimiento. Yogurt,  
Mayo, Lemon Juice And Curry Dressing)  
Berries And Granola Parfaits  
Cinnamon Rolls

24

### ELEGANT

Croissants  
Orange & Grape Salad  
(Mixed Greens, Orange Segments, Red or Black Grapes &  
Toasted Almonds, Dressed with Garlic Red Wine Vinaigrette)  
Frittata (Choose 2): Sundried Tomato;  
Spinach & Feta; Sausage & Red Onion;  
Spicy Mexican  
Strawberries & Chantilly Cream  
Ricotta Cheese & Orange Zest Stuffed crepes


25

### HEARTY BRUNCH

Scrambled Eggs with Cheese & Ham  
Hashbrown Casserole  
Breakfast Nachos  
Chicken & Waffles with Syrup  
Penne Pasta Salad  
Penne Pasta with Sun-Dried Tomatoes, Black Olives, Cut  
Asparagus. Dressed in a Creamy Dressing  
Strawberry & Spinach Salad  
Seasonal Fruit Salad

-0

\* All Brunch Options are Served with Water, Coffee, Iced Tea or Lemonade



All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



## EVENT BEVERAGES

### HOUSE WINE *(A wine selection is available upon request)*

|                     |    |
|---------------------|----|
| Glass               | 8  |
| Bottle              | 22 |
| Corkage (per 750ml) | 12 |

### "BUBBLY" PACKAGE *(includes orange and cranberry juice, as well as garnish)*

|                                          |    |
|------------------------------------------|----|
| Wycliff                                  | 26 |
| La Marca                                 | 28 |
| Ballatore                                | 30 |
| Cranberry/Orange Juice only (per 64 oz.) | 7  |

### BEER

|                           |     |
|---------------------------|-----|
| Domestic or Import Bottle | 6   |
| Domestic Keg              | 325 |
| Import and Craft Keg      | 375 |

*\*1/2 kegs are available on request. Prices will vary.*

### COCKTAIL SERVICE

|                      |    |
|----------------------|----|
| Call Brands          | 9  |
| Premium Brands       | 11 |
| Super Premium Brands | 15 |

*\*Specialty cocktails and multiple liquor cocktails will vary in price .*

### NON ALCOHOLIC

|                                                     |    |
|-----------------------------------------------------|----|
| Soft Drinks or Juice                                | 2  |
| Fruit Punch or Lemonade (Two Gallons - 40 Servings) | 25 |

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax





~ PREFERRED VENDOR LIST ~

**PHOTOGRAPHERS & VIDEOGRAPHERS:**

KORI & JARED PHOTOGRAPHY  
SCOT WOODMAN PHOTOGRAPHY  
CORI DELGADO PHOTOGRAPHY

TESSA MCDONALD PHOTOGRAPHY  
HEATHER MARSHALL PHOTOGRAPHY  
TAMMY HUGHES WEDDING PHOTOGRAPHY

RUMBLE CINEMATOGRAPHY  
LOVE IN TRANSIT CINEMATOGRAPHY

**BAKERY:**

CREATIVE CAKES BY DEBORAH  
BURGESS BAKERY  
BABY CAKES AND CO.  
VILLAGE BAKING CO.  
FROST BAKERY & FINE FOODS

**FLORIST AND EVENT DESIGN:**

WILD BLOOMS FLOWER & PRODUCE FARM  
TWIGS AND STEMS  
SIMPLE FLOWERS AND MORE  
FARMINGTON FLOWERS  
VINTAGE RENTALS BY UNIQUE BOUTIQUE

PLATINUM PHOTOBOOTH  
EVENTS 22  
AZCO RUSTIC DESIGNS  
AMERICAN VINTAGE RENTALS

**DJ & BAND:**

ELITE ENTERTAINMENT – DJ SERVICE  
JOHNNY & KELLY- BAND AND DJ SERVICES  
SOUNDS IN MOTION – DJ SERVICE  
MARQUIS ENTERTAINMENT  
DJ DAN UTICA – DJ SERVICE

**BEAUTY:**

BLUSH MAKE-UP AND BEAUTY LOUNGE  
NIRVANA SKIN CARE

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax

## FREQUENTLY ASKED QUESTIONS

**Q: CAN I BOOK AN EVENT IF I AM NOT A MEMBER?**

A: Yes, you do not have to be a member of Spring Creek Golf and Country Club to book your event.

**Q: DO YOU ALLOW OUTSIDE CATERING?**

A: We do not allow outside catering unless you would like to provide ethnic food or dessert that we cannot execute to Spring Creek's standards. Additional charges may apply.

**Q: IS THERE A ROOM FOR THE BRIDE TO GET READY?**

A: If you are getting married on Spring Creek's property, you will be utilizing our member locker room, equipped with lounge furniture, tables, chairs, and mirrors with access of 3 hours prior to your ceremony start time.

**Q: WHAT IS INCLUDED IN THE ROOM RENTAL PRICING?**

A: The banquet room for a 5 hour slot (6 hours with Ceremony), standard banquet tables, cocktail tables, chairs, standard linen (white, ivory, sandalwood and black and various napkin colors), silverware, glassware, dance floor, use of our banquet side patio. Set up and breakdown are also included. Note, that there will be an additional clean-up fee if you use glitter or confetti.

**Q: CAN I BRING IN MY OWN LIQUOR?**

A: No, our liquor license does not allow guests to bring in their own liquor, or beer. However, we do allow guests to bring in wine and champagne at a \$12 (plus service charge and tax) corkage fee per bottle.

**Q: CAN I GET AN ESTIMATE OF MY EVENT CHARGES BEFORE MY EVENT?**

A: Yes, once you have selected your food and beverage menu, other rental items, we would provide you with banquet event order which will detail your event along with estimate charges.

**Q: IS THERE A DIFFERENCE IN FOOD PRICING IF I AM NOT A MEMBER?**

A: No, the only difference in pricing for member is the room rental and corkage fee.

**Q: CAN I HAVE ONLY MY CEREMONY AT SPRING CREEK?**

A: No, we do not allow ceremony only. However, if you have your reception at Spring Creek, you do not have to have the ceremony here, as a "reception only" event is allowed.

**Q: DO YOU PROVIDE FOOD TASTINGS?**

A: Yes, we do provide food tastings for weddings only. Once you have booked, returned contract and paid your deposit, we would be happy to set up a complimentary food tasting for Bride & Groom. Tasting will be scheduled no sooner than 4 months before your wedding.

**Q: DO YOU HAVE DECORATIONS/A/V SUPPLIES FOR RENT?**

A: These are the items available for rent:

- Gold or silver 13" plastic beaded chargers - \$1 each
  - Mirror centerpieces - \$2 each
- Silver candelabras - \$7 each (additional \$3 if you'd like to use our LED tapered candles)
- Barrels - \$10 each. Barrel with a reclaimed round top (perfect for a cake display) - \$30
  - Barrel table - \$125
- Specialty linen and chair covers are also available through the vendors we partner with.
  - Screen + Projector ~ \$250. 8' Screen ~ \$150
  - Uplights ~ \$150 (for a set of 12)

All Prices ARE Subject To CHANGE WITH 20% Service Charge and Applicable Sales Tax



# SPRING CREEK

GOLF & COUNTRY CLUB

## REDS

### CABERNET SAUVIGNON

|                                                  |    |
|--------------------------------------------------|----|
| McManis, Ripon                                   | 22 |
| Beringer, Founders                               | 22 |
| Noble Vines                                      | 22 |
| Louis Martini ( <i>Sonoma</i> )                  | 36 |
| Decoy Vineyards ( <i>Napa</i> )                  | 36 |
| Frank Family Vineyards<br>( <i>Napa Valley</i> ) | 66 |

### PINOT NOIR

|                                     |    |
|-------------------------------------|----|
| Decoy ( <i>Napa</i> )               | 22 |
| Noble Vines                         | 22 |
| Frank Family<br>( <i>Carneros</i> ) | 40 |
| Joseph Phelps                       | 44 |
| Belle Glos                          | 46 |

### MERLOT

|                                 |    |
|---------------------------------|----|
| McManis                         | 22 |
| Beringer, Founders              | 22 |
| Noble Vines                     | 22 |
| Josh Cellers                    | 32 |
| Duckhorn ( <i>Napa Valley</i> ) | 68 |

### ZINFANDEL

|                           |    |
|---------------------------|----|
| McManis                   | 22 |
| Klinker Brick             | 22 |
| Earthquake                | 22 |
| Frank Family Vineyards    | 44 |
| Rombauer                  | 52 |
| Old Ghost ( <i>Lodi</i> ) | 56 |



# SPRING CREEK

GOLF & COUNTRY CLUB

## SAUVIGNON BLANC

|                                       |    |
|---------------------------------------|----|
| Noble Vines                           | 22 |
| Wente, Louis Mel<br><i>(Monterey)</i> | 32 |
| Kim Crawford<br><i>(Marlborough)</i>  | 40 |

## CHARDONNAY

|                                             |    |
|---------------------------------------------|----|
| McManis                                     | 22 |
| Beringer, Founders                          | 22 |
| Noble Vines                                 | 22 |
| Wente, Riva Ranch<br><i>(Sonoma County)</i> | 36 |
| Frank Family Vineyards                      | 48 |
| Rombauer                                    | 52 |

## OTHER WHITES

|                       |    |
|-----------------------|----|
| McManis, Pinot Grigio | 22 |
| Wente, Riesling       | 30 |

## RED WINE BLENDS

|                      |    |
|----------------------|----|
| Noble Vines "Theone" | 22 |
| Bennett Lane Maximus | 45 |

## SPARKLING WINES

|                          |    |
|--------------------------|----|
| Wycliff                  | 22 |
| La Marca, Prosecco       | 26 |
| J Cuvee 20, Prosecco     | 38 |
| Veuve Clicquot Champagne | 65 |