



WEDDING FACILITY RENTAL RATES

Facility Rental includes:
Professional Wedding Coordinator
6 hours of ceremony & reception time
2 hours prior to ceremony for client & vendor access/set up
1 hour following the reception for client & vendor clean up/Breakdown

*Monday – Thursday:	\$2,000.00
*Friday & Sunday:	\$3,000.00
*Saturday (minimum of 100 guests)	\$4,000.00

****Includes Anytime Ceremony Start, 6 event Hours including ceremony***

Additional Decorating/Access Time: \$150.00/hour (subject to availability)
Additional Event Time: \$350.00/hour (subject to availability)

***** January-March "Off-Season" Discount: \$500 off Facility Rental*****

Food & Beverage Minimums Apply,
Friday & Saturday Events Must End by 11:00pm (Clean-up done by 12:00am).

****** Please note that the above rental pricing is applicable with Morgan Creek catering only.
Facility rates for outside catering packages increase, see catering manager for details ******



CEREMONY & RECEPTION SET UP PROVIDED BY MORGAN CREEK STAFF

Round 72" Tables that seat up to 10 guests
Mahogany Chiavari Chairs with Ivory Cushions
Floor Length Linens (with full price room rental) and Napkins at each setting
(4) Battery Powered Votives per round table
All glassware, flatware and china
Dance Floor
Additional tables and linens needed (cake, gift, etc.)

Decorations and Décor are the responsibility of the client to provide and set up.

SPECIALTY LINENS

Additional colors/fabrics and patterns are available, please speak with you Catering Manager for further details on pricing and product availability.

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.

BEVERAGES

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**.

HOURS

Your reception **MUST** conclude by 11:00pm due to the closeness of many homes in our Morgan Creek community

DECOR

You may **NOT** use nails, tacks, command strips on wall. Blue painters tape is ok. Any and all real wax candles must be enclosed in a glass container.

We do have some rental on hand – please see your wedding specialist for more details.

WEATHER

We are lucky enough to have a covered wedding gazebo however should it be too cold or a side rain the alternative ceremony location depending on size of wedding guests is to do a split room or tableside ceremony

RESERVATIONS

Event booking require a signed contract and deposit. The deposit amount is equal to the Facility Rental and will be applied to your event. Deposits are non-refundable.

REHEARSALS

One Hour of Rehearsal Time is scheduled with the Morgan Creek Event Manager On the Thursday before the wedding, Pending Events.



BUFFET DINNER WEDDING PACKAGES

All packages include the following:

Assorted Rolls and Butter

Lemonade, Ice Tea, Coffee, & Water

Complimentary Cake Cutting

MY LOVE \$36++

One Appetizer Selection

One Salad Selections

Two Accompaniment Selections

Two Entrée Selections

(1 meat & 1 vegetarian entrée)

Salmon an extra \$3 per person

I DO \$42++

Two Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Two Entrée Selections

Champagne Toast & Sodas Included

HAPPILY EVER AFTER \$48++

Four Appetizer Selections

Two Salad Selections

Three Accompaniment Selections

Three Entrée Selections

(2 meat & 1 vegetarian entrée)

Champagne Toast & Sodas Included

Chef Attended Carving Station with Dinner

(++) All food and beverage is subject to Service Charge of 20% and applicable State Sales Tax

Please inquire with our catering manager for any menu customizations or changes, as we are happy to specially design your dream wedding menu with you!



BUFFET WEDDING MENU SELECTIONS

APPETIZERS

See Appetizer Options, exclusions Apply *

SALADS

Classic Caesar Salad

House salad: Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots, Shredded Cheddar Cheese with Balsamic Vinaigrette and Ranch Dressings

Strawberry Salad: Fresh Spinach with Fresh Sliced Strawberries, Gorgonzola Cheese, Diced Bacon and tossed with Strawberry Vinaigrette

Spinach Salad: Fresh Spinach with Diced Bacon, Diced Egg and Mandarin Orange Segments and tossed with Balsamic Vinaigrette

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

ACCOMPANIMENTS

Rice Pilaf, Jasmine Rice, Au Gratin Potatoes, Garlic Mashed Potatoes
Roasted Herbed Red Potatoes, Chef's Seasonal Vegetable Medley,
Chipotle Lime Red Quinoa & Jasmine Rice with Roasted Vegetable blend
Flame Roasted White Corn with Poblano Peppers
Penne Pasta with (choose one of the following sauces)
Basil Pesto, Alfredo or Marinara Sauce

ENTRÉES

Portobello Mushroom Filled Ravioli topped with Mushroom Cream Sauce

Grilled Chicken Breast with the choice of the following sauces:
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

Salmon Filet with a Citrus Beurre Blanc

Add on Filet Mignon for an additional \$7.00++ per person



PLATED DINNER MENUS SELECTIONS

Include the following:

Assorted Rolls & Butter

One Salad Selection for all guests

Maximum of (3) Entrée Choices Served with Chef's Selection of Seasonal Vegetable and Accompaniment

Lemonade, Ice Tea & Coffee Beverage Station

Complimentary Cake Cutting Service

APPETIZERS

Your Choice of Two Appetizers.
See Appetizer Options, exclusions Apply

SALAD COURSE

ONE SALAD FOR ENTIRE GROUP

House Salad:

Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots, Shredded Cheddar Cheese, with Balsamic & Ranch Dressings

Morgan Salad:

Mixed Greens with Sliced Apple, Feta Cheese tossed, tossed with Citrus Vinaigrette

Spinach Salad:

Fresh Spinach with Diced Bacon, Mandarin Orange Segments, Diced Egg, tossed with Balsamic Vinaigrette

Strawberry Spinach Salad:

Fresh Spinach with Diced Bacon, Sliced Fresh Strawberries and Gorgonzola Cheese, tossed with Strawberry Vinaigrette

Classic Caesar Salad



ENTRÉE SELECTIONS
(CHOOSE UP TO 3)

Grilled BBQ chicken breast \$40++

Grilled Chicken Breast with a Mushroom Marsala Sauce \$40++

Grilled Chicken Breast with Lemon Caper Sauce \$40++

Grilled Chicken Breast with Sundried Tomato Sauce \$40++

Roasted Pork Tenderloin with Sweet Maple Glace & Pineapple Chutney \$40++

Herb Crusted and Sliced Tri Tip topped with Demi Glace \$42++

VEGETARIAN MEAL SELECTIONS

Pasta Primavera with Vegetables \$32++

Cheese Tortellini with Choice of Sauce \$32++

Marinara, Basil Pesto, Alfredo or Sundried Tomato Cream Sauce

Portobello Mushroom Filled Ravioli with Mushroom Cream Sauce \$34++

Portobello Mushroom Filled with CousCous and Vegetable Ratatouille \$38++

OR Combo Entrée Plate of 2 selections \$48++ (from the above selections)

Chicken Cordon Bleu \$42++

Bistro Filet Medallions with a Port Wine Reduction Sauce \$42++

Salmon Filet with Citrus Beurre Blanc \$44++

Filet Mignon with a Mushroom Demi-Glace \$46++

OR Combo Plate of 2 selections \$58.00++ (from all of the above selections)

(++) All food and beverage is subject to Service Charge of 20% and applicable State Sales Tax



KIDS MEALS

Plated Children's meals are available for guest's age 5-12 years old. Please select one meal selection for all kids' meals. Kids Meals are \$17.00++

(Please note that children aged 0-4 that need their own plate will be charged the above fee)

(Must order the same dish for ALL children)

- (2) Sliders with French Fries and Mandarin Oranges
- Hot Dog with French Fries and Mandarin Oranges
- Chicken Fingers and French Fries with Mandarin Oranges
- Macaroni & Cheese with Mandarin Oranges

***If you choose to have ANY child go through the buffet line the cost per child ½ price of adult buffet Pricing.**

VENDOR MEALS

Chefs Choice (Hot Meal) for Vendor \$25.00++
(If buffet includes Filet and additional \$7.00++ per vendor will be added)

(If buffet: vendors to go through Buffet – if plated chef's choice)

(++) All food and beverage is subject to
Service Charge of 20% and applicable State Sales Tax



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 your selection of one of the following:	
Tomato, garlic and basil (Bruschetta)	\$2.50++ each
Roast beef, caramelized onions	\$2.50++ each
Caprese Skewers – Cherry Tomatoes, Mozzarella, & Basil	
Skewers Drizzled with Balsamic Vinegar	\$2.75++ Each

BUTLER PASSED HOT APPETIZER **(MINIMUM OF 50 PIECES PER SELECTION)**

Mushroom caps stuffed with your selection of one of the following:	
Sausage, Herbs and Parmesan Cheese	\$2.50++ each
Artichoke hearts, Cheese, Herbs and Fresh Olives	\$2.50++ each
Pork Filled Pot Stickers with Dipping Sauce	\$2.50++ each
Chicken Lumpia w/ Sweet Chili Sauce	\$2.75++each
Teriyaki Meatballs	\$2.75++ each
Coconut Prawns with Thai Chili Dipping Sauce	\$3.50++ each
Grilled Cheese & Tomato Soup Shooters*	\$3.50++ each
Hot Wings (Boneless option available)*	\$3.50++each
Ponzu Wings (Boneless option available)*	\$3.50++ each
Mini crab cakes topped with spicy aioli*	\$4.00++ each
Grilled bacon wrapped prawns*	\$4.00++ each

* Not Included with Dinner Packages, Supplemental Charge Applies



STATIONED COLD APPETIZERS

Pricing only applicable for additional appetizers beyond what is included in Dinner package

	Serves:	40-75p	75-100p
Vegetable Display with Ranch Dipping Sauce		\$75.00++	\$130.00++
Antipasto Platter		\$115.00++	\$170.00++
Assorted Domestic Cheese & Cracker Display (Cheddar, Swiss & Pepperjack)		\$125.00++	\$185.00++
Fresh Seasonal Fruit Display *		\$125.00++	\$185.00++
Gourmet Cheese board with nuts & Honey* (Blue Cheese, Gouda, Fontina, Yellow Aged Cheddar & Grand Cru Reserve Gruyere)		\$150.00++	\$200.00++

ACTION STATIONS

Great for adding a fun element to the cocktail hour or Late Night Snack (Minimum of 25 guests)

Potato “tini” Bar* \$3.50++ per person
 Build your potato “tini” starting with creamy mashed potatoes and assorted toppings
 Toppings include: Diced bacon, Shredded Cheese, Sour Cream, Chives & butter

Pasta “tini” Bar* \$4.50++ per person
 Build your pasta “tini” with a selection meat filled ravioli, cheese tortellini and penne pasta and toppings
 Sauces: Marinara, Basil Pesto, Creamy Alfredo
 Toppings: Parmesan Cheese, Mini meatballs and sun-dried tomatoes

* Not Included with Dinner Packages, Supplemental Charge Applies

BEVERAGES:

Stationed Beverages are priced at 2 hours of service time

Hot Cocoa & Apple Cider Station \$3.00++/Person



BAR PACKAGE OPTIONS

HOSTED BEER, WINE, LIQUOR AND CHAMPAGNE

(Hosted by client on per person, per hour basis)

	HOUSE	CALL	PREMIUM
First Hour (per person)	\$10++	\$12++	\$14++
Second Hour (per person)	\$8++	\$10++	\$12++
Each Additional Hour (per person)	\$6 ++	\$6++	\$8++

HOSTED DOMESTIC & IMPORT BEER, HOUSE WINE AND CHAMPAGNE

(Hosted by client on per person, per hour basis)

First Hour (per person)	\$10++
Second Hour (per person)	\$6++
Each Additional Hour (per person)	\$5++

HOSTED ON CONSUMPTION BAR SERVICE

Hosted by client to a pre-determined dollar limit, **\$500++ Minimum**

Bottled Domestic and Premium Beer \$4.00-\$5.00++

Budweiser, Bud Light, Coors, Coors Light, Sierra Nevada, Corona, Blue Moon, Heineken, Stella, Newcastle, Lagunitas, 805 & Angry Orchard

Proverb Wine Selections: \$20++/btl or \$5++/glass
(Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon)

Wyclef Champagne \$22++/btl,

Sparkling Cider \$8++/btl,

Soft Drink \$2++

Cocktails \$6.00++/\$8.00++/ \$10.00++

Champagne & Cider Toast Only - \$3.00++/person

Corkage Fee \$15++/750mL Bottle

All Liquor is purchased and distributed through Morgan Creek – No outside food or beverages permitted



BAR LIST

DOMESTIC BEER \$4: Budweiser, Bud Light, Coors Light, O'Douls

PREMIUM BEER \$5: Corona, Sierra Nevada, Stella, Blue Moon, Newcastle, Lagunitas, 805

WINE \$5: Cabernet, Merlot, Chardonnay, and Sauvignon Blanc.

HOUSE LIQUORS \$6:

Barton Rum
Sauza Tequila
Seagram's Vodka
Seagram's Gin
Barton's Whiskey
High Ten Whiskey

CALL LIQUORS \$8

Absolut Vodka
Titos Vodka
Ketal One Vodka
Tanqueray Gin
Captain Morgan Rum
Malibu Rum
Fireball Whiskey
Jameson
Jim Beam
Crown Royal
Casadores Tequila

PREMIUM LIQUORS \$10

Bombay (Sapphire)
Bulleit Bourbon
Glenlivet
Grey Goose Vodka
Hennessy
Johnny Walker Black Label
Makers Mark
Patron Tequila

PREFERRED VENDOR LIST:

ENTERTAINMENT:

Optimum Entertainment

www.hirearealdj.com

916.420-4296

A Special Request

www.aspecialrequest.net

(916) 320.9944

Weddings by Kevin

www.weddingsbykevin.net

(916) 370.9349

Function 45 DJ

<http://sacramentoweddingdj.com/>

800.446.8235

PHOTOGRAPHY / VIDEO:

Monica Lunardi Photo Artist

<https://www.monicalunardi.com/wedding-art>

916.212.4094

Donna Beck Photography

<http://donnabeckphotography.com/>

(916) 847-9816

Larcom Productions (Videography)

www.larcomproductions.com

(916) 530.1329

Jacqueline Photography

www.jacquelinephotography.net

916.390.2228

HAIR & MAKEUP:

Viki Kurbatova (HAIR ONLY)

<https://www.instagram.com/viktoriyastyles/>

(916)872-0639

Courtney McKenna (Make-up & Henna)

<https://ccartistry.wixsite.com/cortkneemua>

530-307-2125

I.M.B

www.imakebeautiful.com

(916) 532.9800

Lea Buehler - BGorgeous

www.lbgorgeous.com

916-705-5827

FLORAL & DECOR:

Budding Events

www.buddingevents.com

(916) 361.1885

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

Beautiful by Nature

www.beautifulbynatureflorist.com

916-821-6966

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

ACCOMMODATIONS / HOTELS:

Contact Candy Yougdoff and she can help with all your hotel room needs and there is no charge to you for her services.

cyoungdoff@HelmsBriscoe.com

916.891.5966

