

THE
OFFICER'S
EST CLUB 1938



Weddings at The Officer's Club

3410 Westover Street, McClellan info@theofficersclub.com

916.877.8159



Congratulations!

Thank you for considering The Officer's Club for your Wedding Venue.

A wedding at The Officer's Club is a special affair. Located in Sacramento's historic McClellan Park your wedding will create wonderful and lasting memories for you and your guests. Ranked among the top venues in Sacramento your wedding at The Officer's Club will be everything you envisioned it to be and more. With the ability to host your ceremony outdoors on the beautiful McClellan Mall or on our spacious patio and have your reception within our ballroom, you and your guests can have the event of your dreams. With outstanding cuisine and a professional service staff we will pay close attention to every detail to make your day special.

On the enclosed pages you will find our standard wedding menus, guidelines, and policies. Please note that we can work with you to customize any menu to suit your preferences.

We look forward to working with you and encourage you to contact us at your convenience to set an appointment to view the property. Thank you again for considering The Officer's Club and we look forward to working with you!

Warm Wishes,

Alicia Beard

Sales and Catering Manager

abeard@theofficersclub.com

916-877-8160

THE OFFICER'S CLUB

WEDDING GUIDELINES

Additional Policies Will Be Outlined in the Event Contract

Reservation Requirements

An initial non-refundable deposit of 20% is required along with a signed contract to hold your date. No date will be guaranteed until contract and deposit are received via mail, fax, or email and signed by the Catering Manager. The deposit will be applied towards your balance due.

Special Discounts Available

The Officer's Club Ballroom is pleased to offer the following discounts when applicable:

- **Vendor Pricing:** Should you wish to provide food and non-alcoholic beverages for professionals hired for your reception, a \$30.00 fee per professional is applied to the wedding cost
- **Children Under 12 Years Old:** Please see special children's menu options in packet

Service Charge and Sales Tax

All pricing is subject to service charge of 22% and 7.75% Sales Tax

Payments

Your non-refundable deposit of 20% will be applied to your balance due. Final payment balance is due 14 days prior to the event. You are welcome to make arrangements for smaller payments between the booking date and your event. Please coordinate this with your Catering Manager. Balance due must be made with credit card or check and a credit card is required on file at least 2 weeks before your event.

Final Detail Planning

One month before the event, your Catering Manager will schedule a planning meeting to discuss any final details with you for the event: layout, timeline, guest count, final menu & bar selections, vendor coordination, etc. Two weeks before the event, all details must be finalized and payment received. Any changes after this time may incur additional fees.



WEDDINGS BY THE OFFICER'S CLUB

Services Included in Your Wedding Package:

Reception Venue (Ballroom, Patio and/or McClellan Mall)

Tables and Chairs

Standard Round Linens (Black, White, or Ivory Included) – upgrades available 12" Round Mirror Center Piece and 3 Votive Candles on each

Guest Table

Full China Service Including: Plates, Flatware, Linen napkins and

Glassware Set up and Tear Down Time

Professional Dance Floor

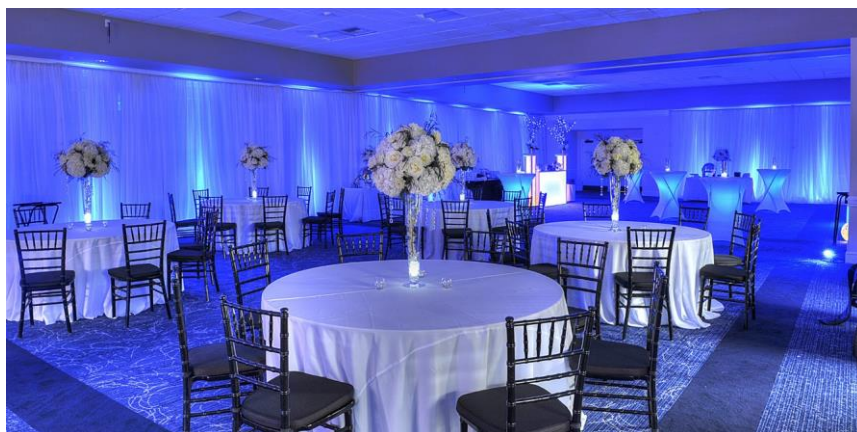
Wait Staff

Cake Cutting

Champagne and/or Sparkling Apple Cider Toast

Complimentary Guest Parking

Ceremony Rehearsal 1-2 days before wedding



All prices are subject to a 22% service charge and applicable sales tax.

Venue Pricing

The Ballroom \$2,500

The Patio add on \$500

McClellan Mall add on \$650

Wedding Menus

Plated or Buffet

Option A, \$49.00 Per person

Displayed

Fruit and cheese platter with bread and crackers

Hors D'oeuvres, Choice of Two

Tomato Basil Bruschetta with Parmesan and Balsamic Glaze

Sliced Beef Cocktail Sandwich with Horseradish Cream, Marinated Onions, and Spinach

Soy Ginger Marinated Prawns with Cilantro and Scallions

Polenta Cake with Roasted Red Pepper Relish and Feta Cheese

Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms

Thai Curry Chicken Skewer with Sweet Chili Sauce

Salad, Choice of one

**House Salad
Seasonal Garnish and
Champagne vinaigrette**

**Spinach Salad
Dried Cranberries,
Spiced Walnut,
Gorgonzola Crumbles,
Balsamic Vinaigrette**

**Traditional Caesar
Chopped Romaine,
House Dressing, Croutons
and Parmesan Cheese**

Entree

**All Entrees Include Chef's Selection of Seasonal Vegetables and
Choice of One Starch:**

**Garlic Mashed Potatoes, Basmati Rice Pilaf, or Roasted Red Potatoes
Plated Vegetarian Option Available**

Choice of Two

**Seared Chicken Breast with
Dijon Sage Sauce**

**Slow Grilled Sliced Tri Tip
with Rosemary Demi**

**Rosemary Pork Loin with
Whole Grain Mustard Sauce**

Accompanied with Fresh Rolls and Butter

Fresh Brewed Coffee, Regular, Decaffeinated, and Hot Tea or Iced Tea and Lemonade

Cake Cutting Service

Champagne/Sparkling Cider for Toasting

For Guest 12 Years and Under We Offer Half Price Meal or Chicken Strips, French Fries, and Fruit for \$16.95

Wedding Menu

Plated or Buffet

Option B

\$55.00 Per person

Displayed

Fruit and cheese platter with bread and crackers

Hors D'oeuvres, Choice of Two

Tomato Basil Bruschetta with Parmesan and Balsamic Glaze

Sliced Beef Cocktail Sandwich with Horseradish Cream, Marinated Onions, and Spinach

Soy Ginger Marinated Prawns with Cilantro and Scallions

Polenta Cake with Roasted Red Pepper Relish and Feta Cheese

Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms

Thai Curry Chicken Skewer with Sweet Chili Sauce

Salad, Choice of One

House Salad

**Seasonal Garnish and
Champagne vinaigrette**

Spinach Salad

**Dried Cranberries,
Spiced Walnut,
Gorgonzola Crumbles,
Balsamic Vinaigrette**

**Traditional Caesar
Chopped Romaine,**

**House Dressing, Croutons
and Parmesan Cheese**

Entree

All Entrees Include

Chef's Selection of Seasonal Vegetables

Choice of one,

Garlic Mashed Potatoes, Basmati Rice Pilaf, or Roasted Red Potatoes

Vegetarian Option Available

Choice of Two

Pecan Topped Chicken

**Breast With Bourbon Brown
Sugar Sauce**

Pistachio Crusted Salmon

Citrus Beurre Blanc

**Sliced New York Strip Loin
with Pink Peppercorn Demi**

Accompanied with Fresh Rolls and Butter

Fresh Brewed Coffee, Regular, Decaffeinated, and Tea or Iced Tea and Lemonade

Cake Cutting Service

Champagne/Sparkling Cider for Toasting

For Guest 12 Years and Under We Offer Half Price Meal or Chicken Strips, French Fries, and Fruit for \$16.95

BAR SERVICE

WELL LIQUORS \$8

Barton's Bourbon
Castillo Rum
Gilbey's Vodka
Gordon Gin
House of Stuart Scotch
Jacques Bonett Brandy
Juarez Tequila

PREMIUM \$9

Absolute
Beefeaters
Bombay Sapphire
Captain Morgan
Crown Royal
Cutty Sark
Jack Daniels
Jägermeister
Jameson
Johnny Walker Red
Kahlua
Marker's Mark
Malibu Rum
Meyers

ULTRA PREMIUM \$11

Basil Hayden's
Grey Goose
Hennessey
Johnny Walker Black
Patron Silver
Tanqueray

DOMESTIC BEER \$6

Budweiser
Bud Lite
Coors Light
O'Doul's (non-alcoholic)
Michelob Ultra

IMPORTED BEER \$7

805 Blonde Ale Modelo
Corona Sierra Nevada
Dale's Pale Ale Stella Artois
Heineken Moose Drool Brown Ale
Lagunitas IPA

WHITE WINES \$8

Mondavi Chardonnay
Ferrari Carrano Pinot Grigio
Chateau St. Michelle Riesling

RED WINES \$8

Gnarly Head Cabernet Sauvignon
Mark West Pinot Noir
Mondavi Merlot

SODAS & WATER \$3

Still Bottled Water Diet Pepsi
Pepsi Sprite

SPARKLING WATER \$5

San Pellegrino Italian Water

ENERGY DRINKS \$5

Red Bull

BAR SERVICE OPTIONS

\$150.00 to have bar set up in event space. Includes: Set-up and tear down, glassware and bartender for 5 hours. Additional hours may be added at \$50.00 per hour.

Option #1

Full Cash Bar – guests pay for their own drinks

Option #2

Hosted Dollar Amount of Beverages
(i.e.: \$1,000.00-dollar amount)
Average drink price = \$8

Option #3

Bottles of wine and kegs of beer may be purchased individually.

Bottles of wine start at \$28.00 per bottle

Keg Pricing

Full Keg (approx. 150 servings)

Domestic: \$475 Imported/Specialty: \$525

Pony Keg (approx. 60 servings)

Domestic: \$250 Imported/Specialty: \$300

Personal bottles of wine or champagne may be brought in with a \$20.00 corkage per opened bottle.

Beer and Liquor may not be brought in to hotel.

Questions? Contact:

info@mcclellanhospitality.com

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