OFFICER*S

EST **CLUB** 1938

BALLROOM







2020 WEDDING PACKET

The Officer's Club Ballroom at McClellan Park

3410 Westover Street, McClellan • info@mcclellanhospitality.com • 916.877.8159



Congratulations!

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

A wedding at The Officer's Club is a special affair. Located adjacent to the Lions Gate Hotel in Sacramento's historic McClellan Park, your wedding will create wonderful and lasting memories for you and your guests. Host your ceremony outdoors on the scenic McClellan Mall or on our spacious patio, and have your reception within our beautiful ballroom. 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 an onsite hotel, outstanding cuisine and a professional service staff, we will pay close attention to every detail to make your day special.

Our staff is available to assist you in planning your special occasion from the first phone call to the final toast. In addition to your wedding banquet, we can accommodate your group for a rehearsal dinner or post-wedding brunch.

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. Additionally, special pricing is available for weddings that take place on Fridays, Sundays, and during the "Opportunity Months" of November through March.

We 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 Ballroom, and we look forward to working with you!

Warm Wishes.

The McClellan Hospitality Team info@mcclellanhospitality.com (916) 877-8159

THE OFFICER'S CLUB BALLROOM WEDDING GUIDELINES

Additional Policies Will Be Outlined in the Event Contract

Reservation Requirements

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.

Guest Rooms (Restrictions apply)

We are pleased to offer one discounted suite at \$89.00 before applicable taxes and fees for the newlyweds for the night of your wedding. Check in is at 2:00pm and the suite may be used to get ready in.

We can create a discounted wedding room block for any friends or family wishing to spend the night at our partner hotel. The room block requires a minimum of 10 rooms. If 10 or more guests book and stay under the room block, the discounted suite for the newlyweds will be provided complimentary.

Event Hours

You may choose any 5 hour time block you wish for your reception that is available. We allow 1 hour before the start time for your vendors to arrive and set up. Other arrangements may be discussed with the Catering Manager and must be pre-approved. The tables and chairs will be set at this time. When a ceremony location is added, you are allowed 1 hour to decorate and up to one hour for the ceremony. Please note: amplified music must be turned off promptly at 10:00pm for outdoor events.

Special Discounts Available

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

- Active Military*: \$5.00 off the published wedding package pricing per person (*must show military ID*)
- 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
- Sunday through Friday Events: Weddings on Sunday through Friday will allow us to reduce the per person package price by \$5.00 per person (cannot be combined with military discount)

Service Charge and Sales Tax

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

Payments

Your non-refundable deposit of \$1,000.00 will be applied to your balance due. We do not require any other payments until the final payment, two weeks before your 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, guest room block (if applicable), etc. Two weeks before the event, all details must be finalized and payment received. Any changes after this time may incur late change fees.



WEDDINGS BY THE OFFICER'S CLUB BALLROOM

Complimentary Services Included in Your Wedding Package:

5 Hour Reception Venue Rental Fee (Ballroom)

Tables and Chairs

Standard Round Linens (black, white, or ivory included) – upgrades available

12" Round Mirrors 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 Wait Staff

Dance Floor

Complimentary Cake Cutting Service

Complimentary Champagne and/or Sparkling Apple Cider for Toasting

Complimentary Guest Parking

One Hour Time Slot for Ceremony Rehearsal 1-2 days before wedding (based on availability)

Special check in at 10am for use as your day-of Ready Room

Discounted Accommodation Rates for additional Guest Rooms (based on availability)





WEDDING MENU

(Pricing is based on a minimum of 100 guests)

| MENU A | BUFFET Per Person \$62 | PLATED Per Person \$67 |
|--------|------------------------|------------------------|
| | | |
| MENU C | \$72 | \$77 |



CEREMONIES AT McCLELLAN PARK

Have your wedding ceremony onsite for an additional \$500. Choose from the park-like setting of the McClellan Mall or The Officer's Club's spacious Patio.

Hedding Menu A

Displayed

Fruit and cheese platter with bread and crackers

Hors D'oeuvres

Choice of 2

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 1

House Salad
Seasonal Garnish &
Champagne Vinaigrette

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

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

Entrée

Includes chef's selection of seasonal vegetables

Choice of 1

Garlic Mashed Potatoes, Basmati Rice Pilaf, or Herb Couscous Vegetarian Option Available

Choice of 2

Seared Chicken Breast with Dijon Sage Sauce

Slow Grilled Sliced Tri Tip with Rosemary Demi

Rosemary Rubbed Pork Loin with Whole Grain Mustard Sauce

Accompanied With

Fresh Baked Rolls & Butter

Fresh Brewed Coffee, Regular, Decaffeinated, and Tea or Iced Tea and Lemonade Champagne/Sparking Cider for Toasting

Wedding Menu B

Displayed

Fruit and cheese platter with bread and crackers

Hors D'oeuvres

Choice of 2

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 1

House Salad
Seasonal Garnish &
Champagne Vinaigrette

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

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

Entrée

Includes chef's selection of seasonal vegetables

Choice of 1

Garlic Mashed Potatoes, Basmati Rice Pilaf, or Herb Couscous Vegetarian Option Available

Choice of 2

Seared Chicken Breast with Dijon Sage Sauce

Slow Grilled Sliced Tri Tip with Rosemary Demi

Seared Salmon with Lemon Cream Sauce

Accompanied With

Fresh Baked Rolls & Butter
Fresh Brewed Coffee, Regular, Decaffeinated, and Tea or Iced Tea and Lemonade
Champagne/Sparking Cider for Toasting

Medding Menu C

Displayed

Fruit and cheese platter with bread and crackers

Hors D'oeuvres

Choice of 2

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 1

House Salad
Seasonal Garnish &
Champagne Vinaigrette

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

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

Entrée

Includes chef's selection of seasonal vegetables

Choice of 1

Garlic Mashed Potatoes, Basmati Rice Pilaf, or Herb Couscous Vegetarian Option Available

Choice of 2

Pecan Topped Chicken Breast with Bourbon Brown Sugar Sauce Pistachio Crusted Salmon Citrus Buerre Blanc Sliced New York Strip Loin with Pink Peppercorn Demi

Accompanied With

Fresh Baked Rolls & Butter

Fresh Brewed Coffee, Regular, Decaffeinated, and Tea or Iced Tea and Lemonade
Champagne/Sparking Cider for Toasting

For Guests 12 Years & Under

Choose One

Half Off from the Wedding Banquet Menu

or

Kids Menu

Chicken Strips French Fries Fruit

\$18 Per Child

(Includes unlimited soft drinks, milk or lemonade)



Bar Service Options

Complimentary 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 (ie: 1000.00 dollar amount)

Average drink price = \$8.00

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: 475.00 Imported/Specialty: 525.00

Pony Keg (approx. 60 servings)

Domestic: 250.00 Imported/Specialty: 300.00

Personal bottles of wine or champagne may be brought in with a \$15.00 corkage per opened bottle. Beer and Liquor may not be brought into the venue.

Standard Bar Inventories & Individual Pricing

Well Liquors \$8.00

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

Call Liquors \$9.00

Absolut
Baileys
Beefeaters
Bombay Sapphire
Captain Morgan
Cutty Sark
Jack Daniels
Jägermeister
Jameson
Johnny Walker Red
Kahlua
Ketel One
Malibu Rum
Meyers

Top Shelf Liquors \$11.00

Crown Royal
Glenlivit
Grey Goose
Hennessey
Johnny Walker Black
Makers Mark
Patron Silver
Remy Martin
Tangueray

Domestic Beer (bottled)\$6.00BudweiserCoors LightBud LiteMichelob Ultra

O'Doul's (non-alcoholic)

Imported Beer (bottled) \$7.00

Corona Modelo Heineken Stella Artois Sierra Nevada

White Wines \$8.00

Stone Cellars Chardonnay Estancia Pinot Grigio Chateau St. Michelle Riesling

Red Wines \$8.00

Gnarly Head Cabernet Sauvignon Mark West Pinot Noir Mondavi Merlot

Sodas & Mineral Water \$3.00

Still Bottled Water Pepsi Diet Pepsi Sprite Red Bull

Sparkling Water \$5.00 San Pelligrino Italian Water

Energy Drinks \$5.00 Red Bull

