



# *Bristol Oaks Banquets*

## Wedding Packages & Menus

Dan Plens

General Manager

Joe Nero

Head Chef

Head Event Coordinator

Tyler Huston

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Event Coordinator



# *The Elegant Package*

**Complimentary Champagne or Wine Toast with Dinner**

**Parquet Dance Floor**

**Wedding White or Ivory Table Linens & Choice of Colored Napkins**

**Centerpieces - Bud Vase, Votive Candles and Mirror**

**Complimentary Microphone & Podium**

**White Skirting for your Head Table, Cake Table and Gift Table**

**Option of White Chair Covers with Silver Ties at Reduced Price  
(\$2.50 per chair)**

**Reduced Banquet Hall Fee  
(\$500.00 vs. \$750.00)**

**Outdoor Photo Location on Golf Course  
Fountain, Garden and Bridge**

**Reduced Price Rehearsal Dinner Menu**

**Bridal Suite**

**Complimentary Cake Cutting**

**Complimentary Entrée Tasting for 4**

**On site Wedding Coordinator Team**

**Reduced Green Fees for Wedding Party  
(Valid for day of wedding only)**

Plus 19% service charge and applicable sales tax (5.5%)

Elegant Package is addition to food selection



# The Exquisite Package

**Complimentary Champagne Toast with Dinner**

**Red and White Wine Served with Dinner**

**Three Hours Open Bar includes Domestic Tap Beer, Soda, Wine and  
Call Brands Liquors and Spirits Mixed Drinks\***

**Wedding Cake from one of Our Wedding Cake Vendors**

**Parquet Dance Floor**

**Wedding White or Ivory Table Linens with Choice of Colored Napkins**

**Centerpieces - Bud Vase, Votive Candles and Mirror**

**White Skirting for your Head Table, Cake Table and Gift Table**

**Option of White Chair Covers with Silver Ties at Reduced Price  
(\$2.00 per chair)**

**Reduced Banquet Hall Fee  
(\$500.00 versus \$750.00)**

**Complimentary Microphone & Podium**

**Outdoor Photo Location on Golf Course  
Fountain, Garden and Bridge  
Bridal Suite**

**Complimentary Entrée Tasting for 4**

**Complimentary Cake Cutting**

**On site Wedding Coordinator**

**Reduced Price Rehearsal Dinner Menu**

**Complimentary 2 Rounds of Golf for Wedding Party  
(Reduced Green Fees for additional rounds. Valid for day of wedding only)**

**Plus 19% service charge and applicable sales tax (5.5%)**

**Exquisite Package is in addition to food selection**

**\*Shots and Cocktails (such as Martini, Manhattan, and Bloody Mary) are not included**



# Wedding Buffet Menu

Served with a salad, one starch, and one vegetable from sides menu

Stuffed Pork Loin with Sage Dressing  
*and Apple Gravy*

Pit Ham with a homemade pineapple,  
*honey and brown sugar glaze*

Baked Stuffed Pork Chops

Traditional Lasagna with sausage &  
*peppers*

Beef Burgundy

Beef Pepper Steak

Yankee Pot Roast *served over mashed  
Potatoes*

Beef Tips *over rice or egg noodles*

Roasted Turkey with Sage Stuffing

Chicken Florentine En Croute *with  
zesty lemon-wine sauce*

Lemon Tarragon Chicken Supreme

Chicken Teriyaki

Chicken Piccata

Herb Crusted Bone-in Chicken

Traditional Chicken Marsala

Chicken Parmesan

Chicken Madeira

Cod *with champagne sauce*

Cod Almandine



# Buffet Sides Menu

Choice of one salad, one starch, and one vegetable

## Salads

Caesar Style Salad

Baked Potato Salad

Garden Salad with *Balsamic*

*Vinaigrette dressing*

Intalian Pasta Salad

Three Bean Fresh Salad

Macaroni Salad

Potato Salad

Tossed Mixed Green Salad with

*Ranch dressing*

Fresh Fruit Salad

Caprese Salad (\$1.50 Extra)

## Starch

Roasted Potato Wedges with

*Rosemary & Thyme*

Garlic Roasted Potatoes

Au gratin Potatoes

Wild Rice Blend

Rice Pilaf

Mashed Potatoes with Gravy

Parsley Buttered Baby Red

Potatoes

Twice Baked Potato (\$1 Extra)

## Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Steamed Vegetables

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel Sprouts

(\$1 Extra)

Grilled Asparagus (\$1 Extra)



# Wedding Plated Menu

Served with a salad, one starch, and one vegetable from sides menu

## Chicken Piccata

*Breast of chicken sautéed in lemon butter, cappers, and white wine*

## Chicken Marsala

*Pan seared breast of chicken with wild mushrooms & Marsala sauce*

## Chicken Oscar

*Pan seared breast of chicken topped with fresh asparagus, snow crab, and hollandaise sauce*

## Chicken Teriyaki

*Pan seared breast of chicken topped with our house made teriyaki sauce*

## Stuffed Pork

*Boneless Pork chops stuffed with our homemade sage stuffing, and topped with apple gravy*

## Roast Sirloin of Beef

*Roasted top sirloin served with a homemade mushroom gravy*

## Filet Mignon

*8oz broiled center cut filet with a Jack Daniels mushroom sauce*

## Prime Rib of Beef Aujus

*Tradition favorite served with horseradish sauce*

## Grilled Atlantic Salmon

*Grilled salmon served with creamy dill sauce*

## Bourbon Salmon

*Grilled salmon accented with our bourbon glaze*

## Chicken & Salmon Combo

*Choice of chicken accompanied by a salmon filet for above options*

## Chicken & Filet Combo

*Choice of chicken with a petit filet from above options*



# Plated Sides Menu

Choice of one salad, one starch, and one vegetable

## Salads

Classic Caesar Style Salad

European Mix Salad

*With sundried tomato, red onions, toasted almonds, smoked bacon and balsamic vinaigrette*

Ranch House Salad

*Mixed greens, tomato, cucumber, red onion, and homemade buttermilk ranch*

Spring Mix Salad

*Caramelized walnuts, dried cranberries, mandarin oranges, cucumber and raspberry vinaigrette*

Caprese Salad (\$1.50 Extra)

## Starch

Roasted Potato Wedges with Rosemary & Thyme  
Garlic Roasted Potatoes

Wild Rice Blend

Mashed Potatoes with Gravy

Parsley Buttered Baby Red Potatoes

Twice Baked Potato (\$1 Extra)

## Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Steamed Vegetables

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel Sprouts (\$1 Extra)

Grilled Asparagus (\$1 Extra)

# Family Style Menu

Served with a salad, one starch, one vegetable form side options

## Chicken Piccata

Breast of chicken sautéed in lemon butter, capers, and white wine

## Chicken Marsala

Pan seared breast of chicken with wild mushrooms & Marsala sauce

## Chicken Teriyaki

Pan seared breast of chicken topped with our house made teriyaki sauce

## Stuffed Pork

Boneless Pork chops stuffed with our homemade sage stuffing, and topped with apple gravy

## Baked Chicken

Herb crusted bone-in chicken

## Glazed Pit Ham

Slow roasted Ham with a homemade Pineapple & brown sugar honey glaze

## Salads

### Classic Caesar Style Salad

### European Mix Salad

With sundried tomato, red onions, toasted almonds, smoked bacon and balsamic vinaigrette

### Ranch House Salad

Mixed greens, tomato, cucumber, red onion, and homemade buttermilk ranch

### Spring Mix Salad

Caramelized walnuts, dried cranberries, mandarin oranges, cucumber and raspberry vinaigrette

### Caprese Salad (\$1.50 Extra)

## Roast Sirloin of Beef

Roasted top Sirloin served with a homemade mushroom gravy

## Meatloaf

Comfort food! Sliced and topped with a homemade gravy

## Bourbon Salmon

Grilled Salmon accented with our bourbon glaze

## Grilled Atlantic Salmon

Salmon Served with a creamy dill sauce

## Cod with Champagne Sauce

Cod loins topped with our homemade Champagne cream sauce

## Roasted Turkey

White and dark meat served on a bed of dressing and topped with homemade turkey gravy

## Starch

### Roasted Potato Wedges

with Rosemary & Thyme

### Garlic Roasted Potatoes

### Wild Rice Blend

### Mashed Potatoes with

Gravy

### Parsley Buttered Baby

Red Potatoes

### Twice Baked Potato (\$1 Extra)

## Vegetables

### Fresh California Medley

### Fresh Charbroiled Italian Blend

### Green Beans Almandine

### Honey Glazed Carrots

### Corn O' Brian

### Oven Roasted Brussel Sprouts (\$1 Extra)

### Grilled Asparagus (\$1 Extra)