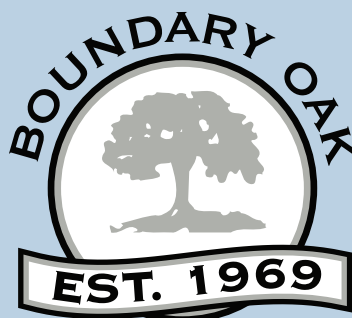


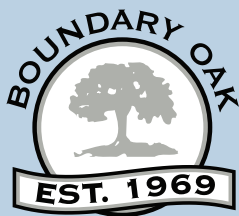
The Clubhouse at Boundary Oak

# *2023 Pricing*



3800 Valley Vista Rd | Walnut Creek, CA | (925) 448-5322 | [playboundaryoak.com/weddings-events](https://playboundaryoak.com/weddings-events)

Photo by Jasmine Lee Photography



# Wedding Packages

	<i>Devotion</i>	<i>Tradition</i>	<i>Forever</i>	<i>Legacy</i>
Dinner	✓	✓	✓	✓
Invitations	✓	✓	✓	✓
DJ & MC	✓	✓	✓	✓
Congratulations Toast	✓	✓	✓	✓
Appetizers		✓	✓	✓
Wine with Dinner		✓	✓	✓
Centerpieces		✓	✓	✓
Guest Book		✓	✓	✓
Hosted Cocktail Hour			✓	✓
Foursome of Golf			✓	✓
Celebration Package			✓	✓
Champagne Flutes				✓
Hosted Bar				✓

<i>Pricing</i>	<i>Devotion</i>	<i>Tradition</i>	<i>Forever</i>	<i>Legacy</i>
Ceremony Fee	\$1,999	\$1,999	\$1,999	\$1,999
\$/Guest up to 100	\$84	\$94	\$119	\$139
\$/Guest 100+	\$80	\$90	\$115	\$129
Facility Fees				
Sat. Evening, April-Oct	\$25/Guest	\$25/Guest	\$25/Guest	\$25/Guest
Nov.-March	\$15/Guest	\$15/Guest	\$15/Guest	\$15/Guest
Service Charge	22%	22%	22%	22%





# Service Options

Includes Oven Roasted Vegetables, Dinner Rolls, Coffee, & Tea

## Devotion

### Plated

Choice of Salad

Single Chicken Entree

### Buffet

Four Salads

Two Leafy & Two Pasta

Single Chicken Entree

+ Choice of Carved Beef, Turkey, or Ham

## Tradition

Includes two displayed appetizers: Cheese & Crackers | Fresh Cut Vegetable Crudites with Spinach Ranch Dip

### Plated

Choice of Salad

### Duet Plated

Choose any two entrees

### Buffet

Four Salads

Two Leafy & Two Pasta

Two Entrées

+ Choice of Beef Sirloin, Turkey, or Ham

## Forever & Legacy

Includes 6 appetizers of choice

### Plated

Choice of Salad

### Duet Plated

Choose any two entrees

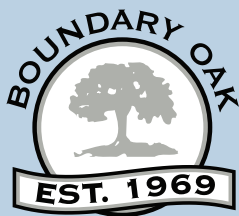
### Buffet

Four Salads

Two Leafy & Two Pasta

Two Entrées

+ Choice of Prime Rib, Turkey, or Ham



# Menu Selections

## *Appetizers*

### Hot

Spring Rolls  
with sweet chili dipping sauce

Pork Shoulder Confit Quesadillas  
with salsa verde & crème fraîche

Crab Cakes  
with mango salsa

Beef Sliders  
with spicy ketchup

Pulled Pork Sliders  
with chipotle BBQ sauce

Salmon Cakes  
with sriracha aioli

Rock Shrimp & Rice Fritters  
with rémoulade

Bacon Wrapped Dates\*  
with Gorgonzola cheese

Jerk Chicken Thigh Skewer\*  
with peanut dipping sauce

### Cold

Artichoke Tapenade on crostini  
with herbed feta cheese

Ahi Poke on a won ton chip

Citrus Marinated Prawns\*  
with a mango - chili glaze

Andouille Scaloppine\*  
with a port wine shallot reduction

Ahi Tempura  
with nori wrapped & battered tuna and wasabi aioli  
topping

### Displays

Imported & Domestic Cheese  
with fresh fruit, nuts, baguettes, & crackers

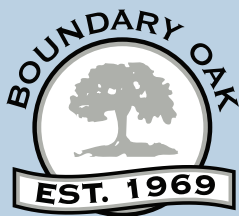
Antipasto & Assorted Charcuterie  
with vegetables, fresh mozzarella, & baguettes

Baked Brie En Croûte  
Rich, creamy cheese topped with dried fruit, brown  
sugar, & nuts wrapped in flaky pastry

Fresh Fruit Assortment\*  
Seasonal fruits & berries displayed artfully

Vegetable Crudites\*  
Crisp veggies served with hummus & herb dip

\*Gluten Free Items



# Menu Selections

## Salads

### Leafy salads

#### Caesar Salad

with romaine lettuce, croutons, & Parmesan cheese

#### Baby Greens Salad\*

with feta cheese, candied walnuts, dried cranberries, & sherry vinaigrette

#### Mango Quinoa Salad

with red onions, herbs, edamame, almond, & lime balsamic vinaigrette

#### Waldorf Salad\*

with baby iceberg, diced tomatoes, bacon lardons, & herb creamy dressing

#### Sunburst Salad\*

with baby greens, seasonal berries, oranges, Gorgonzola cheese & poppy seed dressing

#### Greek Salad

with cucumbers, red onion, romaine lettuce, Feta cheese, olives, & red wine vinegar dressing

#### Panzanella Salad

with garlic croutons, tomato, cucumber, feta cheese, sweet peppers, & herb vinaigrette

### Pasta salads

#### Tri-Color Rotini pasta

with asparagus, tomatoes, Kalamata olives, mozzarella cheese, flame roasted corn, and champagne vinaigrette

#### Orecchiette pasta

with broccoli florets, chili flakes, crispy bacon, roasted garlic herb vinaigrette, & Parmesan cheese

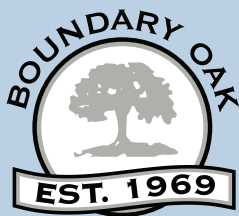
#### Penne pasta

with roasted asparagus, roasted corn, spinach, red wine vinaigrette, & shaved Parmesan cheese

#### Macaroni pasta

with ham, smoked cheddar cheese, celery, red bell peppers, & herb ranch dressing

\*Recommended for plated service



# Menu Selections

## Entree Items

Free Range Grilled Chicken Breast  
with orange & mint sauce

Chicken piccata  
with white wine caper butter sauce

Herb & Potato Crusted Chicken Breast  
with tarragon wine cream reduction

Ricotta & Spinach Stuffed Pacific Dory  
with tomato, basil, olive, & avocado relish

Potato Crusted Cod Fillet  
with chardonnay chive butter sauce

Cabernet Braised Beef Short Ribs  
with thyme infused au jus

Seared Marinated Bistro Fillet  
with caramelized shallot au jus

Scaloppine of Pork Loin  
with rich mushroom Marsala sauce

Four Cheese & Spinach Cannelloni  
with tomato basil sauce (vegetarian)

Buffet only entree

Grilled Tri-Tip  
marinated in beer & citrus juices, demi-glace

Beef Brisket  
slow braised in red wine & mirepoix with BBQ au jus

## Sides

Mashed Potatoes

Herb Roasted Potatoes

Potato Au Gratin

Confetti Rice Pilaf