



Bristol Oaks Banquets
Wedding Packages & Menus

Dan Plens
General Manager

Joe Nero
Head Chef
Head Event Coordinator

Tyler Huston
Assistant General Manager
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 Crouete 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*
- Italian 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 Au Jus

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, cappers, 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

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

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

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel

Sprouts (\$1 Extra)

Grilled Asparagus (\$1 Extra)