

Roseville's Premier
TIMBER CREEK
Ballroom



Timber Creek Ballroom

Corporate Events

Catering Menu Package

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View photos and become a fan at www.facebook.com/timbercreekballroom

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Timber Creek Ballroom Banquet Facilities Guide Corporate Events

	Square Feet	Round Tables	Theatre Style	Classroom Style	Conference Style	U-Shape	Hollow Square	Sunday through Friday Rental Fee Per Hour	Saturday Rental Fee Per Hour
Meeting Rooms									
Full Ballroom	4,776	300	600	N/A	N/A	N/A	N/A	\$200	\$250
Partial Ballroom	2,730	120	200	N/A	N/A	N/A	N/A	\$100	N/A
Aspen room	744	40	50	24	24	18	24	\$30	N/A
Birch room	620	30	40	20	24	18	24	\$30	N/A
Cedar Room	682	40	50	24	24	18	24	\$30	N/A
2 Breakout Rooms	1,364	50	100	48	N/A	30	40	\$60	N/A
3 Breakout Rooms	2,046	90	140	70	N/A	N/A	N/A	\$90	N/A
Lodge Patio		400						Waived	Waived
Rose Garden Arbor		40-100	250					\$100	\$300

****Special rates available for off season events (January, February or March)**
Inquire with the Catering Sales Director

Some Corporate Events receive special pricing consideration on the room rental pending date, event type and clubhouse availability. Inquire with the Catering Sales Director

Audio Visual Equipment Price List

Podiums	Rental Fees
Floor Podium	Complimentary
Smart Podium Package**	\$250.00
**Includes Blue Ray/DVD/Video Projection/Screen	
Projectors	
1-Video Projector	\$200.00
1-DVD Player	\$50.00
Computer	
1-Laptop Computer Rental	\$50.00
VGA Adaptor/Apple-Available	
Microphones	
(16) Wireless Hand Held Microphones	1 st one at no charge \$75.00
(4) Headset Microphones or (4) Lavalier Microphones* *Only 4 total battery packs available	\$75.00/each
6 – Floor Stands and (12) Table Stands and (4) Boom Stands	No charge
2-Condenser Microphones (hardwired)	\$75.00
Easels	
6-Wrought Iron Easels	No charge
Projection Screen	
1 – 12 Foot Automated Stage Projection Screen	\$50.00
Miscellaneous	
Cassette Tape Deck	\$25.00
IPOD/Phone Device Hook Up into Sound System	\$75.00
1-Baby Grand Piano	\$200.00
Compact Disc Player, holds 5 discs	\$50.00

Timber Creek Ballroom

Audio/Video Presentation FAQ Sheet*

1. What audio/video equipment and connectivity is available for presentations inside the Ballroom?

- Laptop computer running Microsoft Windows. Apple computers are not available.
- LCD Projector with a screen supporting 16:9 aspect ratio.
- VGA, HDMI, and 3.5mm audio connectivity.
- Podium with VGA, HDMI, and 3.5mm audio connectivity.

2. Is internet connectivity available?

- Wireless internet connectivity is available through our public WiFi access network. We do not guarantee speeds or quality of service. It is recommended that your presentation not have an internet dependency and that all resources required for your presentation be available locally.
- The wifi password is: roseville

3. May I use my own laptop or tablet for the presentation?

- Yes. You will need to make sure you bring your own power cord for your device and VGA or HDMI cables. If you are using the Smart Podium, we can provide the VGA or HDMI cables. It is recommended to setup early and test your presentation prior to start time. If you find your equipment to not work properly, you can use our equipment if available. It is recommended to have a backup copy of your presentation available to you on a flash/thumb drive in the event you need to change equipment.

4. How do I load my presentation onto your laptop?

- You will want to copy your presentation onto a flash/thumb drive. You can then plug the flash/thumb drive into the laptop and copy the presentation onto the laptop prior to start time. We do not provide flash/thumb drives.

5. What presentation software do you have available on your laptop?

- We offer Microsoft PowerPoint and recommend that your presentation is compatible with Microsoft PowerPoint 2013 or greater. If your presentation uses a video, it is recommended that it be embedded into the presentation and not a separate file. .pdf, .doc, .docx and .jpg files can also be viewed if you will be presenting those types of files as part of your presentation.

6. Can I install other or additional software onto your laptop for the presentation?

- No. If your presentation requires other or additional software, you will want to use your own laptop or tablet.

*See price list for audio visual prices

Coffee Breaks

Freshly brewed coffee and assorted teas
\$25.00/gallon

Orange Juice and Assorted Chilled Fruit Juices
\$25.00/gallon

Danish and Breakfast Breads
\$15.00/dozen

Bagels with Butter, Preserves and Cream Cheese
\$20.00/dozen

Assorted Baked Cookies
\$15.00/dozen

Lemonade or Fresh Fruit Punch
\$25.00/gallon

Plated Breakfasts

The Basic Breakfast \$12.00

Fluffy Scrambled Eggs*
House Potatoes*
Danish and Breakfast Breads
Bacon or Sausage (select one)*
Fresh brewed coffee and tea*

The French Toast Cobbler \$12.00

Two thick slices of Texas Toast
Topped with Warm Berry Compote
Bacon or Sausage (select one)*
Fresh brewed coffee and tea*

Minimum guarantee of 25 guests required

All food and beverage is subject to a 20% service charge and Placer County sales tax

*Gluten Free

Breakfast Buffets

The Timber Creek Continental \$10.00

Orange Juice*
Sliced seasonal fruits*
Danish and Breakfast Breads
Freshly brewed coffee and tea*

The Sun City Buffet \$15.00

Orange Juice*
Sliced seasonal fruits*
Fluffy Scrambled Eggs*
Bacon or Sausage (select one)*
House Potatoes*
Danish and Breakfast Breads
Freshly brewed coffee and tea*

Add Cheese Blintzes or Waffles \$3.00
For Bacon AND Sausage \$1.00

The Mini Brunch \$19.00

Orange Juice*
Sliced Seasonal Fruits*
Fluffy Scrambled Eggs*
Quiche Lorraine or Spinach Mushroom Quiche (select one)
French Toast Bread Pudding with Fruit Compote
Bacon or Sausage (select one)*
House Potatoes*
Danish and Breakfast Breads
Fresh brewed coffee and tea*

Add Cheese Blintzes or Waffles \$3.00
For Bacon AND Sausage \$1.00

Minimum guarantee of 25 guests required

All food and beverage is subject to a 20% service charge and Placer County sales tax

*Gluten Free

Plated Lite Lunches (Cold)

All lite lunches served with cookies and brownies along with freshly brewed coffee and assorted teas

Almond Chicken Salad Sandwich \$15.00

Almond chicken salad topped with lettuce, tomato and avocado spread served on a butter croissant
Potato Salad or Pasta Salad

Honey Mustard Chicken Wrap \$15.00

Honey mustard chicken with bacon bits, diced tomato, avocado spread and romaine lettuce wrapped in a tortilla
Potato Salad or Pasta Salad

Avocado Turkey Croissant \$15.00

With basil aioli, sprouts, bacon, tomato, Swiss cheese and avocado spread
Potato or Pasta Salad

Vegetable Flatbread Sandwich \$15.00

Roasted eggplant, avocado, sprouts, roasted bell pepper, cucumber, sliced tomatoes and a yogurt dill spread

Peppered Roast Beef Sandwich \$15.00

With creamy horseradish spread, romaine lettuce, tomato and provolone cheese served on a sweet onion roll
Potato or Pasta Salad

Grilled Chicken Taco Salad \$16.25

With black bean spread, seasoned chicken, shredded lettuce, tomato, cheese, green onions, sour cream salsa and a mild southwestern ranch dressing

Chicken Apple Salad \$16.25*

Romaine lettuce, sun dried cranberries, candied walnuts and blue cheese crumbles tossed with honey mustard dressing topped with a juicy chicken breast
Warm sourdough rolls and butter

Chicken Caesar Salad \$16.25

Crisp hearts of romaine, lightly tossed in house made Timbers' Caesar dressing topped with croutons and parmesan cheese
Warm sourdough rolls and butter

BBQ Chicken Salad \$16.25

Fresh cut butter lettuce, corn, black beans, green onions, diced tomatoes and avocado tossed in Ranch dressing topped with a grilled chicken breast smothered in BBQ sauce
Warm sourdough rolls and butter

Thai Chicken Salad \$16.25

Napa cabbage, red cabbage and carrots tossed in our ginger soy vinaigrette topped with fresh grilled chicken, peanuts, green onions, mandarin oranges and rice noodles
Warm sourdough rolls and butter

Minimum guarantee of 25 guests required

Maximum three entrée selections

Meal designation cards must be provided for each guest with split entrees

The higher priced entrée will prevail as overall entrée cost

*Gluten Free

All food and beverage is subject to a 20% service charge and Placer County sales tax

Plated Lunches (Hot)

All lunch entrees are complemented with a salad, chef's choice of starch and vegetables, warm sourdough rolls, freshly brewed coffee and assorted teas

Mixed California Field Greens with Chevre, Dried Cranberries, Candied Pecans and a Fresh Pear Vinaigrette

Chicken Piccata \$22.00*

With Lemon Cream Sauce and Capers

Chicken Teriyaki \$22.00

With Teriyaki Glaze and Roasted Pineapple

Sliced Flank Steak \$24.00

With Peppercorn Demi

Pinenut Crusted Salmon \$24.00*

With White Wine Sauce

Stuffed Eggplant \$19.00*

With Quinoa, Tomatoes, Basil, Corn, Roasted Bell Peppers

Napa Valley Chicken \$22.00*

With Sun Dried Tomato Cream

Roasted Turkey Breast \$22.00

With Cranberry Sage Stuffing

Filet Mignon \$26.00*

With Pinot Noir Reduction

Pan Seared Tilapia \$24.00*

With Lemon Pepper Sauce

Pasta Primavera \$19.00

With Zucchini, Squash and Onions sautéed with a rich Alfredo Sauce served with Penne Pasta

Optional Desserts \$3.00-select one

Orange Creamsicle Cake-Lemon Cream Shortcake-Tuxedo Truffle Mousse Cake
Strawberry Cake-Red Velvet Cake-Lemon Raspberry Cake-Tiramisu Cake

Client may opt to bring in their own dessert for a \$1.00 per person plating fee

Minimum guarantee of 25 guests required

Maximum three entrée selections

Meal designation cards must be provided for each guest with split entrees

The higher priced entrée will prevail as overall entrée cost

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All food and beverage is subject to a 20% service charge and Placer County sales tax

Lunch Buffet Options (Pages 9-11)

All buffets include cookies and brownies, and freshly brewed coffee and assorted teas

The Tuscany Buffet

Mixed Green Salad*
Antipasta Display*
Cheese Tortellini with Pesto Cream
Penne Pasta with Marinara Sauce
Chicken Parmesan with Classic Alfredo Cream
Sauce
Fresh Baked Focaccia Bread

\$24.00

The Backyard BBQ

Home Style Potato Salad*
Mixed Green Salad*
Hamburgers*
Breads and Condiments
Baked Beans

\$15.00

Add Hot Dogs \$3.00

The Mexican Fiesta

Mixed Green Salad*
Cheese Enchiladas
Shredded Chicken Fajitas OR
Southwest Marinated Beef Fajitas (select one)
Pico de Gallo, Guacamole & Sour Cream
Shredded Cheeses
Warm Tortillas
Spanish Rice and Refried Beans
Chips and Salsa

\$24.00

The Deli Buffet

Pasta Salad
Antipasta Display*
Mixed Green Salad*
Sliced Turkey, Ham and Roast Beef*
Breads and Condiments

\$20.00

*Gluten Free

All prices are subject to a 20% service charge and California State Sales Tax

Minimum of 25 guests required

Lunch Buffet Options continued...

All buffets include cookies and brownies, and freshly brewed coffee and assorted teas

The Soup and Salad Buffet

Choice of Two Soups

Butternut Squash Soup
Chicken Noodle Soup
Cream of Broccoli with Cheddar Cheese
Beef Minestrone
Split Pea
Lentil Soup
Tomato Bisque*

Choice of Three Salads

Pasta Salad
Antipasta Display*
Caesar Salad
Mixed Green Salad*
Sliced Fresh Seasonal Fruits*
Home Style Potato Salad*
Wild Rice Salad*

Rolls and Butter

\$19.00

The Pilgrimage

Mixed Green Salad*
Sliced Turkey Breast*
Mashed Potatoes* and Gravy
Sage Stuffing
Fresh Vegetables*
Cranberry Sauce*
Rolls and butter

\$24.00

The Ponderosa

Mixed Green Salad*
Chicken Breast with Choice of One Sauce
(Teriyaki, Piccata*, Sun Dried Tomato
Cream*, Mushroom* or BBQ)
Wild Rice Blend*
Fresh Vegetables*
Rolls and butter

\$24.00

*Gluten Free

Minimum of 25 guests required

All prices are subject to a 20% service charge and California State Sales Tax

Lunch Buffets continued

The Platinum Buffet

Choice of Two Salads

- ❖ Mixed California Field Greens with tomatoes, red onions and croutons
- ❖ Arugula Salad with Goat Cheese, Sun Dried Berries, Candied Walnuts and a Fresh Pear Vinaigrette*
- ❖ Classic Caesar Salad
- ❖ Classic Waldorf Salad*
- ❖ Pasta Salad
- ❖ Wild Rice Salad with Dried Fruits and Nuts*

Choice of Two Entrees

- ❖ Breast of Chicken with Lemon Cream Sauce and Capers*
- ❖ Breast of Chicken with White Wine Mushroom Cream Sauce*
- ❖ Breast of Chicken with Sun Dried Tomato Cream Sauce*
- ❖ Chicken Roulade with Sun Dried Tomatoes, Pinenuts and Provolone Cheese with a Light Basil Cream Sauce*
- ❖ Sliced Tri Tip with a Zinfandel Sauce
- ❖ Seared Haddock with Lemon Butter*
- ❖ Vegetarian White Lasagna
- ❖ Butternut Squash Ravioli with Hazelnut Sage Cream Sauce
- ❖ Spring Pasta with Farfalle with Asparagus, Grilled Spring Onions and Herbs in a White Wine Butter Sauce

Sides

Roasted Garlic Mashed Potatoes*, Rosemary Roasted Potatoes*, or Herb Jasmine Rice*
(Select one)

Fresh Seasonal Vegetables*

Warm Sourdough Rolls and Butter

Coffee, Tea, Decaffeinated Coffee

\$32.00

*Gluten Free

Optional Desserts \$3.00-select one

Orange Creamsicle Cake-Lemon Cream Shortcake-Tuxedo Truffle Mousse Cake

Strawberry Cake-Red Velvet Cake-Lemon Raspberry Cake-Tiramisu Cake

Client may opt to bring in their own dessert for a \$1.00 per person plating fee

Minimum of 25 guests required

All prices are subject to a 20% service charge and California State Sales Tax

Plated Dinners

All dinner entrees are complemented with a salad, chef's choice of starch and vegetables, warm sourdough rolls, freshly brewed coffee and assorted teas

Mixed California Field Greens with Chevre, Dried Cranberries, Candied Pecans and a Fresh Pear Vinaigrette

Breast of Chicken \$26.00

With Choice of One Sauce
Sun Dried Tomato Cream*
Lemon Butter with Capers*
Teriyaki Glaze and Roasted Pineapple
Red Wine Mushroom Sauce*
White Wine Mushroom Sauce*

Chicken Saltimbocca \$29.00*

Stuffed with Prosciutto, Fresh Sage and Mozzarella Cheese with a Light Cream Sauce

Filet Mignon Oscar \$33.00*

With Classic Asparagus and Butter Sauce

New York Steak \$32.00*

With Maitre'd Butter

Fresh Salmon \$29.00*

With Dill Cream Sauce

Orange Roughy \$29.00*

With Caramelized Leek Butter

Stuffed Acorn Squash (Vegan) \$26.00*

With Corn, Black Beans, Tomatoes and Spanish Rice

Oven Roasted Vegetable Cassoulet (Vegan) \$22.00*

Layers of Tomatoes, Zucchini, Squash and Eggplant on top of a rich Marinara Sauce

Optional Desserts \$3.00-select one

Cheesecake with a Raspberry Sauce-Carrot Cake-Tuxedo Truffle Mousse Cake
Chocolate Cake-Red Velvet Cake-Lemon Raspberry Cake-Tiramisu Cake

Client may opt to bring in their own dessert for a \$1.00 per person plating fee

Minimum guarantee of 25 guests required

Maximum three entrée selections

Meal designation cards must be provided for each guest with split entrees

The higher priced entrée will prevail as overall entrée cost

*Gluten Free

All food and beverage is subject to a 20% service charge and Placer County sales tax

Dinner Buffet Options (Pages 13 and 14)

All buffets include freshly brewed coffee and assorted teas

The Tuscany Buffet

Mixed Green Salad*
Antipasta Display*
Cheese Tortellini with Pesto Cream
Penne Pasta with Marinara Sauce
Chicken Parmesan with Classic Alfredo Cream
Sauce
Fresh Baked Focaccia Bread

\$30.00

The Mexican Fiesta

Mixed Green Salad*
Cheese Enchiladas
Shredded Chicken Fajitas OR
Southwest Marinated Beef Fajitas (select one)
Pico de Gallo, Guacamole & Sour Cream
Shredded Cheeses
Warm Tortillas
Spanish Rice and Refried Beans
Chips and Salsa

\$30.00

The Pilgrimage

Mixed Green Salad*
Sliced Turkey Breast*
Mashed Potatoes* and Gravy
Sage Stuffing
Fresh Vegetables*
Cranberry Sauce*
Rolls and butter

\$30.00

The Ponderosa

Mixed Green Salad*
Chicken Breast with Choice of Sauce
(Teriyaki, Piccata*, Sun Dried Tomato
Cream*, Mushroom* or BBQ)
Wild Rice Blend*
Fresh Vegetables*
Rolls and butter

\$30.00

Optional Desserts \$3.00-select one

Cheesecake with a Raspberry Sauce-Carrot Cake-Tuxedo Truffle Mousse Cake
Chocolate Cake-Red Velvet Cake-Lemon Raspberry Cake-Tiramisu Cake

Client may opt to bring in their own dessert for a \$1.00 per person plating fee

*Gluten Free

Minimum guarantee of 25 guests required

All prices are subject to a 20% service charge and California State Sales Tax

Dinner Buffets continued

The Platinum Buffet

Choice of Two Salads

- ❖ Mixed California Field Greens with tomatoes, red onions and croutons
- ❖ Arugula Salad with Goat Cheese, Sun Dried Berries, Candied Walnuts and a Fresh Pear Vinaigrette*
- ❖ Classic Caesar Salad
- ❖ Classic Waldorf Salad*
- ❖ Pasta Salad
- ❖ Wild Rice Salad with Dried Fruits and Nuts*

Choice of Two Entrees

- ❖ Breast of Chicken with Lemon Cream Sauce and Capers*
- ❖ Breast of Chicken with White Wine Mushroom Cream Sauce*
- ❖ Breast of Chicken with Sun Dried Tomato Cream Sauce*
- ❖ Chicken Roulade with Sun Dried Tomatoes, Pinenuts and provolone cheese with a light basil cream sauce*
- ❖ Sliced Tri Tip with a Zinfandel Sauce
- ❖ Seared Haddock with Lemon Butter
- ❖ Vegetarian White Lasagna
- ❖ Butternut Squash Ravioli with Hazelnut Sage Cream Sauce
- ❖ Spring Pasta with Farfalle with Asparagus, Grilled Spring Onions and Herbs in a White Wine Butter Sauce

Sides

Roasted Garlic Mashed Potatoes*, Rosemary Roasted Potatoes*, or Herb Jasmine Rice*
(select one)

Fresh Seasonal Vegetables*

Warm Sourdough Rolls and Butter

Optional Desserts \$3.00-select one

Cheesecake with a Raspberry Sauce-Carrot Cake-Tuxedo Truffle Mousse Cake

Chocolate Cake-Red Velvet Cake-Lemon Raspberry Cake-Tiramisu Cake

Client may opt to bring in their own dessert for a \$1.00 per person plating fee

\$35.00

*Gluten Free

Minimum guarantee of 25 guests required

Hors d'oeuvres

Hot

Stuffed Mushroom Caps with Italian Herbs, Sausage and Cheese

Spanikopita with Spinach and Feta Cheese

Pork Potstickers with Asian Vegetables and Asian Dipping Sauce

Mini Crab Cakes with Red Pepper Aioli

Beef Tenderloin on Toast Point Topped with Horseradish Cream

Bacon Wrapped Scallops

Coconut Shrimp with Sweet Chili Sauce

Swedish Meatballs

Chicken Won Tons

Mini Assorted Quiche

Asparagus Wrapped In Puff Pastry with Asiago Cheese

Cold

Stuffed Artichoke Hearts with Boursin Cheese Aioli

Stuffed New Potato with Bacon, Sour Cream, Blue Cheese and Chives

Crostini with Blue Cheese Spread and Cranberry Chutney

Assorted Canapes

Caprese Skewers

(Cherry Tomatoes and Buffalo Mozzarella Cheese with Fresh Basil)

Bruschetta

Artisan Cheese Board with Fresh Fruit Garnish and Crackers

Vegetable Crudités with Boursin and Garlic Cream Dip

Priced per piece

\$3.00 per piece

\$8.50 for 3 selections

\$11.00 for 4 selections

Beverages

Portable Bars and Bar Information

One bar: A minimum of 75 guests AND a \$400.00 bar minimum or the difference will apply as the bartender fee. Private bartender requests are at management discretion.

Two bars: A guarantee of \$750.00 in bar sales or the difference will apply as a bartender fee. Requests for multiple bars are pending clubhouse availability of staffing and at management discretion

Events with no food: \$500.00 bar minimum in bar sales or the difference will apply as a bartender fee.

Cocktail Server: \$50.00 labor fee

Bar Prices

Well \$5.25

Call \$8.00+

Premium \$9.00+

Domestic Bottled Beer \$3.75

Imported/Micro Brew Bottled Beer \$4.75

Domestic Keg of Beer \$350

-Budweiser-Bud Lite-Coors-Coors Lite-Miller Genuine Draft-Miller Lite

Micro Keg of Beer \$400

-Pyramid-Blue Moon-Sierra Nevada-Firestone-Sam Adams-Hefeweizen-Shock Top-805-Deschutes Fresh Squeezed IPA-21st Amendment Blood Orange IPA-Knee Deep Breaking Bud IPA-Saint Archer IPA

Pony Kegs: Starting at \$200

House Wine by the Glass \$6.00

House Wine by the Bottle \$22.00

-Chardonnay

-White Zinfandel

-Merlot

-Cabernet Sauvignon

Mimosa \$6.00

Champagne by the Bottle \$25.00

Sparkling Cider \$10.00

Assorted Soft Drinks \$2.50

Bottled Waters \$2.00

Corkage fee \$12.00 per 750ml

\$24.00 per magnum

Beverages

Wine

Should your dining event require special wine choices, please contact your Catering Professional.

We can assist you with the selection of your fine wines based upon availability, quantity and the guarantee of purchase.

For guests who would like to supply their own wine or champagne, a corkage fee of \$12.00 per 750ml and \$24.00 per magnum will apply to every bottle opened. The Timber Creek Ballroom will not be responsible for spoilage, any uncorked bottles not consumed and any bottles left at the facility after the event. No beverages may be brought in without prior approval

Cocktails

All cocktails are calculated per one ounce measure and are billed as such “per drink.”

Patron agrees to comply with all alcoholic beverage statutes of the State of California and hold Sun City Roseville Community Association blameless for any infraction thereof.

Per California State Law, alcoholic beverages and beer will not be permitted to be brought in to the clubhouse by the patron or any of the patron’s guests or invitees or vendors from the outside.

All Food and Beverage items must be purchased from the Sun City Roseville Community Association.

California State Law further prohibits the removal of alcoholic beverages purchased by Sun City Roseville Community Association for client consumption.

In accordance with State Law, no person under the age of twenty-one (21) shall be served any alcoholic beverages. Failure to comply with these laws will result in the closing of the bar for the remainder of the event with no refund