

# events by sun city roseville



## Timber Creek Ballroom

## Corporate Events

## Catering Menu Package

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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
<b>Meeting Rooms</b>									
Full Ballroom	4,776	300	600	N/A	N/A	N/A	N/A	\$200	N/A
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
Restaurant Patio		400						Waived	Waived
Rose Garden Arbor		40-100	200					\$100	N/A

**\*\*Special rates available for off season events (January, February or March)**

Inquire with the Catering Sales Director

## Audio Visual Equipment Price List

<b>Podiums</b>	Rental Fees
Floor Podium	Complimentary
Smart Podium Package**	\$250.00
**includes Blue Ray/DVD/Video Projection/Screen	
<b>Projectors</b>	
1-Video Projector	\$200.00
1-DVD Player	\$50.00
<b>Computer</b>	
1-Laptop Computer Rental	\$50.00
VGA Adaptor/Apple-Available	
<b>Microphones</b>	
(12) Wireless Hand Held Microphones	1 <sup>st</sup> 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
<b>Easels</b>	
6-Wrought Iron Easels	No charge
2 – Flipcharts with Bond Paper and Pen Set	\$25.00
<b>Projection Screen</b>	
1 – 12 Foot Automated Stage Projection Screen	\$50.00
<b>Miscellaneous</b>	
Direct TV Cable Service	
Cassette Tape Deck	\$25.00
IPOD Hook Up into Sound System	\$75.00
1-Baby Grand Piano	\$200.00
Compact Disc Player, holds 5 discs	\$50.00
Analog Phone line fee	\$75.00
Gobo Lighting	\$100.00

## 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

### 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

Minimum guarantee of 25 guests required

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\*Gluten Free

## **Plated Lite Lunches (Cold)**

All lite lunches served with cookies and 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

### **Avocado Turkey Croissant \$15.00**

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

### **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

### **Chicken Apple Salad \$16.00\***

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

### **BBQ Chicken Salad \$16.00**

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

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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### **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

### **Portobello Mushroom Sandwich \$15.00**

With gorgonzola spread, alfalfa sprouts and sliced tomatoes on Marble Rye  
Potato Salad or Pasta Salad

### **Grilled Chicken Taco Salad \$16.00**

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

### **Chicken Caesar Salad \$16.00**

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

### **Thai Chicken Salad \$16.00**

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

## Plated Lunches (Hot)

All lunch entrees are complemented with a salad, chef's choice of starch and vegetables, warm sourdough rolls, dessert, 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

### Vegetable Napoleon \$19.00\*

A layered terrine of roasted eggplant with zucchini, tomatoes, fontina cheese, sweet basil, curry and garlic with a rich tomato sauce

### 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

### Pillow Ravioli \$19.00

With Spinach and Mozzarella Cheese Topped with a wild mushroom sauce

## Desserts (select one)

Strawberry Cake \* Tuxedo Truffle Mousse Cake \* Orange Creamsicle Cake \*  
Lemon Cream Shortcake \* Chocolate Cake \* Red Velvet Cake

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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## Plated Dinners

All dinner entrees are complemented with a salad, chef's choice of starch and vegetables, warm sourdough rolls, dessert, 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 Sauce  
Sun Dried Tomato Cream\*  
Lemon Butter with Capers\*  
Teriyaki Glaze and Roasted Pineapple  
Red Wine Mushroom Sauce\*  
White Wine Mushroom Sauce\*

### Boneless Pork Loin \$27.00\*

With Blackberry Port Reduction or Peach Molasses Butter

### Orange Roughy \$29.00\*

With Caramelized Leek Butter

### Fresh Salmon \$29.00\*

With Dill Cream Sauce

### Pillow Ravioli \$26.00

With Spinach and Mozzarella Cheese  
Topped with a Wild Mushroom Sauce

### Chicken Saltimbocca \$29.00\*

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

### New York Steak \$32.00\*

With Maitre'd Butter

### Filet Mignon Oscar \$33.00\*

With Classic Asparagus and Butter Sauce

### Butternut Squash Ravioli \$26.00

With Hazelnut Sage Cream Sauce

### Vegetable Napoleon \$26.00\*

A layered terrine of roasted eggplant with zucchini, tomatoes, Fontina cheese, sweet basil, curry and garlic with a rich tomato sauce

## Desserts

Cheesecake with a Raspberry Sauce \* Carrot Cake \* Tuxedo Truffle Mousse Cake \*  
Chocolate Cake \* Red Velvet Cake

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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## Buffets

All buffets include freshly brewed coffee and assorted teas  
Minimum of 25 guests required

### 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  
Chef's Choice of Dessert

Lunch \$24.00  
Dinner \$30.00

### The Mexican Fiesta

Mexican Chopped 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  
Chef's Choice of Dessert

Lunch \$24.00  
Dinner \$30.00

### The Backyard BBQ

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

Lunch \$15.00  
Dinner Not available

Add Hot Dogs \$3.00

### The Deli Buffet

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

Lunch \$20.00  
Dinner Not available

Minimum guarantee of 25 guests required

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

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## Buffets continued

### 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  
Chef's Choice of Dessert

Lunch \$19.00  
Dinner Not available

### The Picnic Basket

Mixed Green Salad  
Fried Chicken  
Mashed Potatoes and Gravy  
Vegetables  
Biscuits and butter  
Chef's Choice of Dessert

Lunch \$24.00  
Dinner \$30.00

### The Pilgrimage

Mixed Green Salad\*  
Sliced Turkey Breast\*  
Mashed Potatoes\* and Gravy  
Stuffing  
Vegetables\*  
Cranberry Sauce\*  
Rolls and butter  
Chef's Choice of Dessert

Lunch \$24.00  
Dinner \$30.00

### The Ponderosa

Mixed Green Salad\*  
Chicken Breast with Choice of Sauce  
(Teriyaki, Piccata\*, Sun Dried Tomato  
Cream\*, Mushroom\* or BBQ)  
Mashed Potatoes\* and Gravy  
Vegetables\*  
Rolls and butter  
Chef's Choice of Dessert

Lunch \$24.00  
Dinner \$30.00

Minimum guarantee of 25 guests required  
All prices are subject to a 20% service charge and California State Sales Tax

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\*Gluten Free

## 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
- ❖ Glazed Ham with Honey
- ❖ Vegetarian White Lasagna
- ❖ Butternut Squash Ravioli with Hazelnut Sage Cream Sauce
- ❖ Spring Pasta with Farfalle with Asparagus, Grilled Spring Onions and Herbs in a Shite Wine Butter Sauce

#### Sides

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

Fresh Seasonal Vegetables\*

Warm Sourdough Rolls and Butter

Desserts: Chocolate Cake, Cheesecake with Raspberry Sauce and Carrot Cake  
Coffee, Tea, Decaffeinated Coffee

Lunch \$32.00

Dinner \$35.00

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Minimum guarantee of 25 guests required

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

## 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

A portable bar can be provided within your banquet room.  
A guarantee of \$300.00 in bar sales per bar is applied to both No Host and Hosted functions or the difference will apply as a bartender fee

### Bar Prices

Well \$5.00  
Call \$7.00  
Premium \$9.00+

Domestic Beer \$3.75  
Imported/Micro Brew \$4.75  
Domestic Keg of Beer \$350  
-Budweiser and Bud Lite  
-Coors and Coors Lite  
-Miller Genuine Draft and Miller Lite  
Micro Keg of Beer \$400  
-Pyramid  
-Blue Moon  
-Sierra Nevada  
-Firestone  
-Sam Adams  
-Widmer Hefeweizen  
-Shock Top

Pony Kegs: Starting at \$200

House Wine by the Glass \$5.75  
House Wine by the Bottle \$22.00  
-Chardonnay  
-White Zinfandel  
-Merlot  
-Cabernet Sauvignon

Mimosa \$5.50  
Champagne by the Bottle \$25.00

Sparkling Cider \$8.00  
Assorted Soft Drinks \$2.25  
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