

Roseville's Premier
TIMBER CREEK
Ballroom



Timber Creek Ballroom Corporate Events

Catering Menu Package

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View photos and follow us at [www.facebook.com/
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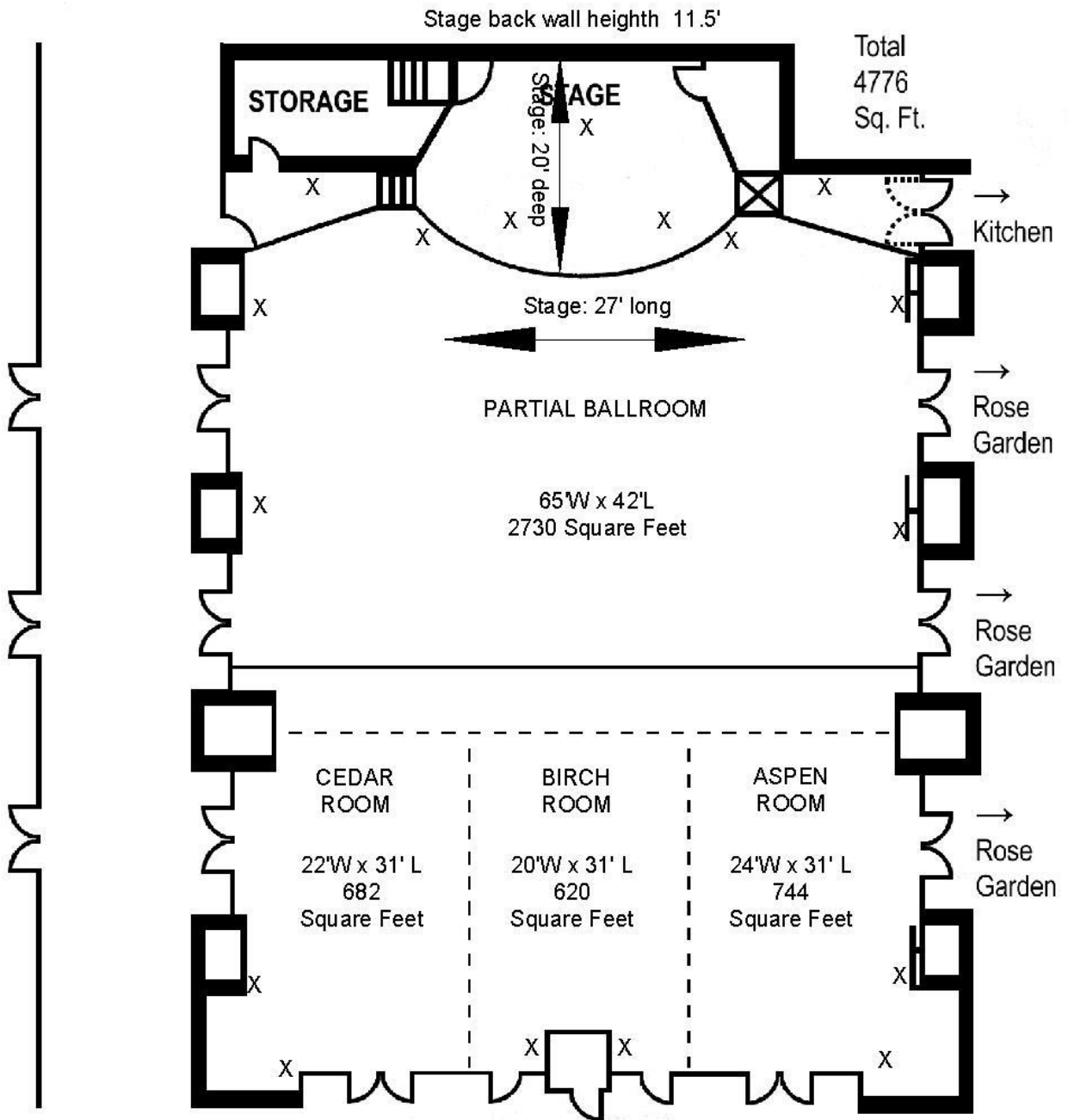
Timber Creek Ballroom Banquet Facilities Guide Corporate Events

	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. ⁰⁰	\$300. ⁰⁰
Partial Ballroom	2,730	120	200	N/A	N/A	N/A	N/A	\$100. ⁰⁰	N/A
Aspen room	744	40	50	24	24	18	24	\$75. ⁰⁰	N/A
Birch room	620	30	40	20	24	18	24	\$75. ⁰⁰	N/A
Cedar Room	682	40	50	24	24	18	24	\$75. ⁰⁰	N/A
2 Breakout Rooms	1,364	50	100	48	N/A	30	40	\$85. ⁰⁰	N/A
3 Breakout Rooms	2,046	90	140	70	N/A	N/A	N/A	\$100. ⁰⁰	N/A
Outdoor Spaces With Catered Meal									
Lodge Patio		300						Waived	Waived
Rose Garden Arbor		40-100	250					\$100. ⁰⁰	N/A

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

A two-hour minimum is required for all events .
A minimum of 40 guests is required when using our venue Sunday through Friday.
A minimum of 100 guests is required when using our venue on a Saturday.
All events must conclude by 11:00pm .

TIMBER CREEK BALLROOM



Group Name _____

Function Date _____

Diagrams are not drawn to scale and are subject to change without notice.

Audio Visual Equipment Price List

Podiums	Rental Fees
Floor Podium (2) Available	Complimentary
Projectors	
Smart Podium Package** **includes Laptop Computer / Video Projector / Screen connected to house sound system	\$250.00
Video Projector** **includes Laptop Computer / Video Projector / Screen / Sound System Used in the Aspen / Birch / Cedar Rooms Only	\$150.00
Screens	
One 12'x12' Automated Stage Screen (Partial Ballroom Only)	No charge
One 8'x8' Tripod Screen (Aspen, Birch or Cedar Rooms)	\$25.00
Microphones	
First microphone is no charge	
(16) Wireless Hand-Held Microphones available	\$75.00 / each
(4) Headset Microphones or (4) Lavalier Microphones*	\$75.00 / each
*Only 4 total battery packs available	
(6) Floor Stands, (12) Table Stands and (4) Booms Stands available	No charge
2-Condenser Microphones (hardwired)	\$75.00 / each
Miscellaneous	
Music device hooked up in to sound system (client provides the device)	\$75.00
Compact Disc Player, holds 5 discs	\$75.00
Baby Grand Piano	\$200.00
Floor Standing Wrought Iron Easels (16 Available)	No charge

Timber Creek Ballroom

Audio / Video Presentation FAQ Sheet*

1. What audio / video equipment and connectivity are 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.

Coffee Breaks

Freshly Brewed Coffee and Assorted Teas*
\$30.⁰⁰ / gallon

Orange Juice, Apple Juice or Cranberry Juice
\$30.⁰⁰ / gallon

Danish and Muffins
\$18.⁰⁰ / dozen

Bagels with Butter, Preserves and Cream Cheese
\$25.⁰⁰ / dozen

Assorted Baked Cookies
\$18.⁰⁰ / dozen

Lemonade or Fresh Fruit Punch
\$30.⁰⁰ / gallon

Fresh Fruit Display*
\$4.⁰⁰ / person

All food and beverages are subject to a 20% service charge and sales tax

*Gluten Free

Breakfast Buffets

The Timber Creek Continental \$13.⁰⁰

Orange Juice*
Sliced Seasonal Fresh Fruits*
Danish and Muffins
Freshly Brewed Coffee and Tea*

The Sun City Buffet \$18.⁵⁰

Orange Juice*
Sliced Seasonal Fresh Fruits*
Fluffy Scrambled Eggs*
Bacon or Sausage (select one) *
House Potatoes*
Danish and Muffins
Freshly Brewed Coffee and Tea*

Add Cheese Blintzes with Blueberry
Compote or French Toast with Maple Syrup
And Butter \$4.⁵⁰
For Bacon AND Sausage* \$2.⁰⁰

The Quiche Buffet \$20.⁵⁰

Orange Juice*
Sliced Seasonal Fresh Fruits*
Quiche Lorraine
Spinach and Mushroom Quiche
Bacon or Sausage (select one) *
Danish and Muffins
Freshly Brewed Coffee and Tea*

For Bacon AND Sausage* \$2.⁰⁰

The Mini Brunch \$22.⁵⁰

Orange Juice*
Sliced Seasonal Fresh Fruits*
Fluffy Scrambled Eggs*
Quiche Lorraine OR
Spinach Mushroom Quiche (select one)
Bacon or Sausage (select one) *
House Potatoes*
Danish and Muffins
Freshly Brewed Coffee and Tea*

Add Cheese Blintzes with Blueberry
Compote or French Toast with Maple Syrup
And Butter \$4.⁵⁰
For Bacon AND Sausage* \$2.⁰⁰

All food and beverages are subject to a 20% service charge and sales tax

*Gluten Free

Plated Lite Lunches / Sandwiches

All lite lunches served with freshly brewed coffee and tea

Cranberry Almond Chicken Salad Sandwich \$18.⁰⁰

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

Vegetable Wrap \$18.⁰⁰

With Romaine lettuce, cucumbers, tomato, avocado, red onion, red bell peppers, pepperoncini and parmesan with a red wine vinaigrette served on a Spinach tortilla, Potato Salad or Pasta Salad

Turkey Croissant Sandwich \$18.⁰⁰

Sliced Turkey with basil aioli, bacon, lettuce, tomato, avocado and Swiss Cheese served on a butter croissant, Potato Salad or Pasta Salad
Or make it a wrap with a flour tortilla

Vegan Burger \$18.⁰⁰

Our Vegan burger is a blend of vegetables, grains and spices topped with lettuce, tomato and avocado served on a Brioche Bun, Potato Salad or Pasta Salad

Peppered Roast Beef Sandwich \$18.⁰⁰

Sliced Roast Beef with creamy horseradish spread, romaine lettuce, tomato and provolone cheese served on a Brioche Bun, Potato Salad or Pasta Salad

Optional Dessert

Cookies and brownies \$2.⁷⁵

Assorted Cakes \$4.²⁵ (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake.

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

Maximum three entrée selections for lite lunches. Meal designation cards must be provided for each guest if selecting a split menu option .

The higher priced entrée will prevail as overall entrée cost.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Plated Lite Lunches / Salads

All lite lunches served with freshly brewed coffee and tea

Chicken Apple Salad \$19.00*

Fresh cut romaine lettuce, dried cranberries, candied pecans, apples and blue cheese crumbles tossed with honey mustard dressing topped with diced chicken, Warm sourdough rolls and butter

BBQ Chicken Salad \$19.00

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

Chicken Caesar Salad \$19.00

Fresh cut romaine lettuce, lightly tossed in house made Timbers' Caesar dressing topped with croutons, parmesan cheese and diced chicken, Warm sourdough rolls and butter

Classic Cobb Salad \$19.00*

Classic cobb salad with diced chicken, bacon, hard-boiled egg, tomatoes, avocado, bleu cheese crumbles served with your choice of two dressings, Warm sourdough rolls and butter

Optional Dessert

Cookies and brownies \$2.75

Assorted Cakes \$4.25 (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake.

Client may opt to bring in their own dessert for a \$1.50 per person dessert handling fee.

Maximum three entrée selections for lite lunches. Meal designation cards must be provided for each guest if selecting a split menu option.

The higher priced entrée will prevail as overall entrée cost.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Plated Lunches (Hot)

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

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

Chicken Piccata \$25.00*

With Lemon Cream Sauce and Capers

Chicken Teriyaki \$25.00

With Teriyaki Glaze and Grilled Pineapple

Sliced Tri Tip \$28.00

With Peppercorn Demi
(Cooked medium rare)

Pan Seared Salmon \$28.00*

With Lemon Dill Sauce

Vegetable Stack \$24.00*

Grilled Garlic and Herb Vegetable Stack with eggplant, zucchini, yellow squash, and red bell pepper topped with a portabella mushroom and blistered tomatoes with a fresh marinara sauce

Napa Valley Chicken \$25.00*

With Sun Dried Tomato Cream Sauce

Roasted Turkey Breast \$26.00

With Cranberry Sage Stuffing

New York Steak \$35.00

10-ounce New York Steak with a red wine demi glaze

Pan Seared Sea Bass \$28.00*

With Lemon Chive Beurre Blanc

Pasta Primavera \$24.00

With Zucchini, Squash, Cherry Tomatoes, Onions and Mushrooms with a Rich Garlic White Wine Cream Sauce garnished with parmesan cheese

Optional Dessert

Cookies and brownies \$2.75

Assorted Cakes \$4.25 (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake.

Client may opt to bring in their own dessert for a \$1.50 per person dessert handling fee.

Maximum four entrée selections. Meal designation cards must be provided for each guest with split entrees.

The higher priced entrée will prevail as overall entrée cost .

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Lunch Buffet Options (Pages 11-13)

All lunch buffets are served with freshly brewed coffee and tea

The Tuscany Buffet \$29.⁰⁰

Mixed California Field Green Salad*
Caesar Salad
-Cheese Tortellini with Pesto Cream Sauce
-Penne Primavera with zucchini, squash, cherry tomatoes, onions and mushrooms with a rich garlic white wine cream sauce
-Chicken Parmesan with Classic Marinara Sauce
Fresh Baked Garlic Bread Sticks

The Mexican Fiesta \$29.⁰⁰

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

Add Guacamole: \$2.⁵⁰

The Backyard BBQ \$20.⁰⁰

Mixed California Field Green Salad*
Potato Salad*
Hamburgers*
Breads and Condiments
Baked Beans

Add Hot Dogs \$4.⁰⁰

The Deli Buffet \$26.⁰⁰

Mixed California Field Green Salad*
Caesar Salad
Pasta Salad
Sliced Turkey, Ham and Roast Beef*
Assorted Sliced Cheeses
Breads and Condiments

Optional Dessert

Cookies and brownies \$2.⁷⁵

Assorted Cakes \$4.²⁵ (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake.

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Lunch Buffet Options continued...

All lunch buffets are served with freshly brewed coffee and tea

The Soup and Salad Buffet \$23.⁰⁰

Choice of Two Soups:

Butternut Squash Soup
Chicken Noodle Soup
Cream of Broccoli with Cheddar Cheese
Beef Minestrone
Lentil Soup (vegetarian)
Tomato Bisque*

Choice of Three Salads:

Pasta Salad
Caesar Salad
Mixed California Field Green Salad*
Sliced Fresh Seasonal Fruits*
Home Style Potato Salad*
Wild Rice Salad*
Garden Cucumber and Tomato Salad*

Sourdough Rolls and Butter

Additional salad \$2.⁵⁰

Additional soup \$3.⁰⁰

The Pilgrimage \$30.⁰⁰

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

The Ponderosa \$29.00

Mixed California Field Green Salad*
Chicken Breast with Choice of One Sauce:

(Teriyaki Glaze, Lemon Cream Sauce and Capers*, Sun Dried Tomato Cream Sauce*, Red Wine Mushroom Sauce or BBQ)

Wild Rice Blend*

Fresh Vegetables*

Sourdough Rolls and butter

Optional Dessert

Cookies and brownies \$2.⁷⁵

Assorted Cakes \$4.²⁵ (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake .

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Lunch Buffet Options continued...

All lunch buffets are served with freshly brewed coffee and tea

The Platinum Buffet \$37.⁰⁰

Choice of Two Salads (For an additional salad add \$2.⁵⁰)

- ❖ Mixed California Field Greens with Tomatoes, Red Onions, Carrots and Sliced Cucumbers*
- ❖ Mixed California Field Greens with Chevre, Dried Cranberries, Candied Pecans and a Fresh Pear Vinaigrette*
- ❖ Classic Caesar Salad
- ❖ Pasta Salad
- ❖ Garden Cucumber and Tomato Salad*

Choice of Two Entrees (For an additional entrée add \$5.⁰⁰)

- ❖ Breast of Chicken with Lemon Cream Sauce and Capers*
- ❖ Breast of Chicken with a Red Wine Mushroom Sauce
- ❖ Breast of Chicken with Sun Dried Tomato Cream Sauce*
- ❖ Sliced Tri Tip with a Zinfandel Sauce
- ❖ Pan Seared Sea Bass with Lemon Chive Beurre Blanc*
- ❖ Pasta Primavera with Zucchini, Squash, Cherry Tomatoes, Onions and Mushrooms with a Rich Garlic White Wine Cream Sauce Garnished with Parmesan Cheese

Sides

Roasted Garlic Mashed Potatoes*, Rosemary Roasted Potatoes*, or Herb Jasmine Rice*

(Select one)

Fresh Seasonal Vegetables*

Warm Sourdough Rolls and Butter

Optional Dessert

Cookies and brownies \$2.⁷⁵

Assorted Cakes \$4.²⁵ (select one for all guests).

Strawberry Cake, Lemon Cream Shortcake, and Tuxedo Truffle Mousse Cake.

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Plated Dinners

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

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

Breast of Chicken \$32.00

With Choice of One Sauce:

Sun Dried Tomato Cream*
Lemon Cream Sauce and Capers*
Teriyaki Glaze and Grilled Pineapple
Red Wine Mushroom Sauce
White Wine Mushroom Sauce*

Pan Seared Sea Bass \$35.00*

With Lemon Chive Beurre Blanc

Stuffed Bell Pepper \$32.00*

With Quinoa and wild rice blend with seasonal vegetables and marinara

Filet Mignon \$ Market Price

8 ounces with Cabernet Thyme Sauce
(Cooked medium rare)

Stuffed Acorn Squash \$32.00*

With corn, wild rice blend, tomatoes, onions, squash, zucchini and carrots

New York Steak \$39.00

10-ounce New York Steak with a red wine demi glaze

Pasta Primavera \$32.00

With Zucchini, Squash, Cherry Tomatoes, Onions and Mushrooms with a Rich Garlic White Wine Cream Sauce garnished with Parmesan Cheese

Pan Seared Salmon \$36.00*

With Dill Cream Sauce

Optional Dessert

Assorted Cakes \$8.00 (select one for all guests). Our desserts are curated from Divine Desserts in Loomis.

Chocolate Orange Cake, Bailey's Irish Cream Cake, White Chocolate Raspberry Cake, Black Forest Cake and Cheesecake with a Raspberry Sauce.

Client may opt to bring in their own dessert for a \$1.50 per person dessert handling fee .

Maximum four entrée selections .

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

The higher priced entrée will prevail as overall entrée cost .

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Dinner Buffet Options (Pages 15 and 16)

All buffets include freshly brewed coffee and tea

The Tuscan Buffet \$36.⁰⁰

Mixed California Field Green Salad*
Caesar Salad
-Cheese Tortellini with Pesto Cream Sauce
-Penne Primavera with zucchini, squash, cherry tomatoes, onions and mushrooms with a rich garlic white wine cream sauce
-Chicken Parmesan with Classic Marinara Sauce
Fresh Baked Garlic Bread Sticks

The Mexican Fiesta \$36.⁰⁰

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

Add Guacamole: \$2.⁵⁰

The Pilgrimage \$37.⁰⁰

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

The Ponderosa \$36.⁰⁰

Mixed California Field Green Salad*
Chicken Breast with Choice of Sauce:

(Teriyaki Glaze, Lemon Cream Sauce and Capers*, Red Wine Mushroom Sauce, Sun Dried Tomato Cream Sauce* or BBQ).

Wild Rice Blend*
Fresh Vegetables*
Sourdough Rolls and butter

Optional Dessert

Assorted Cakes \$8.⁰⁰ (select one for all guests). Our desserts are curated from Divine Desserts in Loomis.

Chocolate Orange Cake, Bailey's Irish Cream Cake, White Chocolate Raspberry Cake, Black Forest Cake and Cheesecake with a Raspberry Sauce.

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

All food and beverages are subject to a 20% service charge and sales tax .

*Gluten Free

Dinner Buffets continued...

All buffets include freshly brewed coffee and tea

The Platinum Buffet \$42.⁰⁰

Choice of Two Salads (For an additional salad add \$2.⁵⁰)

- ❖ Mixed California Field Greens with Tomatoes, Red Onions, Carrots and Sliced Cucumbers*
- ❖ Mixed California Field Greens with Chevre, Dried Cranberries, Candied Pecans and a Fresh Pear Vinaigrette*
- ❖ Classic Caesar Salad
- ❖ Pasta Salad
- ❖ Wild Rice Salad with Dried Fruits and Nuts*
- ❖ Garden Cucumber and Tomato Salad*

Choice of Two Entrees (For an additional entrée add \$5.⁰⁰)

- ❖ Breast of Chicken with Lemon Cream Sauce and Capers*
- ❖ Breast of Chicken with Red Wine Mushroom Sauce
- ❖ Breast of Chicken with Sun Dried Tomato Cream Sauce*
- ❖ Sliced Tri Tip with a Zinfandel Sauce
- ❖ Pan Seared Sea Bass with Lemon Chive Beurre Blanc*
- ❖ Pasta Primavera with Zucchini, Squash, Cherry Tomatoes, Onions and Mushrooms with a Rich Garlic White Wine Cream Sauce Garnished with Parmesan Cheese

Sides

Roasted Garlic Mashed Potatoes*, Rosemary Roasted Potatoes* or Herb Jasmine Rice*

(Select one)

Fresh Seasonal Vegetables*

Warm Sourdough Rolls and Butter

Optional Dessert

Assorted Cakes \$8.⁰⁰ (select one for all guests). Our desserts are curated from Divine Desserts in Loomis.

Chocolate Orange Cake, Bailey's Irish Cream Cake, White Chocolate Raspberry Cake, Black Forest Cake and Cheesecake with a Raspberry Sauce.

Client may opt to bring in their own dessert for a \$1.⁵⁰ per person dessert handling fee.

All food and beverages are subject to a 20% service charge and sales tax.

*Gluten Free

Hors d'oeuvres

Not meant to be a stand-alone option. These should be ordered in addition to your full catered meal.

Hot

Stuffed Mushroom Caps with Italian Herbs, Sausage and Cheese

Pork Potstickers with Asian Vegetables and Asian Dipping Sauce

Coconut Shrimp with Sweet Chili Sauce

Swedish Meatballs

Chicken Won Tons

Cold

Beef Tenderloin on Toast Point Topped with Horseradish Cream

Caprese Skewers (Cherry Tomatoes and Buffalo Mozzarella Cheese with Fresh Basil with Balsamic Glaze)

Bruschetta

Ahi Tuna on Won Ton Crisp

Displays

Artisan Cheese Board with Fresh Fruit Garnish and Crackers

Vegetable Crudités with Boursin Cheese Dip

\$4.⁰⁰ per person

\$11.⁵⁰ for 3 selections

\$15.⁰⁰ for 4 selections

Beverages

Portable Bars and Bar Information

One bar: A minimum of 75 guests AND a \$500.⁰⁰ bar minimum or the difference will apply as the bartender fee. Private bartender requests are at management discretion.

Two bars: A guarantee of \$1,000.⁰⁰ 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.

Cocktail Server: \$75.⁰⁰ labor fee.

Bar Prices

Well \$6.⁰⁰

Call \$8.⁵⁰⁺

Premium \$9.⁵⁰⁺

Domestic Bottled Beer \$5.⁰⁰

Imported / Micro Brew Bottled Beer \$6.⁰⁰⁺

Domestic Keg of Beer \$400.⁰⁰

-Budweiser, Bud Lite, Coors Lite

Micro Keg of Beer \$450.⁰⁰

-Blue Moon, Sierra Nevada, Sam Adams, Shock Top, 805 and Modelo

Other options available upon request

Pony Kegs: Starting at \$225.⁰⁰

House Wine by the Glass \$7.⁰⁰

House Wine by the Bottle \$24.⁰⁰

-Chardonnay

-White Zinfandel

-Merlot

-Cabernet Sauvignon

Mimosa \$7.⁰⁰

Champagne by the Bottle \$25.⁰⁰

Sparkling Cider \$12.⁰⁰

Assorted Soft Drinks \$3.⁰⁰

Bottled Waters \$2.⁵⁰

Corkage fee \$15.⁰⁰ per 750ml

\$30.⁰⁰ 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 \$15.⁰⁰ per 750ml and \$30.⁰⁰ 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.

Timber Creek Ballroom Policies

We at Sun City Roseville's Timber Creek Ballroom are committed to providing the highest quality product and services to our guests. All reservations and agreements are subject to the following policies

Guarantees

In arranging for function, the attendance must be specified and communicated at least seven business days in advance. This number will be considered a final guarantee, not subject to reduction. The Timber Creek Ballroom will be prepared to serve five percent (5%) over the guarantee. A \$2.⁰⁰ per person service charge will apply to serve any guests that show about the 5% final guarantee. All food charges are based on customer's guarantee of attendance or the actual number of guests served, whichever is greater. The attendance on the ballroom event contract will automatically become the guarantee if the Catering Office is not advised by the given deadline. Entrée substitutions added during the day of, or at the time of, a meal function will increase the guarantee accordingly and will be charged at no less than the same per person price of the regular entrée. This includes vegetarian or special diet requests.

Confirmation / Deposits

To confirm space for your event, a non-refundable retainer and signed reservation contract is required. The Timber Creek Ballroom does not hold space on a tentative basis. In the event that any catered function is to cancel, the deposit shall then become the property of the Timber Creek Ballroom. Further, any catering function that cancels 30 days or less prior to the booked date will be subject to cancellation fees equal to the anticipated food and beverage revenues. Deposits are non-transferable.

Payments

Please work with the Catering Department on when payment for your event is due.

Menu Selection

Your menu selection shall be submitted to the Catering Office no later than six weeks prior to your scheduled function. Any changes made less than seven business days prior to the event may be subject to additional surcharges. No outside food or beverage will be permitted on the premises by the guests unless previously arranged through the Catering Office. This does not include wedding cakes, anniversary cakes or wine / champagne.

Menu prices as quoted are firm for ninety (90) days only. Functions booked more than (90) days in advance are guaranteed no more than a 15% increase in menu prices per calendar year.

It is Timber Creek Ballroom's policy that all prepared food (hot or cold) not consumed during a function will be disposed of by Timber Creek Ballroom and will not be packaged "to go." The only exception to this will be any remaining wedding / anniversary cake, which will be boxed for the client at the end of the function.

All menus are subject to a 20% service charge and applicable sales tax. 16.8% of the service charge is disbursed to banquet staff. 3.2% of the service charge is to cover operational expenses.

For events Sunday through Friday, a minimum guarantee of 25 guests is required. For events occurring on a Saturday, a minimum guarantee of 100 guests is required.

Damages and Liabilities

Customer hereby acknowledges the Customer assumes liability for any loss of or damage to any of the Customer's merchandise or articles used at the facility whether such loss occurs prior to, during or following customer's functions.

Customer shall be solely responsible for and shall immediately reimburse Timber Creek Ballroom for any damage to the premises caused by Customer, Customer's guests, invitees, employees, independent contractors or other agents of the Customer.

Customer shall indemnify, defend and hold harmless Timber Creek Ballroom against any and all claims, losses, damages or liability arising out of or relating to Customer's functions irrespective of whether such claim, loss, damage or liabilities arise from active or passive activity.

Timber Creek Ballroom shall not be liable for its failure to perform this contract if such failure is due, but not limited to fire, flood, earthquakes, inclement weather, or any emergency condition.

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. The Timber Creek Ballroom reserves the right to change groups to a room suitable for the attendance if the attendance drops.

Smoke machines, fog machines or dry ice is not allowed.

Artificial floral petals are not allowed in outdoor areas.

No tacks, nails, or adhesives are to be used to affix any signs, banners or decorations to the walls.

If on the day of the event, the Customer changes the set up specified on the catering contract, a minimum \$100.⁰⁰ labor charge will be posted to the bill.

No rice, confetti, bubbles, or glitter allowed on the premises.

All items brought in to the event must be removed immediately following conclusion of the event.

Requests for additional hours must be made at least 30 days in advance and are based on clubhouse availability.

The Timber Creek Ballroom does not allow guest restrooms to be converted in to changing rooms.

Vendors for functions are given 2 hours of set up time prior to the function.

The Timber Creek Ballroom is a non-smoking facility: Smoking is permitted outside only.

All children are required to be monitored by a responsible party at all times.

Audio Visual Equipment

Audio visual equipment is available with advance request and charged at prevailing rates.

Candles

Tapered candles must be enclosed in a hurricane globe with a substantial base so the candle does not fall over.

Floating candles are allowed as long as the container they are in allows for two inches below the rim for the water line.

No exposed flames allowed.

Candelabras for short ceremonies inside the ballroom are approved.

All centerpieces or decorations incorporating candles must be pre-approved by the Catering Department prior to the scheduled event to ensure that all guidelines are met.

Appearance / Decorations

During a walk through or inspection, client may have observed decorations that were in place for another event and client should not consider those decorations to be standard or otherwise part of the standard package. The Timber Creek Ballroom conducts periodic remodels and upgrades from time to time and the pre-or post-decoration appearance of the facility may not be the same as it was on the day (s) that client visited the facility. Also, the Rose Garden and Patio foliage changes from season to season and The Timber Creek Ballroom otherwise changes the Rose Garden and Patio lighting, foliage and appearance from time to time.

Rehearsal Time

Rehearsals are scheduled Monday through Thursday only. The exact rehearsal date and time will be scheduled during your final details meeting about 8 weeks prior to your function. There is no charge for rehearsals. Please note that staffing is not available during your rehearsal.

Dressing Room Policies

No food or beverages allowed in the changing room. The Timber Creek Ballroom will provide complimentary water service.

No alcoholic beverages allowed. Failure to comply can and will result in the termination of this banquet contract with no refunds.

All small children must be accompanied by an adult.

The Timber Creek Ballroom is not responsible for the loss and / or theft of items left unattended.

No hair or make-up services are permitted in the dressing rooms.

Illegal Drug Use

The Timber Creek Ballroom goes above and beyond to exceed our customer's expectations; however, we go even further in protecting the safety of our employees, subcontractors and clients. This is why we have a zero-tolerance policy when it comes to illegal drug use at events hosted by the customer. If illegal drugs are present at your event, the Timber Creek Ballroom reserves the right to cancel the event whether or not services have been completed. This is our way of promoting a safe and drug free environment for our customers and our employees. The Timber Creek Ballroom does not promote the use of illegal drugs.

Maximum Seating

Maximum seating as set by the fire codes are strictly adhered to at this facility.

Dress Code

Appropriate dress code required for all guests attending events here at the Timber Creek Ballroom.

Loading / Unloading Delivery Entrance for Subcontractors and / or private vendors

Authorized vehicles may only park at the West entrance of the Timber Creek Lodge for the expeditious loading / unloading and delivery of materials to be used for events. Vehicles may not be parked so as to prevent the flow of foot traffic.

Images

Upon acceptance of this agreement, the client acknowledges that any and all images taken are the sole property of the Timber Creek Ballroom and unless otherwise noted, all images created may be used for marketing or promotional use without prior notification.