

Venue and Catering

Eagle Point Golf Club is nestled at the foothills of the Table Rocks in the Upper Rogue Valley. Beautiful vistas of the surrounding mountains and magnificent views of the pristine golf course define Eagle Point Golf Club. Weddings at Eagle Point Golf Club are elegant and provide an exceptional venue for your special day.

Receptions are hosted by the Talon Grill, our on-site restaurant and caterer. The Talon Grill provides a variety of delectable menu offerings for any theme and every budget. Choose from our delicious wedding menus or customize your own.

FEATURES

- Beautiful Outdoor Venue
- Accommodate groups up to 180 attendees
- Stunning views of the Golf Course

ROOM CAPACITIES

Location	Banquet Seating	Lawn Seating	Venue Fee	
Garden Pavilion	180	150	\$4, 000	

INCLUSIONS

Your venue fee includes the following benefits...

- Complimentary menu tasting for the bride and groom
- One-hour ceremony rehearsal (upon availability)
- Chairs up to 300
- Tables up to 30 six foot rounds
- Table for gifts (One 6' Banquet Table)
- Head Tables (Two 6' Banquet table)
- Full day use of the garden pavilion. 9am-12am

TO CONFIRM YOUR DATE

In order to confirm your date with Eagle Point Golf Club, we simply ask for an initial deposit and signed contract. We will walk you through the payment process and final guarantees during the contract stage.



CATERING

The Talon Grill at Eagle Point Golf Club eases the worry of trying to find a caterer and beverage provider. We offer a delectable wedding menu or we can customize the menu to any taste, budget or theme.

CATERING INCLUSIONS

- China & Flatware for up to 250 guests
- China cakes plates
- Iced Tea, Lemonade & Water for dinner reception
- Water Goblets
- Linen for tables and napkins (Color Choices)
- Professional wait staff



Automatic 20% gratuity on all food and Beverage



WEDDING HORS D'OEUVRES

Hot Hors d'Oeuvres

Spanakopita

\$5 per person, 3 pieces per person Phyllo pastry, spinach and feta cheese

Crab Cakes with Herb Remoulade

\$5 per person, 3 pieces per person Dungeness crab, seasoned breadcrumbs, herbs and spices.

Meatballs Choice of Sauce (BBQ, Spicy Asian, Italian)

\$5 per person, 3 pieces per person A blend of beef, pork, herbs and spices

Phyllo Dough Wrapped Asparagus and Asiago Cheese

\$3 per person, 3 pieces per person Tender phyllo dough, spring asparagus & Asiago cheese

Pork Pot Sticker with Dipping Sauce

\$4 per person, 3 pieces per person Pork, garlic, ginger in dumpling wrapper with soy dipping sauce

Cold Hors d'Oeuvres

Bruschetta Platter

12 Crostini's \$11 Toasted baguette, tomato, basil, olive oil, spices

Assorted Tea Sandwiches

\$5 per person, 3 pieces per person Egg salad, chicken salad, tuna salad

Mini Quiche

\$3 per piece Puff pastry, egg, herbs & spices

Steak Crostini Platter

12 Crostini's \$12

Toasted baguette, roasted pepper, caramelized onion and melted bleu cheese

Antipasto Platter

\$20, serves 4 people

Cotto salami, dried aged salami, mozzarella bucatini, burrata cheese, mixed olives, arcadian lettuce, cherry tomatoes & peppers

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WEDDING BUFFET

\$35 per person

Our wedding menu selections highlight the bounty of the Pacific Northwest. Our menu was carefully put together to feature fresh Pacific Northwest style food prepared with the utmost care. Your buffet includes fresh brewed iced tea, lemonade and water.

Salads

(Choose One)

Garden Salad

Arcadian Greens, Cucumbers, Tomatoes Served with Ranch & Italian Vinaigrette

Spinach Salad

Spinach Salad, Feta Cheese, Dried Cranberries & Balsamic Vinaigrette

Caesar Salad

Traditional Caesar Salad with Rustic Croutons and Shaved Parmesan

*Additional salad add \$4 per person.

Entree

(Choose One)

Grilled Pacific Salmon

Brushed with fresh lemon butter and julienned basil

Chicken Marsala

Marsala Wine, Wild Mushroom Demi Glaze

Thinly Sliced Smoked Brisket

Slow smoked served with a House BBQ Sauce

Bourbon Glazed Pork Chops

Seared chops with our rich house bourbon sauce

Grilled Tri Tip

Slow Grilled Tri Tip, Caramelized Onions, House Steak Sauce

Prawn Scampi

Linguine Noodles Tossed with Garlic Butter, Capers, Lemon & White Wine

*Additional entrée add \$8 per person.

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WEDDING BUFFET Continued

Sides

(Choose One)

Wild Rice Pilaf

Wild rice, herbs and butter

Roasted Garlic Mashed Potatoes

Yukon gold potatoes whipped with cream, butter and roasted garlic

Roasted Red Potatoes

Roasted with garlic, herbs, salt and pepper

Traditional Macaroni & Cheese

Elbow noodles in a four cheese sauce

*Additional side add \$1 per person.

Vegetable Sides

(Choose One)

Chefs Seasonal Vegetables

*Seasonal please inquire with staff
Sautéed vegetables with butter, garlic & herbs.

Caramelized Brussel Sprouts

Roasted and tossed with butter, salt & pepper

Asparagus & Hollandaise

Sautéed and dressed in buttery hollandaise

*Additional vegetable side add \$1 per person.

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Beverages

Bar

Hosted Bar Prices

Well	\$5
Well Rocks	\$6
Well Martini	\$7
Call	\$7
Call Rocks	\$8
Call Martini	\$9
Premium	\$9
Premium Rocks	\$10
Premium Martini	\$11
Domestic Draft	\$4
Premium Draft	\$6
Bottled Domestic Beer	\$4
Bottled Premium Beer	\$5
House Wine	\$6

Keg Service

Domestic Keg	\$275
Premium Keg	\$375
*Keg Service Fee	\$50

WINE LIST AVAILABLE UPON REQUEST

NON ALCOHOLIC

Soft Drinks	\$2.50
Bottled Sparkling and Mineral Water	\$3
Bottled Juices	\$3

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Additional Services

Bar Service

OLCC Licensed Bartender \$150

*3 Hours Service

Each Additional Hour \$50

*Bar service is required or Keg Service, Cash Bar & Open Bar



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