



2024 / 2025 Wedding Reception Information

Tiburon Golf Club is a beautiful 27-hole golf course, with over 250 acres of natural rolling hills and lakes. Only minutes away from hotel accommodations, it has the serenity of the countryside yet the convenience of the city. Tiburon is one of the largest banquet facilities in West Omaha, with rooms to fit all of your needs. We have a full service kitchen, full audio visual capabilities, and professional staff.

When Reserving A Private Function: Please contact Becky Dickerson, Director of Special Events, at 402-895-2688 to search for available dates. Menu prices are non-negotiable. Becky is also available by email at becky@tiburongolf.com or visit Tiburon's website at www.tiburongolf.com.

Food and Beverage Minimum: The minimum dollar amount required to be spent to guarantee the function space reservation. This amount includes food and beverage and does not decrease if the expected attendance is not reached. A menu and guaranteed number of guests is required 10 days prior to the event date. This guarantee represents your billing minimum and will not be subject to reduction. The minimum does not include cash bar sales, sales tax, service charge, or any other miscellaneous charges. **\$6500.00 for a Friday / \$9500.00 for a Saturday**

Sales Tax and Service Charge: Tiburon Golf Club will add a 5.5% Sarpy County sales tax and a 20% service charge to your food and beverage purchases.

Deposit: Tiburon Golf Club requires a deposit based on the room being reserved to secure the date. All deposits are non-refundable. A signed contract is also necessary when reserving a room.

Room Rental: Your room rental includes complimentary setup and breakdown of the event room. This includes the tables, chairs, linens, and complete place settings to include china, glassware, and flatware. All rooms come equipped with Surround Sound, Projector and Screen, IPOD Hookup, Bluetooth, Computer Hook-Ups, and Handheld Microphone. **The Great White Room Rental is \$1175.00 on a Friday and \$2125.00 on a Saturday. There is also an additional charge of \$375.00 when renting the dance floor from Tiburon Golf Club. Please ask for winter rates if applicable.**

Wedding Reception Information Continued...

Outside / Inside Ceremony: Tiburon has a beautiful outdoor ceremony site that was built in Spring of 2013. The capacity of the outdoor space is 300 people. If by chance it rains or there is inclement weather we do have a back-up plan for an indoor ceremony which is in the Hammerhead Ballroom and can accommodate 250 people. **The charge for a ceremony is \$1000.00 and does include outdoor sound and chairs.**

The Great White Ballroom: This Ballroom can accommodate up to 375 guests with a dance floor.

Cake Cutting Fee: For an event or special occasion where there is a cake brought into the facility, there is a \$125.00 charge for Tiburon Golf Club to cut the cake. Tiburon does allow cake, candies, mints and nuts to be brought into the facility. There is always the option for you or a guest to cut your cake at no charge. Plates, forks, a serving set, and napkins will be provided.

Security: Required for all evening events. Security will be provided through Tiburon Golf Club for \$225.00 This fee does not apply to everyone. Please ask for extended details. At no time is Tiburon Golf Club responsible for lost, stolen or damaged property.

Payment Policy: Payment is broken down into 4 deposits due before the date of the function. Final balance is due within 10 days after the invoice is received. A credit card authorization form is required to have on file.

What's included.....

Facility rental for six hours not exceeding midnight

Formal set-up, clean up, tables and chairs for up to 375 guests

Table Linens (black or white), linen napkin (variety of colors) and table skirting available in black or white.

China (plates, flatware, and glassware at each place setting)

Professional Staff including Event Coordinator, all servers, and bartenders

Breathtaking views of 27 holes on our private patio

All audio visual equipment including two drop down screens, two built in projectors, and surround sound system

Personal tasting and meal planning with the Event Coordinator

Spectacular photo opportunities on our golf course

Assistance in basic decorating

Bridal Suite and Groom's Room for onsite ceremonies

Appetizer Selections

Appetizer Displays Per Person

Spinach and Artichoke Dip

Served with Assorted Crackers

\$4.25 per guest

Chips and Salsa

\$2.50 per guest

Fresh Fruit Display

\$5.25 per guest

Garden Vegetable Crudit 

Served with Dipping Sauces

\$4.75 per guest

Domestic Cheese Display

Served with Assorted Crackers

\$5.25 per guest

Charcuterie Display

Assorted Imported Meats, Cheeses, Olives, Candied Nuts.

Served w/ Crostini Bread & French Bread

\$9.95 per guest

Nacho Display

Ground Beef, Chips, Mexican Cheese Dip, Salsa, Tomatoes, Sour Cream, and Jalapenos

\$8.25 per guest

Chilled Shrimp on Ice

Served with Tangy Cocktail Sauce

\$7.95 per guest (3 pieces per guest)

Appetizers Per 100 Pieces

Chilled

***Bruschetta with Roma Tomatoes \$195**

- *All Served on a Crostini*

***Assorted Pinwheel Wraps \$195**

***Assorted Canap s \$205**

- *Blue Cheese, Bacon and Honey*
- *Smoked Salmon, Caper Cream Cheese*
- *Goat Cheese, Caramelized Onion and Fig*
- *All Served on a Crostini*

Hot

Pretzel Bites w/Beer Cheese \$115

Toasted Ravioli with Marinara Sauce \$120

Swedish Style or BBQ Style Meatballs \$120

***Mini Spinach Artichoke Bites \$115**

Mini Breaded Mozzarella Sticks with Marinara \$150

***Pork and Vegetable Egg Rolls \$170**

Fried Gouda Mac & Cheese Bites \$175

Chicken Wings (Buffalo, BBQ, Thai or Teriyaki) \$245

Breaded Chicken Tenders with Ranch \$245

***Bacon Wrapped Whiskey Figs \$285**

***Teriyaki Chicken Satay with Peanut Sauce \$310**

***Bacon Wrapped Shrimp \$335**

Professional Butler Passing Available Upon Request at \$15 Per Server

Buffet Dinner Creations

*All Buffet Selections include Fresh Rolls and Butter, Freshly Ground and Brewed Coffee, Water Service, Ice Tea, and Lemonade
(Minimum of 20 People Required)*

2 – Entrees, 1 – Starch, 1- Vegetable, 1 – Salad \$23.75

3 – Entrees, 1 – Starch, 1 – Vegetable, 1 – Salad \$28.75

Entrée Options

***Chicken Portofino**

Grilled Chicken Breast Topped with a Prosciutto, Tomato, and Basil Cream Sauce

Chicken Roulade

Butterflied Chicken Breast Stuffed with Provolone and Prosciutto and then Rolled, Breaded, and Sliced.

Stuffed Chicken

Hand Breaded Chicken Stuffed with Roasted Red Peppers and Garlic Cheese Served with Roasted Red Pepper Garlic Cream Sauce

Chicken Parmesan

Breaded Chicken Topped with Homemade Marinara & Provolone Cheese

***Asian Roasted Pork Loin**

Slow Roasted Pork Drizzled with an Asian Glaze/Available to Carve

Dijon Roasted Pork Loin

Slow Roasted Pork Loin served with a creamy Dijon Sauce / Available to Carve

***Sliced Roast Beef**

With AuJus Gravy/Available to Carve

***Stuffed Roast Beef**

Thinly Sliced Roast Beef with Roasted Mushroom and Swiss Cheese Served over a Light Garlic Cream Sauce.

***Grilled Atlantic Salmon + \$3.75 per Guest**

Served with a Picatta Sauce

Herb Crusted Salmon + \$3.75 per Guest

Lemon Garlic Cream Sauce

***Prime Rib of Beef + Market Price**

Prepared Medium-Rare, Served with AuJus, and Creamy Horseradish

***Roasted Beef Tenderloin + Market Price**

Prepared Medium-Rare, w/a Peppercorn Sauce

Gluten Free Items

Buffet Dinner Creations Continued...

Starch Options

***Herb Roasted Baby Red Potatoes**

***Roasted Garlic Red Whipped Potatoes**

Mac and Cheese – *Add Bacon for \$.75 per guest*

Pasta Marinara or Alfredo

***Rice Pilaf** – *Chicken Stock Rice w/ Onions and Carrots*

Add 2nd Starch for an additional \$3.25 per guest

Vegetable Options

Green Bean Casserole

***Roasted Season Vegetables**

Broccoli, Carrots, Cauliflower, Zucchini, Squash, Red and Green Bell Pepper

***Oven Roasted Green Beans**

***Green Bean Almondine**

***Garlic Parmesan Brussel Sprouts**

***Summer Medley**

Zucchini, Yellow Squash, Asparagus, Roasted Peppers and Mushroom

Add 2nd Vegetable for an additional \$2.75 per guest

Salad Options

***Traditional Green Salad** – *Romaine Lettuce, Tomatoes, Croutons, Shredded Cheese, Onions, & Cucumbers w/ Ranch and Italian Dressings*

***Mixed Green Pear Salad** – *Spring Mix Lettuce with Romaine, Candied Nuts, Pear, Goat Cheese and tossed in a Maple Vinaigrette Dressing*

Classic Caesar Salad – *Romaine, Caesar Dressing, Parmesan and Grape Tomatoes tossed*

***Spring Green Salad** – *Gourmet Spring Mix with Romaine Lettuce, Tomatoes, Croutons, Shredded Cheese, Onions, & Cucumbers with Raspberry Vinaigrette Dressing*

Add 2nd Salad or Fresh Fruit for an additional \$2.50 per guest

Gluten Free Items

Served Dinner Creations

All Dinner Selections Include Fresh Rolls and Butter, Freshly Ground and Brewed Coffee, Water Service, Lemonade & Iced Tea

Served Entrees

- *Peppercorn Filet of Beef – \$41.95 per guest** – *Fresh Herbs and Peppercorn with a Drizzle of Balsamic Glaze (6 oz.). Prepared Medium.*

- *New York Strip – \$36.95 per guest** – *Brushed with Roasted Garlic Butter and Grilled to Perfection (8oz.). Prepared Medium.*

- *Sirloin Steak – \$30.95 per guest** – *Served with a Mushroom Demi Glaze (6oz.). Prepared Medium.*

- *Grilled Atlantic Salmon – \$30.95 per guest** – *Grilled Filet Finished with Dill Pesto (8 oz.)*

- *Chicken Portofino – \$25.95 per guest** – *Grilled Chicken Breast Topped with a Prosciutto, Tomato and Basil Cream Sauce*

- Chicken Roulade – \$25.95 per guest** – *Butterflied Chicken Breast Stuffed with Provolone and Prosciutto, Rolled, Breaded, and Sliced.*

- Basil Pesto Portobello Pasta (Vegetarian) – \$21.95 per guest** Penne Pasta, Portobello's with Oven Roasted Tomatoes

- *Vegan Dish – \$18.95 per guest** – *Two Portobello Steaks Marinated in Balsamic and Garlic Oil*

- Kids Chicken Fingers with Fries – \$11.95 per guest**

**If more than one entrée above is selected a \$1.50 split entrée charge per guest applies*

Gluten Free Items

Served Dinner Duets:

A 4oz Sirloin \$30.50

Prepared Medium with Mushroom Demi Sauce

And Your Choice of **ONE** of the Following:

Pork with Dijon Sauce

Chicken Roulade

Grilled Atlantic Salmon

Chicken Portofino

Served Dinner Creations Continued...

Salad Options

- *Traditional Green Salad** – *Romaine Lettuce, Tomatoes, Croutons, Shredded Cheese, Onions, & Cucumbers w/ Ranch and Italian Dressings*
- *Mixed Green Pear Salad** – *Spring Mix Lettuce with Romaine, Candied Nuts, Pear, Goat Cheese and tossed in a Maple Vinaigrette Dressing*
- Classic Caesar Salad** – *Romaine, Caesar Dressing, Parmesan and Grape Tomatoes tossed*
- *Spring Green Salad** – *Gourmet Spring Mix with Romaine Lettuce, Tomatoes, Croutons, Shredded Cheese, Onions, & Cucumbers with Raspberry Vinaigrette Dressing*
- *Gluten Free Options**

Starch Options

- *Baby Crown Potato**
Baby Red Potato with Sour Cream, Bacon Bits and Colby Jack Cheese
- *Herb Roasted Baby Red Potatoes**
- *Roasted Garlic Red Whipped Potatoes**
- Mac and Cheese**
- Pasta Marinara or Alfredo**
- *Rice Pilaf** – *Chicken Stock Rice w/ Onions and Carrots*
- *Gluten Free Options**

Vegetable Options

- *Asparagus Bundle**
- *Roasted Seasonal Vegetables**
Broccoli, Carrots, Cauliflower, Zucchini, Squash, Red and Green Bell Peppers
- *Oven Roasted Green Beans**
- *Green Bean Almondine**
- *Garlic Parmesan Brussel Sprouts**
- *Summer Medley**
Zucchini, Yellow Squash, Asparagus, Roasted Peppers and Mushroom
- *Gluten Free Options**

Beverage Selections

Packages

Packages (6 hours maximum)

Domestic Keg Beer, House Wine and Soda – \$15.50 per guest

Two Styles of Keg Beer can be chosen from Bud Light, Miller Light, Busch Light, or Coors Light. House Wine Offered within the Package are a Chardonnay, White Zinfandel, Moscato, Pinot Grigio, Cabernet, Merlot, and Pinot Noir

Add Domestic Bottled Beer – \$6.00 per guest

Please ask for styles provided

Add Call Brand Liquors – \$8.50 per guest

Titos, UV Blue, Tanqueray, Captain Morgan, Bacardi, Malibu, Windsor, Seagram's 7, Canadian Club, Jim Beam, Dewars, Johnny Walker Red, Southern Comfort, Jose Cuervo, Kahlua, Amaretto, Peach Schnapps, Windsor, and Bacardi Limon

Add Premium Brand Liquors – \$10.00 per guest

Grey Goose, Johnny Walker Black, Crown Royal, Jack Daniels, Jameson, Bulleit Bourbon, Hendricks, Bombay, Makers Mark and Bailey's

Soda Package – \$6.50 per guest

Coke Products Fountain Style

Ala Carte Bar Prices Per Drink

Super Premium \$8.00

Premium \$7.00

Call \$6.00

House Wines \$25.00 per bottle \$7.00 per glass

Asti Champagne \$35 per bottle / Champagne Toast \$3.00 per guest

Domestic Keg Beer \$350.00

Specialty Keg—Pricing Available with Brand Specific

Specialty Bottle Beer \$5.00

Specialty Keg Beer \$5.00

Domestic Bottle Beer \$4.00

Domestic Draw \$4.00

Fountain Soda \$3.00

Coke Products

Iced Tea/Lemonade \$9.95 per Gallon

Regular and Decaf Coffee \$15.00 per 1.5 Gallons