SANTA ROSA
GOLF & COUNTRY CLUB

A Member of the ClubCorp Family

Weddings Menus 2017

333 Country Club Drive | Santa Rosa, CA 95401
Phone: 707-546-3485 | Fax: 707-546-8921
www.santarosagolf.com

Your Love Story is Beautiful…

Congratulations on your engagement!

Thank you for your consideration of Santa Rosa Golf & Country Club as a location for your upcoming celebration. There is no better way to begin the next chapter in your journey together than by selecting a venue so rich in its past that it continues to inspire the present and future.

Surrounded by vineyards in the heart of Sonoma County, our 128-acres provide the perfect setting for ceremonies and receptions for up to 300-guests. Indoor and outdoor venues on site can be paired together to create a truly unique experience.

Our menus serve as a foundation, introducing you to the visions of our amazing culinary team while allowing the ability to create a custom menu. Please allow the pages ahead to provide details in planning a romantic, exclusive, and well-executed dream day.

Sincerely,

Tess Allen
Private Events Director

Wedding Site Fees - Inclusions

Evening Reception

April - November
Ceremony & Reception - $4,000
Reception Only - $3,000

December – March
Ceremony & Reception - $3,000
Reception Only - $2,000

Special Rates Apply for Sunday & Thursday Weddings

On Site Bridal Ready Room
Available at 10:00AM on Wedding Day

Ceremony & Reception Venue – Six Hour Event
4:00pm - Guest Arrival & Refreshments | Ceremony
5:00pm - Cocktail Hour
6:00pm - Reception & Dinner Service
10:00pm - Event Concludes

Additional 'late night' hours may be scheduled in advance at the club's discretion - additional fees may apply.

Ceremony Chairs, Reception Tables & Chairs,
Full-Length White Linens, Napkins

On-Site Banquet Manager & Dedicated Service Staff

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table & Gift Tables
Dance Floor & Staging for Entertainment

Printed Menus for Each Table Setting

Complimentary Self-Parking

Formal Menu Tasting for Four People

Daytime Reception

April - November
Ceremony & Reception - $2,000
Reception Only - $1,000

December – March
Ceremony *[Indoor]* & Reception - $1,000
Reception Only - $500

Special Rates Apply for Sunday & Thursday Weddings

Ceremony & Reception Venue – Four Hour Event
10:00am - Guest Arrival & Refreshments | Ceremony
11:00am - Reception & Lunch/Brunch Service
2:00pm - Event Concludes

Ceremony Chairs, Reception Tables & Chairs,
Full-Length White Linens, Napkins

On-Site Banquet Manager & Dedicated Service Staff

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table & Gift Tables

Printed Menus for Each Table Setting

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Breakfast Menu

Brunch buffet menu is designed for **1-hour** of **service** and requires a **minimum** of **30 guests**.

Selection of Chilled Fruit Juices
Assorted Plain & Fruit Yogurts, Granola
Seasonal Whole & Sliced Fresh Fruit and Berries
Assorted Fresh Baked Breakfast Pastries, Toasts, Butter & Jams
Regular & Decaffeinated Coffee and Assorted Teas

Fresh Scrambled Eggs

-or-

Seasonal Vegetable Frittata

Hickory Smoked Bacon and Sausage
Roasted Breakfast Potatoes

$30.00 Per Person

Buffet Enhancements

Buffet enhancements are designed as add-on items to existing buffet menus and are priced per person.
A **minimum** of **30** guests required.

Hard Boiled Eggs	$2.00
Assorted Cold Cereals with Milk	$3.00
Assorted Bagels and Cream Cheese	$3.50
Old Fashioned Oatmeal with Brown Sugar and Raisins	$3.50
Cheese Blintz with Strawberry Sauce	$5.00
Corned Beef Hash	$6.50
Smoked Salmon Platter with Traditional Accompaniments	$7.00
Sourdough French Toast with Vermont Maple Syrup	$7.00

BELGIAN WAFFLE STATION *(Chef Attendant Required)* **$10.00**
Assorted Fresh Fruit Toppings, Nuts, Whipped Cream, and Syrups
One Chef Attendant Per 30 Guests Required for Stations **$150.00**

OMELET STATION *(Chef Attendant Required)* **$10.00**
Fresh Eggs, Cooked to Order, Custom Omelets
Ham, Sausage, Bacon, Turkey – Assorted Fresh Vegetables, and Cheeses
One Chef Attendant Per 30 Guests Required for Stations **$150.00**

BLOODY MARY AND MIMOSA BAR *(Two Hours-Bartender Required)* **$15.00**
Absolut and Tito's Vodkas, Pickled Vegetables and
Traditional Accompaniments

Sparkling Wine & Freshly Squeezed Orange Juice
One Bartender Per 75 Guests Required for Bar Service **$150.00**

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Brunch Station

Breakfast buffets are designed for **1-hour** of **service** and are available from 10:00am until 1:00pm.
A **minimum** of **30-guests** is required.

Continental Breakfast

Selection of Chilled Fruit Juices
Seasonal Whole & Sliced Fresh Fruit and Berries
Assorted Fresh Baked Breakfast Pastries, Toasts, Butter & Jams
House-Made Granola, Assorted Plain & Fruit Yogurts
Regular & Decaffeinated Coffee and Assorted Teas

Hot Items

(Choose One)
Eggs Benedict
Seasonal Vegetable Frittata
Fresh Scrambled Eggs

(Choose Two)
Hickory Smoked Bacon and Sausage
Sliced Breakfast Ham
Breakfast Potatoes with Herbs and Caramelized Onions
Sourdough French Toast, Powdered Sugar

Salads & Sides

Baby Arugula & Mixed Green Salad, Balsamic Vinaigrette
Domestic and Imported Cheeses, Sliced Baguette and Gourmet Crackers
Pesto Pasta, Fresh Vegetables, Basil and Roasted Garlic Cream

$40.00 Per Person

Lunch Menu – Plated

All plated lunch menus are served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee, and iced tea.
Meal selections to be provided prior to the event, client is responsible for providing entrée indicators for each guest.

Appetizers

(Choose One)

Chef's Seasonal Soup

Mixed Greens
Candied Pecans, Dried Cranberries and Pomegranate Vinaigrette

Classic Caesar
Romaine Hearts, Focaccia Croutons and Parmesan Cheese

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, and Sherry Vinaigrette

Entrées

(Choose Two – Served with Seasonal Vegetables)

Herb Marinated Chicken Breast | $36.00 Per Person
Sherry Cream Sauce, Toasted Almonds, Grapes, Basmati Rice

Garlic Roasted Pork Tenderloin | $35.00 Per Person
Whole Grain Mustard Sauce, Herb Roasted Potatoes

Grilled Tri-Tip | $40.00
Cabernet Reduction, Crispy Leeks, Garlic Mashed Potatoes

Pan Seared Atlantic Salmon | $36.00 Per Person
Red Onion Chutney, Roasted Potatoes

Oven Roasted Sea Bass | $37.00 Per Person
Lemon Beurre Blanc, Salsa Verde, Wild Rice Pilaf

Braised Short Ribs | $40.00 Per Person
Parmesan Polenta, Natural Jus

Dessert

Wedding Cake
Client to Provide *(Includes Cake Cutting and Service Fees)*

Lunch Menu – Family Style

Family style lunch menus are served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee and iced tea.
Available for parties of **100-guests** or **less.**

Appetizers

(Choose One)

Sonoma Mixed Greens
Candied Pecans, Dried Cranberries and Pomegranate Vinaigrette

House-Made Ceviche
Fresh Avocado, Tortilla Chips
($5.00 Per Person Surcharge Applies)

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, and Sherry Vinaigrette

Classic Caesar
Romaine Lettuce, Shaved Parmesan, and Garlic Croutons

Entrée

(Choose One – Includes Vegetarian Dish)

Pan Seared Chicken

Marinated Pork Loin

Grilled Salmon

Grilled Tri-Tip

Sides

(Choose Two)

Grilled Seasonal Vegetables

Roasted Root Vegetables

White Cheddar Potato Gratin
($2.00 Per Person Surcharge Applies)

Garlic Mashed Potatoes

Herbed Basmati Rice

Dessert

Wedding Cake
Client to Provide *(Includes Cake Cutting and Service Fees)*

$38.00 Per Person

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Lunch Menu - Buffet

All lunch buffet menus are designed for **1-hour** of **service** and include regular & decaffeinated coffee and iced tea.
A **minimum** of **30**-guests is required.

Sonoma County

Artisanal Breads and Sweet Cream Butter
Baby Spinach Salad, Toasted Pine Nuts, Shaved Fennel and White Balsamic Vinaigrette
Petite Greens, Roasted Beets, Cucumber, Goat Cheese and Sherry Vinaigrette
Pan Roasted Chicken Breast, Sherry Cream Sauce, Almonds, Grapes
Grilled Salmon, Tomato Relish, Balsamic Reduction
Herbed Basmati Rice
Sautéed Seasonal Vegetables Medley
Wedding Cake *(Client to Provide – Includes Cake Cutting Fee)*

$37.00 Per Person

Wine Country

Artisanal Breads and Sweet Cream Butter
Chef's Seasonal Soup
Mixed Greens Salad, Pomegranate Vinaigrette
Pork Tenderloin, Whole Grain Mustard Sauce
Pasta a la Provencal, Roasted Peppers, Olives, Capers, Sun Dried Tomatoes, Olive Oil
Garlic Whipped Yukon Gold Potatoes
Roasted Seasonal Vegetables
Wedding Cake *(Client to Provide – Includes Cake Cutting Fee)*

$37.00 Per Person

Country Club BBQ

Fresh Baked Corn Bread and Sweet Cream Butter
Marinated Beet Salad, Sherry Vinaigrette
Classic Caesar Salad, Garlic Croutons

Marinated Tri-Tip
Grilled Lemon Rosemary Brined Chicken

Grilled Seasonal Vegetables
Seasonal Whole & Sliced Fresh Fruit & Berries
House-Made Cole Slaw
Classic Potato Salad

Wedding Cake *(Client to Provide – Includes Cake Cutting Fee)*

$40.00 Per Person

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Dinner Menu – Wedding Packages

Evening packages include a selection of hors d' oeuvres, choice of a plated or buffet dinner menu, artisanal fresh baked breads & sweet butter, regular & decaffeinated coffee and assorted teas.

Hors d' Oeuvres – Tray Pass & Display

*(Choose Two Tray Passed **-and-** One Display Item)*

Artisanal Cheese Board

(Add tapenade or bruschetta for $3.00 per guest)

Selection of Cheeses, Seasonal Fruits & Berries Garnish, Sliced Baguettes, and Gourmet Crackers

Charcuterie Platter

(Add Artisanal Grilled Breads for $2.00 per guest)

Selection of Smoked and Cured Meats, Baguettes, Gourmet Crackers, Cornichons, and Whole Grain Mustard

Vegetable Crudité

(Add hummus dip for $2.00 per guest)

Crispy Vegetables with Buttermilk Ranch Dressing

Cold Canapés

Tomato-Basil Bruschetta
House-Made Deviled Eggs, Fried Pickled Chip
Seasonal Gazpacho Shooters, Crème Fraiche
Pt. Reyes Blue Cheese Crostini, Grape, Honey
Oysters on the Half Shell, Lemon & Cucumber Mignonette
Prosciutto Wrapped Poached Pear, Balsamic Reduction
Traditional Shrimp Cocktail, Lemon, Cocktail Sauce
House-Made Ceviche, Avocado, Served on Spoon

Enhancements

(Add $1.00 Per Person – Per Selection)

'Mini' Ahi Poke Tacos, Mango Salsa, Crispy Shell
Salmon Rillettes Crostini, Roe, and Chives
Hamachi Crudo, Ponzu
Roast Beef Crostini, Water Cress, Horseradish Crème Fraiche
Beef Tartare, Brioche Toast, Capers, Grain Mustard, Crispy Shallots

Warm Canapés

Seasonal Soup 'Shooters'
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Assorted 'Mini' Quiches *(Spinach, Cheese, and Mushroom)*
Asparagus & Asiago Phyllo
'Mini' Grilled Cheese, Bellwether Carmody, Quince, Bacon
Meatballs & Marinara with Parmesan Regianito
Wild Mushroom Arancini, Gruyere Cheese
Blue Cheese Stuffed, Bacon Wrapped Dates

Enhancements

(Add $2.00 Per Person – Per Selection)

Panko Crusted Maine Lobster Mac-n-Cheese 'Bites'
Petite Dungeness Crab Cake, Lemon-Chive Aioli
Short Rib Sliders, Spicy Radish Slaw
Moroccan Spiced Lamb 'Pops', Lemon Chermola

Dinner Menu - Buffet

All dinner buffet menus are designed for **1-hour** of **service** and include regular & decaffeinated coffee and iced tea.
A **minimum** of **30**-guests is required.

Appetizers

(Choose Two)

Chef's Seasonal Soup

Sonoma Mixed Greens
Candied Pecans, Dried Cranberries and Pomegranate Vinaigrette

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, and Sherry Vinaigrette

Classic Caesar
Hearts of Romaine, Parmesan Cheese, Garlic Croutons

Entrées

(Choose Two – Vegetarian Pasta Included)

Pan Roasted Chicken Breast
Pan Seared Sea Bass
Grilled Atlantic Salmon
Grilled Tri-Tip
Pepper Crusted Striploin

Carved Roasted Prime Rib
(Surcharge of $5.00 Per Person Applies Plus $150 Chef Fee Per 75 Guests)

Sides

(Choose Two – Served with Seasonal Vegetables)

Herbed Jasmine Rice
Crème Fraiche Mashed Potatoes
Garlic Mashed Potatoes
Roasted Potatoes

White Cheddar Potatoes Gratin
(Surcharge of $2.00 Per Person Applies)

Dessert

Wedding Cake
Client to Provide *(Includes Cake Cutting and Service Fees)*

$60.00 Per Person

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Dinner Menu - Plated

All plated dinner menus are served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee, and iced tea.
Meal selections to be provided prior to the event, client is responsible for providing entrée indicators for each guest.

Appetizers

(Choose One)

Chef's Seasonal Soup

Mixed Greens
Candied Pecans, Dried Cranberries and Pomegranate Vinaigrette

Classic Caesar
Romaine Hearts, Focaccia Croutons and Parmesan Cheese

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, and Sherry Vinaigrette

Entrées

(Choose Two – Served with Seasonal Vegetables)

Roasted Chicken Breast
Sherry Cream, Toasted Almonds, Grapes, Herbed Cous-Cous

Atlantic Salmon
Pesto Crust, Tomato, Basil, Balsamic Reduction, Jasmine Rice

Pork Tenderloin
Tarragon Mustard, Crème Fraiche Mashed Potatoes

Oven Roasted Sea Bass
Lemon Beurre Blanc, Salsa Verde, Creamy Parmesan Risotto

Grilled Tri-Tip
Red Wine Demi-Glace, Creamy Polenta

Pepper Crusted Striploin
Dried Cherry Zinfandel Reduction, Roasted Potatoes

Grilled Filet Mignon *(8oz)*
White Cheddar Potato Gratin
(Surcharge of $5.00 Per Person Applies)

Dessert

Wedding Cake
Client to Provide *(Includes Cake Cutting and Service Fees)*

$65.00 Per Person

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Specialty Stations

Designed for **1-hour** of 'reception style' service as an enhancement to an existing dinner menu.
A **minimum** of **20-guests** is required.

Risotto Station

(Chef Fee of $150.00 Applies)

Maine Lobster Risotto, Seasonal Vegetables
Wild Mushroom Risotto

$25.00 Per Person

Slider Station

(Chef Fee of $150.00 Applies)

Kobe Beef, Aged White Cheddar, and Caramelized Onions
'Mini' Grilled Cheese, Bellwether Farms Carmody, Quince, and Bacon
Bigeye Tuna, Siracha Aioli, Napa Cabbage Slaw

$27.00 Per Person

Raw Bar

(Chef Fee of $150.00 Applies)

Traditional Shrimp Cocktail, Lemon, and Cocktail Sauce
King Crab Legs, Oysters on the Half Shell, Lemon, Mignonette
Hamachi Crudo and Ahi Poke, Tortilla Chips

$45.00 Per Person

Late Night Snacks

(Choose Four, Unlimited Service for One Hour – Served: 10:00PM-12:00AM)

Togarashi Spiced Popcorn, and Kettle Corn
'Mini' Beef Sliders, Aged White Cheddar, Caramelized Onions
'Mini' Grilled Cheese, Bellwether Carmody, Quince, Bacon
Chicken strips, Selection of Dipping Sauces
'Mini' Chicken Quesadilla
Individual Baked Mac & Cheese
House-Made Garlic Fries *(Add Truffles for $2.00 Per Person)*
Assorted Flat Bread Pizzas *(Chef's Choice Toppings)*
Assorted Cookies & Brownies

$30.00 Per Person

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Spirits & Bar Packages

A bartender fee will be charged at $150.00 per bartender, one required for every 75-guests attending the event.
Corkage fee is $15.00 per bottle (750ml) for wine selections provided in place of purchased bottles, applies only to wine.

Well - $8.00

Barton's Vodka
Gordon's Gin
Cruzan Rum
Jose Cuervo Tequila
Canadian Club Whiskey
Seagram's 7 Whiskey
Jim Beam Bourbon

Premium - $9.00

Tito's Vodka
Absolut Vodka
Beefeater Gin
Myer's Dark Rum
Bacardi Rum
Captain Morgan Spiced Rum
Jack Daniel's Whiskey

Ultra-Premium - $10.00

Grey Goose Vodka
Belvedere Vodka
Hendricks Gin
Don Julio Añejo
Crown Royal Reserve Whiskey
Johnny Walker Black Scotch
Macallan 12 Year *(Single Malt)*

Domestic Beer - $5.00

Coors Light
Bud Light
Budweiser
Micehlob Ultra
Miller Light
O'Doul's *(Non-Alcoholic)*

Imported Beer - $5.00

Blue Moon
Corona / Corona Light
Sam Adams Boston Lager
Stella Artois

Draft Beer - $5.00

Coors Light
Sierra Nevada
Stella Artois
Heineken
Blue Moon

House Wine -$27.00

(Charged Per Bottle - Seasonal)

Sparkling
Chardonnay
Cabernet Sauvignon
Merlot

2nd Tier Wine -$30.00

(Charged Per Bottle)

Korbel Brut Sparkling
Balletto Pinot Grigio
Balleto Pinot Noir
Seghesio Zinfandel

Premium Wine -$35.00

(Charged Per Bottle)

Domaine Carneros Sparkling
Dutton Goldfield Chardonnay
Dutton Estate Sauvignon Blanc
Clayhouse Cabernet Sauvignon
La Storia Merlot

A complete wine list is available for review upon request, wines are charged per bottle.

Bar Packages

Includes liquor, beer, wine and non-alcoholic beverages and is charged per person for full attendance.

Beer & Wine	Well Brand Bar	Premium Brand Bar	Ultra-Premium Bar
2 Hours | $15.00	2 Hours | $18.00	2 Hours | $22.00	2 Hours | $25.00
3 Hours | $16.00	3 Hours | $20.00	3 Hours | $23.00	3 Hours | $26.00
4 Hours | $22.00	4 Hours | $24.00	4 Hours | $26.00	4 Hours | $28.00
5 Hours | $24.00	5 Hours | $26.00	5 Hours | $30.00	5 Hours | $32.00

Non-Alcoholic Package - $9.00 Per Person

Soft Drinks, Iced Tea, Lemonade, Assorted Juices, Sparkling Water and Sparkling Cider

Cash Bar and Consumption Bar Pricing Available Upon Request

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Wedding Guidelines & Policies

Menu Selections

Included for your consideration are the catering menus for Santa Rosa Golf & Country Club. Chef Doug Mahoney and team offer a variety of culinary offerings and work with you to inspire the foundation in creating a menu for your event. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable state sales tax, currently 8.125%. These prices are subject to change, however will be confirmed thirty (30) days prior to your event.

All plated menus include your choice of one appetizer, two entrées, include your cake cutting fee and are priced per person. Additional courses are available upon request, additional fees will apply pending final selections. For multiple entrée requests, up to two (2) choices may be provided to guests for pre-selection without incurring additional fees, a maximum of three (3) entrée selections may be selected for an additional $5.00 per person.

A formal seating arrangement to include table and seat assignments will be required in advance when guaranteed head count is provided along with individual menu selections and dietary requests. Dietary restrictions may be accommodated in advance *(i.e. vegetarian, vegan, allergies…etc.)*.

Due to current City of Santa Rosa Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food or non-alcoholic beverages of any kind may be brought on-site. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Santa Rosa Golf & Country Club is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages *(liquor-beer)* may be brought into the club. Wine may be brought in, a corkage fee of $15.00 per 750ml bottle is applied for wine that is provided by the group.

Guarantees

Guaranteed attendance is due by 11:00am, seven (7) days prior to the scheduled event date along with planned seating arrangement *(if any)* to include table and seat assignments with individual menu selections. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received seven (7) days prior, the number of guests previously stated on the banquet event order will serve as your guarantee. Attendees added following the due date must be approved by Santa Rosa Golf & Country Club prior to confirming availability of planned menu items, substitutions for added guests may apply.

Beverage Service

Santa Rosa Golf & Country Club offers beverages on a per drink basis or may provide pre-priced packages to suit your needs. Any event requiring a bartender will be subject to a $150.00 fee for each bartender staffed. One (1) bartender is required for every seventy-five (75) guests in attendance. Wine may be brought in with prior approval, a corkage fee of $15.00 per 750ml bottle is applied, large format bottles are subject to higher fees and require advance approval to include during the event service.

Wedding Planners – Vendor Approval

Santa Rosa Golf & Country Club does not require a professional wedding planner to be hired for your wedding, your Private Event Director will provide you with a list of the on-site coordination services provided. If you would like to hire a planner we will provide you with a preferred list, or you are welcome to work with a planner of your choice, pending approval by the club. Once approved, the planner needs to provide proof of insurance no later than thirty (30) days prior to event date. All other wedding day vendors are subject to approval of the club and will need to provide proof of insurance no later than thirty (30) days prior to event date. Please make arrangements to have your items taken at the end of the event, this can be a guest attending the wedding or a member of your bridal party.

Deliveries, Storage, Set-Up and Decorations

Please have all deliveries labeled c/o Tess Allen, Private Event Director with the event name and date of function clearly marked. Santa Rosa Golf & Country Club cannot accept deliveries more than two (2) business days prior to your event. All décor for the event must be approved in advance by your Private Event Director, extensive décor packages and set ups will require licensed vendors and may be arranged directly with the club in advance.