



SANTA ROSA
GOLF & COUNTRY CLUB

A Member of the ClubCorp Family

Weddings Menus 2019

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 private club sits on 128-acres providing the perfect setting for ceremonies and receptions. Indoor and outdoor venues on site can be paired together to create a truly unique experience for up to 250-guests.

Our menus serve as a foundation, introducing you to our amazing culinary team and the ability to select an inclusive package or 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 Wedding

Ceremony & Reception - \$4,000

Reception Only - \$3,000

Special Rates Apply for Sunday Weddings (Holiday Weekends Excluded)

On Site Ready Room

Early Access to Venue for Set Up and Decoration

Available at 10:00AM on Wedding Day - Based on Availability

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 Hours May be Scheduled in Advance With Club Approval - \$500 Per Hour Fee Applies

Ceremony Chairs, Reception Tables and Chairs

Full-Length White or Ivory Linens, Napkins In Color of Choice

On-Site Banquet Manager and Dedicated Service Staff

Set Up and Clean-Up Fees for Event Space

Day Of Wedding Coordination Service

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table and Gift Tables

Dance Floor and Staging for Entertainment

Complimentary Self-Parking

Formal Menu Tasting for Six People

Daytime Wedding

Ceremony & Reception - \$2,000

Reception Only - \$1,500

Special Rates Apply for Sunday Weddings (Holiday Weekends Excluded)

Ceremony & Reception Venue - Four Hour Event

11:00AM - Guest Arrival & Refreshments | Ceremony

12:00PM - Reception & Lunch -or- Brunch Service

3:00PM - Event Concludes

Additional Hours May be Scheduled in Advance With Club Approval - \$500 Per Hour Fee Applies

Ceremony Chairs, Reception Tables and Chairs,

Full-Length White or Ivory Linens, Napkins In Color of Choice

On-Site Banquet Manager and Dedicated Service Staff

Set Up and Clean-Up Fees for Event Space

Day Of Wedding Coordination Service

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table and Gift Tables

Complimentary Self-Parking

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Sunday Daytime Wedding Special

Wedding Special is Based on Availability – Holiday Weekends Excluded - A **Minimum** of **30-Guests** is Required

Wedding Package Includes

Ceremony & Reception Venue - Four Hour Event

11:00AM - Guest Arrival & Refreshments / Ceremony

12:00PM - Reception & Lunch/Brunch Service

3:00PM - Event Concludes

Ceremony Chairs, Reception Tables and Chairs

White or Ivory Table Linens, Napkins In Color of Choice

On-Site Banquet Manager and Dedicated Service Staff

Set Up and Clean-Up Fees for Event Space

Day Of Wedding Coordination Service

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table and Gift Tables

Complimentary Self-Parking

Champagne and Sparkling Cider Toast

Cake Cutting Fee

Chilled Infused Water Station and Water Service at Tables

Brunch -or- Lunch Menu

(Plated or Buffet Style Service Available)

SAMPLE LUNCH BUFFET MENU

Artisanal Breads, Sweet Cream Butter

Marinated Beets, Arugula, Citrus, Goat Cheese, Pistachios, Sherry Vinaigrette

Mixed Greens, Roasted Peppers, Feta, Cucumbers, Tomatoes, Balsamic Vinaigrette

Roasted Chicken Breast, Sherry Cream Sauce, Almonds, Red Grapes

Atlantic Salmon, Pesto Crust, Tomato-Basil Bruschetta, Balsamic Reduction

Herbed Jasmine Rice

Seasonal Vegetables

Wedding Cake *(Client to Provide Via Licensed Bakery-Vendor)*

\$50 Per Person

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Brunch Buffet Menu

Brunch buffets are designed for **1-hour** of service and are available from 10:00am until 2:00pm.
A **minimum** of **20-guests** is required.

Continental Breakfast

Selection of Chilled Fruit Juices
Seasonal Fresh Whole & Sliced Fruit, Berries
Chef's Choice Muffins, Croissants, Sweet Butter, Jams
Regular & Decaffeinated Coffee, Assorted Teas

Salads & Sides

Baby Arugula & Mixed Green Salad, Balsamic Vinaigrette
Assorted Artisanal Cheeses, Sliced Baguettes, Gourmet Crackers
Orzo Salad, Artichoke Hearts, Sun Dried Tomatoes, Kalamata Olives, Feta, Balsamic Vinaigrette

Hot Items

(Choose One)

Spinach & Mushroom Quiche, Gruyère Cheese
Ham & Roasted Pepper Quiche, Cheddar Cheese
Seasonal Vegetable Frittata
Fresh Scrambled Eggs

(Choose Two)

Applewood Smoked Bacon
Sausage Links
Sliced Breakfast Ham
Breakfast Potatoes, Roasted Peppers, Caramelized Onions
Brioche French Toast, Powdered Sugar, Maple Syrup

\$40.00 Per Person

Lunch Menu – Plated

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

Appetizers

(Choose One)

Mixed Greens Salad

Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

Classic Caesar Salad

Romaine Hearts, Croutons, Parmesan Cheese, House-Made Caesar Dressing

Garden Salad

Crisp Romaine Lettuce, Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Marinated Beet Salad

Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette
(\$2 Per Person Surcharge Applies)

Entrées

(Choose Two – Served with Seasonal Vegetables)

Herb Marinated Chicken Breast

Sherry Cream, Toasted Almonds, Grapes, Herbed Cous-Cous

Garlic Roasted Pork Tenderloin

Whole Grain Mustard Sauce, Herb Roasted Potatoes

Atlantic Salmon

Pesto Crust, Tomato-Basil Bruschetta, Balsamic Reduction,
Roasted Potatoes

Oven Roasted Sea Bass

Lemon Beurre Blanc, Salsa Verde, Jasmine Rice

Grilled Marinated Tri-Tip

Cabernet Reduction, Crème Fraîche Mashed Potatoes

Dessert

Wedding Cake *(Client to Provide Via Licensed Bakery-Vendor)*

\$40.00 Per Person

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Lunch Menu – Family Style

Available for a **Maximum of 50-Guests**

Served with Artisanal Fresh Baked Breads, Sweet Butter, Regular & Decaffeinated Coffee, and Iced Tea

Appetizers

(Choose One)

Mixed Greens

Candied Pecans, Dried Cranberries,
Pomegranate Vinaigrette

Garden Salad

Crisp Romaine Lettuce, Mixed Greens,
Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan, Garlic Croutons,
House-Made Caesar Dressing

Marinated Beet Salad

Arugula, Goat Cheese, Orange Segments,
Pistachios, Sherry Vinaigrette
(\$2 Per Person Surcharge Applies)

House-Made Ceviche

Fresh Avocado, Tortilla Chips
(\$5 Per Person Surcharge Applies)

Entrée

(Choose One – Includes Vegetarian Dish)

Roasted Chicken

Marinated Pork Loin

Atlantic Salmon

Grilled Tri-Tip

Sides

(Choose One – Served with Seasonal Vegetables)

Seasonal Vegetables

Penne Pasta Primavera

Crème Fraîche Mashed Potatoes

Herbed Jasmine Rice

White Cheddar Potato Gratin

(\$2 Per Person Surcharge Applies)

Dessert

Wedding Cake *(Client to Provide Via Licensed Bakery-Vendor)*

\$40.00 Per Person

Lunch Menu - Buffet

Buffets are Designed for **1-Hour** of Service – A **Minimum** of **30-Guests** is Required
Served with Artisanal Fresh Baked Breads, Sweet Butter, Regular & Decaffeinated Coffee, and Iced Tea

Sonoma County

Artisanal Breads, Sweet Cream Butter
Marinated Beet Salad, Arugula, Citrus Segments, Goat Cheese, Pistachios, Sherry Vinaigrette
Mixed Greens, Roasted Peppers, Feta, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette
Roasted Chicken Breast, Sherry Cream Sauce, Almonds, Red Grapes
Atlantic Salmon, Pesto Crust, Tomato-Basil Bruschetta, Balsamic Reduction
Herbed Jasmine Rice
Seasonal Vegetables

Wedding Cake (*Client to Provide Via Licensed Bakery-Vendor*)

\$40.00 Per Person

Wine Country

Artisanal Breads, Sweet Cream Butter
Chef's Seasonal Soup
Mixed Greens Salad, Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette
Grilled Tri-Tip, Red Wine Reduction
Oven Roasted Sea Bass, Lemon Beurre Blanc, Salsa Verde
Crème Fraîche Mashed Potatoes
Seasonal Vegetables

Wedding Cake (*Client to Provide Via Licensed Bakery-Vendor*)

\$40.00 Per Person

Country Club BBQ

Fresh Baked Corn Bread, Sweet Cream Butter
Baby Back Ribs, BBQ Sauce
Grilled Lemon Rosemary Brined Chicken
Corn Cob, Sweet Butter
Classic Potato Salad

(*Choose Two*)

Garden Salad, Romaine Lettuce, Mixed Greens, Carrots, Cucumbers, Tomatoes
Classic Caesar Salad, Parmesan Cheese, Garlic Croutons
House-Made Cole Slaw

Wedding Cake (*Client to Provide Via Licensed Bakery-Vendor*)

\$45.00 Per Person

Evening Wedding – Dinner Packages

Package Pricing Includes Hors d' Oeuvres Selections and Choice of a Plated or Buffet Style Dinner Menu

Display Hors d' Oeuvres

(Choose One Display Item)

Artisanal Cheese Board

(Add Tapenade or Bruschetta for \$3 Per Guest)

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

Charcuterie Platter

(Add Artisanal Grilled Breads for \$2 Per Guest)

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

Vegetable Crudité

(Add Hummus Dip for \$2 Per Guest)

Crispy Vegetables with Buttermilk Ranch Dressing

Tray Passed Hors d' Oeuvres

(Choose Two Tray Passed)

Cold Canapés

Tomato-Basil Bruschetta

House-Made Deviled Eggs, Fried Pickled Chip

Pt. Reyes Blue Cheese Crostini, Grape, Honey

Oysters on the Half Shell, Lemon & Cucumber Mignonette

Traditional Shrimp Cocktail, Lemon, Cocktail Sauce

House-Made Ceviche, Avocado, Served on Spoon

Roast Beef Crostini, Water Cress, Horseradish Crème Fraîche

Cold Canapés - Enhancements

(Add \$2 Per Person – Per Selection)

'Mini' Ahi Poke Tacos, Mango Salsa, Crispy Shell

Smoked Salmon Crostini, Roe, Chive Crème Fraîche

Hamachi Crudo, Ponzu

Beef Tartare, Brioche Toast, Capers, Grain Mustard, Crispy Shallots

Warm Canapés

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Assorted 'Mini' Quiches (*Spinach - Cheese - Mushroom*)

Asparagus & Asiago Phyllo

'Mini' Grilled Cheese, Bellwether Carmody, Quince, Bacon

Meatballs & Marinara with Parmesan Reggiano

Wild Mushroom & Spinach Arancini, Gruyère Cheese

Blue Cheese Stuffed, Bacon Wrapped Dates

Warm Canapés - Enhancements

(Add \$2 Per Person – Per Selection)

Wild Mushroom Flatbread, Pesto, Goat Cheese, Arugula, Pine Nuts

Petite Dungeness Crab Cake, Lemon-Chive Aioli

Bigeye Tuna Slider, Siracha Aioli, Napa Cabbage Slaw

Short Rib Sliders, Spicy Radish Slaw

Moroccan Spiced Lamb 'Pops', Pomegranate Molasses

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Dinner Menu - Buffet

Buffets are Designed for **1-Hour** of Service – A **Minimum** of **30-Guests** is Required
Served with Artisanal Fresh Baked Breads, Sweet Butter, Regular & Decaffeinated Coffee, and Iced Tea

Appetizers

(Choose Two)

Chef's Seasonal Soup

Mixed Greens Salad

Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

Classic Caesar Salad

Romaine Hearts, Croutons, Parmesan Cheese, House-Made Caesar Dressing

Marinated Beet Salad

Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette

Entrées

(Choose Two)

Roasted Chicken Breast

Oven Roasted Sea Bass

Atlantic Salmon

Grilled Tri-Tip

Pepper Crusted Striploin

Carved Roasted Prime Rib *(Surcharge of \$10 Per Person)*

Carved Beef Tenderloin *(Surcharge of \$15 Per Person)*

Carving Stations Must Staff a Chef at \$150 Per Station, Per 75 Guests

Sides

(Choose One - Served with Seasonal Vegetables)

Herbed Jasmine Rice

Crème Fraîche Mashed Potatoes

Crispy Parmesan Polenta

Herb Roasted Potatoes

White Cheddar Potatoes Gratin

(Surcharge of \$2 Per Person Applies)

Dessert

Wedding Cake *(Client to Provide Via Licensed Bakery-Vendor)*

\$60.00 Per Person

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Dinner Menu - Plated

Served with Artisanal Fresh Baked Breads, Sweet Butter, Regular & Decaffeinated Coffee, and Iced Tea

Appetizers

(Choose One)

Mixed Greens Salad

Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

Classic Caesar Salad

Romaine Hearts, Croutons, Parmesan Cheese, House-Made Caesar Dressing

Garden Salad

Crisp Romaine Lettuce, Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Marinated Beet Salad

Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette
(\$2 Per Person Surcharge Applies)

Entrées

(Choose Two – Served with Seasonal Vegetables)

Roasted Chicken Breast

Sherry Cream, Toasted Almonds, Grapes, Herbed Cous-Cous

Pork Tenderloin

Tarragon Mustard, Crème Fraîche Mashed Potatoes

Atlantic Salmon

Pesto Crust, Tomato-Basil Bruschetta, Balsamic, Jasmine Rice

Oven Roasted Sea Bass

Lemon Beurre Blanc, Salsa Verde, Parmesan Risotto Cake

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 Per Person Applies)

Petite Filet Mignon (5oz) & Sea Bass 'Duo'

Choice of Side, Seasonal Vegetables
(Surcharge of \$8 Per Person Applies)

Dessert

Wedding Cake *(Client to Provide Via Licensed Bakery-Vendor)*

\$65.00 Per Person

Specialty Stations

Designed for **1-Hour** of 'Reception Style' Service as an Enhancement Existing Dinner Menu
A **Minimum** of **30-Guests** is Required

Late Night Snacks

(Choose Three Items - Served: 9:00PM-11:00PM - One Chef Fee of \$150 Applies)

Popcorn Bar: Togarashi, White Cheddar, BBQ, Cajun
'Mini' Beef Sliders, Aged White Cheddar, Caramelized Onions
Chicken strips, Dipping Sauces
Individual Baked Mac & Cheese
House-Made Garlic Fries *(Add Truffles for \$2 Per Person)*
Assorted Flat Bread Pizzas *(Chef's Choice Toppings)*
Fish Tacos, Corn Tortillas, Cabbage Slaw, Salsa

\$20.00 Per Person

Slider Station

(One Chef Fee of \$150 Applies)

'Mini' Mushroom, Arugula, Salsa Verde
Kobe Beef, Aged White Cheddar, Caramelized Onions
Bigeye Tuna, Siracha Aioli, Napa Cabbage Slaw

\$27.00 Per Person

Risotto Station

(One Chef Fee of \$150 Applies)

Dungeness Crab
Seasonal Vegetable Risotto

\$30.00 Per Person

Raw Bar

(One Chef Fee of \$150 Applies)

Traditional Shrimp Cocktail, Lemon, Cocktail Sauce
Snow Crab Claws, Oysters on the Half Shell, Lemon, Mignonette
Hamachi Crudo & Ahi Poke, Tortilla Chips

\$45.00 Per Person

Spirits & Bar Packages

A bartender fee will be charged at \$150 per bartender, one required for every 75-guests attending the event. Corkage fee is \$15 per bottle (750ml) for wine selections provided in place of purchased bottles, applies only to wine.

Well - \$8.00

Concierge Brand Liquors

Vodka
Gin
Rum
Tequila
Whiskey

Premium - \$10.00

Ketel One Vodka
Tito's Vodka
Beefeater Gin
Myer's Dark Rum
Captain Morgan Spiced Rum
Patrón Silver Tequila
Makers Mark Whiskey
Crown Royal Whiskey
Dewar's Scotch

Ultra-Premium - \$12.00

Grey Goose Vodka
Hendricks Gin
Zaya Rum
Don Julio Añejo
Woodford Reserve Whiskey
Johnny Walker Black Scotch
Macallan 12 Year (*Single Malt*)

Domestic Beer - \$6.00

Selections Change Seasonally

Budweiser
Coors Light
Bud Light
Sculpin IPA
Firestone 805 Blonde Ale
O'Doul's (*Non-Alcoholic*)

Imported Beer - \$6.00

Selections Change Seasonally

Blue Moon
Heineken
Corona
Guinness
Stella Artois

Draft Beer - \$7.00

Selections Change Seasonally

Coors Light
Sculpin IPA
Stella Artois
Lagunitas IPA

House Wine Selections - \$27.00

(Charged Per Bottle - Varietals Change Seasonally)

A Complete Wine List Will Be Made Available Upon Request

Bar Packages

Includes Liquor, Beer, House Wines, Non-Alcoholic Beverages - Charged Per Person Based on Full Attendance.

Beer & Wine

3 Hours | \$25.00
4 Hours | \$28.00
5 Hours | \$30.00

Well Brand Bar

3 Hours | \$28.00
4 Hours | \$33.00
5 Hours | \$35.00

Premium Brand Bar

3 Hours | \$30.00
4 Hours | \$35.00
5 Hours | \$38.00

Ultra-Premium Bar

3 Hours | \$36.00
4 Hours | \$40.00
5 Hours | \$43.00

Non-Alcoholic Package - \$10.00 Per Person

Soft Drinks, Iced Tea, Lemonade, Assorted Juices, Sparkling Water, 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. 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 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 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 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 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.