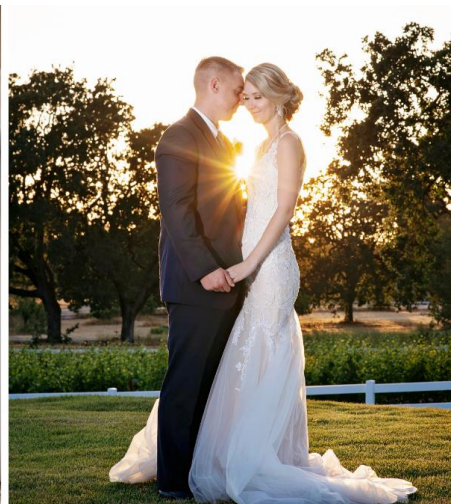


# **SANTA ROSA GOLF & COUNTRY CLUB**

## **WEDDING PACKAGES**

### **2020**



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 400-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,

*Avery Burgert*

Private Events Director



# Wedding Packages

## Evening Wedding Package Include

Site Fee

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 – 10:00PM*

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  
China, Glassware, Flatware, Mirror Tiles, Votive Candles  
Cocktail Tables, Display Tables, Cake Table and Gift Tables  
Dance Floor and Staging for Entertainment

Cake Cutting Fee

Wedding Coordinator  
Ceremony Rehearsal Coordination, Vendor Coordination, Timeline Management

On-Site Banquet Manager and Dedicated Service Staff

Complimentary Self-Parking  
Menu Tasting for Six People Maximum – Scheduled Saturdays at 1pm

### Price:

Ceremony & Reception – Contact us  
Reception Only - Contact us

## Day Time Wedding Package Include

### Site Fee

Ceremony & Reception Venue - Four Hour Event

*11:00AM – 3:00pm*

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

China, Glassware, Flatware, Mirror Tiles, Votive Candles

Cocktail Tables, Display Tables, Cake Table and Gift Tables

Cake Cutting Fee

Wedding Coordinator

Ceremony Rehearsal Coordination, Vendor Coordination, Timeline Management

On-Site Banquet Manager and Dedicated Service Staff

Complimentary Self-Parking

Menu Tasting for Six People Maximum – Scheduled Saturdays at 1pm

### Price:

Ceremony & Reception - Contact us

Reception Only - Contact us

# Day Time Wedding – Lunch Packages

## Lunch Buffet Menus

Buffets are Designed for **1.5-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 Buffet

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*)

Price: Contact us

### Wine Country Buffet

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*)

Price: Contact us

### Country Club BBQ Buffet

Fresh Baked Corn Bread, Sweet Cream Butter  
Baby Back Ribs, BBQ Sauce  
Grilled Lemon Rosemary Brined Chicken  
Corn Cob, Sweet Butter  
Classic Potato Salad  
Garden Salad, Romaine Lettuce, Mixed Greens, Carrots, Cucumbers, Tomatoes  
House-Made Cole Slaw

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

Price: Contact us

## Lunch Menu – Plated or Buffet

Plated lunch is priced per person and served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee, iced tea.

If Plater: 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

### 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)*

Price: Contact us

# 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 (Choice of One)

### 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

## Tray Passed Hors d' Oeuvres (Choice of Two ITEMS Listed Below)

### Cold Canapés

Tomato-Basil Bruschetta  
House-Made Deviled Eggs, Fried Pickled Chip  
Pt. Reyes Blue Cheese Crostini, Grape, Honey  
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, 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

### 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

# Dinner Menu - Buffet

Buffets are designed for **1.5-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

*(Choice of Two)*

Mixed Greens Salad

Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

Classic Caesar Salad

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

## Entrées

*(Choice of Two - Served with Seasonal Vegetables)*

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

*(Choice of One)*

Herbed Jasmine Rice

Crème Fraîche Mashed Potatoes

Crispy Parmesan Polenta

Herb Roasted Potatoes

## Dessert

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

Price: Contact us



# 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

## 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)*

Price: Contact us

# Spirits & Bar Packages

A bartender fee will be charged at \$150 per bartender, one required for every 50-guests attending the event.  
Corkage fee is \$20 per bottle (750ml) for wine selections provided in place of purchased bottles, applies only to wine.

## Bar Packages Contact us for pricing

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

Beer & Wine	Well Brand Bar	Premium Brand Bar	Ultra-Premium Bar
3 Hours	3 Hours	3 Hours	3 Hours
4 Hours	4 Hours	4 Hours	4 Hours
5 Hours	5 Hours	5 Hours	5 Hours

## Non-Alcoholic Package - Contact us

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

## Spirits – Per Drink Banquet Pricing

### Well

Vodka  
Gin  
Rum  
Tequila  
Whiskey

### Premium

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

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

### Domestic Beer

Selections Change Seasonally

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

### Imported Beer

Selections Change Seasonally

Blue Moon  
Heineken  
Corona  
Guinness  
Stella Artois

### Draft Beer

Selections Change Seasonally

Coors Light  
Sculpin IPA  
Stella Artois  
Lagunitas IPA

## House Wine Selections

(Charged Per Bottle - Varietals Change Seasonally)

A Complete Wine List Will Be Made Available Upon Request

# 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 8.25%. 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, 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 \$6 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 \$20 per 750ml bottle is applied for wine that is provided by the group.

## Guarantees

Guaranteed attendance is due by 11:00am, ten (10) Business 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 ten (10) Business 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 fifty (50) guests in attendance. Wine may be brought in with prior approval, a corkage fee of \$20 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 sixty (60) 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 Avery Burgert, 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.