



STONEBRAE
COUNTRY CLUB



Weddings

2020-2021

Congratulations!

Thank you for considering TPC Stonebrae Country Club for your upcoming wedding celebration, where creating lasting memories is our specialty. The inspiring views of rolling hillsides, gourmet cuisine and professional service allows TPC Stonebrae Country Club to become the perfect setting for your special day. We look forward to creating a celebration you won't soon forget with a beautiful wedding ceremony and reception at the Bay Area's premier social venue.

At TPC Stonebrae, your special occasion will be as unforgettable as our breathtaking surroundings.

Wedding Tours and Consultations are available Tuesdays through Sundays by appointment.

Please contact us to schedule your visit:

Betty Aguilar

Director of Private Events

510.728.7907

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TPC Stonebrae Wedding Overview

Our Bay View Room & Terrace can accommodate up to 130 guests with a buffet menu or 150 guests with a plated menu and a dance floor. For up to 200 guests, we can build a "Dormy Buyout" to include the Bay View Room, Bay View Terrace and The Dormy House Restaurant.

Your Stonebrae Wedding will include access to:

The Poppy Bridal Suite: Included up to 2 hours prior to ceremony start time, through conclusion of event

Access to picturesque areas along Stonebrae's property for either pre-ceremony or post-ceremony photos with golf-cart shuttle for the couple and photographer (5 people maximum including the Stonebrae driver.)

A dedicated Event Captain for your celebration.

While our team will assist with basic facilitation of your Wedding Rehearsal, Wedding Ceremony and all planning meetings, we do require each of our brides to have a designated person to act as their "Day of Wedding Coordinator" -- this can be a friend or family member or a hired professional.

Wedding Menu Tasting: 1 complimentary tasting included (for up to 4 total attendees.)

Tastings may be booked on Sundays or Wednesdays from 11am – 4pm; based on availability.

Client can select four salads and four entrees to taste.

Due to the custom nature of preparation, hors d'oeuvres or desserts are not included at our wedding tastings.

Saturday Pricing and Revenue Minimums extend to holiday/long-weekends.

Prices published are for a plated/served menu, additional \$10 per person for a stationed buffet.

In addition to all food-and-beverage pricing, a 20% service charge applies as well as any applicable current state sales tax.

Per the State of California, the service charge is taxable.

Payment Schedule

\$2,000 Deposit at the Time of Booking

50% of the Estimated Total is due 6 months prior to your event date.

The remaining balance with all final counts and details are due 2 weeks prior to your event date.

We gladly accept cash, credit card, or check for all payments.

Inclusive Packages

Ceremony Site Includes:

One Hour Ceremony
White Resin Padded Ceremony Chair Set Up
One Hour Ceremony Rehearsal (timing based on availability)
Poppy Bridal Suite: Two hours prior to ceremony start time

Reception Includes:

Each inclusive package offers: Bar Package, Appetizers, Salad & Entrée Selections and Use of Venue

Professional Service Staff, Bartenders & Event Captain

Round and Rectangular Event Tables with Linens

Stonebrae Wood Mobile Bar

Highboy Cocktail Tables with Linens

Complimentary Champagne Toast

Complimentary Cake Cutting

Event Setup & Clean up of Event Spaces

Espresso Wood Chivari Chairs with Ivory Chair Pads

Stonebrae China Place Settings, Glass Stemware & Flatware

Valet Service is included with guest count of 180 or more (may be added for lower guest counts, please inquire.)

Complimentary Photo Shuttle for golf course pictures is included

Vendor Meals 50% off adult price

Outside Catering permitted: inquire for details and pricing information

Event Timing

Reception-Only Events: Include five (5) hours of event time

Ceremony & Reception Events: Include six (6) hours of event time

Timing: Venue can be rented until midnight

Plus two (2) hours prior to your start time for vendor setup.

Cake must be delivered during this two hour window of time and be delivered directly to the cake table

One (1) hour of time after the event for your vendors to clean up and depart the property.

Additional hours may be added (but not to exceed Midnight) at \$750 per hour



Food & Beverage Minimums

May-October & December

Friday

Saturday

Sunday

Bayview Room & Terrace

Bayview Room & Terrace

Bayview Room & Terrace

Minimum : \$10,000

Minimum : \$14,000

Minimum : \$10,000

Dormy Buyout

Dormy Buyout

Dormy Buyout

Minimum \$13,000

Minimum \$18,000

Minimum \$13,000

January-April & November

Friday

Saturday

Sunday

Bayview Room & Terrace

Bayview Room & Terrace

Bayview Room & Terrace

Minimum : \$5,000

Minimum : \$8,000

Minimum : \$5,000

Dormy Buyout

Dormy Buyout

Dormy Buyout

Minimum \$10,000

Minimum \$13,000

Minimum \$10,000

Princess Package

Saturday: \$98 per guest

Friday/Sunday: \$91 per guest

Amenities

Standard 3/4 length poly-cotton linens and napkins included: Your Choice of White or Black

Add your Ceremony at \$1,000.

Hosted Cocktail Hour

Unlimited non-alcoholic beverages, beers, wine, bubbly & well cocktails

Tray Passed Hors d'oeuvres

Your Choice of 2:

Fig and Ricotta Crostini on a Toasted Baguette with Red Onion Marmalade

Parmesan Arancini with White Truffle Aioli

Duck Thai Spring Roll with Nuoc Chum Dipping Sauce

Bacon Wrapped Chicken Brochette with Fresh Cilantro Pesto

Chicken Sui Mai Dumplings with Citrus Ponzu

Housemade Meatballs with Tangy Barbeque

Salad

Your Choice of 1:

Californian: Mixed Greens, Sun-dried Cranberries, Fuji Apple, Candied Walnuts, Feta Cheese Crumble & Champagne Vinaigrette

Caesar: Hearts of Romaine, Brioche Croutons, Parmigiano-Reggiano & Classic Caesar Dressing

Beet & Arugula: Californian Beets and Organic Arugula, Feta Crumbles, Mandarin Oranges & Balsamic Vinaigrette

Baby Iceberg Wedge: Baby Heirloom Tomatoes, Crispy Bacon, Pickled Onions, Point Reyes Blue Cheese & Buttermilk-Herb Dressing

Entrees

All entrees accompanied by chef-selected starch and seasonal market vegetables, bread & butter, iced water and a coffee & hot tea station.

Duet plates available

Your choice of 2 entrées:

Pan-Seared Wild Mahi Mahi: Pineapple Salsa and Teriyaki Sauce

Grilled Scottish Salmon: Italian Salsa Verde

Organic Jidori Chicken: Stuffed with Wild Mushroom & Merlot Reduction

Braised Beef Short Ribs: Rosemary & Red Wine Jus

Grilled Seasonal Sea Bass: Chimichurri Burre Blanc

Grilled "Double R Ranch" New York Strip Steak: Cippolini Onions & Red Wine Jus

Vegetarian Entrees

Your choice of 1:

Ricotta Ravioli: Wild Mushroom Ragout

Potato Gnocchi Pillows: Parmesan, Mushrooms & Arugula

Vegetable Wellington: Seasonal Vegetables in Puff Pastry with a Tomato Ragu

Marquis Package

Saturday: \$108 per guest
Friday/Sunday: \$96 per guest

Amenities

Standard 3/4 length poly-cotton linens and napkins included: Your Choice of White or Black
Add your Ceremony at \$500.

Beer, Wine & Bubbles

Unlimited non-alcoholic beverages, beers, wine & bubbles are hosted for five hours

Tray Passed Hors d'oeuvres

Your Choice of 2:

Fig and Ricotta Crostini on a Toasted Baguette with Red Onion Marmalade
Parmesan Arancini with White Truffle Aioli
Duck Thai Spring Roll with Nuoc Chum Dipping Sauce
Bacon Wrapped Chicken Brochette with Fresh Cilantro Pesto
Chicken Sui Mai with Citrus Ponzu
Housemade Meatballs with Tangy Barbeque

Salad

Your Choice of 1:

Californian: Mixed Greens, Sun-dried Cranberries, Fuji Apple, Candied Walnuts, Feta Cheese Crumble & Champagne Vinaigrette

Caesar: Hearts of Romaine, Brioche Croutons, Parmigiano-Reggiano & Classic Caesar Dressing

Beet & Arugula: Californian Beets and Organic Arugula, Feta Crumbles, Mandarin Oranges & Balsamic Vinaigrette

Baby Iceberg Wedge: Baby Heirloom Tomatoes, Crispy Bacon, Pickled Onions, Point Reyes Blue Cheese & Buttermilk-Herb Dressing

Entrees

All entrees accompanied by chef-selected starch and seasonal market vegetables, bread & butter, iced water and a coffee & hot tea station.

Duet plates available

Your choice of 2 entrées:

Blackened Wild Mahi: Pineapple Salsa and Teriyaki Sauce

Grilled Scottish Salmon: Fennel & Lemon Buerre Blanc

Organic Jidori Chicken: Stuffed with Wild Mushroom & Merlot Reduction

Braised Beef Short Ribs: Rosemary & Red Wine Jus

Grilled Seasonal Sea Bass: Champagne Veloute Sauce

Grilled "Double R Ranch" New York Strip Steak: Cipolini Onions & Bordelaise Sauce

Vegetarian Entrees

Your choice of 1:

Ricotta Ravioli: Garlic Cream Sauce & Seasonal Vegetables

Potato Gnocchi Pillows: Parmesan, Mushrooms & Arugula

Vegetable Wellington: Seasonal Vegetables in Puff Pastry with a Tomato Ragu



Radiant Package

Saturday: \$125 per guest
Friday/Sunday: \$113 per guest

Amenities

Floorlength Ivory Linens, Your Choice of Napkin Color, Chargers: Your Choice of: gold, silver, black or bronze charger
Ornate silver or gold cake stand, Outdoor Heaters, Glass Votives with Tealight Candles

Ceremony Included

Hosted Bar

Unlimited non-alcoholic beverages, beer, wine & bubbles, & well cocktails hosted for five hours

Tray Passed Hors d'oeuvres

Your Choice of 2:

Fig and Ricotta Crostini on a Toasted Baguette with Red Onion Marmalade

Chicken Chao with Chili Sauce

Duck Thai Spring Roll with Nuoc Chum Dipping Sauce

Bacon Wrapped Chicken Brochette with Fresh Cilantro Pesto

Chicken Sui Mai with Citrus Ponzu

Housemade Meatball with Tangy Barbeque

Salad

Your Choice of 1:

Californian: Mixed Greens, Sun-dried Cranberries, Fuji Apple, Candied Walnuts, Feta Cheese Crumble & Champagne Vinaigrette

Caesar: Hearts of Romaine, Brioche Croutons, Parmigiano-Reggiano & Classic Caesar Dressing

Beet & Arugula: Californian Beets and Organic Arugula, Feta Crumbles, Mandarin Oranges & Balsamic Vinaigrette

Baby Iceberg Wedge: Baby Heirloom Tomatoes, Crispy Bacon, Pickled Onions, Point Reyes Blue Cheese & Buttermilk-Herb Dressing

Entrees

All entrees accompanied by chef-selected starch and seasonal market vegetables, bread & butter, iced water and a coffee & hot tea station.

Duet plates available

Your choice of 2 entrées:

Blackened Wild Mahi Mahi: Pineapple Salsa & Teriyaki Sauce

Coriander Spiced Scottish Salmon: Fennel & Lemon Beurre Blanc

Organic Jidori Chicken: Stuffed with Wild Mushroom and Black Truffle, Merlot Reduction

Braised Beef Short Ribs: Truffle Jus

Grilled Seasonal Sea Bass: Miso Beurre Blanc & Shitake Mushrooms

Grilled Beef Tenderloin: Sauteed Asparagus & Bordelaise Sauce

Vegetarian Entrees

Your Choice of 1:

Butternut Squash Ravioli: Sage Beurre Noisette & Aged Balsamic

Vegetable Wellington: Seasonal Vegetables in Puff Pastry with a Tomato Ragu Sauce

Potato Gnocchi Pillows: Truffle, Mushrooms & Arugula

Reception Enhancements

Tray Passed Hors d'oeuvres

Cold Selections \$4 per Piece

Heirloom Tomato & Fresh Buffalo Mozzarella,
skewered with basil & aged italian balsamico

Fig and Ricotta Crostini on a Toasted Baguette
with red onion marmalade

Ahi Tuna Tartare with Wasabi-Avocado
crema on a wonton crisp

Hummus
smoked paprika tomato jam in a savory tart shell

Hot Selections \$4 per Piece

Chicken Siu Mai
citrus ponzu

Housemade Meatballs
tangy barbeque sauce

Duck Thai Spring Roll
nuoc chum dipping sauce

Black Bean Empanada
chipotle aioli

Bacon Wrapped Chicken Brochette
fresh cilantro pesto

Braised Beef Short Rib
caramelized onion tartlet

Chicken Potsticker
with garlic chili sauce

Vegetarian Potsticker
garlic chili sauce

Premium Selections \$5 per Piece

Bacon Wrapped Scallop
basil pesto

Korean Beef Spring Roll
sweet chili sauce

Achiote-Marinated Beef Skewer
garlic hoisin sauce

Grilled & Chilled Tiger Prawn
chipotle cocktail sauce

Stationed Displays

Imported & Domestic Cheese Board

sun-dried fruits & gourmet crackers
\$9/ person

Antipasto Charcuterie Display

grilled balsamic vegetables, mozzarella, crostinis
chef's imported salami, capicola, coppa, prosciutto
\$11/ person

Northern California Vegetable Crudite

house ranch & hummus
\$7/ person

Seasonal Fresh Fruit Display

\$7/ person

Sweet Stations

Cookies & Milk

Chef's Freshly Baked Cookies:

Chocolate Chip

White Chocolate Macadamia Nut

Cold Milk Carafes & Shooter Cups

\$8 | person

Treat Bar

Mini Fruit Tarts

Chocolate Dipped Cream Puffs

Assorted Cheesecake Bites & Mini Pecan Bars

\$16 | person

Ice Cream Sundae Bar

Your Choice of 2 Ice Cream Flavors: Chocolate, Strawberry, or Vanilla

Topping Bar: Brownie Bites, Maraschino Cherries, M&M's, Cookie Crumbles

Salted Caramel Sauce, Chocolate Sauce & Whipped Cream

\$10 | person

Late Night Snacks

Minimum 50 servings

Slider Bar

\$10 | person

American Kobe Beef Sliders swerved on Potato Rolls
Assorted Condiment Bar: Bacon, Cheddar & Swiss
Cheese, Sautéed Mushrooms, Caramelized Onions,
Jalapeños, Pickles, Lettuce & Tomato
House made Potato Chips

Late Night Munchies

\$10 | person

Fried Chicken Sliders
Crispy Onion Rings with buttermilk ranch
Baked Potato Skins with bacon, cheddar, scallions & sour cream

Night at the Ball Park

\$10 | person

All-Beef Hot Dogs & Bratwurst
Ballpark Condiments: Assorted Buns, Sauerkraut, Mustard, Relish & Diced Onions
Buttered Popcorn

Littles Dinner

Chicken Tenders, Macaroni 'n Cheese & Seasonal Fruit Cup

\$18 | per child age 3-11

Beverages

Unlimited Non Alcoholic Hosting –5 hours \$10

Hosted Bar

Soda \$2

Rotating Craft Beers \$7

House Wine or Champagne by the glass \$8

Well-Brand Cocktail \$9

Premium Cocktail \$11

Top-Shelf Cocktail \$13

You may host an unlimited amount, set a time limit or set a dollar amount on your hosted bar.

Prices above do not include sales tax and service charge.

No-Host/Cash Bar

Soda \$3

Rotating Craft Beers \$9

House Wine or Champagne by the glass \$10

Well-Brand Cocktail \$11

Premium Cocktail \$13

Top-Shelf Cocktail \$14

A Cash Bar Minimum Guarantee of \$300 will apply to all Cash Bars.

Prices above include sales tax and service charge.

Wine Service with Dinner – Priced by Bottle House Wines \$28

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Bubbly Brut Sparkling Wine \$28

Corkage for Outside Wine or Champagne per 750ml \$15

Stonebrae House Policy: we opt not to serve shots of any variety at private events

We reserve the right to change alcohol brands within each level category at our discretion.