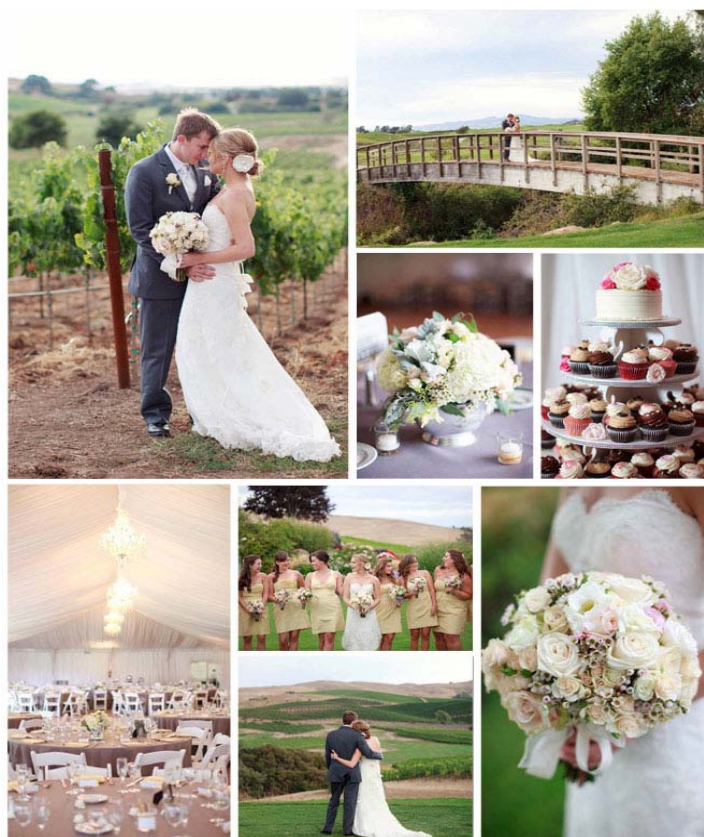


Weddings and Receptions



2555 Jameson Canyon Road ♦ Napa Valley ♦ 707.252.5984
weddings@chardonnaygolfclub.com
www.chardonnaygolfclub.com

Wedding Ceremony & Receptions

The Oak Tree Ceremony & Clubhouse Reception

Facility Fee: \$3,500

The Oak Tree Ceremony site is located on the first tee of our Vineyard Course. Our majestic Oak Tree evokes a sense of awe with its dramatic silhouette as a backdrop for your ceremony. The View Room and Patio adjacent to our Banquet Room makes for the perfect combination for dinner and dancing. With sweeping views of our course, Oak Tree and vineyards, the View Room's bay window view is the crown jewel of our property. The vaulted ceilings and clean, simple lines in the Banquet Room can transform into your dream dining room configuration. Our Banquet Room can accommodate up to 180-seated guests.

**The Oak Tree Ceremony and Clubhouse Reception
is available for a six hour time block to include ceremony & reception.
End time up to 12:00AM**

The Moonlight Grove Ceremony and Reception

Facility Fee: \$5,500

A picture-perfect lawn setting among vineyards and mountain ranges, this tranquil ceremony site is truly unique. You will feel as if you are dining in an elegant cloud surrounded by vistas and dramatic views. This area fans out of a large event tent with capacity up to 500 guests.

**The Moonlight Grove Ceremony and Reception
Is available for a six-hour time block to include ceremony and reception.
End time up to 12:00AM**

Included in both venue packages:

A Bridal Suite with complimentary Cheese and Fruit Display, refreshments and a bottle of Champagne. Your choice of color floor length linen from the Nuovo Collection, linen napkins, Ceremony Chairs, Carpeted Runner, Golf Limousine Cart, Reception tables and chairs, flatware, china, stemware and votive candles, setup, breakdown and cleaning.

Quoted Facility fees are for a Saturday date in Peak Season. Reduced facility fees available for weekday and Sunday date events, as well as Off-Peak Season dates.

Peak Season is May-October
Off-Peak Season is November-April

Syrah Wedding Package

*Includes a trio of passed crostini hors d'oeuvres,
your choice of salad, entrée, accompaniment & Chef's choice of seasonal vegetable.*

Dinner rolls & sweet cream butter.

Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.

Pricing starts at \$55.00++ per person

Merlot Wedding Package

Includes a trio of passed crostini hors d'oeuvres, imported & domestic cheese and fruit display, your choice of salad, entrée, accompaniment & Chef's choice of seasonal vegetable.

Dinner rolls & sweet cream butter.

Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.

House Chardonnay and Merlot poured with dinner.

House sparkling wine and apple cider poured for toasting.

Pricing starts at \$65.00++ per person

Chardonnay Wedding Package

Includes a trio of passed crostini hors d'oeuvres, imported & domestic cheese and fruit display, your choice of salad, entrée, accompaniment

& Chef's choice of seasonal vegetable.

Dinner rolls & sweet cream butter.

Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.

House Chardonnay and Merlot poured with dinner.

House sparkling wine and apple cider poured for toasting.

Hosted two-hour Soft Bar- Unlimited house wine, Imported and domestic beer at reception.

Pricing starts at \$75.00++ per person

Prices do not include service charge and applicable sales tax.

Menus and pricing are subject to change without notice.

Add \$5.00 per person for plated service

Hors d'Oeuvres

(choice of three)

Fresh Bruschetta Tomatoes with Basil, Garlic and Feta Cheese

Wild Mushroom Ratatouille on Toasted Rounds with Mascarpone Cheese

Cheese Souffle in Herb Cup

Smoked Salmon with Chive Crème Fraiche on Toast Points

Artichoke, Spinach and Crab Dip served on Toasted Sourdough Rounds

Mushroom Profiterole, Brie, Spicy Walnuts, Puff Pastry

Mini Beef Wellington, Duxelle Puff Pastry

Pulled Pork Bisquit, Shred Pork in a Tangy BBQ sauce in a Bisquit Pouch

Mushroom Truffle Risotto in Phyllo Dough

Mini Brie en Croute- Walnuts & Brie in a Puff Pastry

Crispy Asiago Asparagus

Fig and Caramelized Onion Puff

First Course

(Choice of one)

Mixed Market Greens with Champagne Vinaigrette, Candied Pecans and Feta Cheese

Traditional Caesar Salad with Rustic Croutons and Shaved Parmesan

Greek Salad –Market Greens, Feta Cheese, Kalamata Olives, Sliced Cucumber, Diced Tomatoes with Preserved Lemon Vinaigrette

Waldorf Salad with Apples, Walnuts, Celery with Creamed Citrus Dressing

Spinach Salad with Enoki Mushrooms, Bacon, Boursin Cheese & Tarragon Vinaigrette

Classic Wedge Salad

Iceberg Lettuce Wedge, Bleu Cheese, Candied Pecans and Bleu Cheese Dressing

Menu Selections

Entrees

(choice of one)

Chicken Breast

Sautéed

Piccata – lemon, garlic, shallots, capers, wine and butter

Marsala - marsala wine, mushroom demi glace

Monterrey - artichoke hearts, mushrooms, sherry cream sauce

Stuffed

Florentine – spinach, feta cheese and sun-dried tomatoes with mushroom cream sauce

De Parma – with Prosciutto, Provolone, Spinach and Garlic Tarragon Mushroom Sauce

Baked

Airline Chicken Breast with Vermont Maple Syrup & Caramelized Onions

Chicken Breast Marinated in White Wine & Tarragon with A White Wine Sauce

Beef

New York Steak

Prime Rib

Grilled Rib eye

Filet Mignon, Kobe Beef & Veal Available Upon Request – Price A.Q.

Sauces for Beef Entrée Selections:

Lyonnaise -Bacon, Onion and Balsamic Vinaigrette

Brandy-Peppercorn Cream Sauce

Roasted Garlic, Button Mushrooms and Herbed Butter

Périgueux – Demi Sauce with Black Truffle Shavings

Additional entrée selection \$5.00 per person.

Please add \$5.00 per person for plated service.

Prices do not include service charge and applicable sales tax.

Menus and pricing are subject to change without notice.

Menu Selections Continued

Lamb

1/2 Rack or Chops: Roasted, Grilled or Sautéed
Spicy Mint Marinade
Dijon Nut Crusted, Rosemary Demi Glace
Achiote – Lightly smoked with a Chasseur Sauce

Fish

Salmon – sautéed or grilled
Hollandaise
Béarnaise
Lemon Beurre Blanc
Lemon & Caper Aioli

Sole – Sautéed

Dore – Dipped in Egg and Sautéed with Shallots, Garlic, Capers and Lemon Butter Sauce
Dill Cream Sauce

*Local or Alaskan Halibut**

Sautéed with White Wine and Topped with Mango Salsa
Baked and Stuffed with Dungeness Crabmeat
Baked and Topped with Choron Sauce

Bass

With a Sweet Corn Flageolet Ragout

Pork

Center Cut French Pork Chop
Pancetta Pan Sauce or Apricot Glaze Sauce

**Seasonal*

Additional entrée selection \$5.00 per person.
Please add \$5.00 per person for plated service.

Prices do not include service charge and applicable sales tax.
Menus and pricing are subject to change without notice.

Menu Selections Continued

Vegetarian

Portabella Florentine

Oven Roasted Whole Mushroom with Blanched Spinach, Onion and Ricotta Cheese

Harvest Pasta

Julienne of Vegetables with Fresh Basil, Lemon Butter Sauce

Grilled Vegetable Wellington with a Bell Pepper Coulis

Jumbo Cheese Raviolis with a Pesto Cream Sauce

Pasta Selections

Grilled Chicken with Fresh Tomatoes, Basil and Garlic

Grilled Chicken with White Wine, Lemon and Butter

Chicken with a Walnut and Basil Pesto Alfredo

Chicken with Roasted Garlic, Basil, Sun Dried Tomato Cream Sauce

Carbonara Alfredo with Pancetta and peas

Beef or Cheese Raviolis with a Champagne Cream Sauce, or Meat Sauce

Traditional Bolognese Pasta

Smoked Chicken with Artichoke hearts, Mushrooms, Garlic and Wine

Vodka Cream & Butter Sauce with Bacon, Onions, Rosemary and Bel Paese Cheese

Additional entrée selection \$5.00 per person.

Please add \$5.00 per person for plated service.

Accompaniments

(Choice of one)

Yukon Gold Whipped Potatoes

Roasted Red Potatoes Sautéed in Rosemary, Garlic and Extra Virgin Olive Oil

Roasted Baby Fingerling Potatoes with Tarragon and Extra Virgin Olive Oil

Potatoes Au Gratin with Vidalia Onion Slices

Wild Rice Pilaf

Saffron Rice

Creamy Asparagus Risotto

Roasted Baby Mixed Marbled Potatoes

Scalloped Potatoes

Please add \$2.00 per person for an additional accompaniment.

Add \$4 per person more for Grilled Vegetables

Prices do not include service charge and applicable sales tax.

Menus and pricing are subject to change without notice

Passed Hors d' Oeuvres

Hors d' Oeuvres are priced per 50 pieces minimum

Traditional

Mushroom Caps with Spinach, Caramelized Onion and Boursin Cheese	\$90.00
Chicken or Vegetable Quesadilla with Sonoma Jack and Cheddar Cheeses	\$90.00
Smoked Chicken Breast with Cilantro Crème on Blue Corn Tostada	\$90.00
Chicken Wings Buffalo, Honey Mustard or Honey Barbeque Style	\$90.00
Deep Fried Artichoke Heart stuffed with Brie Cheese	\$115.00
Spanakopita Filet with Spinach and Feta Cheese	\$120.00
Hickory Smoked Riblets with Zinfandel BBQ Glaze	\$120.00
Pot Stickers with Soy Vinegar Dipping Sauce	\$115.00
Santa Fe Schicken Fillo Beggars Purse	\$125.00
Beef Lumpia, Sweet and Sour Sauce	\$120.00
Red Bliss Vermont Cheddar and Apple Wood Smoked Bacon Potatoes	\$130.00
Shrimp Tempura	\$190.00
Grilled Figs with Prosciutto Balsamico (seasonal)	\$135.00
Petite New Zealand Lamb Chop with Chutney Sauce	\$165.00
Crispy Petaluma Duck Breast on a Crostini with Orange Marmalade	\$195.00

Skewers

Caprese Skewers with Basil, Tomato and Fresh Mozzarella (seasonal)	\$75.00
Panko Gulf Prawns with Citrus Aioli	\$130.00
Assorted Chicken and Beef Satays with Thai Peanut Sauce	\$110.00
Coconut or Panko Breaded Chicken Skewers with Plum Dipping Sauce	\$110.00
Assorted Mini Beef, Chicken and Ground Sweet Italian Sausage Kabobs	\$125.00

Seafood

Chilled Prawns with Cocktail Sauce	\$175.00
Coconut or Panko Breaded Prawns with Spicy Sweet and Sour Dipping Sauce	\$175.00
Mini Crab Cakes with Lemon Caper Aioli Sauce	\$185.00
Pancetta Wrapped Jumbo Prawn	\$160.00
Spicy Ahi Tuna Tartare served on Won Ton Crisp or Lettuce Wrap	\$170.00
Chilled Oysters on the Half Shell	\$160.00
Scallop Rounds on Toast with Caviar	\$190.00
Prosciutto Wrapped Grilled Sea Scallops	\$175.00
BBQ Oysters on the Half Shell with Cilantro Lime Butter	\$175.00
Dungeness Crab Meat Vol au Vent with Port Salut	\$195.00
Farm Raised Baby Abalone on the Half Shell with a Sauvignon Sauce	\$750.00

Dessert

Fresh Strawberries stuffed with Grand Marnier Cream Cheese	\$110.00
Assorted White, Milk, Dark Ghirardelli Chocolate Dipped Strawberries	\$110.00

*Prices do not include service charge and applicable sales tax.
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Hors d' Oeuvre Displays

Crudite Display

Lightly Blanched Fresh Seasonal Vegetables, Roasted Garlic and Assorted Herb Dipping Sauces
\$3.75 per person

Fresh Seasonal Fruit Skewers

Marshmallow Citrus Dipping Cream
\$4.75 per person

Antipasto Plate

Fresh Mozzarella, Genoa Salami, Sharp Provolone, Assorted Olives, Pickled Vegetables and Peppers, Artichoke Hearts and Roasted Red Bell Pepper served with sliced Baguettes, Flatbread and Breadsticks
\$7.25 per person

International Cheese Display

Assortment of Imported Cheeses including Danish Havarti, Smoked Gouda, Danish Bleu, Port Salut, French Brie and German Cambozola served with sliced Baguettes, Flatbread and Assorted Crackers
Fresh Fruit Garnish
\$7.50 per person

Chocolate Fountain

Featuring Barry Callebaut Milk Chocolate or White Chocolate Strawberries, Pineapple, Banana, Cookies, Pretzels and Marshmallows
\$9.95 per person

Farmer's Market

Rustic Breads with Del Papa Olive Dipping Oil, Marinated Vegetables, Roasted Garlic and Herb Dipping Sauce, Imported and Domestic Cheeses, Fresh Seasonal Fresh Fruit with Honey Yogurt
\$7.95 per person

Grand Seafood Display

Chilled Jumbo Prawns, King Crab Legs, Dungeness crab meat, Littleneck Clams, Oysters, Chilled Lobster, Steamed Mussels displayed on crushed ice.
Fresh Lemon and Lime, House Made Cocktail Sauce, Salsa Veracruzana, Chipotle Cream, Cucumber Mignonette, Horseradish Mustard, Key Lime Mustard
Market Price – please inquire

Chilled Asparagus Spears

Fresh Asparagus Spears marinated in Dijon Balsamico, grilled and served with Dijon Mustard Dipping Sauce
\$150.00 per 100 pieces

Baked Brie En Crouste

(serves 25)

Fresh French Brie baked with Cognac, Brown Sugar and Toasted Almonds
Garnished with Grape Clusters and Berries
Served with Sliced Baguettes
\$125.00

*Prices do not include service charge and applicable sales tax.
Menus and pricing are subject to change without notice.*

First Course Appetizers

Caramelized Onion Tartlet

Caramelized Onion and a savory Custard in a Quiche Crust and topped with Swiss Cheese
\$8.95 per person

Chilled Prawn or Dungeness Crab Cocktail

Served on a bed of Arugula, House made Cocktail Sauce and Lemon Wedge
in Chilled Martini Glass
\$11.95 per person

Chilled Avocado and Bay Scallop Ceviche

Cured with Fresh Lime Juice, Fresh Salsa Fresca
in Chilled Martini Glass
\$12.95 per person

Jumbo Lump Crab Cakes

with Grilled Mango Relish
\$12.95 per person

Crab Stuffed Jumbo Prawns

Whole Jumbo Prawns stuffed with Seasoned Crabmeat and Baked with
Italian Breadcrumbs and Parmesan Cheese
\$12.95 per person

Rosemary Dijon Lamb Chops

Frenched Baby Lamb Chops coated with a layer of Country Style Dijon Mustard, Rosemary Infused
Wine, Seasoned Breadcrumbs and Fresh Rosemary
\$13.95 per person

*Prices do not include service charge and applicable sales tax.
Menus and pricing are subject to change without notice.*

Bar Selections

Hosted Full Bar Package

Includes unlimited consumption of Club Brand Liquor, Imported and Domestic Beer, House Wines and Non Alcoholic Beverages.
for Premium Brand Liquors add \$5.00 per person.

Two Hours
\$22.00

Three Hours
\$25.00

Four Hours
\$28.00

Five Hours
\$31.00

Hosted Soft Bar Package

Includes unlimited consumption of House Wines, Premium and Domestic Beer and non-alcoholic beverages.

Two Hours
\$18.00

Three Hours
\$21.00

Four Hours
\$24.00

Five Hours
\$27.00

No shots will be poured with drink packages.

Bar Pricing

Mixed Cocktails

Well Brands \$7.00

Call Select \$8.00

Premium \$10.00

Wine by the Glass

House \$7.00

Beer

Domestic \$4.00

Imported \$5.00

Wine by the Bottle

House \$27.00

Keg

Domestic \$450.00

Premium \$550.00

Bottled and Keg Beers Available: Bud, Bud Light, Coors, Coors Light and Heineken

Premium Keg Beer Available: Sierra Nevada Pale Ale, Widmer Hefeweizen and Fat Tire Amber Ale

Semi Hosted and No Host Bar

Available with a \$150.00 Set-up Fee and Bartender fee.
One bartender is recommended for every 100 guests.

Wine/Sparkling Corkage \$15.00 ++ per 750ml Bottle.

Beer Keg Corkage \$150 ++ per Keg

California State Law requires you be 21 years of age to purchase and/or consume alcoholic beverages. Guests must provide valid proof of identification. We have the right to refuse service to any guest at any time.

All alcoholic beverages must be purchased from Chardonnay Golf Club with the exception of wine by the bottle or Beer Kegs

Non Alcoholic Hosted Bar

\$5.95 ++per person

Includes unlimited consumption of Non-Alcoholic Beverages

*Prices do not include service charge and applicable sales tax.
Menus and pricing are subject to change without notice.*

Private Event Information

CONFIRMATION

Menus, room set up and other details pertinent to your function should be submitted to your Representative at least 21 days prior to your function date.

PRICING

Prices are subject to change without notice or promise and should be used as a guideline of costs. Menu pricing will be confirmed three months prior to the event date.

GUARANTEES

The Catering Office must be notified of your guaranteed attendance and entrée pre-order counts 10 days prior to the function. This is the number of people for which you will be charged, even if fewer Guests attend. If we do not receive a guaranteed guest count from you, the number of persons specified on the event order will be charged. We will be prepared for 5% over the guaranteed number.

PRICES

Prices quoted do not include a 20% service charge. The price quoted and service charges are subject to the state tax (CA State Board of Equalization Regulation No. 1603).

FOOD AND BEVERAGE

Chardonnay Golf Club will provide all food and beverage. Minimums apply to Friday, Saturday and Sunday.

DEPOSITS AND PAYMENTS

Room charges and subsequent payments are non-refundable. A deposit is needed to secure the date, time and room. 50% payment (based on the event order) is due 60 days prior to your event. Ten days prior to the event, the client will provide: (1) a guaranteed guest count, (2) the remaining payment of the catering balance based on this guaranteed count, and (3) a credit card number which event-day beverage and variable costs will be charged.

DAMAGE

The engager agrees to pay Chardonnay for any and all damages arising from the occupancy and use of Chardonnay facilities and property by the engager, engager contractors, guests and any person present at the function. Such payment shall be due upon submission of the invoice by Chardonnay Golf Club.

LOST AND FOUND

Chardonnay will not assume any responsibility for damages or loss of any merchandise or articles left in the Club prior to, during or following the engager functions.

BEGINNING AND ENDING TIMES

Chardonnay agrees to provide the facilities and items as specified on the contract, which must be signed by the engager. Chardonnay shall not be liable for delays caused by the engager, act of God, civil disturbance, other persons, utility interruption, or for any delay caused by the later release of the assigned space by the prior occupant having been given the proper notice by Chardonnay. The engager agrees to release any or all occupied function space and to remove all non-Chardonnay property located therein at the ending time specified. A five or six-hour block of time from guest arrival to departure is allotted for wedding events depending on the scope of the event. Events must end on or prior to 12:00am.

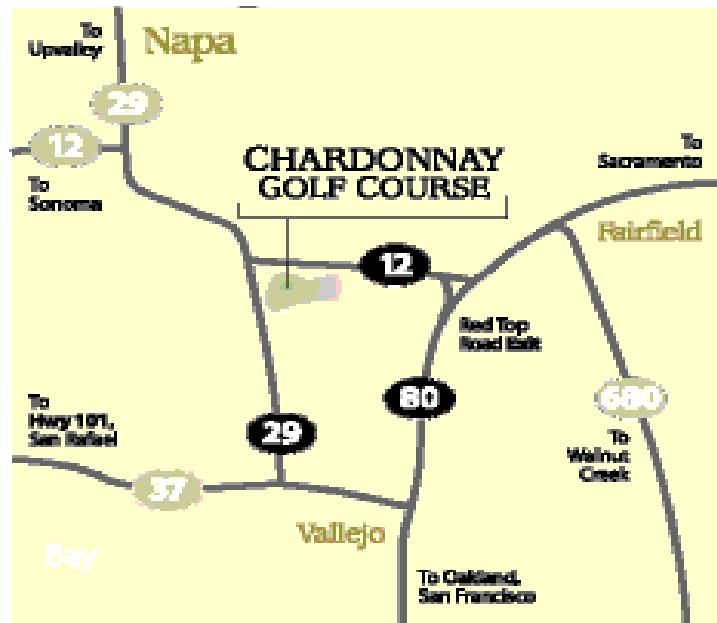
SIGNS AND DISPLAYS

A minimal amount of pre-approved signage is permitted in the function rooms. Signs displayed directly outside the function rooms should be freestanding or on an easel. No tacks, nails or adhesives are to be used to affix a sign to a wall.

DRESS CODE

Members are responsible and must advise their Guests regarding the Dress Code at Chardonnay Golf Club. Business or golf attire is required. Denim and blue jeans are not allowed on golf course.

Directions



From Sacramento – Take I-80 West to Hwy. 12 West (Napa exit); follow Hwy. 12 (4.5) miles to the first stop light; entrance on left

From San Francisco – Take I-80 East toward Sacramento; take the Red Top road exit (approximately 5 miles past Vallejo); turn left on Red Top road; proceed under the highway; turn right onto Frontage road and proceed to the stop sign across the railroad tracks (Hwy. 12); turn left onto Hwy. 12 (West); follow Hwy. 12 (4.3) miles to first stop light, entrance on left.

From the East Bay – Take I-680 North to I-80 (Napa/S.F. exit); take I-80 West toward San Francisco; exit on Hwy. 12 West (Napa); follow Hwy. 12 (4.5) miles to the first stop light, entrance on left.

From Marin County – Take Hwy. 101 North to Hwy. 37 (Vallejo/Napa exit); take Hwy. 37 East to Hwy. 29 (in Vallejo); turn left (North) onto Hwy. 29; follow Hwy. 29 approximately (7) miles to Hwy. 12 (East); turn right on Hwy. 12; follow Hwy 12 (1.3) miles to the second light, entrance on the right.

Preferred Vendor Listings

Photographers

- Vicens Forns Photography (707) 637-7803 www.vicensforns.com
- Gustavo Fernandez, Photographer (925) 979-5142 www.gustavofernandez.com
- Peters Photography & Video - (800) 365-5414 www.petersphoto.com
- K Stone Photography - (503) 713-3956 www.kstonephoto.com
- Discovery Bay Studios - (925) 216-4454 www.discoverybaystudios.com

Disc Jockeys

- DJ Adam Bomb – 707-694-9638
- Matt Brys, Extreme Productions - (916) 773-4329
- Bay Area Entertainment - (707) 745-3812
- Randy Harris, Pacific Entertainment - (707) 642-4390

Wedding Cakes

- Sift Cupcakes - (707) 240-4004 www.siftcupcakes.com
- Perfect Endings - (707) 259-0500 www.perfectendings.com
- Fleur de Lisa - (707) 544-5581 www.fleurdelisacakes.com
- Inticing Creations - (415) 205-9422 www.inticingcreations.com
- Michelle Maries Patisserie - (707) 575-1214 www.michellemaries.com

Florists

- Katharina Stuart, Floral Art & Design (510) 406-3404 www.katharinastuart.com
- Sunshine Flowers- (925) 228-6123 www.sunshineflowers.com
- Seasons Floral Design (707) 738-8125 www.seasonsfloraldesign.com
- A Love's in Bloom (925) 408-6702 www.alovesinbloom.com

Officiants

- Rev. Peadar Dalton, Your Ceremony Matters (707) 939-7613
- Rev. Blane Ellsworth, Wedding Ministries (800) 655-3677
- Rev. Lili Goodman Freitas, Ph.D (707) 971-0633
- Rev. Tom Smith (707) 252-4727

Hair & Makeup

- Lochelle Harrison, Stylist (707) 363-3763
- The Powder Room (707) 537-7968
- Make Up Artistry by Alan (707) 732-7367

Décor Elements

- Classic Party Rental (707) 253-2332
- Wine Country Party (707) 940-6060

Baby Sitting

- All About Kids Babysitting Services – (707) 934-5970 www.allaboutkidsnapa.com



