



# Wedding Packages



SANTA ROSA  
GOLF & COUNTRY CLUB

## YOUR WEDDING VENUE

Dear Couple,  
Congratulations on your engagement! Thank you for inquiring about having your celebration at Santa Rosa Golf & Country Club.

Surrounded by vineyards in the heart of Sonoma County, our exclusive private club sits on 128 acres providing the perfect setting for both ceremonies and receptions. Indoor and outdoor event spaces can be paired together to create a truly unique experience for you and your guests. Our amazing culinary team has constructed elegant menus that will elevate your event and can create custom packages to surpass all expectations.

The following pages will provide details of a dream event that will fulfill everything you are envisioning for your perfect wedding.

Sincerely,  
Gitana McDowel  
Private Events Director



## WEDDING PACKAGES INCLUDE

Ceremony & Reception Venue - 6-hour event  
Additional hours may be arranged in advance  
\$1,500 per additional hour  
On-site ready room available at 10 a.m. day of wedding  
*Subject to availability.*  
Ceremony chairs, receptions tables & chairs  
Cocktail tables, display tables, cake table, and gift table  
Dance floor up to 21ft x 21ft  
Linens with napkins, select colors available  
China, glassware, flatware, silverware  
Mirrored tiles and 3 votive candles per table  
Choice of welcome champagne or champagne toast  
Ceremony drink station offering water & lemonade  
Complimentary self-parking & street parking  
Rehearsal ceremony, subject to availability  
Menu tasting for 4 people maximum  
Day-of Private Events Coordinator and/or Private Events Director  
Rehearsal ceremony & vendor coordination  
On-site banquet captain, bartenders & banquet service staff





## **PACKAGE PRICING**

### **SATURDAY WEDDING**

\$6,500

### **FRIDAY OR SUNDAY WEDDING**

\$5,500

### **CEREMONY ONLY**

\$5,000

Food and beverage minimums vary depending on the day, date, week, and month.

Please inquire for the minimum of your desired wedding date.

We do allow outside catering with an additional venue fee.





## COCKTAIL HOUR MENU CHOICES

### Hors D' Oeuvres Display - Choice of One

Charcuterie Display

Selection of Smoked and Cured Meats, Sliced Baguettes, Gourmet Crackers

Artisanal Cheese Display

Selection of Cheeses, Seasonal Fruit, Sliced Baguettes, Gourmet Crackers

Artisanal Cheese & Charcuterie Display - \*Upgrade\*

Cheeses, Smoked and Cured Meats, Seasonal Fruit, Sliced Baguettes, Gourmet Crackers

### Tray Passed Items - Choice of Two Items

Tomato-Basil Bruschetta

Goat Cheese Crostini, Grape, Honey

Wild Mushroom & Spinach Arancini, Gruyere Cheese

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

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

House-Made Ceviche, Avocado, Served on Spoon

Ahi Poke Wonton served with Mango Salsa

Meatballs & Marinara with Parmesan Reggiano

Roast Beef Crostini, Watercress, Horseradish Creme Fraiche







## DINNER OPTIONS

### Salad Choices

Mixed Greens Salad - Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette  
Classic Caesar Salad - Romaine Hearts, Croutons, Parmesan Cheese, House-Made Caesar Dressing

### Entree Choices

Chicken Choices  
Chicken Parmigiana  
Lemon Honey Chicken  
Teriyaki Chicken with Pineapple Salsa  
Chicken Caprese - Crispy Basil, Mozzarella, Garlic Cream Sauce  
Roasted Chicken Breast - Sherry Cream, Toasted Almonds, Grapes

### Seafood Choices

Baked Sea Bass - Roasted Grape and Champagne Cream  
Oven Roasted Sea Bass - Lemon Beurre Blanc, Salsa Verde  
Pesto Crust Salmon - Tomato-Basil Bruschetta, Balsamic Reduction  
Seared Salmon with Mediterranean Tomato Olive Relish

### Meat Choices

Pork Tenderloin  
Pepper Crusted Striploin  
Prime Rib - \*Upgrade Pricing\* \*Plated Only\*  
Grilled Tri-Tip- Red Wine Demi-Glace  
Grilled Filet Mignon - \*Upgrade Pricing\*  
Maple Balsamic Pork Chop with Sweet Pearl Onion Relish

### Vegetarian Choices

Cheese Ravioli  
Tempeh Shepherds Pie  
Stuffed Portobello Mushroom  
Butternut Squash Ravioli - Sage Cream Sauce





## SIDES

### Sides - Vegetable

Roasted Asparagus  
Seasonal Vegetables  
Honey Glazed Carrots  
Roasted Cauliflower  
Lemon Garlic Green Beans  
Grilled & Roasted Vegetables

### Side - Starch

Loaded Potatoes  
Herbed Jasmine Rice  
Herb Roasted Potatoes  
Mediterranean Couscous  
Creme Fraiche Mashed Potatoes  
Brown Sugar Mashed Sweet Potatoes

## PRICING

### Buffet Dinner

Cocktail Hour - Hors D' Oeuvres  
One Salad Choice  
Two Entree Choices  
One Vegetable Side Choice  
One Starch Side Choice  
\$75 per guest

### Plated Dinner

Cocktail Hour - Hors D' Oeuvres  
One Salad Choice  
One Entree Choices  
One Vegetable Side Choice  
One Starch Side Choice  
\$80 per guest

The prices quoted are subject to a 22% service charge and applicable state sales tax of 8.5%.



## ENHANCEMENTS

Upgraded Display- \$4 Per Guest

Additional Tray Passed Item - \$4 Per Guest

Additional Salad- \$6 Per Guest

Additional Chicken/Vegetarian Entree - \$8

Additional Meat/Seafood Entree - \$11

Upgraded Entree Choice - Pricing upon request

Additional Vegetable Side - \$5 Per Guest

Additional Starch Side - \$6 Per Guest

Bridal Continental Breakfast - \$16 Per Guest

Dessert Station - \$15 (4-Item Station) & \$20 (6-Item Station)+ \$160 Set Up Fee

The prices quoted are subject to a 22% service charge and applicable state sales tax of 8.5%.



## DESSERT STATION

2.5 pieces of Mini Desserts per guest.

Set-up Fee: \$150.00

### \$15 per guest - Four Mini Dessert Items

#### Mini Cupcake (1-2 flavor)

- Vanilla Cake with Vanilla or Raspberry Bean Buttercream
- Olive Oil Lemon Cake with Meyer Lemon Buttercream
- Banana Cake with Cream Cheese Frosting or Peanut Butter Buttercream
- Almond Cake with Almond or Pistachio Buttercream
- Red Velvet with Cream Cheese Frosting
- Chocolate Cake with Vanilla Bean, Espresso, or Caramel Buttercream

#### Mini Cookies (1-2 flavors)

- Classic Chocolate Chip
- Double Chocolate
- Lemon Lavender Shortbreads
- Peanut Butter
- Snickerdoodle
- Jam Filled Thumbprints
- Oatmeal Raisin

#### Mini Decadent Brownies with Chocolate Drizzle

### \$20 per guest - Six Mini Dessert Items

#### Mini Cupcake (2 Included)

- See Flavors Above
- Assorted Macarons (1-2 flavors)
- Vanilla, Raspberry, Lemon, Coffee, Pistachio, Chocolate

#### Mini Chocolate Dipped Eclairs

#### Mini Tarts (2 included)

- Lemon Curd with Raspberries
- Classic French Tart with Pastry Cream and Fresh Berries Espresso
- Chocolate Silk with Gold Leaf
- Pecan Tassies with Chocolate Drizzle

Additional options available upon request with special pricing.

The prices quoted are subject to a 22% service charge and applicable state sales tax of 8.5%.





## BAR PACKAGES

Bar Package	3 Hours	4 Hours	5 Hours
Beer & Wine	\$30 Per Guest	\$35 Per Guest	\$40 Per Guest
House Drinks	\$35 Per Guest	\$40 Per Guest	\$45 Per Guest
Premium Drinks	\$40 Per Guest	\$45 Per Guest	\$50 Per Guest
Ultra Premium Drinks	\$55 Per Guest	\$60 Per Guest	\$65 Per Guest

Non-Alcoholic Package - \$12 Per Person  
Soft Drinks, Iced Tea, Lemonade, Assorted Juices, Sparkling Water

### Per Drink Pricing - Cash Bar

Domestic Beer - \$7

Imported Beer - \$8

House Wine - \$10

Well Cocktails - \$10

Premium Cocktails - \$12

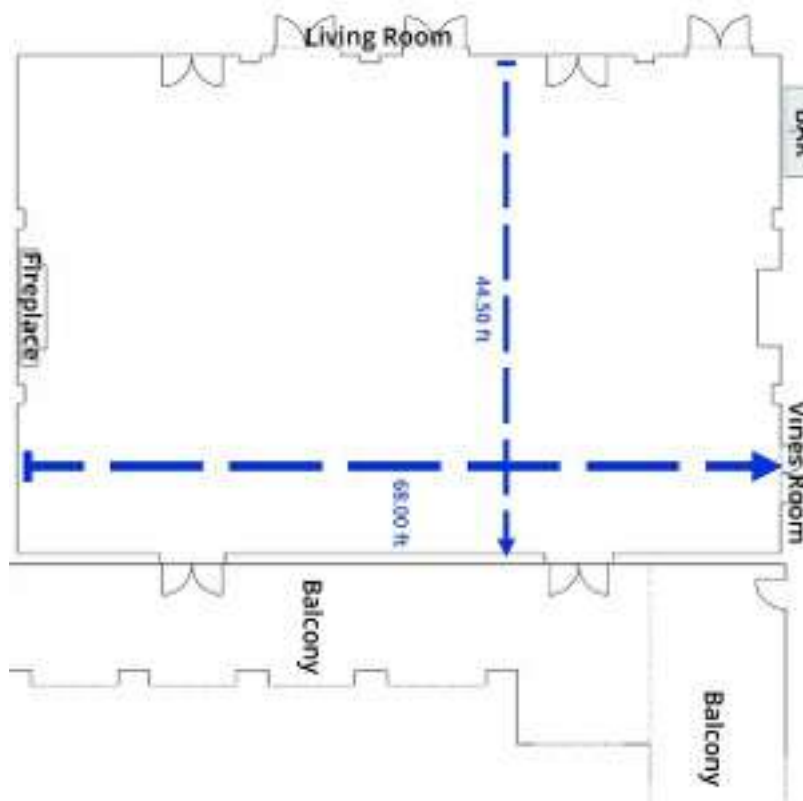
Ultra-Premium Cocktails - \$15

A bartender fee will be charged at \$150 per bartender, one required for every 50 guests attending the event. A corkage fee of \$25 per bottle (750ml) for wine brought in by client in place of purchasing bottles. House wine and upgraded wine by the bottle are available and priced upon request

The prices quoted are subject to a 22% service charge and applicable state sales tax of 8.5%.

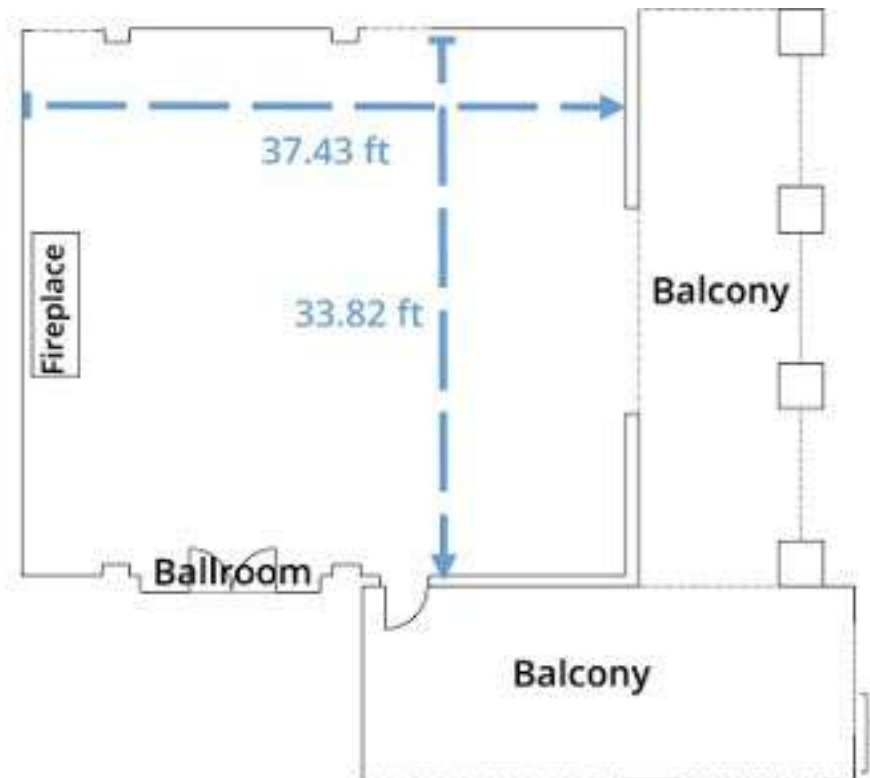


## OAK / MEADOW BALLROOM





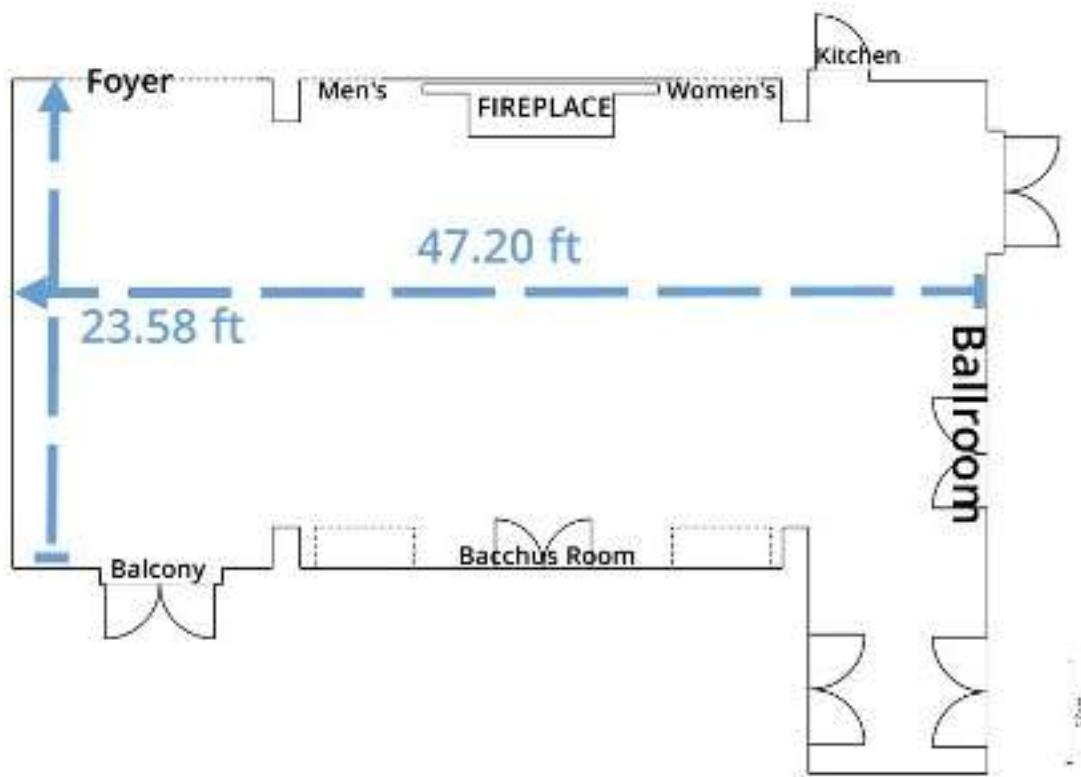
## VINES ROOM





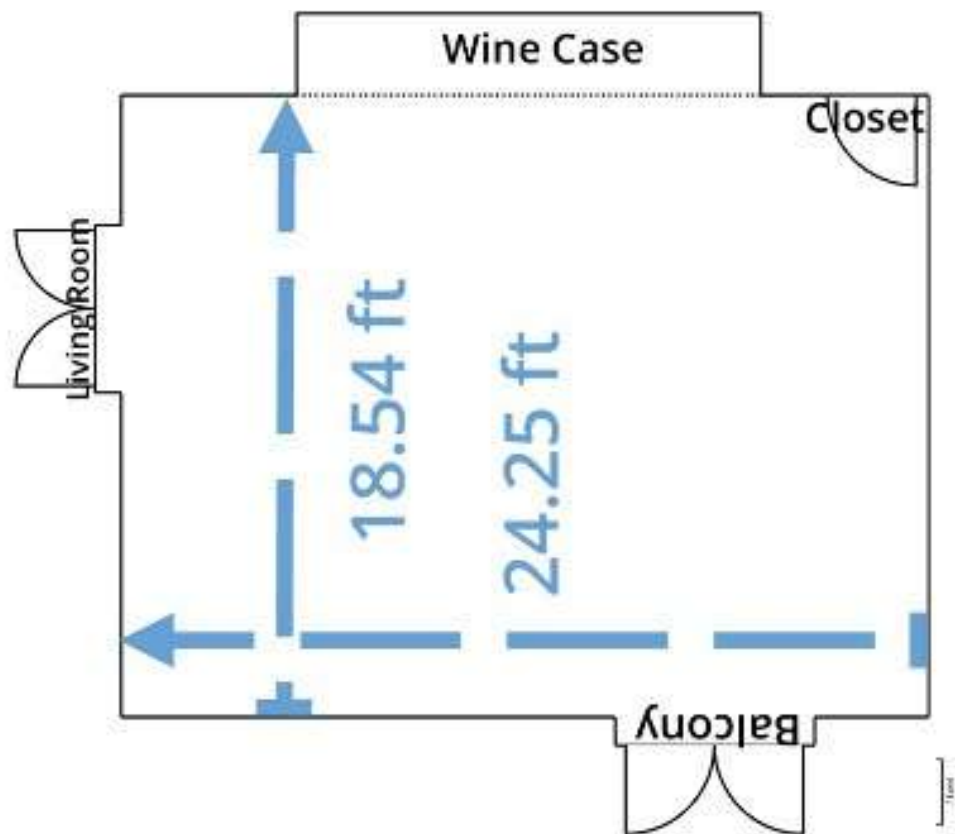


# LIVING ROOM



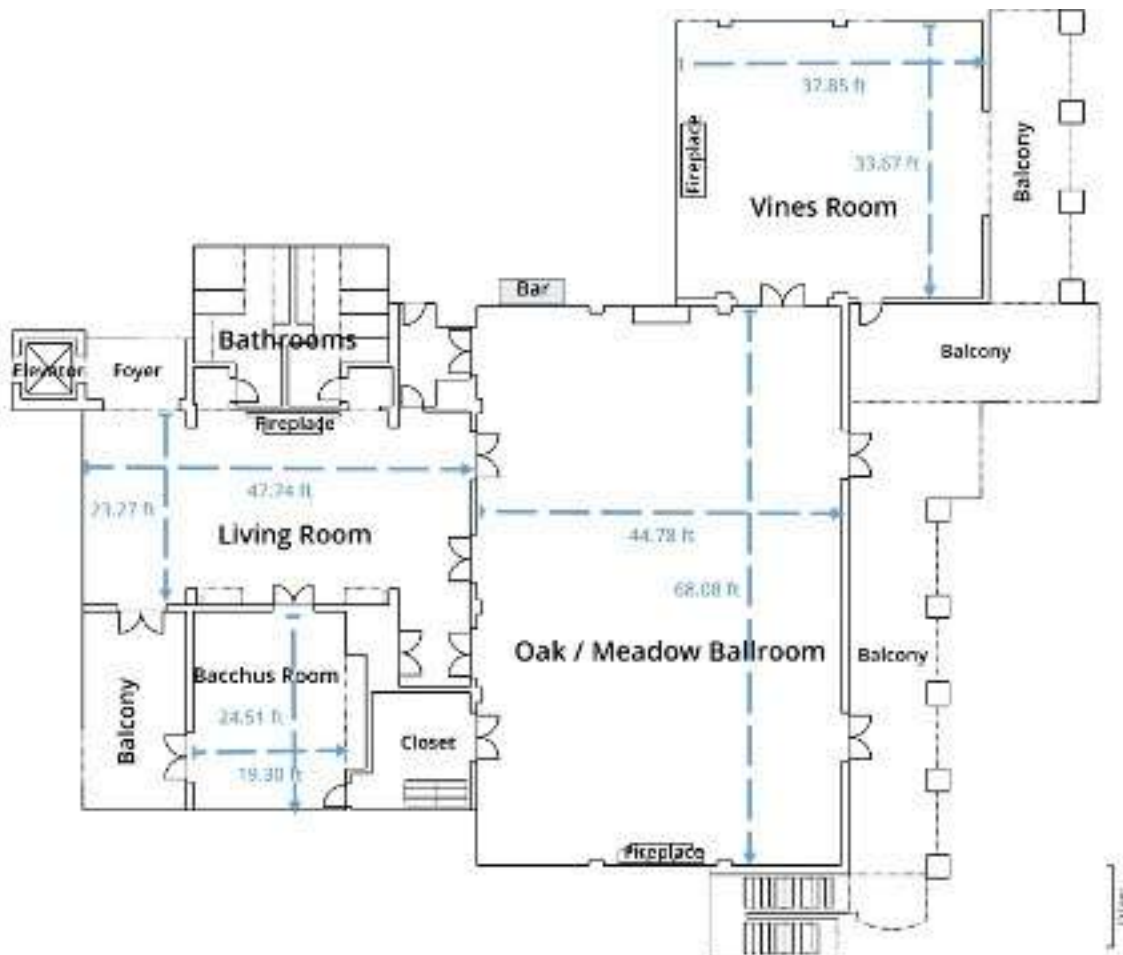


## BACCHUS ROOM





# ALL EVENT SPACES







## 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 22% service charge and applicable state sales tax, currently 8.5%. These prices are subject to change up to thirty (30) days prior to your event.

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, no alcoholic beverages (liquor-beer) may be brought onto the property. Wine may be brought in by the client, and a corkage fee of \$25 per 750ml bottle is applied for wine that is provided by the group.

### Guarantees

Guaranteed attendance is due fourteen (14) 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 fourteen (14) 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 \$25 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 plan to have your personal items and any decor removed at the end of the event, this can be done by a guest attending the wedding or a member of your bridal party. We are not held responsible for anything left behind.

### Deliveries, Storage, Set-Up and Decorations

Please have all deliveries labeled c/o Gitana McDowel, Private Events 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 decor for the event must be approved in advance by your Private Events Director, extensive decor packages and set ups will require licensed vendors and may be arranged directly with the club in advance.





## THE TEAM

### Gitana McDowel

Private Events Director  
Gitana.Mcdowel@ClubCorp.com  
707.546.3485

### Morgan Mitchell

Private Events Coordinator  
Morgan.Mitchell@ClubCorp.com



SANTA ROSA  
GOLF & COUNTRY CLUB

333 County Club Drive, Santa Rosa, CA 95401 | 707.546.3485