



# BANQUET MENUS

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SANTA ROSA GOLF & COUNTRY CLUB

# WELCOME

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Thank you for considering Santa Rosa Golf & Country Club for your upcoming event! It is our pleasure to assist you throughout the planning process. Santa Rosa Golf & Country Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views of the 128-acre golf course to gourmet cuisine, our experienced service staff and qualified Event Team stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or a large gala, we are committed to offering the finest quality food and beverage along with impeccable service.

Each and every event hosted at Santa Rosa Golf & Country Club receives personalized service with a number of complimentary amenities, including but not limited to:

- Multiple Event Spaces renovated in 2017
- On-site Catering Menus and Drink Packages
- Excellent service from dedicated and respectful staff
- Set up and breakdown of your event
- In-house linen and napkins available in a variety of colors
- Chairs and banquet tables
- Flatware, glassware and silverware
- Complimentary Wi-Fi
- Complimentary Parking

In the following pages, you will find more information about the many menu options and amenities at Santa Rosa Golf & Country Club. Feel free to contact our Private Events Director, Gitana McDowel, at 707.546.3485 with any questions you may have. We look forward to working with you!







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# BREAKFAST

A minimum of 15 guests required.

## **Continental Breakfast | \$16**

Assorted Yogurts & Granola, Seasonal Fresh Fruit & Berries, Muffins, Croissants, Sweet Butter, Jams, Fresh Brewed Coffee, Tea, Assorted Juice

## **Breakfast Buffet Enhancements**

Steel Cut Oats | \$5

Assorted Toppings

(Brown Sugar, Fresh Berries)

Fresh Scrambled Eggs | \$6

Breakfast Potatoes | \$5

Roasted Peppers, Caramelized Onions

Bacon -or- Sausage Links | \$8

Brioche French Toast | \$7

Powdered Sugar, Maple Syrup

Spinach & Mushroom Quiche | \$9

Gruyere Cheese

Ham & Pepper Quiche, Cheddar Cheese | \$9

Eggs Benedict | \$12

Sliced Ham, Hollandaise, English Muffin

## **Waffle Station | \$11**

Fresh Fruit Toppings, Nuts, Syrups

One Chef Attendant Required for Station \$150

## **Omelet Station | \$14**

Fresh Eggs, Cooked to Order, Custom Omelets:

Ham, Sausage, Bacon, Assorted Fresh Vegetables, Cheeses

One Chef Attendant Required for Station \$150

## **Bloody Mary & Mimosa Bar | \$20**

2-Hour Service, Bartender Required

House Vodka, Traditional Accompaniments, House Sparkling Wine, Chilled Fruit Juices

One Chef Attendant Required for Station \$150

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

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# BRUNCH BUFFET

A minimum of 15 guests required. \$40 per person.

## CONTINENTAL BREAKFAST

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

## SALADS AND 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, Gruyere Cheese  
Ham & Roasted Pepper Quiche, Cheddar Cheese  
Seasonal Vegetable Frittata  
Fresh Scrambled Eggs

(Choose Two)

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

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## A LA CARTE SELECTIONS

### Pastries (Pricing per dozen)

Assorted Muffins	\$45
Assorted Croissants	\$45
Assorted Danishes	\$50
Bagels & Cream Cheese	\$60

### Desserts (Pricing per dozen)

Fresh-Baked Cookies	\$45
Fudge Brownies	\$45
'Mini' Cheesecakes	\$50
'Mini' Seasonal Fruit Parfait	\$50
'Mini' Mousses (Assorted Flavors)	\$50

### Snacks (Pricing per item)

Granola Bars	\$4
Farm Fresh Whole Fruit	\$4
Trail Mix	\$5
Roasted & Spiced Mixed Nuts	\$6

## BEVERAGES

Freshly Brewed Coffee (1GAL)	\$45
Iced Tea & Lemonade (Serves 10)	\$40
Selection of Assorted Fruit Juices Orange, Cranberry, Grapefruit Apple, or Tomato Carafe (Serves 10)	\$40
Assorted Sodas	\$4
Bottled Water	\$3



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# A LA CARTE LUNCH

Priced per person. For groups of 14 or less. Choice of four items. \$26 per person.

## **House Mac & Cheese**

Fontina, Aged Cheddar, Gruyere, Garlic Bread Crumbs

## **Beet Salad**

Wild Arugula, Orange Segments, Red & Gold Beets, Toasted Pistachios, Laura Chenel Chèvre, Sherry Vinaigrette

## **Cobb Salad**

Romaine Lettuce, Avocado, Roasted Chicken, Cherry Tomatoes, Hard-Boiled Egg, Applewood Smoked Bacon, Cheese & Choice of Dressing

## **Turkey Triple Decker Club**

Lettuce, Tomato, Applewood Smoked Bacon, Swiss Cheese, Avocado & Mayo  
(Choice of Fries, Fruit, or Side Salad)

## **Salmon Club**

Toasted Sourdough, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Avocado, Roasted Garlic-Basil Aioli (Served with Choice of Fries, Fruit, or Side Salad)

## **Buffalo Chicken Wrap**

Crispy Chicken, Cheddar & Jack Cheese, Lettuce, Tomato, Avocado, Buffalo-Ranch Dressing (Served with Choice of Fries, Fruit, or Side Salad)

## **Signature Burger**

100% Prime Grade Angus Ground Beef, Brioche Bun, Lettuce, Onion, Tomato, Pickle, Choice of Cheese (Served with Choice of Fries, Fruit, or Side Salad)

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



# LUNCH OPTIONS

### Salad Choices

Mixed Greens Salad - Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

OR

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

### Chicken Choices

Lemon Honey Chicken

Roasted Chicken Breast - Sherry Cream, Toasted

Almonds, Grapes

Chicken Parmesan

### Seafood Choices

Spicy Grilled Shrimp - \*Plated Only\*

Lemon Beurre Blanc Sea Bass

Tomato-Basil Bruschetta Pesto Crusted Salmon

### Meat Choices

Pork Tenderloin

Pepper Crusted Striploin \*add \$3

Grilled Tri-Tip - Red Wine Demi-Glace \*add \$2

### Vegetarian Choices

Cheese Ravioli

Tempeh Shepherds Pie

Butternut Squash Ravioli, Sage Cream Sauce





## DESSERT

Cheesecake with Fresh Berries  
Chocolate Cake  
Cookies & Brownies  
Lemon Tart  
Berry & Cream Shortcake  
Assorted 'Mini' Sweets

## PRICING

### Buffet Lunch

One Salad Choice  
Two Entrée Choices  
One Vegetable Side Choice  
One Starch Side Choice  
\$45 per guest

### Plated Lunch

One Salad Choice  
One Entrée Choice  
One Vegetable Side Choice  
One Starch Side Choice  
\$50 per guest

Lunch service must begin at or before 2 p.m.

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

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# HORS D'OEUVRES

Tray passed items. One hour service

## SELECTIONS

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, Horseradish Crème Fraîche

Custom Selection Available Upon Request



## PRICE

Choice of 3 - \$18

Choice of 4 - \$24

Choice of 5 - \$30

Choice of 6 - \$36



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# GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per person.

## **Artisan Cheese Board \$12**

Selection of Cheeses, Seasonal Fruit, Sliced Baguettes, Gourmet Crackers, Dried Fruit, Grapes, Nuts

## **Charcuterie Board \$14**

Selection of Smoked and Cured Meats, Sliced Baguettes, Gourmet Crackers, Olives, Peppers, Pickled Vegetables

## **Charcuterie & Artisan Cheese Board \$16**

Selection of Cheeses, Smoked and Cured Meats, Seasonal Fruit, Sliced Baguettes, Gourmet Crackers, Dried Fruit, Grapes, Nuts, Pickled Vegetables

## **Mediterranean Bar \$15**

Basil Pesto Hummus, Grilled Flat Bread, Toasted Pine Nuts, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Mozzarella

## **Fresh Vegetable Crudités \$8**

Buttermilk Herb Dip, Honey Balsamic Vinaigrette, Blue Cheese

## **Fresh Fruit Platter \$8**

Seasonal Fresh Sliced Fruit, Berries, Yogurt

## **Chips & Dip Display \$15**

Chili Con Queso, Spinach Artichoke Dip, Tower Salsa, Guacamole, Tomatillo Salsa, Tortilla Chips

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





# 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

### Chicken Choices

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

### Meat Choices

Pork Tenderloin  
 Pepper Crusted Striploin \*add \$3  
 Prime Rib - \*Upgrade Pricing\* Plated Only  
 Grilled Tri-Tip - Red Wine Demi-Glace \*add \$2  
 Grilled Filet Mignon - \*Upgrade Pricing\*

### Seafood Choices

Baked Sea Bass - Roasted Grape and  
 Champagne Cream  
 Oven Roasted Sea Bass - Lemon Beurre Blanc,  
 Salsa Verde  
 Pesto Crusted Salmon - Tomato-Basil Bruschetta

### Vegetarian Choices

Cheese Ravioli  
 Tempeh Shepherds Pie  
 Stuffed Portobello Mushrooms  
 Baked Seasonal Vegetable Ziti  
 Butternut Squash Ravioli, Sage Cream Sauce

### Sides - Vegetable

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

### Sides - Starch

Loaded Potatoes  
 Herbed Jasmine Rice  
 Herb Roasted Potatoes  
 Penne Pasta with Marinara or Creamy Pesto  
 Crème Fraîche Mashed Potatoes  
 Brown Sugar Mashed Sweet Potatoes

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## DESSERT

Cheesecake with Fresh Berries

Chocolate Cake

Cookies & Brownies

Lemon Tart

Berry & Cream Shortcake

Assorted 'Mini' Sweets

## PRICING

### **Buffet Dinner**

One Salad Choice

Two Entrée Choices

One Vegetable Side Choice

One Starch Side Choice

One Dessert Choice

\$60 per guest

### **Plated Dinner**

One Salad Choice

One Entrée Choice

One Vegetable Side Choice

One Starch Side Choice

One Dessert Choice

\$65 per guest

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## MENU ENHANCEMENTS

### Duo Entrée

Petite Filet & Grilled Shrimp | \$85

Herb Grilled Chicken & Crab Cake | \$75

Pan Seared Salmon & Shrimp | \$80

### Add-Ons & Upgrades

Upgraded Display - \$4 per guest

Additional Tray Passed Item - \$4 per guest

Additional Salad - \$6++ per guest\*

Additional Chicken/Vegetarian Entrée - \$8

Additional Meat/Seafood Entrée - \$10

Upgraded Entrée Choice - Pricing Upon Request

Additional Vegetable Side - \$5 per guest

Additional Starch Side - \$6 per guest

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# 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

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.

**Per Drink Pricing - Cash Bar**

- Domestic Beer - \$7
- Imported Beer - \$8
- House Wine - \$10
- Well Cocktails - \$10
- Premium Cocktails - \$12
- Ultra-Premium Cocktails - \$15

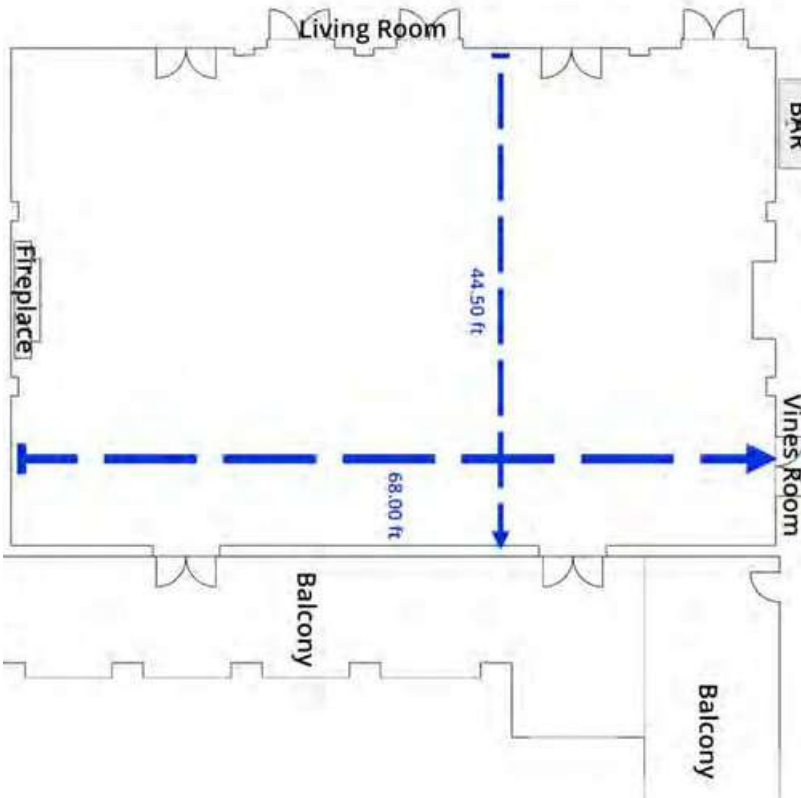
**Non-Alcoholic Package - \$13 Per Person**

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

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

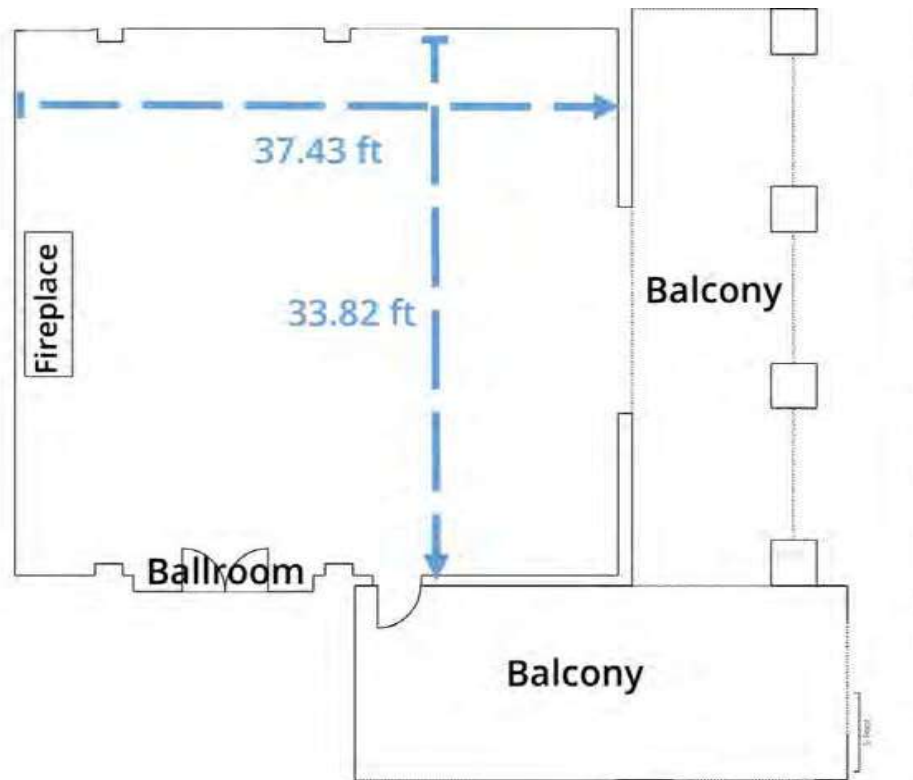


# OAK / MEADOW BALLROOM





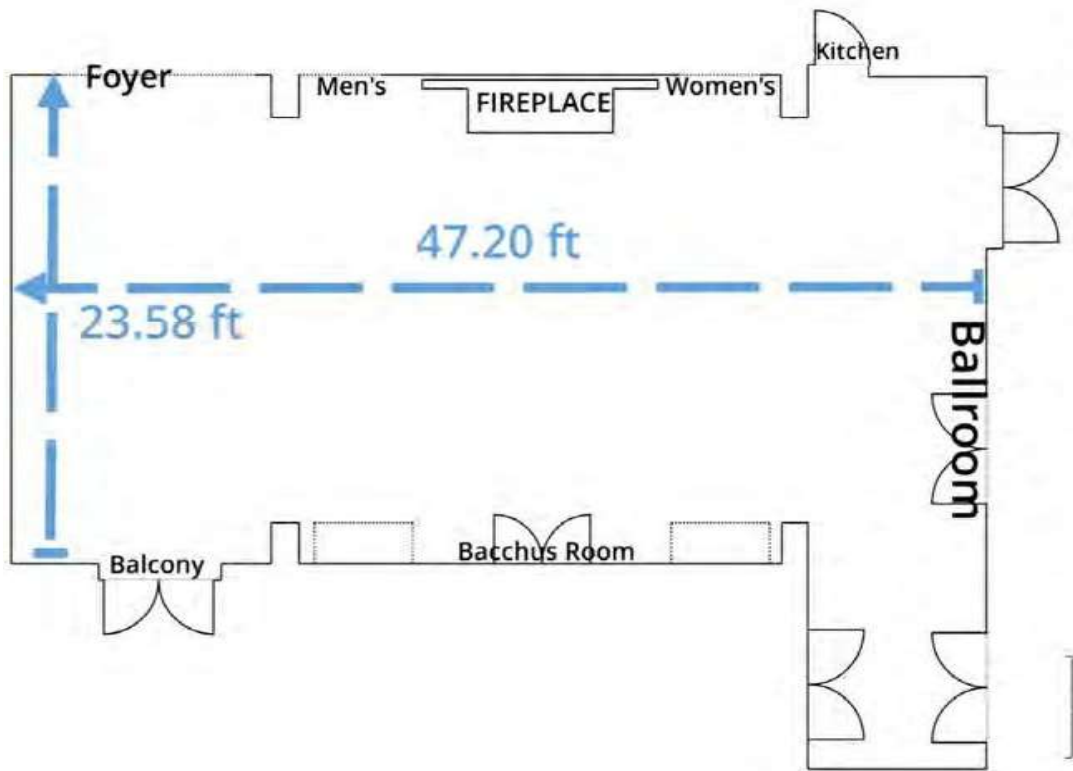
## VINES ROOM





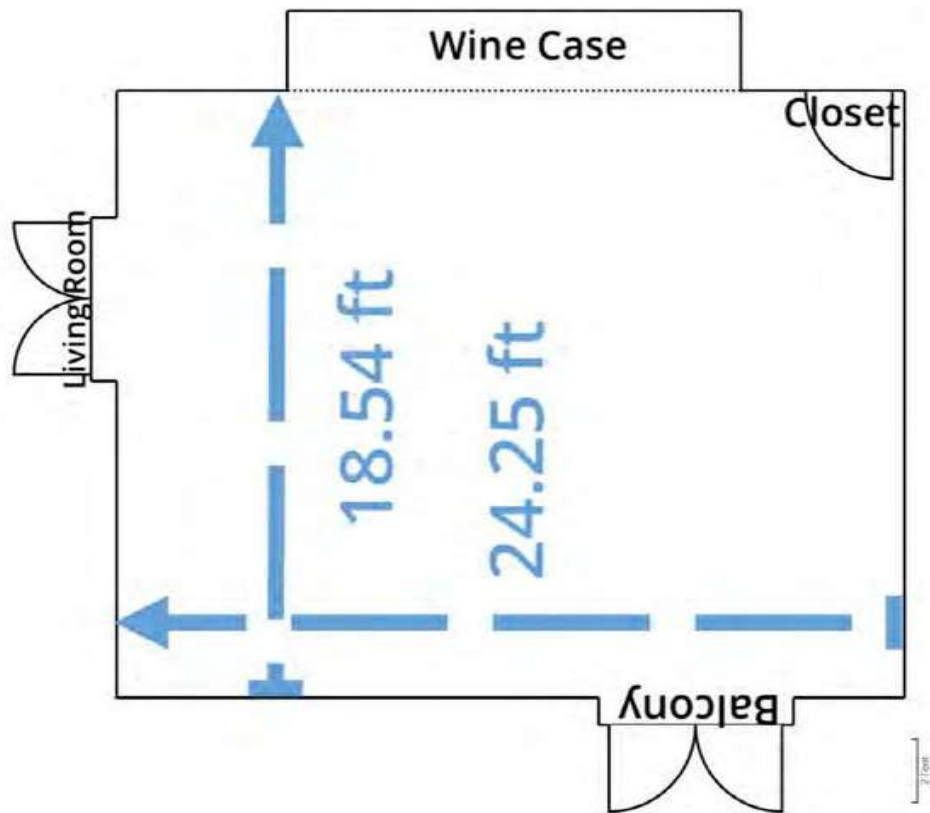


# LIVING ROOM



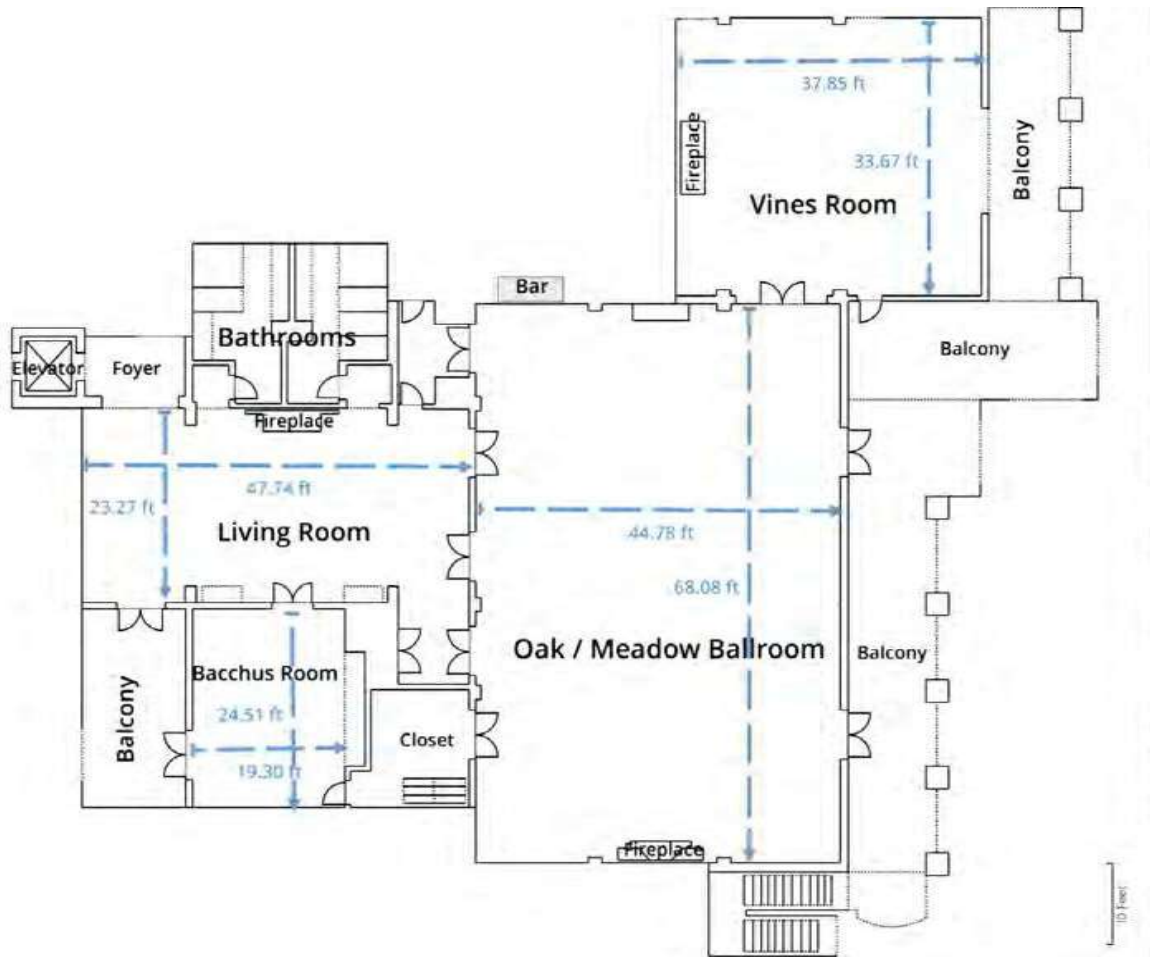


## BACCHUS ROOM





# ALL EVENT SPACES







## THE TEAM

**Gitana McDowel**

Private Events Director

[Gitana.McDowel@clubcorp.com](mailto:Gitana.McDowel@clubcorp.com)

707.546.3485

**Morgan Mitchell**

Private Events Coordinator

[Morgan.Mitchell@clubcorp.com](mailto:Morgan.Mitchell@clubcorp.com)



SANTA ROSA  
GOLF & COUNTRY CLUB

\*All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Menus and prices are subject to change. Other restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved.