

# Banquet Hall Rental

Breathtaking views of the Petaluma Valley and our beautiful grounds with our historic Club House. Create the perfect backdrop for your wedding ceremony, reception, corporate party or family event. Our banquet hall can seat up to 175 guests. For wedding ceremonies, the outdoor ceremony site is located on the 3rd tee, boast views of the entire Petaluma Valley.

## HALL RENTAL

### **Member Pricing:**

- 1-100 Guests - **\$850**
- 100+ Guests - **\$1,350**  
*\*Patio is included\**

**Non-Members Pricing: \$3,350**

### ***HALL RENTAL INCLUDES:***

- Use of the space for up to 6 hours
- Tables
- Chairs
- 1-Hour Wedding Rehearsal/Setup
- Security Guard

*Not Provided: Linens, Glassware, Flatware, Plates, Decorations or Wedding Coordination*

### ***ADDITIONAL ITEMS***

**Bartender Service - \$150**

*(Up to 2 bartenders)*

### **Ceremony Site:**

- Members - **\$750**
- Non-Member - **\$1,500**

Ceremony Site Includes:

White chairs, Arch, Location Set-up, Breakdown, Water Station during the event,  
30-Minute Ceremony Rehearsal, Ceremony Site Maximum is (150) Seated Guests

**Patio (Non-Members) - \$1,000**

**Glassware, Flatware, & Plates - \$500 (Included with in house catering)**

### **Linens:**

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| o White or Black                    | o Color                              |
| » 8' Rectangle Tables - \$4.50 each | » 8' Rectangle Tables - \$19.00 each |
| » 8' Round Tables - \$5.00each      | » 8' Round Tables - \$19.00 each     |
| » Napkins - \$0.40 each             | » Napkins - \$1.00 each              |

# Bar Service Options

ALL PRICES ARE BASED ON PER PERSON

## BEER & WINE PACKAGE

Includes: Club Brand Sparkling, Club Brand Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc, Coors Light, Bud Light, Kona Longboard, Stone IPA, Corona, Scrimshaw, Sierra Nevada, Racer 5.

One Hour: \$11

Two Hours: \$13

Three Hours: \$15

Four Hours: \$18

Five Hours: \$21

Six Hours: \$25

## CLUB BRAND PACKAGE

Includes: Wolfschmidt Vodka, Calvert Gin, Jose Cuervo Tequila, Antigua Light Rum, Kessler Whisky, Club Brand Sparkling, Club Brand Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc, Coors Light, Bud Light, Kona Longboard, Stone IPA, Corona, Scrimshaw, Sierra Nevada, Racer 5.

One Hour: \$12

Two Hours: \$15

Three Hours: \$18

Four Hours: \$12

Five Hours: \$25

Six Hours: \$29

## CALL BRAND PACKAGE

Includes: Titos Vodka, Seagrams Gin, Hornitos Tequila, Sailor Jerry Rum, Glenlivet Scotch, Jack Daniels Whisky, Premium Brand Sparkling, Premium Brand Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc, Coors Light, Bud Light, Kona Longboard, Stone IPA, Corona, Scrimshaw, Sierra Nevada, Racer 5.

One Hour: \$15

Two Hours: \$18

Three Hours: \$22

Four Hours: \$26

Five Hours: \$30

Six Hours: \$35

## PREMIUM BRAND PACKAGE

Includes: Grey Goose, Hendricks Gin, Casamigos Tequila, Bacardi Rum, Johnnie Walker Black Scotch, Bulleit Bourbon, Premium Brand Sparkling, Premium Brand Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc, Coors Light, Bud Light, Kona Longboard, Stone IPA, Corona, Scrimshaw, Sierra Nevada, Racer 5.

One Hour: \$20

Two Hours: \$24

Three Hours: \$28

Four Hours: \$33

Five Hours: \$39

Six Hours: \$45

*\*Prices do not include 18% gratuity and sales tax\**

## COCKTAIL SERVICE

Soda or Juice: \$2

Beer: \$4

Club Wine: \$5

Club Liquor: \$5

Premium Wine: \$7

Call Liquor: \$6

Premium Liquor: \$8

Beverage Station (Coffee, Tea & Lemonade): \$4

### *LIQUOR AND BEVERAGE GUIDELINES*

#### **Corkage:**

You are welcome to bring your own wines for consumption. The corkage fee is \$10.00 plus sales tax per 750ml bottle.

Payment for corkage or on-consumption bars is due at the time of final payment. Corkage fees are non-negotiable and are non-refundable.

# Breakfast Buffet Menus

## BASIC *(Includes Beverage Station)*

Assorted Bagels (served with Cream Cheese, Butter and Jam)

Scrambled Eggs Bar (served with Cheese, Sour Cream, Green Onions and Salsa)

Applewood Smoked Bacon

Country Potatoes

Assorted Fruit in Season (served with a Honey Berry Yogurt Dip)

***Price - \$23 per person***

## DELUXE *(Includes Beverage Station)*

Assorted Bagels and Hot Buttered Croissants (served with Cream Cheese, Butter and Jam)

Assorted Meat and Vegetable Frittatas baked in a Golden Puff Pastry

Applewood Smoked Bacon

Cheesy Potatoes

French Toast (served with Hot Maple Syrup, Berries (in season) and Whipped Cream)

Assorted Seasonal Fruit (served with a Honey Berry Yogurt Dip)

***Price - \$32 per person***

## A LA CARTE OPTIONS

Breakfast Sandwich (English Muffin, Ham, Egg and Cheese)

***\$10 per person***

Breakfast Burrito (Flour Tortilla, Bacon, Egg, Cheese and Salsa)

***\$8 per person***

Whole Fresh Fruit (Assorted Fruit in Season)

***\$4 per person***

Fruit Kabobs (Assorted Fruit and Berries in Season)

***\$4 per person***

Baked Butter Croissants

***\$4 per person***

***Price - \$32 per person***

# Lunch Buffet Menus

## DELI BUFFET *(Includes Beverage Station)*

Mixed Greens w/ Toasted Pecans, Dried Berries, Red Onion and Feta Cheese

Caesar Salad w/ House-made Croutons, Shaved Parmesan Cheese

Tandoori Pasta Salad w/ Cherry Tomatoes, English Cucumber, Slivered Carrots and Radishes

Premade Sandwiches Include:

Roast Beef w/ Creamy Horseradish, Caramelized Onions and Sharp Cheddar Cheese

Roast Turkey w/ Jack Cheese and Pesto Aioli

Lavash Rolls w/ Grilled Vegetables, Mozzarella Cheese and Garlic Aioli

*Sandwiches served on assorted breads and artesian rolls. Chips, pickle spears and cookies or brownies included.*

***Price - \$36 per person***

## FIESTA BUFFET *(Includes Beverage Station)*

Caesar Salad w/House-made Croutons, Shaved Parmesan and Salsa Caesar Dressing

Chopped Salad w/Black Beans, Corn, Jicama, Seeded Tomatoes and Cilantro Lime Dressing

Spanish Rice

Pinto Beans w/Diced Chilis and Fresh Tomatoes

Chicken Fajitas w/Sautéed Onions and Peppers, Warm Flour and Corn Tortillas

House-made Chips and Salsa Verde

Roasted Jalapenos, Shredded Cheese, Sour Cream, Chopped Tomatoes and Shredded Lettuce

Churros

***Price - \$33 per person***

## **BBQ LUNCH BUFFET** *(Includes Beverage Station)*

Baby Spinach Greens w/ Maple Glazed Bacon Pcs., Candied Pecans, Dried Berries and Vinaigrette

Yukon Gold Potato Salad

Honey Baked Beans

Grilled All Beef Sausages (served with Caramelized Onions and Peppers)

Ultimate BBQ Chicken

All Traditional Condiments, Chips, Pickle Spears and Chocolate Chip Cookies Included

***Price - \$32 per person***

# Dinner Buffet Menus

## SOUTH OF THE BORDER BUFFET *(Includes Beverage Station)*

Caesar Salad w/ House-made Croutons, Shaved Parmesan Cheese and Salsa Caesar Dressing

Chopped Salad w/ Black Beans, Corn, Jicama, Seeded Tomatoes and Cilantro Lime Dressing

Spanish Rice

Pinto Beans w/ Diced Chilis and Fresh Tomatoes

Chicken Fajitas w/ Sautéed Onions and Peppers, Warm Flour and Corn Tortillas

Cheese Enchiladas

House-made Chips and Salsa Verde

Roasted Jalapenos, Shredded Cheese, Sour Cream, Chopped Tomatoes and Shredded Lettuce

Churros, Assorted Cookies and Carmelites

***Price - \$34 per person***

## TASTE OF ITALY *(Includes Beverage Station)*

Caesar Salad w/ House-made Croutons, Shaved Parmesan

Antipasto Salad w/ Roasted Beets, Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil and Arugula

Chicken Parmesan (topped with Marinara Sauce and Italian Cheeses)

Pasta with Sautéed Vegetables in a Pesto Cream Sauce

Garlic Sourdough Bread

Assorted Cookies and Biscotti

***Price - \$34 per person***

## CALIFORNIA BUFFET *(Includes Beverage Station)*

Caprese Salad w/Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil and a Balsamic Reduction

Mixed Field Greens w/Toasted Pecans, Dried Berries, Red Onion and a Pear Gorgonzola Vinaigrette

Roasted Vegetables (In Season)

Garlic Mashed Potatoes

Marinated Tri-Tip served with a Mushroom Demi-Glaze, Au Jus and Creamy Horseradish

Herbed Crusted Chicken with a Tarragon Cream Sauce

Assorted Cookies and Brownies or Chocolate Dipped Strawberries (When in Season)

***Price - \$30 per person***

## Vegetarian Options for Replacement of Meat on Buffet

### **Vegetable Lasagna**

Roasted Vegetables layered with Pasta, Ricotta Cheese and Tomato Basil Sauce

### **Seared Teriyaki Tofu Medallions**

Vegetarian Rice and Stir Fried Vegetables “Vegan”

### **Linguini with Caper and Green Olive Sauce**

Tossed in a Fresh Tomato Marinara

### **Three Bean Chili with Spring Pesto and Toasted Pine Nuts**

Cannellini, Chicca Peas and Red Kidney Beans ensures this dish is filling and full of Protein

### **Rainbow Veggie Kabobs**

Assorted Vegetables “In Season” marinated and grilled then sprinkled with various spices.

### **Eggplant Parmesan**

Traditional Eggplant Parmesan served with a Red Wine Marinara Sauce

*\*\*Above Items interchangeable with any of above Dinner Buffet Meat Options*



# Hors D'oeuvres (Ala Carte)

## HOT

Asian Meatballs served with a Ponzu Sauce	<i>\$3 per person</i>
Meatballs (Asian, BBQ, Teriyaki or Italian Style)	<i>\$3 per person</i>
Sausage Bites—Spicy Mango, Basil, Apple Chicken, Served with Gourmet Mustards	<i>\$3 per person</i>
Sizzling Chicken Skewers, Served with Spicy Peanut Sauce and Pineapple Salsa	<i>\$3 per person</i>
Sizzling Shrimp Skewers, Served with a Spicy Rémoulade	<i>\$6 per person</i>
Sizzling Filet Mignon Skewers Served with a Creamy Horseradish and Steak Sauce	<i>\$6 per person</i>
Crab Cakes Served with Fresh Lemons and a Remoulade Sauce	<i>\$6 per person</i>
Latkes, Served with Applesauce and Crème Fraiche	<i>\$3 per person</i>
Sliders – Pork, Steak, Hamburger or Hot Pastrami, Served on a Mini Brioche Bun	<i>\$3 per person</i>
Mini Quiche – Meat or Vegetarian	<i>\$3 per person</i>
Chicken Wings – Buffalo, BBQ, Honey Mustard or Plain	<i>\$3 per person</i>
Hot Artichoke Compote, Served with Assorted Crackers, Pita Chips and Warm Baguette	<i>\$3 per person</i>

## COLD

Smoked Salmon, Served with Capers, Red Onions, Mini Bagels and Herbed Cream Cheese	<i>\$6 per person</i>
Salmon Pate, Served on Endive with Capers and Red Onions	<i>\$6 per person</i>
Marinated Shrimp Platter, Served with Lemons and Spicy Cocktail Sauce	<i>\$6 per person</i>
House-made Tortilla Chips, Served with Mango Salsa, Spicy Salsa and Pico De Gallo	<i>\$3 per person</i>
Cold or Roasted Artichokes Served with Fresh Lemon and Dill Cream Sauce (Only served when in season)	<i>\$3 per person</i>
Gourmet Assorted Olives and Sweet Red Peppers	<i>\$1 per person</i>
House-made Crostini with Assorted Toppings: Herbed Goat Cheese, Sweet Red Peppers, Gorgonzola Butter, Heirloom Tomatoes, Fresh Basil and Fresh Mozzarella	<i>\$3 per person</i>
Caprese Skewers – Heirloom Cherry Tomatoes, Fresh Basil and Buffalo Mozzarella	<i>\$3 per person</i>

*\*Prices do not include 18% gratuity and sales tax\**

## HORS D'OEUVRES STATIONS

### **Antipasto**

*\$8 per person*

Assortment of Charcuterie, Roasted Garlic, Prosciutto wrapped Asparagus, Imported Cheeses, Salami, Crackers, House-made Crostini and warm Baguette

### **Baked Brie En Croute** *(Pick 2 Options)*

*\$8 per person*

Fresh Garlic and Sundried Tomatoes  
Local Red and Green Apple Slices  
Mango or Fig, Apricot Chutney  
Pesto and Toasted Pine Nuts

*All Brie Options Served with Baguette Bread and Crackers*

### **Nacho Bar**

*\$8 per person*

House-made Chips, Salsa, Refried Beans, Shredded or Ground Beef, Melted Warm Cheese, Tomatoes, Green Onions, Sour Cream and Guacamole

## Children Entrée Selections

*Pick 1 item in each category below:*

### Category 1

Chicken Tenders  
Grilled Chicken Breast  
Spaghetti and Meatballs

### Category 2

House made Macaroni and Cheese  
Buttered Noodles  
Seasoned Vegetables  
Mini Potato Bites

### Category 3

Fresh Fruit Cup  
Applesauce  
Sliced Apples and Oranges

*\*\*Entrée comes with Milk or Juice; Fresh Bread and a Cookie.*

*Price - \$17 per person*

## DESSERT BAR MENU

### Mini Fruit Tarts

Sliced Strawberries, Kiwi, Blueberries and a mint leaf on top of a Custard Filling in Mini Pie Cups

*\$4.50 per person*

### Mini Chocolate Mousse Cups

Individual bite size pie cups filled with a house-made mousse topped with whipped cream and shaved chocolate.

*\$4.50 per person*

### Mini Lemon Tarts

Puff Pastry filled with lemon curd topped with whipped cream and fresh raspberries

*\$4.50 per person*

### Chocolate Dipped Strawberries

Long stem strawberries dipped in dark chocolate, drizzled with White Chocolate

*\$3.50 per person*

### Mini Cream Puffs

Filled with House made whipped cream or custard cream filling, topped with ganache

*\$3.50 per person*

### Assorted Cookies and Carmelita's

Assortment of cookies and Carmelita bars

*\$3.00 per person*

### Assorted Brownie Tray

Assortment of chocolate brownies with and without nuts, cranberries and butterscotch chips

*\$3.00 per person*

*\*Prices do not include 18% gratuity and sales tax\**

## **PARTY PLATTERS** *(Priced Per Person, Minimum 10 People)*

*These To-Go Orders need to be placed 7 days in advance*

### **Vegetable Platter**

Assortment of Vegetables in Season (i.e. Carrots, Celery, Broccoli, Cucumbers, Cherry Tomatoes, Radishes) Served with a spring Green Onion Dip.

**\$6.50 per person**

### **Cheese and Crackers Platter – Basic**

Assortment of domestic Cheese, Apples, Grapes and Crackers.

**\$6.50 per person**

### **Cheese and Crackers Platter – Deluxe**

Assortment of imported and domestic Cheese, Roasted Garlic Dip, Gallo Salami, Marinated Olives, Figs, Apples, Grapes, House-made Crostini and assorted Crackers.

**\$10.00 per person**

### **Guacamole, Fresh Pico de Gallo and Chips Platter**

Fresh Guacamole and Pico de Gallo served with House-made Tortilla Chips.

**\$8.00 per person**

### **Antipasto Platter**

Assortment Roasted Peppers, Marinated Olives, Caprese Skewers, Asparagus wrapped with Prosciutto, hard Salami, and House-made Crostini.

**\$10.00 per person**

### **Chicken Wings Platter**

Traditional Wings breaded and deep fried, served with an assortment of sauces (Buffalo-Hot; BBQ-Honey and Bleu Cheese). Celery and Carrot Sticks included.

**\$9.00 per person**

### **Jumbo Prawns Platter**

Chilled Jumbo Prawns served with a Remoulade sauce, Fresh Lemons and Cocktail Sauce (regular and spicy)

**\$11.00 per person**

### **Bruschetta Platter**

Chopped Heirloom Tomatoes, Fresh Garlic and Basil, Olive Oil and Rice Vinegar, served with Herbed Goat Cheese and House-made Crostini.

**\$9.00 per person**

### **Caprese Platter**

Heirloom Tomatoes, Marinated Buffalo Mozzarella and Fresh Basil layered on a bed of Spring Mix. Served with Assorted Crackers and House-made Crostini.

**\$9.00 per person**

### **Chili Tandoori Meatball Platter**

Beef, Chicken or Turkey Meatballs marinated and slow baked in a Chili Tandoori Sauce.

**\$11.00 per person**

### **Fruit Platter – Basic**

Assortment of Fresh Fruit “In Season” (i.e. Watermelon, Cantelope, Honey Dew, Pineapple, Grapes and Strawberries)

**\$7.00 per person**

### **Fruit Platter – Deluxe**

Assortment of Fresh Fruit “In Season” (i.e. Assorted Melons, Pineapple, Mango, Kiwis, Grapes and Assorted Berries), served with a Berry or Vanilla Yogurt Dip.

**\$9.00 per person**

*\*Prices do not include 18% gratuity and sales tax\**