

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 - **\$1,000**
- 100+ Guests - **\$1,500**
Patio is included

Non-Members Pricing: \$3,000

HALL RENTAL INCLUDES:

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

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

ADDITIONAL ITEMS

Bartender Service - \$250

(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 - \$5.00 each | » 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, Budweiser, Bud Light, Lagunitas IPA, Sierra Nevada.

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, Budweiser, Bud Light, Lagunitas IPA, Sierra Nevada.

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, Budweiser, Bud Light, Lagunitas IPA, Sierra Nevada.

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, Budweiser, Bud Light, Lagunitas IPA, Sierra Nevada.

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 or beer for consumption. The wine corkage fee is \$10.00 plus sales tax per 750ml bottle. The beer corkage fee is \$2.00 plus sales tax per 12 oz. can or 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***

Lunch & 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 or Baked Potatoes

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

Herbed Crusted Chicken, Grilled Chicken or BBQ Chicken

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 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 1 Option)*

\$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.

Vegetable Platter

\$6.50 per person

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

Caprese Platter

\$9 per person

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

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

Hot D'oeuvres (A la 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>