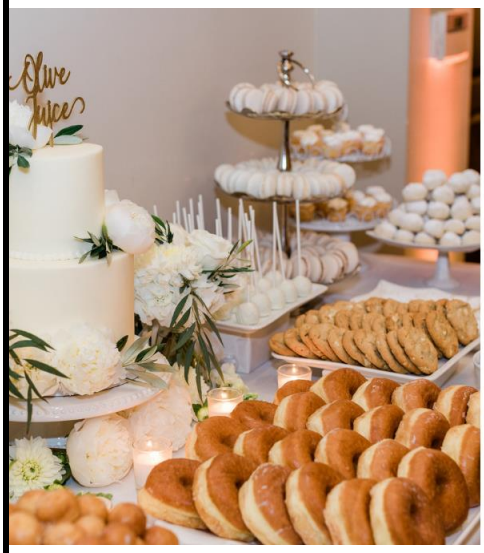
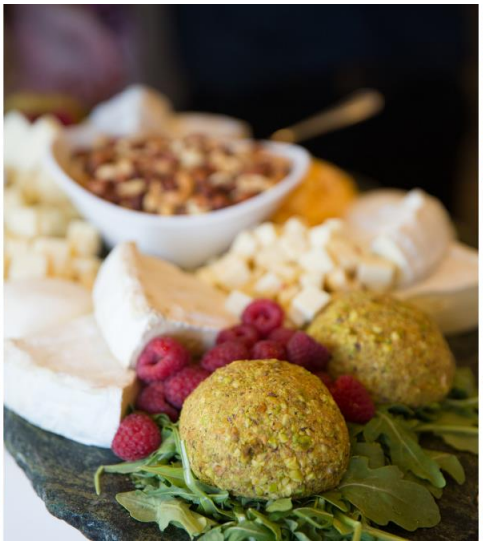





SANTA ROSA
GOLF & COUNTRY CLUB
A Member of the ClubCorp Family

Banquet Menus
2020





Breakfast Menu – Buffet

Breakfast buffets are designed for **1-hour** of **service**

Continental Breakfast

A **minimum** of **15-guests** is required.

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

Inquire for Pricing

Continental Enhancements

Buffet enhancements are designed as add-ons to existing buffet menus and are priced per person.
A **minimum** of **15-guests** required.

Steel Cut Oats, Assorted Toppings *(Brown Sugar, Fresh Berries, Maple Syrup)*

Fresh Scrambled Eggs

Breakfast Potatoes, Roasted Peppers, Caramelized Onions

Applewood Smoked Bacon -or- Sausage Links *(Combination - Add $2)*

Brioche French Toast, Powdered Sugar, Maple Syrup

Spinach & Mushroom Quiche, Gruyère Cheese

Ham & Roasted Pepper Quiche, Cheddar Cheese

Smoked Salmon Platter, Traditional Accompaniments

Eggs Benedict, Sliced Ham, Hollandaise, English Muffin

WAFFLE STATION *(Chef Attendant Required)*
Assorted Fresh Fruit Toppings, Nuts, Whipped Cream, and Syrups
One Chef Attendant Per 25 Guests Required for Station

OMELET STATION *(Chef Attendant Required)*

Fresh Eggs, Cooked to Order, Custom Omelets
Ham, Sausage, Bacon, Turkey – Assorted Fresh Vegetables, Cheeses
One Chef Attendant Per 25 Guests Required for Station

BLOODY MARY AND MIMOSA BAR *(Two Hours-Bartender Required)*

Well Brand Vodka, Pickled Vegetables, Traditional Accompaniments
House Sparkling Wine, Chilled Fruit Juices

Brunch Buffet Menu

Brunch buffets are designed for **1-hour** of **service**
A **minimum** of **15-guests** is required.

Continental Breakfast

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

Salads & 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, Gruyère Cheese
Ham & Roasted Pepper Quiche, Cheddar Cheese
Seasonal Vegetable Frittata
Fresh Scrambled Eggs

(Choose Two)
Applewood Smoked Bacon
Sausage Links
Sliced Breakfast Ham
Breakfast Potatoes, Roasted Peppers, Caramelized Onions
Brioche French Toast, Powdered Sugar, Maple Syrup

Inquire for Pricing

A la Carte Items – Beverages & Breaks

A la Carte items may be added to any function.

Beverages

Regular & Decaffeinated Coffee and Tea	$XX.00	Per Gallon
Iced Tea & Lemonade	$XX.00	Per Gallon
Assorted Chilled Juices *(Apple - Cranberry - Grapefruit - Orange)*	$XX.00	Per Gallon
Smoothies - 8oz. Serving *(Everything Blend - Tropical Blend - Seasonal Berry Blend)*	$XX.00	Dozen
Assorted Soft Drinks	$X.00	Each
Espresso 'A la Carte' Orders	$X.00	Each

Pastries

Costeaux Bakery Muffins *(Blueberry - Lemon Poppy Seed - Chocolate - Whole Wheat Berry)*	$XX.00	Per Dozen
Costeaux Bakery Croissants *(Plain - Almond - Chocolate)*	$XX.00	Per Dozen
Costeaux Bakery Danishes *(Apple - Cream Cheese Raspberry)*	$XX.00	Per Dozen
Bagels & Cream Cheese	$XX.00	Per Dozen

Sweets - Desserts

Fresh-Baked Cookies *(Chocolate Chip - Peanut Butter - White Chocolate Macadamia)*	$XX.00	Per Dozen
Fudge Brownies	$XX.00	Per Dozen
'Mini' Cheesecakes	$XX.00	Per Dozen
'Mini' Seasonal Fruit Parfait	$XX.00	Per Dozen
'Mini' Mousses *(Assorted Flavors)*	$XX.00	Per Dozen
Chocolate Dipped Biscotti	$XX.00	Per Dozen

Snacks

Individually Wrapped Granola Bars	$X.00	Each
Farm Fresh Whole Fruit	$X.00	Each
House-Made Trail Mix	$X.00	Per Person
Roasted & Spiced Mixed Nuts	$X.00	Per Person

Theme Breaks

Theme breaks are designed for **30-minutes** of service and are priced per person.
A **minimum** of **15-guests** is required.

Design Your Own Break Menu

Includes Regular & Decaffeinated Coffee, Assorted Tea, Soft Drinks

2 Item Selections - $XX.00++ Per Person
3 Item Selections - $XX.00++ Per Person
4 Item Selections - $XX.00++ Per Person

'Make Your Own' Trail Mix Bar

Dried Fruits & Seeds
Selection of Roasted & Raw Nuts
Chocolate Chips, White Chocolate Chips, Peanut Butter Chips
Skittles, M&M's, Reese's Pieces

Inquire for Pricing

'Make Your Own' Parfait Bar

Assorted Plain & Fruit Yogurts, Whipped Cream
Seasonal & Tropical Sliced Fresh Fruits, Berries
Roasted Almonds, Cashews, Granola, Crushed Cookies
Chocolate & Caramel Sauce, Flavored Syrups

Inquire for Pricing

Sweet & Salty

Soft Pretzel Sticks *(Salted & Unsalted)*
Chocolate & Cheese Sauces, Variety of Mustards
Popcorn Bar: Togarashi, White Cheddar, BBQ, Cajun
Pistachios, Cashews, Candied Pecans

Inquire for Pricing

Theme Breaks

Theme breaks are designed for **30-minutes** of service and are priced per person.
A **minimum** of **15-guests** is required.

Juice Bar

(Requires a Staffing Fee of $50 Per 20-Guests)

CREATE YOUR OWN JUICE BLEND

Assorted Chilled Fresh Squeezed Juices, Plain & Greek Yogurt
Apples, Pears, Pomegranates, Kiwi, Pineapple, Mango, Papaya, Strawberries
Leafy Greens, Cucumbers, Kale, Beets, Carrots, Celery, Garlic, Ginger, Herbs

Inquire for Pricing

The Mediterranean

Pita Bread, Sliced Baguettes, Oil & Balsamic Vinegar
Artichoke Hearts, Roasted Red Peppers, Olives
Thinly Sliced Salumi & Prosciutto
Marinated Feta, Mozzarella

Inquire for Pricing

Working Lunch

Lunch buffets are designed for **1-hour** of **service**, are priced per person and include regular & decaffeinated coffee and iced tea.

A la Carte Menu

A la carte service is available for parties of **15-guests** or **less** and includes current restaurant offerings, seasonal changes apply.

(Choose Four - Ordered Tableside)

Soup & Salad
Soup of the Day and Half Entrée Salad

Soup & Sandwich
Soup of the Day and Choice of Deli Style Sandwich

House Mac & Cheese
Fontina, Aged Cheddar, Gruyère, Garlic Bread Crumbs

Shrimp 'Carbonara'
Pancetta, English Peas, Bucatini, Cream, Parmesan Cheese

Beet Salad
Wild Arugula, Orange Segments, Red & Gold Beets, Toasted Pistachios, Laura Chenel Chevre, Sherry Vinaigrette

Cobb Salad
Romaine Lettuce, Avocado, Roasted Chicken, Cherry Tomatoes, Hard-Boiled Egg, Applewood Smoked Bacon, Pt. Reyes Blue Cheese & Choice of Dressing

Turkey Club
Triple Decker Club, Lettuce, Tomato, Applewood Smoked Bacon, Swiss Cheese, Avocado & Mayo
(Served With 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)

Inquire for Pricing

Deli Lunch Buffet

A **minimum** of **15-guests** is required.

Artisan Sliced Breads, Rolls
Sliced Seasonal Fruit & Berries
Mixed Greens Salad, Pomegranate Vinaigrette
Swiss, Cheddar, Pepper Jack, Provolone Cheeses
Red Onions, Tomatoes, Pickles, Lettuce, Mayonnaise, Mustard
Fresh Baked Cookies & Brownies

(Choose Three)

Roast Beef - Smoked Ham - Honey Roasted Turkey
Chicken Salad - Tuna Salad

Inquire for Pricing

Lunch Menu – Plated

Plated lunch is priced per person and served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee, iced tea.
Meal selections to be provided prior to the event, client is responsible for providing entrée indicators for each guest.

Appetizers

(Choose One)

Mixed Greens Salad
Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

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

Garden Salad
Crisp Romaine Lettuce, Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette
($2 Per Person Surcharge Applies)

Entrées

(Choose Two – Served with Seasonal Vegetables)

Herb Marinated Chicken Breast | $XX.00 Per Person
Sherry Cream, Toasted Almonds, Grapes, Herbed Cous-Cous

Garlic Roasted Pork Tenderloin | $XX.00 Per Person
Whole Grain Mustard Sauce, Herb Roasted Potatoes

Atlantic Salmon | $XX.00 Per Person
Pesto Crust, Tomato-Basil Bruschetta, Balsamic Reduction,
Roasted Potatoes

Oven Roasted Sea Bass | $XX.00 Per Person
Lemon Beurre Blanc, Salsa Verde, Jasmine Rice

Grilled Marinated Tri-Tip | $XX.00
Cabernet Reduction, Crème Fraîche Mashed Potatoes

Dessert

(Choose One)

Chocolate Decadence Cake
Cinnamon Crème Anglaise

New York Cheesecake
Seasonal Fruit & Berries

Lunch Menu – Family Style

Family style lunch is priced per person and served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee iced tea.
Available for parties of **20-guests** or **less**

Appetizers

(Choose One)

Mixed Greens
Candied Pecans, Dried Cranberries,
Pomegranate Vinaigrette

Classic Caesar
Romaine Lettuce, Parmesan, Garlic Croutons,
House-Made Caesar Dressing

Garden Salad
Crisp Romaine Lettuce, Mixed Greens,
Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments,
Pistachios, Sherry Vinaigrette
($2 Per Person Surcharge Applies)

House-Made Ceviche
Fresh Avocado, Tortilla Chips
($5 Per Person Surcharge Applies)

Entrée

(Choose One)

Roasted Chicken

Marinated Pork Loin

Atlantic Salmon

Grilled Tri-Tip

Sides

(Choose Two)

Seasonal Vegetables

Penne Pasta Primavera

Crème Fraîche Mashed Potatoes

Herbed Jasmine Rice

White Cheddar Potato Gratin
($2 Per Person Surcharge Applies)

Dessert

(Choose One)

Lemon Tart
Seasonal Fresh Fruit, Chantilly Cream

Cookies & Brownies
Chef's Choice Assortment

Berry & Cream Shortcake
Fresh Berry Coulis, Whipped Cream

Assorted 'Mini' Sweets
Mousses, Macaroons, Cookies
($5 Per Person Surcharge Applies)

Inquire for Pricing

Lunch Menu - Buffet

Lunch buffets are designed for **1-hour** of **service**, are priced per person and include regular & decaffeinated coffee and iced tea.
A **minimum** of **20**-guests is required, available from 10:00am until 1:00pm.

Sonoma County

Artisanal Breads, Sweet Cream Butter
Marinated Beet Salad, Arugula, Citrus Segments, Goat Cheese, Pistachios, Sherry Vinaigrette
Mixed Greens, Roasted Peppers, Feta, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette
Roasted Chicken Breast, Sherry Cream Sauce, Almonds, Red Grapes
Atlantic Salmon, Pesto Crust, Tomato-Basil Bruschetta, Balsamic Reduction
Herbed Jasmine Rice
Seasonal Vegetables
Chef's Choice Dessert Display

Inquire for Pricing

Wine Country

Artisanal Breads, Sweet Cream Butter
Chef's Seasonal Soup
Mixed Greens Salad, Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette
Grilled Tri-Tip, Red Wine Reduction
Oven Roasted Sea Bass, Lemon Beurre Blanc, Salsa Verde
Crème Fraîche Mashed Potatoes
Seasonal Vegetables
Chef's Choice Dessert Display

Inquire for Pricing

Country Club BBQ

Fresh Baked Corn Bread, Sweet Cream Butter
Baby Back Ribs, BBQ Sauce
Grilled Lemon Rosemary Brined Chicken
Corn Cob, Sweet Butter
Classic Potato Salad
Chef's Choice Dessert Display

(Choose Two)
Garden Salad, Romaine Lettuce, Mixed Greens, Carrots, Cucumbers, Tomatoes
Classic Caesar Salad, Parmesan Cheese, Garlic Croutons
House-Made Cole Slaw

Inquire for Pricing

Hors d' Oeuvres – Tray Pass & Display

Cold Canapés

Tomato-Basil Bruschetta
House-Made Deviled Eggs, Fried Pickled Chip
Pt. Reyes Blue Cheese Crostini, Grape, Honey
Traditional Shrimp Cocktail, Lemon, Cocktail Sauce
House-Made Ceviche, Avocado, Served on Spoon
Roast Beef Crostini, Water Cress, Horseradish Crème Fraîche

Cold Canapés - Enhancements
(Add $2 Per Person – Per Selection)
'Mini' Ahi Poke Tacos, Mango Salsa, Crispy Shell
Smoked Salmon Crostini, Chive Crème Fraîche
Hamachi Crudo, Ponzu
Beef Tartare, Brioche Toast, Capers, Grain Mustard, Crispy Shallots

Warm Canapés
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Assorted 'Mini' Quiches (Spinach - Cheese - Mushroom)
Asparagus & Asiago Phyllo
'Mini' Grilled Cheese, Bellwether Carmody, Quince, Bacon
Meatballs & Marinara with Parmesan Reggiano
Wild Mushroom & Spinach Arancini, Gruyère Cheese

Warm Canapés - Enhancements
(Add $2 Per Person – Per Selection)
Wild Mushroom Flatbread, Pesto, Goat Cheese, Arugula, Pine Nuts
Petite Dungeness Crab Cake, Lemon-Chive Aioli

Inquire for Pricing

Choice of 3 - $XX++ Per Person
Choice of 4 - $XX++ Per Person
Choice of 5 - $XX++ Per Person
Choice of 6 - $XX++ Per Person

Display Tables

(Priced Per Person – Minimum of 15 Guest Required)

Artisanal Cheese Board - *(Tapenade or Bruschetta - Add $3 Per Guest)*
Selection of Cheeses, Seasonal Fruits & Berries Garnish,
Sliced Baguettes, Gourmet Crackers

$XX.00++ Per Person

Charcuterie Platter - *(Artisanal Grilled Breads - Add $2 Per Guest)*
Selection of Smoked & Cured Meats, Baguettes, Gourmet Crackers, Cornichons, Whole Grain Mustard

$XX.00++ Per Person

Vegetable Crudité - *(Hummus Dip - Add $2 Per Guest)*
Crispy Vegetables, Buttermilk Ranch Dressing

$X.00++ Per Person

Fresh Fruit Platter - *(Vanilla Yogurt Dip - Add $2 Per Guest)*
Seasonal Fresh Sliced Fruit & Berries

$X.00++ Per Person

Hors d'Oeuvres - Displays

(Priced Per Person – Minimum of 15 Guest Required)

Slider Station

(One Chef Fee of $150 Applies)

'Mini' Mushroom, Arugula, Salsa Verde
Kobe Beef, Aged White Cheddar, Caramelized Onions
Bigeye Tuna, Siracha Aioli, Napa Cabbage Slaw

$XX.00++ Per Person

Risotto Station

(One Chef Fee of $150 Applies)

Dungeness Crab
Seasonal Vegetable Risotto

$XX.00++ Per Person

Raw Bar

(One Chef Fee of $150 Applies)

Traditional Shrimp Cocktail, Lemon, Cocktail Sauce
Snow Crab Claws, Oysters on the Half Shell, Lemon, Mignonette
Hamachi Crudo & Ahi Poke, Tortilla Chips

$XX.00++ Per Person

Late Night Snacks

Popcorn Bar: Togarashi, White Cheddar, BBQ, Cajun
'Mini' Beef Sliders, Aged White Cheddar, Caramelized Onions
Chicken strips, Dipping Sauces
Individual Baked Mac & Cheese
House-Made Garlic Fries *(Add Truffles for $2 Per Person)*
Assorted Flat Bread Pizzas *(Chef's Choice Toppings)*
Fish Tacos, Corn Tortillas, Cabbage Slaw, Salsa

$XX.00++ Per Person

Dinner Menu - Plated

All plated dinner menus are served with artisanal fresh baked breads, sweet butter, regular & decaffeinated coffee, and tea.
Meal selections to be provided 10 days prior to the event, client is responsible for providing entrée indicators for each guest.

Appetizers

(Choose One)

Mixed Greens Salad
Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

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

Garden Salad
Crisp Romaine Lettuce, Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes,
White Balsamic Vinaigrette

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette
($2 Per Person Surcharge Applies)

Entrées

(Choose Two - Served with Seasonal Vegetables)

Roasted Chicken Breast | $XX.00++ Per Person
Sherry Cream, Toasted Almonds, Grapes, Herbed Cous-Cous

Pork Tenderloin | $XX.00++ Per Person
Tarragon Mustard, Crème Fraîche Mashed Potatoes

Atlantic Salmon | $XX.00++ Per Person
Pesto Crust, Tomato-Basil Bruschetta, Balsamic, Jasmine Rice

Oven Roasted Sea Bass | $XX.00++ Per Person
Lemon Beurre Blanc, Salsa Verde, Parmesan Risotto Cake

Grilled Tri-Tip | $XX.00++ Per Person
Red Wine Demi-Glace, Crispy Polenta

Pepper Crusted Striploin | $XX.00++ Per Person
Dried Cherry Zinfandel Reduction, Roasted Potatoes

Grilled Filet Mignon *(8oz)* | $XX.00++ Per Person
Cabernet Reduction, White Cheddar Potato Gratin

Dessert

(Choose One)

Tiramisu
Marsala Mascarpone Cream, Chocolate Sauce, Crème Anglaise

Apple Galette
Crème Anglaise, Cinnamon, Caramel Sauce

Chocolate Decadence Cake
Seasonal Fruit & Berries

Dinner Menu - Buffet

All dinner buffet menus are designed for **1.5-hour** of **service** and include regular & decaffeinated coffee and tea.
A **minimum** of **30**-guests is required.

Appetizers

(Choose Two)

Chef's Seasonal Soup

Mixed Greens Salad
Candied Pecans, Dried Cranberries, Pomegranate Vinaigrette

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

Marinated Beet Salad
Arugula, Goat Cheese, Orange Segments, Pistachios, Sherry Vinaigrette

Entrées

(Choose Two)

Roasted Chicken Breast
Oven Roasted Sea Bass
Atlantic Salmon
Grilled Tri-Tip
Pepper Crusted Striploin

Carved Roasted Prime Rib (*Surcharge of $10 Per Person)*
Carved Beef Tenderloin (*Surcharge of $15 Per Person)*
Carving Stations Must Staff a Chef at $150 Per Station, Per 75 Guests

Sides

(Choose One - Served with Seasonal Vegetables)

Herbed Jasmine Rice
Crème Fraîche Mashed Potatoes
Crispy Parmesan Polenta
Herb Roasted Potatoes

White Cheddar Potatoes Gratin
(Surcharge of $2 Per Person Applies)

Dessert

Chef's Choice Dessert Display

Inquire for Pricing

Spirits & Bar Packages

A bartender fee will be charged at $150 per bartender, one required for every 50-guests attending the event.
Corkage fee is $20 per bottle (750ml) for wine selections provided in place of purchased bottles, applies only to wine.

Well - $X.00++
Concierge Brand Liquors

Vodka
Gin
Rum
Tequila
Whiskey

Premium - $XX.00++

Ketel One Vodka
Tito's Vodka
Beefeater Gin
Myer's Dark Rum
Captain Morgan Spiced Rum
Patrón Silver Tequila
Makers Mark Whiskey
Crown Royal Whiskey
Dewar's Scotch

Ultra-Premium - $XX.00++

Grey Goose Vodka
Hendricks Gin
Zaya Rum
Don Julio Añejo
Woodford Reserve Whiskey
Johnny Walker Black Scotch
Macallan 12 Year *(Single Malt)*

Domestic Beer - $X.00++
Selections Change Seasonally

Budweiser
Coors Light
Bud Light
Sculpin IPA
Firestone 805 Blonde Ale
O'Doul's *(Non-Alcoholic)*

Imported Beer - $X.00++
Selections Change Seasonally

Blue Moon
Heineken
Corona
Guinness
Stella Artois

Draft Beer - $X.00++
Selections Change Seasonally

Coors Light
Sculpin IPA
Stella Artois
Lagunitas IPA

House Wine Selections -$XX.00++
(Charged Per Bottle - Varietals Change Seasonally)

A Complete Wine List Will Be Made Available Upon Request

Bar Packages

Includes Liquor, Beer, House Wines, Non-Alcoholic Beverages - Charged Per Person Based on Full Attendance.

Beer & Wine	Well Brand Bar	Premium Brand Bar	Ultra-Premium Bar
3 Hours | $XX.00++	3 Hours | $XX.00++	3 Hours | $XX.00++	3 Hours | $XX.00++
4 Hours | $XX.00++	4 Hours | $XX.00++	4 Hours | $XX.00++	4 Hours | $XX.00++
5 Hours | $XX.00++	5 Hours | $XX.00++	5 Hours | $XX.00++	5 Hours | $XX.00++

Non-Alcoholic Package - $XX.00++ Per Person

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

Inquire for Pricing

Cash Bar and Consumption Bar Pricing Available Upon Request

Private Event Guidelines & Policies

Menu Selections

Included for your consideration are the catering menus for Santa Rosa Golf & Country Club. Chef Doug Mahoney and team offer a variety of culinary offerings and work with you to inspire the foundation in creating a menu for your event. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable state sales tax, currently 8.25%. These prices are subject to change, however will be confirmed thirty (30) days prior to your event.

A guaranteed head count needs to be provided by the client along with individual menu selections and dietary requests with at least 10 minimum in advance, the client is responsible for providing meal cards the night of the event to identify selections. Dietary restrictions may be accommodated in advance with 10 days' notice.

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, that no alcoholic beverages *(liquor or beer)* may be brought into the club. Wine may be brought in, and client will be charged corkage fee of $20 per 750ml bottle is applied for wine that is provided to the group.

Guarantees

Guaranteed attendance is due ten (10) 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 ten (10) 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 $20.00 per 750ml bottle is applied, large format bottles are subject to higher fees and require advance approval to include during the event service.

Vendor Approval

All 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 make arrangements to have your items taken at the end of the event, this can be a guest attending the event that is appointed in advance.

Deliveries, Storage, Set-Up and Decorations

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