

Catering Price List 2017



2555 Jameson Canyon Road | Napa Valley
(707) 257-1900

www.chardonnaygolfclub.com

Chardonnay Golf Club

Facility Fees

All facility fees include tables, chairs, and standard color linens for dining tables, standard color napkins, china, glassware, flatware, stemware, and tea lights. Full service audio and visual needs available upon request.

Chardonnay Room | \$1000

The Chardonnay Room is a window-lined, octagonal room, separate from the main clubhouse with a private bar and restrooms. Seating capacity for 60 guests and features breathtaking panoramic views from a private terrace.

The Vineyard Room | \$600

The Vineyard Room is an ideal meeting space with adjacent patio. Seats 40 guests comfortably for dining and 25 guests comfortably with projection screen. This room features a private bar and patio with available barbecue.

The View Room | \$2,000

The View Room features our "million dollar view" with a stately mahogany bar, stone fireplace, and outdoor patio. This room is perfect for evening cocktail receptions for groups of up to 100.

The Banquet Room | \$1,500

The Banquet Room is our large dining room available for groups of 170. This room can also be used for theater-style presentations, classroom seminars and a wide variety of meeting styles.

Clubhouse Reception | \$3,500

Combine space of The View Restaurant and the Banquet Room to seat a capacity of up to 200 seated guests

Oak Tree Ceremony & Clubhouse Reception | \$4,500

Included in this venue package:

A Bridal Suite with complimentary Cheese and Fruit Display, refreshments and a bottle of Champagne*. Your choice of rented color floor length linen & napkins from the Nuovo Collection, cloth color napkins, Ceremony Chairs, Golf Limousine Cart, in-house reception tables and chairs, tea lights, (2) Outdoor Fire Pits, breakdown and cleaning of the event.

Note – This site fee includes a Six-Hour time block

Moonlight Grove Vineyard Ceremony with Tent Reception | \$6,500

Included in this venue package:

A Bridal Suite with complimentary Cheese and Fruit Display, refreshments and a bottle of Champagne*. Site available for a six-hour time block to include ceremony and reception. Your choice of rented color floor length linen & napkins from the Nuovo Collection, cloth color napkins, Ceremony Chairs, Golf Limousine Cart, Reception tables and chairs, tea lights, (2)

Outdoor Fire Pits, breakdown and cleaning of the event.

Note – This site fee includes a Six-Hour time block

The Moonlight Grove site is available Late April to Late October

Peak Season Months:

May - October

Off-Peak Season Months:

November-April

Event start and end times are based on a five-hour time block. Additional hours may be purchased at \$1000 per hour.

Deposit secures date, time and event location. Deposits are non-refundable.

Groups of 200 or more guests may incur a higher facility fee

Due to Napa County Regulations, amplified music must be off by 12:00am

Discounted Facility Fees may include Standard House Linens

Breakfast

Continental Breakfast | \$10.95

Chilled Orange & Cranberry Juices, Fresh Fruit Salad,
Breakfast Breads & Danishes,
Regular & Decaffeinated Coffee, &
Premium Hot Tea Selection

Napa Valley Breakfast | \$15.95

Chilled Orange & Cranberry Juices, Fresh Fruit Salad,
Scrambled Eggs, Breakfast Potatoes
Hickory Smoked Bacon or Pork Sausage Links
Muffins, Danishes & Croissants
Regular & Decaffeinated Coffee, &
Premium Hot Tea Selection

Breakfast Burrito Buffet | \$17.95

Chilled Orange & Cranberry Juices
Create Your Own Burrito on a Flour or Corn Tortilla
with Scrambled Eggs, Breakfast Potatoes
Home-made Salsa, Sour Cream & Fresh Grated Cheeses
Hickory Smoked Bacon, Chorizo or Pork Sausage Links
Coffee, Decaffeinated Coffee & Premium Hot Tea Selection

Omelet Buffet* | \$17.95

Chilled Orange & Cranberry Juices
Made-to-order Omelets with your choice of Fresh Ingredients
Scramble Eggs & Fresh Grated Cheeses, Diced Tomatoes
Chopped Onions, Mushrooms & Breakfast Potatoes
Hickory Smoked Bacon or Pork Sausage Links
Coffee, Decaffeinated Coffee & Premium Hot Tea Selection

Belgian Waffle Buffet* | \$17.95

Chilled Orange & Cranberry Juices
Made-to-order Belgian Waffle with Maple Syrup,
Powdered Sugar, Strawberries & Whipped Cream
Hickory Smoked Bacon or Pork Sausage Links
Coffee, Decaffeinated Coffee
& Premium Hot Tea Selection

*** Add \$75.00 for Uniformed Chef Service.**

(For Omelet Buffet, add \$2.00 per breakfast & \$100.00 for Chef Service.)

Appetizer Displays

Antipasto Plate | \$10.95

Fresh Mozzarella, Coppa, Prosciutto, Genoa Salami, Cappicoln
Sharp Provolone, Assorted Olives
Pickled Vegetables & Peppers
Artichoke Hearts, Roasted Red Bell Pepper
Sliced Baguette & Flatbread

Chef's Signature Cheese Display | \$7.95

Assortment of Imported & Domestic Cheeses with Fresh Fruit
Assorted Crackers, Flatbread & Baguette

Crudite Display | \$5.95

Fresh Seasonal Vegetables
Roasted Garlic & Assorted Herb Dipping Sauces

Grand Seafood Display | *Inquire for Pricing*

Minimum of (25) Guests
Chilled Jumbo Prawns, Dungeness Crab, Littleneck Clams
Oysters on the Half Shell, Chilled Lobster & Mussels
Horseradish Pico de Gallo, Salsa Veracruzana, Chipotle Cream
Cucumber Mignonette, Horseradish Mustard, Key Lime Mustard

Chilled Asparagus Spears | \$6.95

Minimum of (25) Guests
Grilled Asparagus Spears
Marinated in Dijon Balsamico
Dijon Mustard Dipping Sauce

Baked Brie En Croute | \$8.95

Minimum of (25) Guests
French Brie Baked with Cognac,
Brown Sugar & Toasted Almonds
Grape Clusters, Berries & Sliced Baguettes

Passed Appetizers

Stellar Cellar | \$17.95 per person (Choice of three)

*Roasted Garlic **Pizzettes** with Mozzarella Cheese, Mushroom & Prosciutto*

*Fresh **Tomato Bruschetta** with Basil, Garlic & Feta Cheese on Crostini*

*Buffalo, Honey Mustard or Honey Barbeque Style **Chicken Wings***

***Vegetable or Pork Lumpia** with Sweet & Sour Sauce*

*Wild **Mushroom Ratatouille** & Mascarpone Cheese on Toasted Rounds*

*Chicken or Vegetable **Quesadilla** with Sonoma Jack & Cheddar Cheeses*

*Vegetarian **Spring Rolls** with Mango Dipping Sauce*

***Artichoke & Spinach** on Toasted Sourdough Rounds, Feta Sundried Tomato Phyllo Roll*

Complex Character | \$21.95 per person (Choice of three)

*New England **Lobster Pot Pie***

*Spicy Ahi **Tuna Tartare** served on Won Ton Crisp*

*Sante Fe **Chicken Phyllo Beggars Purse***

*Grilled Chicken **Satays** with Thai Peanut Sauce*

*Assorted Mini Beef, Chicken & Ground Sweet Italian **Sausage Kabobs***

*Deep Fried **Artichoke Hearts** stuffed with Parmesan Cheese*

***Mushroom Caps** with Spinach, Caramelized Onion & Boursin Cheese*

*Panko Breaded **Chicken Skewers** with Plum Dipping Sauce*

*Cashew Chicken **Spring Roll***

*Chicken **Pot Stickers** with Soy Vinegar Dipping Sauce*

*Curried Chicken **Satays** with Minted Cucumber Relish*

***Spanakopita** Phyllo with Spinach & Feta Cheese*

*Smoked **Chicken Breast** with Cilantro Crème on Blue Corn Tostada*

***Caprese Skewers** with Basil, Tomato, Kalamata Olive & Fresh Mozzarella (seasonal)*

***Smoked Salmon** with Chive Crème Fraiche on Toast Points*

*Chicken Ropa Vieja **Empanada***

Private Reserve | \$26.95 per person (Choice of three)

*Vegetable **Samosa***

*Chilled **Oysters** on the Half Shell*

*Petite **Crab Cakes** with Lemon Caper Aioli Sauce*

*BBQ **Oysters** on the Half Shell with Cilantro Lime Butter*

*Pancetta Wrapped Jumbo **Prawns** with Sweet Soy Glaze*

*Marinated Beef **Satays** with Thai Peanut Sauce*

*Seared **Ahi Tuna** on Rice Cracker with Wasabi Aioli*

*Petite New Zealand **Lamb Chop** with Chutney Sauce*

*Prosciutto Wrapped Grilled **Sea Scallops***

*Panko Breaded **Prawns** with Spicy Sweet & Sour Dipping Sauce*

*Coconut Breaded **Prawns** with Spicy Sweet & Sour Dipping Sauce*

***Grilled Figs** with Prosciutto Balsamico (seasonal)*

Rissoto Arancini

-Duration of Appetizer Reception is One Hour

“My Favorite Buffet” | \$29.95 to \$48.95

Create your own lunch or dinner buffet. Simply combine your choice of one bread dish, one salad, two accompaniments, and two entrées. Our Chef's Choice Dessert Display is included with all buffets.

Breads

Rustic **Italian Breads**, Olive Oil & Balsamic Vinegar
Assorted Rolls with Whipped Butter
Cornbread with Sweet, Whipped, Jalapeno Butter
Home Made **Garlic Bread**
Brioche Bread

Green Salads

Classic **Caesar Salad** with Shaved Parmesan & Roasted Garlic Croutons
Organic **Mixed Greens**, Cucumber, Tomato, Roasted Garlic Croutons & Choice of Assorted Dressing
Organic **Baby Greens** with Apples, Candied Pecans, Pt. Reyes Blue Cheese & Wine Vinaigrette
Organic **Mixed Greens** with Local, Peppered, Warm Goat Cheese & Aged Sherry Vinaigrette
Sonoma **Duck Confit Salad** with a Local Grape Seed Oil Vinaigrette
Classic **Greek Salad** with Feta Cheese, Kalamata Olives, Sliced Cucumbers, Red Onions, Diced Tomatoes & Preserved Lemon Vinaigrette
Baby Spinach, Sautéed Mushrooms, Caramelized Red Onions, Pine Nuts with a Pancetta & Sundried Tomato Vinaigrette
Asian Noodle Salad with Sesame Dressing
Corkscrew Pasta Salad with Olives, Tomatoes, Garbanzo Beans & Pesto Vinaigrette
Baby Red Potato Salad
Seasonal **Fruit Salad** with Ginger Essence
Artichoke Potato Salad with Pancetta Crumbles & Olive Oil
Seasonal – Caprese Heirloom Tomato, Fresh Mozzarella Salad with Opaluethai Basil

Accompaniments

Grilled Vegetables with Reduced Balsamic Dressing Served at Room Temperature (add \$4)
Roasted Vegetables with Garlic & Shallot Infused Oil
Roasted Red Bliss Potatoes
Creamy Red Potatoes with Sour Cream & Chives
Baked Beans Spiced with Chipotle
Zuckerman Farms **Fingerling Potatoes** Roasted with Olive Oil, Rosemary, Garlic & Basil
Local Corn on the Cob
Grilled Red Potatoes
Grilled Asparagus
Cauliflower Gratin with Butter and Parmesan Cheese
Yukon Gold Mashed Potatoes with Gilroy Garlic & Fresh Rosemary
Wild Rice Pilaf
7 Cheese Potato Gratin
Roasted Baby Marbled Potatoes with Fresh Rosemary, Garlic and Butter

Entrées

Harvest / \$29.95 per person

choose two Varietal Entrées

Bounty / \$37.95 per person

choose one Varietal Entrée and one Vintage Entrée

Cornucopia / \$48.95 per person

choose two Vintage Entrées

Varietal

Spinach **Risotto** with Tomato & Parmesan Reggiano
Baked **Penne Pasta** with Smoked Chicken,
Pancetta, Peas & Shallots
Tri Color Pasta with Tomato Pancetta Sauce
Tri-Color **Cheese Tortellini** with Basil Walnut Pesto Sauce
Beef or Cheese Raviolis with Marinara Meat Sauce
Beef or Cheese Raviolis with Pesto Cream Sauce
Grilled **Chicken Lasagna** with Meat Sauce
Chef's Special **Fettuccine Alfredo**
Skuna Grilled **Salmon** with Porcini dusted
Mary's Original Buttermilk **Fried Chicken**
Organic Grilled Lemon **Herb Chicken with Lemon Herb Sauce**
Sautéed **Chicken Picatta** in a Lemon Caper Sauce
Roasted **Honey Mustard Chicken**
Marinated **Beef Kabobs** with Assorted Vegetables
Assorted **Grilled Sausages**
Louisiana **Hot Links**
Sweet & Spicy BBQ **Pork Spareribs**
Additional Varietal Entrees –
\$5.95 each

Vintage

Tri-Tip Grilled & Marinated
with a Red Wine Demi-glace
Beef Filet with a Wild Mushroom
Cabernet Demi-glace
Grilled **Beef Tenderloin**
with a Pinot Noir Sauce and Roasted Garlic Coulis
Grilled **Rib Eye** with a Spicy Dry Rub
Filet of Beef
with a Cabernet Roquefort Demi-glace
Mary's **Free Range Chicken**
with White Wine & Herbs
Sonoma **Leg of Lamb**
with Roasted Garlic & Rosemary
Marinated **Pork Loin**
with Calvador Sauce
Pan-Seared Skuna **Atlantic Salmon** with Braised Fennel
Grilled **Mahi Mahi** with Mango Salsa
Sautéed **Sea Bass** Salmon Roe, Lemon Sauce
Additional Vintage Entrees –
\$8.95 each

Dessert Buffet

If you'd like to add your favorite dessert items to your lunch or dinner.

Three items - \$10.95 per person | Four items - \$13.95 per person | Five items - \$16.95 per person

Chocolate Beauty Cake
Carrot Cake
Chocolate Dipped Strawberries
New York Cheesecake
Assorted Cookies & Brownies
Classic or Espresso Crème Brulee
Chef's Apple, Cherry, Pecan or Key Lime Pie
Chef's Sorbet or Gelato
Vanilla Bean Ice Cream with Fresh Berries

Wine Country Boxed Lunch / \$15.95

Each lunch includes a choice of the following Sandwiches
served with assorted Chips, Whole Fresh Fruit, Dry Roasted Peanuts,
Freshly Baked Cookie or Brownie & Bottled Water

The Oakville

Smoked Black Pepper Turkey
& Canadian Bacon on a Wheat Bread

The St. Helena

Honey-Roasted Virginia
Ham & Swiss Cheese on a Sweet Roll

Around The Green

Grilled Portobello Mushroom, Roasted Vegetable Relish
& Laura Chenel Goat Cheese on American Bun

The Atlas Peak

Molinari-Spiced Roast Beef
& Baby Spinach on White Bread

Chardonnay Club

Virginia Ham, Apple Wood-Smoked Bacon,
Smoked Black Pepper Turkey
& Swiss Cheese on a Croissant

Chef's Gourmet Boxed Lunch / \$21.95

Each lunch includes a choice of the following Gourmet Specialty Sandwiches & Wraps –
Served with Chef's Pasta Salad, Fresh Fruit Salad, Dry Roasted Almonds
Freshly Baked Cookie & Premium Bottled Water

The Napa Valley

Smoked Beef Tenderloin, Red Onion, Carrots,
Spinach, Cream Cheese Spread &
Tarragon Aioli wrapped in Lavosh

Panini San Prieto

Prosciutto di Parma, Coppa, Salami Caramelized Onions
& Mixed Greens with Basil-Infused Mascarpone
on Rosemary & Onion Focaccia

The Stag's Leap

Honey-Mustard Turkey with Caramelized Onions,
Baby Spinach, Avocado & Honey-Mustard Aioli
on Lavosh Bread

The Jameson Canyon

Romaine Lettuce with Apple Wood Smoked Bacon, Tomato,
Grilled Chicken Breast, Jack Cheese, Avocado
& Ranch Dressing wrapped in a delicious Flour Tortilla

*Condiments & serving utensils served inside each boxed lunch
Limit two (2) sandwich or wrap selections per order
Substitutions & sandwich splits available for an additional charge*

Additional Refreshments

Soft Drinks | \$3.00 Domestic Beers | \$5.00 Imported Beers | \$6.00

Sport Drinks & Mineral Water - Assorted Flavors | \$3.50

Candy Bars | \$2.00 Potato Chips | \$2.00 Granola or Energy Bars | \$3.00

*Additional refreshment prices include state sales tax

Golf Beverage Cart Service Available – Please Inquire for Hosted Pricing

**Bloody Mary, Screwdriver & Margarita Stations Available on the Course –
Please Inquire for Hosted Pricing**

Breakfast

Granola & Yogurt Parfait | \$6.95

Served with Fresh Seasonal Fruit

Chardonnay Classic | \$8.95

Cheddar Cheese Scrambled Eggs,
Home Fried Potatoes, Fresh Fruit Garnish &
Hickory Smoked Bacon, Grilled Ham or Pork Link Sausage

Texas French Toast | \$7.95

With Maple Syrup, Powdered Sugar, Whipped Butter,
Assorted Fresh Berries & Strawberry Coulis

Fresh Fruit Salad | \$7.95

Served with Non-Fat Vanilla Yogurt & Granola

Heart Healthy Omelet | \$8.95

Egg Whites Omelet with Diced Tomatoes & Mushrooms
Bran Muffin & Fresh Seasonal Fruit
(add breakfast meat for \$3.00 per person)

New York Bagel Plate | \$10.95

Sliced Salmon Lox, Whipped Cream Cheese,
Capers, Tomatoes & Fresh Seasonal Fruit

Soups, Salads & Stuff

Salads

Iceberg Wedge | \$7.95

With Sliced Tomatoes & Bacon Bits
Blue Cheese Dressing

Classic Caesar | \$7.95

Fresh Romaine Lettuce
Shaved Parmesan & Roasted Garlic Croutons
Caesar Dressing

Haricot Vert | \$10.95

Frisée, Roasted Baby Beets,
Shaved Grana Padano
Zesty Vinaigrette

Organic Heirloom Caprese Salad (Seasonal) | \$11.95

Heirloom Tomatoes & Fresh Mozzarella
14 Year Aged Balsamic Vinegar & Extra Virgin Olive Oil De Papa

Greek Salad | \$8.95

Local Market Greens, Feta Cheese, Kalamata Olives,
Sliced Cucumbers, Red Onions & Diced Tomatoes
Preserved Lemon Vinaigrette

Frisee Salad | \$8.95

Local Market Greens
Roasted Beets & Warm Sonoma Goat Cheese
Toasted Hazelnut Vinaigrette

Warm Spinach Salad | \$9.95

Baby Spinach Greens
Sautéed Mushrooms, Caramelized Red Onions
Chopped Egg, Pine Nuts & Pancetta
Balsamic Vinaigrette

Organic Mixed Green Salads

Served on a bed of locally-grown organic mixed greens

Cucumbers & Tomatoes

Honey Mustard Tarragon Vinaigrette

\$6.95 per person

Wild Mushrooms, Sun Dried Tomatoes & Artichoke Hearts

Spanish Sherry Dressing

\$7.95 per person

Gorgonzola Cheese or Feta Cheese & Candied Pecans

Champagne Vinaigrette

\$7.95 per person

Candied Walnuts, Laura Chenel Peppered Goat Cheese

Pear Vinaigrette

\$7.95 per person

Soups | \$8.95

Wild Mushroom Consommé New England Clam Chowder Roasted Tomato En Croute
Minestrone Butternut Squash with Vermont Cheddar Cheese Chili Con Carne

Appetizers

Chilled Prawn Cocktail | \$10.95 **Avocado, Snapper & Bay Scallop Ceviche | \$9.95**
Arugula, House Made Cocktail Sauce Cured with Fresh Lime Juice, Fresh Salsa Fresca

Jumbo Lump Crab Cake | \$14.95 **Rosemary Dijon Lamb Chops | \$13.95**
Grilled Mango Relish Dijon Marinated Baby Lamb Chops with Fresh Rosemary

Crab Stuffed Jumbo Prawns | \$14.95
Jumbo Prawns & Crabmeat
Baked with Italian Breadcrumbs & Parmesan Cheese

Plated Menu Pricing & Guidelines

Please select one (1) item per course for entire party
Additional per person charge(s) may apply for some courses if more than one selection is made.

Entrée count is required ten (10) days in advance.
All Entrées & Entrée Salads include Rustic Italian Bread, Assorted Rolls or Garlic Bread.

All Entrées, except Entrée Salads and Pasta Entrées include
two (2) vegetable side dishes paired specifically for that entrée by our Chef.

Entrée Salads

Caesar Salad | \$18.95 **Asian Ahi Tuna Salad | \$22.95**
Hearts of Romaine Lettuce, Shaved Parmesan Sesame Crusted Seared Tuna
Roasted Garlic Croutons with Classic Caesar Dressing with Organic Mixed Greens, Scallions, Shredded Carrots,
Choice of Grilled Herbed Chicken or Garlic-Olive Oil Shrimp Cucumbers & Ginger Citrus Dressing

CGC Cobb Salad | \$17.95
Organic Mixed Greens & Romaine Lettuce
Diced Turkey Breast, Avocado, Apple Wood Smoked Bacon
Tomatoes, Blue Cheese, Chopped Egg & Black Olives
Choice of Ranch, Thousand Island
Bleu Cheese or Italian Dressing

Southwestern Steak Salad | \$18.95
Romaine Lettuce with Grilled Flank Steak,
Black Beans, Grilled Corn, Tomatoes, Scallions, Avocado
Crispy Tortilla Strips & Santa Fe Vinaigrette

Shrimp & Crab Louie | \$23.95
Iceberg with Fresh Bay Shrimp & Dungeness Crab
Tomatoes, Cucumbers, Chopped Egg
& Thousand Island Dressing

Beef

Grilled Beef Tenderloin | \$40.95
Pinot Noir Reduction Sauce

Seared Flank Steak | \$31.95
Herbs de Province & Mushroom Sauce

Chipotle Choice Marinated New York Steak | \$37.95
Southwestern Risotto

Grilled Filet Mignon | \$41.95
Roquefort-Cabernet Sauce

Montreal Seasoned Grilled Rib Eye | \$39.95
Horseradish Cream Sauce

Poultry

Maple Roasted Breast of Chicken | \$26.95
Vermont Maple Glaze

Chicken Picatta | \$32.95
Breast of Chicken with Lemon Caper Butter Sauce

Chicken Di Parma | \$37.95
Provolone, Prosciutto di Parma, Spinach, Mushroom Cream Sauce

Seafood

Skuna Bay Salmon | \$30.95
Lavender Honey Glaze, Buerre Blanc Confetti
Of Tomato & Onion

Seared Corvina Sea Bass | \$38.95
Mango Salsa
Mediterranean Couscous

Lamb & Pork

Braised Lamb Shank | \$38.95
Merlot Sauce
Served with Soft Polenta

French Center cut Pork Chop | \$38.95
Mesquite-grilled

Pasta

Baked Penne Pasta | \$22.95
Grilled Chicken, Pancetta, Peas & Shallots

Spinach Risotto | \$22.95
Tomatoes & Reggiano Parmesan

Grilled Chicken Fettuccine | \$22.95
Smoked Chicken Breast, Broccolini, Sun-Dried Tomatoes & White Wine Cream Sauce

Beef or Cheese Raviolis | \$22.95
Marinara Meat Sauce or Pesto Cream Sauce

Tri Color Pasta | \$19.95
Tomato Pancetta Sauce

Vegetarian

Portobello Napoleon | \$19.95
Grilled Portobello Mushroom & Vegetables

Polenta Del Formaggio | \$31.95
Three Cheese Polenta, Peppers,
Onions, Mushrooms, Spicy Marinara

Vegetable Risotto | \$33.95
Seasonal Vegetables, Parmesan Reggiano

Duet Entrées

Halibut & Tiger Prawn Brochette | \$49.95

Herb Crusted Halibut & Grilled Tiger Prawns
Rice Pilaf

Filet & Shrimp | \$54.95

Filet of Beef & Shrimp Scampi
Green Peppercorn Sauce

New York Strip & Salmon | \$51.95

Dry, Aged Beef grilled to perfection with Sautéed Skuna Salmon

Tri-Tip & Chicken | \$42.95

Tri-Tip & Annatto Chicken with Black Bean Relish

Rack of Lamb & Pork Tenderloin | \$48.95

Hearty-cut Lamb Chop & Pork Tenderloin

Vegetable Side Dishes

Creamy Polenta | Garlic Mashed Potatoes | Seasonal Vegetables | Yukon Gold Mashed Potatoes | Fingerling Potatoes | Grilled Asparagus | Winter Root Vegetable Mediterranean Couscous | Chive Whipped Potatoes | 7 Cheese Potato Gratin

Desserts

Vanilla Bean Ice Cream | \$7.95pp

Served with Fresh Berries

Chocolate Dipped Strawberries | \$7.95pp

Fresh Strawberries dipped in Dark & White Chocolate

New York Cheesecake | \$5.95pp

Graham Cracker Crust

Assorted Cookies & Brownies | \$5.95pp

Chocolate Beauty Cake | \$5.95pp

Airy Chocolate Cake with Raspberry Coulis

Classic or Espresso Crème Brulee | \$5.95pp

Creamy, Fresh Vanilla Custard

Chef's Kitchen Classic Apple, Cherry, Pecan or Key Lime Pie | \$5.95pp

New York Style Cheesecake | \$5.95pp

Raspberry Coulis

Chef's Choice Sorbet or Gelato | \$5.95pp

Chef's Choice Sorbet or Gelato

Traditional Tiramisu | \$6.95pp

Mascarpone custard layered with whipped cream rum and coffee soaked ladyfingers
Topped with Powdered Cocoa

Desserts (Cont.)

CHOCOLATE STRAWBERRIES

(50) Pieces \$150.00

Fresh Strawberries stuffed with Grand Marnier Cream Cheese OR Assorted White, Milk, Dark Ghirardelli Chocolate Dipped Strawberries

CHOCOLATE FOUNTAIN \$9.95 per person

Featuring Barry Callebaut Milk Chocolate OR White Chocolate Strawberries, Pineapple, Banana, Cookies, Pretzels and Marshmallows

CUPCAKES

\$4.00 each (Regular) \$3.00 each (Mini)

Any choice of cake flavor: Chocolate Devil Cake, White Cake or Red Velvet. Choice of Italian Butter Cream frosting or Cream Cheese frosting in any choice of flavor.

FRUIT TART \$3.20 each

Round 2 inch tart filled with Pasty Cream, topped with assorted seasonal fruit.

CHOCOLATE TRUFFLE CAKE

\$7.00 each (4 inch) \$6.00 each (2 inch)

Devils Cake with Chocolate Mousse covered with Chocolate Mirror Glaze
Optional Toppings: Fruits or Macaroons****

CHOCOLATE ÉCLAIR \$4.00 each (3 inch)

Puff pastry filled with pastry cream, topped with chocolate ganache and white chocolate stripes

LEMON CREAM TART \$4.00 each (2 inch)

Sweet tart dough, with lemon cream, topped with burnt meringue

BANANA CARAMEL CHEESECAKE BAR

\$4.00 each

Topped with caramel sauce, fresh banana, covered with whip cream, drizzle caramel and pistachio grind

CHEESECAKE BARS \$5.00 each

Regular cheesecake, Bar crust square. Choice of any fruit flavor. Swirled and mix on cheese cake flavor.

CREAM BRULEE TART \$4.00 each

Sweet tart dough cookies, filled with custard, top with burnt sugar. Optional Mix Ins: brown butter or season berry puree

CHOCOLATE GANACHE TART

\$5.00 (2 inch) \$4.00 (1.5 inch)

Chocolate tart filled with chocolate ganache topped with fruit.

CANNOLI \$5.70 (2.5 inch)

Pastry roll filled with mascarpone, ricotta cheese, and orange zest filling. Your choice of dip: chocolate chips or pistachios.

BANANA CREAM CHOCOLATE TART

\$4.00 (2 inch) \$4.50 (4 inch)

Fresh slice banana and cream topped with shaved chocolate

STRAWBERRY PISTACHIO TART

\$5.20 each (4 inch)

Strawberry slice with home pastry cream garnish with pistachio

MIXED FRUIT & NUTS CARAMEL

\$5.20 each (4 inch) \$4.60 (2 inch)

Tart filled with caramel, fruit, and nuts with chocolate ganache drizzle

CROPUFF \$2.70 each

Croissant cream puff mousse classic cream top with powder sugar
Hazelnut with caramel glaze OR Strawberry and cream filling ***

MACAROONS \$3.00 each

Pistachio
Berry
Salted caramel
Ube/purple yum
Figs congeal
Strawberry
Chocolate
Cookie dough
Pumpkin

SHOOTER'S DESSERT

\$5.50 each (3 oz) includes spoon

Truffle Mousse With Devil's Cake
Strawberry And Cream Shortcake
No Bake Cheesecake
Tiramisu
Banana Cream Pie
Key Lime Graham Crust
Tres Leches
White Chocolate Truffle With Berries
Nutella Chunky, Mouse Top With Whipcream
Salted Caramel Cheesecake

***May incur an additional fee

Hosted Full Bar Package

Includes unlimited consumption of In-House Club Brand Liquor, Premium & Domestic Beer, In-House Wines & Non-alcoholic Beverages. Prices are per person over 21 years old.

Two Hours \$26.00	Three Hours \$30.00	Four Hours \$34.00	Five Hours \$38.00
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For Premium Brand Liquors add \$10.00 per person.

Hosted Beer & Wine Package

Includes unlimited consumption of House Wines, Premium & Domestic Beer & Non-alcoholic Beverages. Prices are per person over 21 years old.

Two Hours \$20.00	Three Hours \$24.00	Four Hours \$28.00	Five Hours \$30.00
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Hosted Bar Based on Consumption

Drinks will be tallied & billed to Client's account upon conclusion of the event or timed bar.

Mixed Cocktails	House Wine	Draught & Bottled Beer	Keg
Club Brands \$7.00	White \$30.00	Domestic \$5.00	Domestic \$450.00
Call Brands \$8.00	Red \$30.00	Imported \$6.00	Premium \$550.00
Premium Brands \$10.00			

Shot pours are not included with any Hosted Bar Package

Specialty Bars

Non Alcoholic Hosted Bar

\$8.95 ++per person

Includes unlimited consumption of Non-Alcoholic Beverages for the duration of the event

Available on request

Our Beverage Team will be happy to assist you in creating a themed beverage bar

A \$150.00 Set Up Fee & Bartender fee will apply to all Semi Hosted and No Host Bars.

Chardonnay recommends one (1) Banquet Bartender per (100) guests.

Arrangements may be made for additional Bartender(s) for a fee of \$150.00 each.

All alcoholic beverages must be purchased from Chardonnay Golf Club with the exception of wine or champagne by the bottle. Our Wine & Sparkling Wine Corkage Fee is \$15.00 per 750ml bottle and is subject to service charge and California State Sales tax. Beer Keg corkage fee is \$150 per keg.

12 Pack Beer Case - Corkage Fee is \$15 per case.

California State Law requires that guests be 21 years of age to purchase and/or consume alcoholic beverages. Guests must provide valid proof of identification. We have the right to refuse service to any guest at any time.

Additional Refreshments & Snacks

Freshly Squeezed Orange Juice or Grapefruit	\$4.50 per person
Apple, Cranberry or Tomato Juices	\$4.50 per person
Freshly Brewed Iced Tea with Lemon Wedges	\$3.00 per person
Paradise Tropical Iced Tea	\$4.50 per person
Old Fashioned Lemonade	\$3.00 per person
Fresh Strawberry or Cucumber Infused Water	\$4.50 per person
Assorted 20 oz. Bottled Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Flavored Mineral Waters or Gatorade	\$3.50 each
Energy Drinks.....	\$5.00 each
Assorted Breakfast Baked Goods	\$4.00 per person
Freshly Baked Bagels with Cream Cheese*	\$4.00 per person
*Add Smoked Salmon, Capers & Red Onions	\$11.00 per person
Freshly Baked Cookies or Brownies	\$4.00 per person
Fresh Fruit Compote	\$5.00 per person
Whole Fresh Fruit (Banana, Apple or Orange)	\$2.00 each
Assorted Individual Fresh Low-Fat Yogurts	\$3.00 each
Assorted Sliced Seasonal Fresh Fruit & Berries	\$8.00 per person
Chocolate Dipped Strawberries	\$3.00 each
Assorted Candy Bars or Potato Chips	\$2.00 each
Granola Bar	\$2.00 each
Honey Roasted Peanuts	\$4.00 per person
Dry Roasted Almonds	\$4.00 per person
Roasted Cashews	\$4.00 per person
Fresh Salsa, Guacamole & Chips	\$8.00 per person
Popcorn, Pretzels & Snack Mix	\$5.00 per person
7 Layer Dip	\$8.00 per person
Coffee & Tea Station**	\$4.00 per person

**** (Based on two hour duration)**

Preferred Vendor List

Photographers & Videographers

- Vicens Forns Photography - (707) 637-7803 www.vicensforns.com
- Perfect Circle Photography (415) 819-3088 www.perfectcirclephoto.com
- K Stone Photography - (503) 713-3956 www.kstonephoto.com
- Major Diamond Productions 310-770-8992 www.majordiamondproductions.com
- Don Michael USOG Productions - (510) 461-2788 www.donmichaelusogproductions.com

Disc Jockeys

- Keithfoxinc.com 800-828-9599 www.keithfoxinc.com
- Darwin Laurencio 415-420-8466 www.djdarwinlaurencio.com
- Chris Luna 415-640-0041 clunat1c@gmail.com
- DJ Ryan O (415) 686-2543 www.djryano.com
- Music & More -Sean Kennedy DJ & MC (916) 308-4742 www.musicandmoredj.com

Photo Booths

- Snap Fiesta Photo Booths 855-SNAPFIESTA www.snapfiesta.com
- Bay Area Photo Booth 415-350-5474 www.bayareaphotobooth.net

Wedding Cakes / Desserts

- Sweetie Pies - (707) 257-7280 www.sweetiepies.com
- Perfect Endings - (707) 259-0500 www.perfectendings.com
- Le Paris Artisan - (707) 656-9090 jay@leparisartisan.com
- Le Belge Chocolatier - (707) 258-9200 www.lebelgechocolatier.com

Florists

- Katharina Stuart Floral Art and Design (510)406-3404 www.katharinastuart.com
- EV Floral Design (707) 623-8362 www.evfloraldesign.com
- Tesoro Flowers (707) 939-6931 www.tesoroflowers.com
- Sal The Flower Guy (707) 226-5270 www.saltheflowerguy.com
- Karen Brown Flower Designs (707) 815-0011 www.kbflowerdesigns.com

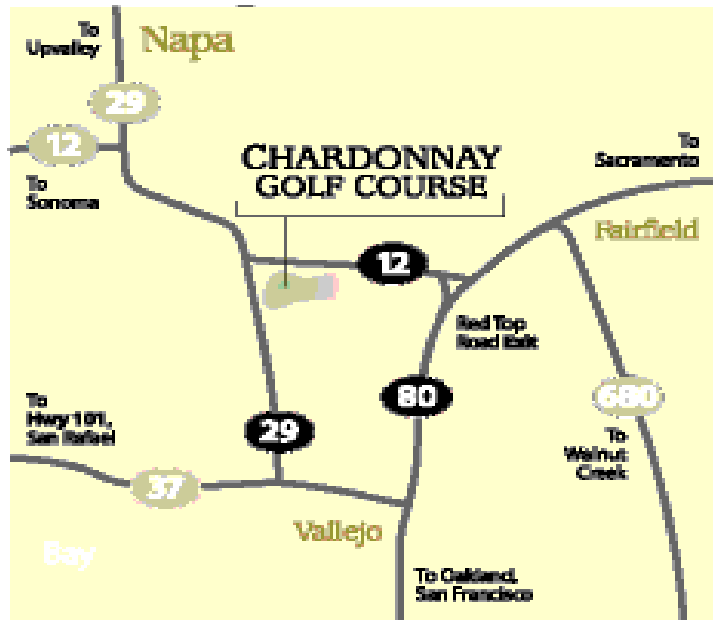
Décor Elements / Party Rental Companies

- Bright Party Rentals (707) 940-6060
- Classic Party Rentals (707) 253-2332
- Encore Events Rentals Phone: (707) 431-3500

Transportation

- Napa Valley Wine Country Tours –Tracey Thornton 707-639-7769 www.winecountrylimos.com

Directions



From Sacramento – Take I-80 West to Hwy. 12 West (Napa exit); follow Hwy. 12 (4.5) miles to the first stop light; entrance on left

From San Francisco – Take I-80 East toward Sacramento; take the Red Top road exit (approximately 5 miles past Vallejo); turn left on Red Top road; proceed under the highway; turn right onto Frontage road and proceed to the stop sign across the railroad tracks (Hwy. 12); turn left onto Hwy. 12 (West); follow Hwy. 12 (4.3) miles to first stop light, entrance on left.

From the East Bay – Take I-680 North to I-80 (Napa/S.F. exit); take I-80 West toward San Francisco; exit on Hwy. 12 West (Napa); follow Hwy. 12 (4.5) miles to the first stop light, entrance on left.

From Marin County – Take Hwy. 101 North to Hwy. 37 (Vallejo/Napa exit); take Hwy. 37 East to Hwy. 29 (in Vallejo); turn left (North) onto Hwy. 29; follow Hwy. 29 approximately (7) miles to Hwy. 12 (East); turn right on Hwy. 12; follow Hwy 12 (1.3) miles to the second light, entrance on the right.