

Weddings and Receptions 2017



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www.chardonnaygolfclub.com

Wedding Ceremony & Receptions

The Oak Tree Ceremony & Clubhouse Reception

Facility Fee: \$4,500

The Oak Tree Ceremony site is located on the first tee of our Vineyard Course. Our majestic Oak Tree evokes a sense of awe with its dramatic silhouette as a backdrop for your ceremony. The View Room and Patio adjacent to our Banquet Room makes for the perfect combination for dinner and dancing. With sweeping views of our course, Oak Tree and vineyards, the View Room's bay window view is the crown jewel of our property. The vaulted ceilings and clean, simple lines in the Banquet Room can transform into your dream dining room configuration. Our Banquet Room can accommodate up to 160-seated guests.

-No Dance Floor Required for this site-
(Site available all Year Round)

End time up to 12:00AM

The Moonlight Grove Garden Ceremony and Tented Reception

Facility Fee: \$6,500

A picture-perfect lawn setting among vineyards and mountain ranges, this tranquil ceremony site is truly unique. You will feel as if you are dining in an elegant cloud surrounded by vistas and dramatic views. This area fans out of a large event tent with capacity up to 350 seated guests.

Dance Floor Required - \$600 Rental Fee includes Set Up, Cleaning and Breakdown
(Site available during Mid-April to Late October)

End time up to 12:00AM

Included in both venue packages:

A Bridal Suite. 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, (2) Outdoor Fire Pits, breakdown and cleaning of the event.

Quoted Facility fees are for a Saturday date in Peak Season.

Reduced facility fees available for Non-Saturday dates, as well as Off-Peak Season dates.

Peak Season is May - October

Off-Peak Season is November - April

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

Syrah Wedding Package

*Includes a trio of passed hors d'oeuvres during Cocktail hour,
Your choice of salad, meat entrée, plated vegetarian entrée, accompaniment &
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.
Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.*

Pricing starts at \$59.95++ per person

Merlot Wedding Package

*Includes a trio of passed hors d'oeuvres & an
Imported & domestic cheese and fruit display during cocktail hour
Your choice of salad, meat entrée, plated vegetarian entrée, accompaniment &
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.
Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.
House Wines poured with dinner.
House sparkling wine and apple cider poured for toasting.*

Pricing starts at \$69.95++ per person

Chardonnay Deluxe Wedding Package

*Includes a trio of passed hors d'oeuvres & an
Imported & domestic cheese and fruit display during cocktail hour
Your choice of salad, meat entrée, plated vegetarian entrée, accompaniment &
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.
Beverage station featuring iced tea, lemonade, coffee and gourmet hot teas.
House Wines poured with dinner.
House sparkling wine and apple cider poured for toasting.
Hosted 5 ½ hour Full Bar - unlimited consumption of Well Brand Liquor, Premium and Domestic Beer,
In- House Wines and Non Alcoholic Beverages.*

Pricing starts at \$105.95++ per person

(For Premium Liquor add \$10 per person)

- Chef's Choice Vendor Meals Available upon request - \$28 each
- Menu Package price includes flatware, china & stemware.

(Prices shown are for Buffet Dinner Service. Add \$5 per person for Plated Dinner Service)

*Prices do not include 20% service charge and applicable California sales tax.
Menus and pricing are subject to change without notice*

Passed Hors d'Oeuvres

(Choice of three)

-Fresh Traditional
Bruschetta Tomatoes with
Basil, Garlic, Mozzarella and
Parmesan

-Wild Mushroom Ratatouille
on Toasted Rounds with
Mascarpone Cheese

-Risotto Arancini

-Snapper Crudo with Chiles
and Cucumber Relish

-Smoked Salmon with Chive
Crème Fraiche on Toast
Points, or Cracker

-Artichoke, Spinach and
Crab Dip served on Toasted
Sourdough Rounds

-Mediterranean Antipasto
Skewer

-Fresh Mozzarella, Cherry
Tomato, Olive and Basil

-Mini Beef Wellington,
Duxelle Puff Pastry

-Cucumber Cups Stuffed
with Crab

-Lobster and Port Salut
Empanada

-Mushroom Caps with
Spinach, Caramelized Onion
and Boursin Cheese

-Smoked Chicken Breast
with Cilantro Crème on Blue
Corn Tostada

-Chicken Gyoza

-Hickory Smoked Riblets
with Zinfandel BBQ Glaze

-Beef Lumpia, Sweet and
Sour Sauce

-Cashew, Chicken Spring
Roll

-Peking Duck Spring Roll

-Pork & Shrimp Shumai

-Red Bliss Vermont Cheddar
and Apple Wood Smoked
Bacon Potatoes

-Chicken Wings Buffalo,
Honey Mustard or Honey
Barbeque Style

-Chicken or Vegetable
Quesadilla with Sonoma
Jack and Cheddar Cheeses

-B.L.T in Puff Pastry Buns

-Spicy Prawns with Zesty
Avocado Spread on a
Cracker

-Pulled Pork Biscuit,
Shredded Pork in a Tangy
BBQ sauce in a Biscuit
Pouch

-Mushroom Truffle Risotto
in Phyllo Dough

-Giyere Cheese Balls

-Mini Brie en Croute-
Walnuts & Brie in a Puff
Pastry

-Crab Beignets

-Beef Skewer Chimichurri
with Grilled Flatbread

-Lettuce cups, Seared Flank
Steak, Pickled Ginger,
Scallions, and Micro
Cilantro

-Mini Shrimp Rounds on a
Mini English muffin
Giyere, Cherry Tomato

-Grilled Figs with Prosciutto
Balsamico (seasonal)

-Caprese Skewers with
Basil, Tomato and Fresh
Mozzarella (seasonal)

-Panko Gulf Prawns with
Citrus Aioli

-Assorted Chicken and Beef
Satays with Thai Peanut
Sauce

-Coconut or Panko Breaded
Chicken Skewers with Plum
Dipping Sauce

-Mediterranean Antipasto
Skewers

-Pancetta Wrapped Jumbo
Prawn

Additional Hors d' Oeuvres

Priced per 50 pieces

-Crispy Petaluma Duck Breast on a Crostini
with Orange Marmalade

\$195.00

-Shrimp Tempura

\$195.00

-Beef Bourguignon, Braised Beef in Red Wine,
Apple wood Bacon, Mushroom in Puff Pastry

\$195.00

-Chilled Prawns with Cocktail Sauce

\$195.00

-Coconut or Panko Breaded Prawns with
Spicy Sweet and Sour Dipping Sauce

\$195.00

-Mini Crab Cakes with Lemon Caper Aioli
Sauce

\$195.00

-Lobster Empanada

\$225.00

-Spicy Ahi Tuna Tartare served on Won
Ton Crisp or Lettuce Wrap

\$195.00

-Scallop Rounds on Toast with Caviar

\$195.00

-Prosciutto Wrapped Grilled Sea Scallops

\$195.00

-BBQ Oysters on the Half Shell with
Cilantro Lime Butter

\$250.00

-Dungeness Crab Meat Vol au Vent with
Port Salut

\$225.00

-Sweet & Spicy Grilled Gulf Prawns with
a sweet Chili Dipping Sauce

\$195.00

Hors d' Oeuvres Displays

Antipasto Plate

Fresh Mozzarella, Genoa Salami, Sharp
Provolone, Assorted Olives, Pickled Vegetables
and Peppers, Artichoke Hearts and Roasted
Red Bell Pepper served with sliced Baguettes,
Flatbread and Breadsticks

\$14.95 per person

International Cheese Display

Assortment of Imported Cheeses, Danish
Havarti, Smoked Gouda, Danish Bleu, Port
Salut, French Brie and German Cambozola
served with sliced Baguettes, Flatbread and
Assorted Crackers. Fresh Fruit Garnish

\$10.95 per person

Crudité Display

Lightly Blanched Fresh Seasonal Vegetables,
Roasted Garlic and Assorted Herb Dipping
Sauces. **\$7.95 per person**

Farmer's Market

Rustic Breads with Del Papa Olive Dipping
Oil, Marinated Vegetables, Roasted Garlic and
Herb Dipping Sauce, Imported and Domestic
Cheeses, Fresh Seasonal Fresh Fruit with
Honey Yogurt

\$14.95 per person

Baked Brie En Croute

Fresh French Brie baked with Cognac, Brown
Sugar and Toasted Almonds
Garnished with Grape Clusters and Berries
Served with Sliced Baguettes

\$125.00 (serves 25)

First Course

(Choice of one)

- Smoked Chicken Salad, Napa Cabbage, Sweet & Spicy Sesame Vinaigrette, Crisp Rice Noodle
- Duck Confit Salad with Pomegranate Vinaigrette, Pine nuts, Dry Cherries and Feta Cheese
- Mixed Market Greens with Champagne Vinaigrette, Candied Pecans and Feta Cheese
- Traditional Caesar Salad with Rustic Croutons and Shaved Parmesan
- Greek Salad, Market Greens, Feta Cheese, Kalamata Olives, Sliced Cucumber, Diced Tomatoes with Preserved Lemon Vinaigrette
- Waldorf Salad with Apples, Walnuts, Celery with Creamed Citrus Dressing
- Spinach Salad with Enokie Mushrooms, Bacon, Boursin Cheese & Tarragon Vinaigrette
- Classic Wedge Salad, Iceberg Lettuce Wedge, Bleu Cheese, Candied Pecans and Bleu Cheese Dressing
- Beet Salad Peppered Chevre, Pistachio, Orange Vinaigrette
- Heirloom and Fresh Mozzarella salad, basil, Grilled sourdough, 18 year old Balsamic & EVOO

Entrée Menu Selections

(Choice of one)

Chicken Entrees

Sautéed

Chicken Piccata

Lemon, Garlic, Shallots, Capers, Wine and Butter

Chicken Marsala

Marsala Wine, Mushroom Demi Glaze

Chicken Paillards with Pancetta Sage

Stuffed

Chicken Florentine

Spinach, Feta cheese and Sun-dried Tomatoes with Mushroom Cream Sauce

Chicken De Parma

Prosciutto, Provolone, Spinach and Garlic Tarragon Mushroom Sauce

Stuffed Chicken with Crab, Fire Roasted Red Bell Pepper, Port Salut with a Brandy Lobster Sauce

Baked

Airline Chicken Breast

with Vermont Maple Syrup & Caramelized Onions

Italian Airline, fresh

Oregano, Parsley, Garlic, White wine, Lemon zest with an oregano & tomato brown butter sauce

Turmeric Chicken with Sumae Lime

Beef Entrees

(Indicate Desired Preparation, Temperature, & Sauce)

New York Steak

- Grilled to Perfection
- Oven Roasted Whole & Sliced
- Peppered and Pan Seared
- Marinated with Chipotle, garlic, lime cilantro

Rib Eye

- Grilled to Perfection
- Blackened
- Bone In

Prime Rib

- Fully Rubbed with EVOO
- marinated with
- Herbs de Provence

Filet Tenderloin*

- 6 oz Pan Seared to Perfection
- 6oz Grilled to Perfection
- Roasted Whole then Sliced in Medallions
- Marinated in Cabernet and Herbs, Grilled Then Roasted to Perfection

Sauces for Beef Entrée:

- Lyonnaise - Bacon, Onion and Balsamic Vinaigrette.
- Brandy-Peppercorn Cream Sauce

- Roasted Garlic, Button Mushrooms and Herbed Butter

- Périgueux – Demi Sauce with Black Truffle Shavings
- Morel Brandy
- Brandy Demiglaze

Pasta Entrees

-Grilled Italian Sausage with Fresh Tomatoes, Bells, Onions, Basil and Garlic

-Grilled Chicken with White Wine, Lemon and Butter

-Chicken with a Walnut and Basil Pesto Alfredo

-Chicken with Roasted Garlic, Basil, Sun Dried Tomato Cream Sauce

-Carbonara Alfredo with Pancetta and peas

-Beef or Cheese Raviolis with a Champagne Cream Sauce, or Meat Sauce

-Traditional Bolognese Pasta

-Smoked Chicken with Artichoke hearts, Mushrooms, Basil Infused EVOO, Garlic and Wine

-Bay Shrimp with Champagne Dill Cream Sauce

-Rigatoni with Gulf Tiger Prawns, Choice of Fennel, Tomatoes, Garlic, and Basil or Saffron Cream Sauce

Additional entrée selection

Please add \$5.00 per person for additional Meat Entrée Option.

Items with (*) incur an additional cost

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Fish Entrees

(Indicate Desired Preparation & Sauce)

Skuna Bay Salmon

-Grilled With Confetti and
Beurre Blanc

-Poached goes well with
All sauces

-Porcini Dusted with Key
Lime Beurre Blanc

-Almond crusted Lemon
Beurre Blanc

-Blacken with Hollandaise

-Beurre Blanc, Tomato, Onion
and Capers

Local or Alaskan Halibut*

-Pan Seared Stuffed with
Dungeness Crabmeat

-Poached

-Encrusted with Sliced
Almonds

Swordfish

-Grilled to Perfection
With a grilled pineapple
relish or Lemon Beurre Blanc

Fish Substitutions

(May incur extra charge)

Corvina Bass*

Bluenose Bass *

Sturgeon*

Mahi Mahi*

King Salmon*

Loch Duart Salmon*

Chilean Sea Bass*

Ahi #1 No Bloodline*

Salmon Sauces

-Brandy Lobster Cream

-Key Lime Beurre Blanc

-Hollandaise

-Lemon Beurre Blanc with
Salmon Roe

- Bermuda Onion, Tomato
concasse and Capers Relish

Local or Alaskan Halibut Sauces

-Choron

-Grilled Mango Relish,
Beurre Blanc

-Key Lime with Salmon Roe

-Dill Key Lime Wine

Lamb Entrees

(Indicate Desired Preparation & Sauce)

1/2 Rack **or** Chops: Roasted, Grilled, or Sautéed
with:

-Spicy Mint Marinade

-Dijon Nut Crusted, Rosemary Demi Glaze

-Achiote, Lightly smoked with a Chasseur Sauce

Pork Entrees

Center Cut French Pork Chop served with Apple Calvados Sauce

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Specialty Entrees

**Below Items incur an additional cost*

*Braised Petaluma Rabbit**

Recommended Accompaniment:

Soft Polenta, Carrot, and Beets

*Duck Breast**

Recommended Accompaniment:

*Bed of grilled asparagus, baby marbled potatoes, carrots, and yellow bell peppers
With a blueberry sauce*

*Veal Chop**

Grilled to Perfection with a Fire Roasted Corn and Pepper Hunter Sauce

Recommended Accompaniment:

Served with Cilantro infused Mashers and Seasonal Vegetables

*Kobe Flat Iron Steak**

Marinated in Mirin and vinegar soy

Recommended Accompaniment:

Scallion and Baby Bok Choy Fried Rice

*Hangar Steak**

Marinated with Roasted Garlic and Parsley, Grilled to Perfection

Fried Shallot and Roasted Garlic Au-Jus

*Bison Strip Loin**

Grilled with a Pearl Onion Mousseline Sauce

*½ Cornish Game Hen**

Boneless Oven Roasted to Perfection with a Natural Pan Jus Sauce

*Wagyu Hanging Tender**

Pan Seared with a Cabernet Roquefort Demi Glaze

Vegetarian Entrees

-Grilled Vegetable Lasagna (No Pasta)

Zucchini, Red Bell Pepper, Bermuda Onions, Spinach, Ricotta, Mozzarella

-Harvest Pasta, Julienne of Vegetables with Fresh Basil, Lemon Butter Sauce

-Grilled Vegetable Wellington with a Bell Pepper Coulis

-Jumbo Cheese Raviolis with a Pesto Cream Sauce

-Ratatouille, Three Cheese Polenta with grilled vegetables, mild tomato sauce

-Portabella Stuffed Creamy Spinach – Artichoke Filling

-Goat Cheese and Sun Dried Tomato Raviolis with Asparagus Spears, Pine nuts and Brown Butter

Accompaniments

(Choice of one)

- Yukon Gold Whipped Potatoes
- Roasted Red Potatoes Sautéed in Rosemary, Garlic and Extra Virgin Olive Oil
- Roasted Baby Fingerling Potatoes with Tarragon and Extra Virgin Olive Oil
- Potatoes Au Gratin with Vidalia Onion Slices
- Wild Rice Pilaf
- Saffron Rice
- Creamy Asparagus Risotto
- Roasted Baby Mixed Marbled Potatoes
- Scalloped Potatoes
- 7 Cheese Au Gratin Potatoes
- Crushed Crispy Fingerlings with Garlic, Parsley, Butter and Pecorino Romero
- Jasmine Rice with Turmeric
- Spanakorizo
- Mediterranean Couscous
- Toasted Orzo with Plugra Butter
- Roasted Sweet Potato
- Cashew Raisin Rice Pilaf
- Grilled Vegetables (add \$4 per person)

Add \$3.00 per person for an additional accompaniment.

Late Night Snack Selections

\$14.95 per person

Choice of 3 Items

- Pizza /Choice of Combination, Cheese, Pepperoni
- Buffalo, Honey Mustard or Honey Barbeque Style Chicken Wings
- Vegetable or Pork Lumpia with Sweet & Sour Sauce
- Chicken or Vegetable Quesadilla with Sonoma Jack & Cheddar Cheeses
- Vegetarian Spring Rolls with Mango Dipping Sauce
- Grilled Chicken Satays with Thai Peanut Sauce
- Panko Breaded Chicken Skewers with Plum Dipping Sauce
- Chicken Pot Stickers with Soy Vinegar Dipping Sauce
- Pulled Pork Sliders with Spicy Peanut Slaw or Barbeque
- French Fries
(Choice of Sea Salt, Peppered or Garlic)

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Desserts

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 Mouse 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 Whip cream
Salted Caramel Cheesecake

***May incur an additional fee

-Prices are subject to change

Bar Selections

Hosted Full Bar Package

Includes unlimited consumption of Well Brand Liquor, Premium and Domestic Beer, In-House Wines and Non Alcoholic Beverages.

Two Hours	Three Hours	Four Hours	Five Hours
\$26.00	\$30.00	\$34.00	\$38.00

*Pricing is per person 21 Years Old and Over
For In-House Premium Brand Liquors add \$10.00 per person*

Hosted Soft Bar Package

Includes unlimited consumption of In-House Wines, Premium and Domestic Beer and Non-Alcoholic beverages.

Two Hours	Three Hours	Four Hours	Five Hours
\$20.00	\$24.00	\$28.00	32.00

Pricing is per person 21 Years Old and Over

Bar Pricing

<u>Mixed Cocktails</u>	<u>Wine by the Glass</u>	<u>Beer</u>	<u>Wine by the Bottle</u>	<u>Keg</u>
Well Brands \$7.00	House \$7.00	Domestic \$5.00	House \$30.00	Domestic \$450.00
Call Select \$8.00		Imported \$6.00		Premium \$550.00
Premium \$10.00				

Semi Hosted and No Host Bar

Available with a \$150.00 Set-up Fee and (1) Bartender fee. One bartender is recommended for every 100 guests.

Wine/Sparkling Corkage \$15.00 ++ per 750ml Bottle.

Beer Keg Corkage \$150 ++ per Keg
(12) Beer Case Corkage - \$15 each case

California State Law requires you 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.

All alcoholic beverages must be purchased from Chardonnay Golf Club with the exception of wine by the bottle, beer cases, or Beer Kegs with corkage

*Shot pours are not included with any Hard Liquor Hosted Beverage Package
Prices do not include 20% service charge and applicable California sales tax.
Menus and pricing are subject to change without notice.*

Private Event Information

CONFIRMATION

Menus, room set up and other details pertinent to your function should be submitted to your Representative at least 15 days prior to your function date.

PRICING

Prices are subject to change without notice or promise and should be used as a guideline of costs. Menu pricing will be confirmed three months prior to the event date.

GUARANTEES

The Catering Office must be notified of your guaranteed attendance and entrée pre-order counts **15 days prior** to the function. This is the number of people for which you will be charged, even if fewer Guests attend. If we do not receive a guaranteed guest count from you, the number of persons specified on the event order will be charged. We will be prepared for 5% over the guaranteed number.

PRICES

Prices quoted do not include a 20% service charge. The price quoted and service charges are subject to the state tax (CA State Board of Equalization Regulation No. 1603).

FOOD AND BEVERAGE

Chardonnay Golf Club will provide all food and beverage. Minimums apply to Saturday events.

DEPOSITS AND PAYMENTS

Room charges and subsequent payments are non-refundable. A deposit is needed to secure the date, time and room. Fifteen days prior to the event, the client will provide: (1) a guaranteed guest count, (2) the remaining payment of the catering balance based on this guaranteed count, and (3) a credit card number which event-day beverage and variable costs will be charged.

DAMAGE

The engager agrees to pay Chardonnay for any and all damages arising from the occupancy and use of Chardonnay facilities and property by the engager, engager contractors, guests and any person present at the function. Such payment shall be due upon submission of the invoice by Chardonnay Golf Club.

LOST AND FOUND

Chardonnay will not assume any responsibility for damages or loss of any merchandise or articles left in the Club prior to, during or following the engager functions.

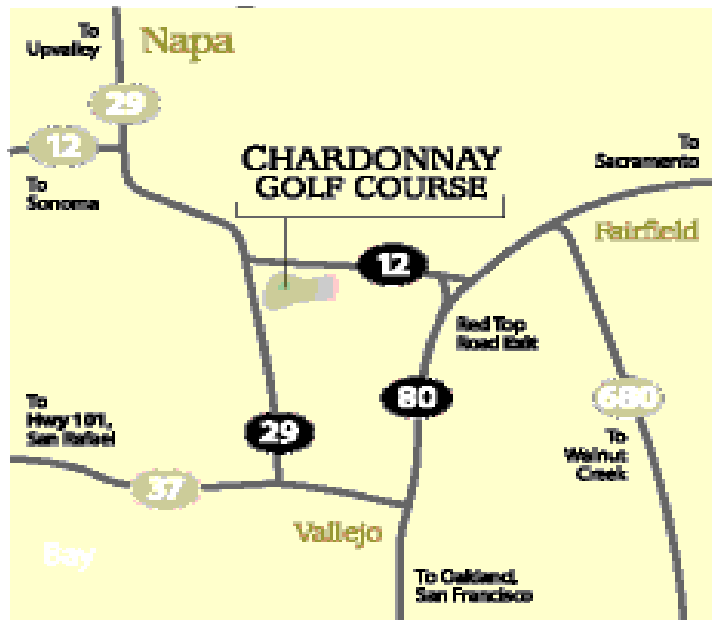
BEGINNING AND ENDING TIMES

Chardonnay agrees to provide the facilities and items as specified on the contract, which must be signed by the engager. Chardonnay shall not be liable for delays caused by the engager, act of God, civil disturbance, other persons, utility interruption, or for any delay caused by the later release of the assigned space by the prior occupant having been given the proper notice by Chardonnay. The engager agrees to release any or all occupied function space and to remove all non-Chardonnay property located therein at the ending time specified. A five or six-hour block of time from guest arrival to departure is allotted for wedding events depending on the scope of the event. Events must end on or prior to 12:00am.

SIGNS AND DISPLAYS

A minimal amount of pre-approved signage is permitted in the function rooms. Signs displayed directly outside the function rooms should be freestanding or on an easel. No tacks, nails or adhesives are to be used to affix a sign to a wall.

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.

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 clunatl@gmail.com
- DJ Ryan O (415) 686-2543 www.djryano.com
- Music & More -Sean Kennedy DJ & MC (916) 308-4742 www.musicandmoredj.com
- Ed the DJ 707-536-1181 Ed@edthedj.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
- Floralisa Florals (510) 734-4475 www.floralisa.com

Officiants

- Rev. Blane Ellsworth, Wedding Ministries (800) 655-3677
- Rev. Lili Goodman Freitas, Ph.D. (707) 971-0633
- Rev. Tom Smith (707) 252-4727

Hair & Makeup

- Alexa Jo Griego, Alexa Jo & Co. (707) 815-1934
- Bella Hair & Makeup Artistry (707) 968-7144
- Make Up Artistry by Alan (707) 732-7367

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



Moonlight Grove Tent



Moonlight Grove Ceremony



Oak Tree Ceremony



Clubhouse Banquet Room



Oak Tree



Bridge