

# Catering Price List 2019-2020

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**Chardonnay  
Golf Club**  
NAPA VALLEY



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

[www.chardonnaygolfclub.com](http://www.chardonnaygolfclub.com)

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# Chardonnay Golf Club

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## Facility Fees

All facility fees include tables, chairs, your choice of rented colored floor length linen & napkins from the Nuovo Collection, up to Five Hours of event time, and breakdown and cleaning of the event.

### 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. Accommodates 40 guests seated and 25 guests for dining. This room features a private bar and patio.

### 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 80 guest.

### The Banquet Room | \$1,500

The Banquet Room is our large dining room available for groups of 160. 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 Room and the Banquet Room for a capacity of up to 200 guests

### Moonlight Grove Tent Reception | \$6,500

The Moonlight Grove site can accommodate up to 350 guests and is available Mid-April to October.

#### Peak Season Months:

May - October

#### Off-Peak Season Months:

November-April

Discounted Facility Fees for Standard In-House Linens  
*Groups of 200 or more guests may incur a higher facility fee*

*Additional hours may be purchased at \$1000 per hour.  
Due to Napa County Regulations, amplified music must be off by 12:00am*

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

## **Breakfast**

### **Continental Breakfast | \$12.95**

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

### **Napa Valley Breakfast | \$17.95**

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

### **Breakfast Burrito Buffet | \$19.95**

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

### **Omelet Buffet\* | \$19.95**

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

### **Belgian Waffle Buffet\* | \$19.95**

Chilled Orange & Cranberry Juices  
Made-to-order Belgian Waffle with Maple Syrup,  
Powdered Sugar, Strawberries & Whipped Cream  
Hickory Smoked Bacon and 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 | \$15.95**

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 | \$10.95**

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

### **Crudit  Display | \$8.95**

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 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 | \$10.95**

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

## *Passed Appetizers*

### *Stellar Cellar / \$19.95 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 and Sundried Tomato **Phyllo Roll**

### *Complex Character / \$24.95 per person (Choice of three)*

- New England **Lobster Pot Pie**
- Spicy **Ahi Tuna Tartare** served on a Won Ton Crisp
- Santa Fe Chicken in a **Phyllo Beggars Purse**
- Grilled Chicken Satays** with Thai Peanut Sauce
- 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 Mint Cucumber Relish
- Spanakopita** Phyllo with Spinach & Feta Cheese
- Smoked Chicken Breast** with Cilantro Crème on Blue Corn Tostada
- Smoked Salmon** with Chive Crème Fraiche on Toast Points
- Chicken Ropa Vieja **Empanada**
- Caprese Skewers** with Basil, Tomato, Kalamata Olive & Fresh Mozzarella (seasonal)

### *Private Reserve / \$29.95 per person (Choice of three)*

- Vegetable **Samosa**
- Chilled Oysters** on Half Shell
- Petite **Crab Cakes** with Lemon Caper Aioli Sauce
- BBQ Oysters** on 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 OR Coconut Breaded Prawns** with Spicy Sweet & Sour Dipping Sauce
- Risotto **Arancini**
- Grilled Figs** with Prosciutto Balsamico (seasonal)

*Duration of Appetizer Reception is One Hour*

**“My Favorite Buffet” | \$32.95 to \$49.95**

Create your own lunch or dinner buffet.

The Harvest, Bounty, and Cornucopia Buffets *include* (1) Self-Serve Beverage Station with Lemonade, Iced Tea, Citrus Water, Coffee and Gourmet Hot Teas.

**Breads**

*(Choose One)*

Rustic **Italian Breads** with Olive Oil & Balsamic Vinegar

**Assorted Rolls** with Butter

**Cornbread** with Sweet, Whipped, Jalapeno Butter

Home Made **Garlic Bread**

**Brioche Bread**

**Green Salads**

*(Choose One)*

Classic **Caesar Salad** with Shaved Parmesan & Roasted Garlic Croutons

Organic **Mixed Greens**, Cucumber, Tomato, Roasted Garlic Croutons & Assorted Dressings

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, 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

**Caprese Heirloom Tomato, Fresh Mozzarella Salad** with Opaluethai Basil (Seasonal)

**Accompaniments**

*(Choose Two)*

**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

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## Entrées

Harvest / \$32.95 per person  
(Choose Two Varietal Entrées)

Bounty / \$39.95 per person  
(Choose One Varietal Entrée and One Vintage Entrée)

Cornucopia / \$49.95 per person  
(Choose Two Vintage Entrées)

### Varietal

### Vintage

- \*\*\*Spinach Risotto with Tomato & Parmesan Reggiano
- Baked Penne Pasta with Smoked Chicken, Pancetta, Peas & Shallots
- Beef Filet with a Wild Mushroom Sauce
- 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
- Grilled Loch Duart Salmon dusted with Porcini
- 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
- \*\*\* Vegetarian / can be made Vegetarian

- 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 Loch Duart Salmon with Braised Fennel
- Grilled Mahi Mahi with Mango Salsa
- Sautéed Sea Bass Salmon Roe, Lemon Sauce

---Additional Varietal Entrees --\$5.95 each

---Additional Vintage Entrees --\$8.95 each

## Additional Dessert Buffet

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 / \$18.95***

*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. Condiments & serving utensils provided in each boxed lunch.*

*Substitutions & sandwich splits available for an additional charge.*

### **The Oakville**

Smoked Black Pepper Turkey  
& Canadian Bacon on Wheat Bread

### **The St. Helena**

Honey-Roasted Virginia  
Ham & Swiss Cheese on 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

**\*\*\*Limit to (2) sandwich or wrap selections per order.\*\*\***

## ***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. Condiments & serving utensils provided in each boxed lunch.*

*Substitutions & sandwich splits available for an additional charge.*

### **The Napa Valley**

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

### **Panini San Prieto**

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

### **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

**\*\*Limit to (2) sandwich or wrap selections per order. Minimum of (10) items per selection for "Chef's Gourmet Boxed Lunch"\*\*\***

## **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 | \$8.95**

Served with Fresh Seasonal Fruit

### **Chardonnay Classic | \$12.95**

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

### **Texas French Toast | \$9.95**

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

### **Fresh Fruit Salad | \$9.95**

Served with Non-Fat Vanilla Yogurt & Granola

### **Heart Healthy Omelet | \$12.95**

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

### **New York Bagel Plate | \$12.95**

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

## *Soups, Salads & Stuff*

### **Salads**

#### **Iceberg Wedge | \$9.95**

With Sliced Tomatoes & Bacon Bits  
Blue Cheese Dressing

#### **Classic Caesar | \$9.95**

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 | \$9.95**

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

#### **Frisee Salad | \$9.95**

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

#### **Warm Spinach Salad | \$10.95**

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

**\$9.95 per person**

Wild Mushrooms, Sun Dried Tomatoes & Artichoke Hearts

Spanish Sherry Dressing

**\$9.95 per person**

Gorgonzola Cheese or Feta Cheese & Candied Pecans

Champagne Vinaigrette

**\$9.95 per person**

Candied Walnuts, Laura Chenel Peppered Goat Cheese

Pear Vinaigrette

**\$9.95 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 | \$12.95ea**  
Arugula, House Made Cocktail Sauce

**Avocado, Snapper & Bay Scallop Ceviche | \$12.95ea**  
Cured with Fresh Lime Juice, Fresh Salsa Fresca

**Crab Stuffed Jumbo Prawns | \$15.95ea**  
Jumbo Prawns & Crabmeat Baked with Italian Breadcrumbs & Parmesan Cheese

**Jumbo Crab Cake | \$14.95ea**  
With Grilled Mango Relish

**Rosemary Dijon Lamb Chops | \$14.95ea**  
Dijon Marinated Baby Lamb Chops with Fresh Rosemary

## *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**  
Hearts of Romaine Lettuce, Shaved Parmesan  
Roasted Garlic Croutons with Classic Caesar Dressing  
Choice of Grilled Herbed Chicken OR Garlic-Olive Oil Shrimp

**Asian Ahi Tuna Salad | \$22.95**  
Sesame Crusted Seared Tuna  
Organic Mixed Greens, Scallions, Shredded Carrots,  
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 | \$41.95**  
Pinot Noir Reduction Sauce

**Seared Flank Steak | \$35.95**  
Herbs de Province & Mushroom Sauce

**Chipotle Marinated New York Steak | \$39.95**  
Southwestern Risotto

**Grilled Filet Mignon | \$45.95**  
Roquefort-Cabernet Sauce

**Montreal Seasoned Grilled Rib Eye | \$42.95**  
Horseradish Cream Sauce

## *Poultry*

**Maple Roasted Breast of Chicken | \$28.95**  
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*

**Loch Duart Salmon | \$30.95**  
Lavender Honey Glaze, Buerre Blanc Confetti  
Of Tomato & Onion

**Seared Corvina Sea Bass | \$39.95**  
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 | \$55.95**

Herb Crusted Halibut & Grilled Tiger Prawns  
Rice Pilaf

### **Filet & Shrimp | \$59.95**

Filet of Beef & Shrimp Scampi  
Green Peppercorn Sauce

### **New York Strip & Salmon | \$59.95**

Dry, Aged Beef grilled to perfection with Sautéed Loch Duart Salmon

### **Tri-Tip & Chicken | \$45.95**

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

## **Plated Desserts**

### **Vanilla Bean Ice Cream | \$9.95pp**

Served with Fresh Berries

### **Chocolate Dipped Strawberries | \$9.95pp**

Fresh Strawberries dipped in Dark & White Chocolate

### **New York Cheesecake | \$7.95pp**

Graham Cracker Crust

### **Assorted Cookies & Brownies | \$7.95pp**

### **Chocolate Beauty Cake | \$7.95pp**

Airy Chocolate Cake with Raspberry Coulis

### **Classic or Espresso Crème Brulee | \$7.95pp**

Creamy, Fresh Vanilla Custard

### **Chef's Kitchen Classic Apple, Cherry, Pecan or Key Lime Pie | \$7.95pp**

### **New York Style Cheesecake | \$7.95pp**

Raspberry Coulis

### **Chef's Choice Sorbet or Gelato | \$7.95pp**

Chef's Choice Sorbet or Gelato

### **Traditional Tiramisu | \$7.95pp**

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

# Desserts

*(30) Piece Minimum Per Item*

## **CHOCOLATE FOUNTAIN \$9.95 per person**

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

## **CUPCAKES**

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

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**

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

## **CHOCOLATE TRUFFLE CAKE**

### **\$7.00 each (4 inch)**

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

## **CHOCOLATE ÉCLAIR \$4.00 each**

3 inch Puff pastry filled with pastry cream,  
topped with chocolate ganache and white  
chocolate stripes. Other flavors: Caramel,  
Raspberry Pistachio, Coconut Key Lime

## **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**

2x2 square Topped with caramel sauce,  
fresh banana, covered with whip cream,  
drizzle caramel and pistachio grind

## **CHEESECAKE BARS \$4.00 each**

2x2 square Regular cheesecake, Bar crust  
square. Choice of any fruit flavor. Swirled  
and mix on cheese cake flavor.

## **CREAM BRULEE TART \$4.00 each**

4inch square Sweet tart dough cookies, filled  
with custard, top with burnt sugar. Optional  
Mix Ins: brown butter or season berry puree

## **CHOCOLATE GANACHE TART**

### **\$4.00 each (1.5 inch) \$5.00 each (2 inch)**

Chocolate tart filled with chocolate ganache  
topped with fruit.

\*\*\*May incur an additional fee

## **CANNOLI \$5.70 each**

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 each (2 inch) \$4.50 each (4 inch)**

Fresh slice banana and cream topped with  
shaved chocolate

## **STRAWBERRY PISTACHIO TART**

### **\$4.00 each (2 inch) \$5.20 each (4 inch)**

Strawberry slice with home pastry cream  
garnish with pistachio

## **MIXED FRUIT & NUTS CARAMEL**

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

Vanilla  
Pistachio  
Berry  
Salted caramel  
Ube/purple yum  
Strawberry  
Chocolate  
Cookie dough  
Pumpkin-seasonal

## **SHOOTER'S DESSERT**

### **\$5.50 each (3 oz) includes spoon**

#### **LIMIT of (3) Flavors**

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 Whip  
cream  
Salted Caramel Cheesecake

-Prices are subject to change

## Hosted Full Bar Package

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

<b>2 Hours</b>	<b>3 Hours</b>	<b>4 Hours</b>	<b>5 Hours</b>
<b>\$29.00</b>	<b>\$35.00</b>	<b>\$39.00</b>	<b>\$42.00</b>

*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.*

<b>2 Hours</b>	<b>3 Hours</b>	<b>4 Hours</b>	<b>5 Hours</b>
<b>\$20.00</b>	<b>\$25.00</b>	<b>\$30.00</b>	<b>\$35.00</b>

*Pricing is per person 21 Years Old and Over*

## Hosted Non-Alcoholic Bar \$8.95 per person

*Includes unlimited consumption of In-House Non-Alcoholic beverages.*

## 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 <b>\$7.00</b>	House <b>\$7.00</b>	Domestic <b>\$5.00</b>	House <b>\$30.00</b>	Domestic <b>\$450.00</b>
Call Select <b>\$8.00</b>		Imported <b>\$6.00</b>		Premium <b>\$550.00</b>
Premium <b>\$10.00</b>				

## Corkage Fees

*All alcoholic beverages must be purchased from Chardonnay Golf Club with the exception of wine and beer with corkage*

<u>Wine/Sparkling Corkage</u> \$15.00 ++ per 750ml Bottle	<u>Beer Keg Corkage</u> \$150 ++ per Keg	<u>(12) Beer Case Corkage</u> \$15 ++ each case
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- *A \$150.00 Set-up Fee with (1) Bartender will apply to all Bar Packages. (1) Bartender is recommended for every 100 guests.*
  - *Shot pours are NOT included with any Hosted Hard Liquor Bar Package*

*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.*

*Prices do not include 20% service charge and applicable California sales tax.*

*Menus and pricing are subject to change without notice.*

*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*

*Clients can hire any vendors of their choice outside of this list at no additional fee.*

## **Photographers**

- Vicens Forns Photography (707) 637-7803 [www.vicensforns.com](http://www.vicensforns.com)
- Ana Silva Photography (707) 843-8583 <http://www.anasilva.photography/>
- Perfect Circle Photography (415) 819-3088 [www.perfectcirclephoto.com](http://www.perfectcirclephoto.com)
- K Stone Photography - (503) 713-3956 [www.kstonephoto.com](http://www.kstonephoto.com)
- Louis Romo Photography (707) 315-2233 [louisromophotography@gmail.com](mailto:louisromophotography@gmail.com)

## **Videographers**

- Major Diamond Productions (310) 770-8992 [www.majordiamondproductions.com](http://www.majordiamondproductions.com)
- Don Michael USOG Productions (510) 461-2788 [www.donmichaelusogproductions.com](http://www.donmichaelusogproductions.com)
- Matthew David (916) 548-4103 <http://matthewdavidfilms.com/>
- Max Video Productions (916) 708-7170 [maxf@maxvideoproductions.com](mailto:maxf@maxvideoproductions.com)

## **Disc Jockeys**

- Darwin Laurencio (415) 420-8466 [www.djdarwinlaurencio.com](http://www.djdarwinlaurencio.com)
- Chris Luna (415) 640-0041 [clunatl@gmail.com](mailto:clunatl@gmail.com)
- Ed the DJ (707) 536-1181 [Ed@edthedj.com](mailto:Ed@edthedj.com)
- DJ Carl Jay (707) 227-8842 [djcarljay.bookings@gmail.com](mailto:djcarljay.bookings@gmail.com)

## **Photo Booths**

- Snap Fiesta Photo Booths (855)-SNAPFIESTA [www.snapfiesta.com](http://www.snapfiesta.com)
- Bay Area Photo Booth (415) 350-5474 [www.bayareaphotobooth.net](http://www.bayareaphotobooth.net)
- Jeffry Raposas (510) 386-7678 [jeffry@jeffryraposas.com](mailto:jeffry@jeffryraposas.com)
- Now Ya Ngo Photo Booth (925) 709-4796 [info@nowyango.com](mailto:info@nowyango.com)

## **Cakes / Desserts**

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

## **Florists**

- Floralisa Florals (510) 734-4475 [www.floralisa.com](http://www.floralisa.com)
- Nikkibana Floral Design Nikki Pelayo (707) 980-7095 shop [nikki@nikkibana.com](mailto:nikki@nikkibana.com)
- Tesoro Flowers (707) 939-6931 [www.tesoroflowers.com](http://www.tesoroflowers.com)
- Katharina Stuart Floral Art and Design (510)406-3404 [www.katharinastuart.com](http://www.katharinastuart.com)
- Sal The Flower Guy (707) 226-5270 [www.saltheflowerguy.com](http://www.saltheflowerguy.com)

## **Décor Elements / Party Rental Companies**

- Bright Party Rentals (707) 940-6060 | (707) 253-2332
- Encore Events Rentals Phone: (707) 431-3500
- Napa Cigars Peter Cucinella (707) 251-1513 [peter.cucinella@gmail.com](mailto:peter.cucinella@gmail.com) [www.napacigars.net](http://www.napacigars.net)

## **Transportation**

- Napa Valley Wine Country Tours –Tracey Thornton 707-639-7769 [www.winecountrylimos.com](http://www.winecountrylimos.com)
- Wine Tour Pros – Jeremy Durfee (707) 301- 3355 [www.winetourpros.com](http://www.winetourpros.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.



# Private Event Information

## CONFIRMATION

Menus, room set up and other details pertinent to your function should be submitted to your Representative at least 10 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.

## GUARANTEES

The Catering Office must be notified of your guaranteed attendance and entrée pre-order counts **10 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

A non-refundable deposit is needed to secure the date, time and room. 10 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. 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.