

Catering Price List 2019-2020



**Chardonnay
Golf Club**
NAPA VALLEY



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

www.chardonnaygolfclub.com

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Chardonnay Golf Club

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
 - 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

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

- 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 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 Macaroons***

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.

2 Hours	3 Hours	4 Hours	5 Hours
\$29.00	\$35.00	\$39.00	\$42.00

*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.

2 Hours	3 Hours	4 Hours	5 Hours
\$20.00	\$25.00	\$30.00	\$35.00

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 \$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				

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

Videographers

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

Disc Jockeys

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

Photo Booths

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

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

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

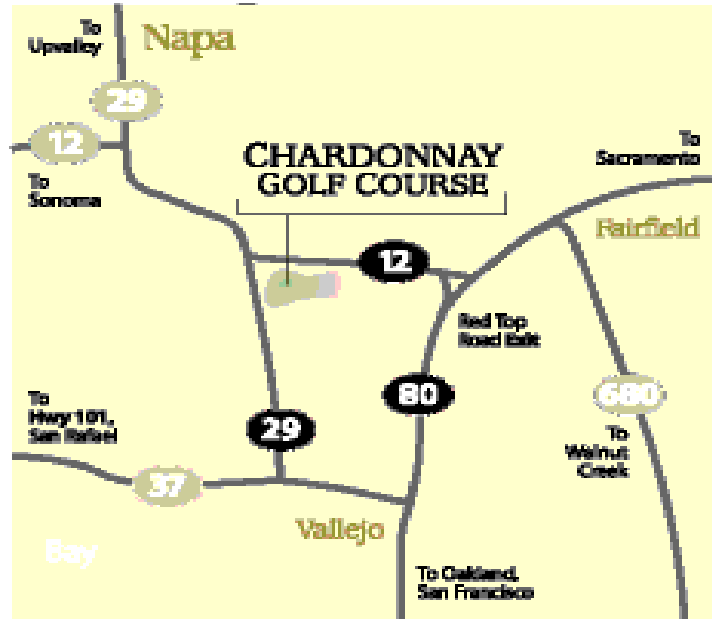
Décor Elements / Party Rental Companies

- 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 www.napacigars.net

Transportation

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