

# *Weddings and Receptions 2019-2020*

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# *Wedding Ceremonies and 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.

The View Room and Patio combined with our Banquet Room makes a perfect reception room with sweeping views of our course, Oak Tree, and Vineyards. 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 Vineyard Ceremony & 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 Rental Required for this site-  
(Site available during Mid-April to October)

**End time up to 12:00AM**

### **Included in both venue packages:**

Separate Bridal Suite and Groom Suite available two hours before event, Six-hour time block to include ceremony and reception, Choice of rented floor length color linen & color napkins from the Nuovo Collection, Ceremony Chairs, tables and chairs for Reception, (2) Outdoor Fire Pits, Golf Limousine Cart with a driver for photos, 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 over 200 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, one meat entrée, plated vegetarian entrée, accompaniment and  
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.  
Beverage station featuring citrus water, 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 and an  
Imported and domestic cheese and fruit display with seasonal jams and honey during cocktail hour  
Your choice of salad, one meat entrée, plated vegetarian entrée, accompaniment and  
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.  
Beverage station featuring citrus water, 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 and an  
Imported and domestic cheese and fruit display with seasonal jams and honey during cocktail hour  
Your choice of salad, one meat entrée, plated vegetarian entrée, accompaniment and  
Chef's choice of seasonal vegetables, Dinner rolls & sweet cream butter.  
Beverage station featuring citrus water, 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 \$110.95++ per person***

*(For Premium Liquor add \$10 per person)*

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

- Chef's Choice Vendor Meals Available upon request - \$28 each
- Menu Package Price includes flatware, china & stemware
- Cake Cutting Service Fee of \$4.95 per person may apply

*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 Cheese
- 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 a Cracker
- Artichoke, Spinach and Crab Dip served on Toasted Sourdough Rounds
- Caprese Skewers with Fresh Mozzarella, Cherry Tomato, Olive and Basil
- Mini Beef Wellington, Duxelle Puff Pastry
- Crab Stuffed Cucumber Cups
- Lobster and Port Salut Mini 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 with a Sweet and Sour Dipping Sauce
- Cashew Chicken Spring Roll
- Peking Duck Spring Roll
- Pork and Shrimp Shumai
- Red Bliss Vermont Cheddar and Apple Wood Smoked Bacon Potatoes
- Buffalo, Honey Mustard OR Honey Barbeque Style Chicken Wings
- 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
- Tangy BBQ Shredded Pork in a Biscuit Pouch
- Mushroom Truffle Risotto in Phyllo Dough
- Gruyere Cheese Balls
- Walnuts and Brie in a Puff Pastry
- Crab Beignets
- Beef Skewer with Chimichurri on Grilled Flatbread
- Endive Spears with Seared Flank Steak, Pickled Ginger, Scallions, and Micro Cilantro
- Shrimp, Gruyere Cheese and Cherry Tomato on a Mini English Muffin
- Panko Breaded Gulf Prawns with Citrus Aioli
- Marinated Chicken and Beef Satays and Thai Peanut Dipping Sauce
- Coconut OR Panko Breaded Chicken Skewers with Plum Dipping Sauce
- Pancetta Wrapped Jumbo Prawns
- Duck Confit on a Grilled Baguette with Goat Cheese
- Grilled Figs with Prosciutto Balsamico (seasonal)

## *Additional Hors d' Oeuvres*

Priced per 50 pieces

- Crispy Petaluma Duck Breast on Crostini  
with Orange Marmalade  
**\$195.00**
- Shrimp Tempura  
**\$195.00**
- Braised Beef in Red Wine, Apple Wood Bacon,  
and 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**
- Mini Lobster Empanada  
**\$225.00**
- Spicy Ahi Tuna Tartare served on Won  
Ton Crisp or Lettuce Wrap  
**\$195.00**
- Sea Scallops Tartare with Caviar served on a  
Japanese Spoon  
**\$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 and Flatbread

**\$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**

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**

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

## *Entrée Menu Selections*

(Choice of one)

### *Chicken Entrees*

**Chicken Piccata**  
Lemon, Garlic, Shallots,  
Capers, Wine and Butter

**Chicken Marsala**  
Marsala Wine, Mushroom  
Demi Glaze

**Chicken Paillards**  
Pancetta and Sage

**Chicken Florentine**  
Spinach, Feta cheese, Sun-  
dried Tomatoes and  
Mushroom Cream Sauce

**Chicken De Parma**  
Prosciutto, Provolone,  
Spinach and Garlic Tarragon  
Mushroom Sauce

**Stuffed Chicken**  
Crab, Fire Roasted Red Bell  
Pepper, Port Salut and  
Brandy Lobster Sauce

**Airline Chicken Breast**  
Vermont Maple Syrup and  
Caramelized Onions

**Italian Airline Chicken**  
Fresh Oregano, Parsley,  
Garlic, White wine, Lemon  
zest and an oregano and  
tomato brown butter sauce

**Turmeric Chicken**  
Sumac and Lime

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Additional \$5.00 per person for additional Meat Entrée Option. Items with (\*) May incur an additional cost. Prices do not include 20% service charge and applicable California sales tax. Menus and pricing are subject to change without notice.

## *Beef Entrees*

(Indicate Desired Temperature & Sauce)

**New York Steak** 12oz cut  
Grilled to Perfection OR choose  
from

-Oven Roasted Whole & Sliced

-Fully Peppered and Pan  
Seared

-Marinated with Chipotle,  
garlic, lime cilantro

**Bone In Rib Eye** 18oz Grilled  
to Perfection OR

-Blackened

**Prime Rib** Fully rubbed with  
your choice of

-EVOO marinated with  
Herbs de Provence

-Garlic & Herbs

**Filet Tenderloin\*** 6oz cut Pan  
Seared to Perfection OR choose  
from

-6oz cut 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  
-Horseradish Cream

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

## *Pasta Entrees*

-Grilled Italian Sausage, Fresh Tomatoes, Bell Peppers, Onions, Basil and Garlic

-Grilled Chicken, White Wine, Lemon and Butter

-Chicken, Roasted Garlic, Basil and a Sun Dried Tomato Cream Sauce

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

-Bay Shrimp and a Champagne Dill Cream Sauce

-Chicken and a Walnut Basil Pesto Alfredo

-Carbonara Alfredo with Pancetta and Peas

-Beef **OR** Cheese Raviolis with a Champagne Cream Sauce **OR** with a Meat Sauce

-Traditional Bolognese Pasta

-Rigatoni with Gulf Tiger Prawns with Fennel, Tomatoes, Garlic and Basil **OR** with a Saffron Cream Sauce

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*Additional \$5.00 per person for additional Meat Entrée Option. Items with (\*) May incur an additional cost  
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change without notice.*



## **Fish Entrees**

### **Loch Duart Salmon**

-Grilled with Confetti and a Beurre Blanc Sauce

-Pan Seared (Indicate Desired Sauce)

-Poached (Indicate Desired Sauce)

-Porcini Dusted with a Key Lime Beurre Blanc Sauce

-Almond crusted with a Lemon Beurre Blanc Sauce

-Blackened with a Hollandaise Sauce

-Oven Roasted Loch Duart Salmon with a Trio of Chef's Choice Sauces (WITH CARVING STATION)

### **Local or Alaskan Halibut\***

(Indicate Desired Sauce)

-Baked and Stuffed with Dungeness Crabmeat

-Poached

-Encrusted with Sliced Almonds

### **Swordfish**

-Grilled to Perfection with a Grilled Pineapple Relish OR with a Lemon Beurre Blanc Sauce

### **Additional Fresh Fish**

#### **Options**

(May Incur Additional Cost)

Corvina Bass\*

Bluenose Bass \*

Sturgeon\*

Mahi Mahi\*

King Salmon\*

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 Caper 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 Temperature & Sauce)

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

And choose from:

-Spicy Mint Marinade

-Dijon Nut Crusted with a Rosemary Demi Glaze

-Seasoned with Achiote and Lightly Smoked with a Chasseur Sauce

## **Pork Entrees**

-Center Cut French Pork Chop served with Apple Calvados Sauce

-Braised Pork Osso Bucco with Braising Jus

## *Specialty Entrees*

*\*May 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:**

*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*

*Boneless Short Rib\**

*Braised in Red Wine*

**Recommended Accompaniment:**

*Peruvian Mashers and Seasonal Vegetables*

*Veal Osso Bucco\**

*Braised Veal with Braising Jus*

*½ Cornish Game Hen\**

*Boneless Oven Roasted to Perfection with a Natural Pan Jus Sauce*

## *Plated Vegetarian Entrees*

*-Grilled Vegetable Lasagna (No Pasta), Zucchini, Red Bell Pepper, Bermuda Onions, Spinach, Ricotta and  
Mozzarella Cheeses*

*-Harvest Pasta, Julienne of Vegetables with a 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 and a Mild Tomato Sauce*

*-Portabella Stuffed with a Creamy Spinach and Artichoke Filling*

*-Farro with Roasted Eggplant, Sundried Tomatoes, Feta and Herbs*

*-Goat Cheese and Sun Dried Tomato Raviolis with Asparagus Spears, Pine Nuts and Browned 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 Fingerling Potatoes with Garlic, Parsley, Butter and Pecorino Romano
- Jasmine Rice with Turmeric
- Peruvian Mashed Potatoes
- 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 Three)

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

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

*(30) Piece Minimum Per Item*

## **CHOCOLATE STRAWBERRIES**

**(50) Pieces \$150.00**

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

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

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

## **CUPCAKES**

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

Your choice of cake flavor: Chocolate Devil Cake, White Cake or Red Velvet Cake. Your Choice of frosting: Cookies & Cream, Italian Butter Cream, or Cream Cheese.

## **FRUIT TART \$3.25 each**

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

## **CHOCOLATE TRUFFLE CAKE**

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

Devils Chocolate 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 filled 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.  
Optional: Your choice of fruit flavoring swirled on top.

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

4inch square Sweet tart dough filled with custard, topped with burnt sugar.  
Optional Mix-In: 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 and topped with fruit.

## **CANNOLI \$5.75 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 bananas and cream topped with chocolate shavings

## **STRAWBERRY PISTACHIO TART**

**\$4.00 each (2 inch) \$5.25 each (4 inch)**

Strawberry slices with pastry cream and garnished with pistachio

## **MIXED FRUIT & NUTS CARAMEL**

**\$4.50 each (2 inch) \$5.25 each (4 inch)**

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

## **CROPUFF \$2.75 each**

Croissant cream puff with classic mousse cream and topped with powdered sugar  
Hazelnut with caramel glaze OR Strawberry and Cream filling \*\*\*

## **MACAROONS \$3.00 each**

Vanilla  
Pistachio  
Berry  
Salted caramel  
Ube (Purple Yam)  
Strawberry  
Chocolate  
Cookie dough  
Pumpkin-seasonal

## **SHOOTER'S DESSERT**

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

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

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.*

<b>2 Hours</b>	<b>3 Hours</b>	<b>4 Hours</b>	<b>5 Hours</b>	<b>5 ½ Hours</b>
<b>\$29.00</b>	<b>\$35.00</b>	<b>\$39.00</b>	<b>\$42.00</b>	<b>\$44.00</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>5 ½ Hours</b>
<b>\$20.00</b>	<b>\$25.00</b>	<b>\$30.00</b>	<b>\$35.00</b>	<b>\$37.00</b>

***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 <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*

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

**Beer Keg Corkage**  
\$150 ++ per Keg

**(12) Beer Case Corkage**  
\$15 ++ each case

- ***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.*

# *Private Event Information*

## CONFIRMATION

Menus, room set up and other details pertinent to your function should be submitted to your Representative at least 21 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 **21 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. 21 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.

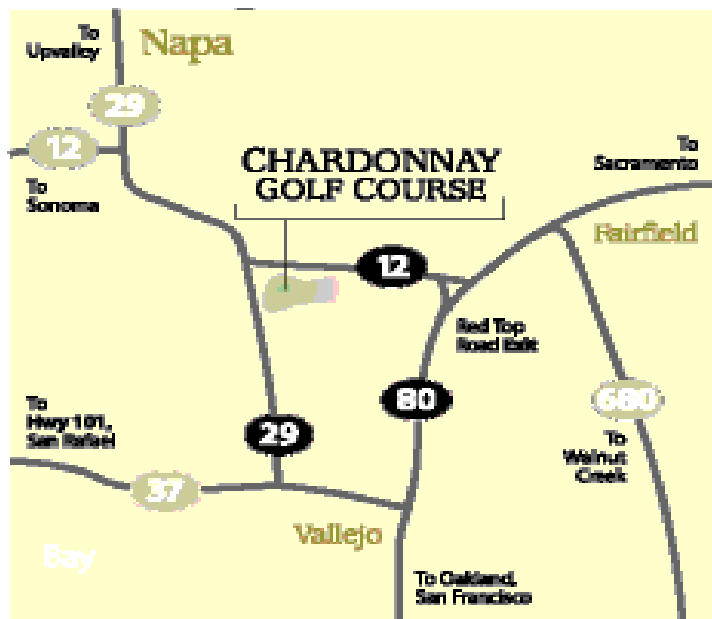
## BEGINNING AND ENDING TIMES

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.

## 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

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

## **Photographers**

- Vicens Forn 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 [clunatic@gmail.com](mailto:clunatic@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**

- Jeffrey Raposas (510) 386-7678 [jeffry@jeffryraposas.com](mailto:jeffry@jeffryraposas.com)
- 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)
- Now Ya Ngo Photo Booth (925) 709-4796 [info@nowyango.com](mailto:info@nowyango.com)

## **Wedding Cakes**

- 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)

## **Florists**

- Floralisa Florals (510) 734-4475 [www.floralisa.com](http://www.floralisa.com)
- Sal The Flower Guy (707) 226-5270 [www.saltheflowerguy.com](http://www.saltheflowerguy.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)

## **Officiants**

- Rev. Lili Goodman Freitas, Ph.D. (707) 971-0633
- Rev. Tom Smith (707) 363-3774
- Heartfelt Weddings Kathy & Larry Wilkerson (415) 506-4916 [info@heartfeltweddings.com](mailto:info@heartfeltweddings.com)

## **Day of Coordinators**

- Little Blue Box Weddings by Nicol (707) 927-4044 [ido@littleblueboxweddings.com](mailto:ido@littleblueboxweddings.com)
- Direct My Day (510) 734-3183 [Courtney@directmyday.com](mailto:Courtney@directmyday.com)
- Dreams On A Dime Events & Weddings by Cierra (415) 264-2764 <https://www.dreamsonadime.com/>
- Simply Elegant Weddings & Events by Diana Dorsey (510) 260-6148 [diana@booksimplyelegant.com](mailto:diana@booksimplyelegant.com)

## **Hair & Makeup**

- Alexa Jo Griego, Alexa Jo & Co. (707) 815-1934
- Bella Hair & Makeup Artistry (707) 968-7144
- Chelsie, LAJO Studios (707) 307-3385

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

- Bright Party Rentals (707) 940-6060 | (707) 253-2332
- Encore Events Rentals Phone: (707) 431-3500
- Abbey Party Rents (415) 715-6900 [www.abbeyrentssf.com](http://www.abbeyrentssf.com)
- Napa Cigars Peter Cucinella (707) 251-1513 [peter.cucinella@gmail.com](mailto:peter.cucinella@gmail.com) [www.napacigars.net](http://www.napacigars.net)

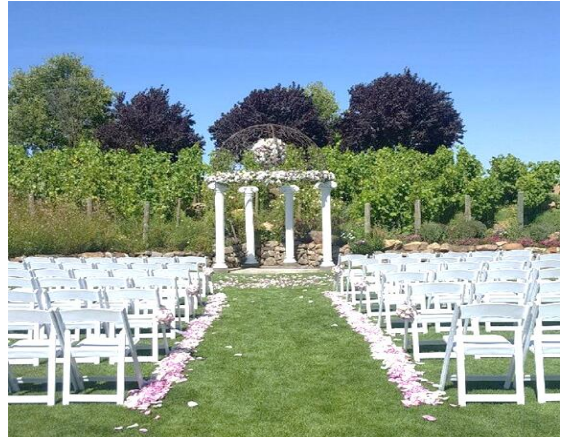
## **Transportation**

- 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)





**Moonlight Grove Tent**



**Moonlight Grove Ceremony**



**Oak Tree Ceremony**



**Clubhouse Banquet Room**



**Vineyards**



**Bridge**