

Weddings and Receptions 2021-2022



2555 Jameson Canyon Road ♦ Napa Valley
Noy Mendoza ♦ nmendoza@chardonnaygolfclub.com ♦ 707.252.5984
www.chardonnaygolfclub.com

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Wedding Ceremonies and Receptions

Site #1-Garden Ceremony & Chardonnay Room Reception

Facility Fee: \$2,000

The Garden Ceremony Site is located on the first tee with a beautiful view of the vineyards, golf course, and oak tree. The Chardonnay Room is a window-lined, octagonal room, separate from the main clubhouse with a private bar and restrooms. This site features breathtaking panoramic views from a private terrace. The Chardonnay Room can accommodate up to 60 guests

- Dance Floor Rental Required for this site-
 - Fire pits and bridal suite NOT available at this site-
- End time up to 12:00AM**

Site #2-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-
- End time up to 12:00AM**

Site #3-Moonlight Grove Vineyard Ceremony & Tented Reception

Facility Fee: \$6,500* (For up to 200 guests)

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 400 guests.

- Dance Floor Rental Required for this site-
- End time up to 12:00AM**

Facility Fee Includes:

Separate Bridal Suite and Groom Suite available two hours before event*, Six-hour time block to include ceremony and reception, white house linen, ceremony chairs, tables and chairs for reception, house china, glassware, silverware, (2) Outdoor Fire Pits*, golf limousine cart with a driver for photos & breakdown and cleaning of the event.

**Bridal Suites & Fire Pits are only included for sites #2 & #3*

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 Mid-April through October | Off-Peak Season is November through Mid-April

**Groups of over 200 guests may incur a higher facility fee.*

Sites available all year long

Syrah Wedding Package

*Includes a trio of passed hors d'oeuvres during Cocktail hour,
Your choice of salad, two meat entrées, 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 \$64.95++ 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, two meat entrées, 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 \$74.95++ 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, two meat entrées, 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 \$115.95++ 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 available upon request (\$4.95 per person)

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 two)

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

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 Mignon*May Incur an
Upgrade Fee
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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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
*May Incur an Upgrade Fee
(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 Fish Options

*May Incur an Upgrade Fee

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 Achiotte 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

(Choice of one)

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

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.

2 Hours	3 Hours	4 Hours	5 Hours	5 ½ Hours
\$29.00	\$35.00	\$39.00	\$42.00	\$44.00

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	5 ½ Hours
\$20.00	\$25.00	\$30.00	\$35.00	\$37.00

Pricing is per person 21 Years Old and Over

Bar Pricing

<u>Mixed Cocktails</u>	<u>Wine by the Glass</u>	<u>Beer</u>	<u>Wine by the Bottle</u>	<u>Keg</u>
Well Brands \$9.00	House \$7.00	Domestic \$5.00	House \$38.00	Domestic \$450.00
Call Select \$11.00		Imported \$6.00		Premium \$550.00
Premium \$15.00				

Corkage Fees

*Client is allow to bring their own wine & beer and pay the applicable corkage fees.
 All other alcoholic beverages must be purchased from Chardonnay Golf Club.*

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.

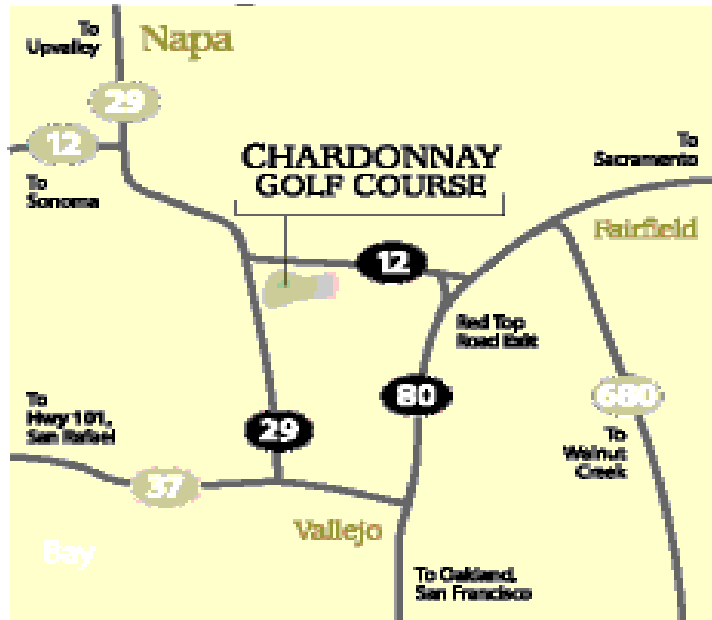
BEGINNING AND ENDING TIMES

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 Forns Photography (707) 637-7803 www.vicensforns.com
- Richard Wood Photo (707) 738-2980 rwphoto@comcast.net
- 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

DJs

- Darwin Laurencio (415) 420-8466 darwincolors@mac.com www.colorsandmusic.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

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

Wedding Cakes

- 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
- Tony's Cakes (707) 606-8373 www.tonyscake.com

Florists

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

Day of Coordinators

- Little Blue Box Weddings by Nicol (707) 927-4044 ido@littleblueboxweddings.com
- By Your Side Events Maria Bartolome (707) 332-6210 maria@bysevents.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

Hair & Makeup

- Alexa Jo Griego, Alexa Jo & Co. (707) 815-1934
- Bella Hair & Makeup Artistry (707) 968-7144
- Chelsie, LAJO Studios (707) 307-3385
- Eymi Espinosa-Cotta 916-524-3959 lindaeymi@hotmail.com

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.abbeyrentsssf.com
- Darwin Laurencio (415) 420-8466 darwincolors@mac.com www.colorsandmusic.com

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



Moonlight Grove Tent



Moonlight Grove Ceremony



Oak Tree Ceremony



Clubhouse Banquet Room



Vineyards



Clubhouse View Room