



IRON & VINE

AT BENNETT VALLEY GOLF COURSE

# WEDDING GUIDE





# CONGRATULATIONS!



Please allow us a moment to introduce Iron & Vine at Bennett Valley Golf Course

Iron & Vine is the premier wedding venue in Sonoma County, California. Our clubhouse features private event center with an adjacent veranda overlooking the expansive golf course. The tree lined ceremony site offers magical light from the sunset..

Iron & Vine's event and catering team will make your planning process seamless with the utmost attention to detail from start to finish.

Enclosed you will find our ceremony & wedding packages, all of which are customizable.

We would like to personally invite you to visit Iron & Vine at Bennett Valley Golf Course. Please contact the Private Events office to schedule an appointment to tour the venue and build a custom proposal for your dream wedding.

We look forward to creating a memorable day for you and your guests!

# Ceremony Package



Private Use of Our Ceremony Site

175 Fruit Wood Folding Chairs

Access to One (Two)  
Passenger Golf Cart

Set Up & Break Down of  
Chairs & Beverage Station

Water Station

# Reception Packages

## Simply Elegant

5 Hours of Event Time  
Complimentary Cheese,  
Cracker & Fruit Display  
Buffet Dinner  
Soft Beverage Station  
Cake Cutting Services  
Private Bartender & Bar Setup  
White, Ivory, or Black  
Linens & Napkins  
Venue owned Tables & Chairs  
Complimentary Self Parking

## Lasting Love

5 Hours of Event Time  
Selection of 2 Hors D'oeuvres  
Plated or Buffet Dinner  
Soft Beverage Station  
Cake Cutting Service  
Private Bartender & Bar Setup  
Sparkling Wine or Cider Toast  
1 Hour Hosted Beer & Wine  
White or Ivory Floor Length Linen  
Your Choice of Napkin Color  
Venue owned Tables  
Chiavari Chairs  
Complimentary Self Parking

## Ever After

5 Hours of Event Time  
Selection of 3 Hors D'oeuvres  
Duet/Plated or Buffet Dinner  
Soft Beverage Station  
Cake Cutting Service  
Private Bartender & Bar Setup  
Sparkling Wine Greeting  
Sparkling Wine or Cider Toast  
3 Hours Hosted Standard Bar  
Your Choice of Floor Length Linen  
Your Choice of Napkin Color  
Venue owned Tables  
Chiavari Chairs  
Complimentary Self Parking



\*PLUS Venue fees as quoted depending on day of the week & time of year



# Plated Entree Selections

All entrees include water, ice tea, coffee & decaf coffee, choice of salad, chef's choice starch & vegetables, & warm rolls and butter. Choice of two proteins plus one vegetarian entrée. highest priced entrée chosen will prevail as per person cost. Place cards denoting entrée selection must be provided.

## Single & Duet Plated Options

### SALADS

#### Market

Mixed greens with tomato, cucumber, red onion, shredded carrot with ranch & balsamic dressing

#### Caesar

Romaine, croutons, parmesan cheese, cherry tomato, crispy capers, Caesar dressing

#### Heirloom & Burrata

Local heirloom tomatoes, burrata cheese, shaved red onion, garlic olive oil, balsamic reduction

#### Harvest

Mixed greens, local apples, toasted almonds, butternut squash, maple balsamic vinaigrette

### POULTRY

#### Airline (French Cut) Chicken Breast

Wild mushroom sauce

#### Stuffed Mediterranean Chicken

Artichokes, spinach, sun dried tomatoes, goat cheese with chicken jus

### BEEF

#### Boneless Short Rib

Braised with bordelaise sauce

#### Grilled Top Sirloin

Garlic herb butter

#### NY Strip Au Poivre

Pepper crusted with brandy cream sauce

#### Filet Mignon

Petite grilled filet with red wine demi glace

### PORK & FISH

#### Roasted Pork Loin

Apple & pear chutney

#### Seared Salmon

Soy ginger glaze

#### White Seabass

Citrus beurre blanc

### DUETS

Choose same for all guests, plus vegetarian

#### Chicken & Shrimp

French cut chicken breast & jumbo shrimp with citrus beurre blanc

#### Filet & Shrimp

Grilled petite filet with wild mushroom sauce & jumbo shrimp with citrus beurre blanc

#### Filet & Salmon

Grilled petite filet with wild mushroom sauce & salmon with bearnaise sauce

#### Filet & Chicken

Grilled petite filet with wild mushroom sauce & French cut chicken breast with citrus beurre blanc

### VEGETARIAN

#### Grilled Cauliflower Steak

Moroccan chimichurri

#### Mushroom Ravioli

Garlic herb cream sauce

#### Stuffed Poblano Pepper

Quinoa, black beans, roasted vegetables, & cotija cheese with smoked tomato ragout



## VEGETABLES

Select 1

Grilled vegetables with fresh herbs

French green beans with sliced almonds

Roasted carrots, broccoli & cauliflower

## ACCOMPANIMENTS

Select 1

Truffle Mac & Cheese

Mushroom Risotto

Roasted Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Herbed Rice Pilaf

## VENDOR MEALS

Chef's Choice

## CHILDREN'S MEALS

\*Same choice for all kids 10 & under

Chicken Tenders, Hot Dog,  
Cheeseburger or Mac & Cheese  
French Fries & Fruit



Pricing Subject to 22% Service Charge & Current Sales Tax

# Custom Buffet

Buffet includes bread rolls, iced tea, fresh brewed coffee & soft drinks

## SALAD

Choose 2

Market Salad Mixed Greens with Tomato, Cucumber, Red Onion, Shredded Carrot with Ranch & Balsamic Dressing

Harvest Salad Mixed Greens, Local Apples, Toasted Almonds, Butternut Squash, Maple Balsamic Vinaigrette

Caesar Salad Romaine, Croutons, Parmesan Cheese, Cherry Tomato, Crispy Capers, Caesar Dressing

Heirloom & Burrata Local Heirloom Tomatoes, Burrata Cheese, Shaved Red Onion, Garlic Olive Oil, Balsamic Reduction

## ENTREES

Select 1

Airline (French Cut) Chicken Breast with wild mushroom sauce

Stuffed Mediterranean Chicken artichokes, spinach, sun dried tomatoes, goat cheese with chicken jus

Boneless Short Rib braised with bordelaise sauce

Grilled Top Sirloin garlic herb butter

NY Strip Au Poivre pepper crusted with brandy cream sauce

Filet Mignon petite grilled filet with red wine demi glace

Roasted Pork Loin apple & pear chutney

Seared Salmon soy ginger glaze

White Seabass citrus beurre blanc

Grilled Cauliflower Steak with moroccan chimichurri

Mushroom Ravioli and Garlic Herb Cream Sauce

Stuffed Poblano Pepper quinoa, black beans, roasted vegetables, & cotija cheese with smoked tomato ragout

## CARVING STATION

Select 1

Roasted Turkey with Jus & Whole Grain Mustard

Rosemary & Pepper Crusted Beef Tenderloin with Moroccan Chimichurri

NY Strip Loin with Sauce Au Poivre

Prime Rib with Au Jus & Horseradish Crema

Roasted Pork Loin with Apple Pear Chutney

## ACCOMPANIMENTS

Select 2

Truffle Mac & Cheese

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Herbed Rice Pilaf

Grilled vegetables with fresh herbs

French Green Beans with sliced almonds

Roasted Carrots, Broccoli & Cauliflower



# Hors d'oeuvres

## Tray Passed

Grilled Chicken or Beef Skewer, Thai Chile Glazed GF  
Italian Meatball & Tomato, Shaved Parmesan & Fresh Basil  
Mesquite BBQ Chicken Meatball  
Falafel & Roasted Garlic Hummus Skewer  
Shaved Beef & Potato Crisp, Horseradish Crema  
Salmon Cake, Cajun Remoulade  
Tomato Caprese Skewer, Balsamic Glaze

Grill & Chill Shrimp Cocktail  
Sesame Tuna Wonton, Sriracha aioli  
Prosciutto & Melon Skewer Poke, Cucumber, Wasabi, Togarashi  
Shrimp Ceviche, Avocado Lime Salsa  
Heirloom Tomato Basil, Balsamic Glaze  
Grilled Chicken, Boursin Cheese, Sliced Pear  
Wild Mushroom, Roasted Garlic Goat Cheese



## Displayed

Artisan Cheese Board dried & fresh fruit  
Charcuterie Board cured sliced meats, grilled & pickled vegetables, marinated olives  
Vegetable Crudit  roasted garlic ranch or roasted red pepper  
Tortilla Chips & Trio of Fresh Salsas fire roasted, tomatillo, Pico de Gallo  
Hummus Station roasted garlic hummus, baba ghanoush, seasonal vegetables, marinated olives, grilled flatbread

Pricing Subject to 22% Service Charge & Current Sales Tax



# BAR

## Bar Packages Available!

Beer & Wine

Standard Bar  
Beer & Wine Plus

Premium Bar  
Standard Bar Plus

## SPICE UP YOUR BAR

Champagne Greeting  
Take A Shot, Take A Seat  
Signature Cocktail  
Specialty Keg\*

\*Price Based on Size & Beer Selection

## Beverages by the Glass

Sparkling Wine  
House Cocktails  
Domestic Draft Beer  
House Wine  
Call Cocktails  
Premium Draft Beer  
Mimosa  
Premium Cocktails  
Domestic Bottled Beer  
Bloody Mary  
Extra Premium Cocktails  
Premium Bottled Beer  
Soft Drinks

Soft Beverage Station: Coffee & Tea, Iced  
Tea, Lemonade & Water



Pricing Subject to 22% Service Charge & Current Sales Tax

# General Information

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan, & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Outside food is not permitted without written permission from Iron & Vine.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific food & beverage minimums, which vary by day of the week, time of day, and time of year. Your final guaranteed guest count is due 10 days prior to your event date. From this point your guest count can not decrease but we may be able to increase depending on your menu. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. All minimums are before service charge & sales tax.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 25% of your minimum & site fees will be due at signing of your contract. Additional deposits will be due prior to your event date and will be outlined in your event agreement. The remaining final balance and final count will be due 10 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 22% club service charge and California state sales tax at the current rate. Service charge is taxable according to the CA State Sales Tax Regulation 1603 and is not a gratuity. Prices and packages are subject to change without notice. Iron & Vine reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All signs and decorations must be professional quality. Glitter, confetti, rice, and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must remove all decorations and client property from the venue. Bennett Valley Gold Course is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through Iron & Vine. In the case that Iron & Vine makes an allowance for an outside company to source goods through the venue, Iron & Vine reserves the right to obtain proper licensing and proof of vendor insurance. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** Iron & Vine is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.