



IRON & VINE
RESTAURANT, BAR & EVENTS

SOCIAL EVENT MENUS

3330 YULUPA AVE SANTA ROSA, CA 95409 | 707 852 1162 WWW.IRONANDVINEBENNETTVALLEY.COM



VENUE OPTIONS

IRON & VINE BALLROOM & VERANDA

CAPACITY 120*

*120 - 200 GUESTS BUYOUT THE ENTIRE EVENT
AND RESTAURANT VENUE

SUNSET ROOM & VERANDA - CAPACITY 60

FAIRWAY ROOM & VERANDA - CAPACITY 32

BANQUETS INCLUDE

UP TO 4 HOURS OF EVENT TIME

ADDITIONAL TIME TO DECORATE PRIOR TO EVENT

ALL BANQUET TABLES & CHAIRS*

HOUSE LINENS & NAPKINS IN WHITE OR BLACK*

CHINA, FLATWARE, & GLASSWARE

FULL SERVING STAFF WITH BARTENDER & EVENT MANAGER

HOSTED & CASH BAR OPTIONS

SET-UP & CLEAN UP SERVICE

*UPGRADES & ADDITIONAL RENTALS AVAILABLE AT AN
ADDITIONAL COST. FOOD & BEVERAGE MINIMUMS APPLY

BREAKFAST BUFFETS

BREAKFAST BUFFETS INCLUDES FRESH CHILLED ORANGE JUICE, FRESH BREWED COFFEE & HOT TEA

CONTINENTAL

SEASONAL FRUIT DISPLAY
ASSORTED MUFFINS & PASTRIES
VANILLA YOGURT, GRANOLA & HONEY

RISE & SHINE

CROISSANTS
SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS OR HASH BROWNS
SAUSAGE OR BACON
SEASONAL FRUIT DISPLAY

BUFFET ADDITIONS (PER PERSON)

ASSORTED MUFFINS & PASTRIES
FRENCH TOAST OR WAFFLES
BUTTERMILK PANCAKES
BREAKFAST BURRITO WITH BACON OR SAUSAGE
SEASONAL FRUIT DISPLAY

SODAS

ICED TEA OR LEMONADE

BRUNCH BUFFET

20 PERSON MINIMUM | INCLUDES COFFEE & HOT TEA

INCLUDES:

YOGURT, GRANOLA & HONEY

EGGS BENEDICT

SEASONAL GREEN SALAD

FRESH FRUIT DISPLAY

BACON & SAUSAGE

ROASTED POTATOES WITH PEPPERS & ONIONS

BUFFET ADDITIONS | PRICED PER PERSON

SCRAMBLED EGGS

ASSORTED MUFFINS & PASTRIES

FRENCH TOAST OR WAFFLES

BUTTERMILK PANCAKES

BREAKFAST BURRITO WITH BACON OR SAUSAGE

APPETIZERS

All Hors D'oeuvres are prices per person and must be ordered for the expected attendance

Choose a max of 5

PASSED OR DISPLAYED

FROM THE SEA:

AHI POKE

Nori Crisp | Tamari Emulsion GF

PINOT GRIGIO POACHED PRAWN

House Cocktail Sauce GF

MARIN MIYAGI OYSTER

Sparkling Mignonette

ROCK COD CEVICHE

Blue Corn Tostada | Salsa Roja

DUNGENESS CRAB CAKE PRICE AQ

Meyer Lemon Herb Dressing

FROM THE GARDEN:

WILD MUSHROOM PUFF PASTRY

Thyme Cream

ROASTED TOMATO BRUSCHETTA

Whipped Chevre | Sourdough Crostini

ROASTED CARROT HUMMUS

Cucumber | Za'atar GF

BRASSICA TABBOULEH

Toasted Lavash | Preserved Lemon VEGAN

CONFIT ARTICHOKE

Tempura Batter | Garlic Yogurt

FROM THE PASTURE:

GALIA MELON

Prosciutto | Lemon Verbena GF

ANCHO CHICKEN CONFIT

Blue Corn Tostada | Cilantro Crema GF

STEAK TARTARE

Sourdough Crostini | Egg Yolk Emulsion

PANCETTA GOUGÈRE

Vella Dry Jack | House Pimiento Cheese

HERITAGE PORK BELLY

Soy Ginger Glaze | Furikake GF

LAMB KOFTE SKEWER* UPGRADE PRICE AQ

Tzatziki GF

Fried Chicken & Caviar* Upgrade Price AQ

Pricing is subject to a mandatory 22% Service Charge & Current Sales Tax | See General Information for more details.

APPETIZER STATIONS

ALL HORS D'OEUVRES ARE PRICES PER PERSON AND MUST BE ORDERED FOR THE EXPECTED ATTENDANCE

CHEESE BOARD

ASSORTED LOCAL CHEESES | DRIED FRUIT | FLATBREAD CRACKERS

CHARCUTERIE BOARD

LOCAL SALUMI | HOUSE GRAINY MUSTARD | GRISSINI

CHEESE & CHARCUTERIE BOARD

ASSORTED LOCAL CHEESES | DRIED FRUIT | FLATBREAD CRACKERS | LOCAL SALUMI |
HOUSE GRAINY MUSTARD | GRISSINI

CRUDITÉS

GARDEN VEGETABLES | ROASTED GARLIC HUMMUS | MARINATED OLIVES | BUTTERMILK RANCH

STANDARD BUFFET

Minimum of 20 Guests | Includes a beverage station of Coffee & Hot Tea

MAINS | CHOOSE 2

ROASTED SONOMA CHICKEN BREAST | HERB JUS
PINOT GRIS POACHED GULF PRAWNS | SHAVED ZUCCHINI
MARINATED TRI TIP | ONION SOUBISE
GRILLED HERITAGE PORK TENDERLOIN | PINOT GRIS GRAINY MUSTARD
SONOMA COAST ROCK COD | APPLE, FENNEL, & MINT SLAW

UPGRADED ITEMS

SALT ROASTED BEEF TENDERLOIN
CABERNET BRAISED BEEF SHORT RIBS
CIDER BRINED PORK CHOPS
SMOKED SPRING RACK OF LAMB
HERB CRUSTED SF HALIBUT
JUNIPER CURED DUCK CONFIT WITH BLACKBERRY GASTRIQUE* | UPGRADE PRICE AQ
COLOSSAL GULF PRAWN SCAMPI * | UPGRADE PRICE AQ

SIDES | CHOOSE 2

LITTLE GEM LETTUCE CAESAR DRESSING, CRISPY PARMESAN, SOURDOUGH CROSTINI	ROASTED BEETS CHEVRE
GARDEN GREEN SALAD CHAMPAGNE VINAIGRETTE	ROASTED BRUSSELS SPROUTS PARMESAN
PESTO PASTA SALAD TOMATOES, CILIEGINE MOZZARELLA	ROASTED NEW POTATOES CONFIT GARLIC
GRILLED BROCCOLINI CHILI FLAKES, GARLIC	ROASTED ROOT VEGETABLE MISO VINAIGRETTE
ROASTED BABY CARROTS LOCAL HONEY	ROASTED GARDEN VEGETABLES ROMESCO
FRENCH GREEN BEANS SESAME	QUINOA WILD RICE, BROCCOLI, CAULIFLOWER, CHAMPAGNE VINAIGRETTE
	MEYER LEMON HERBED COUSCOUS

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BARBEQUE BUFFET

Minimum of 20 Guests | Includes a beverage station of Coffee & Hot Tea. Add Iced Tea or Lemonade

MAINS | CHOOSE 2

DRY RUBBED ST. LOUIS PORK RIBS

GRILLED HERITAGE CHICKEN | MAPLE BBQ SAUCE

PILSNER BRAISED BRATWURST

SMOKED BEEF BRISKET

BONE-IN COWBOY RIBEYE | UPGRADE PRICE AQ

SIDES INCLUDED

CABBAGE COLESLAW | CHAMPAGNE VINAIGRETTE

NEW POTATO SALAD | ROASTED GARLIC AIOLI

FISCALINI CHEDDAR MAC & CHEESE

ITALIAN BUFFET

Minimum of 20 Guests | Includes a beverage station of Coffee & Hot Tea. Add Iced Tea or Lemonade

GARLIC BREAD

MAINS | CHOOSE 2

EGGPLANT PARMIGIANA

SUNDAY GRAVY WITH SAUSAGE & MEATBALLS

PORK BELLY PORCHETTA

ITALIAN SAUSAGE & PEPPERS

CHICKEN MARSALA

BEEF BRACIOLE

Skirt Steak with Parmesan & Italian Herbs Braised on Red Sauce

SIDES INCLUDED

GRILLED BROCCOLINI WITH PARMESAN

ANTIPASTO SALAD WITH PEARL MOZZARELLA

CANNELINI BEANS | BRAISED KALE

PLATED LUNCH

Includes a Beverage Station of Coffee & Hot tea. Add Iced Tea OR Lemonade
Choose (2), including a Vegetarian Selection | Counts Need to be Provided 10 Days Prior to the Event.

SONOMA FRUIT PANZANELLA

Mixed Greens, Garlic Croutons, Confit Chicken, Local Stone Fruit, Chevre, Herb Citronette

CHICKEN CEASAR

Romaine, Confit Chicken, Garlic Croutons, House Ceasar Dressing, Parmigiano

STEAK FRITES

6oz Flank Steak, Hand Cut Fries, Chimichurri

CIDER BRINED PORK CHOP

Bone In Pork Chop, Smashed Baby Potatoes, Preserved Apricots, Arugula, Mustard Seed

SONOMA COUNTY AIRLINE CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Haricots Verts, Rosemary Jus

CONFIT GARLIC SHRIMP SCAMPI

Cavatappi Rigate, Sonoma Garlic Confit, Jimmy Nardello Chili Flake, Parsley Gremolata

PAN ROASTED SALMON

6oz Atlantic Salmon Filet, Seasonal Vegetables, Roasted Fingerlings, Lemon Caper Beurre Blanc

EGGPLANT PARMIGIANA V

Panko Breaded Eggplant, Tomato Conserva, Fresh Mozzarella, Parmigiano, Arugula

RIGATONI CACIO E PEPE V

Rigatoni, Parmigiano, Toasted Black Peppercorns, Italian Parsley

GARDEN TOMATO & MOZZARELLA SALAD V

Arugula, Heirloom Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette

SUMMER SQUASH SALAD V

Summer Squash Ribbons, Arugula, Puffed Wild Rice, Parmigiano, Herb Citronette

ADD BREAD ROLLS & BUTTER | ADD SIDE SALAD

Pricing is subject to a mandatory 22% Service Charge & Current Sales Tax | See General Information for more details.

TWO COURSE PLATED DINNER

Includes a beverage station of Coffee & Hot Tea. Add Iced Tea or Lemonade

Priced Per Person | Entrée Price includes a Salad course | Place Cards Must Be Provided by the client

FIRST COURSE | CHOOSE 1

BENNET VALLEY CHOPPED SALAD

Parmesan | Herb Citronette

BIBB LETTUCE HEARTS

Poached Apple | Candied Walnut | Blue Cheese
Gravenstein Apple Vinaigrette

LITTLE GEM SALAD

Cesar Dressing | Crispy Parmesan | Sourdough Crouton

MIXED GARDEN LETTUCES

Sunflower Granola | Dried Cranberries | Herb Vinaigrette

CHILLED GARDEN GAZPACHO

Tortilla Crumb | Queso Fresco | Paprika Oil

GRILLED ASPARAGUS SALAD (SPRING/SUMMER)

Garden Arugula | Di Stefano Burrata | Pancetta | Red Wine Vinaigrette

FRIED GREEN TOMATO (SPRING/SUMMER)

Zucchini | Chevre

MAINS | CHOOSE 2

Choose (2), including a Vegetarian Selection | Counts Need to be Provided 10 Days Prior to the Event

PAN ROASTED SONOMA CHICKEN BREAST

Herb Jus

CONFIT CHICKEN LEG

Shallot Reduction

BRAISED BEEF SHORT RIB

Cabernet Reduction | Pecorino Gremolata

ROASTED ANGUS RIBEYE

Rosemary Jus

HERITAGE PORK TENDERLOIN

Honey Dijon Glaze

HERB CRUSTED PACIFIC ROCK COD

Chardonnay Beurre Blanc

GARDEN VEGETABLE PAELLA

Saffron | Garlic Chips | Lemon Crema

VEGETABLE WELLINGTON

Roasted Carrots | Beets | Mushroom Duxelles | Puff Pastry | Vegetable
Demi-Glace

Wild Caught Salmon | Halibut | Black Cod - \$AQ

Wagyu Beef Tenderloin | Dry Aged NY Strip | Rack of Lamb - \$AQ

PLATED ACCOMPANIMENTS | CHOOSE 1

Heirloom Corn Polenta | Baby Rainbow Carrots

Roasted Fingerling Potatoes | Braised Greens

Aligot Potatoes | Broccolini

Fiscalini Cheddar Potatoes au Gratin | Braised Kale

Herbed Spätzle | Wild Mushroom Ragout

Garden Vegetable Succotash (Corn | Zucchini | Onion | Cherry Tomato | Black Beans) | Braised Greens

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DESSERT

PRICES PER PERSON AND MUST BE ORDERED FOR THE EXPECTED ATTENDANCE
PASSED OR STATIONED

ASSORTED SEASONAL TARTLETTES | CHOOSE 2
Chocolate Ganache, Lemon Meringue, Butter Pecan, Bourbon Vanilla

BUTTERSCOTCH BLONDIES

TRIPLE CHOCOLATE BROWNIES

ASSORTED COOKIES | CHOOSE 2
Chocolate Chunk, Snickerdoodle, Salted Caramel Chip, Peanut Butter Chocolate, Oatmeal Raisin

CHILD'S MEAL

CHOOSE THE SAME ENTRÉE FOR ALL CHILDREN 3-10 (NO CHARGE FOR 2 AND UNDER)

Cheese Quesadilla with Fresh Fruit
Mac & Cheese with Fresh Fruit
Chicken Strips with Fries & Fresh Fruit
Hot Dog with Fries & Fresh Fruit
Pasta with Butter, Parmesan & Fresh Fruit

BAR OPTIONS & PACKAGES

HOSTED BAR PACKAGES

-AVAILABLE PER PERSON-

BEER & WINE

BEER: COORS LIGHT, MODELO, LAGUNITAS IPA, CORONA, HEINEKEN 0.0 (NA)
HOUSE WINES: LEESE FITCH CHARDONNAY, SAUVIGNON BLANC, CABERNET,
PINOT NOIR, ZINFANDEL & RED BLEND, GRANDIAL BLANC DE BLANC BRUT

STANDARD BAR

BEER & WINE PLUS:

VODKA: TITO'S | GIN: SONOMA BROS. | RUM: BACARDI | TEQUILA: HORNITOS SILVER,
REPOSADO | WHISKEY: JAMESON, JACK DANIELS | SCOTCH: JOHNNY WALKER RED LABEL

PREMIUM BAR

STANDARD BAR PLUS:

VODKA: GREY GOOSE, KETEL ONE | GIN: HENDRICK'S | RUM: BACARDI, KRAKEN | TEQUILA:
CORTICA REPOSADO | WHISKEY: WOODFORD RESERVE, LOST REPUBLIC BOURBON, LOST
REPUBLIC RYE, MAKER'S MARK | SCOTCH: GLENLIVET 12 YR

SPICE UP YOUR BAR

-PER PERSON-

CHAMPAGNE GREETING
TAKE A SHOT, TAKE A SEAT
SIGNATURE COCKTAIL
SPECIALTY KEG | \$350-500*

HOUSE WINE ON THE TABLE

CORKAGE FEES APPLY FOR WINE BROUGHT IN



BEVERAGES BY THE GLASS

(PRICE IS INCLUSIVE OF TAX)

SPARKLING WINE
HOUSE COCKTAILS
DOMESTIC DRAFT BEER
HOUSE WINE
CALL COCKTAILS
PREMIUM DRAFT BEER
HOUSE WINE BOTTLE
PREMIUM COCKTAILS
BOTTLED BEER
WELL BLOODY MARY
MIMOSA
SODAS
LEMONADE OR ICED TEA

A BAR FEE APPLIES FOR AN EVENT BAR,
BAR FEE WAIVED WITH PURCHASE OF A BAR PACKAGE



General Information & Contracting

- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 10 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. The guest count can be lower than the initial estimated amount, but the food & beverage minimum must be met. Event food & beverage minimums are required for each event. Cash bars, service charge & tax are in addition to the required food & beverage minimums. Any changes within 7 days of the event will result in administrative fees, and may not be able to be accommodated.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of 50% of the minimum revenue will be due at signing of your contract. 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 cannot be made via personal check.
- **Pricing, Service Charge & Tax:** A 22% service charge will be applied to your event on food, beverage and some set up & service items. This charge supports our staff's wages, covers early setup and breakdown, and helps us provide the supplies and special touches that ensure your event is exceptional. This fee allows us to maintain the highest standards in service and event execution. This is not a gratuity. Gratuity is at your discretion and very much appreciated by the hard working staff. Prices and packages are subject to change without notice. Iron & Vine holds multiple events and reserves the right to hold more than one event 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 take all decorations and client property brought to the venue away. Iron & Vine/Bennett Valley Golf Course is NOT responsible for any items that are left at the club.
- **Rentals:** Event rentals must go through sales department at Iron & Vine/Bennett Valley Golf Course. In the case that an allowance is made for an outside company to source goods through the venue, Iron & Vine/Bennett Valley Golf Course has the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Events team.
- **Liability:** Iron & Vine/Bennett Valley Golf Course 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.

MEET OUR TEAM

JESSICA SCHROEDER
DIRECTOR OF SALES & MARKETING
JSCHROEDER@BENNETTVALLEYGOLF.COM
(707) 852-1162

CHRIS HILL
DIRECTOR OF FOOD & BEVERAGE
(707) 852-1169

