



## IRON & VINE

RESTAURANT, BAR & EVENTS  
AT BENNETT VALLEY GOLF COURSE



# WEDDING GUIDE

3330 Yulupa Ave Santa Rosa, CA 95405 | Contact: (707) 852-1162 | [jschroeder@bennettvalleygolf.com](mailto:jschroeder@bennettvalleygolf.com)



# CONGRATULATIONS!



Please allow us a moment to introduce you to Iron & Vine

Iron & Vine @ Bennett Valley Golf Course 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..

The event and catering team at Iron & Vine 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.

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

180 Fruit Wood Folding Chairs

Access to One (Two) Passenger  
Golf Cart

Set Up & Break Down of Chairs  
& Beverage Station

Water Station

## FRIDAY, SATURDAY & SUNDAY

Ranging from \$1,500 - \$3,000 | Dependent on Date & Seasonality



# WEDDING RECEPTIONS

## INCLUSIONS

IRON & VINE BALLROOM & VERANDA (UP TO 120)

OR

FULL BUYOUT OF THE ENTIRE EVENT & RESTAURANT (WEDDINGS OVER 120)

5 HOURS OF EVENT TIME (INCLUDING CEREMONY)

ROOM ACCESS TWO HOURS IN ADVANCE TO DECORATE

ALL VENUE OWNED TABLES & CHAIRS\*

TABLE LINENS & NAPKINS

CHINA, FLATWARE, & GLASSWARE

FULL SERVING STAFF WITH BARTENDER & EVENT MANAGER

HOSTED & CASH BAR OPTIONS

SET-UP & CLEAN UP OF ALL VENUE OWNED ITEMS

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





# RECEPTION PACKAGES

## SIMPLY ELEGANT

- 5 Hours of Event Time
- 1 Station Appetizer
- 1 Passed Appetizer
- Buffet or Plated Dinner\*
- Soft Beverage Station
- Cake Cutting Services
- Private Bartender & Bar Setup\*
- White or Ivory Floor Length Linen & Napkins
- Venue owned Tables & Chairs
- Complimentary Self Parking

## LASTING LOVE

- 5 Hours of Event Time
- 1 Station Appetizer
- 2 Passed Appetizers
- Buffet or Plated Dinner\*
- Soft Beverage Station
- Cake Cutting Service
- Private Bartender & Bar Setup
- 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
- 1 Station Appetizer
- 2 Passed Appetizers
- Buffet or Plated Dinner\*
- Carving Station
- Soft Beverage Station
- Cake Cutting Service
- Private Bartender & Bar Setup
- Your Choice of Floor Length Linen
- Your Choice of Napkin Color
- Venue Owned Tables
- Chiavari Chairs
- Complimentary Self Parking

\*Plus Ceremony Venue fees, as quoted at the time of proposal\*

Prices are per guest and subject to a 22% mandatory service charge and current sales tax. Service charge is not a gratuity

\*Plated Dinner available for up to 125 guests | Bar fee waived for a hosted bar. \$150 bar fee applies for non-hosted bar\*



# HORS D'OEUVRES

## TRAY PASSED

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  
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

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 Skewer\* Upgrade Price AQ  
Ground Lamb | Tzatziki GF  
Fried Chicken & Caviar\* Upgrade Price AQ  
\*Dungeness Crab Cake\* Price AQ | Meyer Lemon Herb Dressing



## DISPLAYED

Cheese Board

Assorted Local Cheeses | Dried Fruit | Flatbread Crackers

Charcuterie Board

Local Salumi | House Grainy Mustard | Grissini

Crudités

Garden Vegetables | Roasted Garlic Hummus | Marinated Olives | Buttermilk Ranch

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



# WEDDING BUFFET

Buffet meal includes water, coffee & decaf coffee, and Hot Tea plus Franco American Rolls & Whipped Butter

## SALAD | SELECT 1

Bennet Valley Chopped Salad | Parmesan, Herb Citronette

Bibb Lettuce Hearts | Poached Apple, Candied Walnut, Blue Cheese, Gravenstein Apple Vinaigrette

Little Gem Salad | Caesar Dressing, Crispy Parmesan, Sourdough Crouton

Mixed Garden Lettuces | Sunflower Granola, Dried Cranberries, Herb Vinaigrette C

Grilled Asparagus Salad (Spring/Summer) | Garden Arugula | Di Stefano Burrata, Pancetta, Red Wine Vinaigrette

## MAINS | SELECT 1

Herb Crusted Salmon

Picanha | Garden Herb Chimichurri

Roasted Sonoma Chicken Breast | Herb Jus

Grilled Heritage Pork Loin | Apple Compote

Mushroom Schnitzel | Radish and Chive Vinaigrette

Braised Short Ribs | Cabernet Reduction

Smoked Spring Rack Of Lamb | \*Upgrade price AQ

Juniper Cured Duck Confit with Blackberry Gastrique\* | Upgrade price AQ

Colossal Gulf Prawn Scampi \* | Upgrade price AQ

## CARVING STATION | SELECT 1

\$18 per person \*Included in Ever After Package\*

House Roast Beef | Chimichurri, Jus, Whipped Horseradish

Roasted Turkey | Herb Jus

Ham | Orange Marmalade

Roasted Pork Loin | Apple Pear Chutney

Herb Crusted Beef Tenderloin | Bone Marrow Demi-Glace +10

Prime Rib | Au Jus & Horseradish Crema +10

## ACCOMPANIMENTS | SELECT 2

Honey Miso Brussels Sprouts

Black Truffle Gnocchi

Garlic Confit Creamed Spinach

Congac Roasted Wild Mushrooms

Roasted Seasonal Vegetables | Romesco

Roasted Root Vegetables | Miso Vinaigrette

Meyer Lemon Couscous

Garlic Roasted Potatoes

Green Beans Almondine

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# PLATED WEDDING DINNER

Plated meals include water, coffee & hot tea, choice of salad, chef's choice starch & vegetables, & warm rolls and butter.  
Choice of two Entrées including vegetarian. Place cards denoting Entrée selection must be provided.

## SALADS

Bennett Valley Chopped Salad  
Parmesan | Herb Citronette

Bibb Lettuce Hearts  
Poached Apple | Candied Walnut | Blue Cheese  
Gravenstein Apple Vinaigrette

Little Gem Salad  
Ceasar 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

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

## ACCOMPANIMENTS

Choose 1 to be paired with chosen Entrees

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 | Braised Greens

## VENDOR MEALS

CHEF'S CHOICE

\$30

## CHILDREN'S MEALS

\$16

\*Same Choice for All Kids 10 & Under  
Chicken Tenders, Hot Dog, Cheeseburger  
or Mac & Cheese  
Served with French Fries

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





# BEVERAGES

HOSTED BAR PACKAGES & NON-HOSTED BARS AVAILABLE!

## BEER & WINE

- \* Beer: Coors Light, Modelo, Lagunitas IPA, Corona, Heineken 0.0 (NA)
- House Wines: Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Zinfandel & Red Blend, plus Sparkling Wine

## 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

## MOCKTAILS +\$5 PER PERSON, PER HOUR

Spiced Hibiscus Cooler | Spiced Hibiscus Syrup, Water, Lime  
Roseberry Mule Mocktail | Blackberry, Rosemary, Agave Syrup, Lime Juice, Ginger Beer



## BEVERAGES BY THE GLASS

Bottled Beer  
House Wine  
Sparkling Wine  
Standard Cocktail  
Premium Cocktails  
House Wine Bottle  
Sodas

A Bar Set up Fee of \$150 applies for Event Bars

## SPICE UP YOUR BAR

Champagne Greeting  
Take A Shot, Take A Seat  
Signature Cocktail  
Iced Tea or Lemonade (added to Coffee station)  
Specialty Kegs

Corkage Fees (for wine brought in by the client)

Wine/Champagne Standard Size | \$20.00 ++

Wine Magnum Size | \$45.00 ++



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# GENERAL INFORMATION & CONTRACTING

- **Guarantee Event Counts & Minimums:** Event food & beverage minimums are required for each event and are quoted at the time of booking. Your final guaranteed guest count is due 14 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. 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 will be due at signing of your contract and additional payments will be outlined in your contract. The remaining final balance is due 10 days prior to your event date. 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. Floral petals may not be used on the golf course ceremony site. 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.
- **Wedding Coordinator & Vendors:** Iron & Vine has a list of preferred vendors, including coordinators. A professional wedding coordinator is required to ensure your wedding ceremony and reception runs smoothly.
- **Food & Beverage:** All food & beverage is provided by the Iron & Vine Culinary and Events team. No outside food and beverage is allowed, with the exception of wedding cake from a licensed bakery. We also allow wine to be brought in for a per bottle corkage fee.
- **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

CHANCE SISOUVANH  
EVENTS & MARKETING COORDINATOR  
EVENTS@BENNETTVALLEYGOLF.COM  
707 852-1164