



IRON & VINE  
RESTAURANT, BAR & EVENTS

## SOCIAL EVENT MENUS

3330 YULUPA AVE SANTA ROSA, CA 95409 | 707 852 1162 [WWW.BENNETTVALLEYGOLF.COM](http://WWW.BENNETTVALLEYGOLF.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 | PRICED 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 | PRICED PER PERSON

### 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

# BUFFET MENU

Minimum of 20 Guests | Includes Bread Rolls & Butter and a Beverage Station of Coffee & Hot Tea.

## MAINS | CHOOSE 2:

ROASTED SONOMA CHICKEN BREAST

Herb Jus

PAN ROASTED CHICKEN

Salsa Verde

PINOT GRIS POACHED GULF PRAWNS

Shaved Zucchini

BBQ BEEF BRISKET

GRILLED HERITAGE PORK TENDERLOIN

Pinot Gris Grainy Mustard

SONOMA COAST ROCK COD

Apple, Fennel, & Mint Slaw

## SIDES/SALADS | CHOOSE 2:

LITTLE GEM LETTUCE

Caesar Dressing, Crispy Parmesan, Sourdough Crostini

GARDEN GREEN SALAD

Cucumber, Tomatoes, Red Onion, Champagne Vinaigrette

PESTO PASTA SALAD

Tomatoes, Ciliegine Mozzarella

GRILLED BROCCOLINI

Chili Flakes, Garlic

FRENCH GREEN BEANS

Sesame

GREEN BEANS ALMONDINE

MEYER LEMON HERBED COUSCOUS

ROASTED CARROTS, BROCCOLI & CAULIFLOWER

ROASTED BABY CARROTS

Local Honey

ROASTED BEETS

Chevre

ROASTED BRUSSELS SPROUTS

Parmesan

ROASTED NEW POTATOES

Confit Garlic

ROASTED ROOT VEGETABLES

Miso Vinaigrette

ROASTED GARDEN VEGETABLES

Romesco

QUINOA

Wild Rice, Broccoli, Cauliflower, Champagne Vinaigrette

Add Bread Rolls & Butter | Additions: Extra Side | Add Entrée

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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

ADD BREAD ROLLS & BUTTER



# 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 in a Red Sauce

### SIDES INCLUDED:

GRILLED BROCCOLINI WITH PARMESAN

ANTIPASTO SALAD WITH PEARL MOZZARELLA

CANNELINI BEANS | BRAISED KALE

# BUFFET UPGRADES

Upgrade price is per person and added to the price of the buffet.

## MAINS

SALT ROASTED BEEF TENDERLOIN

CABERNET BRAISED BEEF SHORT RIBS

CIDER BRINED PORK CHOPS

HERB CRUSTED SF HALIBUT

JUNIPER CURED DUCK CONFIT WITH BLACKBERRY GASTRIQUE\* | UPGRADE  
PRICE AQ

COLOSSAL GULF PRAWN SCAMPI \* | UPGRADE PRICE AQ

## SIDES

HONEY MISO BRUSSEL SPROUTS

BLACK TRUFFLE GNOCCHI

GARLIC CONFIT CREAMED SPINACH

HEIRLOOM TOMATO & FRESH PAD MOZZARELLA SALAD

CONGAC ROASTED WILD MUSHROOMS

# 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 CAESAR

Romaine, Confit Chicken, Garlic Croutons, House Caesar 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

## PAN ROASTED CHICKEN

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 | Mixed Greens, Cucumber, Tomatoes, Red Onion & Champagne Vinaigrette

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# 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

## ADD BREAD ROLLS & BUTTER

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# SAMPLE THREE COURSE PLATED DINNER

Includes a beverage station of Coffee & Hot Tea

Bread Rolls & Butter

## FIRST COURSE

Mixed Garden Lettuces  
Sunflower Granola | Dried Cranberries | Herb Vinaigrette

## MAINS

Roasted Angus Ribeye  
Rosemary Jus with Fingerling Potatoes & Braised Greens

OR

Garden Vegetable Paella  
Saffron | Garlic Chips | Lemon Crema

## DESSERT

Assorted Seasonal Tartlettes  
Chocolate Ganache & Lemon

# DESSERT

PRICES PER PERSON AND MUST BE ORDERED FOR THE EXPECTED ATTENDANCE

## PASSED OR STATIONED

ASSORTED SEASONAL TARTLETTES | CHOOSE 2:

Chocolate Ganache, Lemon, 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 -PER PERSON-

### BEER & WINE

1 HOUR  
2 HOURS  
3 HOURS  
4 HOURS  
5 HOURS

### STANDARD BAR

1 HOUR  
2 HOURS  
3 HOURS  
4 HOURS  
5 HOURS

### PREMIUM BAR

1 HOUR  
2 HOURS  
3 HOURS  
4 HOURS  
5 HOURS

### BEER & WINE

BEER: COORS LIGHT, MODELO, LAGUNITAS IPA, CORONA, HEINEKEN 0.0 (NA)  
HOUSE WINES: LINE 39 CHARDONNAY, SAUVIGNON BLANC, CABERNET, PINOT NOIR,  
PETITE SIRAH, POEMA CAVA, BENZIGER CHARDONNAY, IMAGERY SAUVIGNON BLANC,  
SEATON WINES, ZINFANDEL AND MERLOT

### ADD ON MOCKTAILS | PER PERSON, PER HOUR

SPICED HIBISCUS COOLER SPICED HIBISCUS SYRUP, WATER, LIME  
ROSEBERRY MULE MOCKTAIL BLACKBERRY, ROSEMARY, AGAVE SYRUP, LIME JUICE, GINGER BEER

### STANDARD BAR (BEER & WINE PLUS ITEMS BELOW)

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 ITEMS BELOW)

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

### HOUSE WINE ON THE TABLE

CORKAGE FEES (FOR WINE BROUGHT IN BY THE CLIENT)  
WINE/CHAMPAGNE STANDARD SIZE  
WINE MAGNUM SIZE



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# BEVERAGES BY THE GLASS

(PRICE IS INCLUSIVE OF TAX)

SPARKLING WINE  
HOUSE COCKTAILS  
DOMESTIC DRAFT BEER  
HOUSE WINE  
STANDARD COCKTAILS  
PREMIUM DRAFT BEER  
HOUSE WINE BOTTLE  
PREMIUM COCKTAILS  
BOTTLED BEER  
WELL BLOODY MARY  
MIMOSA  
SODAS

A BAR FEE APPLIES FOR AN EVENT BAR

FEE WAIVED WITH A BAR PACKAGE OR OVER 50 GUESTS





# 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

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CHANCE SISOUVANH

EVENTS & MARKETING COORDINATOR

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