IRON & VINE

RESTAURANT, BAR & EVENTS

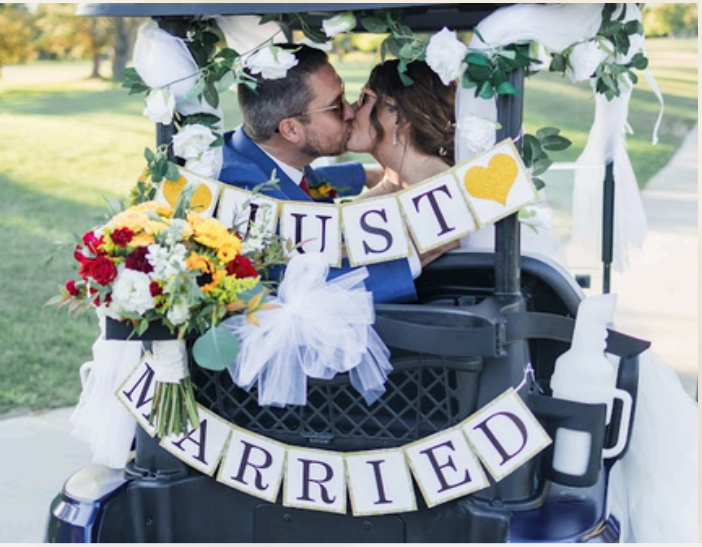
AT BENNETT VALLEY GOLF COURSE



WEDDING GUIDE

3330 Yulupa Ave Santa Rosa, CA 95405 I Contact: (707) 852-1162 | 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!

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Ceremony Package



Use of Our
10th Hole Ceremony Site

Fruit Wood Folding Chairs

Access to One (Two) Passenger
Golf Cart

Set Up & Break Down of Chairs &
Beverage Station

Water Station

Friday, Saturday & Sunday

Venue fee is dependent on Date, Seasonality & Booking Window
Midweek weddings with ceremony on the golf course are available certain times of year

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 Dinner with Carving Station
Champagne Toast
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

Package Price does not include Ceremony Venue fee, 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 100 guests | Bar fee waived for a hosted bar. Bar fee applies for non-hosted bar

Hors d'oeuvres

Tray Passed

Ahi Poke

Nori Crisp | Tamari Emulsion GF

Poached Prawn

House Cocktail Sauce GF

Rock Cod Ceviche

Blue Corn Tostada | Salsa Roja

***Dungeness Crab Cake* Price AQ**

Meyer Lemon Herb Dressing

Wild Mushroom Puff Pastry

Thyme Cream

Roasted Tomato Bruschetta

Whipped Chevre | Sourdough Crostini

Roasted Carrot Hummus

Cucumber | Za'atar GF VEGAN

Brassica Tabbouleh

Toasted Lavash | Preserved Lemon VEGAN

Confit Artichoke

Tempura Batter | Garlic Yogurt V

Ancho Chicken Confit

Blue Corn Tostada | Cilantro Crema GF

Deviled Eggs

Brie Puffed Pastry

Chicken Skewer

Thai Peanut Sauce

Heritage Pork Belly

Soy Ginger Glaze | Furikake GF







Displayed

Standard Cheese & Charcuterie Board

Brie & Cheddar cheese, Genoa Salami & Soppressata, Dried Fruit,

Dijon Mustard & Flatbread Crackers (GF crackers upon request)

Crudité Board

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 Bread Rolls & Butter

SALAD | Select 1

Bennet Valley Chopped Salad | Parmesan, Herb Citronette

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

Classic Caesar Salad | Crispy Parmesan, Sourdough Crouton, Caesar Dressing

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

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

MAINS | Select 2

Herb Crusted Salmon

Picanha | Garden Herb Chimichurri

Roasted Sonoma Chicken Breast | Herb Jus

Roasted Chicken Thighs | Italian Salsa Verde

Grilled Heritage Pork Loin | Apple Compote

Eggplant Parmigiana

Portobello Mushroom Schnitzel | Charred Lemon 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

Buffet Add on

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

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

Add Additional Entree | Price AQ

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.
Plated Dinner available for up to 100 guests

SALADS

Bennett Valley Chopped Salad
Parmesan | Herb Citronette

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

Classic Caesar Salad
Crispy Parmesan | Sourdough Crouton | Caesar Dressing

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 | Roasted Broccolini

Fiscalini Cheddar Potatoes au Gratin | Braised Kale

Herbed Spätzle | Wild Mushroom Ragout

Garden Vegetable Succotash | Braised Greens

VENDOR MEALS

CHEF'S CHOICE OR BUFFET

CHILDREN'S MEALS

*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

Per Person

Beer & Wine

Beer: Coors Light, Modelo, Lagunitas IPA, Corona, Heineken 0.0 (NA)
House Wines: Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Petite Sirah, Poema Cava

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

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

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

Beverages by the Glass

Bottled Beer

House Wine

Sparkling Wine

Standard Cocktail

Premium Cocktails

House Wine (Bottle)

Sodas

A Bar Set up Fee applies for event bars

Spice Up your Bar

Per Person

Champagne Greeting

Signature Cocktail

Iced Tea or Lemonade

Specialty Kegs

Corkage Fees Apply For wine brought in by the client







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

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: 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 Coordinators & Preferred Vendors: On-site coordination is available for a nominal fee. This service provides support from experienced Iron & Vine team members who assist with select aspects of your event, including coordinating the wedding rehearsal, overseeing the placement of personal items, and providing on-site support throughout the ceremony and reception. Iron & Vine maintains a curated list of preferred vendors for services such as entertainment, photography, floral design, and more, and we strongly encourage couples to work with these trusted professionals. Vendors not included on the approved vendor list must be reviewed and approved in advance. Please note that a professional DJ is required for all wedding receptions; DJs may not be substituted with a family member or friend. All floral arrangements must be designed and assembled off-site and delivered to the venue ready for placement.

- 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. The venue has very limited storage space and is not responsible for rented items left outside.

- 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.