

The
ROOSTER RUN
EVENT CENTER



Rooster Run
Special Event Menus & Guidelines 2017



**OFFERING COMPLETE EVENT & PARTY SERVICES,
EXPERIENCED CHEF, KITCHEN & WAIT STAFF**

Rooster Run Golf Club
2301 East Washington Street Petaluma, California 94954
Sales: Lane Morales (707) 778-1232 lanem@roosterrun.com
www.roosterrun.com



Breakfast & Brunch Options

Continental Breakfast

Seasonal Fruit Medley or Whole Fruit Selection
Fresh baked Mini Muffin basket, Sweet & Savory Scones with Sweet Butter & Jams or
Assorted Bagels with Cream Cheese & Peanut Butter or Fruit Danish & donuts
Orange juice or Tomato Juice
Freshly Brewed Coffee & Hot Tea Selection **15.95 per person**

Add protein side of Hard Boiled Egg for 2.00 per person
Add Granola, 2 % Milk & Plain Yogurt for 3.00 per person

Hot Breakfast Buffet Style or Plated

~Farm Fresh Scrambled Eggs or
~Spinach, Tomato & Cheese Frittata or Quiche

~Seasoned Country Red Potatoes or Crisp Hash Browns
~Fresh Assorted Mini Muffins & Butter Croissants
~ Breakfast Link Sausages or Maple Smoked Bacon
Petaluma Coffee & Tea Company's Coffee & Tea Selection **17.95 per person**

Fresh Fruit Medley or Fruit Juice add 2.50 pp
Granola, 2 % Milk & Plain Yogurt add 3.50 pp

Brunch Additions

~Waffle Station
Maple Syrup & Fresh Whipped Butter
~Eggs Benedict
Hollandaise & English Muffin
~Lox & Bagels w/Cream Cheese, Capers
(Add 4.00 pp for each item to Hot Breakfast pricing)

Afternoon Tea

Assorted Hot Tea Selections with a Variety of sweeteners & Local Honey
Champagne Punch or Mimosas
Seasonal Fresh Fruit Medley
Selection of Assorted Tea Sandwiches
Sweet and Savory Scones
25.00 per person

Please add 20% service charge and 8.00% tax to all food & beverage



Hors d'oeuvres Selection

Passed or Stationary

Each item provides a tray of 50 pieces

Classic Crowd Pleasers

125.00++ for 50 pieces of each item

Teriyaki Sesame Chicken Skewers

Italian style Meatballs with Marinara

Sausage, Spinach & Parmesan Cheese Stuffed Mushrooms
(also available without sausage)

Vegetable Spring Rolls with Asian Style Dipping Sauce

Roma tomatoes, Basil, Olive oil and Garlic Brushetta

Fresh Baby Mozzarella, Cherry tomato & Basil leaf Skewer
with Sea Salt & EVOO drizzle

Mojito Fruit Skewers with Strawberry, Pineapple, Melon & Mint rum reduction

Each item provides a tray of 50 pieces

Premium Selections

175.00++ for 50 pieces of each item

Coconut Shrimp with Sweet Red Chili sauce for dipping

Fresh Grilled Asparagus wrapped with Prosciutto

Mini Dungeness (when available) Crab Cakes with Chipotle Aioli

Maple Bacon wrapped Scallops

Cranberry Apricot Chutney on Goat Cheese & Walnut Baguettes

Tequila Lime Shrimp Skewers

Ahi Poke on top of a Crisp Won Ton

MAXIMUM SELECTION IS 6 ITEMS FOR EACH PARTY-ADDITIONAL TRAYS AVIALBLE ON NEXT PAGE

****There is a minimum charge of 22.50++ per person for all hors d'oeuvres parties
with approximately 5-6 pieces per person.**

**The chef estimates that you will need 2-3 pieces per person when serving hors d'oeuvres
prior to a luncheon or dinner and 8-10 pieces per person for a cocktail/hors d'oeuvres party.**

++Please add 20% service fee and 8.00% tax to all food & beverage

Trays & Platters

Domestic & Imported Assorted Cheeses

Served with Crackers and Garnished with Fruit & Nuts
150.00 per tray (Serves 30 guests)

Antipasto Platter

Salami, Imported Baked Ham and Prosciutto, Baby Mozzarella & Basil
Assorted Olives, Pepperoncini peppers & Cherry tomatoes
Fresh Sliced Artisan Baguettes
150.00 (serves 30 guests)

Mexican Delights

Chicken Taquitos, Beef empanadas with Salsa & Sour Cream
125.00 (serves 30)

Wheel of Brie En Croute

Brie Cheese wrapped in a puff pastry served with fresh Baguettes
125.00 (serves 30 guests)

Pulled Pork Sliders

With BBQ Sauce on a Sweet Hawaiian Bun
180.00 (serves 30)

Baked Tortilla Triangles & Deep Fried Jalapenos slices

House made Salsa & Guacamole
75.00 serves 30

Vegetable Crudités

Assorted Local Fresh vegetables with Ranch dressing for dip
75.00 (serves 40)

**For Hors d'oeuvre & Cocktail parties, the recommendation is
8-10 pieces per person**

Please add 20% service fee and 8.00% tax to all food & beverage

PLATED OR BUFFET STYLE LUNCHEON MENUS

(Available Monday through Friday 11 until 3:00 p.m.)

Add a House Caesar Salad or Organic Mixed Greens Salad to any entrée for 3.95 per person

Classic Caesar Salad

Crisp Romaine Lettuce, Croutons & Parmesan Cheese & Caesar Dressing 15.95
With choice of **Grilled Shrimp** or **Pan Roasted Chicken** 18.95

Cobb Salad

Honey Ham, Roast Turkey, Egg, Bacon, Cucumbers, Carrots and tomatoes with
Romaine Lettuce & Ranch Dressing 17.95

Angel Hair Pomodoro Style or Penne Pasta (Pesto or Marinara)

Fresh Tomatoes, Basil & Garlic 16.95 With Grilled Salmon 20.95

Garlic & Cumin Crusted Top Sirloin

Garlic Whipped or Herb Roasted Red Potatoes & Seasonal Vegetables 19.95

Spinach Salad

Hard boiled egg, Maple smoked bacon, Candied walnuts, Dried cranberries, Red onion and
Honey Mustard Vinaigrette 17.95 ADD Prawns 20.95

Dill dusted Salmon with Garlic Cream sauce or Lemon Beurre Blanc

Choice of Potatoes or Wild long grain rice & Seasonal Vegetables 20.95

Cheese Tortellini or Butternut Squash Ravioli

Choice of Marinara, Alfredo or Pesto sauce 17.95

Chicken Breast with Marsala, Picatta or Lemon Beurre Blanc

Choice of potatoes or rice & Seasonal Vegetables 18.95

Grilled Turkey Sandwich

Grilled Sour dough with Jack cheese, tomato, avocado & pesto aioli with Steak fries 16.95
Add 1.50 for Sweet Potato fries

Roast Pork Tenderloin Medallions

Garlic & Whole Grain Mustard Crust served with Whipped or Oven roasted potatoes
and seasonal vegetables 18.95

N/A Beverage: Coffee, Tea, Iced Tea or Soft Drinks are available for 2.50 per person

Please select up to 2 items for plated or buffet service. On buffets, higher price will prevail.

Please add 20% service charge and 8.00% tax to all food & beverage



SERVED ENTREES

Pan Seared Chicken Breast-Choice of Sauce

Served with Piccata, Marsala Mushroom or Rosemary Lemon Beurre Blanc
30.00 per person

Herb Roasted 1/2 Chicken

Bone in and all the flavor of your BBQ-with Natural jus or BBQ sauce
27.00 per person

Grilled Balsamic & Rosemary Flat Iron Steak

34.00 per person

Garlic and Cumin Crusted Top Sirloin Roast

With Cabernet Demi Glaze or Natural Jus
32.00 per person

Herb Crusted Prime Rib of Beef

With Horseradish Cream & Au jus
36.00 per person

Fresh Pan Seared or Grilled Salmon

With Raspberry Beurre Blanc, Dill Garlic Cream or Caper tomato relish
33.00 per person

Spicy Shrimp Diablo over Creamy Polenta

32.00 per person

Roast Pork Tenderloin

Garlic, Herb Crusted with Mustard Cream Sauce
30.00 per person

Fresh Cheese Tortellini

A Vegetarian Choice made with Mushrooms, Spinach & diced tomatoes
in a light Alfredo, Pesto or Marinara Sauce
28.00 per person

Creamy Chicken Penne Pasta

Sautéed chicken, mushrooms, Butternut squash and tomatoes in a
Sherry Wine Cream sauce or Pesto Sauce
(Also available without chicken)
27.00 per person

Baked Eggplant Parmesan with Marinara

Layered with Mozzarella & Parmesan Cheeses
29.00 per person

Triple Cheese or Butternut Squash Ravioli

Choice of Alfredo, Pesto, Brown butter sage or Marinara Sauces
28.00 per person

All entrees above are accompanied by a selection of:

Fresh Sliced Sour Dough Bread or Warm Dinner Rolls & Whipped Butter
Organic Mixed Greens or Classic Caesar Salad
Garlic Whipped Potatoes, Rosemary Roasted Red Potatoes,
Creamy Polenta or Basmati Rice & Seasonal Vegetables

Premium Coffee, Hot Tea Selection & Iced Tea is available for \$2.50++ per person

Please select up to 2 choices for 40 guests or more.
The higher price will prevail when selecting multiple entrees.

Please add 20% service fee and 8.00% tax to all food & beverage

Specialty Buffets



Italian Buffet

Garlic Parmesan Bread or Rustic Country Loaf
Traditional Caesar Salad
Classic Meat & Cheese Layered Lasagna
Chicken thighs Mediterranean
Penne Pasta with Sauce choice or Oven Roasted Potatoes
Seasonal Vegetables
30.00

The East Side Buffet

Sour Dough Bread or Dinner Rolls & Sweet Butter
Choice of Organic Mixed Greens or Caesar Salad
Garlic and Cumin Crusted Top Sirloin w/Cabernet Demi Glace
Chicken Marsala with Mushroom Marsala Sauce
Choice of Potato or Creamy Polenta & Seasonal Vegetable
33.00

The Ninth Hole

Sour Dough Bread or Dinner Rolls & Sweet Butter
Organic Mixed Greens with Choice of Dressing
Garlic Rub Roast Pork Tenderloin with Herb Mustard cream sauce
Marinated Tri tip Beef with Roasted Shallot & Cabernet reduction
Garlic Whipped Potatoes & Seasonal Vegetables
32.00

South of the Border Buffet

Tri Colored Tortilla Chips & Salsa Fresca
Warm Flour or Corn Tortillas
Seasoned Chicken & Marinated Beef Fajitas
Sautéed Onions and Peppers
OR Chicken & Cheese Enchiladas
Spanish style Rice, Pinto Refried Beans and Sour Cream
28.00
Add **Enchiladas** for an additional \$4.00 per person

Wine Country Buffet

Sour Dough Bread or Dinner Rolls with Sweet Whipped Butter
Baby Spinach Salad with Bacon, Mandarin oranges, Red onion, Candied Pecans &
Cherry Tomatoes with Honey Mustard Dressing
Grilled New York Sirloin Steaks with Roasted Garlic Compound Butter
Pan Seared Lemon Chicken Breast with Lemon Buerre Blanc
Choice of Potato & Wine Country Grilled vegetables
34.00

Hole in One Buffet

Sour Dough Bread or Dinner Rolls & Sweet Whipped Butter
Organic Mixed Greens with Choice of Dressing or Caesar Salad
Marinated & Grilled Flat Iron Steak with Balsamic, Red wine sauce
Dill dusted Salmon with Light Garlic Cream sauce
Roasted Yellow & Purple Fingerling Potatoes (variety when available)
Seasonal Sautéed Vegetables
35.00

Sonoma Mountain Buffet

Sour dough Bread or Dinner Rolls with Sweet Whipped Butter
Sonoma County Field Greens with Champagne Vinaigrette
Prime Rib of Beef with Natural au jus
Chicken Piccata with Capers, Lemon and White wine
Garlic Whipped Yukon Gold Potatoes
Grilled Asparagus with Lemon Aioli
36.00

(Additional \$60.00 per chef for Carving Station)

Non-Alcoholic Beverages are available for Buffets & Plated Meals
Choices: Coffee (Decaf), Iced Tea, Lemonade, Soft Drinks (Cola, Diet Cola, 7-up)
Select two for your Beverage Station at \$2.50 plus tax and service charge per person

Please add 20% service fee and 8.00% tax to all food & beverage

For Lunch Buffets with one entree, please subtract \$8.00
from the prices above and lunch portions will be served
between the hours of 11am and 3:00 p.m. weekdays only

SOMETHING SWEET

NEW YORK STYLE CHEESE CAKE

With Raspberry Coulis

\$6.00



CHOCOLATE DECADENCE LAYER CAKE

\$6.50

LEMON SHORTBREAD and RASPBERRY CREAM BARS

Great for family style platters

\$5.00

WARM APPLE OR CHERRY PIE

With Vanilla Bean Gelatto

\$5.50



ASSORTED COOKIE PLATTER

Almond butter, Raspberry sugar, Chocolate chip cookies

\$4.50

PETITE CANNOLIS AND ÉCLAIR PLATTER

Filled with Ricotta Cream & Custard

\$5.50



SEASONAL FRUIT CRISP

Served warm with Vanilla Whipped Cream

\$5.00

ITALIAN RUM CAKE

\$6.50



**PRICES ARE PER PERSON
PLEASE SELECT ONE FOR YOUR ENTIRE PARTY**

As a gift to the Bride & Groom, we will waive this cake service fee for weddings.

Desserts may be brought in and will incur a \$2.00++ per person fee. It is your option to have our staff cut your cake or pie or plate your cupcakes.

Please add 20% service charge and 8.00% tax to all food & beverage



Beverages

Non-Alcoholic Beverages

Coffee and Tea	\$2.50
Sodas and Juices	\$2.50
Mineral Waters Still	\$3.00
Mineral Waters Sparkling	\$3.00

Mixed Beverages

Well Drinks	\$5.50
Call Drinks	\$6.50
Premium Drinks	\$7.50

Beer

Bottled Beers	\$5.00
Draft Beer 16 oz	\$5.00 (Dom) \$6.50 (Micro)
Kegs	\$325.00(Dom) \$425.00(Micro)

Wines and Spirits:

House Wine	\$5.50/Glass \$21.00/Bottle
House Sparkling Wine	\$6.50/Glass \$25.00/Bottle
Champagne Toast	\$5.00/1/2 Glass
Corkage Fee	\$12.00/750 ml btl \$20.00/Magnum



Hourly Hosted Bar Package

	<u>House Brands</u>	<u>Call Brands</u>
1 Hour	\$18.00	\$21.00
2 Hours	\$27.00	\$30.00
3 Hours	\$30.00	\$33.00
4 Hours	\$32.00	\$37.00

Private Bar: \$150.00++ per bar for Set-up/Bartender Fee for 4 Hours

There is a \$100.00++charge for each additional hour after 4 hours.

Weddings will be charged the additional fee after 5 hours.

All beverages except Wine & Champagne must be purchased from Rooster Run Golf Club.

Please add 20% service charge and 8.00% tax to all revenue.

Golf Tournaments

Currently, we do not allow Outside Caterers. However, we will collect a surcharge of \$5.00 plus tax and service charge per person if breakfast or lunch is brought in for any tournament.

On the Course- Beverage Options (No Glass)

Canned Soda	\$48.00++/Case
Canned Beer (Domestic)	\$90.00++/Case
Deja Blue Spring Water	\$38.00++/Case

Bag Lunches

Choice of:

Turkey, Ham or Roast Beef Sandwich
Cheddar Cheese, Pepper Jack or Jack cheese
Assorted Bagged Chips
Whole Fresh Fruit
Canned Soda or Bottled Water

\$14.95++

Add Candy Bar or Cookie **\$1.75++** Add Brownie or Power Bar **\$2.25++**

BBQ Buffet with Tournament

Grilled & served hot from Chaffing Dishes
1/3 lb. Angus Beef Hamburgers
Jumbo All Beef Hot Dogs
Lettuce, Tomato, Ketchup, Mustard, Mayo, Onions
Fresh Burger & Hot dog Buns
Variety of Soft drinks included

Also Two of the Following:

Rooster Potato Salad, Cole Slaw, Caesar Salad, Fruit Salad or Mixed Greens

Lunch Buffet \$17.95 plus tax, service

Dinner Buffet \$20.95 plus tax, service

Sub 1 for one of the meats above: BBQ Chicken Breast Or Tri Tip **\$4.00++**

Sub 1 for one of the meats above: Grilled Italian or Chicken Apple Sausage **\$3.00++**

Golfer's Sandwich Buffet

Fresh Sour Dough Deli Rolls
Turkey, Salami and Baked Ham
Traditional Caesar Salad and Rooster's Potato Salad
(Olives, pickles, Red onion, Egg, Mayonnaise)
Lettuce, tomato, cheese and condiment tray
Coffee, Bottled Waters or Iced Tea **\$15.95++**

Please add 20% service fee and 8.00% tax to all food & beverage

ROOSTER RUN GOLF CLUB EVENT CENTER

Special Event Guidelines

We are delighted that you have considered having your event with Rooster Run Golf Club. We look forward to planning a very special day for you. After you have had a chance to review these guidelines and our menu selections, we would be pleased to set up a time to meet with you and finalize your event decisions. Our menus are intended to provide a guideline for you to review. We are happy to personalize a menu created to more appropriately suit your needs.

Deposit:

*We require a **\$250.00** deposit to hold events for up to 50 guests and a **\$500.00** deposit for all other events except weddings. The deposit for all Weddings is **\$1000.00**.*

****The entire deposit amount will be credited toward the bill at the conclusion of the function providing there is no damage to the facility and all equipment has been returned.**

If you have to cancel, ½ of your deposit will be refunded if the date and time slot is re-booked with another party. If the date and time slots are not rebooked, the entire deposit is forfeited.

Rooster Run Golf Club's Event Center has the right to deny or cancel services for any reason at any time. A credit card is required to hold all dates. In the event that payment is not received at the completion of your event, your credit card will be charged the balance of your total bill due. Deposits are transferable from one date to another within a 6 month period.

All other events will submit full payment based on your guest count, 5 business days before the event.

****The deposit will be returned at the conclusion of your event when you have an outstanding bill remaining such as corkage fees or a bar tab. If there are no further charges, our administrative office will issue a deposit return on the next business day. There will not be a direct billing option.**

All event charges must be paid as one bill. Rooster Run Golf Club cannot be responsible for collecting separate checks from individuals. If payment has not been received at the end of the event, the full bill will be placed on the accounts credit card on file. The credit card on file will also be charged the incidentals such as corkage fees and bar tabs.

Prices:

Barring major market fluctuations, prices will be guaranteed for 90 days. Events can be booked up to a year ahead. The prices quoted are current prices, but are subject to change. It is safe to anticipate a 3% to 5% increase annually.

Tax & Service Charge:

A 8.00% Tax and 20% Service Fee will be added to all food, beverage & revenue items. Room fees, cake fees and Service charges are considered revenue items. These items are subject to change periodically.

The Rooster Run Golf Club Event Center accepts the following forms of payment:
Visa, Master Card, American Express, Cash or Check

Confirmed Number of Guests:

The confirmed number of guests must be specified **5 business days or 7 business days (for Weddings and Holiday parties)** in advance of your event. **You will be given a supplemental bill if your guest count increases on the day of your event, payable on the day of your event.**

It is the responsibility of the host of the function to contact the events department with the specific number of guests for food and beverage functions. If we do not receive a guaranteed count, then the number of guests listed on the original event form will be used as the guaranteed number and Rooster Run will determine what the guests will eat.

Catering:

Our catering department is pleased to arrange for special requests in advance of your event. Working with our Executive Chef, we are able to personalize a menu to fit your special needs. Because of the stipulations set forth by our Food & Beverage License, all food served in our facility must be prepared by our catering professionals. Menu selections for all functions need to be decided a minimum of two weeks prior to the function. To ensure that your guests have enough food to satisfy them at our buffets, the Chef prepares a quantity of food that may surpass your needs.

Food that is left after all guests have eaten may not be removed from our premises in accordance with our Safe Food Handling Guidelines and Certificates.

Currently, we do not allow Outside Caterers. However, we will collect a surcharge of \$5.00 plus tax and service charge if breakfast or lunch is brought in for any tournament and served by the client anywhere on our property.

Dessert Service & Desserts Brought onto premises:

Please choose a decadent dessert from our menu or feel free to select your favorite baker to prepare a cake that our staff will professionally cut and serve. A fee of **\$2.00++** per person will be applied to all bills if you bring in your own dessert, with the exception of weddings:

Rooster Run Golf Club's Event Facility waives the cake cutting fee as a gift to the Bride and Groom.

Beverages:

We have two different Beverage menus for two different needs:

1. "On Course" Beverages for Golf Tournaments

Please consult with the sales coordinator for current A.B.C. guidelines for serving beverages on the golf course. Absolutely no moving carts are to be dispensing alcohol at any time.

2. Beverages consumed in the Event Center

The bar purchases can be set up a variety of ways. Bar beverages can be Hosted throughout the entire event or for a limited time during your event or you may request a No-Host bar in which drinks can be purchased by your guests. The hosted beverages can also be limited to specific types of drinks such as beer, wine & champagne or mixed beverages or full bars with all of the items listed. During the cocktail hour the average consumption is two drinks per person, but varies depending on the party. Beer kegs are also available for you to purchase through Rooster Run. During dinner service, wine consumption is approximately 1.5 to 2 glasses per person.

The House champagne may vary from Kenwood Yulupa to Domaine Ste Michelle. One bottle of champagne will serve 6 to 8 glasses for the toast. Our house selected wines are Glen Ellen Concannon Chardonnay and Cabernet, Beringer White Zinfandel & Sauvignon Blanc. Additionally, you are welcome to select from our expanded wine list.

A non-alcoholic beverage station can also be made available. The cost would be reflective upon the number of guests attending. This may include Soft Drinks, Iced Tea, Lemonade, Hot Tea Selection and Fresh Brewed Coffee.

ALL BEVERAGES MUST BE PURCHASED FROM ROOSTER RUN GOLF CLUB

With the exception of Wine, Champagne and Apple Cider. A corkage fee of \$12.00++ per 750 ml. bottle will apply to wine & champagne and \$5.00++ for cider.

Bartenders:

A private bar can be arranged for any party with 30 guests or more. We have 2 patios which can be utilized as great cocktail areas and a built in Hospitality Bar that opens to service 1 or more event spaces. The fee for a private bar is **\$125.00++ per bartender** for a 4-hour event. This fee includes your personal bartender, set-up and break down. There will be a \$200.00++ per hour fee for every hour that exceeds 4 hours except for weddings.

Room Rental:

General Room use with a served meal or buffet meal is based on a 3 hour increment for tournaments and Celebration of Life receptions, 4 hours for special event parties and 5 hours for weddings. For on-site weddings, the time begins ½ hour after the ceremony. This will include professional set-up and break down of your room with computer generated floor plans per your specifications.

Please refer to our Event Room Rates for current pricing. Additional time can be made available at a rate of \$200.00++/hour. All of our rooms include service & catering staff, tables, chairs, linens, podium, wireless microphone, 5 disc C.D. player, iPod adaptor, china, glass & silver.

Room Rental With out the Need for our Full Food Service (Outside caterers are not permitted)

Depending upon the nature of your event, you may find you do not have a need for full service Food & Beverage arrangements. Food cannot be brought onto the premises. Here are the options for events without food or hors d'oeuvres parties.

The Event Facility is available for a fee of **\$800.00++ for up to 4 hours during the daytime. Includes set up.**

The Event Facility is available for a fee of **\$1200.00++ for up to 4 hours & in the evening. Includes set up.**

This also includes theater style chair set up & up to 3 each 8ft tables or round table set with 8 chairs each & 2 each 8ft tables. Ivory linen table covers are included. Each additional hour is \$200.00 plus tax, service fee.

(This Also applies to under age events without bar service & limited table & chair set-up.)

Seating Capacity:

The Grand Oaks Room will comfortably accommodate up to 168 people indoors and an additional 80 on the adjoining enclosed heated patio. The seating capacity may fluctuate depending upon the use of buffet tables, portable bars, cake or punch tables, appetizer stations and a dance floor. The Cypress Room will accommodate up to 70 guests and also may fluctuate with the addition of extra service tables.

We can accommodate larger parties by adding tables to the surrounding area on the patios. Changing the nature of the party to a cocktail & hors d'oeuvre party could open even more possibilities, to accommodate larger groups up to 350.

Linen:

Ivory or White linen tablecloths and Chocolate Brown, Burgundy, Yellow, Melon, Teal, Pink, Red, Gold, Navy, Hunter Green, Purple, White or Ivory napkins are available at no extra charge. Other colors, drapes and runners can be ordered for an additional fee.

Sound System & A.V. Equipment:

The Event facility has an overhead stereo speaker system that can be utilized for music before or during your event. The same system is used for our wireless microphone system that is available for use free of charge when you privately rent your room. We also have an electronic built in projection screen located in the Grand Oaks Room and a Portable 7 x 7 foot screen for use in other rooms, 5 disc C.D. changer and an iPod adaptor.

Dance Floor:

An option to consider would be to utilize the banquet patio as an area for dancing. Dance floors can be rented if desired. Rooster Run Golf Club Event facility would be happy to make the necessary arrangements through local party rental stores for you. Your cost would be reflective of the rental companies' charges plus a service charge and applicable tax.

Decorating:

The following guidelines are written to ensure that you can appropriately decorate for your function, yet minimize the potential damage that sometimes occurs when decorations are installed. No fire lanterns or torches are allowed.

No staples, nails, or hooks are to be used on the walls, beams or ceilings. It is the responsibility of the host to insure that all decorations are carefully removed immediately after the function to ensure damage is not done to the facility. We are not responsible to damaged or lost decorations if they are left behind.

Feel free to bring in any centerpieces to decorate the tables. Inform the coordinator of set-up timelines and we will do our best to have your room ready prior to your event if the room is not booked immediately before your event. Confetti and candles are fine additions to any centerpiece, but please ensure that the wax from the candles is contained within a votive holder to prevent any wax from dripping onto the linen.

Our small vase holding a votive candle is available for your use at \$5.00++ per unit. These are available on a first come first serve bases. Please reserve these well in advance of your event.

Bridal Party Changing Room:

When hosting both your wedding ceremony and reception at the golf club, we have a complimentary room available 1 hour prior to your ceremony, for pre wedding preparations for the convenience of the Bride and her attendants. Please reserve this room at the same time as the wedding site to confirm availability. Please remove all items from this room by 8:00 p.m. for evening weddings and by 4:00 p.m. for afternoon weddings.



THE GRAND OAKS ROOM

Large Room with Semi-Enclosed Heated Patio Accommodating up to 248 Guests

Up to 4 Hours daytime: \$350.00 ++

Up to 4 Hours evening: \$500.00 ++

Golf Tournaments (3 hours) \$150.00++ Celebration of Life (3 hours) \$350.00++ or Package

All Wedding Receptions up to 5 hours: \$1500.00++

THE CYPRESS ROOM

Moderate size room
overlooking the Driving Range

Accommodates up to 70

4 Hours daytime: \$350.00 ++

4 Hours evening: \$500.00 ++

Golf Tournaments (3hours)

\$150.00++

All Wedding Receptions up to

5 hours \$1500.00++

THE GARDEN'S EDGE

Heated Covered Patio with Fireplace

Perfect for

Intimate Lunch, Dinner, Cocktail Parties, Board
Room Meetings, Children's Game Room, Football
Parties or Poker tournaments.

Accommodating up to 32 for sit down or

40 for Cocktail Parties

Up to 3 Hours \$250.00 ++

WEDDING CEREMONY SITE

Landscaped creek side grassy setting with

\$1000.00++ up to 100 guests

\$1500.00++ for 100-200 guests

Also available for Cocktail Parties

3 hours for \$350.00++ (additional for buffets)

The above pricing is available with the purchase of a meal

Additional charge of \$200.00 is charged per hour for each hour exceeding the stated hour of usage.

**The Grand Oaks Room & the Cypress Room may be rented together.
Please inquire about Room Fees.**

++Please add 20% service fee and 8.00% tax to all revenue, food & beverage including rooms.

Food that is left in the Buffet after all guests have eaten may not be removed from our premises in accordance with our Safe Food Handling Guidelines and Certificates.

After Reviewing the terms and conditions above, please sign and date below to ensure that all policies will be adhered to by said client.

The
ROOSTER RUN
EVENT CENTER



CONTACT/HOST: _____

COMPANY NAME: _____

PHONE NUMBER: _____ **CELL PHONE NUMBER:** _____

ADDRESS: _____

DAY AND DATE OF EVENT: _____

TIME OF EVENT: _____ **NUMBER OF GUESTS:** _____

DEPOSIT: _____

CREDIT CARD INFORMATION: Number _____

Expiration Date: _____

CLIENT SIGNATURE: _____ **DATE:** _____

E-MAIL ADDRESS: _____

COORDINATOR SIGNATURE: _____ **DATE:** _____

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