

The
ROOSTER RUN
EVENT CENTER



Rooster Run
Special Event Menus & Guidelines 2020



**OFFERING COMPLETE EVENT & PARTY SERVICES
(ON SITE & OFF SITE)
INCLUDING OUR EXPERIENCED CHEF, KITCHEN & WAIT STAFF**

NEW IN 2020:
**OUR ROOMS ARE NOW AVAILABLE FOR RENT
WITH YOUR PROFESSIONAL LICENSED CATERER!!**

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 3.00 per person
Add Granola, 2 % Milk & Plain Yogurt for 4.00 per person

Hot Breakfast Buffet Style or Plated

~Farm Fresh Scrambled Eggs OR
~Spinach, Tomato & Cheese Frittata
~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 **18.95 per person**

Orange or Tomato Fruit Juice add 2.50 pp
Granola, 2% Milk & Plain Yogurt add 4.00 pp

Brunch Additions

~Belgian Style Waffles
Strawberries, Maple Syrup, Whipped Butter
(Waffle Station in your room-- *Add \$50.00 Chef fee*)
~Fresh Fruit Medley
Fruits of the Season
~Lox & Bagels w/Cream Cheese, Capers
(*Add 4.00 pp for each item to Hot Breakfast pricing*)

Inquire about Lunch/Brunch items:

Spiral Sliced Baked ham, Potato Salad, Shrimp Cocktail, Spinach
salad, Mac n Cheese, Caprese Salad, Eggplant Parmigiana, Antipasto
Platter

Afternoon Tea

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

Champagne Punch or Mimosas Station (\$28.00++ per bottle)

Please add 20% sur charge and 8.25% tax to all food & beverage



Hors d'oeuvres Selection

Passed or Stationary

Classic Crowd Pleasers

125.00++ for 50 pieces

- 50 Teriyaki Sesame Chicken Skewers
- 50 Italian style Cocktail Meatballs with Marinara or Teriyaki Glazed Meatballs
- 50 Sausage, Spinach & Parmesan Cheese Stuffed Mushrooms
(also available without sausage)
- 50 Vegetable Spring Rolls with Asian Style Dipping Sauce
- 50 Roma tomatoes, Basil, Olive oil and Garlic Brushetta
- 50 Fresh Baby Mozzarella, Cherry tomato & Basil leaf Skewer
with Sea Salt, Balsamic Glaze & EVOO drizzle
- 50 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

- 50 Coconut Shrimp with Sweet Red Chili sauce for dipping
- 50 Spanakopita-Flakey Phyllo filled with Spinach, Feta & Cream cheese
- 50 Fresh Grilled Asparagus wrapped with Prosciutto
- 50 Mini Crab Cakes with Chipotle Aioli
- 50 Maple Bacon wrapped Scallops
- 50 Cranberry Apricot Chutney on Goat Cheese & Walnut Baguettes
- 50 Tequila Lime Shrimp Skewers

TACO & PASTA BARS ALSO AVAILABLE

MAXIMUM SELECTION IS 6 ITEMS

****There is a minimum charge of 24.50++ per person for all hors d'oeuvres parties with approximately 6-7 pieces per person served.**

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.

The price for rooms for a Hors d'oeuvres party up to 4 hours is \$500.00++ daytime & \$800.00++ evenings.

++Please add 20% sur charge and 8.25% tax to all food & beverage

The sur charge is not a gratuity.

Trays & Platters

Domestic & Imported Assorted Cheeses

Served with Crackers and Garnished with Fruit & Nuts
150.00 Per tray (Serves 40 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 40 guests)

Roasted Brussel Sprout Tacos

with Caramelized onions, Roasted Butternut Squash & Garlic
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)

Tri Color Chips

House made Salsa & Guacamole
75.00 (serves 30)

Vegetable Crudités & Garlic Hummus

Assorted Local Fresh vegetables with Ranch dressing &
Garlic Hummus for dipping
105.00 (serves 30)

SLIDER SELECTIONS

Pulled Pork OR Burger Patty OR Corned Beef Sliders

BBQ Sauce & Cole Slaw on a Sweet Hawaiian Bun, Mini burger buns, cheese & pickles,
Whole Grain mustard & Sauerkraut on a Brioche roll
180.00 (serves 40) (Single order cannot select all 3)

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

The price for rooms for a Hors d'oeuvres party up to 4 hours is \$500.00++ daytime & \$800.00++ evenings.

Please add 20% sur charge and 8.25% tax to all food & beverage
The sur charge is not a gratuity

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 4.00 per person

Classic Caesar Salad

Hearts of Romaine Lettuce, Croutons & Parmesan Cheese & Caesar Dressing 15.95
With choice of **Grilled Shrimp** or **Pan Roasted Chicken** 19.95

Cobb Salad

Honey Ham, Roast Turkey, Egg, Bacon, Cucumbers, Carrots and tomatoes with
Romaine Lettuce & Ranch Dressing 18.95

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

Fresh Tomatoes, Basil & Garlic 17.95 With Grilled Salmon 22.95

Garlic & Cumin Crusted Top Sirloin

Garlic Whipped or Herb Roasted Red Potatoes & Seasonal Vegetables 20.95

Spinach Salad

Hard boiled egg, Maple smoked bacon, Candied walnuts, Dried cranberries, Red onion and
Honey Mustard Vinaigrette 18.95 ADD Prawns 22.95

Dill dusted Salmon with Garlic Cream sauce or Lemon Beurre Blanc

Choice of Potatoes or Wild long grain rice & Seasonal Vegetables 22.95

Cheese Tortellini or Butternut Squash Ravioli

Choice of Marinara, Alfredo or Pesto sauce 18.95

Chicken Breast with Marsala, Picatta or Lemon Beurre Blanc

Choice of potatoes or rice & Seasonal Vegetables 18.95

Roasted Turkey Sandwich

Butter Croissant with Bacon, Tomato, Avocado & Pesto aioli with Steak fries 16.95
Add 1.50 for Sweet Potato fries

Roast Pork Tenderloin Medallions

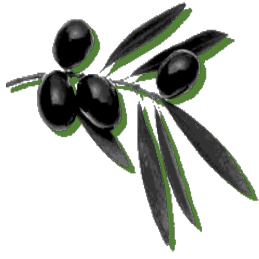
Garlic & Whole Grain Mustard Crust served with Whipped or Oven roasted potatoes
and Seasonal vegetables 18.95

N/A Beverage-Select 2: Coffee or Hot Tea or Iced Tea or Soft Drinks

Dessert Menu Available

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

Please add 20% sur charge and 8.25% tax to all food & beverage



SERVED ENTREES

Pan Seared Chicken Breast-Choice of Sauce

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

Herb Roasted 1/2 Chicken

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

Grilled Balsamic & Rosemary Flat Iron Steak With Chimichurri Sauce or Cabernet Demi Glaze

36.00 per person

Garlic and Cumin Crusted Top Sirloin Roast

With Cabernet Demi Glaze or Natural Jus
35.00 per person

Herb Crusted Prime Rib of Beef

With Horseradish Cream & Beef Au jus
38.00 per person

Fresh Pan Seared or Grilled Salmon

With Raspberry Beurre Blanc, Dill Garlic Cream or Caper Tomato relish
36.00 per person

Roast Pork Tenderloin Medallions

Garlic, Herb Crusted with Mustard Cream Sauce
34.00 per person

Triple Cheese Tortellini or Butternut Squash Ravioli

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

Grilled New York Steak

With Roasted Garlic Compound butter
35.00 per person

Baked Lasagna with Marinara

Layered with Mozzarella, Ricotta & Parmesan Cheeses
With Meat: \$33.00 **Vegetarian:** 30.00 per person

All entrees above are accompanied by a selection of:

Fresh Sliced Sour Dough Bread or Assorted Dinner Rolls & Whipped Butter
Organic Mixed Greens or Classic Caesar Salad
Garlic Whipped Potatoes, Rosemary Roasted Red Potatoes, Quinoa,
Creamy Polenta, Mac n Cheese or Long Grain Wild Rice & Seasonal Vegetables

Premium Coffee, Hot Tea Selection or Iced Tea included

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

Please add 20% sur charge and 8.25% tax to all food & beverage

Gratuuity is not included

Specialty Buffets



Italian Buffet

Garlic Parmesan Bread or Rustic Country Loaf
Traditional Caesar Salad
Classic Meat & Cheese or Vegetable Layered Lasagna
Grilled Italian Link Sausages
Seasonal Vegetables

33.00

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

35.00

The Ninth Hole

Sour Dough Bread or Dinner Rolls & Sweet Butter
Organic Mixed Greens with Choice of Dressing
Herb Rub Roast Pork Tenderloin with Mustard cream sauce
Petrale Sole with Lemon Caper Butter
Choice of Potatoes & Seasonal Vegetables

35.00

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

29.00

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 Walnuts &
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 Seasonal Vegetables

36.00

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

36.00

Sonoma Mountain Buffet

Sour dough Bread or Dinner Rolls with Sweet Whipped Butter

Sonoma 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

38.00

(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, Sprite)

Please add 20% sur charge and 8.25% tax to all food & beverage

The surcharge is not a gratuity

*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

\$6.00



WARM APPLE OR CHERRY PIE

With Vanilla Bean Gelatto

\$5.50



SEASONAL FRUIT CRISP

Served warm with Vanilla Whipped Cream

\$5.50

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 \$2.50++ per person fee. It is your option to have our staff cut your cake or pie or plate your cupcakes.

Please add 20% sur charge and 8.25% tax to all food & beverage
The sur charge is not a gratuity



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
Mimosa Bar w/ Fruit	\$7.00/Glass
Champagne Toast	\$5.00/3/4 Glass
Corkage Fee	\$12.00/750 ml btl \$20.00/Magnum



Hourly Hosted Bar Package

House Brands

Call Brands

1 Hour	\$18.00	\$23.00
2 Hours	\$28.00	\$33.00
3 Hours	\$30.00	\$36.00
4 Hours	\$32.00	\$39.00

Private Bar: \$150.00++ per bartender for Set-up/Bartender for up to 4 Hours
There is a \$200.00++charge for each additional hour after 4 hours.

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

Please add 20% sur charge and 8.25% tax to all revenue.

The sur charge is not a gratuity

Golf Tournaments & Luncheon Parties

Please see out guidelines for Outside Caterers on the premises. We will collect a surcharge of \$6.50 per person if breakfast or lunch is brought in for any tournament.

On the Course- Beverage Options (No Glass)

Canned Soda	\$50.00++/Case
Canned Beer (Domestic)	\$90.00++/Case (24)
Deja Blue Spring Water	\$40.00++/Case (24)

Breakfast Burritos

Scrambled eggs, potatoes, beans, sautéed peppers/onions, cheddar cheese & bacon \$11.95++

Also available without meat. Coffee included

Bagged Lunches Pre ordered Choice of:

Turkey, Ham, Tuna or Italian Sub Sandwich

Cheddar Cheese, Provolone 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 Protein Bar **\$2.25++**

BBQ Buffet for Tournaments

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

Includes Two of the Following:

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

And Canned Soft drinks or Bottled Water **Lunch Buffet \$18.95 plus tax, service**

Dinner Buffet \$25.95 plus tax, service

Sub for one of the meats above: Roasted Chicken Or Pulled Pork **\$5.00++**

Sub for one of the meats above: Grilled Italian or Chicken Apple Sausage **\$4.00++**

Taco Bar

Crisp Taco Shells & Flour tortillas, Chips & Salsa

Achiote chicken or Seasoned Beef or Blackened White Fish

Shredded lettuce, Salsa Fresca, Cheddar cheese

Spanish rice and Refried Beans or Black Beans, Sour Cream, Jalapenos

Iced Tea included **\$25.95++**

Select 2 entrees for **\$28.95++**

Please add 20% sur charge and 8.25% tax to all food & beverage

The sur charge is not a gratuity

ROOSTER RUN GOLF CLUB EVENT CENTER

Special Event Guidelines for RRGc Catering

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 & Sur Charge:

8.25% Tax and 20% Sur Charge will be added to all food, beverage & revenue items. Room fees, cake fees and Sur Charges are considered revenue items. **The Sur Charge is NOT a gratuity.** 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

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. Beginning January 2019, we will be welcoming Professional Licensed Caterers to bring in prepared food and serve in our facility. A copy of the Catering License for Sonoma County must be presented at the time of booking with a waiver signed releasing Rooster Run of all food preparation. If you select our caterers, menu selections for all functions need to be decided a minimum of two weeks prior to the event. 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.

Tournaments: We will collect a surcharge of \$6.50 per person 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 **\$2.50++** 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, & 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 **\$150.00++ per bartender** for up to 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 4 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 or Android adaptor, china, glass & silver.

Room Rental With out the Need for our Full Food Service (Outside *licensed caterers* are now permitted)

Depending upon the nature of your event, you may find you do not have a need for full service Food & Beverage arrangements. Food can be brought onto the premises by a *licensed caterer*, without kitchen use. Here are the options for events without food from RRGC or a **hors d'oeuvres** party.

The Event Facility is available for a fee of **\$1000.00++ for up to 4 hours, \$1500.00++ for over 4 hours up to 8 hours during the daytime. Includes tables & chairs with Ivory table linen.**

The Event Facility is available for a fee of **\$1800.00++ for up to 4 hours in the evening. Includes tables & chairs with Ivory table linen. This also includes theater style chair set up, up to 3 of our 8ft tables & up to 13 round tables with 8 chairs each are included in room fee. Additional tables are available for an added fee of \$25.00 each. Each additional room hour is \$200.00 plus tax, sur charge.**

(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 64 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.

RR Catering Linen:

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

Outside Caterers Linens:

RR will supply 1 each 90 x 90 Ivory table cover for each round table. Your Caterer supplies your napkin and drapes for all side tables. Linens brought in must be removed on the same day.

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 a Mobile device adaptor for playlists, Spotify or Pandora access. **A.V. rental equipment if \$250.00 if using your own caterer.**

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.

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.



Room Fees with RRGC Catered Buffet & Plated Meals:

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 4 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 4

hours \$1500.00++

THE GARDEN'S EDGE

Seasonal 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 24 for sit down or

30 for Cocktail Parties

Day: Up to 3 Hours \$250.00++

Up to 4 hours \$350.00++

Eve: Up to 3 Hours \$400.00++ Up to 4 hours \$500.00++

++Please add 20% sur charge and 8.25% tax to all revenue, food & beverage including rooms.

The sur charge is not a gratuity

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 from RRG.

The price for rooms for a Hors d'oeuvres party up to 4 hours is \$500.00++ daytime & \$800.00++ evenings.

The Grand Oaks Room & the Cypress Room may be rented together.

Please inquire about Room Fees.

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.

CONTACT/HOST: _____

COMPANY NAME: _____

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

ADDRESS: _____

E-MAIL ADDRESS: _____

DAY AND DATE OF EVENT: _____

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

DEPOSIT: _____

CREDIT CARD INFORMATION: Number _____

Expiration Date: _____

CLIENT SIGNATURE: _____ **DATE:** _____

Tournaments: We will collect a surcharge of \$6.50 per person if breakfast or lunch is brought in for **any tournament** and served by the client anywhere on our property.

E-MAIL ADDRESS: _____

COORDINATOR SIGNATURE: _____ **DATE:** _____