

The
ROOSTER RUN
EVENT CENTER



Wedding Ceremony and Reception Packages 2020



2301 East Washington Street, Petaluma, California 94954

Tours & Information:

Lane Morales 707-778-1232 lanem@roosterrun.com

www.roosterrun.com

FAIRWAY PACKAGE

HORS D'OEUVRES

1 STATIONARY

DINNER

(Buffet or Plated)
2 ENTREES 1 SALAD, 2 SIDES
FRESH ARTISAN BREADS

Beverage Station (2) Throughout

TOAST

CHAMPAGNE OR APPLE CIDER

SETTINGS

GRAND OAKS OR CYPRESS ROOM
CHINA, GLASS & SILVER
CHOICE OF LINEN NAPKIN COLORS
ROUND TABLES OF 8

AMMENITIES

COORDINATION SERVICES
SPECIALTY HEAD TABLE LINENS
BRIDE'S CHANGING ROOM
WHITE WEDDING CHAIRS AT SITE

SERVICE & STAFF FEES

ROOM FEES, BARTENDER FEES,
EVENT & CATERING STAFF, CAKE
CUTTING FEES
SET-UP & BREAKDOWN, TAX
& SERVICE FEES

\$100.00 PER PERSON

**CEREMONY SITE FEES
\$600.00 FLAT**



**50 GUEST MINIMUM IS
REQUIRED FOR ANY
PACKAGE**

**PLEASE REFER TO
SELECT MENUS ON
FOLLOWING PAGES**

**PREMIUM ENTREES ALSO
AVAILABLE**

Prime Rib, Halibut
Sushi Grade Ahi Tuna
And Filet of Beef

Market Price

**CARVING STATION
\$60.00 per Hour**

HOLE IN ONE PACKAGE

HORS D'OEUVRES

1 STATIONARY/2 PASSED

DINNER

(Buffet or Plated)
2 ENTREES, 1 SALAD, 2 SIDES
FAMILY STYLE PASTA
FRESH ARTISAN BREADS

Beverage Station (2) Throughout

WINE for DINNER

HOUSE CABERNET & CHARDONNAY
ON GUEST'S TABLES

TOAST

CHAMPAGNE OR APPLE CIDER

SETTINGS

CHINA, GLASS & SILVER
CHOICE OF LINEN NAPKIN COLORS
SPECIALTY HEAD, CAKE & GIFT TABLE
LINENS

AMMENITIES

RECEPTION D.J./M.C.
FLORAL CENTERPIECES
BRIDE'S CHANGING ROOM
COORDINATION SERVICES

SERVICE & STAFF FEES

ROOM FEES, BARTENDER FEES,
EVENT & CATERING STAFF, CAKE
CUTTING FEES
SETUP & BREAKDOWN, TAX &
SERVICE FEES

\$150.00 PER PERSON

**CEREMONY SITE FEES
\$600.00 FLAT**



ABOUT OUR MENU

The
ROOSTER RUN
EVENT CENTER



WE OFFER FRESH, ORGANIC, SUSTAINABLE INGREDIENTS,
ARTISAN BAKED BREADS with SWEET WHIPPED BUTTER
and ONLY THE FRESHEST LOCAL PRODUCE FOR OUR SALADS & SIDE DISHES

CHICKEN ENTRÉE SELECTIONS

PAN ROASTED ROSEMARY CHICKENLemon Beurre Blanc
SAUTEED CHICKEN MARSALA Mushroom Marsala Sauce
HERB ROASTED QUARTERED CHICKEN.....Bone in with Natural Jus
CHICKEN THIGH MEDITERANEAN.....Roasted tomato, olives, garlic
CHICKEN PICCATTA.....Capers, White wine & Lemon

SEAFOOD ENTRÉE SELECTIONS

PAN SEARED PETRALE SOLE Capers, Lemon & White wine
SHRIMP SCAMPI..... Over Angel Hair Pasta
DILL DUSTED SALMONGarlic Cream Sauce or Lemon Beurre Blanc
BLACKENED TILAPIACilantro, Mango, Red onion Salsa

BEEF ENTRÉE SELECTIONS

GARLIC & CUMIN CRUSTED TOP SIRLOIN ROAST.....Veal Demi-Glace
MARINATED & GRILLED FLAT IRONRed wine, Rosemary, Balsamic
GRILLED RIB EYE STEAKS Au Jus, Horseradish cream
BEEF TENDERLOIN TIPSBeef Bourguignon Sauce

VEGETARIAN ENTRÉE SELECTIONS

BAKED ACORN SQUASH.....Stuffed with Dried Cranberries, Quinoa and Arugula
BUTTERNUT SQUASH RAVIOLI.....Brown Butter Sage sauce & Shaved Parmigiano
ROASTED VEGETABLE PLATTER Oven Roasted Eggplant, Seasonal Squash, Carrots,
Caramelized Brussel Sprouts and Balsamic Red Onions

SALAD SELECTIONS

CLASSIC CAESAR SALAD

Romaine Hearts, Shredded Parmesan Cheese, Herb croutons
With Rooster Run's Caesar Dressing

ORGANIC SPRING MIX

Baby lettuces, Cherry tomatoes, Quartered cucumbers, Shredded carrots
and Shaved Red onion with Dressing Choice

EGG & RED POTATO SALAD

New Red potatoes, Celery, Hard boiled eggs, Black olives, Red onion, Parsley, Thyme

SPINACH SALAD

Tender Spinach leaves, Candied walnuts, Dried cranberries and
Shaved Red onion with Dressing Choice

SEASONAL MEDLEY OF FRUIT

Fresh cut fruit selection at the peak of their season

BLACK BEAN & ROASTED CORN SALAD

With Avocado, Limes, Cilantro, Cherry Tomatoes, Red onion & Balsamic Vinaigrette

ARUGULA & PEAR SALAD

With Candied Walnuts, Goat cheese and Lemon dressing

HORS D'OEUVRES SELECTIONS

PASSED

Roma Tomatoes, Basil, Olive oil and Garlic Bruschetta

Sweet Italian Sausage, Spinach & Parmesan Stuffed Mushrooms (Also available without sausage)

Cranberry, Currant & Apricot Chutney on Goat Cheese Baguettes with Ginger & Walnuts

Petit Crab Cakes with Chipotle Aioli

STATIONARY

Teriyaki Sesame Chicken or Seared Sirloin Beef Skewers with Chimichurri Sauce

Vegetable Spring Rolls with Asian Style Dipping Sauce

Domestic & Imported Cheese Platter with Crackers, Fresh Fruit & Mixed Nuts

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

Antipasti Platter with Imported Meats, Cheeses, Olives, Sour Dough Baguettes

SIDE DISH SELECTION

CREAMY CHEESE POLENTA

QUINOA WITH CRANBERRIES & WALNUTS

WILD LONG GRAIN OR JASMINE RICE

POTATOES

Yukon Gold, Baby Reds, Assorted Fingerlings or Russet
(Roasted, Baked, Whipped, Smashed, Grilled or Fried)

SEASONAL VEGETABLES

(Grilled, Sautéed or Oven Roasted)



Our Specialty Vendors

Providing Your Custom
Floral Centerpieces, D.J./M.C Services and Table Linens

Vanda Floral Designs

501 Petaluma Blvd North
Petaluma (707) 763-9271
Bryce Loutsch
www.vandafloraldesign.com

Perfect Day Music

Santa Rosa
(707) 292-2169
Noel Plumb
nplumb@comcast.net www.perfectdayevents.com

JRB Event Services

1150 Industrial Avenue
Petaluma (707) 778-1078
Heidi@heirloomevents.com www.heirloomevents.com

Wines, Spirits & Refreshments



Non-Alcoholic Beverages

Coffee and Tea	incl in package
Sodas and Juices	incl in package
Mineral Waters Still	\$3.00
Mineral Waters Sparkling	\$3.00

Mixed Beverages

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

Imported & Domestic Beers

Bottled Beers	\$5.00
Draft Beer 16 oz	\$5.00 domestic
	\$6.00 imported

Kegs	13 gallon	\$375.00(Dom)
	7 gallon	\$300.00(Micro)

Wines & Champagne (Included in some packages)

House Wine	\$5.50/Glass	\$21.00/Bottle
Call Wine	\$7.00/Glass	\$27.00/Bottle
Premium Wine	\$8.00/Glass	\$31.00/Bottle
House Sparkling Wine	\$6.50/Glass	\$25.00/Bottle
Champagne Toast	\$5.00/Half Glass	

Corkage Fee

\$12.00/750 ml Bottle \$20.00/Magnum

Hourly Hosted Bar Package

	<u>House Brands</u>	<u>Call Brands</u>
1 Hour	\$20.00	\$26.00
2 Hours	\$29.00	\$34.00
3 Hours	\$32.00	\$36.00
4 Hours	\$36.00	\$39.00



Private Bar: Set-up & Bartender Fees included in our package for 4 hours.
There is a \$150.00++charge for each additional hour after 4 hours.

All beverages except Wine & Champagne must be purchased from Rooster Run. Beverages that have been brought on the premises will be charged a corkage fee.

Please add 20% surcharge and 8.25% tax to all food & beverage & revenue.

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. We are happy to personalize a menu created to more appropriately suit your needs.

Deposit:

We require a **\$1000.00 non-refundable** deposit to hold a space for your event here at Rooster Run. We require contract information to be signed with a credit card to accompany your deposit.

****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.

Payment: Final payments for all Weddings and Holiday Parties are due 7 business days in advance with your final guest count. The outstanding items such as corkage fees & open bars will be paid at the conclusion of your 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.**

The Rooster Run Golf Club Event Center accepts the following forms of payment:

Visa, American Express, Master Card, Cash or Check

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:

An 8.25% Tax and 20% Surcharge will be added to all food, beverage & revenue items except for those included in your package. Room fees, cake fees and Surcharges are considered revenue items. These items are subject to change periodically.

Confirmed Number of Guests:

The confirmed number of guests must be specified 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.

Rooster Run has a seasoned full time catering staff to take care of all of your culinary requests.

We do not allow outside caterers for this package.

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.

Desserts & Wedding Cakes

****Rooster Run Golf Club's Event Facility waives the cake cutting fee for cake and cupcakes as a gift to the Bride and Groom. Please inquire about the cost for a dessert bar to be added to your menu.****

Beverages consumed in the Event Center

Alcoholic beverages are not allowed to be brought onto the premises except for wine & champagne that will be charged a corkage fee. We reserve the right to remove any beverage with alcohol brought in during an event.

During the cocktail hour the average consumption is two drinks per person, but varies depending on the party. During dinner service, wine consumption is approximately three glasses per person.

The current house champagne is Domaine Ste Michele. One bottle of champagne will serve 6 to 8 glasses for the toast. Our house selected wines are Glen Ellen Concannon Chardonnay, Cabernet & Sauvignon Blanc. Additionally, you are welcome to select from our expanded wine list.

Guest may provide their own Wine, Champagne and Apple Cider. A corkage fee of \$12.00 plus tax and service per 750 ml. bottle will apply to wine & champagne and \$5.00++ for apple cider.

A non-alcoholic beverage station is also available for your event with 2 of our non-alcoholic beverages available throughout. This may include Soft Drinks, Iced Tea, Lemonade, Fruit Punch, Hot Tea Selection and Fresh Brewed Coffee from Petaluma Coffee & Tea Company.

Bartenders:

A private bar can be arranged for any party with 50 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. This fee includes your personal bartender, set-up and break down with the bar set up specifically for your needs. You may host or decide not to host any portion or all of your event. The decision is yours! There will be a \$150.00++ per hour fee for every hour that exceeds 4 hours.

Room Rental:

General Room use with a served meal or buffet meal is based on a 4 hour increment for weddings. For onsite 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 or your package 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, china, glass & silver, wireless microphone, 5 disc C.D. players, mobile device adaptors for playlists.

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 80 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 300.

Linen:

Ivory or White linen tablecloths, Chocolate Brown, White or Ivory napkins and Bronze Pintuck Table Drapes are available as our standard house linens. You will also have a choice of any other standard color linen napkin that our vendors carry. Table covers or drapes in colors other than Ivory or White are at an additional charge.

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 Mobile device adaptor for playlists.

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 \$10.00++ 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. in the evening.

The Grand Oaks Room & the Cypress Room may be rented together to provide you with additional space for cocktail hour, dancing or guest seating.
Please inquire about the Room Fees to secure both rooms.

Additional charge of \$200.00 is charged per hour for each hour exceeding 4 hours.

We add 20% surcharge and 8.25% tax to all revenue, food & beverage.
The surcharge is not the Gratuity.



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: _____

CO-HOST: _____

PHONE NUMBER: _____ CELL PHONE NUMBER: _____

ADDRESS: _____

DAY AND DATE OF EVENT: _____

TIME OF EVENT: _____ NUMBER OF GUESTS: _____

DEPOSIT: _____

CREDIT CARD INFORMATION: Number _____

Expiration Date: _____

NAME AS IT APPEARS ON THE CARD: _____

CLIENT SIGNATURE: _____

DATE: _____

E-MAIL ADDRESS: _____

COORDINATOR SIGNATURE: _____ DATE: _____