



The Clubhouse at Paradise Valley Wedding Packages

You've just become engaged
and are most likely asking yourself...
"Now what?"

The planning process can seem daunting and overwhelming but our expert team of Event Coordinators at The Clubhouse at Paradise Valley will help you with every detail of planning the Wedding of Your Dreams!

You get dressed and we'll do the rest!

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Life is a Celebration... Let Us Help You Celebrate!



Located equidistant between Sacramento and San Francisco with breath taking views of the award-winning golf course, The Clubhouse at Paradise Valley is the ideal wedding venue!

Our wedding menu options are distinctive, affordable and completely customizable. You can add or remove any item or service and the cost will be adjusted accordingly.

Our wedding professionals are here to assist you with every detail of the planning of your special day. Your special day is our specialty! Call to set up a consultation.



Bronze Package \$44 per guest

One Displayed **or**
One Hand Passed Hors D'Oeuvre
Two Salads
Two Entrees
Two Accompaniments
Champagne Toast
1 Hour Hosted Beer, Wine & Sodas

Silver Package \$49 per guest

One Displayed Hors D'Oeuvre
One Hand Passed Hors D'Oeuvre
Two Salads
Two Entrees
Two Accompaniments
Champagne Toast
Wine with Dinner
1 Hour Hosted Well Bar

Gold Package \$58 per guest

One Displayed Hors D'Oeuvre &
Two Hand Passed Hors D'Oeuvres
Two Salads
Two Entrees
Two Accompaniments
Champagne Toast
Wine with Dinner
2 Hours Hosted Well Bar

Diamond Package \$80 per guest

Two Displayed D'Ouevres &
Two Hand Passed D'Ouevres
Two Salads
Two Upgraded Entrees
Two Accompaniments
Champagne Toast
Wine with Dinner
3 Hours Hosted Call Brand Bar

Platinum Package \$98 per guest

Champagne Greet before Ceremony
Two Displayed D'Ouevres &
Three Hand Passed D'Ouevres
Two Salads
Two Upgraded Entrees
Three Accompaniments
Champagne Toast
Upgraded Wine with Dinner
4 Hours Hosted Premium Brand Bar

Double Platinum Package \$109 per guest

Champagne Greet before Ceremony
Two Displayed D'Ouevres &
Three Hand Passed D'Ouevres
Two Salads
Two Upgraded Entrees
Three Accompaniments
Champagne Toast
Upgraded Wine with Dinner
4 Hours Hosted Premium Brand Bar
Floor Length Specialty Linens
Gold Chiavary Chairs

All packages are served buffet style and include fresh dinner rolls, iced tea, coffee & water, set-up & cleanup, all equipment, china, glassware, flatware, gift table, cake table, cake cutting, dance floor, standard linens with linen napkins, professionally trained staff and a professionally skilled Banquet Captain to oversee your event.

Menu Selections

Hors D'Ouevres *Displayed*

Artisan Cheese

Assorted Artisan Cheese and Candied Nuts served with Sliced Baguette & Gourmet Crackers

Fresh Fruit

Seasonal Fruit

Garden Vegetable Crudité

with Ranch Dip

Warm Brie En Croute

Puff Pastry Baked Brie, & Cranberry Relish

Meatballs

Swedish or Sweet & Sour

Taste Of Asia

100+ guests= 3 choices, 50-99 guests= 2 choices, <49 guests= 1 choice
Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

Bruschetta Bar

100+ guests= 3 choices, 50-99 guests= 2 choices, <49 guests= 1 choice
Artichoke dip, Italian Crostini, Spinach Dip, Jalapeno-Lime Hummus with Toasted Crostini

Hors D'Oeuvres

Hand Passed

English Cucumber Canapés

with choice of Smoked Salmon or Bleu Cheese Mousse

Chicken Satay

with Sweet Spicy Thai or Peanut Sauce

Spanakopita

Puffed Pastry with Spinach, Feta and Balsamic Reduction

Jumbo Mushrooms

Choice of Sweet Italian Sausage or Garlic Parmesan Cream Cheese

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Grilled Marinated Beef Skewers

Teriyaki or Argentinean Chimichurri Sauce

Chef Damian's Baja Bites

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

Roasted Grape Crostini

Roasted Red Grapes with Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Roma Tomato, Artichoke, Kalamata Olives Tapenade on Toasted Baguette

Mini Smoked Quesadillas

with chipotle sauce

Upgraded Hors D'Oeuvres

Hand Passed

Crab Stuffed Mushrooms

Warm Crab Herb Cream Cheese and Toasted Almonds
(Please add \$2.00 per person)

Smoked Salmon Toast Points

with Chive Mascarpone
(Please add \$2.00 per person)

Jumbo Prawns

with House-Made Cocktail Sauce
(Please add \$3.00 per person)

Bacon Wrapped Prawns

with Basil-Pesto Sauce
(Please add \$4.00 per person)

Ahi Tuna Tartar on Crispy Won Ton

with Sriracha Aioli, Red Onion & Micro Greens
(Please add \$4.00 per person)

Salads

Fresh Field Greens

with choice of dressings

Hearts of Romaine Caesar Salad

chopped romaine with parmesan cheese,
garlic croutons and classic creamy Caesar dressing

Spinach Salad

with hard-boiled egg, bacon, red onion
with raspberry vinaigrette

Mediterranean Salad

with feta cheese, green & kalamata olives, red onion
and cherry tomatoes with champagne vinaigrette

Paradise Valley Salad

with candied walnuts, cranberries, red onion, bleu cheese
crumbles with champagne vinaigrette

Fuji Salad

with Fuji Apples, roasted pecans, dried cranberries, mandarin
oranges with honey poppy seed dressing

Entrées

Roasted Marinated Tri-Tip

with cabernet demi glaze

Santa Maria Tri-Tip

with au jus and creamy horseradish

Grilled Lemon Pepper Chicken Breast

with lemon cream sauce

Chicken Caprese

with buffalo mozzarella cheese, roma tomatoes and Basil

Artichoke Chicken

with tomatoes, artichoke hearts and roasted garlic

Chicken Piccata

with imported capers and chardonnay cream sauce

Teriyaki Chicken Breast

with fresh pineapple, sweet peppers and onions

Mahi Mahi

with fresh tropical salsa

Parmesan Encrusted Talapia

topped with Caprese salsa

Tri-Colored Cheese Tortellini

with sundried tomato and pesto cream sauce

Upgraded Entrées

Baked Salmon Filet

with Dijon-dill cream sauce
(please add \$3 per person)

Sonoma Free Range Chicken

with lemon caper butter cream sauce
(please add \$4 per person)

Roasted Prime Rib of Beef

with au jus and creamed horseradish
(please add \$4 per person)

New York Steak

with bleu cheese butter
(please add \$4 per person)

Seafood Scampi

with garlic butter sauce
(please add \$5 per person)

Roasted Tenderloin Medallions

with garlic-peppercorn sauce
(please add \$ per person)

Filet Mignon

with Béarnaise sauce
(please add \$6 per person)

Baked Halibut

with tropical salsa (subject to availability)
(Market price)

Accompaniments

Creamy Garlic Mashed Potatoes

Roasted Herbed New Potatoes

Potatoes Au Gratin

Jasmine Rice

Rice Pilaf

Wild Rice Pilaf

with fresh vegetable medley

Roasted Vegetable Medley

Penne Pasta

with sundried tomato pesto sauce

Our chef will be happy to create custom menu items upon request

All selections are served buffet style

Plated service is available for an additional \$5.00 per person

Children under 4 years old are complimentary

Children 5-10 years old are \$22.00 for any of the packages

Enhancements

- ~ Champagne Greet~* *\$4.00 per person*
~Served as your guests arrive
- ~ Chocolate Covered Strawberries~* *\$2.00 per person*
~Served after cake cutting
- ~ Donut Station~* *\$4.00 per person*
~ Variety of Donuts elegantly displayed
- ~ Late Night Snack~*
~ Trays of 50 pieces:
- ~ Mini Pulled Pork Sandwiches* *\$110 per tray*
 - ~ Mini Smoked Chicken Quesadillas* *\$125 per tray*
 - ~ Flatbread Pizza* *\$120 per tray*
 - ~ Potstickers* *\$100 per tray*
 - ~ Mini Won Tons* *\$100 per tray*
 - ~ Spring Rolls* *\$100 per tray*
 - ~Chicken Wings* *\$100 per tray*
Choice of Spicy Buffalo or Thai Sweet and Sour Sauce
 - ~ Tri Colored Tortilla Chips* *\$100/display*
with salsa and fresh house made guacamole

Additional Services and Upgrades

<i>Ceremony</i>	<i>\$795</i>
<i>Includes chairs, use of arch and an additional hour of time and one hour of rehearsal time</i>	
<i>Wedding Cake</i>	<i>\$5.00 per person</i>
<i>Chair Covers</i>	<i>\$5.50 per chair</i>
<i>Gold Chiavari Chairs</i>	<i>\$7.75 per chair</i>
<i>Floor Length Cotton Linens</i>	<i>\$14.50 per table</i>
<i>Floor Length Specialty Linen</i>	<i>\$27.00 per table</i>
<i>Specialty Overlay</i>	<i>\$12.00 per table</i>
<i>Floral Centerpieces</i>	<i>\$6.00 per person</i>
<i>Ceremony Arch Floral</i>	<i>\$400</i>
<i>Photo Booth for four hours</i>	<i>\$550</i>
<i>Specialty Lighting</i>	<i>\$300</i>
<i>LCD Projector with Screen</i>	<i>\$160</i>
<i>8' Projector Screen</i>	<i>\$50</i>
<i>DJ/MC Services</i>	<i>Quote upon request</i>

Our Promise to Our Clients....

We are:

Dependable: The Clubhouse at Rancho is an experience you can count on. We pride ourselves on creating an experience based on honesty and integrity.

High Quality: Our Culinary and Event Coordinating experts have years of experience in the catering and special events industry. Our goal is to give the highest quality food and service at a price that cannot be beat.

Full Service: Our catering and event professionals are here to help with every aspect of the event planning process and are committed to ensuring every detail of your vision is achieved.

Seamless: We have a culture based on solidarity and team-work and strive to make the planning experience as stress free as possible from beginning to end.

Cost-Effective: We offer the highest standard of service with the best value at the most competitive price possible and make every effort to work within most budgets.

A One Stop Shop: We've developed relationships with the top professionals in the industry. We bring all resources and vendors together to guarantee the most cost effective and innovative approach to your special event needs.



Your Special Day is Our Specialty!

The Clubhouse at Paradise Valley

General Information

- ~ To reserve your wedding date, a \$1000.00 deposit (applied to the final balance) and signed contract are required. The deposit is non-refundable should your event be cancelled.
- ~ A service charge of 22% (includes staff gratuity) and applicable tax will be added to the final bill. Service charges are subject to sales tax.
- ~ The facility is booked in four-hour blocks, up to two additional hours may be purchased. The maximum time allowed for any event is 6 hours.
- ~ The maximum time allowed for bar service is 5 hours.
- ~ All food and beverage must be consumed on the premises.