



## *The Clubhouse at Rancho Solano 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 Rancho Solano 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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**(707) 434-1160**

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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 Rancho Solano 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 \$51 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 \$58 per guest**

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

**Gold Package \$67 per guest**

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

**Diamond Package \$90 per guest**

Champagne Greet as guests arrive  
Two Displayed &  
Two Hand Passed Hors D'Oeuvres  
Two Salads  
Two Upgraded Entrees  
Two Accompaniments  
Champagne Toast  
Wine with Dinner  
3 Hours Hosted Call Brand Bar

**Platinum Package \$107 per guest**

Champagne Greet as guests arrive  
Two Displayed &  
Three Hand Passed Hors D'Oeuvres  
Two Salads  
Two Upgraded Entrees  
Three Accompaniments  
Champagne Toast  
Upgraded Wine with Dinner  
4 Hours Hosted Premium Brand Bar

**Double Platinum Package \$118 per guest**

Champagne Greet as guests arrive  
Two Displayed &  
Three Hand Passed Hors D'Oeuvres  
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*

Choose One

Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

### *Bruschetta Bar*

Choose One

Artichoke dip, Italian Crostini, Spinach Dip or Jalapeno-Lime Hummus  
Served 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 \$3.00 per person)

*Smoked Salmon Toast Points*

with Chive Mascarpone  
(please add \$3.00 per person)

*Jumbo Prawns*

with House-Made Cocktail Sauce  
(please add \$4.00 per person)

*Bacon Wrapped Prawns*

with Basil-Pesto Sauce  
(please add \$5.00 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 with 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

## *Rancho Solano 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 \$4 per person)

## *Sonoma Free Range Chicken*

with lemon caper butter cream sauce  
(please add \$5 per person)

## *Roasted Prime Rib of Beef*

with au jus and creamed horseradish  
(please add \$5 per person)

## *New York Steak*

with bleu cheese butter  
(please add \$5 per person)

## *Seafood Scampi*

with garlic butter sauce  
(please add \$6 per person)

## *Roasted Tenderloin Medallions*

with garlic-peppercorn sauce  
(please add \$7 per person)

## *Filet Mignon*

with Béarnaise sauce  
(please add \$7 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 accommodate vegan and gluten free options or 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*

- |   |                              |
|---|------------------------------|
| <i>~ Champagne Greet ~</i>                                  | <i>\$5.00 per person</i>     |
| <i>~Served as your guests arrive</i>                        |                              |
| <i>~Includes Golden Champagne Fountain</i>                  |                              |
| <br><i>~ Chocolate Covered Strawberries ~</i>               | <br><i>\$3.00 per person</i> |
| <i>~Served after cake cutting</i>                           |                              |
| <br><i>~ Donut Station ~</i>                                | <br><i>\$4.00 per person</i> |
| <i>~ Variety of Donuts elegantly displayed</i>              |                              |
| <br><i>~ Late Night Snack ~</i>                             |                              |
| <i>~ Trays of 50 pieces:</i>                                |                              |
| <i>~ Mini Pulled Pork Sandwiches</i>                        | <i>\$115 per tray</i>        |
| <i>~ Mini Smoked Chicken Quesadillas</i>                    | <i>\$130 per tray</i>        |
| <i>~ Flatbread Pizza</i>                                    | <i>\$125 per tray</i>        |
| <i>~ Potstickers</i>  | <i>\$105 per tray</i>        |
| <i>~ Mini Won Tons</i>                                      | <i>\$105 per tray</i>        |
| <i>~ Spring Rolls</i>                                       | <i>\$105 per tray</i>        |
| <i>~ Chicken Wings</i>                                      | <i>\$105 per tray</i>        |
| <i>Choice of Spicy Buffalo or Thai Sweet and Sour Sauce</i> |                              |
| <i>~ Housemade Tortilla Chips</i>                           | <i>\$130/display</i>         |
| <i>with Dungeness crab dip or guacamole and salsa</i>       |                              |

## *Additional Services and Upgrades*

### *Ceremony*

*\$995*

Includes chairs, use of arch and an additional hour of time and one hour of rehearsal time

### *Wedding Cake*

*\$6.00 per person*

### *Chair Covers*

*\$5.50 per chair*

### *Gold Chiavary Chairs*

*\$8.25 per chair*

### *Floor Length Cotton Linens*

*\$15.00 per table*

### *Floor Length Specialty Linen*

*\$29.00 per table*

### *Specialty Overlay*

*\$13.00 per table*

### *Floral Centerpieces*

*\$14.00 per person*

### *Ceremony Arch Floral*

*\$400*

### *Photo Booth for four hours*

*\$650*

### *Specialty Lighting*

*\$300*

### *LCD Projector with Screen*

*\$160*

### *8' Projector Screen*

*\$50*

### *DJ/MC Services*

*Quote upon request*

# *Our Promise to Our Clients....*

*We are:*

**Dependable:** The Clubhouse at Rancho Solano 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 Rancho Solano*



## *General Information*

- ~ To reserve your wedding date, a \$2000.00 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.