



Legends at Bennett Valley Events 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 with Legends at Bennett 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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(707) 523-4040

www.legendsbennettvalleyevents.com

email: info_request@legendsbennettvalleyevents.com

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



With breath taking views of the award-winning golf course, Legends at Bennett 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. Your special day is our specialty! Call to set up a consultation.



Bronze Package \$51 per guest

One Butler Passed Hors D'Oeuvre
Two Salads
Two Entrees
Two Accompaniments
Hosted Cocktail Hour with
Wine, Champagne, Beer & Well Liquor

Gold Package \$70 per guest

One Displayed &
Two Butler Passed Hors D'Oeuvres
Two Salads
Two Entrees
Two Accompaniments
Wine with Dinner
Two Hour Hosted Bar with
Wine, Champagne, Beer & Call Liquor

Silver Package \$56 per guest

Two Butler Passed Hors D'Oeuvres
Two Salads
Two Entrees
Two Accompaniments
Hosted Cocktail Hour with
Wine, Champagne, Beer & Call Liquor

Diamond Package \$91 per guest

Two Displayed &
Two Butler Passed Hors D'Oeuvres
Two Salads
Two Premium Entrees
Three Accompaniments
Premium Wine with Dinner
Two Hour Hosted Bar with
Wine, Champagne, Beer &
Premium Liquor

Platinum Package \$108 per guest

Two Displayed &
Three Butler Passed Hors D'Oeuvres
Three Salads
Two Premium Entrees
Three Accompaniments
Premium Wine with Dinner
Four Hours Hosted Bar with
Wine, Champagne, Beer & Premium Liquor

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, standard linens with linen napkins, professionally trained staff and a professionally skilled Banquet Captain to oversee your event.

Each of the above selections are subject to service charge and tax.

Menu Selections

Hors D'Oeuvres *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

Meatballs

Swedish or Sweet & Sour

Taste Of Asia

Pot Stickers or Mini Won Ton or Spring Rolls

Served with Three Dipping Sauces

Bruschetta Bar

Artichoke Dip or Italian Roma Tomato or 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

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

*Premium
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 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

Bennett 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

Chicken Marsala

with sautéed mushroom and Marsala wine demi glaze

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

Premium 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 \$6 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

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 5-12 years old are ½ price

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

<i>Ceremony</i>	<i>\$995.00</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>\$6.50 per person</i>
<i>Chair Covers</i>	<i>\$5.50 per chair</i>
<i>Floor Length Cotton Linens</i>	<i>\$17.00 per table</i>
<i>Floor Length Specialty Linens</i>	<i>\$20.00 per table</i>
<i>Floral Centerpieces</i>	<i>\$50.00 per table</i>
<i>Ceremony Arch Floral</i>	<i>\$500.00</i>
<i>Photo Booth</i>	<i>\$600.00</i>
<i>Specialty Lighting</i>	<i>\$500.00</i>
<i>LCD Projector with Screen</i>	<i>\$100.00</i>
<i>8' Projector Screen</i>	<i>\$50.00</i>
<i>DJ/MC Services</i>	<i>Pricing upon request</i>
<i>Add the Dance Floor</i>	<i>\$200.00</i>

Please consult your sales person for pricing and other available services

Prices subject to change based on vendor availability

Each of the above selections are subject to service charge and tax

Our Promise to Our Clients....

We are:

Dependable: Legends at Bennett Valley Events 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!

Legends at Bennett Valley Events



To schedule an appointment with one of our Event Coordinators,
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