



Weddings at Castlewood Country Club

Welcome to Castlewood Country Club!

The Castlewood Country Club resides on the former estate of *California's most beloved hostess*, Phoebe Apperson Hearst. Her mansion, *La Hacienda del Pozo de Verona* was built in the 1890's, The mansion was designed by renowned architect Julia Morgan, the architect for the Hearst Castle at San Simeon.

After her death in 1919, her son, William Randolph Hearst, maintained the property. In 1924, he sold it to a group of businessmen who turned it into a Country Club. Two Golf Courses were added, one on the hillside in 1926, and one in the valley in 1948. The Porte Cochere and entryway with its large doors offers an appealing and engaging sense of old-fashioned charm while the Spanish tiled grand lobby is reminiscent of a by-gone era. Offering high ceilings, a 6,000 square foot Ballroom, an additional 2,000 square foot bar and a 2,000 square foot patio area, we are certain that you will have the space needed for your special event.

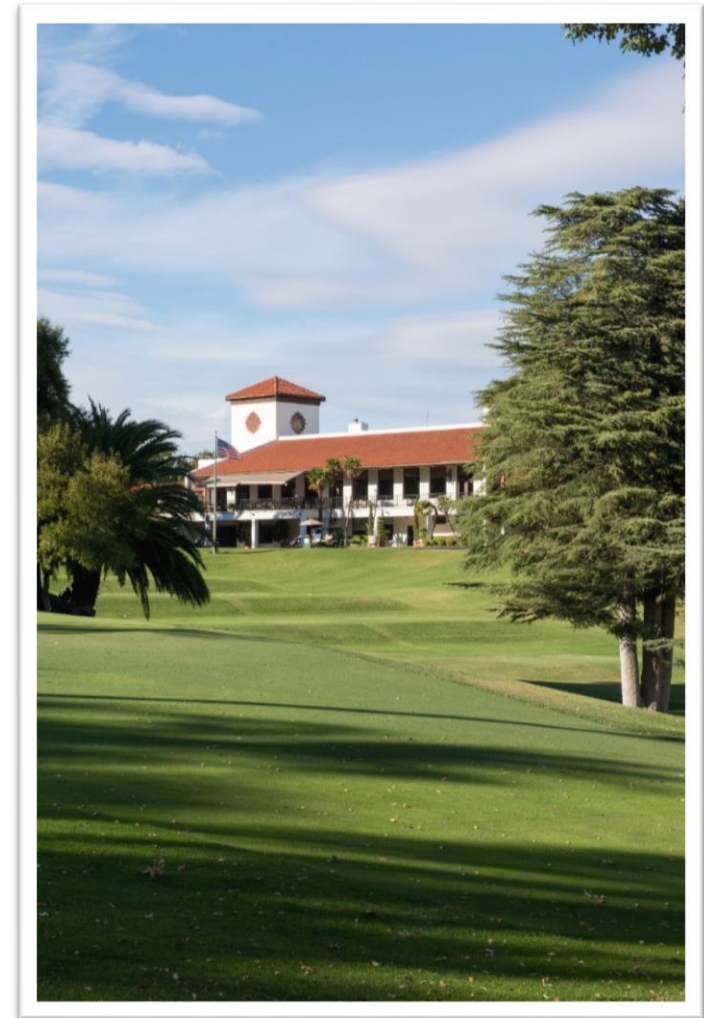
We look forward to assisting you in planning your special event and know that this will be where your treasured memories will be created. Please contact our catering department after exploring the package.

Sincerely,

Juliet Dorn, Senior Sales & Events Manager

925-485-2237

jdorn@castlewoodcc.org



Catering Packages and Policies



Your Room Rental Fee Includes the Following:

- Five hour allocation for your event
- Award winning culinary design with buffet or plated meal service
- Coffee & Cake Cutting Service
- 60" round dining tables, in-house banquet chairs, white linens & napkins, glassware, flatware and dishware, up to 400 guests
- Riser stage for head table and/or Band/DJ
- Professionally managed wait staff
- Complimentary food tasting for two scheduled three to six months prior to event date
- Access to facility two hours prior to start time for set-up and preparation
- Patio with Bistro Lighting

Wedding Ceremony Package Includes: (\$1,000)

- One-hour Rehearsal – scheduled based on space available
- Bridal Changing Room with Champagne & Hors d' oeuvres
- Up to One hour for Ceremony
- Up to 200 white folding chairs

Choose from the Following Ceremony Locations

- Oak Tree Grounds
- Colonnade Room

Evening events will begin at 5:00PM or later including ceremony start times.

All evening events must conclude no later than midnight.

Events that exceed duration of 5 hours will be subject to overtime charges, at \$750 per hour.

All prices quoted are subject to 20% Service Charge & Local Sales Tax



Room Rental and Set-up Fees

The Grand Ballroom

Maximum Capacity: 350 guests with a dance floor, 400 guests with no dance floor, includes use of Del Pozo Lounge and Patio

Saturday	Non-Member Rate: \$5,000	Member Rate: \$2,500
Friday / Sunday	Non-Member Rate: \$3,000	Member Rate: \$1,500
Tuesday through Thursday	Non-Member Rate: \$2,000	Member Rate: \$1,000

The Verona

Maximum Capacity: 120 guests includes Del Pozo Lounge and Patio

Saturday	Non-Member Rate: \$3,000	Member Rate: \$1,500
Friday / Sunday	Non-Member Rate: \$1,500	Member Rate: \$750
Tuesday through Thursday	Non-Member Rate: \$750	Member Rate: \$375

The Del Pozo Lounge

Maximum Capacity: 80 guests includes Patio

Saturday	Non-Member Rate: \$1,500	Member Rate: \$750
Friday / Sunday	Non-Member Rate: \$1,000	Member Rate: \$500
Tuesday through Thursday	Non-Member Rate: \$500	Member Rate: \$275

The Colonnade

Maximum Capacity: 80 guests

Saturday	Non-Member Rate: \$1,000	Member Rate: \$500
Friday / Sunday	Non-Member Rate: \$500	Member Rate: \$375
Tuesday through Thursday	Non-Member Rate: \$375	Member Rate: \$275

Member Sponsored Events will receive 25% off Non-Member Room Rentals and 18% Service Charge

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Passed Hors d'oeuvres

All items are prices per piece

Hot Selections

Blackened Lamb Lollipops with Curry Yogurt Sauce ^{GF}	\$4.75
Asiago Arancini	\$3.50
Chicken Samosas	\$4.00
Roasted Vegetable Tart *	\$3.00
Spanakopita *	\$3.75
Pork Empanadas	\$3.50
Tempura Shrimp	\$4.50
Beef, Blue Cheese and Bacon Meatball ^{GF}	\$3.00
Buffalo Chicken Meatballs ^{GF}	\$3.00
Lobster Empanada ^{GF}	\$5.00
Bacon Wrapped Pesto Chicken Skewer ^{GF}	\$3.50
Sesame Chicken Satay with Teriyaki Glaze ^{GF}	\$3.00
Mini Crab Cakes with Cajun Remoulade	\$4.00
Bacon Wrapped Scallops ^{GF}	\$4.50
Mini Chicken Cordon Bleu	\$3.00
Vegetarian Eggroll with Sweet Garlic Chili *	\$3.00

Chilled Selections

Caprese Skewer	\$3.00
Shrimp Stuffed Tomato ^{GF}	\$3.50
Berries and Brie served on a Heart Shaped Lavosh Cracker *	\$3.00
Heirloom Tomato Bruschetta on House Baked Crostini ^{GF} *	\$3.00
Grilled & Chilled Prawns with Southwest Spices ^{GF}	\$3.50
Seared Ahi Tuna on Won Ton Crisp with Wasabi Cream and Asian Slaw	\$3.50
Watermelon Lollipops with Feta Cheese, Pickled Onion and Mint ^{GF} *	\$3.00

^{GF} *Gluten Free*

**Vegetarian*

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Displayed Hors d'oeuvres

Each selection requires a twenty piece minimum

All items are priced per person unless otherwise stated

California Vegetable ^{GF} *	\$6.00
<i>Roasted, Blanched & Raw Seasonal Vegetables Served with Buttermilk Dipping Sauce</i>	
Sliced Seasonal Fruit ^{GF} *	\$6.00
<i>Seasonal Fruit, Tropical Fruit, and Berries</i>	
Antipasto ^{GF}	\$6.50
<i>Italian Meats and Cheeses, Roasted Vegetables, Marinated Olives and Artichokes, Served with Italian Breads</i>	
Artisan Cheese ^{GF} *	\$6.00
<i>Gourmet Artisan Cheese served with Assorted Crackers</i>	
Pacific Oysters ^{GF}	\$3.00
<i>Served on the Half Shell</i>	
Iced Jumbo Prawn ^{GF}	\$4.50
<i>(Two Pieces Per Person)</i>	
Baked Brie *	\$75.00 each
<i>Brie Wheel with Raspberry Preserves in Puff Pastry, Served with French Baguettes and Crackers (Serves 25)</i>	

^{GF} *Gluten Free*

**Vegetarian*

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Plated Dinner Packages

Packages Include: Two (2) Entrée Options
 Additional \$3.00 Per Person for a Third Entrée Option
 Vegetarian Entrée available at no additional charge

<h3>The Hacienda</h3>	<h3>The Castlewood</h3>	<h3>The Estate</h3>
<p>\$61.00</p> <p>Served with Chef's Choice Starch and Seasonal Vegetables, Dinner Rolls and Butter Water, Coffee and Hot Tea</p>	<p>\$67.00</p> <p>Served with Chef's Choice Starch and Seasonal Vegetables, Dinner Rolls and Butter Water, Coffee and Hot Tea</p>	<p>\$75.00</p> <p>Served with Chef's Choice Starch and Seasonal Vegetables, Dinner Rolls and Butter Water, Coffee and Hot Tea</p>
<p><u>Hors d'oeuvres:</u> <i>Choice of Two (2) Passed Hors d'oeuvres</i> <i>Assorted Cheese and Cracker Display</i></p>	<p><u>Hors d'oeuvres:</u> <i>Choice of Three (3) Passed Hors d'oeuvres</i> <i>Assorted Cheese and Cracker Display</i> <i>Seasonal and Tropical Fruit Display^{GF}</i></p>	<p><u>Hors d'oeuvres:</u> <i>Choice of Four (4) Passed Hors d'oeuvres</i> <i>Assorted Cheese and Cracker Display</i> <i>Seasonal and Tropical Fruit Display^{GF}</i></p>
<p><u>Salad Selections:</u> <i>Select One</i></p> <p>The Hacienda Salad * Iceberg Wedge Salad ^{GF}</p>	<p><u>Salad Selections:</u> <i>Select One</i></p> <p>The Hacienda Salad * Iceberg Wedge Salad ^{GF} Baby Spinach Salad ^{GF} Arugula Salad ^{GF}</p>	<p><u>Salad Selections:</u> <i>Select One</i></p> <p>The Hacienda Salad * Iceberg Wedge Salad ^{GF} Baby Spinach Salad ^{GF} Arugula Salad ^{GF}</p>
<p><u>Entrée Selections:</u></p> <ul style="list-style-type: none"> - Herb Roasted Chicken Breast with Basil Thyme Sauce & Seasonal Vegetables ^{GF} - Macadamia Crusted Mahi Mahi with Pineapple Salsa, Pineapple Beurre Blanc and Seasonal Vegetables 	<p><u>Entrée Selections:</u></p> <ul style="list-style-type: none"> - Pan Seared Chicken Marsala and Seasonal Vegetables ^{GF} - Baked Filet of Salmon with Beurre Blanc and Seasonal Vegetables ^{GF} - New York Strip Steak with Merlot Reduction and Seasonal Vegetables ^{GF} 	<p><u>Entrée Selections:</u></p> <ul style="list-style-type: none"> - Pan Seared Chicken Breast with Lemon Caper Sauce and Seasonal Vegetables ^{GF} - Baked Filet of Salmon with Beurre Blanc and Seasonal Vegetables ^{GF} - Filet Mignon with Cabernet Reduction and Seasonal Vegetables ^{GF}



Build Your Own Buffet Package

Starting at \$46.00 Per Person

Additional \$3.00 Per Person for a Third Entrée

Children ages twelve and under will be charged 50% of buffet per person price

Served with Dinner Rolls and Butter, Water, Coffee and Hot Tea

Salad Selections (Choose Two)

The Hacienda Salad *	Arugula Salad ^{GF}	Classic Caesar Salad
Baby Spinach Salad ^{GF}	Orzo Salad	Fresh Fruit Salad ^{GF} *

Entrée Selections (Choose Two)

Chicken Marsala	Mediterranean Chicken
Baked Salmon with Caper Cream Sauce	Achiote Mahi Mahi with Beurre Blanc and Pineapple Sauce
	New York Strip Steak with Merlot Reduction

Side Dishes (Choose One)

Porcini Risotto	Rice Pilaf
Mashed Potatoes	Roasted Yukon Gold Potatoes

Vegetables Dishes (Choose One)

Seasonal Vegetables ^{GF}	Broccoli and Carrots Parmesan
Asparagus ^{GF}	Roasted Cauliflower ^{GF}

Carving Stations

Chef Attendant additional \$150 required

Carved Prime Rib with Au Jus and Horseradish Sauce

Additional \$9 Per Person

Lemon Thyme Marinated Turkey with Cranberry Apricot Chutney

Additional \$7 Per Person

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Desserts

Chocolate Torte	\$5.00
New York Cheesecake with Raspberry Sauce	\$5.00
Triple Chocolate Mousse with Chocolate Coulisse	\$6.00
Warm Chocolate Molten Cake	\$6.00
Assorted Cookies and Brownies	\$5.00
Seasonal Fruit Tart	\$5.00

Children's Entrée Selections

For guests ages 12 and under

Select One (1) Entrée

\$16.95

Grilled Cheese Sandwich with French Fries and a Fruit Cup *

Penne Pasta with Marinara Sauce and a Fruit Cup *

Chicken Tenders with French Fries and a Fruit Cup

Mac and Cheese and a Fruit Cup *



Beverage Packages

All package prices are per person, unless otherwise stated

Package A	Package B	Package C	Package D
<p>At the Bar:</p> <p>Domestic and Imported Beer</p> <p>House Wine by the Glass</p> <p>Champagne by the Glass</p> <p>Non-Alcoholic Beverages</p>	<p>At the Bar:</p> <p>Domestic and Imported Beer</p> <p>House Wine by the Glass</p> <p>Champagne by the Glass</p> <p>Non-Alcoholic Beverages</p> <p>Well Cocktails</p>	<p>At the Bar:</p> <p>Domestic and Imported Beer</p> <p>House Wine by the Glass</p> <p>Champagne by the Glass</p> <p>Non-Alcoholic Beverages</p> <p>Well Cocktails</p> <p>Call Cocktails</p> <p><i>Ketel One, Tanqueray, Crown Royal, Jack Daniels, Captain Morgan, Jose Cuervo, Johnny Walker Red, Bushmill's, Bailey's</i></p> <p>Champagne Toast</p> <p>House Wine Service at Dinner</p> <p><i>Minimum hosting of 3 hours</i></p>	<p>At the Bar:</p> <p>Domestic and Imported Beer</p> <p>House Wine by the Glass</p> <p>Champagne by the Glass</p> <p>Non-Alcoholic Beverages</p> <p>Well Cocktails</p> <p>Call Cocktails</p> <p><i>Ketel One, Tanqueray, Crown Royal, Jack Daniels, Captain Morgan, Jose Cuervo, Johnny Walker Red, Bushmill's, Bailey's</i></p> <p>Premium Cocktails</p> <p><i>Belvedere, Crown Royal Reserve, Don Julio Blanco and Anejo, Johnny Walker Black, Grand Marnier</i></p> <p>Champagne Toast</p> <p>House Wine Service at Dinner</p> <p><i>Minimum hosting of 3 hours</i></p>
<p>One Hour: \$15</p> <p>Two Hours: \$20</p> <p>Three Hours: \$25</p> <p>Four Hours: \$30</p>	<p>One Hour: \$17</p> <p>Two Hours: \$25</p> <p>Three Hours: \$33</p> <p>Four Hours: \$41</p>	<p>One Hour: \$19</p> <p>Two Hours: \$28</p> <p>Three Hours: \$37</p> <p>Four Hours: \$46</p>	<p>One Hour: \$21</p> <p>Two Hours: \$31</p> <p>Three Hours: \$41</p> <p>Four Hours: \$51</p>

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Bar Service

Bartender Fee (<i>One Bartender per 100 guests</i>)	\$175.00 Per Bartender
Private Wine / Champagne Corkage Fee	\$18.00 Per 750ml Bottle
Non-Alcoholic Beverage Service	\$7.00 Per Person

Per Drink Pricing

Well Cocktail	\$8.00
Call Cocktail	\$9.00
Premium Cocktail	\$10.00
Super Premium Cocktail	\$12.00 and up
Domestic Beer	\$5.00
Imported Beer	\$7.00
House Wine by the Glass	\$8.00
House Wine by the Bottle	\$24.00
Premium Wine by the Glass	\$8.00 and up
Premium Wine by the Bottle	\$27.00 and up
Soft Drinks	\$3.00
Lemonade and Iced Tea	\$3.00
Sparkling Water	\$3.00



Late Night Snacks

Priced person

Minimum order of 50, suggested ordering size of 50% of guest count

Sliders & Fries \$9

Sliders with Side of Fries

Chips & Dips \$5

Crispy Tortilla chips with House Made Salsa and Guacamole

Popcorn Bar \$5

Movie Style Popcorn

Fry Bar \$8

Select 3 of the following fried goodies served with assorted aioli's

French Fries Tater Tots Onion Rings
Sweet Potato Fries Sweet Potato Tots

Assorted Quesadillas \$9

Cheese & Chicken Quesadillas with Sour cream, Pico de Gallo and Guacamole on the side

Assorted Pizzas \$10

Margarita, Meat Lovers and Veggie Pizzas



Special Event and Catering Policies

Member Pricing & Privileges

Our valued members receive preferred pricing when hosting a personal event for themselves or any immediate family members. Preferred pricing will also apply to any personal corporate or company event hosted by a member. We will extend select privileges for those members wishing to sponsor a friend or associate for an event. Please note that not all privileges are transferable to guests when being sponsored by a member. Please contact us with any questions you may have regarding this policy.

Room Capacities & Rental Fees

All Banquet rooms are rented in a block of eight (8) hours. The permitted time includes; two (2) hours for event set up, five (5) hours for cocktail hour/ reception and one (1) hour for vendor breakdown and loadout. Additional time can be added, in advance, by the hour at \$750.00 per hour, plus bartender fees, if applicable. A charge of \$1000.00 per hour will be added if time is extended on the day of your event. We will not extend events past midnight. Each event has a revenue minimum. The revenue minimum is based on the day of the event. Saturday evening revenue minimum is \$20,000. Friday/Sunday evening revenue minimum is \$15,000. The tax and service charge for your event does not count toward the revenue minimum.

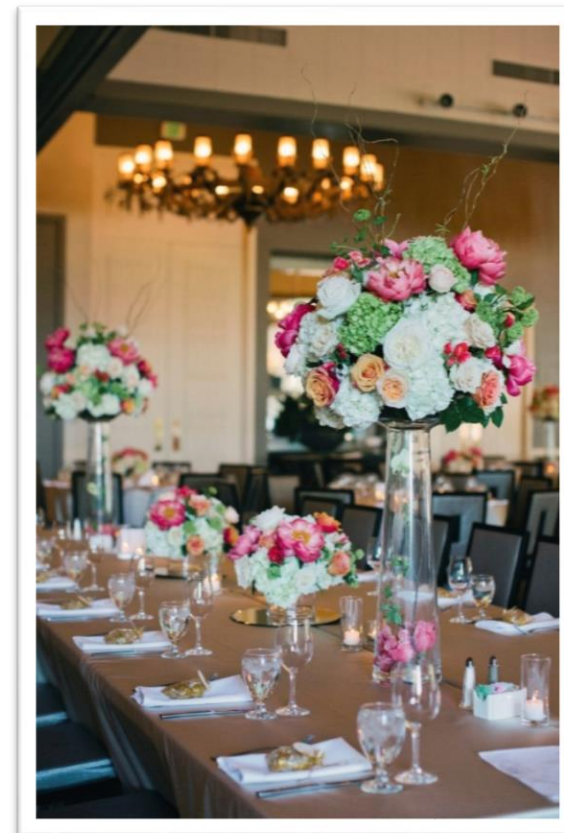
Menu

We are eager to create a memorable event for you. We make every effort to ensure that prices and policies herein are current; however, both prices and policies are subject to change.

Outside Catering

In the event that Castlewood is unable to produce the cuisine requested by the client, a licensed, fully insured outside caterer may be brought in. Outside caterer will be required to provide proof of insurance and sign a waiver of liability and indemnity upon signing of the client event contract. For Saturday Evening a fee of \$50 per guaranteed guest (regardless of age) will apply in addition to any Room Rental Fees. Reduced rates are available for Friday/Sunday. This fee will include the following:

- Setup and Breakdown of any and all buffet tables
- Menu and Floor plan coordination with Outside Caterer
- Use of Castlewood Serving Equipment (Chaffers & Sternos – Caterer to provide Hotel Pans for Chafers)
- Bussing Staff
- Unlimited hot tea, coffee, water



Special Event and Catering Policies



Linens, Tables & Equipment Rentals

The Club provides floor length, white poly tablecloths for all 60" round banquet tables and white 12x12 poly napkins. The Club will also provide white tablecloths for buffet tables and displays.

Music, Decoration & Cake

Castlewood has a list of preferred vendors who can offer a variety of high-quality services to enhance your event. If you wish to use a vendor other than those listed on our vendor list, you may do so at your own risk. The client is expected to leave the building in the condition in which it was received. Please see Catering Manager for specific restrictions to room décor. Damage to Castlewood property will result in additional fees.

Beverage Pricing & Policies

The Club will provide all alcohol service for your event. Under special pre-arranged circumstances, you may provide your own wine or champagne, for a taxable corkage fee of \$18.00 per 750ml. bottle. Any guest who appears to be under the age of 30 will be asked to show valid California ID at any time during the event. All guests are required to have a valid ID in order to be served alcohol at the bar. The Club reserves the right to deny service of alcoholic beverages to anyone, at any time, for any reason, especially to those guests who may appear to be intoxicated.

Wedding Coordinator

At Castlewood we require each bride to have a Day of Wedding Coordinator. We are happy to provide this service for a fee of \$1,500.00. Please speak to the Catering Manager for more details, requirements and availability.

Service Charges & Tax

Each event will have a taxable service charge plus applicable sales taxes applied to food and beverage prices. Please check with Catering Sales Manager for applicable service charge. All applicable sales tax will be applied to all taxable items, including service charge.

Dress Code

The event host is responsible for advising any and all guests and event vendors of the Club's dress code. **Blue jeans and/or denim of any kind are not permitted on Club property at any time.** Collared shirts and closed toe shoes for gentlemen are required.

