



On behalf of the entire staff we would like to thank you for considering Vellano Country Club as the host site for your memorable event. The 47,000 square foot clubhouse and surrounding grounds were designed with your special event in mind. Our Tuscan style clubhouse features seating for up to 250 people in addition to our beautiful ceremony cite, both with panoramic views of the golf course and rolling hills.

Menu Planning

Current prices are indicated on the enclosed menus. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission from the Director of Catering Sales and Events. Vellano Country Club reserves the right to charge for these privileges.

Alcoholic Beverage Policy

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of Vellano Country Club to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Vellano employees also have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

Service Charge & Sales Tax

A 21% service charge will be added to the entire cost of the banquet. The 21% service charge is subject to 7.75% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

Seating

Seating will be at round tables that seat 8-10 people, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our catering office are necessary if you require assigned seating. Head, gift, cake and prize tables will be available with arrangements made prior to event.

Security

Private security is not available. In the event Vellano Country Club does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Deposit & Cancellation

A \$2,500.00 deposit and signed contract agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable.

Payments & Guarantee

A second payment of 50% of the estimated total is due 6 months prior to your event and final payment and a \$500.00 security deposit is due ten days prior to your event. The \$500.00 security deposit will be fully refunded the first business day after your event, at the time the event is cleared of any significant damage. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. ***Final payment must be paid with cash, cashier's check or credit card.***

Minimums

There is a \$10,000.00 minimum for events held on Fridays or Sundays
\$13,000.00 minimum for events held on Saturdays. Minimums exclude ceremony fees, tax and service charge.

Liability

Vellano Country Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Vellano Country Club does not assume any liability for personal property brought into the club or any property left at the conclusion of your event.

Banquet Hours and Banquet Room Rental Rates

Events packages are available in 5 hour increments. Morning times are 10:00 am to 3:00 pm in the Grand Venezia Ballroom. Evening hours for the Grand Venezia Ballroom are 6:00 pm. To 11:00 pm. Overtime may be purchased, all events must end by midnight. Hours are to be negotiated between client and Director of Catering Sales and Events. Extended event/wedding package hours are available for \$750.00 per hour.

Decorations

All decorations must be approved prior to the event. Vellano Country Club does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. All items being delivered must be pre-arranged with the Director of Catering Sales and Events.

Special Services & Vendors

Vellano Country Club will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval
of the Director of Catering Sales and Events.



WEDDING CELEBRATION PACKAGES

Traditional Affair

Linens
Dance Floor
Imported and Domestic Cheese Display
Crudités of Vegetables
Champagne Toast
Choice of Salad & Entrée
House Wine Service with Your Meal
Warm Dinner Rolls with Butter
Cake Cutting
Coffee Service

Elegant Affair

Linens
Chivari Chairs
Dance Floor
Choice Of Two Displays
One Hour Hosted House Bar
Champagne Toast
Choice of Salad & Entrée
House Wine Service with Your Meal
Warm Dinner Rolls with Butter
Wedding Cake
Coffee Service

Black Tie Affair

Linens
Chivari Chairs
Dance Floor
Choice Of Two Displays
Three Selections of Butler Passed
Hors d'oeuvres
Two Hour Hosted House Bar
Champagne Toast
Choice of Salad & Entrée
House Wine Service with Your Meal
Warm Dinner Rolls with Butter
Wedding Cake
Coffee Service

All Prices are Subject to a Taxable 21% Club Service Charge and State Sales Tax

Entrée Selections

All Entrees will include choice of one:

Salad

*Creamy Mashed potatoes, Garlic Roasted Red Potatoes, Wild Rice
and Chef's selection of Seasonal Vegetables.*

Vellano Caesar

Cut Romaine Hearts with Garlic Croutons and Grated Parmesan Cheese

Served with Our Caesar Dressing

Sonoma Field Greens

Baby Field Greens with Walnuts, Bleu Cheese Crumbles and
Texas Onion Hay with our Signature Orange Blossom Vinaigrette,

Mediterranean

Baby Frisee, Grapefruit Segments, Golden Raisins and Crisp Celery with
Caprese Compote with our Basil Vinaigrette

Domestic Greens

Assorted Organic Baby Lettuces with Garden Vegetables Garnish
And Herb Ranch Dressing

Chef's Stuffed Chicken

Breast of Chicken Stuffed with

Apple Sage Stuffing

Lacquered with a Mustard Grain Cream Sauce

\$72.99 / \$78.99 / \$84.99

Marinated Tri Tip

(Minimum of 50 Guests)

With Imported Mushrooms and a

Cabernet Demi Glaze

\$74.99 / \$80.99 / \$86.99

Grilled Chicken

Grilled Breast of Chicken

with a Choice Of Marsala, Piccatta

or Shiitake Mushroom Ver Jus

\$72.99 / \$78.99 / \$84.99

New York Steak

Grilled with a Green Peppercorn Ver Jus

\$79.99 / \$85.99 / \$91.99

Prime Rib

(Minimum of 50 Guests)

Seasoned and Slow Roasted

Served with Au Jus

\$81.99 / \$87.99 / \$93.99

Medallions Of Pork

Herb Roasted Pork Tenderloin

With Wild Mushroom Ver Jus

\$72.99 / \$78.99 / \$84.99

Filet Mignon

Grilled and Served with a

Wild Mushroom Demi Glaze

\$85.99 / \$91.99 / \$96.99

Pacific Salmon

Grilled with our

Lobster Cream Sauce

\$72.99 / \$78.99 / \$84.99

Mahi Mahi

Taro Crusted and Served with a

Ginger Plum Wine Cream Sauce

\$74.99 / \$80.99 / \$86.99

Petit Filet & Chicken Piccatta

Grilled Filet Mignon Served with a

Cabernet Sauce & Breast of Chicken with a White Wine

Lemon Caper Sauce

\$87.99 / \$93.99 / \$99.99

Buffet Package

\$90.99 / \$96.99 / \$102.99

Salads

(Choice of One)

Mixed Greens with Cucumber, Tomatoes and Carrots

Choice of two Salad Dressings

or

Caesar salad with

Garlic Croutons and Parmesan Cheese

Side Dishes

(Choice of Two)

Sautéed Green Beans

With Roasted Garlic

Steamed Broccoli

Sliced Almonds and Butter

Cream Whipped Potatoes

Garlic Roasted Red Potatoes

Rice Pilaf

Parmesan Risotto

Entrees

(Choice of Two)

Chicken Pasta Primavera with Choice of
Chardonnay Sauce, Creamy Garlic Sauce or Marinara Sauce

Stuffed Chicken with Mustard Grain Cream Sauce

Herb Chicken in Mushroom Demi

Chicken Marsala

Fresh Salmon with a Lobster Butter Sauce

Medallions Herb Roasted Pork Tenderloin

With Wild Mushroom Ver Jus

Slow Roasted Carving Items

(Choice of One)

\$300.00 Chef's Fee Per Carver

Traditional Baked Spiral Ham

Fresh Roasted Turkey Breast

Roasted Pork Loin

Prime Rib Or New York Loin

Vegetarian Meals

Exotic Mushroom Ravioli

Mushroom Stuffed Ravioli served in a Light Garlic Vegetable Broth

Grilled Vegetable Napoleon

Grilled Seasonal Vegetables Topped with Marinara & Goat Cheese

Vegetarian Penne Pasta

Penne Pasta Primavera with Choice of
Our Signature Puttanesca Sauce, Alfredo Sauce or Marinara Sauce

Children Meals

Childrens Meals Will Be Served Must Be 12 Years or Under

Includes fresh fruit salad

Chicken Strips

Crispy Chicken Tenders with French Fries

Or

Grilled Cheese with French Fries

\$ 29.99++

Beverage Packages

(Charged Per Guest)

All packages subject to a taxable 21% service charge and state tax

Premium Hosted Bar

*Premium Liquors, House Wine, Imported & Domestic Beers, House Champagne, Soft Drinks and Mineral Water
(Shots not included)*

<i>One Hour</i>	<i>\$25.00</i>
<i>Two Hours</i>	<i>\$30.00</i>
<i>Three Hours</i>	<i>\$35.00</i>
<i>Four Hours</i>	<i>\$40.00</i>

Well Hosted Bar

*Well Liquors, House Wine, Domestic Beers, Soft Drinks and Mineral Water
(Shots not included)*

<i>One Hour</i>	<i>\$20.00</i>
<i>Two Hours</i>	<i>\$25.00</i>
<i>Three Hours</i>	<i>\$30.00</i>
<i>Four Hours</i>	<i>\$35.00</i>

Soft Hosted Bar

House Wine, Draft Beers, Soft Drinks and Mineral Water

<i>One Hour</i>	<i>\$15.00</i>
<i>Two Hours</i>	<i>\$20.00</i>
<i>Three Hours</i>	<i>\$25.00</i>
<i>Four Hours</i>	<i>\$30.00</i>

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ADDITIONAL SERVICES & UPGARDES

Event Coordinator

Our on-site event coordinator fee is \$500.00. Fee includes the following: a food tasting, pre-event meetings with coordinator to discuss details of the reception (and ceremony if applicable), coordinator will contact your vendors to arrange delivery times, directions and set-up, coordinator will create a room diagram to organize the cake placement, head table, guest table, dance floor, etc., will be responsible for arranging place cards, gift table, guest book and favors, will create an event itinerary and work with all vendors to stay on schedule, will keep all personal items (toasting glasses, cake cutlery, cake top tier, etc) and finally handle any event day trouble-shooting to insure that your day is very special for you and your guests.

Floral Decoration

Photography

Staging

Ice Carvings

Specialty Linens

Chocolate Fondue Fountain

Chocolate Dipped Strawberries

Served with each piece of wedding cake

Audio Visual

Punch Bowl

Chair Covers

Cocktail Tables

Additional Portable Bar Service for Terrace Cocktails

Valet Parking

Parking is available free of charge. Valet parking can be arranged at an additional fee.
Pricing dependent on guest count and duration of the event.

Upgraded Wine List

Upon request we can provide a hand-selected wine list from.
Corkage Fee is \$15.00 ++ per Bottle for Outside Wine or Champagne