



Special Events Menus

Legends at Bennett Valley is ready to help you plan your next Special Event. For Business Meetings, Anniversaries, Birthday Parties, Holiday Parties, or Quinceañeras. Legends at Bennett Valley is the place for your Special Event. Contact our Professional Special Events coordinator (707-523-4040) today to help plan your Special Event. Overlooking the beautiful Bennett Valley Golf Course your guests in the natural beauty of Sonoma County. With breathtaking views, natural esthetics, Legends at Bennett Valley promises to fulfill your desires.

Legends Bennett Valley Events
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Phone - 707-523-4040
Web - www.legendsbennettvalleyevents.com
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Breakfast Buffet

Continental Starter

\$12 per person

*Fresh Seasonal Fruit Display
Assorted Breakfast Scones & Pastries
Assorted Juices, Freshly Brewed Coffee & Tea*

Traditional Breakfast Buffet

\$16 per person

*Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Choice of: Smoked Bacon, Country Sausage or Ham
Home Fried Breakfast Potatoes
with sautéed peppers and onions
Breakfast Scones
Assorted Juices, Freshly Brewed Coffee & Tea*

Sunrise Breakfast

\$17 per person

*Fresh Seasonal Fruit
Fluffy Scrambled Eggs
with onions, mushrooms & cheddar cheese
Texas Style French Toast
with warm maple syrup
Smoked Bacon & Country Sausage
Home Fried Breakfast Potatoes
with sautéed peppers and onions
Assorted Breakfast Pastries & Scones
Assorted Juices, Freshly Brewed Coffee & Tea*

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

Luncheon Buffet I

Entrées

Please select One \$25 Please select Two \$27

Roasted Tri Tip

Roasted Tri Tip, Mushroom Cabernet demi glace

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, Fresh Caprese Salsa

Artichoke Chicken

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

Chicken Marsala

Oven Roasted Chicken Breast, Mushrooms & Marsala demi glace

Vegetarian Options Also Available

Accompaniments

Please select three

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Jasmine Rice

Wild Rice Pilaf

Penne with Sundried Tomato Pesto

All lunches served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

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

Luncheon Buffet II

Entrées

Please select One \$29 Please select Two \$31

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip Santa Maria Jus

Scampi

Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Roasted Salmon

Oven Roasted Salmon Creamy Dijon Dill

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au jus, Creamy Horseradish

Vegetarian Options Also Available

Accompaniments

Please select three

Bennett Valley Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles Champagne Vinaigrette

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes

Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables

Jasmine Rice

Penne with Sundried Tomato Pesto

**Any Items on Luncheon Buffet I can be used on Luncheon Buffet II*

All lunches served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

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

LUNCHEON SPECIALTY BUFFET

Served until 2:00 p.m.

Italian Buffet

\$27 per person

Please Choose One

Chicken Piccata

with imported capers & Chardonnay cream sauce

Chicken Parmesan

lightly breaded chicken breast in marinara with melted mozzarella

Please Choose One

Penne Pasta

with sun-dried tomato & pesto cream sauce

Lasagna

with Italian sausage & herb tomato sauce

Three-Cheese Tortellini

sun dried tomato pesto

Includes

Caesar Salad - Anti pasta Salad

Grilled Eggplant - Garlic Bread

Add Tiramisu \$2 per person

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Tri Tip Barbeque Buffet

\$26 per person

Marinated Tri Tip

in Burgundy mushroom sauce

BBQ Chicken

Garlic Bread

BBQ Baked Beans

Caesar Salad

Penne Pasta

with sun-dried tomato pesto sauce

Home Style Potato Salad

Marinated Pasta Salad

Corn on the Cob

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Hors d'oeuvres Reception \$25

Your selection of five options from appetizer menu, three will be served as display station and two will be passed by servers

Butler Passed Select Two

English Cucumber Canapés

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Stuffed Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Displayed Select Three

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Sliced Baguette & Crackers / Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Bruschetta Bar

Toasted Baguettes Artichoke dip, Italian Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Carnitas Mini Tacos

With House-made Salsa

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

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

Heavy Hors d'oeuvres Reception \$38

Your selection of seven options from appetizer menu, four will be served as display station and three will be passed by servers

Butler Passed Select Three

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Smoked Salmon Toast Points

Basil Pesto Focaccia

Display Select Four

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Sliced Baguette & Crackers / Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar

Toasted Baguettes Artichoke dip, or Tomato-Basil Pistachio Olive Tapenade, or Spinach Dip, or Jalapeno-Lime Hummus

Carnitas Mini Tacos

With House-made Salsa

Pasta Station

two choices of sauce (pesto, marinara, alfredo sauce)

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Carving Station

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

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

Hors d'oeuvres by the Tray

Serves Approximately Seventy

Warm Brie En Croute \$150

Pastry Baked Brie, Cranberry Relish & Savory Crepes

Taste Of Asia \$170

Choose One

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

Artisan Cheeses Display \$250

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette, Crackers, & Fresh Fruit

Fresh Fruit Display \$125

Fresh Seasonal Fruit

Artisan Cheeses \$125

with Assorted Cheeses, Candied Nuts, Sliced Baguette & Crackers

Garden Vegetable Crudité \$140

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$150

Choose Three

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display \$140

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Hors d'oeuvres by the Tray

Fifty Pieces per Tray

Taste Of Asia \$85

Pot Stickers, Mini Won Ton, Dipping Sauces

English Cucumber Canapés \$85

English Cucumber Canapés, Smoked Salmon Mousse

English Cucumber Canapés \$50

English Cucumber Canapés, Bleu Cheese Mousse

Chicken Skewers \$125

Chicken Skewers Sweet Spicy Thai or Peanut Sauce

Hors d'oeuvres by the Tray (continued)

Fifty Pieces per Tray

Spanakopita \$85

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$85

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Jumbo Prawns \$125

Chilled Jumbo Prawns House-Made Cocktail Sauce

Crab Baguettes \$100

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Argentinean Beef Skewers \$125

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Carnitas Mini Tacos \$85

Carnitas Mini Tacos House-Made Salsa

Roasted Grape Crostini \$75

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$75

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

Ahi Tuna Tartar Crostini \$110

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$100

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$100

Smoked Salmon Toast Points, Chive Mascarpone

Basil Pesto Focaccia \$75

Fresh Basil Pesto Focaccia Smoked Bacon & Asiago Cheese

Grilled Flatbread \$85

Grilled Flatbread Chicken, Tomato & Pesto Aioli

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

Celebration of Life Hors d'oeuvres Buffet

Option One \$21

Your selection of four options from appetizer menu, one will be served as display station and three will be passed by servers

Option Two \$25

Your selection of six options from appetizer menu, two will be served as display station and four will be passed by servers

Add Pasta Station \$3

Displayed

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Butler Passed

Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Smoked Chicken Quesadillas

Smoked Chicken, Roasted Red Peppers, Pepperjack, Cheddar Crispy Onions Corn Relish & Chipotle Aioli

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Roasted Grape Crostini or Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

Add Carving Station \$10 per person

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

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

Special Event Dinner Buffet I \$36 per person

Salads Please select two

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Bennett Valley Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Entrées Please select Two

Lemon Pepper Chicken Breast - Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

Roasted Tri Tip - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Chicken Marsala - Oven Roasted Breast of Chicken Marsala demi glace

Parmesan Crusted Tilapia - Parmesan Crusted Tilapia, fresh Caprese Salsa

Caprese Chicken - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip - Slow roasted Marinated Tri Tip, Santa Maria Jus

Vegetarian Options Also Available

Accompaniments Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person
Each of the above selections are subject to service charge and sales tax

Special Event Dinner Buffet II \$41 per person

Hors d'oeuvres

Butler Passed Please select Two

English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Chicken Skewers - Italian Crostini - Crab Stuffed Mushrooms -

Displayed Please select One

Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité

Salads Please select Two

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Bennett Valley Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Entrées Please select Two

Caprese Chicken - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip - Slow Roasted Marinated Tri Tip, Santa Maria Jus

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Roasted Tri Tip - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

Roasted Salmon - Oven Roasted Salmon, Creamy Dijon Dill

Chicken Marsala - Oven Roasted Breast of Chicken Marsala demi glace

Scampí - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Vegetarian Options Also Available

Accompaniments Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea
Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person
Each of the above selections are subject to service charge and sales tax

Special Event Dinner Buffet III \$46 per person

Hors d'oeuvres

Butler Passed Please select Three

Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia

Displayed Please select One

Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar

Salads Please select Two

Fuji Apple Salad - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Bennett Valley Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Baby Green Citrus Salad - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Entrées Please select Two

Scampi - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

New York Strip - New York Strip Steak, Compound Truffle Butter

Pan Seared Salmon - Pan Seared Salmon Shrimp & Corn salsa

Roast Prime Rib of Beef - Roast Prime Rib of Beef Au jus, Creamy Horseradish

Sonoma Free Range Chicken Picatta - Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Macadamia Crusted Mahi Mahi - with fresh tropical fruit salsa

Vegetarian Options Also Available

Accompaniments Please select Three

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes - Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Any menu item from Dinner Buffet I or II may be selected for this menu

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

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

Special Event Dinner Buffet IV \$51 per person

Hors d'oeuvres

Butler Passed Please select Four

Ahi Tuna Tartar Crostini - Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia - Smoked Salmon Toast Points

Displayed Please select Two - *Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

Salads Please select Three

Fuji Apple Salad - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Bennett Valley Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Baby Green Citrus Salad - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Entrées Please select Two

Scampi - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Roast Filet Mignon Medallions - Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

Pan Seared Halibut - Pan Seared Halibut, Mango Avocado Salsa

Roast Prime Rib of Beef - Roast Prime Rib of Beef Au jus, Creamy Horseradish

Pan Seared Salmon - Pan Seared Salmon Shrimp & Corn salsa

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Vegetarian Options Also Available

Accompaniments Please select Three

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Any menu item from Dinner Buffet I, II, or III may be selected for this menu

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Add one dessert selection \$2 per person & 3 dessert selections for \$5 per person

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

Our Promise to Our Clients....

We are:

Dependable: Legends at Bennett Valley Events is an experience you can count on, we make clear agreements with our clients about what we can do, by when and at what price and we make sure we deliver on our promise

High Quality: Our Culinary and Event Coordinating Experts are specialists in their respective areas. We've invested in having the most up to date, state-of-the art industry knowledge and experience. This expertise we make available to all our clients, all the time.

Full Service: We not only offer experience in Catering and Event Planning. Our event professionals are trained in all aspects of event coordination. Weddings and special events our specialty.

Seamless: We have a culture based on solidarity and team-work. Therefore we are better than anyone else in working closely with our clients.

Cost-Effective: We offer our clients the highest standards of service without the highest rates and focus on our client's needs as well as building unforgettable events that ensure the best value.

A One Stop Shop: We want to make sure that we bring all resources and vendors together to guarantee the most effective and innovative approach to helping clients with their Special Events needs. Our Event Specialists have years of experience in creating the perfect stress free solution.



Your Special Day is Our Specialty!!!!

Legends at Bennett Valley Events

Policies & Procedures

- ____1. To reserve your event date, a booking fee is required within 10 days of making your reservation. A signed copy of these policies and procedures and a signed credit card authorization must be presented at this time. The booking fee is non-refundable should your event be cancelled.
- ____2. Payment in full and final guest count is required a minimum of 7 working days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing.
- ____3. We will make every effort to accommodate your unexpected guests. Additional guests will be billed at contract rates. A credit card authorization is required for all additional charges incurred over your estimated event cost. Any damages to the facility or its contents will be applied to this credit card. If for any reason any remaining balance is not paid within 2 weeks the authorized credit card will be used to complete payment.
- ____4. All food and beverage must be consumed on the premises. (Health Department regulations do not permit food or beverage to be removed from the premises.)
- ____5. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- ____6. A service charge of 20% (includes staff gratuity) will be added to all food, beverage, and related charges. Service charges are subject to sales tax. (California State Board of Equalization regulation #1603).
- ____7. A security deposit or private security may be required at the discretion of Legends at Bennett Valley Events.
- ____8. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- ____9. No alcoholic beverages other than those provided by Legends at Bennett Valley may be consumed on the premises.
- ____10. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- ____11. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season.
Minimum charge: .
- ____12. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from Legends at Bennett Valley Events. No tacks, nails, tape or confetti are allowed. No silk petals are allowed outside or in the garden areas. If ceremony arch and chairs are decorated, pipe cleaners only may be used, no tape or wire allowed. A \$200 cleanup fee or appropriate damage fee will be applied to credit card on file. All decorations must be removed at the conclusion of your event.
- ____13. All entertainment provided by banquet clients must be in good taste and approved by Legends at Bennett Valley
- ____14. Legends at Bennett Valley is not responsible for any lost, damaged, or stolen articles.
- ____15. Banquet clients must pay for all theft or damages to Legends at Bennett Valley.
- ____16. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- ____17. Legends is not responsible for decorating, placing event favors or place cards. A \$200.00 fee will apply for any related services.

I have read, understand, and will abide by the stipulations of this agreement.

Signature _____ Date _____

Print Name _____ Event Date _____