



Special Events Menus

The Clubhouse at Rancho Solano is ready to help you plan your next Special Event: Business Meetings, Anniversaries, Birthday Parties, Holiday Parties, or Quinceañeras. The Clubhouse at Rancho Solano is the place for your Special Event.

Contact our Professional Special Events Coordinator (707-434-1160) today to help plan your Special Event.

Overlooking the beautiful Rancho Solano Golf Course your guests will bask in the natural beauty of Solano County. With breathtaking views and natural esthetics, The Clubhouse at Rancho Solano promises to fulfill your desires.

Clubhouse at Rancho Solano
3250 Rancho Solano Pkwy Fairfield Ca. 94533
Phone - 707-434-1160
Web - www.clubhouseranchosolano.com
E-Mail - Info_request@clubhouseranchosolano.com

Breakfast Buffet

Continental Starter

\$13 per person

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

Traditional Breakfast Buffet

\$20 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

\$23 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 \$26 Please select Two \$29

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, Prosciutto & 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, & one selection from our dessert menu

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

Luncheon Buffet II

Entrées

Please select One \$32 Please select Two \$36

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

Scampí

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

Rancho Solano 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

Potatoes Au Gratin

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, & one selection from our dessert menu
Each of the above selections are subject to service charge and sales tax

LUNCHEON SPECIALTY BUFFET

Served until 2:00 p.m.

Italian Buffet

\$29.00 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

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Deli Buffet

\$23 per person

Thin Sliced Roast Beef, Salami, Ham & Turkey
Sliced Cheddar, Swiss, Jack Cheese & Relish Tray

with lettuce, tomatoes, red onion and pickles

Assorted Fresh Breads, Deli Rolls or Croissants

Also Please Select Two

Fresh Seasonal Fruit Display

Fresh Field Greens

Marinated Pasta Salad

Caesar Salad

Home Style Potato Salad

Spinach Salad

with bacon, red onions & raspberry vinaigrette

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

LUNCHEON SPECIALTY BUFFET *(continued)*

Mexican Fiesta Buffet

\$29 per person

Chile Relleno Bake

Chicken Enchiladas

Beef Tacos

Refried Beans

Spanish Rice

Green Salad

House Made Churros

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Tri Tip Barbeque Buffet

\$27 per person

Marinated Tri Tip

in Burgundy mushroom sauce

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

the Clubhouse

Light Hors d'oeuvres Reception \$26

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

Butler Passed Select Four

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 or Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Turkey Pinwheel Sandwich

Displayed Select One

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

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

Taste Of Asia

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

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

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 \$39

Butler Passed Select Four

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Chef Damian's Baja Bites

Roasted Grape Crostini & Italian Crostini

Smoked Salmon Toast Points

Basil Pesto Focaccia

Display Select One

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

Bruschetta Bar

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

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

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

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

Fifty Pieces per Tray

Warm Brie En Croute \$105

Puff Pastry Baked Brie, & Cranberry Relish

Taste Of Asia \$105

Choose One

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

Artisan Cheeses Display \$130

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette & Crackers

Fresh Fruit Display \$130

Fresh Seasonal Fruit

Garden Vegetable Crudité \$105

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$105

Choose One

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

Grilled Vegetable Display \$105

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

English Cucumber Canapés \$105

English Cucumber Canapés, Smoked Salmon Mousse (100 pieces)

English Cucumber Canapés \$105

Bleu Cheese Mousse (100 pieces)

Chicken Skewers \$13

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita \$130

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$105

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

Jumbo Prawns \$130

Chilled Jumbo Prawns, House-Made Cocktail Sauce

Hors d'oeuvres by the Tray (continued)

Fifty Pieces per Tray

Crab Baguettes \$105

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers \$130

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Chef Damian's Baja Bites \$155

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

Roasted Grape Crostini \$105

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$105

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

Ahi Tuna Tartar Crostini \$155

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$155

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$130

Smoked Salmon Toast Points, Chive Mascarpone

Turkey Pinwheel Sandwiches \$105

Fresh Sliced Turkey Breast, Lettuce, Tomato, Cilantro Cream Cheese

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

Celebration of Life Hors d'oeuvres Buffet

Option One \$22

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

Option Two \$28

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

Displayed

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudit 

Garden Crudit  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

Chef Damian's Baja Bites

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

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 \$40 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

Rancho Solano 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, & one selection from our dessert menu

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

Special Event Dinner Buffet II \$49 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

Rancho Solano 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

Scampi - 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, & one selection from our dessert menu

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

Special Event Dinner Buffet III \$59 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

Rancho Solano 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, & one selection from our dessert menu
Each of the above selections are subject to service charge and sales tax

Special Event Dinner Buffet IV \$69 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

Rancho Solano 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, & one selection from our dessert menu

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

Our Promise to Our Clients....

We are:

Dependable: The Clubhouse at Rancho Solano 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!!!!

Clubhouse at Rancho Solano

Policies & Procedures (Please Read & Initial Before Signing)

- ____ 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. Facility is booked in a 4 hour block. Up to two additional hours may be purchased. Maximum time allowed for any event is 6 hours.
- ____ 3. Maximum time allowed for any bar service is 5 hours.
- ____ 4. 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.
- ____ 5. 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.
- ____ 6. 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.)
- ____ 7. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- ____ 8. 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).
- ____ 9. A security deposit or private security may be required at the discretion of The Clubhouse at Rancho Solano.
- ____ 10. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- ____ 11. No alcoholic beverages other than those provided by The Clubhouse at Rancho Solano may be consumed on the premises.
- ____ 12. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- ____ 13. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season.
Minimum charge: _____
Deposit Required _____
- ____ 14. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from The Clubhouse at Rancho Solano. 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.
- ____ 15. All entertainment provided by banquet clients must be in good taste and approved by The Clubhouse at Rancho Solano.
- ____ 16. The Clubhouse at Rancho Solano is not responsible for any lost, damaged, or stolen articles.
- ____ 17. Banquet clients must pay for all theft or damages to the Clubhouse at Rancho Solano.
- ____ 18. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- ____ 19. The Clubhouse 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 _____