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Quail Inn Restaurant

*Banquet &
Special Events
Menu*

*Contact: Ehrin Cadigan, Director of Food and Beverage
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BREAKFAST

Continental Breakfast \$9.00/pp

*Freshly Brewed Starbucks Coffee, Decaf and Assortment of TAZO Teas
Orange Juice, Grapefruit Juice and Cranberry Juice
Baked Assortment of Danish, Muffins and Pastries
Seasonally Sliced Fruit and Berries*

The Quail Inn Breakfast \$14.00/pp

*All Items From The Continental Breakfast and:
Scrambled Eggs
Seasonal Breakfast Potatoes
Apple Wood Smoked Bacon
Country Sausage Links
Assorted Cereals*

Additional Items:

*Assorted Yogurts, Granola and Fresh Made Muesli \$3/pp
Texas Style French Toast with Warm Maple Syrup \$3/pp
Toasted Bagels with Cream Cheese, Jellies, Capers, Chopped Eggs and Red Onions \$3/pp
Platter of Smoked Salmon with Sliced Cucumbers, Red Onion, Lemon and Capers \$4/pp
Platter of Local and Imported Artisan Cheese, Sliced Baguettes and Crackers \$4/pp
Peel and Eat Shrimp with Cocktail Sauce and Lemons \$4/pp*

Action Stations (Chef / Bartender Fee \$150)

Omelette Station \$5.00/pp

*Cheese - Cheddar, Monterrey Jack or American.
Meats - Bacon, Ham or Sausage
Vegetables - Spinach, Onion, Peppers, Tomatoes, Mushrooms.*

Waffle Station \$5.00/pp

Blueberries, Strawberries, Chocolate Chips, Whip Cream, Fresh Whipped Butter, Warm Syrup

Bloody Mary Bar \$10/pp (2-hr maximum)

*Absolute Vodka, Absolute Pepper Vodka, Absolute Citron Vodka the Quail Inn Secret Bloody
Mary Mix and a Variety of Garnishes*

Meeting Room Refreshments

Beverages

<i>Coffee, Decaf and Assortment of Teas</i>	<i>\$5.00/pp</i>
<i>Sodas</i>	<i>\$3.00/ea.</i>
<i>Bottled Spring Water</i>	<i>\$3.00/ea.</i>
<i>San Pellegrino Water</i>	<i>\$3.50/ea.</i>
<i>Orange Juice, Cranberry or Grapefruit</i>	<i>\$12.00/Pitcher</i>
<i>Ice Tea</i>	<i>\$12.00/Pitcher</i>
<i>Lemonade</i>	<i>\$12.00/Pitcher</i>
<i>Punch Bowl</i>	<i>\$12.00/Pitcher</i>

Food

<i>Danish/Muffins/Pastries</i>	<i>\$18.00/Dozen</i>
<i>Bagels with Cream Cheese</i>	<i>\$18.00/Dozen</i>
<i>Fruit Kebabs with Honey Yogurt Dipping Sauce</i>	<i>\$4.50/pp</i>
<i>Whole Fruit</i>	<i>\$2.00/pp</i>
<i>Granola Bars / Trail Mix</i>	<i>\$2.50/pp</i>
<i>Assorted Candy Bars</i>	<i>\$1.50/ea.</i>
<i>Fresh Baked Cookies</i>	<i>\$18.00/Dozen</i>
<i>Homemade Fudge Brownies</i>	<i>\$18.00/Dozen</i>
<i>Pretzels / Party Snack Mix</i>	<i>\$18.00/Pound</i>
<i>Fresh Popcorn</i>	<i>\$18.00/Bowl</i>
<i>Tortilla Chips with Salsa</i>	<i>\$3.00/pp</i>
<i>Warm Pretzels with Mustard</i>	<i>\$4.00/pp</i>

All Day Meeting Packages

(Minimum 24 People)

The Golfers Continental \$9/pp

*Fresh Brewed Starbucks Regular and Decaf Coffee, TAZO Teas, Fresh Sliced Seasonal Fruit,
Assorted Pastries and Muffins with Jellies and Whipped Butter*

A.M. Refresh \$7/pp

Replenish Coffee, Assorted Sodas, Pellegrino Waters, Basket Whole Fruit and Granola Bars

Lunch Buffet \$18/pp

Choose From Our Themed Lunch Buffet Menus

P.M. Refresh \$7/pp

*Replenish Coffee, Sodas and Pellegrino Waters, Fresh Baked Cookies, Homemade Fudge
Brownies.*

Box Lunch \$12/pp

*Smoked Turkey, Ham, or Roast Beef on Housemade Foccacia Bread with, Bag of Chips and a
Candy Bar*

The Valley of the Moon Package \$23/pp

Continental Breakfast, Am Refresh, PM Refresh

The Sonoma Valley Package \$41/pp

Continental Breakfast, Am Refresh, Choice from Theme Lunch Buffet and PM Refresh

The Golfers Package \$28/pp

Continental Breakfast, AM Refresh and Box Lunch

Themed Lunch Buffets

Deli Maison

Mixed Green Salad with Seasonal Vegetables and Balsamic Vinaigrette

Potato Salad

Coleslaw

Platter of Sandwiches and Wraps:

*Roast Beef Sandwich on Housemade Focaccia with Cheddar Cheese, Tomato, Arugula and
Chipotle Aioli*

Mini Egg Salad and Tuna Salad Sandwich on Fresh Made Focaccia

Turkey Wrap with Monterrey Jack Cheese, Romaine Lettuce, Tomato and Pesto Aioli

Platter of Cookies and Brownies

\$18.00 per person ++

All American Barbecue

The Oakmont Golfers Burger (served in a hot dog bun)

Schwartz Hot Dogs

Caesar Salad

Fruit Salad

Potato Salad

Coleslaw

Warm Fruit Cobbler and Vanilla Ice Cream

\$18.00 per person++

Substitute the burgers and hot dogs with chicken and tri-tip add \$2.00/pp

La Fiesta

Chips and Salsa

Tres Pescado Ceviche

Caesar Salad

Chicken and Beef Fajitas

Spanish Rice

Refried Beans

Flour and Corn Tortillas

Flan

\$18.00 per person ++

Cunch Buffet

(Served from 11am – 3pm)

Salads – (Choose 3)

Sonoma County Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette
Caesar Salad – Hearts of Romaine, Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers and
Croutons tossed in a Sherry Vinaigrette
Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines
Tortellini Salad with Pesto Sauce, Seasonal Vegetables and Gorgonzola Cheese
Potato Salad – with Chopped Egg and Applewood Smoked Bacon Pieces
Penne Pasta with Sun-dried Tomatoes, Olives, Basil and Olive Oil
Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)
Seasonal Fresh Fruit Salad

Entree's – (Choose 2) \$20/pp

Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese
Mojito Glazed Chicken with a Citrus Salsa
Sautéed Breast of Sonoma County Chicken Picatta with Lemon, Capers and White Wine
Baked Snapper with a Mango Salsa
Lightly Breaded Tilapia with Herbed Beurre Blanc
Oven Roasted Pork Tenderloin with Orange – Rosemary Sauce
Sliced Pork Tenderloin with a Chipotle Chili Sauce
Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce
Jamacian Jerk Marinade Tri-Tip with Chimichurri Sauce

Entree's – (Choose 2) \$24/pp

Asian Marinated Top Sirloin with Teriyaki Soba Noodles
Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce
Roasted Duck Breast with a Pomegrante Reduction
Fettuccini Pasta - Scallops, Rock Shrimp and Salmon in a Creamy Alfredo Sauce
Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce

Accompaniments – (Choose 2)

Fresh Seasonal Vegetables, Rosemary Roasted Potatoes, Garlic Mashed Potatoes, Rice
Pilaf, Saffron Rice, Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce

All Plated Meals are Served with Chef's Choice of Starch and Seasonal Vegetables. Please
Select One Salad, One Dessert and Two Entrees.

Dinner Rolls, Butter and Coffee Service are Included in Price

Dessert

Ice Cream Sundae

Vanilla Ice Cream Served Chocolate Sauce, Sprinkled Nuts and a Cherry

Chocolate Kiss

Warm Soufflé-like Cake Served with a Raspberry Coulis

Seasonal Fruit Cobbler

Carrot Cake

Parfait

Plain Yogurt (or ice cream), Granola, and Fresh Seasonal Berries

Lemon or Raspberry Sorbet

Cookie and Brownie Assortment

Strawberry Shortcake

Bundt Cake with Sliced Strawberries and Fresh Whipped Cream

Lemon Bars & Chocolate Covered Strawberries

(Served on a Platter Tableside)

Champagne Sorbet

Fruit Sorbet with a Splash of Sweet Champagne and Seasonal Berries

Hors d'oeuvres (Tray Pass or Station)

We Provide 1 Piece per Person per Selection. We Recommend 2-3 Selections.

- Tortilla of Avocado and Smoked Chicken \$2.00*
- Grilled Sausage with Mustard Dipping Sauce \$2.00*
- Oven Roasted Portobello Mushrooms with Bread Crumbs and Pecorino Cheese \$2.00*
- Marinated Skewer of Chicken Tenderloin \$2.00*
- Smoked Salmon on Cucumber with Dill Crème Fraiche \$3.00*
- Ahi Tuna Tartar on a Mini Tostada \$3.00*
- Smoked Chicken and Brie Quesadilla \$2.00*
- Spanikopota – Spinach, Cream Cheese and Feta Wrapped and Baked in Phyllo \$2.00*
- Mini Beef Wellingtons Served with Horseradish Aioli \$3.00*
- Mini Maryland Crab Cakes Served with a Chipotle Aioli \$2.50*
- Brie with Strawberries on Brioche Crostini \$3.00*
- Homemade Meatballs with a Mushroom Gravy \$2.00*
- Grilled Seasoned Shrimp on a Skewer \$2.50*
- Mini Lamb Chops with Béarnaise Sauce \$3.50*
- Spicy Ahi Cucumber Rolls \$3.50*
- Pancetta Wrapped Prawns \$3.50*
- Prosciutto Wrapped Asparagus \$2.50*

Stationary Hors d'oeuvres

- Cheese Display \$4.00/pp*
- Local Artisan and Imported Cheeses, Fresh Fruit and/or Berries, Seasonally Dried Fruit,
Sliced Baguettes and Assorted Crackers*
- Antipasto and Vegetable Station \$5.00/pp*
- Bountiful Display of Seasonal Grilled, Steamed and Raw Vegetables with Dipping Sauces,
Artichoke Hearts, Roasted Peppers, Olives, Prosciutto, Salami, Coppa and Sliced Baguettes
with Assorted Crackers*
- Fruit Display \$5.00/pp*
- Seasonal Fresh Fruit Kebabs with a Honey Yogurt Dipping Sauce*

Dinner Buffets

(Served after 3:00pm)

Salads – (Choose 3)

Sonoma County Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette
Caesar Salad – Hearts of Romaine, Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers and croutons tossed in a sherry vinaigrette
Asian Chicken Salad – Spinach, Asian sesame Vinaigrette, Chicken and Tangerines
Potato Salad
Penne Pasta and Albacore Tuna Sun-dried Tomatoes, Kalamata Olives, and Olive Oil
Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)
Seasonal Fresh Fruit Salad
Spinach Salad with Candied Walnuts, Red Wine Marinated Pears, Gorgonzola Cheese and Raspberry Vinaigrette

Entree's – (Choose 2) \$25/pp

Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese
Mojito Glazed Chicken with a Citrus Salsa
Sautéed Breast of Sonoma County Chicken Picatta with Lemon, Capers and White Wine
Baked Snapper with a Mango Salsa
Lightly Breaded Tilapia with Herbed Beurre Blanc
Oven Roasted Pork Tenderloin with Orange – Rosemary Sauce
Sliced Pork Tenderloin with a Chipotle Chili Sauce
Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce
Jamacian Jerk Marinade Tri-Tip with Chimichurri Sauce

Entree's – (Choose 2) \$30/pp

Asian Marinated Top Sirloin with Teriyaki Soba Noodles
Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce
Roasted Duck Breast with a Pomegrante Reduction
Fettuccini Pasta - Scallops, Rock Shrimp and Salmon in a Creamy Alfredo Sauce
Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce

Accompaniments – (Choose 2)

Fresh Seasonal Vegetables, Rosemary Roasted Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Saffron Rice, Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce

All Plated Meals are Served with Chef's Choice of Starch and Seasonal Vegetables. Please Select One Salad, One Dessert and Two Entrees.

Dinner Rolls, Butter and Coffee Service are Included in Price

Dessert Course

Ice Cream Sundae

Vanilla Ice Cream Served Chocolate Sauce, Sprinkled Nuts and a Cherry

Chocolate Kiss

Warm Soufflé-like Cake Served with a Raspberry Coulis

Seasonal Fruit Cobbler

Carrot Cake

Lemon or Raspberry Sorbet

New York Cheesecake with raspberry coulis

Cookie and Brownie Assortment

Tiramisu

Snickers Pie

Mini Buffet Stations

*Please Select a Minimum of Three Stations
(Chef Fee ~ \$150 Where Applicable)*

Carving Station

Prime Rib w/ Au Jus, Horseradish and Hot Dinner Roll \$14/pp

Salmon Wellington with Beurre Blanc \$13

Bacon Wrapped Pork Coin with an Apple Maple Glaze \$8

Top Sirloin with Chipotle Aioli and Hot Dinner Rolls \$8

Pasta Bar \$8/pp

Cheese Tortellini and Penne Pasta with Choice of Pesto, Marinara or Creamy Alfredo Sauce.

Your Choice of Two Accompaniments to be Added to Each Pasta: Steamed Vegetables,

Italian Sausage or, Seafood Assortment Served with Garlic Bread

Baked Potato Bar \$5/pp

Baked Potato with All the Fixings Including: Grated Cheddar Cheese, Sour Cream, Whipped Butter, Bacon Bits and Chives – (Baked Potato can be substituted for mashed potatoes)

Salad Bar \$6

Caesar Salad ~ Hearts of Romaine, Caesar Dressing, Herbed Croutons, Asiago Cheese

Sonoma Mixed Greens, Candied Walnuts, Pears, Gorgonzola Cheese and Raspberry

Vinaigrette

Chilled Penne Pasta Salad, Albacore Tuna, Roasted Red Peppers, Olive Oil Vinaigrette

Tomato and Mozzarella Salad, Basil, Artichoke Hearts and Balsamic Vinaigrette (Seasonal)

Seafood Station \$16/pp

Oysters on the Half Shell, Jumbo Shrimp, Mussels, Clams, Ceviche Served on Ice with Lemon Wedges, Cocktail Sauce, Horseradish and Tabasco.

Asian Station \$10/pp

Dim Sum Served in a Large Bamboo Basket to Include Vegetarian Mini Egg Rolls, Pork Buns, Potstickers and Shrimp Won Tons with Three Dipping Sauces – Plum, Hoison and Sweet and Sour.

Teriyaki Bowls Served in Chinese Take-Out Containers ~ White Rice, Teriyaki Chicken, Green Onion, Peppers, Seasonal Vegetables and Soy Sauce.

Chef Prepared Quesadilla Station \$6/pp

Grilled Chicken Made to Order Quesadillas with Your Choice of Garnishes ~ Sour Cream, Pico de Gallo, Guacamole and Hot Sauce

Nacho Bar \$5/pp

Fresh Made Tortilla Chips, Ground Beef, Melted Nacho Cheese, Shredded Iceberg Lettuce, Black Olives, Diced Tomatoes, Sour Cream, Salsa, Jalapenos and Hot Sauce

California Grill \$15/pp

Grilled Tri-Tip with a Red Wine Reduction Sauce and Crispy Onions

Mojito Glazed Chicken with a Citrus Salsa

Baby Lamb Chops with Béarnaise Sauce

Mediterranean Station \$11/pp

Tabouli Salad, Lamb Souvlaki with Tzatziki Sauce, Dolmas, Pita Bread, Hummus,

Slider Station \$8/pp

Chef Prepared Sliders to Include Pulled Pork with Coleslaw and Meatball with Mozzarella Cheese on a Mini Deli Roll.

DESSERTS

Vanilla Ice Cream, Chocolate Sauce, Carmel Sauce and Variety of Toppings \$5/pp

Chocolate Covered Strawberries and Lemon Bars \$5/pp

Assorted Cookies, Brownies and Rice Krispy Treats \$5/pp

Assorted Pies and Cakes \$7/pp

Celebration of Life Menus

Food Stations are set up around perimeter of room with small plates.

Salad Station

*Mixed Greens with Balsamic Vinaigrette and Seasonal Vegetables
Caesar Salad, Pasta Salad and Potato Salad*

Sandwich Station

*Variety of Sandwiches Made with Fresh Focaccia Bread
Turkey, Roast Beef, Ham and Tuna*

Hot Food Station (select three)

*Spicy Chicken Wings with Dipping Sauce
Grilled Sausage with Mustard
Crab Cakes with Chipotle Aioli
Meatballs with a Turkey Gravy Sauce
Chicken and Brie Cheese Quesadilla*

Dessert and Coffee Station

*Cookies and Brownies
Assorted Pies
Starbucks Coffee*

Wine and Champagne Station

*House White Wine, Red Wine and Champagne
Sodas and Waters Available on Request*

Package is good for three hours without incurring additional charges

Prices below are a flat fee and include all food, beverage, service charge, tax and room fee.

<i>25 - 50pp</i>	<i>\$1,500</i>
<i>50-75pp</i>	<i>\$2,200</i>
<i>75-100pp</i>	<i>\$3,100</i>
<i>100 - 125pp</i>	<i>\$4,000</i>
<i>125 - 150pp</i>	<i>\$4,900</i>
<i>150 - 175pp</i>	<i>\$5,700</i>
<i>175 - 200pp</i>	<i>\$6,600</i>
<i>200 - 225pp</i>	<i>\$7,500</i>

We are happy to make substitutions to menu items.

Please contact Food & Beverage Director to discuss further options.

Beverage Selections

Bar Packages are for 4-hour durations

The Quail Inn Bar \$16.00 per person

House Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy, Domestic Beer and House White Wine and Red Wine, Soft Drinks and Waters

Premium Bar \$18.00 per person

Absolute Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Bacardi Light Rum, Jose Cuervo Tequila, Korbel Brandy, Domestic and Premium Beer, Premium White and Red Wine, Soft Drinks and Waters

Deluxe Bar \$20.00 per person

Ketel One Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Johnny Walker Black Scotch, Sauza Hornitos Tequila, Maker's Mark Bourbon, Premium and Domestic Beer, Premium Wines, Soft Drinks and Waters

Cordial Bar \$12.00 per person

Bailey's Irish Cream, Kahlua, Grand Mariner, Hennessy VS, Variety of Ports, Amaretto, Jameson Bourbon, Starbucks Coffee, Hot Tea

Champagne and Wine Bar \$12.00 per person

Korbel Champagne Drinks ~ Champagne Cosmpolitian, Champagne Midori, Blue Champagne and Mimosas. Assorted Sonoma Valley White and Red Wines

Beer / Wine / Soda Bar \$14.00 per person

Budweiser, Coors Light, Premium Beer, House White Wine and House Red Wine, Soft Drinks and Water

No Host (Cash Bar)

House Liquor \$4.00

House Wine \$4.00

Domestic Beer \$3.00

Premium Beer \$4.00

Sodas / Waters \$2.00

Bartender Fee of \$150 will apply if \$250 in sales is not met.

You may bring your own wine and champagne for your party with a corkage fee of \$10.00 per 750ml bottle. All other beverages must be purchased by the Oakmont Golf Club

Oakmont Golf Club

Event Terms and Conditions

Room Rental

Groups ordering a Breakfast, Lunch or Dinner off of the Banquet menu will have their Room Rental Waived.

Groups not ordering a breakfast, lunch or dinner will need to pay the minimum of:

<i>1 Banquet Room</i>	<i>0-40 People</i>	<i>\$500</i>
<i>2 Banquet Rooms</i>	<i>41 – 60 People</i>	<i>\$750</i>
<i>3 Banquet Rooms</i>	<i>61 – 120 People</i>	<i>\$1,250</i>
<i>4 Banquet Rooms</i>	<i>121 – 150 People</i>	<i>\$1,800</i>
<i>Entire Facility</i>	<i>150 – 200 People</i>	<i>\$2,400</i>

Payment can be applied towards food and beverage i.e. coffee station, assorted cookies, etc. balance will go towards Room Rental. Service Charge and Tax is NOT included in minimum charge. Room Rental Fees are for Four Hour Increments. Overtime charge is \$350 per hour.

- Saturday Events Require a Room Rental Fee of \$1,000 and a minimum of \$3,000 spent in Food and Beverage*

Deposit / Payment

The date of your event is considered secured when the Oakmont Golf Club receives a deposit of \$250. The deposit will be applied towards your final bill and the balance will be due on the day of your event. Methods of payment we accept are Visa, Mastercard, American Express, Cash or Check. The banquet charges must be received as one form of payment (no separate checks, multiple credit cards, etc.)

Guarantees

We require a one-week preliminary count for ordering and staffing purposes and require a 72-hour final guest count for minimum billing purposes. The guarantee, or number served, whichever is greater will be charged. If the guarantee guest count is not received the

preliminary count will be considered the guarantee number. If you are having a plated meal with split entrees we will need the exact counts 72-hours in advance. If the guarantee count is not received we will do a 50/50 split on the entrees. Oakmont will not be responsible for identical service over 5% of your guarantee should your attendance increase suddenly.

Catering

All Food and Beverage must be purchased through the Oakmont Golf Club. When planning your menu we suggest selecting a common main course for all your guests; however you may offer a choice of main courses if the following guidelines have been met:

- ❖ A maximum of two main courses, plus a vegetarian may be offered.*
- ❖ The Director of Food & Beverage must be provided with an exact breakdown of how many of each main course no later than three business days before the event.*
- ❖ All guests will have the same salad and dessert course.*
- ❖ Common accompaniments and complementing courses are required for multiple main courses.*
- ❖ For split entrees each guest must have a pre-set place card that includes a symbol to indicate the main course selected.*

Please note that all prices quoted are subject to a 20% Service Charge and Applicable Tax. If you wish to provide wine from your cellar a corkage fee of \$10 per bottle will be added.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Alcohol Beverage Control. The Oakmont Golf Club is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverages are brought into your private event. Outside wine can be brought in with prior notification in advance. A \$10 per bottle corkage fee will assessed to the final bill. The Oakmont Golf Club reserves the right to discontinue service of Alcoholic Beverages at any time. Oakmont's authority in this matter is absolute.

Decorations

- ❖ No nails, staples, hooks or duct tape allowed on the walls.*
- ❖ No confetti, glitter or anything excessive that could be sprinkled on the carpet.*
- ❖ No open flame candles. All candles must be placed in a votive holder or hurricane.*
- ❖ All decorating items must be removed after completion of event. The Oakmont Golf Club will not be held responsible for any lost items left after a wedding.*

