



*Charlie's*  
*Restaurant at the Windsor Golf Club*

# BANQUET & SPECIAL EVENTS MENU



Windsor Golf Club 1320 19<sup>th</sup> Hole Drive, Windsor, CA 95492

For Information, Please Contact:

Liz Glass, 707-837-0019 or email: [Events@WindsorGolf.com](mailto:Events@WindsorGolf.com)

[www.WindsorGolf.com](http://www.WindsorGolf.com)

## **Hors D'oeuvres**

### **Risotto Cakes with Our Crisp Panko Crust**

#### **Italian Fennel Sausage**

*Red Pepper, Sun Dried Tomato & Basil Risotto with  
Fontina & Parmesan Cheeses with Sun Dried Tomato Aioli*

#### **Wild Mushroom**

*Wild Mushroom & Garlic Risotto with Fresh Herbs, Lemon Zest  
Teleme & Parmesan Cheeses with Lemon-Basil Aioli*

### **Skewer Selections**

#### **Coconut Chicken Skewers**

*Crisp Coconut, Curry & Panko Crust  
With a Coconut Curry Sauce & Pineapple Salsa*

#### **Grilled Teriyaki Chicken Skewers**

*With Pineapple, Peppers & Onion  
With a Soy-Ginger Marinade & Teriyaki Glaze*

#### **Antipasti Skewers**

*Marinated Mozzarella, Artichoke Hearts, Dry Salami & Kalamata Olives  
In a Balsamic-Basil Vinaigrette*

### **Stuffed Mushroom Selections**

#### **Goat Cheese**

*Sun Dried Tomato, Roasted Peppers, Artichoke,  
Basil & Lemon with Seasoned Parmesan Bread Crumbs*

#### **Italian Fennel Sausage**

*Sun Dried Tomato, Basil, Fontina & Parmesan Cheeses*

### **Assorted Finger Sandwiches**

*Roast Turkey & Brie with Spinach, Tomato & Basil Mayo*

*Roast Beef & Caramelized Onion, Lettuce & Tomato with Horseradish & Mustard*

*Honey Baked Ham & Swiss with Lettuce, Tomato, Red Onion, Mustard & Mayo*

*Fresh mozzarella, Baby Spinach, Roma Tomato & Balsamic Vinaigrette*

**Mini Loaded Baked Potatoes**

With Butter, Sour Cream, Bacon & Chives

**Grilled Crostini Choices**

**Traditional Bruschetta**

*Fresh Tomato, Basil, Garlic, Parmesan, Balsamic Vinegar, Olive Oil*

**Warm Artichoke & Lemon**

*With Roasted Garlic, Basil, Parmesan & Romano Cheese*

**Fresh Herb Goat Cheese**

*With Wild Arugula, Red Peppers, Capers, Lemon Zest, Basil  
Extra Virgin Olive Oil & Caramelized Onion*

**Vegetable & Olive Tapenade**

*Caramelized Onion, Roasted Garlic & Peppers, Artichoke, Sun Dried Tomato,  
Mixed Olives with Lemon Zest, Extra Virgin Olive Oil & Balsamic Vinegar*

**Wild Mushroom**

*With Caramelized Onion, Fresh Herbs, Lemon Zest  
Fontina & Parmesan Cheese Extra Virgin Olive Oil, Balsamic Vinegar*

**Focaccia Pizza Platter**

*A Medley of Pepperoni, Garlic Chicken, Margherita & Three Sausages*

**Chicken or Pork Pot stickers**

*With Sweet Soy & Sweet Chile Drizzle & either  
Thai Peanut or Asian Style Sesame Sauce*

**Buffalo Style Spicy, Thai Red Curry-Peanut or Teriyaki Chicken Wings**

*Served with Crisp Celery Sticks & Tangy Blue Cheese Dip*

**Vegetable Spring Rolls**

*Served with a Mango, Sweet Chile, Thai Peanut or  
Asian Style Sesame Dipping Sauce*

## ***Quesadilla Choices***

### ***Italian Sausage***

*With Roasted Tomatoes & Peppers, Basil Fontina & Mozzarella Cheeses with Basil Aioli*

### ***Tequila Chicken***

*With Sautéed Peppers, Onion & Cilantro with Monterey Jack Cheese & Poblano Chili Aioli*

### ***BBQ Pulled Pork***

*With Black Bean Puree, Green Chili, Cilantro & Cheddar Cheeses with Chipotle Aioli*

### ***Buffalo Chicken***

## ***Imported Cheese Platter***

*Point Reyes Blue, Fontina, Cambozola, French Brie, Aged Cheddar, Gruyere & Gouda  
Served with Candied Walnuts, Dried Cranberries & Assorted Crackers  
(2.00 pp up charge)*

## ***Domestic Cheese Platter***

*Smoked Cheddar, Gouda, Pepper Jack, Gorgonzola, Havarti, Swiss & Brie  
Served with Candied Walnuts, Dried Cranberries & Assorted Crackers*

## ***Blue Cheese Chips***

*House Made Potato Chips with Warm Creamy Garlic-Blue Cheese Sauce*

## ***Assorted Seasonal Fruit Platter***

*Only the Freshest Fruits of the Season*

## ***Assorted Seasonal Vegetable Platter***

*Served with Bleu Cheese-Bacon Dip or  
Choice of Garlic & Herb, Roasted Red Pepper or Lemon Hummus*

### ***Priced Per Person***

*Choose any one item for \$5.95 ++ per person for one hour  
(\$2.00 per person for each additional hour)*

## Hors D' oeuvres

### Seafood

#### **Prawn Choices**

##### **Poached Prawns**

*With a Southwest Chipotle Lime Aioli*

##### **Coconut Prawns**

*With an Asian Style Dipping Sauce*

##### **Grilled Thai Prawns**

*With a Spicy Peanut Sauce*

#### **Seared Ahi Tuna on Crispy Won Tons**

*Served with Asian Slaw, Wasabi, Pickled Ginger & Sweet Soy Sauce*

MP

#### **Crisp Crab Cakes**

*With Chipotle Aioli*

##### **Priced Per Person**

*Choose any one item for \$6.95 ++ per person for one hour (unless MP)*

## Lunch & Dinner

### Salads

*Priced Per Person*

#### **Sonoma Mixed Greens Salad**

*Served with House Vinaigrette*

*6.25 for Plated*

#### **Caesar Salad**

*Hearts of Romaine, Garlic Croutons, Fresh Parmesan*

*Caesar Dressing*

#### **Wild Spring Mix**

*Crumbled Goat Cheese, Fresh Seasonal Berries, Toasted Almonds  
Walnut Champagne Vinaigrette*

### ***Asian Influence***

*Mixed Organic Greens, Iceberg, Mango, Jicama,  
Pineapple, Almonds & Crisp Won Ton Strips  
With Our Toasted Sesame Dressing*

### ***Greek Salad***

*Sonoma Greens, Red Onions, Capers, Kalamata Olives, Tomato, Feta Cheese  
Traditional Greek Dressing*

*7.25 Plated*

## ***Chicken Selections***

*Boneless Tender Chicken Breast with your Choice of Sauce  
Dinner \$25.95 ++*

### ***Sauce Choices for Chicken***

*Wine Country Grape  
Seedless Grapes, Caramelized Shallots, Chardonnay, Orange Liquor, Lemon Zest & Cream*

***Creamy Piccata***

*Lemon, Butter, Garlic & White Wine with a Touch of Cream*

***Balsamic Mushroom***

*Fresh Mushroom, Garlic, Basil, Port Wine, Balsamic Vinegar, Chicken Stock Demi Glaze*

***Creamy Roasted Poblano***

*Southwest Spices, Garlic, Roasted Poblano & Jalapeno Chilies, Lime, Cilantro, Chicken Stock & Cream*

***Tuscan***

*Artichoke Hearts, Sun-Dried Tomatoes, Mushrooms, Garlic & Fresh Herbs Served with a Wine Demi Glaze*

***Champagne Mushroom***

*Shallots, Mushrooms, a Hint of Brandy in Champagne Cream  
Topped with Crispy Shallots*

***Seafood Selections***

*All seafood prices subject to change due to market price fluctuation.*

*Fish Based on Availability - The cost may vary with the season and your events particular requirements.*

***Grilled Pacific Salmon or Snapper***

*Lunch \$ 25.95 ++      Dinner \$30.95 ++*

***Specialty Fish MP***

***Sauce Choices for Fish***

***Creamy Picatta***

*White Wine, Lemon, Capers & Butter with a Touch of Cream*

***Smokey Butter Brushed***

*With Chipotle Lime Beurre Blanc & Pineapple Salsa*

***Cilantro & Chili Lime Brushed***

*With Roasted Poblano Chili Sauce & Mango Salsa*

***Citrus Beurre Blanc***

*With Fresh Tomato Caper Salsa*

***Pork-Beef & Lamb Selections***

### **Slow Roasted Pork Loin**

Lunch \$20.95 ++      Dinner \$25.95 ++

### **Marinated Tri-Tip**

Lunch \$25.95 ++      Dinner \$28.95 ++

### **Prime Rib**

*Au Jus & Horseradish*

Lunch \$30.95 ++      Dinner \$36.95 ++

### **New York Steak Diablo**

Lunch \$27.95 ++      Dinner \$32.95 ++

### **Grilled Filet Mignon**

Lunch \$30.95      Dinner \$35.95

*Add Shrimp Scampi MP*

### **Herb Roasted Rack of Lamb**

*Served with a Balsamic Vinegar, Zinfandel-Lamb Reduction*

Lunch \$34.95 ++      Dinner \$39.95 ++

## **Sauce Choices for Pork, Lamb & Beef**

### **Balsamic-Pinot Noir Sauce**

*Garlic, Shallots, Fresh Herbs, Aged Balsamic Vinegar & a Rich Demi Glaze with Pinot Noir*

### **Brandy Peppercorn**

*Green Peppercorns, Sage, Shallots & Brandy with a Touch of Cream*

### **Fresh Pomegranate Sauce**

*Tarragon, Caramelized Shallots, Orange Zest, Port Wine  
& Rich Beef Jus*

### **Balsamic Mushroom**

*Sauteed Mushrooms, Garlic, Fresh Herbs, Balsamic Vinegar & Rich Demi Glaze*

*All of the above Entrées served with Fresh Seasonal Vegetables*

*Mashed, Roasted Red Potatoes -Or- Rice Pilaf*

*Pasta with Pesto or Marinara or Specialty Mashed Potatoes*

*Can be added for an additional \$2.00 per person*

*The cost may vary with the season and your events particular requirements.*

## **Specialty Pasta Selections**

*All Pasta Selections are served with Penne or Fusilli,  
Fresh Organic Mixed Sonoma Green Salad and Garlic Bread*

### ***Prosciutto & Mushroom in Sherry Cream***

*Prosciutto Ham, Mushrooms, Sun-Dried Tomatoes, Peas, Garlic & Basil  
With Parmesan*

### ***Italian Sausage Pasta***

*Italian Sausage, Bell Peppers, Mushrooms, Fresh Tomato & Black Olives  
In Our Zesty Tomato Sauce*

### ***Fusilli Michelangelo***

*Fusilli Pasta tossed with Arugula, Sundried Tomato, Mixed Wild Mushrooms, Balsamic Vinegar,  
Pine Nuts & Garlic in a Fresh Tomato Sauce*

### ***Creamy Lemon Chicken Pasta***

*Pan Seared Chicken pieces with Artichokes, Mushrooms, Spinach, Fresh Basil &  
Lemon Zest in a Chardonnay Cream with Parmesan Cheese*

### ***Tortellini***

*Available for additional \$2.00 per person*

### ***Beef or Vegetarian Lasagna***

*Available for additional \$2.00 per person*

*Lunch \$20.95 ++      Dinner \$24.95 ++*

*The cost may vary with the season and your events particular requirements.*

## **Dessert Selections**

### ***Fresh Fruit Crisp***

*With Brown Sugar & Oat Crisp & Whipped Cream*

### ***Chocolate Chunk Brownie***

*Vanilla Bean Ice Cream, Chocolate Sauce & Whipped Cream*

### ***Ice Cream***

*With Chocolate or Caramel*

### ***House made Profiterole***

*With Cookie Dough Ice Cream, Chocolate Sauce, Toasted Almonds & Whipped Cream*

### ***Cheesecake***

*With Fresh Berry Sauce & Whipped Cream*

### ***Flaky Apple Strudel***

*With Whipped Cream*

### ***Lemon Mascarpone Cake***

### ***Chocolate Decadence Cake***

*Rich Creamy Chocolate Cake*

***\$7.95 ++ per person***

### ***Freshly Baked Assorted Cookies***

*(\$3.50++ per person)*

## CHARLIE'S AT THE WINDSOR GOLF CLUB

### Event Terms & Conditions

Thank you for considering Charlie's and the Windsor Golf Club for your event. We look forward to creating an exceptional day for you and your guests. After you have reviewed the information provided, please contact the Event Office to schedule an appointment to secure your desired date and coordinate your event plans. Please note that our menus are intended to provide a guideline for you to consider. We would be happy to personalize a menu to suit your needs.

#### **Site Fees:**

All site fees are based on five hours of use. Each additional hour will be charged at \$300.00 per hour. All events held outdoors must conclude by 10:00 pm.

<b>Lake View Room</b>	Accommodates up to 50 Guests	\$150	Midday or Weeknight
		\$250	Friday –Sunday

<b>Banquet Room</b>	Accommodates up to 185 Guests	\$1,200	Year-Round
	Includes Attached Patio		

<b>Outdoor Site</b>	Accommodates up to 300 Guest	\$3,500	Year-Round
---------------------	------------------------------	---------	------------

We allow a limited number of events to be held on our Lakeside Patio each year. Each event is required to reach a Food & Beverage Minimum and events are booked on a first come, first serve basis. Events booked for use of half of the patio will be Semi-Private events only, as Restaurant seating will continue on the other half of the patio.

**Seating Capacity:**

Charlie’s Banquet room will comfortably accommodate up to 185 guests indoors and an additional 75 guests on the adjoining covered and heated patio. The seating capacity may fluctuate depending on the use of buffet tables, cake table, portable bars, punch table, appetizer station and dance floor. Please contact the Event Department in regard to pricing for the use of the restaurant for additional space. The Outdoor Wedding Site will accommodate up to 300 guests. The Lake View room will accommodate up to 50 guests.

**Deposit:**

All events are required to have a current credit card number on file upon booking. There is a required deposit to reserve a date for all events.

<b>Lake View Room</b>	<b>\$150.00/\$250 Deposit</b>
<b>Banquet Room</b>	<b>\$1200.00 Deposit</b>
<b>Half of Banquet Room</b>	<b>\$600.00 Deposit</b>
<b>Outdoor Site</b>	<b>\$3500.00 Deposit</b>

The entire deposit amount will be credited toward the final balance at the conclusion of the function. **If you should have to cancel your deposit, ½ your deposit will be refunded when the date and time are re-booked by another function. If the date and time are not rebooked, the entire deposit is forfeited.** Charlie’s and the Windsor Golf Club have the right to deny or cancel services for any reason at any time. Deposits are non-transferable from one date to another. Banquet deposits are waived for Golf Tournaments provided a deposit is made with the golf shop.

**Prices:**

Barring market fluctuations, prices will be guaranteed for 30 days. Prices quoted are current prices and are subject to change.

**Payment:**

Final payment is required prior to the event date, excluding the Beverage bill. The remainder of the bill, including corkage and bar charges, will be charged at the conclusion of the event.

Charlie’s and the Windsor Golf Club accept the following forms of payment:

**Visa, MasterCard, American Express, Discover, Cash or**

**Check** (please note that returned checks are subject to a \$50.00 fee)

All final Banquet charges must be received as one form of payment. Charlie’s will not be responsible for collecting separate checks from individuals.

**Tax and Gratuity:**

All charges subject to current sales tax and 19% Service charge, or \$20.00 per hour per server whichever is higher.

**Confirmed Guest Count:**

The final number of guests must be specified **two weeks** in advance of the event. **The final guest count at this time is the minimum amount that you will be charged for on the day of the event.** It is the responsibility of the host of the function to contact the Event Office with this

final guest count. If a guaranteed guest count is not received, then the number of guests listed on the original event form will be used as the confirmed guest count.

**Catering:**

**All Food and Beverage must be purchased through Charlie's Restaurant and the Windsor Golf Club.** Our Executive Chef will gladly personalize a menu to fit your needs and special requests. Menu selections must be determined no later than three weeks prior to the function.

**Cake:**

Please feel free to select your favorite baker to prepare a cake that our staff will professionally cut and serve. A cake fee of \$4.00 per person will be applied.

**Beverages:**

**All beverages must be purchased from Charlie's and the Windsor Golf Club.**

Bar purchases may be set-up as a Hosted Bar or a No-Host Bar. Hosted Bars may also be limited to certain types of drinks (i.e. beer and wine). All Bars set up in the banquet room or at the wedding site are subject to a \$100.00 set up fee. Bars must be set up for parties of 50 or more.

Beer kegs are available at:

\$500.00 for Domestic Beers

\$600.00 for Import and Microbrew Beers

Champagne is available at \$35.00 per 750 ml bottle. Additionally, you are welcome to select from our expanded wine list.

Wine and Champagne may be brought in at a corkage fee of \$15.00 per 750 ml bottle.

Sparkling Apple Cider - \$10.00 per 750 ml bottle Corkage.

We can provide a Coffee & Ice Tea Station for \$3.00 per guest.

**Linen:**

White linen tablecloths and napkins are available at no charge. Other colors and linens may be ordered at an additional charge.

**Sound System:**

Charlie's indoor Banquet Room has a cordless microphone system for your use at no extra charge. Background music is available for all indoor functions.

**Dance Floor:**

All events that will include dancing inside Charlie's Banquet Room will be required to rent a dance floor. In lieu of renting the dance floor, guests are welcome to have dancing on our outdoor patio. The Outdoor Wedding Site has a stage that functions as the dance floor.

**Decorating:**

The following guidelines are provided to ensure that you can appropriately decorate for your function, yet minimize the potential damage that may occur.

- ~ No staples, nails, or hooks are to be used on the walls, beams, or ceiling.
- ~ It is the responsibility of the host to carefully remove all decorations at the conclusion of the function to ensure that no damage is incurred by the facility.
- ~ Please feel free to bring in centerpieces to decorate the tables.
- ~ Confetti and Glitter are not allowed under any circumstances.
- ~ All Candles must be contained within a Hurricane or Votive Holder.

**Charlie's and the Windsor Golf Club will not be held responsible for items left after a wedding or event.**