



Charlie's
Restaurant at the Windsor Golf Club

BANQUET & SPECIAL EVENTS MENU



Windsor Golf Club 1320 19th Hole Drive, Windsor, CA 95492

For Information, Please Contact:

Liz Glass, 707-837-0019 or email: Events@WindsorGolf.com

www.WindsorGolf.com

Hors D'oeuvres

Arincini 's

(some flavors to be determined)

Italian Fennel Sausage

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

Skewer Selections

Chicken Satay

Filet Skewer

Stuffed Mushroom Selections

Mini Chicken Cordon Blue

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

Grilled Crostini Choices

Traditional Bruschetta

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

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

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 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

Tequila Chicken

With Sauteed 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

With Shredded Roast chicken tossed in Hot Sauce, Monterey Jack & Blue , Served with Sriracha Aioli

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*

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 Cocktail sauce

Coconut Prawns

With an Asian Style Dipping Sauce

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

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

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

Sauce Choices for Chicken

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

Chicken Marsala

Chicken Cacciatore

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 Corvina

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

Cilantro & Chili Lime Brushed

With Roasted Poblano Chili Sauce & Mango Salsa

Citrus Beurre Blanc

With Capers & Parsley

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

Pork: Cherry Pinot Reduction

Lamb: Syhra Bordelaise with Shitakes

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*

Shitake Marsala Pasta

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

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

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 except for Lakeview Room which is 3 hours. Each additional hour will be charged at \$500.00 per hour. All events held outdoors must conclude by 10:00 pm.

Lake View Room	Accommodates up to 50 Guests	\$150 \$250	Midday or Weeknight Friday - Sunday
Banquet Room	Accommodates up to 185 Guests Includes Attached Patio	\$1,200	Year-Round
Outdoor Site	Accommodates up to 300 Guest	\$3,500	Year-Round

Seating Capacity:

Charlie's Banquet room will 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, beverage 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.

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

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, 1/2 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 \$3.00 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:

\$550.00 for Domestic Beers

\$650.00 for Import and Microbrew Beers

Champagne is available at \$40.00 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.