



*Saratoga
Country Club*

WEDDINGS





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Sherry Stephens, Director of Private Events - Sherry comes to Saratoga Country Club with nearly 25 years of experience in the hospitality industry. While staying at the forefront of industry trends and resources, her trademark is fine dining service, a key to making every occasion fully satisfying. Sherry loves collaborating with her clients to infuse an ideal balance of creativity and design to ensure a smooth, enjoyable, and positively memorable experience for both clients and their guests alike.

CEREMONY & RECEPTION | FEES & POLICIES



CEREMONY SITE | Rental Fee - \$2,500.00

Our ceremony site features a majestic white wrought iron dome gazebo. White folding chairs are also included. A 1½-hour rehearsal may be scheduled up to two weeks prior to your ceremony. Ceremony coordinators are not included in the ceremony site rental fee and should be contracted separately if needed. The ceremony site may only be booked in conjunction with the reception facility.

RECEPTION FACILITY | Rental Fee - \$3,500.00

Our reception facility includes 1½ hours for set up, 4 hours of event time and a ½ hour of clean up time. The rental includes a reception coordinator, set-up, clean-up, table linens and napkins, service staff, bartender, silverware, china, chairs, tables and dance floor.

- Overtime is available for an additional \$400.00 per ½ hour. All events must end by 1:00 am
- Total Seating Capacity 250 | Main Dining Room plus VIP Room | See floor plans
- VIP Room available for an additional \$400.00 in conjunction with Reception Facility rental.
- Outside Catering Fee | \$6,000 for groups 150 or less, \$8,000 for groups of 150 - 240, in addition to rental fees

PAYMENT TERMS

- \$1,000 deposit is required at issuance of contract.
- 6 months prior to event date, 50% of event estimate to be paid.
- Outstanding catering and/or rental fees are due ten days prior to the event and are based on the final count.
- All deposits are non-refundable.
- Sales tax will be added to all rental fees.

CHANGING FACILITIES

The Bride, her attendants and the Groom and his attendants are welcome to share the use of the members' changing facilities during the ceremony site rental period only. All personal belongings must be removed from changing area prior to the start of the reception. The bride has access to a private bridal suite with lockers where personal items can be stored.

TIMING FOR OFFSITE CEREMONIES

Timing between your ceremony and reception is very important. A large time lapse between ceremony and reception is not recommended. Because we are a private club, we are unable to accommodate your guests prior to your contracted time. If your ceremony is offsite, please state the exact reception starting time on your invitations. This will help to ensure proper arrival time of your guests to the reception. Approximately 80% of your guests will leave the ceremony immediately for the reception.

COUNTRY CLUB RULES AND POLICIES

- No rice, birdseed, confetti, etc. may be thrown on the property of SCC. Flower petals may be used at the ceremony site only.
- No runners may be used at the ceremony site.
- No wire of any kind may be used to attach flowers to gazebo. Plastic cable ties are the approved option.
- Vendors may not stand on any Club furnishings to decorate, set up or take photos.
- Guests and vendors are not permitted on the golf course, tennis courts or pool area.
- Lessee assumes responsibility for the conduct of their guests and to assure that such persons follow established Club policies regarding alcohol consumption.
- Guests and vendors are limited to use of areas rented for a specific time frame as stated on their contract. Guests are not permitted in the Club's member lounge and are not permitted to linger in the foyer prior to or during the event.
- Children must remain with an adult at all times.
- Excessive breakage or damage will be billed to lessee.
- No open flames. Glass candle holders and lanterns must cover flame.
- Saratoga Country Club reserves the right to refuse doing further business with any agents unable to cooperate or follow established Club policies.
- Saratoga Country Club is not responsible for lost or stolen items.
- Lessee agrees to adhere to the terms and conditions of the rental/catering contract.

RECEPTION & BEVERAGES



A SARATOGA COUNTRY CLUB WEDDING RECEPTION

For your convenience, our Events Manager will assist in planning your reception from start to finish. She will assign one of our Event Coordinators to be present throughout your reception to implement your itinerary. This will provide a relaxed and enjoyable atmosphere for you and your guests during your reception. We have found the following guidelines to be very successful and offer them to you:

- Announce arrival of Bride & Groom.
- Bride and Groom take their place at their table.
- Toasts to the Bride and Groom.
- Meal service begins with the Bride and Groom, followed by the reserved tables. If a buffet is served, each table is invited one at a time in an orderly fashion by our maitre d' to ensure that each guest is served once before anyone returns for a second time.
- Bride and Groom greet guests.
- First dance begins shortly after the last table has finished with their meal.
- Open dancing for guests for 30-45 minutes.
- Cutting of the cake.
- Throwing of the bouquet and garter.
- Back to open dancing.
- Last dance dedicated to the Bride and Groom. All guests are asked to join the happy couple on the dance floor.

BEVERAGE OVERVIEW

We offer a broad range of beverage services and options to complement your reception. It would be our pleasure to provide a hosted bar that will accommodate your budget. If you choose not to host beverages for your guests, a full service, cash bar will be made available at no additional charge to you. You should inform your guests that the Club's restaurant and bar do not accept credit cards. Beverages will include automatic sales tax and 20% gratuity. All beverage charges are based on consumption. All beverages including cocktail service are available from the service bar window for both hosted and cash bars. *Pricing is subject to change.*

COCKTAIL SERVICE

Beverage, Cost per drink

Soft Drinks \$3.00 | Domestic Beer \$7.00 | Premium Beers \$7.00

Well Drinks \$9.00 | Call Drinks \$11.00 | Premium Drinks \$13.00

Top premium drinks available upon request \$15.00

Domestic Bottled Beers

Bud Light, Budweiser, Coors, Coors Light, Haake, O'Doul's Amber, O'Doul's

Premium Bottled Beers

Amstel Light, Anchor Liberty, Anchor Porter, Anchor Steam, Blue Moon, Corona, Fat Tire, Guinness, Lagunitas IPA, Leffe Blonde, London Pride, Modelo, New Castle, Samuel Adams, Sierra Nevada, Stella Artois, Stone IPA, Widmer Hefeweizen, 805 Blonde. *Additional beers may be special ordered upon request.*

SPECIALTY COCKTAILS

SARATOGA COLLINS - A light and flavorful libation, the Saratoga Collins combines sweet, citrus and effervescence to create a crowd-pleasing beverage for all. Gin, Organic Agave Nectar, Club Soda. Served in a cocktail glass. Additional \$13 per cocktail.

PERFECTLY PAIRED PALOMA - The Paloma is a thirst quenching cocktail and a great way to show off a delicious tequila. Enjoy top shelf Don Julio Reposado while sipping on this refreshing cocktail. Don Julio tequila, freshly squeezed lime juice, grapefruit soda, salted rim. Served in cocktail glass. Additional \$13 per cocktail.

PRETTY IN PINK COSMO - The cosmopolitan is a timeless classic gaining it's popularity in the 1990 television show Sex and the City. This continues to be a popular favorite for bridesmaids and guests. Vodka, orange liqueur, freshly squeezed lime juice, cranberry juice Served in a martini glass. Additional \$13 per cocktail.



WINE SELECTIONS

To help you with your selections for wine service, we can provide you with our current wine list. Thirty days prior to your event, prices and availability for the wines you have selected will be quoted for your reception. We are able to satisfy most requests for wine, beer and alcohol that are not listed. A price can usually be quoted within one week.

WINE SERVICE

Prior to the meal, our staff will butler hosted wine to your guests. During the meal, two bottles of hosted wine are automatically placed on each table (typically, one bottle of red and one white). Should you wish there be no bottles placed on the tables during the meal, extra servers will be required to pour wine for your guests at an additional flat fee.

SPARKLING WINE (CHAMPAGNE) SERVICE

For a champagne toast, servers fill pre-set champagne glasses at each guest table and fill the glasses prior to the toast. Each bottle yields approximately eight glasses.

Additional Champagne & Wines may be ordered upon request.

Beverage pricing and availability are subject to change up to 30 days prior to event.

BEVERAGE SERVICE POLICIES

Lessee or lessees' guests will bring no beverages, alcoholic or non-alcoholic on the Club premises. NO beverages may be taken from the premises.

No one under the age of 21 is permitted to consume alcoholic beverages at SCC. (Anyone under 35 must be prepared to show proper ID).

SCC may discontinue any and all beverage service at management's discretion. If a difficult situation arises, SCC management will make every attempt to handle it, and you will be notified if deemed appropriate by management.

If pre-arranged, Lessee may bring his or her own wine or champagne subject to a corkage fee of \$20 per bottle. We are glad to accommodate this wish, but approval of management is required prior to event.

Lessee assumes responsibility for the conduct of lessee and lessees' contracted services, employees, agents and guests, and to assure that such persons follow established Club policies regarding alcohol consumption and permitted conduct.

MENUS



PLATED

Please choose up to 3 entrée items (one must be vegetarian) includes salad course and either an appetizer course or passed hors d'oeuvres for 1/2 hour prior to meal. Choice of coffee or hot tea.

Prepared Salads (choose one)

Classic Caesar, dressed romaine, Parmesan, croutons and red onion
Baby lettuce with raspberry vinaigrette, raspberries and candied pecans
Bibb lettuce, citrus dressing, jicama, mango, pineapple and macadamia nuts

Steak

*Charbroiled Steaks *All steaks can be offered GF by substituting sauce for garlic butter*

Filet mignon with bordelaise sauce, creamed cheddar cauliflower and Parmesan potatoes \$80

New York steak with peppercorn sauce, roasted potatoes and parsnips and carrots \$78

Coulette steak with rosemary mushrooms, asparagus spears, mascarpone mashed potatoes \$70

Chicken

Sun-dried tomato stuffed chicken, crispy skin, balsamic, pan-fried spaetzle, garlic green beans \$68

Statler chicken breast, Worcestershire cream reduction, mashed potatoes, grilled eggplant *GF \$68

Grilled chicken Florentine, mushroom sauce, sautéed spinach and California wild rice \$68

Seafood

Pan-seared sea bass, beurre blanc, spaghetti squash, pancetta, roasted potatoes and watercress \$73

Grilled honey-mustard salmon with ratatouille and California wild rice \$68

Baked salmon, pineapple beurre blanc, sweet potato risotto, sautéed corn and basil *GF \$68

Macadamia-crusted mahi-mahi, orange sesame sauce, sweet potato stir-fried rice \$68

*Duet meal – you may select two non-vegetarian combination entrées for entire party \$80

Vegetarian

Corn and asparagus Wellington with cheese sauce and California wild rice \$65

Curry stir fried rice, tofu, peas, eggplant, parsnips, crispy red yam *GF, VEGAN \$63

Creamy potato gnocchi with fried gouda, roasted peppers and fennel \$63

**Menu pricing and offerings are subject to change.*

Appetizers:

Six Hors d'oeuvres passed for 1/2 hour, include:

Petite potato skins with chives, cheese & pancetta

Baked sourdough cheese crisps

Chicken tikka brochettes with yogurt

Chilled tomato bruschetta

Samosas with red pepper aioli

Pulled pork and raisin Coupelle

BUFFET - Country Club

Choice of two entrées with mashed potatoes, rice, or baked macaroni and cheese and sautéed vegetables.

Choice of coffee or hot tea. | \$83

Entrees

Carved Prime Rib
Macadamia Mahi Mahi
Pan Seared Sea Bass
Honey Mustard Glazed Salmon
Coriander Pork Loin
Chicken Marsala
Chicken Florentine
Chicken Picatta
Chicken Basques
Rigatoni/Three-Mushroom Sauté
Classic Beef or Vegetarian Lasagna
Gnocchi-Sweet Peppers

Five Prepared Salads

Salad greens, cucumbers and tomatoes with herb vinaigrette
Chilled pasta salad with basil, olives and artichoke hearts
Buffalo mozzarella cheese with tomato wedges, olive oil and fresh basil
Seasonal fruit salad with strawberries, toasted coconut and whipped cream
New potato salad with chopped fresh herbs

Relish Tray - baby corn, beets, greek peppers, olives, cherry peppers and sweet pickles

Presentation of imported and domestic cheeses

Array of Fresh Fruits - a spectacular display of seasonal fruit

Crudité Basket - carrots, celery, cherry tomatoes, broccoli and cauliflower

Baskets of freshly baked breads

Coffee or hot tea

**Menu pricing and offerings are subject to change.*

Appetizers:

Six Hors d'oeuvres passed for ½ hour, include:

Petite potato skins with chives, cheese & pancetta

Baked sourdough cheese crisps

Chicken tikka brochettes with yogurt

Chilled tomato bruschetta

Samosas with red pepper aioli

Pulled pork and raisin Coupelle

BUFFET - Vegetarian Indian

Includes one hour buffet service and half-hour of passed hors d' oeuvres.

Choice of coffee or hot tea. | \$70

Entrees

Palak (Indian spiced spinach with paneer)

Choley (curried chickpeas)

Vegetable biryani

Potato and cauliflower curry

Naan

NOTE: Up to 3 additional items can be added from outside caterer at no additional charge.

Fresh Fruit Display

Salad

Spinach salad, jicama, mango, macadamia nuts, spicy ginger dressing

Condiments

Mango chutney

Raita, yogurt cucumber sauce

Tomato, mint and onion

Indian pickles

**Menu pricing and offerings are subject to change.*

Appetizers:

Six Hors d'oeuvres passed for ½ hour, include:

Eggplant bruschetta

Avocado canape

Pakoras

Falafel

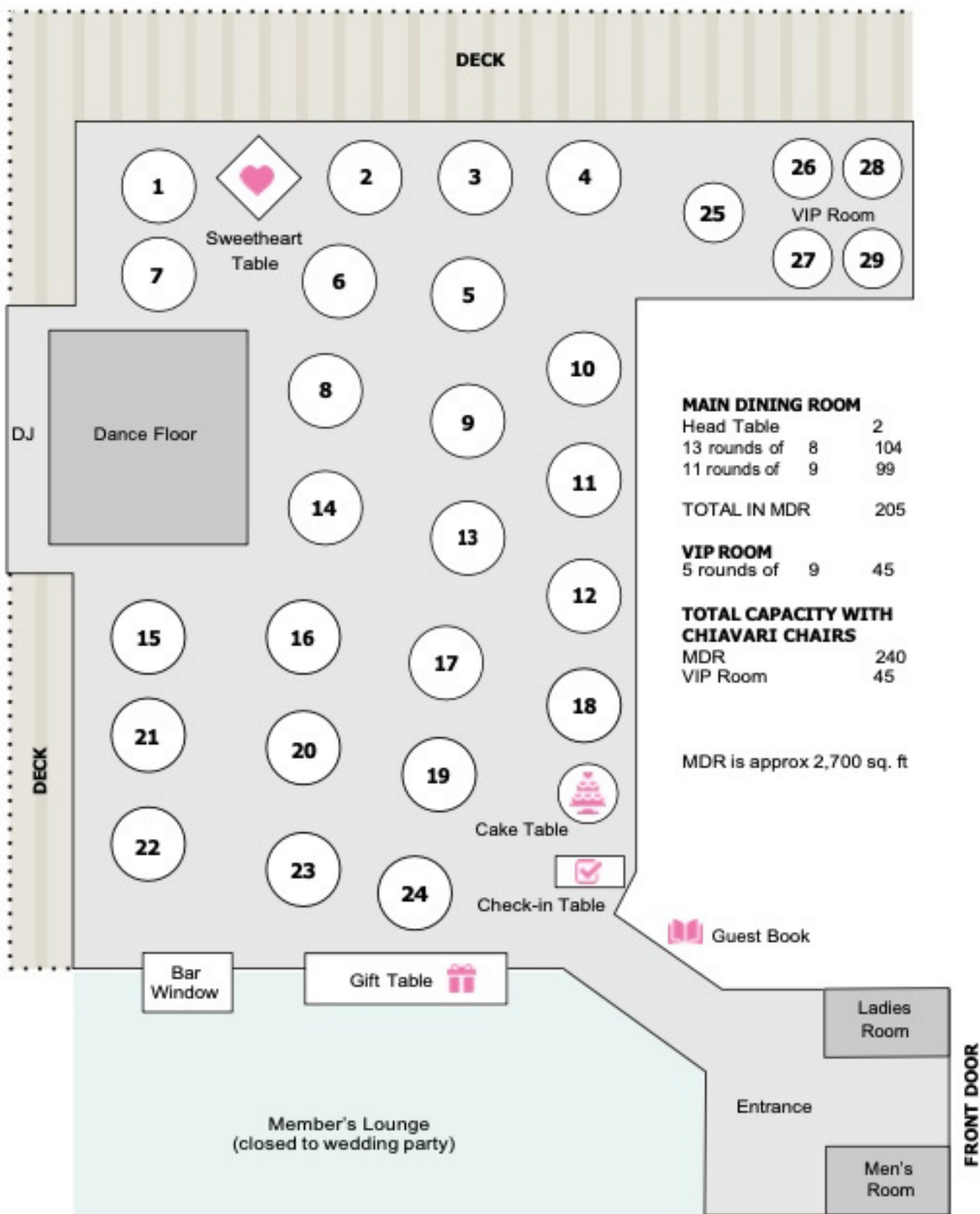
Hummus

Samosas

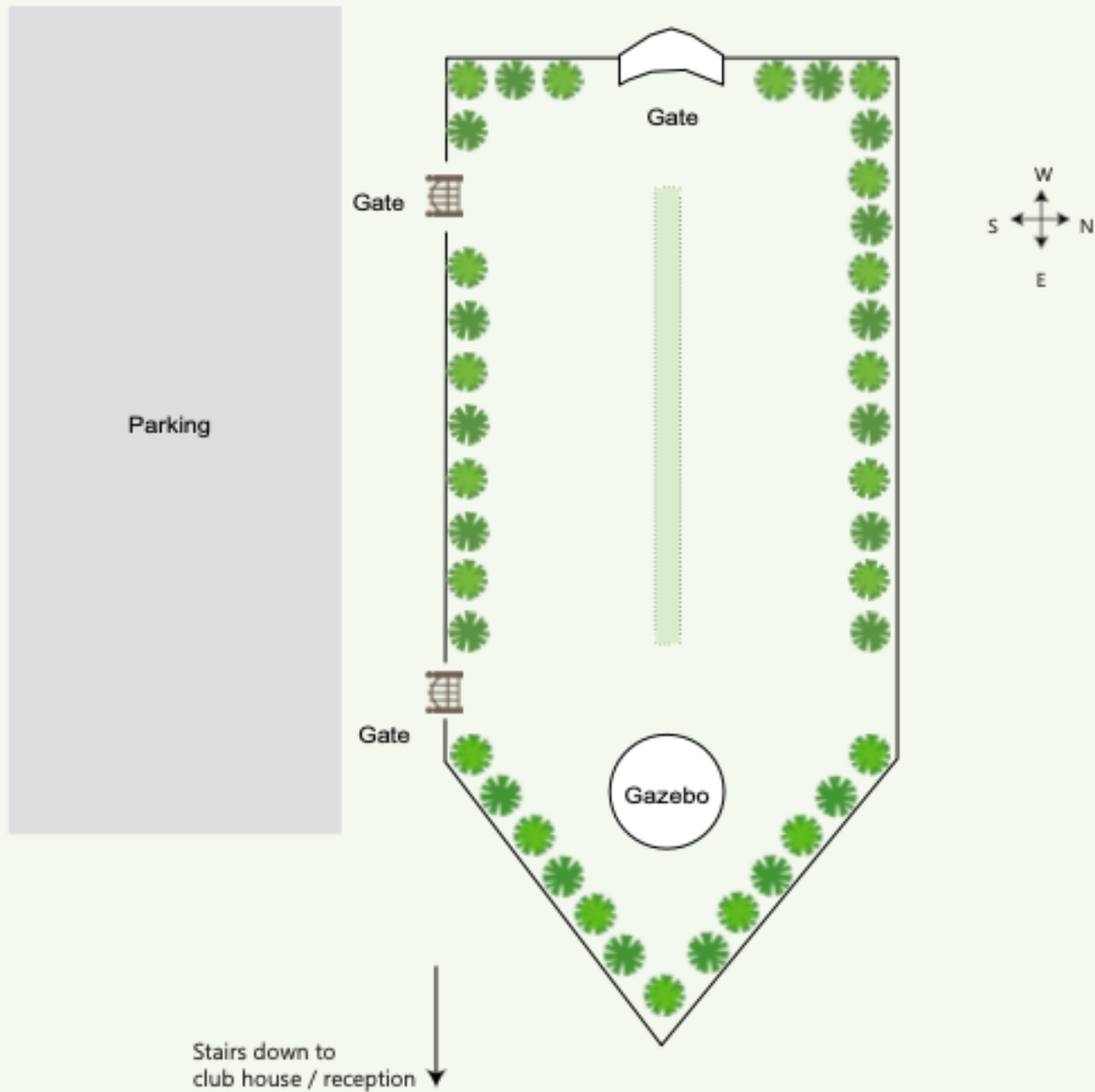
FLOOR PLANS



RECEPTION SPACE/DINING ROOM



CEREMONY SITE



GAZEBO MEASUREMENTS

Gazebo walk-in opening is 53 1/2" wide

Scroll to scroll at entrance top measures 60"

Small posts at entrance are 42" high

Height from ground to bottom/beginning of dome is 86"

Gazebo is 12" in diameter, 32" in circumference

Stands over 15' high

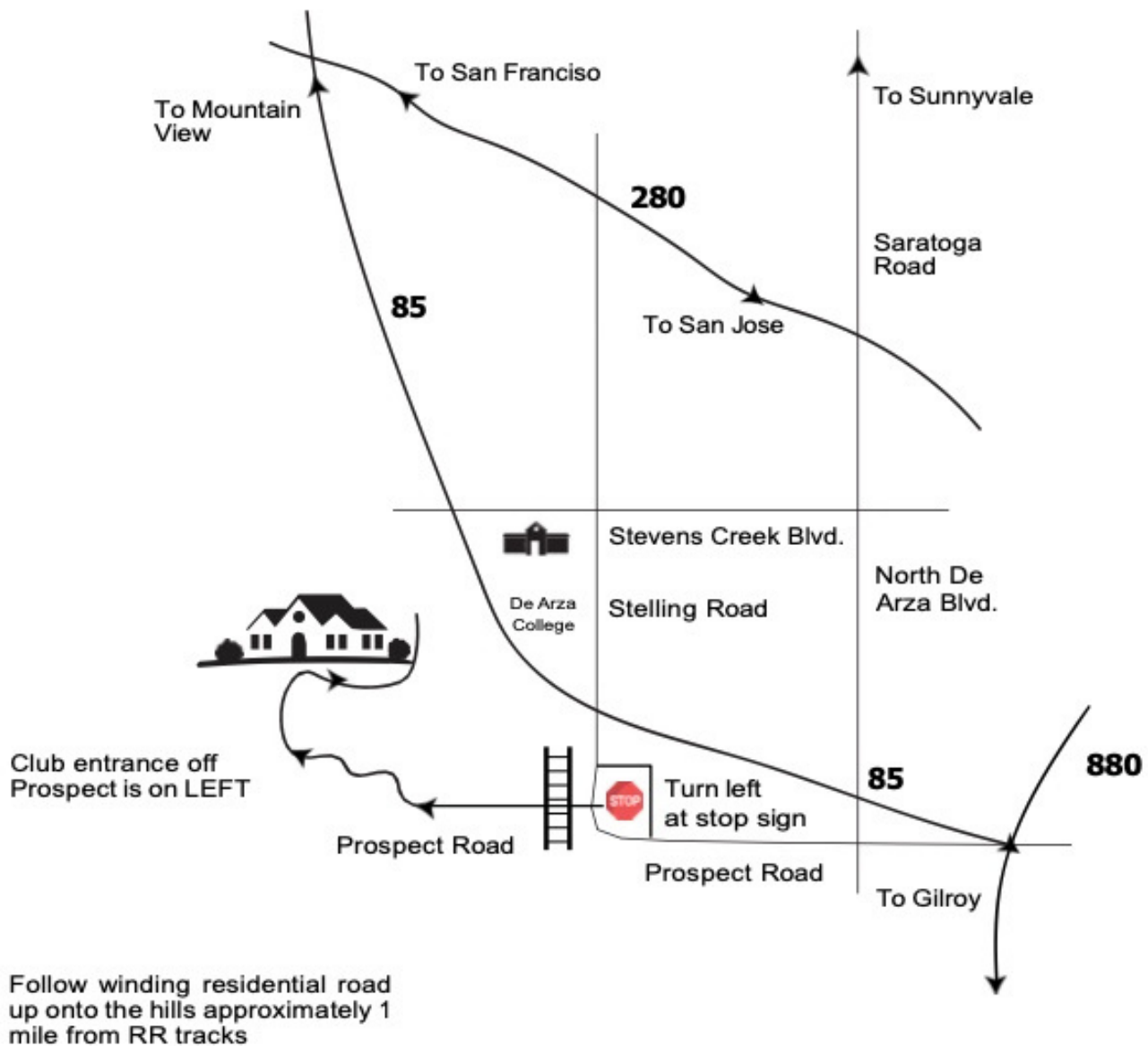
MAP



SARATOGA COUNTRY CLUB | 21990 Prospect Road | Saratoga, CA 95070 | www.saratogacc.com

From the South, (San Jose), go **NORTH** on Highway 85, (toward Mountain View) take the De Anza Blvd. Exit and turn **LEFT**. Go back over the freeway (toward the town of Saratoga). At the third light, turn **RIGHT** onto Prospect Road (there are gas stations on three corners). At the first stop **SIGN**, turn **LEFT** (that is the continuation of Prospect Road). Once you cross over the railroad tracks you will follow the winding residential road for about 1 mile. The entrance to the Club is on the **LEFT** (clearly marked). Drive to the top of the private drive and park where you see available parking spaces.

If you are coming from the **NORTH** (Mtn. View), go **SOUTH** on Highway 85 and take the De Anza Blvd. Exit. Turn **RIGHT** onto De Anza Blvd. Two lights up is Prospect, turn **RIGHT**. Repeat above directions at this point. If you have any questions, you may call Saratoga Country Club @ 408 253-0340.



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