

# WEDDINGS





# CONGRATULATIONS

Thank you for your interest in Palo Alto Hills Golf and Country Club for your Wedding! I am delighted that you are considering the club for your special day.

As your Wedding expert, I specialize in tailoring your wedding solely to your expectations. From special decorative touches, fine dining cuisine to exceptional service, I will plan with you to create the wedding of your dreams.

At Palo Alto Hills Golf & Country Club we strive to create a truly exclusive wedding experience for you and your guests. While planning, I will guide you every step of the way to insure a seamless, stress free experience. Whether it is an intimate gathering of 20 or a larger affair we guarantee that very detail will be attended to with utmost importance and precision.

The Club is known for its welcoming atmosphere and stunning ambiance. The Grand Ballroom boasts floor to ceiling windows showcasing the beautiful golf course and cascading waterfall (a fabulous backdrop for photos).

As your Wedding expert, I specialize in tailoring your wedding solely to your expectations.

Please call or email to setup an appointment for a tour of our beautiful facilities.

Sincerely

*Brittany Rieland, CWP*

Certified Wedding Planner

Catering & Events Manager

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(650)917-5117



# CEREMONY & RECEPTION

## CEREMONY

Patio Site (160 guests & under)

Golf Course Site (160 guests & above)

### INCLUDES

- Bridal Suite
- Half an hour Guest Arrival & Half an hour Ceremony
- Chairs
- Tables for Unity, DJ, & Gifts
- Water Station
- One Hour Ceremony Rehearsal

### ENHANCEMENTS

- Iced Tea & Lemonade
- Coffee & Tea
- Passed Champagne – Dependent on Selection
- Cheese & Fruit Platter - Dependent on Selection



## RECEPTION

### Friday & Sunday

Room Rental - \$3,000

Food & Beverage Minimum - \$18,000

### Saturday

Room Rental \$5,000

Food & Beverage Minimum \$20,000

### INCLUDES

- Five Hours Event Time
- Day of Setup & One Hour Breakdown
- Bridal room with champagne & appetizers
- Round Dining Tables & Your Choice of Head Table
- Ivory Skirting on all Auxiliary Tables
- Full-Length Ivory Linens
- Ivory Napkins
- Tasting for plated meals
- Full Place Settings
- Banquet Chairs
- Votive Candles

### ENHANCEMENTS

- Specialty Linen & Napkins
- Upgraded Chairs
- Up Lighting
- Draping
- Staging
- Dance Floor
- Floral Arrangements
- Custom Glassware
- Elegant Chargers
- Custom Menus





# PASSED HORS D'OEUVRE

MAY CHOOSE UP TO THREE ITEMS

## VEGETARIAN

- Roasted beet, arugula, goat cheese & honey Crostini
- Tomato, basil, mozzarella skewers drizzled with pesto & balsamic glaze
- Creamy roasted garlic hummus, crispy pita chip, piquillo pepper & cucumber relish
- Truffled mushroom risotto fritter
- Polenta cakes with tomato jam & goat cheese
- Baked spinach & artichoke wonton cups
- Veggie sushi roll, pickled ginger, and wasabi aioli
- Spanakopita, feta cheese, spinach, green onions & phyllo dough

## MEAT

- Bacon-wrapped dates stuffed with blue cheese
- Pesto lamb chops with plum demi-glace
- Mini beef wellington, caramelized onion jam
- Chicken lollipops with mango dipping sauce
- Prosciutto-wrapped melon, grapes & fresh mint
- Thai chicken satay with peanut sauce
- Blue cheese & steak crostini with blueberry & caramelized onion
- Grilled asparagus with manchego & jamon serrano

## SEAFOOD

- Tuna Tartare in a Wonton Cone, Ponzu Sauce
- Asian Coconut Shrimp, Orange Chili Dipping Sauce
- Jumbo Lump Crab Cake with Togarashi Aioli
- Smoked salmon blini puffs with crème Fraiche dill & lemon
- Oysters Rockefeller, sauteed spinach, butter sauce, herbed breadcrumbs
- Italian fried calamari cone, cocktail sauce
- Lobster & shrimp sliders with lemon-dill aioli, toasted brioche bun
- Black & white sesame crust tuna with green onion-wasabi sauce





# HORS D'OEUVRE DISPLAYS

## MINIMUM 25 GUESTS

- Local California Cheese Platter Display  
Seasonal fruit, nuts, PAH honey, jam, cranberry & walnut crackers, sliced baguette
- Raw Seafood Bar  
Shrimp, oyster on the half shell, green-lipped mussels, cocktail sauce, champagne mignonette, lemon wedges
- Charcuterie Platter  
Prosciutto, Salame genoa nostrano, soppressata, salame salameto, mortadella, chicken liver pate, marinated olives, whole grain mustard cornichons, seasonal fruits, sliced artisan bread
- Flatbread Station -choice of two options  
Classic margherita, quattro formaggio & peperoni, prosciutto & arugula with a truffle mornay sauce, bbq chicken
- Slider Station -choice of two options  
Cheeseburger, house-smoked pulled pork with jalapeno slaw, buffalo chicken & cheddar, impossible veggie burger
- Spanish empanadas -choice of two options  
Manchego y chorizo, chicken & saffron sofrito, patatas bravas, seafood & olives
- Tea sandwiches -choice of three options  
Ham, pineapple & cucumber, smoked turkey & cranberry cream, roast chicken salad, smoked salmon, goats curd, zucchini ribbons & toasted garlic bread, cucumber & dill creme fraiche, BLT, devil's egg salad
- Roasted veggie crudites platter  
Roasted garlic hummus bowl, toasted pita chips, basil pesto sauce, romesco sauce, soft boiled eggs, asparagus, rainbow baby carrots, cauliflower florets, tri-color beets, zucchini squash, shiitake mushrooms
- Sliced fruit platter, seasonal fruit display





# STARTER

## SEASONAL SALADS- SELECT ONE

### SPRING: March-May

#### Grilled Leeks & Artichokes

Served with dandelions greens, fresh burrata cheese toasted Marcona almonds & salbitxada dressing

#### Bloom greens & Arugula Salad

English peas, asparagus spears, broccolini florets, sugar snap peas, fresh mozzarella cheese, marinated Persian cucumbers, labneh, sunflower seeds, served with a lemon & Dijon mustard vinaigrette

### SUMMER: June-August

#### Garden Heirloom Tomato Salad

PAH organic heirloom tomatoes, fresh burrata cheese, sweet basil, wild rocket arugula & frisee lettuce, aged balsamic vinegar & Italian extra virgin olive oil, smoked sea salt

#### Mediterranean Watermelon Salad

Blueberries, feta cheese, red onions, and goat's milk feta cheese, served with a pistachio-mint & sherry vinaigrette.

### FALL: September-November

#### Brussel Sprouts & Cranberry Salad

Shaved Brussel sprouts, crispy shallots, wild rocket arugula, pecan crumble, gorgonzola cheese, maple & White balsamic vinaigrette

#### Pear & Goat Cheese Salad

Bosc pears, pomegranate arils, toasted hazelnuts, sweet mix lettuce, served with a honey & ginger vinaigrette

### WINTER: December-February

#### Chopped Salad Dijonaise

Pink lady apple, little gem lettuce, radicchio, Belgian endives, applewood smoked bacon, Roquefort & candied walnuts

#### Winter Caesar Salad

Gorgonzola cheese, crispy bacon, toasted walnuts brioche parmesan croutons, romaine lettuce hearts, Caesar dressing





# ENTREE OPTIONS

MULTIPLE ENTREES CAN BE SELECTED UP TO THREE TOTAL, TWO NON- VEGETARIAN DISHES PLUS ONE VEGETARIAN DISH. MULTIPLE ENTRÉE SELECTIONS PRICING BASED ON HIGHEST PRICE ENTRÉE.

## LAND

Barolo Braised Bone in Short Ribs

Served provincial creamy polenta, beef demi glace reduction, fresh horseradish & lemon gremolata

Herb Crusted Filet Mignon,

Served with sauteed haricot verts & roasted fingerling potatoes, caramelized pearl onions Bearnaise sauce

Tajine Lamb Saddle Roulade

Roasted herb lamb roulade, Tabbouleh salad made with bulgur, parsley, mint, grape tomatoes, sweet peppers & spring onions, served with Chermoula sauce

Tuscan Braised Pork Shanks

Slow braised pork shanks in a plum tomato & Chablis wine sauce, served with grilled broccoli rabe, cannellini beans & caramelized cipollini onions

## AIR

Chicken Piccata

Pan fried chicken cutlets grilled asparagus spears & roasted wild mushrooms, served with a Lemon & caper butter sauce, fresh parsley

Roasted Chicken

Rosemary-lemon roasted chicken, grilled zucchini squash, tri color peppers, eggplant served with wild rice pilaf & madeira sauce

## SEA

Mediterranean Alaskan Halibut

Baked halibut filet, sauteed haricot verts, Castelvetro green olives, grilled artichoke hearts, blistered grape tomatoes & capers, served with a Beurre blanc sauce, fresh basil & parsley

Smoked Atlantic Salmon

Hickory wood smoked salmon filet, served with Provencal grilled vegetables, served with a dill & mustard cream sauce

Ginger-Chile Glaze Salmon

Served with sticky coconut rice, corn & scallion pancakes, broccolini rave with garlic

## VEGETARIAN

Grilled Vegetable Paella,

Saffron rice, red onions, yellow bell peppers, asparagus spears, cremini mushrooms, eggplant, English peas, Castelvetro olives

Penne Pasta Primavera,

Zucchini squash, grape tomatoes, bell peppers, broccolini florets, basil pesto sauce, shaved parmigiano Reggiano served with garlic bread

Vegetable Wellington

Mushroom duxelles, sautéed spinach, roasted rainbow carrots, ricotta cheese, served with piquillo pepper sauce



# BUFFET

## MINIMUM OF 50 GUESTS

Italian rustic bread and olive oil

Chef's choice seasonal soup

CHOICE OF TWO STARTERS- SEE STARTER PAGE

CHOICE OF TWO

SPRING: March-May

Grilled asparagus spears, confit fingerling potatoes, red radishes, roasted baby rainbow carrots dressed with parsley & garlic oil

Roasted zucchini & yellow squash, grilled asparagus spears, leeks & wilted swiss chard, fresh basil and lemon zested

Spring Succotash, lima beans, edamame, red bell peppers, scallions, cherry tomatoes, red onions, rainbow baby carrots marinated with basil & mint pesto sauce

SUMMER: June-August

Grilled bell peppers, assorted baby summer squash, red onions, grape tomatoes & roasted fingerling potatoes dressed with olive oil and fresh parsley.

Roasted fennel bulbs, bottom mushrooms, zucchini squash, roma tomatoes eggplant & arrow heat spinach, garlic & parsley chips

Grilled artichoke hearts & heirloom tomato Panzanella, black olives, chopped fresh basil dressed with a white wine vinaigrette

FALL: September-November

Honey-glazed butternut squash with parmesan breadcrumbs served with brown butter & sage sauce

Sauteed haricot verts with cremini mushrooms & caramelized cipollini onions and aged balsamic glaze

Roasted Brussel sprouts & fingerling potatoes with pork lardons, pearl onions, sherry vinegar

WINTER: December-February

Braised tri-color beets, roasted, rutabaga, turnips & parsnips with truffle oil & citrus zest

Pecorino roasted rainbow cauliflower florets with farro & crispy pancetta

Balsami & sumac roasted carrots, butternut squash, brussel sprouts, golden beets & Belgian endives spinach, roasted rainbow carrots, ricotta cheese, served with piquillo pepper sauce

CHOICE OF THREE ENTREES TWO NON-VEGETARIAN DISHES PLUS ONE VEGETARIAN- SEE ENTREE PAGE

CARVING STATIONS- CHEF REQUIRED \$150 PER ATTENDANT

- Prime Beef Rib Eye  
Herbs de Provence, crusted Rib Eye served with natural beef au juice & horseradish cream
- Miso Glazed Salmon  
Served with a yuzu beurre blanc sauce
- Diestel Turkey Breast  
Served with sage gravy and cranberry sauce
- Filet Mignon  
Served with bordelaise sauce
- Suckling Pig  
Served with PAH BBQ sauce, and Hawaiian bread rolls
- Steamship  
Served with natural beef au juice & horseradish cream



# DESSERTS

## DESSERT STATIONS

### S'mores Station

Marshmallows, Graham Crackers, Assorted Chocolates, Chocolate & Caramel Sauce

### Mini Churro Station

Chocolate and Caramel Sauce, Cream Cheese Frosting, Mexican Hot Chocolate

### Chocolate Fountain

Fresh Strawberries, Pound Cake, Miniature Cookies, Marshmallows, Pineapple, Melon, Pretzels, Banana, Rice Crispy Treats, Milk Chocolate

### Ice Cream Bar

Strawberry, vanilla, chocolate, and mint ice cream with assorted toppings

### Chefs Flambé

Choice of Bananas Foster, Cherries Jubilee, or Peach and Berries, Served With Vanilla Ice Cream

Something Sweet: Bite-sized desserts served family-style or as dessert display, choose three

Fresh Fruit Tartlet, Opera Square, Cream Puff, Chocolate Almond Orange Bar, Financier Tea Cake, Chocolate Éclair, Dark Chocolate Mousse Tartlet, Lemon Curd Tartlet, Vanilla Éclair, Coffee Éclair, Lemon Meringue Tartlet, Pecan Tartlet, White Chocolate Mousse Tartlet, Brownies, Blondies, Lemon Bars, Pecan Bars, Chocolate Chip Cookies, Dark Chocolate Chip Cookies, Oatmeal & Golden Raisin Cookies, Classic French Macaroons, Chocolate Dipped Strawberries

## PLATED DESSERTS

### Chocolate Raspberry Dome

Chocolate cake with dark chocolate mousse with a raspberry cream center, chocolate glaze icing, and fresh raspberry garnish.

### Lemon Eclipse

Eclipse shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry.

### Triple Chocolate Mousse

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse, and white chocolate mousse garnished with a chocolate fan of all three colors.

### Chocolate Hazelnut Gianduja

Chocolate cake with chocolate hazelnut mousse and vanilla creme brulee center, roasted hazelnut pieces, chocolate glaze, and hazelnut crunch garnish.

### Caramel Mystique

A South American dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate-dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish.

# LATE NIGHT SNACKS

MINIMUM ORDER 50 GUESTS

Chicken and Waffles  
Maple syrup

Mini Tacos- choose one  
Beef, chicken, or vegetarian

Pretzel Bites  
Cheese sauce or mustard

Coffee & Doughnuts

Chocolate Chip Cookies & Milk

Quesadillas- choose one  
Beef, chicken or vegetarian

Grilled cheese & tomato basil soup

Sliders- choose one  
Pulled pork, beef, chicken or impossible

French Fries- choose two

- Garlic fries with ranch
- Truffle fries with chipotle aioli
- Sweet potato fries with sweet chili sauce
- Cajun fries with garlic sour cream aioli
- Regular french fries with ketchup





# BEVERAGES

## PACKAGES

Beverage Packages are for a duration of four Hours, Extra Hours are available, please inquire, Dinner Wine Service not included

### PACKAGE I

Sodas, Mineral Water, Assorted Juices, & Sparkling Cider Toast

### PACKAGE II

House Chardonnay & Cabernet Sauvignon, Domestic & Imported Beers

Sodas, Juice & Mineral Water

### PACKAGE III

House Chardonnay & Cabernet Sauvignon, Well Drinks, Domestic & Imported Beers

Sodas, Juice & Mineral Water

### PACKAGE IV

House Chardonnay & Cabernet Sauvignon, Well & Call drinks

Domestic & Imported Beers, Sodas, Juice & Mineral Water

### PACKAGE V

Premium House Chardonnay & Cabernet Sauvignon, Well, Call, & Premium Drinks

Domestic & Imported Beers, Sodas, Juice & Mineral Water

## CONSUMPTION BAR

- House Wine
- Premium House Wine:
- Corkage Fee
- Well Cocktail
- Call Cocktail
- Premium Cocktail
- Bottled Beer
- Draft Beer
- Bottled Water
- Sparking Water
- Soft Drink
- Juice
- Ice Tea
- Lemonade

## Signature Wedding Cocktails

Let us create a unique cocktail special for your wedding day!



# WINE LIST

## House White Wine

- Avalon chardonnay
- Villa Sandi Veneto Pinot Grigio

## House Red Wine

- Avalon Pinot Noir
- Avalon cabernet
- Cedar brook Merlot

## Sparkling

- Ramon Raventos Cava Brut
- Veuve Clicquot Brut

## Rose

- Chateau Gassier Esprit Rose – France
- Dutton-Goldfield Rose of Pinot Noir

## Premium White

- Lloyd Chardonnay - Carneros
- Rombauer Chardonnay - Napa Valley
- Peju Sauvignon Blanc-Napa Valley- Premium House Wine
- Altamura Sauvignon Blanc - Central Valley
- Chateau Montelena Chardonnay

## Premium Red

- Rombauer Cabernet- Napa Valley
- Chateau Montelena Cabernet- Napa Valley
- Rombauer Merlot- Napa Valley - Premium House Wine
- Duckhorn Merlot- Napa Valley
- Hook & Ladder Pinot Noir - Santa Rosa
- Patz & Hall Pinot Noir- Sonoma Coast
- Paul Hobbs Pinot Noir- Russian River

## Corkage

if you wish to bring your own wine.

\*Pricing & items subject to change based on demand & vintage



# ADDITIONS

## STAFF

- Valet Parking – 1 valet required per 50 guests
- Coat Check Attendant-Optional
- Bartender- Required for events hosting bar
- Additional Server-Optional
- Chef Attendant-Optional depending on menu

## Special Touches

- Upgraded Chairs-Price Dependent on Selection
- Specialty Linens-Price Dependent on Selection
- Upgraded Napkins-Price Dependent on Selection
- Charger Plates-Price Dependent on Selection
- Gold Mercury Votives
- Wireless uplights (12)
- Ivory Draping

## AUDIO VISUAL EQUIPMENT

- Wireless Microphone
- 8' Screen & Projector
- Portable Sound System
- Power Box
- Stage & Stairs 8'x4' Panels

## DANCE FLOOR

- 12x12 - Max 40 Guests
- 16x16 - Max 80 Guests
- 20x20 - Max 130 Guests
- 20x24 - 160 and Up

