



Private Celebrations



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From a casual barbeque to a formal, five course meal, Toscana's exquisitely prepared cuisine, breathtaking venues, distinctive wine cellar and personal yet unobtrusive service makes entertaining at the Toscana Club Villa a memorable experience for you and your guests.

The event staff will work closely with you to plan a unique event in one of our spectacular venues.

Venues



IL FORNO MAIN DINING ROOM

Ideal for larger events for up to 90 guests, the main dining room at Il Forno features vaulted wood beam ceilings, rustic lighting and arched windows showcasing views of Toscana.

THE GARDEN TERRACE

The hand-crafted wrought iron trellises and spectacular views of Jack Nicklaus Signature Golf framed by the Santa Rosa Mountains will leave your guests talking about your event for weeks. It comfortably hosts events with up to 140 guests.

THE WINE CELLAR

A truly intimate dining experience, the Wine Cellar seat up to 20 guests and is perfect for special dinner parties.

IL FORNO LOUNGE

The relaxed atmosphere with rich decor and a wood burning fireplace is just the place for a cocktail party or ladies luncheon for up to 40 guests.

THE EVENT TENT

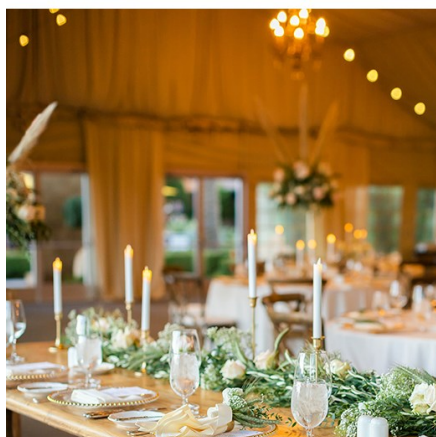
The Event Tent is a perfect venue for elegant indoor/outdoor weddings, dinner dances, charity events and themed parties and can host events up to 240 guests. This event facility has beautiful drapes, chandeliers and string lighting overlooking the manicured golf course surrounded by the Santa Rosa Mountains.

THE MEN'S GRILLE

Ideal for events up to 90 guests, the Men's Grille (co-ed) features wood beam ceilings, rustic lighting and arched windows, fireplace and luxury bar showcasing views of Toscana.

THE CLUB ROOM

The Club Room in La Cucina accommodates up to 36 guests. The room has its own Wi-Fi and Smart TV. It is a perfect setting for a business meeting or working lunch meeting.





Breakfast Menus

Includes Fresh Orange, Grapefruit, Tomato Juice, Coffee, Decaffeinated Coffee and Herbal Tea
Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Il Forno Continental | \$21 per person

Melons, Pineapple, and Berries (GF DF V), Assorted Muffins and Breakfast Pastries

Forte Breakfast Buffet | \$26 per person

Avocado Toast with micro cilantro and radishes (GF DF) Hard Boiled Eggs,
House made Granola with Fresh Berries, Vanilla Yogurt, Mixed Melons and Pineapple

Hole in One | \$32 per person

Assorted Fresh Fruits and Berries (GF DF V), Scrambled Farm Fresh Eggs,
Sausage Links and Applewood Smoked Bacon (GF DF) Hash Browns (GF DF V),
Assorted Muffins and Breakfast Pastries

Toscana Breakfast Buffet | \$41 per person

Assorted Fresh Fruits and Berries (GF V) Oatmeal with assorted Toppings (GF),
Scrambled Eggs and Omelets Station (GF) Cheese, Ham, Onions, Peppers, Tomatoes,
Mushrooms, Sausage Links and Applewood Smoked Bacon, Hash Browns (GF DF),
Assorted Muffins and Breakfast Pastries

\$200 Culinarian Charge (per 50 people)



Breakfast Buffet Enhancements

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Vanilla Brioche French Toast | \$8 per person
with Maple Syrup

Gluten Free Breakfast Burrito | \$13 per person
Scrambled eggs, bacon, sausage, bell peppers, onions, tomatoes, cheddar cheese
wrapped in flour tortilla with a side of homemade salsa

Egg Sandwich | \$11 per person
Scrambled Eggs, Sausage Patty, White Cheddar on Toasted English Muffin

Irish Oatmeal (GF) | \$10 per person
with Brown Sugar, Honey and Fruit Compote

Traditional Eggs Benedict | \$14 per person
Toasted English Muffins, Canadian Bacon, Poached Eggs, Hollandaise Sauce

Build Your Own Granola Station (GF) | \$13 per person
Homemade Granola served with Fresh Fruits and Berries (GF DF V) Dried Cranberries,
Raisins, and Vanilla Yogurt

Eggs and Omelet Station (GF) | \$22 per person
Prepared by Toscana Culinarian Diced Sausage, Mixed Cheeses, Ham, Onions, Peppers,
Tomatoes, Mushrooms, Spinach
\$200 Culinary Charge (per 50 people)

Crustless Vegetarian Quiche (GF) | \$14 per person
Egg Custard with Spinach, Mushrooms, Bell Peppers, Onions and Mixed Cheeses

Buttermilk Pancakes | \$11 per person
Choice of Plain, Blueberry or Chocolate Chip Pancakes



Boxed Lunch Menus

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

The Game Changer | \$23

Hero Sandwich with Mortadella, Genoa Salami, Dry Salami, Provolone Cheese
Mixed Peppers, Shaved Iceberg Lettuce, Tomato
served with Italian Vinaigrette on a Hoagie Roll

Tuna Salad Wrap | \$19

Albacore Tuna Salad, Lettuce, and Sliced Tomato

California Club Wrap (GF) | \$19

Local flour tortilla, Diestel Turkey, Applewood Smoked Bacon, Provolone, Avocado, Lettuce,
Tomato, garlic-tarragon aioli

Turkey and Vegetable Wrap (GF) | \$19

Diestel Turkey with Hummus and Tomatoes

Grilled Chicken Shawarma Wrap | \$23

Mary's Farm Chicken, Hummus, Lettuce, Tomatoes, Fresh Dill, and Cilantro

Caprese Wrap (GF) | \$19

Marinated Cherokee Tomatoes, Arugula Basil Pesto and Burrata Cheese

Chicken Quinoa Power Wrap | \$23

Chicken, Organic Quinoa, Mango Mojo Sauce, Kale, Dates Spiced Pepitas, Julienne Carrots and Jicama

Grilled Vegetable Wrap (GF) | \$19

Vegetables layered in between a Ciabatta Roll
with Provolone Cheese, Olive Tapenade and Sliced Beefsteak Tomato

All Sandwiches and Wraps include the following:

Whole Apple, House made Potato Chips and Chocolate Chip Cookie
Gluten Free Multigrain Bread and Gluten Free Tortillas are available.

*** Includes: Condiments, Napkin and Utensils.

Custom Sandwiches may be ordered by request.



Plated Luncheons

Includes Rolls and Club Dessert, Coffee/Iced Tea

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Grilled Chicken Caesar Salad (GF) | \$37

Crisp Romaine Lettuce, Grilled Mary's Farm Chicken, Parmesan Crisps House Made Balsamic Caesar Dressing

California Cobb Salad (GF) | \$37

Romaine Lettuce, Mary's Farm Chicken, Hard Boiled Eggs, Avocado, Applewood Smoked Bacon Tomato, Crumbled Blue Cheese and House Vinaigrette

Waldorf Chicken Salad (GF) | \$40

Field Greens, Chilled Grilled Mary's Farm Chicken Breast, Seedless Grapes, Granny Smith Apples, Candied Walnuts, Celery, Yogurt- Sour Cream Dressing

So-Cal Chicken Crunch Salad | \$40

Chicken, Julienne Napa Cabbage, Romaine Lettuce, Brussel Sprouts, Carrots Kohlrabi Red Cabbage, Broccoli, Snow Peas, Roasted Peanuts Crispy Wontons and a Peanut Dressing

Toscana Tuscan Chicken Salad (GF) | \$37

Lolla Rossa Lettuce, Jidori Chicken, Savoy Cabbage, Applewood Smoked Bacon, White Cheddar Cheese Toasted Almond, Egg White, Red Onion and Smokey Honey Mustard Dressing

Grilled Scottish Salmon Salad (GF DF) | \$42

Scottish Salmon, Seasonal Tomatoes, Grilled Artichoke and Zucchini with Pesto Dressing

Cornucopia Salad (GF) | \$40

Chopped Greens, Celery, Cranberries, Mandarin Oranges, Fuji Apples, Local Dates Avocado, Spicy Almonds, Blue Cheese Crumbles, Champagne Vinaigrette

Dijon Italian Herb Roasted Jidori Chicken Breast (GF) | \$46

Roasted Heirloom Carrots, Cauliflower, Roasted Chicken Pan Jus



Plated Luncheons (cont.)

Includes Rolls and Club Dessert, Coffee/Iced Tea

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Pan Seared Canadian Salmon (GF) | \$49

Seasonal Tomatoes, Avocado Cucumber Relish, Herb Vinaigrette

Club Desserts (Choose one for the entire party)

New York Style Cheesecake with Fresh Berries Coulis

Dark Chocolate Mousse with Chocolate Croutons

Carrot Cake with Seasonal Berries

Toscana Tiramisu





Buffet Menus

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Toscana Cookout | \$37 per person

Hamburger (GF DF), Mary's Farm Chicken Breast (GF DF) and Red City Hot Dog (GF DF),
Brioche and Sesame Seed Buns, Coleslaw (GF), Ditalini Pasta Salad, Bag of Chips,
Assorted Cookies and Brownies (GF) Coffee, Herbal Tea and Iced Tea

Deli Luncheon | \$42 per person

Soup Du Jour, Roast Beef, Nueske Ham, Roast Turkey, Tuna Salad, Mild Cheddar Cheese, Swiss Cheese,
Provolone Cheese, Lettuce, Tomato, Red Onions, Pickles, Mustard, and Mayo, Sourdough and Multi Grain Bread,
American Potato Salad (GF), Ditalini Pasta Salad, Caesar Salad (GF),
Brownies (GF) and Assorted Cookies, Coffee, Herbal Teas and Iced Tea

American Picnic Buffet | \$57 per person

Gluten Free Caesar Salad with Balsamic Caesar Dressing (GF) Yukon Gold Potato Salad with Shallot Dressing (GF)
Coleslaw (GF), Grilled Hamburgers (GF) with Sides of Grilled Onions, Lettuce, Tomato, Cheese, Pickles, Mayo,
Mustard and Ketchup, Brioche and Sesame Seed Buns, BBQ Grilled Bone-in Jidori Chicken (GF),
Grilled Market Fish with Pesto Beurre Blanc, Tomato Relish, Green Beans Almandine (GF),
Apple Pie with Vanilla Ice Cream and Chocolate Chip Cookies, Coffee, Herbal Teas and Iced Tea

Italian Picnic | \$56 per person

Soup Du Jour, Tricolor Insalata with Spinach, Radicchio, Arugula, Spicy Almonds (GF) with House Vinaigrette,
Gluten Free Caesar Salad, Parmesan Croutons (GF) with Balsamic Caesar Dressing,
Build Your Own GF Pasta- Primavera Style with Side of Parmesan and Crushed Red Pepper Flakes,
Roasted Mediterranean Mary's Farm Chicken, Seared Market Fish (GF),
Coconut Macaroon (GF) and Amaretto Cheese Cake, Coffee, Herbal Tea and Iced Tea

Taste of the Mediterranean | \$73 per person

Assorted Rolls and Butter, Seasonal Tomato and Lentil Salad, Spinach and White Bean Salad (GF DF V),
Moroccan Chickpea and Tomato Soup (GF), Sumac Roasted Scottish Salmon with Lemon Basil Sauce (GF),
Chermoula Roasted Bone-in Jidori Chicken with Roasted Pan Jus (GF), Grilled Eggplant with Kalamata Olives,
Grape Tomatoes, Feta Cheese and Fire Roasted Tomato Sauce (GF),
Mini Cannoli, Amaretto Chocolate Brownies (GF), and Limoncello Crème Brûlée (GF),
Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea



Buffet Menus (cont.)

Designed for 25 or More Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Memphis Style Barbeque | \$83 per person

Yukon Gold Potato Salad with Shallot Dressing (GF V); Baby Wedges topped with Bacon, Tomato, Blue Cheese Crumbles (GF) with House Vinaigrette and Blue Cheese Dressing;
Gluten Free Caesar Salad with Parmesan Crisps (GF) with Balsamic Caesar Dressing; BBQ Baby Back Ribs; BBQ Beef Brisket; BBQ Jidori Chicken (GF DF); Twice Baked Potato Cake with Cheddar Cheese and Scallions (GF); Coleslaw and Corn Muffin,
Apple Pie, with Vanilla Ice Cream and Mini Carrot Cake, Coffee, Herbal Tea and Iced Tea

Southwest Divot | \$65 per person

Chicken Tortilla Soup with Crisp Tortillas, Queso Ranchero; Tijuana Caesar Salad;
Southwest Potato Salad with Jalapeno Ranch Dressing; Build Your Own Tacos:
Mary's Farm Achiote Chicken Breast with Fresh Pico de Gallo, Tomatillo Sauce (GF DF),
Grilled Market Fish dusted with Coriander Chili Spice (GF DF), Carne Asada,
Warm Corn and Flour Tortillas; Cabbage Slaw; Cilantro Remoulade; Guacamole; Pico De Gallo; Roasted Salsa,
Mini Churros with Carmel Sauce, Mini Mexican Flan (GF) Lemon Cookies, Coffee, Herbal Tea and Iced Tea

Lobster Boil | \$144 per person

New England Clam Chowder (GF), Seasonal Tomato, Cucumber and Red Onion Salad (GF V),
Oysters and Wild Mexican Shrimp (GF) Steamed Little Neck Clams with Parsley and Lemon (GF),
Braised Short Ribs with Root Vegetables (GF DF),
Boiled 1.5 Pound Maine Lobsters (GF) with side of Lemon and Drawn Butter,
Red Potatoes and Corn on the Cob (GF) Assorted Rolls,
Assorted Mini Desserts Coffee, Herbal Tea and Iced Tea

Taste of Tuscany | \$89 per person

Panzanella Salad with Tomatoes, Cucumbers, Fresh Herbs, Grilled Olive Ciabatta, White Balsamic Vinaigrette,
Gluten Free Caesar Salad (GF) with Parmesan Crisp Crumbles, Balsamic Caesar Dressing,
Braised Boneless Short Ribs (GF DF) with Cremini Mushrooms, Pancetta and Red Wine Sauce;
Grilled Market Fish (GF) with Crisp Capers, Tomato Relish and Lemon Beurre Blanc;
Chicken Parmesan with Parmesan Crusted Organic Chicken Breast, Organic Tomato Sauce, Basil Crisp;
Roasted Creamer Potatoes; Organic Carrots; Cauliflower (GF V),
Mini Cannoli, Amaretto Chocolate Brownies (GF), and Limoncello Crème Brulee (GF) Coffee, Herbal Tea and Iced Tea



Reception Stations

Cold Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Cheese Puff with Chives on Sourdough | \$6.00

Fingerling Potato Filled with Caviar and Crème Fraiche (GF) | \$6.00

Wild Mexican Shrimp Cocktail (GF DF) | \$7.00

Ahi Tuna Shooters with Kalbi Sauce and Scallions (GF DF) | \$7.00

Mini Salmon Tartare Tacos with Lemon Crème Fraiche (GF) | \$7.00

Filet Mignon Steak on BLT Crostini with Applewood Bacon Tomato Compote | \$7.00

Mini Vegetable Tacos with Chipotle Aioli (GF) | \$6.00

Seared Peppered Rare Ahi Tuna on a wonton Crisp and Mango Chutney (GF) | \$7.00

Bruschetta Caprese on Mini Baguette | \$6.00

House Gravlax, Mini Potato and Crème Fraiche | \$6.00

Seasonal Melon and Prosciutto (GF) | \$6.00

Tuna Poke in Cucumber Cup (GF DF) | \$7.00

Prosciutto Wrapped Zucchini with Mango Chutney (GF DF) | \$6.00

Watermelon Bites, Feta Cheese and Balsamic Syrup (GF) | \$6.00



Reception Stations

Hot Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Coconut Shrimp with Orange Dipping Sauce | \$7.00

Parmesan Cheese Arancini with White Truffle Aioli (GF) | \$6.00

Tuscan Pancetta Wrapped Shrimp with Basil Dijon Sauce (GF) | \$7.00

Mini Crab Cake with Whole Grain Mustard Aioli (GF) | \$7.00

Vegetarian Egg Roll with Orange Dipping Sauce (GF/V) | \$6.00

Mini Chicken Breast Wellington \$6.00 Bacon Wrapped Dates with Blue Cheese (GF) | \$6.00

Housemade Pig in the Blanket with Dijon Mustard | \$6.00

Oriental Chicken on Wonton Crisp & Asian Slaw (GF) | \$7.00

Asian Duck Confit Tacos with Basil Dijon Sauce (GF) | \$7.00

Mini Cheeseburger on Brioche | \$7.00

Mini Pulled Pork BBQ on Brioche | \$7.00

Polenta Crusted Wild Shrimp with Tartare Sauce (GF) | \$7.00

Mini Beef Wellingtons | \$7.00

Paella Arancini Bites with Romesco Sauce | \$6.00

Assorted Mini Flatbreads: Margarita, Pepperoni, or Rustica | \$7.00



Reception Stations

Hors d' Oeuvres Display

Minimum 25 People | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Sliced House Cured Canadian Salmon (GF)

Chopped Egg, Onions, Capers, Sour Cream and Lemons - Serves up to 25 guests | \$340 each

Antipasto Platter

Grilled Zucchini and Asparagus, Marinated Mushrooms, Assorted Marinated Olives, Prosciutto d Parma, Genoa Hard Salami, Mortadella, Caperberries, Cornichon, Grilled Bread
\$290 serves up to 25 guests/ \$575 serves up to 50 guests | \$1150 serves up to 100 guests

Selection of International and Domestic Cheeses

Spanish Manchego, Maytag Blue Cheese, Cheddar, Pepper Jack, Swiss, Smoked Gouda, Brie, Boursin, Fresh Grapes, Assorted Crackers, Lavosh and Baguettes
\$340 serves up to 25 guests/ \$680 serves up to 50 guests | \$1355 serves up to 100 guests

Sliced Fresh Seasonal Fruits and Berries (GF DF V)

Pineapple, Cantaloupe, Honeydew, Grapes and Mixed Berries
\$230 serves up to 25 guests/ \$460 serves up to 50 guests | \$920 serves up to 100 guests

Vegetable Crudit  with Ranch Dipping Sauce (GF)

Carrots, Celery, Cucumbers, Bell Peppers, Radishes, Grape Tomatoes and Jicama
\$230 serves up to 25 guests/ \$460 serves up to 50 guests / \$920 serves up to 100 guests

Wild Mexican Shrimp Cocktail (GF)

Served with Traditional Cocktail Sauce and Lemon Wedges
\$320 for 50 pieces / \$455 for 75 pieces | \$605 for 100 pieces

Oyster on the Half Shell

Only sold as 100 Piece increments
Served with Lemon Wedges, Spicy Cocktail Sauce, Mignonette, Horseradish and Tabasco
Oyster 100 pieces \$630 | Oyster Shooter 100 pieces \$805
Oyster Chef Charge \$200 per 2-hour min

Snow Crab Claws

Market Price



Reception Stations

Carving Station

Items listed below are served with rolls, appropriate selection of condiments and sauces.

Menu Pricing is Based on Market Pricing | Pricing Subject to Change

\$200 per Chef for Carving Station not included in price below (1 Carving Chef required per 50 people)

Whole Roasted Prime Rib | \$432

Cream of Horseradish, Au Jus 15-17 lbs - Serves 15 Guests

Oven Roasted Whole Turkey | \$284

Cranberry Port Chutney & Turkey Gravy - Serves 15 Guests

Roasted Allen Brothers Prime New York Strip (GF) | \$685

Cream of Horseradish and Jus - Serves 25 Guests

Allen Brothers Beef Tenderloin (GF) | \$455

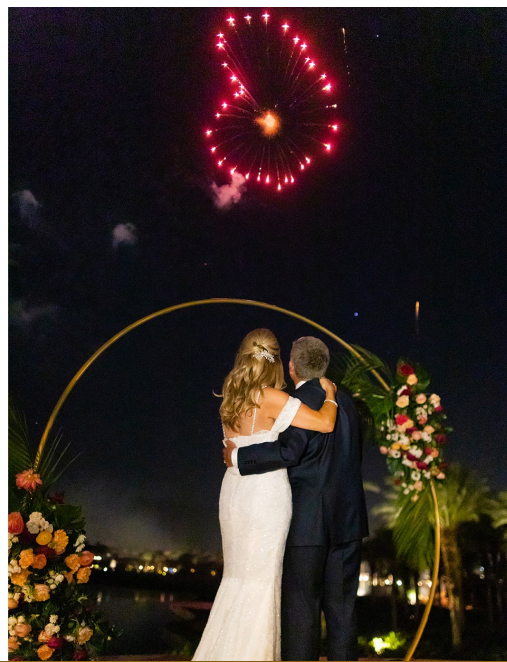
Cream of Horseradish and Brandy Peppercorn Sauce - Serves 15 Guests

USDA Prime Certified Angus Beef Brisket (GF) | \$377

Caramelized Cremini Mushroom Ragout - Serves 20 Guests

Whole Side of Lemon Dill Scottish Salmon (GF) | \$276

Side of Fresh Herb Dijon Sauce - Serves 10 Guests





Plated Dinner Starters

All Dinners include Choice of Soup or Salad, Freshly Baked Breads and Rolls,
Choice of One Vegetable and One Starch

Soups

Puree of Wild Mushroom Soup (GF)
Sautéed Mushrooms and Chives

Vegan Tomato Soup (GF)
Fresh Parmesan Cheese Crisp, Basil Oil

Toscana House Salads

Caesar Salad (GF)
Parmesan Crisp, Shaved Radicchio, Balsamic Caesar Dressing
(Recommended for smaller events)

Boston Bibb Salad (GF DF V)
Lola Rossa, Citrus Segments, Heirloom Cherry Tomatoes,
Shaved Radishes, Spicy Almonds White Wine Vinaigrette

Il Forno Gem Lettuce Salad (GF)
Blue Cheese Crumbles, Fresh Grapes, Organic Dried Blueberries,
Mandarin Oranges, Endive Leaves, Sherry Walnut Vinaigrette

Sonoma Salad (GF)
Mixed Greens, Granny Smith Apple, Blueberries, Fresh Grapes Shaved Comte Cheese,
Dried Cranberries, Spicy Walnuts House Vinaigrette

ADD ON

Wild Shrimp Cocktail \$14.00 per person Additional



Plated Dinner Entrees

All Dinners include Choice of Soup or Salad, Freshly Baked Breads and Rolls,
Choice of One Vegetable and One Starch.

Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Entree Selections

16 oz Allen Brothers Prime New York Strip | \$102
Choice of Bearnaise or Red Wine Sauce

6 oz Allen Brothers Filet Mignon | \$86
Choice of Bearnaise or Red Wine Sauce

Boneless Beef Short Ribs | \$68
With Whole Grain Mustard Sauce

Napa Valley 4-Bone Rack of Lamb | \$110
Tapenade Olive Sauce or Mint/Cilantro Sauce

Scottish Salmon | \$68
Choice of Beurre Blanc or Lemon Caper Butter or Basil Lime Emulsion

Wild Alaskan Halibut* | \$79 (Seasonal)
Choice of Beurre Blanc or Lemon Caper Butter or Basil Lime Emulsion

Macadamia Crusted Wild Mahi Mahi (GF) | \$68
Asian Style Ginger Sauce

Chilean Sea Bass | \$98
Choice of Beurre Blanc or Lemon Caper Butter or Basil Lime Emulsion

Bone-In Jidori Chicken | \$68
Roasted Pan Jus or Whole Grain Mustard Jus

Surf and Turf Combo (Choose one of Each) | \$110.00
Surf: Scottish Salmon, Chilean Sea Bass, or Halibut* (Seasonal)
Turf: 16 oz Allen Brothers Prime New York Strip or 6 oz Allen Brother Prime Filet Mignon

**Halibut is seasonal. Available in November, April, and May*



Plated Dinner Sides

Choice of One Vegetable and One Starch

Potato & Starch

Creamy Mashed Yukon Gold Potatoes (GF)

Gruyere Cheese Au Gratin Potato (GF)

Anna Potato (GF)

Twice Baked Potato Cake with Scallions and Cheddar Cheese

Baked Sweet Potato Cake with Swiss Cheese

Lemon Zest Risotto (GF)

Vegetable

Sauteed Jumbo Asparagus (GF)

Wilted Spinach with Onion Confit (GF)

Roasted Brussels Sprouts with Heirloom Carrots (GF)

Bayaldi of Fresh Vegetable (GF)

Roasted Mixed Cauliflower and Heirloom Carrots (GF)

Sauteed Blue Lake Beans with Toasted Pecans (GF)

Vegetarian Entrée

Toscana Ratatouille | \$55

Roasted Eggplant Puree with Bell Peppers, Zucchini, Roma Tomatoes,
Parmesan Cheese, and Wild Arugula (GF)

Roasted Root Vegetables | \$55

With Basil Dijon Sauce and Fried Capers (GF, V)



Plated Desserts

Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Individual Desserts

\$14 per person

New York Style Cheesecake with Fresh Berries Coulis
Warm Almond Chocolate Lava Cake with Salted Caramel Sauce and Cinnamon Ice Cream (GF)
Dark Chocolate Mousse with Chocolate Chip Crouton (GF)
Belgium Chocolate Glazed Brownie with Vanilla Bean Ice Cream (GF)
Key Lime Curd with Berries (GF)
Coconut Crème Brûlée with Coconut Macaroons (GF)
Floating Island with Crème Anglaise (GF)
Toscana Tiramisu
Basque Cheesecake
Four Layer Carrot Cake with Berries

Desserts Stations

Specialty Sweet Table

Choose up to Four Mini Desserts-Minimum of 25 of Each | \$6.00 Each

New York Cheese Cake; Mini Fruit Tart; Mini Cannoli; Carrot Cake; Dark Belgium Chocolate Mousse (GF);
Macadamia Chocolate Tart; Amaretto Chocolate Brownie (GF); Hazelnut Sable (GF);
Belguim Chocolate Tart; Meyer Lemon Curd Cups with Berries (GF); Blackberry Vanilla Panna Cotta (GF);
Almond Espresso Financiers (GF); Coconut Macaroons (GF); Limoncello Crème Brûlée (GF)

Ice Cream Sundae Station

Vanilla and Chocolate Ice Creams, Hot Fudge Sauce and Caramel Sauce
Toasted Pecans, Whipped Cream, Candy Toppings
\$17 per person



Additional Services

Wedding Site Fee

\$5,000 Includes food tasting up to 4 people, House audio and microphones for the ceremony, white padded folding chairs, service and bar staff, set up and breakdown of ceremony and reception areas.

A \$20,000 Food and Beverage Minimum is required for any event over 100 people.

All other minimums to be determined by the Director of Catering and Events.

(A day of event coordinator is recommended for Weddings and Large Scale Events)

Valet Services

\$100 per attendant | 1 valet attendant per 10 cars recommended

Off Property Wait Staff Fee

One provided for every 25 guests (varies based on plated or buffet)

Additional staff fee - \$200 per waiter per four-hour event

Off Property Fee

\$500 Includes server, china, glassware, flatware and house linens for up to 25 people.

Off Property Delivery and Pickup Fee

\$100 for any food or equipment delivery and pickup from Members home.

Chef Attended Fee

\$200 per Chef per two hours

Bartender Fee

\$200 per four-hour event

Extended Ceremony Stage Set Up Fee

\$600

Band Stage Set Up Fee

\$400

White or Brown Dancefloor Set Up Fee

\$500

Spa Bella Vita

Luxurious spa treatments, hair and make-up services for bridal party are available upon request.

\$130++ per hour (billed directly from Spa) Private Spa Butler Additional.





General Information

Guarantee Policy

An approximate guest count is required at the time of booking. Confirmation of the number of the guests attending must be made no later than five (5) business days prior to the scheduled function. If a guarantee is not called in, you will be charged for the higher of the actual guest count or the original estimate.

Deposit

The Member will be charged a non-refundable deposit of 20% at the time the event is booked. The deposit will be applied to the balance of the event. Remaining balance will be charged in advance unless other arrangements are made in advance.

Food and Beverage

No food and beverage of any kind, unless purchased from the Club, may be consumed on the Club's premises at any time. Exceptions such as wedding or other specialty cake are permitted with approval from the Director of Food and Beverage. A cake cutting fee of \$4.00 plus service charge and tax will apply per person. The Club will provide a large selection of wines to complement your event. If the wine desired is unavailable, Member may bring in wine for a nominal corkage fee of \$25.00 plus service charge and tax per 750ml bottle or less. Please note all alcoholic beverages may not be removed from the Club premises under any circumstances.

Private Parties in Il Forno

In case of a restaurant buy out on the evenings Il Forno is closed to the full membership during season, a food and beverage minimum of \$5,000 of food and beverage will be required along with a \$500 Club Opening Fee. Function shall not conflict with the Membership and must respect the integrity of a Private Country Club. Wednesday through Saturday, The Wine Cellar requires a set menu and a \$2,000 food and beverage minimum and \$500 Room Rental Fee.

Menu Tasting

A tasting may be scheduled 60 days prior to the Event. Toscana Country Club requires a deposit to be paid towards the event prior to scheduling the tasting. The cost of the tasting will be based on the menu selections and billed to the Event.

Damage to the Club

All repair work resulting from injury to the Club property will be done by persons or firms selected and supervised by the management. Members who injure the property of the Club will be required to pay for the cost of the repairs or replacement thereof, and Members are at all times responsible for the actions of their guests or organizations which they have sponsored for use of the Club facilities.

Buffet Service Policy

On all buffets, the Club will prepare an ample amount of food to ensure guests a well-stocked table and attractive presentation. The Club must decline carry out containers during and after buffet service.



General Information

Payment

Toscana Country Club does not accept cash or credit cards. The final payment of the estimated charges is due five (5) business days prior to the Event. Toscana Country Club Members may charge to their Member Account, but arrangements must be made prior to the event.

A non-refundable deposit 20% of the balance is due to Confirm Event Date

50% of the estimated cost is due ninety (90) days prior to Event Date

Final Payment of the estimated charges is due five (5) Business Days prior to your event with your final guarantee.

In the event of overpayment, Toscana Country Club shall issue a refund check to the Host for the difference within thirty (30) days of your event date.

Service Charge and Tax

In addition to your food and beverage charges, a 20% service charge and local sales tax will be added to the private party banquet food and beverage sales.

Room and Applicable Charges

Rooms rented with no food and beverage service will incur a set up and breakdown fee.

Set fee will be determined by the Social Events and Catering Director.

Set Up Fee

A Toscana Country Club Engineering staff member is required to assist with the set-up of any major electronic or mechanical equipment that is brought onto Club property for use during a private function. Necessity of this service is at the discretion of Toscana Country Club.

Set fee will be determined by the Social Events and Catering Director.

Function Hours

Standard hours and durations for functions are established to provide the opportunity to accommodate two or more functions in one day. All events are based on a four (4) hour duration. Any hour of part of an hour after 4 hours is subject to an overtime fee of \$500 per hour plus tax and service charge.

Off-Site Catering

We are pleased to offer off-site catering in the homes of Members in the community of Toscana Country Club.

All off-site catering will incur a fee of \$500 which will include linens, plates, glasses, flatware up to 25 people.

A food minimum of \$1000 will apply. Subject to availability.

Parking

There shall be no parking of cars at any time on any of the streets or grounds surrounding the Club House, except in the parking lots. Fire safety lanes must be kept open at all times.



General Information

Entertainment

All Entertainment engaged by the Club or the client must adhere to all of the Terms and Conditions of the Club contract. Entertainment, photographers, florists and other vendor's support is to be coordinated directly with the Social Events and Catering Director. Vendors will have venue access to load and unload in the designated areas at designated times. Special arrangements can be made to feed contracted service providers.

The Club does not allow vendors to partake in the guest presentations or to consume alcoholic beverages during the event. The Club reserves the right to control the noise level of the music service. Smoke machines are not permitted. The Member is to accept full financial obligation for damage to Club property by equipment caused from the music service. (Insurance Certificates for all vendors and contractors are the sole responsibility of the Member.

Dress Code

Our goal at Toscana is to create a casual and enjoyable multi-generational, family-friendly resort club atmosphere. We recognize that styles and tastes vary from Member to Member and across generations. Please be aware of the surroundings, atmosphere and activities in the various areas of the Club and dress accordingly. As an example, torn and ragged clothing is not allowed. Please remind your family members and guests of the dress code.

Smoking

Cigarette, Cigar and Vape smoking is prohibited in the interior areas of the Club Facilities and in any food and beverages service areas. Smoking on the Club premises is discouraged.

Mobile Phones

The use of mobile devices to make or receive phone calls is prohibited inside all Club buildings (except in the Golf Locker Rooms and Administrative office area) and in all outdoor areas of the Club property, including the golf courses and golf practice facilities (except in the outdoor walkways, parking lots, pool/bocce area to order food and beverages from La Cucina and Il Caffè and in emergency situations).

Additional Equipment

Parties with 100 or more guests will require additional equipment to accommodate larger groups at the expense of the Host. Additional equipment may include temporary restroom facilities, additional labor, lighting, electrical power, storage facilities, etc. The need for additional equipment will be at the discretion of the Social Events and Catering Director who will assist with equipment leasing.

Children

Children should be appropriately dressed and follow Club dress code. Children under 14 years of age are not permitted in the Locker Rooms. Children under 21 years of age are not permitted in Il Forno Lounge. Parents are expected to exercise supervision and adequate control of their children while at the Club.