



Beautiful Stories

YOUR GUIDE TO A WEDDING AT TOSCANA



Private Celebrations



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.

IL FORNO LOUNGE & COVERED PATIO

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

THE GARDEN TERRACE

The hand-crafted wrought iron trellises and spectacular views of Jack Nicklaus Signature Golf Course 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.

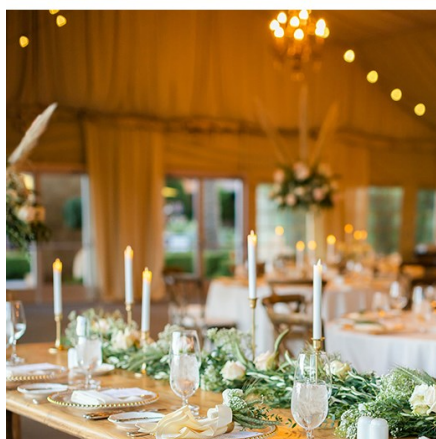


THE WINE CELLAR

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

VILLA TOSCANA

Villa Toscana is a perfect venue for elegant indoor/outdoor weddings receptions, dinner dances, large scale events and themed parties. We can host events up to 240 guests inside and 125 on the patio. This facility has beautiful chandeliers and stunning views, 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.



Tray Passed

Cold Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Cheese Puff with Chives on Sourdough | \$6

Fingerling Potato Filled with Caviar and Crème Fraiche (GF) | \$6

Wild Mexican Shrimp Cocktail (GF, DF) | \$7

Ahi Tuna Shooters with Kalbi Sauce and Scallions (GF, DF) | \$7

Mini Salmon Tartare Tacos with Lemon Crème Fraiche (GF) | \$7

Filet Mignon Steak on BLT Crostini with Applewood Bacon, Tomato Compote | \$7

Mini Vegetarian Vegetable Tacos with Chipotle Aioli (GF) | \$6

Seared Peppered Rare Ahi Tuna on a Wonton Crisp and Mango Chutney (GF) | \$7

Bruschetta Caprese on Mini Baguette | \$6

Seasonal Melon and Prosciutto (GF, DF) | \$6

Tuna Poke in Cucumber Cup (GF, DF) | \$7

Prosciutto Wrapped Zucchini with Mango Chutney (GF, DF) | \$6

Watermelon Bites, Feta Cheese and Balsamic Syrup (GF) | \$6



Tray Passed

Hot Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Coconut Shrimp with Orange Dipping Sauce | \$7

Parmesan Cheese Arancini with White Truffle Aioli | \$6

Tuscan Pancetta Wrapped Shrimp with Basil Dijon Sauce (GF) | \$7

Mini Crab Cake with Whole Grain Mustard Aioli | \$7

Vegetarian Egg Roll with Orange Dipping Sauce (GF, V) | \$6

Mini Chicken Breast Wellington | \$6

Bacon Wrapped Dates with Blue Cheese (GF) | \$6

House made Pig in the Blanket with Dijon Mustard | \$6

Oriental Chicken on Wonton Crisp & Asian Slaw (GF) | \$7

Asian Duck Confit Tacos with Basil Dijon Sauce (GF) | \$7

Mini Cheeseburger on Brioche | \$7

Mini Pulled Pork BBQ on Brioche | \$7

Mini Beef Wellingtons | \$7

Assorted Mini Flatbreads: Margarita, Pepperoni, or Rustica | \$7 (Minimum of 12 Pieces)



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 | \$340 each serves up to 25 guests

Antipasto Platter

Grilled Zucchini and Asparagus, Marinated Mushrooms, Assorted Marinated Olives, Prosciutto d' Parma
Genoa Hard Salami, Soppressata, 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, Point Reyes Bleu Cheese, Cheddar, Pepper Jack, Swiss, Smoked Gouda
Brie, Boursin, Fresh Grapes, Assorted Crackers, Lavash 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, 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 is not included in the pricing below (1 Carving Chef required per 50 people)

Whole Roasted Prime Rib (GF) | \$432

Fresh Horseradish (GF), Cream of Horseradish (GF), Au Jus (GF) 15-17 lbs - Serves 15 Guests

Oven Roasted Whole Turkey (GF) | \$284

Cranberry Port Chutney (GF), Turkey Gravy - Serves 15 Guests

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

Cream of Horseradish (GF), Au Jus (GF) - Serves 25 Guests

Allen Brothers Beef Tenderloin (GF) | \$455

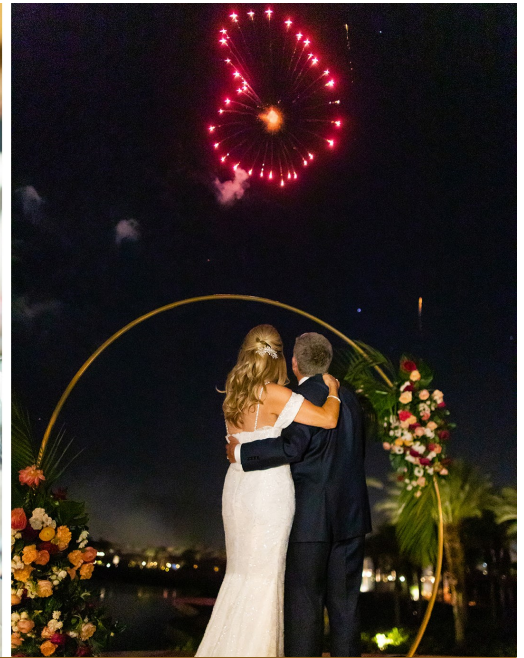
Cream of Horseradish (GF), Brandy Peppercorn Sauce - Serves 15 Guests

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 (GF) - 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, Chives

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

Toscana House Salads

Caesar Salad (GF)
Shaved Parmesan, 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)
Bleu Cheese Crumbles, Fresh Grapes, Organic Dried Blueberries
Mandarin Oranges, Endive Leaves, Whole Grain Mustard 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

6 oz Allen Brothers Prime New York Strip (GF) | \$102
Choice of Bearnaise or Red Wine Sauce

10 oz Allen Brothers Prime New York Strip (GF) | \$86
Choice of Bearnaise or Red Wine Sauce

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

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

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

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

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

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

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

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

Surf and Turf Combo (GF) (Choose one of Each) | \$110
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

Trio of Celery (GF) | **\$55**

Celery Root Steak, Topped with Sauteed Celery, Celery Leaves, Ginger Emulsion

Vegetarian Porcini Bolognese (DF) | **\$55**

Shaved Parmesan

Organic Farro Risotto | **\$55**

Wilted Swiss Chard, Local Mushrooms, Butternut Squash Risotto, Shaved Parmesan

Roasted Cauliflower Steak (DF) | **\$55**

Harissa, Grilled Lemon, Cannellini Bean Hummus, Tapenade Vinaigrette



Plated Desserts

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

Individual Desserts

\$14 per person

Assorted Cheesecake with Fresh Berries Coulis
Warm Almond Chocolate Lava Cake with Salted Caramel Sauce and Salted Caramel Ice Cream (GF)
Dark Chocolate Mousse with Shaved Chocolate (GF)
Belgium Chocolate Glazed Brownie with Vanilla Bean Ice Cream (GF)
Key Lime Creme with Berries (GF)
Coconut Crème Brûlée with Coconut Macaroons (GF)
Toscana Tiramisu
Basque Cheesecake
Four Layer Carrot Cake with Berries

Desserts Stations

Specialty Sweet Table

Choose up to Four Mini Desserts | \$6 Each, Minimum of 25 of Each

Assorted Cheese Cake; Mini Fruit Tart, Mini Cannoli, Mini Key Lime Tart with Raspberry,
Dark Belgium Chocolate Mousse (GF), Macadamia Chocolate Tart, Almond Chocolate Brownie (GF)
Key Lime Creme with Berries (GF), Belgium Chocolate Tart, Meyer Lemon Creme 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, Caramel Sauce
Toasted Pecans, Whipped Cream, Candy Toppings
\$17 per person

Coffee Station | \$3 Per Person

Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, Creamer and Assorted Sweeteners



Buffet Station

Late Night Finger Food

Minimum 25 Pieces Each | Priced per Piece

Mini Grilled Cheese | \$4

Chicken Fingers | \$6
Ketchup and Ranch on the Side

Hamburger Sliders | \$6
Pickles on a Brioche Bun with Ketchup on the Side

Cheeseburger Sliders | \$6
Pickles on a Brioche Bun with Ketchup on the Side

Mini Taquitos | \$5
Housemade Salsa

Croque Monsieur | \$5
French Ham and Swiss Cheese on Levain Bread

Cuban Beef Sliders | \$7
Beef Patty, Bacon, Mustard, Pickles, Swiss Cheese on a Brioche Bun

Mini Hot Dogs | \$6
Ketchup and Mustard on the Side

Korean Chicken Meatballs | \$6
Sesame Seeds, Scallions, Cilantro

Pigs in a Blanket | \$6
Mustard on the Side

French Fries in a Cup | \$3
Ketchup and Ranch on the Side

Potato Tots in a Cup | \$3
Ketchup and Ranch on the Side

Nachos in a Tray | \$6
Jalapenos on the Side



Buffet Station Cont.

Flatbread Pizza

Price for Whole Pizza

Pepperoni | \$25

Rustica | \$25

Margherita | \$25

Sweets Treats

Minimum 25 Pieces Each | Priced per Piece

Assorted Cookies | \$3

Mini Churros | \$3



Bridal Suite Menu

Designed for 10

Breakfast

Includes Fresh Orange, Grapefruit, Coffee, Decaffeinated Coffee and Herbal Tea

Designed for 10 Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Il Forno Continental | \$210

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

Forte Breakfast Buffet | \$260

Avocado Toast with Micro Cilantro and Radishes (GF, DF) Hard Boiled Eggs
House made Granola with Fresh Berries, Vanilla Yogurt, Mixed Melons, Pineapple

Breakfast Burrito | \$130

Scrambled Eggs, Bacon, Sausage, Bell Peppers, Onions, Tomatoes, Cheddar Cheese
Wrapped in Flour Tortilla with a Side of Homemade Salsa

Egg Sandwich | \$110

Scrambled Eggs, Sausage Patty, White Cheddar on Toasted English Muffin

Small Bites

International and Domestic Cheese Tray | \$115

Spanish Manchego, Reyes Blue Cheese, Cheddar, Pepper Jack, Swiss, Smoked Gouda, Brie
Boursin, Fresh Grapes, Crackers, Lavosh, Baguettes

Vegetable Crudités | \$90

Fresh Market Vegetables with Ranch Dip

Fresh Fruit Platter | \$90

Melons, Pineapple, Berries



Bridal Suite Menu

Designed for 10 Guests | Menu Pricing is Based on Market Pricing | Pricing Subject to Change

Salads & Sandwiches

Assorted Sandwiches | \$90

Turkey and Cheese, Chicken Salad or Tuna Salad with Lettuce and Tomato
Served on Multigrain and Sourdough Breads

Grilled Chicken Caesar Salad (GF) | \$145

Romaine Lettuce, Grilled Mary's Farm Chicken, Shaved Parmesan, Balsamic Caesar Dressing

Thai Chicken (GF, DF) | \$145

Grilled Mary's Farm Chicken, Napa Cabbage, Cucumber, Soy Beans, Green Onions, Peanut Dressing

Cornucopia Salad | \$145

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

California Power Salad | \$145

Organic Quinoa, Chopped Greens, Soy Beans, Avocado, Hearts of Palm, Shaved Brussels Sprouts
Heirloom Tomatoes, Lemon Balsamic Vinaigrette

So-Cal Chicken Crunch Salad | \$160

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

Dessert & Coffee

Cookie Plate (Dozen) | \$35

Chocolate Chip, Peanut Butter and Oatmeal

Coffee Station | \$5

Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, Creamer, Assorted Sweeteners





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

\$120 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.

\$170++ 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 to the account 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 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 will be required along with a \$1000 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, a \$2,500 food and beverage minimum and a \$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 five (5) hour duration. Any hour of part of an hour after 5 hours is subject to an overtime fee of \$500 per hour plus tax and service charge. Due to local sound ordinance, all receptions must conclude by 10:00 pm. Events may continue with an afterparty from 10:00 pm—12:00 am in an alternate location approved by the Director of Events and Communication subject to availability and additional fees.

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.



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 Director of Events and Communication. 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.

Smoking

Cigarette, Cigar and Vape smoking is prohibited in the interior areas of the Club Facilities and in any food and beverage 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 Club offices)

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 Director of Events & Communications, who will assist with equipment leasing.

Children

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.

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.