



*Wedding
Ceremony & Reception
Packages*

Baywood Country Club
3600 Buttermilk Lane
Arcata, CA 95519

Congratulations

Thank you for considering Baywood Country Club for your wedding ceremony and reception.

Nestled in the heart of the redwoods, our beautiful woodland backdrop is the perfect venue for your wedding. The lovely event room overlooks lush greenery and an exquisite view of the redwood and sequoia trees. Baywood Country Club offers one of the most picturesque settings in all of Humboldt County. Whether you are planning a grand affair or a more intimate gathering, our experienced Wedding and Event Specialist and our professional staff will make your special day one to remember and cherish for a lifetime.



Our dining room can accommodate up to 200 guests and our clubhouse has the capacity for more if you have an extensive guest list. We offer a variety of décor, seating arrangements and other options. As your Wedding Specialist, I will assist you in planning your memorable day. Please call for more information, availability or to schedule an appointment for a personal tour of our beautiful facilities. Congratulations on your engagement!

Wendy Smith

Wedding & Event Specialist

(707)822-3686 ext. 108, events@baywoodgcc.com

Ceremony

Woodland Ceremony

\$1275 Ceremony with Reception
\$1875 Ceremony without Reception
(up to 200 guests)

Patio Ceremony

\$725 with Reception
\$950 without Reception
(up to 50 guests)

Site fee includes:

Rehearsal and Venue
White garden chairs
Use of arch



Reception

Cocktail Gala

\$525

Standing party for up to 50 guests, includes tall cocktail tables, specialty linens, simple centerpieces and votive candles

An Intimate Gathering

\$850

Our cozy Fireplace Room, seating for up to 40 guests, Chiavari chairs, specialty linens, delicate floral centerpieces, mirrors and votive candles

The Celebration

\$1500

Rustic reception room with banquet chairs, choice of our standard linen colors, mirrors, votive candles and table arrangements

Simple Elegance

\$2550

Includes all The Celebration package plus Chiavari chairs and specialty cocktail tables for cocktail hour

Signature Wedding Reception

\$3575

Includes all the Simple Elegance package plus specialty linens, custom ceiling draping and lighting

All Reception Packages Include:

- Five-hour venue
- Event Coordinator to assist with planning and details
- Room set-up and breakdown
- Banquet servers to assist during event
- Complimentary dance floor
- Dinnerware, stemware and flatware
- Bridal Room
- Complimentary golf for groom and father of the groom

Food and Beverage is not included in reception package pricing

All prices, excluding facility fee are subject to a taxable 20% service and current sales tax
Overtime charges after 5 hours, \$500 per hour

Menu Options



Hors d'oeuvres Displays

Fresh Fruit Platter

\$5

Seasonal Fruit in a beautiful display

Fresh Seasonal Crudites Display

\$5

Served with Triple Herbed Cream Dip and crostinis

Warm Artichoke Dip

\$5

Served with assorted crackers and crostinis

Tempura Avocado

\$5

Whole avocado slices with sweet chili aioli

Bay Bread

\$5

French bread topped with cheddar & blue cheese, crisp bacon and tomato, baked to perfection

Artisanal Fruit and Cheese Board

\$10

An artful display of seasonal fruit and specialty cheeses

Local Cheese Board available as quoted

Shrimp Cocktail

\$13

Jumbo shrimp served on ice with cocktail sauce and assorted crackers

Hors d'oeuvres

\$5 per selection or choose any three items for \$14

Caprese Skewers Cherry Tomatoes, Fresh Mozzarella, & Basil with balsamic glaze

Roll up Pinwheels (vegetarian) Choose from a variety of vegetables and cheeses

Roll up Pinwheels (meat) Choose from a variety of meats and cheeses

Tomato Basil Bruschetta served atop a lightly season crostini

Fresh Fruit Skewers seasonal fruit with dipping sauce

Meatballs served with choice of BBQ, marinara or teriyaki sauces

Chicken Wings choice of teriyaki, BBQ or stinger wings served with blue cheese or ranch

Chicken Satay served with your choice of Thai peanut, teriyaki or marinara dipping sauce

Spanakopita Filo pastry stuffed with spinach and feta cheese

Stuffed Mushrooms choice of spinach and cheese or sausage and cheese filling

***Add Freshly Carved, Savory Meats to any Appetizer Option-**serves 25 people:

Choice of: Honey Glazed Ham, Tri-Tip, Roasted Turkey Breast \$125

Roasted Black Angus Prime Rib or New York Strip \$165

Dinner Buffets

All buffets include rolls and butter, choice of one salad and two side dishes
Buffets require a minimum of 30 guests
For preparation descriptions, see Plated Dinner Menu

Baywood Buffet

\$38

Choice of Three Entrees:

Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine
Roasted Breast of Chicken with Lemon and Fresh Herbs
Dijon White Fish with Parmesan Horseradish Crust
Salmon Fillet with Dill Cucumber Buerre Blanc
Oven Roasted Halibut (seasonal)
Pork Loin Medallions with Brandy Fired Apples
Roasted Turkey
Honey Glazed Ham

Grand Dinner Buffet

\$45

Choice of Three Entrees, One Selection from the Signature Buffet and Two Selections from the Baywood Buffet:

Grilled Black Angus Tri Tip
Prime Rib (carving station required)

Dinner Buffet Accompaniments

Choice of One Salad and Two Side Dishes for your Baywood or Signature Buffet (each additional choice \$5)

Salads:

Classic Caesar
Potato
Penne Pasta

Spinach Salad with Blue Cheese Crumbles & Cranberry Walnut Vinaigrette
Mixed Baby Greens*

*choice of dressings: House Vinaigrette, Ranch and Blue Cheese

Side Dishes:

Rosemary Red Potatoes
Potatoes Au Gratin
Roasted Garlic Mashed Potatoes
Baked Potato Served with Butter and Sour Cream
Wild Rice with Mushrooms and Toasted Seasonal Nuts
Seasonal Roasted Baby Vegetables
Herb Tossed Baby Carrots
Lemon Marinated Asparagus with Garlic and Shallots



Plated Dinners

All entrees include mixed baby greens with house vinaigrette, rolls and butter, seasonal roasted baby vegetables and your choice of (one) garlic mashed potatoes, baked potato or rice.

Chicken Marsala

\$36

with Fresh Mushrooms, Shallots and Marsala Wine

Roasted Breast of Chicken

\$36

with Lemon and Fresh Herbs

Baked Stuffed Chicken

\$37

With Spinach, Goat Cheese and Toasted Seasonal Nuts

Pork Loin Medallions

\$38

with Brandy Fired Apples

Salmon Fillet

\$38

with Dill Cucumber Buerre Blanc

Oven Roasted Halibut

\$40

(seasonal)

Tri Tip

\$45

Grilled Black Angus Tri Tip

Prime Rib

\$46

Chef Carved, Served with Au Jus
(minimum 20 guests)

Filet Mignon

\$48

Vegetarian Options:

\$32

Pasta with Choice of Alfredo, Marinara, Pesto or Olive Oil and Garlic
Eggplant Parmesan

Grilled Baby Seasonal Vegetables Served Over Rice or Couscous
Garlic Parmesan Polenta Served with Mediterranean Vegetable Ragout

Please ask about our options should any of your guests have food allergies or intolerances

Combinations of plated choices can be customized. Please ask for a price quote

When guests have more than one entrée choice, the same starch and vegetable will be served with all entrees



Desserts

Cookie/Brownie Platter
\$3

Chocolate or Carrot Cake
\$5

Chocolate Mousse
\$5

Seasonal Fruit Cobbler/Crisp
\$6

Bread Pudding with warm Bourbon Sauce
\$7

Crème Brulee
\$7

Cake/Dessert Service
\$1

Have our Chef's cut and plate your cake or dessert and our staff will gladly serve



Beverages

Non-Alcoholic Beverages

\$3

Includes Fountain Soda, Orange or Cranberry Juice, Lemonade, Iced Tea, Coffee or Tea

Alcoholic Beverages

Please inquire for current pricing on the following:

Drink Tickets

Keg Beers

Beer, Wine and Cocktails

Champagne

Other Bar Services

Satellite Bar

\$200

For hosted events only

Corkage

\$16 per bottle

For all outside bottles of wine/champagne brought in by guest
Prior arrangements must be made for delivery/receipt/pick-up



20 percent service charge and sales tax added to all items

Please consult with Event Coordinator for audio/visual and other equipment pricing

All pricing in this packet is per person unless otherwise specified

Event Policies

Baywood Golf and Country Club and its staff look forward to the pleasure of serving you and your guests. Please be assured of our complete cooperation in every way to ensure the success of your event.

Booking: Dates are held on a “first-come, first-served basis” and must be secured by a \$1000 non-refundable deposit for weddings and wedding receptions. *\$200 non-refundable deposit for all other events*

Payment: Final menu selection and 100% of the estimated food and beverage charges will be payable 30 days prior to the date of the function.

Facility: The club has various rooms available for functions. The dining room seats up to 220, the Fireplace Room seats up to 40 and seating is available in the Swan Lounge for groups larger than 260. *Note:* Seating capacities may vary depending on event.

Pricing: All prices for food and beverage are subject to a 20 percent service charge and 8 percent California state sales tax. Baywood Golf and Country Club reserves the right to change quoted prices as necessary until sixty (60) days prior to the event.

Venue Rental: The room rental fee is based on a five-hour period. Overtime fees of \$500 per hour will be added when applicable. (Venue rental fees for weddings and receptions vary based individually on each event). All outside rentals are to be arranged by the Club and will be charged to the party accordingly.

Minimums: A minimum attendance of 30 people is required for buffet dinners. Food and beverage minimums will apply based on the size of the function.

Damage: Baywood Golf and Country Club is not responsible for damage or loss of personal property or equipment left in any room prior to, during, or after a function. Baywood reserves the right to inspect and control all private functions. No nails, tacks, tape, etc., may be used to secure decorations to surfaces in clubhouse. Liability for damages to the premises will be charged accordingly.

Restrictions: No food or beverage of any kind are permitted to be brought into the clubhouse by patrons or their guests, with the exception of specialty desserts from a licensed vendor. Wine can be brought in by Client with prior approval of Baywood Golf and Country Club at a \$16.00 per bottle corkage fee. No food will be permitted to be taken from Baywood premises except for the food on the plate of the client. California state law prohibits consumption of alcoholic beverages by any person under the age of 21 years. The Club reserves the right to terminate liquor service at any function if it is evident that minors are present with the intention of consuming alcoholic beverages, or if Baywood staff observes intoxicated guests attempting to procure liquor after being denied such.

Smoking: Smoking is not permitted within any Club building. There are designated smoking areas outside.

Dress Code: All attendees are required to observe the Club’s dress code. Baywood Golf and Country Club considers the following as appropriate attire: No T-shirts or tank tops are allowed, No short shorts, athletic shorts, or cutoffs. As a guide, shorts should be no shorter than mid-thigh. Spandex pants are not permitted. Shoes must be worn at all times.

Cancellation: Should the function be cancelled 30 days or less prior to the function date, Baywood will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of the cancellation, Baywood will collect payment from the guarantor (or authorized representative) within 7 days of the date of cancellation.