

THE
Polo Club 

LET'S CREATE
Memories



Weddings. Receptions. Events.

The Polo Club is perfectly suited to accommodate a wide variety of celebrations, wine tastings, seminars, intimate events, private parties, and much more. The Polo Club offers indoor and outdoor spaces, with the upscale sophistication of a country club feel, offering stunning views, a convenient location, customized menu options, and exceptional service.

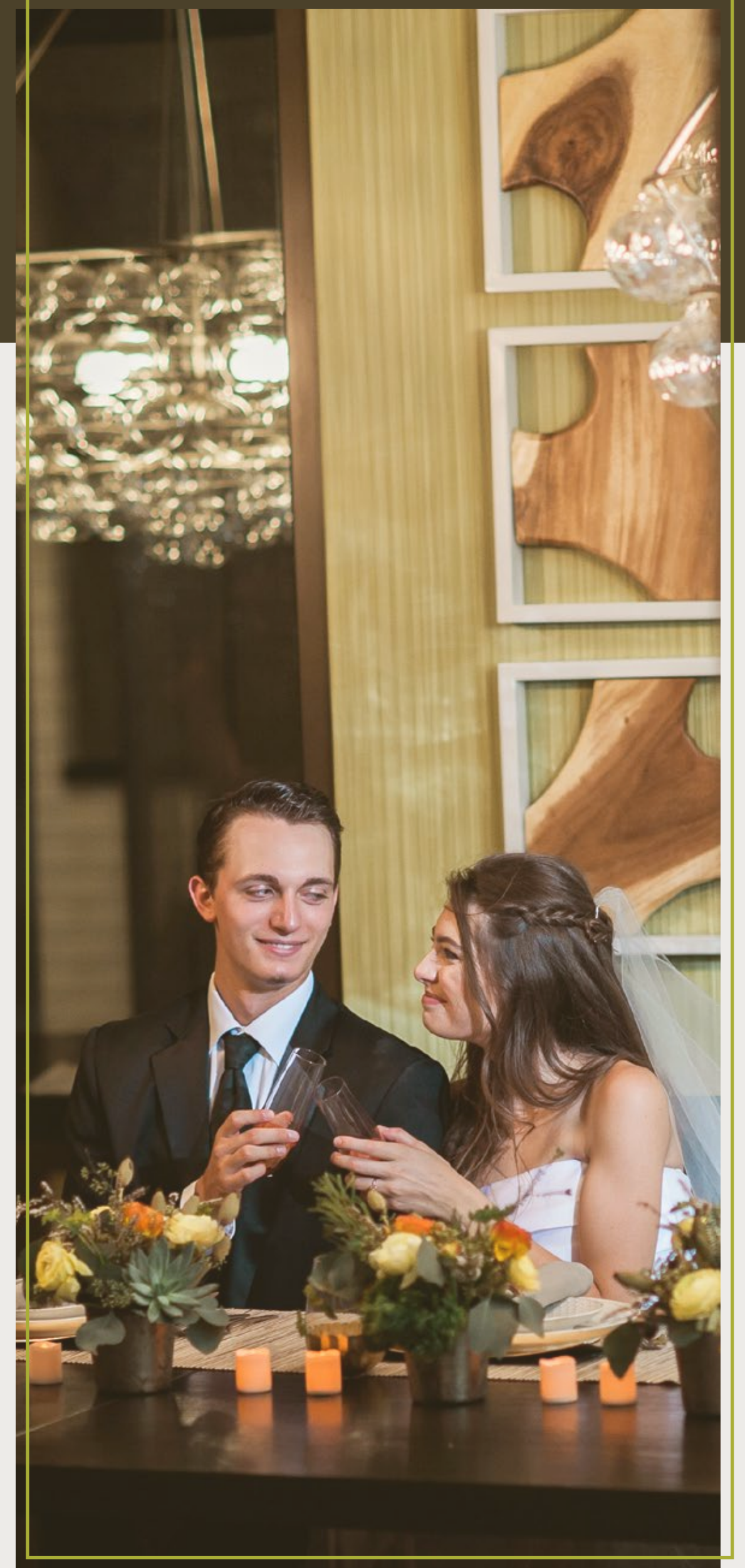
Our professional events team would be excited to speak with you about all the options available to you. Whether for a birthday, anniversary, corporate event, and so much more, The Polo Club is the premier venue that will leave you and your guests wanting to come back for more.





Our Venues

Delight your guests with panoramic mountain views and outstanding service by our team at your special event. Whether it's a wedding, reception, celebration, or business meeting, our venue selection can be customized to suit your needs.



Our Venues

Each location is inclusive of six (6) hours of rental time with options for bar packages available upon request. Additional time may be added to any venue for a fee.
Outside catering may be brought in with a fee of \$750.

McCarroll's Kitchen

A perfect place to celebrate with friends and family, this space combines a showcase kitchen with comfortable seating and a large-screen television. Host the perfect dinner party, bridal party, baby shower, and more.



Indoor Capacity 30 Guests

2Palms Events Center

Our primary event space, 2Palms Events Center is on the upper level of the Club, providing guests both privacy and breathtaking views of the Santa Rosa Mountain sunset. Available as a single space or divisible by sound walls, 2Palms and the adjoining Sunset Veranda can be configured exactly for your needs.



Indoor Capacity 180 Guests

Artisan Studio

Members and guests can enjoy an exclusive event experience, from private wine tastings to team building events to family celebrations in this space. The Artisan Studio features doors that open to the spectacular view of the Santa Rosa Mountains on our lawn and pool area.



Indoor Capacity 35 Guests



Packages

SIGNATURE \$14,300

Priced per person, based on 100 guests

Hosted house wine and beer for the first two (2) hours

Choice of:

Two (2) Passed Apps

Two (2) Vegetables

One (1) Salad

Two (2) Mains

Two (2) Starches

DELUXE \$16,700

Priced per person, based on 100 guests

Hosted house wine and beer for the first four (4) hours

Menu options available above plus your choice of four (4) passed apps

Inclusions

Six (6) Hours of Venue Time

72" Round Tables with Chairs & Standard Linens

Silverware, Glassware & Dinnerware

Cake, Gift, Sweetheart & Head Tables

Cake Cutting

Full No-Host Bars Available

Passed Appetizers

Pork or Chicken Potstickers soy vinaigrette

Chicken Skewers cilantro chimichurri

Caprese Skewers heirloom cherry tomato | basil leaf | mozzarella pearls | balsamic reduction

Bruschetta tomato | garlic | onion | balsamic reduction | crostini

Avocado Tostada guacamole | salsa verde | cotija | microgreens | wonton chip

Ahi Poke Tostada seaweed salad | spicy mayo | kabayaki sauce | microgreens | wonton chip

Salads

Little Gem roasted tomato | pickled red onion | bacon | bleu cheese dressing

Caesar romaine | parmesan | crouton | anchovy dressing

Spring Mix red onion | cucumber | heirloom cherry tomato | carrot | dijon vinaigrette

Chickpea hummus | mediterranean veggies | arugula | crispy chickpeas | feta

Seasonal fruits | greens | seasonal vinaigrette





Mains

Fried Chicken buttermilk & hot sauce marinade | seven herb & spice crust

Marinated Whole Grilled Chicken preserved lemon | thyme | olive oil

Chicken & Ribeye Fajitas tortillas | salsa

Chicken & Cheese Enchiladas

Lasagna Bolognese ricotta | mozzarella | basil pesto

Roasted Salmon thinly sliced red onion | lemon

Barbecue Pork Ribs

Roasted Pork Loin almond romesco

UPGRADES

Miso Marinated Chilean Seabass +20 | Boneless Braised Short Ribs +10 | Prime Rib +20

Starches

Buttermilk Mashed Potatoes

Mexican Red Rice

Patatas Bravas

crispy fried yukon gold potato | garlic aioli
chipotle aioli | garlic | parsley

Rice Pilaf

Ranchero Beans

House Baked Focaccia Bread

Baked Potato Bar +5

Vegetables

Roasted Baby Rainbow Carrots

greek yogurt | salsa seca

Grilled Asparagus

truffle oil | grated hard boiled egg

Mediterranean Herb Grilled Zucchini & Squash

Cauliflower Purée

Honey Roasted Butternut Squash

Blistered Shishito Peppers & Flaky Sea Salt

Sautéed Garlic Spinach

The Fine Print

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

Guest counts are due 14 days prior to your event. Reservations that require a different room setup other than our standard layout requires three (3) weeks' notice. Anything less than 14 days cannot be guaranteed or reserved.

All catering is provided by The Polo Club's Culinary Team. No food of any kind, except professional specialty desserts or wedding cake, may be brought in, leave the facility, or be taken at the conclusion of the event. No outside food and bar items may be prepared, served or stored in or onpremise refrigeration without paying the Outside Catering Fee of \$750.

As the licensed caterer, we have our own ABC License to provide your event with the appropriate alcoholic beverage needs. Due to ABC laws, liability, and service standards, we do not allow clients to provide their own alcohol. Wine may be permitted with approval from the Club General Manager with applicable corkage fee.

You are responsible for personal items brought into the venue and anything your guests or outside vendors have brought into the space.

A 20% service charge is added to food & beverage. All prices are subject to 8.75% sales tax.

Contact us for details events@trilogypoloclub.com or 760.797.7237

