

SHERWOOD COUNTRY CLUB

WEDDINGS





WWW.SHERWOODCOUNTRYCLUBEVENTS.COM

320 W. STAFFORD ROAD
THOUSAND OAKS, CALIFORNIA 91361

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Sherwood_Country_Club

*Fees are Subject to a 23% Service Charge and Current Sales Tax

**Food and Beverage Pricing Subject to Change without Notice



VENUE RENTAL RATES

Venue Rental Rates Include 6 Hours of Facility time for:

One Hour Guest Arrival & Ceremony

One Hour Cocktail Hour

Four Hour Reception

(Events where the ceremony is NOT on site will have 5 hours Facility time)

VENUE	Friday-Sunday	Tuesday-Thursday	Capacity
Ballroom	\$5,000	\$4,000	250
Croquet Lawn	\$10,000	\$8,000	350

FOOD & BEVERAGE MINIMUMS

Tuesday-Thursday	\$10,000
Friday & Sunday*	\$20,000
Saturday (Jan, Feb, Mar)	\$30,000
Saturday (July, Aug, Nov, Dec)	\$40,000
Saturday (April, May, June, Sept, Oct)	\$55,000

*Memorial Day & Labor Day Sundays are Priced the same as a Saturday Night

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CEREMONY SITES

Included with Ceremony Sites:

Choice from two ceremony sites

White Wood Folding Chairs

Table with Linen for Officiant

Two Sweetheart Dressing Rooms

Complimentary Bottle of Champagne or Sparkling Cider in Dressing Rooms

Wedding Rehearsal (pending availability)

EAST TERRACE

Seats up to 200 Guests



CROQUET LAWN

Seats up to 250 Guests



RECEPTION SITES

BALLROOM

Seats up to 250 Guests



Included with Ballroom:

Gold Banquet Chairs
White Dance Floor
60" Round Tables, Sweetheart Table
Ivory House Linens & Napkins
Sherwood China, Silver & Stemware



CROQUET LAWN

Seats up to 350 Guests

Included with Croquet Lawn:

White Wood Folding Chairs
Wood Dance Floor
Bistro Lights
Outdoor Kitchen Setup
60" Round Tables, Sweetheart Table
Ivory House Linens & Napkins
Sherwood China, Silver & Stemware

**Please Note there is a 10:00pm Noise Curfew for Outdoor Events
After Party inside the Ballroom Available - See After Party Package on Page 13

CATERING PACKAGES

Catering Packages are priced per Adult Guest. Children's Meals may be available for \$50 per child under age 10.

PLATINUM PACKAGE

\$280

Four Selections of Tray Passed Hors D'Ouevres
PLUS Two Additional Premium Tray Pass Hors D'Ouevres
Tray Passed House Wine & Champagne during Cocktail Hour
Four Hour Hosted Superior Bar
Plated Salad, Plated Main Course, Cake Cutting & Service
Champagne Toast
Table-Side House Wine Service during Dinner
Two Hour Hosted Cappuccino Bar with Latte Art Upgrade
Upgraded Chiavari Chairs



GOLD PACKAGE

\$225

Four Selections of Tray Passed Hors D'Ouevres
Three Hour Hosted Well Bar
Plated Salad, Plated Main Course, Cake Cutting & Service
Champagne Toast
Table-Side House Wine Service during Dinner
Two Hour Hosted Cappuccino Bar

SILVER PACKAGE

\$165

Three Selections of Tray Passed Hors D'Ouevres
Four Hour Non-Alcoholic Bar
Plated Salad, Plated Main Course, Cake Cutting & Service

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PASSED HORS D'OEUVRES

Passed Hors D'Oeuvres are included with Catering Packages for a one hour service.

COLD SELECTIONS

- Artichokes, Olives, Sun Dried Tomato, Olive Crostini (Vegan)
- Roasted Beet, Goat Cheese Mousse, Pear Relish (GF)
- Caprese Skewers, Cherry Tomatoes, Buffalo Mozzarella, Basil (GF)
- Brie Cheese, Fig Marmalade, Grilled Walnut Bread
- Berkshire Ham Mousse, Pear Chutney, Brioche Toast
- Prosciutto, Fig Jam, Gorgonzola, Crostini
- Manchego, Spanish Chorizo and Olive Skewer (GF)
- Shrimp, Tomato Gazpacho Shooter (GF)
- Smoked Salmon Rilette, Dill Crème Cheese, Fried Pita
- Togarashi Seared Ahi, Mango Salsa, Cucumber
- Ahi Poke, Crunchy Garlic, Wasabi Aioli, Crispy Wonton



HOT SELECTIONS

- Curry Vegetable Samosas, Mint Chutney (Vegan)
- Tempura Fried Squash, Citrus Ponzu (Vegan)
- Gourmet Mushroom Phyllo Cup Brie Cheese
- Seared Vegetable Pot Stickers, Citrus Ponzu
- Chicken Pot Stickers, Sesame Ponzu
- Chicken Flautas, Salsa Verde
- Chicken Saltimbocca, Caper Sauce
- Tokyo Chicken Kebabs, Miso Glaze, Sesame
- Brazilian Beef Mini Kebab with Chimichurri Sauce (GF)
- Beef Empanada, Salsa Verde
- Mini Reuben Sandwich, Russian Dressing
- Bacon Wrapped Dates with Manchego Cheese (GF)
- Pulled Pork Aranchini, Paprika Aioli
- Shrimp and Chorizo Quesadillas, Avocado Cream
- Fried Coconut Shrimp, Orange Mustard Sauce

PREMIUM SELECTIONS (Platinum Package Only)

- Truffle & Wild Mushroom Arancini, Truffle Aioli
- Tandoori Lamb Chops, Tomato Chutney (GF)
- Filet Mignon Crostini, Blue Cheese, Pear Marmalade
- New York Steak, Silver Dollar Potato, Truffle Aioli (GF)
- Beef Tartar, Truffle Oil, Parmesan Cheese, Crostini
- Bacon Wrapped Seared Scallops, Tobiko Remoulade (GF)
- Dungeness Crab Salad, Belgium Endive, Caviar (GF)
- Dungeness Crab Fritter, Lemon-Mustard Aioli
- Shrimp Tempura, Citrus Ponzu
- Spicy Ahi Tempura Roll, Wasabi Aioli
- Mini Lobster Taco, Pineapple Salsa (GF)
- Weiser Farms New Potato, Crème Fraiche, Osetra Caviar (GF)



TWO COURSE PLATED DINNER

Plated dinners include one first course, entree and cake cutting services for cake brought in from an outside bakery. Freshly baked bread, brewed coffee, decaffeinated coffee and assorted teas are also included.

You may offer your guests a choice of two (*) entrees provided your side selections are the same for both entrees.. We require the final guest guarantees with exact counts for each entree selection two (2) weeks in advance. Sherwood requires place cards with guests' selections at each place setting. Entrée symbol must be pre-approved by Catering Manager prior to printing.

*Third main entree selection available for an additional \$12 per person.

Selection of one first course

SALADS

Arugula & Pear Salad

Anjou Pears, Shaved Manchego, Grilled Olive Bread
Crostini, Orange-Fig Marmalade, Balsamic Vinaigrette

Tuscan Caesar

Chopped Romaine, Sun Dried Tomatoes, Artichoke
Hearts, Croutons, Fried Capers, Caesar Dressing

Bloomsdale Spinach Salad

Sliced Mushrooms, Chopped Egg, Cherry Tomatoes,
Crispy Pancetta, Balsamic Vinaigrette

Endive and Pink Lady Apple Salad

Candied Pecans, Gorgonzola Cheese,
Honey-Dijon Vinaigrette

Roasted Heirloom Beets

Navel Oranges, Medjool Dates, Creamy Goat Cheese,
Arugula

Vine Ripened Tomatoes & Buffalo Mozzarella

Arugula, Basil Pesto, Crispy Pancetta,
Balsamic Vinaigrette

Little Gem Lettuce & Organic Farro Salad

Balsamic Roasted Bell Peppers, Burrata Fior Di Latte",
Basil Dressing

Arugula & Watermelon Salad

Belgium Endive, Red Onion, French Feta Cheese,
Pine Nuts, Balsamic Vinaigrette

STARTERS (\$18 additional)

Jumbo Lump Crab Cake, Citrus Fennel Salad,
Lemon- Mustard Aioli

Smoked Scottish Salmon, Waldorf Salad,
Potato Pan Cake, Mustard Dill Sauce

Maine Lobster & Shrimp Risotto, Pea Tendrils,
Parmesan Crisp

Saffron Risotto & Jamon Serrano, Sugar Melon,
Grated Manchego

Ahi Tuna Tartare, Cucumber Mango Salad,
Avocado Salsa, Crispy Wonton

SOUP COURSE (\$15 additional)

COLD

Truffle Vichyssoise, Chives, Sturgeon Caviar

Iced Cantaloupe Soup, Elderberry Flower, Mint

Red Tomato Gazpacho, Olive Tapenade Panzanella

HOT

Tuscan Vine Ripened Tomato Bisque, Herb Croutons

Butternut Squash Soup, Pumpkinseed Picada

Sweet Corn Bisque, Jumbo Lump Crab

Bouillabaisse Soup, Bay Shrimp,
Garlic Croutons

Truffle Potato-Leek Soup, Crispy Speck

Spanish Sweet Pepper Soup, Almonds, Paprika,
Marinated Eggplant

Corn Veloute, Snow Crab, Tomato Sofrito

Maine Lobster Bisque, Crème Fraîche, Chives +\$8.00

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Selection of two entrees

FROM THE SEA

Crispy Seared Seasonal Sea Bass
 Peruvian Vegetable Quinoa,
 Apricot Ginger Chutney, Pickled Red Onion

Herb Crusted Sea Bass
 Lemon Risotto, Pea Tendrils, Seasonal Vegetables,
 White Wine Beurre Blanc

Pan Roasted Mahi-Mahi, Bamboo Rice,
 Grilled Scallions, Citrus Coconut Milk, Fruit Salsa

New Zealand King Salmon
 Saffron Basmati Rice, Asparagus,
 Feta Cheese, Basil Sauce

FROM THE RANCH

Roasted Mary's Farm Chicken Breast
 Buttermilk Pommes Puree, Foraged Mushrooms,
 Asparagus, Red Wine Thyme Jus

Filet Mignon
 Crushed Marble Potatoes, Asparagus,
 Guajillo Chile Hollandaise, Syrah Sauce

Bacon Wrapped Filet Mignon
 Parmesan Potato Pave, Mushroom Ragu,
 Asparagus, Bordelaise Sauce

Cast Iron Seared New York Steak
 Parsnip Puree, Foraged Mushrooms,
 Grilled Rapini, Barolo Sauce

Braised Beef Short Rib
 Whipped Potato, Seasonal Vegetables,
 Horseradish Gremolata, Merlot Braising Jus

Grilled Australian Lamb Chops
 Mushroom Farro Risotto, Seasonal Vegetables,
 Cilantro-Mint Pesto, Red Wine Thyme Sauce

DUO

Duo of Mary's Farm Chicken Breast Saltimbocca & Grilled Gulf Shrimp	(\$15 additional)
Prosciutto, Saffron Risotto, Asparagus, Pesto Sauce	
Duo of Filet Mignon & Sea Bass Roasted Marble Potatoes, Seasonal Vegetables, Pinot Noir Reduction, Chimichurri	(\$25 additional)
Duo of Filet Mignon & Shrimp Scampi Basil Risotto, Oven Dried Tomato, Asparagus, Pinot Noir Beef Jus	(\$25 additional)
Duo of Braised Beef Short Rib & Oro Bay Salmon Potato Celery Gratin, Roasted Brussel Sprouts, Barolo Sauce	(\$20 additional)



Split menu selections require the same side selections.

Vegetarian/Vegan selection automatically provided as additional entree option.

CHALLAH BREAD

10lb Challah

1 per 100 guests recommended

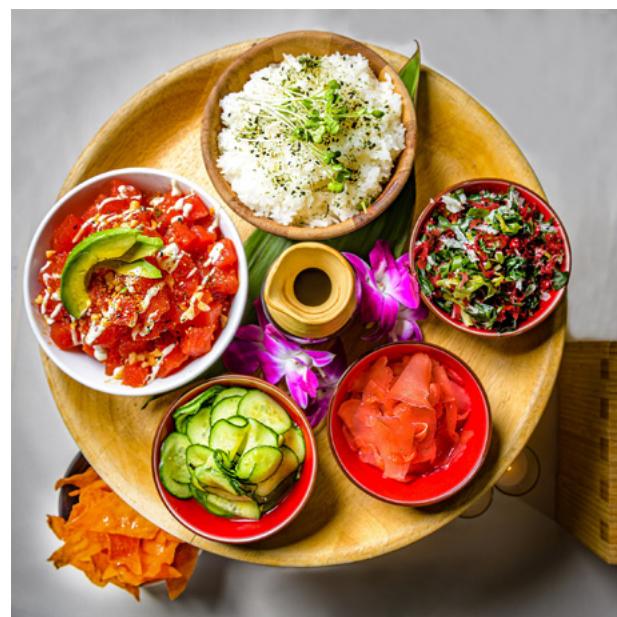
\$220

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APPETIZER DISPLAYS

Appetizer displays may be purchased in addition to passed Hors D'Oeuvres. Displays are prepared based on the full guarantee of event attendees and are priced for 1 Hour of Service.

RAW FROM THE EARTH	\$15	FLATBREAD PIZZA	\$20
Garden Fresh Carrots, Squash, Red Peppers, Asparagus, Broccoli, Tri-Colored Cauliflower, Cucumber Spears, Sun-Dried Tomato, Curry and Blue Cheese Dip		Select Three: Four Cheese Pepperoni & Italian Sausage Pear & Gorgonzola BBQ Chicken Foraged Mushrooms, Truffle Cheese, Arugula	
FRUIT SKEWERS	\$15		
Watermelon, Cantaloupe, Honey Dew, Pineapple, Strawberry, Honey Yogurt Dip			
DOMESTIC CHEESE DISPLAY	\$18	SEAFOOD ON ICE	\$40
Assortment of Domestic Cheeses Crusty Breads & Crackers, Grapes, Dried Fruits		Gulf Shrimp, Fresh Shucked Oysters, Fresh Dungeness Crab, Snow Crab Claws Served with Cocktail Sauce, Lemon Wedges, Tabasco and Mignonette (7 pieces per person)	
MEZZE	\$24		
Hummus, Tzatziki, Marinated Olives, Manchego Cheese, Persian Carrots, Bacon Wrapped Dates, Serrano Ham, Agro Dolce Turkish Figs, Grilled Pita Bread		Shrimp Cocktail with Colossal White Mexican Shrimp (3 pieces per person) \$25 per guest	
CHARCUTERIE DISPLAY	\$28	HAWAIIAN POKE STATION	\$30
Artisan Salami, Prosciutto, Sopressata, Marinated Olives, Roasted Almonds, Artisan & Domestic Cheese, Crusty Breads & Crackers, Grapes, Dried Fruits		Ahi & Salmon Poke, Black Sea Salt, Avocado, Green Onions, Sea Weed Salad, Pickled Japanese Cucumbers, Soy and Chile Oil, Steamed Sticky Rice, Wonton Chips	



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DESSERTS

Plated dinners include cake cutting services for cakes brought in from an outside bakery. Sherwood can also offer dessert selections to complement your meal.

PLATED DESSERTS

\$15

Milk Chocolate Marquise
Passion Fruit, Hazelnut Feuilletine

Passionfruit Tres Leches Cake
Strawberries, Passionfruit Sauceee

Butterscotch Pot De Crème
Salted Caramel
Gluten Free

Lemon Tart
Lavender Meringue, Raspberry Sauce

Opera Cake
Espresso Buttercream, Chocolate Ganache

Flourless Chocolate Cake
Fresh Raspberries
Gluten Free

Strawberry Chiffon Cake
Fresh Strawberry Sauce

White Chocolate Cheesecake
Raspberry Sauce



COOKIE BAR

\$45 per dozen

Macadamia / Chocolate Chip / Peanut Butter

CUPCAKE BAR

\$65 per dozen

Choice of Two:
Red Velvet, Chocolate Salted Caramel,
Strawberry & Cream, Lemon Blueberry,
Carrot Cake & Cream Cheese,
Chocolate-Chocolate, Vanilla-Pineapple,
Tiramisu, Banana-Nutella,
Chocolate-Smores

Minimum 2 Dozen Order

ASSORTED CAKE POPS

\$60 per dozen

Minimum 2 Dozen Order

MINI FRENCH PASTRIES

\$70 per dozen

Bavarian Napoleon, Princess Cake,
Mini Cheesecake, Éclair, Opera Cake,
Tiramisu, Black Forest Cake,
Rustic Apple Tart

Minimum 2 Dozen Order

CAPPUCCINO BAR

Barista Serving Espresso, Cappuccino, Café Latte, Café Mocha
2 hour Service

\$8
(100 person minimum order)

CAPPUCCINO BAR WITH LATTE ART

Customize your Latte Foam with your very own Logo or Photos!
Prints on each drink in front of your guests eyes!
2 Hour Service
(100 person minimum order)
\$12

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LATE NIGHT SNACK

ANGUS BEEF SLIDERS

Cheddar Cheese, Iceberg Lettuce, Pickle
Thousand Island Dressing

\$22

PIZZA PARTY

BBQ Chicken, Pepperoni, Margarita
Parmesan Cheese, Crushed Red Pepper

\$20

FRIED CHICKEN SLIDERS

Pickles, Spicy Aioli, Brioche Bun

\$18

MEXICAN FIESTA

Mini Beef Taquitos, Chicken Flautas,
Sour Cream, Pico De Gallo, Salsa

\$18

TRUFFLE FRIES & TATOR TOTS

Parmesan Cheese, Ketchup, Ranch Dressing

\$9

MILK & COOKIES

Tray Passed Milk Shots
with Mini Homemade Chocolate Chip Cookies

\$8

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EVENT ENHANCEMENTS

PRE CEREMONY LEMONADE STATION

Add Fresh Lemonade to your pre-ceremony beverage selections

\$5

CHIAVARI CHAIRS

\$7

SHERWOOD LAWN GAMES

Bocce Ball	\$50
Corn Hole	\$50
Giant Jenga	\$50

LIGHTING OPTIONS

Uplight Package	\$500
Custom Gobo	\$250



THE AFTER PARTY

For Receptions that take place on the Croquet Lawn, we offer an "After Party" experience in our main Ballroom so you can keep the party going after the 10:00pm Noise Curfew.

Includes: Sherwood White Dance Floor, Limited Tables and Chairs for Lounge Style Seating,

DJ Table & Bar Setup (if needed)

2 ADDITIONAL HOURS OF EVENT TIME

\$4,000

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BAR & BEVERAGE

HOSTED BAR PACKAGES

Bar Packages are charged per **every** attending adult and include a selection of spirits, house red, white and sparkling wines, domestic and imported beers, sparkling water, and assorted juices and soft drinks. Bar Packages include 1 bartender per 75 guests. Sherwood maintains a NO SHOT Policy.

	Three Hours	Four Hours	Five Hours	Add'l Hour(s)
WELL BAR PACKAGE	\$50	\$66	\$82	\$16
PREMIUM BAR PACKAGE	\$56	\$74	\$92	\$18
SUPERIOR BAR PACKAGE	\$62	\$82	\$102	\$20

WELL
 New Amsterdam Vodka,
 New Amsterdam Gin,
 Dewar's Scotch, Wild Turkey,
 Jose Cuervo Gold Tequila,
 Bacardi Light, Captain Morgan,
 Seagrams 7

PREMIUM
 Tito's Vodka,
 Bombay Sapphire Gin,
 Jack Daniel's, Crown Royal,
 Jameson, Glenlivet,
 Jose Cuervo 1800 Tequila,
 Kahlua, Bailey's

SUPERIOR
 Grey Goose Vodka,
 Hendrick's Gin,
 Macallan 12 Years, Maker's Mark,
 Johnnie Walker Black Label,
 Casamigos Blanco Tequila,
 Grand Marnier

BEER/WINE BAR PACKAGE (no alcohol or spirits)

Bar Packages are charged per **every** attending adult and include house red, white and sparkling wines, domestic and imported beers, sparkling water, and assorted juices and soft drinks. Bar Packages include 1 bartender per 75 guests.

Three Hours: \$36
 Four Hours: \$44
 Five Hours: \$52
 Add'l Hour(s): \$10

PER DRINK PRICES

Well Cocktails	\$16	Domestic and Imported Beer	\$10
Premium Cocktails	\$18	House Wine, glass	\$14
Superior Cocktails	\$20	Non Alcoholic Beverages	\$5
Bartender Fee \$350			

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WINE

HOUSE WINE

Sherwood's house wine is included with any alcoholic beverage package.

Cypress Vineyards, Chardonnay, California

Cypress Vineyards, Cabernet Sauvignon, California

Domaine St. Michelle Brut, Sparkling Wine, Washington

VARIETAL WINE PACKAGE \$14 per adult

Our Varietal Wine Package can be added to any alcoholic beverage package for an additional \$14 per adult. This package includes upgraded selections in four different varietals, enabling you to please the many different palates of your attending guests.

DAOU Paso Robles Sauvignon Blanc

This lovely, bright and cheery Sauvignon Blanc offers tantalizing aromas of grapefruit, pineapple and gooseberry, with hints of quince.

DAOU Paso Robles Chardonnay

This lush and luxuriant Chardonnay presents tropical aromas of pineapple, mango and freshly sliced banana, all accented by captivating accents of nutmeg, vanilla, honeysuckle, and hazelnut.

DAOU Central Coast Pinot Noir

The Central Coast Pinot Noir offers enticing aromas of cherry, rhubarb and rose petal, with notes of violet, cloves and toasty oak.

DAOU Paso Robles Cabernet Sauvignon

This Cabernet Sauvignon shows characteristics that are rich and sophisticated on the nose with currant, black cherry, cedar and eucalyptus, and displays undertones of blackberry and wet gravel.



Wine Corkage Fee—\$25 per 750 ml. bottle

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INSPIRATION



EVENT GUIDELINES

MENU PRICING

Menu pricing and fees are subject to a 23% Service Charge and current Sales Tax. Menu items and prices listed are subject to change without notification.

GUARANTEE

Your Catering Manager must be notified of the exact number of guests attending and meal breakdowns no later than two (2) weeks prior to your event. This will be considered your guarantee, for which you will be charged, even if fewer guests attend the event.

FOOD & BEVERAGE DETAILS

All food and beverage arrangements must be made through the Club. Outside food and beverage will be permitted only upon approval from the Club and applicable fees will apply. The Club's liquor license requires that Club employees dispense all alcoholic beverages.

Sherwood requires table cards or other designation of entree selection in advance for each attendee displayed at each place setting.

CHILDREN & VENDOR MEALS

Children's meals may be ordered for \$50 each for guests 10 and younger. The meal will consist of Chicken Fingers, French Fries, Fruit Cup & a Cookie.

Vendor Meals may be ordered for \$80 each. Vendors may NOT order alcoholic beverages from the bar or consume alcohol on site..

INSURANCE

Sherwood requires all weddings to acquire insurance naming Sherwood Country Club as additionally insured for your wedding. We request you obtain insurance for General Liability insurance in an amount of at least \$1,000,000.00. The additionally insurance endorsement should read Sherwood Country Club.

Sherwood also requires each of your vendors to follow similar procedures. This will be outlined in the Vendor Policy Form.

EVENT PLANNER

A licensed event planner is required for all weddings. We require a minimum of 3 Months of Service leading up to the event. We can provide you with a list of planners that are familiar with the club and have worked here before if you would like. YOUR EVENT PLANNER MAY NOT BE AN ATTENDING GUEST.

NOISE CURFEWS

The Club's curfew policy for outdoor events are not permitted after 10:00pm. Before and after these times, patio doors must stay closed.

DJs and Bands will be required to adhere to Ventura County Noise Ordinance levels and will be monitored with a decibel reader throughout the event.

Indoor events may extend with an hourly rate until 2:00am with liquor service ending no later than 1:30am.

EVENT PARKING

Client must submit an alphabetized guest list including vendor names 1 week prior to the Event for entrance through the security gate. Self-parking is available and designated for guests at no charge.

Valet parking may be arranged by the Catering Office through an outside contractor. All valet contractors must comply with the Club's policies including insurance requirements.

DECORATION, DECOR & CLUBHOUSE PROPERTY

Sherwood does not permit any items to be attached to any wall, floor, window or ceiling with nails, tape, staples or any other substance. Open flames, such as candles, are not permitted without a protective enclosure. Additionally, the Club does not permit any confetti, rice, paper or sparklers to be used.

Sherwood maintains the right to alter the venue's interior, exterior or landscape without notice.

MEMBER ONLY AREAS

Although you do not need to be a member to host your event at the club, Sherwood Country Club does maintain certain areas at the Club that are for members only. In the golf clubhouse, these areas include our men's and ladies' locker rooms, restaurants, golf course and driving range. Guests that are at the club for a private event may not access these member only spaces and may be asked to leave if found in those areas.

*DRONES: As of now, drones are still permitted for your event. They may ONLY fly over your event spaces, and may not intrude upon or film any Sherwood members or member areas.

AND THEY
LIVED HAPPILY
EVER AFTER...





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THOUSAND OAKS, CALIFORNIA 91361

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