



The Main EVENT

An inside look at how celebrations come to life at RHCC

One of the biggest advantages of having a beautiful new clubhouse at Rolling Hills Country Club is the ability for Members to plan and host a variety of different celebrations in a magnificent setting with great dining options.

RHCC Member Stefani Goldenberg has thrown a number of events at the Club, including ladies mixers, holiday lunches and even her own birthday party – so she has a pretty good idea of what it’s all about. We recently spoke with Stefani about her experiences planning, staging and hosting events at the Club and how RHCC has helped make them successful.



What are some of the events that you have hosted at the Club? I am vice president of the Ladies Golf Association at RHCC and we hold five Member mixer golf tournaments a year hosting around 50 women who join us for lunch after golf. I’m also in charge of the Ladies Holiday Luncheon, which this year hosted 275 guests. Additionally, I was in charge of our Fall Member-Guest golf tournament hosting 110 Members and guests. The theme for the tournament was “Tailgating on



Tailgating on the Tees featured a football theme with an outdoor lunch on the Banquet Lawn.

the Tees,” a football /tailgating theme. I worked with Executive Chef Johnny De Vivo and the catering team to do an outdoor lunch on the banquet lawn. He did a whole barbecue-themed lunch that was a huge hit and something that the Ladies Club has never done before. Outside the Club events, I have hosted banquets for the Peninsula High School boy’s golf team and the girl’s song team as well as a banquet for my daughter’s competitive dance team. I also did a birthday bash for myself.



What kind of dining options were available? The ladies mixers usually feature a buffet. We’ve had a build-your-own sandwich bar with a soup, a taco bar and a deconstructed Cobb salad. They’re not super complicated and the ladies can come in and grab their food as soon as they finish with golf. With the Ladies Holiday Luncheon, we started with a vendor boutique. As the ladies were shopping, we had champagne, passed appetizers and a Charcuterie station. Then everyone went into the main dining room for a formal sit-down meal. During both the shopping time and meal service, we had a four-piece orchestra providing entertainment. The banquets that I’ve held for the high school are between

60-100 people and are very budget-driven. It’s typically a matter of, “This is my budget so what can we do?” My birthday party was 80 people, and I chose to feature different food stations that included dim sum dumplings, a taco bar, and beef and ahi sliders.



Can you describe the process for us? First, try to set the date as far in advance as you can. If you can do an event during the week versus the weekend, there is usually more flexibility and availability. The weekends become more premier times because of weddings – and the holiday months are very busy. Tuesday through Thursday are when I typically try to hold my events. Have an idea of what you’re looking for so you can say, “Here’s my budget, I know I want a buffet, what can we do to dress it up?” The Holiday Luncheon and my birthday celebration were a little more upscale so we brought Chef Johnny into the conversation. With my birthday party, he came up with the dumplings – and they were a huge hit! I even changed my menu after meeting with him and hearing what he’s had success with at previous parties. The key is good communication to ensure everyone is on the same page.



How did the staff meet or exceed your needs and expectations? During the planning stages, both Director of Catering & Events Erica King and Special Events Coordinator Krystal Sullivan were great when it came to offering options and working within my budget. The day of the event, the staff has always been extremely helpful. Whether the Club was in charge of decorations or I provided my own, everyone would offer support to help me set up the engagement in a spectacular way. Several of the clubhouse managers – including Robert Aragon, Jose Concepcion, and Malcolm Smith – have always been there with me during setup helping decorate tables, hang balloons, and assist with anything else I needed.



What were you most pleased with when it came to the day of the event? When I’ve been at the Club setting up, someone always comes over to ask if I need help with anything. I have found the staff to be extremely helpful and willing to jump right in to help me out.



Do you feel the team at RHCC delivered as promised? I can’t think of a time they haven’t. Now that we’re a year into operations at the new facility, the staff has really evolved. The level of service is better than ever. You just have to be clear what your exceptions are and what your budget is. They will handle it from there. And, if you’re looking for anything to go along with your party, the catering department has connections. They can help in that area, from decorating to entertainment. The point is that there is so much versatility. If you have a general idea and a clear budget you can sit down with the group and see what is possible. I’m very happy to bring my business to Rolling Hills Country Club – and of course you can’t beat the venue or the beautiful views.

> EMAIL Director of Catering and Events Erica King at ericak@rollinghillscs.com, or call (424) 903-0030 for information on booking your event at RHCC.



From the Ladies Holiday Luncheon to birthday parties and more, the team at RHCC goes above and beyond to create a memorable experience for Members and their guests.

