




THE
RIDGE
EST 1999

THE RIDGE EVENTS CENTER

Wedding Packages

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Pricing and
menus are
subject to
change.
Contact the
Sales Manager
for more
details.



ABOUT THE RIDGE

Situated in the heart of Gold Country, The Ridge Golf Course and Events Center offers you the elegance that only Mother Nature can provide. An artful sweep of stone and glass tucked away in a corner of the foothills, this stunning clubhouse sits atop a small ridge that overlooks a sea of towering pine trees, rolling hills and sparkling ponds. A 100-year-old blue oak tree stands to provide shelter from the brilliant setting sun as the perfect location for you and your love one to utter those cherished I do's.

The champion 18-hole award winning golf course serves as the backdrop while your guests gather on the veranda for a cocktail reception before entering the candlelit ballroom. Once seated, guests will experience one of our finest meals prepared by Executive Chef. Our Chef approaches each dish and your dining experience as an opportunity to inspire. The Ridge Golf Course and Events Center is as beautiful and captivating as the breathtaking views it commands. Even more exceptional than our stunning location is our signature service.

At The Ridge, you will find a level of service seldom found anywhere else. Our professional staff prides itself on catering to your every need. You and your guests will enjoy personalized, professional attention as we host your event and hope to leave you with nothing less than a memory of a lifetime.

Enclosed you will find the three wedding packages that the Ridge has to offer. We welcome the opportunity to introduce you to our venue and look forward to assisting you with your questions. As we realize that your event is unique, it is our goal to make your day all that you have dreamt.

Sincerely,
Sandra Dominey
Event Sales Manager

VENUE PRICING

2024 Venue Rental:

- Ceremony Site: \$750
- Ballroom Reception:
 - Friday = \$1,500
 - Saturday = \$2,500
 - Sunday = \$1,000

2025 Venue Rental:

- Ceremony Site: \$1000
- Ballroom Reception:
 - Friday = \$2,000
 - Saturday = \$3,000
 - Sunday = \$1,500



PLEASE NOTE: Venue rental pricing is subject to current sales tax. All food and beverage prices are subject to 20% Service Charge and then current sales tax. Food minimums apply. All details stated in packages are subject to change

INCLUDED IN THE CEREMONY SITE RENTAL:

Our Wedding Coordinator who will work closely with you to organize and direct your rehearsal and ceremony.

~Bridal Suite: Available all day for you to get ready, relax, and keep your belongings safe.

The room is set with tables, chairs, two full length mirrors, a dress rack, privacy screens, complementary Champagne or Cider (up to 2 bottles total), and water. Complementary hors d'oeuvres are also placed in the Bridal Suite for the wedding party after the ceremony.

~Groom's Suite: Available three hours prior to your Ceremony to hang out with your groomsmen. The room is set with a table, chairs, a full-length mirror, clothing hooks, cable TV and complementary pitchers of beer (up to 2 pitchers).

Wooden Ceremony Arch
or Oak Tree

Up to 270 White Resin Chairs

Water Station



CLASSIC RECEPTION

Rentals:

- ~ Floor Length Tablecloths & Linen Napkins
- ~ China, Stemware, & Silverware
- ~ Votive candles & round mirrors

Services:

- ~ Cake Cutting
- ~ Large projector screen for picture slideshow
- ~ Microphone for toasts

Food & Beverage:

- ~ Cocktail Hour Hors D'oeuvres: Choice of 2
- ~ Wine Service: House red & white wine served with dinner
- ~ Buffet or Plated Meal Includes: Rolls & butter, salad, selection of two meat entrées, Chef's choice vegetarian/vegan entrée, and a Beverage Station with coffee, hot tea, iced tea, and lemonade.
- ~ House Champagne and Martinelli's Sparkling Cider for the toasts



\$75 PER PERSON

CLASSIC MENU



Please select one salad and two entrées for your guests. A seasonal vegetarian or vegan entrée is available upon request. The Executive Chef will pair seasonal accompaniments (starch & vegetable) to compliment both chosen entrées.

SALADS:

Mixed Green Salad with sliced cucumber, cherry tomato, with Ranch *or* Mustard-Balsamic Vinaigrette

Ridge Salad with spring mix, candied walnuts, dried cranberries & feta with Honey-Mustard Dressing

ENTREES:

Roasted Chicken Breast with green and red grapes, basil, sliced almonds and Sangiovese Beurre Rouge

Greek Style Chicken Breast with feta cheese, Kalamata olives, tomato, lemon, and oregano

Grilled Atlantic Salmon with leeks and Beurre Blanc

Grilled Skirt Steak with Pesto

Grilled Bistro Filet with Garlic Sauce

Red Wine Braised Short Ribs

Included: Chef's choice of a vegetarian or vegan entrée

ELEGANT RECEPTION

Rentals:

- ~ Floor Length Tablecloths & Linen Napkins
- ~ China, Stemware, & Silverware
- ~ Votive candles & round mirrors

Services:

- ~ Cake Cutting
- ~ Large projector screen for picture slideshow
- ~ Microphone for toasts

Food & Beverage:

- ~ Cocktail Hour Hors D'oeuvres: Choice of 3
- ~ Wine Service: House red & white wine served dinner
- ~ Buffet or Plated Meal Includes: Rolls & butter, salad, selection of two meat entrées, Chef's choice vegetarian/vegan entrée, and a Beverage Station with coffee, hot tea, iced tea, and lemonade.
- ~ House Champagne and Martinelli's Sparkling Cider for the toasts

Also a round of golf
for two!

\$85 PER PERSON



ELEGANT MENU



Please select one salad and two entrées for your guests. A seasonal vegetarian or vegan entrée is available upon request. The Executive Chef will pair seasonal accompaniments (starch & vegetable) to compliment both chosen entrées.

SALADS:

Caesar Salad with Romaine lettuce tossed in Parmesan, croutons, and Caesar dressing

Baby Spinach Salad with dried cherries, almonds, goat cheese, and Pancetta Vinaigrette

Ridge Salad with spring mix, candied walnuts, dried cranberries and feta, with Honey-Mustard dressing

ENTREES:

Grilled Moroccan Spiced Chicken Breast with lemon, almonds and mint

Roasted Chicken Breast stuffed with goat cheese and herbs, served with Rustic Red Sauce

Alaskan Halibut with Citrus Beurre Blanc, and Port Reduction(Offered March to mid-October)

New York Steak with wild mushrooms and porcini butter

Flat Iron Steak with Bleu Cheese Sauce

Slow Roasted Pork Loin with seasonal topping and sauce

Included: Chef's choice of a vegetarian or vegan entrée

TIMELESS RECEPTION

Rentals:

- ~ Floor Length Tablecloths & Linen Napkins
- ~ China, Stemware, & Silverware
- ~ Votive candles & round mirrors

Services:

- ~ Cake Cutting
- ~ Large projector screen for picture slideshow
- ~ Microphone for toasts

Food & Beverage:

- ~ Cocktail Hour Hors D'oeuvres: Choice of 4
- ~ Wine Service: House red & white wine served dinner
- ~ Buffet or Plated Meal Includes: Rolls & butter, salad, selection of two meat entrées, Chef's choice vegetarian/vegan entrée, and a Beverage Station with coffee, hot tea, iced tea, and lemonade.
- ~ House Champagne and Martinelli's Sparkling Cider for the toasts

Also a round of golf
for four!

\$95 PER PERSON



TIMELESS MENU



Please select one salad and two entrées for your guests. A seasonal vegetarian or vegan entrée is available upon request. The Executive Chef will pair seasonal accompaniments (starch & vegetable) to compliment both chosen entrées.

SALADS:

Caprese Salad with fresh Mozzarella, tomatoes, basil, balsamic reduction, and extra virgin olive oil

Panzanella Salad with mixed greens, arugula, roasted corn, tomatoes, red onion, grilled bread, and herb vinaigrette

Local Pear Salad with crumbled Blue Cheese, candied walnuts, and sliced fresh local pears in champagne vinaigrette

ENTREES:

Saltimbocca Airline Chicken Breast with a shallot & white wine pan sauce

Sautéed Chicken Breast with wild mushroom thyme jus
Seared Ahi with a sesame crust, dehydrated tomato, micro arugula, drizzled with soy sauce & red wine vinaigrette

Crispy Skin Sea Bass with Chimichurri sauce

Grilled Filet Mignon with balsamic onions and blue cheese

Grilled Rib Eye with herb & shallot blue cheese butter

Included: Chef's choice of vegetarian entrée

KIDS' MENU



We have created a special menu for our younger guests from the ages of 4-12 yrs. This is not included in the Reception Packages' pricing. Please select one main entrée for all of the children.

Chicken Tenders and Fries

Cheese Quesadilla

Hamburger and Fries

Macaroni & Cheese



\$20 PER CHILD

HORS D'OEUVRES SELECTIONS FOR PACKAGES

Moroccan Cigars with potato and chives in a light pastry, served with Cucumber Yogurt Sauce

Potato Canape with cream cheese, green onion, and bacon

Caprese Kabob with cherry tomatoes, Mozzarella, and fresh basil, drizzled with Balsamic Reduction

Chicken Satay with Chef's choice of sauce and garnish

Stuffed Mushrooms with spinach and cheese
or sausage

Cold Poached Prawns with Cocktail Sauce

Spanakopita with light pastry filled with Feta cheese, onion, and spinach

Pinwheels with Turkey, Bacon, Lettuce, Tomato, and Cream Cheese

Arancini with spicy tomato sauce, balsamic reduction, and fried basil

Seasonal Crostinis

-Shaved Steak with Blue Cheese Mousse

-Butter Nut Squash with bacon and almonds

-Herb Goat Cheese with Dried Cherry and Balsamic Port Reduction

-Tomato Bruschetta with garlic, olive oil, and basil

Garden Vegetable Crudités with ranch dressing

Domestic Cheese and Fruit Display with Jack, Cheddar, Pepper Jack, Swiss cheese, and seasonal fresh fruit

TRAY PASSED HORS D'OEUVRES

The prices below are per order . There are 50 pieces per order.

Moroccan Cigars with potato and chives in a light pastry,
served with Cucumber Yogurt Sauce **\$110**

Crab Cakes with Lemon Aioli **\$175**

Caprese Kabob with cherry tomatoes, Mozzarella,
and fresh basil, drizzled with Balsamic Reduction **\$95**

Pinwheels with Turkey, Bacon, Lettuce, Tomato,
and Cream Cheese **\$80**

Potato Canape filled with cream cheese, parsley, green onion
and bacon **\$100**

Chicken Satay with Chef's choice of sauce and garnish **\$125**

Cold Poached Prawns with Cocktail Sauce **\$150**

Pancetta Wrapped Prawns with Basil Oil **\$175**

Arancini with spicy tomato sauce, balsamic reduction, and
fried basil **\$110**

Seasonal Crostinis (prices vary)

-Shaved Steak with Blue Cheese Mousse

-Butter Nut Squash with Applewood Bacon and almonds

-Herb Goat Cheese with Dried Cherry and
Balsamic Port Reduction

-Tomato Bruschetta with garlic, olive oil, and basil

STATIONED HORS D'OEUVRES



**The prices below are per display.
Each display serves about 30 guests.**

Fresh Seasonal Fruit Display \$110

Garden Vegetable Crudités with ranch dressing **\$90**

Domestic Cheese and Fruit Display with Jack, Cheddar, Pepper Jack, and Swiss cheese, and seasonal fresh fruit **\$130**

Artisan Cheese Experience with fresh & dried fruit, toasted nuts and artisan cheeses **\$225**

Cured Meats and Antipasti with Prosciutto, Salami, Coppa, Mortadella, marinated fresh Mozzarella, grilled sweet peppers, olive oil and rosemary, and specialty olives **\$210**

Cold Smoked Atlantic Salmon with capers, shaved red onion, chopped boiled eggs, chives, lemons, crostinis, and herbed cream cheese **\$200**

BAR PRICING



LIQUOR

Well **\$7.00**

Call **\$9.00**

Premium **\$10.00**

Top Shelf **\$11-\$16**

BEER

Domestic **\$6.00 per bottle**

Imported/Microbrew **\$7.00 per bottle**

Seasonal Craft on Draft **\$8 per glass**

HARD SELTZER & CIDER

Seltzers **\$8.50 per can**

Cider **\$6.50 per bottle**

WINE

House Wine **\$7.00 per glass/\$26 per bottle**

Premium Wine **\$9 - \$13 per glass/\$38 - \$48 per bottle**

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Juice, & Sparkling water **\$3.00**

(Pricing is subject to change. Bar menu available upon request.)

BAR PACKAGES



Non-Alcoholic Package

Unlimited Sodas **\$3 per person per hour (3 hour minimum)**

Beer, Wine, and Soda Package

All Beers, House Wines, Hard Seltzers, Hard Cider,
and Sodas **\$8 per person per hour**

Moderate Bar Package

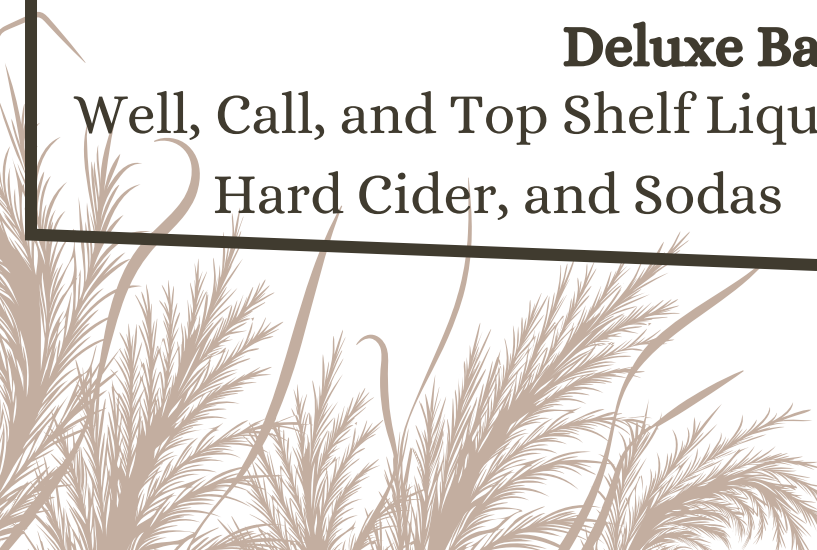
House Brand Vodka, Gin, Scotch, Whiskey, Bourbon, Rum,
Tequila, Beer, House Wine, Hard Seltzers, Hard Cider, and
Sodas **\$10 per person per hour**

Premium Bar Package

Premium Vodka, Gin, Scotch, Whiskey, Rum, Bourbon,
Tequila, Premium Wine, Beer, Hard Seltzers, Hard Cider,
and Sodas **\$12 per person per hour**

Deluxe Bar Package

Well, Call, and Top Shelf Liquor, Wine, Beer, Hard Seltzer,
Hard Cider, and Sodas **\$14 per person per hour**



BAR GUIDELINES



In an effort to serve alcohol responsibly, we have some restrictions on our bar services.

We do not offer shots, but guests may order liquor on the rocks.

The packages do not include doubles, but they are available for purchase.

Per our liquor license, bartenders will serve one drink per person at a time.

The bartender reserves the right to cut off any overly intoxicated guests at any time during the wedding.



CONTACT INFORMATION



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