



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

Tucked in the heart of California's Gold Country, The Ridge Golf Course and Events Center offers a setting as breathtaking as your love story. Our architecturally striking clubhouse - an artful blend of stone and glass - is perched atop a quiet ridge, surrounded by rolling hills, sparkling ponds, and towering pines.

Beneath the branches of a century-old blue oak tree, you'll find the perfect, sun-kissed spot to exchange vows. With nature as your backdrop and elegance all around, your ceremony will be nothing short of magical.

Let the beauty of our championship 18-hole golf course frame your celebration. Begin with a cocktail hour on the veranda, where guests can mingle under the sky, then step into our candlelit ballroom for an evening of celebration and fine dining.

Our Executive Chef curates each menu with passion and precision, transforming your meal into an experience your guests will never forget.

At The Ridge, we believe your wedding should be as seamless as it is spectacular. Our experienced staff is devoted to every detail, offering the kind of attentive, personalized service that lets you relax and fully enjoy your day.

From the first tour to your final dance, we're here to make sure every moment is picture-perfect.

Inside you'll find three thoughtfully designed wedding packages tailored to fit a range of styles and celebrations. We can't wait to welcome you to The Ridge and help bring your unique vision to life.

Let's create a day you'll remember forever.


Sincerely,
Sandra Dominey
Event Sales Manager



VENUE RENTAL

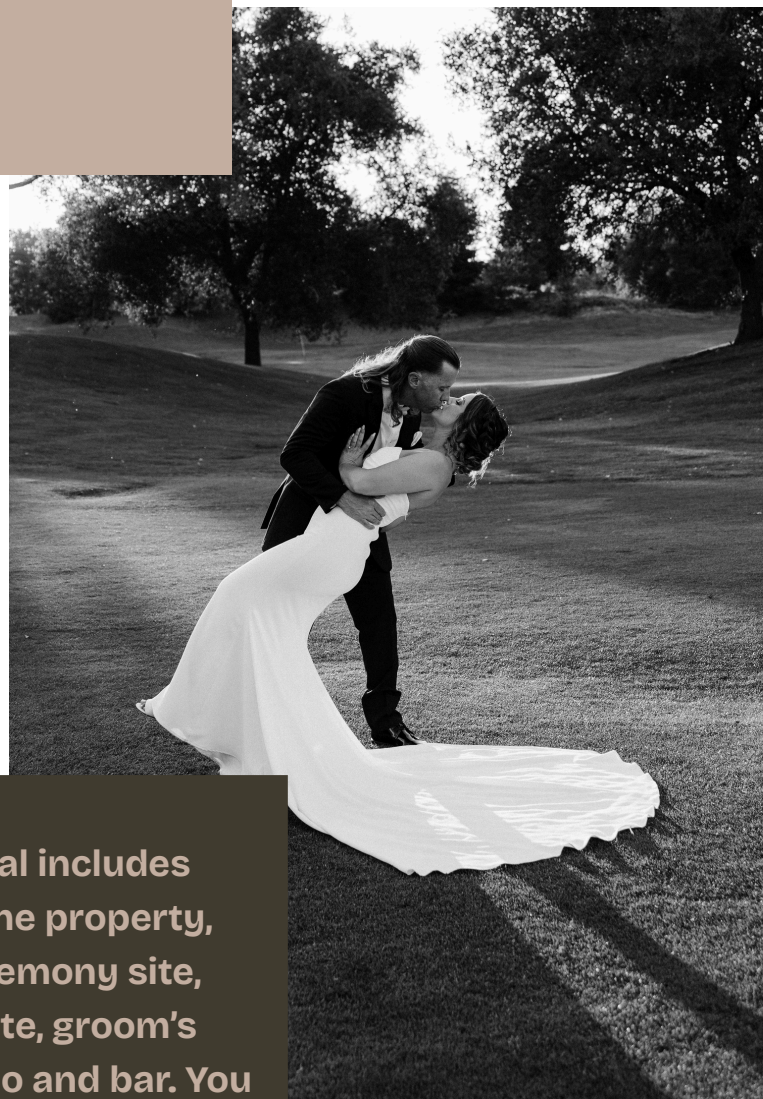



\$4500



Your venue rental includes exclusive use of the property, including the ceremony site, private bridal suite, groom's room, ballroom, patio and bar. You and your wedding party will enjoy a relaxed, stress-free day getting ready on-site, surrounded by friends, family, and the natural beauty of the foothills.

PLEASE NOTE: Venue rental pricing is subject to current sales tax. All food and beverage prices are subject to 22% Service Charge and then current sales tax. Food minimums apply. All details stated in packages are subject to change.



CEREMONY SITE RENTAL



Choose from two stunning outdoor Ceremony Sites.

Say "I do" at our scenic Overlook Ceremony Site with panoramic foothill views or underneath our iconic 100-year-old Blue Oak Tree.

Up to 270 White Resin Chairs.

Water Station.



CLASSIC RECEPTION

Included Amenities:

Floor Length Tablecloths
& Linen Napkins
Chargers, China, Stemware,
& Silverware
Votive Candles & Round Mirrors

Included Services:

Cake Cutting
Large Projector Screen for
Picture Slideshow
Microphone for Toasts

Food & Beverage:

Cocktail Hour Hors D'oeuvres: Choice of 2
Buffet or Plated Meal Includes: Rolls & Butter, Salad, Selection of
Two 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.



\$69 BUFFET

\$79 PLATED

CLASSIC MENU



Please select one salad and two entrées for your guests.
A seasonal vegetarian or vegan entrée is available upon request.
Our 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 Coulotte

with Pesto

Grilled Bistro Filet

with Garlic Sauce

Included: Chef's Choice of a Vegetarian or Vegan Entrée

ELEGANT RECEPTION

Included Amenities:

Floor Length Tablecloths
& Linen Napkins
Chargers, China, Stemware,
& Silverware
Votive Candles & Round Mirrors

Included Services:

Cake Cutting
Large Projector Screen for
Picture Slideshow
Microphone for Toasts

Food & Beverage:

Cocktail Hour Hors D'oeuvres: Choice of 3
Buffet or Plated Meal Includes: Rolls & Butter, Salad,
Selection of Two 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!

\$79 BUFFET

\$89 PLATED



ELEGANT MENU



Please select one salad and two entrées for your guests.
A seasonal vegetarian or vegan entrée is available upon request.
Our 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
with Flaked Herb Goat Cheese and Rustic Red Sauce

Alaskan Halibut (+\$4)
with Citrus Beurre Blanc, and Port Reduction
(offered March to mid-October)

New York Steak
with Wild Mushrooms and ½ Peppercorn Demi

Flat Iron Steak
with Bleu Cheese Mousse

Slow Roasted Pork Loin
with Seasonal Topping and Sauce

Included: Chef's Choice of a Vegetarian or Vegan Entrée

TIMELESS RECEPTION

Included Amenities:

Floor Length Tablecloths
& Linen Napkins
Chargers, China, Stemware,
& Silverware
Votive Candles & Round Mirrors

Included Services:

Cake Cutting
Large Projector Screen for
Picture Slideshow
Microphone for Toasts

Food & Beverage:

Cocktail Hour Hors D'oeuvres: Choice of 4
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.



\$89 BUFFET

\$99 PLATED

**Also a Round of
Golf for Four!**

TIMELESS MENU



Please select one salad and two entrées for your guests.
A seasonal vegetarian or vegan entrée is available upon request.
Our 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, Blistered Heirloom Tomato,
Micro Arugula, drizzled with Soy Sauce & Red Wine Vinaigrette

Crispy Skin Sea Bass
with Chimichurri Sauce

Grilled Filet Mignon
with Balsamic Onion Bacon Jam 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

Potato Canapé

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.

Crab Cakes \$175

with Lemon Aioli

Caprese Kabob \$105

with Cherry Tomatoes, Mozzarella,
and Fresh Basil, drizzled with Balsamic Reduction

Pinwheels \$100

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

Potato Canape \$100

filled with Cream Cheese, Parsley, Green Onion and Bacon

Chicken Satay \$135

with Chef's Choice of Sauce and Garnish

Cold Poached Prawns \$150

with Cocktail Sauce

Pancetta Wrapped Prawns \$175

with Basil Oil

Arancini \$125

with Spicy Tomato Sauce, Balsamic Reduction, and Fried Basil

Seasonal Crostinis (*prices vary*)

-Shaved Steak with Blue Cheese Mousse

-Butter Nut Squash with Applewood Bacon and Almonds

-Herb Goat Cheese with Dried Cherry & 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 \$125

Garden Vegetable Crudités \$90

with Ranch Dressing

Domestic Cheese and Fruit Display \$135

with Jack, Cheddar, Pepper Jack, and Swiss Cheese,
and Seasonal Fresh Fruit

Artisan Cheese Experience \$225

with Fresh & Dried Fruit, Toasted Nuts and Artisan Cheeses

Cured Meats and Antipasti \$250

with Prosciutto, Salami, Coppa, Mortadella,
Marinated Fresh Mozzarella, Grilled Sweet Peppers,
Olive Oil & Rosemary, and Specialty Olives

Cold Smoked Atlantic Salmon \$200

with Capers, Shaved Red Onion, Chopped Boiled Eggs,
Chives, Lemons, Crostinis, and Herbed Cream Cheese

BAR PRICING



COCKTAIL HOUR

Beer/Wine/Liquor

\$18 Per Person/Per Hour

TABLE SIDE WINE POUR (choice of 2)

House Wine: Cabernet, Chardonnay,
Sauvignon Blanc & Merlot

\$18 Per Person/Per Hour

NON-ALCOHOLIC BAR

Soft Drinks, Lemonade, Iced Tea, & Non- Alcoholic drinks

\$10.00 Per Person/Per Hour

*In an effort to serve alcohol responsibly, bartenders will serve
two drinks per person at a time. The bartender reserves the right to discontinue
alcohol service to guests who appear intoxicated.*

(Pricing is subject to change. 22% Service Charge)



CONTACT INFORMATION



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