

The Ridge Golf Course & Events



2024 TOURNAMENT SEASON



Welcome to The Ridge Golf Course & Event Center – 2024 Tournament Season

As the new season unfolds, we at The Ridge Golf Course & Event Center in Auburn, California, are thrilled to open our doors to your esteemed tournaments for the 2024 season. Embrace the spirit of competition and camaraderie amidst the rolling hills and stunning vistas that our course, a true jewel of the Sierra Nevada foothills, has to offer.

Tournament Offerings: We are delighted to host your tournament Monday through Friday at a competitive rate of \$75 per person. This includes the Green Fee, Cart, Driving Range Balls, and a Prize Fund, all crafted to ensure a premium golfing experience.

Beverage Policy: For those wishing to personalize their event with their own selection of alcoholic beverages, we kindly ask that you obtain a daily ABC license from Placer County and provide a copy for our records. A fee of \$2,000 will apply for the privilege of bringing your own alcohol to the event, and we remind all our guests that outside alcohol is not permitted within the clubhouse at any time.

Culinary Delights: We are excited to introduce our new "On the Turn" menu, designed to offer a convenient and delicious dining experience as you make the turn at the 10th tee. Relish in our amazing All-American BBQ, savor our Handcrafted Artisan Sandwiches, or indulge in our on-site Wood-Fired Pizza. Accompanied by our classic Biergarten, there is truly something for everyone — and it's all included with no additional room rental fee, thanks to the outside event space being part of your Green Fee.

For events desiring a more formal dining experience, our clubhouse and ballroom are available for tournament dinners, complete with all the amenities needed for an elegant affair. Our room rental fees are structured to accommodate your preferences, with weekdays priced at \$1,000 and Fridays at \$1,500. Food and beverage minimums, for the indoors, is \$3500 on weekdays and \$5000 on Fridays.

Tournament Scheduling: Shotgun starts are now conveniently set for 10am or 1pm to best accommodate your schedule. For a more intimate gathering of fewer than 70 players, tee times are available after 9am.

Cart Availability: We provide 75 two-seater golf carts for your event. Should your tournament require additional carts, we offer the option to rent additional golf or utility carts, which must be arranged at least three weeks in advance, if you would us to provide this service. We are more than happy to accommodate these needs with advance notice.

Course Navigation: Vehicles are permitted on holes 1, 2, 9, 10, 11, 17, and 18.

We are honored that you are considering The Ridge Golf Course & Event Center as the host for your upcoming event. Our dedication to providing an unparalleled experience is steadfast, and we are enthusiastic about the chance to help turn your tournament into a cherished and lasting highlight of the year.

Warmest Regards, Chris Marinelli / Tournament Director The Ridge Golf Course & Event Center 530.888.7888 ext. 633 / cmarinelli@ridgegc.com



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ON-THE TURN MENU

On the 10th Tee No Room Rental Fee



HAND-CARVING STATION



Hand-Carved Turkey, Roast Beef, and Ham Artisan Bread Rolls Assorted *Dirty* Chip Bags House-made Red Potato Salad Seasonal Fruit Salad Freshly Baked Brownies

WOOD-FIRED PIZZA



Cheese, Pepperoni, and Margarita Stromboli Pepperoni and Cheese Pasta Salad House-made Tiramisu





ALL AMERICAN BBQ



100% Angus Beef Burgers
Grilled Chicken Sandwiches
BBQ Tri-Tip Sandwiches
House Kettle Chips
Assortment of Cookies



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BUFFET MENU

Also available outdoors with no room rental fee. Inside Ballroom \$1000 - Weekdays ● \$1500 - Fridays Food & Beverage Minimums \$3500 - Weekdays ● \$5000 - Fridays

TACO BAR



Carne Asada and Tinga Chicken **Refried Beans** Mexican Rice Salsa, Cheese, Sour Cream, Lettuce, Guacamole, Tortillas Chips & Churros



ITALIAN FEAST



Choose Two:

Tuscan Bolognese Lasagna Baked Penne Pasta *vegetarian Creamy Pesto Chicken Pasta Caesar Salad & Garlic Bread House-made Tiramisu

PAR FOR THE COURSE



Grilled Tri-Tip and BBQ Chicken Herb Roasted Red Potatoes Seasonal Fresh Vegetables Field Green Salad with Dressing **Rolls & Butter Assorted Cheesecakes**

