

# The Ranch Golf Club

## Wedding Package

### Ceremony Site

Monday - Sunday

\$1,500 with Reception, \$2,500 Ceremony Only

Site Fee Includes

Two Hour Rehearsal accompanied by Event Coordinator

Hors d'oeuvre & Champagne for Bridal Party

White Wood Chairs

Aisle Runner

Use of Arch

∞

### Reception Site ~ Silicon Valley Dining Room

Monday - Thursday	Friday	Saturday	Sunday
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\$1,500	\$2,200	\$3,800	\$2,700
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Maximum Capacity of 300 Guests Seated Comfortably

Facility Fee Includes

5 Hours of Club Use

(One Hour Before for Vendor Setup & One Hour After for Vendor Teardown)

Event Coordinator to Assist in Details

The Ranch Staff to Set-Up, Assist & Clean Up

Chivari Chairs & Cushions

Linens & Napkins of Choice Color

Tables, China, Stemware & Flatware

Votive Candles & Mirror Centerpieces

Projection Screen

Plasma Monitors

Use of Dance Floor

Complimentary Cake Cutting Service

∞

### Food & Beverage Minimum

Monday - Thursday	Friday	Saturday	Sunday
\$5,000	\$8,000	\$15,000	\$10,000

∞

### Luncheon Reception Package

#### Room Charge

Monday - Thursday	Friday	Saturday	Sunday
\$750	\$1,000	\$1,750	\$1,250

#### Food & Beverage Minimum

Monday - Thursday	Friday	Saturday	Sunday
\$2,500	\$4,000	\$7,500	\$5,000

(3 hours of Club Use)

∞

### Additional Fees

Event Overtime Fee of \$500 Per Hour, All Prices, Excluding Room Charge, are subject to 20% taxable service charge and applicable sales tax.

Prices are subject to change

# Silver Package

## Crudités

Display of Crispy Vegetables with Roasted Red Pepper Aioli and Blue Cheese Dressing

∞

## Fruit and Cheese

An Assortment of Sliced Fruit, Domestic and Imported Cheese with Sliced Baguettes

∞

## Champagne and Sparkling Cider Bridal Toast

∞

## SALADS

(Please select One)

### House Salad

Mixed Greens, Butter Lettuce, Granny Smith Apples, Julienne Carrots, Tomatoes, Red Onions, and Balsamic Vinaigrette

### Butter Lettuce Salad

Butter Lettuce, Mandarin Orange Segments, Candied Pecans, Green Onions, Dried Cranberries, Poppy Seed with Honey Mustard Vinaigrette

### Spinach Salad

Baby Spinach, Sweet Red Onions, Toasted Pine Nuts, Feta Cheese, and Raspberry Vinaigrette

∞

## ENTREES

(Please select Two)

### Seared Salmon Fillet

Confetti Wild Rice Blend, Mixed Seasonal Vegetables, and Lemon-Herb Beurre Blanc

### Roasted Chicken

Roast Red Potatoes, Asparagus, and Wild Mushroom Demi-Glaze

### Grilled Tri-Tip

Slice Choice Tri-Tip with Garlic Mashed Potatoes, Seasoned Vegetables, and Blue Cheese Demi-Glaze

### Combination Plate

Any two selections at an additional \$2.00 per person

∞

Includes an Assortment of Dinner Rolls and Butter, French Roast Coffee, Decaffeinated Coffee, Selection of Hot Tea and Iced Tea.

## Wedding Cake or Choice of Dessert

**\$60 Per Person ++**

# Gold Package

## Butler Passed Champagne and Sparkling Cider

(Passed for one hour during hors d'oeuvres)

∞

### Crudités

Display of Crispy Vegetables with Roasted Red Pepper Aioli and Blue Cheese Dressing

### Fruit and Cheese

An Assortment of Sliced Fruit, Domestic and Imported Cheese with Sliced Baguettes

∞

### Passed Hors d' oeuvres

(Please select Four)

Chicken Pineapple Kabob  
Tomato Bruschetta  
Vegetarian Spring Rolls

Seared Ahi Tuna  
Smoked Chicken Filo Cups  
Sausage-Herb Stuffed Mushrooms

∞

### SALADS

(Please select One)

#### Spinach Salad

Baby Spinach, Bosc Pear, Sweet Red Onions, Toasted Pine Nuts, and Feta Cheese with Raspberry Vinaigrette

#### Butter Lettuce Salad

Butter Lettuce, Mandarin Orange Segments, Candied Pecans, Green Onions, Dried Cranberries, Poppy Seed with Honey Mustard Vinaigrette

#### House Salad

Mixed Greens, Butter Lettuce, Granny Smith Apples, Julienne Carrots, Tomatoes, Red Onions, and Balsamic Vinaigrette

∞

### ENTREES

(Please select Two)

#### Seared Salmon Fillet

Confetti Wild Rice Blend, Mixed Seasonal Vegetables, and Lemon-Herb Beurre Blanc

#### Roasted Chicken

Roast Red Potatoes, Asparagus, and Wild Mushroom Demi-Glaze

#### Grilled Filet Mignon

Grilled Filet Mignon with Garlic Mashed Potatoes, Seasoned Vegetables, and Blue Cheese Demi-Glaze

#### Combination Plate

Any two selections at an additional \$2.00 per person

∞

Includes an Assortment of Dinner Rolls and Butter, French Roast Coffee, Decaffeinated Coffee, Selection of Hot Tea and Iced Tea.

### Wedding Cake or Choice of Dessert

**\$78 Per Person ++**

# Platinum Package

## Butler Passed Champagne and Sparkling Cider

(Passed for One Hour during Hors d' oeuvres)

∞

### Crudités

Display of Crispy Vegetables with Roasted Red Pepper Aioli and Blue Cheese Dressing

∞

### Fruit and Cheese

An Assortment of Sliced Fruit, Domestic and Imported Cheese with Sliced Baguettes

∞

### Passed Hors d' oeuvres

(Please Select Five)

Chicken Pineapple Kabob	Vegetarian Spring Rolls
Seared Ahi Tuna	Smoked Chicken Filo Cups
Tomato Bruschetta	Sausage-Herb Stuffed Mushrooms
Artichoke Bottoms with Crab Meat	Chilled Prawns with Mango Relish
Mini Crab Cakes	Coconut Shrimp

∞

### Champagne & Sparkling Cider Bridal Toast

∞

### SALADS

(Please Select One)

#### Spinach Salad

Baby Spinach, Bosc Pear, Sweet Red Onions, Toasted Pine Nuts, and Feta Cheese with Raspberry Vinaigrette

#### Butter Lettuce Salad

Butter Lettuce, Mandarin Orange Segments, Candied Pecans, Green Onions, Dried Cranberries, Poppy Seed with Honey Mustard Vinaigrette

#### Arugula and Water Cress Salad

Pistachio Crusted Goat Cheese, Marinated Red Onions, and Cherry Tomatoes with Balsamic Vinaigrette

∞

### RAVIOLI

Choice of Four Cheeses, Wild Mushrooms or Lobster with accompanying sauce

(continued on next page)

# Platinum Package

(continued)

## ENTREES

(Please Select Two)

### Maine Lobster Tail

Confetti Wild Rice Blend, Mixed Seasonal Vegetables with Two Sauces: Lemon-Herb Fondue & Bernaise Sauce

### Seared Salmon Fillet

Confetti Wild Rice Blend, Mixed Seasonal Vegetables, with Lemon-Herb Beurre Blanc

### Roasted Chicken

Roast Red Potatoes, Asparagus, with Wild Mushroom Demi-Glaze

### Grilled Filet Mignon

Grilled Filet Mignon with Garlic Mashed Potatoes, Seasonal Vegetables, with Blue Cheese Demi-Glaze

### Combination Plate

No additional Charge

∞

Includes an Assortment of Dinner Rolls and Butter, French Roast Coffee,  
Decaffeinated Coffee, Selection of Hot Tea and Iced Tea,

**Wedding Cake or Choice of Dessert**

**\$98 Per Person ++**

# Pearl Package

## Butler Passed Champagne and Sparkling Cider

(Passed for one hour during hors d'oeuvres)

∞

### Hors d' oeuvres

Domestic & Imported Cheese Display

Array of Seasonal Fruits & Berries

∞

### Served Family Style

#### First Course

Deluxe BBQ Combination Platter

#### Second Course

Deep Fried Stuffed Crab Claws

#### Third Course

Beef with Scallops

#### Fourth Course

Braised Shark Fin Soup with Shredded Chicken

#### Fifth Course

Peking Duck

#### Sixth Course

Braised Abalone Mushroom with Mustard Greens

#### Seventh Course

Braised Lobster in Supreme Broth

#### Eighth Course

Tea Leaf Smoked Sea Bass

#### Ninth Course

Fook-kin Fried Rice

∞

French Roast Coffee, Decaffeinated Coffee,

Selection of Hot Tea and Iced Tea.

### Wedding Cake or Choice of Dessert

**\$98 Person ++**

# Bar and Beverage Package

## Package One

Unlimited House Cabernet and Chardonnay Wine,  
Soft Drinks, Assorted Juice  
\$15 Per Person

∞

## Package Two

Unlimited House Cabernet and Chardonnay Wine,  
Domestic Draft and Bottled Beer, Soft Drinks, Assorted Juice  
\$20 Per Person

∞

## Package Three

Unlimited House Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well Drinks, Soft Drinks, Assorted Juice  
\$30 Per Person

∞

## Package Four

Unlimited House Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well and Call Drinks, Soft Drinks,  
Assorted Juice  
\$35 Per Person

∞

## Package Five “Open Bar”

Unlimited Upgraded Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well, Call, and Premium Drinks, Soft  
Drinks, and Assorted Juices  
\$40 Per Person

∞

## Additional Fees

Unlimited Fountain & Assorted Juices  
\$5 Per Person

Corkage Fee  
\$15

Wine Selections (Per Bottle)  
\$24 House    \$28 Upgraded    \$35 Premium

Champagne (Per Bottle)  
\$24 House    \$32 Upgraded    \$48 Premium

Portable Bar  
\$150

All Bar and Beverage Packages are Served from the Bar only,  
with the Exception of Passed Champagne.  
An Additional Charge will be Assessed for Portable Bars and/or Wine Stations.  
We Reserve the Right to Stop Service Due to Over Consumption.  
All Prices are Subject to a 20% Taxable Service Charge & Applicable Sales Tax.



## The Ranch Golf Club Spirits Menu

Type of Spirit	Well Brand	Call Brand	Premium Brand	Prestige Brand
<b>Brandy</b>	-Jacques Bonet	-Hennessy VS - Courvoisier VS	-Hennessy VSOP -Martell VSOP -Remy Martin VSOP	-Remy Martin XO
<b>Gin</b>	-Gordon's London Dry Gin	-Tanqueray -Bombay Dry -Beefeaters	-Bombay Sapphire -Hendricks	
<b>Vodka</b>	-Smirnoff	-Absolut -Stolichnaya -Skyy	-Ketel One -Grey Goose	
<b>Tequila</b>	-Matador Gold	-Casadores Anejo, Blanco -Jose Cuervo -Sauza Hornitos	-Don Julio -Patron Anejo -Patron Silver -Herradura Anejo/Blanco	
<b>Rum</b>	-Myer's Rum Platinum White	-Myers Dark -Captain Morgan -Bacardi	-Bacardi 151	
<b>Scotch Whiskey</b>	-Old Smuggler	-Cutty Sark -Johnny Walker Red -Dewars	-Chivas -Johnny Walker Black & Gold -Glenfiddich 12	-Maccallan 18 -Glenlivet 18 -Talisker 10 - Glenfiddich 18
<b>Whiskey Bourbon</b>	-Beam Eight Star	-Jim Beam -Jameson's -Seagram's V.O. -Seagram's 7 -Canadian Club -Jack Daniels -Bushmills -Wild Turkey	-Makers Mark -Crown Royal -Woodford Reserve -Gentleman Jack -Jack Daniels	

