

The Ranch Golf Club

Event Package

Silicon Valley Dining Room

Monday – Thursday	Friday	Saturday	Sunday
\$1,500	\$2,200	\$3,800	\$2,700

Maximum Capacity of 300 Guests Seated Comfortably

Facility Fee Includes

5 Hours of Club Use

Event Coordinator to Assist in Details

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

Projection Screen

Plasma Monitors

Complimentary Dance Floor

Chivari Chairs & Cushions

Linens & Napkins of Choice Color

Tables, China, Stemware, & Flatware

Votive Candles & Mirror Centerpieces

Food & Beverage Minimum

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

∞

Luncheon 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)

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Additional Fees

Event Overtime Fee of \$500 Per Hour.

All Prices, Excluding Room Charge, are Subject to a 20% Taxable Service Charge & Applicable Sales Tax.

The Ranch Golf Club

Event Package

(continued)

Valley View Banquet Room

Monday – Thursday	Friday	Saturday	Sunday
\$250	\$350	\$750	\$500

Maximum Capacity of 70 Guests Seated Comfortably
5 Hours of Club Use

Event Coordinator to Assist in Details
The Ranch Staff to Set-Up, Assist, & Clean-Up
Projection Screen
Plasma Monitors
Chivari Chairs & Cushions
Linens & Napkins of Choice Color
Tables, China, Stemware, & Flatware
Votive Candles & Mirror Centerpieces

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Food & Beverage Minimum

Monday - Friday	Saturday	Sunday
\$1,000	\$2,000	\$1,500

∞

Luncheon Package

Room Charge

Monday – Thursday	Friday	Saturday	Sunday
\$125	\$175	\$375	\$250

Food & Beverage Minimum

Monday – Friday	Saturday	Sunday
\$500	\$1,000	\$750

(3 hours of Club Use)

∞

Additional Fees

Event Overtime Fee of \$200 Per Hour.

All Prices, Excluding Room Charge, are Subject to a 20%
Taxable Service Charge & Applicable Sales Tax.

Lunch

Sundried Tomato Consommé
Rosemary Croutons

Marinated Sesame Chicken with
Braised Shitake Mushrooms & Baby Bok Choy

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$26 Per Person ++

∞

Caesar Salad with Grilled Shitake Mushrooms

Penne Pasta, Roasted Vegetables with
Grilled Breast of Chicken & Sundried Tomatoes

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$28 Per Person ++

∞

Lunch
(continued)

Fresh Fufala Mozzarella & Marinated Tomatoes

Grilled Salmon, on a Bed of Cucumbers & Mixed Greens
with Tarragon, Orange Dressing

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$30 Per Person ++

∞

Thai Prawn Salad with Glass Noodles

Teriyaki Marinated Beef Filet with Fresh Vegetables

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$32 Per Person ++

Prices Subject Sales Tax & 20% Gratuity Charge

Dinner

Cream of Potato Soup

Bibb Lettuce with Walnut Dressing

Stuffed Breast of Chicken with Shitake Mushrooms
Mixed Fried Rice

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$40 Per Person ++

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Wild Mushroom Soup

Goat Cheese, Bibb, Mache, Arugula, Belgian Endive & Radicchio
Balsamic Vinaigrette

Miso Marinated Grilled Seabass
Oriental Vinaigrette

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$45 Per Person ++

∞

Dinner

(continued)

Creek Stone Steak Skewers

Avocado on Butter Lettuce
Cilantro Vinaigrette

Steamed Norwegian Salmon, Baby Spinach
Sorrel Sauce

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$50 Per Person ++

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Crab Cakes with Asparagus Mango Lime Relish & Coconut Shrimp

Baby Beet & Spinach Salad

Filet Mignon with
Wild Mushrooms & Madeira Glaze

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$55 Per Person ++

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Prices Subject to Sales Tax & 20% Gratuity Charge

Cold Hors D'oeuvres

(\$2.75 Per Piece)

Assorted Finger Sandwiches

Bruschetta with Tomato, Basil & Olive Oil

Fresh Mozzarella & Tomato on a Crostini

Prosciutto Wrapped Asparagus with Balsamic Syrup

(\$3.00 Per Piece)

Chicken Curry with Cucumber

Cream Cheese with Sun Dried Tomatoes on Garlic Toast

Sliced Roast Beef on French Bread with Mustard

Artichoke Bottoms with Crab Meat

(\$3.75 Per Piece)

Lavosh and Smoked Salmon

Seared Tuna with Seaweed & Wonton Chip

Steamed Red Potatoes with Caviar & Sour Cream

Spicy Southwestern Grilled Prawns

Jumbo Prawns on Ice

Tuna Tartar on Cucumber

Chilled Prawns with Mango Relish

Seafood Ceviche in a Tartlet Shell

Hot Hors D'oeuvres

(\$2.75 Per Piece)

Spicy Chicken Drumettes

Meat Ball in Marinara Sauce

Assorted Mini Quiche

Crispy Oriental Egg Rolls

Mini Chicken Quesadillas

Dim Sum Assortment

Vietnamese Spring Rolls

Vegetable Samosa

(\$3.00 Per Piece)

Spanikopita

Sausage & Spinach Stuffed Mushrooms

Fried Cheese Raviolis

Teriyaki Beef Skewers

Jalapeno Poppers

Barbecue Glazed Buffalo Wings

Vegetarian Egg Rolls

Chicken & Spinach Pot Stickers

Pork Wonton

Chicken Pineapple Kabob

Chicken Satay

(\$3.75 Per Piece)

Scallop Rumaki

Mini Crab Cakes

Andouille Sausage en Croute

Cozy Shrimp

Coconut Shrimp

Dessert Choices
(Please Select One)

Lunch & Dinner

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Duo Chocolate Mousse

*Three Layers of Light Chocolate Cake, White Chocolate Mousse,
Dark Chocolate Mousse, Chocolate Glaze, & Caramelized Hazelnuts.*

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Raspberry Opera Cake

*Alternating Layers of Almond Sponge Cake,
Vanilla Butter Cream, Raspberry Jam, & Vanilla Pastry Cream.*

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Tiramisu Wrapped in Chocolate

*Layered Cake with Espresso Soaked Lady Fingers,
Mascarpone Cheese, Marsala Wine,
Wrapped with Chocolate Ring, Dusted with Cocoa Powder.*

Specialty Sandwich Buffet

Soup du Jour

Sliced Seasonal Fruits & Berries

Mediterranean Feta Cheese & Tomato Salad

Grilled and Roasted Vegetables & Parmesan Cheese

**Organic Baby Greens Tossed with Crisp Vegetables
& a Red Wine Vinaigrette**

Tray of Relishes & Garnishes

Selection of Sandwiches to include:

Grilled Vegetable Sandwich

California Chicken Club Sandwich

Roast Beef & Brie Cheese on French Baguette

Mini Fruit Tarts, Cheese Cakes & Brownies

**\$18 Per Person
(Lunch Only)**

Greek Isle Buffet

*Greek Salad with Cucumbers, Tomatoes, Red onions,
Kalamata olives & Feta cheese*

*Butter lettuce & Radicchio with Bay Shrimp,
Sweet Tomatoes & Roquefort dressing*

*Chicken Scaloppini with Wild Mushrooms, Tomato
Concasse,
Capers & Marsala Wine Sauce*

*Steamed Salmon in a Lemon Fennel Fumet served with
Black Mussels, Basil & Bay Shrimp*

Tri-Colored Ravioli with Roasted Red Pepper Sauce

Chef's Selection of Seasonal Vegetables

Assorted Mini Desserts & Baklava

Seasonal Fruit & Berries

Lunch: \$30 Per Person

Dinner: \$40 Per Person

Baja Buffet

Traditional Tortilla Soup with Garnishes

**Achiote Marinated Grilled Vegetables &
Cotija Cheese**

**Charred Tomatillos and Poblano Peppers with
Fresh Cherry Tomatoes & Cilantro Vinaigrette**

**Southwestern Caesar with Corn, Black Beans &
Tortilla Strips**

**Marinated Chicken & Beef Fajitas served with
Grilled Peppers & Onions, Flour Tortillas,
Pico de Gallo, Guacamole, Sour Cream &
Tres Quesos**

**Baked Onion & Cheese Enchiladas served with
Cascabel Chili Sauce, Mexican Rice &
Pinto Beans**

Chef's Selection of Assorted Mini Desserts

Lunch: \$30 Per Person

Dinner: \$40 Per Person

Italian Buffet

Caesar Salad

Hearts of Romaine with Garlic Croutons,
Shaved Reggiano & Classic Caesar Dressing

Mixed Baby Greens with Sweet Tomatoes,
Spiced Pecans, Gorgonzola & Balsamic Vinaigrette

Eggplant Parmigiana served with
Plum Tomato sauce & Three Cheeses

Grilled Chicken Breast Served with
Artichoke Hearts, Olives & Tomatoes

Ziti with Italian Sausage, Sweet Peppers,
Onions & Aurora Sauce

Garlic Bread

Tiramisu, Biscotti & Joseph Schmidt Truffles

Lunch: \$32 Per Person

Dinner: \$42 Per Person

The Ranch Buffet

Soup du Jour

Baby Greens with Spiced Pecans, Red Grapes,
Gorgonzola & Balsamic Vinaigrette

Pasta Salad Made with Feta Cheese & Sun Dried
Tomatoes

Chicken Breast Provencal served with Rustic Thyme,
Garlic Sauce & Pearled Couscous

Strip Loin of Beef

Porcini and Mascarpone Ravioli with Sun Dried
Tomato,
Pesto Sauce & Shaved Parmesan

Chef's Selection of Seasonal Vegetables

Fresh Baked Rolls with Sweet Butter

Assortment of Mini Cheese Cakes & Chocolate Éclairs

Lunch: \$35 Per Person

Dinner: \$45 Per Person

Bar and Beverage Package

Package One

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

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

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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
Brandy	-Jacques Bonet	-Hennessy VS - Courvoisier VS	-Hennessy VSOP -Martell VSOP -Remy Martin VSOP	-Remy Martin XO
Gin	-Gordon's London Dry Gin	-Tanqueray -Bombay Dry -Beefeaters	-Bombay Sapphire -Hendricks	
Vodka	-Smirnoff	-Absolut -Stolichnaya -Skyy	-Ketel One -Grey Goose	
Tequila	-Matador Gold	-Casadores Anejo, Blanco -Jose Cuervo -Sauza Hornitos	-Don Julio -Patron Anejo -Patron Silver -Herradura Anejo/Blanco	
Rum	-Myer's Rum Platinum White	-Myers Dark -Captain Morgan -Bacardi	-Bacardi 151	
Scotch Whiskey	-Old Smuggler	-Cutty Sark -Johnny Walker Red -Dewars	-Chivas -Johnny Walker Black & Gold -Glenfiddich 12	-Maccallan 18 -Glenlivet 18 -Talisker 10 - Glenfiddich 18
Whiskey Bourbon	-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	