

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 Airline 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 Satay	Seared Ahi Tuna
Ratatouille Mini Tart	Tomato Bruschetta
Grand Marnier Cure Salmon Canape	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 Airline 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 Four)

Chicken Satay
Grand Marnier Cure Salmon Canapé
Tomato Brushetta
Artichoke Bottoms with Crab Meat
Mini Crab Cakes

Ratatouille Mini Tart
Seared Ahi Tuna
Sausage-Herb Stuffed Mushrooms
Chilled Prawns with Mango Relish
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 Airline 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

Any two selections at an additional \$3.00 per person

∞

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

Wedding Cake or Choice of Dessert

\$100 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

\$100 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
Brandy	-Jacques Bonet	-Hennessy VS	-Martell VSOP -Remy Martin VSOP	-Remy Martin XO
Gin	-Barton -Seagram's	-Tanqueray -Bombay Dry -Beefeaters	-Bombay Sapphire -Hendricks	
Vodka	-Smirnoff	-Absolut -Stolichnaya -Skyy	-Ketel One -Grey Goose	
Tequila	-Aztec Gold	-Casadores Anejo, Blanco -Jose Cuervo -Sauza Hornitos	-Casadores Reposado -Patron Anejo -Patron Silver -Herradura Anejo	
Rum	-Barton	-Myers Dark -Captain Morgan -Bacardi	-Bacardi 151	
Scotch Whiskey	-Claymore	-Cutty Sark -Johnny Walker Red -Dewars	-Chivas -Johnny Walker Black & Gold -Glenfiddich -Glenlivet 12	-Maccallan 18 -Glenlivet 18 -Lagauvlin 16 -Lagauvlin 18
Whiskey Bourbon	-Beam Eight Star	-Jim Beam -Jameson's -Seagram's V.O. -Seagram's 7 -Canadian Club -Jack Daniels	-Wild Turkey -Makers Mark -Bushmills -Crown Royal	