

# The Ranch Golf Club

## Event Package

### Silicon Valley Dining Room

Monday – Thursday	Friday	Saturday	Sunday
\$1,500	\$2,200	\$3,900	\$2,700

Maximum Capacity of 300 Guests Seated Comfortably

Facility Fee Includes

5 Hours of Club Use

Venue Coordinator to Assist in Some Details

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

Projection Screen

Outdoor Heaters

Complimentary Dance Floor

Mahogany Chivari Chairs & Ivory Cushions

Standard Linens

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)

∞

### Additional Fees

Event Overtime Fee of \$1,000 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

Venue Coordinator to Assist in Some Details

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

Projection Screen

Plasma Monitors

Mahogany Chivari Chairs & Ivory Cushions

Standard Linens

Tables, China, Stemware, & Flatware

Votive Candles & Mirror Centerpieces

∞

Food & Beverage Minimum

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

∞

#### Luncheon Package

Room Charge

Monday – Thursday	Friday	Saturday	Sunday
\$200	\$250	\$375	\$250

Food & Beverage Minimum

Monday – Friday	Saturday	Sunday
\$300	\$500	\$400

(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.

# The Ranch Golf Club

## Breakfast Buffet Menu

### The Continental Breakfast

Assorted Bagels with Cream Cheese  
Pastries & Danishes  
Fresh Fruit Platter  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee, Water, and & Assorted Teas  
\$12 Per Person ++

### The Ranch Breakfast Buffet

Assorted Bagels with Cream Cheese  
Pastries & Danishes  
Fresh Fruit Platter  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
Applewood Bacon & Sausage  
Buttermilk Pancakes  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee, Water, and & Assorted Teas  
\$18 Per Person ++

# The Ranch Golf Club

## Breakfast Buffet Menu

### Continued

### The Ranch Breakfast Buffet

Assorted Bagels with Cream Cheese

Pastries & Danishes

Seasoned Breakfast Potatoes or Hash Browns

Scrambled Eggs

Applewood Bacon & Sausage

Buttermilk Pancakes

Eggs Benedict

Orange Cinnamon French Toast

Freshly Squeezed Orange Juice

Freshly Brewed Coffee, Water, and & Assorted Teas

\$26 Per Person ++

# Plated Lunches

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

\$28 Per Person ++

∞

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

\$34 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

\$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

\$38 Per Person ++

Prices Subject Sales Tax & 20% Gratuity Charge

# Plated Dinners

Passed Tomato Bruschetta

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

\$45 Per Person ++

∞

Passed Seared Ahi Tuna

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

Miso Marinated Grilled Seabass  
Oriental Vinaigrette with Fried  
Rice

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet  
Butter

Freshly Brewed Coffee or Tea

\$50 Per Person ++

Passed Creek Stone Steak  
Skewers

Avocado on Butter Lettuce  
Cilantro Vinaigrette

Steamed Norwegian Salmon  
with Wild Rice

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet  
Butter

Freshly Brewed Coffee or Tea

\$55 Per Person ++

∞

Passed Crab Cakes with  
Asparagus Mango Lime Relish

Baby Beet & Spinach Salad

Filet Mignon with  
Wild Mushrooms & Madeira  
Glaze with Garlic Mashed  
Potatoes

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet  
Butter

Freshly Brewed Coffee or Tea

\$60 Per Person ++

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

Spicy Chicken Drummettes	Spanikopita	Scallop Rumaki
Meat Ball in Marinara Sauce	Sausage & Spinach Stuffed Mushrooms	Mini Crab Cakes
Assorted Mini Quiche	Fried Cheese Raviolis	Andouille Sausage en Croute
Crispy Oriental Egg Rolls	Teriyaki Beef Skewers	Cozy Shrimp
Mini Chicken Quesadillas	Jalapeno Poppers	Coconut Shrimp ∞ <i>(\$3.75 Per Piece)</i>
Vietnamese Spring Rolls	Barbecue Glazed Buffalo Wings	
Vegetable Samosa ∞ <i>(\$2.75 Per Piece)</i>	Vegetarian Egg Rolls	
	Chicken & Spinach Pot Stickers	
	Pork Wonton	
	Chicken Pineapple Kabob	
	Chicken Satay ∞ <i>(\$3.00 Per Piece)</i>	



# Late Night Snacks

*(Unlimited late night snacks for your guests)*

## **Taco Bar**

*Served in our courtyard.*

*Unlimited corn tortillas, three meats of Tai Chicken, Beef, and Chorizo. Beans, rice, cheese, lettuce, tomatoes, Pico de Gallo, salsa, and guacamole included.*

*\$8 Per Person ++*

∞

## **Slider Buffet Station**

*Buffet of beef sliders with your choice of cheese, pickles, and condiments*

*\$5 Per Person ++*

∞

## **Potsticker Buffet Station**

*Buffet of potstickers with dipping sauce*

*\$7 Per Person ++*

∞

## **Barbeque Glazed Buffalo Wings Buffet Station**

*Buffet of Buffalo Wings, Celery, and Ranch dipping sauce*

*\$8 Per Person ++*

∞

## **Assorted Finger Sandwich Buffet Station**

*Assortment of Ham, Turkey, and Roast Beef finger sandwiches*

*\$6 Per Person ++*

# Dessert Choices for Lunch & Dinner

(Please Select One)

∞

Duo Chocolate Mousse

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

∞

Raspberry Opera Cake

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

∞

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

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

Freshly Baked Cookies

Freshly Brewed Coffee, Water, and Ice Tea

*\$24 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

Freshly Brewed Coffee, Water, and Ice Tea

*Lunch: \$35 Per Person ++*

*Dinner: \$45 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

Freshly Brewed Coffee, Water, and Ice Tea

*Lunch: \$38 Per Person ++*

*Dinner: \$48 Per Person ++*

# Italian Buffet

Caesar Salad

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

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

Eggplant Parmigiano 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

Freshly Brewed Coffee, Water, and Ice Tea

*Lunch: \$35 Per Person ++*

*Dinner: \$45 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

Freshly Brewed Coffee, Water, and Ice Tea

*Lunch: \$40 Per Person ++*

*Dinner: \$50 Per Person ++*

# Bar and Beverage Packages

(Packages are priced at 5 hours of unlimited consumption)

## **Package One**

Unlimited House Cabernet & Chardonnay Wine, Soft Drinks, & Assorted Juices

\$18 Per Person

∞

## **Package Two**

Unlimited House Cabernet & Chardonnay Wine, Domestic & Imported Draft & Bottled Beer, Soft Drinks, & Assorted Juices

\$24 Per Person

∞

## **Package Three**

### **“Full Well Bar”**

Unlimited House Cabernet & Chardonnay Wine, Domestic & Imported Draft & Bottled Beer, Well Brand Drinks, Soft Drinks, & Assorted Juices

\$35 Per Person

∞

## **Package Four**

### **“Full Call Bar”**

Unlimited Upgraded Cabernet & Chardonnay Wine, Domestic & Imported Draft & Bottled Beer, Well & Call Brand Drinks, Soft Drinks, & Assorted Juices

\$38 Per Person

∞

## **Package Five**

### **“Full Premium Bar”**

Unlimited Premium Cabernet & Chardonnay Wine, Domestic & Imported Draft & Bottled Beer, Well, Call, & Premium Brand Drinks, Soft Drinks, & Assorted Juices

\$45 Per Person

∞

## **Hosted Bar Option Available**

∞

## **Signature Drink Add-On**

\$1000

∞

## **Additional Fees**

Unlimited Sodas & Assorted Juices

\$5 Per Person

Corkage Fee

\$15/750ML bottle

Wine & Champagne Selections (Per Bottle)

\$24 House   \$28 Upgraded   \$35 Premium

Portable Bar

\$200

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 (\$6.25)	Call Brand (\$8)	Premium Brand (\$9-\$10)	Prestige Brand (\$12-\$22)
<b>Brandy</b>	Jacques Bonet	Courvoisier V.S	Hennessy V.S Remy Martin V.S.O.P Martell V.S.O.P	Remy Martin X.O Hennessy Privelege
<b>Gin</b>	Gordon's Dry	Tanqueray Bombay Dry Beefeater	Bombay Sapphire Hendricks Nolet's	
<b>Vodka</b>	Nikolai	Absolut Stolichnaya	Ketel One Grey Goose Ciroc Belvedere	
<b>Tequila</b>	Torada	Casadores Blanco Jose Cuervo Sauza Hornitos	Patron Anejo Patron Silver Herradura Anejo Herradura Blanco Cassadores Blanco Don Julio Silver Don Julio Anejo Don Julio Reposado	
<b>Rum</b>	Barton's	Myers's Dark Captain Morgan Bacardi	Bacardi 151	
<b>Scotch Whiskey</b>	Old Smuggler	Johnny Walker Red Dewar's Seagram's V.O Canadian Club	Chivas Johnny Walker Black Glenfiddich 12 Years Glenlivet 12 Years Macallan 12 Years Crown Royal	Macallan 18 Yrs Glenfiddich 18 Yrs Glenlivet 18 Yrs
<b>Whiskey Bourbon</b>	Beam Eight Star	Jim Beam Jameson Seagram's 7 Wild Turkey Maker's Mark Bulleit Jack Daniel's	Woodford Reserve Gentleman Jack	