

# THE RIDGE

Situated in the heart of Gold Country, The Ridge Golf Course and Events Center offers you the elegance that only Mother Nature can provide. An artful sweep of stone and glass tucked away in a corner of the foothills, this stunning clubhouse sits atop a small ridge that overlooks a sea of towering pine trees, rolling hills and sparkling ponds. A 100 year old blue oak tree stands to provide shelter from the brilliant setting sun as the perfect location for you and your love one to utter those cherished I do's.

The champion 18-hole award winning golf course serves as the backdrop while your guests gather on the veranda for a cocktail reception before entering the candlelit ballroom.

Once seated, guests will experience one of our finest meals prepared by Executive Chef, Bert Beattie. Our Executive Chef approaches each dish and your dining experience as an opportunity to inspire. Chef Beattie prides himself on using only the freshest ingredients, going out of his way to visit local farmers markets to incorporate premium local produce.

The Ridge Golf Course and Events Center is as beautiful and captivating as the breathtaking views it commands. Even more exceptional than our stunning location is our signature service. At The Ridge you will find a level of service seldom found anywhere else. Our professional staff prides itself on catering to your every need. You and your guests will enjoy personalized, professional attention as we host your event and hope to leave you with nothing less than a memory of a lifetime.

Enclosed you will find the three wedding packages that the Ridge has to offer. We welcome the opportunity to introduce you to our venue and look forward to assisting you with your questions. As we realize that your event is unique, it is our goal to make your day all that you have dreamt.

Sincerely,  
Matt Delany  
Event Sales Manager  
530.888.7888 x619

*All packages are subject to 20% Service charge & current sales tax*

# ***CEREMONY PACKAGE***

## ***Ceremony Site***

*Located underneath a Shady Blue Oak Tree, this site offers breathe taking views of our golf course and creates a beautiful backdrop for the exchange of your vows*

## ***Package Includes:***

### ***Rehearsal and Ceremony Event Coordinator***

*The Event Coordinator at the Ridge will work closely with you to organize and coordinate your rehearsal and Ceremony*

### ***Up to 250 White Chairs***

*Set up an Hour and a half prior to your Ceremony*

### ***Bridal Suite prior to Ceremony***

*Use this room as a place to get ready, relax, keep your things and enjoy your time prior to the ceremony. The room is set with tables, chairs, two full length mirrors, a coat rack, privacy screens and a complementary bottle of champagne*

### ***Groom Suite Three hours prior to Ceremony***

*Relax and get ready in this room with your groomsmen.  
The room is set with a table, chairs, a full length mirror, coat rack  
and a complementary bottle of champagne*

### ***Water Station near Ceremony Site***

### ***Complementary Appetizers provided after Ceremony***

*Placed in the Bridal Suite for the Wedding Party after the ceremony*

### ***Market Umbrellas***

*Used to shade your guests during the ceremony*

### ***Limousine Golf Cart Shuttle Service***

*Guests will be shuttled up to the main building upon arrival*

***~Ceremony Package Price \$450 ~***

*All packages are subject to 20% Service charge & current sales tax*

~Room Rental Price \$600~  
~Rental Fee may vary on time of year and number of guests~

## ***CLASSIC***

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*Our Classic Wedding package includes the following to assist in making your event classically romantic:*

*Chair Covers and Sashes or Floor Length Linen  
Linen Napkins  
Dance Floor  
Cake Cutting  
Audio/Visual service for Video Montage & Toast*

### **Hors D'oeuvres**

*Tray Passed Seasonal Crostini for the reception hour*

### **Wine Service**

*House wine served with dinner*

### **Meal**

*Includes First Course and selection of two Main Entrée's  
And one Vegetarian Entrée  
Or  
Choice of Buffet Style Dinner*

### **Champagne Toast**

*House Champagne and Martinelli's Sparkling Cider  
Served for the Toast*

*...Standard Set Up...  
\$45 per person*

*All packages are subject to 20% Service charge & current sales tax*

*Plated Menu Selections for the Classic Wedding Package*

*Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees. A seasonal vegetarian entrée will be provided to your guests.*

***First Course***

*Mixed Green Salad with sliced cucumber, cherry tomato and a mustard-balsamic vinaigrette*

*Spring mix with candied walnuts, dried cranberries & feta  
served with honey-mustard dressing*

***Entrée***

*Roasted Chicken Breast with green and red grapes, basil, pine nuts and sangiovese  
beurre rouge*

*Greek Style Chicken Breast with feta cheese, kalamata olives, fresh diced tomato,  
lemon and oregano*

*Grilled Skirt Steak with Parsley-Walnut Pesto*

*Grilled Atlantic Salmon with melted leeks and sauce beurre blanc*

*Penne Pasta with butternut squash, baby spinach, browned butter sage & pine nuts*

*The **Classic Buffet** will be accompanied by Roasted Red Potatoes with rosemary,  
Sautéed Green and Yellow Waxed Beans with garlic and herbs*

*Mixed Green Salad with sliced cucumber, cherry tomato and a mustard- balsamic  
vinaigrette*

*Spring Mix with candied walnuts, dried cranberries & feta  
served with honey- mustard dressing*

*All packages are subject to 20% Service charge & current sales tax*

***Select two of the following***

*Roasted Chicken Breast with green and red grapes, basil, pine nuts and sangiovese  
beurre rouge*

*Greek Style Chicken Breast with feta cheese, kalamata olives, fresh diced tomato,  
lemon and oregano*

*Grilled Skirt Steak with Parsley-Walnut Pesto*

*Grilled Atlantic Salmon with melted leeks and sauce beurre blanc*

*Red Wine Braised Short Ribs*

*Penne Pasta with butternut squash, baby spinach, browned butter sage and pine nuts*

# *Elegant*

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*Our Elegant Wedding package includes the following to assist in making your event  
a night of captivating elegance:*

*Chair Covers and Sashes or Floor Length Linen*

*Linen Napkins*

*Dance Floor*

*Cake Cutting*

*Coffee Service*

*Audio/Visual service for Video Montage & Toast*

## *Hors D'oeuvres*

*Tray Passed Seasonal Crostini*

*Station Vegetable Crudités or Seasonal Fruit Platter*

## *Wine Service*

*Tray passed House wine served at cocktail hour*

*House wine served with dinner*

## *Meal*

*Includes First Course and selection of two Main Entrée's*

*Or*

*Choice of Buffet style dinner*

## *Champagne Toast*

*House Champagne and Martinelli's Sparkling Cider*

*Served for the Toast*

*\$55 per person*

*All packages are subject to 20% Service charge & current sales tax*

*Plated Menu Selections for the Elegant Wedding Package*

*Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees. A seasonal vegetarian entrée will be provided to your guests.*

***First Course***

*Baby Spinach Salad with dried cherries, toasted almonds, goat cheese, and pancetta vinaigrette*

*Hearts of Romaine salad with roasted apples, baby spinach, scallions, cambozola cheese and shallot thyme vinaigrette*

***Entree***

*Grilled Moroccan (marinade of cumin, coriander, harissa) Spiced Chicken Breast with lemon, almonds and mint*

*Roasted Chicken Breast stuffed with goat cheese and herbs,  
served with a rustic red sauce*

*Alaskan Halibut with soft herb crust, mushroom duxelles and whole grain mustard  
sauce  
(Offered March to mid October)*

*New York Steak (8 oz.) with wild mushrooms and porcini butter*

*Slow Roasted Colorado Leg of Lamb – studded with rosemary and garlic Marinated  
in Black Olive Tapenade  
served with dijon mustard jus*

*Slow Roasted Pork Loin with grilled peaches and red wine-honey sauce  
(Offered July thru September)*

*Slow Roasted Pork Loin with cherries, arugula and red wine-honey sauce  
(Offered September thru June)*

The ***Elegant Buffet*** will be accompanied by Soft & Creamy Parmesan Polenta  
& Sautéed Swiss Chard with toasted garlic and lemon

Baby Spinach Salad with dried cherries, toasted almonds, goat cheese, and pancetta  
vinaigrette

Hearts of Romaine Salad with roasted apples, baby spinach, scallions, cambozola  
cheese and shallot thyme vinaigrette

***Select two of the following***

Grilled Moroccan (marinade of cumin, corianders, harissa) Spiced Chicken Breast  
with lemon, almonds and mint

Roasted Chicken Breast stuffed with goat cheese and herbs,  
served with a rustic red sauce

Alaskan Halibut with soft herb crust, mushroom duxelles and whole grain mustard  
sauce  
(Offered March to mid October)

New York Steak (8 oz.) with wild mushrooms and porcini butter

Slow Roasted Colorado Leg of Lamb, studded with rosemary and garlic marinated  
in Black Olive Tapenade served with dijon mustard jus

Slow Roasted Pork Loin with grilled peaches and red wine-honey sauce  
(Offered July thru September)

Slow Roasted Pork Loin with cherries, arugula and  
red wine-honey sauce  
(Offered September thru June)



# ***TIMELESS***

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*Our Timeless Wedding package includes the following to assist in making your event truly timeless:*

*White or Ivory Floor Length Linens*

*Chair Covers and Sashes*

*Linen Napkins*

*Audio/ Visual service for Video Montage & Toast*

*Complimentary Round of Golf for Four*

*Dance Floor*

*Cake Cutting*

*Coffee Service*

## **Hors D'oeuvres**

*Tray Passed Seasonal Crostini*

*Station Vegetable Crudités or Seasonal Fruit Platter*

*Prosciutto wrapped melon (April-September)*

*Moroccan Cigars (October-March)*

## **Wine Service**

*Tray passed House wine served at the cocktail hour*

*House wine served with dinner*

## **Meal**

*Includes First Course and selection of two Main Entrée's*

*And one Vegetarian Entrée*

*Or*

*Choice of Buffet style dinner*

## **Champagne Toast**

*House Champagne and Martinelli's Sparkling Cider*

*Served for the Toast*

*All packages are subject to 20% Service charge & current sales tax*

*\$65 per person*

*Plated Menu Selections for the Timeless Wedding Package*

*Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees. A seasonal vegetarian entrée will be provided to your guests.*

***First Course***

*Caprese Salad*

*Fresh mozzarella, tomatoes, basil, 25yr old balsamic and extra virgin olive oil  
(heirloom tomatoes served July thru October).*

*Napa Valley Panzanella Salad*

*With roasted corn, tomatoes, red onion, grilled bread, mixed greens, arugula  
and herb vinaigrette*

*Local Pear Salad*

*with crumbled blue cheese, candied walnuts, sliced fresh local pears in a champagne  
vinaigrette*

***Entree***

*Sautéed Breast of Chicken with wild (cremini, royal trumpet, shitake, and oyster)  
mushrooms thyme jus*

*Alaskan Halibut with soft herb crust, mushroom duxelles and a whole grain  
mustard sauce*

*(Offered March to mid October)*

*Colorado Rack of Lamb with ratatouille and garlic aioli*

*Grilled Filet Mignon with balsamic onion's & shaft's blue cheese*

*All packages are subject to 20% Service charge & current sales tax*

The ***Timeless Buffet*** will be accompanied by Fingerling Potato with White Truffle oil and Herbs, and Sautéed Swiss Chard with toasted garlic and lemon.

*Caprese Salad*  
with fresh mozzarella, tomatoes, basil, 25yr old balsamic and extra virgin olive oil  
(heirloom tomatoes July thru October).

*Napa Valley Panzanella Salad*  
with roasted corn, tomatoes, red onion, grilled bread, mixed greens, arugula  
and herb vinaigrette

***Select Two of the Following***

*Sautéed Breast of Chicken with wild (cremini, royal trumpet, shitake, and oyster)  
mushrooms thyme jus*

*Alaskan Halibut with soft herb crust, mushroom duxelles and whole grain mustard  
sauce*  
(Offered March to mid October)

*Colorado Rack of lamb with ratatouille and garlic aioli*

*Grilled Filet Mignon with balsamic onion's & Shaft's Blue Cheese*

## ***HORS D'OEUVRE TRAY PASSED***

*(50 pieces)*

### *Moroccan Cigars*

*Light pastry filled with potato and chives served with a cucumber yogurt sauce*  
\$105

*Crab Cakes with lemon aioli*  
\$150

*Seasonal Petite Quiche*  
*(Host Choice)*  
\$110

*Satay*  
*Greek chicken skewers with feta cheese, lemon, mint, oregano and kalamata olives*  
\$105

*Spanakopita*  
*Savory pie filled with sautéed spinach and onions mixed with feta cheese, eggs and seasonings*  
\$105

*Poached Prawns*  
*Cold poached prawns with cocktail sauce*  
\$150

*Pancetta wrapped prawns with basil oil*  
\$175

*Prosciutto wrapped melon (honey dew, cantaloupe)*  
\$110

*Arancini*  
*Arborio rice shaped into a ball with customized filling served with spicy tomato sauce & fried basil*  
\$100

*Seasonal Crostini*  
*Butter nut squash with brown butter, sage and pine nuts*  
*White bean with roasted garlic and fresh diced tomato*  
*Tomato with garlic olive oil & basil*  
*Roasted corn with shaved red onion and goat cheese*  
*Green olive tapenade with roasted pepper*  
\$90

*All packages are subject to 20% Service charge & current sales tax*

## ***HORS D'OEUVRE DISPLAYS***

*(Serves 50 Guests)*

### *Fresh Seasonal Fruit Display*

*An arrangement of seasonal fresh fruit*

*Not only pleasing to the eye, but also to the taste buds*

*\$110*

### *Garden Vegetable Crudités*

*An arrangement of fresh raw seasonal vegetables,*

*accompanied by a blue cheese dressing*

*\$90*

### *Domestic Cheese and Fruit Display*

*An arrangement of Jack, Cheddar, Sonoma Pepper Jack and Swiss cheese,*

*accompanied by Seasonal Fresh Fruit*

*\$130*

### *Artisan Cheese Experience*

*An arrangement of seasonal Fresh Fruit, Dried Fruit,*

*Toasted Nuts and Cheese from every corner of the world*

*made in the artisan style*

*\$225*

### *Cured Meats and Antipasti*

*An arrangement of prosciutto, salami, coppa, mortadella, marinated fresh mozzarella,*

*grilled sweet peppers olive oil and rosemary,*

*and a cuvee of specialty olives*

*\$180*

### *Cold Smoked Salmon*

*Cold smoked Atlantic Salmon with traditional garnish of capers,*

*shaved red onion, chopped egg yolk,*

*chopped egg white, chives, parsley and lemons*

*Served with crostini and herbed cream cheese*

*\$175*

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# ***BANQUET BAR LIST***

Arrangements can be made to set up a host or no host bar.

## **WINE**

We proudly serve BV Century Cellars Merlot or Cabernet for house red  
and Sycamore Lane Chardonnay for our White.

\$6.00 per glass/ \$18 per bottle

**\$10 Corkage fee**

## **LIQUOR**

Well, Call and Top Shelf Liquor is Available

Drinks range from \$6.00-\$10.00

## **BEER**

Domestic Beer

Budweiser, Bud Light, Coors Light,

\$4.00 per bottle.....\$350.00 per keg (160 Beers)

Imported Beer

Stella, Guinness, Heineken, New Castle Brown, Fat Tire

\$5.00 per bottle.....\$450.00 per keg (160 Beers)

(Please know that some Imported Beers are not available in a keg)

Microbrew

Blue Moon, Sierra Nevada, Seasonal Specialty Beers

\$4.00 per bottle.....\$450.00 per keg (160 Beers)

## **NON ALCOHOLIC BEVERAGES**

Soft Drinks and Mineral Water.....\$2.00 per drink

The bar will **close**

30 minutes prior to the conclusion of the event.

Last call will be called **45 minutes** prior to the conclusion of the event.

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## Preferred Vendor List

*The Ridge Golf Club and Events Center is committed to providing you with impeccable service. The following is a list of preferred vendors that we feel shares the same vision*

### **DJ Services**

#### **Extreme Productions**

Matt Brys

916.773.4329

[www.extremeprodjs.com](http://www.extremeprodjs.com)

#### **Palm Tree Productions**

Mark Lindsey

916-439-6559

#### **DJ Enterprises**

Justin Warwick

530-273-9304

### **Florists**

#### **Ambience Floral Design**

Katie Edwards

916.786.6851

[www.ambiencefloral.com](http://www.ambiencefloral.com)

#### **Art in Bloom Floral Design**

Rachel Eakins

530.271.0445

[www.artinbloom.us](http://www.artinbloom.us)

#### **Petals and Sweets**

Denise Sweet

(530) 889-3939

[www.petalsandsweetes.com](http://www.petalsandsweetes.com)

## **Photography**

### **Peters Photography**

Mark and Donnel Peters

[www.petersphoto.com](http://www.petersphoto.com)

### **Bella Day Photography**

Erin Day Zarback

916.801.1017

### **Sharpe Photography**

Sam Woods or Jeff Sharpe

916.772.3934

[www.sharpephotographers.com](http://www.sharpephotographers.com)

### **Christopher Kight Photography**

916.484.1164

[www.kightphoto.com](http://www.kightphoto.com)

## **Photo Booth**

### **Encore Photo Booths**

916.367.7672

[www.chris@encorephotoboosts.com](mailto:www.chris@encorephotoboosts.com)

## **Wedding Cakes**

### **Divine Desserts**

Jaiver & Esther Aguirre

916.652.6545

[www.divinedessertsbyaguirre.com](http://www.divinedessertsbyaguirre.com)

### **Icing on the Cupcake**

916.315.9500

[www.icingonthecupcake.com](http://www.icingonthecupcake.com)

## **Officiates**

### **Pastor Bud Roberts**

530.888.0726

### **Reverend Jeri Murphy**

916.973.8522

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**Hotel Accommodations**

*Holiday Inn Auburn*

*Karen Koons*

*530.887.8787*

*[kkoons@reneson.com](mailto:kkoons@reneson.com)*

*Marriott Courtyard*

*Alex LaRoche*

*916.945.5102*

*[Alex.LaRouche@pillarhotels.com](mailto:Alex.LaRouche@pillarhotels.com)*

*We do not limit you to using one of the preferred vendors, as we always welcome the opportunity to work with all talent.*

*Please feel free to contact us with any questions.*

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