

The Ranch Golf Club

Wedding Package

Ceremony Site

Monday - Sunday

\$1,500 with Reception

\$2,500 Ceremony Only

Up to 1 hour for ceremony & 1 hour for rehearsal accompanied by an Event Coordinator

Bridal Suite with Champagne & Hors D'oeuvres

White Wooden 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	\$3,900	\$2,700
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Maximum Capacity of 300 Guests Seated Comfortably

5 Hours of Club Use

(As well as one hour prior for Vendor setup & one hour after for Vendor teardown)

Event Coordinator to Assist in Details

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

Mahogany Chivari Chairs & Ivory Cushions

Standard Tablecloths & Napkins

Tables, China, Stemware, & Flatware

Votive Candles & Mirror Base

Projection Screen

Plasma Monitors

Dance Floor

Complimentary Cake Cutting Service

∞

Food & Beverage Minimum

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

∞

Reception Site (Luncheon) ~ Silicon Valley Dining Room

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 \$1000 per hour. Food & beverage is subject to 20% taxable service charge and all items (except the ceremony fee) are subject to standard sales tax.

Prices are subject to change

Silver Package

Crudités Display

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

∞

Fruit and Cheese Displays

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

∞

Champagne and Sparkling Cider Bridal Toast

∞

Salads

(Choice of 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, Sliced Bosc Pear, Sweet Red Onions, Toasted Pine Nuts, Feta Cheese, and Raspberry Vinaigrette

∞

Entrées

(Choice of two plus a Vegetarian option)

Seared Salmon Fillet

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

Oven Roasted Chicken

Roasted Red Potatoes, Mixed Seasonal Vegetables, and Wild Mushroom Demi-glace

Flat Iron Steak

Garlic Mashed Potatoes, Mixed Seasoned Vegetables, and Bleu Cheese Demi-glace

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

(Cake/Dessert based on number of wedding guests)

\$65 Per Person ++

Gold Package

Butler Passed Champagne and Sparkling Cider

(Passed for one hour during cocktail hour)

Crudités Display

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

Fruit and Cheese Displays

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

∞

Butler Passed Hors D'oeuvres

(Please select Four)

Chicken Pineapple Kabob	Seared Ahi Tuna
Tomato Bruschetta	Smoked Chicken Filo Cups
Vegetarian Spring Rolls	Sausage-Herb Stuffed Mushrooms

∞

Salads

(Choice of 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, Sliced Bosc Pear, Sweet Red Onions, Toasted Pine Nuts, Feta Cheese, and Raspberry Vinaigrette

∞

Entrées

(Choice of two plus a Vegetarian option)

Seared Salmon Fillet

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

Oven Roasted Chicken

Roasted Red Potatoes, Mixed Seasonal Vegetables, and Wild Mushroom Demi-glace

Grilled Filet Mignon

Garlic Mashed Potatoes, Mixed Seasonal Vegetables, and Bleu Cheese Demi-glace

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

(Cake/Dessert based on number of wedding guests)

\$78 Per Person ++

Platinum Package

Butler Passed Champagne and Sparkling Cider

(Passed for one hour during cocktail hour)

Crudités Display

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

∞

Fruit and Cheese Displays

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

∞

Butler 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

Miniature Crab Cakes

Coconut Shrimp

∞

Champagne & Sparkling Cider Bridal Toast

∞

Salads

(Choice of one)

Spinach Salad

Baby Spinach, Sliced 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 Cheese, Wild Mushroom, or Lobster with accompanying sauce

(Continued on next page)

Platinum Package

(Continued)

Entrées

(Choice of two plus a Vegetarian option)

Maine Lobster Tail

Confetti Wild Rice Blend, Mixed Seasonal Vegetables and choice of two sauces: Lemon-Herb Fondue & Bernaise Sauce

Seared Salmon Fillet

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

Oven Roasted Chicken

Roasted Red Potatoes, Mixed Seasonal Vegetables, and Wild Mushroom Demi-glace

Grilled Filet Mignon

Garlic Mashed Potatoes, Mixed Seasonal Vegetables, and Bleu Cheese Demi-glace

Kobe Steak

Served sliced with Garlic Mashed Potatoes, Mixed Seasonal Vegetables, and Bleu Cheese Demi-glace

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

(Cake/Dessert based on number of wedding guests)

\$98 Per Person ++

Pearl Package

Butler Passed Champagne and Sparkling Cider
(Passed for one hour during cocktail hour)

∞

Crudités Display

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

∞

Fruit and Cheese Displays

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

∞

Served Family Style

First Course

Deluxe BBQ Combination Platter

Second Course

Deep Fried Stuffed Crab Claws

Third Course

Beef with Scallops

Fourth Course

Dry Scallop Soup

Fifth Course

Peking Duck

Sixth Course

Braised Abalone Mushroom with Mustard Greens

Seventh Course

Tea Leaf Smoked Sea Bass

Eighth Course

Fook-kin Fried Rice

∞

Includes French Roast Coffee, Decaffeinated Coffee, Selection of Hot Tea, and Iced Tea.

Wedding Cake or Choice of Dessert

(Cake/Dessert based on number of wedding guests)

\$89 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

\$15 Per Person

∞

Package Two

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

\$21 Per Person

∞

Package Three

“Full Well Bar”

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

\$32 Per Person

∞

Package Four

“Full Call Bar”

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

\$35 Per Person

∞

Package Five

“Full Premium Bar”

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

\$42 Per Person

∞

Additional Fees

Unlimited Sodas & Assorted Juices

\$5 Per Person

Corkage Fee

\$15/750ML bottle

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 V.S Courvoisier V.S	Remy Martin V.S.O.P Martell V.S.O.P	Remy Martin X.O
Gin	Gordon's Dry	Tanqueray Bombay Dry Beefeater	Bombay Sapphire Hendricks Nolet's	
Vodka	Smirnoff	Absolut Stolichnaya	Ketel One Grey Goose Ciroc Belvedere	
Tequila	Matador	Casadores Blanco Jose Cuervo Sauza Hornitos	Don Julio Patron Anejo Patron Silver Herradura Anejo Herradura Blanco	
Rum	Myers's	Myers's Dark Captain Morgan Bacardi	Bacardi 151	
Scotch Whiskey	Old Smuggler	Johnny Walker Red Dewar's Seagram's V.O Canadian Club Maker's Mark	Chivas Johnny Walker Black Glenfiddich 12 Years Glenlivet 12 Years Macallan 12 Years Crown Royal	Macallan 18 Yrs Glenfiddich 18 Yrs Glenlivet 18 Yrs Talisker 10 Yrs
Whiskey Bourbon	Beam Eight Star	Jim Beam Jameson's Seagram's 7 Bushmill's Wild Turkey Bulleit Jack Daniel's	Woodford Reserve Gentleman Jack	