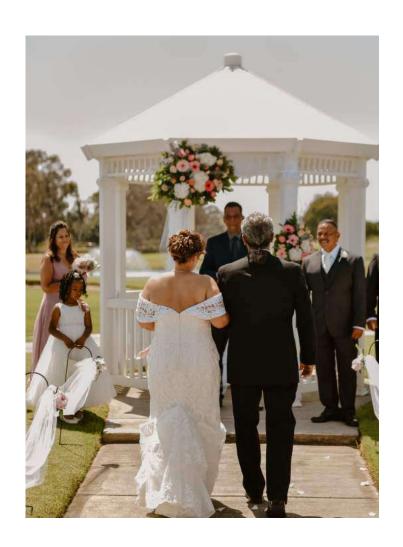
Wedding Packages



# River Ridge Golf Club

2401 W. Vineyard Ave Oxnard, CA 93036 (805) 981-8724





# WEDDING CEREMONY

**INCLUDES:** 

Wedding Gazebo with View of the Lake, Mountains & Golf Course
Water and Lemonade Refreshments Prior to Ceremony Start
Seating Accommodations for Guests (up to 150)
Wedding & Ceremony Rehearsal
One Hour of Event Time
White Chairs
Dressing Room

Ceremony with Reception Friday or Sunday: \$500+ Saturday: \$750+



Ceremony without Reception Friday & Sunday: \$750+ Saturday \$1,000

Senders@riverridge-golfclub.com | www.riverridge-golfclub.com | Instagram: @riverridgeevents

# WEDDING PACKAGES

#### LOVE PACKAGE

\$68++

Selection of One Tray Passed Hors D'oeuvres
Two Entrée Dinner Buffet
Dessert Bar Display
Champagne & Sparkling Cider Toast
Self- Service Beverage Station
Unlimited Soft Drinks (choice of 3)
Cocktail Tables with House Linen
Standard Tablecloths & Napkins
White Fitted Chair Covers
Square Glass Mirrors
Dance Floor
5 Hours of Event Time
Complete Set Up & Clean Up



#### SWEETHEARTS PACKAGE

\$85 ++

One Hour Hosted Well Bar Selection of Two Tray Passed Hors D'oeuvres Selection of One Appetizer Display Two Entrée Dinner Buffet Dessert Bar Display Champagne & Sparkling Cider Toast Self-Service Beverage Station Unlimited Soft Drinks Cocktail Tables with Linen Floor Length Tablecloth & Upgraded Napkins White Fitted Chair Covers Square Glass Mirrors Floral Centerpieces Silver or Green Plate Chargers Dance Floor 5 Hours of Event Time Complete Set Up & Clean Up Complimentary Tasting for Two



# WEDDING PACKAGES CONTINUED

#### HONEYMOON PACKAGE

\$99 ++

One Hour Hosted Call Bar Selection of Three Tray Passed Hors D'oeuvres Selection of Two Appetizer Display Two Entrée Dinner Buffet Dessert Bar Display Champagne & Sparkling Cider Toast Self-Service Beverage Station Unlimited Soft Drinks Cocktail Tables with Linen Floor Length Tablecloths & Upgraded Napkins White Fitted Chair Covers Square Glass Mirrors Floral Centerpieces Silver or Green Plate Chargers Dance Floor 5 Hours of Event Time Complete Set Up & Clean Up Complimentary Tasting for Two







# **BUFFET SELECTION**

LOVE | SWEETHEARTS | HONEYMOON

All Entrées Served with Choice of Salad, Accompaniments & Warm Fresh Rolls with Butter

#### **SALAD SELECTION**

Classic Caesar Salad

California Field Green Salad

Romaine Lettuce, Croutons, Shaved Parmesan & Traditional Caesar Dressing

Strawberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette Dressing

Green Garden Salad

Blend of Iceberg Lettuce, Cucumbers, Cherry Tomatoes, Carrots & Buttermilk Ranch Dressing Calabrese Pasta Salad

Tri Colored Pasta with Fresh Mozzarella, Basil, Cherry Tomatoes & Balsamic Glaze

# **ENTRÈE SELECTION**

(CHOICE OF TWO)

Chicken Marsala with Mushrooms
Chicken Picatta with a Lemon Caper Sauce
Seared Cod with a Scampi Sauce
California's Cut Tri- Tip
Rosemary Chicken

#### **ACCOMPANIMENTS**

(CHOICE OF TWO)

Roasted Rosemary Garlic Red Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Macaroni & Cheese
Grilled Asparagus
Glazed Baby Carrots

#### CARVING STATION

(ADDITIONAL \$8 PER PERSON)

Carved Tri- Tip or Beef
Prime Rib
Honey Glazed Ham

\*ALL PRICES SUBJECT TO A SERVICE CHARGE & SALES TAX

# HORSD' OEUVRES

# TRAY PASSED



## **COLD SELECTIONS**

Devilled Eggs Topped with Crispy Bacon & Dill
Tomato & Caprese Skewers with Balsamic Glaze
Cucumber Rounds with Herb Cream Cheese
Italian Bruschetta with Roma Tomatoes, Basil & Goat Cheese
Vegetable Dip Cup with Ranch or Blue Cheese

## HOT SELECTIONS

Creamy Shrimp & Grits Shooters

Chicken Won Tons with Sweet & Sour Sauce

Meatballs with Choice of Swedish, BBQ or Sweet & Sour Sauce

Bacon Wrapped Dates

Grilled Cheese & Tomato Soup Shooters



## APPETIZER DISPLAYS

#### CHARCUTERIE PLATTER

Cured Meats, Vegetables, Crackers & Mustard

# DOMESTIC CHEESE & FRUIT

Hand Picked Selection of Local Cheeses, served with a Variety of Gourmet Crackers, Garnished with Nuts, Dried Fruit & Grapes

# SHRIMP COCKTAIL

Jumbo Shrimp with Cocktail Sauce

# FRUIT PLATTER

Variety of Fresh Seasonal Fruits

# **ENHANCEMENTS**

Additional Event Time Latest: IIPM \$500 per hour

Screen & Projector Rental \$175

> Screen Only \$40

Gold/ Silver Table Overlays \$5 per table

## Additional Upgrades:

Chiavari Chairs \$8.00+ PER CHAIR

Champagne Fountain (cost to be determined)

Wedding Night Stay at the Mariot Residence Inn (seasonal rates apply)

Wireless Microphone \$20

Flat LED Lights \$100

Cake Cutting Fee \$2.00 per person

# **BEVERAGE OPTIONS**

## WELL \$9

Barton's Gin, Barton's Rum, Barton's Vodka, Montezuma Tequila, Beam's 8 Star Whiskey, Seagram's VO Whiskey, Lauders Scotch, El Presidente Brandy

#### CALL \$10

Seagram's Gin, Jack Daniels, Sailor Jerry Spiced Rum, Malibu Rum, Tito's Vodka, Myers Dark Rum, Fireball Whiskey, Captain Morgan Spiced Rum, Bacardi Superior White Rum, Southern Comfort Whiskey, Seagram's 7 Crown Whiskey, Bailey's Irish Cream

#### PREMIUM \$12

Bombay Sapphire Gin, Tanqueray Gin, Hornitos Tequila, Kettle One Vodka, Crown Royal Whiskey, Jameson Irish Whiskey, Maker's Mark

#### SUPER PREMIUM \$14

Grey Goose Vodka, Johnny Walker Black Label Whiskey, Patron Silver Tequila, Woodford Straight Malt Whiskey, Marnier

BEER		WINE	SOFT DRINKS
	Domestic 120z \$7	House Wine \$9	Canned Soda \$4
	Premium 120z \$8	Premium Wine \$14	Bottled Water \$3

# **BAR OPTIONS**

CASH BAR
HOSTING ON CONSUMPTION
HOSTING BY HOUR

#### HOSTED BAR PACKAGES

(Cost per person per hour)

HOURS	WELL	CALL	PREMIUM	SUPER PREMIUM	DOMESTIC & PREMIUM BEER, HOUSE WINE
1 hour	\$18	\$20	\$24	\$28	\$12
2 hours	\$27	\$30	\$36	\$42	\$15
3 hours	\$36	\$40	\$48	\$56	\$18
4 hours	\$45	\$50	\$60	\$70	\$24

CORKAGE FEE IS \$15+ FOR WINE OPEN ON PROPERTY PER 750ML BOTTLE

# GENERAL INFORMATION

#### **GUARTANTEES**

A final guarantee of your anticipated number of guests is due to the Club by 12:00pm, (10) business days prior to the banquet function. This guarantee may not be reduced.

# SERVICE CHARGES

A (22%) service charge & applicable state tax of (9.25%) will be added to all food & beverage charges. Please note that the service charge is taxable by California State Law. Menu prices are subject to market fluctuation.

#### **DEPOSITS & FINAL PAYMENT**

A non refundable deposit, which is applied to your food & beverage total, is required to reserve your date. The amount of the deposit is equal to (25%) of the food & beverage minimum. Deposits will be taken every 3 months leading up to your event. (100%) of the final balance is due 10 days prior to the event date. **All deposits are non- transferable & non- refundable.** 

#### **BOOKING POLICY & EVENT HOURS**

River Ridge Golf Club will book weddings up to two years in advance. We can place a soft hold on a date for 72 hours. A date will only be confirmed & definite with a signed contract & deposit. Five hours are included in all wedding packages and begin at the time stated on your contract. Any changes regarding your start time must be confirmed with the Event Sales Manager. If additional event hours are required, a \$500 per hour charge will apply. All events with an additional hour must end no later than 11p.m.

#### DECORATIONS

Decorations may not be affixed to the walls of the facility. Glitter, confetti, rice, synthetic petals, birdseed, and fireworks are not permitted. We do not allow candles due to safety and hazard. Clients must take all decorations & personal belongings at the conclusion of the event. River Ridge Golf Club is not responsible for setting up client items on the day or for items left at the club.

# **FOOD & BEVERAGE**

Enclosed is a list of possible menu selections. Check with our Chef to work on any specialty menus. We can accommodate gluten free & vegetarian options as well. Any additional entrees will be charged \$6 per person. Vendor meals are available for \$25. Cake cutting is a \$2 per person fee for each of our packages.

# **HOSTED BAR**

River Ridge Golf Club provides many ways to take care of the bar on your wedding day. Here is a breakdown of options that we offer:

CASH: Guests pay for their own drinks

ON CONSUMPTION: Client pays for guests on a per drink basis. You can limit consumption based on the level of liquor.

BAR STIPEND: Client puts a specific dollar amount towards the bar. Once you are getting close to this amount, you may switch to a cash bar, or add more money toward the stipend.

BAR PACKAGE: Client pays per person per hour based on level of liquor. See previous page for pricing on bar packages.

Outside alcohol is NOT permitted and will be confiscated immediately and may be charged with a fine. A corkage fee of \$15 will be applied to any outside wine. Ask sales manager for any special requests on alcohol.