



Ridgemont

COUNTRY CLUB

3717 West Ridge Road

Rochester, NY 14626

585.225.7650

www.rccgolf.com

The History

*Since 1918, **Ridgemont Country Club** has been the premier facility for social occasions on the west side of Rochester.*

Nestled in Greece, New York, our private club blends the finest of current trends and traditional values into an amazing experience.

Whether it be a rehearsal dinner, an elegant wedding reception, or a spectacular bridal shower, our professional staff caters to every detail to ensure a uniquely memorable event.

The food and service are unmatched in the area.

We will transform your dreams and desires into ever-lasting memories.

***Open your imagination and
begin the experience...***

Wedding Details

- ◆ *Your wedding is the **exclusive** event at Ridgemont Country Club*
- ◆ *Manicured and landscaped grounds for photographs*
- ◆ *Club offers you four stately rooms with two spectacular patios*
- ◆ *Club offers a beautiful Main Lobby available to receive your guests*
- ◆ *Our Governor's Room can be used for both the cocktail reception and dessert*
- ◆ *Our elegant Ballroom is available for parties up to 225 people*
- ◆ *A \$750 ceremony fee includes white chairs, decorative arch & bridal lounge*
- ◆ *Complimentary ceremony rehearsal prior to the wedding date*
- ◆ *Complimentary food tasting in our club's Private Dining Room*
- ◆ *Complimentary Site Fee*
- ◆ *Packages include all tables, chairs, linens, china, glassware & skirting*
- ◆ *Dedicated and Professional event coordinating services*
- ◆ *Our staff will assist in arranging the place cards, favors and announcements*
- ◆ *Complimentary Cake Cutting and Service*
- ◆ *Conveniently located on Ridge Road West near Route 390 and Route 531*

Wedding Packages

Priced per person

\$85 Package Includes:

- *4-Hours of Open Bar with RCC Select Brands*
- *Signature Two Entrée Buffet*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Two Hand Passed Hors d 'Oeuvres of Choice*
- *Champagne Toast for All Guests*
- *Coffee Service & Premium Coffee Station with Gourmet Accents*
- *Cake Cutting and Service*

\$105 Package Includes:

- *4-Hours of Open Bar with RCC Select Brands*
- *Signature Three Entrée Buffet or Three Entrée Option Served Dinner*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Three Hand Passed Hors d 'Oeuvres of Choice*
- *Champagne Toast for All Guests & One Glass of House Wine with Dinner*
- *Specialty Intermezzo of Lemon or Raspberry*
- *Coffee Service & Premium Coffee Station with Gourmet Accents*
- *Cake Cutting and Service*

\$110 Package Includes:

- *4-Hours of Open Bar with RCC Select Brands*
- *Four Course Family-Style Dinner Service*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Three Hand Passed Hors d 'Oeuvres of Choice*
- *Champagne Toast for All Guests & One Glass of House Wine with Dinner*
- *Specialty Intermezzo of Lemon or Raspberry (Served option only)*
- *Coffee Service, Dessert Display & Premium Coffee Station with Accents*
- *Cake Cutting and Service*

Buffet Dinner

Served Salad

Choice of One:

Gourmet Mixed Green Salad with Choice of Dressings
Traditional Caesar Salad
Baby Spinach & Portabella Salad with Balsamic Dressing

All Buffets Include:

Warm Artisan Dinner Rolls & Butter
Two Chef's Specialty Salads

Entrées

Choice of 2 or 3 Based on Selected Package:

Chicken Marsala with Sautéed Mushrooms
Chicken French with Artichoke Accents
Stuffed Roast Pork Loin with Apple & Cranberry
Crab Stuffed Flounder with Vermouth Hollandaise
Baked Atlantic Salmon with Spinach & Charred Cherry Tomatoes

Carved Item

Choice of One:

Prime Rib of Beef, au Jus
Honey Dijon Glazed Ham
Roasted Turkey Breast with Gravy
Roasted Beef Tenderloin

Fresh Vegetable

Choice of One:

Saffron Buttered Cauliflower & Broccoli
Snap Peas with Julienne Carrots
Sautéed Squash with Charred Grape Tomatoes

Starch

Choice of One:

Roasted New Red Potatoes
Rice Pilaf
Garlic Parmesan Wedges

Pasta

Choice of One:

Tortellini, Penne or Orecchiette
with
Marinara, Alfredo or Tomato-Basil Rose Sauce

Served Dinner

Salad Course

Choice of One:

Gourmet Mixed Green Salad with Choice of Dressings
Traditional Caesar Salad
Baby Spinach & Portabella Salad with Balsamic Dressing

Warm Artisan Dinner Rolls & Butter

Intermezzo Course

Raspberry Sorbet or Lemon Ice

Entrées

Choice of Three:

Chicken Cordon Bleu with Smoke Ham & Gruyere Cheese
14 oz. Grilled NY Strip Steak with Seared Mushrooms
Chicken French with Artichoke Accents
Pork Loin with Apple-Cranberry Stuffing
Crab Stuffed Flounder with Vermouth Hollandaise
Baked Atlantic Salmon with Spinach & Seared Tomatoes
14 oz. Prime Rib of Beef, au Jus
8 oz. Bacon-Wrapped Beef Filet Mignon with Mushrooms
Vegetable Napoleon with Chevre Goat Cheese over Wild Rice

Fresh Vegetable

Choice of One:

Saffron Buttered Cauliflower & Broccoli
Snap Peas with Julienne Carrots
Sautéed Squash & Zucchini
with Charred Cherry Tomatoes

Starch

Choice of One:

Garlic Roasted Rosemary Potatoes
Herb Seasoned Rice Pilaf
Whipped Yukon Gold Potatoes

Family-Style Dinner

“A unique blend of modern & traditional service”

First Course - Appetizer

Choice of One Each:

Tortellini, Cheese Ravioli or Penne Pasta Tomato-Basil, Marinara, Alfredo or Garlic & Oil

Second Course - Salad

Choice of One:

*Gourmet Mixed Green Salad with Choice of Dressings
Traditional Caesar Salad
Spinach & Portabella Salad with Balsamic Dressing*

Warm Artisan Dinner Rolls & Butter

Third Course - Intermezzo Course

Choice of One:

Raspberry Sorbet or Lemon Ice

Fourth Course - Entrées

Choice of Two:

*Chicken Marsala with Mushrooms
Chicken French with Artichoke Accents
Chicken Cordon Bleu
Pork Loin with Apple-Cranberry Stuffing
Crab Stuffed Flounder with Vermouth Hollandaise
Baked Atlantic Salmon with Spinach & Seared Tomatoes
14 oz. Prime Rib of Beef, au Jus
Meatballs & Sausage with Peppers and Onions*

Family-Style Dinner

-Continued-

Carved Item

Choice of One:

Prime Rib of Beef, au Jus
Honey Dijon Glazed Ham
Roasted Turkey Breast with Gravy
Roasted Beef Tenderloin

Fresh Vegetable

Choice of One:

Saffron Buttered Cauliflower & Broccoli
Snap Peas with Julienne Carrots
Sautéed Squash & Zucchini
with Charred Cherry Tomatoes

Starch

Choice of One:

Garlic Roasted Rosemary Potatoes
Herb Seasoned Rice Pilaf
Whipped Yukon Gold Potatoes

Hors d' Oeuvres

For Hand Passing

Bacon Wrapped Scallops

Ham & Asparagus Pinwheels

Spanakopita

Crab Stuffed Mushrooms

Coconut Fried Shrimp

Sausage Stuffed Mushrooms

Artichokes French

Tomato-Basil Bruschetta

Crab Rangoon with Sweet & Sour Sauce

Sesame Teriyaki Beef Kabobs

Clams Casino

Arancini with Saffron Aioli

Miniature Meatballs

Choice of Swedish or Marinara

Assorted Chilled Canapes

Miniature Corned Beef Reuben's

\$1/person Upgrade to Packages

Thai Spring Rolls

\$1/person Upgrade to Packages

Iced Jumbo Shrimp

\$4/person Upgrade to Packages

Special Touches

Bar Upgrades:

<i>Four Hours of RCC Premium Brands</i>	<i>\$10/Person</i>
<i>Additional Hour of RCC Select Brand Bar</i>	<i>\$6/Person</i>
<i>Additional Hour of RCC Premium Brand Bar</i>	<i>\$8/Person</i>

Add On:

<i>Intermezzo</i>	<i>\$2/Person</i>
<i>Tablesides Wine Service House Selection</i>	<i>\$20/Bottle</i>
<i>Dessert Display</i>	
<i>Cream Puffs, Mini Cannoli, Mini Petit Fours, Chocolate Covered Strawberries and Italian Cookies</i>	<i>\$7/Person</i>
<i>Candy & Sweets Station</i>	<i>\$4/Person</i>

Late Night Snacking:

<i>“Garbage” Plate Buffet</i>	<i>\$15/Person</i>
<i>Gourmet House-made Sheet Pizza</i>	<i>\$50/Each</i>
<i>Jumbo Chicken Wings with Accompaniments</i>	<i>\$120/100 Pieces</i>
<i>Ice Cream Bar</i>	<i>\$8/Person</i>
<i>Taco Bar</i>	<i>\$15/Person</i>
<i>Poutine Station</i>	<i>\$6/Person</i>

Food & Beverage Fees and Taxes

All food and beverage services are subject to a 20% administration fee which is taxable as part of the NYS 8% sales tax.

Any gratuity is not obliged nor required nor expected. This administration fee compensates for a premium declared payroll wage rate, paid to the wait staff and other involved employees. Any additional special recognition, gratuity or tip, to a specific staffer or the involved employees is entirely at the discretion of our patrons and guests. That, or any additional portion does not require being charged sales tax.

Served Rehearsal Dinner Package

Hors d 'Oeuvres

Imported & Domestic Cheese Display with Assorted Crackers

Salad Course

Choice of One:

Gourmet Mixed Green Salad with Choice of Dressings

Traditional Caesar Salad

Baby Spinach & Portabella Salad with Balsamic Dressing

Warm Artisan Dinner Rolls & Butter

Wine with Dinner

One Glass of House Wine

Entrées

Final Guaranteed Count of each entrée is Due 5-days Prior to the Event

Chicken French with Artichoke Accents

10 oz. Prime Rib of Beef, au Jus

Vegetable Napoleon with Chevre Goat Cheese over Wild Rice

Traditional Haddock Fish Fry

Chef's Selection of Fresh Vegetable

Dessert

New York-Style Cheesecake with Fresh Seasonal Berries

Coffee Service

Freshly Brewed Coffee, Decaf Coffee and Tea

\$35/Person plus 20% Administration Fee and 8% Sales Tax