

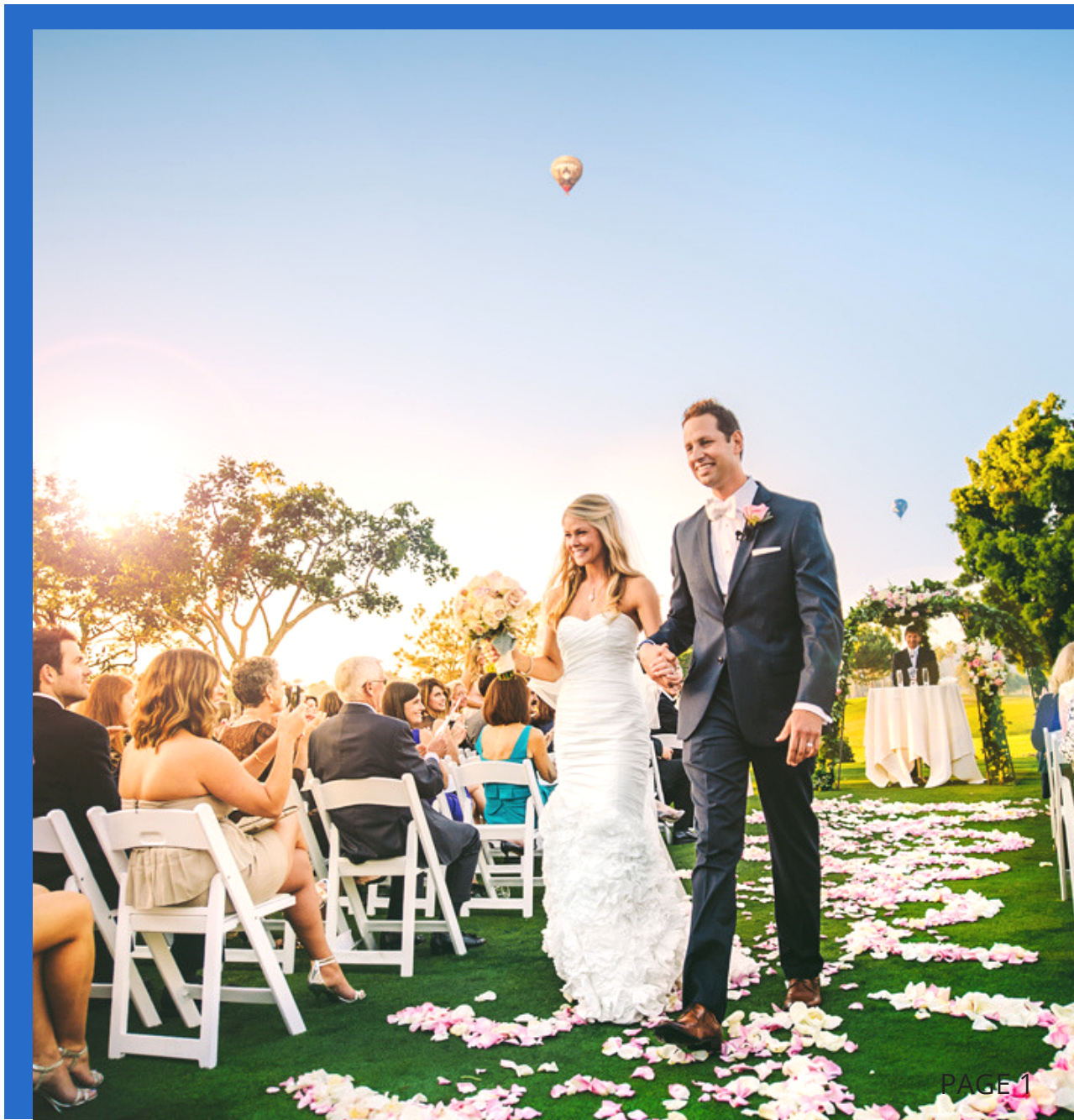


Fairbanks Ranch Country Club

2019-2020

Wedding Packages

A BAY CLUB COMPANY



Congratulations and Best Wishes

We are delighted in your interest and the possibility of letting us share in your Wedding Day at Fairbanks Ranch Country Club.

Enclosed please find our current menu package, which only begins to describe the Country Club's facilities and services available to you and your guests. We want to ensure your wedding reflects your own taste and personal touches. Our goal is to provide our fullest attention to make this a memorable and stress-free day.

Should you have any questions, or require additional information, please do not hesitate to call upon us. Let us share in your special day and make your dreams come true!

With warmest wishes,
Rachel Henderson
Catering Manager



Wedding Ceremony & Reception Venues

Lakes Lawn

Bring your ceremony to the luscious outdoor lawn. This quiet corner of the Country Club features an uninterrupted view of the golf course and lakes. We can accommodate up to 300 guests seated.



Upper Clubhouse

Our Clubhouse contains four events spaces that conveniently opens to create one space with vaulted ceilings to accommodate up to 300 guests seated. It is located on the first floor of the Clubhouse which creates a secluded setting ideal for intimate or grand.



Our Founder's Library is a perfect space for your rehearsal dinner, Bridal Suite, or Childcare Room. Please see if it's available when booking.

Wedding Packages

Include:

- 5 hours of Upper Clubhouse
- Guest Tables with Banquet Chairs
- House Linens and Napkins
- Additional Tables for your Gifts, Guest Book, Cake and Place Cards
- Wood Parquet Dance Floor and Stage
- Three Votive Candle Accents per Table
- Champagne Toast
- Menu Tasting
- Set Up and Break Down



Cherish Package

Signature Display

Choice of one:

Antipasti Display

International Cheese Display

California Vegetable Crudite

First Course

Choice of one:

Blue Heron Farms Greens Bouquet

Vine Ripened Tomatoes, Pea Sprouts, Cucumbers,
Crumbled Goat Cheese & Champagne Vinaigrette

Hearts of Romaine Caesar Salad

Focaccia Croutons & Parmesan Cheese, Creamy Caesar Dressing

Second Course

Choice of two* Plated Entrees:

Parmesan Crusted Chicken Breast

Wild Mushroom Orzo & Local Vegetables,
Lemon Caper Beurre Blanc

Cous Cous Crusted Scottish Salmon

Pesto Whipped Potatoes, Grilled Asparagus,
Roasted Pepper Vinaigrette

Cocoa Nib Crusted Flat Iron Steak

Caramelized Garnet Yams, Crispy Polenta,
Local Seasonal Vegetables, Port Reduction

\$65 Per Person++

*A vegetarian option can be made available, and not counted toward your two options

All prices are per person and subject to a taxable 20% Club Service Charge and current State Sales Tax

Traditional Package

Tray Pass Hors d'oeuvres

Choice of two Hors d'oeuvres

First Course

Choice of one:

Heirloom Tomato Caprese

Sliced Heirloom Tomatoes, Fresh Buffalo Mozzarella,
Basil Vinaigrette, Balsamic Drizzle, Sea Salt

Belgian Endive & Arugula Salad

Toasted Walnuts, Herb Ciabatta Croutons, Shaved Fennel,
Truffle Dijon Dressing

Second Course

Choice of two* Plated Entrees:

Prime Flat Iron Steak & Chicken Breast

Andouille Sausage and Potato Hash, Broccolini, Thyme Jus

Miso Glazed Atlantic Black Cod

Braised Baby Bok Choy, Steamed Jasmine, Coconut Curry Broth

Prime Center Cut New York

Roasted Fingerling Potatoes and Cipollini Onions,
Butternut Squash Puree, Black Truffle Jus

\$75 Per Person++

*A vegetarian option can be made available, and not counted toward your two options

All prices are per person and subject to a taxable 20% Club Service Charge and current State Sales Tax

Romantic Package

Tray Pass Hors d'oeuvres

Choice of two Hors d'oeuvres

Signature Display

Choice of one:

Antipasti Display

International Cheese Display

California Vegetable Crudite

First Course

Choice of one:

Local Organic Vegetable Stack

Local Farm Vegetables, Extra Virgin Olive Oil, Avocado Mousse, White Balsamic Honey

Butternut Squash Ravioli

Pancetta, Sauteed Baby Kale, Lobster Cream

Second Course

Choice of two* Plated Entrees:

Grilled Pacific Swordfish

Heirloom Cauliflower, Fingerling Potatoes, Pineapple Relish

Herb Crusted Boneless Half Chicken

Savory Bread Pudding, Roasted Artichokes, Merlot Butter, Arugula Oil

Grilled Prime Center Cut Filet

Blue Cheese Yukon Mash, Sauteed Haricot Vert, Bordelaise Sauce, Pecan Butter

\$105 Per Person++

*A vegetarian option can be made available, and not counted toward your two options

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Regal Package

Tray Pass Hors d'oeuvres

Choice of four Hors d'oeuvres

Signature Display

Choice of one:

Antipasti Display

International Cheese Display

California Vegetable Crudite

First Course

Choice of one:

Boston Bibb "Victory" Salad

Local Farms Baby Vegetables, Poached Hen Egg, Pomme Frites,

Truffle Dijon Dressing

Sauteed Gulf Prawns

Parmesan Risotto, Petite Garden Vegetables, Champagne Sauce

Second Course

Choice of two* Plated Entrees:

Stuffed Free Range Chicken Breast

Fricassee of Baby Vegetables, Sweet Potato Terrine, Truffle Jus

Sauteed Imported Dover Sole

Wild Rice Risotto, Sauteed Spinach, Lemon Butter & Toasted Almonds

Peppercorn Crusted Filet Mignon

Creamy Gratin Potatoes, Caramelized Spring Onions,

Brussels Sprouts with Bacon, Red Wine Reduction

Includes (1) glass of House Wine per person

\$115 Per Person++

*A vegetarian option can be made available, and not counted toward your two options

All prices are per person and subject to a taxable 20% Club Service Charge and current State Sales Tax

Tray Pass Hors d'oeuvres

Heirloom Tomato Confit

Burrata Cheese, Micro Herbs

Slow Roasted Organic Beets

Goat Cheese with Walnut Pesto

Sesame Crusted Ahi-Tuna Taco

Charred Scallion, Ginger Dressing

Grilled Peruvian Chicken Skewers

Pickled Red Onion Chimichurri

Maine Lobster Quesadilla

Brie Cheese, Cilantro Aioli

Pear & Brie in Phyllo

Black Pepper and Vanilla Honey

Grilled Prime Flat Iron Satay

Toasted Peanuts-Soy Dip

Strawberry and Basil Bruschetta

Roquefort Cheese-Balsamic Syrup

Seared Colorado Lamb Loin

Pita Chip, Pickled Cucumber

Crispy Fire Cracker Shrimp

Sambal Cocktail Sauce

Prosciutto and Papaya

Crisp Focaccia-Lemon Aioli

Wild Mushroom Pot Sticker

Chili-Lime Dipping Sauce

Smoked Salmon Pizzette

Crepe Fraiche, Caviar, Minced Chives

Jumbo Lump Crab Cake

Mango Chutney

Select any of the items at \$6 per selection, with a maximum of four selections if not included in your package



ALTER WILSON STUDIOS

Signature Displays & Enhancements

California Vegetable Crudites

Selection of Seasonal, Raw, and Local Vegetables, Cajun Ranch, Avocado Lime Dip, Red Pepper Humus, Grilled Pita Chips and Lavosh

Display of International Cheeses

Camembert, Smoked Gouda, Cabrales Blue Cheese, Triple Cream Brie, Dried Fruits, Candied Nuts, Lavosh & Sliced Baguettes

Antipasti Display

Assorted Cured European Meats, Artesian Cheeses, Grilled Vegetables, Accompaniments Crackers and Sliced Baguettes

Seafood Bar

Jumbo Shrimp & Alaskan Crab Claws, Seasonal Raw Oysters, Seared Sesame Crusted Ahi & Scallop Ceviche, Served with Chef's Signature Sauces

\$28 Per Person++

Gourmet Sushi Bar

(Minimum Order of 100 Pieces)
Assorted Nigiri, Teka Maki, and Sushi Rolls
All served with Chop Sticks, Wasabi, Pickled Ginger, Yamasa Soy

\$5 per piece++



Vegetarian Options & Children Choices

Ancient Grains and Marinated Tofu Stir-Fry

Vegetable Slaw, Scallions, Ginger-Black Bean Sauce

Saffron Risotto

Petite Garden Vegetables, Basil Vinaigrette, Gold Leaf

Chive and Buckwheat Crepe

Roasted Ratatouille Vegetables, Truffle Ricotta, Tomato Jus

Crispy Chicken Tenders

French Fries and Fresh Fruit

Grilled Cheese

French Fries and Fresh Fruit

Macaroni and Cheese

Fresh Fruit Cup

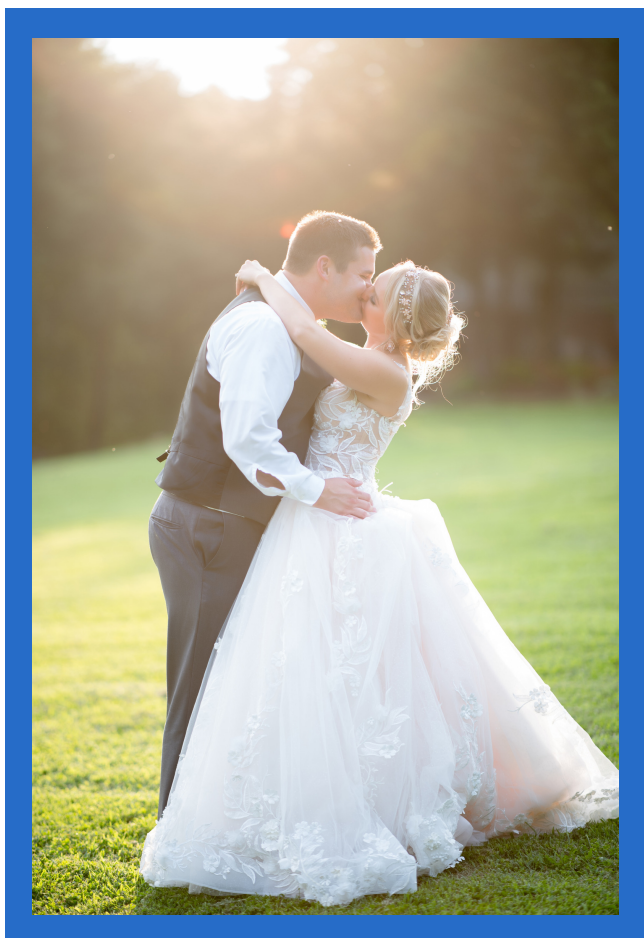
Petite Grilled Salmon

Mashed Potatoes and Vegetables

Oven Roasted Chicken Breast

Mashed Potatoes and Vegetables

\$18 Per Person++



Hosted Bar Packages

**Packages are based on per person ++
(on consumption pricing is available upon request)**

Call Hosted Bar

Call Liquors, House Wine, Import & Domestic Beers, House Champagne,
Soft Drinks and Mineral Water

One Hour: \$20.00
Two Hour: \$27.00
Three Hour: \$36.00
Four Hour: \$40.50
Five Hour: \$45.00

Well Hosted Bar

Well Liquors, House Wine, Domestic Beers
Soft Drinks and Mineral Water

One Hour: \$17.00
Two Hour: \$25.50
Three Hour: \$34.00
Four Hour: \$38.25
Five Hour: \$42.50

Soft Hosted Bar

House Wine, Domestic Beers
Soft Drinks and Mineral Water

One Hour: \$17.00
Two Hour: \$23.50
Three Hour: \$30.00
Four Hour: \$33.25
Five Hour: \$36.50

Unlimited Sodas

\$5.00 Per Person++

Wedding Celebration Enhancements

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Assorted Toppings Including Sprinkles, Chocolate Syrup, Caramel Syrup, Chocolate Chips, Whipped Cream, Maraschino Cherries, and Chopped Nuts

\$10.00 Per Person++

(Additional Ice Cream Flavors Available Upon Request)

Gourmet Coffee Station

Whipped Cream, Chocolate Syrup, Caramel Syrup, Chocolate Straws, Peppermint Candies and Cinnamon

\$5.00 Per Person++



Additional Services & Upgrades

Portable Bar Service on Patio

Specialty Cocktails

Martini Luge

Specialty Linens

Chair Covers

Outdoor Patio Heaters

Chivari Chairs

Valet Parking*

*Self Parking is Available and Complimentary