

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 a Venue 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
\$1,500	\$2,200	\$3,900	\$2,700

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)

Venue Coordinator to Assist in Some 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

Outdoor Heaters

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

(Cake based on number of wedding guests)

\$70 Per Person ++

Gold 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

∞

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

(Cake based on number of wedding guests)

\$82 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

∞

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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

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

(Cake based on number of wedding guests)

\$98 Per Person ++

Pearl 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

∞

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

(Cake based on number of wedding guests)

\$90 Person ++

Greek Isle Buffet

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

∞

Greek Salad with Cucumbers, Tomatoes, Red onions, Kalamata olives & Feta cheese

Butter lettuce & Radicchio with Bay Shrimp, Sweet Tomatoes & Roquefort dressing

Chicken Scaloppini with Wild Mushrooms, Tomato Concasse, Capers & Marsala Wine Sauce

Steamed Salmon in a Lemon Fennel Fumet served with Black Mussels, Basil & Bay Shrimp

Tri-Colored Ravioli with Roasted Red Pepper Sauce

Chef's Selection of Seasonal Vegetables

Seasonal Fruit & Berries

∞

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

Wedding Cake

(Cake based on number of wedding guests)

Lunch: \$55 per person

Dinner: \$65 per person

Baja Buffet

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

∞

Traditional Tortilla Soup with Garnishes

Achiote Marinated Grilled Vegetables & Cotija Cheese

Charred Tomatillos and Poblano Peppers with Fresh Cherry Tomatoes & Cilantro Vinaigrette

Southwestern Caesar with Corn, Black Beans & Tortilla Strips

Marinated Chicken & Beef Fajitas served with Grilled Peppers & Onions, Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream & Tres Quesos

Baked Onion & Cheese Enchiladas served with Cascabel Chili Sauce, Mexican Rice & Pinto Beans

∞

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

Wedding Cake

(Cake based on number of wedding guests)

Lunch: \$58 per person

Dinner: \$68 per person

Italian Buffet

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

∞

Caesar Salad

**Hearts of Romaine with Garlic Croutons,
Shaved Parmigiano Reggiano & Classic Caesar Dressing**

**Mixed Baby Greens with Sweet Tomatoes,
Spiced Pecans, Gorgonzola & Balsamic Vinaigrette**

**Eggplant Parmigiano served with
Plum Tomato sauce & Three Cheeses**

**Grilled Chicken Breast Served with
Artichoke Hearts, Olives & Tomatoes**

**Ziti with Italian Sausage, Sweet Peppers,
Onions & Aurora Sauce**

Garlic Bread

Tiramisu, Biscotti & Joseph Schmidt Truffles

Freshly Brewed Coffee, Water, and Ice Tea

∞

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

Wedding Cake

(Cake based on number of wedding guests)

Lunch: \$55 per person

Dinner: \$65 per person

The Ranch Buffet

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

∞

Soup du Jour

**Baby Greens with Spiced Pecans, Red Grapes,
Gorgonzola & Balsamic Vinaigrette**

Pasta Salad Made with Feta Cheese & Sun Dried Tomatoes

**Chicken Breast Provencal served with Rustic Thyme,
Garlic Sauce & Pearled Couscous**

Strip Loin of Beef

**Porcini and Mascarpone Ravioli with Sun Dried Tomato, Pesto Sauce &
Shaved Parmesan**

Chef's Selection of Seasonal Vegetables

Fresh Baked Rolls with Sweet Butter

∞

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

Wedding Cake

(Cake based on number of wedding guests)

Lunch: \$60 per person

Dinner: \$70 per person

Late Night Snacks

(Unlimited late night snacks for your guests)

Taco Bar

Served in our courtyard.

Unlimited corn tortillas, three meats of Tai Chicken, Beef, and Chorizo. Beans, rice, cheese, lettuce, tomatoes, Pico de Gallo, salsa, and guacamole included.

\$8 Per Person ++

∞

Slider Buffet Station

Buffet of beef sliders with your choice of cheese, pickles, and condiments

\$5 Per Person ++

∞

Potsticker Buffet Station

Buffet of potstickers with dipping sauce

\$7 Per Person ++

∞

Barbeque Glazed Buffalo Wings Buffet Station

Buffet of Buffalo Wings, Celery, and Ranch dipping sauce

\$8 Per Person ++

∞

Assorted Finger Sandwich Buffet Station

Assortment of Ham, Turkey, and Roast Beef finger sandwiches

\$6 Per 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

\$18 Per Person

∞

Package Two

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

\$24 Per Person

∞

Package Three

"Full Well Bar"

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

\$35 Per Person

∞

Package Four

"Full Call Bar"

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

\$38 Per Person

∞

Package Five

"Full Premium Bar"

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

\$45 Per Person

∞

Hosted Bar Option Available

∞

Signature Drink Add-On

\$1000

∞

Additional Fees

Unlimited Sodas & Assorted Juices

\$5 Per Person

Corkage Fee

\$15/750ML bottle

Wine & Champagne Selections (Per Bottle)

\$24 House \$28 Upgraded \$35 Premium

Portable Bar

\$200

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 (\$6.25)	Call Brand (\$8)	Premium Brand (\$9-\$10)	Prestige Brand (\$12-\$22)
Brandy	Jacques Bonet	Courvoisier V.S	Hennessy V.S Remy Martin V.S.O.P Martell V.S.O.P	Remy Martin X.O Hennessy Privelege
Gin	Gordon's Dry	Tanqueray Bombay Dry Beefeater	Bombay Sapphire Hendricks Nolet's	
Vodka	Nikolai	Absolut Stolichnaya	Ketel One Grey Goose Ciroc Belvedere	
Tequila	Torada	Casadores Blanco Jose Cuervo Sauza Hornitos	Patron Anejo Patron Silver Herradura Anejo Herradura Blanco Cassadores Blanco Don Julio Silver Don Julio Anejo Don Julio Reposado	
Rum	Barton's	Myers's Dark Captain Morgan Bacardi	Bacardi 151	
Scotch Whiskey	Old Smuggler	Johnny Walker Red Dewar's Seagram's V.O Canadian Club	Chivas Johnny Walker Black Glenfiddich 12 Years Glenlivet 12 Years Macallan 12 Years Crown Royal	Macallan 18 Yrs Glenfiddich 18 Yrs Glenlivet 18 Yrs
Whiskey Bourbon	Beam Eight Star	Jim Beam Jameson Seagram's 7 Wild Turkey Maker's Mark Bulleit Jack Daniel's	Woodford Reserve Gentleman Jack	