

THE RIDGE

Situated in the heart of Gold Country, The Ridge Golf Course and Events Center offers you the elegance that only Mother Nature can provide. An artful sweep of stone and glass tucked away in a corner of the foothills, this stunning clubhouse sits atop a small ridge that overlooks a sea of towering pine trees, rolling hills and sparkling ponds. A 100 year old blue oak tree stands to provide shelter from the brilliant setting sun as the perfect location for you and your love one to utter those cherished I do's.

The champion 18-hole award winning golf course serves as the backdrop while your guests gather on the veranda for a cocktail reception before entering the candlelit ballroom.

Once seated, guests will experience one of our finest meals prepared by Executive Chef. Our Chef approaches each dish and your dining experience as an opportunity to inspire. Our Chef prides himself on using only the freshest ingredients, going out of his way to visit local farmers markets to incorporate premium local produce.

The Ridge Golf Course and Events Center is as beautiful and captivating as the breathtaking views it commands. Even more exceptional than our stunning location is our signature service. At The Ridge you will find a level of service seldom found anywhere else. Our professional staff prides itself on catering to your every need. You and your guests will enjoy personalized, professional attention as we host your event and hope to leave you with nothing less than a memory of a lifetime.

Enclosed you will find the three wedding packages that the Ridge has to offer. We welcome the opportunity to introduce you to our venue and look forward to assisting you with your questions. As we realize that your event is unique, it is our goal to make your day all that you have dreamt.

Sincerely,
Liz Oviedo
Wedding Coordinator
530.888.7888 x640

All packages are subject to 20% Service charge & current sales tax

CEREMONY PACKAGE

Ceremony Sites

One Site is located underneath a Shady Blue Oak Tree, the other site is located in a beautifully, open, grassy area. Both sites offer breathe taking views of our golf course and creates a beautiful backdrop for the exchange of your vows.

Package Includes:

Rehearsal and Ceremony Event Coordinator

The Event Coordinator at the Ridge will work closely with you to organize and coordinate your rehearsal and Ceremony

Up to 250 White Chairs

Set up an Hour and a half prior to your Ceremony

Bridal Suite prior to Ceremony

Use this room as a place to get ready, relax, keep your things and enjoy your time prior to the ceremony. The room is set with tables, chairs, two full length mirrors, a coat rack, privacy screens and a complementary bottle of champagne

Groom Suite Three hours prior to Ceremony

*Relax and get ready in this room with your groomsmen.
The room is set with a table, chairs, a full length mirror, coat rack
and a complementary bottle of champagne*

Water Station near Ceremony Site

Complementary Appetizers provided after Ceremony

Placed in the Bridal Suite for the Wedding Party after the ceremony

Market Umbrellas

Used to shade your guests during the ceremony

Limousine Golf Cart Shuttle Service

Guests will be shuttled up to the main building upon arrival

~ Ceremony Package Price \$850 ~

All packages are subject to 20% Service charge & current sales tax

*~ Room Rental Price \$1000~
~ Rental Fee may vary on time of year and number of
guests~*

CLASSIC

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*Our Classic Wedding package includes the following to assist in
making your event classically romantic:*

*Chair Covers and Sashes
(Chivari chairs for an additional \$4 per person)
Linen Napkins (Additional \$1.50 colored napkins)
Dance Floor
Cake Cutting
Coffee Station
Audio/ Visual service for Video Montage & Toast*

Hors D'oeuvres

Tray Passed Seasonal Crostini for the reception hour

Wine Service

House wine served with dinner

Meal

*Includes First Course and selection of two Main Entrée's
And one Vegetarian Entrée*

Or

Choice of Buffet Style Dinner

Champagne Toast

*House Champagne and Martinelli's Sparkling Cider
Served for the Toast*

...Standard Set Up...

\$45 per person

All packages are subject to 20% Service charge & current sales tax

Plated Menu Selections for the Classic Wedding Package:

Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees. A seasonal vegetarian entrée will be provided to your guests.

First Course

Mixed Green Salad with sliced cucumber, cherry tomato and Ranch or mustard-balsamic vinaigrette

*Spring mix with candied walnuts, dried cranberries & feta
served with honey-mustard dressing*

Entrée

*Roasted Chicken Breast with green and red grapes, basil, sliced almonds and
sangiovese beurre rouge*

*Greek Style Chicken Breast with feta cheese, kalamata olives, fresh diced tomato,
lemon and oregano*

Grilled Skirt Steak with Parsley-Walnut Pesto

Grilled Bistro drizzled with a Garlic Sauce

Grilled Atlantic Salmon with melted leeks and sauce Beurre Blanc

Included-

Chef's Choice Vegetarian Option

OR

Clients Choice Vegetarian Option

The **Classic Buffet** Please select one first course item and two entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees.

Mixed Green Salad with sliced cucumber, cherry tomato and a mustard- balsamic vinaigrette

Spring Mix with candied walnuts, dried cranberries & feta served with honey- mustard dressing

Select two of the following:

Roasted Chicken Breast with green and red grapes, basil, pine nuts and sangiovese beurre rouge

Greek Style Chicken Breast with feta cheese, kalamata olives, fresh diced tomato, lemon and oregano

Grilled Skirt Steak with Parsley-Walnut Pesto

Grilled Bistro Fillet drizzled with Garlic Sauce

Grilled Atlantic Salmon with melted leeks and sauce beurre blanc

Red Wine Braised Short Ribs

Included-

Chef's Choice Vegetarian Option

Elegant

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Our Elegant Wedding package includes the following to assist in making your event a night of captivating elegance:

*Chair Covers and Sashes **or** Floor Length Linen
(Chivari Chairs are an additional \$4 per person)
Linen Napkins (Additional \$1.50 colored napkins)
Dance Floor
Cake Cutting
Individual Menus (Optional)
Unlimited Coffee Service
Audio/ Visual service for Video Montage & Toast
Two Passes for a round of Golf*

Hors D'oeuvres

*Tray Passed Seasonal Crostini
Station Vegetable Crudités **or** Seasonal Fruit Platter*

Wine Service

*Tray passed House wine served at cocktail hour
House wine served with dinner*

Meal

*Includes First Course and selection of two Main Entrée's
Or
Choice of Buffet style dinner*

Champagne Toast

*House Champagne and Martinelli's Sparkling Cider
Served for the Toast*

*...Standard Set up...
\$55 per person*

All packages are subject to 20% Service charge & current sales tax

Plated Menu Selections for the Elegant Wedding Package:

Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees.

First Course

Romaine Lettuce tossed in parmesan, croutons and Caesar dressing

Baby Spinach Salad with dried cherries, toasted almonds, goat cheese, and pancetta vinaigrette

*Spring mix with candied walnuts, dried cranberries & feta
served with honey-mustard dressing*

Entree

*Grilled Moroccan (marinade of cumin, coriander, harissa) Spiced Chicken Breast
with lemon, almonds and mint*

*Roasted Chicken Breast stuffed with goat cheese and herbs,
served with a rustic red sauce*

*Alaskan Halibut with Citrus beurre blanc, and a port reduction
(Offered March to mid October)*

New York Steak (8 oz.) with wild mushrooms and porcini butter

Flat Iron Steak with Bleu Cheese Sauce

*Slow Roasted Pork Loin with grilled peaches and red wine-honey sauce
(Offered July thru September)*

*Slow Roasted Pork Loin with cherries, arugula and red wine-honey sauce
(Offered September thru June)*

Included-

Chef's Choice Vegetarian Option

All packages are subject to 20% Service charge & current sales tax

The **Elegant Buffet**: Please select one first course item and two entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees.

Romaine Lettuce tossed in parmesan, croutons and Caesar dressing

Baby Spinach Salad with dried cherries, toasted almonds, goat cheese, and pancetta vinaigrette

*Spring mix with candied walnuts, dried cranberries & feta
served with honey-mustard dressing*

Select two of the following:

*Grilled Moroccan (marinade of cumin, corianders, harissa) Spiced Chicken Breast
with lemon, almonds and mint*

*Roasted Chicken Breast stuffed with goat cheese and herbs,
served with a rustic red sauce*

*Alaskan Halibut with a Citrus Beurre Blanc and Port Reduction
(Offered March to mid October)*

New York Steak (8 oz.) with wild mushrooms and porcini butter

Flat Iron Steak with a Bleu Cheese Sauce

*Slow Roasted Pork Loin with grilled peaches and red wine-honey sauce
(Offered July thru September)*

*Slow Roasted Pork Loin with cherries, arugula and red wine-honey sauce
(Offered September thru June)*

Included-

Chef's Choice Vegetarian Option

TIMELESS

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Our Timeless Wedding package includes the following to assist in making your event truly timeless:

*Your Choice Colored Floor Length Linens
Chair Covers and Sashes
(Chivari Chairs are an additional \$4 per person)
Linen Napkins (Additional \$1.50 colored napkins)
Audio/Visual service for Video Montage & Toast
Dance Floor
Cake Cutting
Individual Menus (optional)
Unlimited Coffee Service
Complimentary Round of Golf for Four*

Hors D'oeuvres

*Tray Passed Seasonal Crostini
Station Vegetable Crudités **OR** Seasonal Fruit Platter
Poached Prawns **OR** Moroccan Cigars*

Wine Service

*Tray passed House wine served at the cocktail hour
House wine served with dinner*

Meal

*Includes First Course and selection of two Main Entrée's
And one Vegetarian Entrée
Or
Choice of Buffet style dinner*

Champagne Toast

*House Champagne and Martinelli's Sparkling Cider
Served for the Toast*

\$65 per person

All packages are subject to 20% Service charge & current sales tax

Plated Menu Selections for the Timeless Wedding Package:

Please select one first course item and two plated entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees. A seasonal vegetarian entrée will be provided to your guests.

First Course

Caprese Salad

*Fresh mozzarella, tomatoes, basil, balsamic and extra virgin olive oil
(heirloom tomatoes served July thru October).*

Napa Valley Panzanella Salad

*With roasted corn, tomatoes, red onion, grilled bread, mixed greens, arugula
and herb vinaigrette*

Local Pear Salad

*with crumbled blue cheese, candied walnuts, sliced fresh local pears in a champagne
vinaigrette*

Entrée

*Saltimbocca (sage & prosciutto) Airline Chicken Breast Wing with a pan sauce
(shallots, rue, white wine, butter, stock)*

*Sautéed Chicken Breast with wild (cremini, royal trumpet, shitake, and oyster)
mushrooms thyme jus*

*Seared Ahi with a Sesame Crust drizzled with soy sauce & red wine vinaigrette,
topped with a dehydrated tomato and micro arugula.*

*Crispy Skin seared Sea Bass with a Chimichurri Sauce (cilantro, onions, garlic, salt
and pepper with EVOO)*

Grilled Filet Mignon with balsamic onion's & shaft's blue cheese.

Grilled Rib Eye with an herb, shallot, & bleu cheese butter.

The ***Timeless Buffet***: Please select one first course item and two entrée options for your guests. The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees.

First Course

Caprese Salad

*with fresh mozzarella, tomatoes, basil, balsamic and extra virgin olive oil
(heirloom tomatoes July thru October).*

Napa Valley Panzanella Salad

*with roasted corn, tomatoes, red onion, grilled bread, mixed greens, arugula
and herb vinaigrette*

Local Pear Salad

*with crumbled blue cheese, candied walnuts, sliced fresh local pears in a champagne
vinaigrette*

Select Two of the Following

*Saltimbocca (sage & prosciutto) Airline Chicken Breast Wing with a pan sauce
(shallots, rue, white wine, butter, stock)*

*Sautéed Breast of Chicken with wild (cremini, royal trumpet, shitake, and oyster)
mushrooms thyme jus*

*Seared Abi with a Sesame Crust drizzled with soy sauce & red wine vinaigrette,
topped with a dehydrated tomato and micro arugula.*

*Crispy Skin seared Sea Bass with a Chimichurri Sauce (cilantro, onions, garlic, salt
and pepper with EVOO)*

Grilled Filet Mignon with balsamic onion's & Shaft's Blue Cheese

Grilled Rib Eye with an herb, shallot, & bleu cheese butter.

Chef's Choice of Vegetarian

***Al La Cart menu is available!.**

We allow you to build your own wedding package to fit your needs. There is a required food minimum for Friday and Saturday Weddings. No Food Minimum required for a Sunday Wedding Event. Please ask your coordinator for more details!

Kid's Menu

We have created a special menu for our younger guests from the ages of 4-12 yrs.

Please select one main entrée for all of your younger guests.

Chicken Tenders and Fries

\$12

Cheese Quesadilla

\$12

Hamburger and Fries

\$12

Macaroni & Cheese

\$12

All packages are subject to 20% Service charge & current sales tax

HORS D'OEUVRE TRAY PASSED

(50 pieces)

Moroccan Cigars

Light pastry filled with potato and chives served with a cucumber yogurt sauce

\$105

Crab Cakes with lemon aioli

\$150

Seasonal Petite Quiche

(Host Choice)

\$110

Satay

Chef's Choice

\$105

Spanakopita

*Savory pie filled with sautéed spinach and onions
mixed with feta cheese, eggs and seasonings*

\$105

Poached Prawns

Cold poached prawns with cocktail sauce

\$150

Pancetta wrapped prawns with basil oil

\$175

Prosciutto wrapped melon (honey dew, cantaloupe)

\$110

Arancini

*Arborio rice shaped into a ball with customized filling
served with spicy tomato sauce & fried basil*

\$100

Seasonal Crostini

Butter nut squash with brown butter, sage and pine nuts

White bean with roasted garlic and fresh diced tomato

Tomato with garlic olive oil & basil

Roasted corn with shaved red onion and goat cheese

Green olive tapenade with roasted pepper

\$90

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HORS D'OEUVRE DISPLAYS

(Serves 50 Guests)

Fresh Seasonal Fruit Display

An arrangement of seasonal fresh fruit

Not only pleasing to the eye, but also to the taste buds

\$110

Garden Vegetable Crudités

An arrangement of fresh raw seasonal vegetables,

accompanied by a blue cheese dressing

\$90

Domestic Cheese and Fruit Display

An arrangement of Jack, Cheddar, Sonoma Pepper Jack and Swiss cheese,

accompanied by Seasonal Fresh Fruit

\$130

Artisan Cheese Experience

An arrangement of seasonal Fresh Fruit, Dried Fruit,

Toasted Nuts and Cheese from every corner of the world

made in the artisan style

\$225

Cured Meats and Antipasti

An arrangement of prosciutto, salami, coppa, mortadella, marinated fresh mozzarella,

grilled sweet peppers olive oil and rosemary,

and a cuvee of specialty olives

\$180

Cold Smoked Salmon

Cold smoked Atlantic Salmon with traditional garnish of capers,

shaved red onion, chopped egg yolk,

chopped egg white, chives, parsley and lemons

Served with crostini and herbed cream cheese

\$175

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BANQUET BAR LIST

Arrangements can be made to set up a host or no host bar.

WINE

We proudly serve BV Century Cellars Merlot or Cabernet for house red
and Sycamore Lane Chardonnay for our White.

\$6.00 per glass/ \$18 per bottle

\$10 Corkage fee

LIQUOR

Well, Call and Top Shelf Liquor is Available

Drinks range from \$6.00-\$10.00

BEER

Domestic Beer

Budweiser, Bud Light, Coors Light,

\$4.00 per bottle.....\$350.00 per keg (160 Beers)

Imported Beer

Stella, Guinness, Heineken, New Castle Brown, Fat Tire

\$5.00 per bottle.....\$450.00 per keg (160 Beers)

(Please know that some Imported Beers are not available in a keg)

Microbrew

Blue Moon, Sierra Nevada, Seasonal Specialty Beers

\$4.00 per bottle.....\$450.00 per keg (160 Beers)

NON ALCOHOLIC BEVERAGES

Soft Drinks and Mineral Water.....\$2.00 per drink

The bar will **close**

30 minutes prior to the conclusion of the event.

Last call will be called **45 minutes** prior to the conclusion of the event.

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Preferred Vendor List

The Ridge Golf Club and Events Center is committed to providing you with impeccable service. The following is a list of preferred vendors that we feel shares the same vision

Marine's Wedding Design

Marine

916.730.0342

www.marinesweddingdesign.com

DJ Services

DJ Enterprises

Justin Warwick

www.djwarwick.com

dj.justinwarwick@gmail.com

530.273.9304

Fretty's

Tom Fretwell

916.213.8116

Tom@fretts.com

www.frettys.com

Optimum Entertainment

David Alazzawi

916.420.4296

david@hirearealdj.com

www.hirearealdj.com

XDB Events

Shawni Brothers

530.320.1359

xdbevents@gmail.com

www.xdbevents.com

Palm Tree Productions

Mark Lindsey

916.439.6559

Sac City DJ

Matthew Wright

916.613.1142

info@saccitydj.com

www.saccitydj.com

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Florists

Ambience Floral Design

Katie Edwards

916.786.6851

www.ambiencefloral.com

Petals & Plum

Patricia "PJ" Decker

916.223.4959

www.petalsandplum.com

O'Shays Florists

530.823.1169

www.oshaysflowers.com

Art in Bloom Floral Design

Rachel Eakins

530.271.0445

www.artinbloom.us

Petals and Sweets

Denise Sweet

530.889.3939

www.petalsandsweetes.com

Photography

Teresa K Photography

Teresa Klostermann

916.217.2911

www.teresakphotography.com

Melanie Soleil Photography

530.274.2408

www.melaniesoleil.com

Lauren Lindley Photography

512.573.8606

www.laurenlindley.com

Kurtis Ostrom Photography

530.388.8134

www.kurtisostrom.photography.com

Ford Family Photography

Rebecca Ford Soren

530.885.2800

www.fordfamilyphotography.com

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Amore Fine Art Photography

ViAnne

916.475.5848

www.amorefineartphotography.com

Turning Leaf Studios

Michele Coomier

530.913.4281

www.turningleafweddings.com

Peters Photography

Mark and Donnel Peters

www.petersphoto.com

Bella Day Photography

Erin Day Zarback

916.801.1017

Sharpe Photography

Sam Woods or Jeff Sharpe

916.772.3934

www.sharpephotographers.com

Christopher Kight Photography

Christopher Kight

916.484.1164

www.kightphoto.com

Photo Booth

Classic Photo Booth Rentals

Spencer Agins

530.710.5748/916.678.0874

www.classicphotoboothrentals.com

Fretty's

Tom Fretwell

916.213.8116

Tom@fretts.com

www.frettys.com

Encore Photo Booths

916.367.7672

www.chris@encorephotoboosts.com

Wedding Cakes

Divine Desserts

Javier & Esther Aguirre

916.652.6545

www.divinedessertsbyaguirre.com

Icing on the Cupcake

916.315.9500

www.icingonthecupcake.com

Sweet Desserts

Renee Bills

916.709.2569

Renee_bills@live.com

www.sweetdessertsbyrenee.com

Officiates

Starlen Weddings

Roger Morgan

916.690.9544

rmorgan@starlenweddings.com

Cindie Wilding

916.337.2787

Celebrant.cindie@gmail.com

www.cindiewilding.com

Reverend Prima Diva

530.723.8271

prima@primadivapath.com

www.primadivapath.org

www.facebook.com/reverendprimadiva

Reverend Jeri Murphy

916.973.8522

Hotel Accommodations

Holiday Inn Auburn

Karen Koons

530.887.8787

kkoons@reneson.com

Red Lion Inn & Suites

530.885.1800

We do offer extended vendor options upon request.

We do not limit you to using one of the preferred vendors, as we always welcome the opportunity to work with all talent. Please feel free to contact us with any question.

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