



THE RIDGE

EST. 1999



WEDDING COLLECTIONS GUIDE

www.ridgegc.com



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WELCOME

Note



Welcome to The Ridge

Hey there! Congrats on your engagement! We're so happy to have you as part of our wedding family.

You are likely overwhelmed with all the wedding information out there, but don't worry – you're not alone. We are seasoned professionals who are here to help you plan one of the biggest days of your life so you have beautiful memories for years and years to come. The information in this planning guide is meant to help you through all of your wedding related questions so you can relax and get excited for your big day.

If you still have questions, don't hesitate to give us a ring or send over an email! We are here for you every step of the way.

xoxo

Sandra & Ashley

ABOUT THE *Venue*



Tucked in the heart of California's Gold Country, The Ridge Golf Course and Events Center offers a setting as breathtaking as your love story. Our architecturally striking clubhouse—an artful blend of stone and glass—is perched atop a quiet ridge, surrounded by rolling hills, sparkling ponds, and towering pines.

Beneath the branches of a century-old blue oak tree, you'll find the perfect, sun-kissed spot to exchange vows. With nature as your backdrop and elegance all around, your ceremony will be nothing short of magical.

Let the beauty of our championship 18-hole golf course frame your celebration. Begin with a cocktail hour on the veranda, where guests can mingle under the sky, then step into our candlelit ballroom for an evening of celebration and fine dining.

Our Executive Chef curates each menu with passion and precision, transforming your meal into an experience your guests will never forget.

At The Ridge, we believe your wedding should be as seamless as it is spectacular. Our experienced staff is devoted to every detail, offering the kind of attentive, personalized service that lets you relax and fully enjoy your day.

From the first tour to your final dance, we're here to make sure every moment is picture-perfect.

Inside you'll find three thoughtfully designed wedding packages tailored to fit a range of styles and celebrations. We can't wait to welcome you to The Ridge and help bring your unique vision to life.

Let's create a day you'll remember forever.



CEREMONY

Preview



THE OAK TREE

Our stunning 100-year-old Blue Oak tree provides a breathtaking backdrop for your ceremony. Whether you envision an intimate gathering or a grand celebration for up to 350 guests, this space offers the perfect setting.

THE OVERLOOK

Alternatively, guests may choose to host their event at the venue's scenic Overlook Site, perfect for up to 150 people. From there, the entire party can take in breathtaking views of the beautiful course.



CEREMONY SITE FEE \$1000



VENUE *Amenities*

VENUE FEE \$3500

Furnishings & Decor

Included with the space, we provide round tables, chairs, and basic linens. Additional decorative items may also be available upon request to complement your event's style.

Technology & AV

The venue is equipped with Wi-Fi, sound systems, microphone, and a projection screen for a slideshow. Lighting options can be adjusted to create the right atmosphere.

Catering & Bar Access

All catering is prepared in-house by our chef of 25 years. You'll receive a complimentary tasting to make selecting your courses easy and enjoyable. Our on-site bar serves all events, and for larger weddings of 150 guests or more, an additional banquet bar can be added to the ballroom.

Accessibility & Comfort

We offer ample parking for guests, wheelchair-accessible entrances and restrooms, and a complimentary golf cart shuttle to ensure guests are transported quickly and comfortably to your wedding location.

Cake Cutting

You brought the cake, now let us do the rest. Once the couple has cut their piece, our staff will remove the cake to the kitchen to cut, plate and put out for your guests to enjoy.



VENUE *Rules*

1

GENERAL CONDUCT

All guests are expected to treat the venue, staff, and other attendees with respect. Children should be supervised at all times.

2

EVENT DECORATIONS

Please avoid the use of any materials that may damage walls, floors, or furnishings.

3

FOOD AND BEVERAGE

Outside food and beverages are not permitted, as we provide everything in-house for your convenience and ease.

4

NOISE LEVEL

Our events end at 11pm to comply to noise ordinance. We have no restraints to the noise level during your event.

5

USE OF VENUE

Guests must remain within the rented areas of the venue. Smoking is only permitted in designated outdoor areas.

6

MAXIMUM CAPACITY

To ensure safety and comfort, the maximum capacity of each space must be respected at all times.

7

DAMAGE & LIABILITY

Clients are responsible for leaving the space in good condition. Any damages to the venue, equipment, or furnishings will be billed to the client.

Wedding Collections

The Classic Collection

\$79 Buffet or \$89 Plated per person

Set the tone for an unforgettable celebration with our classic menu. Available in buffet or plated service, this package includes one salad and two delicious entrées. It's the perfect way to elevate your guest experience and leave everyone talking.



The Elegant Collection

\$89 Buffet or \$99 Plated per person

For couples who want to create a truly elegant experience, beginning with the menu. Choose between buffet or plated service, featuring one curated salad and two exceptional entrées. This elevated dining experience brings a sense of sophistication to your celebration—one your guests will remember long after the last bite.



Custom Collection

\$120 per person

Customize your perfect menu by choosing from our salad, entrée, starch, and vegetable options to create a meal your guests will love. Take control and design a one-of-a-kind dinner reception they'll be talking about for years to come—perfect for the bride who loves options!



The Classic *Collection*

Salads:

Mixed Green Salad with sliced cucumber, cherry tomato,
with Balsamic Vinaigrette

Ridge Salad with Arcadia Field Greens, candied walnuts,
dried cranberries & feta with Honey-Mustard Dressing

Entrees:

Roasted Chicken Breast with green and red grapes, basil,
sliced almonds and Sangiovese Beurre Rouge

Grilled Coulotte with Chimichurri

Grilled Atlantic Salmon with leeks and Beurre Blanc sauce

Grilled Bistro Filet with Garlic Aioli

*\$79 Per Guest Buffet or \$89 Per Guest Plated
Collection Includes 2 Appetizers*

The Elegant *Collection*

Salads:

Caprese Salad with fresh mozzarella, tomatoes, basil, balsamic reduction, & extra virgin olive oil

Ridge Salad with Arcadia Field Greens, candied walnuts, dried cranberries & feta with Honey-Mustard Dressing

Entrees:

Sauteed Chicken Breast with wild mushroom thyme jus

Chicken Breast with fried prosciutto, paired with a sage & shallot white wine pan sauce

Grilled Filet Mignon with balsamic onion bacon jam & blue cheese crumbles

Halibut Alaskan Halibut (+\$4) with Citrus Beurre Blanc, and red wine balsamic Reduction (Offered March to mid-October)

Grilled Rib Eye with herb & shallot blue cheese butter

*\$89 Per Guest Buffet or \$99 Per Guest Plated
Collection Includes 3 Appetizers*

The Custom *Collection*

An experience to leave your guests talking...

Design your perfect wedding menu by selecting from our thoughtfully curated salads, entrées, starches, and vegetable options to create a dining experience your guests will remember long after the celebration ends.

Together, we will craft a customized menu that reflects your vision, considering every detail — from presentation and atmosphere to flavor and guest experience. Our goal is to create a meal that not only complements the look and feel of your wedding, but leaves a lasting impression for years to come.

*\$120 per guest
Collection Includes 3 Appetizers*

Hot Hors D'oeuvres

(50 pieces per order)

 Has Gluten

Chicken Satay Skewers- \$135

(pick one sauce)

with BBQ, Sweet Chili, or Teriyaki sauce

Meatballs- \$100

(pick one sauce)

with Teriyaki, Sweet Chili, Marinara, or BBQ sauce

Arancini- \$125

Arborio rice risotto shaped into a ball served with savory tomato sauce & fried basil

Phyllo & Brie Cup- \$145

With bacon red onion jam

Salmon Cakes- \$165

Salmon cake with lemon aioli and micro arugula

Crispy Won Tons- \$85

Stuffed with Chicken, or Pork & Shrimp

Quiche Bites- \$110

Vegetarian or Ham

Moroccan Cigars- \$125

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

Stuffed Mushrooms- \$145

with Spinach & Cheese or Sausage

Spanakopita- \$105

savory pie filled with sauteed spinach & onions mixed with feta cheese & eggs

Crab Cakes- \$175

topped with lemon aioli

Pancetta Wrapped Prawns- \$175

drizzled with basil infused olive oil

Sliders- \$175

with chicken, pulled pork, or hamburger

Cold Hors D'oeuvres

(50 pieces per order)

 Has Gluten

Pinwheels- \$100

Turkey, Bacon, Lettuce, Tomato, & Cream Cheese wrapped in a flour tortilla

Caprese Kabobs- \$105

Cherry Tomatoes, Mozzarella, & fried Basil drizzled with Balsamic Reduction

Seasonal Crostini- \$90

Butternut Squash with Applewood Bacon & toasted Almonds
Herb Goat Cheese & dried Cherry with Balsamic Port Reduction
Tomato Bruschetta with Garlic, Olive Oil & Basil
Bacon jam with blistered Cherry Tomato & aged balsamic

Deviled Eggs- \$75

Potato Canape- \$100

blanched Red Potatoes filled with Cream Cheese, Parsley, Green Onion, & Bacon

Garden Vegetable Crudites Display- \$90

with Ranch Dressing on the side

Domestic Cheese, Fruit, & Crackers Display- \$145

an arrangement of Jack, Cheddar, Pepper Jack, & Swiss Cheese
paired with seasonal fresh fruit, & crackers

Cured Meats & Artisan Antipasti Display- \$275

an arrangement of Prosciutto, Salami, Coppa, Mortadella, Mozzarella,
Grilled Sweet Peppers, & specialty Olives, a Chef's choice of dried
fruit, toasted nuts & artisan cheeses

Antipasti Skewer- \$145

Salami Mozzarella spear with red pepper aioli

Bar Pricing

COCKTAIL HOUR

Beer/Wine/Liquor

\$18 Per Person/Per Hour

TABLE SIDE WINE POUR

(choice of 2)

House Wine: Cabernet, Chardonnay,
Sauvignon Blanc & Merlot

\$18 Per Person/Per Hour

NON-ALCOHOLIC BAR

Soft Drinks, Lemonade, Iced Tea, & Non-
Alcoholic drinks

\$10.00 Per Person/Per Hour

*In an effort to serve alcohol responsibly, the bartender can
reserve the right to discontinue alcohol service to guests who
appear intoxicated.*

(Pricing is subject to change. 22% Service Charge)

BOOKING

Process

1

Contact us with your preferred event date, estimated guest count, and type of event. Our team will confirm availability and provide an overview of packages, amenities, and pricing.



2

We encourage prospective clients to schedule a tour of the venue. This allows you to see the space in person and visualize how the venue can best accommodate your plans.



3

To secure your date, a signed contract agreement and a non-refundable deposit are required. Dates are confirmed on a first-come, first-served basis after these are received.



4

After booking, you can coordinate with our team for any wedding planning questions. An on-site coordinator will contact you 2-3 months before your wedding to schedule your tasting and finalize remaining details.



5

Thirty days before the wedding, your final guest count and food selections are due, along with the remaining food and beverage balance. If your wedding is plated, we will also request a detailed seating chart and food selections for your guests.



6

On the day of your event, the ceremony site and ballroom will be set according to the details in your final signed banquet event order. Table assignments cannot be changed within 48 hours of the event.



CONTACT

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