



Ridgemont
COUNTRY CLUB

Wedding Package

Our picturesque, historic golf course & charming spacious ballroom caters up to 200 guests. Our professional & experienced team works hard to create the perfect venue for a truly memorable celebration. Our attention to detail, unsurpassed quality and outstanding service will provide you the wonderful experience you desire.

Our Clubhouse

Our Clubhouse offers 4 beautiful wedding areas, for a relaxed and elegant experience.

The Governors room, adjacent to the Ballroom can be used for your cocktail hour prior to dinner & dessert. Our Ballroom will be available for a six hour reception and includes all tables, chairs, linens, china, glassware for a \$2,500 room rental fee.

A \$1,000 ceremony fee includes set up, white ceremony chairs, decorative arch and ceremony rehearsal prior to your wedding date.



Four Hours of Open House Bar

Signature Two Entrée & Carving Buffet

Imported & Domestic Cheese & Cracker Display

Fresh Crudite Display with Assorted Dips

Two Hand Passed Hors D' Oeuvres of Choice

Champagne Toast for All Guest

Coffee Service & Gourmet Coffee Station

Cake Cutting and Service



Four Hours of Open House Bar

Signature Three Entrée & Carving Buffet

or Served Three Entrée Dinner

Imported & Domestic Cheese & Cracker Display

Fresh Crudité Display with Assorted Dips

Three Hand Passed Hors D' Oeuvres of Choice

Champagne Toast

Specialty Intermezzo

Coffee Service & Gourmet Coffee Station

Cake Cutting and Service



Four Hours of Open Call Bar

Signature Three Entrée & Carving Buffet

or Served Three Entrée Dinner

Imported & Domestic Cheese & Cracker Display

Fresh Crudité Display with Assorted Dips

Three Hand Passed Hors D' Oeuvres of Choice

Champagne Toast

House Wine Service with Dinner

Specialty Intermezzo

Dessert Display

Coffee Service & Gourmet Coffee Station

Cake Cutting and Service

Served Dinner

Entree Selection (Choice of Three)

CHICKEN CORDON BLEU

Chicken breast wrapped with smoked ham and gruyere cheese, panko breaded, topped with bearnaise.

Accompanied by rice pilaf and fresh vegetable

CRAB STUFFED FLOUNDER

Maryland style crab and shrimp stuffed flounder with vermouth hollandaise. Accompanied by lemon dill rice and fresh vegetable

CHICKEN FRENCH

Parmesan egg-battered in lemon Sherry crème reduction with artichoke hearts, rice pilaf and fresh vegetable

BAKED SALMON

Caramelized filet, seared tomato, shallot caper scallopini sauce, lemon dill rice, fresh vegetable

PORK LOIN

Spinach, feta, tomato, and olive stuffed pork loin, balsamic glaze, rosemary whipped potatoes, fresh vegetable

SLICED BEEF TENDERLOIN

Choice, slow roasted with a Port wine au jus, whipped Yukon gold potatoes, fresh vegetable

14 OZ. N Y STRIP

Char grilled Montreal seasoned, served with buttered mushrooms, twice baked potato, and fresh vegetable

8 OZ. FILET MIGNON

Wrapped in Applewood smoked bacon, with sherried mushrooms, whipped Yukon gold potatoes, and fresh vegetable

14 OZ. PRIME RIB

Slow roasted garlic molasses rubbed, served with au jus, twice baked potato, and fresh vegetable

Includes Mixed Garden or Ceaser salad with warm rolls and butter.

Dinner Buffet

Entree Choice:

CHICKEN PARMESAN

Breaded chicken baked in marinara with melted mozzarella

CHICKEN FRENCH

Egg battered with artichoke hearts & topped with a creamy lemon sherry sauce

SLICED PORK LOIN

Cranberry walnut stuffing with orange honey sage butter.

SEAFOOD STUFFED SOLE

Maryland crab and seafood stuffed sole with vermouth hollandaise

BAKED ATLANTIC SALMON

Seared tomatoes, caper scallopini sauce

GREENS & BEANS WITH SAUSAGE

Escarole, cannellini beans, sweet Italian sausage, garlic chicken stock

CHOICE OF ONE CARVED ITEM

Prime Rib,
Honey Dijon Glazed Ham,
Beef Tenderloin, Turkey Breast

CHOICE OF PASTA

Penne, Tortellini or
Orechiette
Marinara, Alfredo,
Tomato-Basil Rose Sauce

CHOICE OF STARCH

Roasted Red Potatoes,
Whipped Potatoes
Garlic Parmesan Wedges,
Rice Pilaf,
Twice Baked Potato

CHOICE OF VEGETABLE

Green Beans and Carrots
Sauteed Squash and
Charred Grape Tomatoes
Snap Peas with
Julienne Carrots

CHOICE OF ONE COMPOUND SALAD

Served Caesar Salad or
Gourmet Garden Salad
Warm Artisan Rolls
with Butter



Hor's Jewels Menu

Bacon Wrapped Scallops
Ham & Asparagus Pinwheels
Avocado Toast
Crab Rangoon
Sausage Stuffed Mushrooms
Caprese Skewers
Artichokes French
Mini Meatballs (Swedish or Marinara)
Sesame Chicken Skewers
Sesame Teriyaki Beef Kabobs
Arancini
Lobster Canapes (+\$1 pp)
Gourmet Sheet Pizzas
Iced Jumbo Shrimp (16/20 Ct.) (+\$1 pp)

Cheese & Cracker Display Add On:
Capicola, Salami, Pepperoni, Prosciutto
\$5 pp

Bar

Upgrades:

Four Hours of Call Brands \$10 per person

Four Hours of Premium Brands \$20 per person

Special Touches:

Intermezzo \$3 per person

House Wine by the Glass \$7 per person

Table side Wine Service House Selection \$22 per bottle

Dessert Display: \$7 per person

Cream Puffs, Mini Cannoli, Mini Petit Fours, Chocolate Covered Strawberries and Italian Cookies



Late Night Snacking

Garbage Plate Buffet \$11 per person
Gourmet House-Made Sheet Pizzas \$50 each
Jumbo Chicken Wings \$175 per 100 pcs
Ice Cream Bar \$7 per person
Taco Bar \$11 per person
Poutine Station \$6 per person

Order Minimum: 50% of Guest Count

Food and Beverage Fees and Taxes

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