



Wedding Menu

AT THE RIDGE CLUB

The Ridge

\$120 per person

Private bridal room

Hors d'oeuvres and cocktail service for bridal party

"Welcome Drink" for guests upon arrival to cocktail hour

Selection of three, butler-passed hors d'oeuvres

Selection of one fixed display of hors d'oeuvres

Two-course meal

Coffee and tea station

Complimentary cake cutting

Wedding menu tasting

Private wedding coordinator

Golf course photo opportunities



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Passed Hors d'oeuvres

Package price includes choice of three

Beef and Poultry

- Panko Chicken Skewers, with Sweet Chili Sauce
- Chicken-Lemongrass Pot Sticker, Soy Dipping Sauce
- Mini Franks in Puff Pastry, Whole Grain Mustard Sauce
- Roasted Sirloin Crostini, Caramelized Onions, Spicy Horseradish Cream
- Mini Beef Tenderloin Wellington, Port Reduction
- Baby Herb-Crusted Dijon Lamb Lollipops | +5pp

Seafood

- Crab Rangoon, Sweet Soy Dipping
- Scallops Wrapped in Bacon
- Mini Lump Crab Cakes, Wasabi Mayo
- New England Clam Chowder Shooters
- Mini Cape Cod Lobster Rolls | +5pp
- Poached Shrimp Cocktail | +4pp
- Spicy Tuna Poke on Crispy Wanton | +4pp

Vegetarian

- Antipasto Skewers
- Caprese Skewers, Olive Oil, Aged Balsamic Glaze
- Grilled Summer Vegetable Bruschetta
- Oven Roasted Stuffed Mushrooms, Parmigiana Reggiano Cheese, Wild Mushroom Stuffing
- Creamy Mac and Cheese* Served on Asian-style Spoons, Toasted Butter Crumb Topping
- Vegetarian Spring Rolls, Ginger-Ponzu Dipping Sauce
- Petite Ricotta Cheese and Herb Risotto Fritters, Tomato Fondue Dipping

*Additional Passed Hors d'oeuvres +5pp Per Selection Unless Otherwise Noted



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Stationary Displays

Package price includes choice of one

The Ridge Club Antipasto

A Selection of Imported Italian Meats, Cheeses, Olives, Marinated Vegetables Served with Grissini Breadsticks and Sicilian Olive Oil

Cheese and Crudit  Display

A Selection of Domestic Cheeses, Seasonal Vegetables

Creamy Spinach and Artichoke Dip

A Creamy Blend of Four Cheeses, Spinach and Artichoke Hearts Served with Assorted Crackers and Crostini

Buffalo Chicken Dip

Served with House Made Tortilla Chips, Carrots, Celery Sticks

Additional Stationary Hors D'oeuvres +7pp Per Selection Unless Otherwise Noted

Mini Flatbread Station I +4pp

A Selection of Mini Flatbreads, Caprese, Chicken Bacon and Ranch, Shrimp Pesto

The Ridge Club Raw Bar I Market Price

Chatham Littlenecks on the Half Shell
Cape Cod Oysters on the Half Shell
Shrimp Cocktail
Cocktail Crab Claws
Alaskan King Crab Legs
Maine Lobster Cocktail
All Served on Ice with Cocktail Sauce, Lemons, Limes, Horseradish, Tabasco

Sushi Display I Market Price

A Deluxe Selection of Sushi Rolls that include Tuna, Crab, Salmon, Shrimp, Vegetarian
Served with Wasabi, Pickled Ginger, Soy Sauce



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First Course Selections

Package price includes choice of one

Soup

New England Clam Chowder

Roasted Tomato Bisque

Lobster Bisque | Market Price

Appetizer

New England Crab Cake | Market Price

Lump Crab Meat, Spicy Baby Tomato Salad, Basil Oil, Ridge Remoulade on Frisee

Pan-seared Sea Scallops | Market Price

Herb Polenta Cake, Smoked Bacon, Corn Sauce, Herb and Parmesan Pistou, Micro Garnish

Salad

Baby Spinach and Romaine Salad

Crumbled Goat Cheese, Dried Cape Cod Cranberries, Spicy Candied Pecans, Champagne Vinaigrette

Classic Caesar Salad

Buttery Croutons, Crisp Romaine Lettuce, Parmesan Cheese, House-made Caesar Dressing

Petite Iceberg Wedge Salad

Crispy Bacon, Chives, Baby Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing

Heirloom Tomato and Mozzarella Salad | +3pp

Baby Fresh Mozzarella, Rainbow Heirloom Tomatoes, Basil, Aged Balsamic Vinegar, Sicilian Olive Oil

Additional Course +6pp



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Entree Selections

Choice of Two Proteins, One Starch, One Vegetable. Dinner Served with Warm Rolls, Butter.

Seared Chicken Breast

Lemon-Rosemary Beurre Blanc

Tuscan Chicken

Tomato Basil Beurre Blanc

Grilled Club Steak

Maître d'hôtel Butter

Herb-Crumb Haddock

Lemon Beurre Blanc

Miso Glazed Salmon

Sweet Soy

Baked Stuffed Sole I +4pp

New England Seafood Stuffing, Vin Blanc

Grilled Swordfish I +5pp

Lemon Caper Beurre Blanc

Grilled New York Sirloin I +7pp

Demi-Glace

Char-Grilled Filet Mignon I +9pp

Pinot Noir Reduction

Additional Protein Selection +10pp

Starch and Vegetable Selections

Starches

Mashed Potatoes Chive, Garlic

Herb-Roasted Potatoes

Herb and Butter Rice Pilaf

Vegetables

Sautéed Asparagus Spears

Seasonal Vegetables

Haricot Vert

When selecting entrees via RSVP's, the final entree count is due seven days before the event.

Children's Meals available upon request (20 per person)

Vendor Meals available upon request (35 per person)

Vegetarian and vegan meals as well as dietary restrictions will be accommodated and customized with the assistance of the Executive Chef and Event Manager.



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Late Night Enhancements

Priced per 50 pieces

Priced Per Person

French Fries or Sweet Potato Fries | 70

Served in Shooters with Ketchup

Soft Pretzel Bites | 83

Honey Grain Mustard or Spicy Mustard

Mini Churros | 98

Filled with Chocolate or Caramel, Tossed in Cinnamon Sugar

Fried Chicken Sliders | 160

Cajun Mayo, Shredded Lettuce, Tomato Served on a Sesame Slider Bun

Cheeseburger Sliders | 213

Mini Cheeseburgers, Served with American Cheese, Shredded Lettuce, Tomato on a Slider Bun

Churro Station | 4pp

Filled with Chocolate and Caramel, Tossed in Cinnamon Sugar

Soft Pretzel Station | 6pp

Warm Pretzel Twists Served with Honey Grain Mustard and Spicy Mustard

Assorted Dessert Platter | 6pp

Served Family Style to Each Guest Table

Ice Cream Sundae Bar | 9pp

Chocolate and Vanilla Ice Creams, Assorted Toppings

Dessert Station | 11pp

Selection of Mini Pastries, Cookies, Tarts, Mousse Cups

Cannoli Station | 11pp

Large Cannoli's Filled to Order with Choice of Cream and Topping



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Bar Pricing

BAR SERVICE

Host to pre-select bar tier. Unless otherwise specified, all bars include an assortment of beer and wines. Beer and wines are also available upon request. All beverages charged to the master bill upon consumption. One bartender recommended per 75 guests. Bartender fees are \$250 per bartender for up to 5 hours.

House Bar

New Amsterdam Vodka
New Amsterdam Gin
Conciere Bourbon
Dewar's Scotch
Conciere Rum
Jose Cuervo Tequila

Call Bar

Tito's Vodka
Bombay Gin
Evan Williams Bourbon
Jack Daniel's Whiskey
The Glenlivet 12 Scotch
Bacardi Rum
Casamigos Reposado

Premium Bar

Grey Goose Vodka
The Botanist Gin
Maker's Mark Bourbon
Woodford Reserve Whiskey
Dewar's 15 Year Scotch
Bacardi 8 Year Rum
Maestro Dobel Tequila

House Wines – Included in All Tiers

Prosecco, Pinot Grigio, Sauvignon Blanc, Chardonnay,
Rose, Pinot Noir, Cabernet Sauvignon

Upgraded wine list available including Justin, Decoy,
and Veuve.

Beer Selections – Included in all Tiers

Coors Light, Corona Premier, Miller Lite, Heineken Lite,
Budweiser, Bud Light, White Claw, IPA, Local Seasonal
Beer

Consumption Bar Pricing:

Beer

Domestic, Import | 7

Wine

House | 10

Cocktails

House | 11

Call | 13

Premium | 15

Champagne Toast | 5pp

Additional liquor brands available upon request.

Bars will close 15 minutes prior to close of event. Full event bar is not to exceed 5 hours of consecutive service. Outside alcohol prohibited.

"All food and beverage subject to a 16% gratuity, 6% administrative fee and 7% state and local tax



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