

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,

Jen Reagan
Wedding Coordinator
530.888.7888 x620
jreagan@ridgegc.com

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

Ceremony Package

~ \$ 8 5 0 C e r e m o n y P a c k a g e ~

Ceremony Sites

One Site is located underneath a Shady Blue Oak Tree, the Overlook 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 belongings, 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 or Cider, with water.

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 Pitcher of beer or soft drink*

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

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

* Room Rental Price For all
Packages - \$1800 *

Classic

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

Chair Covers and Sashes

(Chiavari, Resin and Cross Back Chairs available to rent)

China, Stemware, & Silverware

*Linen (standard black, white or ivory) & Linen Napkins
(standard or colored)*

Dance Floor

Cake Cutting

Beverage 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

Choice of Buffet or Plated Style Dinner

*Includes First Course and selection of two Main Entrées
and one Vegetarian Entrée*

Champagne Toast

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

\$ 6 5 p e r p e r s o n

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

Menu Selections for the Classic Wedding Package:

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. 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 Atlantic Salmon with melted leeks and Beurre Blanc sauce

Grilled Skirt Steak with Parsley-Walnut Pesto

Grilled Bistro drizzled with a Garlic Sauce

Red Wine Braised Short Ribs

Included-

Chef's Choice Vegetarian Option

Elegant



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, Resin, and Cross Back chairs available to rent)
Table Linens (standard black, white or ivory) & Linen Napkins
(standard or colored)
China, Stemware, & Silverware
Dance Floor
Cake Cutting
Individual Menus (Optional)
Unlimited Beverage Station
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

*Choice of Buffet **or** Plated Style Dinner
Includes First Course and selection of two Main Entrées
and one Vegetarian Entrée*

Champagne Toast

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

\$ 7 5 p e r p e r s o n

Menu Selections for the Elegant Wedding Package:

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

Caesar Salad

Romaine Lettuce tossed in parmesan, croutons and Caesar dressing

Baby Spinach

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

Ridge Salad

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

Entrée

*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

Timeless



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

*Chair Covers and Sashes
(Chiavari, Resin, and Cross Back chairs available to rent)
Your Choice of Colored Floor Length Linens
Linen Napkins (standard or colored)
China, Stemware, & Silverware
Audio/Visual service for Video Montage & Toast
Dance Floor
Cake Cutting
Individual Menus (optional)
Unlimited Beverage Station
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

*Choice of Buffet **or** Plated Style Dinner
Includes First Course and selection of two Main Entrées
and one Vegetarian Entrée*

Champagne Toast

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

\$ 8 5 p e r p e r s o n

Menu Selections for the Timeless Wedding Package:

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

*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

*Salimbocca (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.

Included-

Chef's Choice of Vegetarian

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

Cheese Quesadilla

Hamburger and Fries

Macaroni & Cheese

\$ 1 5 p e r c h i l d

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

Potato Canape

Blanched red potatoes filled with cream cheese parsley green onion and bacon
\$100

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

Arancini

*Arborio rice shaped into a ball with customized filling
served with spicy tomato sauce & fried basil*
\$100

Seasonal Crostini

EXAMPLES:

- ~Shave Steak with Blue Cheese Mousse
- ~Butter Nut Squash with Applewood Bacon and Toasted Almonds
- ~Herb Goat cheese and Dried Cherry with balsamic Port Reduction
- ~Tomato with garlic olive oil & basil,
- ~Roasted Corn with shaved red onion and goat cheese

Hors d'oeuvre Displays

(Serves 25 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*

Banquet Bar Menu

Arrangements can be made for a hosted or non-host bar

Liquor

*Well.....\$6.00
Call.....\$8.00
Premium.....\$9.00
Top Shelf.....\$10-\$16*

Beers

Domestic:

*Coors Light, Budweiser, Bud Light, St. Paulie
\$4.00 per bottle (please ask for keg pricing)*

Imported/Microbrews:

*Lagunitas IPA, Corona, Sierra Nevada Pale Ale, Heineken, Stella Artois,
Guinness, Blue Moon
\$5.00 per bottle (please ask for keg pricing)*

Non-Alcoholic Beverages

Soft Drinks, Juice, & Sparkling water.....\$2.00 per Drink

Wine List

*House Wine: Sycamore Lane Chardonnay, Merlot & Cabernet
\$6.00/Glass, \$22/Bottle*

Reds

*Line 39 Pinot Noir \$7 Glass/ \$26 Bottle
Joel Gott 815 Cabernet Sauvignon
Murphy Goode Merlot \$9/Glass, \$34/Bottle
La Crema Pinot Noir \$10/Glass, \$38/Bottle
Murphy Goode "Liar's Dice" Zin \$12/Glass, \$46/Bottle*

Whites

*Collier Creek Chardonnay \$6/Glass, \$22/Bottle
Line 39 Pinot Grigio \$7 Glass/ \$26 Bottle
Seaglass Sauvignon Blanc \$7/Glass, \$26/Bottle
Sutter Home White Zin \$6/Glass, \$20/Bottle
Line 39 Pinot Grigio \$7/Glass, \$26 Bottle
Kendall Jackson Chardonnay \$9 Glass/ \$34 Bottle
Bocelli Dry Prosecco Split \$10/Glass, \$46/Bottle
Opera Prima Sparkling Wine \$6 /Glass, \$22/Bottle*

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

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

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

*Full planning by your Wedding Coordinator with **any** vendor is available for a 20%*

Planning Fee of the vendor's pricing in addition current tax.

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.

Wedding Designers:

Beautiful by Nature

Joan Pennebaker

916-821-6966

1flowerjoan@gmail.com

www.beautifulbynatureflorist.com

Marine's Wedding Design

Marine

916.730.0342

www.marinesweddingsesign.com

DJ Services

DJ Enterprises

Justin Warwick

530.273.9304

www.djwarwick.com

dj.justinwarwick@gmail.com

Fretty's

Tom Fretwell

916.213.8116

www.frettys.com

Tom@frettys.com

Optimum Entertainment

David Alazzawi

916.420.4296

david@hirearealdj.com

www.hirearealdj.com

Florists

Ambience Floral Design

Katie Edwards

916.786.6851

www.ambiencefloral.com

Art in Bloom Flowers

Rachel Eakins

530.271.0445

rachel@artinbloomflowers.com

www.artinbloomflowers.com

Photographers

Amore Fine Art Photography

ViAnne

916.475.5848

www.amorefineartphotography.com

Andrew & Melanie Photography

530.955.0059

www.andrewandmelanie.com

info@andrewandmelanie.com

Ford Family Photography

Rebecca Ford Soren

530.885.2800

www.fordfamilyphotography.com

rebecca@fordfamilyphotography.com

Meagan Lucy Photography

Meagan Lucy

916.484.1164

www.meaganlucy.com

Photo Booths

Classic Photo Booth Rentals

Spencer Agins

530.710.5748/916.678.0874

www.classicphotoboothrentals.com

Fretty's
Tom Fretwell
916.213.8116
Tom@frettys.com
www.frettys.com

Encore Photo Booths
916.242.5025
www.encorephotoboosths.com

Videographers

Jensen Films
Mike Jensen
(916) 334-9999
films@jensenvideo.com
www.jensenvideo.com

Filipe Vilchez Cinematography
Filipe Vilchez
favilchez@hotmail.com

Desserts

Divine Desserts
Javier & Esther Aguirre
916.652.6545
www.divinedessertsbyaguirre.com

Sweet Desserts
Renee Bills
916.709.2569
Renee_bills@live.com
www.sweetdessertsbyrenee.com

Gina Marie's Custom Desserts
Gina Arrighini
530.305.2269
gimmiecaketo@sbcglobal.net
www.gimmiecaketo.com

Little Bliss Cakery

Lindi Dandron and Stephanie Repar

(916) 791-2253

info@littleblisscakery.com

www.littleblisscakery.com

Nothing Bundt Cakes

Cameron Diviak

916.780.2253

roseville@nothingbundtcakes.com

www.nothingbundtcakes.com

Officiates

Cindie Wilding

916.337.2787

Celebrant.cindie@gmail.com

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Reverend Jeri Murphy

916.716.8374

revjerimurphy@gmail.com

www.revjerimurphy.com

Hotel Accommodations

Holiday Inn Auburn

Karen Koons

530.887.8787

kkoons@reneson.com

Red Lion Inn & Suites

530.885.1800

www.redlion.com