



North Ranch Country Club

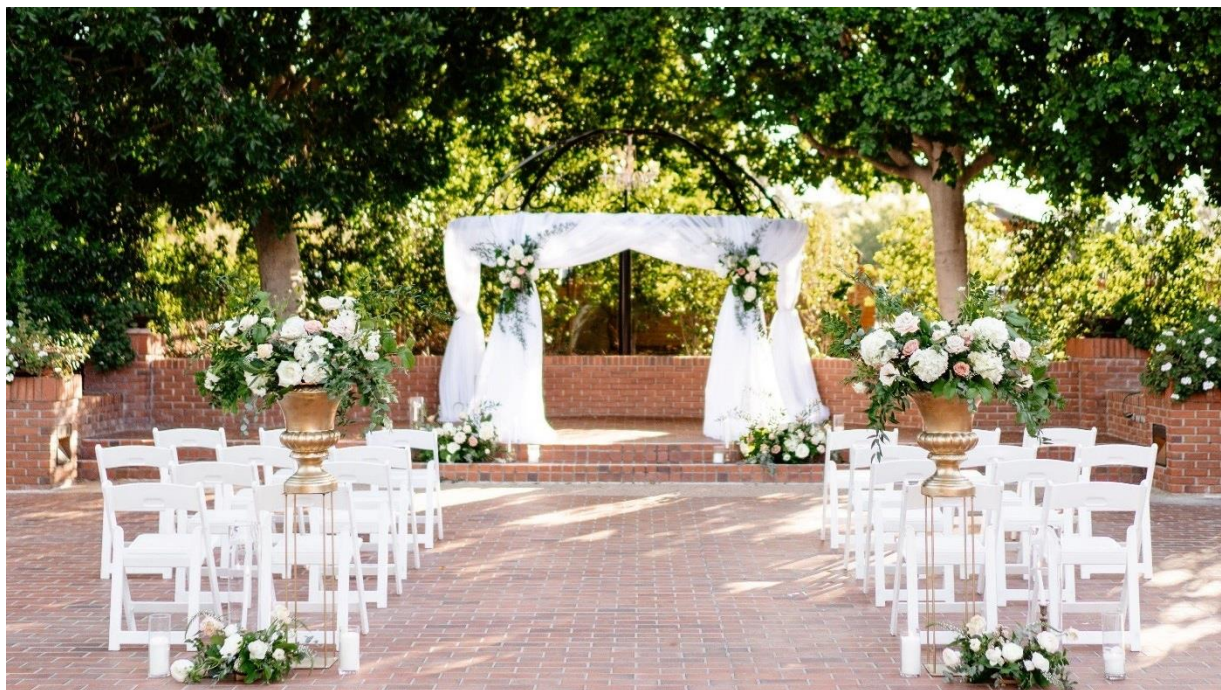
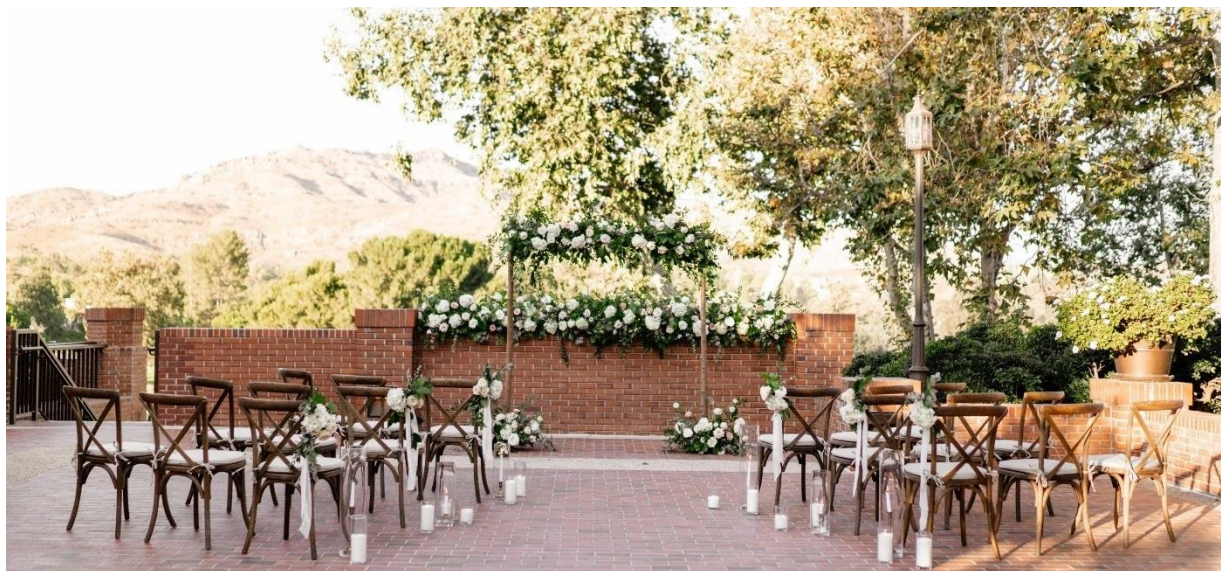
Weddings



4761 Valley Spring Drive
Westlake Village, CA 91362
(805) 496-1995

Ceremony

Wedding Coordinator is Mandatory
Wedding Rehearsal – Date and Time to be Scheduled with the Catering Department
One Hour for Guest Arrival and Ceremony
White Garden Chairs
Enhanced Water Station
Use of Cocktail Hour Location
\$1,800



Crossback Chairs Available for Upgrade | \$12 each

Chiavari Chairs Available for Upgrade | \$6 each

Emerald

Five (5) Hour Reception

Choice of Three (4) Tray-Passed Hors D'oeuvres

Choice of Plated Salad

*Tier 1: Chicken Entrée & Vegetarian Option | \$125.00++

*Tier 2: Custom Duet & Vegetarian | \$130.00++

*Tier 3: Custom Buffet | \$135.00++

Hosted Beer & Wine for Four Hours

Champagne Toast

Cake and Dessert Service Fee

Ruby

Five (5) Hour Reception

Choice of Four (4) Tray-Passed Hors D'oeuvres

Choice of Plated Salad

*Tier 1: Chicken Entrée & Vegetarian | \$130.00++

*Tier 2: Custom Duet & Vegetarian | \$140.00++

*Tier 3: Custom Buffet | \$145.00++

Hosted Well Bar for Four (4) Hours

Wine Service with Dinner

Champagne Toast

Cake and Dessert Service Fee

24x24 Dance Floor

Diamond

- Five (5) Hour Reception
- Choice of Five (5) Tray-Passed Hors D'oeuvres
 - Choice of Plated Salad

Tier 1: Chicken Entrée & Vegetarian | \$135.00++

Tier 2: Custom Duet & Vegetarian | \$150.00++

Tier 3: Custom Buffet | \$160.00++

- Hosted Premium Bar for Four (4) Hours
- Tray-Passed Wine and Champagne during Cocktail Hour
 - Wine Service with Dinner
 - Champagne Toast
 - Cake and Dessert Service Fee
 - 24x24 Dance Floor

Tray-Passed Hors D'oeuvres Selections

Hot

Tomato Bisque & Grilled Cheese
Saffron Risotto Croquettes with Sundried Tomato & Mozzarella
Potato Latkes with Crème Fraiche & Fresh Dill
Plantain Tostones with Grilled Shrimp & Mango Avocado Salsa
Coconut Shrimp with Mango Dipping Sauce
Mini Crab Cake with Saffron Aioli
Tempura Shrimp with Yuzu Sauce
Thai Chicken Satay with Spicy Peanut Sauce GF
Chicken Empanadas with Chipotle Crema
Chicken Meatballs with Sweet Chili Sauce GF
Mini Beef Wellington with Cabernet Reduction
Teriyaki Beef & Pineapple Skewer GF
Mini Carnitas Tostadas with Guacamole GF
Crispy Duck Spring Roll with Pinot & Plum Glaze Sauce
Applewood Bacon Wrapped Scallop with Orange & Dijon Sauce GF
Petite Lamb Chop with Cherry & Mint Compote GF

Cold

Tomato & Basil Bruschetta with feta Cheese
Fig & Goat Cheese Canapé
Watermelon with Mozzarella Spheres & Balsamic GF
Vietnamese Summer Rolls with Peanut Sauce GF
Ahi Poke Tacos with Wasabi Cream
Smoked Salmon Rosette on Toasted Brioche Round
Cucumber Wrapped Shrimp & Lemon Cocktail Sauce GF
Prosciutto Wrapped Asparagus with Hollandaise Sauce GF
Prosciutto, Arugula & Gorgonzola Bundles with Balsamic Syrup
Antipasto Skewers GF
Chicken Curry Salad with Fresh Grapes on Endive GF

Plated Dinner Selections

Salad Course

Inquire with the Catering Department for Upgraded Salads

Classic Caesar Salad GFO

Freshly Baked Croutons, Shaved Asiago & Parmesan Twill

Organic Baby Greens Salad GF

Cucumber, Carrot Threads, Baby Heirloom Tomatoes & Balsamic Vinaigrette

Harvest Salad GF

Organic Butter Lettuce, Royal Gala Apples, Aged Vermont White Cheddar Cheese, Smoked Pecans
Dried Cranberries & Cider-Honey Vinaigrette

Merlot Poached Pear GF

Organic Baby Greens, Candied Walnuts, Goat Cheese, Port Wine & Lavender Vinaigrette, Merlot Reduction

Main Course

You may offer your guests a choice of two entrées provided you give a count of each entrée at the time of final guarantee.

You must have place cards with each guests' selections at each place setting.

Entrée symbol must be pre-approved by Catering Team prior to printing.

Champagne Chicken GF

Airline Breast of Chicken with a Champagne & Mushroom Sauce
Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Wild Mushroom Stuffed Jidori Farms Chicken Breast

Truffle & Parmesan Risotto with Pinot Noir Glace de Poulet

Chicken Valencia GF

Jidori farms Airline Breast, Citrus & Herb Reduction
Served with Wild Rice & Risotto & Seasonal Vegetables

Chicken Florentine

Jidori Airline Chicken Breast
Served with Spinach & Parmesan Risotto

Grilled Salmon GF

Basil Beurre Blanc Sauce
Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Potato Crusted Pacific Sea Bass GF

Champagne Chive Beurre Blanc Sauce & Julienne Vegetables

Champagne Poached Maine Lobster Tail GF

Fingerling Potatoes, Grilled Asparagus with Lemon & Drawn Butter

Market Price | Package Pricing May Differ

Cabernet Braised Boneless Short Rib GF

Horseradish Mashed Potatoes, Crispy Shallots & Seasonal Vegetables

Angus Filet Mignon GF

Choice of: Merlot Herb Demi-Glace OR Brandy Peppercorn OR Roasted Shallot & Bourbon Sauce

Roasted Fingerling Potatoes, Tomato Provencal & Seasonal Vegetables

Petite Filet Mignon & Free-Range Chicken Breast GF

Herb Demi-Glace & Champagne Mushroom Sauce

Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Petite Filet Mignon & Scottish Salmon GF

Bordelaise Sauce & Basil Beurre Blanc

Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Petite Filet Mignon & Pacific Seabass GF

Bordelaise Sauce & Citrus-Basil Beurre Blanc

Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Petite Filet Mignon & Shrimp Scampi GF

Merlot Demi-Glace & Lemon-Garlic Beurre Blanc

Served with Wild Rice Pilaf & Seasonal Vegetables

Scottish Salmon & Free-Range Chicken Breast GF

Basil Beurre Blanc & Pinot Noir Glace de Poulet

Served with Yukon Gold Mashed Potatoes & Seasonal Vegetables

Petite Filet Mignon & Maine Lobster Tail GF

Béarnaise Sauce & Drawn Butter

Served with Roasted Fingerling Potatoes & Seasonal Vegetables

Market Price | Package Pricing May Differ

Grilled Portabella & Vegetable Stack GF

Served with Roasted Pepper Coulis & Basil Beurre Blanc

Butternut Squash Ravioli

Sautéed Spinach, Shaved Asiago & Toasted Pine Nuts

Quinoa & Kale Cakes GF & Vegan

Roasted Pepper & Chardonnay Sauce, Spinach & Sautéed Mushroom

Buffet Dinner Selections

Warm Rolls & Butter

Salads | Choice of (3) Three:

Organic Baby Greens with Balsamic Vinaigrette & Ranch **GF**

Spinach Salad: Mushrooms, Baby Heirloom Tomatoes, Red Onions & Sherry Dijon Vinaigrette **GF**

Pear Salad: Baby Greens, Goat Cheese, Candied Walnuts, Poached Pears & Lavender Port Vinaigrette **GF**

Sliced Seasonal Fresh Fruit & Berries **GF**

Iceberg Salad with Tomato Wedges, Chopped Bacon, Blue Cheese, Carrots, Croutons & Blue Cheese Dressing **GFO**

Greek Salad: Artichoke Hearts, Red Onion, Tomato Wedges, Kalamata Olives, Feta Cheese & Lemon Oregano Vinaigrette **GF**

Classic Caesar Salad **GFO**

Grilled Vegetable: Eggplant, Squash, Peppers, Red Onion & Carrots, Marinated in Balsamic & Olive Oil, Grilled & Chilled **GF**

Tortellini Salad: Sun-Dried Tomatoes, Olives, Vegetable Confetti & Pesto Dressing

Asian Peanut Slaw: Shredded Cabbage, Carrots, Cilantro, Chopped Peanuts, Diced Tomatoes & Peanut Lime Vinaigrette **GF**

Carving Station | Choice of (1) One:

Chef Attendant Fee \$295 per Chef

Slow Roasted Pork Loin with Apricot Brandy Sauce **GF**

Smoked Pit Ham with Pineapple Rum Chutney **GF**

Roasted Turkey Breast with Chardonnay Gravy & Cranberry Sauce **GF**

Herb Crusted Prime Rib with Rosemary Port Jus **GF**

Herb Crusted Leg of Lamb with Natural Lamb Jus & Mint Jelly **GF**

Cedar Plank Roasted Salmon with Roasted Grape Salsa **GF**

Entree | Choice of (1) One:

Chicken Teriyaki & Grilled Pineapple **GF**

Chicken Florentine & Roasted Pepper Coulis

Breast of Chicken & Mushroom Marsala Sauce **GF**

Grilled Tri-Tip Roasted Shallot, Bourbon Sauce **GF**

Entree | Choice of (1) One:

Sea Bass Provençal

Grilled Salmon with Basil Beurre Blanc **GF**

Orange Roughy with Lemon Caper Sauce

Sides | Choice of (2) Two

Wild Rice & Quinoa Pilaf **GF**

Herb Roasted Red Potatoes with Shaved Asiago **GF**

Garlic Mashed Potatoes **GF**

Herb Potato au Gratin **GF**

Fresh Seasonal Vegetables **GF**

Cheese Ravioli with Roasted Tomato & Basil Sauce

Stationary Hors d'Oeuvres

Prices are Shown per Person

Stations will be Based off Total Guest Count

(40) Person Minimum

Petite Stations

Fresh Vegetable Crudités with Buttermilk Dip | \$7

Grilled Vegetable Crudités | \$8

Sliced Seasonal Fruit & Berries | \$8

Imported & Domestic Cheese Display | \$14

Charcuterie Display | \$16

Market Basket | \$25

Fresh Vegetable Crudités with Buttermilk Herb Dip & Hummus

Imported & Domestic Cheeses with Fresh Baked Breads & Crackers

Seasonal Fruit & Berries Display

Napa Valley | \$25

Brie en Croûte with Walnuts & Cranberry Merlot Compote

Grilled Vegetable Crudités with Roasted Pepper & Garlic Aioli

Prosciutto & Arugula Bundles with Gorgonzola & Balsamic Reduction

Fruit Skewers with Honey Mint Dipping Sauce

Mediterranean Station | \$26

Chicken & Vegetable Kebabs with Lemon & Oregano Glaze

Freshly Made Fava Bean Falafel with Tzatziki Sauce

Baked Pita with Fresh Hummus

Mixed Olives with Olive Oil & Rosemary

Bar Packages

Beer & Wine

Coors Light, 805, Corona

House Sparkling Wine

Chardonnay, Tolosa, No Oak, Edna Valley & Cabernet, Joseph Carr, Paso Robles

Well Bar

NRCC House Liquor

Coors Light, 805, Corona

House Sparkling Wine

Chardonnay, Tolosa, No Oak, Edna Valley & Cabernet, Joseph Carr, Paso Robles

Premium Bar

NRCC House Liquor

Coors Light, 805, Corona

House Sparkling Wine

Chardonnay, Tolosa, No Oak, Edna Valley & Cabernet, Joseph Carr, Paso Robles

Titos , Stoli Vodka & Ketel One

Bombay & Tanqueray Gin

Bacardi & Captain Morgan Rum

Don Abraham Blanco Tequila

Jack Daniels, Crown Royal, Makers Mark, Dewars & Bulleit

Super Premium

NRCC House Liquor

Coors Light, 805, Corona

House Sparkling Wine

Chardonnay, Tolosa, No Oak, Edna Valley & Cabernet, Joseph Carr, Paso Robles

Titos, Stoli, Ketel One & Grey Goose Vodka

Bombay, Bombay Sapphire & Tanqueray Gin

Bacardi & Captain Morgan Rum

Don Abraham Blanco & Casamigos Blanco Tequila

Jack Daniels, Crown Royal, Makers Mark, Dewars, Bulleit, Johnnie Walker Black, Chivas

Inquire with Catering Department to upgrade your Bar Package

Additional Bartender Fee \$350 | Additional Portable Bar Fee \$150

Corkage Fee for Wine or Champagne \$25 per Bottle | No other outside liquor permitted

Additional Event Charges

Pre-Ceremony Beverages | \$2

Iced Tea & Lemonade

Cocktail Hour Set-Up (NO Ceremony) | \$1,000

Includes: Portable Bar, Enhanced Water Station & (6) Cocktail Tables

Location: Ceremony Patio, Oak Room Terrace, Banquet Rooms or Wine Foyer

Outdoor Heat Lamps | \$50 each

Oak Room Rental Fee (non-member) | \$1,200

Banquet Room Rental Fee (non-member) | \$500

Stage | \$500

Largest Size 24x12

Chiavari Chairs | \$6 each includes delivery & pickup

Projector & Screen | \$200

Draping behind Sweetheart Table | \$500

Overtime | \$1,000/hour

Cappuccino Bar | \$600

(2) Hours

Details

Wedding Coordinator is Mandatory

Please inquire with the Catering Department for Food & Beverage Minimums

A retainer and a signed contract are required to secure a date. The retainer will be applied toward your final bill and is non-refundable and non-transferrable per your contract.

No food will be taken off the premises.

North Ranch Country Club does not permit shots.

A 20% House Charge and 7.25% State Sales Tax will be added to all food and beverage charges and packages.

North Ranch Country Club is not liable for lost or stolen items left overnight.