

DRAGON RIDGE COUNTRY CLUB

weddings



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WEDDING *package*



CEREMONY REHEARSAL

(Based on Availability)

INVITATION TO ANNUAL WEDDING SHOWCASE

ENTRÉE TASTING

Includes Four Entrees and Two Guests

USE CRYSTAL DRESSING ROOM

3 Hours Prior to Ceremony through Completion of Event.

ONE SMALL GRAZING BOARD

Served in Dressing Room

PRIVATE USE OF THE PALM COURT

During Ceremony

WHITE PADDED GARDEN CHAIRS FOR CEREMONY

WEDDING ARCH

Two or Four Pillar

ONE-HOUR GOLF COURSE TOUR FOR PHOTOS

PRIVATE USE OF THE PALM COURT BAR

During Cocktail Hour

BEVERAGE STATION FEATURING INFUSED WATER

SPACE HEATERS

(Seasonal)

FOUR HOUR USE OF THE GRAND HIGHLAND BALLROOM & BALCONIES

PREMIUM FLOOR LENGTH LINENS

*Satin, Taffeta, Crinkle or Pintuck,
Available in a Variety of Colors*

CHIAVARI CHAIRS FOR RECEPTION

SQUARE TABLES

8-10 Chairs Per Table

ACCENT TABLES

Cake, Gifts, Escort Cards, etc.

DANCE FLOOR

Inlaid Cherry Wood

PERSONALIZED DIGITAL WELCOME SIGN

CUSTOM SEATING CHART

STANDARD TABLE NUMBERS

\$4,500

RECEPTION ONLY

Package

FOUR HOUR USE OF THE
GRAND HIGHLAND BALLROOM
& BALCONIES

PREMIUM FLOOR LENGTH LINENS

*Satin, Taffeta, Crinkle or Pintuck,
Available in a Variety of Colors*

CHIAVARI CHAIRS FOR RECEPTION

SQUARE TABLES

8-10 Chairs Per Table

ACCENT TABLES

Cake, Gifts, Escort Cards, etc.

DANCE FLOOR

Inlaid Cherry Wood

PERSONALIZED DIGITAL WELCOME
SIGN

CUSTOM SEATING CHART

STANDARD TABLE NUMBERS

\$3,500



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PLATED *package*

SILVER

\$140 Per Guest

FOUR HOUR

RUBY BAR PACKAGE

CHAMPAGNE TOAST

for Each Guest

GRAZING BOARD

During Cocktail Hour

PRE-SELECT ONE SALAD

TWO PLATED OPTIONS

for Guests to Pre-Select

TIERED WEDDING CAKE

GOLD

\$150 Per Guest

FOUR HOUR

RUBY BAR PACKAGE

CHAMPAGNE TOAST

for Each Guest

GRAZING BOARD

During Cocktail Hour

TWO TRAY PASSED APPETIZERS

During Cocktail Hour

PRE-SELECT ONE SALAD

THREE PLATED OPTIONS

for Guests to Pre-Select

TIERED WEDDING CAKE

PLATINUM

\$160 Per Guest

FOUR HOUR

RUBY BAR PACKAGE

CHAMPAGNE TOAST

for Each Guest

GRAZING BOARD

During Cocktail Hour

THREE TRAY PASSED APPETIZERS

During Cocktail Hour

PRE-SELECT ONE SALAD

THREE PLATED OPTIONS

for Guests to Pre-Select

TIERED WEDDING CAKE

TWO LATE NIGHT SNACK OPTIONS

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APPETIZER *Options*

FIRECRACKER SHRIMP

Sweet and Sour Sauce

JUMBO SHRIMP COCKTAIL 🍷

FRIED PUFF PASTRY

Ahi Poke

PETITE MARYLAND BLUE LUMP CRAB CAKE

Caper Mustard Remoulade

PAN SEARED DIVER SCALLOPS 🍷

Lemon Brown Butter Sauce

CAPRESE ON A STICK 🍷

FRIED CHICKEN BITES 🍷

*Choice of Sauces: Sweet Chili, BBQ,
Honey Mustard, Spicy Honey*

BLACK PEPPER BACON BRUSSEL SPROUT 🍷

BRAZILIAN STEAK BITES 🍷

Chimichurri Skewer

CHICKEN & WAFFLES

Maple Bourbon Glaze

LAMB LOLLIPOPS

Mango Chutney

STUFFED MUSHROOMS

House-Made Sausage

BACON WRAPPED DATES 🍷

ROLLED CHICKEN MINI QUESADILLA

TUNA TARTAR 🍷

Crispy Rice- Unagi Sauce, Slice Serrano's

SMOKED DEVIL EGGS 🍷

Chive, Fried Bacon

GRILLED PITA CROSTINI 🍷

Roasted Garlic Hummus

BEET DUET 🍷

Herb Goat Cheese, Micro Arugula Crostini

TOMATO BASIL BRUSCHETTA 🍷

*Dice Tomatoes Marinated in Balsamic, Dice Shallots,
Parmesan Cheese, Balsamic Reduction*

CUCUMBER WRAP 🍷

Dill Cream Cheese

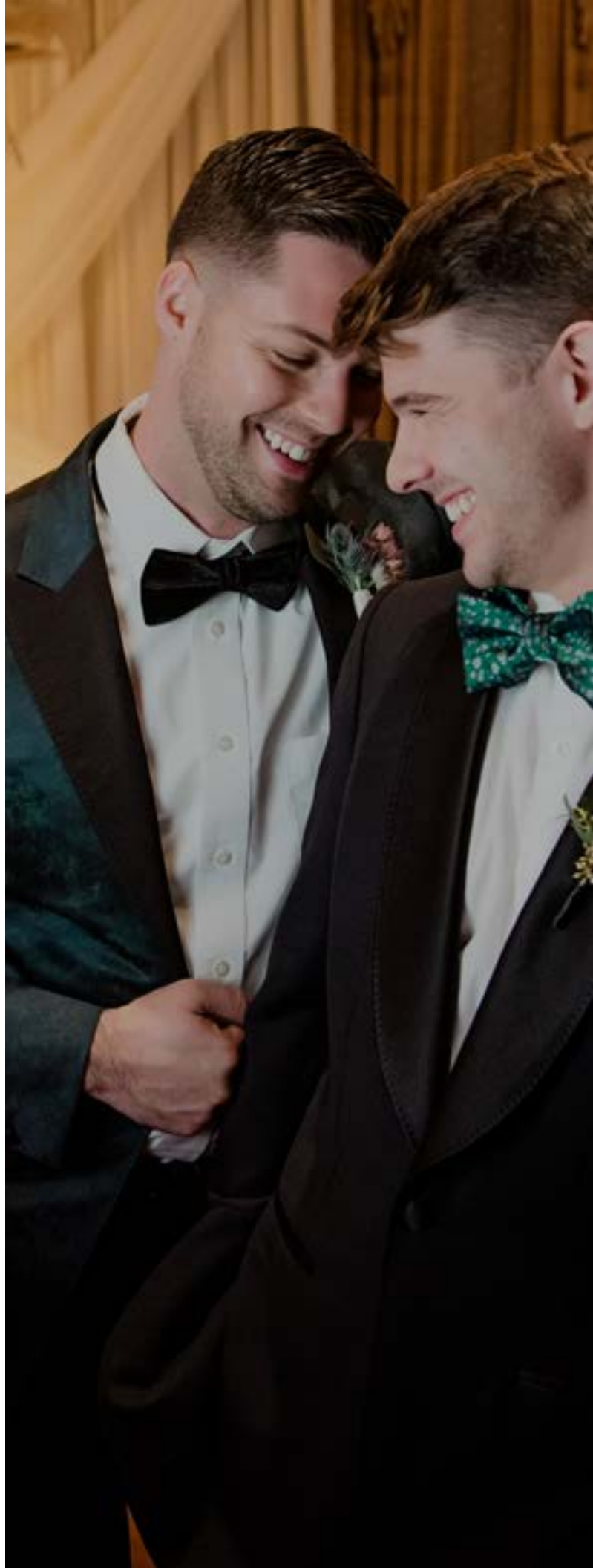
BAKED VEGETABLES SAMOSA

VEGETABLE RATATOUILLE

LATTICE WELLINGTON

ARTICHOKE BEIGNET

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SALAD *options*

DRAGONRIDGE HOUSE SALAD

*Cucumbers, Carrots, Cherry Tomatoes,
Red Radish, Champagne Vinaigrette*

CLASSIC CAESAR SALAD

Romaine, Parmesan Cheese, Caesar Dressing

BABY WEDGE SALAD

*Baby Iceberg, Sliced Bacon, Blue Cheese Crumbles,
Cherry Tomatoes, Ranch Dressing*

KALE QUINOA SALAD

*Cucumbers, Shaved Red Onions,
Feta, Sherry Vinaigrette*

SPINACH SALAD

*Strawberries, Bacon, Candied Walnuts,
Shaved Onions, Blue Cheese, Balsamic Vinaigrette*



ENTRÉE *options*

FRENCH CUT CHICKEN

*Turmeric Couscous, Sautéed Spinach,
Harissa Sauce, Mint Yogurt*

FRENCH CUT CHICKEN

*Apple Cider Vinegar Chicken Ju,
Roasted Fingerling Potatoes, Grilled Asparagus*

GRILLED SALMON

Citrus Bur Blanc, Cauliflower Purée, Candied Carrots

MISO SEABASS

Fragrant Brown Rice, Chinese Five Spice Broccolini

DOUBLE BONE-IN PORK CHOP

*Apple Brandy Glazed, Confit Garlic Mashed Potatoes,
Grilled Lemon Asparagus*

GRILLED NY STEAK

*Red Wine Demi, Truffle Mashed Potatoes,
Garlic Green Beans*

SEARED FILET MIGNON

*Red Wine Demi, Roasted Fingerling Potatoes,
Charred Broccolini*

BRAISED SHORT RIBS

Short Rib Demi, Creamy Polenta, Grilled Asparagus

BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage

MUSHROOM RAVIOLI

Cream Sauce

IMPOSSIBLE MEATLOAF

*Vegetable Demi, Confit Garlic Mashed Potatoes,
Green Beans*

Upgrade your Entrées **TO SURF N TURF**

FILET MIGNON AND LOBSTER

Additional \$15 Per Guest

*Red Wine Demi, Garlic Butter, Confit Garlic
Mashed Potatoes, Green Beans*

NY STEAK AND SHRIMP SCAMPI

Additional \$10 Per Guest

*Red Wine Demi, Scampi Sauce, Roasted Fingerling
Potatoes, Grilled Asparagus*

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SNACK *options*

PRE-PARTY SNACKS

SMALL GRAZING BOARD \$75

Serves 5-7 Guests

ASSORTED TEA SANDWICHES \$8

MINI PASTRIES & MUFFINS \$5

HUMMUS \$6

Fried Pita

LATE NIGHT SNACKS

MINI WAFFLE BAR \$8

*Fried Chicken Bites, Mini M&Ms, Berries,
Fruit, Bourbon Maple Syrup*

MAC & CHEESE BAR \$14

*Pulled Pork, Pulled Chicken, Chives, Fried Onions,
Crispy Diced Bacon, Buffalo Sauce*

FRENCH FRY BAR \$10

*Cheese Sauce, Chili, Avocado Smash, Bacon,
Pico de Gallo, Parmesan Cheese*

EGGROLL CIGAR BOX \$10

*Choice of
Vegetable, Pork or Chicken*

HOUSE MADE TRAIL MIX \$8

COOKIES & MILK \$6

FLATBREAD PIZZA DISPLAY \$8

Cheese, Sausage and Pepperoni

TUCKED IN PIGGY \$6

Spicy Ketchup, Hot Mustard

POPCORN BAR \$6

*Snack Option Pricing is Per Person
Excluding the Small Grazing Board.*



BAR packages



DIAMOND

\$14 per person to upgrade

\$16 for each additional hour

SPIRITS

Belvedere, Grey Goose, Hendricks, Captain Morgan, Bacardi, Knob Creek, Woodford Reserve, Jameson, Crown Royal, Johnnie Walker Black, Glenlivet 12, Patron Silver, Herradura Anejo, Hennessy VS, Cointreau, Grand Mariner, Chambord, DeKuyper Cordials

MIXERS

Fresh Juice

ELEVATED GARNISH

Dried Fruit, Flowers, Edible Glitter, Color Themed

WINES

Choice of

Red, White, White Zin, Sparkling

DOMESTIC

Choice of Two

Bud light, Miller Lite, Coors Light, Michelob Ultra, Sierra Nevada

IMPORTED

Choice of Two

Corona, Guinness, Newcastle, Stella Artois, Modelo, Heineken

NON- ALCOHOLIC

Mocktails, Juice, Soda, Iced Tea, Water

EMERALD

\$12 per person to upgrade

\$14 for each additional hour

SPIRITS

Ketel One, Bombay Sapphire, Bacardi, Malibu, Makers Mark, Buffalo Trace, Crown Royal, Jameson, Casamigos Silver, Patron Reposado, Johnnie Walk Black Label, DeKuyper Cordials

MIXERS

Fresh Juice

ELEVATED GARNISH

Dried Fruit, Flowers, Edible Glitter, Color Themed

WINES

Choice of

Red, White, White Zin, Sparkling

DOMESTIC

Choice of Two

Bud light, Miller Lite, Coors Light, Michelob Ultra, Sierra Nevada

IMPORTED

Choice of Two

Corona, Guinness, Newcastle, Stella Artois, Modelo, Heineken

NON- ALCOHOLIC

Mocktails, Juice, Soda, Iced Tea, Water



BAR *packages* SAPPHIRE

Additional \$10 per person to upgrade
\$12 for each additional hour

SPIRITS

*Absolut, Tanqueray, Bacardi, Jameson, Jack Daniels,
Johnnie Walker Red Label, DeKuper Cordials*

MIXERS

Finest Call

CLASSIC GARNISH

Fruit

WINES

DragonRidge Seasonal Selection, Sparkling

DOMESTIC

Choice of Two

Bud light, Miller Lite,

Coors Light, Michelob Ultra, Sierra Nevada

IMPORTED

Choice of Two

Corona, Guinness, Newcastle,

Stella Artois, Modelo, Heineken

NON- ALCOHOLIC

Juice, Soda, Iced Tea, Water

RUBY

4 Hours Included in
All Packages \$10 Per Hour

SPIRITS

DragonRidge House Liquors

WINES

Sparkling

DOMESTIC

Choice of Two

Bud light, Miller Lite,

Coors Light, Michelob Ultra, Sierra Nevada

IMPORTED

Choice of Two

Corona, Guinness, Newcastle,

Stella Artois, Modelo, Heineken

NON- ALCOHOLIC

Juice, Soda, Iced Tea, Water

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EVENT *guidelines*

Menus Guarantees & Course Selections

Final Menu changes are due six weeks prior to the event. Final confirmation of number of guests, meal selections, and notifications of allergies and dietary restrictions are due two weeks prior to the event. Our Chef is pleased to provide vegan and gluten free alternatives for you and your guests. If attendance falls below the guarantee, the host is responsible for the number guaranteed or the actual number of guests served, whichever is greater. Our menu and beverage prices are subject to change. All prices are per person unless otherwise noted.

Wedding Planner

Couples are responsible for hiring their own licensed professional wedding planner for the day of the wedding.

Service Charge and Fees

A served fee of 22% will be applied to your event.

A \$250 cleaning fee will be added to any party leaving excessive mess.

All wedding items must be removed from the venue upon the conclusion of your event unless an alternative time is agreed upon with your DragonRidge Event Manager.

Signs and Displays

Pre-approved signage is permitted in the areas of the venue applying to your event.

Catering Restrictions

Please note that DragonRidge Country Club is the sole purveyor of all food and beverage for onsite events. All food and beverages (with the exception of cakes and desserts) are provided by DragonRidge only. Due to strict Nevada food preparation guidelines and liability issues, no food may be removed from the event. No outside alcohol is allowed into the DragonRidge event spaces unless approved by the Event Manager and will be charged an additional corkage fee. Minimum food and beverage sales, excluding service charges, are required for exclusive use of special event spaces for events. All prices do not include the applicable service charge of 22%. A non-refundable deposit of \$2500 and a signed contract confirms your date and time. 50% of the estimated balance is due 4 months in advance of your event (or at the time of contract if within 4 months) Remaining balance is due two weeks prior along with final guest count.





DRAGONRIDGE
COUNTRY CLUB

AT MACDONALD HIGHLANDS

