

Weddings at Spring Creek

2023



1580 Spring Creek Drive, Ripon 95366
209-599-3258 • springcreekcc.com

Ceremony Reception Spaces

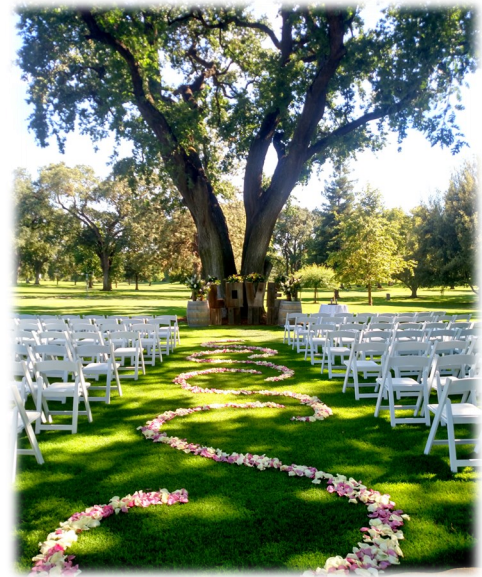
The Grove

Ceremonies at Spring Creek Golf & Country Club are hosted under the shady canopy of heritage oak trees. Includes a one-hour guided rehearsal and setup of in-house white chairs.

Décor delivery and installation may begin an hour & a half before the ceremony begins.

FRIDAY & SATURDAY - \$1500

SUNDAY - \$1200



Reception Room

The reception hall can accommodate up to 200 guests. It can also be divided into two equally stunning spaces which can accommodate up to 80.

Bookings include 5 hours of staffed event time, or 6 total hours with on-site ceremony.

Dinners are prepared exclusively by Spring Creek's Executive Chef and culinary team. Plated or buffet style options are available.

Food and Beverage minimums apply.

Bookings include a complimentary food tasting for two, champagne toast and cake cutting service.



FRIDAY & SATURDAY

Full Room Half Room

\$2400 \$\$1600

SUNDAY

Full Room Half Room

\$1800 \$1200

Complimentary Inclusions

- ◆ 1-hour guided ceremony rehearsal
 - ◆ Private use of attached Terrace
 - ◆ Access to private Bridal Suite three hours prior to your event
- ◆ Tables & chairs
 - ◆ House linens in white or ivory
 - ◆ China, flatware & stemware
 - ◆ Food tasting for two
- ◆ Champagne toast
 - ◆ Cake cutting
 - ◆ On-site Day-of-Coordinator

All prices are subject to sales tax and 20% service charge.

Hors D'oeuvres

Displayed

Displayed appetizers are priced per person unless otherwise indicated.

Gourmet Cheese Board \$10

*Domestic & Imported Cheese with Fresh Fruit Garnish,
served with Crostini & Crackers*

Charcuterie Platter \$13

*Spicy Capicola, Prosciutto, Dry Salami, Kalamata Olives,
Pepperoncini, Marinated Mushrooms, Artichoke Hearts
& Cornichons, served with Crostini & Crackers*

Combination Cheese & Charcuterie \$15

Chilled Prawn Platter \$9

*Prawns Marinated in Vodka, Cilantro & Lime Juice,
served with Cocktail Sauce*

Crudit  \$8

Seasonal Fresh Vegetables with Herbed Ranch Dressing

Fresh Fruit \$10

Sliced Seasonal Fresh Fruit

Spinach Dip \$9

in Sourdough Bread Bowl with Sourdough & Crostini

Jalapeno Artichoke & Parmesan Dip \$9

Creamy Parmesan Cheese, Artichoke Hearts on Crostini

Hummus Trio \$10

*Roasted Pepper, Garlic & Classic, served with
Cucumber, Carrots & Pita Bread*

Baked Wheel of Brie \$60

*Wrapped in Phyllo, garnished with Caramelized Onions
& Apples, served with Crostini. *serves 20-30 people*

Hand Passed

Hand-passed appetizers are priced per dozen.

Peppered Sesame Ahi Tuna \$42

On Wonton Crisps with Wasabi Tobiko and Ginger Soy Glaze

Pork Belly Bahn Mi Slider \$35

*Cucumber, Carrots, Pickled Fresno Chilis & Daikon
with a Foie Gras Aioli, Cilantro and Basil*

Mini Mahi Fish Tacos \$36

Topped with Chipotle Aioli, Pico de Gallo and Cilantro Slaw

Gyro Pita \$36

Mini Pita with Gyro, Tzatziki, Tomato, Red Onion & Lettuce

Bacon Wrapped Diablo Prawns \$40

Jumbo Shrimp with Spicy BBQ Sauce

Drunken Meatballs \$32

Beef, Pork & Jalapeno Bacon with Whiskey BBQ Sauce

New Zealand Lamb Lollipops \$45

Garlic Herb Marinated Chops with Chimichurri

Antipasto Skewers \$30

*Grape Tomatoes, Marinated Artichoke Hearts, Salami,
Mozzarella & Olives with Balsamic Reduction Drizzle*

Steak Bruschetta \$32

*Medium Rare Sirloin, Caramelized Onions, Bleu Cheese
and Garlic Aioli on Crostini*

Arancini Bites \$28

Deep Fried Risotto Balls stuffed with Smoked Cheddar

Tomato Bruschetta \$28

Tomatoes, Pesto and Parmesan Cheese on Crostini

Spanakopita \$26

Layers of Phyllo, Butter, Spinach & Feta Cheese

All prices are subject to sales tax and 20% service charge.

Plated Dinners Served Salad

select one

Classic Wedge

*Baby Iceberg lettuce, Chopped Bacon,
Heirloom Grapes Tomatoes, Crumbles Blue Cheese,
Pickled Red Onions, & Blue Cheese Dressing*

Traditional Caesar

*Hearts of Romaine, Garlic Herb Croutons,
Shaved Parmesan with house-made Creamy
Lemon Pepper Caesar*

Berry & Feta

*Arcadian Mixed Greens, Seasonal Berries, Feta &
Toasted Marcona Almonds
with Champagne Vinaigrette*

Roasted Butternut Squash & Goat Cheese

*Mixed Greens with Candied Pecans,
Cranberries, Dried Apple with Maple*

Entrée

select up to two

Garlic & Herb Roasted Chicken \$33

*with Lemon Herb Pan Jus, served with
Roasted Fingerling Potatoes & Seasonal Vegetables.*

Red Wine Braised Short Ribs \$40

*Served With Sweet Potatoes, Seasonal Vegetables
Mustard Bacon Demi Glace.*

Porcini Chicken \$35

*Herb Marinated Chicken with Porcini Mushroom Sauce
served with Scalloped Potatoes & Seasonal Vegetables.*

Grilled New York \$45

*Garlic Herb Roasted New York Strip with Caramelized Onions
& Bacon Demi-Glace, served over Roasted Butternut Squash
Hash with Red Potatoes, Fennel & Onion.*

Pecan Crusted Salmon \$38

*served with Rice Pilaf & Seasonal Vegetables
Finished with Maple Apple Cider Gastrique.*

Filet Mignon \$55

*Grilled & finished with a Cabernet Demi-Glace, served with
Buttermilk Mashed Potatoes & Green Beans.*

Stuffed Pork Loin Roulade \$33

*Stuffed Ricotta, Spinach, Prosciutto and Mushrooms, topped
with Cranberry Chutney and Red Wine Demi-Glace, served
with Sweet Potato Mash and Bacon Braised Greens.*

Mushroom & Kale Risotto \$32

Vegetarian with Broccolini.

Chef's Choice Vegan \$30

Duet Plates

Tri-Tip & Chicken \$45

*Tri-Tip with Brandy Peppercorn
Demi-Glace and Chicken with Gorgonzola
Mornay, with Roasted Fingerling Potatoes*

Filet & Chicken \$60

*Garlic & Herb marinated Pan-Seared Chicken and Grilled Seasoned Filet with
Truffled Mashed Potatoes & Green Beans*

Surf & Turf \$56

*Grilled Filet Mignon with Bearnaise
Sauce and Prawn Scampi
with Scalloped Potatoes & Asparagus*

Children's Options

For guest under 12 years

**Chicken Fritters, French Fries &
Fruit
\$13**

**Cheeseburger Sliders,
French Fries & Fruit \$13**

**Macaroni & Cheese with Fresh
Fruit
\$13**

All entrees are served with Warm Focaccia Bread & Butter, and Seasonal Vegetables unless otherwise noted.

All prices are subject to sales tax and 20% service charge.

Buffet Style

Italian Affair \$40

Country Club \$46

SALAD—select one

- ◆ Tossed Spicy Italian
*Romaine, Cherry Tomatoes, Red Onion, Black Olives,
Cucumber & Parmesan
with Tarragon Herb Vinaigrette*
- ◆ Traditional Caesar
*Hearts of Romaine, Garlic Herb Croutons, Shaved
Parmesan & house-made
Creamy Lemon Pepper Caesar*

SIDES—select two

- ◆ Seasonal Grilled Vegetables
- ◆ Roasted Root Vegetables
- ◆ Alfredo Linguine
- ◆ Garlic Mashed Potatoes
- ◆ Scalloped Potatoes

ENTRÉES—select two

- ◆ Spinach, Ricotta & Artichoke Stuffed Chicken Breast with Lemon Butter Sauce
- ◆ Chicken Marsala
- ◆ Linguine Bolognese
- ◆ Meat Lasagna

SALAD—select two

- ◆ Tossed House Salad
*Mixed Greens & Romaine, Cherry Tomatoes, Bell
Peppers, Pepperoncini, Red Onion, Croutons &
Parmesan with Champagne Vinaigrette*
- ◆ Spinach Salad
*Butter Lettuce, Spinach, Strawberries, Feta,
Bacon & Candied Walnuts with Balsamic
Vinaigrette.*

- ◆ Seasonal Fresh Fruit

SIDES—select two

- ◆ Seasonal Vegetables
- ◆ Roasted Red Potatoes
- ◆ Creamy Garlic Mashed Potatoes
- ◆ Rice Pilaf

ENTRÉES—select two

- ◆ Herb Marinated Chicken Breast with Porcini Cream
- ◆ Pecan Crusted Salmon with Maple Apple Cider Gastrique
- ◆ Carved Tri-Tip with Mushroom Demi-Glaze
- ◆ Braised Red Wine Short Ribs

American BBQ \$45

Taco Bar \$42

SALAD—select one

- ◆ Southwestern
*Romaine, Cherry Tomatoes, Corn Kernels, Black
Beans, Chopped Avocado & Cilantro-Lime Dressing*
- ◆ Spinach & Strawberries
*Butter Lettuce, Spinach, Strawberries, Feta, Bacon &
Candied Walnuts with Balsamic Vinaigrette*

SALAD—select two

- ◆ Seasonal Fresh Fruit
- ◆ Macaroni Salad
- ◆ Potato Salad

ENTRÉES—select two

- ◆ BBQ Chicken
- ◆ Marinated Tri-Tip
- ◆ Add Baby Back Ribs \$3

- ◆ Southwestern
*Romaine, Cherry Tomatoes, Corn Kernels, Black
Beans, Chopped Avocado & Cilantro-Lime Dressing*
- ◆ Shredded Beef & Chicken
- ◆ Add pulled pork \$3
- ◆ Salsa, Guacamole & Sour Cream
- ◆ Onions, Cilantro, Shredded Cheese, Lime
& Chipotle Lime Charred Corn & Bell Peppers
- ◆ Warm Flour & Corn Tortillas
- ◆ Spanish Rice & Black or Refried Beans
- ◆ Chips & Salsa

All prices are subject to sales tax and 20% service charge.

Add on Carving Stations

Prime Rib \$500

*with Au Jus and Horseradish
serves approximately 40 guests*

Honey Glazed Baked Ham \$300

*with Honey Mustard
serves approximately 60 guests*

Roasted Turkey Breast \$85

*with Cranberries & Gravy
serves approximately 15 guests*

Late Night Snacks

Pommes-Frites & Sliders \$15

- ♦ *Beef Sliders (2 per person) with Cheddar, Butter Lettuce, Tomato & Thousand Island*
- ♦ *Seasoned Shoestring served with Ketchup, Ranch & Roasted Red Pepper Aioli*

Truffled Mac & Cheese \$12

*Elbow Macaroni with Gorgonzola, Cheddar & Parmesan Cream,
topped with Bread Crumbs & Shaved Truffles, served with Herbed Focaccia Bread*

Street Tacos \$15

*Unlimited Street Tacos. Mini Corn tortillas with Chicken & Beef.
Onion, Cilantro, Salsas*

Desserts and Sweets

Desserts available upon requests

Wine Beer Spirits

HOUSE WINE

Glass	\$9
Bottle	\$30
Corkage (per 750ml)	\$15

BEER

Domestic or Imported, bottled	\$8
Domestic Keg	\$375
Import/Craft Keg	\$425
<i>*half kegs are available upon request, prices will vary</i>	

NON-ALCOHOLIC

Soft Drinks	\$3
Hosted Soft Drinks	\$95

COCKTAILS

Call	\$10
Premium	\$12
Super Premium	\$15
<i>*specialty or multi-liquor cocktails, prices will vary</i>	

House Wine

<u>Cabernet Sauvignon</u>	<u>Chardonnay</u>	<u>Sparkling</u>	ALL HOUSE WINES
♦ McManis, Ripon	♦ McManis, Ripon	♦ Wycliff, California	\$30/bottle
			\$9/glass

Spirits

CALL \$10	PREMIUM \$12	SUPER PREMIUM \$15
<u>Vodka:</u> Skyy, Absolute	<u>Vodka:</u> Stoli, Titos,	<u>Vodka:</u> Ketel One, Grey Goose
<u>Gin:</u> Tanqueray, Beefeater, Gordon	VanGogh	<u>Gin:</u> Hendricks, Bombay Sapphire
<u>Rum:</u> Bacardi, Malibu,	<u>Gin:</u> Bombay	<u>Tequila:</u> Casamigos, Patron Silver
Captain Morgan,	<u>Rum:</u> Meyers	<u>Bourbon/Whiskey:</u> Basil Hayden, Knob
<u>Tequila:</u> Jose Cuervo, Montezuma	<u>Tequila:</u> Herradura	Creek, Woodford Reserve, 1792
<u>Bourbon/Whiskey:</u> Jim Beam,	<u>Bourbon/Whiskey:</u> Jameson, Crown,	<u>Scotch:</u> Glenlivet, Dewar's,
Jack Daniels	Maker's Mark, 1910	Johnny Walker Black
<u>Scotch:</u> House of Stewarts	Four Roses	
	<u>Scotch:</u> Chivas Regal, Johnny Walker	
	Red	

Bubbly Bar

includes orange and cranberry juice & fresh fruit garnish

Wycliff	La Marca
\$30	\$35

All prices are subject to sales tax and 20% service charge.

Rentals Services

15'x15' Dance Floor	\$250
3'x6' reclaimed wood topper, on 2 wine barrels	\$75
48" reclaimed round wood topper, on 1 wine barrel	\$50
Rustic Ladder Display	\$100
Charger Plates— <i>Gold, Silver or Rose Gold</i>	\$1 each
Cylinder Trio—Up to 20 setting	\$10 per set
Cylinder Trio with floating candles	\$15 per Set
Satellite Bar (Recommended for events over 150)	\$200
Wireless Microphone	\$25
PA Speaker Box	\$25
8' Screen & Projector	\$250
Up lights (set of 6)	\$100
Security— <i>1 guard for the first 50 guests, add 1 guard for every additional 50 guests thereafter</i>	\$275 per guard
Additional Hours	\$450
No Host Bar—Staff & Setup	\$200

Asked Questions

Q. Can I book an event at Spring Creek if I'm not a member? Is there different pricing for members?

A. Yes, anyone can book an event, although members benefit from discounted room rental and corkage fees.

Q. Do you allow outside catering?

A. No, we do not allow outside catering. Our Executive Chef & his culinary team offer a variety of authentic meals and can create custom menus upon request. Allowances for one outside dish can be made, must be delivered at appropriate temperature and ready for service. Additional charges may apply.

Q. Can I have just my ceremony at Spring Creek?

A. Unfortunately there are no ceremony only options available.

Q. What is included in the room fee?

A. Our Banquet room includes tables, chairs, standard linens, flatware, glassware, terrace and day of coordinator.

Q. Do you offer a complimentary food tasting for the bride and groom?

A. Yes, three months out from your wedding date our event coordinator will schedule a tasting based on your preordered menu you have selected.

Q. Do you require a food and beverage minimum?

A. Yes, our food and beverage minimum is \$8,500 for a Saturday wedding.

Preferred Vendors

PHOTOGRAPHERS

Briggs Photography
briggsp photography.com

Carolyn Welch Photography
carolynwelch photography.com

209-985-2242
Heather Marshall
heathermarshall photography.com

Melissa McKinley
209-818-7774
melissamckinley photography.zenfolio.com

BAND

Darrin Morris-Guitarist
209-5440728

Johnny & Kelly
johnnyandkelly.com

Mariachi Mexicanisimo
Raymundo: 510-487-3991

OFFICIANT

Kevin Brown, 209-712-0466
kevin@horizonweb.org

DJ SERVICES

Elite Entertainment
elitedj4u.com

VIDEOGRAPHY

Muse Juice Media
musejuicemedia.com

Anchor & Light Films
anchorandlightfilms.com

BAKERY

Creative Cakes by Deb,
Deb: 209-614-0964

Something Sweet
somethingsweetgalt.com

Old Thyme Pastries
209-668-0928

SPECIALTY LINEN

CC's Linen & Chair Covers
cclinens.com

FLORAL

Events 22- Michelle
events22.com

Embellish Floral
embellishfloral.com

Willow Floral Design
209-640-3121
willowfloraldesign.com

The Flowery
209-216-3383

Infinite Creations- Tammy
209-968-7800

RENTALS & DESIGN

Events 22- Michelle
events22.com

AZCO Rustic Designs- Zack & Ashley
azcorusticdesigns.com

Vintage Rentals by Unique Boutique
modestuniqueboutiques.com

Standard Party Rentals- Lynda
209-524-1966

My Little Balloon Company
209-524-2882

Express Yourself Photo Booth
209-817-3640
expressyourself-photobooth.com

Central Valley Frozen Beverages
209-678-2184
margarita-madness.com

REHEARSAL DINNER

A Matter of Taste
Main St. Ripon

All preferred vendors have experience
Working with Spring Creek Golf & CC.





