

# 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



# 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**







# PLATED *package*

## SILVER

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

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

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



# 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**







## 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**

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

### **NY STEAK AND SHRIMP SCAMPI**

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







# SNACK *options*

## PRE-PARTY SNACKS

### SMALL GRAZING BOARD

*Serves 5-7 Guests*

### ASSORTED TEA SANDWICHES

### MINI PASTRIES & MUFFINS

### HUMMUS

*Fried Pita*

## LATE NIGHT SNACKS

### MINI WAFFLE BAR

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

### MAC & CHEESE BAR

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

### FRENCH FRY BAR

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

### EGGROLL CIGAR BOX

*Choice of  
Vegetable, Pork or Chicken*

### HOUSE MADE TRAIL MIX

### COOKIES & MILK

### FLATBREAD PIZZA DISPLAY

*Cheese, Sausage and Pepperoni*

### TUCKED IN PIGGY

*Spicy Ketchup, Hot Mustard*

### POPCORN BAR

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

# BAR packages



## DIAMOND

### 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

### 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

### 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

### 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*



# 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.

