

DRAGONRIDGE

W E D D I N G S



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Elevate your most precious memories in a setting of grace, elegance and romance that only DragonRidge Country Club can deliver.

At DragonRidge Country Club, we pride ourselves on offering a diverse selection of venues tailored to suit an array of events and occasions. Set against the stunning backdrop of the Las Vegas Strip and the captivating desert landscape, our outdoor spaces create a magical aura perfect for weddings, social gatherings, and corporate events alike. For more intimate affairs, the Grand Highlands Ballroom exudes sophistication, setting the stage for unforgettable moments. What sets DragonRidge Country Club apart is not just its breathtaking surroundings, but also its world-class dining options and impeccable service. Every detail is meticulously curated to ensure a flawless experience, from the delectable cuisine to the attentive staff, leaving you and your guests with cherished memories. DragonRidge Country Club, It's not just a club; it's a place close enough to call home yet elevated enough to feel like a vacation.

WELCOME



THE PALM COURT



Discover The Palm Court, an extraordinary 15,000-square-foot gem within an enclosed outdoor oasis, providing the perfect backdrop for unforgettable moments. Boasting versatile spaces adorned with majestic Canary Palm Trees and a captivating Rock Waterfall, this magical haven accommodates up to 400 guests.

Featuring the ceremony stage, where you will commence your wedding day, you and your guest will immerse yourselves in the modern bar, a hub of contemporary charm featuring multiple TVs. Transforming beyond a mere bar, it becomes a versatile space for catching up and mingling at your cocktail hour post ceremony. The Palm Court's ambiance is further elevated by generously sized firepits and optional outdoor heaters, ensuring everyone's comfort.

More than a venue, The Palm Court offers an unparalleled experience, making it the ultimate choice for exclusive gatherings, corporate events, and enchanting weddings. Seamlessly blending nature's beauty with modern amenities, it crafts memories that last a lifetime—a haven where every moment becomes a cherished chapter in your story.

THE GRAND HIGHLANDS BALLROOM



Embark on an extraordinary event at the Grand Highlands Ballroom, a premier private venue at DragonRidge Country Club in Nevada. Set apart from casinos and mega-resorts, this elegant ballroom, nestled at an elevated vantage point, offers stunning views of the Las Vegas Valley, desert sunsets, the iconic Strip, and the DragonRidge Golf Course. With 5,000 square feet of luxurious space, our ballroom is a versatile haven for weddings, parties, quinceañera , banquets, proms, and corporate events.

Featuring a Cherrywood, starburst inlaid dance floor, the Grand Highlands Ballroom boasts distinctive architecture, natural light, and custom finishes adaptable to any event's theme. Dynamic transformations with dramatic up-lighting cater to various occasions, from lively Mardi Gras parties to sophisticated bridal showers. Practical amenities include a dropdown projector, a full bar, a wedding suite, and well-appointed restrooms. From intimate gatherings to grand affairs, the Grand Highlands Ballroom stands out for its unparalleled versatility. This sought-after venue in southern Nevada offers an expansive locale, making it the perfect choice for your special event.





LET'S MAKE A PLAN

01

WEDDING PACKAGES

Select the package that aligns perfectly with your dream day:

- The Complete Wedding Experience
- Cocktail Hour & Reception
- Discover Detailed Upgrades for Added Elegance and Plated Options for a Gourmet Feast

02

THE MAIN EVENT

Discover the ideal package for you and your guests.

- Silver
- Gold
- Platinum

03

FEAST IT

Tailor your menu to perfection! Handpick your appetizers and salads to kick-start the reception, and select the entrees for your party to feast upon.

04

SNACKS

Elevate your celebration with tempting pre-party snacks or keep the energy high during the reception with your preferred selection of late-night treats.

05

LIBATIONS

Let the celebration begin by selecting the perfect bar package:

- Diamond
- Emerald
- Sapphire
- Ruby

06

THE FINE PRINT

- Ensure everything is in order with the essential details:
- Event Guidelines
- Menu and Course Selections
- Wedding Planner Services
- Service Fees
- Signage and Displays
- Catering Restrictions

THE COMPLETE WEDDING EXPERIENCE



PLANNING

- Ceremony Rehearsal
 - Based on Availability
- Invitation to Annual Wedding Showcase
- Menu Tasting
 - Tasting for Two
 - Selection of Three Appetizers & Three Entrées

CEREMONY & COCKTAIL HOUR

- Crystal Dressing Room
 - 3 Hours Prior to Ceremony until end of event
- One Small Grazing Board
 - Served in the Crystal Dressing Room
- Private use of The Palm Court
 - During Ceremony for half hour
 - Cocktail Hour for One Hour
 - Beverage Station
 - Infused Water
 - Iced Tea
 - Seasonal Heaters (Available Upon Request)
 - Outdoor Heaters
 - Fire Pits
- Ceremony Seating
 - White Padded Garden Chairs
- Wedding Arch
 - Two Or Four Pillar Option
- Golf Course Photoshoot
 - One Hour during cocktail hour
 - Couple & Photographer Only

RECEPTION

- Grand Highlands Ballroom
 - Four Hours of Ballroom & Balconies
- Premium Linens
 - Floor Length Linens
 - Satin, Taffeta, Crinkle or Pin Tuck
 - Variety of Color Options
- Chairs
 - Chiavari, Variety of Color Options
 - 6 - 12 Per Table
- Tables
 - Square Tables
 - Accent Tables
 - Cake Table
 - Gift Table
- Dance Floor
- Digital Welcome Sign
 - Submit a Photo to Personalize
- Custom Seating Chart
- Standard Table Numbers



COCKTAIL HOUR & RECEPTION

- Private use of The Palm Court
 - One Hour Cocktail Hour
- Grand Highlands Ballroom
 - Four Hours of Ballroom & Balconies
- Premium Linens
 - Floor Length Linens
 - Satin, Taffeta, Crinkle or Pin Tuck
 - A Variety of Color Options
- Chairs
 - Chiavari, Choice of Color
 - 6 - 12 Per Table
- Tables
 - Accent Tables
 - Square Guest Tables
 - Cake Table
 - Gift Table
- Dance Floor
- Digital Welcome Sign
 - Submit a Photo to Personalize
- Custom Seating Chart
- Standard Table Numbers





THE MAIN EVENT

Discover the ideal package for you and your guests.

01

Silver

- Five Hour Ruby Bar Package
- Grazing Board during Cocktail Hour
- Pre-Select One Salad
- Two Plated Options for guests to Pre-Select
- Tiered Wedding Cake
- Sparkling Wine Toast

02

Gold

- Five Hour Emerald Bar Package
- 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
- Sparkling Wine Toast

03

Platinum

- Five Hour Diamond Bar Package
- 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
- Sparkling Wine Toast



APPETIZERS

Firecracker Shrimp

Sweet and Sour Sauce

Jumbo Shrimp Cocktail

Ahi Poke

On a Fried Puff Pastry

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 Sauce: Sweet Chili, BBQ,
Honey Mustard, Spicy Honey*

Black Pepper Bacon Brussels Sprouts

Brazilian Steak Bites

Chimichurri

Chicken & Waffles

Maple Bourbon Glaze

Lamb Lollipops

Mango Chutney

House-Made Sausage Stuffed Mushrooms

Bacon-Wrapped Dates

Rolled Chicken Mini Quesadilla

Tuna Tartare

Crispy Rice, Unagi Sauce, Sliced Serrano Peppers

Smoked Deviled Eggs

Chives, Fried Bacon

Grilled Pita Crostini

Roasted Garlic Hummus

Beet Duet

Herbed Goat Cheese, Micro Arugula Crostini

Tomato Basil Bruschetta

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

Cucumber Wrap

Dill Cream Cheese



SALADS



DragonRidge House Salad

Cucumbers, Carrots, Cherry Tomatoes,
Red Radishes, 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

ENTREES

French Cut Chicken

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

French Cut Chicken

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

Grilled Salmon

Citrus Beurre Blanc, Cauliflower Purée, Candied Carrots

Miso Sea Bass

Fragrant Brown Rice, Chinese Five Spice Broccolini

Double Bone-In Pork Chop

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

Braised Short Ribs

Short Rib Demi-Glace, Creamy Polenta, Grilled Asparagus

Butternut Squash Ravioli

Brown Butter Sage

Mushroom Ravioli

Cream Sauce

Impossible Meatloaf

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

UPGRADES

Surf N Turf Filet Mignon and Lobster

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

Additional Price Per Guest

NY Steak and Shrimp Scampi

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

Additional Price Per Guest

Seared Filet Mignon

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

Additional \$5 Per Guest

Grilled NY Steak

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

Additional Price Per Guest





SNACKS

Enhance your celebration with tempting pre-party snacks or sustain the high-energy vibe with a curated selection of late-night treats.

P R E - P A R T Y

Small Grazing Board

Serves 5-7 Guests

Mini Pastries & Muffins

Hummus

Fried Pita

L A T E - N I G H T S N A C K S

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

House Made Trail Mix



Cookies & Milk

Flatbread Pizza Display

Cheese, Sausage, Pepperoni

Tucked in Piggy

Spicy Ketchup, Hot Mustard



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



LIBATIONS

Let the celebration begin by selecting the perfect bar package:

DIAMOND

SPIRITS

Grey Goose, Hendricks, Captain Morgan, Bacardi, Woodford Reserve, Jameson, Crown Royal, Johnnie Walker Black, Glenlivet 12, Casamigos Silver, Casamigos Reposado, Herradura Anejo, Hennessy VS, Cointreau, Grand Marnier, DeKuyper Cordials

MIXERS

Juice

WINES

Choice of DragonRidge House Red, White, White Zinfandel, Sparkling

DOMESTIC

Choice of Two Bud Light, Miller Lite, Coors Light, Michelob Ultra

IMPORTED

Choice of Two Corona, Newcastle, Stella Artois, Heineken

NON- ALCOHOLIC

Mocktails, Juice, Soda, Iced Tea, Water, Coffee

Upgrade your package, additional hour and price per person fees apply.

The Diamond Bar Package is complimentary with the Platinum Wedding Package for a duration of five hours; each additional hour incurs an extra charge.

EMERALD

SPIRITS

Ketel One, Bombay Sapphire, Bacardi, Malibu, Buffalo Trace, Crown Royal, Jameson, Patron Silver, Johnnie Walker Black Label, DeKuyper Cordials

MIXERS

Juice

WINES

Choice of DragonRidge House Red, White, White Zin, Sparkling

DOMESTIC

Choice of Two Bud Light, Miller Lite, Coors Light, Michelob Ultra

IMPORTED

Choice of Two Corona, Newcastle, Stella Artois, Heineken

NON- ALCOHOLIC

Mocktails, Juice, Soda, Iced Tea, Water, Coffee

Upgrade your package, additional hour and price per person fees apply.

The Emerald Bar Package is complimentary with the Gold Wedding Package for a duration of five hours; each additional hour incurs an extra charge.



LIBATIONS

SAPPHIRE

SPIRITS

*Tito's, Tanqueray, Bacardi, Jameson,
Jack Daniels, Dewar's White Label,
Espolòn Tequila*

MIXERS

Juice

WINES

*Choice of DragonRidge House Red, White,
White Zinfandel, Sparkling*

DOMESTIC

*Choice of Two Bud Light, Miller Lite,
Coors Light, Michelob Ultra*

IMPORTED

*Choice of Two Corona, Newcastle,
Stella Artois, Heineken*

NON- ALCOHOLIC

*Mocktails, Juice, Soda, Iced Tea, Water,
Coffee*

*Upgrade your package, additional hour and
price per person fees apply.*

RUBY

SPIRITS

DragonRidge House Liquors

MIXERS

Juice

WINES

*Choice of DragonRidge House Red, White,
White Zin, Sparkling*

DOMESTIC

*Choice of Two Bud Light, Miller Lite, Coors
Light, Michelob Ultra*

IMPORTED

*Choice of Two Corona, Newcastle, Stella
Artois, Heineken*

NON- ALCOHOLIC

Juice, Soda, Iced Tea, Water, Coffee

*Upgrade your package, additional hour and price per
person fees apply.*

*The Ruby bar package is complimentary with the
Silver Wedding Package for a duration of five
hours; each additional hour incurs an extra
charge.*

EVENT GUIDELINES

MENUS GUARANTEES & COURSE SELECTIONS

Final menu changes are due six weeks prior to the event. Final confirmation of the 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, vegetarian 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 offerings 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 service fee of 22% will be applied to your event. A \$250 cleaning fee will be added to any party leaving an 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. Please note that a credit card processing fee of 3.4% of the transaction amount, along with an additional \$0.20 per transaction, will be applied.

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 the 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 confirm your date and time. 50% of the estimated balance is due four months in advance of your event (or at the time of the contract if within four months). The remaining balance is due two weeks prior along with the final guest count.



BOOK TODAY!



Thank you!

For more information contact
Catering Director, Courtney Livingston,
at (702) 835-8148 or
clivingston@dragonridgecc.com.

Or follow us on social media
to discover the possibilities.



@dragonridgeevents

www.dragonridge.com
