



DRAGONRIDGE COUNTRY CLUB
WEDDINGS

ELEVATE YOUR SURROUNDINGS
DRAGONRIDGE.COM





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 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







MEET THE TEAM



Courtney Livingston

Director of Catering

✉ clivingston@dragonridgecc.com



Chef Duane Jose

Executive Chef



Meghann Trager

Assistant General Manager



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 guests 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 over 3,600 square feet of luxurious space, our ballroom is a versatile haven for weddings, parties, quinceañeras, banquets, proms, and corporate events.



Featuring a wood, 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 screen and projector, a full bar, a wedding suite, and well-appointed restrooms. From intimate gatherings to elegant 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. Plated and Buffet 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! Hand pick 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

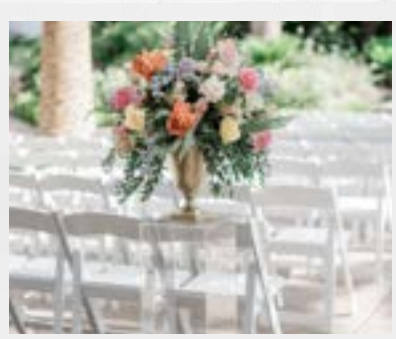
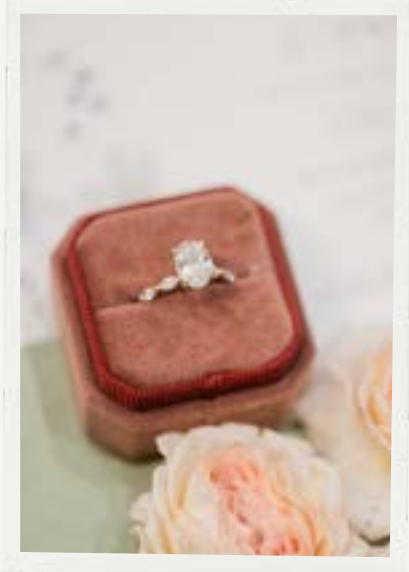
Let the celebration begin by selecting the perfect bar package:

- Silver
- Gold
- Platinum

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
 - Freshly Brewed 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
 - During Cocktail Hour for the Couple and their Photographer

THE COMPLETE WEDDING EXPERIENCE CONTINUED...

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



\$5,000



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

\$4,500







THE MAIN EVENT

Discover the ideal package for you and your guests.

01

Silver

- Five Hour Silver Bar Package
 - Grazing Board During Cocktail Hour
 - Pre-Select One Salad for Plated Option or Buffet Option
 - Two Plated Options for Guests to Pre-Select or Buffet Option
 - Tiered Wedding Cake
 - Sparkling Wine Toast
- \$150 Per Guest

02

Gold

- Five Hour Gold Bar Package
 - Grazing Board During Cocktail Hour
 - Two Tray Passed Appetizers During Cocktail Hour
 - Pre-Select One Salad for Plated Option or Buffet Option
 - Three Plated Options for Guests to Pre-Select or Buffet Option
 - Tiered Wedding Cake
 - Sparkling Wine Toast
- \$170 Per Guest

03

Platinum

- Five Hour Platinum Bar Package
 - Grazing Board During Cocktail Hour
 - Three Tray Passed Appetizers During Cocktail Hour
 - Pre-Select One Salad for Plated Option or Buffet Option
 - Three Plated Options for Guests to Pre-Select or Buffet Option
 - Tiered Wedding Cake
 - Two Late-Night Snacks
 - Sparkling Wine Toast
- \$190 Per Guest



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 \$15 Per Guest

NY Steak and Shrimp Scampi

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

Additional \$10 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, Truffled Mashed Potatoes,
Garlic Green Beans

Additional \$5 Per Guest





SWEET
Wishes
of the
Bride & Groom

WELCOME
TO THE WEDDING
RECEPTION
PLEASE ENJOY THE CELEBRATION
AND THE COMPANY OF YOUR
LOVED ONES

THE WEDDING
RECEPTION
AT THE
GARDEN OF EPHRAIM
1000 GARDEN OF EPHRAIM
ROAD
GARDEN CITY, NY 11530
753-234-5678

THE BUFFET

SALADS

Choice of Two

DragonRidge Salad

Cucumbers, Carrots, Cherry Tomatoes, Red Radishes,
Champagne Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan Cheese, House Made
Croutons, Caesar Dressing

Baby Wedge Salad

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

Kale Quinoa Salad

Kale, Quinoa, Cucumbers, Shaved Red Onions, Feta,
Sherry Vinaigrette

Spinach Salad

Spinach, Strawberries, Chopped Bacon, Candied
Walnuts, Shaved Onion, Blue Cheese, Balsamic
Vinaigrette

ENTRÉES

Choice of Two

French Cut Chicken

Apple Chicken Jus

Grilled Salmon

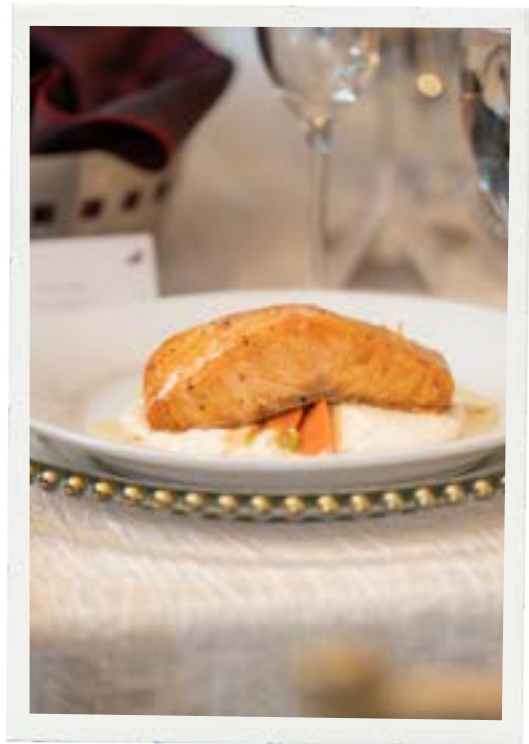
Citrus Beurre Blanc

Braised Short Rib

Short Rib Jus, Butternut Squash

Ravioli

Sage Brown Butter



ACCOMPANIMENTS

Chef's Choice Seasonal Vegetables  

And Choice of Two:

Mashed Potatoes  

Garlic Confit Mashed Potatoes  

Wild Rice  

Roasted Herb Fingerling Potatoes  

UPGRADES

CARVING STATION

\$200 Chef Fee

Roasted Turkey

Turkey Gravy, Cranberry Orange Sauce

\$15 Per Person

Prime Rib

Au Jus, Creamy Horseradish

\$20 Per Person

New York Strip Loin

Au Jus, Creamy Horseradish

\$18 Per Person

Roasted Pork Loin

Mustard Herb Rub, Orange Glaze Sauce

\$15 Per Person

Glazed Bone-In Ham

\$15 Per Person





SNACKS

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

PRE - PARTY

Small Grazing Board \$75
Serves 5-7 Guests

Mini Pastries & Muffins \$6

Hummus \$6
Fried Pita

LATE - NIGHT SNACKS

Mini Waffle Bar \$13
*Fried Chicken Bites, Mini M&Ms, Berries,
Fruit, Bourbon Maple Syrup*

Mac & Cheese Bar \$17
*Pulled Pork, Pulled Chicken, Chives, Fried Onions,
Crispy Diced Bacon, Buffalo Sauce*

French Fry Bar \$12
Cheese Sauce, Chili, Jalapenos, Sour Cream

House Made Trail Mix \$8

Cookies & Milk \$8

Flatbread Pizza Display \$14
Cheese, Sausage, Pepperoni

Tucked in Piggy \$9
Spicy Ketchup, Hot Mustard

Sliders \$13
Choice of Two:
Fried Chicken, Pulled Pork, Angus Beef

Hot Pretzels \$10
Cheese Sauce, Honey Mustard, Beef Chili

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



LIBATIONS PACKAGES

Let the celebration begin by selecting the perfect bar package:

SILVER

Spur Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Corazón Blanco Tequila

\$12 Each Additional Hour

The Silver Bar Package is complimentary with the Silver Wedding Package for a duration of five hours. Each additional hour incurs an additional charge.

GOLD

Tito's Vodka, Tanqueray Gin, Malibu Rum, Bacardi Rum, Jameson Whiskey, Buffalo Trace Bourbon, Johnnie Walker Black Label Scotch, Espolon Reposado Tequila

Upgrade Your Package
\$12 Per Person | \$14 Each Additional Hour

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

PLATINUM

Ketel One Vodka, Bombay Sapphire Gin, Malibu Rum, Bacardi Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Green Label Scotch, Casamigos Blanco Tequila, Cointreau, Grand Marnier

Upgrade Your Package
\$14 Per Person | \$16 Each Additional Hour

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

WINE & BUBBLES

Included in all packages:
DragonRidge House Red, White, and Sparkling Wines

BEERS

Included in all packages:
Bud Light, Miller Lite, Coors Light, Michelob Ultra, Corona, Newcastle, Stella Artois, Blue Moon



EVENT GUIDELINES

MENU GUARANTEES & COURSE SELECTIONS

Final menu selections must be confirmed six weeks prior to your event. Guest count, meal choices, and details regarding allergies or dietary restrictions are due two weeks before the event. Our Chef is happy to accommodate vegan, vegetarian, and gluten-free requests for you and your guests. If attendance falls below the confirmed guest count, the host will be charged for the guaranteed number or the actual number of guests served, whichever is greater. Please note that our menu offerings, beverages, and prices are subject to change. All prices are listed per person unless specified otherwise.

WEDDING PLANNER

Couples are required to hire their own licensed professional wedding planner for the day of the wedding.

SERVICE CHARGE AND FEES

A 22% service charge will be applied to all food and beverages. A \$250 cleaning fee will be charged for events that leave an excessive mess. All wedding-related items must be removed from the venue at the end of your event, unless alternative arrangements have been made with your DragonRidge Event Manager. Additionally, a credit card processing fee of 3.4% of the transaction total plus \$0.20 per transaction will be applied.

SIGNS AND DISPLAYS

Pre-approved signage is allowed in designated areas of the venue pertaining to your event.

CATERING RESTRICTIONS

DragonRidge Country Club is the exclusive provider of all food and beverages for events held on-site, with the exception of cakes and desserts. Due to Nevada food safety regulations, no leftover food may be taken from the event. Outside alcohol is prohibited unless approved by the Event Manager, and will incur a corkage fee of \$25 per bottle. A minimum food and beverage spend, excluding service charges, is required for exclusive use of special event spaces. All prices are exclusive of the 22% service charge and applicable taxes. To confirm your event date and time, a non-refundable deposit of \$2,500 and a signed contract are required. Fifty percent of the estimated balance is due four months prior to the event (or at contract signing if the event is less than four months away). The remaining balance, along with the final guest count, is due two weeks before the event.





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](https://www.instagram.com/dragonridgeevents)

www.dragonridge.com



DRAGONRIDGE
COUNTRY CLUB

AT MACDONALD HIGHLANDS

702-835-8148

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