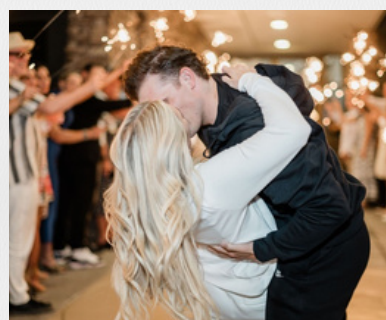
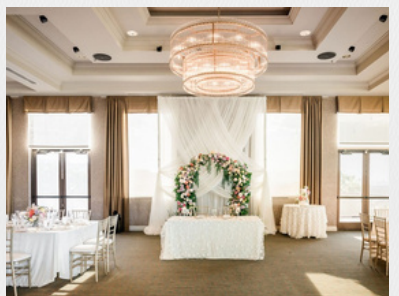




Weddings



ELEVATE YOUR SURROUNDINGS
DRAGONRIDGE.COM





Welcome to Weddings at DragonRidge Country Club!

At DragonRidge Country Club, we believe every wedding should be as unique and unforgettable as the love story it celebrates. Nestled against the breathtaking backdrop of the Las Vegas Strip and serene desert landscape, our venues offer a stunning setting for your special day.

From the elegant Grand Highlands Ballroom to the enchanting Palm Court, each space is designed to create the perfect atmosphere—whether you're dreaming of an intimate gathering or a grand celebration. With exceptional cuisine, impeccable service, and attention to every detail, we ensure a seamless experience that allows you to relax and enjoy every moment.

More than just a venue, DragonRidge Country Club is where timeless memories are made. We can't wait to bring your vision to life!

WELCOME







MEET THE TEAM



Courtney Livingston

Director of Catering

clivingston@dragonridgecc.com



Chef Duane Jose

Executive Chef



THE PALM COURT



The Palm Court is a stunning 15,000-square-foot enclosed outdoor venue, perfect for weddings, receptions, and special events. Surrounded by majestic Canary Palm Trees and a striking Rock Waterfall, this versatile space accommodates up to 400 guests, offering a beautiful and unique setting for your celebration.

Begin your wedding on the ceremony stage, then transition seamlessly into your cocktail hour at the modern bar, complete with multiple TVs and stylish seating for guests to relax and mingle. As the evening unfolds, firepits and optional outdoor heaters create a warm and inviting atmosphere.

Designed for unforgettable gatherings, The Palm Court blends natural beauty with modern comforts, making it an ideal choice for weddings, corporate events, and private celebrations.

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THE GRAND HIGHLANDS BALLROOM



Host your event at the Grand Highlands Ballroom, a private venue at DragonRidge Country Club in Nevada. Away from casinos and mega-resorts, this elevated space offers scenic views of the Las Vegas Valley, the Strip, and DragonRidge Golf Course. With over 3,600 square feet, it's ideal for weddings, parties, banquets, proms, and corporate events.

The Ballroom features a wood inlaid dance floor, natural light, and custom finishes that adapt to any theme. Amenities include a screen and projector, a full bar, a wedding suite, and well-appointed restrooms. Versatile and spacious, the Grand Highlands Ballroom is a top event venue in southern Nevada.





LET'S MAKE A PLAN

01

WEDDING PACKAGES

Select the package that aligns perfectly with your dream day:

- The Complete Wedding Experience
- 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:

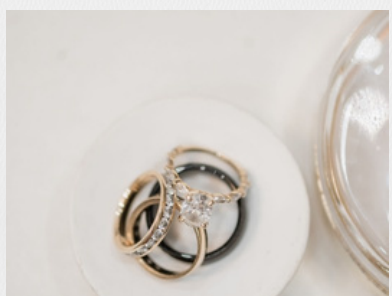
- Silver
- Gold
- Platinum

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 (time scheduled based on availability)
- Menu tasting for two, featuring your choice of three appetizers and three entrées

CEREMONY & COCKTAIL HOUR

- Exclusive use of the private Crystal Dressing Room beginning three hours prior to the ceremony
- Small grazing board provided in the dressing room for you and your wedding party
- Private use of The Palm Court for a 30-minute ceremony followed by a one-hour cocktail reception
- Infused water and freshly brewed iced tea service
- Fire pits, umbrellas, and seasonal heaters available upon request
- Outdoor lounge seating for guest comfort
- Scattered high-top tables with linens in your choice of color
- White padded garden chairs for ceremony seating
- Black metal wedding arch (choice of two-pillar or four-pillar design)
- Accompanied access to the golf course for a photoshoot during cocktail hour for the couple and photographer.

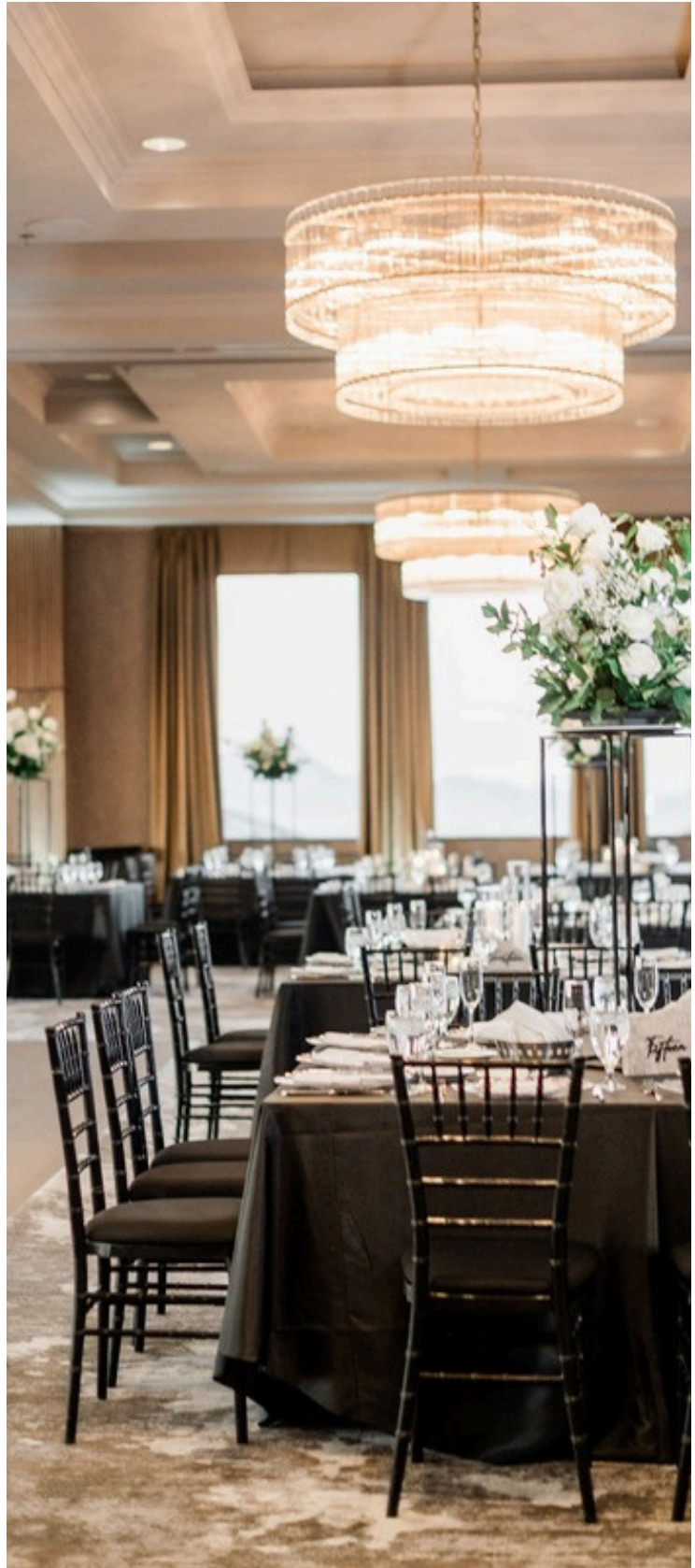
RECEPTION

- Grand Highlands Ballroom & Balconies (4-Hour Private Use)
- Premium Floor-Length Linens (Satin, Taffeta, Crinkle, or Pin Tuck in Various Colors)
- Chiavari Chairs (Variety of Colors)
- Square Dining Tables
- Accent Tables (Cake Table, Gift Table & Guest Book Table)
- Glassware, Flatware & China
- Dance Floor
- Personalized Welcome Sign and Digital Welcome Sign
- Standard Table Numbers

EVENT DURATION

- 5.5 Hours of Event Time Included: 30-Minute Ceremony, 1-Hour Cocktail Hour, and 4-Hour Reception
- Hosting Ceremony Offsite? Deduct \$500 and Ceremony Time for a Total of 5 Hours of Event Time
- Additional Hours Available at \$1,000 per Hour

\$5,000







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

\$155 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

\$175 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

\$195 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

Caprese On A Stick

Fried Chicken Bites

Choice of Sauce: Sweet Chili, BBQ, Honey Mustard, Spicy Honey

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*

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, Wild Rice, 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, Truffle Mashed Potatoes,
Garlic Green Beans*

Additional \$5 Per Guest





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

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



BEFORE “ I DO ”

I Do Platter \$20

Small Grazing Board

Assorted Tea Sandwiches

Ham and Cheese, Turkey and Swiss, Tuna Salad

Assorted Petite Macarons

I Do Too Platter \$18

Chicken Tenders

*Served with Buffalo Sauce, Sweet Chili,
Buttermilk Ranch*

Cheese Quesadilla

Served with House Made Salsa, Sour Cream

All Beef Sliders

Pickles, American Cheese

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

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

French Fry Bar \$12

*Waffle, Shoestring, and Steak Fries,
Cheese Sauce, Chili, Jalapenos, Sour Cream*

Flatbread Pizza Display \$14

Cheese, Sausage, Pepperoni

Sliders \$13

Choice of Two:

Fried Chicken with Pickles

*Pulled BBQ Pork with Pickles and House Made BBQ
Sauce*

Angus Beef with American Cheese and Pickles

Ramen Bar \$16

Chef's Choice Ramen

*Boiled Egg, Garlic Chili Crisp Oil, Bean Sprouts,
Sesame Seeds, Nori, Sriracha, Sauteed Mushrooms*

Add Shrimp \$7

Add Chicken \$6

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



ENHANCEMENTS

CHILDREN'S MEALS

\$25++ Per Child

SEASONAL FRUIT CUP

CHICKEN FINGERS AND FRIES

Ketchup and Ranch Dressing

Includes Non-Alcoholic Beverages
From Hosted Bar

(Ages 12 years and Under)

VENDOR MEALS

For Vendors working your wedding reception

Depending on your dinner style, we will follow the same style for your contracted vendors.

Buffet style dinners will allow vendors to go through the buffet after wedding guests.

Plated dinners will be served a Chef's Choice hot plated meal.

Non-alcoholic beverages are included.

We will not serve any vendor alcohol.

\$45++ per Vendor Meal

(DJ, Wedding Planners, Photographer, Videographer, Photo Booth Attendant)



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 and rehearsal.

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 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

www.dragonridge.com
