

# VENUES

*PRIVATE EVENTS*



NORTH RIDGE  
COUNTRY CLUB



# VENUE OPTIONS

All policy and procedure guidelines apply to banquet reservations.

Waived room rental fees for member hosted events (Set-up fees still apply)

## BALLROOM

### FEATURES:

- Built-in stage 22'x28' and a permanent dance floor 40'x33'
- 14 crystal chandeliers extended from 30ft ceilings
- Attached terrace overlooking the driving range, can be tented for an additional fee
- Direct access to Garden Room with Parlor and Lakes/Oaks
- Floor to ceiling windows and skylights

### NON-PEAK SEASON

\$1,500 Room Rental + \$1,000 Setup Fee  
\$10,000 Food & Beverage Minimum Friday & Saturday

### PEAK SEASON

\$2,500 Room Rental + \$1,500 Setup Fee  
\$15,000 Food & Beverage Minimum Friday & Saturday

## GARDEN ROOM WITH PARLOR

### FEATURES:

- Adjacent Parlor
- Pass-through Bar
- Floor-to-ceiling windows along one wall
- Large mounted crystal chandelier

\$300 Room Rental + \$150 Setup Fee

## THE RIDGE

### FEATURES:

- Adjacent lounge with piano, fireplace, and built-in mahogany bar
- Covered terrace with market lights overlooking the driving range

\$300 Room Rental + \$200 Setup Fee (Sunday-Thursday)  
\$600 Room Rental + \$300 Setup Fee (Friday & Saturday)

## LAKES AND/OR OAKS

### FEATURES:

- An airwall that allows for single room use
- Located on the back side of the Club overlooking the driving range
- Floor-to-ceiling windows
- Mounted crystal chandeliers

### Lakes or Oaks:

\$150 Room Rental + \$100 Setup Fee

### Lakes and Oaks:

\$300 Room Rental + \$100 Setup Fee

## RICHARDS ROOM

### FEATURES:

- Located on the lower-level
- Newly Renovated

\$300 Room Rental + \$150 Setup Fee

## EVENT LAWN

### FEATURES:

- Can be tented for an additional fee
- 90 x 80ft Outdoor Turf
- Adjacent to the Ballroom

\$1,500 Room Rental + \$1,000 Setup Fee

	BALLROOM	RIDGE	GARDEN	LAKES <u>or</u> OAKS	LAKES <u>and</u> OAKS	RICHARDS
Round Tables of 10	400	60	50	20	50	70
Board Style	-	23	20	16	25	30
Cocktail Style	700	115	70	30	60	80

\*Please keep in mind that these numbers may change based on bar, food, staging, AV, dance floors and additional set up requests.

# BANQUET POLICIES

Member sponsored events are subject to room rental fees and are defined as an event that is hosted or paid for by a company, organization, or non-member. The host is responsible for the entire cost of the event, however the member is liable in cases of non-payment. The Club will send a copy of the invoice to the non-member host following the conclusion of the event.

Valet services are required for lunch events with 100 guests or more and dinner events with 150 guests or more at the expense of the host.

All events are based on a 4-hour duration for evening functions and 3 hours for all lunch functions. Functions extending beyond this time are subject to an overtime charge of \$350 per hour.

North Ridge accepts both check and credit payments and all card transactions carry a 3% processing fee.

In addition to food and beverage expenditure, a 22% house charge will be added to all applicable state and county taxes.

Should a cash bar be requested, North Ridge will provide an extra bartender and cash box.

## DEPOSIT REQUIREMENTS

Ballroom: \$1,000 (Member); \$1,500 (Non-Member)

All other Rooms: \$350 (Non-Member & Member)

## DRESS CODES

The Board of Governors approved these dress codes as a complement to the continued high standards North Ridge Country Club maintains. Please consult the descriptions below or Club management on any questions you may have. Cut-offs, tee shirts with inappropriate graphics, or torn/ripped jeans are not permitted. Club management and staff will enforce the dress code, and management reserves the right to deem any attire inappropriate.

## BANQUET ATTIRE

Daytime: Casual attire for ladies, gentlemen and children

After 5:00pm: Business casual attire for ladies and gentlemen

## CASUAL

Gentlemen: Slacks, Bermuda shorts, collared sports shirts, golf sweaters

Ladies: Slacks, skirts, dresses, city shorts or equivalent

## BUSINESS CASUAL

Gentlemen: Jacket and collared shirt

Ladies: Slacks, skirts or dresses

# DINING GUIDELINES

All food and beverages must be prepared and served by North Ridge Country Club employees. Should a host contract with an outside cake vendor, a cake cutting fee of \$2.50 per person will apply.

As buffet food can pose risks when taken out of the controlled environment, we do not allow buffet food to be taken out due to health and safety laws.

## MULTIPLE ENTRÉES POLICY

For an additional \$8 per person, you may select up to three entrées. If choosing to offer more than one entrée, then place cards with meal indicators are required.

We do not offer multiple selections for courses other than entrées.

In order to best serve your group, seventy-two (72) hours prior to your event, North Ridge requires a diagram of table assignments listing the number of entrées to be served at each table.

## TASTINGS

All tastings must be completed at least three weeks prior to the event date. Prices are subject to change and items subject to availability.

### HORS D'OEUVRES TASTING

Includes six selections  
\$25 per person

### PLATED DINNER TASTING

Includes a plated salad, two protein options, family-style sides, and a vegetarian option  
\$35 per person

### WEDDING MENU TASTING

Includes six selections of passed appetizers

*No displayed items can be tasted, because they cannot be made in small quantities.*

Salads: Up to two

Entrees: Up to three (Please specify temps when applicable)

Vegetables: Up to three

Starches: Up to three

\$45 per person

Should you wish to try more items than the maximum quantities listed, a surcharge will incur.

# EVENT EMBELLISHMENTS

Let us help you turn your event into an affair to remember.

We are here to assist you in every stage of the planning process, from party favors and plates to cakes and corsages.

## COMPLIMENTARY INCLUSIONS

Your choice of Ivory, White, or Black Cotton Linen (nonfloor length)

Ten Napkin Colors from which to Choose

Variety of Table Shape and Sizes

Neutrally Colored, Cushioned Banquet Chairs

Simply Stated White China and Timeless Silverware

Votive Candles in Glass Holders

## WEDDING AND SPECIALTY CAKES

per person pricing starts at:

Buttercream | \$6

Fondant | \$7

CAKE FLAVORS: Yellow, Chocolate, Vanilla, Red Velvet, Carrot, Funfetti, Hummingbird

FILLING: Chocolate Ganache, Cream Cheese Icing, Vanilla Buttercream, Chocolate Buttercream, Lemon Curd, Fresh Jam & Buttercream, Caramel

FROSTING: Vanilla Buttercream, Chocolate Buttercream, Caramel Buttercream, Cream Cheese Icing, Chocolate Ganache, Oreo Buttercream

To place a specialty cake order, contact Executive Pastry Chef, Bridgette Stewart at [bstewart@northridgecc.org](mailto:bstewart@northridgecc.org).

*Should a host contract with an outside cake vendor, a cake cutting fee of \$2.50 per person will apply.*

## VENDORS

North Ridge can provide a list of preferred vendors.

# LABOR & EQUIPMENT

## AUXILIARY LABOR CHARGES

ACTION STATION FEES | \$100 PER ATTENDANT

DESSERT FEE | \$2.50 PER PERSON

*Applies to all outside desserts, including wedding cakes*

BARTENDER FEE | \$125 PER BARTENDER

*One bartender per 50 guests*

## AUDIOVISUAL EQUIPMENT AND SUNDRIES

*All items incur sales tax*

PROJECTOR & SCREEN | \$150

SCREEN ONLY | \$35

FLIP CHART | \$15

FLAT SCREEN TELEVISION | \$100

EASEL | \$5

CHARGER | \$1

DRY ERASE BOARD | \$15

MICROPHONE & SPEAKERS | \$150 (*Ballroom*), \$50 (*All other spaces*)

PLACECARD PRINTING | \$2 PER PERSON

*(Ivory or White)*

MENU PRINTING | \$2 PER PERSON

*(Ivory or White)*



NORTH RIDGE  
COUNTRY CLUB

# PRIVATE EVENTS

*Food & Beverage*





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*\*Gluten Free +Contains Nuts (V)Vegetarian*



# BEVERAGE SELECTIONS

***\$100 Charge Per Bartender (One Bartender Per 50 Guests)***

## TOP SHELF

Patron Anejo Tequila  
Patron Silver Tequila  
Johnnie Walker Black Label  
Crown Royal XO Whiskey  
The Botanist Gin  
Stoli Elit Vodka  
Ron Zacapa 23yr Rum  
Jack Daniel's Single Barrel Bourbon  
2 Hours | \$35 per person  
3 Hours | \$40 per person  
4 Hours | \$44 per person

## PREMIUM

Espolon Blanco Tequila  
Chivas Regal Scotch  
Crown Royal Whiskey  
Hendrick's Gin  
Grey Goose Vodka  
Zaya 12yr Rum  
Makers Mark Bourbon  
2 Hours | \$30 per person  
3 Hours | \$34 per person  
4 Hours | \$39 per person

## SOFT BAR

Assorted Domestic, Imported & Craft Beers  
House Wines: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc  
2 Hours | \$24 per person  
3 Hours | \$28 per person  
4 Hours | \$31 per person

*Assorted beers and house wines are included in the above packages.*

## NON-ALCOHOLIC BEVERAGES

Soft Drinks | \$2 per can  
Unlimited Tea, Coffee, Water | \$3 per person  
*Lemon available upon request*

## MIMOSA BAR | \$15

*Priced Per Person*  
Choice of three juices, plus assorted garnishes

*Bar packages are also available on consumption.*

*Cash Bar available upon request (Cash Only / No Credit Cards).  
Prices include tax and gratuity per drink.*

# BREAKFAST

*Priced Per Person*

## BUFFETS

### Continental Breakfast | \$14

Fresh Baked Muffins and Danishes  
Assorted Croissants with Whipped Butter, Jellies & Jams  
Sliced Fresh Fruit with Seasonal Berries

### Breakfast Buffet | \$20

*20+ People Required*  
Fresh Baked Croissants, Biscuits & Assorted Muffins,  
Whipped Butter, Jellies & Jams, Sliced Fresh Fruit  
with Seasonal Berries, Scrambled Eggs, Sausage,  
Bacon, Hashbrowns

### Bagel Bar | \$12

Plain, Everything, and Blueberry Bagels  
Plain, Veggie, and Strawberry Cream Cheese  
House Cured Gravlox with Capers and Onions

## PLATED

*Served with Lemon Blueberry Muffins or Pastries*  
*12+ People Required*

### North Ridge Classic\* | \$15

Scrambled Eggs, Sausage Links,  
Applewood Smoked Bacon and Breakfast Potatoes

### Quiche V | \$18

Fresh Vegetable Quiche Sauteed Spinach, Onions, Peppers,  
Swiss Cheese Blend, Light Flaky Crust, Crispy Hash Brown

### Eggs Benedict | \$20

Cage-Free Poached Eggs, Thick-Sliced Canadian Bacon,  
Toasted English Muffins, Hollandaise, Home Fries



# TEA TIME

*Priced Per Person, 12+ People Required*

## \$30

Select One Display, Three Mini Sandwiches, and Two Mini Desserts  
Includes Hot or Cold Tea and Coffee Station

## DISPLAYS

*Choice of One*

### Fresh Fruit\*V

*Chef's Selection of Sliced Seasonal Fruit Display*

### International Cheese+V

*Chef's Selection of International Cheeses,  
Assorted Breads and Spreads*

### Vegetable Crudit \*V

*Fresh Raw Vegetables with Host's Selection of Hummus, French  
Onion, or Ranch Dip*

### Charcuterie+V

*Chef's Selection of Cured Meats, Assorted Cheeses, Crackers, Chef's  
Selection Jam or Chutney*

## MINI SANDWICHES

*Choice of Three*

### Chicken Salad Phyllo Cups

*Bite-Size Phyllo Cups, House Made Chicken Salad*

### Caprese Focaccia V

*Classic Caprese on Focaccia, Artichoke Spread*

### Cucumber Sandwich V

*Thinly Sliced Cucumbers, Boursin Cheese Spread*

### Pimento Cheese Sandwich V

*Cream Cheese, Roasted Red Peppers,  
Sharp Cheddar Cheese*

### Goat Cheese Crostini V

*Whipped Goat Cheese, Seasonal Jam*

## DESSERTS

*Choice of Two*

### Chef's Choice Scones

*Glazed*

### Chocolate Dipped Shortbread

*Milk Chocolate, Shortbread*

### Thumbprint Cookies

*Raspberry or Strawberry Jam*

### French Macarons\*+

*Chef's Selection of French Macarons*

# HANDHELDS | \$26

*Priced Per Person*

*Choice of Three, 12+ People Required*

## Signature Club

Oven Roasted Turkey, Sliced Ham, Crispy Thick-Cut Bacon, Black Pepper Aioli, Toasted Sourdough

## Springer Mountain Farm Chicken Panini

Warm Chicken, Thick-Cut Bacon, Cheddar Cheese, Avocado Spread

## The Veggie "TMA" V

Farm Fresh Tomatoes, Fresh Mozzarella, Baby Arugula, Balsamic Spread, Focaccia Bread

## House Smoked BBQ Sandwich

Tender House Smoked Pork, Southern Style Slaw, Tangy BBQ Sauce, Soft Roll

## Turkey & Brie

Oven Roasted Turkey, Sliced Brie, Port Wine Fig Spread, Arugula, Multigrain Bread

## Beef Sliders

Ground Beef Sliders, Sharp Cheddar, Thick Cut Bacon, Hawaiian Rolls

## Philly Philly

Shaved Ribeye, Caramelized Onions, American Cheese, Amoroso Roll

## Ahi Tuna Tacos

Mini Wonton Shells, Seared Ahi Tuna, Seaweed Salad, Sriracha Mayo, Sesame Seeds

## Salads

*Choice of One*

Roasted Garlic, Balsamic, Basil, Roma Tomato, Cucumber V  
Roasted Corn, Black Bean, and Arugula Salad V  
Mixed Green Garden Salad V  
Seasonal Fruit & Berry Salad V  
Buttery Bibb Salad

## Soups

*Choice of One*

Tomato Basil Bisque\*V  
Classic French Onion, Parmesan Croutons  
Southwest Chicken and Corn Chowder  
New England Clam Chowder  
Homestyle Chicken & Noodle Soup

## Chocolate Chip Cookies

# STARTER SALADS

*Priced Per Person*

## NRCC Artisan Greens Salad\*V | \$5

Vine Ripe Tomatoes, Sliced Cucumber, Shaved Carrot, Lemon and Herb Vinaigrette

## Buttery Bibb Salad\* | \$6

Cucumbers, Vine Ripe Tomato, Red Onion, Parmesan Shredded Cheese, Prosciutto, Champagne Vinaigrette

## Petite Wedge Salad\* | \$7

Baby Iceberg Wedge, Applewood Smoked Bacon, Grape Tomatoes, Crumbled Blue Cheese, Shaved Red Onions, Bleu Cheese Dressing

## Arugula & Baby Spinach Salad\*+V | \$7

*Available April to September*

Sliced Strawberries, Blueberries, Orange Segments, Candied Walnuts, Manchego Cheese, Citrus Vinaigrette

# BREAKS

*Priced Per Person*

## Healthy Break V | \$8

Whole Fresh Fruit, Granola Bars+, Yogurt and Granola

## Dips and Spreads | \$10

*Choice of Two*

Hummus, Pimento Cheese, Spinach Dip V,  
Buffalo Chicken or Crab Dip  
Served with Crackers and Pita Points

## Snack Mix | \$8

*Build Your Own*

Selection of House-made Chex Mix, Pretzels, M&Ms, Dried Fruit, White Chocolate Chips, Popcorn

## Assorted Baked Bars & Cookies | \$5

*Chef's Choice*



# HORS D'OEUVRES

*Priced Per Person*

Hors d'oeuvres pricing is based on food service for a period of up to 2 hours; service beyond this time frame incurs an additional charge of (\$8/person/hour)

## PASSED

*Priced Per Piece*

### CHILLED

Deviled Eggs\*V | \$3

*Classic or Pimento Cheese*

Tomato Basil Bruschetta V | \$3

Mini Caprese Skewer\*V (seasonal) | \$4

Goat Cheese & Fig Crostini V | \$4

*with Honey and Fried Sage*

Truffle Goat Cheese Stuffed Peppadew Peppers\*V | \$4

Mediterranean Phyllo Cup V | \$4

*Whipped Feta, Olive Tapenade, Roasted Red Pepper*

Mini Shrimp Cocktail Martini\* | \$4

Lump Crab Salad Phyllo Cup | \$4

Shrimp Ceviche Cup\* | \$4

Compressed Melon Prosciutto Skewer\* | \$5

Seared Tuna Wonton | \$5

*Seaweed Salad, Wasabi Cream on Wonton Crisp*

Shrimp Rolls | \$5

Antipasto Skewer\* | \$5

*Chef's Choice of Cured Meats, Artisanal Cheeses*

### WARM

Black Pepper Crusted Beef Tenderloin Lollipop\* | \$4

*with Blue Cheese Sauce*

Herb Marinated Lamb Chop\* | \$6

Bacon-Wrapped Scallops\* | \$5

Buffalo Chicken Meatballs | \$5

*Bleu Cheese Fondue*

Lump Crab Cake with Creole Aioli\* | \$5

Shrimp Skewer\* | \$5

*Cilantro Chili Sauce*

Boursin Cheese Stuffed Mushroom\*V | \$4

*with Fried Basil & Balsamic Syrup*

Mini Grilled Cheese V | \$4

*with Roasted Tomato Soup Shooter*

Vegetable Spring Rolls V | \$4

Chicken Tenderloin Satay+ | \$4

*Ginger Peanut Sauce*

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## DISPLAYED

*Priced Per Person*

Grilled Vegetable\*V | \$8

*Seasonal Vegetables Marinated then Grilled*

Fresh Fruit\*V | \$6

*Seasonal Fruit Displayed*

Classic Cheese+V | \$10

*Garnished with Fresh Fruit,  
Assorted Nuts & Crackers*

Smoked Salmon | \$10

*Served with Traditional Accompaniments*

Shrimp Cocktail\* | \$12

*Served with Lemon Wedges & Vermouth Cocktail Sauce*

Butcher Block Charcuterie+ | \$14

*Artisan Crafted and House Cured Smoked Meats,  
Pâté, Sausages, Grain Mustards, Crostini Breads, Cheese*

# STATIONS

*Priced Per Person*

Stations pricing is based on food service for a period of up to 2 hours; service beyond this time frame incurs an additional charge of (\$8/person/hour)

## Whipped Potato Bar\* | \$9

Whipped Idaho Potatoes with Butter & Cream, Bacon, Sour-Cream, Aged Cheddar Cheese  
*or*

Whipped Sweet Potatoes with Brown Sugar and Butter, Marshmallow, Butterscotch Chips

## Mac & Cheese Bar | \$9

Served with Green Onions, Cheddar Cheese, Diced Ham, Smoked Bacon Tobacco Onions & Hot Sauce

*Boneless Fried Chicken (+\$6), Grilled Shrimp (+\$7)*

## Salad Station | \$7

*Choice of One*

House, Caesar, or Seasonal

Chef's Choice of Toppings and Dressings  
*Grilled Chicken (+\$6), Grilled Salmon (+\$7)*

## Chilled Seafood Bar\* | \$20

Poached Shrimp, Oysters on the Half Shell, Crab Claws, Steamed Mussels & Clams, Lemon, Cocktail Sauce

*Price based on availability and market price*

## Poke Bowls\* | \$18

Sushi Rice, Sushi Grade Ahi Tuna, Scallions, Pickled Cucumber, Sliced Avocado, Sesame Seeds, Soy Sauce, Carrots, Mango

## Slider Station | \$10

*Choice of Two*

Pulled Pork

Fried Chicken

House Ground Beef with American Cheese (+\$5) Crab Cake with Lemon Aioli

## CARVED

*Priced Per Person*

All meats are thinly sliced and accompanied with dinner rolls and appropriate condiments.

Action stations require one Chef attendant per 75 guests. *50+ People Required*

## Roasted Beef Tenderloin\* | \$28

*Whole Grain Mustard, Horseradish Cream*

## Black Pepper & Sea Salt Crusted NY Strip Steak\* | \$24

*Red Onion Marmalade, Horseradish Cream*

## Sesame Encrusted Tuna Loin\* | \$28

*Wasabi Cream*

## Fresh Herb & Garlic Crusted Prime Rib\* | \$26

*Au Jus, Horseradish Cream*

## Slow-Roasted Pork Loin\* | \$20

*Fresh Herb Jus*

## Roasted Whole Side of Salmon\* | \$15

*Lemon Dill Cream*

## ENTRÉES

*Priced Per Person*

### PASTA | \$15

*Choice of Two*

#### Penne Bolognese

House-made Bolognese Sauce, Shaved Parmesan, Fresh Basil

#### Caprese Pasta

Farfalle Pasta, Mozzarella Balls, Cherry Tomatoes, Pesto Cream Sauce  
*Add: Chicken (+6), Shrimp (+7)*

#### Cheese Tortellini V

Roasted Mushrooms, Broccoli, Vodka Sauce, Shaved Parmesan

#### Rigatoni and Sausage

Ground Italian Sausage, Marinara, Ricotta Cheese, Oregano

### RISOTTO V | \$15

*Choice of One*

#### Wild Mushroom

#### Roasted Tomato

#### Classic Parmesan

### STREET TACOS | \$18

Pulled Chicken | Ground Beef

Diced Onions, Fresh Cilantro, Pickled Jalapeños, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Soft Corn and Flour Tortillas  
*(gluten-free option upon request)*

# LUNCH

## PLATED

*Priced Per Person, 12+ People Required*

Delight your guests with an elegant plated lunch. Each entrée must have the same salad and sides.

Lemon & Thyme French Cut Chicken Breast\* | \$20

Shrimp & Grits\* | \$23

Grilled Salmon Nicoise\* | \$23

Bone-in Sweet Tea Brined Pork Chop\* | \$24

6oz. Sirloin\* | \$30

6oz. Filet Mignon\* | \$38

Penne Pasta V | \$20

## DUET

6oz. Grilled Filet Mignon\* or

4oz. French Cut Chicken\* | \$42

Paired with the Host's Choice of 4oz. Salmon, 3 Jumbo Shrimp, \$5 upcharge - 3oz. Crab Cake or a 4oz. Lobster Tail

## SALADS

Roasted Corn, Black Bean, and Arugula Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Cucumber, Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

## SIDES

*Choice of Two*

Seasonal Vegetables\*

Broccoli with Garlic & Shallots\*

Haricot Verts with Toasted Almonds\*+

Roasted Brussels Sprouts\*

Slow Roasted Garlic Mashed Potatoes\*

Garlic & Herb Roasted Red Bliss Potatoes\*

Wild Rice Pilaf\*

Cheddar Mac & Cheese

Au Gratin Potatoes\*

## BUFFET | \$32.95

*Priced Per Person*

Choice of two salads, two sides, and two entrées. Includes rolls

## SIGNATURE ENTRÉES

*Choice of Two*

**Pan-Roasted Lemon & Thyme French Cut Breast of Chicken\***

Chicken Jus

**Seared Petite Fillets of Salmon\***

Lemon Butter Sauce

**Garlic & Herb Slow-Roasted Pork Loin\***

Whole Grain Mustard Sauce

**Black Pepper Crusted Sliced Pork Tenderloin\***

Demi-Glace

**Grilled Flank Steak\***

Veal Jus

**Penne Alla Vodka V**

Baby Penne, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella & Basil

## PREMIUM ENTRÉES

*\$5 upcharge per Premium Entrée*

**NY Strip\***

**Grouper\***

**Braised Pork Shank\***

## SALADS

Roasted Corn, Black Bean, and Arugula Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Cucumber, Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

## SIDES

*Choice of Two*

Seasonal Vegetables\*

Broccoli with Garlic & Shallots\*

Haricot Verts with Toasted Almonds\*+

Roasted Brussels Sprouts\*

Slow Roasted Garlic Mashed Potatoes\*

Garlic & Herb Roasted Red Bliss Potatoes\*

Wild Rice Pilaf\*

Cheddar Mac & Cheese

Au Gratin Potatoes\*

# DINNER

## PLATED

*Priced Per Person, 12+ People Required*

Delight your guests with an elegant plated lunch. Each entrée must have the same salad and sides.

Lemon & Thyme French Cut Chicken Breast\* | \$28

Crab Cakes\* | \$44

Atlantic Salmon\* | \$38

Bone-in Sweet Tea Brined Pork Chop\* | \$30

Prime NY Strip\* | \$52

Filet Mignon\* | \$42

Penne Alla Vodka V | \$30

## DUET

8oz. Grilled Filet Mignon or

6oz. French Cut Chicken\* | \$50

Paired with the Host's Choice of 4oz. Salmon, 3 Jumbo Shrimp

\$5 upcharge - 3oz. Crab Cake or a 4oz. Lobster Tail

## SALADS

Roasted Corn, Black Bean, and Arugula Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Cucumber, Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

## SIDES

*Choice of Two*

Seasonal Vegetables\*

Broccolini with Garlic & Shallots\*

Haricot Verts with Toasted Almonds\*+

Roasted Brussels Sprouts\*

Slow Roasted Garlic Mashed Potatoes\*

Garlic & Herb Roasted Red Bliss Potatoes\*

Wild Rice Pilaf\*

Cheddar Mac & Cheese

Au Gratin Potatoes\*

## BUFFET | \$38

*Priced Per Person*

Choice of two salads, two sides, and two entrées. . Includes rolls

## SIGNATURE ENTRÉES

*Choice of Two*

Pan-Roasted Lemon & Thyme French Cut Breast of Chicken\*

Chicken Jus

Seared Petite Fillets of Salmon\*

Lemon Butter Sauce

Garlic & Herb Slow-Roasted Pork Loin\*

Cracked Mustard Cream

Black Pepper Crusted Sliced Pork Tenderloin\*

Demi-Glace

Black Pepper & Sea Salt Roasted

Sliced Flank Steak\*

Veal Jus

Penne Alla Vodka V

Baby Penne, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella & Basil

## PREMIUM ENTRÉES

*+\$5 per Premium Entrée*

NY Strip\*

Grouper\*

Braised Pork Shank\*

## SALADS

*Choice of Two*

Roasted Corn, Black Bean, and Arugula Salad V

Mixed Green Garden Salad V

Seasonal Fruit & Berry Salad V

Cucumber, Roasted Garlic, Balsamic, Basil, Roma Tomato V

Buttery Bibb Salad

## SIDES

*Choice of Two*

Seasonal Vegetables\*

Broccolini with Garlic & Shallots\*

Haricot Verts with Toasted Almonds\*+

Roasted Brussels Sprouts\*

Slow Roasted Garlic Mashed Potatoes\*

Garlic & Herb Roasted Red Bliss Potatoes\*

Wild Rice Pilaf\*

Cheddar Mac & Cheese

Au Gratin Potatoes\*

# DESSERTS

*Priced Per Person*

## ASSORTED MINI DESSERTS

Buffet | \$9 Plated | \$11

*Choice of Three*

### DESSERTS

Chocolate Cream Pie  
*Whipped Cream*

Key Lime Tart  
*Honey Meringue*

Chocolate Hazelnut Mousse Cake\*+  
*Chocolate Ganache*

Tiramisu  
*Cocoa Powder*

Seasonal Cheesecake  
*Toppings May Vary*

### CAKE BITES

Carrot Cake  
*Cream Cheese Icing*

Red Velvet Cake  
*Cream Cheese Icing*

Chocolate S'more Cake  
*Chocolate Ganache*

Vanilla Bean Cake  
*Raspberry Buttercream*

### SHOOTERS

Banana Pudding

Caramel Panna Cotta\*

Black & White Mousse\*  
*Chocolate Ganache*

Strawberry Shortcake\*  
*Whipped Cream*

Lemon Berry Parfait\*

## DESSERT STATIONS

**Cheesecake Bar | \$25**

Choice of Vanilla or Chocolate Cheesecake  
*Toppings include Chocolate Sauce, Raspberry Sauce, Whipped Cream, Candied Nuts+, Chocolate Shavings, Berries*

**Beignet Bar | \$10**

Warm Beignets  
*Served with Bourbon Caramel Sauce, Spiced Chocolate Sauce, Vanilla Bean Anglaise*

**Cobbler à la Mode Bar | \$12**

Choice of Cherry, Apple, Peach, or Mixed Berry Pie or Cobbler  
*Toppings include Vanilla Ice Cream, Powdered Sugar, and Whipped Cream*  
*Gluten Free Crisps available upon request.*



## PLATED DESSERTS

**Chocolate Raspberry Torte | \$10**

*Chocolate Sauce, Fresh Raspberries, Whipped Vanilla Bean Ganache*

**Key Lime Pie | \$7**

*Whipped Cream, Strawberry Sauce, Fresh Strawberry*

**Seasonal Cheesecake | \$7**

*Toppings May Vary*

**Chocolate Hazelnut Mousse Cake\*+ | \$9**

*Passionfruit Sauce, Whipped Chocolate Ganache*

**Tiramisu | \$9**

*Mocha Sauce, Whipped Cream*



# FAQs

**Q: What is the 22% Service Charge?**

A: The service fee does not go to the servers, bartenders, or managers who work with you during your event. It goes to the Club to help cover the cost of labor, maintenance, cleaning of linens, upkeep of equipment, and other miscellaneous items to help ensure a wonderful event.

This is a mandatory charge and cannot be removed. You are free to leave an additional tip if you would like to reward the staff for excellent service.

**Q: Can I provide my alcohol?**

A: By law, we are not permitted to allow beverages brought from outside onto our premises.

**Q: Do you provide any decor?**

A: Up to five (5) votive candles per seated table and one (1) votive candle per cocktail table are included in the Room Rental Fee.

**Q: Are we allowed to decorate? If so, when can we decorate?**

A: Yes! We allow outside decor so long as no permanent damage is done to the facility. No Confetti or Glitter; the use of either will result in a \$500 service fee.

For Banquet Events, we allow up to two (2) hours of early access to the space for any setup needs.

For Weddings, the Ballroom Rental will begin at 9 AM for any setup needs.

**Q: Are tables and chairs included?**

A: A variety of Table Shapes and Sizes and Neutrally Colored, Cushioned Banquet Chairs are included in the Room Rental Fee.

**Q: Are linens included? What color linens do you have?**

A: Yes! Your choice of Ivory, White or Black Cotton Linen (nonfloor length) and Ten (10) Napkin Colors from which to choose

**Q: Do you allow outside catering?**

A: No. All food and beverages must be prepared and served by North Ridge Country Club employees.

Should a host contract with an outside cake vendor, a fee of \$2.50 per person will apply.

**Q: What are the measurements of the dance floor?**

A: 40' x 33'

# FAQs

**Q: Do you offer vendor meals?**

A: Vendor Meal: Grilled Chicken, Vegetable, Starch - \$25 per person

If you wish to serve the same meal to Vendors and Guests, simply include the Vendors in your Final Headcount.

**Q: Do you offer kids meals?**

A: We offer Kid-Friendly Meals for \$16 per child

**Q: I have a large guest list. Will your parking lot accommodate that many people?**

A: Yes! However, Valet services are required for lunch events with 100 guests or more and dinner events with 150 guests or more at the expense of the host.

**Q: We want to take pictures before/ after our event. Where are we allowed to do that?**

A: You can take pictures anywhere other than the golf course, driving range, or practice greens. I highly encourage coming to walk around our property with your Photographer. There are lots of designated outdoor areas that are great photo opportunities.

**Q: What if the night of our event we are having so much fun can we extend our time?**

A: On the day of the event, if you wish to extend the rental end time in the agreed-upon contract, additional Venue, Food, and Beverage fees will be incurred. Midnight is a hard end time.

**Q: Can you accommodate dietary restrictions?**

A: Definitely! We can accommodate any/all dietary restrictions and allergies.

Please let us know during the process of menu selection or at least 7 business days before your event.

**Q: Can I set up the day before? Can I drop off items the day before?**

A: It is unlikely, however, if there is not an event booked the day before your event, we may be able to accommodate you. Since we have limited storage, you will not be able to store items.

**Q: Can I take food home?**

A: As buffet food can pose risks when taken out of the controlled environment, we do not allow buffet food to be taken out due to health and safety laws.

**LINDA BENNETT**

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**NORTH RIDGE  
COUNTRY CLUB**