



Event Planning Guide

Venue Options

Waived room rental fees for member events.

All policy and procedure guidelines apply to banquet reservations.

Ballroom

\$1,500 room rental, plus \$1,000 setup fee

Seating with round tables up to 500

\$10,000 Food & Beverage Minimum Friday/Saturday Night

Features:

Built in dance floor

Attached restrooms

Built in stage to accommodate large bands

14 crystal chandeliers extended from vaulted ceilings

Attached terrace overlooking driving range, can be tented for an additional fee

Direct access to Garden Room with Parlor and Lakes/Oaks

Ridge

\$300 room rental, plus \$100 setup fee (Sunday-Thursday)

\$600 room rental, plus \$100 setup fee (Friday & Saturday)

Maximum Capacity: 70 guests (not including lounge)

Features:

- Attached lounge with piano and fireplace
- Built-in mahogany bar
- Covered terrace with market lights overlooking driving range
- Two side rooms with doors to separate from main dining room

Lakes

\$150 room rental, plus \$100 setup fee

Maximum Capacity: 25

Features:

- Located on the back side of the Club overlooking the practice range
- Floor-to-ceiling windows, can be drawn for meetings
- Mounted crystal chandelier

Lakes and Oaks

\$300 room rental, plus \$100 setup fee

Maximum Capacity: 50

Features:

- Lakes Room and Oaks Room combined
- Solid French doors with multiple entrances
- Two mounted crystal chandeliers

Greenside Patio

\$300 room rental, plus \$100 setup fee

Maximum Capacity: 80

Features:

- Surrounded on two sides by a covered terrace and overlooking the driving range
- Located on the lower level of the Club
- Elevator access
- Pass-through Bar
- Built-in shelving with television
- Easy access to golf facilities and practice range

Oaks

\$150 room rental, plus \$100 setup fee

Maximum Capacity: 25

Features:

- Located on the back side of the Club overlooking the practice range
- Floor-to-ceiling windows, can be drawn for meetings
- Mounted crystal chandelier

Garden Room with Parlor

\$300 room rental, plus \$100 setup fee

Maximum Capacity: 50

Features:

- Built-in bar
- Parlor entrance large enough for seating, registration, or small buffet displays
- Pass-through Bar
- Floor-to-ceiling windows along one wall
- Large mounted crystal chandelier



Banquet Policies

- For events reserving the ballroom and/or occurring in the month of December, a signed contract and deposit are required to secure the booking.
- Menu selections are due 30 days in advance of ballroom events and golf outings and 2 weeks in advance for all other events.
- Menu selections cannot be made on the event date.
- A final guarantee is due to the events office 5 days prior to an event.
- Valet services are required for events with 300 guests or more at the expense of the host.
- Applicable sales tax and a service charge will be added to all items.
- Plated lunch portions will not be served after 2:00 p.m.

Deposit Requirements

- Ballroom - \$1,000 (Member); \$1,500 (Non-Member)
- All other Rooms - \$350 (Non-Member)

Payment Policies

- NRCC accepts payments via credit card, check or member charge.
- North Ridge Country Club accepts credit card payments through PlastiQ. Using PlastiQ, a third-party service provider, you can pay with MasterCard, Visa or American Express:
 - Go to <https://NorthRidgeCountryClub.plastiq.com> and register with PlastiQ to create an account.
 - Tell PlastiQ the amount you want to pay and when you want to send it.

Please note that payments may take 3-5 business days to process and that a PlastiQ service fee will be applied (2.5% for credit cards, 1% for debit cards).

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. No cut – offs, tee shirts with inappropriate graphics, or torn/ripped jeans are 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 5:00 p.m.: 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



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.

Here are just a few of the services we coordinate:

Complimentary Inclusions

Your choice of Ivory or White Cotton Linen
Ten Napkin Colors from which to Choose
Variety of Table Shapes and Sizes
Neutrally Colored, Cushioned Banquet Chairs
Simply Stated White China and Timeless Silverware
Votive Candles in Glass Holders

Wedding and Specialty Cakes

Pricing Starts at:

Buttercream- \$6 per person

Fondant- \$7 per person

Cake Flavors: Yellow, White, Almond, Chocolate, Carrot Cake
Filling: Buttercream, Fruit Preserves, Pastry Cream, Whipped Cream, Ganache
Icing: Buttercream, Whipped Cream, Chocolate Ganache, Whipped Topping, Meringue
Shapes: Round or Square

**All wedding cakes require a consultation with the Pastry Chef. Additional flavors, shapes & designs available upon request and can incur added costs.*

Rentals

Enhanced Linens, Chairs, China, Glassware, Silver, Florals, Party Decorations, Photo Booths, Lighting, Performers and Entertainment, Pipe and Drape, Heaters, Novelty Games, Event Specialists, Themed Lounge Furniture and more.



Labor & Equipment

Auxiliary Labor Charges

Action Station Fees

\$100.00 per attendant

One chef charge per action station

Dessert Fee

\$1.50 per person

Applies to all outside desserts, including wedding cakes

Bartender Fee

\$100.00 per bartender

One bartender per 75 guests

Audiovisual Equipment and Sundries

Projector & Screen

\$150.00

Screen Only

\$35.00

Flip Chart

\$15.00

Flat Screen Television

\$100.00

Dry Erase Board

\$15.00

Microphone & Speakers

\$50.00

Placecard Printing

\$2.00 per person (Ivory or White)

Menu Printing

\$2.00 per person (Ivory or White)



Beverages

Banquet Beverage Service

All items based on consumption unless otherwise noted.

Non-Alcoholic Beverages

| | |
|-----------------------------|---------------------|
| Soft Drink..... | \$2.00 |
| Regular & Decaf Coffee..... | \$12.00 per pot |
| Iced Tea..... | \$12.00 per pitcher |
| Lemonade/Punch..... | \$15.00 per pitcher |

Cash Bar

Prices are per drink; paid for as consumed by guests. Prices below include tax and gratuity.

| | |
|-----------------------|----|
| House Wine | 8 |
| Premium Wine | 14 |
| Top Shelf Wine | 20 |
| Domestic Beer | 6 |
| Import Beer | 7 |
| Craft Beer | 8 |
| House Mixed Drink | 9 |
| Call Mixed Drink | 12 |
| Premium Mixed Drink | 15 |
| Top Shelf Mixed Drink | 18 |



Bar Service

\$100 charge per bartender (one bartender per 75 guests)

| House | Call | Premium | Top Shelf |
|-----------------------------------|--------------------------|-----------------------|--------------------------|
| Montezuma Tequila | Jose Cuervo Gold Tequila | 1800 Reposado Tequila | Patron Anejo Tequila |
| Clan MacGregor Scotch | Dewars Scotch | Chivas Regal Scotch | The Macallan 12yr Scotch |
| Canadian Mist Whiskey | Seagrams VO Whiskey | Crown Royal Whiskey | Crown Royal XO Whiskey |
| Gordon's London Dry Gin | Beefeater Gin | Hendrick's Gin | The Botanist Gin |
| Gordon's Vodka | Absolut Vodka | Grey Goose Vodka | Stoli Elit Vodka |
| Ronrico Silver Rum | Bacardi Superior Rum | Zaya 12yr Rum | Ron Zacapa 23yr Rum |
| Evan Williams Black Label Bourbon | Jack Daniel's Whiskey | Makers Mark Bourbon | Bookers Bourbon |

| House Wine | Premium Wine | Top Shelf Wine |
|--------------------------|----------------------|-------------------------------|
| Vista Point Pinot Grigio | McManis Cabernet | Rodney Strong Merlot |
| Vista Point Chardonnay | McManis Chardonnay | Simi Cabernet |
| Principato Pinot Noir | McManis Merlot | Simi Chardonnay |
| Vista Point Merlot | McManis Pinot Grigio | Meiomi Pinot Noir |
| Vista Point Cabernet | McManis Pinot Noir | Santa Margherita Pinot Grigio |
| Freixenet Brut Sparkling | | |

| Domestic Beer | Import Beer | Craft Beer |
|----------------------|--------------------|--------------------------|
| Miller Lite | Corona | Highland Gaelic Ale |
| Coors Light | Heineken | Lonerider Shotgun Betty |
| Bud Light | Amstel Light | White Street Kolsch |
| Yuengling | Newcastle | Big Boss High Roller IPA |
| Michelob ULTRA | Stella Artois | Brueprint Pale Brue Eyes |

Hourly Bar Service

Flat, per person rate depending on the number of hours that the bar is available.

| Hours | Beer & Wine | House | Call | Premium | Top Shelf |
|--------------|------------------------|--------------|-------------|----------------|------------------|
| 2 | \$18.00 | \$20.00 | \$25.00 | \$27.00 | \$34.00 |
| 3 | \$22.00 | \$26.00 | \$33.00 | \$36.00 | \$45.00 |
| 4 | \$26.00 | \$32.00 | \$41.00 | \$45.00 | \$56.00 |
| 5 | \$30.00 | \$38.00 | \$49.00 | \$54.00 | \$67.00 |

Consumption Bar

Beer

Domestic - 4.5/bottle
 Import - 5/bottle
 Craft - 5.5/bottle

Wine

House - 28/bottle
 Premium - 40/bottle
 Top Shelf - 60/bottle

Liquor

House - 80/bottle
 Call - 105/bottle
 Premium - 130/bottle
 Top Shelf - 155/bottle



Breakfast

Priced Per Person

All selections are served with the following:

Coffee & Iced Tea
Selection of Hot Teas
Freshly Squeezed Orange Juice

Continental Breakfast

14

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

Breakfast Buffet

24

Available for groups of 20 or more

Fresh Baked Croissants, Biscuits & Assorted Muffins
Whipped Butter, Jellies & Jams
Sliced Fresh Fruit with Seasonal Berries
Scrambled Eggs

Choice of two:

Sausage, Bacon & Country Ham

Choice of one:

Grits, Hash Browns or Breakfast Potatoes

Breakfast Enhancements

Priced Per Person

| | |
|-----------------------------|---|
| Bacon - 2.5 | Housemade Granola and Assorted Yogurt - 3 |
| Sausage Link or Patty - 2.5 | Breakfast Sandwiches - 3.5 |
| Country Ham - 2.5 | Crepe Brûlée French Toast - 5 |
| Pancakes or Waffles - 3 | Sausage Gravy & Biscuits - 5 |

Plated Breakfast

The North Ridge

Scrambled Eggs, Sausage Links,
Applewood Smoked Bacon and Breakfast Potatoes or Grits
16

The Oaks

Country Ham, White Cheddar Cheese & Spinach Quiche
Applewood Smoked Bacon, Breakfast Potatoes or Grits
17

The Bluebird

Farm Fresh Poached Eggs, Country Ham, and Creamed Spinach atop
Buttermilk Biscuits with Traditional Cream Gravy
18



Breaks

Priced Per Person

Sweet

Healthy Break

Whole Fresh Fruit, House Made Granola
Yogurt & Sports Bars

8

Sweet Break

Assorted Freshly Baked Cookies, Brownies
Assorted Candy Bars
Chocolate Dipped Strawberries

9

Smoothie Bar

Attendant Required

Assorted Fruit, Yogurt, Chocolate, Peanut Butter

10

Wheatgrass Additional \$5

Cotton Candy Booth

Old Fashioned Cotton Candy Spun to Order

Requires Chef Attendant

6

Savory

Simple Break

Fresh Vegetable Crudite, Hummus
Assorted Cubed Cheese & Crackers

6

Durham Bulls Break

Soft Pretzels with Mustard
Freshly Popped Popcorn
Tortilla Chips with Queso & Guacamole
Mini Pigs in a Blanket

12

French Fry Station

Choice of two:

Regular Fries, Shoestring Fries, Curly Fries or
Sweet Potato Fries

Topping to include:

Cheese Sauce, Chefs Choice Aioli, Chili
Bacon Bits, Hot Sauce, Blue Cheese Crumbles

6

Best of Both

Biscuit Bar

Warm Buttermilk Biscuits
Assortment of Butters, Jellies & Local Honey
Sausage Gravy, Bacon Jam, Country Ham

8

Popcorn Station

Fresh Popped Popcorn
Choice of Sweet or Savory Seasonings

4

Snack Mix

Build Your Own

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

8



Hors d'Oeuvres

Passed Priced Per Piece

Cold

- Mini Shrimp Cocktail Martini - 4
- Mini Caprese Skewer - 3
- Tuna Tartare in Cucumber Ribbon
with Sriracha Aioli - 4
- Southern Style Deviled Eggs - 3
- Tomato Basil Bruschetta - 3
- Beef Carpaccio Crostini
with Red Onion Marmalade & Shaved Parmesan - 3
- Smoked Salmon Canape
with Boursin & Tomato Caper Relish - 3
- Date Nut Bread Canape
with Honey Mascarpone & Red Grape - 3
- Sesame Crusted Ahi Tuna on Wonton Crisp
with Sriracha Aioli - 4
- White Bean and Goat Cheese Bruschetta
with Heirloom Tomato - 3
- Brie Voulavant
with Red Grape & Candied Walnut Pesto - 3

Hot

- Stuffed Medjool Date
with Marcona Almond wrapped in Bacon - 4
- Lump Crab Cake with Creole Aioli - 4
- Black Pepper Crusted Beef Tenderloin Lollipop
with Blue Cheese Sauce - 4
- Shrimp Bisque Shot with Chive Oil - 4
- Italian Sausage Stuffed Mushroom
with Fried Basil & Balsamic Syrup - 4
- Mini Grilled Cheese
with Roasted Tomato Soup Shooter - 4
- Asian Fried Spring Rolls
(Vegetable, Chicken, Beef or Shrimp) - 4
- House Cured Candied Bacon - 3.5
- Smoked Bacon, Cheddar Cheese Grit Fritter
with Roasted Red Pepper Coulis - 4
- Sliced Duck Breast, Sweet Potato Pancake & Fig - 5
- Duck Confit Tostada
with Avocado, Queso Fresco & Ancho - 4
- Lollipop Lamb Chop
with Port Wine Gastrique - Market Price

Displayed Priced Per Person

Imported & Domestic Cheese Display

Served with Fresh Grapes, Assorted Nuts & Crackers
6

Fresh Fruit Display

Seasonal Fruit Displayed with Fruit Garnishes
6

Poached or Smoked Salmon Display

Both Served with Traditional Accompaniments
7

Roasted & Grilled Vegetable Display

Seasonal Vegetables Marinated then Grilled or Roasted
5

Caprese Display

Layers of Vine Ripe Tomato, House Made Mozzarella,
Basil Pesto, Balsamic Drizzle
5

Baked Brie en Croute

Choose One
Raspberry & Toasted Almond
or
Ham & Caramelized Onion, Served with Toasted Crostini
5

Shrimp Cocktail

Served with Lemon Wedges & Vermouth Cocktail Sauce
10



Stations

Priced Per Person

Mashed Potato or Tater Tot Martini Bar

Served with Smoked Bacon, Chives, Cheddar Cheese, Smoked Gouda & Sour Cream

6

Mac & Cheese Bar

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

7

Add Boneless Fried Chicken - 2.5 | Add Grilled Shrimp - 3.5

Slider Station

Please select two of the following:

House Ground Beef with American Cheese

Texas Style Brisket

Pulled Pork

Lamb Burger with Tatziki

Fried Chicken

Fried Catfish

BBQ Pork Belly

Crab Cake with Lemon Aioli (+ \$4)

9

Sushi Station

Selection of Hand Rolled Sushi

Served with Wasabi, Pickled Ginger & Soy Sauce

Market Price

Salad Station:

Select 2 Greens, 5 Toppings & 2 Dressings

Greens:

Spinach, Romaine or Local Artisan Greens

Toppings:

Cheddar Cheese, Blue Cheese Crumbles, Goat Cheese, Croutons

Tomatoes, Cucumbers, Carrots, Olives, Chopped Egg, Bacon Bits

Hearts of Palm, Red Onions, Broccoli Florets

Dressings:

Lemon Herb Vinaigrette, Ranch, Blue Cheese, Balsamic Vinaigrette

Caesar Dressing, Poppy Seed Dressing, Italian Vinaigrette

8

Add Grilled Chicken- 3 | Add Grilled Salmon- 4



Stations

Priced Per Person

Pasta Stations

13

Select Two of the Following:

Penne Pasta

Italian Sausage, Spiced Marinara, Roast Peppers & Crumbled Goat Cheese

Farfalle Pasta

Baby Spinach, Roasted Broccolini, Sundried Tomatoes & Pesto Chicken in Pesto Cream Sauce

Cheese Ravioli

Roasted Portobello Mushrooms, Tomato Cream Sauce, Shaved Parmesan

Fettuccini Carbonara

Smoked Bacon, Fresh Peas, Black Pepper & Fresh Parmesan

Potato Gnocchi

Caramelized Shallots, Gorgonzola Cream Sauce & Candied Walnuts

Risotto Stations

Risotto can be prepared at the station, then finished in a Wheel of Parmesan

13

Add Shrimp - 4 | Add Chicken - 2

Please Select Two of the Following:

Wild Mushroom Risotto

Caramelized Shallots & Shaved Ricotta Salata

Risotto Carbonara

Smoked Bacon, Fresh Peas & Parmesan

Saffron Risotto

Baby Spinach, Roasted Red Peppers & Melted Grape Tomatoes



Carving Stations

Priced Per Person

\$100 Chef Attendant fee per station

Roasted Beef Tenderloin

Whole Grain Mustard, Horseradish Cream

26

Black Pepper & Sea Salt Crusted New York Strip Steak

Red Onion Marmalade, Horseradish Cream

15

Fresh Herb & Garlic Crusted Prime Rib

Au Jus, Horseradish Cream

15

Beef Steamship

100 people minimum

Whole Grain Mustard, Horseradish Cream

10

Roasted Fresh Ham

French Mustard, Seasonal Chutney

9

Roasted or Deep Fried Turkey

Creole Mustard, Cajun Aioli or Whole Grain Mustard

8

Roasted Whole Side of Salmon

Lemon Dill Cream

10



Lunch Buffet

Priced Per Person

Available for groups with 20 or more guests

Buffet includes:

Coffee & Iced Tea

Tossed Salad & Fresh Baked Breads

Two Entrees

26

Three Entrees

31

Grilled Petite Fillets of Salmon

with Lemon Butter Sauce

NRCC Fried Chicken

Stuffed Breast of Chicken

with Sundried Tomatoes, Spinach & Mozzarella Cheese, Balsamic Demi Glace

Traditional Chicken Piccata

with Beurre Blanc & Fried Capers

Sea Salt & Pepper Crusted & Sliced Club Steak

with Red Wine Veal Demi Glace

Potato Crusted Tilapia

with Slow Roasted Tomato Beurre Blanc

Fresh Herb & Garlic Roast Pork Loin

with Pan Jus Lie

Balsamic Grilled Chicken Breast

with Roasted Artichokes, Sundried Tomatoes & Olives in White Wine Garlic Sauce

Vegetables - Choose 2

Marinated & Grilled Vegetables

Broccolini with Garlic & Shallots

Haricot Verts with Toasted Almonds

Vegetable Tian with Zucchini, Squash, Sweet
Potato, Tomato & Leeks

Roast Cauliflower with Brown Butter

Asparagus Spears with Lemon

Starches - Choose 1

Slow Roasted Garlic Mashed Potatoes

Yukon Gold Potato Mash

Fresh Garlic & Herb Roasted Red Bliss Potatoes

Wild Rice Pilaf

Aged Cheddar Grits/Grit Cake

Creamy Parmesan Polenta/Polenta Cake



Dinner Buffet

Priced Per Person

Available for groups with 20 or more guests

Buffet includes:

Coffee & Iced Tea

Tossed Salad & Fresh Baked Breads

Two Entrees

36

Three Entrees

42

NRCC Fried Chicken

Balsamic Marinated & Grilled Chicken Breast

Roasted Artichokes, Kalamata Olives & Sundried Tomatoes
White Wine Garlic

Pan Roasted Lemon & Thyme French Cut Breast of Chicken

Chicken Jus Lie

Petite Pan Roasted Fillet of Salmon

Lemon Butter Sauce

Parsley Dusted Trout Al a Plancha

Tomato Caper Relish

Potato Crusted Fillets of Tilapia

Roasted Tomato Cream

BBQ Dry Rub Roasted Pork Loin

Natural Pan Jus

Black Pepper Crusted & Sliced Pork Tenderloin

Demi-Glace

Sea Salt & Black Pepper Roasted Sliced Teres Major Steak

Veal Jus Lie

Vegetables - Choose 2

Marinated & Grilled Vegetables
Roasted Cauliflower with Brown Butter
Green Beans with Toasted Almonds
Broccoli Raab with Garlic Chips
Roasted or Steamed Asparagus Spears
Roasted Carrots & Fennel with Thyme & Honey

Starches - Choose 1

Garlic & Fresh Herb Roasted Red Bliss Potatoes
White Cheddar Mac & Cheese
Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Aged Cheddar Cheese Grits
Grilled Parmesan Polenta



Plated Dining Selections

Priced Per Person

*All dinners served with warm rolls and butter.
Includes coffee and iced tea.*

Starter Salads

NRCC Artisan Greens Salad

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

6

Classic Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons
Parmesan Basket
Creamy Caesar Dressing

6

Petite Wedge Salad

Baby Iceberg Wedge, Applewood Smoked Bacon, Grape Tomatoes
Crumbled Blue Cheese, Scallions
Blue Cheese Dressing & Red Wine and Herb Vinaigrette

7

Baby Spinach Salad

Sliced Strawberries, Toasted Sliced Almonds
Crumbled Goat Cheese
Poppy Seed Vinaigrette

7

Baby Kale Salad

Sliced Granny Smith Apple, Golden Raisins
Toasted Pinenuts, Shaved Parmesan
Honey Apple Cider Vinaigrette

7

Heirloom Tomato Caprese Carpaccio Salad

Heirloom Tomato Carpaccio, House Pulled Fresh Mozzarella
Baby Arugula, Shaved Parmesan, Pesto & Balsamic Syrup

8

Soups Available Upon Request



Entree Salads

Priced Per Person

Trio Salad

Trio of Housemade Chicken Salad, Shrimp Salad & Tuna Salad, Fresh Artisan Greens, Sliced Fresh Fruit
15

Traditional Caesar Salad

Romaine Hearts, Parmesan Cheese, Sliced Hard Boiled Egg, Croutons
Parmesan Basket, Creamy Caesar Dressing
14

Add Grilled Chicken 2 | Add Grilled or Pan Roasted Salmon 2 | Add Grilled Shrimp 3 | Add Lump Crab Cake 4

Roman Chicken Salad

Rosemary & Balsamic Marinated and Grilled Chicken Breast
Artisan Greens, Julienned Sundried Tomatoes, Pesto Marinated Artichokes
Cannellini Beans & Focaccia Crouton, Balsamic & Herb Vinaigrette
17

Blackened Filet Mignon Salad

Blackened & Sliced Petite Filet Mignon
Artisan Greens, Crumbled Blue Cheese, Candied Pecans
Grape Tomatoes, Diced Cucumbers, Tobacco Onions, Red Wine & Herb Vinaigrette
19



Entrees

Priced Per Person

“Lunch Price/Dinner Price”

Lunch portions will not be served after 2:00pm

Chicken

Lemon & Thyme French Cut Chicken Breast

Red Bliss Potato Lyonnaise with Caramelized Shallots

Grilled Asparagus Spears

Lemon & Thyme Chicken Jus Lie

20/26

Traditional Chicken Piccata

Pan Fried Egg Dipped Breast of Chicken

Sautéed Broccolini, Yukon Gold Potato Puree

Fried Capers, Beurre Blanc Sauce

21/27

Stuffed Breast of Chicken

Sundried Tomato, Mozzarella & Spinach

Stuffed Breast of Chicken

Creamy Parmesan Polenta, Grilled Asparagus Spears

Balsamic Demi Glace

21/27

Fish

Grilled Salmon Nicoise

Filet of Salmon, Herb Roasted Fingerling Potatoes

Haricot Verts, Grape Tomatoes,

Chevre Aioli, Kalamata Olive Vinaigrette

23/27

Porcini Dusted Fillet of Salmon

Toasted Grano Risotto, Grilled Baby Bok Choy

Shiitake Bacon, Wild Mushroom Soy Broth

23/27

Shrimp & Grits

Cajun Dusted Sautéed Shrimp, White Cheddar Grit Cake

Sautéed Garlic Spinach, Creole Andouille Sauce

23/27

Grilled Swordfish Steak

Toasted Almond Basmati Rice, Asparagus Spears, Butter

Poached Shrimp Pieces, Citrus Basil Hollandaise

24/28

Pork

Smoked Bacon Wrapped Pork Tenderloin

Aged Cheddar Cheese Grits

Wilted Baby Spinach with Garlic

Roasted Pan Jus

21/27

Bourbon & Brown Sugar Grilled Pork Chop

Sweet Potato & Vidalia Onion Hash, French Greens Beans

Peach Infused Demi-Glace

22/28

Beef

Grilled New York Strip Steak

Roasted Garlic Mashed Yukon Gold Potatoes

Haricot Verts, Tobacco Onions

Caramelized Shallot Demi-Glace

27/35

Grilled Hanger Steak

Wild Forest Mushroom Barley “Risotto”

Pancetta Roasted Crispy Brussel Sprouts

Chimichurri Sauce

28/36

Filet Mignon

Herb Roasted Fingerling Potatoes

Asparagus Spears, Maitre d’ Butter

Demi-Glace

30/38

Vegetarian

Garden Stuffed Eggplant

Stuffed with Peppers, Onions, Squash & Kale

Melted Local Cheese, House Made Slow Roasted

Tomato Ragù, Basil Puree

16/23

Tuscan Portobello

Stuffed with Spinach, Farro & Cheese

Roasted Tomatoes & Asparagus with Shaved Parmesan

16/23

Cauliflower Steak a la Plancha

Parmesan Polenta, Broccolini, Tomato Caper & Olive

Relish Red Pepper Coulis & Balsamic Reduction

17/24

Duels

Petite Filet Mignon & Chicken Breast

Herb & Garlic Roasted Fingerling Potatoes

Roasted Broccolini with Garlic Chips

Herb Compound Butter, Demi-Glace

31/38

Petite Filet Mignon & Crab Cake

Roasted Garlic Mashed Potatoes

Haricot Verts & Roasted Baby Carrots

Demi-Glace & Whole Grain Mustard Aioli

32/39

Petite Filet Mignon & Fresh Fish of the Season

Fresh Herb & Parmesan Risotto, Roasted Assorted

Baby Vegetables, Demi-Glace & Beurre Blanc

Market Price



Desserts

Priced Per Person

Plated Dessert

Choose One-8

Crème Brûlée with Fresh Berries & Tuile, Classic Vanilla Cheesecake with Fresh Berry Compote
Key Lime Pie with Raspberry Coulis, Chocolate Chess Pie
Pecan Pie with Bourbon Whipped Cream

Dessert Buffet

Available for groups of 20 or more

Choose One-7 | Choose Two-10

Choice of the Following:

Traditional Bread Pudding, Seasonal Fruit Cobbler, Cheesecake
Key Lime Pie, Red Velvet Cake, Carrot Cake
Includes assortment of Cookies & Brownies

Dessert Stations

Assorted Mini Cupcakes

8

Mini Dessert Shooters

Choose Three

Tiramisu, Caramel Mousse, Strawberry Shortcake
Vanilla Panna Cotta, Triple Chocolate, Cheesecake
Macerated Berries with Honey Yogurt

8

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream served with
Chocolate Sauce, Caramel Sauce, Sprinkles
Assorted Candy Toppings, Cherries & Whipped Cream

8

Chocolate Fountain

Served with Seasonal Fruit, Pretzel Rods
Potato Chips, Marshmallows
Rice Krispy Squares, Wafer Cookies & Oreos
Requires Additional Fountain Rental Fee

12

Milk 'n Cookies

Edible Shot Glass Coated in Chocolate, Filled with
White, Chocolate or Strawberry Milk
Cookies- *Choose 1:* Chocolate Chip, Sugar, Chocolate
Heath Bar, Lemon or Brownie Cookie

6

Milkshake Bar

Ice Cream - *Choose 2:* Vanilla, Chocolate
Strawberry, Coffee
Mix-ins - *Choose 4:* Oreos, Heath Bar, Sprinkles
Chocolate Sauce, Strawberry Sauce, Hazelnut Syrup
Toppings to include: Whipped Cream & Cherries

For the Adult Version, add on Liquor



Weddings

Platinum Package

Hors d'oeuvres Cocktail Hour

Choice of Four Passed Hors d'Oeuvres
Imported & Domestic Cheese Display
Shrimp Cocktail Display
Choice of One Display Hors d'oeuvre

Plated Dinner

Salad

Choice of 1:

Mixed Greens Salad with Lemon & Herb Vinaigrette
Caesar Salad with Parmesan Basket & Creamy Caesar Dressing
Baby Spinach Salad with Poppy Seed Dressing
Caprese Salad with Extra Virgin Olive Oil & Balsamic Reduction
Baby Kale Salad with Apple Cider Vinaigrette

Entree

Choice of 3:

Atlantic Salmon
8oz Filet Mignon
French Style Chicken Breast
Seasonal Fresh Fish
Fresh Sea Scallops
Grilled Swordfish
Bone-In All Natural Pork Chop
Grilled 12oz C.A.B Rib-Eye or New York Strip

Entree includes Starch & Vegetable created especially for you by our Chef

Includes:

Four Hour Full Premium House Brand Bar with House Wines, Beer & Champagne
Chiavari Chairs
5 Cocktail Tables with Linens
Custom Table Linens
Votive Candles

\$150 per person

All room/staffing fees, house charges and taxes still apply



Weddings

Gold Package

Hors d'oeuvres Cocktail Hour

Choice of Four Hors d'oeuvres
Imported & Domestic Cheese Display
Choice of One Display Hors d'Oeuvre

Plated Dinner

Salad

Choice of 1:

Mixed Greens Salad with Lemon & Herb Vinaigrette
Caesar Salad with Parmesan Basket & Creamy Caesar Dressing
Baby Spinach Salad with Poppy Seed Dressing
Caprese Salad with Extra Virgin Olive Oil & Balsamic Reduction
Baby Kale Salad with Apple Cider Vinaigrette

Entree

Choice of 2:

Atlantic Salmon
8oz Filet Mignon
French Style Chicken Breast
Seasonal Fresh Fish
Fresh Sea Scallops
Grilled Swordfish
Bone-In All Natural Pork Chop

Entree includes Starch & Vegetable Created Especially for you by our Chef

Includes:

Four Hour Full Open House Brand Bar with House Wines, Beer & Champagne
Chiavari Chairs
5 Cocktail Tables with Linens
Custom Table Linens
Votive Candles

\$130 per person

All room/staffing fees, house charges and taxes still apply



Weddings

Silver Package

Hors d'oeuvres Cocktail Hour

Choice of Three Hors d'Oeuvres
Imported & Domestic Cheese Display

Plated Dinner

Salad

Choice of 1:

Mixed Greens Salad with Lemon & Herb Vinaigrette
Caesar Salad with Parmesan Basket & Creamy Caesar Dressing
Baby Spinach Salad with Poppy Seed Dressing
Heirloom Tomato Caprese Carpaccio Salad

Entree

Choice of 1:

Atlantic Salmon
Petite 6oz Filet Mignon
French Style Chicken Breast
Seasonal Fresh Fish
Fresh Sea Scallops

Entree includes Starch & Vegetable created especially for you by our Chef

Includes:

Four Hour Full Open House Brand Bar with House Wines & Beer
Chiavari Chairs
5 Cocktail Tables with Linens
Custom Table Linens
Votive Candles
Passed Hors d'Oeuvres

\$115 per person

All room/staffing fees, house charges and taxes still apply



Weddings

Bronze Package

Hors d'oeuvres Cocktail Hour

Choice of Three Passed Hors d'Oeuvres

Displays

Choice of 3:

Roasted & Grilled Vegetable Station
Imported & Domestic Cheese Display with Traditional Accompaniments
Smoked or Poached Salmon Display
Salad Station
Mashed Potato Bar or Mac & Cheese Bar
Baked Brie En Croute with Crostini & Crackers

Station

Choose one:

Risotto Station* (Choose Two Types)
Slider Station (Choose Two Sliders)
Pasta Station* (Choose Two types)

**Chef Attended Optional*

Carving Station

Includes Assorted Rolls & Traditional Accompaniments

Choice of 1:

Steamship of Beef
Slow Roasted Top Round
Deep Fried or Roasted Turkey
Roasted Fresh Ham
Herb Crusted Pork Loin

Includes:

Four Hour Full Open House Brand Bar with House Wines & Beer
Chiavari Chairs
5 Cocktail Tables with Linens
Custom Table Linens
Votive Candles
Butler Passed Hors d'Oeuvres

\$120 per person

All room/staffing fees, house charges and taxes still apply



North Ridge Country Club

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