



Private Events
Weddings



North Ridge Country Club

Weddings

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Premiere Plated Package

Hors d'oeuvres Cocktail Hour
Choice of Four Passed Hors d'Oeuvres
Butcher Block Charcuterie Display
Shrimp Cocktail Display

Plated Dinner

Salad

Choice of One

NRCC Artisan Greens Salad
Classic Caesar Salad
Petite Wedge Salad
Buttery Bibb Salad
Arugula & Baby Spinach Salad

Entree

Choice of Three

French Style Chicken Breast
Stuffed Breast of Chicken
Atlantic Salmon
Seasonal Fresh Fish
Crab Cakes
Sweet Tea Brined Pork Chop
8oz Filet Mignon
Prime NY Strip (+\$5)
Penne Alla Vodka (V)

*Entrees include a Starch & Vegetable created
especially for you by our Chef*

Includes:

Four Hours Premium Brand Bar with:
Premium Liquor, House Wine, Beer, and Champagne
Chiavari Chairs from CE Rentals
Five Cocktail Tables with Custom Linens
Custom Table Linens from CE Rental
Votive Candles

\$165 per person

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

Classic Plated Package

Hors d'oeuvres Cocktail Hour
Choice of Three Passed Hors d'Oeuvres

Plated Dinner

Salad

Choice of One

NRCC Artisan Greens Salad
Classic Caesar Salad
Petite Wedge Salad

Entree

Choice of Two

French Style Chicken Breast
Stuffed Breast of Chicken
Atlantic Salmon
Sweet Tea Brined Pork Chop
8oz Filet Mignon
Penne Alla Vodka (V)

*Entrees include a Starch & Vegetable created
especially for you by our Chef*

Includes:

Four Hours House Brand Bar with:
House Liquor, Wine, Beer, and Champagne
Chiavari Chairs from CE Rentals
Five Cocktail Tables with Custom Linens
Custom Table Linens from CE Rental
Votive Candles

\$150 per person

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

Dinner Buffet Package

Hors d'oeuvres Cocktail Hour
Choice of Three Passed Hors d'Oeuvres

Dinner Buffet

Entrees

Choice of Three

Stuffed Breast of Chicken

Pan-Roasted Lemon & Thyme French Cut
Breast of Chicken

Grilled Petite Fillets of Salmon

Black Pepper & Sea Salt Roasted Flank Steak

Black Pepper Crusted & Sliced Pork Tenderloin

Garlic & Herb Slow-Roasted Pork Loin

Penne alla Vodka (V)

Premium Entrées

\$5 upcharge per Premium Entree

NY Strip

Grouper

Braised Pork Shank

Salads

Choice of Two

Roasted Corn, Black Bean, and Arugula Salad

Warm German Fingerling Potato Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Herb-Marinaded Vegetable Salad

Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

Sides

Choice of Two

Vegetables

Roasted Vegetables

Broccolini with Garlic & Shallots

Haricot Verts with Toasted Almonds

Roasted Brussels Sprouts

Roasted Carrots & Funnel with Thyme & Honey

Starches

Slow Roasted Garlic Mashed Potatoes

Garlic & Herb Roasted Red Bliss Potatoes

Wild Rice Pilaf

Cheddar Mac & Cheese

Au Gratin Potatoes

Includes:

Four Hours House Brand Bar with:
House Liquor, Wine, Beer, and Champagne
Chiavari Chairs from CE Rentals
Five Cocktail Tables with Custom Linens
Custom Table Linens from CE Rental
Votive Candles

\$140 per person

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

Dinner Stations Package

Hors d'oeuvres Cocktail Hour
Choice of Three Passed Hors d'Oeuvres

Dinner Stations

Displays

Choice of Three

Roasted & Grilled Vegetable Display
Classic Cheese Display with Accompaniments
Smoked Salmon Display
Baked Brie En Crouete with Crostini & Crackers
Shrimp Cocktail
Salad Station

Entree Stations

Choice of One

Street Taco Station

Pasta Station (Choose Two Types)

Risotto (Choose Two Types)

Whipped Potato Bar or Mac & Cheese Bar

Chilled Seafood Bar (+\$5)

Chef Attendant Optional

Carving Stations

Includes Assorted Rolls & Traditional Accompaniments

Choice of One

NY Strip Steak

Sesame Encrusted Tuna Loin

Smoked Beef Brisket

Slow-Roasted Pork Loin

Fresh Herb & Garlic Crusted Prime Rib (+\$5)

Roasted Beef Tenderloin (+\$10)

Chef Attendant(s) Required

Includes:

Four Hours House Brand Bar with:
House Liquor, Wine, Beer, and Champagne
Chiavari Chairs from CE Rentals
Five Cocktail Tables with Custom Linens
Custom Table Linens from CE Rental
Votive Candles

\$150 per person

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

Beverages

Banquet Beverage Service

All items based on consumption unless otherwise noted.

Non-Alcoholic Beverages

Soft Drinks | \$2 per can

Lemonade | \$15 per pitcher

Regular & Decaf Coffee | \$12 per pot / \$50 per urn

Iced Tea | \$12 per pot / \$50 per urn

Pot serves 12 | Urn serves 50

Standard Beverage Station

Iced Water, Iced Tea, and Coffee

Themed Bar Service

Priced Per Person, Per Hour

Mimosa Bar | \$12

Choice of three juices, plus assorted garnishes

Martini Mixer | \$14

Shaken or stirred - Choice of three varieties

Bourbon Tasting | \$9

Sample pours of Kentucky's finest four

Craft Brew Table | Market Price

Flights of select craft beers

Bar Service

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

House

Montezuma Tequila
Clan MacGregor Scotch
Canadian Mist Whiskey
Gordon's London Dry Gin
Gordon's Vodka
Ronrico Silver Rum
Evan Williams Black Label Bourbon

Call

Jose Cuervo Gold Tequila
Dewars Scotch
Seagrams VO Whiskey
Beefeater Gin
Tito's Vodka
Bacardi Superior Rum
Jack Daniel's Whiskey

Premium

1800 Reposado Tequila
Chivas Regal Scotch
Crown Royal Whiskey
Hendrick's Gin
Grey Goose Vodka
Zaya 12yr Rum
Makers Mark Bourbon

Top Shelf

Parton Anejo 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

House Wine

Frexinet Brut Sparkling
California Winery Pinot Grigio
California Winery Chardonnay
California Winery Merlot
California Winery Cabernet

Premium Wine

La Marca Prosecco
DiPinti Pinot Grigio
Sileni Sauvignon Blanc
Kendall Jackson Chardonnay
McMannis Pinot Noir
McMannis Merlot
Rodney Strong Cabernet

Top Shelf Wine

Mumm Napa Brut Prestige
Santa Margarita Pinot Grigio
Kim Crawford Sauvignon Blanc
Sonoma Cutrer Chardonnay
Meiomi Pinot Noir
B. R. Cohn Merlot
The Show Cabernet Sauvignon

Domestic Beer

Miller Lite
Coors Light
Bud Light
Yuenglig
Michelob ULTRA

Import Beer

Corona
Heineken
Amstel Light
Stella Artois

N.C. Craft Beer

R&D Seven Saturdays IPA
R&D Riviera Lager
Highland Gaelic Ale
Trophy Brewing Trophy Wife
White Street Kolsch

Consumption Bar

*Consumption Bars are billed based on the number of beverages consumed during your event.
This cost will not be known until 72 hours after your event. If you are hosting a pre-paid event,
then a bar estimate will be factored in until the actual consumption totals are updated.*

Beer & Wine Bar | Please select Four Beers and One Tier of Wine (House, Premium or Top Shelf)

Full Open Bar | Please select Four Beers, One Tier of Wine, and One Tier of Liquor (House, Call, Premium or Top Shelf)

Beer

Domestic | \$4.50 per bottle
Import | \$5 per bottle
Craft | \$6.50 per bottle/can

Wine

House | \$28 per bottle
Premium | \$40 per bottle
Top Shelf | \$60 per bottle

Liquor

House | \$80 per bottle
Call | \$115 per bottle
Premium | \$140 per bottle
Top Shelf | \$180 per bottle

Cash Bar

Prices are per drink; Paid for as consumed by guests.

Should a Cash Bar be requested, North Ridge will provide the cashiers, cash box and drink tickets.

Cashier fee is \$50 per cashier. One cashier per 75 guests required.

(Cash Only / No Credit Cards)

Prices below include tax and gratuity.

Beer

Domestic Beer | \$6
Import Beer | \$7
Craft Beer | \$8

Wine

Premium Wine | \$14
Top Shelf Wine | \$20
House Wine | \$8

Liquor

Call Mixed Drink | \$12
House Mixed Drink | \$12
Premium Mixed Drink | \$15
Top Shelf Mixed Drink | \$18

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

Signature Hors d'Oeuvres

Cold

- Deviled Eggs | \$3
Classic or Pimento Cheese
- Tomato Basil Bruschetta | \$3
- Mini Caprese Skewer (seasonal) | \$4
- Goat Cheese & Fig Crostini | \$4
with Honey and Fried Sage
- Herbed Goat Cheese, Pepper Jelly Bite | \$4
- Roasted Beet & Goat Cheese Phyllo Cup | \$4
Baby Arugula, Truffle Oil

Hot

- Italian Sausage Stuffed Mushroom | \$4
with Fried Basil & Balsamic Syrup
- Sweet Potato Ham Biscuit | \$4
Brie, Honey
- Loaded Potato Croquette | \$4
- Mini Grilled Cheese | \$4
with Roasted Tomato Soup Shooter
- Asian Fried Spring Rolls | \$4
(Vegetable, Chicken, Beef or Shrimp)
- Chicken Tenderloin Satay | \$4
Ginger Peanut Sauce

Premium Hors d'Oeuvres

Cold

- Mini Shrimp Cocktail Martini | \$4
- Pistachio Grilled Chicken Salad Phyllo Cup | \$4
- Beef Carpaccio Crostini | \$5
with Red Onion Marmalade & Shaved Parmesan
- Seared Tuna Wonton | \$5
Seaweed Salad, Wasabi Cream on Wonton Crisp
- Mini Lobster Rolls | \$5
- Antipasto Skewers | \$5
Chef's Choice of Cured Meats, Artisanal Cheeses

Hot

- Black Pepper Crusted Beef Tenderloin Lollipop | \$4
with Blue Cheese Sauce
- Truffle Goat Cheese Stuffed Peppadew Peppers | \$4
- Lollipop Lamb Chop | \$6
with Port Wine Gastrique
- Bacon Wrapped Scallops | \$5
- Duck Confit Crostini | \$5
Pickled Cherry
- Lump Crab Cake with Creole Aioli | \$5
- Rosemary Marinated Baby Lamb Bites | \$5
Chef's Pesto

Displayed

Priced Per Person

Grilled Vegetable Display | \$5

Seasonal Vegetables Marinated then Grilled

Baked Brie en Croûte | \$5

Raspberry & Toasted Almond
Served with Toasted Crostini

Fresh Fruit Display | \$6

Seasonal Fruit Display

Classic Cheese Display | \$7

Garnished with Fruit, Assorted Nuts & Crackers

Smoked Salmon Display | \$7

Served with Traditional Accompaniments

Shrimp Cocktail | \$10

Served with Lemon Wedges & Cocktail Sauce

Little China | \$10

Pork Gyoza, Crab Rangoon, Veggie Spring Rolls

Butcher Block Charcuterie | \$10

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



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)

Chilled Seafood Bar | \$20*

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

**based on availability and market price*

Poke Bowls | \$16

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

Pulled Pork Parfaits | \$11

House Smoked Pulled Pork, Creamy Grits, Collards

Slider Station | \$9

Choice of Two

Texas Style Brisket | Pulled Pork | Fried Chicken

Fried Catfish | BBQ Pork Belly | House Ground Beef with American Cheese

+\$5 Crab Cake with Lemon Aioli | +\$5 Lamb Burger with Tzatziki

Whipped Potato Bar | \$8

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

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

Mac & Cheese Bar | \$7

Served with Chives, Cheddar Cheese, Diced Ham, Smoked Bacon

Tobacco Onions & Hot Sauce

Add Boneless Fried Chicken - \$4 | Add Grilled Shrimp - \$6

Salad Station | \$6

Choice of One

House, Caesar, or Seasonal

Chef's Choice of Toppings and Dressings

Add Grilled Chicken - \$5 | Add Grilled Salmon - \$7

Carved Stations

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.

(minimum 50 guests)

Roasted Beef Tenderloin | \$26

Whole Grain Mustard, Horseradish Cream

Fresh Herb & Garlic Crusted Prime Rib | \$23

Au Jus, Horseradish Cream

Black Pepper & Sea Salt Crusted NY Strip Steak | \$20

Red Onion Marmalade, Horseradish Cream

Slow-Roasted Pork Loin | \$12

Fresh Herb Jus

Sesame Encrusted Tuna Loin | \$22

Wasabi Cream

Roasted Whole Side of Salmon | \$10

Lemon Dill Cream

Entrée Stations

Priced Per Person

Pasta | \$13

Choice of Two

Penne Pasta

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

Farfalle Pasta

Baby Spinach, Sun-dried Tomatoes & Chicken in Pesto Cream Sauce

Cheese Tortellini

Roasted Portobello Mushrooms, Tomato Cream Sauce, Shaved Parmesan

Chicken Alfredo

Risotto | \$13

Choice of One

Wild Mushroom Risotto

Caramelized Shallots & Shaved Ricotta Salata

Roasted Tomato

Street Tacos | \$14

Grilled Chicken | Carne Asada

Diced Onions, Fresh Cilantro, Lime Wedges, Sliced Jalapenos,

Pico de Gallo, Guacamole, Sour Cream, Queso Fresco,

Soft Corn and Flour Tortillas

(gluten free option upon request)

Starter Salads

Priced Per Person

NRCC Artisan Greens Salad | \$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 Iceburg Wedge, Applewood Smoked Bacon, Grape Tomatoes,
Crumbled Blue Cheese, Shaved Red Onions
Blue Cheese Dressing

Arugula & Baby Spinach Salad | \$7

Available April to September

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

Kale and Apple Salad | \$7

Available September to March

Baby Kale, Crisp Apples, Fennel, Toasted Pine Nuts, Goat Cheese
Citrus-Herb Vinaigrette

Plated Dinner

Priced Per Person

Chicken

Lemon & Thyme French Cut Chicken Breast | \$28

Herb-Roasted Red Bliss Potatoes, Grilled Asparagus, Lemon and Thyme Chicken Jus

Stuffed Breast of Chicken | \$29

Stuffed with Sun-dried Tomatoes, Mozzarella and Spinach,
with Creamy Parmesan Polenta, Grilled Broccolini, Balsamic Demi Glace

Seafood

Crab Cakes | \$44

Pan Seared Lump Crab Cakes, Au Gratin Potatoes, Haricot Vert

Atlantic Salmon | \$38

Pan Seared Salmon Filet, Whipped Potatoes, Grilled Asparagus, Lemon Cream Sauce

Pork

Braised Pork Belly | \$32

Heritage Farms Soy Ginger Glazed Cripsy Pork Belly, Fried Sticky Rice Cake, Grilled Bok Choy, Sweet Mirin

Bone in Sweet Tea Brined Pork Chop | \$30

Heritage Farms Pork Chop, Sweet Potato Hash, Southern Style Green Beans, Memphis BBQ Sauce

Beef

Prime NY Strip | \$52

10oz Grilled "Linz" NY Strip, Whipped Blue Cheese Potatoes, Haricot Vert,
Roasted Tomatoes, Roasted Garlic Butter

Filet Mignon | \$42

8oz. Filet Mignon, Herb-Roasted Fingerling Potatoes, Asparagus Spears,
Maitre d' Butter, Demi-Glace

Vegetarian

Penne Alla Vodka | \$30

Baby Penne Pasta, House-made Tomato Cream, Baby Spinach, Fresh Mozzarella, Fresh Basil

Duet

8oz. Grilled Filet Mignon or 6oz. French Cut Chicken | \$50

Whipped Potatoes, Haricot Vert, Herb Sherry Cream Sauce
Paired with the Host's Choice of 4oz. Salmon, 3 Jumbo Shrimp
\$5 upcharge - 3oz. Crab Cake or a 4oz. Lobster Tail

Dinner Buffet

Priced Per Person

\$34

Choice of two salads, two sides, and three entrées.
Includes rolls, tea and coffee station.

Signature Entrées

Choice of Three

Stuffed Breast of Chicken

Sun-dried Tomatoes, Spinach & Mozzarella Cheese, Balsamic Demi Glace

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

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

Premium Entrées

\$5 upcharge per Premium Entree

NY Strip

Grouper

Braised Pork Shank

Salads

Choice of Two

Roasted Corn, Black Bean, and Arugula Salad

Warm German Fingerling Potato Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Herb Marinated Vegetable Salad

Cucumber, Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

Sides

Choice of Two

Vegetables

Seasonal Vegetables

Broccolini with Garlic & Shallots

Haricot Verts with Toasted Almonds

Roasted Brussels Sprouts

Roasted Carrots & Funnel with Thyme & Honey

Starches

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

Mini 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

Mini Cake Bites

Carrot Cake
Cream Cheese Icing

Red Velvet
Cream Cheese Icing

Chocolate S'more
Marshmallow

Vanilla Bean
Raspberry Buttercream

Shooters

Cheesecake Mousse
Choice of Raspberry, Mango, or Cherry

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

Pie or 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

Plated Desserts

White Chocolate Raspberry Almond Torte | \$10

White Chocolate Sauce, Fresh Raspberries, Whipped Vanilla Bean Ganache

Key Lime Pie | \$7

Whipped Cream, Strawberry Sauce, Fresh Strawberry

Banana Rum Torte | \$8

Rum Caramel Sauce, Ganache

Seasonal Cheesecake | \$7

Toppings May Vary

Chocolate Hazelnut Mousse Cake | \$9

Passionfruit Sauce, Whipped Chocolate Ganache

Tiramisu | \$9

Mocha Sauce, Whipped Cream

Notes



**NORTH RIDGE
COUNTRY CLUB**

6612 FALLS OF NEUSE ROAD, RALEIGH, NC 27615