

# *The Ranch Golf Club*

## *Event Package*

### **Silicon Valley Dining Room**

Monday – Thursday	Friday	Saturday	Sunday
\$1,500	\$2,000	\$3,500	\$2,500

Maximum Capacity of 300 Guests Seated Comfortably

Facility Fee Includes

5 Hours of Club Use

Event Coordinator to Assist in Details

The Ranch Staff to Set-Up, Assist, & Clean-Up

Projection Screen

Plasma Monitors

Coat Rack

Complimentary Dance Floor

Chivari Chairs & Cushions

Linens & Napkins of Choice Color

Tables, China, Stemware, & Flatware

Votive Candles & Mirror Centerpieces

#### **Food & Beverage Minimum**

Monday – Thursday	Friday	Saturday	Sunday
\$5,000	\$8,000	\$15,000	\$10,000

∞

### **Luncheon Package**

#### **Room Charge**

Monday – Thursday	Friday	Saturday	Sunday
\$750	\$1,000	\$1,750	\$1,250

#### **Food & Beverage Minimum**

Monday – Thursday	Friday	Saturday	Sunday
\$2,500	\$4,000	\$7,500	\$5,000

**(3 hours of Club Use)**

∞

#### **Additional Fees**

Event Overtime Fee of \$500 Per Hour.

All Prices, Excluding Room Charge, are Subject to a 20%

Taxable Service Charge & Applicable Sales Tax.

# *The Ranch Golf Club*

## *Event Package*

*(continued)*

### **Valley View Banquet Room**

Monday – Thursday	Friday	Saturday	Sunday
\$250	\$350	\$750	\$500

Maximum Capacity of 70 Guests Seated Comfortably

5 Hours of Club Use

Event Coordinator to Assist in Details

The Ranch Staff to Set-Up, Assist, & Clean-Up

Projection Screen

Plasma Monitors

Coat Rack

Chivari Chairs & Cushions

Linens & Napkins of Choice Color

Tables, China, Stemware, & Flatware

Votive Candles & Mirror Centerpieces

∞

#### **Food & Beverage Minimum**

Monday - Friday	Saturday	Sunday
\$1,000	\$2,000	\$1,500

∞

### **Luncheon Package**

#### **Room Charge**

Monday – Thursday	Friday	Saturday	Sunday
\$125	\$175	\$375	\$250

#### **Food & Beverage Minimum**

Monday – Friday	Saturday	Sunday
\$500	\$1,000	\$750

**(3 hours of Club Use)**

∞

#### **Additional Fees**

Event Overtime Fee of \$200 Per Hour.

All Prices, Excluding Room Charge, are Subject to a 20% Taxable Service Charge & Applicable Sales Tax.

# *Lunch*

Sundried Tomato Consommé  
Rosemary Croutons

Marinated Sesame Chicken with  
Braised Shitake Mushrooms & Baby Bok Choy

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$26 Per Person ++

∞

Caesar Salad with Grilled Shitake Mushrooms

Penne Pasta, Roasted Vegetables with  
Grilled Breast of Chicken & Sundried Tomatoes

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$28 Per Person ++

∞

Fresh Fufala Mozzarella & Marinated Tomatoes

Grilled Salmon, on a Bed of Cucumbers & Mixed Greens  
with Tarragon, Orange Dressing

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$29 Per Person ++

∞

# *Lunch*

*(continued)*

Arrowhead Spinach, Enoki Mushrooms, Gorgonzola Cheese  
Champagne Vinaigrette

Filet of Lake Superior White Fish with  
Smoked Tomato & Ligurian Olive Sauce

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$31 Per Person ++

∞

Asian Mesclun of Greens  
Herbed Balsamic Vinaigrette

Grilled Lamb Loin with Blue Cheese Gnocchetti &  
Black Olive Bread Crumb

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$32 Per Person ++

∞

Thai Prawn Salad with Glass Noodles

Teriyaki Marinated Beef Filet with Fresh Vegetables

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$35 Per Person ++

**Prices Subject Sales Tax & 20% Gratuity Charge**

# *Dinner*

Wild Mushroom Soup

Bibb Lettuce with Walnut Dressing

Roast Chicken in Tarragon Jus with Tumeric Rice

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$40 Per Person ++

∞

Crab Cakes with Asparagus Mango Lime Relish

Belgian Endive with Truffle Oil

Stuffed Breast of Chicken with Shitake Mushrooms  
Mixed Fried Rice

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$45 Per Person ++

∞

Carrot & Ginger Soup

Goat Cheese, Bibb, Mache, Arugula, Belgian Endive & Radicchio  
Balsamic Vinaigrette

Miso Marinated Grilled Seabass  
Oriental Vinaigrette

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$50 Per Person ++

# *Dinner*

*(continued)*

Organic Red Lentil Soup

Seared Ahi Tuna Sashimi & Salmon Tartare

Filet of Beef with  
Wild Mushrooms & Madeira Glaze

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$55 Per Person ++

∞

Sautéed Fresh Goose Liver with Cabernet Grapes

Avocado on Butter Lettuce  
Cilantro Vinaigrette

Steamed Norwegian Salmon, Baby Spinach  
Sorrel Sauce

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$58 Per Person ++

∞

Bibb, Mache, Arugula, Belgian Endive & Radicchio with  
Smoked Salmon & Fresh Dill

Roasted Veal Chop with Olive Au Gratin Potatoes  
Tarragon Sauce

Fresh Fruit or Choice of Dessert

Selections of Breads & Sweet Butter

Freshly Brewed Coffee or Tea

\$65 Per Person ++

**Prices Subject to Sales Tax & 20% Gratuity Charge**

# Cold Hors D'oeuvres

**(\$2.75 Per Piece)**

Assorted Finger Sandwiches

Bruschetta with Tomato, Basil & Olive Oil

Fresh Mozzarella & Tomato on a Crostini

Prosciutto Wrapped Asparagus with Balsamic Syrup

**(\$3.00 Per Piece)**

Chicken Curry with Cucumber

Cream Cheese with Sun Dried Tomatoes on Garlic Toast

Sliced Roast Beef on French Bread with Mustard

Artichoke Bottoms with Crab Meat

**(\$3.75 Per Piece)**

Lavosh and Smoked Salmon

Seared Tuna with Seaweed & Wonton Chip

Steamed Red Potatoes with Caviar & Sour Cream

Spicy Southwestern Grilled Prawns

Jumbo Prawns on Ice

Tuna Tartar on Cucumber

Chilled Prawns with Mango Relish

Seafood Ceviche in a Tartlet Shell

# Hot Hors D'oeuvres

**(\$2.75 Per Piece)**

Spicy Chicken Drumettes

Meat Ball in Marinara Sauce

Assorted Mini Quiche

Crispy Oriental Egg Rolls

Mini Chicken Quesadillas

Dim Sum Assortment

Vietnamese Spring Rolls

Vegetable Samosa

**(\$3.00 Per Piece)**

Spanikopita

Sausage & Spinach Stuffed Mushrooms

Fried Cheese Raviolis

Teriyaki Beef Skewers

Jalapeno Poppers

Barbecue Glazed Buffalo Wings

Vegetarian Egg Rolls

Chicken & Spinach Pot Stickers

Pork Wonton

Chicken Pineapple Kabob

Chicken Satay

**(\$3.75 Per Piece)**

Scallop Rumaki

Mini Crab Cakes

Andouille Sausage en Croute

Cozy Shrimp

Coconut Shrimp

*Dessert Choices*  
*(Please Select One)*

*Lunch & Dinner*

∞

***Duo Chocolate Mousse***

*Three Layers of Light Chocolate Cake, White Chocolate Mousse,  
Dark Chocolate Mousse, Chocolate Glaze, & Caramelized Hazelnuts.*

∞

***Raspberry Opera Cake***

*Alternating Layers of Almond Sponge Cake,  
Vanilla Butter Cream, Raspberry Jam, & Vanilla Pastry Cream.*

∞

***Tiramisu Wrapped in Chocolate***

*Layered Cake with Espresso Soaked Lady Fingers,  
Mascarpone Cheese, Marsala Wine,  
Wrapped with Chocolate Ring, Dusted with Cocoa Powder.*

# Specialty Sandwich Buffet

**Soup du Jour**

**Sliced Seasonal Fruits & Berries**

**Mediterranean Feta Cheese & Tomato Salad**

**Grilled and Roasted Vegetables & Parmesan Cheese**

**Organic Baby Greens Tossed with Crisp Vegetables  
& a Red Wine Vinaigrette**

**Tray of Relishes & Garnishes**

**Selection of Sandwiches to include:**

**Grilled Vegetable Sandwich**

**California Chicken Club Sandwich**

**Roast Beef & Brie Cheese on French Baguette**

**Mini Fruit Tarts, Cheese Cakes & Brownies**

**\$18 Per Person  
(Lunch Only)**

# *Greek Isle Buffet*

*Greek Salad with Cucumbers, Tomatoes, Red onions,  
Kalamata olives & Feta cheese*

*Butter lettuce & Radicchio with Bay Shrimp,  
Sweet Tomatoes & Roquefort dressing*

*Chicken Scaloppini with Wild Mushrooms, Tomato  
Concasse,  
Capers & Marsala Wine Sauce*

*Steamed Salmon in a Lemon Fennel Fumet served with  
Black Mussels, Basil & Bay Shrimp*

*Tri-Colored Ravioli with Roasted Red Pepper Sauce*

*Chef's Selection of Seasonal Vegetables*

*Assorted Mini Desserts & Baklava*

*Seasonal Fruit & Berries*

*Lunch: \$30 Per Person*

*Dinner: \$40 Per Person*

# *Baja Buffet*

**Traditional Tortilla Soup with Garnishes**

**Achiote Marinated Grilled Vegetables &  
Cotija Cheese**

**Charred Tomatillos and Poblano Peppers with  
Fresh Cherry Tomatoes & Cilantro Vinaigrette**

**Southwestern Caesar with Corn, Black Beans &  
Tortilla Strips**

**Marinated Chicken & Beef Fajitas served with  
Grilled Peppers & Onions, Flour Tortillas,  
Pico de Gallo, Guacamole, Sour Cream &  
Tres Quesos**

**Baked Onion & Cheese Enchiladas served with  
Cascabel Chili Sauce, Mexican Rice &  
Pinto Beans**

**Chef's Selection of Assorted Mini Desserts**

**Lunch: \$30 Per Person**

**Dinner: \$40 Per Person**

# *Italian Buffet*

## Caesar Salad

Hearts of Romaine with Garlic Croutons,  
Shaved Reggiano & Classic Caesar Dressing

Mixed Baby Greens with Sweet Tomatoes,  
Spiced Pecans, Gorgonzola & Balsamic Vinaigrette

Eggplant Parmigiana served with  
Plum Tomato sauce & Three Cheeses

Grilled Chicken Breast Served with  
Artichoke Hearts, Olives & Tomatoes

Ziti with Italian Sausage, Sweet Peppers,  
Onions & Aurora Sauce

## Garlic Bread

Tiramisu, Biscotti & Joseph Schmidt Truffles

Lunch: \$32 Per Person

Dinner: \$42 Per Person

# The Ranch Buffet

Soup du Jour

Baby Greens with Spiced Pecans, Red Grapes,  
Gorgonzola & Balsamic Vinaigrette

Pasta Salad Made with Feta Cheese & Sun Dried  
Tomatoes

Chicken Breast Provencal served with Rustic Thyme,  
Garlic Sauce & Pearled Couscous

Strip Loin of Beef

Porcini and Mascarpone Ravioli with Sun Dried  
Tomato,  
Pesto Sauce & Shaved Parmesan

Fresh Baked Rolls with Sweet Butter

Assortment of Mini Cheese Cakes & Chocolate Éclairs

Lunch: \$35 Per Person

Dinner: \$45 Per Person

# Bar and Beverage Package

## Package One

Unlimited House Cabernet and Chardonnay Wine,  
Soft Drinks, Assorted Juice  
\$15 Per Person

∞

## Package Two

Unlimited House Cabernet and Chardonnay Wine,  
Domestic Draft and Bottled Beer, Soft Drinks, Assorted Juice  
\$20 Per Person

∞

## Package Three

Unlimited House Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well Drinks, Soft Drinks, Assorted Juice  
\$30 Per Person

∞

## Package Four

Unlimited House Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well and Call Drinks, Soft Drinks,  
Assorted Juice  
\$35 Per Person

∞

## Package Five

### “Open Bar”

Unlimited Upgraded Cabernet and Chardonnay Wine,  
Domestic and Imported Draft and Bottled Beer, Well, Call, and Premium Drinks, Soft  
Drinks, and Assorted Juices  
\$40 Per Person

∞

## Additional Fees

Unlimited Fountain & Assorted Juices  
\$5 Per Person

Corkage Fee  
\$15

Wine Selections (Per Bottle)  
\$24 House    \$28 Upgraded    \$35 Premium

Champagne (Per Bottle)  
\$24 House    \$32 Upgraded    \$48 Premium

Portable Bar  
\$150

All Bar and Beverage Packages are Served from the Bar only,  
with the Exception of Passed Champagne.  
An Additional Charge will be Assessed for Portable Bars and/or Wine Stations.  
We Reserve the Right to Stop Service Due to Over Consumption.  
All Prices are Subject to a 20% Taxable Service Charge & Applicable Sales Tax.



## The Ranch Golf Club Spirits Menu

Type of Spirit	Well Brand	Call Brand	Premium Brand	Prestige Brand
<b>Brandy</b>	-Jacques Bonet	-Hennessy VS	-Martell VSOP -Remy Martin VSOP	-Remy Martin XO
<b>Gin</b>	-Barton -Seagram's	-Tanqueray -Bombay Dry -Beefeaters	-Bombay Sapphire -Hendricks	
<b>Vodka</b>	-Smirnoff	-Absolut -Stolichnaya -Skyy	-Ketel One -Grey Goose	
<b>Tequila</b>	-Aztec Gold	-Casadores Anejo, Blanco -Jose Cuervo -Sauza Hornitos	-Casadores Reposado -Patron Anejo -Patron Silver -Herradura Anejo	
<b>Rum</b>	-Barton	-Myers Dark -Captain Morgan -Bacardi	-Bacardi 151	
<b>Scotch Whiskey</b>	-Claymore	-Cutty Sark -Johnny Walker Red -Dewars	-Chivas -Johnny Walker Black & Gold -Glenfiddich -Glenlivet 12	-Maccallan 18 -Glenlivet 18 -Lagauvlin 16 -Lagauvlin 18
<b>Whiskey Bourbon</b>	-Beam Eight Star	-Jim Beam -Jameson's -Seagram's V.O. -Seagram's 7 -Canadian Club -Jack Daniels	-Wild Turkey -Makers Mark -Bushmills -Crown Royal	