

The Ranch Golf Club

Event Package

Silicon Valley Dining Room

Monday – Thursday	Friday	Saturday	Sunday
\$1,500	\$2,200	\$3,900	\$2,700

Maximum Capacity of 300 Guests Seated Comfortably

Facility Fee Includes

5 Hours of Club Use

Venue Coordinator to Assist in Some Details

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

Projection Screen

Outdoor Heaters

Complimentary Dance Floor

Mahogany Chivari Chairs & Ivory Cushions

Standard Linens

Tables, China, Stemware, & Flatware

Votive Candles

Food & Beverage Minimum

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

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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)

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Additional Fees

Event Overtime Fee of \$1,000 Per Hour.

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

The Ranch Golf Club

Event Package

Valley View Banquet Room

Monday – Thursday	Friday	Saturday	Sunday
\$250	\$400	\$750	\$500

Maximum Capacity of 65 Guests Seated Comfortably
5 Hours of Club Use

Venue Coordinator to Assist in Some Details
The Ranch Staff to Set-Up, Assist, & Clean-Up

Projection Screen
Outdoor Heaters

Mahogany Chivari Chairs & Ivory Cushions
Standard Linens

Tables, China, Stemware, & Flatware
Votive Candles

∞

Food & Beverage Minimum

Monday – Thursday	Friday	Saturday	Sunday
\$500	\$700	\$1,000	\$800

∞

Luncheon Package

Room Charge

Monday – Thursday	Friday	Saturday	Sunday
\$200	\$250	\$375	\$250

Food & Beverage Minimum

Monday – Friday	Saturday	Sunday
\$300	\$500	\$400

(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.

The Ranch Golf Club
Breakfast Buffet Menu

The Continental Breakfast

Assorted Bagels with Cream Cheese
Pastries & Danishes
Fresh Fruit Platter
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Water, and & Assorted Teas
\$12 Per Person ++

The Ranch Breakfast Buffet

Assorted Bagels with Cream Cheese
Pastries & Danishes
Fresh Fruit Platter
Scrambled Eggs
Seasoned Breakfast Potatoes
Applewood Bacon & Sausage
Buttermilk Pancakes
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Water, and & Assorted Teas
\$18 Per Person ++

The Ranch Golf Club
Breakfast Buffet Menu
(Continued)

The Deluxe Ranch Breakfast Buffet

Assorted Bagels with Cream Cheese
Pastries & Danishes
Seasoned Breakfast Potatoes or Hash Browns
Scrambled Eggs
Applewood Bacon & Sausage
Buttermilk Pancakes
Eggs Benedict
Orange Cinnamon French Toast
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Water, and & Assorted Teas
\$26 Per Person ++

Plated Lunches

Salad Options:

(Choice of one)

- Sundried Tomato Consommé Rosemary Croutons
- Fresh Fufala Mozzarella & Marinated Tomatoes
- Caesar Salad with Grilled Shitake Mushrooms
 - Thai Prawn Salad with Glass Noodles

Entree Options:

(Choice of two + Vegetarian Option)

- Marinated Sesame Chicken with Braised Shitake Mushrooms & Baby Bok Choy
- Grilled Salmon, on a bed of Cucumbers & Mixed Greens with Tarragon, Orange Dressing
- Penne Pasta, Roasted Vegetables with Grilled Breast of Chicken & Sundried Tomatoes
 - Teriyaki Marinated Beef Filet with Fresh Vegetables

*Selections of Breads & Sweet Butter included with all meals

\$35 Per Person ++

Prices Subject to Sales Tax & 20% Gratuity Charge

Plated Dinners

Passed Appetizer Options:

(Choice of one)

- Tomato Bruschetta
- Creek Stone Steak Skewers
 - Seared Ahi Tuna
- Crab Cakes w/ Asparagus Mango Lime Relish

Salad Options:

(Choice of one)

- Bibb Lettuce with Walnut Dressing
- Avocado on Butter Lettuce with Cilantro Vinaigrette
- Goat Cheese, Bibb, Mache, Arugula, Belgian Endive & Radicchio with Balsamic Vinaigrette
 - Baby Beet & Spinach

Entree Options:

(Choice of two + Vegetarian Option)

- Stuffed Breast of Chicken with Shitake Mushrooms & Fried Rice
 - Steamed Norwegian Salmon with Wild Rice
- Miso Marinated Grilled Seabass with Oriental Vinaigrette & Fried Rice
- Filet Mignon with Wild Mushrooms & Madeira Glaze with Garlic Mashed Potatoes

Dessert Options:

(Choice of one)

- Duo Chocolate Mousse Cake
 - Raspberry Opera Cake
- Tiramisu Wrapped in Chocolate

*Selections of Breads & Sweet Butter included with all meals

\$60 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

Spicy Chicken Drumettes	Spanikopita	Scallop Rumaki
Meat Ball in Marinara Sauce	Sausage & Spinach Stuffed Mushrooms	Mini Crab Cakes
Assorted Mini Quiche	Fried Cheese Raviolis	Andouille Sausage en Croute
Crispy Oriental Egg Rolls	Teriyaki Beef Skewers	Cozy Shrimp
Mini Chicken Quesadillas	Jalapeno Poppers	Coconut Shrimp ∞ <i>(\$3.75 Per Piece)</i>
Vietnamese Spring Rolls	Barbecue Glazed Buffalo Wings	
Vegetable Samosa ∞ <i>(\$2.75 Per Piece)</i>	Vegetarian Egg Rolls	
	Chicken & Spinach Pot Stickers	
	Pork Wonton	
	Chicken Pineapple Kabob	
	Chicken Satay ∞ <i>(\$3.00 Per Piece)</i>	

Late Night Snacks

(Unlimited late night snacks for your guests)

Taco Bar

Served in our courtyard.

Unlimited corn tortillas, three meats of Tai Chicken, Beef, and Chorizo. Beans, rice, cheese, lettuce, tomatoes, Pico de Gallo, salsa, and guacamole included.

\$12 Per Person ++

∞

Slider Buffet Station

Buffet of beef sliders with your choice of cheese, pickles, and condiments

\$12 Per Person ++

∞

Potsticker Buffet Station

Buffet of potstickers with dipping sauce

\$7 Per Person ++

∞

Barbeque Glazed Buffalo Wings Buffet Station

Buffet of Buffalo Wings, Celery, and Ranch dipping sauce

\$12 Per Person ++

∞

Assorted Finger Sandwich Buffet Station

Assortment of Ham, Turkey, and Roast Beef finger sandwiches

\$12 Per Person ++

Specialty Sandwich Buffet

Soup du Jour

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

Freshly Baked Cookies

Freshly Brewed Coffee, Water, and Ice Tea

*\$24 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

Freshly Brewed Coffee, Water, and Ice Tea

Lunch: \$35 Per Person ++

Dinner: \$45 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

Freshly Brewed Coffee, Water, and Ice Tea

Lunch: \$38 Per Person ++

Dinner: \$48 Per Person ++

Italian Buffet

Caesar Salad

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

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

Eggplant Parmigiano 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

Freshly Brewed Coffee, Water, and Ice Tea

Lunch: \$35 Per Person ++

Dinner: \$45 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

Chef's Selection of Seasonal Vegetables

Fresh Baked Rolls with Sweet Butter

Assortment of Mini Cheese Cakes & Chocolate Éclairs

Freshly Brewed Coffee, Water, and Ice Tea

Lunch: \$40 Per Person ++

Dinner: \$50 Per Person ++

Bar and Beverage Packages

(Packages are priced at 5 hours of unlimited consumption)

Package One

Unlimited House Cabernet, Pinot Noir, Sauvignon Blanc and Chardonnay, Soft Drinks, & Assorted Juices

\$18 Per Person

∞

Package Two

Unlimited House Cabernet, Pinot Noir, Sauvignon Blanc and Chardonnay; Domestic & Imported Draft & Bottled Beer, Soft Drinks, & Assorted Juices

\$24 Per Person

∞

Package Three

"Full Well Bar"

House Cabernet, Pinot Noir, Sauvignon Blanc and Chardonnay & Imported Draft & Bottled Beer, Well Brand Drinks, Soft Drinks, & Assorted Juices

\$35 Per Person

∞

Package Four

"Full Call Bar"

House Cabernet, Pinot Noir, Sauvignon Blanc and Chardonnay , Domestic & Imported Draft & Bottled Beer, Well & Call Brand Drinks, Soft Drinks, & Assorted Juices

\$38 Per Person

∞

Package Five

"Full Premium Bar"

House Cabernet, Pinot Noir, Sauvignon Blanc and Chardonnay , Domestic & Imported Draft & Bottled Beer, Well, Call, & Premium Brand Drinks, Soft Drinks, & Assorted Juices

\$45 Per Person

∞

Hosted Bar Option Available

∞

Signature Drink Add-On

\$1000

∞

Additional Fees

Unlimited Sodas & Assorted Juices

\$5 Per Person

Corkage Fee

\$15/750ML bottle

Wine & Champagne Selections (Per Bottle)

\$24 House \$28 Midgrade \$35 Premium

Portable Bar

\$200

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 (\$6.25)	Call Brand (\$8)	Premium Brand (\$9-\$10)	Prestige Brand (\$12-\$22)
Brandy	Jacques Bonet	Courvoisier V.S	Hennessy V.S Remy Martin V.S.O.P Martell V.S.O.P	Remy Martin X.O Hennessy Privelege
Gin	Gordon's Dry	Tanqueray Bombay Dry Beefeater	Bombay Sapphire Hendricks Nolet's	
Vodka	Nikolai	Titos Absolut Stolichnaya	Ketel One Grey Goose Ciroc Belvedere	
Tequila	Torada	Casadores Blanco Jose Cuervo Sauza Hornitos	Patron Anejo Patron Silver Herradura Anejo Herradura Blanco Cassadores Blanco Don Julio Silver Don Julio Anejo Don Julio Reposado	
Rum	Barton's	Myers's Dark Captain Morgan Bacardi	Bacardi 151	
Scotch Whiskey	Old Smuggler	Johnny Walker Red Dewar's Seagram's V.O Canadian Club	Chivas Johnny Walker Black Glenfiddich 12 Years Glenlivet 12 Years Macallan 12 Years Crown Royal	Macallan 18 Yrs Glenfiddich 18 Yrs Glenlivet 18 Yrs
Whiskey Bourbon	Beam Eight Star	Jim Beam Jameson Seagram's 7 Wild Turkey Maker's Mark Bulleit Jack Daniel's	Woodford Reserve Gentleman Jack	

