

# Wedding Dinner Selections

*Includes Salad, Starch, Fresh Vegetable, Rolls*

## **Entrées**

### **Prime Rib of Beef**

*Slow Roasted, Served with Natural Au Jus*

8oz \$24.25

10oz \$26.25

### **10 Oz Ribeye**

*Grilled (Medium)*

\$26.25

### **Filet of Beef Tenderloin**

*8oz Filet Mignon with Butter*

\$30.45

### **Filet and Chicken Grill**

*5oz Filet Mignon paired with 4 oz Breast of Marinated Chicken*

\$30.45

### **Surf and Turf Combination**

*5oz Filet Mignon paired with Choice of Blackened Tilapia,  
Three Grilled Shrimp or Baked Filet of Salmon*

\$31.45

### **Blackened Tilapia**

*With Lemon Caper Butter*

\$23.25

### **Filet of Salmon**

*Grilled with Dill Butter or Maple Almond*

\$25.25

### **Chicken Piccata**

*Sautéed Breast of Chicken finished in White wine, Capers, Garlic and Butter Sauce*

\$22.25

### **Chicken Florentine**

*Sautéed Breast of Marinated Chicken with a Florentine Cream Sauce*

\$22.25

### **Chicken Marsala**

*Sautéed Boneless Breast of Marinated Chicken, Mushrooms & Marsala Sauce*

\$22.25

### **Children's Meal**

*Chicken Fingers or Cheeseburger with Waffle Fries and Applesauce*

\$10.25

# Wedding Dinner Accompaniments

## *Salads*

*(Please Select One)*

### *Garden*

**Crisp Mixed Greens with Seasonal Garnish and choice of Dressing**

### *Caesar Insalata*

**Romaine, Croutons, Parmesan and Classic Caesar Dressing**

## *Starch*

*(Please Select One)*

*Baked Potato*

*Duchess*

*Roasted Baby Reds*

*Garlic Yukon Mashed*

*Wild Rice Pilaf*

## *Fresh Vegetables*

*(Please Select One)*

*Green Bean Medley*

*California Medley*

*Baby Carrots*

*Caribbean Medley*

*Steamed Broccoli*

# *WeaverRidge Inclusive Reception*

## *Libation*

*4 hour Open Premium Bar*

## *Hors D'oeuvres*

*One hour of Hors d'oeuvres - (3) Cold (3) Hot*

## *Champagne Toast*

## *Entrée*

*Accompanied by salad, starch, fresh vegetable, rolls, coffee & tea*

## *Inclusive Reception Hors D'oeuvres*

*\$9.45 per Person Additional with Dinner Selection  
Includes Choice of Six Hors d'oeuvres*

### *Chilled Appetizers*

*Herb Cheese Stuffed Celery  
Herb Cheese Stuffed Salami Horns  
Proscuitto Wrapped Melon  
Mini Muffuletta Sandwiches  
Mini Club Sandwiches  
Cheddar Cheese Spread with Crushed Pecans  
Smoked Turkey Pinwheels in Sundried Tomato Wrap  
Cucumber Rounds with Salmon Mousse*

*Cucumber Rounds with Herb Cheese  
Tomato & Basil Bruchetta  
Smoked Salmon Bites  
Salami Kabobs*

### *Warm Appetizers*

*Mini Tacos  
Stuffed Cheese Bread  
Popcorn Shrimp  
Pork Egg Rolls  
Gorgonzola Bruchetta  
Tenderloin Bites  
Swedish Meatballs  
Sweet & Sour Meatballs  
Italian Meatballs*

*Mozzarella Florentine Pinwheels  
Fried Ravioli with Marinara  
Buffalo Popcorn Shrimp  
Cheese & Sundried Tomato Tarts  
Mini Quiche  
Chicken Wings  
Artichoke Stuffed Mushrooms  
Sausage Stuffed Meatballs  
Crab Stuffed Mushrooms*

### *Chilled Dips*

*Spinach & Herb  
Shrimp & Crab  
Crab  
Sundried Tomato  
Garden  
Roasted Onion  
Pepper Cheese  
Pimento Cheese*

*BLT  
Shrimp  
Cucumber  
Tex Mex  
Bacon Blue Cheese  
Tapenade  
Bleu Cheese*

### *Warm Dips*

*Cheddar Bacon  
Roasted Garbanzo Beans  
Baked Crab  
Baked Artichoke  
Sausage Cheese*

*Artichoke & Spinach  
Baked Shrimp  
Baked Shrimp & Crab  
Chile Quesa  
Reuben*

*All dips served with an Assortment of Crackers or Chips*

# *Inclusive Reception Dinners*

*Includes Salad, Starch, Fresh Vegetable, Rolls*

## **Entrées**

### ***Prime Rib of Beef***

*Slow Roasted, Served with Natural Au Jus*

8oz \$54.55

10oz \$57.75

### ***10 Oz Ribeye***

*Grilled (Medium)*

\$57.75

### ***Filet of Beef Tenderloin***

*8oz Filet Mignon with Butter*

\$64.75

### ***Filet and Chicken Grill***

*5oz Filet Mignon paired with 4 oz Breast of Marinated Chicken*

\$64.75

### ***Surf and Turf Combination***

*5oz Filet Mignon paired with Choice of Blackened Tilapia,*

*Three Grilled Shrimp or Baked Filet of Salmon*

\$64.75

### ***Blackened Tilapia***

*With Lemon Caper Butter*

\$56.55

### ***Filet of Salmon***

*Grilled with Dill Butter or Maple Almond*

\$57.75

### ***Chicken Piccata***

*Sautéed Breast of Chicken finished in White wine, Capers, Garlic and Butter Sauce*

\$54.55

### ***Chicken Florentine***

*Sautéed Breast of Marinated Chicken with a Florentine Cream Sauce*

\$54.55

### ***Chicken Marsala***

*Sautéed Boneless Breast of Marinated Chicken, Mushrooms & Marsala Sauce*

\$54.55

### ***Children's Meal***

*Chicken Fingers or Cheeseburger with Waffle Fries and Applesauce*

\$15.75

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*The above are subject to a 20% service charge and all applicable taxes.  
Menu pricing is subject to change.*

# Two (2) hour “Create Your Plate” Reception

Choose Six (6) Appetizers and One (1) Station

## *Chilled Appetizers*

<i>Herb Cheese Stuffed Salami Horns</i>	<i>Tomato &amp; Basil Bruchetta</i>
<i>Mini Club Sandwiches</i>	<i>Proscuitto Wrapped Melon</i>
<i>Herb Cheese Stuffed Celery</i>	
<i>Smoked Turkey Pinwheels in Sundried Tomato Wrap</i>	
<i>Cheddar Cheese Spread with Crushed Pecans*</i>	
<i>Spinach &amp; Herb Dip *</i>	<i>Shrimp &amp; Crab Dip*</i>
<i>Bacon Bleu Cheese Dip*</i>	<i>BLT Dip*</i>
<i>Cucumber Dip*</i>	<i>Sundried Tomato Dip*</i>
<i>Tex Mex Ranch Dip*</i>	<i>Pimento Cheese Dip*</i>

*\*Complete with crackers or Tortilla Chips*

## *Warm Appetizers*

<i>Crab Stuffed Mushrooms</i>	<i>Chicken Kabobs</i>
<i>Artichoke Stuffed Mushrooms</i>	<i>Beef Kabobs</i>
<i>Sausage Stuffed Mushrooms</i>	<i>Shrimp Kabobs</i>
<i>Bacon Wrapped Water Chestnuts</i>	<i>Smoked Sausage Kabobs</i>
<i>Chicken Wings</i>	<i>Cheese &amp; Sundried Tomato Tarts</i>
<i>Spinach &amp; Ham Pinwheels</i>	<i>Mini Tacos</i>
<i>BBQ Meatballs</i>	<i>Fried Ravioli with Marinara</i>
<i>Swedish Meatballs</i>	<i>Gorgonzola Bruchetta</i>
<i>Sweet &amp; Sour Meatballs</i>	<i>Pork Egg Rolls</i>
<i>Italian Meatballs</i>	<i>Cheddar Bacon Dip*</i>
<i>Baked Spinach &amp; Artichoke Dip*</i>	<i>Reuben Dip*</i>
<i>Chili Queso Dip*</i>	

*\*Complete with crackers or Tortilla Chips*

# *“Create Your Plate” Continued*

## *Italian Station - Select 2*

*Pasta Carbonara*  
*Meat Lasagna*  
*Chicken Lasagna*  
*Vegetarian Lasagna*  
*Penne Pasta with Blackened Chicken Alfredo Sauce*  
*Italian Sausage with Grilled Peppers & Onions*  
*Complete with Garlic Bread*

*Spaghetti & Meatballs*  
*Penne Pasta with Marinara*  
*Penne Pasta with Alfredo*

## *Stir Fry Station - Select 2*

*Vegetable*  
*Chicken*  
*Shrimp*

*Beef*  
*Pork*

*Served with white or fried rice*

## *Seafood Station - Select 2*

*Smoked Salmon Bites*  
*Shrimp Salad*  
*Popcorn Shrimp*

*Crab Salad*  
*Peel & Eat Shrimp*  
*Buffalo Popcorn Shrimp*

## *Side Station - Select 1*

*Macaroni & Cheese*  
*Baked or Mashed Potatoes with Condiments*  
*(Sour cream, cheddar cheese, bacon, chives, bleu cheese, roasted garlic)*  
*Sweet Potatoes with Marshmallows with Cinnamon & Brown Sugar*

## *Salad Station - Select 1*

*Tossed Garden Salad with Condiments & Dressings*  
*Caesar Salad with Condiments & Dressings*  
*Cucumber & Tomato Salad*  
*Antipasta Salad (+\$3/person)*

*Pasta Salad*  
*Caprese Display (+2/person)*

## *Tex Mex Station - Select 2*

*Chicken Quesadillas*  
*Fajita Style Chicken*  
*Fajita Style Beef*

*Pulled Chicken*  
*Ground Beef Tacos*

*Served with beans, rice, cheese, sour cream, salsa, pico de gallo, jalapenos, tortilla shells and tortilla chips*

## *“Create Your Plate” Continued*

### *Dessert Station - Select 3*

*Assortment of Cakes  
Assortment of Mousse  
Assortment of Cookies  
Fruit Crisp*

*Assortment of Pies  
Assortment of Bars  
Bread Pudding*

### *Cheesecake Station*

*Cheesecake Squares with Chocolate Syrup, Caramel Topping, Strawberry Sauce, Blueberry Topping, Whipped Cream and Crushed Nuts*

### *Carving Station - Select 1*

*Roast Loin of Pork*

*Honey Glazed Pit Ham*

*Turkey Breast*

*Inside Round of Beef*

*Hickory Smoked or Oven Roasted Prime Rib (+2.50/person)*

*Beef Tenderloin (+3.50/person)*

***\$22.25 per person***

*Minimum 50 Guest (\$3/person charge if under minimum)*

*First Additional Station - \$8.45 per person*

*Each Additional Station - \$6.45 per person*

*Champagne Toast - \$4.00 per person*

# *Weaver Ridge Buffet*

## *Vegetable Display*

### *Salads*

*(Please Select 3)*

#### *Pasta*

*Cucumber & Tomato  
Cheddar Bacon Potato  
Garden Salad  
Caesar Salad*

### *Entrees*

*(Please Select 3)*

#### *Baked Ham*

*Roast Loin of Pork  
Roast Turkey & Dressing  
Chicken Parmesan  
Blackened Chicken Alfredo  
Blackened Tilapia  
Penne Pasta with Italian Sausage & Tomatoes  
Pasta Primavera  
Prime Rib of Beef*

### *Sides Include*

*Fresh Vegetable  
Starch  
Rolls & Butter*

***\$32.50 per person***

# WeaverRidge Beverage Service

## Types of Drinks

<u>Beverages</u>	<u>Hosted</u>	<u>Cash</u>
House Brands	\$6.00	\$6.50
Premium Brands	\$7.00	\$7.50
Domestic Beer	\$3.50	\$3.75
Imported Beer	\$4.50	\$4.75
Non Alcoholic		
O'Douls	\$3.50	\$3.75
Kaliber	\$4.50	\$4.75
House Wines	\$6.00	\$6.50
Soft Drinks (20 oz. Bottle)	\$3.00	\$2.00/glass
Coffee/Tea	\$2.25/person	\$2.00/glass

## Open Bar

Per Person by the hour

<u>Types of Brands</u>	<u>First Hour</u>	<u>Additional Hours</u>
House Select Brands	\$14.00	\$10.00
Premium Brands	\$20.00	\$14.00
Bottled Beer	Add \$3.00 per person	

Number of guest charged is based upon the food function guarantee or number of guest in attendance whichever is greater. All guests must show valid picture ID prior to receiving alcoholic beverages

## Keg Beer

Half Barrel Domestic \$315.00 and up

Half Barrel Import \$415.00 and up

## House Wine

By the Bottle \$23.25

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio,  
Moscato

## Champagne Toast

\$4.00 per person

\$22.25 per bottle

## Fruit Punch/Lemonade

\$18.00 per gallon

**\$75.00 Bartender Fee**

The above are subject to a 20% service charge and all applicable taxes.  
Menu pricing is subject to change.

## General Information

### **BANQUET MENUS**

*The final details of your event are to be submitted to the banquet department **at least two weeks** prior to your event to ensure the quality of service you deserve.*

*To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the Club without permission from WeaverRidge. We have the right to charge for these services. Patrons or their guests are not allowed to remove food from WeaverRidge after the event. We are at your service to custom design a menu for you and to accommodate your special requests which will ensure the overall enjoyment of your event.*

### **GUARANTEES**

*A tentative guest count is required 7 full days in advance. Your guaranteed count is due 5 days prior to your event. The guaranteed count is the minimum number of meals for which you will be charged. This count may not be reduced.*

### **LABOR CHARGES (ON - PREMISE CATERING)**

*There is a \$75.00 per bartender fee unless it is a package. If an additional bar is needed, there will be a \$200.00 set up fee, plus an additional bartender fee of \$75.00. A chef's charge of \$100.00 will be added to all menus requiring special in-room preparations such as carving, grilling, and sauté stations. A 20% service charge and all applicable taxes will be added to each food and beverage event. We ask that no stapling, taping, tacking or nailing any item to the walls, floor or ceiling of WeaverRidge facilities be permitted unless approval is given by the management in writing. No confetti, potpourri, or other loose material may be put out on the tables or scattered without prior permission on WeaverRidge property. If permitted there will be an additional \$100.00 clean-up fee. Additional non guest tables could be assessed a \$25.00 charge (i.e. chocolate fountain, candy bar, etc.)*

**DAMAGES**

*It is the responsibility of the patron to assume full liability for any damages to WeaverRidge property caused by the patron, their guests or the agents of the patron (i.e., bands, display companies, Etc.) WeaverRidge Golf Club will not be liable for replacing or repairing any articles that are brought in prior to reception or that are not immediately removed after reception. The only items that may be brought the day prior to your event are place cards. All other items must be delivered or brought in the day of your function and removed immediately following your function. No chair covers, flowers, table decorations may be left. If we have to remove these there is a \$100.00 labor charge per hour and a \$100.00 per day storage fee until it is picked up.*

**CANCELLATION**

*Should you find it necessary to cancel your confirmed event, cancellation charges as outlined in your contract will be assessed.*

**EQUIPMENT CHARGES**

*SCREEN \$50.00*

*EASEL \$10.00*

*EXTENSION CORD \$10.00*

*PROJECTOR \$100.00*

*GRAND PIANO \$100.00*

**ROOM RENTALS**

<i>RENTAL</i>	<i>MAXIMUM</i>	<i>MINIMUM</i>	
<i>CARLYLE ROOM</i>	<i>290</i>	<i>150</i>	<i>\$500.00</i>
<i>KENZIE ROOM</i>	<i>350</i>	<i>200</i>	<i>\$1000.00</i>
<i>WHITMAN</i>			<i>\$250.00</i>
<i>GROUNDS</i>			<i>\$400.00</i>
<i>GROUNDS &amp; SUITE</i>			<i>\$600.00</i>

*Room Fees and Minimum Apply to Saturday Nights Only*

### ***PRICING***

*Our culinary staff uses only the freshest ingredients in preparing your meals. Thus, market conditions beyond our control may influence your pricing. We will at all costs attempt to keep your prices as quoted. However this is no guarantee as many prices are subject to change.*

### ***ALCOHOLIC BEVERAGES***

*WeaverRidge is the only licensee authorized to sell and serve alcoholic beverages. WeaverRidge reserves the right to request identification from any guest as well as the right to refuse service.*

### ***SIGNAGE AND DISPLAYS***

*In order to preserve the integrity of WeaverRidge and to comply with local fire codes, all signage, displays or decorations and their set-up must be approved by WeaverRidge in advance. No stapling, taping, tacking, nailing any items to the walls, floor or ceiling of WeaverRidge facilities will be permitted unless approval is given by the management in writing. WeaverRidge property can not be moved or removed without management permission.*

### ***PAYMENT POLICY***

*Unless credit has been established with WeaverRidge, payment must be received the Monday prior to your event, based on the guaranteed number of guests. Check or cash are acceptable forms of payment.*