

Weddings at The Ridge Club

The Ridge Club is an exclusive private club located on Cape Cod – a destination wedding and event location. We take great pride in providing exceptional service and exquisite menu offerings. Our Clubhouse, comfortably accommodating up to 160 guests, boasts a classic Cape Cod inspired venue, featuring a garden-style Pavilion with vaulted wood-paneled ceilings and brick flooring. Our wall to wall glass sliders allow you to step out onto our beautifully landscaped patio, perfect for your cocktail reception, rehearsal dinner or bridal shower. The Ridge Club also provides a unique setting for outdoor ceremonies, which may be decorated to your liking.

We look forward to working with you on your special day to ensure a flawless, magical experience.

Kristie Graul, Food & Beverage Supervisor

508-428-6800 extension 512

kgraul@ridgeclubcapecod.com

ridgeclubcapecod.com



Live Play Enjoy

WEDDINGS AT THE RIDGE CLUB

May – October Weddings

Site Fee, *Saturdays* \$3,500

Site Fee, *Fridays and Sundays* \$2,500

\$15,000 minimum spending for food and beverage

Includes: guest tables, cake table, vendor tables, china, glass, silverware, white or ivory floor-length linens, napkins, gold chivari chairs, votive candles, up lighting, covered patio with outdoor bar set-up, photo opportunities on our golf course, and five hours of your choice to end by 11:00pm

April, November & December Weddings

Site Fee, *Saturdays* \$1,500

Site Fee, *Fridays and Sundays* \$1,000

\$10,000 minimum spending for food and beverage

Includes: guest tables, cake table, vendor tables, china, glass, silverware, white or ivory floor-length linens, napkins, gold chivari chairs, votive candles, up lighting, covered patio with outdoor bar set-up, photo opportunities on our golf course, and five hours of your choice to end by 11:00pm

Ceremony Fee

Ceremony Fee, *Saturdays* \$1,000

Ceremony Fee, *Fridays and Sundays* \$750

Includes tent, up to 150 white garden chairs and a one half hour reservation of your choice

**Site Fees will incur a 7% Massachusetts and local tax.*

Additional hours may be booked for a \$500/hour fee. A maximum of 6 hours is permitted for bar services.

The Ridge

Private Bridal Room and Stag Suite
Hors D'oeuvres and Cocktail Service for Bridal Party
Five Hour Open Premium Bar with Bartender Service
Bride and Groom Signature Cocktail Passed During Cocktail Reception
Selection of Five Butler-Passed Hors D'oeuvres
Selection of Two Stationary Hors D'oeuvres Displays
Sparkling Wine or Champagne Toast
Two-Course Gourmet Meal
Tablesides Wine Service with Dinner
Coffee and Tea Station
Late Night Station or Wedding Cake by Delicious Desserts
Private Wedding Menu Tasting
Specialty Linen Overlay for Guest Tables, Head Table and Cake Table
Private Wedding Coordinator
Complimentary Round of Golf for Four
180++

**All food and beverage subject to a 16% gratuity, 4% administrative fee and 7% state and local tax*

Reflection

Private Bridal Room and Stag Suite

Hors D'oeuvres and Cocktail Service for Bridal Party

One Hour Open Call Bar with Bartender Service

Bride and Groom Signature Cocktail Passed During Cocktail Reception

Selection of Five Butler-Passed Hors D'oeuvres

Selection of One Stationary Hors D'oeuvres Displays

Sparkling Wine or Champagne Toast

Two-Course Gourmet Meal

Coffee and Tea Station

Private Wedding Menu Tasting

Private Wedding Coordinator

Complimentary Round of Golf for Four

150++

**All food and beverage subject to a 16% gratuity, 4% administrative fee and 7% state and local tax*

Classic

Private Bridal Room and Stag Suite

Hors D'oeuvres and Cocktail Service for Bridal Party

Cash Bar with Bartender Service

Selection of Four Butler-Passed Hors D'oeuvres

Selection of One Stationary Display

Two-Course Gourmet Meal

Coffee and Tea Station

Private Wedding Menu Tasting

Private Wedding Coordinator

Complimentary Round of Golf for Four

100++

**All food and beverage subject to a 16% gratuity, 4% administrative fee and 7% state and local tax*

WEDDINGS AT THE RIDGE CLUB

Passed Hors D'oeuvres

HOT IDEAS

Petite Ricotta Cheese and Herb Risotto Fritters
with Tomato Fondue Dipping Sauce

Roasted Tomato Soup Shots with Mini Grilled
Artisanal Cheese Sandwiches

Grilled Basil Shrimp Cocktail

Mini Beef Tenderloin Wellington with Port
Reduction

Panko Chicken Skewers with Sweet Chili Sauce

Vegetarian Spring Rolls with Ginger-Ponzu
Dipping Sauce

Mini Lump Crab Cakes with Wasabi Mayo

Traditional Spanakopita

Scallops Wrapped in Bacon

Oven Roasted Stuffed Mushrooms with
Parmigiano Reggiano Cheese and Wild Mushroom
Stuffing

Mini Franks in Puff Pastry with Whole Grain
Mustard Sauce

Baked Brie on Toasted Brioche with Peach Chutney
and Spiced Pecans

Buffalo Meatballs with Spicy Sauce

Coconut Shrimp with Chef-made Dipping Sauce

Creamy Mac 'n' Cheese* Served on Asian Style
Spoons with Toasted Butter Crumb Topping

**Add Lobster \$market price*

**Add Bacon & Chives \$.50pp*

ADDITIONAL

Baby Herb Crusted Dijon Lamb Chops

COOL THOUGHTS

Asparagus Wrapped in Prosciutto

Spicy Tuna Poke on Crispy Wonton

Caprese Skewers, EVOO and Aged Balsamic
Glaze

Smoked Salmon Served on a Crostini with
Horseradish Cream, Capers and Red Onion

Grilled Summer Vegetable Bruschetta

Local Seasonal Vegetables, Sicilian Extra Virgin
Olive Oil and Aged Balsamic Glaze

Roasted Sirloin Crostini with Caramelized Onions
and Spicy Horseradish Cream

Smoked Salmon Pinwheels

Cucumber Avocado Roll with Tomato Ceviche

Antipasti Skewers

ADDITIONAL

Mini Cape Cod Lobster Rolls

*Additional items will incur an
per person surcharge*

WEDDINGS AT THE RIDGE CLUB

Stationary Displays

THE RIDGE CLUB ANTIPASTO

A Selection of Imported Italian Meats, Cheeses, Olives, and Marinated Vegetables
Served with Grissini Breadsticks & Sicilian Olive Oil

SUMMER VEGETABLE CRUDITE

A wide Selection of Seasonal Vegetables Served with Roasted Garlic Dipping Sauce

FRUIT & CHEESE DISPLAY

A Selection of Local and Domestic Cheeses with Seasonal Fruit and Berries

IMPORTED CHEESE BOARD

A Selection of Local and Imported Cheeses with Seasonal Fruit and Berries

SUSHI DISPLAY *Market Price*

A Deluxe Selection of Sushi Rolls to include Tuna, Crab, Salmon, Shrimp and Vegetarian, Served with Wasabi, Pickled Ginger and Soy Sauce

CREAMY SPINACH & ARTICHOKE DIP

A Creamy Blend of Four Cheeses, Spinach and Artichoke Hearts Served with Assorted Crackers and Crostini

BUFFALO CHICKEN DIP

Served with house made Tortilla Chips & Carrot and Celery Sticks

THE RIDGE CLUB RAW BAR*

Chatham Littlenecks on the Half Shell

Cape Cod Oysters on the Half Shell

All served on Ice with Cocktail Sauce, Lemons, Limes, Horseradish & Tabasco

*All Raw Bar Items Will be Charged at Market Price**

Raw Bar Enhancements:

Shrimp Cocktail

Cocktail Crab Claws

Maine Lobster Claws and Tails

Steamed P.E.I Mussels with a Garlic and Herb Broth

WEDDINGS AT THE RIDGE CLUB

Late Night Snacks

Priced per 50 pieces

CHEESEBURGER HEAVEN \$185

Mini Kobe Cheese Burgers, Served with American Cheese, Shredded Lettuce, Tomato Served on a Sesame Slider Bun

FRIED CHICKEN SLIDERS \$140

Cajun Mayo, Shredded Lettuce, Tomato Served on a Sesame Slider Bun

BLACK PEPPER PARMESAN CHEESE FRIES \$85

Served in Mini Paper Cones

SWEET ENDING

Selection of Two from the Following:

Chocolate Covered Strawberries

Assorted Cake Truffles

Artisan Cheese Display

Fresh Fruit Platter

Miniature Whoopie Pies

Gourmet Chocolate Chip Cookies

Miniature Cupcakes

French Macarons

Additional dessert items available. Please inquire.



WEDDINGS AT THE RIDGE CLUB

First Course Selections

Choice of one

SALAD

Baby Spinach and Romaine Salad

Goat Cheese, Dried Cape Cod Cranberries, Spicy Candied Pecans, Champagne Vinaigrette

Petite Caesar Salad

Buttery Croutons, Crisp Romaine Lettuce, Parmesan Crisp, House-made Caesar Dressing

Petite Iceberg Wedge Salad

Crispy Bacon, Red Onion, Cherry Tomatoes, Blue Cheese Dressing

Heirloom Tomato and Mozzarella Salad \$2 surcharge

Baby Fresh Mozzarella, Rainbow Heirloom Tomatoes, Basil, Aged Balsamic Vinegar, Sicilian Olive Oil

Mixed Greens Salad

Mixed Baby Greens with Tomatoes, Bermuda Onion, Cucumber and Champagne Vinaigrette

SOUP

New England Clam Chowder

Roasted Tomato Bisque

Lobster Bisque \$per person market surcharge

Italian Wedding Soup

Chef's Seasonal Soup

Second Course Enhancements

An additional course may be added for an additional charge

Pan Seared Sea Scallops \$ Market Price

Over Baby Arugula and Roasted Peppers with a Lemon Buerre Blanc

Lump Crab Cake \$12

Ridge Red Pepper Remoulade, Lemon Oil, Micro Sprouts and Artisanal Greens

Soup or Salad Course \$6

In addition to your first course selection, add a Soup or Salad

Pasta Course \$10

Seasonal Ravioli with Sage Cream Sauce, Lemon-Herb Buerre Blanc, or Spicy Marinara

WEDDINGS AT THE RIDGE CLUB

Entree Selections

*Choice of two entrees accompanied by one starch and one vegetable selection
Dinner served with warm rolls and butter, coffee and tea station*

CHAR-GRILLED FILET MIGNON *Pinot Noir Reduction*

PAN ROASTED SALMON *Lemon Chive Buerre Blanc*

TUSCAN CHICKEN *Parmesan Crusted with Heirloom Baby Tomatoes in a Basil Buerre Blanc*

GRILLED SWORDFISH *Lemon Caper Buerre Blanc*

GRILLED NEW YORK SIRLOIN *Port Wine Reduction*

PAN-SEARED STATLER BREAST OF CHICKEN *Sweet Corn Cream Sauce*

BONELESS PORK LOIN *Maple Scented Apple Sauce*

HERB-CRUMB HADDOCK *Herb Buerre Blanc*

SALTIMBOCCA DIVER SCALLOPS *\$Market Price*

Vegetarian and vegan meals as well as dietary restrictions will be accommodated and customized with the assistance of the Executive Chef and Event Manager.

Split Plate Selections

**Will incur a per person market surcharge*

FILET MIGNON AND GRILLED SWORDFISH *Roasted Shallot Demi Glace*

FILET MIGNON AND JUMBO STUFFED SHRIMP *Roasted Shallot Demi Glace*

FILET MIGNON AND BUTTER-POACHED LOBSTER *Lemon Buerre Blanc*

Starch and Vegetable Selections

VEGETABLE

Broccolini Bundle, Sautéed Asparagus Spears
Sautéed Garlic Spinach, Seasonal Vegetables
Sautéed Asparagus Spears, Haricot Vert,
Brussel Sprouts with Bacon

STARCH

Mashed Potatoes *chive, garlic or truffle*
Herb-Roasted Potatoes, Au Gratin Potatoes
Sweet Potato Hash, Creamy Lemon Risotto,
Herb and Butter Rice Pilaf

Children's Meals available upon request (\$20 per person)

Vendor Meals available upon request (\$20 per person)

Reception Stations Menu available upon request

WEDDINGS AT THE RIDGE CLUB

Bar Service

HOUSE BAR LIQUORS

Smirnoff
Beefeater
Dewars
Seagram's 7
Bacardi
Jim Beam

CALL BAR LIQUORS

Absolute/Stoli/Titos
Tanqueray/Bombay
Seagram's V.O.
Captain Morgan
Jack Daniels
Malibu
Tortilla Tequilla

PREMIUM BAR LIQUORS

Grey Goose/Ketel One
Chivas Regal
Crown Royal
Bombay Sapphire
Makers Mark
Johnny Walker Black
Patron

DELUXE BAR CORDIALS

Amaretto di Saronno
B&B
Bailey's
Drambuie
Gran Marnier
Sambuca Romana

ALL BAR OPTIONS INCLUDE

House Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon
Champagne or Sparkling Wine
Beer Selections: Bud, Bud Light, Miller Light, Amstel Light, Coors Light, Sam Adams, Corona,
Heineken, Heineken Light **seasonal beers may be available*
Soft Drinks

Upgrade wine menu available upon request
Bars will close fifteen minutes prior to close of event
Outside beer and liquor is prohibited

WEDDINGS AT THE RIDGE CLUB

Enhancements

For the Bride...

BRIDAL SHOWER

The Ridge Club offers several venues to host your bridal shower, including our Main Dining Room, accommodating up to 60 guests, and our Niblet Room, seating up to 20 comfortably. Should you be interested in hosting events additionally to your wedding, we will graciously waive the room rental fee for the second event.

WEDDING DAY DELIGHTS

Allow our professional staff to attend to your every need as you prepare for your special day. As you enjoy your pre-wedding pampering, offering a light breakfast or luncheon are recommended.

Bridal Breakfast

Fresh Baked Muffins and Croissants
Assorted Bagels and Cream Cheese
Seasonal Fruit Display
Assorted Yogurts with Granola
Orange and Cranberry Juices
Fruit-Infused Water, Coffee and Herbal Teas
\$18++

Light Lunch Buffet

Seasonal Chef's Choice Soup or Chowder
Fresh Fruit and Artisan Cheese Display
Assorted Tea Sandwiches
Seasonal Chef's Choice Salad
Mixed Green Salad with House Vinaigrette *or*
Fresh Mozzarella and Tomato Platter with Basil
House Baked Cookies
Fruit-Infused Water and Soft Drinks
\$26++

Energy Break

Fresh Fruit, Trail Mix, Protein and Granola Bars,
Banana Bread, Fruit-Infused Water,
Coffee and Herbal Teas
\$10++

REHEARSAL DINNER

Our Private Dining Room is the perfect location for smaller, more intimate rehearsal dinners, accommodating up to 20 guests. Pre-set and customizable menus available.

HONEYMOON BRUNCH

In addition to your wedding and bridal shower, you may consider hosting a honeymoon brunch for those guests who have traveled to be with you on your special day. Menus to consider are as follows:

Casual Brunch Buffet

Fresh Baked Muffins and Assorted Danish
Assorted Bagels and Cream Cheese
Seasonal Fruit Display
Traditional Eggs Benedict with Hollandaise
Smoked Bacon and Maple Breakfast Sausage
Home Fried Potatoes
French Toast with Maple Syrup
Orange and Cranberry Juice
Coffee and Herbal Teas
\$32++

The Ridge Brunch

Seasonal Fruit Display
Fresh Baked Muffins and Assorted Danish
Traditional Eggs Benedict with Hollandaise
Smoked Bacon and Maple Breakfast Sausage
Home Fried Potatoes
Mixed Greens with House-made Dressings
Grilled Asparagus Baby Heirloom Tomatoes Platter
Medallions of Chicken in Champagne Sauce
Roasted Salmon with Lemon and Scallions
Ancient Grain Salad
Orange and Cranberry Juices
Coffee and Herbal Teas
Assorted Cookies and Brownies
\$37++

WEDDINGS AT THE RIDGE CLUB

For the Groom

Thank you for choosing The Ridge Club as the host site for your special day. As a small token of our appreciation, and to make your wedding experience at our club more memorable, we would like to extend four (4) complimentary guest and cart passes to your wedding party.

Please review the restrictions and information below for guidelines prior to your arrival for golf.

- Reservations must be booked through the Golf Shop, 508-428-6804
- Reservations are limited to Thursday and Friday mornings between 8:30am and 11:30am
- The Golf Staff has the right to change any starting time based on availability
- The maximum number of players for wedding golf is one (1) foursome
- Additional players extended beyond the complimentary foursome may pay by cash, check, MasterCard, Visa or American Express
- The Gatehouse will have your information. You will be directed to the bag drop upon arrival.
- Your golf clubs will be staged on golf carts in front of the golf shop.
- Proper golf attire is required. Bermuda shorts are acceptable, but such attire as jeans, tennis shorts, gym shorts, halter tops, T-shirts and fishnet shirts are not permitted. Gentlemen are required to be properly dressed for golf. Shirts with a collar, golf shoes, slacks or Bermuda shorts are considered appropriate attire. Ladies are also required to wear appropriate golf attire, which may include mid-length shorts.
- Cellular phones are not permitted on the golf course.
- Please check in with the golf shop before starting play.
- All major credit cards and cash may be used for purchases.
- All practice facilities will be available to you prior to your start.
- Locker room services will be available, a locker, shoeshine and showers
- A pace of 4 hours or less is required.

