

BANQUET & BAR MENUS

Ridgewood Country Club Banquet Menu Options

<i>BREAKFASTS AND BRUNCHES</i>	2
<i>STARTER SALADS</i>	3
<i>ENTREE LUNCHEONS</i>	4-5
<i>BUFFET LUNCHEONS</i>	6-7
<i>HORS D'OEUVRES</i>	8
<i>DISPLAYS</i>	9
<i>DESSERTS</i>	10
<i>CLASSIC DINNER BUFFETS</i>	11-13, 15
<i>CARVING STATIONS</i>	14
<i>PLATED DINNERS</i>	16-17

Ridgewood Country Club Bar Options

<i>HOSTED BAR PRICING</i>	18
<i>CASH BAR PRICING</i>	19
<i>BAR PACKAGES</i>	20

OPTIONS AVAILABLE UPON REQUEST

Custom Menus, Soups, Action Stations, Custom Bars

*++ All Items are Priced Per Person, Plus Tax, Plus Gratuity++
Unless Otherwise Noted*

BANQUET & BAR MENUS

Breakfast And Brunch Menu Selections

CONTINENTAL

Orange, Apple, and Grapefruit Juice
Fresh Fruit Display,
Assorted Breakfast Breads
Fresh Coffee and Hot Tea

\$10

RISE & SHINE

Fresh Fruit Display,
Assorted Breakfast Breads,
Oatmeal with Assorted Toppings,
Bacon and Sausage, Potatoes O'Brien,
RCC Signature Scrambled Eggs

\$16

TASTE OF TEXAS

Fresh Fruit Display,
Bacon and Sausage, Potatoes O'Brien,
Chorizo & Pepperjack Grits,
Southwest Scrambled Eggs, Salsa Verde,
Refried Beans, Warm Flour Tortillas

\$16

BREAKFAST ADD ONS

Yogurt and Granola - \$2
Biscuits and Gravy - \$2
Fresh Milk and Assorted Cereal - \$2
Golden Buttermilk Waffles
with Maple Syrup and Whipped Cream - \$3
French Toast and Maple Syrup - \$3
Oatmeal with Assorted Toppings - \$2

Add \$3 upcharge for less than 30 people

BANQUET & BAR MENUS

Starter Salad Menu Selections

Starters Below are \$6 Per Person, Plus Tax, Plus Gratuity

FIELD BLEND SALAD

Spring Mix Greens, Grape Tomatoes, English Cucumbers, Julienne Carrots, Choice of Dressing

GARDEN SALAD

Crisp Romaine Hearts, Cherry Tomatoes, English Cucumber, Herb Croutons, Cheddar Cheese, Choice of Dressing

CHAMPION SALAD

Mesclun Greens with Dried Cranberries, Feta Cheese, Spiced Pecans, Balsamic Vinaigrette

BABY WEDGE SALAD

Iceberg Lettuce, Bleu Cheese, Diced Tomatoes, Red Onion, Bacon, Blue Cheese Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Brioche Croutons, Grated Parmesan, and Club Made Caesar Dressing

HOUSE SALAD DRESSINGS:

Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette,
Honey Mustard, Italian Vinaigrette, 1000 Island

Soup Options Available Upon Request

Starters Below are \$7 Per Person, Plus Tax, Plus Gratuity

RIDGEWOOD SALAD

Butter Lettuce, Tomatoes, Dried Cranberries, Gorgonzola, Bacon, Apple Cider Vinaigrette Dressing

BERRY SPINACH SALAD

Baby Spinach, Spiced Pecans, Fresh Berries, Red Onion, Feta Cheese, Strawberry Vinaigrette Dressing

BANQUET & BAR MENUS

Entree Luncheon Selections

All Entrees Include Coffee and Tea, Warm Rolls and Butter

HERB MARINATED CHICKEN BREAST

Whipped Potatoes, Haricot Verts, Lemon Caper Sauce
\$16

CHICKEN CREPES

Broiled Tomatoes, Roasted Asparagus, Lemon Cream Sauce
\$16

BLACKENED CHICKEN BREAST

Dirty Rice, Corn Succotash, Cajun Cream Sauce
\$16

HERBED SEARED SALMON

Roasted Fingerling Potatoes, Haricot Verts, Forest Berry Sauce
\$20

FLAT IRON STEAK

Scalloped Potatoes, Crimini Mushrooms, Sun-Dried Tomatoes, Asparagus Tips, Worcestershire Butter
\$24

PETIT FILET MIGNON

Whipped Potatoes, Roasted Vegetables, Cabernet Sauce
\$26

SEARED PORK CHOP

Goat Cheese Polenta, Asparagus, Lemon Herb Sauce
\$18

CHICKEN PARMESAN

Roasted Zucchini, Fettucine Alfredo
\$16

BANQUET & BAR MENUS

Entree Luncheon Salad Selections

All Entrees Include Coffee and Tea, Warm Rolls and Butter

TRIO SALAD

Chicken or Tuna Salad, Fruit Salad, Banana Bread

\$14

GRILLED CHICKEN BERRY SPINACH SALAD

Baby Spinach, Spiced Pecans, Fresh Berries, Feta Cheese, Red Onion, Strawberry Vinaigrette

\$16

SOUTHWEST STEAK SALAD

Romaine Lettuce, Roasted Corn, Tomato, Red Onion, Cilantro, Queso Fresco, Black Beans, Lime Vinaigrette

\$18

SOUTHERN FRIED CHICKEN SALAD

Crisp Iceberg Lettuce, Cheddar Cheese, Tomatoes, Bacon, Avocado, Buttermilk Ranch Dressing

\$15

GRILLED SALMON CAESAR SALAD

Crisp Romaine Hearts, Shaved Parmesan, Herb Croutons, Caesar Dressing,

\$19

BLACKENED CHICKEN COBB SALAD

Crisp Romaine Hearts, Chopped Egg, Blue Cheese Crumbles, Diced Tomatoes, Diced Avocado, Blue Cheese Dressing

\$15

BANQUET & BAR MENUS

Luncheon Buffet Selections

Includes Coffee and Tea, Warm Rolls and Butter

THE CHEF'S DELI BUFFET

Fresh Fruit Salad
Choice Of Chicken Salad Or Tuna Salad
Mesquite Turkey, Roast Beef,
And Black Forrest Ham
Assorted Sliced Cheeses
Lettuce, Tomatoes, Onions
Pickles And Condiments
Assorted Sandwich Breads
Potato Chips
Cookies And Brownies

\$16

BURGER AND HOT DOG BUFFET

Fresh Fruit Salad
Field Blend Salad
With Choice Of Dressings
Potato Salad
Lettuce, Tomato, Onions
Pickles And Condiments
Grilled Hamburgers & Hot Dogs
Add Chili + \$3
Cookies And Blondies

\$18

TEXAS STYLE BUFFET

Potato Salad
Creamy Coleslaw
BBQ Brisket, BBQ Sauce
BBQ Chicken
Jalapeno Corn Bread
Corn on the Cob
Sautéed Green Beans
Cookies And Brownies

\$22

TRADITIONAL ITALIAN BUFFET

Ridgewood Club Caesar Salad
Marinated Peppers And Artichokes
Traditional Meat Lasagna
Chicken Pollo Rosso With Angel Hair Pasta
Roasted Vegetables With Basil Pesto
Garlic Breadsticks
Tiramisu

\$22

*Lunch Buffet Options Converted to Dinner \$5 Additional Charge
\$4 upcharge for less than 30 people*

BANQUET & BAR MENUS

Luncheon Buffet Selections (continued)

Includes Coffee and Tea, Warm Rolls and Butter

FAJITA BUFFET

Southwest Caesar Salad
Beef And Chicken Fajitas
Refried Beans
Spanish Rice

Toppings:

Cilantro, Jalapeños, Cheddar Cheese,
Salsa Verde, Red Salsa
Guacamole, Sour Cream,
Pico De Gallo, Limes

Flour Tortillas
Tortilla Chips

Sopapillas
Churros

Sugar And Honey

\$22

HOME STYLE BUFFET

Field Blend Salad
with Selection of Dressings
Meatloaf with Mushroom Gravy
Chicken Fried Chicken with
Pepper Cream Gravy
Green Beans
Buttered Corn
Mac & Cheese
Chocolate Pie

\$20

*Lunch Buffet Options Converted to Dinner \$5 Additional Charge
\$4 upcharge for less than 30 people*

BANQUET & BAR MENUS

Hors d'Oeuvres

HOT

Crispy Vegetable Spring Roll - \$4

Spanikopita - \$3

Wild Mushroom Arancini - \$4

Sesame Chicken Skewer - \$4

Bacon Wrapped Chicken Breast, Jalapeno,
And Pepper Jack Cheese - \$5

Mini Chicken Cordon Bleu - \$4

Achiote Chicken Empanada - \$4

BBQ Quail Lollipops - \$5

Italian Stuffed Mushroom Caps - \$3

Mini Beef Wellingtons - \$5

Beef Kabobs With Peppers And Onions - \$5

Mini Maryland Crab Cakes,
Remoulade Sauce - \$5

Tempura Shrimp Skewer - \$5

Smoked Salmon in Crispy Phyllo - \$5

Crispy Crab & Corn Fritter
Remoulade Sauce - \$5

Citrus Marinated Shrimp Skewer - \$5

COLD

Bruschetta Crostini with
Goat Cheese, Prosciutto - \$4

Caprese Skewers - \$4

Sun-dried Tomato Tapenade Crostini
with Crumbled Feta - \$4

Blue Cheese, Toasted Walnut
and Poached Pear Crostini - \$4

Rosemary Cracker Bread with Roasted
Garlic Red Pepper Goat Cheese - \$4

Jumbo Lump Crab Tostadas,
Avocado Cream, Pico de Gallo, Queso
Fresco, Lime Vinaigrette - \$5

Tuna Tataki On Crispy Wonton
with Yuzu Ponzu - \$5

*All Hors d'Oeuvres are Priced by the Piece Plus Tax, Plus Gratuity.
25 Piece Minimum*

BANQUET & BAR MENUS

Displays

All Displays are Priced Per Person, Plus Tax, Plus Gratuity

DOMESTIC CHEESE

Selection of Domestic Cheese, Gourmet Crackers, Dried Fruits
\$8

ARTISANAL CHEESE DISPLAY

Selection of Artisanal Cheese, Gourmet Crackers, Dried Fruits
\$11

FRESH FRUIT DISPLAY

Sliced Seasonal Fruit and Berries
\$6

ANTIPASTO

Grilled Asparagus, Marinated Artichokes, Roasted Bell Peppers, Pepperoncini, Marinated Olives, Prosciutto, Salami, Fresh Mozzarella, Gourmet Crackers
\$12

SMOKED SALMON

Thin Sliced and Displayed with Egg, Caper, Red Onion, Cream Cheese
\$10

FRESH TORTILLA CHIPS

Salsa Verde and Salsa Roja
\$4

TRADITIONAL QUESO

Fresh Tortilla Chips, Salsa Verde, Salsa Roja
\$6

VEGETABLE DISPLAY

Asparagus, Baby Carrots, Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers, Celery
Buttermilk Ranch, Blue Cheese Dressing
\$6

ICED CHILLED SHRIMP

Lemons, Cocktail, Remoulade, Horseradish
\$28

BANQUET & BAR MENUS

Desserts

RCC DESSERT OPTIONS

1 Dessert Option \$5 | 2 Dessert Options \$7 | 3 Dessert Options \$9

Italian Cream Cake
Tiramisu
Mini Chocolate Pie
Mini Coconut Cream Pie
Chocolate Chip Brownies

New York Cheesecake
Black Forest Cheesecake
Chocolate Cake
German Chocolate Cake

RCC PREMIUM DESSERT OPTIONS

1 Dessert Option \$6 | 2 Dessert Options \$8 | 3 Dessert Options \$10

Vanilla Creme Brulee

Baked Fudge

Bourbon Pecan Pie

RCC FROZEN DESSERT OPTIONS

Per Scoop \$3

ICE CREAM

Dutch Chocolate
Vanilla Bean
Strawberry
Coffee
Cinnamon

SORBET

Raspberry
Mango
Lemon
Blood Orange

BANQUET & BAR MENUS

Classic Dinner Buffet Selections - Salads

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Add \$3 Upcharge For Less Than 30 People | Includes Coffee And Tea, Warm Rolls And Butter
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BUFFET SALAD OPTIONS
1 Salad option \$5 | 2 Salad Options \$7

PRIMAVERA SALAD

Field Greens, Marinated Artichokes, Roasted Red Pepper, Capers, Provolone, Olives, Lemon Vinaigrette

GARDEN SALAD

Crisp Romaine Hearts and Iceberg, Cherry Tomatoes, English Cucumber, Herb Croutons, Cheddar Cheese, Choice of Dressing

BABY WEDGE SALAD

Iceberg Lettuce, Blue Cheese, Red Onion, Diced Tomatoes, Bacon, Blue Cheese Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Herb Croutons, Shaved Parmesan, Caesar Dressing

CHAMPION SALAD

Mesclun Greens, Dried Cranberries, Feta Cheese, Spiced Pecans, Balsamic Vinaigrette

RIDGEWOOD SALAD

Butter Lettuce, Tomatoes, Dried Cranberries, Gorgonzola, Bacon, Apple Cider Vinaigrette Dressing

BERRY SPINACH SALAD

Baby Spinach, Spiced Pecans, Fresh Berries, Red Onion, Feta Cheese, Strawberry Vinaigrette Dressing

GREEK STYLE SALAD

Romaine Lettuce, Cucumbers, Tomatoes, Bell Peppers, Kalamata Olives, Artichoke, Feta Cheese, Oregano, and Red Wine Vinaigrette

BANQUET & BAR MENUS

Classic Dinner Buffet Selections - Entrees

Add \$4 Upcharge For Less Than 30 People | Includes Coffee And Tea, Warm Rolls And Butter

BUFFET ENTRÉE OPTIONS

1 Entrée option \$14 | 2 Entrée options \$21 | 3 Entrée options \$28

CHICKEN FRIED CHICKEN AND WAFFLE

Maple Syrup, Pepper-Cream Gravy, Whipped Butter

HERB CHICKEN BREAST

Basil, Wild Mushroom Chicken Jus

CHICKEN SCALOPPINI

Sun Dried Tomato, Caper, Oregano Lemon Sauce

PAN SEARED SALMON

Tomato-Cucumber Relish, Chardonnay Sauce

BLACKENED CATFISH

Bell Pepper, Tomato, Lemon Garlic Butter Sauce

GRILLED SHRIMP SCAMPI

Parsley, Marinated Tomatoes, Lemon Garlic Butter Sauce

GARDEN CHEESE TORTELLINI

Shallot, Spinach, Black Olives, Tomato-Basil Marinara, Shaved Parmesan

WILD MUSHROOM RAVIOLI

Fried Basil, Sun Dried Tomato, Crimini Mushroom, Artichoke, Parmesan Cream Sauce

SEARED FLAT IRON STEAK

Caramelized Onion and Mushroom, Worcestershire Butter

BEEF TENDERLOIN TIPS BOURGUIGNON

Pearl Onion, Green Peas, Parsley

GARLIC MARINATED PORK TENDERLOIN

Pineapple Relish, Cilantro-Lime Butter

BANQUET & BAR MENUS

Classic Dinner Buffet Selections - Sides & Desserts

BUFFET SIDE OPTIONS

2 Side Options \$6 | 3 Side Options \$8

Haricot Verts
Broccoli Florets
Roasted Baby Carrots
Grilled Asparagus
Herb Marinated Vegetables

Whipped Potatoes
Five Grain Rice
Roasted Fingerling Potatoes
Parmesan-Herb Polenta
Fettucini Alfredo
Fettucini Pomodoro

BUFFET DESSERT OPTIONS

1 Dessert Option \$5 | 2 Dessert Options \$7 | 3 Dessert Options \$9

Italian Cream Cake
Tiramisu
Mini Chocolate Pie
Mini Coconut Cream Pie
Chocolate Chip Brownies

New York Cheesecake
Black Forest Cheesecake
Chocolate Cake
German Chocolate Cake

BANQUET & BAR MENUS

Classic Dinner Buffet Selections - Carving Stations

*\$75 Attendant Fee for All Stations
Priced Per Person | Minimum Amount of 25 People Must Be Ordered*

ROSEMARY PORK LOIN

Creole Mustard, Pork Demi-Glace

\$10 Entrée | \$5 Enhancement

HONEY GLAZED HAM

Dijon Mustard, Apricot Relish

\$12 Entrée | \$7 Enhancement

HERB ROASTED TURKEY BREAST

Turkey Jus, Cranberry Relish

\$11 Entrée | \$6 Enhancement

SLOW ROASTED PRIME RIB

Horseradish Cream Sauce, Au Jus

\$17 Entrée | \$12 Enhancement

BLACK PEPPER SEARED BEEF TENDERLOIN

Cabernet Sauce, Béarnaise Sauce

\$19 Entrée | \$14 Enhancement

HERB CRUSTED NEW YORK STRIP

Peppercorn Sauce, Horseradish Cream Sauce

\$17 Entrée | \$12 Enhancement

ROASTED RACK OF LAMB

Pistachio Gremolata, Mint Gastrique

\$25 Entrée | \$20 Enhancement

BANQUET & BAR MENUS

Classic Dinner Buffet Selections

Add \$4 Upcharge For Less Than 30 People | Includes Coffee And Tea, Warm Rolls And Butter

RIDGEWOOD COUNTRY CLUB BUFFET

\$40 Per Person

Garden Salad & Assorted Dressings

Caesar Salad with Herb Croutons,
Shaved Parmesan

Oven Roasted Haricot Verts, Tomatoes

Roasted Fingerling Potatoes

Herb Marinated Vegetable Succotash

Pan Seared Salmon with Lemon Caper
Butter

Herb Roasted Chicken with Pan Jus

Seared Flat Iron Steaks, Caramelized
Onions, Mushrooms, Worcestershire Butter

Chocolate Cake

BANQUET & BAR MENUS

Plated Dinner Menus

Add \$4 upcharge for less than 30 people | Includes Coffee and Tea, Warm Rolls and Butter

ENTRÉE SELECTIONS

Choose One 1 Starch And 1 Vegetable With Your Entrée Selection
(Excluding On Pasta Dish) | Special Items Available Upon Request

STARCHES

Whipped Potatoes
Roasted Fingerling Potatoes
Herb Polenta
Whipped Sweet Potatoes
Traditional Rice Pilaf

VEGETABLES

Haricot Verts
Grilled Squash And Zucchini
Roasted Asparagus
Baby Carrots
Broccolini

CHICKEN ENTRÉES

Boursin Crusted Chicken Breast

Tomato Jus
\$22

Herb Roasted Chicken Breast

Caramelized Shallot Red Wine Sauce
\$22

Blackened Chicken Breast

Lemon Sauce
\$21

Tuscan Valley Chicken Breast

Olives, Sun Dried Tomatoes, Italian Bread
Crumbs, Basil Sauce
\$22

BEEF ENTRÉES

Carved Flank Steak

Worcestershire Butter
\$26

Braised Short Ribs

Natural Jus
\$32

6 oz. Filet Mignon

Cabernet Demi-Glace
\$34

8 oz. Filet Mignon

Cabernet Demi-Glace
\$38

BANQUET & BAR MENUS

Plated Dinner Menus (Continued)

Add \$4 Upcharge For Less Than 30 People | Includes Coffee And Tea, Warm Rolls And Butter

ENTRÉE SELECTIONS

Choose One 1 Starch And 1 Vegetable With Your Entrée Selection
(Excluding On Pasta Dish) | Special Items Available Upon Request

FISH ENTRÉES

Lemon Pepper Tilapia Filet
Cilantro-Lime Butter
\$20

Herbed Seared Halibut
Orange Beurre Blanc
\$36

Grilled Shrimp Skewers
Lemon-Garlic Parsley sauce
\$22

Seared Salmon
Lemon Caper Sauce
\$24

PORK ENTRÉES

Garlic Marinated Pork Tenderloin
Dried Cherry Demi-Glace
\$24

Blackened Pork Chops
Lemon-Garlic Butter
\$24

VEGETARIAN ENTRÉES

Sautéed Rigatoni Primavera
Asparagus, Artichokes, Tomatoes, Garlic,
Olives, Charred Tomato Basil Sauce
\$20

COMBINATION SELECTIONS

**Herb Breast of Chicken
and Grilled Salmon**
Lemon-Pesto Sauce
\$34

Surf and Turf
6 oz Seared Tenderloin Filet
and 3 Grilled Shrimp
Cabernet Sauce
\$48

**Seared 4 oz Beef Tenderloin
Filet and Grilled Salmon**
Soft Herb Sauce
\$46

BANQUET & BAR MENUS

Ridgewood Country Club Hosted Bar Packages

HOSTED BAR SELECTIONS

House Brands \$7 | Call Brands \$8 | Premium Brands \$9 | Cordials \$8

Complimentary Set Up

Include Mixers, Vermouth, Grenadine, Rose's Lime, Cranberry, Orange And Grapefruit Juice.

Full Bar Set Up

Includes Each Of The Liquors, House Red And White Wines, House Champagne Domestic And Imported Beer, Soft Drinks, Juices, Coffee And Water.

BEER SELECTIONS

WINE SELECTIONS

Domestic Beer and Imported Beer

Bud Light, Budweiser, Coors Light,
Miller Lite, Corona,
Heineken, and Shiner Bock

\$4

House Wine and Champagne Glass

Chardonnay, Cabernet Sauvignon,
Merlot and White Zinfandel

\$6

Keg of Domestic Beer

Bud Light, Coors Light, Miller Lite

\$300

House Wine and Champagne Bottle

Chardonnay, Cabernet Sauvignon,
Merlot and White Zinfandel

750 ml - \$24

***Upscale personalized wine selections can be made
from the RCC Wine List

Keg of Imported Beer

Dos XX, Heineken, or Shiner Bock

\$350

1 Liter Wine Carafes

Chardonnay, Merlot, and White Zinfandel

\$19

Any Bar May Limited Or Expanded Depending On Your Needs.

*Ridgewood Country Club believes in safely serving alcohol to members and guests,
and reserve the right to discontinue or refuse service.*

BANQUET & BAR MENUS

Ridgewood Country Club Cash Bar Pricing

CASH BAR PRICING

HOUSE BRANDS

\$7 per drink

CALL BRANDS

\$8 per drink

Smirnoff, Beefeater, Bacardi Silver,
Sauza Gold, Jim Beam, Seagrams 7,
Cutty Sark

PREMIUM BRANDS

\$9 per Drink

Absolut, Tanqueray,
Meyer's Dark Rum, Jose Cuervo,
Crown, Royal, Dewars Scotch, Amaretto,
Bailey's, Grand Marnier and Kahlua

House Wine and Champagne

Chardonnay, Cabernet Sauvignon,
Merlot and White Zinfandel

\$7 per Glass

Domestics and Imported Beer

Bud Light, Budweiser, Coors Light, Miller
Lite, Corona, Heineken, and Shiner Bock

\$4 per Beer

Soft Drinks

Coke, Diet Coke, Dr Pepper, and 7 Up

\$3 per Can

\$75 bartender fee applies if bar charges are less than \$150

All prices are inclusive of service charge.

Ridgewood Country Club believes in safely serving alcohol to members and guests, and reserves the rights to discontinue or refuse service.

All prices subject to 20 percent service charge.

BANQUET & BAR MENUS

Ridgewood Country Club Package Bar Selections

COMPLIMENTARY SETUPS INCLUDE

Mixers, Vermouth, Grenadine, Rose's Lime, Cranberry, Orange and Grapefruit Juice.

A FULL BAR SET UP INCLUDES

each of the liquours, House Red and White Wine, House Champagne and Domestic and Imported Beer, Soft Drinks, Juices, Coffee and Water.

PACKAGE	PRICING PER PERSON		
	2 Hrs	3 Hrs	4 Hrs
RCC HOUSE BRANDS	\$20	\$23	\$26
CALL BRANDS Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Cuervo Gold Tequila, Jim Beam Bourbon, Seagrams 7, Cutty Sark Scotch	\$22	\$26	\$28
PREMIUM BRANDS Absolute Vodka, Tanqueray Gin, Meyer's Dark Rum, Jose Cuervo Tequila, Crown Royal Blended Whiskey, Dewars Scotch, Amaretto, Bailey's, Grand Marnier and Kahlua	\$26	\$29	\$32
SUPER PREMIUM BRANDS Grey Goose Vodka, Bombay Sapphire Gin, Barbancourt Rum, Tres Generations Tequila, Crown Royal Reserve Blended Whiskey, Glenlivet 12 Year Single Malt Scotch, Amaretto, Bailey's, Grand Marnier and Kahlua	\$31	\$34	\$36
SOFT BAR House Wine, House Champagne, Domestic Beer, Imported Beer, Assorted Soft Drinks and Coffee Station	\$19	\$21	\$23

Any Bar May Limited Or Expanded Depending On Your Needs.

Prices are per person, based on the guaranteed attendance, and all Beverage Packages are charged in hourly increments.

20% service charge will be applied to all Beverage Packages. All prices are subject to change.

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