

Spring Creek Golf & Country Club
Special Events



1580 Spring Creek Drive, Ripon 95366
209-599-3258 · springcreekcc.com

Event Spaces

Spring Creek Banquet Hall

The reception hall can accommodate up to 200 guests. It can also be divided into two equally stunning spaces which can accommodate up to 80. Daytime bookings include 4 hours of staffed event time, evening bookings include 5 hours.

Dinners are prepared exclusively by Spring Creek's Executive Chef and culinary team. Plated or buffet style options are available.



Friday & Saturday

	<u>Full Room</u>	<u>Half Room</u>
Daytime	\$1700	\$1100
Evening	\$2300	\$1350

Sunday thru Thursday

	<u>Full Room</u>	<u>Half Room</u>
Daytime	\$1200	\$800
Evening	\$1700	\$1100

Executive Board Room

For meetings or intimate celebrations up to 18 people.

\$350

Complimentary Inclusions

- ◆ Private use of attached Terrace
- ◆ Tables & chairs
- ◆ House linens & napkins
- ◆ China, flatware & stemware
- ◆ Cake cutting
- ◆ On-site Day-of-Coordinator

Food & beverage minimums are required.

All prices are subject to sales tax and 20% service charge.

Hors D'oeuvres

Displayed

Displayed appetizers are priced per person unless otherwise indicated.

Gourmet Cheese Board \$10

*Domestic & Imported Cheese with Fresh Fruit Garnish,
served with Crostini & Crackers*

Charcuterie Platter \$13

*Spicy Capicola, Prosciutto, Dry Salami, Kalamata Olives,
Pepperoncini, Marinated Mushrooms, Artichoke Hearts
& Cornichons, served with Crostini & Crackers*

Combination Cheese & Charcuterie \$15

Chilled Prawn Platter \$9

Prawns (3 per serving) with Cocktail Sauce

Crudit  \$8

Seasonal Fresh Vegetables with Herbed Ranch Dressing

Fresh Fruit \$10

Sliced Seasonal Fresh Fruit

Smoked Salmon \$300

*with Shaved Red Onion, Capers, Lemon & Toast Points
serves 25-30 people

Baked Wheel of Brie \$60

*Wrapped in Phyllo, garnished with Caramelized Onions
& Apples, served with Crostini. *serves 20-30 people*

Caprese Salad in Waffle Cone \$60

*Cherry Tomatoes, Mozzarella & Basil, drizzled
with Balsamic Reduction *24 pieces per order*

Spinach Dip \$9

in Sourdough Bread Bowl with Sourdough & Crostini

Jalapeno Artichoke & Parmesan Dip \$9

Creamy Parmesan Cheese, Artichoke Hearts on Crostini

Hummus Trio \$10

*Roasted Pepper, Garlic & Classic, served with
Cucumber, Carrots & Pita Bread*

Hand-Passed

Hand-passed appetizers are priced per dozen.

Peppered Sesame Ahi Tuna \$42

On Wonton Crisps with Wasabi Tobiko and Ginger Soy Glaze

Crab Cakes \$42

Shrimp & Crab Corn Cakes with Roasted Red Pepper Aioli

Mini Mahi Fish Tacos \$36

Topped with Chipotle Aioli, Pico de Gallo and Cilantro Slaw

Bacon Wrapped Diablo Prawns \$40

Jumbo Shrimp with Spicy BBQ Sauce

New Zealand Lamb Lollipops \$45

Garlic Herb Marinated Chops with Chimichurri

Steak Bruschetta \$32

*Medium Rare Sirloin, Caramelized Onions, Bleu Cheese
and Garlic Aioli on Crostini*

Tomato Bruschetta \$28

Tomatoes, Pesto and Parmesan Cheese on Crostini

Pork Belly Bahn Mi Slider & a Beer Shot \$40

*Cucumber, Carrots, Pickled Fresno Chilis & Daikon with a
Foie Gras Aioli, Cilantro and Basil with a shot of Widmer Hefe*

Gyro Pita \$36

Mini Pita with Gyro, Tzatziki, Tomato, Red Onion & Lettuce

Drunken Meatballs \$32

Beef, Pork & Jalapeno Bacon with Whiskey BBQ Sauce

Antipasto Skewers \$30

*Grape Tomatoes, Marinated Artichoke Hearts, Salami,
Mozzarella & Olives with Balsamic Reduction Drizzle*

Arancini Bites \$28

Deep Fried Risotto Balls stuffed with Smoked Cheddar

Spanakopita \$26

Layers of Phyllo, Butter, Spinach & Feta Cheese

Brie & Pear Phyllo Rolls \$26

Infused with Honey

All prices are subject to sales tax and 20% service charge.

Plated Entrees

Salad *select one*

Classic Wedge

*Baby Iceberg lettuce, Chopped Bacon,
Heirloom Grape Tomatoes, Crumbled Brie Cheese,
Pickled Red Onions, & Blue Cheese Dressing*

Berry & Feta

*Arcadian Mixed Greens, Seasonal Berries, Feta &
Toasted Marcona Almonds with Champagne Vinaigrette*

Traditional Caesar

*Hearts of Romaine, Garlic Herb Croutons, Shaved Parmesan
& house made Creamy Lemon Pepper Caesar*

Bacon, Walnut & Goat Cheese

*Mixed Greens with Candied Pecans,
Cranberries, Dried Apple with Maple
Cider Vinaigrette*

Entrées *select up to two*

Garlic & Herb Roasted Chicken

*with Lemon Herb Pan Jus, served with
Roasted Fingerling Potatoes & Seasonal Vegetables
Lunch \$28 | Dinner \$30*

Porcini Chicken

*Herb Marinated Chicken with Porcini Mushroom Sauce
served with Scalloped Potatoes & Seasonal Vegetables
Lunch \$32 | Dinner \$34*

Grilled Salmon

*with Mediterranean Tapenade and Tzatziki,
served with Rice Pilaf & Seasonal Vegetables
Lunch \$34 | Dinner \$36*

Stuffed Pork Loin Roulade

*Stuffed Ricotta, Spinach, Prosciutto and Mushrooms, topped with Cran-
berry Chutney and Red Wine Demi-Glace, served with Sweet Potato Mash
and Bacon Braised Greens
Lunch \$30 | Dinner \$32*

Sea Bass

*in Miso Broth with Glass Noodles & Stir Fry Vegetables
Lunch \$36 | Dinner \$38*

Grilled New York

*Garlic Herb Roasted New York Strip with Caramelized Onions
& Bacon Demi-Glace, served over Roasted Butternut Squash
Hash with Red Potatoes, Fennel & Onion
Lunch \$40 | Dinner \$42*

Filet Mignon

*Grilled & finished with a Cabernet Demi-Glace, served with
Buttermilk Mashed Potatoes & Green Beans
Lunch \$50 | Dinner \$52*

Mushroom & Kale Risotto

*Vegetarian with Broccolini
Lunch \$25 | Dinner \$28*

Chef's Choice Vegan

Lunch \$23 | Dinner \$25

Duet Plates

Tri-Tip & Chicken \$42

*Tri-Tip with Brandy Peppercorn
Demi-Glace & Chicken with Gorgonzola Mor-
nay, with Roasted Fingerling Potatoes*

Filet & Chicken \$60

*Garlic & Herb marinated Pan-Seared Chicken
and Grilled Seasoned Filet with
Truffle Mashed Potatoes & Green Beans*

Surf & Turf \$56

*Grilled Filet Mignon with Bearnaise
and Prawn (3) Scampi with
Scalloped Potatoes & Asparagus*

Children

for guests under 12 years old

Chicken Fritters, French Fries &
Fresh Fruit \$13

Cheeseburger Sliders,
French Fries & Fresh Fruit \$13

Macaroni & Cheese with
Fresh Fruit \$13

All entrees are served with Rolls & Butter. All prices are subject to sales tax and 20% service charge.

Buffet Options

Italian Affair \$38

SALAD—select one

- ◆ Tossed Spicy Italian
Romaine, Cherry Tomatoes, Red Onion, Black Olives, Cucumber & Parmesan with Tarragon Herb Vinaigrette
- ◆ Traditional Caesar
Hearts of Romaine, Garlic Herb Croutons, Parmesan & house made Creamy Lemon Pepper Caesar

SIDES—select two

- ◆ Grilled Vegetables (Seasonal)
- ◆ Roasted Root Vegetables
- ◆ Alfredo Linguine
- ◆ Garlic Mashed Potatoes
- ◆ Scalloped Potatoes

ENTRÉES—select two

- ◆ Spinach, Ricotta & Artichoke Stuffed Chicken Breast with Lemon Butter Sauce
- ◆ Chicken Marsala
- ◆ Linguine Bolognese
- ◆ Meat Lasagna

American BBQ \$40

SALAD—select four

- ◆ Southwestern
Romaine, Cherry Tomatoes, Corn Kernels, Black Beans, Chopped Avocado & Cilantro-Lime Dressing
- ◆ Spinach & Strawberries
Butter Lettuce, Spinach, Strawberries, Feta, Bacon & Candied Walnuts with Balsamic Vinaigrette
- ◆ Seasonal Fresh Fruit
- ◆ Macaroni Salad
- ◆ Potato Salad

ENTRÉES—select two

- ◆ BBQ Chicken
- ◆ Marinated Tri-Tip
- ◆ *Add Baby Back Ribs \$3*

Country Club \$42

- ◆ Seasonal Fresh Fruit
- ◆ Seasonal Vegetables

SALAD—select one

- ◆ Seasonal Vegetables
- ◆ Tossed House
Mixed Greens & Romaine, Cherry Tomatoes, Bell Peppers, Pepperoncini, Red Onion, Croutons & Parmesan with Champagne Vinaigrette
- ◆ Spinach & Strawberries
Butter Lettuce, Spinach, Strawberries, Feta, Bacon & Candied Walnuts with Balsamic Vinaigrette

SIDES—select one

- ◆ Roasted Red Potatoes
- ◆ Garlic Mashed Potatoes
- ◆ Rice Pilaf

ENTRÉES—select two

- ◆ Herb Marinated Chicken Breast with Porcini Cream
- ◆ Grilled Salmon with Olive Tapenade & Tzatziki
- ◆ Carved Tri-Tip with Mushroom Demi-Glace
- ◆ Braised Red Wine Short Ribs

Taco Bar \$36

ENTRÉE

- ◆ Southwestern
Romaine, Cherry Tomatoes, Corn Kernels, Black Beans, Chopped Avocado & Cilantro-Lime Dressing
- ◆ Shrimp Ceviche
- ◆ Shredded Beef & Chicken
- ◆ *Add pulled pork \$3*
- ◆ Salsa, Guacamole & Sour Cream
- ◆ Onions, Cilantro, Shredded Cheese, Lime & Chipotle Lime Charred Corn & Bell Peppers
- ◆ Warm Flour & Corn Tortillas
- ◆ Tostadas
- ◆ Warm Tortilla Chips
- ◆ Spanish Rice & Black or Refried Beans

Add on Carving Stations

Prime Rib \$475

with Au Jus and Horseradish, serves approximately 40 guests

Honey Glazed Baked Ham \$280

with Honey Mustard, serves approximately 60 guests

New York \$190

with Brandy Peppercorn Demi, Mushroom Demi, Bleu Cheese Mornay, serves approximately 20 guests

Roasted Turkey Breast \$70

with Cranberry & Gravy serves approximately 15 guests

All prices are subject to sales tax and 20% service charge.

Buffet Options

continued...

Deli Board \$26

SALAD—select two

- ◆ Seasonal Fresh Fruit
- ◆ Tossed House Salad
- ◆ Potato Salad
- ◆ Pasta Salad

ENTRÉE

- ◆ Assorted Sliced Bread
- ◆ Cheddar, Pepper Jack, Provolone & Swiss Cheese
- ◆ Black Forest Ham, Oven Roasted Turkey
- ◆ Roast Beef, Salami
- ◆ House-made Chips

Cosmopolitan Brunch \$35

- ◆ Butter Croissants
- ◆ Orange & Grape Salad
*Mixed Greens, Orange, Red or Black Grapes,
Toasted Almonds with Champagne Vinaigrette*
- ◆ Strawberries & Chantilly Cream
- ◆ Ricotta Cheese & Orange Zest Stuffed Crepes
- ◆ Bacon or Sausage
- ◆ Frittatas—select two:
Spinach & Feta
Sausage & Red Onion
Ham & Cheddar

Signature \$28

- ◆ Seasonal Sliced Fresh Fruit
- ◆ Lemon-Blueberry French Toast with Syrup
- ◆ Scrambled Eggs
- ◆ *Quiche, select one: Mushroom, Onion and Goat Cheese, Zucchini and Bacon, or Lorraine (Spinach, Swiss, and Bacon)
- ◆ Smoked Bacon or Sausage Links
- ◆ Hash Brown Casserole

Continental Breakfast \$12

- ◆ Seasonal Fresh Fruit
- ◆ Chef's Selection of Pastries, Croissants, Muffins & Sweet Rolls
- ◆ Coffee, Assorted Tea & Orange Juice
- ◆ *Add Yogurt Parfait with Granola & Berries \$3*

Salad Bar \$20

- ◆ Assorted Cookies
- ◆ Romaine & Arcadian Mix
- ◆ Assorted toppings: Tomatoes, Diced Chicken, Bacon, Kalamata Olives, Artichoke Hearts, Pine Nuts, Crumbled Feta & Bleu

DRESSING—select two

- ◆ Ranch, Bleu Cheese, and Champagne Vinaigrette
- ◆ Rolls & Butter
- ◆ *Add Soup \$5*
- ◆ *Add a Baked Potato Bar \$5*

Homestyle Brunch \$30

- ◆ Roasted Potatoes
- ◆ Seasonal Fresh Fruit
- ◆ Spinach Salad
*Strawberries, Feta, Bacon & Candied Walnuts with
Balsamic Vinaigrette*
- ◆ Scrambled Eggs with Ham & Cheddar
- ◆ Chicken & Waffles with Syrup
- ◆ Creamy Sun-Dried Pesto Penne with Olives & Asparagus
- ◆ Hash Brown Casserole

Spring Creek \$26

- ◆ Seasonal Fresh Fruit Salad
- ◆ Scrambled Eggs
- ◆ Hash Brown Casserole
- ◆ Chicken & Waffles
with Syrup on the side
- ◆ Bacon & Sausage
- ◆ Biscuits & Gravy

All American \$18

- ◆ Fresh Fruit Salad
- ◆ Cheese, Ham and Green Onion Egg Scramble
- ◆ Red Potatoes with Bell Peppers & Onions
- ◆ Sausage Links
- ◆ Smoked Bacon
- ◆ Chef's Selection of Pastries & Muffins

All prices are subject to sales tax and 20% service charge.

Desserts & Sweets

Mini Dessert Display \$9

Variety Pies, Macarons, and Assorted Petit Fours (tartlets, eclairs, squares)

Assorted Desserts \$10

Chef's Choice

Sorbetto \$3.25

Perfect for after dinner, or as an intermezzo, your choice of Lemon, Mango, Strawberry, Mixed Berry or Peach

Lemon-Blueberry Crumb Cheese Cake \$8

Tiramisu \$8

Triple Chocolate Mousse Cake \$8

Crème Brûlée \$10

Gelato in Champagne Flute \$10

Guava with Sweet Mango, Hazelnut & Chocolate, or Lemon with Limoncello

Late Night Snacks

Pommes-Frites \$8

Seasoned Waffle Fries, Shoestring and Sweet Potato Fries, served with Ketchup, Ranch & Roasted Red Pepper Aioli

Sliders \$10

two per order, select up to two styles:

- ◆ *Beef Sliders with Cheddar, Butter Lettuce, Tomato & Thousand Island*
- ◆ *California BLT Chicken Avocado & Chipotle Ranch*
- ◆ *Pulled Pork with Barbecue Sauce, Southern Coleslaw & Grilled Pineapple*

Truffled Mac & Cheese \$12

Elbow Macaroni with Gorgonzola, Cheddar & Parmesan Cream, topped with Bread Crumbs & Shaved Truffles, served with Herbed Focaccia Bread

Chinese Snacks \$12

Fried Rice, Egg Rolls, & Pot Stickers

Desserts and late night snacks are priced per person, and are subject to sales tax and 20% service charge.

Beverages

HOUSE WINE		Domestic or Imported, bottled	\$7
Glass	\$8	Domestic Keg	\$375
Bottle	\$22	Import/Craft Keg	\$425
Corkage (per 750ml)	\$15	<i>*half kegs are available upon request, prices may vary</i>	

NON-ALCOHOLIC		BUBBLY BAR	
Soft Drinks or Juice	\$3	Includes orange juice, cranberry & fruit garnish	
Cranberry or Orange Juice (64 oz)	\$7	Wycliff	\$28
Fruit Punch or Lemonade (2gal)	\$25	La Marca	\$32
BEER			

House Wines

<u>Cabernet Sauvignon</u>	<u>Chardonnay</u>	<u>Sparkling</u>	ALL HOUSE WINES
◆ McManis, Ripon	◆ McManis, Ripon	◆ Wycliff, California	\$22/bottle \$8/glass

Wine by the Bottle

<u>Cabernet Sauvignon</u>	<u>Chardonnay</u>
◆ Louis Martini \$36	◆ Wente \$36
◆ Quilt \$66	◆ Frank Family \$52
<u>Pinot Noir</u>	◆ Rombauer \$58
◆ McManis \$28	<u>Sauvignon Blanc</u>
◆ Elouan \$32	◆ Silverado Miller Ranch \$35
◆ Belle Glos \$62	◆ Kim Crawford \$40
<u>Merlot</u>	<u>Riesling</u>
◆ Josh Cellars \$32	◆ J. Lohr \$30
◆ Duckhorn \$68	<u>Sparkling</u>
<u>Zinfandel</u>	◆ La Marca \$28
◆ Frank Family \$44	◆ J Cuvee 20 Prosecco \$38
◆ Rombauer \$52	◆ Veuve Cliquot \$65

Cocktails

CALL \$10	PREMIUM \$12	SUPER PREMIUM \$16
<u>Vodka:</u> Skyy, Absolute	<u>Vodka:</u> Stoli, Titos, VanGogh	<u>Vodka:</u> Ketel One, Grey Goose
<u>Gin:</u> Tanqueray, Beefeater, Gordon	<u>Gin:</u> Bombay	<u>Gin:</u> Hendricks, Bombay Sapphire
<u>Rum:</u> Bacardi, Malibu, Captain Morgan,	<u>Rum:</u> Meyers	<u>Tequila:</u> Casamigos, Patron Silver
<u>Tequila:</u> Jose Cuervo, Montezuma	<u>Tequila:</u> Herradura	<u>Bourbon/Whiskey:</u> Basil Hayden, Knob
<u>Bourbon/Whiskey:</u> Jim Beam, Jack Daniels	<u>Bourbon/Whiskey:</u> Jameson, Crown, Maker's Mark, 1910	Creek, Woodford Reserve, 1792
<u>Scotch:</u> House of Stewarts	Four Roses	<u>Scotch:</u> Glenlivet, Dewar's, Johnny Walker Black
	<u>Scotch:</u> Chivas Regal, Johnny Walker Red	

All prices are subject to sales tax and 20% service charge.

Rentals & Services

15' x 15' Dance Floor	\$250
3'x6' reclaimed wood topper, on 2 wine barrels	\$75
48" reclaimed round wood topper, on 1 wine barrel	\$50
Rustic Ladder Display	\$100
Charger Plates <i>gold, silver or rose gold</i>	\$1/each
Wireless Microphone	\$25
8' Screen	\$150
8' Screen & Projector	\$250
Uplights (12)	\$150
Security, <i>1 guard for 100+ guests, add 1 guard for every additional 50 guests thereafter</i>	\$250
Additional Hours	\$400
No Host Bar—Staff & Setup	\$200
ABC License	\$125

Preferred Vendors

PHOTOGRAPHERS

Briggs Photography
briggsphotography.com
Amanda Collins Photography
amandacollinsphotography.com
Heather Marshall Photography
heathermarshallphotography.com

DJ SERVICES

Elite Entertainment
elitedj4u.com
Sounds in Motion
soundsinmotiondj.com

FLORAL

Main Street Floral
mainstreetfloralripon.com
Events 22
events22.com

BAKERY

Creative Cakes by Deb,
209-614-0964

BANDS

Johnny & Kelly
johnnyandkelly.com
Mariachi Mexicanisimo
Raymundo, 510-487-3991

RENTALS & DESIGN

Events 22
events22.com
AZCO Rustic Designs
azcorusticdesigns.com

CASINO RENTALS

California Casino Nites
californiacasinonites.com

VIDEOGRAPHY

Muse Juice Media
musejuicemedia.com
Rumble Cinematography
rumblecin.com

Frequently Asked Questions

Q. Can I book an event at Spring Creek if I'm not a member? Is there different pricing for members?

A. Yes, anyone can book an event, although members benefit from discounted room rental and corkage fees.

Q. What is the dress code?

A. Country Club attire is appreciated. Collared shirts must be worn by gentlemen at all times, denim is allowed. No distressed (ripped or with holes) jeans please.

Q. Do you allow outside catering?

A. No, we do not allow outside catering. Our Executive Chef & his culinary team can make a variety of authentic meals and can create custom menus upon request. Allowances for one outside dish can be made, must be delivered at appropriate temperature and ready for service. The kitchen will not handle or store any outside foods & additional charges may apply.