

WOOD RANCH GOLF CLUB

Wedding Packages



301 WOOD RANCH PKWY, SIMI VALLEY
805.527.9663 EXT 207 | www.woodranchgc.com





Ceremony Package

One Hour Ceremony
 Gazebo
 White Garden Ceremony Chairs
 Citrus Infused Water Station
 Use of Ceremony Site for One Hour Rehearsal
 Private Wedding Suite

Ceremony package is \$1,300 and is exclusive of service charge and tax



Reception Packages

Pearl

Emerald

Diamond

\$75

\$99

\$110

	Pearl	Emerald	Diamond
Tray Passed Hors d'Oeuvres	Two	Three	Three
Two Entrée Dinner Buffet			
Two Entrée Dinner Buffet or Plated Duet			
Cake Cutting with Service			
Host Can Bring in Cake & Desserts			
Unlimited Beverage Station with Coffee plus Iced Tea or Lemonade			
Unlimited Soft Drinks			
Sparkling Wine & Cider Toast			
Fully Stocked Bar with Bartender, Not Hosted			
Hosted Bar		One Hour, House	Four Hour, House
Banquet Length Polyester Table Linen	Black, White or Ivory		
Floor Length Polyester Table Linen		Black, White or Ivory	Black, White or Ivory
Choice of Polyester Napkin Color			
Gold, Silver, or Mahogany Chiavari Chairs			
Five Hour Reception with Dance Floor			
Complimentary Self-Parking			
Group Menu Tasting for Two Guests			

Reception package pricing is per guest and is exclusive of service charge and tax. Pricing subject to change.



Plated Entree Selections

Served with Iced tea or Lemonade, Coffee, Water, Rolls & Butter, Seasonal Vegetables

SALAD SELECTION

Choice of One

CLASSIC CAESAR

Classic Caesar, Parmesan Crisp, Roasted Tomato, Caesar dressing (GF)

WOOD RANCH SALAD

Boston Bibb, Grapefruit Segments, Haricot Vert, Feta Cheese, Heirloom Cherry Tomatoes, Toasted Almonds, Champagne Herb Vinaigrette (GF)

SWEET BABY GREENS

Sweet Baby Greens, Blue Cheese Crumbles, Fresh Grapes, Candied Walnuts, Granny Smith Apples, Endive, Bacon, Sherry Vinaigrette (GF)

SEASONAL FRUIT PLATTER

Sliced Seasonal Fresh Fruit Display

ENTREE SELECTION

Offer Up To Two Proteins, One Vegetarian, One Side and Market Fresh Vegetables

* \$2 per person plating fee to offer choice of entrees

* Meal Indicators Required

PAN-ROASTED HERB CHICKEN BREAST

Roasted Garlic Thyme Demi-Glace

CHARBOILED TRI-TIP

Port Wine Demi-Glace or au jus

PAN SEARED ATLANTIC SALMON

Citrus Beurre Blanc or Tomato Olive & Caper Sauce

DUET: PAN-ROASTED CHICKEN & CHARBOILED TRI-TIP

Roasted Garlic Thyme Demi-Glace & Au Jus

VEGAN PASTA

Sundried Tomato Basil or Pesto

VEGETABLE LASAGNA

Vegetarian Seasonal Vegetable Lasagna

PREMIUM ENTREES

BONELESS BEEF SHORT RIB

Port Wine Demi-Glace
10

12OZ NEW YORK STEAK

Cognac Peppercorn Sauce or Port Wine Demi-Glace

23

6oz FILET MIGNON

Roasted Garlic Thyme Demi Glace, Cognac Peppercorn Sauce or Port Wine Demi-Glace

28

ACCOMPANIMENTS

Choice of:

Classic Parmesan Onion Potato Gratin

Wild Mushroom & Rice Pilaf

Mediterranean Couscous

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Garlic & Herb Roasted Potatoes

White Cheddar Macaroni & Cheese

**Upgrade price for packages shown below items. The highest priced entrée will prevail for all guests. \$2 plating fee for first two tier packages. Included in third tier.*

**All prices subject to a mandatory service charge*

Buffet Selections

Served with Iced tea or Lemonade, Coffee, Water, Rolls & Butter

SALADS

choice of two

Classic Caesar, Parmesan Crisp, Roasted Tomato, Caesar Dressing (GF)

Sliced Seasonal Fruit Display

Sweet Baby Greens, Blue Cheese Crumbles, Fresh Grapes, Candied Walnuts,
Granny Smith Apples, Bacon, Sherry Vinaigrette (GF)

ENTREES

choice of two proteins

Grilled Salmon with Dill Butter Sauce **OR**
Charbroiled Tri-Tip with Port Wine Demi-Glace

Grilled Herb Chicken Breast with Roasted Garlic
Thyme Demi-Glace

Sundried Tomato Basil Penne Pasta

ACCOMPANIMENTS

served with seasonal sauteed vegetables
choice of one

Classic Parmesan Onion Potato Gratin

Wild Mushroom & Rice Pilaf

Mediterranean Couscous

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Garlic & Herb Roasted Potatoes

White Cheddar Macaroni & Cheese

**All prices subject to a mandatory service charge and current sales tax*

Action & Carving Stations

Includes one attendant

LIVE ACTION STATION

PASTA STATION | 23

choose two

Butternut Squash Ravioli, Parmesan Cheese & Sage Brown Butter

Gemelli Pasta, Italian Sausage, Calabrian Chile & Tomato Cream Sauce

Rigatoni Pasta, Roasted Mushrooms, Sun Dried Tomatoes, Goat Cheese & Arrabbiata Sauce

Farfalle Pasta, Grilled Chicken, Spinach, Basil, Fresh Mozzarella & Roasted Red Pepper Pesto

SLIDER STATION | 15

choose three

Mini Philly - Onions, Peppers, Ribeye, Swiss Cheese

Classic Cheeseburger - American Cheese, Shredded Lettuce, Tomato, 1000 Island

Mini Baja Hot Dogs - Bacon, Caramelized Onions, Tomato & Lime Crema

Crispy Fried Chicken - Honey Garlic Aioli, Cabbage Slaw, & Pickles

ASIAN FOOD STATION | 20

choose three

Korean Grilled Galbi Ribs | 5

Vegetable Stir Fry Noodles

Chicken Skewers, Peanut Dipping Sauce

Steamed Pork Buns

Steamed Pot Stickers, Sesame & Scallions

CARVING STATIONS

ROASTED BONE-IN HAM | 16

Pineapple Glaze, Onion & Bourbon Apples

HERB ROASTED ROSEMARY TURKEY | 18

Orange Cranberry Sauce, Whole Grain Mustard Aioli, Rosemary Maple Gravy

HERB GARLIC ROASTED PRIME RIB | 27

Traditional Creamed Spinach, Straight & Creamed, Horseradish & Au Jus

PEPPER CRUSTED BEEF TENDERLOIN | 30

Artichoke & Herb Gratin, Thyme Demi Glace

**All prices subject to a mandatory service charge*

TRAY PASSED

Artichoke, Black Olive, Mozzarella, Tomato Skewer with Basil Pesto (GF)

Bruschetta with Tomato, Basil, Garlic, Sea Salt, Balsamic Reduction (V)

Blue Cheese, Orange Fig Honey, Soppressata, Focaccia Crostini

Poached Pear, French Brie, Chives, Cracked Black Pepper Crostini (V)

Smoked Salmon, Rye Toast, Creme Fraiche, Tobiko Roe, Chives

Ahi Tuna, Sesame Citrus Aioli, Furikake, Crispy Wonton

Blackened Beef Tenderloin, Caramelized Onion, Olive Crostini, Creamy Horseradish

Fried Mac n' Cheese Bites

Goat Cheese, Oven Roasted Tomatoes, Caramelized Onion Tartlet (V)

Loaded Baked Potato Bite

Vegetable Spring Roll with Sweet Chili Sauce

Mini Quiche Lorraine, Petite Herbs

Spinach & Feta Spanakopita

PREMIUM HORS' DOEUVRES

upgrade price | add-on price

Mini Crab Cake Whole-Grain Mustard, Old Bay Aioli 2 | 5

Sesame & Sweet Soy Glazed Chicken Skewers 2 | 5

Coconut Shrimp Skewers, Mango & Mint Sauce 2 | 5

Mini Beef Wellington 3 | 6

Beef Satay with Peanut Sauce 3 | 6

Smoked Brisket Grilled Cheese & Creamy Tomato Shooters 3 | 6

DISPLAYS

HUMMUS TRIO | 7

Traditional Garlic, Herb & Feta, Kalamata Olive & Pita Chips

SEASONAL VEGETABLE CRUDITE | 8

Grilled Asparagus, Grilled Eggplant, Grilled Zucchini, Grape Tomatoes, Persian Cucumbers, Carrots, Olives, Pine Nut Pesto Aioli

SMOKED NORWEGIAN SALMON | 13

Rye Toast Points, Flatbread Crackers, Creme Fraiche, Tobiko Caviar, Egg, Red Onion, Capers and Lemon

ARTISAN CHEESE DISPLAY | 14

Imported & Domestic Cheeses, Candied Walnuts, Dried Fruits, Orange Honey, Grapes, Assorted Crackers & Flatbread

ANTIPASTA DISPLAY | 14

Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Pickled Vegetables, Olive & Assorted Breads

SHELLFISH STATION

Served With Spicy Cocktail Sauce, Mignonette, Horseradish, Tabasco & Lemon Wedges

Peeled Jumbo Cocktail Shrimp | 15

Oysters on the Half Shell | 13

Snow Crab Legs or Claws | MP



Price is per person. Minimum of 25 ppl

SAVORY

BAVARIAN PRETZEL BAR | 10

Bavarian Pretzels, Garlic Parmesan Pretzel Bites, Beer Cheese Dip, Poblano Chile & Chorizo Queso, and choice of: Dijon Mustard, Whole Grain Mustard, Spicy Sweet Mustard

AFTER HOURS | 10

Choice of One: Mexican Street Corn Shrimp Skewers w/ Chipotle Sauce, Cheeseburger Sliders & Sweet Potato Waffle Fries, Street Tacos, Street Dogs, or Chicken & Waffle Skewers

ASIAN TAKE OUT | 12

Garlic Scallion Noodles & Crispy Orange Chicken

WING STATION | 12

Choice of Two: Bourbon BBQ, Traditional Buffalo, Habanero Honey Lime and Sweet Thai Chile, Served with Carrots, Celery, and Ranch Dressing

SWEET

BROWNIES & BARS | 9

Lemon Curd Bars, Toffee Almond, Peruvian Chocolate Brownies & White Chocolate Cheesecake Bars

COOKIES & MILK | 9

Oatmeal, Chocolate Chunk, Coconut Macadamia Chocolate Cookies
Milk Bar - Strawberry, Chocolate, Whole Milk

ICE CREAM SUNDAE STATION | 9

Chocolate & Vanilla Ice Cream, Hot Fudge, Caramel, Sprinkles, Cherries, Oreo Cookie Crumbles & Whipped Cream

S'MORES STATION | 10

Chocolate Bars, Marshmallows, Graham Crackers & Hot Chocolate

MEXICAN COFFEE & CHURROS | 11

Cinnamon Churro, Bavarian Cream Churros & Dulce de Leche Churros
Coffee Bar - Chocolate, Cinnamon, Whipped Cream

EUROPEAN DESSERT STATION | 17

French Macarons, Miniature Cannoli's, Assorted Petit Fours

**All prices subject to a mandatory service charge*

Pre-Wedding

While getting ready for your big day, enjoy delicious snacks for you and your bridal party. These are available to you 2 hours prior to the start of your wedding and must be ordered during or prior to your final detail meeting 14 days before your wedding. We do not allow outside food or beverage inside the wedding suites.

MIMOSAS | 50

2 Bottles of Champagne Served with Orange Juice or Cranberry Juice

CONCESSION STAND | 9

Bags of Popcorn, Bag of Chips, and Candy Bars

ARTISAN CHEESE DISPLAY | 14

Imported & Domestic Cheeses, Candied Walnuts, Dried Fruits, Orange Honey, Grapes, Assorted Crackers & Flatbreads

SANDWICH PLATTER | 14

Plated Cold Cuts, Lettuce, Tomato, Cheese, & Bread (Condiments on the Side)

BUCKET O' BEERS

12 Bottles of Domestic Beer | 75
12 Bottles of Imported Beer | 85

FRESH SEASONAL FRUIT | 8

Assortment of Freshly Sliced Seasonal Fruit

CHEESEBURGER SLIDERS & FRIES | 10

Lettuce, Tomato, Pickles, and Cheese (Condiments on the Side)

CHICKEN TENDER & FIRES | 14

Sweet Potato or Regular Fries (Condiments on the Side)

Enhancements

ADDITIONAL EVENT TIME

600 Per Hour
Extra Setup Time- Inquire For Pricing

SCREEN & PROJECTOR

Combined | 150
Screen Only | 75

FLOOR LENGTH LINEN

Black, White, or Ivory
Polyester | 25
Satin | 35

OUTDOOR EVENTS

Reception | 2000
Cocktail | 750

CHARGER PLATES

Gold, Silver | 2
Glass Beaded | 8

FURNITURE

Gold, Silver, or Mahogany Chiavari Chairs | 8
Wood Cross Back Chair With Cushion | 12
Floral, Greenery, Wood Plank Backdrop Walls | 300
Pair of Wicker Peacock Chairs | 150
White Love Seat | 150
Farm Tables | 100

*All prices subject to a 22% service charge and current sales tax

Beverage Options

**Alcohol brands are subject to change based on availability.*

HOUSE

Absolute | Bacardi | Baileys | Beefeater | Bombay | Captain Morgan | Jack Daniels | Jose Cuervo | Malibu |
Cazadores Blanco

CALL

Bombay Sapphire | Cazadores Reposado | Crown Royal | Jameson | J Walker Red | Kettle One | Makers Mark |
Tanqueray | Bulleit Bourbon | Titos

PREMIUM

Glenfiddich | J Walker Black | Macallan 12yr | Patron Silver | Grey Goose | Hennessy | Hendricks | Don Julio

CASH BAR PRICING

**Does not include gratuity & tax*

House | 10
Call | 12
Premium | 14
Domestic Beer | 6
Imported Beer | 7
House Wine | 10
Premium Wine | 14
Soft Drinks | 3

BEER & WINE

choice of 2 beers, house wine & Soft Drinks

One Hour | 12
Two Hours | 16
Three Hours | 20
Four Hours | 24
Five Hours | 28

HOUSE BAR

Well, Beer, House Wine & Soft Drinks

One Hour | 15
Two Hours | 19
Three Hours | 23
Four Hours | 27
Five Hours | 30

CALL BAR

Call, Beer, House Wine & Soft Drinks

One Hour | 17
Two Hours | 21
Three Hours | 25
Four Hours | 29
Five Hours | 33

PREMIUM BAR

Premium, Beer, Premium Wine & Soft Drinks

One Hour | 21
Two Hours | 25
Three Hours | 29
Four Hours | 33
Five Hours | 37

POPULAR ADDITIONS

Corkage Fee per 750ml bottle | 15
Unlimited Soft Drinks | 4
Champagne Toast | 4
Champagne Greeting | 4
Signature Drink | 3
Hot Cocoa Station | 6
Specialty Orders upon request

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General Information

- * Event dates are only held with a signed contract and deposit in place. Scheduling a venue tour does not hold your event date.
- * You, your vendors and any deliveries you may have arranged, may not arrive to Wood Ranch Golf Club prior to (2) hours before the start of your event unless agreed upon in writing.
- * We will be following and implementing current covid guidelines and restrictions as they are modified per Ventura County.
- * Outside alcohol is not permitted under any circumstances. Outside alcohol will be confiscated immediately. If there is a persistent issue with outside alcohol, we will close your bar and your event will end early. Corkage fees must be discussed prior to event and be written into the contract.
- * Wood Ranch Golf Club staff will setup and remove everything we are providing such as tables, chairs, linens, china, etc. The event host is responsible to arrange for the setup and removal of any items they are providing including third party rentals. Wood Ranch staff cannot handle or setup any outside rentals, décor or host provided items. We do not offer items such as extension cords, scissors, tape, step stools, etc.
- * Wood Ranch can set and prepare for 3% over your guaranteed guest count. If used, your credit card on file will be charged by the sales office within 24 hours of your event.
- * Banquet food & beverage cannot be packaged to go. A buffet can only be displayed for 1.5 hours.
- * Food tastings are offered for wedding packages only and are done in group settings. If you are booking a wedding to take place within the next (3) months we cannot guarantee a food tasting.
- * Candles may be lit as part of your décor, but the flame must be at least one inch below the rim of the candle holder. Battery operated is highly recommended.
- * Wedding rehearsals are scheduled roughly (6) weeks before the wedding based on the club's availability. We cannot guarantee the day before.
- * Your event ends promptly at the contracted end time and you will have about an hour to remove your belongings. Anything left behind will be disposed of. Additional event time cannot be added during the event.
- * Wood Ranch Golf Club and it's employees are not responsible for any items left behind after your event including but not limited to left over cake, desserts, centerpieces, rentals, etc. All décor and personal belongings must be removed at the conclusion of your event and may not be left or stored at Wood Ranch.
- * All event details will be confirmed 14 days before your event. Once we are within 10 days of your event, changes cannot be made.
- * The sales office staff will not be present for your event. You will be introduced to your event lead upon their arrival.
- * All food and beverage prices are subject to tax and 22% service charge. The 22% service charge covers a number of the back-end costs that go into the event aside from the food & beverage itself such administrative staff, deliveries, supplies, cleanup, setup, kitchen, etc. It is not a gratuity for the servers. If you would like to tip your service staff you can do so with cash, on the day of your event.