



RIDGE CREEK

DINUBA GOLF CLUB

Banquet & Catering Offerings

January 2009



On behalf of the entire staff, we would like to thank you for considering Ridge Creek Dinuba Golf Club as the host site for your memorable event.

Banquet Space, Rental Rates and Hours

The Three Finger Jack's Clubhouse, Banquet Room and Patio are available for meetings, baby showers, bridal parties, club functions and weddings. Both spaces are available for private events with no room charge if a Banquet Package is booked.

The Banquet Room fits up to 30 comfortably with dining, 45 for presentations. The Banquet Room is private and has doors to the Bar, Patio and offers views of the Event Lawn and 18th Hole. Unfortunately phone connection is unavailable but Ridge Creek offers Internet, Projector and Screen for use in the Banquet Room.

The Clubhouse seats up to 50 comfortably with dining 60 for presentations. The Clubhouse is available for private events and has immediate access to the front entrance. The Clubhouse bar and 2 plasma TVs are excellent for birthday parties.

The Patio fits up to 100 with dining, 150 for presentations and offers an excellent view of the 9th hole and the Golf Course. The Patio is available for private events all year round, with patio heaters and an open fireplace for the winter, and fans and misters for the summer.

The Event Lawn on the west side of Three Finger Jack's is available for private events, such as golf tournaments and large meetings or weddings with 100+ guests expected. The Event Lawn is setup with a tent and customized to the event and season, costs vary. Maximum capacity is 450 dining with dance floor and stage setup. Ceremony site accommodations are also available.

Events packages are available in 5 hour increments. Morning times are 10:00 am to 3:00 pm. Evening hours are after 5:00 pm. Hours are to be negotiated between client and event coordinator. Non package events or extended wedding package hours are available for \$300.00 per hour.

Menu Planning

Current prices are indicated on enclosed menus. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source.

Ridge Creek Dinuba Golf Club can also build a custom menu based on a budget per person; contact the Sales and Marketing Director for more information. Ridge Creek also offers a onetime complimentary food tasting upon confirmation of booking. Ridge Creek Dinuba Golf Club reserves the right to charge for these privileges.

Alcoholic Beverage Policy

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of Ridge Creek Dinuba Golf Club to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Ridge Creek Dinuba Golf Club staffers also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Service Charge & Sales Tax

A 20% service charge will be added to the entire cost of the banquet. The 20% service charge is subject to 8.50% (or current local sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

Security

Private security is not available. In the event Ridge Creek Dinuba Golf Club does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Non-Refundable Booking Deposit

A non-refundable 25% deposit and signed Banquet Event Order are required at the time of booking your function. The deposit is fully vested upon receipt and is non-refundable. All exceptions will be on a case by case basis upon approval from the General Manager.

Payments & Guarantee

A second payment of 50% of the estimated total is due 6 months prior to your event and final payment and a \$500.00 security deposit is due 10 days prior to your event. The \$500.00 security deposit will be fully refunded the first business day after your event, at the time the event is cleared of any significant damage. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. Final payment must be paid with cash, check, cashier's check, or credit card.

Minimums

\$100 Minimum for events held in the Banquet Room on Fridays, Saturdays or Sundays. \$500 minimum for events held on the Patio or Clubhouse on Fridays, Saturdays or Sundays. \$5,000.00 minimum for events held on the Event Lawn on Fridays, Saturdays or Sundays. Minimums are excluding Ceremony Site Fee, Service Charge, and State Sales Tax.

Liability

Ridge Creek Dinuba Golf Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Ridge Creek Dinuba Golf Club does not assume any liability for personal property brought into the club or any property left at the conclusion of your event.



Decorations

All candle decorations must be approved prior to the event. Ridge Creek Dinuba Golf Club does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms.

Ridge Creek Dinuba Golf Club offers a variety of linens at no cost, and can provide restaurant décor for small events in the Clubhouse, Banquet Room or on the Patio upon request.

Special Services & Vendors

Ridge Creek Dinuba Golf Club offers a PA system, projector and screen for all events booked on site. Ridge Creek will also provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Food and Beverage Director.

Parking

Parking is available free of charge. Valet parking is available for an additional fee.



Lunch Menus

Each lunch package includes green salad or soup, choice of 1 side and iced tea or water.

Perlette

Select one Entrée:

Three Finger Jack's Hot Dog

Served with a bowl of chili beans

Three Finger Jack's Chipotle Sandwich

Chicken breast, dried apricots, sweet onions, peppers, roasted sunflower seeds and chipotle mayo.

½ Deli Sandwich with cup of soup or small salad

Choice of Certified Angus roast beef, turkey, or Black Forest ham, served with a variety of cheeses, lettuce, tomato and mayo. Soup of the day varies.

\$12.00*

Per Person

Springtime

Select one Entrée:

Deli Sandwich

Choice of Certified Angus roast beef, turkey, or Black Forest ham, served with a variety of cheeses, lettuce, tomato and mayo.

Three Finger Jack's Club

Certified Angus roast beef, turkey, Black Forest ham, Swiss and Cheddar cheeses, served with lettuce, tomato and mayo.

Chicken Caesar Salad

A marinated, six-ounce chicken breast atop chopped romaine lettuce, shredded parmesan cheese, a sliced egg, and creamy Cesar dressing topped with homemade croutons.

\$15.00*

Per Person

Thompson

Select one Entrée:

Classic Pastrami

Certified Angus Beef pastrami and Provolone cheese with sweet peppers.

Three Finger Jack's Beef Dip

Certified Angus Beef roast beef with sautéed onions and Swiss cheese served with au jus

Basic Burger

Half Pound Certified Angus Beef burger served with mayo, lettuce, tomato, and dill pickle.

\$18.00*

Per Person

**Packages are all inclusive of tax and gratuity*



Le Grande

Select one Entrée:

8 oz Chicken Breast - Teriyaki, B.B.Q. Greek
*8 oz double breast with either a
Teriyaki, B.B.Q. glaze or marinated Greek style with wine, herbs, garlic*

Cornish Game Hen
A game hen stuffed with wild rice and glazed with a apricot honey sauce

Pork Medallion
With Apple, Pear Chutney

10oz Flat Iron Steak
With a beef demi glaze

Grilled Salmon
A 6 oz filet with a white wine dill sauce

Chicken Piccata or Marsala
In a wine and mushroom sauce

Roast Beef
With beef mushroom gravy

Tri Tip
Served with a mushroom demi glaze

With a choice of one side (listed on page 9), fresh veggies &
a variety of dinner rolls

Choice of salad &
Chef's dessert

\$25.00
Per Person

All packages are served Buffet style; table service is subject to 20% service charge and local sales tax.



Flame

Select one Entrée:

Chicken Ridge Creek

Stuffed with Prosciutto ham, artichoke hearts and jack cheese served in a bleu cheese sauce

Chicken Cordon Bleu

Chicken stuffed with Ham and Swiss cheese served with a chicken volute sauce

Chicken Oscar

Stuffed with Crab Asparagus and Hollandaise sauce

Half Rack Smoked Baby Back Ribs

Slow smoked over hard wood and finished a sweet tangy sauce

Stuffed Pork Loin Chop

Stuffed with Apples, Pears, Pecans, and Edam cheese served with Port wine current reduction

Jumbo Scallops or Jumbo Shrimp Scampi

In a white wine butter and garlic sauce

Herb Roasted Prime Rib

With Au Jus and horseradish sauce

10 oz New York Steak

Served a red wine demi glaze

Pistachio Crusted Halibut

A 6 oz fillet served with a dill caper crème sauce

With a choice of one side, fresh veggies &
a variety of dinner rolls

Choice of salad &

Chef's dessert

\$30.00

Per Person

All packages are served Buffet style; table service is subject to 20% service charge and local sales tax.



Emperor

Select one Entrée:

Seared Duck Breast
With a Port wine current reduction sauce

14oz Pork Porterhouse
With Pear & Apple Chutney

Rack of Lamb
With pomegranate reduction sauce

14 oz Rib Eye Steak

10oz Filet Mignon
With Béarnaise sauce

Beef Wellington
With beef volute sauce

Grilled Chilean Sea Bass
A 6 oz fillet with lime cilantro butter sauce

Grilled Swordfish
A 6 oz fillet with a white wine and caper sauce

New York Steak and Chicken
An 8 oz New York strip with a 6oz marinated chicken breast

Filet and Lobster Combo
Market Price
A 6 oz filet and 8 oz lobster tail

With a choice of two sides, fresh veggies &
a variety of dinner rolls

Choice of salad &
Chef's dessert

\$40.00 Per Person
Except Filet and Lobster Combo

All packages are served Buffet style; table service is subject to 20% service charge and local sales tax.



El Dorado

Choice of two Entrees:

Chicken or Beef Enchiladas
Shredded beef or chicken in a red chili sauce or a combo of both

Pork Carnitas
Crispy moist seasoned fried lean pork

Chili Verde
Chunks of lean pork in a mild green chili sauce

Chili Colorado
Cubes of lean beef in a rich red chili sauce

Chile Relleno
Mild green chile stuffed with cheese battered in egg and fried with a red chili sauce

Machca
Shredded beef, chiles, onion and egg

Chicken Mole
Chicken stewed in a deep rich red sauce

Build your own Taco or Tostada bar
Includes shredded beef or chicken, diced tomatoes, onions, shredded lettuce, cheese and salsa

Fillet of Fish Vera Cruz
A filet of white fish topped with diced tomato, onion, chilies and baked

Beef or Chicken Fajitas
Slices of beef or chicken sautéed with peppers and onions

Choice of two sides (listed on page 8), served with Flour and Corn tortillas
Choice of green salad, coleslaw or summer salad
& Chef's dessert

\$25.00
Per Person

All packages are served Buffet style; table service is subject to 20% service charge and local sales tax.



Valencia

Choice of two Entrees:

Carne Asada

Tender slices of beef marinated in lime juice, spices and grilled

Steak Ranchero

Sliced steak simmered with onions peppers and tomatoes

8 oz New York Steak

A 8 oz steak topped with roasted peppers and onion

Pork Chops

Seasoned & grilled 6 oz pork chops

Stuffed Chicken Breast

with shrimp, bacon and cotija cheese topped with salsa verde and jack cheese

Shrimp Diablo

Large Prawns in spicy red chili sauce

Fillet of Fish Diablo

A fillet of white fish in a spicy red chili sauce

Halibut Vera Cruz

A 6oz fillet topped with tomatoes, onions and chiles, baked

Shrimp Fajitas

Large Shrimp sautéed with peppers and onions

Choice of two sides, served with Flour and Corn tortillas

Choice of green salad, cole slaw or summer salad

& Chef's dessert

\$35.00

Per Person

All packages are served Buffet style; table service is subject to 20% service charge and local sales tax.

Sides:

Refried Beans, Black beans, Boiled Pinto beans, Spanish Rice,

Rice with bell peppers, onions, and tomato

Sides, Salads & Hors d'Oeuvres

Side Dishes

Twice Baked Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf
Wild Rice with Mushroom
Potato Au Gratin
Scalloped Potatoes
Mashed Potatoes & Gravy
Macaroni and Cheese

Salads

Green Salad
Caesar Salad
Field Greens with Feta Cheese
Pecans & Candied Pecans
Baby Spinach, Bacon, Red
Onions & Sunflower Seeds
Pasta
Seasonal Summer Fruit
Waldorf

Hors d'Oeuvres

Select up to 4 from each individual menu

\$4.00 per person

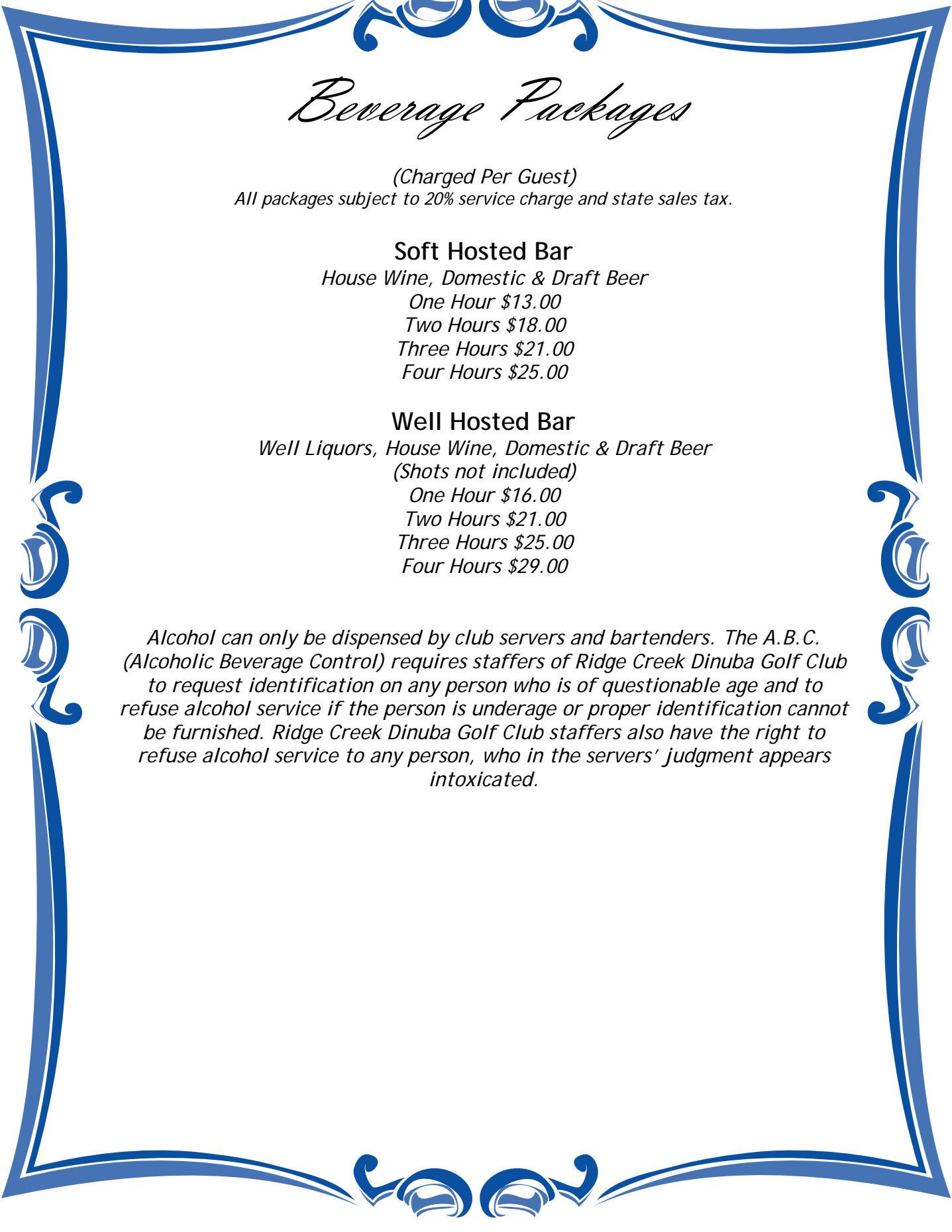
Cheese and Cracker Display
Stuffed Mushrooms
Buffalo Bleu Cheese Sticks
B.B.Q., Teriyaki, or Swedish Meatballs
Pot Stickers with Asian dipping sauce
Veggie Tray with Buttermilk dressing
Chips and Salsa
Beer Battered Mushrooms

\$6.00 per person

Mini Burrito w/ Sour Cream & Guacamole
Beef or Chicken Satay w/ Peanut Dipping
Sauce
Smoked Salmon Mousse Canapé
Assorted Pin Wheel sandwiches
Assorted Sausage bites with Spicy Mustard
Ridge Creek Chicken Salad in Phyllo cups

\$8.00 per person

Mini Beef Wellington
Grilled Scallop on Toast Point
Crab Cakes with Remoulade
Smoked Salmon Pinwheels
Ceviche in cucumber cup
Smoked Beef Brisket on Crustini
Prawn on Seasoned Cream Cheese and Toast Point
Smoked Chicken and Veggie Skewers
Pear and Port Cheese Tartlet
Spicy Chicken Fingers with Bleu Cheese Dipping Sauce
Pears wrapped in Prosciutto



Beverage Packages

(Charged Per Guest)

All packages subject to 20% service charge and state sales tax.

Soft Hosted Bar

House Wine, Domestic & Draft Beer

One Hour \$13.00

Two Hours \$18.00

Three Hours \$21.00

Four Hours \$25.00

Well Hosted Bar

Well Liquors, House Wine, Domestic & Draft Beer

(Shots not included)

One Hour \$16.00

Two Hours \$21.00

Three Hours \$25.00

Four Hours \$29.00

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