



THE CLUB AT RUBY HILL

WEDDING PACKAGES



Nestled in the secluded, sun washed hills near the historical Livermore Valley Wine Country, The Club at Ruby Hill is an ideal setting for your wedding. Extraordinary landscaped views, impeccable service and unparalleled cuisine from our award winning culinary team sets the standards for our gracious hospitality.

Our professional Team is dedicated to making your wedding an exciting and memorable celebration. We provide planning and support every step of the way.

The Club at Ruby Hill and our staff has a commitment to consistency and excellence. We invite you to experience this unique opportunity by joining us in the ambiance of a Northern Italian Villa.

*Warmly,
Private Events Team*

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THE CLUB AT
RUBY HILL
Pleasanton, California



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FLORENCE PACKAGE

\$120 PER GUEST (includes bread & butter, wine service with dinner, coffee & hot tea service)

HORS D'OEUVRES

Select 2 Hand-Passed Appetizers

BY SEA

Smoked Salmon Bilinis

Lemon Creme Fraiche, Tobiko

Shrimp Cocktail Skewers

BY AIR

Asian Chicken Salad Lettuce Cups

Lime Cabbage Slaw, Candied Cashews

Chicken Carbon Quesadilla

Oaxacan Cheese, Grilled Poblano Peppers, Salsa Roja
Dipping Sauce

BY LAND

Spiced Beef Meatball

Pomegranate Labneh

Chipotle Beef Bite

Cilantro Lime Aioli

FROM THE GARDEN

Antipasto Skewers

Tomato, Mozzarella & Kalamata Olives

Heirloom Tomato Bruschetta

Shaved Parmesan, Micro Basil

Mushroom Crostini

Herbed Goat Cheese, Balsamic Glaze

CHOICE OF SALAD

Select 1

Ruby House

Field Greens, Candied Walnuts, Seasonal Berries, Goat
Cheese Crumbles, Balsamic Vinaigrette

Tuscan Kale Caesar

Focaccia Croutons, Shaved Parmesan, Confit Roma
Tomatoes, Shallots with Caesar Dressing

DUET ENTRÉE & VEGETARIAN

Northern California Free Range Chicken & Pacific Salmon

Citrus Beurre Blanc

Harissa Cauliflower Steak

Caramelized Onion Cream, Charred Lemon or
Chimichurri (V)

CHOICE OF 1 STARCH & 1 VEGETABLE:

Starch Selection

Wild Grains and Herbs

Roasted Garlic Pomme Puree

Vegetable Selection

Seasonal Farmers Market Vegetable Medley
Extra Virgin Olive Oil, Lemon, Garlic & Herbs

5-Hour Hosted Bar Included

Wine and Beer is included throughout the event.
Full bar featuring Golden Brands will be available upon
first 3 hours.

SORRENTO PACKAGE

\$135 PER GUEST (includes bread & butter, wine service with dinner, coffee & hot tea service)

HORS D'OEUVRES

Select 3 hand-passed appetizers

BY SEA

Coconut Shrimp

Sweet Thai Chili Sauce

Tuna Tartar

Seaweed Salad, Wasabi Crème, Wonton Chip

Blackened Shrimp Skewer

Tarragon Aioli

Chili Lime Salmon Cake

Cilantro Crema

BY AIR

Fried Chicken Skewers

Ruby Hill Honey Chipotle Aioli

Chicken Carbon Quesadilla

Oaxacan Cheese, Grilled Poblano Peppers, Salsa Roja Dipping Sauce

Chicken & Artichoke Flatbread

Pesto Cream

BY LAND

Spiced Beef Meatball

Pomegranate Labneh

Sirloin Steak Crostini

Horseradish Spread, Onion Marmalade, Maldon Salt, Arugula

Chipotle Beef Bite

Cilantro Lime Aioli

French Onion Beef Slider

Arugula, Carmelized Onion, Gruyere Cheese

Thai Pork Salad

Carrot Cucumber Slaw, Peanut Dressing, Wonton Cup

FROM THE GARDEN

Baby Bella's + Wild Grains

Sherry Aioli, Parmesan Reggiano, Fine Herbs

Mushroom Crostini

Herbed Goat Cheese, Balsamic Glaze

Heirloom Tomato Bruschetta

Balsamic Glaze, Olive Tapenade

Antipasto Skewers

Tomato, Mozzarella and Kalamata Olives

Arancini

Italian Arborio Rice, Arrabiata Sauce



SORRENTO PACKAGE

CONTINUED

CHOICE OF SALAD

Select 1

Ruby House

Field Greens, Candied Walnuts, Seasonal Berries, Goat Cheese Crumbles, Balsamic Vinaigrette

Tuscan Kale Caesar

Foccacia Croutons, Shaved Parmesan, Confit Roma Tomatoes, Shallots with Caesar Dressing

Arugula Salad

Shaved Parmesan, Confit Tomatoes, Truffle Vinaigrette



DUET ENTREE

Plus Vegetarian Entree

Northern California Free Range Chicken & Pacific Salmon

Citrus Buerre Blanc

White Fish & Beef Short Ribs

Tarragon Butter Sauce & Cabernet Reduction

Beef Short Ribs & Northern California Free-Range Chicken

Whole Grain Mustard Bearnaise

Pacific Salmon & Beef Short Ribs

Citrus Beurre Blanc & Demi Glace

Harissa Cauliflower Steak Seasonal

Chimichurri (V) or Lemon & Caramelized Onion Cream

Vegetarian Ravioli

Brown Butter, Wilted Arugula, Parmesan

CHOICE OF 1 STARCH & 1 VEGETABLE:

Starch Selection

Wild Grains and Herbs

Roasted Garlic Pomme Puree

Roasted Potatoes Truffle, Parmesan

Vegetable Selection

Seasonal Farmers Market Vegetable Medley Roasted Grilled, Extra Virgin Olive Oil, Lemon, Garlic & Herbs

Rainbow Carrots Garlic Olive Oil

Haricot Verts Fire Roasted Tomato

5-Hour Hosted Bar Included

Wine and Beer is included throughout the event.

Full bar featuring Golden Brands will be available upon first 3 hours.

TUSCANY PACKAGE

\$155 PER GUEST (includes bread & butter, wine service with dinner, coffee & hot tea service)

HORS D'OEUVRES

Select 4 hand-passed appetizers

BY SEA

Coconut Shrimp

Sweet Thai Chili Sauce

Tuna Tartar

Seaweed Salad, Wasabi Crème, Wonton Chip

Blackened Shrimp Skewer

Tarragon Aioli

Bacon Wrapped Scallops

Balsamic Reduction

Herb Crab Cakes

Chipotle Aioli

BY AIR

Fried Chicken Skewers

Ruby Hill Honey, Chipotle Aioli

Zesty Chicken Bites

Cilantro Lime Aioli

Chicken & Artichoke Flatbread

Pesto Cream

Chicken Potsticker

Ponzu

BY LAND

Chipotle Beef Bite

Cilantro Lime Aioli

Sirloin Steak Crostini

Horseradish Spread, Onion Marmalade, Maldon Salt, Arugula

French Onion Beef Slider

Arugula, Caramelized Onion, Gruyere Cheese

Lamb Lollipops

Chimichurri

Beef Wellington

Truffle Oil

Thai Pork Salad

Carrot Cucumber Slaw, Peanut Dressing, Wonton Cup

FROM THE GARDEN

Mushroom Crostini

Herbed Goat Cheese, Balsamic Glaze

Heirloom Tomato Bruschetta

Balsamic Glaze, Olive Tapenade

Artichoke Beignets

Lemon and Caramelized Onion Crème

Pierre Robert Triple Crème

Brie Crostini

Pear Mostarda, Baguette

Arancini

Italian Arborio Rice, Arrabiata Sauce



TUSCANY PACKAGE

CONTINUED

CHOICE OF SALAD

Select 1

Ruby House

Field Greens, Candied Walnuts, Seasonal Berries, Goat Cheese Crumbles, Balsamic Vinaigrette

Tuscan Kale Caesar

Focaccia Croutons, Shaved Parmesan, Confit Roma Tomatoes, Shallots with Caesar Dressing

Arugula Salad

Frisee, Shaved Parmesan, Confit Tomatoes, Truffle Vinaigrette

Shaved Fennel & Avocado Salad

Scarborough Farms Lettuce, Sliced Oranges, Toasted Pumpkin Seeds, Ricotta Salata, Pomegranate Vinaigrette



DUET ENTREE

Plus Vegetarian Entree

Filet Mignon & Day Boat Maine Scallop

Cabernet Reduction

New York Steak & White Fish

Demi Glace & Citrus Beurre Blanc

New York Steak & Pacific Salmon

Cabernet Reduction

Filet Mignon & Northern California

Free Range Chicken

Whole Grain Mustard Bearnaise

Northern California Free Range Chicken Breast & Pacific Salmon

Whole Grain Mustard Bearnaise

Vegetarian Harissa Cauliflower Steak

Chimichurri (V) or Lemon & Caramelized Onion Cream

Seasonal Vegetarian Ravioli

Brown Butter, Wilted Arugula, Parmesan

Vegetarian Baked Ratatouille

Goat Cheese, Roasted Root Vegetable Risotto, Gruyere Gratin

Creamy Polenta

Roasted Mushrooms, Rocket Leaves

CHOICE OF 1 STARCH & 1 VEGETABLE:

Starch Selection

Roasted Garlic Pomme Puree

Wild Grains and Herbs

Roasted Potatoes Truffle, Parmesan

Vegetable Selection

Seasonal Farmers Market Vegetable Medley

Grilled, Extra Virgin Olive Oil, Lemon, Garlic & Herbs

Rainbow Carrots Garlic Olive Oil

Haricot Verts Fire Roasted Tomatoes

5-Hour Hosted Bar Included

Full Bar featuring Golden Brands with Wine & Beer throughout event. Champagne Toast at Tables.

Cake Cutting Included

VILLA PACKAGE

\$195 PER GUEST (includes bread & butter, wine service with dinner, coffee & hot tea service)

HORS D'OEUVRES

Select 5 hand-passed appetizers

BY SEA

Tuna Tartar

Seaweed Salad, Wasabi Crème, Wonton Chip

Lobster BLT

Applewood-Smoked Bacon, Heirloom Tomatoes, Micro Greens, Brioche and Bacon Aioli

Bacon Wrapped Scallops

Balsamic Glaze

Herb Crab Cakes

Chipotle Aioli

Ahi Poke

Sashimi Tuna Marinated in Poke Sauce, Cucumber, Sesame Seeds, Avocado Crème

BY AIR

Fried Chicken Skewers

Ruby Hill Honey Chipotle Aioli

Chicken & Artichoke Flatbread

Pesto Cream

Zesty Chicken Bite

Cilantro Lime Aioli

Chicken Potsticker

Ponzu

BY LAND

French Onion Beef Slider

Arugula, Caramelized Onion, Gruyere Cheese

Lamb Lollipops

Chimichurri

Beef Wellington

Truffle Oil

Ginger Pork Dumpling

Sesame Scallion Dipping Sauce

FROM THE GARDEN

Mushroom Crostini

Herbed Goat Cheese, Balsamic Glaze

Heirloom Tomato Bruschetta

Balsamic Glaze, Olive Tapenade

Antipasto Skewers

Tomato, Mozzarella and Kalamata Olives

Artichoke Beignets

Lemon and Caramelized Onion Crème

Pierre Robert Triple Crème

Brie Crostini

Pear Mostarda, Baguette

Cabbage Spring Roll

Ponzu

STATIONARY HORS D'OEUVRES

Select 1

Artisan Cheese & Fruit Display

Imported and Domestic Cheeses Locally Sourced Fresh Fruit, Crackers and Crostinis

Antipasto Display

Assorted Cured Meats, Cheeses, Grilled and Pickled Vegetables, Crackers and Crostinis

VILLA PACKAGE

CONTINUED

CHOICE OF SALAD

Select 1

Arugula Salad

Frisee, Shaved Parmesan, Confit Tomatoes, Truffle Vinaigrette

Shaved Fennel & Avocado Salad

Scarborough Farms Lettuce, Sliced Orange, Toasted Pumpkin Seeds, Ricotta Salata, Pomegranate Vinaigrette

Roasted Fuji Apple Salad

Mixed Endive, Shaved Shallot, St. Agur Blue Cheese, Apple Cider Vinaigrette

DUET ENTREE

Plus Vegetarian Entree

Filet Mignon & Northern California Free Range Chicken Breast

Roasted Garlic Pomme Puree, Roasted Rainbow Carrots, Cognac Chipotle Crème

Crab Cake with Shrimp Salsa & Beef Short Rib

Classic French Red Wine Braising Au Jus, Garlic Pomme Puree, Grilled Broccolini

Filet Mignon & Day Boat Maine Scallops

Caramelized Onion Crème, Charred Lemon, Herb Risotto & Haricot Verts

Filet Mignon & Lobster

Sautéed Lemon Garlic Asparagus, Gruyere Potato Gratin, Bearnaise Sauce

Sautéed Cabbage Steak

Glazed in White Wine Sauce, topped with toasted pumpkin seeds, wild rice

Vegetable Wellington

Tomato Coulis, Sautéed Spinach

5-Hour Hosted Bar Included

Full Bar featuring Ruby Brands with Wine & Beer throughout event. Champagne Toast at Tables.

Cake Cutting Included



PACKAGE UPGRADES & DETAILS

SALAD UPGRADE

Roasted Fuji Apple Salad

\$5 per person

Mixed Endive, Shaved Shallot, St. Agur Blue Cheese, Apple Cider Vinaigrette

Shaved Fennel & Avocado Salad

\$6 per person

Scarborough Farms Lettuce, Sliced Orange, Toasted Pumpkin Seeds, Ricotta Salata, Pomegranate Vinaigrette

Summer Melon & Cucumber Salad

\$4 per person

Minted White Balsamic, Rocket Arugula, Fresno Chili Oil, Feta

ENTRÉE UPGRADE

Market Price

Maple Leaf Duck Breast

Montreal Pasture Raised, Sweet and Sour Argrodolce

New Zealand Cervena Organic

Lamb Chop

Mint & Chive Garden Sauce



SIDE UPGRADES

\$3 per person

Cheesy Potato Gratin

Steamed Basmati and Quinoa

Herb Risotto

Roasted Balsamic Asparagus

Grilled Broccolini

Crispy Balsamic Glazed

Brussels Sprouts

CARVING STATION

Market Price | Chef Attendant Required \$250

Prime Rib

Provençal Roasted, Au Jus, Creamy Horseradish and Dinner Rolls

Bacon Wrapped Pork Loin

Honey Dijon, Au Jus and Dinner Rolls

DESSERT

Priced per person | Minimum 50 Guests

Chef's Assorted Mini Desserts

Decadent Seasonal Dessert Displays

3 Pieces per person | \$10

5 Pieces per person | \$15

Death By Chocolate Cookie

\$7 per person

Chocolate Chip Cookies Dipped in White and Dark Chocolate

Individual Creme Brulee

\$12 per person

Seasonal Toppings

Sheet Cake

\$175 | Serves 50

Half Sheet, Seasonal Flavors

Cake Cutting

\$3 per person

CHILDREN, YOUNG ADULTS & VENDORS

Children's Meals

\$40 per person | 3-12 years old

SELECT 1 TO CREATE YOUR ENTREE FOR ALL

- Chicken Fingers with French Fries
- Macaroni & Cheese
- Pasta with Marinara

Served with: fresh seasonal fruit, soft drink or juice, available at the bar

Young Adults

13-20 years old

SELECT 1 TO CREATE YOUR ENTREE FOR ALL

- Florence Package | \$95 per person
- Sorrento Package | \$106 per person
- Tuscany Package | \$115 per person
- Villa Package | \$135 per person

Vendor Meals

\$45 per person

Vendors Receive Hot Entree Similar to Guest Entree



LATE NIGHT SNACKS

PRICED PER PERSON, Minimum 50% of final guest count

Fry Bar

\$9 per person | Choose 3 items

French Fries, Sweet Potato Fries, Seasoned Curly Fries, Tater Tots, Onion Rings

Chef's Mac & Cheese Bar

\$12 per person | Choose 3 Toppings

Bacon, Breadcrumbs, Tomatoes, Mushrooms, Jalapenos, Scallions, Gorgonzola, Parmesan

Street Tacos

\$10 per person | \$5 Substitute Shredded Beef or Shrimp

Flour and Corn Tortillas, Cilantro Lime Chicken, Salsa, Cheddar Jack, Cilantro, Onion

Sliders

\$18 per person | Select 2 Sandwiches

BBQ PORK

Slow Roasted, Maple BBQ Sauce and Slaw

BUFFALO CHICKEN

Pulled Chicken, Buttered Caramel Hot Sauce, Green Cabbage Coleslaw, Gorgonzola, Mayo on a Telera Roll

SHREDDED KOREAN BULGOGI BEEF

Tender Bulgogi Beef, Gochujang Mayo, Pickled Carrot, Sesame, Scallion, on a Bao Bun

IMPOSSIBLE BURGER

Vegetarian Patty, Cheddar Cheese, Mayo, Shredded Lettuce, Bread and Butter Pickles, on a Telera Roll (V)

RUBY HILL BURGER

Camobolza Cheese, Fig Jam, on a Brioche Bun

Flat Bread Pizza

\$13 per person | select 2

MARGHERITA

PROSCIUITTO & ARUGULA

BBQ CHICKEN

Soft Pretzel Bites

\$6 per person

Freshly Baked Pretzels, Beer Cheese Sauce, Rustic Mustards, Salted Caramel



BAR PACKAGES

BAR SERVICE BEGINS AT CONCLUSION OF CEREMONY & ARE CONTINUOUS.
WE DO NOT PERMIT START & STOP OFFERINGS.

\$250.00 PER BARTENDER IS REQUIRED FOR ALL EVENTS. 1 BARTENDER REQUIRED PER 100 GUESTS

CEREMONY BEVERAGES

Sparkling Wine Greeting

\$9 per person

Red & White Wine Sangria Station

\$12 per person

BAR PACKAGES INCLUDE

Wine

House Sparkling Wine, Chardonnay, Merlot or Cabernet Sauvignon

Upgraded wine list available upon request with additional charges

Bottled Beers

Assorted import and domestic

Non-Alcoholic

Assorted Soda & Fruit Juices

GOLDEN BRANDS

Vodka: WHEATLEY

Gin: NEW AMSTERDAM

Whiskey: JIM BEAM

Scotch: CUTTY SARK

Rum: CASTILLO SILVER

Cognac: E & J GALLO

Tequila: EXOTICO SILVER

SAPPHIRE BRANDS

\$12 per person upgrade

Vodka: TITO'S

Gin: TANQUERAY

Whiskey: JACK DANIELS, JAMESON

Scotch: JOHNNIE WALKER RED

Rum: CAPTAIN MORGAN, MALIBU

Cognac: COURVOISIER V.S

Tequila: CAZADORES REPOSADO AND BLANCO

RUBY BRANDS

\$15 per person upgrade

Vodka: GREY GOOSE, KETEL ONE

Gin: HENDRICKS, BOMBAY SAPPHIRE

Whiskey: BULLEIT, MAKERS MARK

Scotch: JOHNNIE WALKER BLACK LABEL
GLENFIDDICH 12 YEAR

Rum: CAPTAIN MORGAN, MALIBU

Cognac: HENNESSEY VS

Tequila: PATRON SILVER AND ANEJO

Additional Hosted Bar Hours

\$10 per person, per hour - GOLDEN BRANDS

\$12 per person, per hour - SAPPHIRE BRANDS

\$15 per person, per hour - RUBY BRANDS

HOSTED

Per beverage charges are based on beverages that are consumed for the evening

Golden Brands	\$11
Sapphire Brands	\$12
Ruby Brands	\$13
Sparkling & House Wine	\$10
Imported Beer	\$7
Domestic Beer	\$6
Soft Drinks & Fruit Juices	\$4

WINE UPGRADE

\$15 per person | Includes the following Wente Wines:

WETMORE CABERNET SAUVIGNON
RIVA RANCH CHARDONNAY
LOUIS MEL SAUVIGNON BLANC
SANDSTONE MERLOT
CHANDON SPARKLING WINE

VENUE RATES

Grand Lobby, Clubhouse, Ballroom, Parlor, Parlor Patio & Circular Patio

EVENING events start as early as 4:00pm on Fridays & Saturdays, 5:00pm on Sundays.

DAYTIME events must be concluded by 2pm.

HOLIDAY RATES Subject to Saturday pricing

Saturday Facility Rental Fee \$5,500

\$28,000 Food & Beverage Minimum

Friday & Sunday Facility Rental Fee \$4,500

\$20,000 Food & Beverage Minimum

Daytime/Midweek Facility Fee \$3,500

\$12,000 Food & Beverage Minimum.
Restrictions may apply.

Ceremony Site Fee \$800

Circular Patio or Lobby Ceremony Site Fee

Included in Our Venue Rates

- Step-by-step wedding planning guide & floor plans
- 1 hour Rehearsal with Ceremony Weddings
- Tables, Chivari Chairs (up to 230 chairs included), serviceware, floor-length textured linens and napkins
- Outdoor lounge furniture, market lights & fire pits with a bar
- Wooden Dance Floor
- White folding padded chairs for ceremonies
- Set-up & clean-up is provided by our professional & courteous staff
- Complimentary spacious Lounge(s) available with Ceremony Weddings 3 hours prior to event start time. Additional Food and Beverage available for purchase. No outside food or beverage permitted in rooms



GENERAL INFORMATION

Food & Beverage

Outside catering is permitted with prior approval, with the exception of desserts, cakes & sweets.

We can accommodate all special dietary needs (Vegan, Gluten Free, as well as food allergies). Wine & champagne can be brought in for \$20.00 per 750ml bottle corkage; however, no other beer or liquor can be brought on property.

The Club at Ruby Hill requires a meal template to help us identify which tables have dietary restrictions. Please return the meal template worksheet we provide to you 10 days prior to your event with your final guest count.

Cultural Ceremonies

We can accommodate Tea Ceremonies into your event. Please ask for our Tea Ceremony Package information.

Exclusive & Preferred Vendors

A Day of Wedding Coordinator is required for all weddings. Clients must select from our pre-approved list of outside Wedding Planners.

While we do have our preferred vendors, you do not have to hire off our list, with the exceptions as noted on the vendor list. Those exclusive vendor invoices will be invoiced through Ruby Hill with a 20% coordination fee applied and subject to both service charge and sales tax.

Payments & Deposits

A non-refundable, non-transferable deposit of \$5,000 is due at time of booking.

Please note that all deposit payments can be accepted by Check, Cashier Check or Credit Card.

A 50% deposit less the initial deposit is due 8 months prior to event date.

A 75% deposit less deposits made towards event is due 4 months prior to the event date.

The final deposit is due 10 days prior to event date with a credit card on file for any day of incidentals.

Club Member Space

Our Member lounge/bar/locker rooms/golf carts cannot be accessed unless you are a club member.

Gate List Requirements

The Club at Ruby Hill is located in a gated community. Each guest must show a valid photo ID to come through the gate. A gate list including guests and vendors is required 10 days prior to your event.

Dress Code

Ruby Hill does have a dress code. Collared shirts for men and appropriate dress for women is required. Jeans, t-shirts or athletic wear are not permitted at anytime.

Package Timeframe

Packages are for 5 1/2 hours. Should you need additional time, the fee is \$1200 per hour (or fraction thereof). The venue can be rented until 12:00am. Wedding ceremony time is figured for 30 minutes and is included in the 5 1/2 hours. Additional Pre Wedding lounge time can be added for a fee of \$300 per hour. Please note that we do need prior notice to extend the timeline to schedule appropriately.

