


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



|  | \$75 | \$99 | \$110 |
| :---: | :---: | :---: | :---: |
| Tray Passed Hors d 'Oeuvres | Two | Three | Three |
| Two Entrée Dinner Buffet |  | $\checkmark$ |  |
| Two Entrée Dinner Buffet or Plated Duet |  |  | 0 |
| Cake Cutting with Service |  | $\cdots$ | $\bullet$ |
| Host Can Bring in Cake \& Desserts | $\bigcirc$ | $0$ | $\bigcirc$ |
| Unlimited Beverage Station with Coffee plus Iced Tea or Lemonade |  |  | $\bullet$ |
| Unlimited Soft Drinks |  | $\cdots$ | $\bigcirc$ |
| Sparkling Wine \& Cider Toast |  |  | $\bigcirc$ |
| 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 |  |  | $\checkmark$ |
| Gold, Silver, or Mahogany Chiavari Chairs |  |  | $\bigcirc$ |
| Five Hour Reception with Dance Floor | $\theta$ | $\theta$ | $\cdots$ |
| Complimentary Self-Parking |  |  |  |
| Group Menu Tasting for Two Guests |  |  | $\square$ |

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

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)

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

## 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

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

SEASONAL FRUIT PLATTER
Sliced Seasonal Fresh
Fruit Display

## PREMIUM ENTREES

BONELESS BEEF SHORT RIB
Port Wine Demi-Glace
10

12OZ NEW YORK STEAK
Cognac Peppercorn Sauce or Port Wine Demi-Glace
23

60z 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

[^0]Served with Iced tea or Lemonade, Coffee, Water, Rolls \& Butter

SALADS<br>choice of two<br>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 <br> 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


## LIVE ACTION STATION

PASTA STAITON I 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 STAITON | 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 STAITON | 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 I 16
Pineapple Glaze, Onion \& Bourbon Apples
HERB ROASTED ROSEMARY TURKEY I 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 $2 \mid 5$

Coconut Shrimp Skewers, Mango \& Mint Sauce $2 \mid 5$

Mini Beef Wellington 3। 6
Beef Satay with Peanut Sauce 3|6
Smoked Brisket Grilled Cheese \& Creamy Tomato Shooters 316

## DISPLAYS

## HUMMUS TRIO 17

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

## SEASONAL VEGETABLE CRUDITE I 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 I 14

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

## ANTIPASTA DISPLAY I 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 I 15
Oysters on the Half Shell I 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 I 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 19
Lemon Curd Bars, Toffee Almond, Peruvian Chocolate Brownies \& White Chocolate Cheesecake Bars

## COOKIES \& MILK I 9

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

ICE CREAN SUNDAE STATION I 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, Tequila, Whipped Cream

EUROPEAN DESSERT STATION | 17
French Macarons, Miniature Cannoli's, Assorted Petit Fours
*All prices subject to a mandatory service charge


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 I 50

2 Bottles of Champagne Served with Orange Juice or Cranberry Juice

## BUCKET O' BEERS

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

FRESH SEASONAL FRUIT 18
Assortment of Freshly Sliced Seasonal Fruit

CHEESEBURGER SLIDERS \& FRIES | 10
Lettuce, Tomato, Pickles, and Cheese
(Condiments on the Side)
Walnuts, Dried Fruits, Orange Honey, Grapes,
Assorted Crackers \& Flatbreads

## SANDWICH PLATTER \| 14

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

CHICKEN TENDER \& FIRES | 14
Sweet Potato or Regular Fries
(Condiments on the Side)

## Enhancemente

## ADDITIONAL EVENT TIME

600 Per Hour
Extra Setup Time- Inquire For Pricing

FLOOR LENGTH LINEN
Black, White, or Ivory
Polyester | 25 Satin | 35

## CHARGER PLATES

Gold, Silver $\mid 2$
Glass Beaded 18

SCREEN \& PROJECTOR
Combined | 150
Screen Only I 75

## OUTDOOR EVENTS

Reception I 1000
Cocktail I 750

FURNITURE
Gold, Silver, or Mahogany Chiavari Chairs 18 Wood Cross Back Chair With Cushion I 12 Floral, Greenery, Wood Plank Backdrop Walls | 300 Pair of Wicker Peacock Chairs I 130

White Love Seat I 150
Farm Tables | 100
*All prices subject to a $22 \%$ service charge and current sales tax

*Alcohol brands are subject to change based on availability.

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

## CALL

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

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

CASH BAR PRICING<br>*Does not include gratuity \& tax<br>House I 10<br>Call | 12<br>Premium | 14<br>Domestic Beer 16<br>Imported Beer 17<br>House Wine 10<br>Premium Wine 114<br>Soft Drinks 13

## HOUSE BAR

Well, Beer, House Wine \& Soft Drinks
One Hour I 15
Two Hours I 19
Three Hours | 23
Four Hours | 27
Five Hours 130

BEER \& WINE
choice of 2 beers, house wine \& Soft Drinks
One Hour I 12
Two Hours I 16
Three Hours I 20
Four Hours | 24
Five Hours 128

## CALL BAR

Call, Beer, House Wine \& Soft Drinks
One Hour I 17
Two Hours 121
Three Hours | 25
Four Hours 129
Five Hours I 33

## PREMIUM BAR

Premium, Beer, Premium Wine \& Soft Drinks
One Hour I 21
Two Hours 125
Three Hours I 29
Four Hours | 33
Five Hours I 37

POPULAR ADDITIONS
Corkage Fee per 750 ml bottle | 15
Unlimited Soft Drinks | 4
Champagne Toast| 4
Champagne Greeting I 4
Signature Drink I 3
Hot Cocoa Station 16
Specialty Orders upon request
*All prices subject to a $22 \%$ service charge and current sales tax


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.


[^0]:    *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

