



Where Your Experience is Elevated



Dragon Ridge Country Club

552 South Stephanie Street
Henderson, NV 89012
702.835.8582
Events@DragonRidgeCC.com

Premium Amenity Package

\$4,250.00

For Up To 125 Guests - \$10.00 per Additional Guest

Ceremony

Private Use of the Ceremony Site
White Wooden Padded Chairs
Communion / Ceremony Table
Wedding Arch
Space Heaters (Seasonal)
Beverage Station
Use of Bridal Suite
Use of Men's Lounge
Wedding Ceremony Coordination
Ceremony Rehearsal Based on Availability

Reception

Five Hour Use of the Grand Highlands
Ballroom & Reception Patios
Wedding Cake
Custom Designed, Three Tiered Buttercream
Champagne & Cider Toast
Premium Floor Length Linens
Available in Satin, Taffeta, Crinkle, or Pintuck
Variety of Colors Available
Premium Chair Covers with Sashes
Premium Napkins
Square Tables with 8-10 Chairs per Table
Inlaid Cherry Wood Starburst
Dance Floor
Personalized Digital Welcome Sign
Upgrade Option: Chiavari Chairs
Additional Charge per Chair
Upgrade Option: ShutterBooth
Exclusive DragonRidge Pricing



Welcome to DragonRidge Country Club at MacDonald Highlands

Simply in Love

≈ \$120.00 per Person* ≈

Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudit 
with Dipping Sauce

Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Jumbo Stuffed Mushrooms
with House Made Sausage

Pork Potstickers
Asian Dipping Sauce

Vegetable Spring Roll
Spicy Chile Sauce

Southern Fried Chicken Skewers
Drizzled with Spicy Honey

First Course

DragonRidge House Salad

Mixed Greens, Vine Ripened Tomatoes, Radishes,
Sliced Cucumbers, Carrots & Champagne Vinaigrette

Served with Fresh Bread & Butter

Second Course

(Choice of One for All Guests)

Roasted French Cut Chicken Breast
Garlic Herbed Mashed Potatoes, Chef's Choice
of Seasonal Vegetables & Apple Chicken Glace

Pan Seared Ora King Salmon
Vegetable Farro & Citrus Beurre Blanc

Portobella Mushroom Triangoli
Asparagus Tips, Cherry Tomatoes, Mushrooms,
Basil & Fresh Pomodoro Sauce

***\$5.00 per Person Upgrade for Choice of
Two Predetermined Entr es**



*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Deeply in Love

≈ \$125.00 per Person* ≈

Stationary Display

(Choice of Two)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudit 
with Dipping Sauce

Selection of Domestic & Imported Cheese
with Assorted Crackers

Balsamic Glazed Grilled Vegetable Platter

Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini
Pesto Mousse

Jumbo Stuffed Mushroom
with House Made Sausage

Rosemary & Lemon Chicken Skewers

Pork Potstickers
Asian Dipping Sauce

Petit Beef Wellington in Puff Pastry
Mushroom Duxelle

Lump Crab Cakes
Traditional Remoulade

Mini Filet Mignon Kabobs
Cucumber Chive Yogurt Dip

Southern Fried Chicken Skewers
Drizzled With Spicy Honey

First Course

(Choice of One for All Guests)

DragonRidge House Salad
Mixed Greens, Vine Ripened Tomatoes,
Radishes, Sliced Cumpers, Carrots
& Champagne Vinaigrette

Mixed Field of Greens
Candied Walnuts, Diced Pears, Blue Cheese
Crumbles & Champagne Vinaigrette

Classic Caesar Salad
Parmesan, Garlic Croutons & Caesar Dressing

Served with Fresh Bread & Butter

Second Course

(Choice of One for All Guests)

Roasted French Cut Chicken Breast
Garlic Herbed Mashed Potatoes, Chef's Choice
of Seasonal Vegetables & Apple Chicken Glace

Pan Seared Ora King Salmon
Herbed Polenta, Chef's Choice of Vegetables,
Blistered Tomatoes & Citrus Beurre Blanc

Tenderloin of Beef
Fingerling Potatoes, Chef's Choice of Vegetables
& Wild Mushroom Ragout

Portobella Mushroom Triangoli
Asparagus Tips, Cherry Tomatoes, Mushrooms,
Basil & Fresh Pomodoro Sauce

***\$5.00 per Person Upgrade for Choice of
Two Predetermined Entr es**

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Passionately in Love

≈ \$135.00 per Person* ≈

Stationary Display

(Choice of Two)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudité
with Dipping Sauce

Selection of Domestic & Imported Cheese
with Assorted Crackers

Balsamic Glazed Grilled Vegetable Platter

Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini
Pesto Mousse

Jumbo Stuffed Mushroom
with House Made Sausage

Rosemary & Lemon Chicken Skewers

Pork Potstickers
Asian Dipping Sauce

Petit Beef Wellington in Puff Pastry
Mushroom Duxelle

Lump Crab Cakes
Traditional Remoulade

Mini Filet Mignon Kabobs
Cucumber Chive Yogurt Dip

Southern Fried Chicken Skewers
Drizzled with Spicy Honey

Sushi Grade Coriander Crusted Ahi
Horseradish Yuzu Gel & Wasabi Cream
on a Lotus Chip

French Brie on Brioche
Seasonal Jam

First Course

(Choice of One for All Guests)

DragonRidge House Salad
Mixed Greens, Vine Ripened Tomatoes,
Radishes, Sliced Cucumbers, Carrots
& Champagne Vinaigrette

Mixed Field of Greens
Candied Walnuts, Diced Pears, Blue Cheese
Crumbles & Champagne Vinaigrette

Classic Caesar Salad
Parmesan, Garlic Croutons & Caesar Dressing

Frisée Salad
Candied Pecans, Honey Ricotta, Fuji Apples
& Citrus Vinaigrette

Spinach & Mushroom Salad
Crispy Bacon, Fresh Oranges, Pickled Red Onions
& Balsamic Vinaigrette

Served with Fresh Bread & Butter

Second Course

(Choice of One for All Guests)

French Cut Chicken Breast & Petit Filet
Dauphinoise Potatoes,
Chef's Choice of Seasonal Vegetables,
Tarragon Beurre Blanc & Cabernet Reduction

Petit Filet & Atlantic Halibut
Herbed Fingerling Potatoes,
Chef's Choice of Seasonal Vegetables,
Wild Mushroom Ragout & Citrus Herb Puree

Petit Filet & Jumbo Prawns
Herbed Mashed Potatoes, Chef's Choice of
Vegetables, Port Reduction & Garlic Butter

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Buffet Dinner

~ \$135.00 per Person* ~

Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Vegetable Crudité
with Dipping Sauce

Selection of Domestic &
Imported Cheese
with Assorted Crackers

Passed

Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini
Pesto Mousse

Jumbo Stuffed Mushrooms
with House Made Sausage

Rosemary & Lemon
Chicken Skewers

Pork Potstickers
Asian Dipping Sauce

Petit Beef Wellington
Mushroom Duxelle

Lump Crab Cakes
Traditional Remoulade

Mini Filet Mignon Kabobs
Cucumber Chive Yogurt Dip

First Course

(Choice of Two)

DragonRidge House Salad
Mixed Greens, Vine Ripened
Tomatoes, Radishes,
Sliced Cucumbers, Carrots
& Champagne Vinaigrette

Mixed Field of Greens
Candied Walnuts, Diced
Pears, Blue Cheese Crumbles
& Champagne Vinaigrette

Classic Caesar Salad
Parmesan, Garlic Croutons
& Caesar Dressing

Served with Fresh Bread
& Butter

Entrée Selection

(Choice of Two)

Chicken Breast Medallions
Artichoke Hearts,
Baby Heirloom Tomatoes,
Chives & Natural Jus

Pan Seared
Ora King Salmon
Lemon Caper Gremolata
& Orange Supremes

Portobella Mushroom
Triangoli
Asparagus Tips, Cherry
Tomatoes, Mushrooms, Basil
& Fresh Pomodoro Sauce

Carving Station

+ \$150.00 Chef Fee

(Choice of One)

Roasted Turkey Breast
House Turkey Gravy with
a Cranberry & Orange
Compote

Glazed Bone-In Ham
Apple Mustard Seed Jam

Roasted Pork Loin
Whole Grain Mustard Jus

*Prime Rib of Beef
Au Jus & Creamy Horseradish

***Additional \$10.00 per Person**

*Whole Roasted Prime
New York Strip
Au Jus & Creamy Horseradish

***Additional \$14.00 per Person**

Whole Roasted
Filet Mignon
Demi-Glace

***Additional \$18.00 per Person**

Accompaniments

(Includes)

Chef's Choice of
Seasonal Vegetables

And

(Choice of Two)

Mashed Potatoes
Herbed, Roasted Garlic
or Parmesan

Roasted Garlic & Herbed
Fingerling Potatoes
Wild Rice Pilaf

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Reception Stations

≈ \$125.00 per Person* ≈

Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudité
With Dipping Sauce

Selection of Domestic & Imported Cheese
With Assorted Crackers

Balsamic Glazed Grilled Vegetables

Salads

(Includes)

DragonRidge House Salad
Mixed Greens, Vine Ripened Tomatoes, Radishes,
Sliced Cucumbers, Carrots &
Champagne Vinaigrette

Classic Caesar Salad
Parmesan, Garlic Croutons
& Caesar Dressing

Served with Fresh Bread & Butter

Carving Station[¥]

(Choice of One)

Roasted Turkey Breast
House Turkey Gravy with a
Cranberry & Orange Compote

Glazed Bone-In Ham
Apple Mustard Seed Jam

Roasted Pork Loin
Whole Grain Mustard Jus

*Prime Rib of Beef
Au Jus & Creamy Horseradish
***Additional \$10.00 per Person**

*Whole Roasted Prime New York Strip
Au Jus & Creamy Horseradish
***Additional \$14.00 per Person**

*Whole Roasted Filet Mignon
Demi-Glace
***Additional \$18.00 per Person**

Accompaniments

(Includes)

Chef's Choice of Seasonal Vegetables

Continued on Next Page →



¥ Each Chef Attended Station Subject to a \$150.00 Chef Fee



Martini Potato Bar

Yukon Gold Mashed Potatoes
Crumbled Bacon, Green Onions, Blue Cheese, Shredded Cheddar & Sour Cream

Optional Add-Ons

Vegetables	\$0.50 each per person
<i>Mushrooms, Caramelized Onion, Roasted Peppers, Crispy Fried Shallots, Roasted Corn, Roasted Cauliflower, Whole Roasted Garlic Cloves</i>	
Grilled Chicken.....	\$1.00 per person
Braised Beef in Au Jus.....	\$1.50 per person
Baby Shrimp.....	\$2.00 per person
Bay Scallops.....	\$2.00 per person
Crab.....	\$3.00 per person
Lobster Claws & Knuckles.....	\$5.00 per person

Pasta Station [¥]

Pasta Options
(Choice of One)
Penne, Campanelle, Orecchiette

(Choice of Two)
Marinara, Bolognese, Pesto, Vodka, Pomodoro, Champagne Cream

(Includes)
Parmesan, Crushed Red Pepper & Herbs

~OR~

Risotto Station [¥]

Creamy Italian Arborio Rice
(Includes)

Parmesan, Mushrooms, Peas, Sundried Tomatoes, Crushed Red Pepper & Herbs

Optional Add-Ons

Vegetables	\$0.50 each per person
<i>Asparagus, Mushrooms, Roasted Peppers, Whole Roasted Garlic Cloves, Baby Heirloom Tomatoes, Spinach, Zucchini, Squash</i>	
Grilled Chicken.....	\$1.00 per person
House Fennel Sausage.....	\$1.00 per person
Baby Shrimp.....	\$2.00 per person
Bay Scallops.....	\$2.00 per person
Crab.....	\$3.00 per person
Lobster Claws & Knuckles.....	\$5.00 per person

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Culinary Enhancements

A Little Something Extra & A Little Something Sweet

Sashimi Station

(Choice of Two, Sold per Piece,
Minimum of 50 Pieces – Market Price)

Tuna: Seared or Raw
Chili Braised Dashi

Yellowtail: Seared or Raw
Yuzu Relish

Salmon: Raw
Lomi Lomi Relish

Scallop: Raw
Lemon Shiso Vinaigrette

Seafood Display

(Minimum of 50 Pieces – Price per Platter)

Shrimp Cocktail Display.....\$250.00
Snow Crab Claws.....Market Price
King Crab Legs.....Market Price
Pacific Oysters.....Market Price

Late Night Snacks

(Minimum of 25 per Selection)

Slider Bar.....\$4.00 per Piece
Choice of Two:
Pulled Pork, Angus Beef, Roasted Turkey

French Fries.....\$4.00 per Person
Hot Pretzels & Cheese...\$4.00 per Person

Fresh Baked Cookies

(Minimum of Two Dozen –
One Selection per Dozen)

Chocolate Chip, Peanut Butter, White
Chocolate Macadamia, Oatmeal Raisin
\$16.00 per Dozen

Fresh Baked Brownies

(Minimum of One Dozen)

Double Fudge
\$16.00 per Dozen

Dark Chocolate Covered

Strawberries

(Minimum of Two Dozen)

Drizzled with White Chocolate
\$48.00 per Dozen

Sundae Bar

(Minimum of 25 Guests – Offered for One Hour)

Vanilla & Chocolate Ice Cream
*Hot Fudge, Salted Caramel, Assortment of Nuts,
Whipped Cream & Maraschino Cherries*
\$7.00 per Person

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Champagne Brunch

One Amazing Brunch, So Many Ways to Enjoy

Stationary Display

Seasonal Fresh Fruit Platter

Bagels, Croissants, Danishes & Muffins
Butter, Fruit Preserves & Cream Cheese

Omelet Station[¥]

Shredded Cheddar, Bell Peppers, Onions,
Mushrooms, Tomatoes, Jalapenos,
Ham & Sausage

Breakfast

French Toast
Breakfast Potatoes
Crispy Bacon & Sausage

Salads

(Choice of One)

DragonRidge House Salad
Mixed Greens, Vine Ripened Tomatoes,
Radishes, Sliced Cucumbers, Carrots
& Champagne Vinaigrette

Classic Caesar Salad
Parmesan, Garlic Croutons & Caesar Dressing

Entrée Selection

(Choice of One)

Roast Chicken
Mashed Potatoes, Hericot Vert,
Baby Carrots & Natural Jus

Seared Salmon
Cous Cous, Asparagus & Lemon Beurre Blanc

Carving Station[¥]

(Choice of One)

Roasted Turkey Breast
House Turkey Gravy with a
Cranberry & Orange Compote

Glazed Bone-In Ham
Apple Mustard Seed Jam

Roasted Pork Loin
Whole Grain Mustard Jus

*Prime Rib of Beef

Au Jus & Creamy Horseradish

***Additional \$10.00 per Person**

*Whole Roasted Prime New York Strip

Au Jus & Creamy Horseradish

***Additional \$14.00 per Person**

Whole Roasted Filet Mignon
Demi-Glace

***Additional \$18.00 per Person**

Beverage Service

(Includes)

Freshly Brewed Regular & Decaf Coffee,
Soda, Iced Tea & Orange Juice

And

Three Hour Beverage Service of
Champagne & Mimosas

Optional Add-Ons

Bloody Mary or Screwdriver
Cocktails.....\$5.00 per Person

¥ Each Chef Attended Station Subject to a \$150.00 Chef

All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



Libations

Four Hour *Deluxe* Bar Included

Sobieski Vodka, Beefeater's Gin, Bacardi Rum,
Jim Beam Bourbon, J&B Scotch,
Jose Cuervo Gold Tequila & Mixers

Wine & Champagne

House Red & White Wines
House Champagne

Beer

(Choice of Two Domestics & Two Imports)
Bud Light, Miller Lite, Coors Light, Michelob Ultra,
Corona, Guinness, Sierra Nevada & Stella Artois

\$10.00 per Person Each Additional Hour

Upgrade Your Bar

Premium

(Additional \$10.00 per Person)
Tito's Vodka
Tanqueray Gin
Malibu Rum
Jack Daniel's Whiskey
Wild Turkey Bourbon
Dewar's White Label Scotch
Jose Cuervo Gold Tequila

\$15.00 per Person Each Additional Hour

Top Shelf

(Additional \$15.00 per Person)
Kettle One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Chivas Regal Scotch
Patron Silver Tequila

\$20.00 per Person Each Additional Hour

*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge

