



RIVER RIDGE GOLF CLUB

BANQUET PACKAGES

2401 W. VINEYARD AVE.
OXNARD CA 93036
(805) 981-8724



RIVER RIDGE BANQUET INFORMATION

GUARANTEES

A final guarantee of your anticipated number of guests is due to the Club by 10 business days prior to the banquet function. This guarantee may not be reduced.

SERVICE CHARGES

A twenty-three percent (23%) service charge and applicable state tax (9.25%) will be added to all food and beverage charges, venues, and all other items. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

BOOKING POLICY

River Ridge Golf Club will book events up to two years in advance. A date will be confirmed and definite only with a signed contract and deposit. All deposits are non-transferable and non-refundable.

DEPOSITS

A non-refundable deposit, is required to reserve your date, and will be applied to your food and beverage total. The amount of the deposit is equal to 25% of the food and beverage minimum. 100% of the final estimated balance is due 14 days prior to the event date.

FOOD AND BEVERAGE

Enclosed is a list of possible menu selections. Our Banquet Chef is more than happy to work with specialty menus, and anything you may envision for your event. We can accommodate gluten free and vegetarian options as well. Once you choose to have a bar, you are welcome to stop hosted consumption at any given time but the bar must remain open for the duration of your event. (A Corkage fee of \$15 per 750ml bottle will apply to any wine opened on property). You are welcome to have these wines served at the bar as long as cocktails are available for purchase or being billed on consumption as well.

DECORATIONS

Items may only be affixed to the wall with prior approval by the Events Sales Department. Glitter, Confetti, Rice and Birdseed of any kind are not permitted. Client must take all decorations and personal belongings at the conclusion of the event. River Ridge Golf Club is not responsible for items left at the club. Reminder: Fireworks, including sparklers and sky lanterns, are illegal in Oxnard.

LIABILITIES

River Ridge Golf Club is not responsible for any damage or loss to any merchandise, valuables, or articles belonging to the host or their guests located on Club property prior to, during, or after the event. The host is responsible for any damages incurred at the Club, including those involving use of an independent contractor arranged by the host or their representative.

VENUE FEES + MINIMUMS

RIVER RIDGE BALLROOM

\$2,000 Rental Fee - Accommodates up to 150 for a seated event with a wooden dance floor.
Flat Screen 65" TV on rolling stand with wireless connections, and wireless microphone.

SUNSET ROOM

\$500 Rental Fee - Accommodates up to 50 for a seated event, with 80' TV Screen affixed to wall, with outside Terrace

SUNRISE ROOM

\$500 Rental Fee - Accommodates up to 30 for seated event, or 8 person board room

PAVILION

\$3,000 Rental Fee - Accommodates up to 200 for a seated event with string lights, and 4 heaters

RENTAL FEES INCLUDE:

- Use of Banquet Room for 4 Hours *
- Linens & Napkins, Choice of Color (based on availability)
 - Wooden Circle base for centerpieces
- River Ridge China, Glass, and Silverware
 - Complimentary Parking
- Dining Tables and Banquet Chairs

FOOD AND BEVERAGE MINIMUMS

Each room holds a Food and Beverage minimum. Food and Beverage minimums, is based on the number of guests, night of the week and season. Please consult the Director of Event Sales for minimums and an estimate of costs specific to you date.

EXTRA HOUR - \$750 FOR THE 5TH HOUR OF EVENT

RIDGE BREAKFAST

All Breakfasts are Served with
Regular Coffee, Orange Juice, a selection of Teas with Hot Water
Priced per person

PAR

\$20

Scrambled Eggs with Home Fried Potatoes, Crispy Bacon and Grilled Sausage, with
Bagels and Toast

BIRDIE

\$25

Scrambled Eggs with Home Fried Potatoes, Crispy Bacon and Grilled Sausage, with Bagels, Toast,
Oatmeal, Fresh Fruit, and Pancakes

EAGLE

\$30

Chorizo Scrambled Eggs, Chilaquiles, with Home Fried Potatoes, Bacon, Beans,
Tortilla, Sweet Breads, and Oatmeal

OMELET STATION

Additional \$7

A Selection of Meats, Cheeses, Vegetables, and Toppings

Add Fresh Fruit - \$5

Add French Toast - \$6

Add Eggs Benedict - \$6

Add Muffins & Pastries - \$4

Add Biscuits and Gravy - \$5

ADD MIMOSAS

\$8 per glass

\$21 per pitcher

Minimum of 30 Guests

RIDGE LUNCHEON

All Luncheons Served with Iced Tea or Lemonade Station and Water

Bread with Butter or Garlic Bread

Priced per person

THEME BUFFETS

Streets of Oxnard - \$30

Carnitas & Chicken Street Tacos with Cilantro and Onions, Cheese Enchiladas, Spanish Rice, Whole Beans Tortilla Chips with Homemade Salsa (Green & Red)

River Ridge Tri Tip - \$34

Tri Tip in an Au Jus, Served with Potato Salad & Baked Beans, Fresh Garden Salad with Two Dressing options & Garlic Bread

Salad Bar - \$26

Assorted Greens with Grilled Chicken, Cucumber, Tomatoes, Croutons, Cheese, Wontons, Sunflower Seeds, Three Dressing options

Ridge Picnic BBQ - \$38

Juicy Quartered BBQ Chicken, Tri Tip in a Au Jus, served with Baked Beans, Seasonal Vegetable and a Fresh Garden Salad with Two Dressing options & Garlic Bread

Little Italy - \$28

Pasta with your Choice of Two Sauces (Bolognese, Alfredo or Marinara) served with Ceaser Salad & Garlic Breads

Corner Deli - \$28

Premade finger sandwiches Choice of Two Meats & Cheeses Combos Turkey, Ham, & Roast Beef, American, Cheddar or Jack Cheese served with Pasta Salad and Fresh Garden Salad with Two Dressing options

Vegetarian - \$28

Beyond Meat (Burger/Chicken)
Served on top of White Rice with a bed of Mixed Vegetables on top

Children Meal (3-10) - \$20

Chicken Tenders with Mac & Cheese
Grilled Cheese with Fries

DESSERTS

Please choose one of the following for additional \$5 per person

Flan

Flourless Chocolate Cake

Pineapple Upside-Down Cake

Chocolate Cake

Tiramisu

Cheesecake with Raspberry Drizzle

Minimum of 30 Guests

HORS D'OEUVRES

DISPLAYS

Fresh Fruit Display

A Selection of Seasonal Sliced Fresh Fruit

\$150 (serves 25)

Charcuterie Display

Smoked & Cured Meats, Pickled Vegetables, &
Artisan Mustards

\$150 (serves 25)

Domestic Cheese and Crackers

Selection of Imported Cheese, Served with Lavash,
Breads, and Water Crackers

\$150 (serves 25)

Hummus Display

Pita Chips and Fresh Seasonal Vegetables Served with
Roasted Pepper Garlic Hummus

\$145 (serves 25)

Pretzel Bar

Fresh Baked Pretzels and Pretzel Bites with Assorted
Cheese Dips and Mustards

\$150 (serves 25)

STATIONS

\$175 (Serves 50)

COLD SELECTIONS

Italian Bruschetta with Roma Tomatoes, Basil &
Parmesan Cheese

Devilled Eggs with Crispy Bacon & Dill

Cucumber Rounds with Herb Cream Cheese

River Ridge Ceviche

Fresh Fruit Skewers

HOT SELECTIONS

Meatballs- BBQ or Sweet & Sour Sauce

Bacon Wrapped Dates

Breaded Mac & Cheese Bites

Chicken Won Tons- Sweet & Sour Sauce

Chicken Wings- Buffalo, BBQ, Teriyaki

Nachos Bites

HORS D'OEUVRES RECEPTION PACKAGE

\$30 (Serves 50)

Includes (2) Displays, (2) Stations, and a mini Dessert station

RIDGE DINNER BUFFETS

All Dinner Served with Iced Tea or Lemonade Station and Water
Bread with Butter or Garlic Bread
Priced per person

Santa Rosa

\$37

Garden Green Salad with Two Dressing options,
Chef's Seasonal Vegetables,
Roasted Garlic Potatoes,
Chicken Picatta in a Lemon Caper Sauce

Catalina

\$37

California Field Greens Salad with Two Dressing options,
Chef's Seasonal Vegetables,
Chicken Parmesan in Marinara Sauce topped with
Mozzarella & Parmesan Cheese

Channel Island

\$37

Tri Tip served in Au Jus served with
Homemade Pasta Salad,
Chef's Seasonal Vegetables, with Rice Pilaf

Santa Cruz

\$37

Grilled Chicken with Herbs and Seasoning served with
Baby Field Greens Salad with Two Dressing options,
Chef's Seasonal Vegetables, with a Pasta Salad

The Ridge

\$46

Tri Tip & Quartered BBQ Chicken served with
House Garden Salad with Two Dressing options
Garlic Mashed Potatoes or Roasted Garlic Potatoes

Minimum of 30 Guests

THE RIDGE DINNER PACKAGE

All Dinners Served with Iced Tea or Lemonade and Water
Bread with Butter or Garlic Bread
\$38 per person

All Entrees Served with Choice of: Herb Roasted Potatoes, Wild Rice Pilaf, Sweet Potato Puree, and Garlic Mashed Potatoes, Mac and Cheese. Accompanied by Seasonal Vegetables,
Bread with Butter or Garlic Bread

SALADS

Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan
Served with Traditional Caesar Dressing

Ridge Garden Salad

Romaine Lettuce, Tomatoes, Cucumbers,
Cheddar Cheese, Croutons served with Two Dressing
options

Spinach and Prosciutto

Baby Spinach, Fresh Goat Cheese, Prosciutto de
Parma and Light Vinaigrette

California Field Greens

Mixed Greens, Crumbled Goat Cheese, Julienned
Apples Candied Pecans and Balsamic Vinaigrette

ENTRÉES

Combine any Two Entrees to create a Duo Plate for \$49 per person

Lemon Herb Roasted Chicken

Served in a Lemon Sauce

River Ridge Chicken

Served in a White Wine Cream Sauce

Seared Cod

Served in a Scampi Sauce

Mesquite BBQ Tri Tip

California's Cut served in a Au Jus

DESSERT

Please choose one of the following for additional \$5 per person

Flan

Raspberry Chocolate Cake

Carrot Cake

New York Cheesecake with
Raspberry Drizzle

Tiramisu

Chocolate Mousse Cake

Mini Dessert Display

Chef Selection of Gourmet Desserts

Minimum of 30 Guests

RIDGE BEVERAGE PACKAGES

Bar Set Up Fee: \$175.00 each

Hosted on Consumption & Non Hosted Bar Prices

(Consumption Include 23% & Sales Tax)

House	\$10
Classic	\$12
Premium	\$14
Super Premium	\$14
Domestic Beer-12oz	\$7
Premium Beer-12oz	\$8
House Wine	\$9
Premium Wine	\$14
Champagne	\$7
Soft Drinks	\$4
Coffee Station	\$70
Soda Station	\$75

Hourly Beer, House Wine, Soda Bar Package

Domestic and Imported Beer, House Red and White Wine, Champagne, and Sodas

\$12 ~ person: 1 Hour
\$18 ~ person: 2 Hours
\$24 ~ person: 3 Hours
\$30 ~ person: 4 Hours

Hourly House Bar Packages

Barton's Gin, Barton's Rum, Barton's Vodka, Montezuma Tequila, Beam's 8 Star Whiskey, Seagram's VO Whiskey, Lauders Scotch, El Presidente Brandy

\$18 ~ person: 1 Hour
\$26 ~ person: 2 Hours
\$35 ~ person: 3 Hours
\$44 ~ person: 4 Hours

Hourly Classic Bar Package

Seagram's Gin, Jack Daniels, Sailor Jerry Spiced Rum, Tito's Vodka, Myers Dark Rum, Fireball Whiskey, Captain Morgan Spiced Rum, Bacardi Superior White Rum, Seagram's 7 Crown Whiskey, Bailey's Irish Cream

\$20 ~ person: 1 Hour
\$30 ~ person: 2 Hours
\$40 ~ person: 3 Hours
\$50 ~ person: 4 Hours

Hourly Premium Bar Packages

Bombay Sapphire Gin, Tanqueray Gin, Hornitos Tequila, Kettle One Vodka, Crown Royal Whiskey, Jameson Irish Whiskey, Maker's Mark, Grey Goose Vodka, Johnny Walker Black Label Whiskey, Patron Silver Tequila, Woodford Straight Malt Whiskey, Marnier

\$24 ~ person: 1 Hour
\$36 ~ person: 2 Hours
\$48 ~ person: 3 Hours
\$60 ~ person: 4 Hours

Minimum of 30 guests for Hourly Packages

Corkage fee is \$15.00 for Wine open on property per 750ml bottle
House Wine: \$22.00 per bottle