



BANQUET & EVENT MENUS





THE HIDDEN GEM OF SACRAMENTO

North Ridge Country Club is a private club designed to meet the golf, social, and dining needs of its proprietary members, their families and guests.

Designed by William Francis Bell and modernized by Robert Trent Jones II, North Ridge Country Club is the best kept secret in Fair Oaks, California.

NORTH RIDGE COUNTRY CLUB
7600 MADISON AVENUE
FAIR OAKS, CALIFORNIA 95628
(916) 967-5717 OFFICE

RAE LOVELL
BANQUET COORDINATOR
(916) 347-9920
RAE@NORTHRIDGEGOLF.COM

BREAKFAST & BRUNCH SELECTIONS



Menus are priced per person.

Prices are subject to 22% Service Charge and 7.75% Sales Tax.

Room Fee \$5.00 for lunch events, \$10.00 for dinner events.

Linen Fee \$1.50 per person..

Prices are subject to change without previous notice. Menu selections are subject to availability.

Continental Breakfast Buffet (10+ Persons) 16

Assorted Breakfast Breads, Fruit Bowl,
Orange Juice and Coffee

Plated and Served Breakfast (10+ Persons) 19

Scrambled Eggs, Choice of Breakfast Meats,
Potatoes, Garnished

Sunrise Breakfast Buffet (10+ Persons) 21

Assorted Breakfast Breads, Potatoes,
Scrambled Eggs, Choice of Breakfast Meats,
Fruit, Orange Juice and Coffee

Healthy Breakfast (10+ Persons) 21

Fresh fruit, Oatmeal, Scones, Hard Boiled Eggs,
Turkey Bacon, Yogurt with Granola,
Smoked Salmon, Bagels

Additional Breakfast Meat 7

Brunch Combination One 28

Scrambled Eggs, Bacon, Corned Beef Hash, House
Potatoes, Roasted Turkey, Gravy, Tossed Green Salad,
Breakfast Breads

Brunch Combination Two 30

Eggs Benedict, Sausage, Quiche Lorraine, French Toast,
House Potatoes, Ham, Tossed Green Salad,
Horseradish, Breakfast Breads

Build Your Own Brunch 35 + 150 Per Carver

Select One Item:

Prime Rib
Roasted Turkey
Ham

Select Five Items:

Scrambled Eggs
Quiche Lorraine
Vegetable Quiche
House Potatoes
Ham
Bacon
Sausage
French Toast
Breakfast Breads, Danish or Bagels with Cream Cheese
Tossed Green Salad

LUNCH SELECTIONS | BUFFET



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Each Includes Garden Salad, choice of 2 dressings
Carver Available - 150 per Attendant

Baked Potato Bar 20
Twice Baked Potatoes, Shredded Cheese, Chives, Butter,
Sour Cream, Bacon Bits & Chili

Deli Sandwich Buffet 29
Turkey, Roast Beef, Ham, Monterey Jack, Cheddar Cheese,
Breads, Build Your Own Salad Bar, One Plattered Salad,
Cookies

Mexican Buffet 30
Beef, Chicken, Crunchy Corn Shells, Warm Flour Tortillas,
Spanish Rice, Refried Beans, Shredded Cheese, Shredded
Lettuce, Pico De Gallo, Sour Cream, Corn Chips, Salsa,
Caesar Salad

Gourmet Slider Bar 30
Chicken Sliders with Cajun Aioli, Short Rib Sliders with
Caramelized Onions and Bleu Cheese, Kobe Beef Sliders
with Aged Cheddar, Tossed House Salad

Italian Buffet 30
Penne Pasta, Grilled Chicken Parmesan, Marinara, Alfredo
or Bolognese Sauce, Tossed House Salad, Garlic Bread

Southern Buffet 30
Slow Roasted Beef Brisket, Buttermilk Mashed Potatoes,
Coleslaw, Tossed House Salad, Cornbread

Asian Buffet 30
Soba Noodle Salad, Chicken & Vegetable Egg Rolls,
Chow Mein Noodles, Steamed Rice, Vegetable Stir Fry,
Choice of Orange Chicken or Teriyaki Chicken

Prime Rib & Turkey Breast Buffet 40
Select One Green Salad, Two Plattered Salads, Mashed
Potatoes, Seasonal Vegetables, One Dessert

Plattered Salad Choices:
Tomato Mozzarella Salad
Angel Hair Bay Shrimp Salad
Antipasto Salad with Cured Meats and Cheese
Vegetarian Pasta Salad / Tortellini Salad
Quinoa Salad with Seasonal Condiments
Taco Salad (Chicken, Beef or Veggie)
Suirimi Salad (Imitation Crab Salad)

LUNCH SELECTIONS | PLATED



Menus are priced per person. Minimum of 25 guests.

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There is a \$5.00 additional charge per person for selecting more than 2 entrée options (not including vegetarian)

Room Fee \$5.00 for lunch events, \$10.00 for dinner events.

Linen Fee \$1.50 per person. Prices are subject to change without previous notice. Menu selections are subject to availability.

ENTRÉE SALADS

North Ridge Cobb Salad with Chicken	19
Baby Spinach Chicken Salad	19
Raspberry Waldorf Chicken Salad	22
Shrimp Louis Salad	24

STARTER SALADS (Select One with Entrée)

Garden Salad	
Caesar Salad	

HOT ENTRÉES (Select One Item)

Quiche Lorraine or Vegetable Quiche with Fruit	21
Roasted Turkey with Whipped Potatoes, Veggies	22
Chicken Piccata with Whipped Potatoes, Veggies	23
Chicken Parmesan with Whipped Potatoes, Veggies	23
Beef Ravioli with Housemade Marinara, Veggies	22
Salmon Angel Hair Pasta with Asparagus, Lemon Crème	24
Grilled Salmon with Lavender Beurre Blanc, Veggies	26
Seasonal Fish at Market Price	TBD
Peppercorn Steak Medallions with Rice Pilaf, Veggies	28
Grilled Top Sirloin with Whipped Potatoes, Veggies	30
Filet Mignon with Whipped Potatoes, Veggies	40

DESSERT OPTIONS AVAILABLE ON PAGE 6 (Additional Fee)

VEGETERIAN OPTIONS

Cheese Ravioli with Lemon Parsley Crème Sauce	24
Butter Nut Squash Ravioli	24
Brown Sage Butter, Shaved Parmesan	
Seasonal Chef Choice Risotto	24
<i>*Vegan option available upon request</i>	
Fettucine Pasta Primavera	24
Chef's Vegetables, Marinara Sauce	
Quinoa Bowl	24
Quinoa, grilled vegetables	
<i>*Vegan option available upon request</i>	
Mediterranean Quiche	24
Seasonal Garden Vegetables	
Portobello Mushroom Entrée	25
Wild Rice, Vegetables, White Wine Sauce	
<i>*Vegan option available upon request</i>	

DINNER SELECTIONS | BUFFET



Minimum of 35 guests. Menus are priced per person.

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Taste of Mexico 38

Tossed Cilantro Ranch Salad, Carne Asada, Chicken Veracruz, Spanish Rice, Black Beans, Grilled Corn, Chips and Salsa, Flour Tortillas, Guacamole, Sour Cream, Housemade Pico De Gallo **Dessert** Churros

Southern Hospitality 40

Tossed House Salad with Citrus Vinaigrette, Coleslaw, Cheesy Grits, Slow Roasted Pulled Pork, House Smoked Brisket, Buttermilk Mashed Potatoes, Fresh Baked Corn Bread or Housemade Biscuits

Dessert Bread Pudding with Bourbon Caramel Sauce

River City 45

Charred Corn Salad, Risotto with Grilled Vegetables, Roasted Fingerling Potatoes, Roasted Chicken, Atlantic Salmon with Lavender Buerre Blanc Sauce, Warm Dinner Rolls and Butter

Dessert Warm Chocolate Lava Cake with Vanilla Ice Cream

Tuscan Sun 46

Caesar Salad, Tomato Mozzarella Salad, Oven Roasted Vegetables, Portobello Mushroom Ravioli with Housemade Bolognese and Marinara, Chicken Marsala, Slow Braised Short Ribs, Whipped Potatoes, Warm Dinner Rolls and Butter

Dessert Tiramisu

California Coastal 50

Wedge Salad, Green Bean Almandine, Pacific Salmon with Lemon Dill Sauce, Shrimp Scampi Skewers, Roasted Yukon Gold Potatoes, Steamed Seasonal Vegetables, Warm Dinner Rolls and Butter

Dessert New York Cheese Cake with Blueberry Sauce

Nor Cal 55

Baby Spinach Salad, Couscous Salad, Herb Rice, Crispy Snap Salmon, Medallions of Beef with Peppercorn Sauce, Warm Dinner Rolls and Butter

Dessert Crème Brûlée Cake

Sierra Nevada 65 + 150 Per Attendant

Caesar Salad, Grilled Asparagus, Stuffed Mushrooms, Garlic Whipped Potatoes, Grilled Lamb Chops, Carving Station of Prime Rib, Warm Dinner Rolls and Butter

Dessert Chocolate Mousse Cake

Cowboy Chow 70 + 150 Per Attendant

NR Salad, Baked Potato and Fixings, Creamed Spinach, Prime Rib or Beef Tenderloin, Pork Loin, Sautéed Mushrooms, Caramelized Onions, Stone Ground Mustard, Horseradish Creme, Warm Dinner Rolls and Butter

Dessert Chocolate Brownie with Vanilla Ice Cream

Surf and Turf 80

Chopped Salad, Roasted Brussels Sprouts and Cauliflower, Rice Pilaf, Prime Petit Filet with a Red Wine and Port Reduction Sauce, Grilled Shrimp or Slipper Lobster Tails with Drawn Butter, Warm Dinner Rolls and Butter

Dessert Chef's Choice Assorted Mini Specialty Desserts

APPETIZER SELECTIONS



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PASSED OR STATIONED HORS D'OEUVRES

HOT SELECTIONS

Vegetable Spring Rolls Sweet Chili Sauce	6.50
Spinach Phyllo Triangles	6.50
Fried Zucchini Ranch Dipping Sauce *	6.50
Pretzel Bites Cheese Sauce *	6.50
Vegetable Samosas Fruit Chutney	6.50
Mini Quiche assorted	6.50
Brie, Cranberry Phyllo Rolls	7.00
Chicken Quesadilla Cones	7.00
Chicken Satay with Spicy Peanut Coconut Sauce	7.00
Three Cheese Risotto Arancini Balls	7.00
Boursin Stuffed Mushrooms	7.50
Crab Rangoon Cream Cheese, Chutney Sauce	7.50
Tenderloin Skewers Housemade Teriyaki Sauce	7.50
Korean Steak Mini Tacos	7.50
Peking Duck Spring Rolls Hoisin Sauce	7.50
Candied Apple Pork Belly Bites	8.00
Petite Beef Wellington Mushroom, Bernaise Sauce	8.50
Crab Rangoon Cream Cheese, Pineapple sauce	8.50
Crab Cakes Spicy Aioli	9.00
Coconut Prawns Red Pepper Aioli Dipping Sauce	9.00
Spicy Lamb Chops	10.00

PASSED OR STATIONED HORS D'OEUVRES

COLD SELECTIONS

Vegetable Crudites Ranch Dressing *	6.00
Deviled Eggs	6.00
Crostini of Herb Goat Cheese and Sundried Tomato Pesto	6.00
Crostini of Cranberry, Pecan and Goat Cheese	6.00
Crostini of Olive Tapenade and Red Peppers	6.00
Prosciutto Wrapped Asparagus	6.50
Prosciutto Wrapped Melon Cantelope, Honey Dew	6.50
Tomato Mozzarella Basil Caprese Skewers	6.50
Brie Cheese and Honey Pear Bruschetta	6.50
Smoked Salmon Bruschetta Capers and Red Onion	6.50
Italian Pinwheels Mini Sandwiches Salami, Cheese, Peppers *	6.50
Seasonal Fresh Fruit Platter *	7.00
Crab Sushi Roll Avocado, Spicy Aioli	7.00
Nori Seared Ahi Furikake, Wasabi, Soy Mustard	9.00
Charcuterie Platter meats, cheese, artisan crackers *	10.00
Prawn Cocktail Housemade Cocktail Sauce	10.00
Shrimp Ceviche Bay Shrimp, Scallops	10.00

**These items available only as a stationed hors d'oeuvres*

DINNER STARTERS | DESSERTS | BEVERAGES



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SOUPS AND SALADS

One Soup or Salad Included with Entrée Selection on page 7

HOT SOUPS

Seasonal Soup Selection

SALADS

Chopped Salad

Romaine, Iceberg Lettuce, Egg, Bacon, Red Onion, Roasted Corn, Diced Tomato, Cotija Cheese

North Ridge Salad

Mixed Greens, Spinach, Fried Prosciutto, Mandarin Oranges, Cherry Tomato, Candied Almonds, Orange Thai Vinaigrette

Traditional Caesar Salad

Romaine, Homemade Croutons, Aged Parmesan

Tossed House Salad

Field Greens, Tomato, Cucumber, Onion, Croutons

Baby Spinach Salad

Mushrooms, Bacon, Tomato, Egg, Balsamic Vinaigrette

Wedge Salad

Iceberg Lettuce, Bacon, Bleu Cheese, Ranch Dressing

Pear Salad

Spring Mix, Pears, Candied Pecans, Blue Cheese, Vinaigrette

Roasted Butternut Squash & Beet Salad

Squash, Red & Gold Beets, Goat Cheese, Micro greens, Pumpkin Seeds, House Vinaigrette

DESSERTS (Select One) - ADDITIONAL FEE

Assorted Cookie Platter	6.00
Scoop of Vanilla or Chocolate Ice Cream (Sauce Available)	9.00
Seasonal Sorbet	9.00
Cheesecake	11.00
Chocolate Mousse Cake	11.00
Crème Brûlée Cake	11.00
Chocolate Lava Cake	11.00
Carrot Cake	11.00
Limoncello Cake	11.00
Tiramisu	11.00
Chocolate Cake	11.00
Flourless Chocolate Tort (Gluten Free)	11.00
Assorted Mini Bars	12.00
Assorted Cupcakes	13.00
Chef's Choice Assorted Petit Fours & Eclairs	14.00

BEVERAGES

Fountain Soda	4.00
Iced Tea & Coffee Station	4.00
Wine Corkage	22.00
North Ridge Private Label Wine	35.00

Iced Tea & Coffee Station

Added on to any Buffet or Entrée 3.00

DINNER SELECTIONS | PLATED



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STARTER SALAD (Select One From Page 6) Included

PLATED ENTRÉE SELECTIONS

Roasted Chicken Breast with Natural Jus	29
Citrus-Garlic Shrimp Brochette	30
Chicken Marsala	31
Chicken Piccata	31
Pork Loin	31
Slow Cooked Burgundy Braised Short Rib	32
Top Sirloin 7oz with Red Wine Port Reduction	34
Grilled Salmon	35
Seasonal Fish at Market Price	TBD
Filet 6oz or 8oz	45/50
Prime Rib 12oz	45

COMBO PLATES

Roasted Chicken and Grilled Salmon	49
Prime Rib and Citrus-Garlic Shrimp Brochette	53
Rack of Lamb and Spicy Jumbo Shrimp	55
Medallions of Filet and Sea Scallops	55
Petit Filet and Seasonal Fish	60
Grilled Center Cut Filet and Lobster Tail	80

CHILDREN'S MENU

Beef Sliders with French Fries or Fresh Fruit	18
Chicken Tenders with French Fries or Fresh Fruit	16
Vanilla Ice Cream Dessert	Included

VEGETERIAN ENTRÉES

Cheese Ravioli with Lemon Parsley Crème Sauce	27
Fettuccine Pasta with Seasonal Vegetables	27
Seasonal Chef's Risotto *	27
Quinoa Bowl * with Seasonal Vegetables	27
Stuffed Portobello Mushroom* White Wine Sauce	29
Butternut Squash Ravioli with Brown Sage Butter, Parmesan	29

**vegan option available upon request*

SIDES

Vegetables (Select One Item - Same for each Entrée Choice)
Asparagus Seasonal
Green Bean Almandine
Vegetable Medley
Julienne of Zucchini
Glazed Baby Carrots

Starch (Select One Item - Same for each Entrée Choice)

Whipped Potatoes
Oven Roasted Red Potatoes with Rosemary and Garlic
Herb Whipped Potatoes
Rice Pilaf
Herb Rice
Baked Potato
Potatoes Au Gratin

ADDITIONAL FEES AND RENTAL ITEMS



ROOM FEES— PER PERSON

Breakfast or Lunch Event	5.00
Dinner or Evening Events	10.00

***Room fees include tables, chairs, set up and breakdown, staff, china, flatware and glassware.**

***Room fees are waived for members hosting a family event at the Club.**

ADDITIONAL FEES

Table linens (variety of colors) per person	1.50
Holiday Centerpieces per table	5.00
House Mirrors and Votives per table	3.00
Corkage Fees (750ml bottle) per bottle	22.00

***NO OUTSIDE LIQUOR OR BEER ALLOWED**

ADDITIONAL RENTALS

Podium with 2 microphones	50.00
Speaker system, ipod hookup, bluetooth mic	75.00
65in flat screen tv with hdmi hookup	100.00
86in flat screen tv with hdmi hookup	200.00
Stage with Risers and Skirting (4 sections)	200.00
Pipe and Drape (black curtains)	100.00
20X20 Canopy	100.00
Heaters (each)	50.00
Lighted Trees (each)	50.00
Outdoor Fire Pit, 6 Lounge Chairs	100.00
Tent for outdoor patios with lighting	1,000.00

*** All fees are inclusive of sales tax**

MINIMUMS AND GUARANTEES

All guest counts for food, beverage and additional charges are due no later than 7 days prior to the event date by 12pm. If the date falls on a weekend, the count is due the Friday prior. Guest counts are minimum counts and may be adjusted up based on availability, the kitchen will attempt to prepare 5% over the guaranteed guest count. Final billing will be based on actual head count during the event over and above the guaranteed minimum guest count. No changes made within 72 hours the event date. Cancellation of a function must be received at least one month prior to the event. Cancellations received with less than one month's notice may be charged 50% of the anticipated charges.

Bar set up requires a minimum of a \$500.00 bar spend or the balance will be charged as a bar set up fee.

Receptions or parties must be concluded in 3 hours for a daytime event and 4 hours for an evening event. Additional hours will be charged at \$500.00 per hour or portion of the hour.

POLICIES & PROCEDURES



North Ridge Country Club and its staff look forward to the pleasure of serving you and your guests. Please be assured of our complete cooperation in every way to ensure the success of your event.

FACILITY

The club has three rooms available for functions. The Ballroom seats up to 350 for company meetings, dinner parties of 200-250 comfortably and contains a complete bar and dance floor. The Oak room seats 25-30, and the Acorn Room seats 10-20.

BOOKING

All events held at North Ridge are for Club members or are sponsored by Club members. **In either case, the full charges of functions are billed directly to the North Ridge Member's account.** Dates are held on a first-come, first-served basis and must be secured by a **non-refundable deposit** based on room and date booked.

PAYMENT

Functions must be paid by cash or check. Please make checks payable to North Ridge Country Club. Include the name and date of the function on the memo line. **No debit or credit cards of any type will be accepted.**

PRICES

All prices for food and beverage are subject to a 22% service charge and 7.75% California state sales tax. Prices contained in this brochure are subject to change at any time. Confirm current pricing at time of booking.

CANCELLATION

Cancellation of a function must be received at least one month prior to the event. Cancellations received with less than one month's notice may be charged 50% of the anticipated charges.

RESTRICTIONS

No outside food or beverage of any kind will be permitted to be brought into the function room by the patron or their guests, with the exception of wedding and anniversary cakes. No food will be permitted to be taken from the North Ridge premises. California state law prohibits consumption of alcoholic beverages by any person under the age of 21 years. The Club reserves the right to terminate liquor service at any function if it is evident that minors are present with the intention of consuming alcoholic beverages or if North Ridge staff observes intoxicated guests attempting to procure liquor after being denied such.

DAMAGE

North Ridge is not responsible for damage or loss of personal property or equipment left in any room prior to, during or after a function. North Ridge reserves the right to inspect and control all private functions. No nails, tacks, tape etc may be used to secure decorations to surfaces in clubhouse. Liability for damages to the premises will be charged to the member's account.

DRESS CODE FOR DINING EVENTS IN CLUBHOUSE

Clothing attire should be appropriate for the occasion, usually formal or cocktail evening wear. Attire not considered appropriate includes gym, jogging, tennis or swim shorts, cut-offs, denim clothing of any type, tank tops, halter tops, bare midriffs, and T-shirts. Denim is not permitted in the dining room for any occasion. Caps, hats and visors are not to be worn in the clubhouse by men.

DRESS CODE FOR GOLFING EVENTS ON COURSE

Proper golfing attire for females is considered to be skirts, slacks, or shorts no shorter than mid-thigh and appropriate blouses, shirts, or sweaters. Men must wear collared shirts or golf shirts with mock collars. Shirt tails are to be tucked in at all times while on the golf course. Attire not considered appropriate includes gym, jogging, tennis or swim shorts, cut-offs, denim clothing of any type, tank tops, halter tops, bare midriffs, and T-shirts. Metal or ceramic spikes are not permitted at North Ridge.

CELL PHONE USE

Cell phone use in the clubhouse is prohibited. Silent use, such as texting or emails is allowed. Please advise attendees to put cell phones in silent mode.

PLEASE SIGN AND DATE BELOW TO ACKNOWLEDGE ALL POLICIES, FEES & GUARANTEES FOUND ON PAGES 8 & 9 AND RETURN TO RAE@NORTHRIDGEGOLF.COM

*THIS DOCUMENTS SERVES AS CONFIRMATION OF YOUR EVENT.

SIGNATURE: _____

DATE: _____

WEDDING & RECEPTION



Every couple deserves the best for their big day. From an intimate family celebration to a grand reception in our Ballroom, North Ridge offers wedding packages to suit every need. Our premier event facilities are complemented by our experienced team of catering and service staff. We are pleased to customize your options to ensure you enjoy the wedding of your dreams.

CEREMONY LOCATIONS

First Tee Ceremony	7,500
Garden Patio	3,500

YOUR WEDDING PACKAGE INCLUDES

- 1 Hour Venue Space Rental
- 5 Hour Ballroom Rental with Seating for up to 250 Guests
- Additional Time Available at \$750.00 per hour
- Extra Tables and Skirting
- Basic Linens, Tables and Chairs
- Wooden Dance Floor (16' x 28')
- Private Patio Overlooking Golf Course
- Free Parking
- Set Up and Breakdown

CEREMONY RENTAL ENHANCEMENTS

Colonnade Arch	250
Roman or Parisian Arch	225
Wrought Iron Arch	225
Monet Arch (Antique White or Natural)	225
Wine Barrels with 36" Glass Top - each	200
Padded Folding Chair (White) - each	5.00
Ceremony Beverage Stations - per person	5.00
Stage with Skirting	200

*Members receive a 25% discount on all rentals & ceremony location fees for weddings and receptions.

MENU TASTING

Select Menu Items	45 pp
Please Note Dress Code Policy for Dining Room	

PRE WEDDING SERVICES

- Unlimited Pre-Event Client Consultations and Phone Calls
- Menu Assistance and Private Tasting
- Linen Selection Assistance
- Ceremony and Reception Timeline Assistance
- Vendor Recommendations
- Vendor Follow Up (Week of Event)
- Customized Room Layout

WEDDING DAY SERVICES

- Oversee Ceremony Site Set Up
- Attentive Communication with Bride and Groom
- Reception Décor and Prop Set Up (No Assembly)
- On-Site Manager Available until Event Conclusion

POST WEDDING DAY SERVICES

- Pack Up Décor and Personal Items for Next Day Pick Up



AN UNFORGETTABLE EVENT, AN UNFORGETTABLE LOCATION

Congratulations on taking the first step towards your very own happily ever after! We strive to ensure that your momentous day will be just like you've always dreamed.

Our venue offers unparalleled options to create personalized menus and offerings to make your wedding uniquely yours. No matter your vision, planning a wedding that is beautiful and reflects your individual style is easy when you choose North Ridge.

Guest comfort and satisfaction is our focus from the moment you arrive until the last toast is made. Let us focus on the details, so you can focus on the day.

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BANQUET & BAR COORDINATOR
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PREFERRED VENDORS



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FLORAL

Rodarte Floral Design
Fair Oaks, California
(916) 799-3625
www.rodartefloraldesign.com
IG: rodartefloraldesign

PHOTOGRAPHY

Weddings by Scott and Dana
(916) 905-3436
www.weddingsbyscottanddana.com
IG: scottanddanaphotographers

Dee and Kris Photography
Sacramento, California
(916) 246-0546 | info@deeandkrisphotography.com
www.deeandkrisphotography.com
IG: deeandkris

CASINO SERVICE

Prestige Casino Party of Sacramento
Sacramento, California
(916) 995-6519 | prestigepartyquote@gmail.com
www.casinopartysacramento.com

DJ SERVICE

Terry Stewart
Sacramento, California
(916) 728-6429 | info@stewartsdj.com
www.stewartsdj.com

LIVE MUSIC

The Albertson Duo
Romantic Acoustic Music for Ceremony, Cocktail Hour
DJ Service Available
Roseville, California
(530) 906-3814 | thealbertsonduo@gmail.com
www.thealbertsonduo.com
IG: thealbertsonduo

Doug Martin
Smooth Jazz Guitarist
Sacramento, California
(209) 688-5728
www.dougmartinmusic.net