



Congratulations...

Welcome to Ruby Hill Golf Club, where the vision of Italian charm isn't just a vision anymore. Nestled in the secluded, sun-washed hills of the historic Livermore Valley wine country, Ruby Hill Golf Club is an elegant backdrop for your wedding celebration. Boasting extraordinary views, impeccable landscape and unparalleled services sets the standard for gracious hospitality. Our desire is to not only give you the most incredible day of your lives but also to provide an experience that your guests will never forget.

The professional staff at Ruby Hill is dedicated to making your wedding an exciting and memorable event. We will provide planning and support every step of the way. Our award-winning chef serves only the finest cuisine.

Ruby Hill Golf Club and our staff have 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,

Melisa Johnson

Director of Catering and Special Events

Ruby Hill Golf Club

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Juliet Dorn

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Follow us on Facebook for Updated Photos, Wedding Trends & Special's...

Find us at, Weddings at Ruby Hill Golf Club



Ruby Hill Golf Club Weddings

Ruby Hill Golf Club offers personally arranged weddings ranging from cocktail receptions to sit-down dinners. We are here to assist you from start to finish. Fridays, Saturdays and a limited amount of Sundays are available for ceremonies and receptions. Indoor and outdoor facility options are available.

Saturday Ceremony and Facility Fee \$4,500.00

\$15,000.00 Food and Beverage Minimum

Friday & Sunday Ceremony and Facility Fee \$3,500.00

\$11,000.00 Food and Beverage Minimum

Included in Ruby Hill Golf Club Wedding Package:

- Reception time can start as early as 2:00pm
- Timely access to Director of Catering in person, by phone or email
- Step-by-step wedding planning guide pertaining to Ruby Hill Golf Club
 - Rehearsals available upon request

Day of Wedding Celebration:

- Tables, chairs, china, glass, stemware, white floor-length linens and napkins
 - All set-up and clean-up provided by Ruby Hill Golf Club
 - Complimentary spacious wedding changing room with full length mirror and coat rack
 - Complimentary fruit, cheese & cracker tray, champagne & soda's in changing rooms
 - Wedding party invited onto Ruby Hill Golf Club property at 11:00 am to prepare & take photographs
 - 1 staff member per 15 – 20 guests
 - Bar Set Up fee – Included (up to 180 guests)
 - Security Guard fee – Included (up to 180 guests)
 - Custom Menu Cards for Guests- Included for Duet entrée's
 - In House Upgraded Linens
- \$15- Ivory Shantung per table & \$18- Taupe Lamour per table
- Chiavari Chairs available for \$5.00 per chair

**** All packages below can be customized and are merely suggestions ****

All charges are subject to 20% Service Charge and Current Sales Tax



~ Florence Package ~



Choice of 2 from the following Hors D'oeuvres:

~ Seafood ~

Smoked Salmon and Herb Boursin Cheese Pinwheel on Toasted Brioche, Lemon Caper Crème
Yellow Fin Tuna Poki with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Honey Mustard Jumbo Prawn Wrapped in Pepper Bacon
Smoked Salmon on Crisp Potato Pancake with American Sturgeon Caviar, Lemon Crème Fraiche

~ Chicken ~

Free Range Chicken Breast Coconut Skewer, Thai Green Curry Coconut Milk Sauce
Black and White Sesame Seed Crusted Free Range Chicken Breast Sate, Sweet Chili Cilantro Glaze

~ Beef ~

Grilled Angus Beef Sate with Minted Red Chili
Petite Angus Meat Balls, Zesty Basil Marinara, Shaved Grana Padano Cheese
Red Wine Braised Short Rib Slider on Toasted Brioche Roll, Caramelized Onions and Thyme

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom Tomato, Buffalo Mozzarella Caprese Skewer
Bartlett Pear and Granny Smith Apple Tartlet, Maytag Blue Cheese Mousse, Toasted Walnuts

~ Assorted Cheeses & Fruits Display ~

Imported & Domestic Cheeses and Fresh Fruit served with Crackers and Crostini

~ Antipasto Display ~

Assorted Cured Meats, Cheeses, Italian Grilled Vegetables, Pickled Vegetables
served with Crostini and Crackers

Choice of Salad:

Select one option

Ruby Hill Salad Organic Field Greens, Sliced Fuji Apples, Dried Cranberries, Crumbled Goat Cheese, Aged Balsamic Vinaigrette

Organic Field Greens, Toy Box Tomatoes, Cucumber and Carrots Champagne Vinaigrette

Ruby Hill Classic Caesar Salad Chopped Romaine Hearts, Creamy Caesar Dressing, Garlic Herb Crouton

Choice of 2 of the Following Entree's:

Chicken

Pan Roasted Boneless Free Range Chicken Breast Choice of:

Fresh Thyme Natural Reduction, or

Wild Mushroom Marsala Jus, or

Provençale Sauce with Artichoke Tomato and Basil, or

Toasted Curry and Green Apple Sweet Vermouth Sauce

Seafood

Grilled Atlantic Salmon with Champagne Fennel Sauce

Mahi Mahi with Citrus Beurre Blanc

All entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for both entrée selections

Starch Selections Include: Yukon Gold Potato Puree, Crisp Yukon Gold Potato Galette, Herb Rice Pilaf

\$2.00 per person upgrade for Risotto

Vegetable Selections Include: Steamed Fresh Farmers Market Seasonal Vegetables, Sweet Corn and Leek Ragout

\$2.00 per person upgrade for Jumbo Asparagus and Baby Carrots

Additions

Add Butter Poached Jumbo Prawns- *market price*

Add Butter Poached Warm Water Lobster Tail – *market price*

2 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines

\$95.00++ Per Guest

All charges are subject to 20% Service Charge and Current Sales Tax

~ Sorrento Package ~



Choice of 3 from the following Hors D'oeuvres:

~ Seafood ~

Smoked Salmon and Herb Boursin Cheese Pinwheel on Toasted Brioche, Lemon Caper Crème
Yellow Fin Tuna Poki with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Honey Mustard Jumbo Prawn Wrapped in Pepper Bacon
Smoked Salmon on Crisp Potato Pancake with American Sturgeon Caviar, Lemon Crème Fraiche
Black Tiger Prawn and Tropical Fruit Ceviche Tostadas/Cucumber Cup

~ Chicken ~

Free Range Chicken Breast Coconut Skewer, Thai Green Curry Coconut Milk Sauce
Black and White Sesame Seed Crusted Free Range Chicken Breast Sate, Sweet Chili Cilantro Glaze

~ Beef ~

Grilled Angus Beef Sate with Minted Red Chili
Petite Angus Meat Balls, Zesty Basil Marinara, Shaved Grana Padano Cheese
Red Wine Braised Short Rib Slider on Toasted Brioche Roll, Caramelized Onions and Thyme

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom Tomato, Buffalo Mozzarella Caprese Skewer
Bartlett Pear and Granny Smith Apple Tartlet, Maytag Blue Cheese Mousse, Toasted Walnuts
Provençale Ratatouille in Crisp Filo Cup with Pesto Chevre Mousse

~ Assorted Cheeses & Fruits Display ~

Imported & Domestic Cheeses and Fresh Fruit served with Crackers and Crostini

~ Antipasto Display ~

Assorted Cured Meats, Cheeses, Italian Grilled Vegetables
Pickled Vegetables served with Crostini and Crackers

Choice of Soup or Salad:

Select one option

Local Sweet Corn and Yukon Golf Potato Chowder

Ruby Hill Salad Organic Field Greens, Sliced Fuji Apples, Dried Cranberries, Crumbled Goat Cheese, Aged Balsamic Vinaigrette

Chablis Poached Barlett Pears, Organic Field Greens, Maytag Blue Cheese, Spice Glazed Pecans, Port Vinaigrette

Ruby Hill Classic Caesar Salad Chopped Romaine Hearts, Creamy Caesar Dressing, Garlic Herb Crouton

Choice of 2 of the Following Entree's:

Beef

Herb Roasted Sirloin with Field Mushroom Madeira Reduction

Fork Tender Slow Braised Prime Beef Boneless Short Rib with Wild Mushroom Pinot Noir Jus

Chicken

Classic Chicken Piccata with Lemon Caper Parsley Sauce

Pan Roasted Boneless Free Range Chicken Breast Choice of:

Fresh Thyme Natural Reduction, or

Provençale Sauce with Artichoke Tomato and Basil, or

Toasted Curry and Green Apple Sweet Vermouth Sauce

Seafood

Pan Roasted Local Sea Bass with Meyer Lemon Beurre Blanc *market price*

Grilled Atlantic Salmon with Champagne Fennel Sauce

All entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for both entrée selections

Starch Selections Include: Yukon Gold Potato Puree, Crisp Yukon Gold Potato Gillette, Herb Rice Pilaf

\$2.00 per person upgrade for Risotto

Vegetable Selections Include: Steamed Fresh Farmers Market Seasonal Vegetables, Sweet Corn and Leek Ragout

\$2.00 per person upgrade for Jumbo Asparagus and Baby Carrots

3 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines

\$110.00++ Per Guest

All charges are subject to 20% Service Charge and Current Sales Tax

~ Tuscany Package ~



Choice of 4 from the following Hors D'oeuvres:

~ Seafood ~

Smoked Salmon and Herb Boursin Cheese Pinwheel on Toasted Brioche, Lemon Caper Crème
Yellow Fin Tuna Poki with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Honey Mustard Jumbo Prawn Wrapped in Pepper Bacon
Smoked Salmon on Crisp Potato Pancake with American Sturgeon Caviar, Lemon Crème Fraiche
Black Tiger Prawn and Tropical Fruit Ceviche Tostadas/Cucumber Cup
Jumbo Shrimp or Snow Crab Horseradish Cocktail Sauce

~ Chicken ~

Free Range Chicken Breast Coconut Skewer, Thai Green Curry Coconut Milk Sauce
Black and White Sesame Seed Crusted Free Range Chicken Breast Sate, Sweet Chili Cilantro Glaze

~ Beef ~

Grilled Angus Beef Sate with Minted Red Chili
Petite Angus Meat Balls, Zesty Basil Marinara, Shaved Grana Padano Cheese
Red Wine Braised Short Rib Slider on Toasted Brioche Roll, Caramelized Onions and Thyme

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom, Tomato Buffalo Mozzarella Caprese Skewer
Bartlett Pear and Granny Smith Apple Tartlet, Maytag Blue Cheese Mousse, Toasted Walnuts
Provençale Ratatouille in Crisp Filo Cup with Pesto Chevre Mousse

~ Assorted Cheeses & Fruits Display ~

Imported & Domestic Cheeses and Fresh Fruit served with Crackers and Crostini

~ Antipasto Display ~

Assorted Cured Meats, Cheeses, Italian Grilled Vegetables
Pickled Vegetables served with Crostini and Crackers

Choice of Soup or Salad:

Select one option

Roasted Heirloom Tomato and Basil Soup

Ruby Hill Salad Organic Field Greens, Sliced Fuji Apples, Dried Cranberries, Crumbled Goat Cheese, Aged Balsamic Vinaigrette

Organic Field Greens, Toy Box Tomatoes, Cucumber and Carrots Champagne Vinaigrette

Ruby Hill Classic Caesar Salad Chopped Romaine Hearts, Creamy Caesar Dressing, Garlic Herb Crouton

Choice of 2 of the Following Entree's:

Beef

Petite Certified Angus Beef Filet Mignon with Cabernet Demi-Glace

Carved Whole Slow Herb Roasted Prime Rib with Red Wine Demi-Glace

Herb Roasted Rack of California Natural Lamb with Mint Scented Natural Reduction *market price*

Chicken

Classic Chicken Piccata with Lemon Caper Parsley Sauce

Pan Roasted Boneless Free Range Chicken Breast Choice of:

Fresh Thyme Natural Reduction, or

Provençale Sauce with Artichoke Tomato and Basil, or

Toasted Curry and Green Apple Sweet Vermouth Sauce

Seafood

Pan Roasted Local Sea Bass with Meyer Lemon Beurre Blanc *market price*

Pan Roasted Alaskan Halibut with Pesto Sun Dried Tomato Cream Sauce *seasonal*

Pan Roasted Maine Diver Jumbo Sea Scallops with Tarragon Citrus Beurre Blanc

Additions

Add Butter Poached Jumbo Prawns- *market price*

Add Butter Poached Warm Water Lobster Tail – *market price*

All entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for both entrée selections

Starch Selections Include: Yukon Gold Potato Puree, Crisp Yukon Gold Potato Galette, Herb Rice Pilaf

\$2.00 per person upgrade for Risotto

Vegetable Selections Include: Steamed Fresh Farmers Market Seasonal Vegetables, Sweet Corn and Leek Ragout

\$2.00 per person upgrade for Jumbo Asparagus and Baby Carrots

5 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines

\$125.00++ Per Guest

All charges are subject to 20% Service Charge and Current Sales Tax

BAR PACKAGES

~ All Saturday weddings are required to host a minimum two hour bar ~

~ Bar Packages begin at conclusion of ceremony ~

These packages are in addition to above packages or a cash bar can begin at conclusion of hosted bar.

Bartender \$250.00 per bartender

Portable bar \$250.00

BAR SELECTION:

	Golden Brands	Ruby Brands
Two Hours	\$12.00	\$15.00
Three Hours	\$18.00	\$20.00
Four Hours	\$21.00	\$24.00

Kids under 12 - \$15.95 for unlimited soda and juice package

Bar Set Up Fee - \$150

***All of the above packages include J. Roget Sparkling Wine,
House Wine Chardonnay, Merlot or Cabernet Sauvignon for dinner and at bar**

~Upgraded wine list upon request~

HOSTED BAR

When hosting “per beverage”, charges are based on beverages that are consumed for the evening

Premium Drinks - \$8.00

Call Drinks - \$7.00

House wine - \$7.00

Beer - \$4.00

Soft Drinks - \$3.00

All charges are subject to 20% Service Charge and Current Sales Tax

BEVERAGE PACKAGE SELECTIONS

~ GOLDEN BRANDS ~

Vodka	Blue Ice
Gin	Beefeaters
Bourbon	Jim Beam, Seagram's 7, Evan Williams
Scotch	J & B, Dewar's
Rum	Bacardi Light
Brandy	Korbel
Tequila	Sauza Giro
Triple Sec	Bol
Vermouth	Martini & Rossi

Draft Beer: Lagunitas, Newcastle Brown, Sierra Nevada, Stella Artois, Widmer Hefeweizen

Bottled Beers: Budweiser, Corona, Heineken, Miller Genuine Draft, Coors, Coors Light, Miller Lite, Bud Light, Amstel Light,

Non-Alcoholic St. Paulie Girl, Kaliber, Assorted Soda, Mineral Water and Juices

~ RUBY BRANDS ~*

Vodka	Absolut, Stolichnaya, Grey Goose
Gin	Bombay, Tanqueray
Bourbon	Jack Daniels, C.C., Seagram's V.O., Crown Royal
Rum	Bacardi Limon, Captain Morgan, Myers Dark, Malibu
Tequila	Tres Reyes
Irish Whiskey	Jameson
Scotch	Glenmorangie 10 yr
Liqueurs	Amaretto, Sambuca, Bailey's, Kahlua, Frangelico, Tuaca

Draft Beer: Lagunitas, Newcastle Brown, Sierra Nevada, Stella Artois, Widmer Hefeweizen

Bottled Beers: Budweiser, Corona, Heineken, Miller Genuine Draft, Coors, Coors Light, Miller Lite, Bud Light, Amstel Light,

Non-Alcoholic St. Paulie Girl, Kaliber, Assorted Soda, Mineral Water and Juices

**A \$6 per person upgrade to Selected Wedding Package Golden Bar Brands*
All charges are subject to 20% Service Charge and Current Sales Tax

Miscellaneous Information:

Children's Meals

Chicken Tenders and French Fries
\$30.00 per person (Children under 12 year of age)

Vendor meals:

\$40.00 per vendor – Vegetarian meal

All charges are subject to 20% Service Charge and Current Sales Tax

Answers to frequently asked questions:

No outside catering is allowed.

We can accommodate any special dietary need (Vegan, Gluten Free, as well as food allergies).

Wine and champagne can be brought in for \$20.00 per bottle corkage; no other alcohol or tobacco products can be brought in.

We can customize your wedding to include use of our Fire Pits, Market Lights, Cigar & Scotch packages, Espresso and Gelato cart service and more...Feel Free to ask for costs and details!

While we do have our preferred vendors, you do not have to hire off our list, with the exception of Linen and Décor Rentals.

A Day of Wedding Coordinator is required for all weddings. You may select a Ruby Hill Wedding Day of Coordinator for \$500 or select from our pre-approved list of Outside Wedding Planners.

The packages are for a 5 hour reception. Should you want additional time, the fee is \$800.00 per hour (or fraction thereof) and the venue can be rented until 12:00am. Wedding ceremony time is figured for 30 minutes and NOT included in the 5 hours. Additional ceremonies will accrue additional charges and are not included in current pricing.

Labor fee applies to any buffets/displays of \$250.00. (IE Candy bar, cupcake station, etc.)

Outdoor sparklers are allowed, as well as candles enclosed in glass containers.

Receive a credit of \$750 towards your wedding, by joining as a social member for a reduced fee of \$500. This allows access to the club all year round, as well as limited golf access. Please inquire if you would like to receive more information about our golf memberships.

The lounge/bar cannot be accessed after the rehearsal or before the Ceremony on the day of the wedding.

Wedding party can arrive as early as 11:00am, but access is limited to upstairs lobby and changing rooms.

All charges are subject to 20% Service Charge and Current Sales Tax

All packages can be customized. Please let us know of your budget and your wants & needs, so that we may work with you to create a custom package.

