Nestled in the secluded, sun washed hills near the historical Livermore Valley Wine Country, The Club at Ruby Hill is an ideal setting for your wedding. Extraordinary landscaped views, impeccable service and unparalleled cuisine from our award winning culinary team sets the standards for our gracious hospitality.

Our professional Team is dedicated to making your wedding an exciting and memorable celebration. We provide planning and support every step of the way.

The Club at Ruby Hill and our staff has 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,
Private Events Team

Phone: 925.417.5840
Email: privateevents@rubyhill.com
Website: www.rubyhill.com
FLORENCE PACKAGE
INCLUDES BREAD & BUTTER, WINE SERVICE WITH DINNER, COFFEE & HOT TEA SERVICE

CHOICE OF 2 FROM THE FOLLOWING HORS D'OEUVRES.

SEAFOOD
Bay Shrimp Deviled Eggs, crush sauce

CHICKEN / PORK
Chicken Waldorf Salad, phyllo cup
Kalua Pork Springroll, pineapple bbq sauce

BEEF
Italian Meatball, spicy tomato fondu
Beef Short Rib Tartlette, bourbon onion marmalade

VEGETARIAN & MORE
Heirloom Tomato & Basil Bruschetta (Vegan)
Falafel Stuffed Mushrooms (Vegan) (GF)

DISPLAY HORS D'OEUVRES

ARTISAN CHEESE & FRUIT DISPLAY (4 oz avg per person)
Imported & Domestic Cheeses locally sourced fresh fruit, crackers & crostinis included

ANTIPASTO DISPLAY (4oz avg per person)
Assorted Cured Meats, cheeses, grilled & pickled vegetables, crackers & crostinis included

SEE PAGE 6 FOR VEGETARIAN MEALS, STARCH & VEGETABLE UPGRADE OPTIONS

DUET ENTRÉES

SALAD
Organic Artisan Lettuces, cucumber ribbons, shredded carrots, cherry tomato, champagne dill vinaigrette

SEAFOOD
Seared Atlantic Salmon
choice of sauce: Bloody Mary Sauce, Putanesca Salsa or Creamy Mango Butter

CHICKEN
Citrus Brined Airline Chicken Breast
choice of sauce: Mushroom Marsala, Natural Herb Jus Lie or Sauce Romesco

SELECT 1 STARCH & 1 VEGETABLE FOR YOUR DUET ENTRÉE SELECTION:

STARCH SELECTION:
Roasted Garlic Yukon Mashed Potato, Basmati Rice Pilaf or Herb Roasted Potatoes

VEGETABLE SELECTION:
Chef’s Choice Market Fresh Steamed Vegetables or Green & Yellow Zucchini “Layonnaise”

3-HOUR HOSTED GOLDEN BAR - RUBY HILL HOUSE WINES, CHAMPAGNE & BEER
$100.00 per guest (champagne toast at tables additional $6 per person)

All charges are subject to 22% Service Charge & Current Sales Tax
**SORRENTO PACKAGE**

Includes Bread & Butter, Wine Service with Dinner, Coffee & Hot Tea Service

**CHOICE OF 3 FROM THE FOLLOWING HORS D’OEUVRES.**

**SEAFOOD**
- Smoked Salmon Rillette, mousse, caviar, herbs in a phyllo cup
- Ahi Tuna Poke, wonton chip
- Bay Shrimp Deviled Eggs, crush sauce
- Crab Cake, lemon & dill caper aioli

**CHICKEN / PORK**
- Korean Chicken Tostada, kimchi salsa
- Orange Chicken Polpettine
- Chicken Waldorf Salad, phyllo cup
- Bacon Wrapped Jalapeno Popper, chipotle chicken stuffed
- Kalua Pork Springroll, pineapple bbq sauce

**BEEF**
- Italian Meatball, spicy tomato fondue
- Beef Short Rib Tartlette, bourbon onion marmalade
- Mini Beef Wellington, mushroom duxelle
- Beef Taquito, avocado crema
- Hoisin Beef Bites, creamy wasabi

**VEGETARIAN & MORE**
- Heirloom Tomato & Basil Bruschetta (Vegan)
- Falafel Stuffed Mushrooms (Vegan) (GF)
- Gochujang Cauliflower Bites (Vegan) (GF)
- Quinoa Albondigas, spicy tomato fondue (Vegan) (GF)

**DISPLAY HORS D’OEUVRES**

**ARTISAN CHEESE & FRUIT DISPLAY** (4 oz avg per person)
- Imported & Domestic Cheeses locally sourced fresh fruit, crackers & crostinis included

**ANTIPASTO DISPLAY** (4 oz avg per person)
- Assorted Cured Meats, cheeses, grilled & pickled vegetables, crackers & crostinis included

**DUET ENTÉRÉS**

Select 2 Proteins to Create Your Custom Duet

**SALAD**
- Organic Artisan Lettuces, cucumber ribbons, shredded carrots, cherry tomato, champagne dill vinaigrette

**SEAFOOD**
- Seared Atlantic Salmon, creamy mango butter
- Pan Roasted local Seabass, nantua sauce
- Plancha Fried Alaskan Halibut (seasonal)

**CHICKEN**
- Pan Roasted Boneless Free Range Chicken Breast
  - choice of sauce: Mushroom Marsala, Natural Herb Jus Lie or Drunk Cranberry Buerre Blanc

**BEEF**
- Cabernet Braised Boneless Short Rib, chef’s toybox mushrooms, gremolata

**SELECT 1 STARCH & 1 VEGETABLE FOR YOUR DUET ENTRÉE SELECTION:**

**STARCH SELECTION:**
- Roasted Garlic Yukon Mashed Potato, Basmati Rice Pilaf or Herb Roasted Potatoes

**VEGETABLE SELECTION:**
- Chef’s Choice Market Fresh Steamed Vegetables or Green & Yellow Zucchini “Layonnaise”

**3-HOUR HOSTED GOLDEN BAR - RUBY HILL HOUSE WINES, CHAMPAGNE & BEER**

$114.00 per guest (champagne toast at tables additional $6 per person)

**DISPLAY HORS D’OEUVRES**

**ARTISAN CHEESE & FRUIT DISPLAY** (4 oz avg per person)
- Imported & Domestic Cheeses locally sourced fresh fruit, crackers & crostinis included

**ANTIPASTO DISPLAY** (4 oz avg per person)
- Assorted Cured Meats, cheeses, grilled & pickled vegetables, crackers & crostinis included

**3-HOUR HOSTED GOLDEN BAR - RUBY HILL HOUSE WINES, CHAMPAGNE & BEER**

$114.00 per guest (champagne toast at tables additional $6 per person)

**SEE PAGE 6 FOR VEGETARIAN MEALS, STARCH & VEGETABLE UPGRADE OPTIONS**

*All charges are subject to 22% Service Charge & Current Sales Tax*
**TUSCANY PACKAGE**

Includes bread & butter, wine service with dinner, coffee & hot tea service

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**CHOICE OF 4 FROM THE FOLLOWING HORS D’ŒUVRES.**

**SEAFOOD**
- Honey Cured Bacon Wrapped Shrimp, sweet pina colada sauce
- Smoked Salmon Rillette, mousse, caviar, herbs in a phyllo cup
- Ahi Tuna Poke, wonton chip
- Bay Shrimp Deviled Eggs, crush sauce
- Sesame Ahi Tuna Bites, miso-wasabi dipping sauce
- Crab Cake, lemon & dill caper aioli

**CHICKEN / PORK**
- Korean Pork Belly Tostada, kimchi salsa
- Korean Chicken Tostada, kimchi salsa
- Orange Chicken Polpettine
- Chicken Waldorf Salad, phyllo cup
- Bacon Wrapped Jalapeno Popper, chipotle chicken stuffed
- Kalua Pork Springroll, pineapple bbq sauce

**BEEF**
- Italian Meatball, spicy tomato fondue
- Beef Short Rib Tartlette, bourbon onion marmalade
- Mini Beef Wellington, mushroom duxelle
- Beef Taquito, avocado crema
- Hoisin Beef Bites, creamy wasabi

**VEGETARIAN & MORE**
- Heirloom Tomato & Basil Bruschetta (Vegan)
- Falafel Stuffed Mushrooms (Vegan) (GF)
- Gochujang Cauliflower Bites (Vegan) (GF)
- Quinoa Albondigas, spicy tomato fondue (Vegan) (GF)
- Figs & Goat Cheese Cups, pistachio gremolata

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**DUET ENTRÉES**

Select 2 proteins to create your custom duet

**SALAD**
- Organic Artisan Lettuces, cucumber ribbons, shredded carrots, cherry tomato, champagne dill vinaigrette

**SEAFOOD**
- Pan Roasted Local Seabass, nantua sauce
- Plancha Fried Alaskan Halibut (seasonal)
- Seared Day Boat Sea Scallops, meyer lemon buerre blanc

**CHICKEN**
- Pan Roasted Boneless Free Range Chicken Breast
  - Choice of sauce: Mushroom Marsala, Natural Herb Jus Lie or Drunk Cranberry Buerre Blanc

**BEEF**
- Garlic Rubbed California Lamb Chops, mint-gruyere pistou
- Certified Angus Beef Petite Filet Mignon, burgundy butter demi glace
- Herb Rubbed New York Steak, peppercorn sauce

**SELECT 1 STARCH & 1 VEGETABLE FOR YOUR DUET ENTRÉE SELECTION:**

**STARCH SELECTION:**
- Roasted Garlic Yukon Mashed Potato, Basmati Rice Pilaf or Herb Roasted Potatoes

**VEGETABLE SELECTION:**
- Chef’s Choice Market Fresh Steamed Vegetables or Green & Yellow Zucchini “Layonnaise”

**5-HOUR HOSTED GOLDEN BAR**
- Ruby Hill House Wines, Champagne & Beer
- $130.00 per guest (champagne toast at tables included)

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All charges are subject to 22% Service Charge & Current Sales Tax

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Display appetizers available – see Florence/Sorrento package for selection offerings

See page 6 for vegetarian meals, starch & vegetable upgrade options

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Display appetizers available – see Florence/Sorrento package for selection offerings

See page 6 for vegetarian meals, starch & vegetable upgrade options

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All charges are subject to 22% Service Charge & Current Sales Tax
YOUNG ADULTS, VEGETARIAN & UPGRADE OPTIONS

CHILDREN’S MEALS
(12 YEARS AND UNDER)

PLEASE SELECT 1 TO CREATE YOUR ENTREE FOR ALL

Chicken Fingers & French Fries, Macaroni & Cheese or Pasta with Marinara

served with: fresh fruit cup, soft drink or juice for duration of event beverage time at the bar

$40.00 per person

YOUNG ADULTS (13-20 YEARS OF AGE)

PACKAGE RATE

Florence/Sorrento Package  |  $85 per person
Tuscan Package  |  $95 per person

Includes soft drinks and juice for duration of event beverage time at the bar

UPGRADE OPTIONS

SALAD UPGRADE (PER PERSON)

Artisan Greens, seasonal fruit, goat cheese  |  $3.00
Classic Caesar, chopped romaine hearts, creamy caesar dressing, garlic croutons  |  $3.00
Wild Arugula & Frissee, shaved parmesan, heirloom cherry tomato, fresh orange  |  $4.00
Chardonnay poached pear, artisan greens, gorgonzola dolce blue cheese & candied walnuts  |  $5.00

STARCH UPGRADE ($3 PER PERSON)

Potato Galette
Fried Shallot Risotto Cake

VEGETABLE UPGRADE ($3 PER PERSON)

Jumbo Asparagus & Baby Carrots
Broccolini & Baby Carrots

HALAL SUBSTITUTION
(MARKET PRICE)

Chicken & Beef Options Available

All charges are subject to 22% Service Charge & Current Sales Tax
DESSERTS

MINI ITALIAN PASTRY ASSORTMENT
($8 PER PERSON)
Chocolate Hazelnut Crunch-dark chocolate bottom filled with hazelnut cream & mini rice crispy
Pistachios White Cake-layered with pistachio mousse & cream
Tiramisu-chocolate cup filled with coffee liquor flavored mascarpone cheese
White Chocolate Lemon Cone-cone shaped miniature cake with white chocolate ganache & creamy whipped lemon frosting
White Chocolate Panna Cotta-white chocolate base filled with italian custard

PETIT FOUR ASSORTMENT
($5 PER PERSON)
Mini Sponge Cakes filled with a variety of marmalades & coated with icing

MINI CHEESE CAKE ASSORTMENT
($5 PER PERSON)
Exotic Collection of Succulent, Creamy Mini Cheese-Cakes in colorful flavors, delightful in decadence & superbly rich in taste
Flavors include: Triple Chocolate, New York, Pumpkin, Mixed Berry, Crème Brulée

MINI CANNOLI
($5 PER PERSON)
Ricotta Cheese in Italian Pastry embedded in a fluffy, delicious shell

MINI CUPCAKE ASSORTMENT
($5 PER PERSON)
Flavors include: Double Chocolate, Espresso, Red Velvet, Vanilla Bean & Orange Chocolate

MINI TIRAMISU
($5 PER PERSON)
Chocolate Cup filled with Coffee Liquor flavored Mascarpone Cheese

SALTED DULCE DE LECHE BROWNIE
($6 PER PERSON)
All natural fudge brownie gets dolled up with a sea salted, smooth & creamy Dulce de Leche swirl

MEXICAN WEDDING COOKIE
($2 PER PERSON)

MACARONS
($2 PER PIECE / 50 MINIMUM)
Classic Assortment - Sea Salt Caramel, Raspberry, Pistachio & Chocolate
Asian Inspired Assortment - Green Tea, Pineapple Coconut, Chai Tea Latte, Black Sesame
Current Seasonal Assortment: Spring into Summer - Strawberry, Blood Orange, Green Apple Caramel & Lemon Iced Tea

INDIVIDUAL DESSERTS

COCOA DULCE DE LECHE
($9 PER PERSON)
Dulce de Leche Chocolate Mousse with a Crème Brulée center - all atop a Walnut Chocolate Brownie

CHOCOLATE FANTASY
($10 PER PERSON)
This fantasia of dark chocolate cake is layered with a dark chocolate filling and semi-sweet chocolate icing

CHOCOLATE MOUSSE CUP
($9 PER PERSON)
Chocolate encompasses an elegant dark chocolate cake carefully topped with whipped cream & chocolate shavings

SHEET CAKES
HALF SHEET $175 - SERVES 50
FULL SHEET $300 - SERVES 100
Black Forrest - Full Sheet Only
Carrot, Chocolate Ganache, Chocolate Mousse, Strawberry Shortcake, Tiramisu, Tres Leche, White Chocolate Hawaiian
Lemon Raspberry - Half Sheet Only

All charges are subject to 22% Service Charge & Current Sales Tax
LATE NIGHT SNACKS
PRICING BILLED ON A MINIMUM 50% OF FINAL GUEST COUNT

FRY BAR
($10 PER PERSON | SELECT 3 ITEMS)
Sweet Potato, French Fries, Seasoned Curly Fries, Onion Rings, served with 3 house made aiolis & ketchup

CRUNCHY STREET TACO STATION
(CHOICE OF: CHICKEN, PORK OR CARNE ASADA)
1 meat - $10 per person
2 meats - $12 per person
3 meats - $14 per person
includes crunchy taco shells, chopped cilantro, onions & salsa fresca | add quacamole & sour cream +$5 per person

MINI HOT DOGS WITH FRIES
($10 PER PERSON)
includes the following toppings - ketchup, mustard, relish, chopped onions, shredded cheddar

ALL BEEF SLIDERS WITH FRIES
($12 PER PERSON)
assembled with ketchup, pickles, cheddar cheese & caramelized onions

ASSORTED GRILLED CHEESE SANDWICHES
($12 PER PERSON | SELECT 2 SANDWICHES)
Cheddar, Bacon & Tomato Jam
Proscuitto, Fontina & Sage
Brie & Fig Jam
3 cheese - Fontina, Cheddar & Pepper Jack

FLAT BREAD PIZZA
($13 PER PERSON | SELECT 2)
Margherita
Proscuitto & Arugula
BBQ Chicken

S’MORE BAR | $9.00
Decadent graham cracker with marshmallow served with assorted toppings (chocolate bars, chocolate sauce, sprinkles, caramel sauce, etc.) Fire pits are not permitted for this service, we will create a sterno station for safety.

MILK & SWEETS | $8.50
The perfect way to wind down an evening to include assorted Cookies, Brownies & Milk.

All charges are subject to 22% Service Charge & Current Sales Tax
BAR PACKAGES

BAR SERVICE BEGINS AT CONCLUSION OF CEREMONY & ARE CONTINUOUS. WE DO NOT PERMIT START & STOP OFFERINGS. $250.00 PER BARTENDER IS REQUIRED FOR ALL EVENTS. 1 BARTENDER REQUIRED PER 100 GUESTS

GOLDEN BRANDS

Included in Wedding Packages: 3 hours - Florence/Sorrento; 5 hours - Tuscany

- Vodka: DEEP EDDIE
- Gin: BOMBAY
- Whiskey: JIM BEAM
- Scotch: CUTTY SARK
- Rum: CRUZAN
- Brandy: E & J GALLO
- Tequila: EXOTICO SILVER

SAPPHIRE BRANDS

$9 per person upgrade

- Vodka: ABSOLUTE, TITO’S
- Gin: TANQUERAY, TANQUERAY TEN
- Whiskey: JACK DANIELS, JAMESON
- Scotch: CHIVAS 12 YEAR
- Rum: CAPTAIN MORGAN, BACARDI LIGHT
- Cognac: COURVOISIER V.S
- Tequila: LUNAZUL REPOSADO, EL TASORO SILVER

GOLDEN BRANDS

Included in Wedding Packages: 3 hours - Florence/Sorrento; 5 hours - Tuscany

- Vodka: DEEP EDDIE
- Gin: BOMBAY
- Whiskey: JIM BEAM
- Scotch: CUTTY SARK
- Rum: CRUZAN
- Brandy: E & J GALLO
- Tequila: EXOTICO SILVER

SAPPHIRE BRANDS

$9 per person upgrade

- Vodka: ABSOLUTE, TITO’S
- Gin: TANQUERAY, TANQUERAY TEN
- Whiskey: JACK DANIELS, JAMESON
- Scotch: CHIVAS 12 YEAR
- Rum: CAPTAIN MORGAN, BACARDI LIGHT
- Cognac: COURVOISIER V.S
- Tequila: LUNAZUL REPOSADO, EL TASORO SILVER

RUBY BRANDS

$14 per person upgrade

- Vodka: GREY GOOSE, KETTLE ONE
- Gin: HENDRICKS, BOMBAY SAPPHIRE
- Whiskey: BULLEIT, MAKERS MARK
- Scotch: JOHNNY WALKER BLACK LABEL, GLENFIDDICH 12 YEAR
- Rum: APPLETON ESTATES 12 YEAR
- Cognac: HENNESSEY VS, REMY MARTIN VSOP
- Tequila: HERRADURA ANEJO-PATRON SILVER

ALL PACKAGES INCLUDE:

- Wine: HOUSE CHAMPAGNE, CHARDONNAY, MERLOT OR CABERNET SAUVIGNON
- Bottled Beers: ASSORTED IMPORT & DOMESTIC
- Non-Alcoholic: ASSORTED SODA & JUICES
- FRUIT INFUSED WATER STATION DURING THE CEREMONY

All charges are subject to 22% Service Charge & Current Sales Tax
BAR PACKAGES (continued)

ADDITIONAL HOSTED BAR HOURS
$10 per person, per hour - Golden Bar
$12 per person, per hour - Sapphire Bar
$15 per person, per hour - Ruby Bar

CEREMONY BEVERAGES
Champagne Greeting - $8 per person
Red & White Sangria Station - $11 per person

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

Ruby Drinks $11
Sapphire Drinks $10
Golden Drinks $9
Champagne & House Wine $8.50
Imported Beer $7
Domestic Beer $6
Soft Drinks & Fruit Juices $3.50

All charges are subject to 22% Service Charge and Current Sales Tax
VENUE RATES

THE CLUB AT RUBY HILL OFFERS WEDDINGS RANGING FROM LUNCHEONS, COCKTAIL RECEPTIONS TO SIT-DOWN DINNERS. WE OFFER BOTH INDOOR AND OUTDOOR SERVICES FOR CEREMONIES.

GRAND LOBBY, CLUBHOUSE
BALLROOM, PARLOR, PARLOR
PATIO & CIRCULAR PATIO

EVENING events start as early as 4:00pm on Fridays & Saturdays, 5:00pm on Sundays.

DAYTIME weddings can be accommodated with modified rates & services due to an end time of 2pm.

SATURDAY CEREMONY & FACILITY FEE $5,000
$18,500 Food & Beverage Minimum

FRIDAY & SUNDAY CEREMONY AND FACILITY FEE $4,000
$12,500 Food & Beverage Minimum

MIDWEEK CEREMONY & FACILITY FEE $1,500
$5,000 Food & Beverage Minimum.
Restrictions may apply.

INCLUDED IN OUR VENUE RATES

- Step-by-step wedding planning guide & floor plans
- 1 hour Rehearsal with Ceremony Weddings
- Tables, chiavari chairs, serviceware, white floor-length textured linens & white napkins
- Outdoor lounge furniture, market lights & fire pits with a wooden bar
- Wooden Dancefloor
- White folding padded chairs for ceremonies
- Set-up & clean-up is provided by our professional & courteous staff
- Complimentary spacious wedding changing room available 3 hours prior to event start time with fruit, cheese & cracker tray, champagne & sodas. Additional Food & Beverage available for purchase. No outside food or beverage permitted in rooms

All charges are subject to 22% Service Charge & Current Sales Tax
Outside catering is permitted with prior approval, except desserts, cakes & sweets

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

Wine & champagne can be brought in for $20.00 per 750 ml bottle corkage; however, no other beer or liquor can be brought on property.

We can accommodate Tea Ceremonies into your event. Please ask for our Tea Ceremony Package information.

While we do have our preferred vendors, you do not have to hire off our list, with the exceptions as noted on the vendor list. Those exclusive vendor invoices will be invoiced through Ruby Hill and subject to both service charge and sales tax.

A Day of Wedding Coordinator is required for all weddings. You may select a Ruby Hill Wedding Day Coordinator for $750.00 or select from our recommended list of Wedding Planners.

Outdoor music and dancing are permitted until 12am. However, an additional set-up fee starting at $250 may apply for extensive layout changes.

Packages are for 5 1/2 hours. Should you need additional time, the fee is $800 per hour (or fraction thereof). The venue can be rented until 12:00am. Wedding ceremony time is figured for 30 minutes and is included in the 5 1/2 hours. Additional Pre Wedding Changing Room time per hour can be added for a $150. Please note that we do need prior notice to extend the timeline to schedule appropriately.

A non-refundable, non-transferable deposit of $5,000 is due at time of booking. Please note that these initial deposit payments can be accepted by Check, Cashier Check or Credit Card. Additional payments made are only accepted by Check or Cashier Check, no credit cards will be accepted other than final incidentals.

A 50% deposit less the initial deposit is due 6 months prior to event date.

A 75% deposit less deposits made towards event is due 30 days prior to the event date.

The final deposit is due 10 days prior to event date with a credit card on file for any day of incidentals.

Our Member lounge/bar/locker rooms cannot be accessed unless you are a Club Member.

DRESS CODE:
Ruby Hill does have a dress code. Collared shirts for men and appropriate dress for women is required. Jeans, t-shirts or athletic wear are not permitted at anytime.

*All charges are subject to 22% Service Charge and Current Sales Tax*