



THE CLUB AT RUBY HILL

WEDDING PACKAGES





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

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Website: www.rubyhill.com



THE CLUB AT
RUBY HILL
Pleasanton, California



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the knot
**BEST OF
WEDDINGS**
★
HALL OF FAME

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 fondue

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 VEGETERIAN 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 ENTREE 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 Rillete, 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 (4oz avg per person)

Assorted Cured Meats, cheeses, grilled & pickled
vegetables, crackers & crostinis included

DUET ENTRÉES

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 ENTREE 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*)

SEE PAGE 6 FOR VEGETERIAN 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

CHOICE OF 4 FROM THE FOLLOWING
HORS D'OEUVRES.

SEAFOOD

Honey Cured Bacon Wrapped Shrimp, sweet pina colada sauce

Smoked Salmon Rillete, 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

DISPLAY APPETIZERS AVAILABLE – SEE FLORENCE/
SORRENTO PACKAGE FOR SELECTION OFFERINGS

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

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

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 ENTREE 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)

YOUNG ADULTS, VEGETERIAN & 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

Tuscany Package | \$95 per person

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

VENDOR MEALS

Hot entree similar to guest entrée | \$45 per person

VEGETARIAN MEALS

Butternut Squash Ravioli, sage brown butter, shaved parmesan cheese

Wild Mushroom Ravioli, creamy dill sauce

King Oyster Mushroom "Scallops", vegetable pad thai noodles, coconut carrot emulsion

Korean Roasted Cauliflower Steak, gochujang glaze

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 & Frisee, 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



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 Brûlée

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 Brûlée 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

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, TANGUERAY 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

Upgraded wine list available upon request with additional charges

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

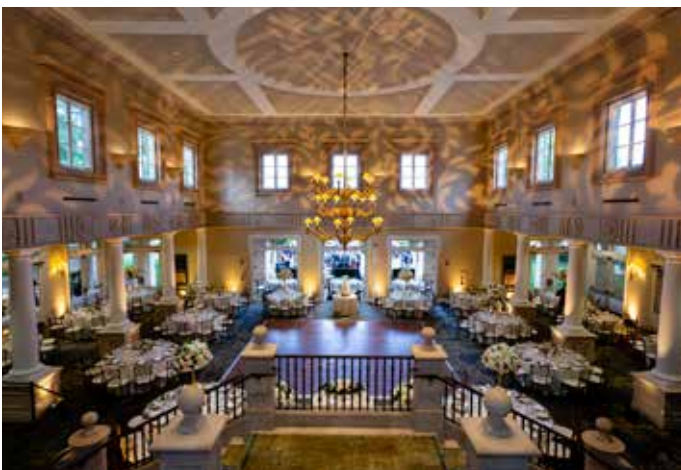
\$12,500 Food & Beverage Minimum

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, serveware, 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

GENERAL INFORMATION

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.