



Congratulations...

Welcome to The Club at Ruby Hill, 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, The Club at Ruby Hill 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.

The Club at Ruby Hill 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

Pleasanton, California

Director of Catering and Special Events

The Club at Ruby Hill

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**Follow us on Facebook for Updated Photos, Wedding Trends & Special's...
Find us at, Weddings at Ruby Hill**



The Club at Ruby Hill Weddings

The Club at Ruby Hill 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 The Club at Ruby Hill Wedding Package:

- Reception time can start as early as 2:00pm on Fridays & Saturdays, 4:30pm on Sunday
- Step-by-step wedding planning guide pertaining to The Club at Ruby Hill
- 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 The Club at Ruby Hill
- Complimentary spacious wedding changing room available 3 hours prior to Wedding start time
- Complimentary fruit, cheese & cracker tray, champagne & sodas in changing rooms;

Additional Food and Beverage available for purchase

- 1 staff member per 15 – 20 guests
- Security Guard fee – Included (up to 180 guests)
- In House Upgraded White Paisley Linens
- \$15- Ivory Shantung per table & \$18- Taupe Lamour per table
- Chaivari Chairs available for \$5.00 per chair

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

All charges are subject to 22% 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 Poke with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Whole Grain Mustard & Honey Marinated Bacon Wrapped Shrimp
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
Mini Beef Wellington, with Mushroom Duxelle

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom Tomato, Buffalo Mozzarella Caprese Skewer
Spiced Pear and Whipped Blue Cheese, on Toasted Crostini
Spinach and Parmesan Cream Stuffed Mushrooms

~ 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

Duet Entrees:

Please Select 2 Proteins to create your custom Duet Entree

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 Duet Entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for your duet entrée selection

Starch Selections Include: Yukon Gold Potato Puree, 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, Broccoli and Baby Carrots, Blistered Zucchini
and Tomatoes Fennel Jam

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 22% 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 Poke with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Whole Grain Mustard & Honey Marinated Bacon Wrapped Shrimp
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
Mini Beef Wellington, with Mushroom Duxelle

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom Tomato, Buffalo Mozzarella Caprese Skewer
Spiced Pear and Whipped Blue Cheese, on Toasted Crostini
Spinach and Parmesan Cream Stuffed Mushrooms

~ 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

Butternut Squash Soup with Cookie Spiced Crème Fraiche

White Corn Bisque with Chive Oil

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

Duet Entrees:

Please Select 2 Proteins to create your custom Duet Entree

Beef

Pepper Roasted Carved New York 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

Pleasanton, California
All Duet Entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for your duet entrée selection

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, Broccoli and Baby Carrots, Blistered Zucchini
and Tomatoes Fennel Jam

3 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines

\$110.00++ Per Guest

All charges are subject to 22% 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 Poke with Avocado, Mango, Cilantro Japanese Sauce on a Crisp Wonton Taco Shell
Whole Grain Mustard & Honey Marinated Bacon Wrapped Shrimp
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
Mini Beef Wellington, with Mushroom Duxelle

~ Vegetarian & More ~

Ruby Hill Heirloom Tomato and Basil Bruschetta, Oil Cured Olive Tapenade
Toy Box Heirloom Tomato, Buffalo Mozzarella Caprese Skewer
Spiced Pear and Whipped Blue Cheese, on Toasted Crostini
Spinach and Parmesan Cream Stuffed Mushrooms

~ 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

Puree of Wild Mushroom Black Truffle Essence *Seasonal*

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

Caprese Salad, Heirloom Tomatoes & Buffalo Mozzarella Cheese with Basil Pesto, Balsamic Glaze Micro Greens

Duet Entrees:

Please Select 2 Proteins to create your custom Duet Entree

Beef

Petite Certified Angus Beef Filet Mignon with Cabernet Demi-Glace

Carved Whole Slow Herb Roasted Prime Rib with Red Wine Demi-Glace *Single entrée selection only*

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 Duet Entrees served with a choice of Starch, Vegetable and Ruby Hill Bread Basket

Please select one starch and one side for your duet entrée selection

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, Broccolini and Baby Carrots, Blistered Zucchini
and Tomatoes Fennel Jam

5 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines

\$125.00++ Per Guest

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

BAR PACKAGES

All 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 for all weddings ~ Portable bar \$250.00, if requested

1 Bartender required per 100 guests

Additional Bar Hours

Each Wedding Package includes the Golden Bar Brands packages.

Please see the following page for Bar Brand Options.

The Sapphire Brand Bar upgrade is \$8.00 per person.

The Ruby Brand Bar upgrade is \$12.00 per person.

Additional Hosted Bar Hours are \$10.00 per person, per hour, regardless of bar package.

THE CLUB AT

***All of the above packages include House Sparkling Wine,
House Wine Chardonnay, Merlot or Cabernet Sauvignon for dinner and at bar
~Upgraded wine list upon request~**

Pleasant Hills
HOSTED BAR

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

Premium Drinks - \$9.00

Call Drinks - \$8.00

House wine - \$8.00

Beer - \$5.00

Soft Drinks - \$3.00

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

BEVERAGE PACKAGE SELECTIONS

~ GOLDEN BRANDS ~

Included in All Packages

Vodka	Svedka
Gin	New Amsterdam
Whiskey	Jim Beam
Scotch	Cutty Sark
Rum	Cruzan Light
Brandy	E & J Gallo
Tequila	Exotico Silver
Cordials	Triple Sec, Sweet & Dry Vermouth, Bailey's, Kahlua

~ SAPPHIRE BRANDS ~

\$8.00 per person upgrade

Vodka	Effen, Titos
Gin	Tanqueray, Bombay Sapphire
Whiskey	Jack Daniels, Jameson, Fireball
Scotch	Chivas 12 year
Rum	Captain Morgan, Bacardi Light
Cognac	Hennessey VS
Tequila	Lunazul Reposado, Cazadores Reposado
Cordials	Disaronna, Midori

~ RUBY BRANDS ~

\$12.00 per person upgrade

Vodka	Grey Goose, Absolute Elyx
Gin	Hendricks
Whiskey	Knob Creek, Makers Mark
Scotch	Johnny Walker Black Label, Glenfiddich 12 year
Rum	Appleton Estates 12 year
Cognac	Remy Martin VSOP
Tequila	Herradura Anejo
Cordials	Grand Marnier, Cointreau

All Packages include:

<u>Draft Beer:</u>	Sierra Nevada
<u>Bottled Beers:</u>	Budweiser, Corona, Heineken, Coors Light
<u>Non-Alcoholic</u>	St. Paulie Girl, Assorted Soda, and Juices

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

Miscellaneous Information:

Children's Meals

Chicken Tenders and French Fries, includes soft drinks & juice for duration of event
\$40.00 per person (Children under 12 year of age)

Vendor meals:

\$40.00 per vendor – Vegetarian meal

Answers to frequently asked questions:

No outside catering is allowed.

Single Entrée selections are available for a \$5.00 per person upgrade, and are limited to Two Entrée selections.

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; however, no other alcohol or tobacco products can be brought in.

While we do have our preferred vendors, you do not have to hire off our list, with the exception of Linen and Décor Rentals, and Wedding Planners. All rentals will be invoiced through Ruby Hill and subject to service charge and tax.

A Day of Wedding Coordinator is required for all weddings. You may select a Ruby Hill Wedding Day of Coordinator for \$750.00 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.)

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

Receive a credit of \$750.00 towards your wedding, by joining as a social member for a reduced fee of \$500.00. 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.

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!

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.

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