



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



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Wedding 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 and receptions along with cocktail receptions.

Grand Lobby, Clubhouse Ballroom, Parlor, Parlor Patio & Circular Patio

Evening events start as early as 4pm on Fridays & Saturdays, 4:30pm on Sundays.

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

Saturday Ceremony and Facility Fee \$5,000.00
\$18,500 Food and Beverage Minimum

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Friday & Sunday Ceremony and Facility Fee \$4,000
\$12,500 Food and Beverage Minimum

Included in Our Wedding Packages

- Step-by-step wedding planning guide and floor plans
 - 1 hour Rehearsal with Ceremony Weddings
- Tables, chiavari chairs, serveware, white floor-length paisley textured linens and white napkins
 - Outdoor lounge furniture, market lights & dual fire pits with a wooden bar
 - Wooden Dancefloor
 - White folding padded chairs for ceremonies
- Set-up and clean-up is provided by our professional & courteous staff
- Complimentary spacious wedding changing room available 3 hours prior to event start time
- Complimentary fruit, cheese & cracker tray, champagne & sodas in each changing rooms;
Additional Food and Beverage available for purchase

All packages below can be customized upon request

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

Organic Field Green Salad, Sliced Fuji Apples, Dried Cranberries,
Crumbled Goat Cheese, Aged Balsamic Vinaigrette

Organic Field Green Salad, Toy Box Tomatoes, Cucumber and Carrots Champagne Vinaigrette

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

With Choice of Sauce:

Fresh Thyme Natural Reduction, Wild Mushroom Marsala Jus,
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

Vegetarian options are available

All Duet Entrees served with a choice of Starch & Vegetable

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

Starch Selections Include: Yukon Gold Potato Puree, Roasted Potatoes or Herb Rice Pilaf

\$2.00 per person upgrade for Risotto, Potato Galette

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

Dinner Rolls with Butter, Coffee and Hot Tea Service is included

Additions

Add Butter Poached Jumbo Prawns- *market price*

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

3 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines & Champagne

\$98.00++ Per Guest (\$6 additional for toast at tables)

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

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Organic Field Green Salad, 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

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

Classic Chicken Piccata with Lemon Caper Parsley Sauce

Pan Roasted Boneless Free Range Chicken Breast

With Choice of Sauce:

Fresh Thyme Natural Reduction,

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

Grilled Atlantic Salmon with Champagne Fennel Sauce

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

Vegetarian options are available

All Duet Entrees served with a choice of Starch & Vegetable

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

Starch Selections Include: Yukon Gold Potato Puree, Roasted Potatoes or Herb Rice Pilaf

\$2.00 per person upgrade for Risotto, Crisp Yukon Gold Potato Galette

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

Dinner Rolls with Butter, Coffee and Hot Tea Service is included

3 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines & Champagne

\$112.00++ Per Guest (\$6 additional for toast at tables)

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

Tuscany Package



Choice of 4 from the following Hors d'oeuvres:

~ 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

~ 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

~ 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*

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Organic Field Green Salad, 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

Chicken

Classic Chicken Piccata with Lemon Caper Parsley Sauce

Pan Roasted Boneless Free Range Chicken Breast

With Choice of Sauce:

Fresh Thyme Natural Reduction,

Provençale Sauce with Artichoke Tomato and Basil, or

Toasted Curry and Green Apple Sweet Vermouth Sauce

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 *subject to market price*

Seafood

Pan Roasted Local Sea Bass with Meyer Lemon Beurre Blanc

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

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

Vegetarian options are available

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, Roasted Potatoes, Herb Rice Pilaf

\$2.00 per person upgrade for Risotto, Crisp Yukon Gold Potato Galette

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

Dinner Rolls with Butter, Coffee and Hot Tea Service is included

5 Hour Hosted Golden Bar ~ Ruby Hill House Dinner Wines, Champagne & Toast at Tables

\$128.00++ Per Guest

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

Young Adults, Children & Vendor Meals

Young Adults (13 years of age to 20 years)

Meal service is same as above packages, less the bar package.

Does include soft drinks & juice for duration of event beverage time at the bar

\$85.00 per person (Florence & Sorrento)

\$95.00 per person (Tuscany)

Children's Meals (under 12 years of age)

Please Select 1 to create your Entrée for All

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

Served with a

Fruit cup, & includes soft drinks & juice for duration of event beverage time at the bar

\$40.00 per person (Florence, Sorrento & Tuscany)

Vendor Meals

\$40.00 per vendor

Duet Entrée as above selected package, served after guest service unless noted otherwise

LATE NIGHT SNACKS

Pricing billed on 50% minimum or more of final guest count

Sliders, Mini-Hot Dogs and Fries \$8.75

Assorted Mini Pizzas \$9.50

Enjoy an assortment of scrumptious mini pizzas to satisfy everyone's tastes.

Fry Bar \$8.50

Select 3 from the fryer, served with assorted house made aioli's

Curly Fries French Fries Onion Rings Sweet Potato Fries

Assorted Gourmet Grilled Cheese Sandwiches \$10.00

Select 2 from a fabulous array of Yummy Grilled Cheese sandwiches to include:

Bacon Goat Cheese & Avocado Brie & Fig,
Tomato, Ham & Tomato Jalapeno and Original.

Milk and Sweets \$8.50

The perfect way to wind down an evening to include assorted Cookies, Brownies and Milk

Build Your Own S'mores Bar \$9.00

A Fun and Interactive snack for guests to enjoy. Complete with all the necessities: Marshmallows, Chocolate, Graham Crackers and Cooking items (Fire pits are not permitted for this service, we will create a steno station for safety)

Waffle Bar \$9.50

Decadent Waffles with Sugar Crystals served with assorted toppings (whipped cream, chocolate sauce, sprinkles, caramel sauce, etc.)

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

BAR PACKAGES

Bar Packages begin at conclusion of ceremony and are continuous. We do not permit start and stop offerings.
\$250.00 per bartender is required for all events ~ 1 Bartender required per 75-100 guests

Each Wedding Package **includes** the Golden Bar Brands package.

Upgrade Bar Brand Options are available:

\$9.00 per person upgrade to Sapphire Brand Bar

\$13.00 per person upgrade to Ruby Brand Bar

All of the above packages include Canyon Roads Wine Chardonnay, Merlot & Cabernet Sauvignon for dinner and at bar. J. Roget Sparkling Champagne is offered at the bar only, unless selecting the Tuscany package, additional ½ pour champagne toast is included.

~Upgraded wine list upon request with additional charges~

Additional Bar Hours

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

Ceremony Beverages

Pre Ceremony Champagne Greeting can be purchased or an additional \$8 per person

HOSTED BAR

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

Premium Drinks - \$10.00

Call Drinks - \$9.00

House wine - \$9.00

Beer - \$6.00

Soft Drinks & Fruit Juices - \$3.00

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

BEVERAGE PACKAGE SELECTIONS

~ GOLDEN BRANDS ~

Included in with 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 ~

\$9.00 per person upgrade substitution

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 ~

\$13.00 per person upgrade substitution

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>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

Answers to frequently asked wedding questions:

Outside catering is not permitted with the exception of desserts, cakes, sweets

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 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 of Coordinator for \$750.00 or select from our pre-approved list of Outside Wedding Planners.

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.

Packages are for a 5 1/2 hours. Should you need additional time, the fee is \$800.00 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.

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

Our Member lounge/bar/locker rooms cannot be accessed after the rehearsal or before the Ceremony on the day of the wedding unless you are a Club Member. We do provide complimentary water with disposable cups pre ceremony on hot days.

We can customize your wedding to include Fireworks Show, 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 vision & goals, so that we may work with you to create a custom package.

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