

# Ridgemont COUNTRY CLUB

3717 West Ridge Road  
Rochester, NY 14626  
585.225.7650  
[www.rccgolf.com](http://www.rccgolf.com)

## *The History*

*Since 1918, Ridgemont Country Club  
has been the premier facility for social occasions on the west side of Rochester.  
Nestled in Greece, New York,  
our private club blends the finest of current  
trends and traditional values into an amazing experience.  
Whether it be a rehearsal dinner, an elegant wedding reception,  
or a spectacular bridal shower, our professional staff caters to every detail to  
ensure a uniquely memorable event.  
The food and service are unmatched in the area.  
We will transform your dreams and desires into  
ever-lasting memories.*

*Open your imagination and  
begin the experience...*

# Wedding Details

- ◆ *Your wedding is the exclusive event at Ridgemont Country Club*
- ◆ *Manicured and landscaped grounds for photographs*
- ◆ *Club offers you four stately rooms with two spectacular patios*
- ◆ *Club offers a beautiful Main Lobby available to receive your guests*
- ◆ *Our Governor's Room can be used for both the cocktail reception and dessert*
- ◆ *Our elegant Ballroom is available for parties up to 225 people*
- ◆ *A \$750 ceremony fee includes white chairs, decorative arch & bridal lounge*
- ◆ *Complimentary ceremony rehearsal prior to the wedding date*
- ◆ *Complimentary food tasting in our club's Private Dining Room*
- ◆ *Complimentary Site Fee*
- ◆ *Packages include all tables, chairs, linens, china, glassware & skirting*
- ◆ *Dedicated and Professional event coordinating services*
- ◆ *Our staff will assist in arranging the place cards, favors and announcements*
- ◆ *Complimentary Cake Cutting and Service*
- ◆ *Conveniently located on Ridge Road West near Route 390 and Route 531*

# Wedding Packages

*Priced per person*

## ***\$85 Package Includes:***

- *4-Hours of Open Bar with RCC Select Brands*
- *Signature Two Entrée Buffet*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Two Hand Passed Hors d'Oeuvres of Choice*
- *Champagne Toast for All Guests*
- *Coffee Service & Premium Coffee Station with Gourmet Accents*
- *Cake Cutting and Service*

## ***\$105 Package Includes:***

- *4-Hours of Open Bar with RCC Select Brands*
- *Signature Three Entrée Buffet or Three Entrée Option Served Dinner*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Three Hand Passed Hors d'Oeuvres of Choice*
- *Champagne Toast for All Guests & One Glass of House Wine with Dinner*
- *Specialty Intermezzo of Lemon or Raspberry*
- *Coffee Service & Premium Coffee Station with Gourmet Accents*
- *Cake Cutting and Service*

## ***\$110 Package Includes:***

- *4-Hours of Open Bar with RCC Select Brands*
- *Four Course Family-Style Dinner Service*
- *Imported & Domestic Cheese and Cracker Display*
- *Fresh Crudité Display with Assorted Dips*
- *Three Hand Passed Hors d'Oeuvres of Choice*
- *Champagne Toast for All Guests & One Glass of House Wine with Dinner*
- *Specialty Intermezzo of Lemon or Raspberry (Served option only)*
- *Coffee Service, Dessert Display & Premium Coffee Station with Accents*
- *Cake Cutting and Service*

# *Buffet Dinner*

## *Served Salad*

*Choice of One:*

*Gourmet Mixed Green Salad with Choice of Dressings*  
*Traditional Caesar Salad*  
*Baby Spinach & Portabella Salad with Balsamic Dressing*

*All Buffets Include:*

*Warm Artisan Dinner Rolls & Butter*  
*Two Chef's Specialty Salads*

## *Entrées*

*Choice of 2 or 3 Based on Selected Package:*

*Chicken Marsala with Sautéed Mushrooms*  
*Chicken French with Artichoke Accents*  
*Stuffed Roast Pork Loin with Apple & Cranberry*  
*Crab Stuffed Flounder with Vermouth Hollandaise*  
*Baked Atlantic Salmon with Spinach & Charred Cherry Tomatoes*

## *Carved Item*

*Choice of One:*

*Prime Rib of Beef, au Jus*  
*Honey Dijon Glazed Ham*  
*Roasted Turkey Breast with Gravy*  
*Roasted Beef Tenderloin*

## *Fresh Vegetable*

*Choice of One:*

*Saffron Buttered Cauliflower & Broccoli*  
*Snap Peas with Julienne Carrots*  
*Sautéed Squash with Charred Grape Tomatoes*

## *Starch*

*Choice of One:*

*Roasted New Red Potatoes*  
*Rice Pilaf*  
*Garlic Parmesan Wedges*

## *Pasta*

*Choice of One:*

*Tortellini, Penne or Orecchiette*  
*with*  
*Marinara, Alfredo or Tomato-Basil Rose Sauce*

# *Served Dinner*

## *Salad Course*

*Choice of One:*

*Gourmet Mixed Green Salad with Choice of Dressings*  
*Traditional Caesar Salad*  
*Baby Spinach & Portabella Salad with Balsamic Dressing*

*Warm Artisan Dinner Rolls & Butter*

## *Intermezzo Course*

*Raspberry Sorbet or Lemon Ice*

## *Entrées*

*Choice of Three:*

*Chicken Cordon Bleu with Smoke Ham & Gruyere Cheese*  
*14 oz. Grilled NY Strip Steak with Seared Mushrooms*  
*Chicken French with Artichoke Accents*  
*Pork Loin with Apple-Cranberry Stuffing*  
*Crab Stuffed Flounder with Vermouth Hollandaise*  
*Baked Atlantic Salmon with Spinach & Seared Tomatoes*  
*14 oz. Prime Rib of Beef, au Jus*  
*8 oz. Bacon-Wrapped Beef Filet Mignon with Mushrooms*  
*Vegetable Napoleon with Chevre Goat Cheese over Wild Rice*

## *Fresh Vegetable*

*Choice of One:*

*Saffron Buttered Cauliflower & Broccoli*  
*Snap Peas with Julienne Carrots*  
*Sautéed Squash & Zucchini*  
*with Charred Cherry Tomatoes*

## *Starch*

*Choice of One:*

*Garlic Roasted Rosemary Potatoes*  
*Herb Seasoned Rice Pilaf*  
*Whipped Yukon Gold Potatoes*

# *Family-Style Dinner*

*"A unique blend of modern & traditional service"*

## *First Course - Appetizer*

*Choice of One Each:*

*Tortellini, Cheese Ravioli or Penne Pasta  
Tomato-Basil, Marinara, Alfredo or Garlic & Oil*

## *Second Course - Salad*

*Choice of One:*

*Gourmet Mixed Green Salad with Choice of Dressings  
Traditional Caesar Salad  
Spinach & Portabella Salad with Balsamic Dressing*

*Warm Artisan Dinner Rolls & Butter*

## *Third Course - Intermezzo Course*

*Choice of One:*

*Raspberry Sorbet or Lemon Ice*

## *Fourth Course - Entrées*

*Choice of Two:*

*Chicken Marsala with Mushrooms  
Chicken French with Artichoke Accents  
Chicken Cordon Bleu  
Pork Loin with Apple-Cranberry Stuffing  
Crab Stuffed Flounder with Vermouth Hollandaise  
Baked Atlantic Salmon with Spinach & Seared Tomatoes  
14 oz. Prime Rib of Beef, au Jus  
Meatballs & Sausage with Peppers and Onions*

# *Family-Style Dinner*

*-Continued-*

## *Carved Item*

*Choice of One:*

*Prime Rib of Beef, au Jus*  
*Honey Dijon Glazed Ham*  
*Roasted Turkey Breast with Gravy*  
*Roasted Beef Tenderloin*

## *Fresh Vegetable*

*Choice of One:*

*Saffron Buttered Cauliflower & Broccoli*  
*Snap Peas with Julienne Carrots*  
*Sautéed Squash & Zucchini*  
*with Charred Cherry Tomatoes*

## *Starch*

*Choice of One:*

*Garlic Roasted Rosemary Potatoes*  
*Herb Seasoned Rice Pilaf*  
*Whipped Yukon Gold Potatoes*

# *Hors d' Oeuvres*

*For Hand Passing*

*Bacon Wrapped Scallops*

*Ham & Asparagus Pinwheels*

*Spanakopita*

*Crab Stuffed Mushrooms*

*Coconut Fried Shrimp*

*Sausage Stuffed Mushrooms*

*Artichokes French*

*Tomato-Basil Bruschetta*

*Crab Rangoon with Sweet & Sour Sauce*

*Sesame Teriyaki Beef Kabobs*

*Clams Casino*

*Arancini with Saffron Aioli*

*Miniature Meatballs*

*Choice of Swedish or Marinara*

*Assorted Chilled Canapes*

*Miniature Corned Beef Reuben's*

*\$1/person Upgrade to Packages*

*Thai Spring Rolls*

*\$1/person Upgrade to Packages*

*Iced Jumbo Shrimp*

*\$4/person Upgrade to Packages*



## *Special Touches*

### *Bar Upgrades:*

|   |                    |
|---|--------------------|
| <i>Four Hours of RCC Premium Brands</i>         | <i>\$10/Person</i> |
| <i>Additional Hour of RCC Select Brand Bar</i>  | <i>\$6/Person</i>  |
| <i>Additional Hour of RCC Premium Brand Bar</i> | <i>\$8/Person</i>  |

### *Add On:*

|  |                    |
|--|--------------------|
| <i>Intermezzo</i>  | <i>\$2/Person</i>  |
| <i>Tableside Wine Service House Selection</i>  | <i>\$20/Bottle</i> |
| <i>Dessert Display</i>   |                    |
| <i>Cream Puffs, Mini Cannoli, Mini Petit Fours, Chocolate Covered Strawberries and Italian Cookies</i> | <i>\$7/Person</i>  |
| <i>Candy &amp; Sweets Station</i>  | <i>\$4/Person</i>  |

### *Late Night Snacking:*

|  |                         |
|--|-------------------------|
| <i>"Garbage" Plate Buffet</i>                  | <i>\$15/Person</i>      |
| <i>Gourmet House-made Sheet Pizza</i>          | <i>\$50/Each</i>        |
| <i>Jumbo Chicken Wings with Accompaniments</i> | <i>\$120/100 Pieces</i> |
| <i>Ice Cream Bar</i>                           | <i>\$8/Person</i>       |
| <i>Taco Bar</i>                                | <i>\$15/Person</i>      |
| <i>Poutine Station</i>                         | <i>\$6/Person</i>       |

## *Food & Beverage Fees and Taxes*

**All Food & Beverage Services are subject to a 20% Administration Fee and 8% Sales Tax.**

**The Administration Fee is not intended as a Tip or Gratuity and it is taxable. It is not distributed to the wait staff or any other employees who provides service to our patrons. The fee is used toward paying our staff a higher flat hourly wage not typical of a tipped employee. Any additional Gratuity is not required or expected. Any additional recognition, Gratuity or Tip is entirely at the discretion of our patrons and guests.**

# *Served Rehearsal Dinner Package*

## *Hors d'Oeuvres*

*Imported & Domestic Cheese Display with Assorted Crackers*

## *Salad Course*

*Choice of One:*

*Gourmet Mixed Green Salad with Choice of Dressings*

*Traditional Caesar Salad*

*Baby Spinach & Portabella Salad with Balsamic Dressing*

*Warm Artisan Dinner Rolls & Butter*

## *Wine with Dinner*

*One Glass of House Wine*

## *Entrées*

*Final Guaranteed Count of each entrée is Due 5-days Prior to the Event*

*Chicken French with Artichoke Accents*

*10 oz. Prime Rib of Beef, au Jus*

*Vegetable Napoleon with Chevre Goat Cheese over Wild Rice*

*Traditional Haddock Fish Fry*

*Chef's Selection of Fresh Vegetable*

## *Dessert*

*New York-Style Cheesecake with Fresh Seasonal Berries*

## *Coffee Service*

*Freshly Brewed Coffee, Decaf Coffee and Tea*

*\$35/Person plus 20% Administration Fee and 8% Sales Tax*