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THE BRIDGES

G O L F C L U B

2017 The Bridges Golf Club Highlights...

- **Friday and Sunday Wedding Specials** include reduced room rental, menu package pricing, food and beverage minimums. Decorative chargers and mahogany chivari chairs are included.
- Complimentary round of golf for the groom and special rates for additional golfers, prior to wedding day
- Floor length white or ivory linen, standard napkins, dining tables, china, flatware, and glassware are included in Gold Dinner Package, Lamour Linens for sweetheart/head table, cake table and guest tables, in variety of colors included in Platinum Dinner Package. Additional linen colors and fabrics are available to rent.
- On Saturdays, standard banquet chairs included. Upgraded mahogany chivari chairs available for \$5.00 each
- Alternative chivari chair colors or chair covers with sash are available to rent for \$6.50 each plus delivery.
- Venue can be rented until 2a.m.
- Limo Golf Cart with driver to take you to picturesque opportunities throughout our beautiful facility.
- 100 tea light holders available for each event to add extra candle lit ambiance to your event.
- Multiple rooms with panoramic views of our beautiful golf course to accommodate an event of any size.
- Private food tasting for all booked couples plus two additional guests— held Mondays and Thursdays at 2:30pm, 3:30pm and 5pm, based on availability.
- Professional cake cutting service.

Ceremony Includes

- White Ceremony Chairs and Beverage Station
- Onsite Ceremony Coordinator and 1 Hour Rehearsal (Based on availability)
- Bridal Room
- **Ceremonies start at 4p.m.** and include 6 hour rental period for ceremony and reception.

Reception Only

- Receptions begin at 6p.m. or later and include 5 hour rental period. Arrival for pictures may not begin prior to event start time. Bridal Room is not included.

Venue Buyout

- Clubhouse, Garden Pavilion, Bridal Room included
- Rental period of 6 hours
- Flexible start time, as early as 4pm – may arrive prior for pictures
20% service charge and 8.25% sales tax are in addition to all food and beverage prices.

Platinum Dinner Package

**Includes upgraded Lamour Linens on all Guest Tables, Sweetheart, and Cake table.
Plated or Family Style Options**

Hors d' Oeuvres Selections *(Passed during cocktail hour. Choice of three)*

Baked Pancetta Wrapped Jumbo Prawn
Miniature Beef Wellington, Merlot-Thyme Reduction
New Zealand Lamb Loli-Chop, Cabernet Mint Glaze
Stuffed Medjool Date, Bleu Cheese and Chorizo wrapped in Bacon
Curried Chicken Mango Salad, Sesame Won Ton Chip
Watermelon Skewer, buffalo mozzarella, balsamic glaze

Reception Enhancer *(Displayed during Cocktail hour. Choice of one)*

Chilled Cilantro Marinated Gulf Prawns with Cocktail Dipping Sauce
Imported and Domestic Cheese Display with Assorted Crackers and Baguettes
Tandoori Mixed Platter, Lamb, Prawns & Chicken with Naan Bread, Curry & Tamarind Dipping Sauce
Assorted Sushi Platter~Ahi, Hamachi, Salmon & California rolls

Starter Course *(Choice of one Soup or Salad)*

2nd starter course can be added for additional cost of \$5 per person.

Arugula and Pear salad, feta cheese, toasted pinenuts, sweet mustard vinaigrette
Baby Spinach salad, fresh strawberries, sliced almonds, crumbled feta, balsamic vinaigrette
Iceberg Wedge salad, crispy bacon, heirloom tomato (seasonal), onion fritters, creamy bleu cheese
Maine Lobster Bisque
Roasted Corn Bisque with chipotle drizzle

Main Course

Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Choice of one entrée from this section

Herb Roasted New Zealand Rack of Lamb, blackberry mint reduction
Tenderloin of Beef, smoked bacon demi-glace, Point Reyes blue cheese crumbles
Grilled Hawaiian Mahi-Mahi, lemongrass miso sauce
Filet Mignon, onion confit and merlot thyme reduction

Choice of one entrée from this section

Pan Seared Filet of Salmon, champagne beurre blanc, chives
Oven Roasted Pork Tenderloin, port cherry sauce
Forest Mushroom Chicken, trio of wild mushrooms and shallots, thyme marsala
Grilled Breast of Chicken, toasted pinenuts, sautéed spinach, sundried tomatoes and roasted peppers

Choice of one vegetarian option (See previous page for selections)

Upgrade Options:

Add on Butter Poached Jumbo Prawns + M.P
Intermezzo Course: Raspberry, Mango, or Lemon, garnished with fresh mint. + \$4
Create a Duet Plate—inquire for pricing