

DUBLIN RANCH

Golf Course



Thank you for considering Dublin Ranch Golf Course & Event Center for your upcoming event! Let us help create an unforgettable day that you and your family will cherish forever. We want to make sure that everything is just the way you want it and have designed several menus and packages to assist you in planning your event. We know every wedding is different, and we are very capable and eager to work with your special requests.

The Ballroom offers beautiful views of the rolling Dublin Hills. Our Terrace is also available to bring a fresh addition to your event. The Terrace offers guests a memorable outdoors space to share laughs under the stars.

Facility fees and guest minimums depend on the day, date, time and nature of the event. Venue rental includes room rental for five hours, tables, chairs, house linen, flatware, china, glassware, service staff, set up and take down. More information on the fees is available in this packet. Please call anytime with any questions or concerns!

Sincerely,
Randie Hill, Catering Sales & Marketing Manager/DRGC
rhill@kempersports.com

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Ceremony Site Includes:

- One hour time frame
- White Resin Ceremony Chairs
- White Lattice Arch can be added for small fee
- One-hour rehearsal (based on availability)
- Access to Bridal Suite prior to the ceremony
- Multiple Ceremony locations available

Standard Room Rental/Reception Includes

- Full Access to Patio, Main Ballroom, Event Lawn
 - Access to Bridal Suite for duration of event
 - Receptions include 5-hour room rental
 - Venue can be rented until Midnight
 - Mid-Length Standard House linens in white or ivory
- Standard Napkins in your choice of color, Dining Tables, China, Flatware and Glassware provided
 - Standard Banquet Chairs included (up to 200)
 - Chiavari Chairs available \$6 each
 - Chair Covers & Sash available \$4 each
 - Complimentary Dance Floor
 - Complimentary Cake Cutting Service
 - Complimentary Round of Golf for the groom
- Flexible start time – may arrive early for pictures
 - Outside catering permitted, ask for details
 - Additional hour may be added for small fee

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Room Capacities and Event Rental Fees

Ballroom can accommodate up to 200 guests*

Vista Lawn can accommodate up to 300+ guests

Saturday	Room Rental Fee
Ballroom Rental	\$2,000
Friday/Sunday	Room Rental Fee
Ballroom Rental	\$1350
Ceremony Site Fee	
\$750	

Platinum Room Décor Package Includes:

- Upgraded Floor Length L'Amour Satin in your choice of color for Dining Tables
Chiavari Chairs in Gold, Silver or Mahogany
\$8 per person

20% service charge and applicable sales tax are added to all items

Sundays on holiday weekends will be subject to Saturday rental fees and minimums.
Please inquire on other holiday prices.

DUBLIN RANCH

Golf Course

Silver Dinner Package

Plated, Buffet or Family Style Options

All main course dinners include Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Reception Enhancer *(Displayed during Cocktail hour- Choose one)*

- ❖ Antipasti with Roasted Peppers, Tomatoes, Prosciutto, Artichokes, Olives, Salami, and Provolone
- ❖ Cheese Display sprinkled with Dried Fruit & Smoked Almonds. Served with Assorted crackers & baguettes
- ❖ Fresh Fruit Platter

Starter Course

- ❖ Organic Mixed Field Greens salad, pesto vinaigrette, pine nuts, julienne carrot, shaved asiago

Main Course

Choice of one entrée from this section

- ❖ Oven Roasted Pork Chop, caramelized garlic, capers and basil
- ❖ Slow Herb Roasted Beef Tri-Tip, bourbon peppercorn sauce

Choice of one entrée from this section

- ❖ Pan Roasted Breast of Chicken, creamy sauce of mushrooms, artichoke, fresh rosemary
- ❖ Pan Seared Salmon Filet, sundried tomato pesto

Vegetarian selection

- ❖ Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with Grilled Vegetables

Children's Meal of Chicken Fingers and French Fries + \$12.95 (ages 12 and under)



DUBLIN RANCH

Golf Course

Gold Dinner Package

Plated, Buffet or Family Style Options

All main course dinners include Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station



Hors d' Oeuvres Selections (*Passed during Cocktail Hour – Choose three*)

- ❖ Baked Stuffed Mushroom Filled with Imported Spicy Sausage, Mozzarella
- ❖ Ahi Tuna Tartar, Wasabi Aioli, Won Ton Chip
- ❖ Provencal Tenderloin of Beef on Potato Chip with Horseradish Crème Fraiche
- ❖ Fresh Vegetarian Spring Roll, peanut Thai sauce
- ❖ Mushroom and Goat Cheese Bruschetta
- ❖ Miniature Grilled Cheese, brie and caramelized onion

Starter Course

Choice of one Salad

- ❖ Organic Mixed Field Greens salad, pesto vinaigrette, pine nuts, julienne carrot, shaved asiago
- ❖ Baby Spinach Salad, dried cranberries, crispy bacon, shaved parmesan, lemon honey dressing
- ❖ Romaine and Organic Greens salad, pomegranate vinaigrette, julienne carrot, crumbled goat cheese

Main Course

Choice of one entrée from this section

- ❖ Oven Roasted Pork Tenderloin, caramelized garlic, capers and basil
- ❖ Certified Angus Prime Rib of Beef, Herb Jus and creamy horseradish
- ❖ Slow Herb Roasted Beef Tri-Tip, bourbon peppercorn sauce

Choice of one entrée from this section

- ❖ Pan Roasted Breast of Chicken, creamy sauce of mushrooms, artichoke, fresh rosemary
- ❖ Chicken Florentine, spinach and jack cheese in a sherry cream sauce
- ❖ Pan Seared Salmon Filet, sundried tomato pesto

Vegetarian selection

- ❖ Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with Grilled Vegetables

Children's Meal of Chicken Fingers and French Fries + \$12.95 (ages 12 and under)

DUBLIN RANCH

Golf Course

Platinum Dinner Package

Plated, Buffet or Family Style Options

All main course dinners include Chef's selection of seasonal vegetables and starch, bread and butter, coffee and tea station

Hors d' Oeuvres Selections *(Passed during cocktail hour - Choose 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
- ❖ Cherry Tomato, mozzarella, balsamic glaze

Reception Enhancer *(Displayed during Cocktail hour – Choose One)*

- ❖ Chilled Cilantro Marinated Gulf Prawns with Cocktail Dipping Sauce
- ❖ Imported and Domestic **Cheese** Display with Assorted Crackers and Baguettes

Starter Course *(Choice of one Salad)*

- ❖ 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

Main Course

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 beurreblanc, 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

Vegetarian selection

- ❖ Spinach and Cheese Ravioli, Roasted Red Pepper Pesto Garnished with Grilled Vegetables

Children's Meal of Chicken Fingers and French Fries + \$12.95 (ages 12 and under)