



*Where Your Experience is Elevated*



*Dragon Ridge Country Club*

552 South Stephanie Street  
Henderson, NV 89012  
702.835.8582  
Events@DragonRidgeCC.com

# Premium Amenity Package

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## Contact for Pricing

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### Ceremony

Private Use of the Ceremony Site  
White Wooden Padded Chairs  
Communion / Ceremony Table  
Wedding Arch  
Space Heaters (Seasonal)  
Beverage Station  
Use of Bridal Suite  
Use of Men's Lounge  
Wedding Ceremony Coordination  
Ceremony Rehearsal Based on Availability

### Reception

Four Hour Use of the Grand Highlands  
Ballroom & Reception Patios  
Wedding Cake  
Custom Designed, Three Tiered Buttercream  
Champagne & Cider Toast  
Premium Floor Length Linens  
Available in Satin, Taffeta, Crinkle, or Pintuck  
Variety of Colors Available  
Premium Chair Covers with Sashes  
Premium Napkins  
Square Tables with 8-10 Chairs per Table  
Inlaid Cherry Wood Starburst  
Dance Floor  
Personalized Digital Welcome Sign  
Custom Seating Chart or Welcome Board  
Designed by Paper & Home  
Upgrade Option: Chiavari Chairs  
Additional Charge per Chair  
Upgrade Option: ShutterBooth  
Exclusive DragonRidge Pricing



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Henderson, NV 89012

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# Simply in Love

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Served with Assorted Fresh Bread & Butter

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## Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudit   
*With Dipping Sauce*

## Butler-Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Jumbo Stuffed Mushrooms  
*With House Made Sausage*

Pork Potstickers  
*Asian Dipping Sauce*

Vegetable Spring Roll  
*Spicy Chile Sauce*

Southern Fried Chicken Skewers  
*Drizzled with Spicy Honey*

## First Course

DragonRidge House Salad  
*Mixed Greens, Vine Ripened Tomatoes, Radishes, Sliced Cucumbers, Carrots & Champagne Vinaigrette*

## Second Course

(Choice of One for All Guests)

Roasted French Cut Chicken Breast  
*Garlic Herbed Mashed Potatoes, Chef's Choice of Seasonal Vegetables & Apple Chicken Glace*

Pan Seared Ora King Salmon  
*Vegetable Farro & Citrus Beurre Blanc*

Portobella Mushroom Triangoli  
*Asparagus Tips, Cherry Tomatoes, Mushrooms, Basil & Fresh Pomodoro Sauce*

**\*per Person Upgrade for Choice of Two Predetermined Entr es**

\*All Pricing is Subject to Prevailing Sales Tax & 20% Service Charge



# Deeply in Love

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Served with Assorted Fresh Bread & Butter

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## Stationary Display

(Choice of Two)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudité  
*With Dipping Sauce*

Selection of Domestic & Imported Cheese  
*With Assorted Crackers*

Balsamic Glazed Grilled Vegetable Platter

## Butler-Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini  
*Pesto Mousse*

Jumbo Stuffed Mushroom  
*With House Made Sausage*

Thai Marinated Chicken Skewers  
*Coconut Curry Sauce*

Pork Potstickers  
*Asian Dipping Sauce*

Petit Beef Wellington in Puff Pastry  
*Mushroom Duxelle*

Lump Crab Cakes  
*Traditional Remoulade*

Mini Filet Mignon Kabobs  
*Cucumber Chive Yogurt Dip*

Southern Fried Chicken Skewers  
*Drizzled With Spicy Honey*



## First Course

(Choice of One for All Guests)

### DragonRidge House Salad

*Mixed Greens, Vine Ripened Tomatoes, Radishes, Sliced Cucumbers, Carrots & Champagne Vinaigrette*

### Mixed Field of Greens

*Candied Walnuts, Diced Pears, Blue Cheese Crumbles & Champagne Vinaigrette*

### Classic Caesar Salad

*Parmesan, Garlic Croutons & Caesar Dressing*

## Second Course

(Choice of One for All Guests)

### Roasted French Cut Chicken Breast

*Garlic Herbed Mashed Potatoes, Chef's Choice of Seasonal Vegetables & Apple Chicken Glace*

### Pan Seared Ora King Salmon

*Herbed Polenta, Chef's Choice of Vegetables, Blistered Tomatoes & Citrus Beurre Blanc*

### Tenderloin of Beef

*Fingerling Potatoes, Chef's Choice of Vegetables & Wild Mushroom Ragout*

### Portobella Mushroom Triangoli

*Asparagus Tips, Cherry Tomatoes, Mushrooms, Basil & Fresh Pomodoro Sauce*

**\*per Person Upgrade for Choice of Two Predetermined Entrées**

**\*per Person Upgrade for Combination Plate**

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# Passionately in Love

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Served with Assorted Fresh Bread & Butter

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## Stationary Display

(Choice of Two)

Seasonal Fresh Fruit Platter

Seasonal Vegetable Crudité  
*With Dipping Sauce*

Selection of Domestic & Imported Cheese  
*With Assorted Crackers*

Balsamic Glazed Grilled Vegetable Platter

## Butler-Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini  
*Pesto Mousse*

Jumbo Stuffed Mushroom  
*With House Made Sausage*

Lemon & Herb Chicken Skewers

Pork Potstickers  
*Asian Dipping Sauce*

Petit Beef Wellington in Puff Pastry  
*Mushroom Duxelle*

Lump Crab Cakes  
*Traditional Remoulade*

Mini Filet Mignon Kabobs  
*Cucumber Chive Yogurt Dip*

Southern Fried Chicken Skewers  
*Drizzled with Spicy Honey*

Blackened Sushi Grade Coriander Crusted Ahi  
*Horseradish Yuzu Gel & Wasabi Cream  
on a Lotus Chip*

French Brie on Brioche  
*Seasonal Jam*



## First Course

(Choice of One for All Guests)

### DragonRidge House Salad

*Mixed Greens, Vine Ripened Tomatoes, Radishes, Sliced Cumpers, Carrots & Champagne Vinaigrette*

### Mixed Field of Greens

*Candied Walnuts, Diced Pears, Blue Cheese Crumbles & Champagne Vinaigrette*

### Classic Caesar Salad

*Parmesan, Garlic Croutons & Caesar Dressing*

### Frisée Salad

*Candied Pecans, Honey Ricotta, Fuji Apples & Citrus Vinaigrette*

### Spinach & Mushroom Salad

*Crispy Bacon, Fresh Oranges, Pickled Red Onions & Balsamic Vinaigrette*

## Second Course

(Choice of One for All Guests)

### Roasted French Cut Chicken Breast & Petit Filet

*Dauphinoise Potatoes, Chef's Choice of Seasonal Vegetables,  
Tarragon Beurre Blanc & Cabernet Reduction*

### Petit Filet & Atlantic Halibut

*Herbed Fingerling Potatoes, Chef's Choice of Seasonal Vegetables,  
Wild Mushroom Ragout & Citrus Herb Puree*

### Petit Filet & Jumbo Prawns

*Herbed Mashed Potatoes, Chef's Choice of Vegetables, Port Reduction & Garlic Butter*

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# Buffet Dinner

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Served with Assorted Fresh Bread & Butter

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## Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Selection of Domestic & Imported Cheese  
*With Assorted Crackers*

Seasonal Vegetable Crudité  
*With Dipping Sauce*

## Butler-Passed Hors d'Oeuvres

(Choice of Two)

Tomato Basil Bruschetta

Poached Shrimp Crostini  
*Pesto Mousse*

Jumbo Stuffed Mushrooms  
*With House Made Sausage*

Thai Marinated Chicken Skewers  
*Coconut Curry Sauce*

Pork Potstickers  
*Asian Dipping Sauce*

Petit Beef Wellington in Puff Pastry  
*Mushroom Duxelle*

Lump Crab Cakes  
*Traditional Remoulade*

Mini Filet Mignon Kabobs  
*Cucumber Chive Yogurt Dip*



## First Course

(Choice of Two)

DragonRidge House Salad  
*Mixed Greens, Vine Ripened Tomatoes, Radishes,  
Sliced Cucumbers, Carrots &  
Champagne Vinaigrette*

Mixed Field of Greens  
*Candied Walnuts, Diced Pears, Blue Cheese  
Crumbles & Champagne Vinaigrette*

Classic Caesar Salad  
*Parmesan, Garlic Croutons  
& Caesar Dressing*

## Entrée Selection

(Choice of Two)

Chicken Breast Medallions  
*Artichoke Hearts, Baby Heirloom Tomatoes,  
Chives & Natural Jus*

Pan Seared Ora King Salmon  
*Lemon Caper Gremolata & Orange Supremes*

Portobella Mushroom Triangoli  
*Asparagus Tips, Cherry Tomatoes, Mushrooms,  
Basil & Fresh Pomodoro Sauce*

## Carving Station

**+ Chef Fee**

(Choice of One)

Roasted Turkey Breast  
*House Turkey Gravy with a  
Cranberry & Orange Compote*

Glazed Bone-In Ham  
*Apple Mustard Seed Jam*

Roasted Pork Loin  
*Whole Grain Mustard Jus*

\*Prime Rib of Beef  
*Au Jus & Creamy Horseradish*  
**\*Additional Upcharge per Person**

\*Whole Roasted Prime New York Strip  
*Au Jus & Creamy Horseradish*  
**\*Additional Upcharge per Person**

Whole Roasted Filet Mignon  
*Demi-Glace*  
**\*Additional Upcharge per Person**

## Accompaniments

(Includes)

Chef's Choice of Seasonal Vegetables

## And

(Choice of Two)

Mashed Potatoes  
*Herbed, Roasted Garlic, or Parmesan*

Roasted Garlic & Herbed Fingerling  
Potatoes

Wild Rice Pilaf

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# Reception Stations

Served with Assorted Fresh Bread & Butter

## Stationary Display

(Choice of One)

Seasonal Fresh Fruit Platter

Selection of Domestic & Imported  
Cheese

*With Assorted Crackers*

Seasonal Vegetables Crudit 

*With Dipping Sauce*

Balsamic Glazed Grilled Vegetables

## Salads

(Includes)

DragonRidge House Salad

*Mixed Greens, Vine Ripened Tomatoes, Radishes,  
Sliced Cucumbers, Carrots &  
Champagne Vinaigrette*

Classic Caesar Salad

*Parmesan, Garlic Croutons  
& Caesar Dressing*

## Carving Station<sup>¥</sup>

(Choice of One)

Roasted Turkey Breast

*House Turkey Gravy with a  
Cranberry & Orange Compote*

Glazed Bone-In Ham

*Apple Mustard Seed Jam*

Roasted Pork Loin

*Whole Grain Mustard Jus*

\*Prime Rib of Beef

*Au Jus & Creamy Horseradish*

**\*Additional Upcharge per Person**

\*Whole Roasted Prime New York Strip

*Au Jus & Creamy Horseradish*

**\*Additional Upcharge per Person**

Whole Roasted Filet Mignon

*Demi-Glace*

**\*Additional Upcharge per Person**

## Accompaniments

(Includes)

Chef's Choice of Seasonal Vegetables

¥ Each Chef Attended Station Subject to a Chef Fee



# Martini Potato Bar

Yukon Gold Mashed Potatoes  
*Crumbled Bacon, Green Onions, Blue Cheese, Shredded Cheddar & Sour Cream*

## *Optional Add-Ons*

Vegetables .....Upcharge each per person  
*Mushrooms, Caramelized Onion, Roasted Peppers, Crispy Fried Shallots, Roasted Corn,  
Roasted Cauliflower, Whole Roasted Garlic Cloves*  
Grilled Chicken.....Upcharge per person  
Braised Beef in Au Jus.....Upcharge per person  
Baby Shrimp.....Upcharge per person  
Bay Scallops.....Upcharge per person  
Crab.....Upcharge per person  
Lobster Claws & Knuckles.....Upcharge per person

## Pasta Station<sup>¥</sup>

Pasta Options  
(Choice of One)

*Penne, Campanelle, Orecchiette*

(Choice of Two)

*Marinara, Bolognese, Pesto, Vodka, Pomodoro, Champagne Cream*

(Includes)

*Parmesan, Crushed Red Pepper, and Herbs*

~OR~

## Risotto Station<sup>¥</sup>

Creamy Italian Arborio Rice  
(Includes)

*Parmesan, Mushrooms, Peas, Sundried Tomatoes, Crushed Red Pepper & Herbs*

## *Optional Add-Ons*

Vegetables .....Upcharge each per person  
*Asparagus, Mushrooms, Roasted Peppers, Whole Roasted Garlic Cloves,  
Baby Heirloom Tomatoes, Spinach, Zucchini, Squash*  
Grilled Chicken.....Upcharge per person  
House Fennel Sausage.....Upcharge per person  
Baby Shrimp.....Upcharge per person  
Bay Scallops.....Upcharge per person  
Crab.....Upcharge per person  
Lobster Claws & Knuckles.....Upcharge per person

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# Culinary Enhancements

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## A Little Something Extra

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### Sashimi Station

(Choice of Two, Sold per Piece, Minimum of 50 Pieces – Market Price)

Tuna: Seared or Raw  
*Chili Braised Dashi*

Yellowtail: Seared or Raw  
*Yuzu Relish*

Salmon: Raw  
*Lomi Lomi Relish*

Scallop: Raw  
*Lemon Shiso Vinaigrette*

### Seafood Display

(Minimum of 50 Pieces – Price per Platter)

Shrimp Cocktail Display.....Market Price  
Snow Crab Claws.....Market Price  
King Crab Legs.....Market Price  
Pacific Oysters .....Market Price

### Late Night Snacks

(Minimum of 25 per Selection)

Slider Bar.....Upcharge per Piece  
*Choice of Two: Pulled Pork, Angus Beef, Roasted Turkey*  
French Fries.....Upcharge per Person  
Hot Pretzels & Cheese.....Upcharge per Person

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# Dessert

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## A Little Something Sweet

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### *Fresh Baked Cookies*

(Minimum of Two Dozen – One Selection per Dozen)

Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin  
Charge per Dozen

### *Fresh Baked Brownies*

(Minimum of One Dozen)

Double Fudge  
Charge per Dozen

### *Dark Chocolate Covered Strawberries*

(Minimum of Two Dozen)

Drizzled with White Chocolate  
Charge per Dozen

### *Sundae Bar*

(Minimum of 25 Guests – Offered for One Hour)

Vanilla & Chocolate Ice Cream  
*Hot Fudge, Salted Caramel, Assortment of Nuts*  
Charge per Person

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# Champagne Brunch

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*Rehearsal or Day After*  
Special Booking Price  
Minimum of 25 Guests

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## Stationary Display

Fresh Seasonal Fruit Platter

Bagels, Croissants, Danishes & Muffins  
*Butter, Fruit Preserves & Cream Cheese*

## Omelet Station<sup>†</sup>

*Shredded Cheddar, Bell Peppers, Onions, Mushrooms, Tomatoes, Jalapenos, Ham & Sausage*

## Breakfast

French Toast  
Breakfast Potatoes  
Crispy Bacon & Sausage

## Salads

(Choice of One)

DragonRidge House Salad  
*Mixed Greens, Vine Ripened Tomatoes, Radishes, Sliced Cucumbers, Carrots & Champagne Vinaigrette*

Classic Caesar Salad  
*Parmesan, Garlic Croutons & Caesar Dressing*

## Entrée Selection

(Choice of One)

Roast Chicken  
*Mashed Potatoes, Hericot Vert, Baby Carrots & Natural Jus*

Seared Salmon  
*Cous Cous, Asparagus & Lemon Beurre Blanc*

## Carving Station<sup>¥</sup>

(Choice of One)

Roasted Turkey Breast  
*House Turkey Gravy with a  
Cranberry & Orange Compote*

Glazed Bone-In Ham  
*Apple Mustard Seed Jam*

Roasted Pork Loin  
*Whole Grain Mustard Jus*

\*Prime Rib of Beef  
*Au Jus & Creamy Horseradish*  
**\*Additional Upcharge per Person**

\*Whole Roasted Prime New York Strip  
*Au Jus & Creamy Horseradish*  
**\*Additional Upcharge per Person**

Whole Roasted Filet Mignon  
*Demi-Glace*  
**\*Additional Upcharge per Person**

## Beverage Service

(Includes)

Freshly Brewed Regular & Decaf Coffee, Soda, Iced Tea & Orange Juice

*And*

Three Hour Beverage Service of Champagne & Mimosas

### *Optional Add-Ons*

Bloody Mary Or Screwdriver Cocktails.....Upcharge per Person

¥ Each Chef Attended Station Subject to a Chef Fee

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# Libations

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## The Good Stuff

Four Hour Deluxe Bar Included

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## Wine & Champagne

House Red & White Wines  
House Champagne

## Beer

(Choice of Two Domestics & Two Imports)

Budweiser, Bud Light, Miller Lite, Coors Light  
Corona, Guinness, Newcastle, Sierra Nevada, Stella Artois

## Upgrade Options

### Premium

Tito's Vodka  
Tanqueray Gin  
Malibu Rum  
Jack Daniel's Whiskey  
Wild Turkey Bourbon  
Dewar's White Label Scotch  
Jose Cuervo Gold Tequila  
Triple Sec

### Top Shelf

Kettle One Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Chivas Regal Scotch  
Patron Silver Tequila  
Cointreau

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