



*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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# 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**

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



# 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 Crudité

*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 Cumpers, 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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