

Events at
**RIDGEVIEW
COUNTRY CLUB**



About Us

At Ridgeview Country Club, we are dedicated to making your event seamless and enjoyable. Whether it's a wedding, corporate gathering, or special celebration, we offer two beautiful room options to accommodate your needs, depending on availability and season. Our experienced staff is committed to providing exceptional service and a memorable experience for you and your guests. Let us help you create an unforgettable event at Ridgeview Country Club.



Room Rentals

Ridgeview members receive one free room rental per season.

Non-members can enjoy 50% off room rental fees with sponsorship from a Ridgeview member.

We have two elegant event spaces available:

Banquet Room | Accommodates up to 120 guests, featuring a mix of low rounds and high-top tables. Starting at \$600.

Grill Room | Perfect for smaller gatherings with seating for up to 50 guests. Starting at \$300.

In-House Catering

We offer an exceptional catering menu, from delightful breakfast options to savory late-night snacks. We're happy to customize our menus to accommodate dietary restrictions, preferences, and specific needs.

Please note: All food and beverages must be provided by RCC.

Bar Service

Each room boasts a fully stocked bar to meet your beverage needs. Choose from a cash bar, partially hosted bar, or fully hosted bar.

Dedicated Staff

Our professional team is dedicated to ensuring your event runs smoothly, whether you have 20 or 120 guests.

BREAKFAST BUFFET

INCLUDES FRESH BREWED COFFEE. PRICE LISTED PER PERSON.

Fresh Start | 15

fluffy scrambled eggs, crisp bacon, breakfast sausage, breakfast potatoes, fresh fruit salad, muffins

- add biscuits & gravy \$2 for per person

Continental Breakfast | 9

bananas, oranges, muffins, pastries, assorted cold cereals with milk, assorted juices

Waffle Bar | 15

belgian style waffles, fresh fruit salad, breakfast meats, assorted sauces and toppings

Boxed Breakfast | 12

**boxed breakfast will be premade, ready for a grab and go style service*

individually wrapped breakfast sausage and egg burrito, muffin and banana

ADD-ONS

Breakfast Burrito | 4

individually wrapped sausage and egg breakfast burrito

Additional Protein | 5

choice of crisp bacon, breakfast sausage, or ham

Assorted Pastries & Muffins | 3

Fresh Fruit | 4

bananas, apples and oranges

Pricing does not include sales tax and service charge. All banquets are subject to a 18% service charge.

Many menus can be customized to accommodate dietary restrictions.

A minimum of 15 guests required.



LUNCH BUFFET

PRICE LISTED PER PERSON

The Clubhouse | 18

assorted deli meats and sliced cheeses, egg salad, chicken salad, assorted breads, garnishes, choice of salad, choice of soup, kettle chips

- *salad | caesar salad, tomato, and cucumber salad, garden salad, potato salad, pasta salad, coleslaw*
- *soup | tomato basil, chicken wild rice, french onion, chicken noodle*

Pulled Pork | 18

pulled pork with buttermilk biscuits, bbq grilled chicken, assorted sauces, caesar salad, coleslaw, potato salad, kettle chips

Taco Bar | 19

seasoned ground beef, taco chicken, flour tortillas, lettuce, onion, shredded cheese, black olives, sour cream, fresh pico, salsa, rice, bean, tortilla chips

Pasta Bar | 18

caesar salad, penne pasta, alfredo, marinara, garlic bread, fresh parmesan cheese

- *add grilled chicken or italian sausage & peppers for \$3 per person*

LIGHT BITES

PRICE LISTED PER PLATTER - ESTIMATED 25 SERVINGS

Snack Mix | 45

salty mix of pretzels, crackers, and seasoned snacks

Soft Pretzel Station | 80

soft pretzel bites, queso dip, assorted mustards

Hot Ham & Cheese | 75

hawaiian roll, ham, american cheese, dijon glaze

Chips & Dip | 60

house fried potato chips, onion dip

Popcorn Station | 75

popcorn with assorted seasonings and toppings

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APPETIZERS

PRICE LISTED PER PLATTER - ESTIMATED 25 SERVINGS

COLD

Smoked Salmon Platter | 140

smoked salmon, boursin cheese, pickled onions, capers, orange slices, assorted crackers

Cheese Display | 120

assorted domestic and imported cheeses, assorted crackers

Anti-Pasto | 150

salami, ham, prosciutto, assorted cheeses, marinated olives, pickled vegetables, crackers

Caprese Skewers | 80

fresh mozzarella cheese, grape tomato, basil pesto, balsamic reduction drizzle

Fresh Vegetable Platter | 80

assorted fresh vegetables with ranch dip

Bruschetta | 90

grilled baguette, tomatoes, mozzarella cheese, basil, balsamic

Fresh Fruit Platter | 100

assorted fresh sliced fruit, honey yogurt dip

Deviled Eggs Platter | 80

house made deviled eggs, with crispy bacon crumbles

HOT

Meatballs | 110

choice of swedish, BBQ or sweet & sour

Satay Skewers | 90

curried chicken with peanut chili sauce

Buffalo Chicken Dip | 80

served with crostinis

Spring Roll | 80

deep fried, served with ponzu sauce

Coconut Shrimp | 140

deep fried, served with thai chili sauce

Sliders | 90 +

pulled pork | 90 hamburger | 110 crispy chicken | 110

Bone-In Chicken Wings | 110

buffalo or BBQ with ranch and celery

Nacho Bar | 150

house fried tortilla chips, queso dip, guacamole, fresh pico, jalapeños, sour cream

- add seasoned ground beef for \$75

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DINNER BUFFET

PRICE LISTED PER PERSON

The Eagle | 28

choice of two proteins with one vegetable, starch, and salad

Italian | 26

choice of italian sausage lasagna or four cheese baked ziti, penne pasta, housemade marinara & alfredo sauces, caesar salad, seasonal vegetable, parmesan cheese, and breadsticks

South of the Border | 28

chicken and beef fajitas, southwest caesar salad, cilantro lime rice, beans, tortilla chips, and assorted toppings

Southern BBQ | 34

bbq grilled chicken, smoked sausage, choice of bbq ribs or craved brisket, one vegetable, two starches, salad, and cornbread

Chef Carved Prime Rib | 40

chef carved prime rib, au jus station, herb roasted turkey, two vegetables, one starch, and salad

PROTEIN CHOICES

Italian Stuffed Pork Loin

Champagne Chicken

Swedish Meatballs

Beef Tips with Mushroom Gravy

Herb Roasted Turkey Breast

Dijon and Garlic Roasted Salmon (+4)

Lemon Butter Shrimp (+6)

BUFFET SIDES

Salad

house | *mixed greens, tomato, cucumber, red onion, croutons, parmesan cheese, shallot vinaigrette*

caesar | *romaine, parmesan cheese, croutons, caesar dressing*

Vegetable

roasted garlic and lemon asparagus

roasted brussels sprouts

green bean almandine

grilled vegetables | *zucchini, peppers, onion, squash*

creamed corn

Starch

roasted red potatoes

buttermilk dill mashed potatoes

wild rice pilaf

baked mac and cheese

white cheddar and ham hashbrowns

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PLATED DINNER

75 PERSON MAXIMUM

PRICE LISTED PER PERSON - INCLUDES A SALAD, VEGETABLE & STARCH SELECTION FOR THE ENTIRE GROUP

POULTRY

- Hunters Chicken | 26
- Chicken Breast *with sundried tomato bruschetta* | 25
- Pan-Seared Duck Breast *with amarena cherry jus* | 28
- Champagne Chicken | 26

PORK

- Bacon-Wrapped Pork Loin *with whole grain mustard cream* | 28
- Stuffed Pork Tenderloin *with charred apple demi-glace* | 26

BEEF

- 6oz Filet *with roasted mushroom, haystack onion & miso demi-glace* | 39
- Pan-Seared NY Strip Steak *with peppercorn cream sauce* | 36
- Grilled Skirt Steak *with chimichurri & shoestring poblanos* | 34

Steak Enhancement
Garlic Lemon Shrimp Skewer – \$6

SEAFOOD/FISH

- Panko Crusted Lake Superior Walleye *with caper beurre blanc* | 30
- Jumbo Shrimp & White Cheddar Polenta *with tomato fondue* | 29
- Salmon *with tarrogon cream sauce* | 28

VEGETARIAN |

- Ratatouille *over crispy polenta cakes* | 24
- Roasted Vegetable Lasagna | 24
- Ricotta Stuffed Gnocchi *with sundried tomato & roasted vegetables* | 25

PLATED SIDES

Salad

- house | *mixed greens, tomato, cucumber, red onion, croutons, parmesan cheese, shallot vinaigrette*
- caesar | *romaine, parmesan cheese, croutons, caesar dressing*

Vegetable

- roasted garlic and lemon asparagus
- roasted brussels sprouts
- green bean almandine
- grilled vegetables | *zucchini, peppers, onion, squash*
- creamed corn

Starch

- roasted red potatoes
- buttermilk dill mashed potatoes
- wild rice pilaf
- baked mac and cheese
- white cheddar and ham hashbrowns

Please contact our Events Manager with any dietary restrictions.

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DESSERT

PLATTER SIZE - ESTIMATED 25 SERVINGS

Chocolate Cake | 7 - per person

with raspberry coulis

Vanilla Cheesecake | 7 - per person

with blueberry compote

Assorted Cookie Platter | 100

Brownie Platter | 100

Outside Vendor Dessert Fee | 100

client will provide dessert from a licensed bakery | per MN state health code no homemade dessert can be provided

- includes a coffee station and complimentary fountain sodas for all guests

BEVERAGES

PRICE LISTED PER STATION

Infused Water Station | 25

choice of berry, cucumber, or citrus

Juice Station | 40

orange juice, apple juice and cranberry juice

Coffee Station | 50

cream and sugar

Cocoa Station | 60

hot cocoa, whipped cream, marshmallows, chocolate sauce, peppermint

Fountain Sodas | 80

hosted fountain sodas at the bar for the event | coke, diet coke, sprite, ginger ale, pink lemonade, ice tea, shirley temple

Full Bar

Ridgeview is equipped with a full bar for all your banquet needs | cash or hosted bar options available

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