



*Guide to Catering
and Party Planning*



EST.  1994

RIDGEPOINTE

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Welcome to events on pointe

Ridgepointe Country Club offers two styles of private dining events, plated and buffet. The following menus are available at the designated times of Lunch or Dinner.

the pointe

The Pointe Dining Rooms were designed to accommodate small or large groups for club and member private events. The Pointe is divided into three separate spaces that can be used all as one, two or three spaces. The maximum occupancy for the Pointe Dining Room is 150 guests. We offer dining room seating or communal style seating for smaller

groups. Our culinary team will work personally with you to provide the perfect meal for your event. An in house Mixologist is available to help pick the perfect wine, beer or cocktails for you and your guests to enjoy. Please read through our banquet package and let us know when you would like to reserve a date.

the ridge bar & grill

The Ridge is located in our Bar and Grill venue, the maximum occupancy for The Ridge is up to 100 guests. We offer dining room seating or group seating at large 10 person tables. Our primary style of cuisine in The Ridge is southern

pub style fare, other options are available upon request. A wide variety of draft beers, wines and custom bar packages are available with an additional charge.



about us

Meet Chef Leon Burkes

Chef Leon Burkes joined our team in the Summer of 2026 as our Executive Chef.

Chef Leon brings more than 20 years of culinary experience to Ridgepointe Country Club

Classically trained at Le Cordon Bleu in both Dallas and Paris, his career has taken him through a wide variety of culinary settings and experiences.



Leon takes great pride in his craft, with a focus on creating seasonal menus that showcase fresh ingredients, thoughtful techniques, and dishes designed with each guest in mind. His experience and passion for the culinary industry are reflected in his commitment to both quality and consistency.

Chef Leon is excited to bring his experience, creativity, and enthusiasm to RidgePointe Country Club.

"I take great pride in my work and in creating seasonal menus that reflect fresh ingredients and thoughtful technique," Leon said. "I look forward to bringing my experience and enthusiasm to RidgePointe Country Club."

Throughout his career, Leon has worked in fine dining establishments, aboard cruise lines and yachts, and at renowned destinations and events including Disney and the Kentucky Derby. These experiences have allowed him to develop a diverse culinary background while refining his approach to creating memorable dining experiences.

decorations and event clean-up guidelines

Event hosts must bring in own decorations, including frames, arches, and other display units.

Nothing may be adhered to or fixed to the walls or framing. Tacks, nails, command strips, and tape are strictly prohibited.

Nothing may hang from chandeliers.

Set up on the morning of event may begin at 10:00am. Set up may begin earlier based on space availability and event schedule.

All decorations and personal items must be removed from RidgePointe facilities by midnight on night of event. Extensions may be granted based on space availability and event schedule. RidgePointe cannot store any items left behind.

menu options

Brunch Plated

Availability

Brunch service in the Pointe is only available
on Saturday and Sunday

Pricing

\$27 per guest
For groups of 20 - 30 guests

Coffee and Hot Tea Bar
Organic free trade whole bean coffee and assorted
hot teas accompanied by sweeteners and fresh cream

Brunch plated & entree selection

please choose up to three items, additional choices will be charged accordingly

The Traditional // scrambled eggs, sausage links, home fries, toast, seasonal fruit

Biscuits and Gravy // buttermilk biscuits, country sausage gravy, home fries, fresh fruit

Breakfast Burrito // eggs, black beans, potatoes, country sausage, picante aioli, flour tortilla, cilantro, sour cream

Garden Vegetable Frittata // eggs, shredded cheese, seasonal garden vegetables, home fries, fresh fruit

French Toast // texas toast, vanilla egg custard, powdered sugar, maple syrup, berries

Turkey B.L.T. // turkey, bacon, lettuce, tomato, avocado, pepper aioli, house made bread

Beef Dip // shaved prime rib, grilled onion, swiss cheese, horseradish sauce, au jus, fries

Ahi Tuna Bowl // ahi tuna poke, brown, spring mix, cucumber, carrot, wontons, sriracha aioli, ginger soy vinaigrette

menu options

Brunch Buffet

Availability

Brunch service in the Pointe is only
available on Saturday and Sunday

Pricing

\$32 per guest
For groups of 30 - 50 guests

Brunch buffet standards

Coffee and Hot Tea Bar

Organic free-trade whole
bean coffee
Bigelow Teas
Sweeteners
Fresh Cream

Juice and Water Bar

Orange Juice
Cranberry Juice
Lemon Water
Cucumber Water

Toast and Bagels // house made bread and plain bagels
with a toaster to make them your way. Served with butter,
cream cheese, assorted jams and jellies.

Potatoes O' Brien // seasoned campfire potatoes, grilled
onions, bell pepper trio

Breakfast Proteins // Daly's apple wood smoked pepper
bacon, sausage links

Seasonal Fruit Platter // the freshest seasonal melons,
pineapple and berries

Brunch buffet entrée selection

please choose two of your favorite items, additional choices will be charged accordingly

Scrambled Eggs // lightly seasoned eggs, whole milk, jack & cheddar cheese

French Toast // Texas toast, vanilla egg custard, warm syrup, powdered sugar, strawberries

Biscuits and Gravy // buttermilk biscuits, country sausage gravy

Buttermilk Waffles // buttermilk waffle batter, whipped butter, warm maple syrup

Denver Frittata // eggs, black forest ham, grilled onions, jack & cheddar cheese

Garden Vegetable Frittata // eggs, four cheese, seasonal garden vegetables, herbs

Sante Fe Breakfast // eggs, sausage, black beans, home fries, cheese, corn tortillas, enchilada
sauce, black olives

menu options

Lunch Plated

Pricing

\$27 per guest

For groups of 20 - 30 guests

Lemon Water Fresh

Brewed Iced Tea

Sweet Tea

Soft Drinks

lunch plated entree selection

Please choose up to three (3) lunch items, additional choices will be charged accordingly. Plated lunches are accompanied by a small garden salad or soup of the day.

Classic Cheeseburger // black angus patty, cheddar cheese, lettuce, tomato, pickle, fries

Black Bean Burger // vegetarian black bean patty, avocado, lettuce, tomato, red onion, lime cilantro aioli, fries

Beef Dip // u.s.d.a. choice beef, caramelized onions, swiss cheese, au jus, fries

Turkey BLT Sandwich // slow roasted turkey, lettuce, tomato, avocado, pepper aioli, house made bread, fries

Meatloaf Sandwich // served open faced on house made bread, mashed potatoes, gravy, garden vegetables

Hawaiian Fish and Chips // mahi mahi with ale beer batter, fries, coleslaw, tartar sauce, fresh lemon

Carne Asada Tacos // flank steak, black bean and corn salsa, lime aioli, cilantro, jalapanos

Garden Chef Salad // mixed greens, bacon, tomatoes, cucumber, egg, red peppers, cheese, turkey, green goddess

Chicken Caesar Salad // hearts of romaine, creamy caesar dressing, garlic croutons, parmesan cheese, lemon

Fettuccini Alfredo // traditional creamy alfredo sauce, fettuccini pasta, garden vegetables, parmesan cheese

Pesto Primavera // garden vegetables, basil pesto, fettuccini pasta, parmesan cheese

menu options

Lunch Buffet

Pricing

\$25-\$32 per guest
For groups of 30 - 100 guests

Water and Tea Stations

Italian pasta bar // \$30

Choose up to two pastas. Additional choices will be charged accordingly. Each buffet served with garden salad, house dressings and garlic bread.

Vegetable Lasagna // roasted vegetables, ricotta and mozzarella cheese, herbs, homemade red sauce, sheet pasta

Nonna's Lasagna Italiano // sausage, ricotta and mozzarella cheese, fresh herbs, homemade red sauce, sheet pasta

Three Cheese Tortellini // ricotta, mozzarella and provolone cheese, choice of garlic cream sauce or marinara
Chicken Alfredo // chicken, garlic alfredo sauce, fettuccini pasta

Burgers & sausage // \$27

Served with garden salad, choice of two dressings, and house-fried potato chips. Burger bar includes, mayo, mustard, bbq sauce, lettuce, tomatoes, red onion, pickles, cheddar & pepper-jack cheeses and brioche

Black Angus Burger Patties // seasoned and cooked medium well

Black Bean Patties // organic all vegetarian black bean patty

Italian Links // all pork Italian sausage, pepper trio, grilled onions

Campfire cookout // \$32

Choose up to two items. Served with garden salad, house dressing, bacon baked beans, street corn and home fries.

Pecan Smoked Flank Steak // cajun spice rubbed, black bean and corn salsa, jalapeno honey

Mary's Chicken // organic chicken quarters, your choice of country fried or pecan smoked with house made bbq sauce

Mesquite Pork Loin // white marbled farm pork loin, cajun spice rubbed, sweet pepper trio and a spring onion

Cajun Catfish Fry // buttermilk marinated catfish, cajun cornmeal dredge, tartar sauce, fresh lemon

Tennessee bbq // \$32

Choose up to two items. Served with macaroni salad, bacon baked beans, street corn and country rolls.

St. Louis Ribs // cajun and brown sugar rubbed, smoked on pecan and oak wood, your choice of dry or wet

Beef Ribs // flintstone style beef ribs, slathered in house made bbq sauce

Mary's Chicken // organic chicken quarters, pecan and oak smoked slathered in house made bbq sauce

Pork Butt // overnight brined pork butt, slow smoked and hand pulled, choose dry or wet

Brisket // cajun spice rubbed and smoked over pecan and oak for 12 hours, served with house made brisket jus

taco bar // \$25

Please choose one protein: ground beef or shredded chicken. Taco bar comes with corn and flour tortillas, lettuce, tomatoes, spanish onion, house pickled jalapeno, cilantro, jack & cheddar cheese and assorted hot sauces. Served with house made tortilla chips, red and green salsas, mexican rice, and pinto beans.

menu options

Dinner Plated

Pricing

\$36-\$52 per guest
For groups of 20 - 30 guests

Dinner plated menus are designed as a prix fixe three-course meal, appetizers may be ordered from the appetizer list for an additional cost per guest.

Lemon Water
Fresh Brewed Iced Tea
Sweet Tea
Soft Drinks

first course

Garden Salad // spring mix, cucumber, pear, tomato, house ranch dressing

main course

New York Strip \$42 // prepared medium, mashed potatoes, garden vegetables, mushroom brandy cream

Bacon Wrapped Meatloaf \$34 // ground beef and pork sausage, mashed potatoes, garden vegetable, pan gravy

Prime Rib \$46 // slow roasted and served medium, mashed potatoes, creamed spinach, creamy horseradish

Southern Fried Chicken \$32 // Mary's chicken quarter, buttermilk marinade, cajun dredge, mashed potatoes, pan gravy, garden vegetable

Chicken Parmesan \$34 // Mary's chicken breast, panko, red sauce, parmesan cheese, fettuccini, garden vegetable

Chicken Piccata \$34 // Mary's chicken breast, Lundberg rice pilaf, lemon caper butter, garden vegetable

Pork Scallopini \$38 // boneless pork loin, mashed potatoes, garden vegetables, marsala mushrooms

Coho Silver Salmon \$36 // silver salmon, Lundberg's rice pilaf, garden vegetables, lemon caper compound butter Hawaiian

Mahi Mahi \$38 // Lundberg's rice pilaf, garden vegetables, pineapple salsa, soy reduction

Fettuccini Alfredo \$32 // creamy alfredo sauce, fettuccini pasta, garden vegetables, parmesan cheese

Vegetarian Ziti Pasta \$34 // vegetable based sausage, red sauce, ziti pasta, garden vegetable, parmesan cheese

desserts

Cheesecake // homemade cream cheese custard, graham crust, fresh berries

Bread Pudding // sour dough bread, egg custard, vanilla ice cream, caramel

menu options

Dinner Buffet

Pricing

\$42 per guest
For groups of 40 - 100 guests

Dinner buffet menus are designed for larger groups by the RidgePointe Chef's team to fit your culinary needs. Appetizers may be ordered from the appetizer list for an additional cost per guest.

Lemon Water
Fresh Brewed Iced Tea
Sweet Tea
Soft Drinks

Dinner buffet entree selection

Please choose two buffet entrées, no more than one beef. Third entrée may be added for additional cost. Dinner buffets come with a green salad, house ranch dressing, roasted red potatoes, rice pilaf, seasonal vegetables and a platter of fresh baked chocolate chip cookies.

Vegetarian Ziti Pasta // vegetable based sausage, red sauce, ziti pasta, garden vegetable, parmesan cheese

Mac & Cheese // creamy three cheese sauce, ziti pasta, parmesan cheese

Pasta Primavera // zucchini, onions, broccoli, sweet peppers, garlic, herbs, angel hair pasta, parmesan

Chicken Cordon Bleu // chicken breast, black forest ham, swiss cheese, panko breading, mornay sauce
Chicken Marsala chicken breast, sweet mushroom marsala sauce

Sesame Chicken // chicken breast, sesame tempura, ginger soy glaze, pineapple salsa

Coho Silver Salmon // silver salmon filet, rice pilaf, lemon caper cream sauce

Shrimp Scampi // colossal prawns, garlic, herbed butter, fresh lemon

Sirloin Au Poivre // hand-cut choice baseball sirloin, mushroom peppercorn cream sauce

Sante Fe Flank Steak // flank steak, tequila marinade, mesquite smoked, corn and black bean salsa, cilantro lime aioli

Tri-Tip Carving Station // pecan smoked tri-tip, hand carved at a chef's carving station, atomic horseradish sauce

menu options

Cocktails & Appetizers

Pricing

\$30 per guest

For groups of 40 - 100 guests

Cocktails and Appetizers only are a custom event created by the RidgePointe Culinary Team for you and your guests. All appetizer choices will be served with disposable plates, cocktail napkins and the appropriate utensils. Please pick one appetizer from each column of the appetizer menu, The RidgePointe Charcuterie board counts as two choices from columns one and four. Additional appetizers may be ordered for an additional cost per guest.

Szechaun Meatballs //

sausage, ginger, honey, sambal oeleke, sesame

Fruit Display //

fresh seasonal melons, berry trio, lavender yogurt

Sesame Chicken //

sesame beer batter, ginger soy glaze

Prawns Diablo //

prawns, chili oil, garlic, scallion, soy sauce

Stuffed Mushrooms //

italian sausage, herbs, parmesan, red sauce

Bruschetta //

artichoke, tomato, pesto, crostinis, balsamic glaze

Chicken Quesadilla //

flour tortilla, cheese, avocado, chicken, salsa

Ahi Poke //

ahi, poke glaze, wasabi, cucumber, wonton

Beef & Blue //

beef tornados, herbs, shaft blue cheese

Hummus //

chickpeas, tahini, garlic, flat bread, vegetables

Chicken Satay //

chicken skewers, peanut cilantro sauce

Bacon Scallops //

bacon wrapped scallops, spicy mango puree

Sausage Platter //

assorted sausages fire roasted

Caprese //

heirloom tomatoes, basil, fresh buffalo mozzarella, aged balsamic glaze

Teriyaki Chicken //

marinated chicken, sweet ginger soy sauce, pineapple, sesame seeds

Shrimp Cocktail //

champagne poached shrimp, horseradish laced cocktail sauce



menu options

Bar Menu

RidgePointe Country Clubs Mixologist Team have created a fun, high quality list of spirits, wine and beers for our event hosts to have the perfect bar setting for there event. At RidgePointe Country Club we offer two types of event bar settings for events -- Beer and Wine Only and The Top Shelf Bar.

Beer and Wine only// \$125 setup fee

We offer bottled, and canned beers only (draft available only at The Ridge). Specialty beers or custom selections are available upon request, a minimum of 24 beers (by the case) required for custom orders. Wine selections are available and sold by consumption, case discounts are offered depending on the varietal and vintage.

BOTTLED BEER

Please choose up to three of our Domestic, Micro Brews or Imports for your event

Domestic Beer \$5

Budweiser
Bud Light
Coors
Original Coors Light
Michelob Ultra

Premium Beer \$7

Modelo
Dos Eques Lager
Dos Eques Amber
Heineken
Yuengling

DRAFT BEER

Our draft beer selection is only available during events at The Ridge.

Domestic Draft Beers \$5

Bud Light
Michelob Ultra

Premium Draft Beers \$8

Michelob Amber Bock
Lagunitas IPA

WINES BY THE BOTTLE

White Wine

White Zinfandel Beringer // \$28
Woodbridge Chardonnay // \$28
Barefoot Pinot Grigio // \$28
Kim Crawford Sauvignon Blanc // \$35
La Marca Prosecco // \$40

Red Wine

14 Hands Cabernet // \$35
Sean Minor Cabernet // \$40
Schug Cabernet // \$40
Meiomi Pino Noir // \$55

Top Shelf Bar// \$125 setup fee

RidgePointe Country Club offers the same selections of Beer and Wine as above with the addition of two signature cocktails. Custom cocktails or setup are available at an additional charge. Custom setups will have choice of two spirits from our list and up to three mixers per spirit. Our custom Margarita Machine can be added to an event with up to two flavors. The Margarita machine will provide thirty two - eight oz margaritas of two flavors.

Signature Cocktails \$14

served on the rocks

Margarita
Old Fashioned
Cosmopolitan
Lemon Drop
Amaretto Sour
Beef Eater Tonic

Premium Spirits \$9

served on the rocks with garnish

Titos Vodka
Jack Daniels Bourbon
Beef Eater Gin
Jose Quervo Tequila
Bacardi Silver Rum

Mixers

Cranberry Juice
Orange Juice
Grapefruit Juice
Tonic
Soda Water

Mixers continued...

Sweet and Sour
Ginger Ale
Coke
Diet Coke
Sprite

event contract

RidgePointe Country Club's private dining rooms "The Pointe " or "The Ridge" tentative reservation will be held for three (3) business days on a first come, first serve basis. Receipt of a signed contract and deposit will secure the date(s). A tentative reservation is released if a confirmation deposit and contract are not returned within seven (7) days of making the tentative reservation. If a tentative reservation is made seven (7) days before the planned event, a signed contract and deposit are due within 24 hours of making the reservation.

DEPOSITS // A deposit of \$350.00* to confirm your reservation is required for lunch and dinner times. The deposit is refundable up to 30 days in advance of the reservation and will be deducted from the balance due at the conclusion of the event. Should you cancel within 30 days of the event, your deposit will be refunded only if the room is rebooked.

GUARANTEES, MINIMUMS and ROOM FEE // The room fee for The Pointe is \$350 for the bar area and \$600 the entire floor, per event. The food and beverage minimum for the The Pointe or The Ridge is \$1,400.00* for dinner, Sunday, Tuesday, Wednesday, Thursday, \$2,000.00* for dinner Friday - Saturday, \$850.00 for lunch/brunch on Saturday-Sunday and \$600.00 for lunch Tuesday - Friday. Exclusive of tax, service charges, retail or any special arrangements*. A guaranteed guest count is required three (3) business days or 72 hours prior to your event date. The client will be charged the guaranteed or actual guest count, whichever is higher. Should RidgePointe Country Club not receive the guaranteed guest count three (3) business days prior to the event, we reserve the right to assign the guest count. The client will be charged the assigned or actual guest count, whichever is higher. Once the guaranteed guest count has been given or assigned, the count may be raised, however not lowered due to staffing, ordering and preparation. RidgePointe Country Club will be prepared to set and serve 5% over the guaranteed guest count without exceeding the maximum capacity of the reserved space. [Please initial _____] *

We accept all major credit cards as well as ATM/Debit cards or House Charges for payment.

MENU SELECTION/SERVICE/PAYMENT // Menu selection should be confirmed (finalized) two (2) weeks prior to your event date. No food or beverage may be consumed in the restaurant other than provided by RidgePointe Country Club. A 20% service charge will be added to all events. Additional gratuity is not expected and purely optional. If you have any questions, please ask to speak with a our General Manager or Chef directly. Please note that all prices and menu selections are subject to change between the contract date and the date of the event. Final charges are based upon the prices and selections in effect on the date of the event. Payment in full is due upon completion of the event, unless charged to membership account. Tax-exempt organizations must furnish a certificate of exemption to the restaurant in advance of event.

CANCELLATIONS // This agreement is void if it cannot be performed due to uncontrollable circumstances at RidgePointe Country Club. If food or services specified cannot be furnished due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed upon price. In the event of inclement weather, a cancellation notice of 72 hours will be required, the deposit of \$350.00 will be applied to a future event. If RidgePointe Country Club does not receive a cancellation notice, all applicable service charges (minimum of \$350.00) will be charged. An event deposit may be transferred to another event if rescheduled within 14 days.

A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

Print Name: _____ Signature: _____

Date: _____ Private Room: _____ Event Date: _____

Manager Name: _____ Signature: _____

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