



THE LINKS AT

RiverLakes Ranch
Wedding Packages
2021



TRUE LOVE PACKAGE

BUFFET SERVICE – 69.95

ENTRÉE SELECTIONS

Choice of Two

Loin of Pork

Marinated in Dijon Mustard, Honey, and slow roasted to perfection

Chicken Cordon Bleu

Boneless Chicken Breast, stuffed with Swiss Cheese, Ham, and baked to a golden brown and topped with a Rich Cream Sauce

Salmon

Poached and topped with a Creamy Dill Sauce

Beef Bourguignon

Marinated and baked in Chianti, Onions, Celery, and Bell Peppers

Jumbo Shrimp Scampi

Sautéed in fresh Garlic, Butter, Onions, and White Wine served on your choice of Steamed Rice or Pasta

Filet Mignon

Tender, Lean Filet, grilled to perfection (Filet will be grilled to one specified temperature)

Chicken Parmesan

Baked Chicken Breast topped with Marinara Sauce, Mozzarella Sauce, and served with Fettuccine Pasta (Pasta is used as side selection)

Chicken Normandy

Tender Chicken Breast filled with Toasted Wheat Berries, Orzo, Brown Rice, and topped with a classic French Bigarade Sauce

SIDE SELECTIONS

Choice of one:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Baked Potato

Pasta

Rice Pilaf

Wild Rice

SALAD SELECTIONS

Choice of one:

House Green Salad

Baby Mixed Greens with diced Tomatoes, Pine Nuts, Mushrooms, Onions, Mozzarella Cheese, and choice of Italian or Ranch dressing

Caesar Salad

Fresh Crisp Romaine Lettuce with Fresh Parmesan Cheese, Croutons and creamy Caesar dressing

Spinach Salad

Baby Spinach with Goat Cheese, Almond Slivers with Raspberry Vinaigrette

Garden Green Salad

Crisp Iceberg Lettuce, Tomato Wedges, Cucumber Slices, Black Olives, Croutons and choice of dressing

Hors d'oeuvres

Choice of Three (3) Chilled and Two (2) Hot

Served Chilled

Fresh Fruit Platter, Chocolate Dipped Strawberries, Assorted Gourmet Cheese and Crackers, Assorted Finger Sandwiches, Assorted Vegetables with Dip

Served Hot

Assorted Grilled Sausages, Spicy Wings, Stuffed Mushrooms, Shrimp Egg Rolls, Meatballs Marinara, Mozzarella Sticks

Includes:

Sautéed Vegetables

Garlic Bread or Dinner Rolls

Iced Tea, Water, and Coffee Service

Fruit Punch Station

Champagne Toast

Non-alcoholic Toast available upon request

Two Bottles of House Wine for each Table

NEW BEGINNING PACKAGE

BUFFET SERVICE – 59.95

ENTRÉE SELECTIONS

Choice of Two

Loin of Pork

Marinated in Dijon Mustard, Honey, and slow roasted to perfection

Chicken Cordon Bleu

Boneless Chicken Breast, stuffed with Swiss Cheese, Ham, and baked to a golden brown and topped with a Rich Cream Sauce

Salmon

Poached and topped with a Creamy Dill Sauce

Beef Bourguignon

Marinated and baked in Chianti, Onions, Celery, and Bell Peppers

Jumbo Shrimp Scampi

Sautéed in fresh Garlic, Butter, Onions, and White Wine served on your choice of Steamed Rice or Pasta

Roast Tenderloin of Beef

Slow Roasted to perfection, and served with Choron Sauce

Chicken Parmesan

Baked Chicken Breast topped with Marinara Sauce, Mozzarella Sauce, and served with Fettuccine Pasta (Pasta is used as side selection)

Chicken Piccata

Tender Chicken Breast sautéed in Lemon Butter, Mushrooms, and Capers

SIDE SELECTIONS

Choice of one:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Baked Potato

Pasta

Rice Pilaf

Wild Rice

SALAD SELECTIONS

Choice of One:

House Green Salad

Baby Mixed Greens with diced Tomatoes, Pine Nuts, Mushrooms, Onions, Mozzarella Cheese, and choice of Italian or Ranch dressing

Caesar Salad

Fresh Crisp Romaine Lettuce with Fresh Parmesan Cheese, Croutons and creamy Caesar dressing

Spinach Salad

Baby Spinach with Goat Cheese, Almond Slivers with Raspberry Vinaigrette

Garden Green Salad

Crisp Iceberg Lettuce, Tomato Wedges, Cucumber Slices, Black Olives, Croutons and choice of dressing

Hors d'oeuvres

Choice of Two (2) Chilled and One (1) Hot

Served Chilled

Fresh Fruit Platter, Chocolate Dipped Strawberries, Assorted Gourmet Cheese and Crackers, Assorted Finger Sandwiches, Assorted Vegetables with Dip

Served Hot

Assorted Grilled Sausages, Spicy Wings, Stuffed Mushrooms, Shrimp Egg Rolls, Meatballs Marinara, Mozzarella Sticks

Includes:

Sautéed Vegetables

Garlic Bread or Dinner Rolls

Iced Tea, Water, and Coffee Service

Fruit Punch Station

Champagne Toast

Non-alcoholic Toast available upon request

EVER AFTER PACKAGE

BUFFET SERVICE – 39.95

ENTRÉE SELECTIONS

Choice of one:

Chicken Teriyaki

Tender Chicken Breast sautéed in a sweet Teriyaki Glaze

Loin of Pork

Marinated in Dijon Mustard and Honey, Slow Roasted to Perfection

Beef Bourguignon

Marinated and Baked in Chianti, Onions, Celery, and Bell Peppers

Baron of Beef

Marinated and Roasted with Garlic, Olive Oil, and Thyme

Chicken Marsala

Tender Chicken Breast, grilled and served with a delicious Marsala Wine Cream Sauce

SIDE SELECTIONS

Choice of one:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Baked Potato

Rice Pilaf

Wild Rice

Pasta

Includes:

House Green Salad

Sautéed Vegetables

Garlic Bread or Dinner Rolls

Iced Tea, Water, Coffee Service

Champagne Toast

Non-alcoholic Toast upon request

WINE LIST

We're in California, so it's only natural that we'd offer a varied and extensive Wine List of many great native California wines as well as a fine selection of imported wines. If you're not wine savvy, no need to worry. Our Bar Staff is on hand to offer suggestions from the proper wines for toasting to elegant or more formal dining.

Wine, Champagne, & Sparkling Wines

Beringer Zinfandel | 15

CK Mondavi Chardonnay | 15

CK Mondavi Cabernet | 15

CK Mondavi Merlot | 15

Champagne | 18

Fruit Punch/ Four Gallons | 30

Premium Wines & Signature Cocktails

Let our experienced Bar Staff curate Signature Cocktails for your special day! We can also suggest Premium Wines from our Wine List.



HORS D'OEUVRES

We recommend serving selections from our hors d'oeuvres menu during cocktail reception hour prior to dinner. Two to three pieces per person are normally sufficient. If your party features heavy hors d'oeuvres only, we suggest ten to fourteen pieces per person.

COLD SELECTIONS

(Fifty-guest Minimum)

| | |
|---|-------|
| Assorted Gourmet Cheese & Crackers | 4.50 |
| Assorted Finger Sandwiches | 5.50 |
| Assorted Fresh Fruit Platter | 5.50 |
| Assorted Vegetable Platter with Dip | 6.50 |
| Shrimp Tower with Cocktail Sauce (75 guest minimum) | 12.00 |

HOT SELECTIONS

(Price per one hundred pieces)

| | | | |
|---------------------------|-----|----------------------------|-----|
| Quesadilla Triangles | 185 | Grilled Sausage Assortment | 200 |
| Breaded Mozzarella Sticks | 200 | Meatballs Marinara | 175 |
| Cajun Chicken Drumettes | 175 | Stuffed Mushrooms | 250 |
| Spicy Wings | 175 | Chicken Yaki-Tor | 400 |
| Vegetable Eggrolls | 200 | Teriyaki Beef Skewers | 450 |

STANDUP RECEPTION

(Twenty-five-guest minimum)

Includes Choice of Three (3) Hot Selections from the above list with a Cheese Assortment and a variety of Fresh Vegetables served with Dip and attractively arranged and displayed for your guests. Iced Tea, Water, and Coffee Service also included.

24.95 per person | Champagne Service 30.95 per person



ENTRÉES

All Entrées are served with house salad, fresh sautéed vegetables, your choice of side, and garlic bread. Iced tea, water, and coffee service included.

Sautéed Breast of Chicken

Choose either

Marsala

Piccata

Dijon

Teriyaki

Chasseur

Or Tarragon

34.95 per person

Chicken Cordon Bleu

Boneless Chicken Breast stuffed with Swiss Cheese and Ham baked golden brown and topped with a Rich Cheese Sauce

34.95 per person

Chicken Parmigiano

Baked Chicken Breast topped with Mozzarella, Parmesan Cheese and Marinara Sauce

34.95 per person

Baked Halibut en Vermouth

Fresh Halibut served in a delicate Vermouth Dill Sauce

39.95 per person

Roast Tenderloin of Beef

Slow Roasted Beef Tenderloin served with Choron Sauce

39.95

Roast New York Strip Loin

English Cut with Bordelaise Sauce

42.95 per person

New York Steak

Charbroiled and smothered with fresh sautéed Mushrooms

42.95

Filet Mignon

Filet Mignon with a Béarnaise Sauce

44.95 per person

Shrimp Scampi

Jumbo Shrimp sautéed in Butter, White Wine, Onions and Garlic

44.95

Filet Mignon & Shrimp Scampi

Petite Filet Mignon and Shrimp Sautéed Scampi Style

45.95 per person

Roast Prime Rib of Beef

Slow Roasted and served with Tangy Horseradish

46.95 per person

Side Selections –

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Baked Potato

Rice Pilaf

Wild Rice

Pasta

STATIONS

CHEF'S CARVING STATION

(Seventy-five-guest minimum)

Includes your choice of one of the following hand-carved meats:

Roast Baron of Beef
Roast Breast of Turkey
Maple Cured Ham
Tri-Tip and Chicken

Served with Fresh sautéed Vegetables and one of the following:

Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Baked Potato
Wild Rice
Chili Beans

Includes House Green Salad, Assorted Condiments, Garlic Bread, Iced Tea, Water and Coffee Service

34.95 per person



PASTA STATION

(Fifty-guest minimum)

Includes your choice of two of the following:

Fettuccine
Penne
Tortellini

With two of the following Sauces:

Alfredo
Meat
Marinara
Pesto

Includes Tossed Caesar Salad, Garlic Bread, Grated Parmesan Cheese, Iced Tea, Water, and Coffee Service

25.95 per person

27.95 per person add Vegetables

29.95 per person add Grilled Chicken

MEXICAN STATION

(Fifty-guest minimum)

Includes your choice of the following:

Chicken Fajitas
Beef Fajitas
Beef or Chicken Soft Tacos
Enchiladas with choice of Filling
Tamales
Flautas

Served with Refried Beans and Mexican Rice, Tossed Green Salad, Iced Tea, Water and Coffee Service

34.95 per person

Images provided by Vic & Sasha Photography
And Brickyard Boys Photography

FEES AND POLICIES

SITE FEES

Our Site Fee includes use of the Ceremony Site + Private Banquet Facility for 6 hours, (1 hour reserved for Ceremony, 5 hours reserved for Reception) set up of tables and chairs, select linens, tableware and glassware. Not included – food cost per person, security fee or tax.

FRIDAY – 3,000

SATURDAY – 3,500

SUNDAY – 2,500

ADDITIONAL FEES

Extra Hour – 450 per hour

Security Fee – 150 per guard, per one hundred guests

Allow us to suggest items, provided at an additional cost that will personalize your Private Event. Call 661.587.5465 now to speak with one of our Event Coordinators.

Deposits and Final Payment: A non-refundable deposit of \$500 and a signed contract are required to reserve your event date. 40% of the final payment is due 120 days in advance and the remaining balance is due 15 days prior to your event. Both payments are non-refundable and non-transferrable. All prices are subject to change.

Guarantees: The guaranteed number of guests must be communicated no less than fifteen (15) days prior to the event. You will be charged for the number of meals GUARANTEED, or the number of meals served, WHICHEVER IS GREATER.

Outside Food & Beverage: All food and beverages must be consumed on the property and purchased solely through The Links at Riverlakes Ranch. No outside food or beverage is permitted on the property.

Decorations & Damage: The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. Use of confetti, glitter, or rice will require a \$450 cleanup charge. There will also be a cleanup fee of \$150 for the use of sparklers. The Links at Riverlakes Ranch does not assume any liability for personal property brought onto the club. Candles are permitted if enclosed in a glass container. Decorations, displays and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window or ceiling with nails, staples, tapes, or any other materials in order to prevent damage to the fixtures or furnishings. In addition, all decorations brought in are the responsibility of the guest to remove upon the function's conclusion. There is a \$250 cleaning fee for removing any excess decorations, which include flowers, garland, etc. at the ceremony site. Labor fees apply for excessive decoration set-up or removal. Sparklers are permitted. Bride & Groom must provide sparklers one week prior to wedding.

Wedding Tasting: A complimentary Wedding Tasting is provided for the Bride and Groom. The Links at Riverlakes Ranch requires a \$25 per person charge for any additional guests.

Wedding Availability & Hours: Weddings and wedding receptions are available any day of the week. Ceremony and Reception time is 6 hours with additional hours to be purchased at \$450.00 per hour.

Music: The Links at Riverlakes Ranch reserves the right to control the volume of the music played/Music outside must end by 11:00pm, in accordance with the City of Bakersfield sound ordinance.

Children Meals: The Links at Riverlakes Ranch provides children meals priced at \$12.95 for children ages 2-12 years old.