

Weddings at Fox Ridge Golf Club

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Experience Professionalism & Perfection
at its finest!



Our expertise will help you to create the wedding of your dreams. With patient guidance and clear organization, Fox Ridge will help you bring your vision to life!

GETTING STARTED

Congratulation on getting engaged! Now it's time to plan the big day, not sure where to start? This guide will give you an idea of where to begin, where you should be heading and what to expect while planning your special day.

Consider the Size

Are you wanting a small, intimate wedding or a day filled with everyone you know? To get an idea on what finances will look like, deciding on your guest list is the first step. 10-20% of your invited guests will not attend.

Picking your Date

A winter wonderland or a sunny summer day? Deciding the date of your special day is a tricky task. Try to keep in mind other life events that are occurring and if the weather could affect your guests attendance. How much time will this date give you to plan? If your leaning towards an outdoor wedding, always have a backup plan for weather.

Booking the Venue

The venue can be your largest wedding expense. Things to consider when selecting the perfect space: Will you be holding the ceremony and reception at the same venue? If not, how long will travel time be between the two venues? Does the venue have your date available? Be sure to read the fine print and ask specific question so you do not have unexpected costs.

Selecting Vendors

Most vendor are booked a year out. Getting the florist, DJ/band, Photographer/videographer and food are all important parts of your big day.

Budget

Determining your budget will be based on you and your families contributions. To make sure you are staying on budget and not adding unnecessary costs, make a list of essential expenses.

Most weddings follow the below budget:

- 48-50%- Reception
- 8-10%-Flowers
- 8-10%* Attire
- 8-10%- Entertainment
- 10-12%- Photographer/Videographer
- 3-4%- Invites
- 2-3%- Gifts
- 7-8%- Misc Expenses



BANQUET FACILITY & INCLUSIONS



Use of 6ft. banquet tables (30)
Use of banquet chairs
Plates, flatware & glassware for up to 250 people
Food & beverage staffing



PACKAGE PRICING

Package A: \$2,000.00

Use of first level of facility for one day 11:00am-midnight

Package B: \$3,000.00

Use of first level banquet rooms 11:00a-10:00p day one. Use of first level of facility 11:00a-midnight day two.

*This is typically purchased for rehearsal dinner/early decorating & day of event.

Package C: \$3,500.00

Use of first level banquet rooms 11:00a-10:00p day one & day three. Use of first level of facility 11:00a-midnight day two.

*This is typically purchased for rehearsal dinner/early decorating, day of event, & day after brunch or extra clean up time.

Package Add-ons

Tasting for Two- \$60.00

*Pick two of our entrée dishes & 2 sides to try before selecting which dish to serve on your special day. One drink each included.

Golf Course Ceremony- \$300.00

(This is just the fee for the use of the course, you will be responsible for the setup and teardown of the ceremony).

*If you would like pricing on having Fox Ridge rent chairs and setup/teardown of the ceremony; contact coordinator for pricing.

Patio (Holds 50 people)- \$50/Hr. (10a-4p minimum of 3 hrs.) Mon-Sun

\$30/Hr. (4p-10p minimum of 3 hrs.) Mon-Sun

Cake Cutting Fee- \$25.00

Linens-Different color options available to rent, ask coordinator for pricing.



PAYMENT SCHEDULE



Deposits:

The initial non-refundable payment is the room rental fee and is used to secure your date.

1st Payment:

Due 60 days prior to wedding

2nd Payment:

Due 15 days before event. Final food counts due.

Final Payment:

Due at the end of event. A credit card must be kept on file for final beverage balance and additional add ons.



APPETIZER OPTIONS

ALL ITEMS PRICED FOR 50 PEOPLE

Bruschetta - \$85.00

Artichoke Parmesan Puffs - \$100.00

Caprese Skewers - \$100.00

Shrimp Cocktail - \$130.00

Bacon Wrapped Scallops - \$120.00



Cheese & Cracker Tray - \$100.00

Meat & Cracker Tray - \$125.00

Vegetables & Dip Tray - \$90.00

Fresh Fruit - Seasonal

Spinach Artichoke Dip - \$120.00

Buffalo Chicken Dip - \$120.00

Wings - \$100.00

Stuffed Mushrooms - \$120.00

Beef Wellington Meatballs - \$120.00



Fox Ridge Golf Club has an onsite dedicated catering staff; therefore, all food and beverage must be supplied by the facility. No outside food and beverage will be allowed to be brought into Fox Ridge. Exclusions would include, wedding cake or cupcakes. All food and beverages must be consumed on the property.

ENTREE OPTIONS

At Fox Ridge we believe that you should choose the food that reflects your unique flair. From a formal affair to a relaxed casual event, our goal is to help celebrate your wedding with a menu that fits your taste and style!

TO BEGIN-CHOOSE 1

Caesar Salad
 *Garden Salad
 *Spring Salad
 *Spinach Salad

Chicken Tortilla Soup
 Tomato Basil Soup
 Chicken Noodle



MAIN COURSE OPTIONS

Chicken w/ Garlic Champagne Sauce \$22.00
 Chili Lime Chicken \$22.00
 *Bruschetta Chicken \$22.00

*Filet Steak w/ Sautéed Mushroom & Onions \$37.00
 *Roast Beef w/ Au Jus \$25.00
 *Prime Rib Sliced \$27.00

*Maple Bacon Bourbon Pork Loin \$20.00
 Herb Crusted Pork Loin w/Gravy \$20.00
 *Pork Loin w/Marsala Sauce \$20.00

Pineapple Shrimp \$25.00
 Salmon w/Creamy Dill Sauce OR \$25.00
 *Dill Butter sauce (Gluten Free Option)
 Salmon w/maple Miso Glaze \$25.00

Fettuccini Alfredo \$20.00
 Lasagna \$20.00
 Penne Pasta w/Meat Sauce \$20.00

SIDES- CHOOSE 2

Garlic Bread
 Garlic Mashed Potatoes
 Rice Pilaf
 *Roasted Vegetables
 *Green Bean Almandine
 *Honey Glazed Carrots
 Mushroom Risotto
 Cheesy Potatoes



BUFFET OR PLATED OPTIONS AVAILABLE. BUFFET OFFERS CHOICE OF 1 OR 2 ENTREES. PRICE REFLECTS HIGHER PRICE CHOICE.

BAR OPTIONS

Hosted Bar / Open Bar

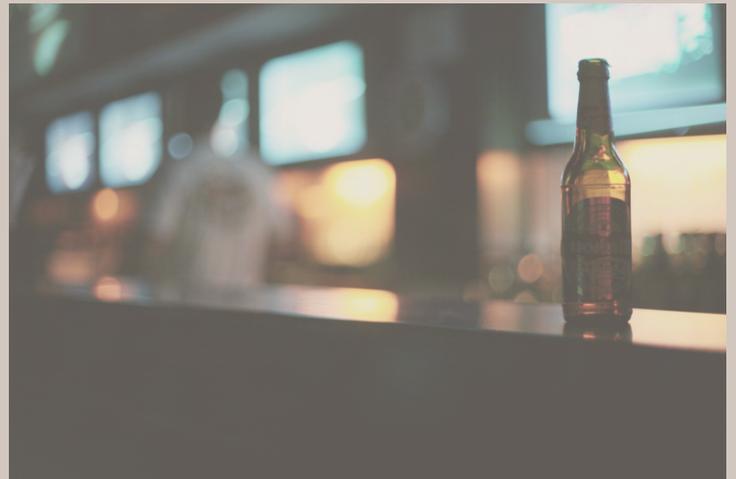
All drinks will be tallied & charged to the host as part of the final bill.



Partially Hosted Bar

The host will select specific drinks or a set dollar amount to be tallied & charged to the final bill.

Cash Bar
Guests will pay for all alcoholic & non-alcoholic beverages.



Fox Ridge Golf Club has an onsite beverage sales; therefore, all food and beverage must be supplied by the facility. No outside food and beverage will be allowed to be brought into Fox Ridge. All food and beverages must be consumed on the property.

BEVERAGE OPTIONS

WE ARE HERE TO ACCOMMODATE YOU! IF YOU DON'T SEE IT, JUST ASK!

RED WINE

Chaucer's Mead
Dark Horse Cabernet
Sauvignon
La Storia Merlot 2016
Margaretts Merlot
McWilliams Hanwood
Estate Shiraz Pedroncelli Cabernet
Woodbridge Merlot

WHITE WINE

Alois Lageder Pinot Grigio
Pannonica White Blend
Tisdale Chardonnay
Tisdale Moscato

ROSE WINE

Bearitage Lodi Gypsy Rose
Montparnasse Rose Sec Vin
Moussex
Poliziano Rosso di
Montepulciano
Tisdale White Zinfandel

CHAMPAGNE

Ballatore Gran Spumante
Jaquart Brut Mosayque

DRAFT BEER

Busch Light
Bluemoon
Drangons Milk
Easy Eddy
Sam Adams-Seasonal
Slingshot
Victory Dance
Voodoo Ranger

SPECIALTY BEER-CANNED

Stella
Fat Tire
Dorothy's
Suedo Sue
Leinenkugel's Summer Shandy
Truly

DOMESTIC BEER-CANNED

Busch Light
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light

KEGS ARE AVAILABLE FOR PURCHASE. ASK COORDINATOR FOR PRICING.

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VODKA

Absolut
Grey Goose
Jeremiah Weed
Kettle One
Ketel One Cucumber & Mint
Ketel One Grapefruit & Rose
Pearl Pomegranate
Pearl Cucumber
Smirnoff
Smirnoff Vanilla
Titos

RUM

Bacardi
Bacardi Spiced
Bacardi Limon
Captain Morgan
Malibu

LIQUEUR

Amaretto
Bailey's
Butterscotch schnapps
Chambord
Drambuie
Dr. McGillicuddy's Cherry
Dr. McGillicuddy's Menthol
Jägermeister
Kahlua
Midori
Rum Chata
Rumpleminz
Sour Apple Pucker

WHISKEY

Black Velvet
Black Velvet Toasted
Buffalo Trace
Canadian Club
Crown Royal
Crown Royal Apple
Fireball
Jack Daniels
Jameson
Jim Beam
Makers Mark
Old Elk
Sazerac Rye Whiskey
Seagram's 7
Southern Comfort

SCOTCH

Dewar's White Label
Glenlivet
J & B
Johnnie Walker Red
Laphroaig
Macallan

TEQUILA

Jose Cuervo
Patron Silver

GIN

Beefeaters
Bombay
Seagram's Extra Dry
Tanqueray