



THE ALL INCLUSIVE WEDDING PACKAGE 2027

APPENDIX B

Our licensed and permitted venue can accommodate up to 150 guests between the months of May and October. Enjoy spectacular views of the valley, a private forest backdrop for the ceremony, an 1800 square foot pavilion for the reception, as well as a boulder-rimmed concrete patio with market lights overhead. We know our couples are busy and don't always have time to plan all the details of their wedding and many of our couples are from out of the area. That is why we coordinated with some of our favorite vendors to provide you with an All Inclusive option!

We offer two special wedding packages including our ALL INCLUSIVE PACKAGE as well as THE PAMPERED PACKAGE. We are also able to work with you to create a unique package for your special day.

We love helping our couples enjoy wedding planning which is why we have included a choice for every vendor. No matter which vendors you choose-the price is the same.

***Ask about our discount for couples in military, law enforcement, first responder, healthcare, or teaching professions.*



CONTACT

Lodi Jackson, Owner

The Ridge at Greenbluff



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Photo by
Whispering Daisy Photography

THE ALL INCLUSIVE PACKAGE | 2027 |(sales tax included)

This package includes everything from our PAMPERED WEDDING PACKAGE plus the catering, the photography, the DJ/MC, and the flowers and much more! We have included everything you need to have a beautiful wedding and you know the final bill!

VENUE/PLANNING/COORDINATION/DECOR - The Ridge at Greenbluff

- *All the Pampered Package Details (See Pampered Package for full details)*
 - *Wedding Planning and Vendor Selection Assistance*
 - *Ten hours on the property with the best views in Green Bluff*
 - *Set up and clean up of tables and chairs*
 - *Your choice of our Classic Arbor, Hexagon Arbor, or Cross for the ceremony*
 - *Day-of Wedding Coordination*
 - *Licensed Bartender for 4 hours, ice for drinks, and water bottles*
 - *Full staffing including parking attendants and golf cart shuttle*
 - *Table centerpieces and table decor*
- *Plus*
 - *Coordination and payment of your All Inclusive Vendors*
 - *Guest table centerpieces with a small arrangement of fresh, in-season flowers*
 - *Placement of table settings*
 - *Non-alcoholic drinks, and so much more listed below!*

PHOTOGRAPHY - Whispering Daisy Photography OR Elizabeth Spring Photography OR Caleb & Britt Photography OR Shanoah Bri Photography OR KC England Photography

- *Engagement Session and 40 edited engagement photos*
 - *Engagement photos within 2 weeks*
- *Single Shooter*
- *Eight hours at The Ridge at Greenbluff and 400 wedding photos*
 - *Wedding photos within 6 weeks*
- *Timeline Assistance*
- *Online viewing gallery for digital download*
- *Print release*
- *Up to 25 page 8"x8" or 10"x10" photo album for either engagement or wedding photos*

DJ/MC - Soundwave Entertainment OR RCP Imagine Events OR Complete DJ

- *Phone consultation*
- *Music for five hours*
- *Microphone for ceremony and reception*
- *Lights for patio dancing*
- *Wedding Master of Ceremonies*

CATERING-BUFFET STYLE

- **WEDDING Buffet - by GreenBluff Fresh Catering**

- Two protein choices (excluding Prime Rib)
- Three accompaniments
 - starch, vegetable, salad
- Lemonade Station
- Set-up/Monitoring/Plate Clearing/Clean-up
- Complimentary Cake Cutting

OR

- **TACO BAR Buffet - by GreenBluff Fresh Catering**

- Cilantro-lime shredded chicken and pork carnitas
- Flour and corn tortillas
- Taco fixings
- Spanish rice
- Black bean and corn southwest salad with avocado lime dressing
- Garden salad with chipotle ranch dressing
- Lemonade station
- Set-up/Monitoring/Plate Clearing/Clean-up
- Complimentary cake cutting

OR

- **BELLA FESTA Buffet - by Commellini Estate**

- Choose one Entrée
 - Chicken Parmesan with Gina's Marinara
 - Roasted Vegetable Lasagna
 - Baked Ziti with Fennel Sausage
- Choose one Pasta
 - Spaghetti & Meatballs with Gina's Vegetable Marinara
 - Farfalle & Basil Pesto with Roasted Vegetables
 - Fettuccine & Lemon Chicken with Albert's White Wine Alfredo
 - Rigatoni & Leda's Meat Sauce
 - Pasta Boscaiola
- Freshly Baked Focaccia Bread & Olive Oil Infused Butter
- Choose one Salad
 - Caesar Salad with romaine, croutons, parmesan
 - Commellini Salad with romaine, genoa salami, artichoke hearts, onions, parmesan, and vinaigrette
- Set-up/Monitoring/Plate Clearing/Clean-up
- Complimentary cake cutting

OR

- **BBQ Buffet - by Smokin' Glory BBQ**

- Choose two meats
 - Santa Maria Tri-Tip
 - Rosemary Garlic Chicken
 - BBQ Chicken
 - Pulled Pork
- Choose two sides
 - Baked Beans
 - Penne Pesto Pasta
 - Mashed Potatoes
 - Mac and Cheese
 - Grilled Vegetables
- Choose one type of salad
 - Caesar Salad
 - Garden Salad
 - Coleslaw
 - Loaded Baked Potato
- French Rolls with Butter
- BBQ Sauce
- Toppings bar including
 - Sour Cream
 - Bacon Bits
 - Shredded Cheese
 - Green Onions
- Set-up/Monitoring/Plate Clearing/Clean-up

OR

- **WEDDING DINNER Buffet - by Inland Northwest Catering**

- Choose two entrées
 - Roasted Salmon (gf/df)
 - strawberry balsamic OR honey peppercorn glaze
 - Smoked Pork Loin (gf/df)
 - herb-brined and lightly smoked with grilled peach compote
 - Artichoke and Boursin Chicken Breast (gf)
 - fresh herbs in a light citrus Boursin cream
 - Roman Gnocchi (v)
 - semolina gnocchi, melted Gruyère cheese, harissa roasted butternut squash, rosemary, wild mushrooms
- Choose two sides
 - Roasted Baby Potatoes with Fresh Herbs and Garlic (vg/gf)
 - Local Wheatberry, Herb & Basmati Pilaf (v)
 - Roasted Broccolini with Lemon Zest and Parmesan (v/gf)
 - Yukon Gold Mashed Potatoes (v/gf)
 - Farm Fresh Seasonal Vegetables (vg/gf)

- *Choice of One Salad*
 - *Classic Caesar Salad*
 - *crisp romaine hearts, house Caesar dressing, croutons, parmesan*
 - *Garden Salad (v/gf)*
 - *field greens, English cucumber, grape tomatoes, shaved carrot
honey citrus vinaigrette | creamy house made ranch*
- *Fresh Rolls and Whipped Butter*
- *Set-up/Monitoring/Plate Clearing/Clean-up*

OR

● **SUNSET ISLAND SUPPER Buffet - by *Inland Northwest Catering***

- *Huli Huli Chicken (df)*
 - *sweet, smokey & tangy*
- *Kalua Pork Sliders*
 - *cilantro lime slaw*
- *Smoked Sweet Onion Dip (v)*
 - *crispy taro chips*
- *Grilled Teriyaki Pineapple & Roasted Red Pepper Skewers (vg)*
- *Grilled & Chilled Vegetables*
 - *green onion ginger sauce*
- *Tropical Fruit Platter*
 - *honey & yogurt*
- *Fresh Berry Lemonade*
- *Set-up/Monitoring/Plate Clearing/Clean-up*

OR

● **THE GATHERING FEAST Buffet - by *Inland Northwest Catering***

- *Bacon Jam Beef Sliders*
 - *Gruyère, arugula*
- *Buffalo Chicken Wing Skewers*
 - *bleu cheese and ranch dipping sauces*
- *Pantry Board*
 - *cured meats, domestic and imported cheeses, cornichons,
grain mustard, sliced baguette and country olives, crackers*
- *Creamy Roasted Poblano Dip (v)*
 - *roasted smokey poblano chili peppers, mascarpone*
 - *served with sliced baguette*
- *Fresh Fruit Platter*
 - *honey & yogurt*
- *Fresh Berry Lemonade*

FLORAL DESIGN - *Flowers by Lily Garland OR Rose and Blossom*

- *One bridal bouquet*
- *Four bridesmaid bouquets*
- *Six boutonnières*
- *Two corsages*
- *One arbor spray (approximately 2.5 feet long)*
- *Either an additional bridesmaid bouquet OR an additional small arbor spray*
- *Floral Delivery*
- *(Premium blooms may be an additional cost)*

THE EXTRAS

- *Non Alcoholic drinks*
 - *2-3 types, typically Coke, Diet Coke & Sprite during the reception*
- *Premium metallic-rimmed plastic cups for alcoholic beverages*
- *White or black linen napkins or quality paper dinner napkins*
- *Decorative disposable plastic plates for guests*
- *Decorative disposable plastic utensils*
- *Small disposable plastic plates for salads or desserts*
- *Paper dessert and bar napkins*

You get fancied up in your wedding attire and arrange for

- *Your officiant*
- *Your beer, wine, cider, champagne, or seltzers*
- *Your desserts*
- *Any extras from your vendors (appetizers, extra flowers, additional photographer, etc...)*
- *Any additional vendors you choose*
- *Your hair and makeup*

THE PRICE BREAKDOWN

We will start with your minimum number of guests for your initial contract and then as you have a better idea on your guest attendance, we can increase your count. Sales tax is already included.

Up to 60 Guests	\$27,400	
61-75 Guests	\$28,100	
76-90 Guests	\$28,900	
91-105 Guests	\$29,900	
106-120 Guests	\$30,900	*Sales tax is included
121-135 Guests	\$32,000	*No hidden fees
136-150 Guests	\$33,100	*Cancellation/Liability Policy required