

BLACKBERRY RIDGE

IS PLEASED TO ANNOUNCE

IN-HOUSE FOOD AND BEVERAGE



In our dedicated effort to serve our clients with excellence and luxury in mind, we are very excited to finally launch our in-house food and beverage services!



MEET THE CULINARY TEAM



LEANDRO PEÑA

As a graduate of the Culinary Institute of America with years of experience in fine dining restaurants in New York City and Tennessee, Leandro brings a refined yet approachable style to every menu. His culinary background spans European, Mediterranean, and Latin cuisines, allowing him to blend tradition with creativity in ways that feel both familiar and exciting. He values the integrity of local ingredients and showcases bold, seasonal flavors through thoughtful composition and technique. Leandro's commitment to excellence is rooted in genuine hospitality. Every dish is crafted with intention, reflecting a deep respect for the craft of cooking and the guests he serves. His love for food goes beyond taste, shaping memorable experiences that celebrate connection, culture, and the joy of sharing a meal.

ZACH MCDONALD

For the past seven years, Zach McDonald has served as the head chef of Ramblewood Events, leading its culinary direction with creativity, precision, and a dedication to excellence. His leadership and passion for craftsmanship have helped shape Ramblewood into a hallmark of refined hospitality and thoughtful design. R. Table Catering was born out of that same commitment to excellence — an extension of Ramblewood's pursuit of creating exceptional experiences where every detail matters. Under Zach's direction, R. Table reflects a philosophy rooted in quality, care, and an enduring love for bringing people together through unforgettable moments.

BLACKBERRY RIDGE
SAMPLE WEDDING MENU

PREMIUM PACKAGE

PASSED APPETIZERS

- Apricot BBQ Meatballs
- Spinach & Artichoke Phyllo Cups
- Caprese Skewers

SALADS (PICK 1)

- Garden Salad / House Vinaigrette
- Classic Caesar



MAINS (PICK 1)

- Pan-Roasted Chicken Breast with Citrus Herb Jus
- Pan-Seared Salmon with Herb Remoulade
- Vegetarian Pasta Primavera

SIDES (PICK 2)

- Garlic Mashed Potatoes
- Farmers Market Roasted Vegetables
- Herb Rice Pilaf



DESSERTS

- Miniature Seasonal Assortment

BEVERAGE

- Water & Ice
- Tea & Lemonade



BUFFET/STATIONS

\$62 PER PERSON
100 GUEST MINIMUM

PREMIUM PACKAGE
MINIMUM STARTING
INVESTMENT:

\$6,200

FAMILY STYLE/PLATED

\$86 PER PERSON
100 GUEST MINIMUM

Final costs based on final guest count and menu will be calculated approximately 8 weeks prior to the wedding and due on the final invoice 6 weeks prior to the wedding. Our catering menu is fully customizable to fit your needs, including special dietary restrictions and/or cultural preferences. Our trained chefs will work with you to achieve the perfect menu for your event!

Contact catering@blackberryridgega.com with questions.

BLACKBERRY RIDGE
SAMPLE WEDDING MENU

DELUXE PACKAGE

PASSED APPETIZERS

- Mini Crab Cakes with Lemon-Caper Aioli
- Beef Carpaccio Crostini
- Mozzarella Arancini

SALADS (PICK 1)

- Spinach & Strawberry with Candied Pecans & Goat Cheese
- Caesar Salad with Parmesan Crisp



MAINS (PICK 2)

- Braised Short Rib with Red Wine Demi
- Grilled NY Strip with Chimichurri
- Honey-Miso Glazed Salmon with Edamame Citrus Relish
- Chicken Piccata with Caper Lemon
- Butter Wild Mushroom Risotto (vegetarian option)

SIDES (PICK 2)

- Herb Roasted Potatoes with Cream Sauce
- Honey-Glazed Baby Carrots
- Asparagus with Herb Butter



DESSERTS

- Miniature Seasonal Assortment

BEVERAGE

- Water & Ice
- Tea & Lemonade



BUFFET/STATIONS

\$96 PER PERSON
100 GUEST MINIMUM

DELUXE PACKAGE MINIMUM STARTING INVESTMENT:

\$9,600

FAMILY STYLE/PLATED

\$121 PER PERSON
100 GUEST MINIMUM

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BLACKBERRY RIDGE
SAMPLE WEDDING MENU

DIAMOND PACKAGE

PASSED APPS (PICK 4)

- Ahi Tuna Tartare Cones
- Mini Lobster Rolls with Lemon Dill Aioli
- Beef Tartar Spoons
- Lobster & Shrimp Cocktail Shooters
- Prosciutto Wrapped Melon
- Crispy Mac & Cheese Bites

SALADS (PICK 1)

- Wedge Salad of Baby Iceberg Lettuce and Blue Cheese Dressing
- Apple Walnut Salad
- Caprese Salad with White Balsamic Reduction



MAINS (PICK 3)

- Filet Mignon with Red Wine Demi-Glaze
- Seared Bass with Lemon Beurre Blanc
- Chicken Fricassee with Cream Mushroom Sauce
- Spiced Lamb with Umami Sauce
- Orange Glazed Pan Seared Tofu (Vegetarian)

SIDES (PICK 2)

- Truffle Parmesan Risotto
- Manchego Cheese Mashed Potatoes with Chives
- Creamed Spinach
- Honey-Glazed Baby Carrots

DESSERTS

- Miniature Seasonal Assortment

BEVERAGE

- Water & Ice
- Tea & Lemonade



BUFFET/STATIONS

\$148 PER PERSON
100 GUEST MINIMUM

DIAMOND PACKAGE
MINIMUM STARTING
INVESTMENT:

\$14,800

FAMILY STYLE/PLATED

\$173 PER PERSON
100 GUEST MINIMUM

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BEVERAGE PACKAGES

PREMIUM PACKAGE

- \$3,400 minimum
- (\$25 per guest, 100 guests, 2 bartenders)
- 4 domestic beer options
- 1 white wine option
- 1 red wine option

DELUXE PACKAGE

- \$4,400 minimum
- (\$35 per guest, 100 guests, 2 bartenders)
- 4 domestic beer options
- 2 white wine option
- 2 red wine option
- 2 Signature Cocktails

Liquor: Titos Vodka, Bacardi Rum, Old Dominick Gin, Altos Tequila, Four Roses Bourbon, Jack Daniels Whiskey and Triple Sec.

Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Orange Juice, Club Soda and Tonic Water (sodas provided are for mixers only)

Garnishes: Cherries, Limes and Oranges

DIAMOND PACKAGE

- \$5,800 minimum
- (\$49 per guest, 100 guests, 2 bartenders)
- 4 domestic beer options
- 2 white wine option
- 2 red wine option
- 3 Signature Cocktails
- Premium Open Bar with Top-Shelf Liquor (Grey Goose, Hendrick's, Macallan, Patrón, etc.)
- Champagne Toast for All Guests
- Curated Wine Pairings with Entrées



SODA PACKAGE

- \$700 (\$7 per guest, 100 guests)
- 4 soda options
- Tea, lemonade, water at the bar

MOCKTAIL PACKAGES

- Premium \$900 (\$9 per guest, 100 guests)**
- 1 Signature Mocktail
- 4 soda options
- Tea, lemonade, water at the bar
- Deluxe: \$1200 (\$12 per guest, 100 guests)**
- 2 Signature Mocktails
- Garnish bar & styled display
- 4 soda options
- Tea, lemonade, water at the bar

ALL packages 100 guest minimum, 2 bartenders.

1 Bartender required for each additional 50 guests (\$450 per bartender including gratuity)

Extra beer or wine option may be added to any bar package at an additional \$2 per person.

Additional Signature Cocktails at \$7 extra per guest.

Ice, cups, and bar napkins included.

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REHEARSAL DINNERS AND OTHER ENHANCEMENTS

REHEARSAL DINNER / PRIVATE PARTY

Applies to gatherings in the Venues or Manors
Starting at \$80 per person (25 guest min. / \$2000 min. spend)

ASK US ABOUT OTHER ADD-ONS FOR PRICING DETAILS:

- Late night bites
- Coffee or Dessert Bars
- Bridal party breakfast catering to the venue suites (10 person min.)
- Continental breakfast drop-off to the private lodgings



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FAQS

WHEN ARE MY PAYMENTS DUE?

The minimum cost of the package(s) selected at the time of booking will be divided equally according to the payment schedule outlined in the venue contract, due in full no later than six months prior. After the final guest count and menu selections have been determined, the balance for all food and beverage services will be due no later than 6 weeks prior to the wedding.

CAN I CHANGE MY PACKAGE LATER ON?

We only require booking the Premium food and beverage minimums, although clients are welcome to upgrade later on to any package(s) of their choosing. After the time of booking, our team will work with you to determine menu substitutions, enhancements, or upgrades as desired.

ARE THERE OPTIONS FOR MY GUESTS WITH DIETARY RESTRICTIONS?

Yes, we do have options to accommodate a variety of dietary restrictions (vegan, gluten free, etc.). Our catering team will work closely with you to confirm these menu options.

IM HOSTING A MULTICULTURAL EVENT AND HAVE VERY SPECIFIC CUISINE REQUIREMENTS, WILL YOUR TEAM ACCOMMODATE?

Please make our team aware of any cultural or dietary needs you may have so we can accommodate! If our team is unable to meet the unique needs of your event, provisions for an outside catering team may be considered. In cases where partnering with an outside catering team are deemed necessary, a minimum investment of \$3000 (\$2000 management fee due upfront and \$1000 support staff fee due 6 months out) would be still be required. Final in-house staffing costs will be assessed after the final guest count is determined 1 month prior to the wedding. All outside caterers are by approval only and subject to all vendor approval policies.

DO FOOD & BEVERAGE PACKAGES INCLUDE CHINA AND GLASSWARE?

At this time our packages do not include china and glassware. Our catering team would be happy to manage the selection process of tabletop rentals or would work with your wedding planner to manage outside rentals as desired.