

Ravisloe Weddings J S



The Ravisloe Experience

Choosing the perfect venue for your reception is one of the biggest decisions you will make in planning your wedding. At Ravisloe Country Club, we will make sure that you and all of your guests have an incredible experience. Let our seasoned staff show you how celebrating your wedding at Ravisloe will be the perfect way to launch your life and create great memories for you, your families and friends to share. Ravisloe Country Club provides a refined elegance that will awe your guests with an inspiring blend of architecture and majestic natural landscapes for all to enjoy.





Founded in 1901, Ravisloe Country Club holds the distinction of being one of the earliest country clubs established in the Chicagoland area. Its iconic Spanish mission-style clubhouse, which replaced the original structure destroyed by fire, was inaugurated in 1917. Throughout its history, Ravisloe has served as the premier social destination for Chicago's elite, hosting countless elegant and elaborate parties that have left an indelible mark on the city's social scene. In recognition of its historical significance, Ravisloe Country Club was honored with National Landmark Status in 2021, solidifying its place as a cherished institution in American history.

The golf course has been one of the most acclaimed in Chicagoland since its inception. Bearing the signature of world-renowned course designer Donald Ross, it has played host to many great golfers.

In 2009, Dr. Claude Gendreau, a passionate conservationist and advocate for community accessibility, acquired the property with the intention of preserving it from developers and making it accessible to all. Believing that such a special place should not be limited to the privileged few, Dr. Gendreau made Ravisloe Country Club a public venue for all to enjoy. Today, Ravisloe Country Club continues to be a cherished destination for golfers, event-goers and those seeking a piece of history and natural beauty.















The Ceremony













The Reception



Our courtyard, with our majestic ivy-covered clubhouse as a backdrop, overlooking the 18th hole, makes for a romantic and intimate setting to say, "I DO". The well-appointed bridal suite and groom's room are cozy and functional, the perfect place for you and your bridal party to prepare for your walks down the aisle. They can be yours for the entire day and provide a secure place to leave personal items. We also make a point of hosting only one wedding per day, allowing you and your guests to enjoy the Ultimate Ravisloe Experience!

Your reception will be in the Grand ballroom, comfortably accommodating up to 250 guests, with vaulted ceilings and wrap around windows providing a beautiful center stage for newlyweds to host a wedding reception. Whether you are planning an intimate luncheon or a lavish party with live entertainment for a few hundred guests, both our indoor and outdoor venues are ready to accommodate your vision of a dream wedding. Ambiance, great food, impeccable presentation and flawless service are all essential elements of a memorable experience.









General Information

Friday 150 Guest Minimum \$1500 Venue Fee Food & Beverage Package Required Saturday 175 Guest Minimum \$2500 Venue Fee Food & Beverage Package Required Sunday 125 Guest Minimum \$1000 Venue Fee Food & Beverage Package Required

\*Initial non-refundable deposit of \$2000 and a signed contract will secure your date. A payment schedule will be arranged on your proposal.

\*Deposits and payments if made by certified or personal check can be made payable to Ravisloe Banquets, LLC. Accepted forms of payment include; cash (limit \$2000), cashier's check, personal check, or Honeybook payment. All card payments/ Honeybook payments will be subject to an additional five percent (5%) processing charge. Any payment made later than 10 days prior to your event must be paid by cashier's check.

\* A complimentary tasting for two to six (2 to 6) guests will be available for all bookings. Tastings will occur between January and March of your wedding date year.

\* Except for the provision of celebration cakes and desserts approved by Ravisloe, Ravisloe will be the exclusive provider of food and beverage on the premises. No food or beverage is allowed to leave the premises.

\*Ravisloe does not provide any form of desserts for your wedding. Desserts should be provided by a licensed and insured vendor. Client/Vendor is responsible for supplying all dessert platters and setting up of the dessert table.
\* Ravisloe's bridal suite/groom's room is available seven (7) hours prior to your Ravisloe ceremony, or earlier if approved by management at an additional cost.

\* A final confirmation of the number of guests is required 10 days prior to your wedding.

The final guest count must reach the minimum or a fee of \$55 per person will be applied to reach the minimum. \*For additional information on date availability, preferred vendors or FAQ please visit

ravisloeweddings.com

Timeline with a 5-Hour Beverage Package (6.5 hours total): 5pm Ceremony | 5:30-6:30pm Cocktail Hour | 7pm Dinner | 7:30-11:30pm Reception

Timeline with a 4-Hour Beverage Package (5.5 hours total): 5pm Ceremony | 5:30-6:30pm Cocktail Hour | 7pm Dinner | 7:30pm-10:30pm Reception



Hors D' Oeuvres Selection

Choice of four

Watermelon & Feta Cubes Watermelon, Feta cheese and mint

## **Caprese Skewers**

Fresh mozzarella & grape tomatoes with garlic-basil infused olive oil and balsamic glaze

#### Brie & Preserve Toast Points

Fresh baguette slices with apricot & raspberry preserves, creamy Brie cheese & toasted almond slices

#### Spanakopita

Spinach & feta cheese in a buttery, flaky crust

## Bruschetta

Toasted crostini topped with tomatoes, fresh mozzarella, fresh basil & balsamic vinegar

> Egg Rolls Vegetarian egg rolls served with sweet & sour glaze

Hummus Cucumber Bites Hummus, cucumber, parsley, orange tomato and fried onion

#### Hummus Pita Chip

Pita bread, hummus, paprika oil, diced cucumber, feta cheese, black olive

## Vegan Stuffed Mushroom

Mushroom, spinach, garlic, shallots, vegan ricotta, vegan cream cheese, sour dough bread crumbs





Stuffed Mushroom Caps Jumbo mushroom caps filled with sausage & parmesan cheese

#### **Three Meat Kabobs**

Green olives, fresh mozzarella, salami, prosciutto, summer sausage, grape tomatoes and basil vinaigrette

> **Teriyaki Skewers (Beef or Chicken)** Prepared with bell peppers

#### **BBQ** Meatballs

Mini Beef Wellington Cradled in a puff pastry with red wine sauce

Smoked Salmon Crostini Served with créme frîache on a crostini

Spicy Crab Cake Topped with tomato remoulade

Mini Lobster Cigar Lobster and lobster béchamel wrapped in filo

Beef Empanada Beef, onion, tomato, black beans, cilantro, lime, chili powder

\*Jumbo Shrimp (market price per 50 count) with cocktail sauce \*Bacon and Scallop Wrap (market price per 50 count)

## <u>\$10 per person</u>



Salads & Accompaniments

## Salad Selection

Choose One

## House Salad

Romaine lettuce, tomatoes, shredded carrots, cucumber and garlic croutons with Italian dressing

## **Caprese Salad**

Fresh mozzarella, sliced tomatoes, mixed greens & basil pesto, drizzled with a balsamic reduction

## Classic Caesar

Crisp romaine served with shaved parmesan garlic croutons & a creamy Caesar dressing

## The Wedge

Iceberg lettuce topped with buttermilk blue cheese dressing, Applewood smoked bacon, red onion & chopped tomatoes

#### **Greek Salad**

Romaine lettuce, red pepper, feta cheese, black olives, grape tomatoes, cucumber with an Italian vinaigrette

## Summer Salad

Mixed greens served with dried cranberries, mandarin oranges, candied pecans & creamy goat cheese finished with a raspberry vinaigrette dressing

#### Spinach Salad

Baby spinach with sliced red onion, tomatoes, crumbled Applewood smoked bacon & sliced hard-boiled eggs with our bacon Dijon dressing

Accompaniment Selection

Choose one vegetable and one starch

#### **Vegetables**

Sautéed Carrots | French Green Beans | Broccolini Spears | Grilled Asparagus Spears | Mixed Vegetable Medley

#### **Starch**

Pecan Sweet Mashed Potatoes | Au Gratin Potatoes |

Garlic Mashed Potatoes | Twice-baked Potato Casserole | Roasted Baby Red Potatoes |

Wild Rice Blend | Rice Pilaf



Plated Dinner Entrées

Ravisloe Surf and Turf \$95 per person

> 4 oz. Filet Medallion 4oz. Lobster Tail

Ravisloe Masters Duet \$85 per person

Combine any **two** of the following per plate:

4 oz. Filet Medallion Grilled Salmon Chicken

Donald Ross Selection \$85 per person

**8 oz. Filet Mignon** with a cognac cream sauce

**Tenderloin Medallions** with a red wine demi-glace

> Grilled Salmon with a beurre blanc

Rack of Lamb with a red wine demi-glace

## <u>Kids Selection</u> \$30 per person

#### <u>poo per person</u>

Chicken Tenders Grilled Cheese Mac & Cheese

<u>sides</u> fruit and fries corn and mashed potatoes <u>Club House Favorites</u> <u>\$65 per person</u> Grilled Chicken Breast

Chicken Marsala Lightly floured, topped with a marsala wine sauce and sliced mushrooms

Lemon-Artichoke Chicken Lightly floured and pan-seared, topped with capers, artichokes and a lemon herb sauce

Chicken Picatta Topped with a white wine lemon butter sauce and capers

Chicken Florentine Stuffed with mozzarella, baby spinach, shallots & beurre blanc

Chicken Vesuvio Pan-seared chicken, topped with a white wine and pea sauce

> <u>Arborist's Choice</u> <u>\$55 per person</u>

**Oven-Baked Ratatouille** Baked seasonal vegetables topped with goat cheese

#### Eggplant Parmesan

Eggplant slices, breaded & sautéed finished with zesty marinara & melted mozzarella cheese



Family Style Entrées, a salad and two accompaniments

**Entrées** <u>\$75 per person</u>

**Baked Italian Chicken** 

**Italian Sausage & Peppers** 

Spaghetti & Meatballs

Shrimp Scampi

**Red Snapper Filet** 

**Braised Chuck Roast** 

Eggplant Parmesan

Mushroom Ravioli

Grilled Salmon with Sautéed Spinach and Beurre Blanc

Chicken Breast with One of Our Homemade Sauces Piccata, Marsala, Lemon-Artichoke, Romano, Vesuvio





Beverage Pricing

#### 5 Hour Premium Bar...\$55 per person

includes all items below in addition to champagne toast for all guests and wine during dinner

#### 4 Hour Premium Bar...\$45 per person

Ketel One, Tito's, Bombay, Tanqueray, El Jimador, Don Julio, Captain Morgan, Bacardi, Fireball, Christian Brothers Brandy, Bulleit Bourbon, Crown Royal, Jack Daniels, Maker's Mark, Jameson, Southern Comfort, Courvoisier, Dewars, Bailey's, Chambord, Disaronno, Grand Marnier, Jager, Kahlua, House Liquors, Corona, Blue Moon, Stella Artois, Heineken 0.0, 312, Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra, High Noon, House Wines and Champagne

#### 5 Hour House Bar...\$45 per person

#### 4 Hour House Bar...\$35 per person

Barton's Vodka, Gin, Rum, Tequila, Whiskey, Amaretto, Brandy, Corona, Blue Moon, Stella Artois, Heineken 0.0, 312, Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra, High Noon, House Wines and Champagne

#### 5 Hour Beer & Wine...\$35 per person 4 Hour Beer & Wine...\$30 per person

Corona, Blue Moon, Stella Artois, Heineken 0.0, 312, Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra, High Noon, Moscato, Sauvignon Blanc, Pinot Grigio, Chardonnay, Rose, Pinot Noir, Merlot, Cabernet and Champagne

#### Bar Add-Ons

Champagne Toast for Bridal Party or for all Guests...\$2 per person Red and White Wine During 1st Course...\$3 per person Non-alcoholic...\$10 per person

\*Choices subject to change during seasons\*











# Desserts, Late Night Options & Additional Services

# **Dessert** Options

Desserts may be brought in by a licensed and insured vendor at no additional charge. It is common for couples to opt for a small cutting cake alongside sheet cakes. Ravisloe can cut and serve cake to guests with no additional fee or place cake slices at the dessert table alongside additional bakery options. It will be the responsibility of the client to supply dessert platters and set up their dessert table.

# Late Night Options

After a long night of celebrating, some late-night snacks will hit the spot. Bring in late night snacks from your favorite spot at no additional charge!

# Additional Services

Here are just a few additional services/items available for your special day.

Wedding Ceremony with 200 Chairs & One-Hour Rehearsal - \$2000 Arbor Rental for ceremony - \$200 Chiavari Chair Rental (Black, Gold, Clear or Silver) - \$10 per person Plate Charger Rental (Gold or Silver)- \$2 per person Additional hour- \$1000

Early Access to Bridal Suite/Groom's Room with Ravisloe Ceremony and Reception - \$500 Early Access to Bridal Suite/Groom's Room with Ravisloe Reception Only - \$750













NICOLE DONNELLY photography

# BRI BURTON













Pricing & Amenities

Pricing

Per person pricing varies depending on your customized package.

Fees in Addition to per person Food and Beverage are: \$1000-\$2500 Venue Rental Fee 20% Service Charge 9% State Tax

2% Local Tax

## Includes:

\*Mirrored base centerpieces with floating candles and Standard Black Framed Table Numbers

\*Deluxe padded chairs and floor-length tablecloths/napkins in <u>two</u> colors of your choice

\*Access to our Bridal Suite and Groom's Room - 7 hours prior with a Ravisloe Ceremony and

Reception or 3 hours prior with a Ravisloe Reception Only

\*Services of our in-house event manager

\*Complimentary tasting for the wedding couple prior to your event

\*Access to our cutting-edge software for efficient guest management and seating arrangements

Prices subject to change







Luxurious Hotel Accommodations

Recognizing the importance of finishing the celebration in style, the owner of Ravisloe created a luxurious boutique hotel as an extension of the Country Club. La Banque Hotel, less than a mile away, is the perfect intimate retreat for enjoying your first night as a married couple.

La Banque is an 18-room hotel steeped in history, just like Ravisloe. Its luxury rivals that of any hotel in Chicagoland. What a perfect venue for the discriminating newlyweds' first night! The remaining 17 rooms can accommodate the family and closest friends of the new couple. The entire hotel can be yours for your wedding day.

Everyone will know they are in for a great experience when they drive through the gates of Ravisloe. When they walk into La Banque they will know you spared nothing to make the experience memorable.

They will go home knowing you are an exceptional couple. We look forward to making it happen! Rooms starting at \$200 per night. Contact 708.798.6000 for more information.





La Banque Hotel 2034 Ridge Road. Homewood, IL 60430 labanquehotel.com 708.798.6000



Sunset Ceremony

Imagine saying your vows as the sun dips below the horizon, casting a golden glow over your special day. Our ivy-covered courtyard offers a breathtaking backdrop for your ceremony with panoramic views of the landscape bathed in the soft hues of twilight. Our venue provides a serene and romantic atmosphere, perfect for couples seeking an intimate and picturesque setting. Our Sunset Ceremonies are offered weekdays; Monday through Thursday between the hours of 5pm and 7pm. We do require a minimum of 50 guests with a maximum of 200 guests.

## Sunset Ceremony - \$2000

50-200 guests Between the hours of 5pm-7pm

## Included:

One-hour rehearsal Access to our Bridal Suite/Groom's Room 3 hours prior to ceremony 30 minute ceremony 2 hour cocktail reception 1 hour clean up white/black house linen

Reception Packages: 2 hour House Bar and choice of 6 passed hors d'oeuvres - **\$50 per person** 2 hour Premium Bar and choice of 6 passed hors d'oeuvres - **\$60 per person** 

> 20% Service Charge 11% Tax





