



# The Ravisloe Experience

Choosing the perfect venue for your reception is one of the most meaningful decisions you'll make as you plan your wedding. At Ravisloe, our focus is on you - your love story, and the unforgettable celebration you want to share with the people you love most.

Our experienced staff is here to ensure that your wedding day feels uniquely yours, creating a warm and memorable experience for you, your families, and your friends. From the moment you arrive, we want you to feel supported, celebrated, and truly at home.



## Ravisloe Country Club History (At a Glance)

- **Founded in 1901**, making it one of the earliest country clubs in the Chicagoland area.
  - **Iconic Spanish mission-style clubhouse** opened in **1917**
- Became a premier social destination for Chicago's elite, known for hosting elegant and memorable events.
  - Earned **National Landmark Status in 2021** for its cultural and historical significance.
- Recognized for its commitment to conservation and biodiversity, Ravisloe also maintains **Arboretum status**, showcasing a thoughtfully curated collection of trees and plant life across the property.
- Features a **Donald Ross-designed golf course**, regarded as one of the most acclaimed in the region and played by many notable golfers.
- **Purchased in 2009** by Dr. Claude Gendreau, a conservationist committed to protecting the property from development and expanding community access.
- Transitioned from a private club to a **public venue**, guided by the belief that such a special place should be open to all.
- Today, Ravisloe remains a beloved destination for golfers, event-goers, and anyone seeking history, beauty, and a welcoming community space.



call: 708.798.5600 opt. 2 email: [jgendreau@ravisloe.com](mailto:jgendreau@ravisloe.com)



# *The Ceremony*



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# 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. Both of our indoor and outdoor space 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.



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# General Information

**Friday**  
150 Guest Minimum  
\$2000 Venue Fee  
Food & Beverage Package Required

**Saturday**  
175 Guest Minimum  
\$3000 Venue Fee  
Food & Beverage Package Required

**Sunday**  
125 Guest Minimum  
\$1500 Venue Fee  
Food & Beverage Package Required

## Payments & Deposits

- A **non-refundable \$2,000 deposit and a signed contract** are required to secure your date.
  - A payment schedule will be outlined in your proposal.
- Payments may be made by: cash (up to \$2,000), cashier's check, personal check, Honeybook.
  - **ALL Honeybook payments incur a 5% processing fee.**
- Any payment made **within 10 days of your event** must be paid by cashier's check.

## Food & Beverage Policies

- A complimentary **tasting for 2-6 guests** is included for all bookings (held January-March of your wedding year).
- Ravisloe is the **exclusive provider of All food and beverage** on-site, except for approved celebration cakes/desserts.
- Ravisloe does not provide wedding desserts/cakes; these must come from a licensed and insured vendor and client will be responsible for supplying dessert platters and setting up of dessert table.
  - No food or beverage may leave the premises.
- For more information visit [ravisloeweddings.com](http://ravisloeweddings.com) or review your contract

## Wedding Day Details

- The bridal suite and groom's room are available **seven hours prior** to your ceremony (earlier access may be approved for an additional fee).
- Final guest count is due **10 days before your wedding**.
- If the final count is below your required minimum, a **\$58 per-person** charge will apply to meet the minimum.

### 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

## Buffalo Chicken Egg Roll

Stuffed with cream cheese, buffalo sauce, ranch dressing, shredded chicken, cheddar cheese served with blue cheese dressing

## Brie 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

## Vegetable 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

Tender homemade meatballs simmered in a rich, sweet and tangy BBQ sauce

## Mini Beef Wellington

Beef cradled in a puff pastry with red wine sauce

## Smoked Salmon

Served with crème 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

## Chicken Croquettes

Bite sized chicken balls, coated in bread crumbs and fried crispy. Served with a sriracha honey mayo

## Steak Chimichurri Flatbread

Grilled flatbread topped with tender sliced beef, vibrant chimichurri, tangy pickled red onions and a drizzle of crema

\$11 per person



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# 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 oil, drizzled with a balsamic reduction

### **Classic Caesar**

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

### **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 and Bacon 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

Au Gratin Potatoes | Garlic Mashed Potatoes | Twice-baked Potato Casserole |

Roasted Baby Red Potatoes | Rice Pilaf



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# Plated Dinner Entrées

## Ravisloe Surf and Turf

**\$98 per person**

4 oz. Filet Medallion  
4oz. Lobster Tail

## Ravisloe Masters Duet

**\$88 per person**

Combine any two of the following per plate:

Petite Filet  
Grilled Salmon  
Chicken  
Jumbo Shrimp

## Donald Ross Selection

**\$88 per person**

8 oz. Filet Mignon  
with a cognac cream sauce

Tenderloin Medallions  
with a red wine demi-glace

Grilled Salmon  
choice of beurre blanc or mango salsa

Rack of Lamb  
with a red wine demi-glace

## Kids Selection

**\$30 per person**

Chicken Tenders

Mac & Cheese

### sides

fruit and fries  
corn and mashed potatoes

## Club House Favorites

**\$68 per person**

### Baked Italian Chicken

Lightly floured and pan-seared, topped with a homemade Italian sauce

### Chicken Marsala

Lightly floured and pan-seared, topped with marsala wine sauce and sliced mushrooms

### Lemon-Artichoke Chicken

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

### Chicken Piccata

Lightly floured and pan-seared, topped with a white wine lemon butter sauce and capers

### Chicken Florentine

Chicken breast stuffed with tender baby spinach, mozzarella cheese and a shallot butter beurre blanc

### Chicken Vesuvio

Lightly floured and pan-seared, white wine sauce with peas, oregano, garlic and parsley

## Arborist's Choice

**\$58 per person**

### Oven-Baked Ratatouille

Baked seasonal vegetables topped with goat cheese

### Eggplant Parmesan

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

### Vegetable Lasagna

Carrots, mushrooms, bell peppers, zucchini, baby squash and ricotta cheese in a garlic cream sauce



# Family Style Entrées

Choose three entrées, a salad and two accompaniments

Entrées  
\$78 per person

## **Italian Sausage & Peppers**

Savory grilled Italian sausage tossed with tender, caramelized bell peppers for a rich, rustic Italian classic

## **Spaghetti & Meatballs**

A timeless favorite—hearty meatballs simmered in a rich tomato sauce, served over a bed of tender spaghetti and topped with

Parmesan cheese

## **Shrimp Scampi**

Juicy shrimp simmered in a fragrant blend of white wine, garlic, butter, and fresh lemon juice, served over linguine pasta

## **Red Snapper Filet**

Served on a bed of creamy spinach and finished with a delicate lemon butter sauce

## **Braised Chuck Roast**

Tender chuck roast, pan-seared and braised in savory beef jus with carrots, celery, and onions

## **Eggplant Parmesan**

Tender slices of lightly breaded eggplant, fried to a golden crisp, and finished with marinara and fresh mozzarella cheese

## **Mushroom Ravioli**

Ravioli stuffed with a savory blend of shiitake, portobello, and crimini mushrooms, ricotta and Parmesan cheese, onions, and garlic, served with a creamy beurre blanc sauce

## **Grilled Salmon**

Tender grilled salmon served over white rice, complemented by your choice of a rich, buttery beurre blanc or a bright, tropical mango salsa

## **Chicken Breast with One of Our Homemade Sauces**

Piccata, Marsala, Italian



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# 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, Aperol, Jager, Kahlua, House Liquors, Corona, Blue Moon, Stella Artois, Heineken 0.0, 312, Modelo, Yuengling, Bud Light, 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, Modelo, Yuengling, Bud Light, 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, Modelo, Yuengling, Bud Light, Coors Light, Miller Lite, Michelob Ultra, High Noon, Moscato, Prosecco, Sauvignon Blanc, Pinot Grigio, Chardonnay, 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\*



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# *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**

Checkered Dance Floor - \$1,200

Chiavari Chair Rental (Black, Gold, Clear or Silver) - \$10 per person

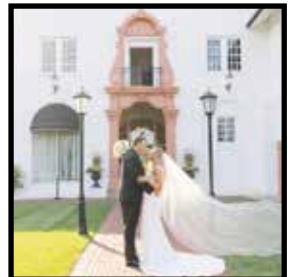
Plate Charger Rental (Gold or Silver)- \$2 per person

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

Golf Simulator Rental - \$50 per hour - **Reserve up to 14 days prior in the Pro Shop**



## Photo Credits



BRI BURTON



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# Pricing & Amenities

## Pricing

Per person pricing varies depending on your customized package.

### **Fees in Addition to per person Food and Beverage are:**

\$1500-\$3000 Venue Rental Fee

20% Service Charge

10% State Tax

2% Local Tax

## Includes:

- \* Porcelain dinnerware, flatware and glassware; tables and deluxe padded chairs
- \* Mirrored base centerpieces with floating candles and Standard Black Framed Table Numbers
- \* Floor-length tablecloths/napkins in **two** 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

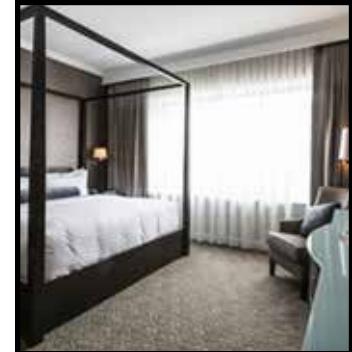


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# Luxurious Hotel Accommodations

- Celebrate in style with La Banque Hotel, a luxurious boutique hotel less than a mile from Ravisloe.
- Featuring 18 historic, elegant rooms—perfect for the newlyweds' first night.
  - The remaining rooms can host family and close friends.
  - Option to reserve the entire hotel for your wedding day.
    - Pet Friendly
    - On-Site fine dining restaurant.

Rooms starting at \$249 per night. Contact 708.798.6000 for more information.



**LA BANQUE**

La Banque Hotel  
2034 Ridge Road. Homewood, IL 60430  
[labanquehotel.com](http://labanquehotel.com)  
708.798.6000

**LA BANQUE**

# *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 Wednesday** between the hours of 5pm and 7pm for ceremony. We do require a **minimum of 50 guests** with a maximum of 200 guests.

**Sunset Ceremony - \$2500**

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 for highboys

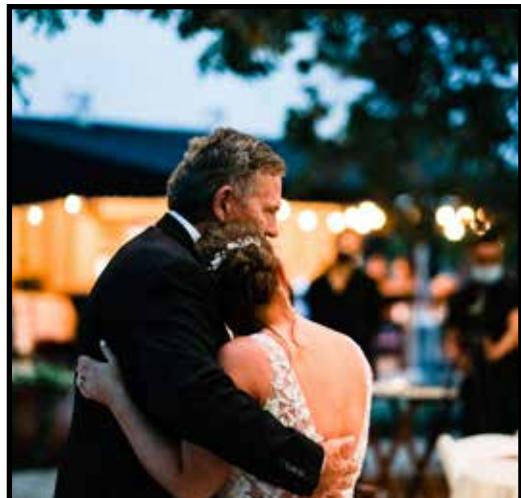
## Reception Packages:

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



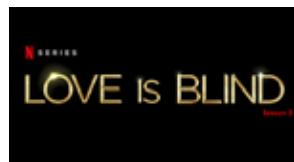


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