



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 was one of the first country clubs to be established in all of Chicagoland. The Spanish mission-style clubhouse was inaugurated in 1917 following a destruction by fire of its original building. For decades, it was the exclusive gathering place for many of Chicago's rich and famous, and the stage for elegant and elaborate parties.

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.

Dr. Claude Gendreau, a conservationist and one who believes in a sustainable community, acquired the property in 2009 with goals of saving it from developers, and for making it accessible to all. He has said, "Such a special place should not be for the enjoyment of only privileged ones". Since then, Ravisloe Country Club has been public and available for everyone to enjoy.



call: 708.400.1482 email: jmorawski@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 NEW 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 are 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, accommodating up to 300 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.



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General Information

Friday
100 Minimum
\$1000 Venue Fee
Food & Beverage Packages
Required

Saturday
150 Minimum
\$2000 Venue Fee
Food & Beverage Packages
Required

Sunday
50 Minimum
\$500 Venue Fee
Food Package Required

- *Initial deposit of \$1500 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, cashier's check, personal check, credit card or debit card. All card payments and Honeybook payments will be subject to an additional three percent (3%) charge. Any payment made later than 10 days prior to your event must be paid by cashier's check.
- * A complimentary tasting will be available for all bookings. Tastings will be scheduled 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's bridal suite/groom's room is available seven (7) hours prior to the event or earlier if approved by management.
- *Prices are subject to change twelve months prior to event. If any change is required, Ravisloe will notify you. Price increases are limited to no more than five percent (5%).
- * A final confirmation of the number of guests is required 10 days prior to your wedding. The final guest count may not be reduced. You will be charged for the final count or the number of people served, whichever is greater.

Typical Timeline with a 5-Hour Beverage Package:

5pm Ceremony | 5:30-6:30pm Cocktail Hour | 7pm Dinner | 7:30-11:30pm Reception

Typical Timeline with a 4-Hour Beverage Package:

5pm Ceremony | 6pm Dinner | 6:30pm-10:30pm Reception



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Hors D' Oeuvres Selection

Choice of four

Fruit & Cheese Kabobs
Assorted fruits and cheeses

Caprese Skewers
Fresh mozzarella & grape tomatoes
with garlic-basil olive oil topping

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

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

Prosciutto Wrapped Asparagus
Tender seasoned asparagus
wrapped in prosciutto

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

Smoked Salmon
Served with crème fraîche on a crostini

Spicy Crab Cake
Topped with tomato remoulade

Mini Lobster Cigar
Lobster and lobster béchamel wrapped in filo

Jumbo Shrimp (\$165 per 50 count)
with cocktail sauce

\$8 per person

*Please speak with your consultant for additional
options and to create a customized menu*



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Salads & Accompaniments

Salad Selection

Choose One

House Salad

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

Caprese Salad

Fresh mozzarella, sliced tomatoes & basil pesto, drizzled with a Balsamic reduction

Classic Caesar

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

The Wedge

Iceberg wedge topped with buttermilk bleu cheese dressing, Applewood smoked bacon, red onion & chopped tomatoes

Roasted Beet Salad

Golden red beets, roasted corn, cucumbers, feta cheese, roasted bell peppers topped with a balsamic 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

Dilled Baby Carrots | French Green Beans | Broccoli Spears |

Grilled Asparagus Spears | Mixed Vegetable Medley

Starch

Pecan Sweet Mashed Potatoes | Au Gratin Potatoes | Parmesan Herbed Risotto |

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

Wild Rice Blend | Rice Pilaf



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Plated Dinner Entrées

Ravisloe Masters Duet...\$80pp

Combine any two of the following per plate:

4 oz. Filet Mignon
Jumbo Shrimp
Salmon
Chicken

Donald Ross Selection...\$75pp

8 oz. Filet Mignon
with a cognac cream sauce

Tenderloin Medallions
with a red wine demi-glace

Grilled Salmon
with a beurre blanc

Double Cut Bone-In Pork Rack
with a dijon mustard sauce

Rack of Lamb
with a red wine demi-glace

Kids Selection...\$25pp

Chicken Tenders
Grilled Cheese
Mac & Cheese

sides

fruit and fries
corn and mashed potatoes

Club House Favorites...\$55pp

Grilled Chicken Breast

Chicken Marsala
Lightly floured, topped with a marsala wine sauce

Lemon-Artichoke Chicken
Lightly floured and seared

Chicken Picatta

Topped with a white wine lemon butter sauce and capers

Chicken Florentine

Stuffed with mozzarella, baby spinach & beurre blanc

Pasta Primavera

Farfalle tossed in garlic infused olive oil with sautéed vegetables

Vegetable Lasagna

Carrots, mushroom, bell peppers, zucchini & baby squash in garlic cream sauce

Eggplant Parmesan

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

Vegetable Casserole

white Northern beans, diced tomatoes and roasted vegetables

Special Dietary Entrées Available upon request



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Family Style Entrées

Choose three entrées, a salad and two accompaniments

Entrées...\$65pp

Baked Italian Chicken

Italian Sausage & Peppers

Mostaccioli Bolognese

Grilled Cod Filets

Fresh Polish Sausage & Sauerkraut

Braised Top Round

Eggplant Parmesan

Mushroom Ravioli

Meatballs Simmered in Marinara Sauce

Chicken Breast with One of Our Homemade Sauces
Picatta, Marsala, Lemon-Artichoke, Romano, Milanese



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Beverage Pricing

5 Hour Premium Bar...\$45 per person

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

4 Hour Premium Bar...\$35 per person

Ketel One, Tito's, Hendrick's, Tanqueray, El Jimador, Don Julio, Captain Morgan, Bacardi, Fireball, Christian Brothers Brandy, Bulleit, 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, Buckler non-alcoholic, Founders IPA, Bud Light, Budweiser, Coors Light, Miller Lite, House Wines and Champagne

5 Hour House Bar...\$35 per person

4 Hour House Bar...\$25 per person

Barton's Vodka, Gin, Rum, Tequila, Whiskey, Amaretto, Brandy, Corona, Blue Moon, Stella Artois, Buckler non-alcoholic, Founders IPA, Bud Light, Budweiser, Coors Light, Miller Lite, House Wines and Champagne

5 Hour Beer & Wine...\$28 per person

4 Hour Beer & Wine...\$20 per person

Corona, Blue Moon, Stella Artois, Buckler non-alcoholic, Founders IPA, Bud Light, Budweiser, Coors Light, Miller Lite, 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

Choices subject to change during seasons



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Desserts, Late Night Options & Additional Services

Dessert Options

Many couples elect to serve the wedding cake immediately following dinner or it may be placed at a dessert table with other bakery options. Desserts may be brought in by a licensed and insured business at no additional charge. It will be the responsibility of the client to set up a dessert table.

Late Night Options

After a long night of celebrating, some late-night snacks will hit the spot!

Popular Option Includes:

Fifth Quarter Press Room and Tap
Aurelio's Pizza
White Castle

Or 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 - \$1500

Arbor Rental for ceremony - \$150

Chivari Chair Rental (Black, Gold, Clear or Silver) - \$9 per person

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

additional hour- \$1000

Photo Credits

ev
PHOTOGRAPHY | CHICAGO

LAURA
MEYER
PHOTO
GRAPHY
DOCUMENTING LIFE'S STORY

TWA
Timothy Whaley & Associates


MAGGIE RUSSO
PHOTOGRAPHY

 CRANE'S
Photography



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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:

\$2000 Saturday Venue Rental Fee

20% Service Charge

9% State Tax

2% Local Tax

Includes:

Mirrored base centerpieces with floating candles

Standard Black Framed Table Numbers

Deluxe padded chairs and floor-length satin tablecloths/napkins in **two** colors of your choice

Complimentary gem cart for the bride and groom to take pictures on the course

Elegant private bridal suite available 7 hours prior to your ceremony

New Groom's Room available 7 hours prior to your ceremony

Services of our in-house event coordinator

Complimentary tasting for the wedding couple prior to your event

Prices subject to change



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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 weekend.

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

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

LA VOÛTE
bistro-bar

Fine Dining Cuisine

Located just minutes away from Ravisloe lies La Voûte Bistro Bar, Homewood's premier French-American fine dining restaurant. Bringing a taste of downtown to Homewood, IL, La Voûte is the perfect location to host a party or an intimate dining experience. Choose La Voûte Bistro for parties large or small, rehearsal dinners, bachelor/bachelorette parties, bridal showers and morning after brunches.

La Voûte offers an elegant yet understandable food menu that will please you and your guests. La Voûte's Gold Bar also hosts a premium wet bar and extensive wine cellar. Have some of Chicagoland's most elite mixologists whip up some of our most popular cocktails.

Keep the wedding party going until 2am with a night cap at La Voûte Bistro Bar.

Choose La Voûte for an exquisite experience unlike anywhere else.

Contact 708.798.6000 for more information.



LA VOÛTE
bistro-bar

La Voûte Bistro Bar
2034 Ridge Road, Homewood, IL 60430
lavoutebistro.com
708.798.6000

LA BANQUE



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