

Ravisloe Weddings

RAVISLOE COUNTRY CLUB



The Ravisloe Experience

Choosing your wedding venue is one of the most meaningful decisions you will make. At Ravisloe, our focus is on you: your love story, your vision, and the people you want to celebrate with.

From your first visit to your final dance, our experienced team is here to help you feel supported, celebrated, and at home. Together, we will create a wedding day that feels uniquely yours.





Ravisloe Country Club: A Brief History

- **Founded in 1901,** Ravisloe is one of the earliest country clubs in the Chicagoland area.
- Our **Iconic Spanish mission-style clubhouse** opened in **1917**.
- The club became a premier social destination, known for elegant celebrations and memorable events.
- Earned **National Landmark Status in 2021** for its cultural and historical significance.
- The property also holds **Arboretum** status, reflecting its commitment to conservation and biodiversity.
- Our acclaimed **Donald Ross-designed** golf course has welcomed many notable golfers.
- In 2009, **Dr. Claude Gendreau** purchased Ravisloe to protect it from development and expand community access.
- The club transitioned from **private to public**, opening this special setting to the wider community.
- Today, Ravisloe welcomes golfers, wedding guests, and visitors seeking history, beauty, and warm hospitality.

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call: 708.798.5600 opt. 2 email: jgendreau@ravisloe.com













The Ceremony











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The Reception



Our romantic courtyard overlooks the 18th hole, with our ivy-covered clubhouse providing a beautiful backdrop for your vows. The bridal suite and groom's room offer comfortable spaces for your wedding party to get ready and keep personal belongings throughout the day.

Reception is celebrated in our Grand Ballroom, which comfortably accommodates up to 250 guests. Vaulted ceilings and wraparound windows create a bright, elegant setting for dinner and dancing.
Our indoor and outdoor spaces offer a beautiful foundation for your vision, complemented by exceptional food, thoughtful presentation, and attentive service.







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General Information

Friday	Saturday	Sunday
150 Guest Minimum	175 Guest Minimum	125 Guest Minimum
$2,000 Venue Fee	$3,000 Venue Fee	$1,500 Venue Fee
Food & Beverage Package Required	Food & Beverage Package Required	Food & Beverage Package Required

Payments & Deposits

- A **signed contract and a $2,000 nonrefundable deposit** secure your date.
- A payment schedule will be outlined in your proposal.
- Accepted payment methods: cash (up to $2,000), cashier's check, personal check, or 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 with your booking. Tastings are held January through March of your wedding year.
- Ravisloe is the **exclusive provider of All food and beverage** on-site, except for approved celebration cakes/ desserts and late night snacks.
- 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 the dessert table.
- No food or beverage may leave the premises.
- Visit ravisloeweddings.com and review your contract for complete details.

Wedding Day Details

- The bridal suite and groom's room are available **at 9am** on your wedding day or 3 hours prior if you are hosting a reception only (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 **$60 per-person** charge will apply to meet the minimum. For example, a final count of 165 guests against a 175 guest minimum results in a $600 minimum-shortfall charge.

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



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Hors D'Oeuvres Selection

Choice of four

Watermelon & Feta Cubes
Fresh watermelon, Feta cheese & mint.

Chicken Tinga Tostadas
Crisp corn tortillas with shredded chipotle chicken, lettuce, sour cream & cotija cheese.

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

Spanakopita
Spinach & feta cheese wrapped 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 a sweet & sour glaze.

Elote: Corn in a Cup
Corn with butter, mayo, cotija cheese & chili powder.

Hummus Pita Chip
Pita bread topped with hummus, paprika oil, diced cucumber, feta cheese & black olive.

Vegan Stuffed Mushroom
Mushroom filled with spinach, garlic, shallots, vegan ricotta, vegan cream cheese & sourdough bread crumbs.

Mini Croque Monsieur
Classic smoked ham, Mornay sauce, Dijon mustard, chihuahua cheese on brioche.

Three Meat Kabobs
Green olives, fresh mozzarella, salami, prosciutto, summer sausage, grape tomatoes and basil vinaigrette.

Garlic Parmesan Chicken Skewer
Well-seasoned chicken breast, tossed in garlic Parmesan sauce.

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

Mini Beef Wellington
Beef wrapped in a puff pastry with red wine sauce.

Shrimp Ceviche
Lemon-marinated shrimp with tomato, red onion, cucumber, jalapeno, cilantro & mango.

Spicy Crab Cake
Spicy crab cake topped with tomato remoulade.

Mini Lobster Cigar
Lobster and lobster béchamel wrapped in flaky filo.

Beef Empanada
Beef, onion, tomato, black beans, cilantro, lime, chili powder, cilantro-lime dressing.

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.



$12 per person

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Salads & Accompaniments

All entrees come with the choice of one plated salad, one vegetable and one starch

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

Create Your Wedding Menu

Choose one arrangement below along with one plated salad, one vegetable and one starch

- One Surf & Turf entrée
- One Masters Duet combination
- Two Donald Ross entrées
- One Donald Ross + one Clubhouse Favorites entrée
- One Clubhouse Favorites entrée +/- one Arborist's Choice

Ravisloe Surf and Turf
$100 per person

4 oz. Filet Medallion & 4 oz. Lobster Tail

Ravisloe Masters Duet
$90 per person

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

Petite Filet / Grilled Salmon / Chicken / Jumbo Shrimp

Donald Ross Selection
$90 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

Clubhouse Favorites
$70 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
$60 per person

- **Eggplant Parmesan**
Eggplant slices, breaded & sautéed, finished with zesty marinara & melted mozzarella cheese
- **Gnocchi Primavera**
Tender gnocchi tossed in garlic butter or a creamy vegetarian carbonara sauce.

Dietary Accommodations

Chef will select one Arborist's Choice entrée for dietary accommodations. Please share allergies and dietary restrictions in advance.

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Family-Style Entrées

$80 per person

Choose three entrées, one salad, one vegetable and one starch

Sliced Beef Tenderloin Medallions (additional $5 per person)

Juicy, oven-roasted beef tenderloin, sliced into medallions and served with your choice of herb compound butter or fresh chimichurri sauce.

Italian Sausage & Peppers

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

Shrimp Scampi

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

Red Snapper Fillet

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, Parmesan crusted








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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, Founders All Day, 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, Founders All Day, 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, Founders, 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

Bring cakes and desserts from a licensed and insured vendor at no additional charge. Complimentary cake cutting and service are included; slices may also be displayed on your dessert table. Couples are responsible for providing dessert platters and setting up the 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

Personalize your celebration with these enhancements.

Wedding Ceremony with 200 Chairs & One-Hour Rehearsal - $2,500
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 reception hour, including bar service- $1,000
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

call: 708.798.5600 email: jgendreau@ravisloe.com

Pricing & Amenities

Pricing

Per person pricing depends on the food and beverage package you select.

Fees in Addition to per person Food and Beverage are:

$1,500-$3,000 Venue Rental Fee
22% Service Charge
10.25% State Tax
2% Local Tax

Included in Your Wedding Package:

- Standard Dance Floor
- Porcelain dinnerware, flatware and glassware; tables and deluxe padded chairs
- Mirrored base centerpieces with floating LED candles and Standard Black Framed Table Numbers
- Floor-length tablecloths/napkins in **two** colors of your choice
- Services of our in-house event manager
- Complimentary tasting for two to six guests the first quarter of your wedding year
- Access to our cutting-edge software for efficient guest management and seating arrangements

Bridal Suite & Groom's Room Access

- Ceremony and reception at Ravisloe: 9am access
- Reception only: 3 hours before your reception

Plan Your Ravisloe Wedding

Visit **ravisloeweddings.com** for tours, available dates, preferred vendors, frequently asked questions, room layouts, linen options, and more.

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

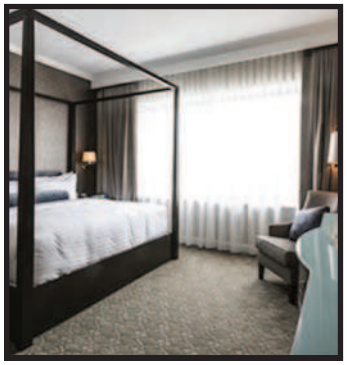
- On-Site fine dining restaurant.

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
708.798.6000

LA BANQUE

Sunset Ceremony

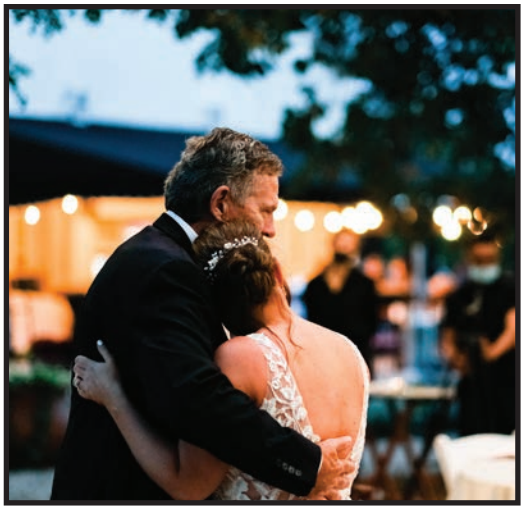
Imagine saying your vows as the sun dips below the horizon, casting a golden glow over your special day. Our ivy-covered courtyard offers a breathtaking backdrop for your ceremony with panoramic views of the landscape bathed in the soft hues of twilight. Our venue provides a serene and romantic atmosphere, 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 - $3000
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 - **$60 per person**
2 hour Premium Bar and choice of 6 passed hors d'oeuvres - **$70 per person**

22% Service Charge
12.25% Tax







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Featured Venue On Season 2 of:

LOVE IS BLIND

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