

Special



Events



Ravisloe Country Club offers an exceptional location to celebrate life's finest moments. From holiday parties and business meetings to birthdays, bar- and bat-mitzvahs, and other celebrations, our Clubhouse is an ideal setting. Our experienced and creative banquet professionals will work with you to customize the perfect party, and our warm and attentive staff promises to make it memorable.

Information & Guidelines

Thank You for Considering Ravisloe Country Club!

The professional staff at Ravisloe Country Club is always willing to assist you in planning every aspect of your event.

In the meantime, the following information outlines our policies when events are held at our club. This information should answer most of your questions about what we expect from the event host and guests when an event is held in our clubhouse or other areas on our property. Please do not hesitate to ask questions for clarification or if your question is not answered in this information packet.

Due to the amount of high volume inquiries we receive, Ravisloe Country Club does not hold dates. In order to secure an event date, a deposit is required. Please speak with your consultant.

Pricing

Please note that all listed prices are per person unless otherwise stated.
To host an event at Ravisloe Country Club, we do require a minimum of 50 guests.
All events under 50 guests will incur an additional fee.

Guarantees

To ensure sufficient time for ordering, planning and preparation, an approximate guest count is required at the time of booking. The guaranteed number of guests is due at least ten days prior to the event. After then, the guarantee can only be increased and not decreased. All charges are based on the higher of the guaranteed number of guests or the actual number of guests attending the event.

Room Reservations

To accommodate events of various sizes, we reserve the right to change rooms. If this situation occurs, we will make every effort to contact the host ahead of time, and will only move your party to a space that is equally comfortable. Our Great Room and Ballroom are allotted three hours for events. An additional charge will apply for extra time needed.

Menu Planning

The enclosed menus are merely suggestions, and our professional staff would enjoy preparing a custom menu that meets your desires and needs. Our chef is pleased to accommodate any special dietary with given prior notice. Final menu selections must be set at least ten days prior to the event date.

Breakfast & Brunch Buffets

Under 50 guests an additional \$5 per person applies

Continental Breakfast Buffet..... \$8

fruit platter, fruit filled danishes, bagels, orange juice, coffee

Brunch Buffet..... \$16

scrambled eggs, sausage, bacon, french toast, pancakes with fresh berries. Roasted potato, choice between garden salad or fruit platter.

Dutchman Buffet..... \$25

fresh fruits, french toast with syrup, scrambled eggs, eggs benedict, bacon, sausage, skillet potatoes, fresh pastries, bagels with assorted spreads

Gendreau Buffet..... \$40

fresh sliced fruits, cheese display, crudities, tossed salad with dressings, chef's choice of two composed salads, french toast, scrambled eggs, eggs benedict, applewood smoked bacon, sausage, skillet potatoes, roasted chicken, rice pilaf, vegetable medley, fresh pastries, bagels with assorted spreads

Buffet Enhancements

all listed prices are per person unless otherwise stated
minimum of 50 guests

Pancakes or Waffles with Warm Maple Syrup.....\$4

Canadian Bacon.....\$4

Eggs Benedict.....\$7

Smoked Salmon with bagels, cream cheese and condiments.....\$7

Chicken Entrée.....\$6

Salmon Entrée.....\$8

Fresh Sautéed Vegetables.....\$3

Assorted Fruit Yogurts.....\$3

Lunch Entrées

Entrée Salads

served with choice of soup

Cobb Salad.....\$16

mixed greens, diced tomato, chopped egg, blue cheese crumble, crisp bacon, avocado, black olives, grilled chicken breast

Caesar Salad.....\$9

crisp hearts of romaine tossed with garlic butter croutons and parmesan

enhancements

grilled chicken breast: \$6

grilled shrimp: \$8

Chopped Salad.....\$16

chopped crisp iceberg lettuce with grilled chicken breast, sprouts, blue cheese, sunflower seeds, heirloom tomatoes, green onion and choice of dressing

Southwest Chicken Salad.....\$16

crisp romaine lettuce layered with grilled chicken breast, black beans, roasted corn, tomato salsa, ranch dressing, served with tortilla chips

Entrées

All lunch entrées served with soup or salad

Chicken Picatta.....\$24

breaded double breast of chicken sautéed with white wine, garlic, mushrooms, capers in a lemon butter cream sauce

Chicken Marsala.....\$24

sautéed double breast of chicken with a mushroom marsala sauce

Chicken Asiago.....\$25

roasted double breast of chicken stuffed with asiago cheese and fresh baby spinach with a wild mushroom demi-glace

Grilled Salmon.....\$30

6 oz. pan-seared salmon filet served with roasted fingerling potatoes, jumbo asparagus, beurre blanc sauce

Grilled Shrimp.....\$2

6 grilled shrimp served with a homemade cocktail sauce, cole slaw and mashed potatoes

Filet Mignon.....\$35

6 ounce filet mignon, served with crème fraîche yukon gold mashed potatoes

If more than one entrée is chosen per event, a \$5 per person charge will apply.

Prices and menu options subject to change. Prices are subject to 18% service charge and applicable sales tax

Family Style

Under 50 guests an additional \$5 per person applies

Family Style.....\$28

Choose Three Entrées

Baked Italian Chicken

Italian Sausage & Peppers

Mostaccioli Bolognese

Fresh Polish Sausage & Sauerkraut

Eggplant Parmesan

Glazed Baked Ham

Meatballs Simmered in Marinara Sauce

Chicken Breast with One of Our Homemade Sauces

Picatta, Marsala, Lemon-Artichoke, Apricot-Orange Glaze, Mushroom-Supreme, Romano, Milanese



Prices and menu options subject to change. Prices are subject to 18% service charge and applicable sales tax

Family Style

Accompaniments

Choose One from each category

Soups

Chicken Vegetable
Vegetable
Cream of Broccoli
Tomato Bisque
Cream of Mushroom
Cream of Chicken and Wild Rice

Salads

Mixed Green Salad
Wedge Salad
Garden Salad
Classic Caesar Salad
Caprese Salad
Mescalyn Salad
Spinach Salad

Vegetable Selection

Dilled Baby Carrots
French Green Beans with Toasted Almonds
Grilled Asparagus
Mixed Vegetable Medley

Rice and Potato Selection

Pecan Sweet Mashed Potatoes
Au Gratin Potatoes
Parmesan Herbed Risotto
Garlic Mashed Potatoes
Roasted Red Potatoes
Pilaf of Rice
Wild Rice Blend

Hors D' Oeuvres Selection

Under 50 guests an additional \$2 per person

Choice of 4 hors d'oeuvres.....\$7

Ahi Tuna

Served with wasabi and chili mayonnaise

Thai Chicken Satay

Grilled with chili peanut sauce

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

Prosciutto Wrapped Asparagus

Tender seasoned asparagus
wrapped in prosciutto

Mini Beef Wellington

Cradled in puff pastry

Mini Ruebens

Served open faced on mini pumpernickel

Bruschetta

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

Smoked Salmon

Served with dill sauce on crostini

Stuffed Mushroom Caps

Jumbo mushroom caps filled with
sausage & parmesan cheese

Teriyaki Brochettes

(Beef or Chicken)

Prepared with bell peppers & mushrooms

Assorted Petite Quiche

Spanakopita

Spinach & feta cheese in a buttery,
flaky crust

Spicy Crab Cake

Topped with tomato remoulade

Miniature Egg Rolls

Vegetarian egg rolls served with
sweet & sour glaze

Coconut Chicken Lollipops

Chicken breast bites dipped in our sweet
coconut batter and fried until golden brown

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

Plated Dinner Entrées

choice of accompaniments

Grilled Chicken Breast.....\$30

Marinated with garlic butter sauce

Chicken Marsala.....\$35

Lightly floured, topped with a marsala wine sauce

Lemon-Artichoke Chicken.....\$35

Lightly floured and seared

Chicken Picatta.....\$35

Topped with a white wine lemon butter sauce and capers

Chicken Florentine.....\$35

Stuffed with mozzarella, baby spinach & buerre blanc

Pasta Primavera.....\$33

Farfalle tossed in garlic infused olive oil with sautéed vegetables

Vegetable Lasagna.....\$33

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

Eggplant Parmesan\$33

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

8 oz. Filet Mignon.....\$48

Served with red wine demi-glaze

Tenderloin Medallions.....\$48

Garlic-Dijon crusted medallions

Parmesan Crusted Filet of Salmon.....\$40

Garlic, flat leaf parsley, fresh ground pepper & chives with
parmesan cheese, baked until golden brown

Grilled Herb Salmon.....\$40

Minced shallots, dill & parsley with a dry white wine & lemon garnish

Gluten Free Entrées Available

If more than one entrée is chosen per event, a \$5 per person charge will apply.

Prices are subject to 18% service charge and applicable sales tax

Drink Packages

Based upon 3 hour drink package. Additional fees will apply per additional hour.

Premium Bar Package.....\$30

Premium & Deluxe Brand Liquors

Import & Domestic Beer

House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir

Assortment of Soft Drinks

Import Bar Package.....\$25

Import Beer

Deluxe Brand Liquors

House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir

Assortment of Soft Drinks

Domestic Bar Package.....\$20

Domestic Beer

Deluxe Brand Liquors

House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir

Assortment of Soft Drinks

Mimosa Package.....\$15

Sparkling Wine with assortment of mixed juices

Mimosa & Bloody Mary Package.....\$20

Sparkling wine with assortment of mixed juices

Tito's Bloody Mary with assortment of condiments

Non-Alcoholic Package.....\$6

Assorted Soft Drinks

Juices

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

Prices are subject to 18% service charge and applicable sales tax