

*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.

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# Information & Guidelines

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## 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 \$500 deposit is required. Please speak with your event coordinator to secure your date.

### Pricing

Please note that all listed prices are per person unless otherwise stated. Prices are subject to change up to 6 months prior to an event. If any change is required, RCC will notify you. Menu items are subject to availability and may change or be deleted.

### 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 10 (ten) days prior to an event. After then, the guarantee can only be increased and not decreased. Ravisloe Country Club does have a required guest minimum of 50 (fifty).

### 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/requested.

### Food and Beverage

Except for the provision of celebration cakes, and approved desserts by the event coordinator, Ravisloe Country Club will be the exclusive provider of food and beverage on the premises. No food or beverage items may be brought onto or removed from the premises. At the conclusion of the event, food and beverage becomes the property of Ravisloe Country Club.

### 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 needs when given prior notice.

Final menu selections must be set at least 10 (ten) days prior to an event date.

### Event Time, Set-up and Breakdown

All non-wedding events are 3 (three) hours long and are allotted 1 (one) hour before the start of an event to set up and 1 (one) hour after an event to breakdown. Any additional time needed may be arranged for an additional charge.

### Additional Charges

In addition to the required per person food and beverage charge, there is a \$500 venue fee, a 20% Service charge on food and beverage and 11% state and local taxes applied to the invoice.

# Buffets

Continental Breakfast Buffet..... \$12 per person  
Cereal, fruit platter, fruit filled danishes, bagels, orange juice, coffee

Brunch Buffet..... \$22 per person  
scrambled eggs, sausage or bacon, french toast, pancakes with fresh berries, roasted potato and a choice between garden salad or fruit platter.

Gendreau Buffet..... \$30 per person  
fresh sliced fruits, meat and cheese display, tossed salad with dressings, french toast, scrambled eggs, eggs benedict, applewood smoked bacon, sausage, skillet potatoes, roasted chicken, rice pilaf, vegetable medley, fresh pastries, bagels with assorted spreads

Assorted Wrap Buffet..... \$25 per person  
veggie wraps, turkey wraps, Italian wraps, chicken wraps, pasta salad, potato salad, roasted veggies with a balsamic glaze

Finger Food Buffet..... \$ 20 per person  
choose 3: boneless or bone-in wings, chicken tenders, beef sliders, quesadillas, mozzarella sticks  
choose 2: french fries, onion rings, fried brussel sprouts, homemade potato chips

Taco Bar Buffet..... \$24 per person  
beef and chicken tacos (flour or corn tortilla), nachos, cheese quesadillas, rice, beans, salsa and guacamole, pico de gallo  
enhancements  
steak: \$1.50 per person  
shrimp: \$1.50 per person

Pasta Buffet..... \$25 per person  
Pick Two: pasta primavera, chicken or shrimp alfredo, meat or meatless lasagna, meat or meatless mostaccioli, garlic shrimp pasta, spaghetti and meatballs, served with a house salad, garlic bread and a fresh cut fruit tray

BBQ Buffet..... \$30 per person  
Pick Two: BBQ ribs, BBQ pulled pork, BBQ chicken breast, baked beans and cole slaw, garden salad, garlic mashed potatoes, mac and cheese and bread sticks

Briggs Buffet..... \$35 per person  
Pick Two: Roasted chicken, grilled cod, sausage and peppers, meatballs in marinara, roast beef  
Pick Three Sides: roasted brussel sprouts, garlic mashed potatoes, au gratin potatoes, rice pilaf, grilled vegetable medley served with house salad and dinner rolls



# Hors D' Oeuvres Selection

Pair 4 hors d'oeuvres with your entrée.....\$7 per person

Strictly hors' doeuvres (choice of 4).....\$10 per person

Strictly heavy hors' doeuvres (choice of 6).....\$20 per person

## 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

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

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Prices and menu options subject to change. Prices are subject to 20% service charge and applicable sales tax

# Family Style

Family Style.....\$40

Choose Three Entrées from this list as well as accompaniments

Baked Italian Chicken

Italian Sausage & Peppers

Mostaccioli Bolognese

Grilled Cod Filets

Fresh Polish Sausage & Sauerkraut

Roast Beef

Eggplant Parmesan

Mushroom Ravioli

Meatballs Simmered in Marinara Sauce

Chicken Breast with One of Our Homemade Sauces

Picatta, Marsala, Lemon-Artichoke, Milanese

## Accompaniments

Choose One from each category

### Soups

Chicken Noodle

Vegetable

Cream of Broccoli

Tomato Bisque

Cream of Mushroom

Cream of Chicken and Wild Rice

Or

### Salads

House Salad

Wedge Salad

Classic Caesar Salad

Caprese Salad

Summer Salad

Spinach Salad

### Vegetable Selection

Dilled Baby Carrots

French Green Beans with Toasted Almonds

Grilled Asparagus

Mixed Vegetable Medley

Broccolini Spears

### Rice and Potato Selection

Pecan Sweet Mashed Potatoes

Au Gratin Potatoes

Parmesan Herbed Risotto

Garlic Mashed Potatoes

Twice-baked potato casserole

Roasted Red Potatoes

Pilaf of Rice

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# Desserts

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## Traditional Cookies

Chocolate Cookies, Chocolate Chip Cookies, Sugar Cookies, Jam Thumbprints

\$16 per dozen

## Dessert Trays

### Lemon Squares

tray of 24.....\$20      tray of 48.....\$40

### Carrot Cake

tray of 24.....\$25      tray of 48.....\$50

### Chocolate Covered Pretzels

tray of 24.....\$35      tray of 48.....\$65

### Cannolis

tray of 24.....\$35      tray of 48.....\$65

### Cream Puffs

tray of 24.....\$15      tray of 48.....\$30

### Brownies

tray of 24.....\$20      tray of 48.....\$40

### Chocolate Covered Strawberries

tray of 24.....\$35      tray of 48.....\$65

### Chocolate Mousse

tray of 24.....\$35      tray of 48.....\$65

# Drink Packages

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

Premium Bar Package.....\$30 per person  
Premium & Deluxe Brand Liquors  
Import & Domestic Beer  
House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir  
Assortment of Soft Drinks

Import Bar Package.....\$25 per person  
Import Beer  
Deluxe Brand Liquors  
House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir  
Assortment of Soft Drinks

Domestic Bar Package.....\$20 per person  
Domestic Beer  
Deluxe Brand Liquors  
House Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot, Pinot Noir  
Assortment of Soft Drinks

Mimosa Package.....\$10 per person  
Sparkling Wine with assortment of mixed juices

Mimosa & Bloody Mary Package.....\$15 per person  
Sparkling wine with assortment of mixed juices  
Tito's Bloody Mary with assortment of condiments

Non-Alcoholic Package.....\$6 per person  
Assorted Soft Drinks  
Juices

Cash Bar / Hosted Bar  
\$100 per bartender needed

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