

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. Prices are subject to change 6 months prior to 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 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 needs when given prior notice. Final menu selections must be set at least TEN days prior to the event date.

Additional Charges

Venue Fee.....\$500
20% Service Charge
11% state and local tax

Buffets

Continental Breakfast Buffet..... \$12 per person

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

Brunch Buffet..... \$22 per person

scrambled eggs, sausage, 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, cheese display, crudities, 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..... \$15 per person

choose 3: wings, chicken tenders, beef sliders, quesadillas, mozzarella sticks

choose 2: french fries, onion rings, fried brussel sprouts

Taco Bar Buffet..... \$22 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

Pasta Buffet..... \$24 per person

Pick Two: pasta primavera, chicken or shrimp alfredo, meat or meatless lasagna, meat mostaccioli, garlic shrimp pasta, spaghetti and meatballs, served with a house salad, garlic bread and a fresh cut fruit tray

BBQ Buffet..... \$28 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

Hors D' Oeuvres Selection

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

Strictly hors' doeuvres (choice of 4).....\$10 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 Meatball Shooters

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

Entrées

Salads

Cobb Salad.....\$18

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

Caesar Salad.....\$14

crisp hearts of romaine tossed with garlic butter croûtons, grape tomatoes and parmesan

enhancements

grilled chicken breast: \$6

grilled shrimp: \$8

Chopped Salad.....\$20

chopped crisp iceberg lettuce with grilled chicken breast, sport peppers, bleu cheese, tomatoes, red cabbage, green onion and choice of dressing

Southwest Chicken Salad.....\$20

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

Dinner

Chicken Dinner.....\$35

Chicken Marsala, Lemin-Artichoke, Picatta, or Florentine

Vegetable Lasagna.....\$33

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

Eggplant Parmesan.....\$33

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

Mushroom Ravioli.....\$33

5 ravioli stuffed with shitaki and oyster mushrooms, topped with a beurre blanc

6oz. Filet Mignon.....\$40

served with a cognac cream sauce

Grilled Salmon.....\$40

with a beurre blanc

Double Cut Bone-In Pork Rack.....\$40

with a dijon mustard sauce

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Family Style

Family Style.....\$35

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

Beef Stroganoff

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

Vegetable Selection

Dilled Baby Carrots

French Green Beans with Toasted Almonds

Grilled Asparagus

Mixed Vegetable Medley

Broccolini Spears

Salads

House Salad

Wedge Salad

Garden Salad

Classic Caesar Salad

Caprese Salad

Summer Salad

Spinach Salad

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

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 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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