



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 the most memorable 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.



call: 708.798.5600 or email: weddings@ravisloe.com



The History



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 of the last century.

Claude Gendreau, a conservationist and one who believes in equal opportunity, 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 available for everyone to enjoy.



call: 708.798.5600 or email: weddings@ravisloe.com

The Reception



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, making it the perfect stage to launch your future together. 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.

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 is cozy and functional, the perfect place for you and your bridal party to prepare for your walk down the aisle. It is yours for the entire day and provides 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.



call: 708.798.5600 or email: weddings@ravisloe.com

Menu Options

PLATINUM

Six-Hour Celebration
Five-Hour Open Premium Bar
Choice of Butler-Passed Hors D'Oeuvres
Champagne Toast for All Guests
Red and White House Wine Butler-Poured During First Course
Freshly Baked Breads
Choice of Salads
Plated Dinner with Entrees and Two Accompaniments
Children's Meals
Cake Cutting
Coffee Service

DIAMOND

Includes everything in the Platinum Package with the following modifications:

Five-Hour Open Well Bar
Champagne Toast for Wedding Party Tables
Wine Served Only During Open Bar

SILVER

Five-Hour Celebration
Four-Hour Open Well Bar
Freshly Baked Breads
Plated Grilled Chicken Breast
or
Family Style Meal Service with Selection of Salad, Entrees and Accompaniments
Cake Cutting
Coffee Service



Hors D'Oeuvres Selection

Choice of Four

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*



Salad & Accompaniments

SALAD SELECTION

Choose One

Caprese Salad

Mixed greens, fresh mozzarella, slice Roma tomatoes
& basil 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

Garden Salad

Chopped iceberg and romaine with tomatoes, shredded carrots, cucumber
& garlic croutons with choice of Ranch or Italian dressing

Mesculyn Salad

Mixed baby greens served with dried cranberries, mandarin oranges, candied pecans
& creamy goat cheese finished with raspberry vinaigrette dressing

Spinach Salad

Tender baby spinach with sliced red onion, crumbled Applewood smoked bacon
& sliced hard-boiled eggs with our bacon Dijon dressing

ACCOMPANIMENTS SELECTION

Dilled Baby Carrots

Au Gratin Potatoes

**French Green Beans
with Toasted Almonds**

Parmesan Herbed Risotto

**Sugar Snap Peas & Julienned
Red Bell Pepper**

Garlic Smashed Potatoes

Grilled Asparagus Spears

Twice-baked Potato Casserole

Mixed Vegetable Medley

Zucchini, yellow squash, carrots & bell peppers

Roasted Baby Red Potatoes

Wild Rice Blend

Pecan Mashed Sweet Potatoes

Pliaf of Rice



Plated Dinner Entrees

RAVISLOE MASTERS DUET

Combine any Two of the Following:

4 oz. Filet Mignon
Jumbo Shrimp
Salmon
Chicken

DONALD ROSS SELECTION

8 oz. Filet Mignon

Served with red wine demi-glaze

Tenderloin Medallions

Garlic-Dijon crusted medallions

Pepper Crusted Prime Rib of Beef

Served with a demi-glaze

Memphis Style BBQ Glazed Salmon

Topped with our sweet & tangy BBQ Sauce

Parmesan Crusted Filet of Salmon

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

Grilled Herb Salmon

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



Plated Dinner Entrees

CLUB HOUSE FAVORITES

Grilled Chicken Breast

Marinated with garlic butter sauce

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 Saltimbocca

Stuffed chicken breast with spinach, prosciutto and cheese

Chicken Florentine

Stuffed with mozzarella, baby spinach & buerre blanc

Pasta Primavera

Farfalle tossed in garlic infused olive oil with sautéed vegetables

Vetegable 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

Gluten Free Entrees Available



call: 708.798.5600 or email: weddings@ravisloe.com

Family Style Entrees

Choose three entrees, a salad and two accompaniments

ENTREES

Baked Italian Chicken

Italian Sausage & Peppers

Mostaccioli Bolognese

Sliced Top Round with Gravy

Fresh Polish Sausage & Sauerkraut

Sirloin Tips in Red Wine Sauce & Poppy Seed Egg Noodles

Eggplant Parmesan

Harvest Pork Loin & Sage Dressing

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

Butler-passed hors d' oeuvres and/or five-hour premium bar upgrade available for an additional charge



call: 708.798.5600 or email: weddings@ravisloe.com

Desserts, Late Night Options & Additional Services

DESSERT OPTION

Many couples elect to serve the wedding cake immediately following dinner. Later in the evening, other desserts can be served with coffee or other beverages.

LATE NIGHT OPTIONS

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

Options include:

Aurelios Pizza
White Castle Crave Cases

ADDITIONAL SERVICES

Here are just a few additional services/items available for your special day.

Wedding Ceremony with 200 Chairs & One-Hour Rehearsal - \$1500
Extra Hour Bar Package - \$10 per person
Square Tables - \$20 per person
High Boy and Specialty Station Linens - \$20 per table
Chivari Chairs (Black, Gold or Silver) - \$11 per person
Plate Chargers - \$2 per person

PHOTO CREDITS

LAURA
MEYER
PHOTO
GRAPHY

TWA
Trendy Weddings & Events

MAGGIE RUSSO
PHOTOGRAPHY



call: 708.798.5600 or email: weddings@ravisloe.com

Pricing & Amenities

PLATINUM PACKAGE

\$109 - \$120

DIAMOND PACKAGE

\$99 - \$110

SILVER PACKAGE

Starting at \$89

Every Package Includes:

Lily bowl centerpieces with floating candles

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

Complimentary golf cart for the bride, groom and wedding party to take pictures on the course

Secure private wedding suite for the day

Audio visual setup for DVD use

Complimentary foursome of golf

Services of our in-house event coordinator

Complimentary tasting for wedding couple prior to your event

Prices subject to change



call: 708.798.5600 or email: weddings@ravisloe.com

Luxurious 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.

La Voûte Bistro and Bar, connected to the hotel lobby, is a great venue to host your rehearsal dinner or even a private breakfast the morning after your wedding. It is also a lovely place for a nightcap after returning to the hotel from the reception.

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!



LA BANQUE

La Banque Hotel/ La Voûte Bistro Bar
2034 Ridge Road, Homewood, IL 60430
labanquehotel.com
lavoutebistro.com
708.798.6000

LA VOÛTE
bistro-bar

Our Commitment to Sustainability

Claude Gendreau, owner of Ravisloe Country Club, is a conservationist, and he encourages others to adopt a more environmentally friendly lifestyle. When he acquired this historic property in 2009, his main goals were to preserve this magnificent open space and make it accessible to the public. As curator of the land, he was able to save 275 majestic trees threatened by the Emerald Ash Borer Infestation. He also eradicated many invasive plant species and added more than 400 trees and bushes. Gendreau's environmental commitment extended to the clubhouse. The renovation efforts maximized the energy efficiency of the building, with the ultimate goal being for the entire operation to generate all its electricity needs. More sustainability efforts are being undertaken to make sure Ravisloe is a "green" country club - both literally and figuratively!



call: 708.798.5600 or email: weddings@ravisloe.com



Ravisloe Country Club
18231 S. Park Avenue
Homewood, IL 60430
ravisloe.com
708.798.5600

