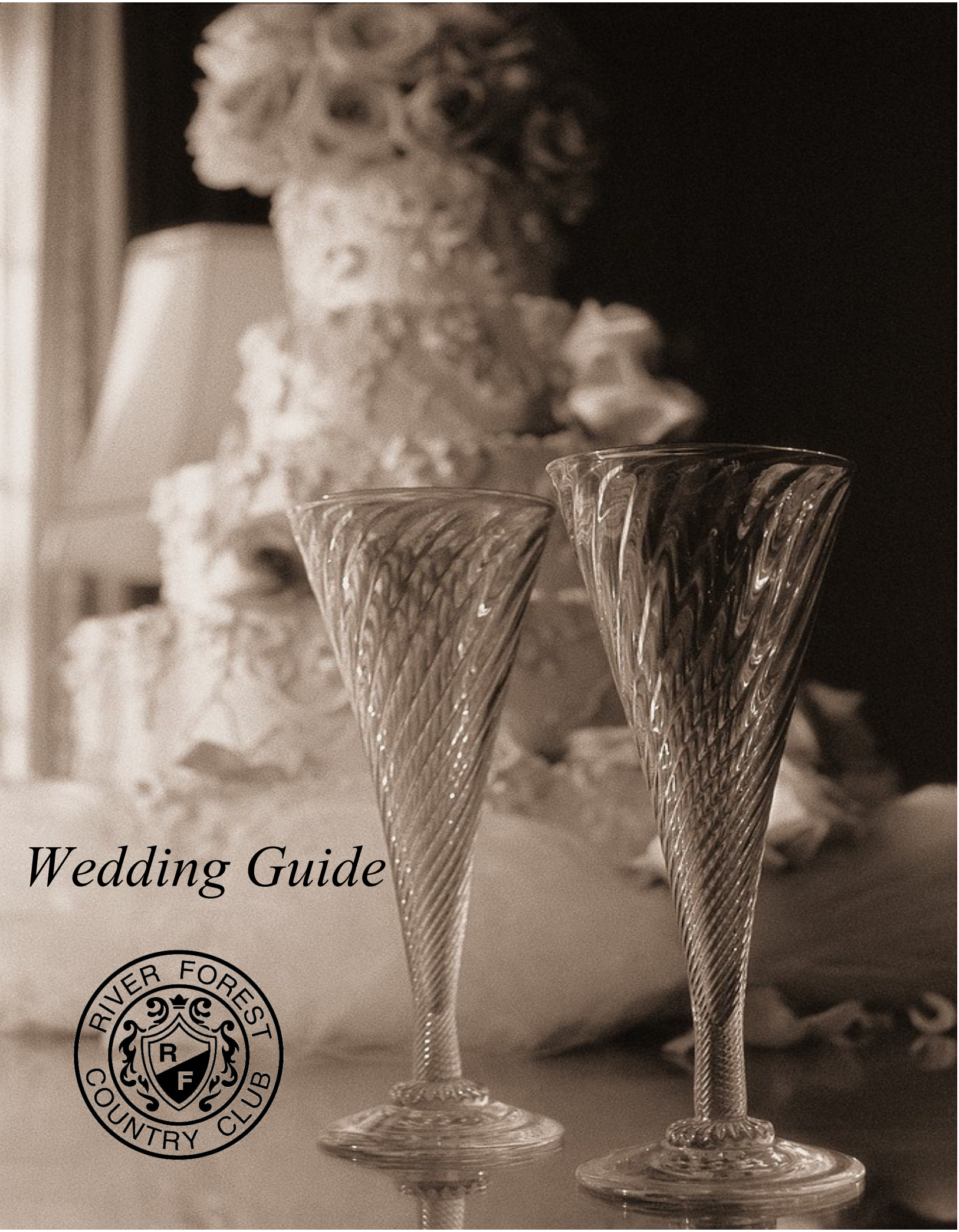

Wedding Guide

RIVER FOREST COUNTRY CLUB

Welcome to River Forest Country Club…

River Forest Country Club, established in 1926, has been steeped in tradition and has played host to golf champions who embody the traditions of the game. River Forest is a special place for members and guests to enjoy the quality time they deserve.

Over the years the club has undergone many changes but the one constant has been the high level of member service and exquisite dining offerings. Recently, the clubhouse underwent a five million dollar interior renovation. The successful new design integrates the new areas of the club with the existing while still maintaining the traditional sensibilities originally envisions by the founders of the club.

Hosting an event or special occasion at River Forest is a truly memorable experience. Our team of Catering and Culinary professionals, lead by our world class Executive Chef Nathan Skrocki, have the knowledge and experience to successfully take your special event from inception and planning through completion whether it be a ten person business meeting, a once in a lifetime wedding or a five hundred person charity event.

Please keep in mind the offerings presented here are just the beginning. Our staff has the ability to completely customize your event to meet you individual needs and desires. It is our sincere goal to provide you and your guests with the highest level of courteous and professional service possible.

Please do not hesitate to inquire about available dates and event specifics. And again, thank you for your interest in River Forest Country Club.

Yours Truly,

River Forest Board of Directors

River Forest Country Club

15W468 Grand Avenue, Elmhurst, Illinois 60126

Phone 630.279.5444 Fax 630.279.7568

www.riverforestcc.org

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"I Do"...

Very few words are as memorable and very few events are as important as your wedding. It is a once in a life-time event that you and your guests remember forever. With this special understanding, we will work with you to make the wedding of your dreams a reality. With a variety of flexible event space spanning both indoor and outdoor areas, we are able to accommodate both intimate, elegant gatherings as well as large gala events.

With our team's years of experience in creating memorable events, we are able to guide you through every step of the planning process from menu selection, to room décor, to entertainment and even guest accommodations.

Please feel free to contact us at anytime to set up an appointment to tour our beautiful facility, meet our staff and to discuss available dates for your event. We have developed an array of wedding packages to help begin the planning process. Every wedding we host is a customized event and we are happy to accommodate any special requests.

Wedding Packages

We offer several Prix Fixe wedding packages to meet your individual needs. In addition, we also provide you the option to build your wedding on an individual ala carte basis. Individual pricing available on request.

Wedding Tastings

Tastings are typically scheduled up to two months prior to your contracted wedding date. Tastings are scheduled on Saturdays at 3:00 PM if there is not a wedding scheduled for that day or non-holiday Sunday afternoons (any time from 1:00 PM until 5:00 PM). Weekday evenings are also possible, but subject to the Club's schedule.

You may have up to four people at your tasting. Please indicate the number of attendees.

If you are supplying the wine for your wedding, you may bring sample bottles along with you to pair with your selections at the tasting.

Your entire agenda for your reception will be designed at the tasting. This will be a simple discussion of your individual preferences for the event line-up (i.e. toasts, first dance, introductions, etc.); you will not need to bring any items nor will you be expected to have any prior knowledge of how to set this up yourself. The order of the evening will be discussed from start to finish.

Selecting your tasting items

You may select up to 3 items from the starter selections, you may select up to 3 salads and you may select up to 2 types of each entrée.

For example, if you are serving chicken, you may sample two types of chicken. If you are offering a "split menu" of chicken or beef to your guests, you may try 2 chicken and 2 beef entrees.

Hors d' Oeuvres are not sampled at the tasting; rather discussed and selected following the meal selections.

Chef Nathan would be delighted to customize additional items for you that you are interested in, but might not see on the menu.

You may schedule your florist to come for a consultation that day as well if you would like to discuss your centerpieces. RFCC can supply votive candles and mirrored tiles to accentuate your centerpieces if your request them. In addition, if you are interested in ordering specialty upgraded linens for your wedding through RFCC, please give advance notice in order for samples to be ordered for viewing at your tasting.

Packages

Platinum

Wedding Cake
Passed Hors D' Oeuvres Reception
Includes 5 pieces per person
of any hot or cold hors d' oeuvres
4 Course Dinner Service
Appetizer Course, Soup or Salad & Choose any Entrée
Standard Table Linens
Late Night Petite Four Station

Gold

Wedding Cake
Passed Hors D' Oeuvres Reception
Includes 4 pieces per person
of any hot or cold hors d' oeuvres
3 Course Dinner Service
Soup or Salad
Choose any Gold or Silver Entrée
Standard Table Linens

Silver

Wedding Cake
Passed Hors D' Oeuvres Reception
Includes 3 pieces per person
of any hot or cold hors d' oeuvres
3 Course Dinner Service
Soup or Salad
Choose any Silver Entrée
Standard Table Linens

Hors d' Oeuvres

Cold Selections

Smoked Salmon Rosettes *with Dilled Cream Cheese*
Jack Daniel's Prosciutto Coronets *with Boursin Cheese*
California Rolls *with Wasabi and Soy Sauce*
Sun-Dried Tomato & Goat Cheese *with Olive Tapenade*
Ahi Tuna Won Ton *with Red Bell Peppers and Avocado*
Bruschetta *with Tomato Confit and Toasted Baguette*
Sirloin Wrapped Jumbo Asparagus *with Asiago Cream*
Filet Medallions *with Blue Cheese Mousse*
Lobster Roll Canape *with Puff Pastry*
Shrimp Cocktail *with Homemade Cocktail Sauce*

Hot Selections

Filet Medallions *with Blue Cheese & Cabernet Red Onions*
Sea Scallops *wrapped in Bacon with Teriyaki Sauce*
Beef or Chicken Satay *with Roasted Peanut Sauce*
Andouille Sausage en Croute *with Dijon Mustard Dip*
Wild Mushroom Potstickers *with Asian Vinaigrette*
Miniature Egg Rolls *with Sweet Chili Dipping Sauce*
Goat Cheese Phyllo Cups *with Fig Chutney*
Candied Applewood Bacon *with Cherry Onion Marmalade*
Sriracha Chicken Meatballs *with Honey Sriracha*
Coconut Crusted Shrimp *with Sweet Chili Sauce*
Mini Pork Belly Bonmi *with Vegetable Slaw*

Starters & Soup

Starter Selections

Wild Mushroom Strudel
Chef's Blend Wild Mushrooms wrapped in Crispy Phyllo Dough with Port Wine Sauce

Sun-Dried Tomato Risotto
Slow Cooked Arborio Rice with Caramelized Onions, Asparagus Tips and Parmigiano Reggiano

Pan Seared Sea Scallop
Jumbo Sea Scallop with Southern Style Grits & Creole Butter Sauce

Four Cheese Ravioli
Gourmet Four Cheese Ravioli with Vodka Tomato Cream Sauce and Shaved Parmesan Cheese

Soup Selections

Vine Ripened Tomato Bisque
Roasted Tomato, Fresh Basil Puree Garnished with Long Grain Wild Rice

Cream of Turkey & Wild Rice
Roast Turkey Breast, Seasonal Vegetables, Long Grain Wild Rice

Roasted Butternut Squash and Apple
Slow Roasted Butternut Squash Puree with Honey Crisp Apples and Garnished with Candies Pecans

Creamy Baked Potato
with Diced Applewood Bacon Aged Cheddar Cheese and Scallions

Beef Barley
Tender Beef, Celery, Onions, Carrots and Barley

Cream of Broccoli Cheddar *Broccoli Florets with Aged Cheddar Cheese Gratin*

French Onion Soup *Vidalia Onions with Beef Broth, Sherry, Crouton and Broiled Swiss Cheese*

Salad Selections

River Forest House Salad
Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side

Waldorf Salad
Mixed Greens, Candied Walnuts, Sun Dried Cherries, Poached Pear with Poppy Seed Dressing and Gorgonzola Cheese

Caprese Salad
Garden Roma Tomatoes with Fresh Mozzarella, Sliced Red Onion, Fresh Basil with Balsamic Drizzle

Mission Fig Salad
Mixed Greens, Honey Crisp Apples, Mission Figs, Imported Goat Cheese, and Apple Vinaigrette Dressing

Grilled Hearts of Romaine Caesar Salad
Hearts of Romaine, Roasted Red Bell Peppers, Sourdough Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing

Champagne Salad
Bibb & Red Oak Leaf Lettuce, Sliced Kiwi, Fresh Berries, Toasted Sliced Almonds, Brie Cheese, Champagne Vinaigrette Dressing

Countryside Salad
Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Hard Boiled Egg, Croutons and Country French Dressing

Entrées

Platinum Selections

Roasted Rack of Lamb *Australian Lamb Rack with Dijon Mustard Herb Crust and Rosemary Lamb Jus*

Pan Seared Veal Medallions *with Black Truffle Veal Demi*

Hand Carved Filet Mignon & Jumbo Prawns *Char Broiled 6 Oz. Filet with 3 Scampi Style Prawns and Sauce Bordelaise*

Hand Carved Filet Mignon *Broiled 8 Oz. Filet with Fricassee of Wild Mushrooms and Cabernet Reduction Sauce*

Maytag Blue Cheese Crusted Filet Mignon *Broiled 8 Oz. Filet with Roasted Balsamic Glazed Shallots and Sauce Bordelaise*

Grilled New York Strip Steak *Charred 12 Oz. Beef Sirloin with Garlic Confit and Black Peppercorn Merlot Sauce*

Gold Selections

Dijon Crusted Walleye *Lake Superior Walleye, Dijon Herb Crust with Shrimp Cream Sauce*

Hand Carved Filet Mignon and Stuffed Chicken Breast *Char Broiled 6 Oz. Filet, Pancetta and Swiss Cheese Stuffed Chicken Breast with Peppercorn Maderia Sauce*

Beef Tenderloin and Salmon Medallion *Broiled Beef Tenderloin and Norwegian Salmon Filet with Cabernet Butter Sauce*

Chicken Wellington *with Mushroom Duxelle & Puff Pastry and Champagne Chicken Cream Sauce*

Applewood Bacon Wrapped Pork Tenderloin *with Chardonnay-Apple Salsa and Brandied Pork Sauce*

Silver Selections

Spinach & Feta Stuffed Amish Chicken *Chicken Breast, Stuffed with Feta and Spinach with Roasted Garlic Chicken Jus*

Oven Roasted Chicken Breast *with Wild Mushroom Ragout and Chicken Marsala Sauce*

Stuffed Amish Chicken *Pancetta, Roasted Red Bell Pepper, Swiss Cheese with White Wine Chicken Cream Sauce*

Cedar Plank Salmon *Grilled Salmon Filet, Apple & Fresh Ginger Glaze*

Accompaniments

Vegetable Selections

Green Beans Almondine

Asparagus, Mushroom & Red Peppers

Grilled Seasonal Vegetables

French Green Bean Bundle

Asparagus with Carrot Ribbon

Roasted Brussel Sprouts

Fresh Vegetable Medley

Roasted Cauliflower & Red Peppers

Peeled Jumbo Asparagus

Starch Selection

Five Grain Pilaf

Confetti Rice Pilaf

Pommes William Potato

Potato Au Gratin

Buttermilk Whipped Potato

Twice Baked Potatoes

Roasted Tri Colored Organic Potatoes

Duchess Potatoes

Baked Potato

Boiled Parsley Red Jacket Potatoes

Desserts

Sweet Table Selections

Chocolate Dipped Strawberries
Assorted Cheesecake Bites
Operas and Napoleons
Petite French and Viennese Pastries
Assorted Dessert Bars
Lemon Bars
Chocolate Coconut Bars
Mini Éclairs & Cream Puffs
Chocolate Cups
Macaroons
Mini Cupcakes
Cake Pops
Fresh Seasonal Fruits and Berries

Additional Upgrade Selections

Sorbet Intermezzo
Ice Cream Scoop
Imported & Domestic Cheese Platters
Garden Crudités with Ranch Dip
Ice Carvings
Martini Luge
Deluxe Coffee Station

Late Night Snacks

White Castle Sliders
Pizza
Chicago Style Hot Dogs
Buffalo Wing Bar

Bar Options

Silver

Barton's Rum, Barton's Brandy, Barton's Whiskey
Blackburn's Scotch, Gordon's Gin, Juarez Tequila
McCormick Vodka, Domestic Beer Selections
RFCC's Wine Selections, Soft Drinks & Juices

Gold

J & B Scotch, Bacardi Rum, Tanqueray Gin
Absolut Vodkas, Titos Vodka, Canadian Club Whiskey
Jim Beam Bourbon, Piedra Azul Tequila
Domestics Beer Selections, Soft Drinks and Juices
RFCC's Upgraded Wine Selections

Platinum

Dewar's Scotch, Bacardi and Captain Morgan Rum
Meyer's Rum, Bombay Sapphire
Tanqueray Gin, Grey Goose & Kettle One Vodkas
Crown Royal and Seagram's VO Whiskey
Johnnie Walker Red, Jack Daniels Bourbon
Makers Mark, Chivas Regal
Christian Brothers Brandy, Don Julio Tequila
Domestic and Imported Beer Selections
Soft Drinks and Juices
RFCC's Upgraded Wine Selections

Wine Service with Meal

RFCC Wine Selections
Poured at tables during dinner

RFCC PREFERRED VENDOR REFERRALS

The following vendors are not a pre-requisite for your event. These are merely a list of professionals that we have had extensive positive experiences with and can vouch that our members or clients have been extremely impressed and pleased with their services.

Floral and Event Décor		
The English Garden	***Sadie***	***(630) 908-7389***
Richard Remiard	***Richard***	***(773) 738-1980***
Phillips Flowers	***Beverly***	***(630) 832-7161***
Music/Orchestras		
Landini Entertainment	***Duane***	***(630) 860-1099***
The Mix	***Lori***	***(630) 483-9143***
The Connexion	***Ray***	***(708) 403-8488***
Bradley Young Orchestra	***Bradley***	***(773) 583-2100***
Penny Currier (Harpist)	***Penny***	***(312) 280-7558***
Music/Disc Jockeys		
Whitman Events	***Todd***	***(630) 561-8655***
Landini Entertainment	***Duane***	***(630) 860-1099***
DJ UJ	***James***	***(630) 880-1603***
Operation Get Down	***Stevie***	***(708) 385-8301***
O'Dea Entertainment	***Michael***	***(773) 376-1535***
Jimmy C. Entertainment	***Jimmy***	***(708) 645-0992***
Photographers		
Timothy Whaley & Assoc.	***Chris***	***(630) 271-1737***
Edward Fox Photography	***Charlene***	***(773) 736-0200***
Rick Aguilar	***Rick***	***(773) 478-6607***
Michael Deane Fine Photographs	***Michael***	***(773) 508-5252***
Kardas Photography	***Michael***	***(773) 227-7925***
Victoria C. Photography	***Victoria***	***(847) 845-7446***
John Andrews Photography	***Andrew***	***(877) 805-1983***
Landini Photo Booths	***Duane***	***(630) 860-1099***
Videographer		
Fig Media	***Karl***	***(773) 338-1334***
Wedding Cakes		
Delish Cakes	***Alicia***	***(630) 303-2235***
Alliance Bakery	***Peter***	***(773) 278-0366***
Lezza Bakery	***Stephanie***	***(630) 530-0630***
Granny Cakes	***Renee***	***(773) 957-8233***
Table Linens		
Tabletoppers	***Pat***	***(630) 689-7547***
BBJ Linens	***Brooke***	***(847) 329-8400***
M & M Special Events	***Steve***	***(630) 871-9999***
Satin Chair	***Ashley***	***(630) 504-2009***
Limousine Services		
A Brianna Limousine		***(708) 534-7400***
Hotels--Elmhurst		
Marriott Courtyard	***Sarah***	***(630) 941-9444***
Country Inn & Suites	***Katie***	***(630) 279-0100***
Clergy (Non-Denomenational)		
Clergy for Weddings	***Rev. Richard Lindvall***	***(773) 445-2121***
Weddings & Couples Coaching	***Pastor Bill Yaccino***	***(847) 961-0479***
Make-Up & Hair		
Robert White	***Robert***	***(312) 217-5800***
Shear Encounter Salon	***Ginger***	***(630) 279-7155***
Invitations		
Just Write Invitations	***Jenny***	***(630) 833-4222***
Jewelers		
Cottage Hill Diamonds	***Jordon***	***(630) 832-8800***