



Raveneaux  
COUNTRY CLUB



## YOUR WEDDING CELEBRATION

OUR SILVER, GOLD, PLATINUM, DOUBLE PLATINUM AND DIAMOND WEDDING PACKAGES INCLUDE:

- ♣ Dance floor
- ♣ Professional service staff
- ♣ Fresh coffee and iced tea
- ♣ One bottle of Dom Perignon or champagne toast
- ♣ All necessary tables for guests, DJ's, cakes and gifts
- ♣ An event coordinator to help execute details on the day of your wedding
- ♣ Satin self-tie chair covers with sash, coordinating satin table overlays and napkins
- ♣ Exquisite meal packages prepared by the Raveneaux Country Club culinary team

COUNTRY CLUB

# SILVER PLATED DINNER

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of one passed hors d'oeuvre.*

*Two pieces prepared per guest.*

## DINNER

Signature House Salad

Blend of mixed greens, fresh cucumber, red cherry tomato, garden fresh bell pepper, and choice of dressing. Signature lemon basil vinaigrette, bleu cheese or ranch.

## ENTRÉE

*Choice of one entrée*

Hunter's Chicken

Grilled chicken topped with red wine, tomatoes and shallot demi-glace served with Yukon gold whipped potatoes and asparagus.

Pesto Chicken

Seared chicken topped with a basil pesto, Roma tomatoes and Mornay sauce.

Pork Loin Roulade

Pork loin stuffed with spinach and cream cheese, topped with roasted red pepper beurre blanc and served with parmesan risotto and French green beans.

Atlantic Salmon

Pan seared Atlantic salmon with a white wine butter sauce, wild rice and sautéed baby spinach.

Fresh assorted rolls and butter, coffee and iced tea

✦ Butler passed service fee will apply

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

All prices are subject to a 7.25% tax and 20% service charge

# GOLD PLATED DINNER

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of two hors d'oeuvres.*

*Two pieces of each selection prepared per guest.*

## DINNER

### Signature House Salad

Blend of mixed greens, fresh cucumber, red cherry tomato, garden fresh bell pepper, and choice of dressing. Signature lemon basil vinaigrette, bleu cheese or ranch.

## ENTRÉE

*Choice of one entrée*

### Chicken Scaloppini

Seared chicken breast in puttanesca sauce with saffron risotto and grilled white asparagus.

### Cedar Salmon

Atlantic salmon cooked on a cedar plank and served with smoked bacon, new potatoes and fresh green beans.

### Bacon Wrapped Chicken

Topped with green chili sauce and served with toasted cumin rice and roasted baby squashes.

### Center Cut Pork Chop

Served with cinnamon infused stewed apples, herbed whipped potatoes and Swiss chard.

### Peppercorn Sirloin

Grilled 10 ounce center cut sirloin, topped with shitake mushroom sauce served with whole roasted baby new potatoes and broccolini.

Fresh assorted rolls

Coffee and iced tea

♣ Butler passed service fee will apply

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All prices are subject to a 7.25% tax and 20% service charge

# PLATINUM PLATED DINNER

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of three hors d'oeuvres.*

*Two pieces of each selection prepared per guest.*

Array of seasonal fruit display with honey yogurt dipping sauce  
Imported and Domestic cheese display with assorted crackers

## DINNER

*Choice of one salad*

### Wedge Salad

Wedge of iceberg, crumbled bleu cheese, apple wood smoked bacon, cucumbers and vine ripe tomatoes. Served with herb vinaigrette.

### Signature House Salad

Blend of mixed greens, fresh cucumber, red cherry tomato, garden fresh bell pepper, and choice of dressing. Signature lemon basil vinaigrette, bleu cheese or ranch.

### Classic Caesar Salad

Crispy romaine greens, Caesar dressing, parmesan cheese and herbed croutons.

## ENTRÉE

*Choice of one entrée*

### Herb roasted Airline Chicken

Served over creamy whipped parsnips and broccoli rabe with chicken demi-glace.

### Cumin Dusted Pork Tenderloin

Served over jasmine rice and baby squashed accompanied by a mango mojo Sauce.

### Ratatouille Crusted Salmon

Accompanied by creamed spinach, spaghetti vegetables and sun-dried tomato sauce.

### Petite Filet Mignon

6 ounce center cut filet mignon served with scalloped potatoes and grilled white asparagus served with a shitake mushroom demi-glace.

### Raveneaux Rib Eye

12 ounce center cut rib eye with twice baked potato and brocollini. Topped with herb infused butter.

Fresh assorted rolls

Coffee and iced tea

### Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

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# DOUBLE PLATINUM PLATED DINNER

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of four hors d'oeuvres.*

*Two pieces of each selection prepared per guest.*

Array of seasonal fruit display with honey yogurt dipping sauce.

Imported and Domestic cheese display with assorted crackers.

## DINNER

*Choice of one salad*

### Signature House Salad

Blend of mixed greens, fresh cucumber, red cherry tomato, garden fresh bell pepper and choice of dressing. Signature lemon basil vinaigrette, bleu cheese or ranch.

### Wedge Salad

Wedge of iceberg, crumbled bleu cheese, apple wood smoked bacon, cucumbers and vine ripe tomatoes. Served with herb vinaigrette.

### Classic Caesar Salad

Crispy romaine greens, Caesar dressing, parmesan cheese and herbed croutons.

### Caprese Salad

Tri-colored tomato caprese salad with fresh basil and buffalo mozzarella. Topped with balsamic vinaigrette.

## ENTRÉE

*Choice of one entrée*

### Duo of Airline Chicken and Jumbo Shrimp

Slow herb roasted airline chicken breast and grilled jumbo shrimp accompanied by Yukon gold whipped potatoes and baby squashes with a lemon thyme butter sauce.

### Filet Mignon

8 ounce center cut filet mignon over scalloped potatoes and sautéed baby spinach. Served with cabernet demi-glace.

### Colorado Rack of Lamb

Slow roasted and served with Mediterranean cous cous and broccolini with a lemon thyme demi-glace.

### Porter House

18 ounce porterhouse steak with roasted fingerling potatoes and jumbo grilled duo of asparagus. Topped with cabernet butter.

### Grilled South Florida Grouper

Served over shrimp polenta and grilled vegetable terrine. Accompanied by a roasted tomato sauce.

Fresh assorted rolls

Coffee and iced tea

Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

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All prices are subject to a 7.25% tax and 20% service charge

# DIAMOND PLATED DINNER

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of four hors d'oeuvres.*

*Two pieces of each selection prepared per guest.*

Array of seasonal fruit display with honey yogurt dipping sauce.

Imported and Domestic cheese display with assorted crackers.

Chilled seafood display to include slow poached jumbo shrimp, Alaskan crab claws and legs, shucked Chesapeake Bay oysters. Accompanied by cocktail sauce, horseradish and lemon wedges.

## DINNER

### APPETIZER

*Choice of one*

Duo of Dungeness crab cakes accompanied by creamy apple slaw and sauce Louis.

Pan seared duck breast with orange confit.

Chilled jumbo shrimp cocktail with cocktail sauce.

Grilled vegetable terrine with feta cheese and fresh herbs and a sundried tomato jam.

### SALAD

*CHOICE OF ONE*

#### Wedge Salad

Wedge of iceberg, crumbled bleu cheese, apple wood smoked bacon, cucumbers and vine ripe tomatoes. Served with herb vinaigrette.

#### Caprese Salad

Tri-colored tomato caprese salad with fresh basil and buffalo mozzarella. Topped with balsamic vinaigrette.

### ENTRÉE

*Choice of one entrée*

#### Duo of Airline Chicken and Jumbo Shrimp

Slow herb roasted airline chicken breast and grilled jumbo shrimp accompanied by Yukon gold whipped potatoes and baby squashes with a lemon thyme butter sauce.

#### Filet Mignon

8 ounce center cut filet mignon over scalloped potatoes and sautéed baby spinach. Served with cabernet demi-glace.

#### Petite Lobster Tail and Bacon

##### Wrapped Filet Mignon

Steamed 4 ounce lobster tail and grilled 6 ounce filet mignon with duchess potatoes and broccoli rabe. Served with cabernet demi-glace and drawn butter.

#### Porter House

18 ounce porterhouse steak with roasted fingerling potatoes and jumbo grilled duo of asparagus. Topped with cabernet butter.

#### Colorado Rack of Lamb

Slow roasted and served with Mediterranean cous cous and broccolini with a lemon thyme demi-glace.

#### Dungeness Crab Crusted South Florida Grouper

Served over baby shrimp polenta & white asparagus. Accompanied by a herb roasted tomato sauce.

Fresh assorted rolls

Coffee and iced tea

### Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

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# HORS D'OEUVRES

## COLD

Spicy crab in wonton cup  
Soy tuna roll with mango  
Club sandwich pinwheels  
Bruschetta on garlic toast points  
Shrimp and lemon cream cheese canapé  
Dill salmon mousse on marble rye  
Southwest chicken salad bites  
Roasted asparagus wrapped in prosciutto  
Grilled Bruchetta with fried mozzarella  
Apple chicken salad on grilled foccacia  
Smoked salmon on endive leaf with capers, dill and cream cheese  
Spinach and Portobello crostini with sundried tomato puree and goat cheese

## HOT

- Mini beef wellingtons
  - Assorted mini quiches
  - ♣ Home style chicken tenders
  - Portobello mushroom puffs
  - ♣ Spinach mushroom cups
  - Chicken quesadilla cones
  - ♣ Mini chicken cordon bleu pastries
  - ♣ Beef or chicken satay and peanut sauce
  - Raveneaux crab cakes with Louis sauce
  - Spinach spanakopitas with citrus sauce
  - Chicken empanadas with sour cream
  - Vegetable egg rolls with hot mustard
  - Horseradish filled baby red potatoes
  - Vegetable spring rolls with Asian dipping sauce
  - ♣ Tempura asparagus tips with spicy Asian dip
  - ♣ Crab & brie stuffed mushrooms with lemon butter sauce
- ♣ Item may not be butler passed

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# SILVER BUFFET

Minimum 75 guests

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of two hors d'oeuvres.  
Two pieces prepared per guest.*

## DINNER

Signature House Salad

Blend of mixed greens, fresh cucumber, cherry tomato, garden fresh bell pepper, julienne carrots, mushrooms and herb croutons. Dressing: Signature lemon basil vinaigrette, bleu cheese, ranch, honey mustard and thousand island.

## ENTRÉE

*Choice of one entrée, starch and vegetable*

Chicken Picatta

Seared chicken with capers, lemon and white wine butter sauce.

Pesto Chicken

Seared chicken topped with a basil pesto,  
Roma tomatoes, and Mornay sauce.

Slow Roasted Pork loin  
with apple chutney sauce.

♣ Carved honey glazed ham

♣ Oven roasted turkey

Fresh assorted rolls  
Coffee and iced tea

Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

♣ Carver fee will apply

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All prices are subject to a 7.25% tax and 20% service charge

# GOLD BUFFET

Minimum 75 guests

## WELCOME RECEPTION

*Hors d'oeuvres*

*Choice of two hors d'oeuvres.  
Two pieces prepared per guest.*

Array of seasonal fruit display with honey yogurt dipping sauce.

## DINNER

Signature House Salad

Blend of mixed green, fresh cucumber, cherry tomato, garden fresh bell pepper, julienne carrots, mushrooms and herb croutons. Dressing: Signature lemon basil vinaigrette, bleu cheese, ranch, honey mustard and thousand island.

## ENTRÉE

*Choice of two entrée, two starches and one vegetable*

Pesto Chicken

Seared chicken with basil pesto, Roma tomatoes and Mornay sauce.

Chicken or Baby Shrimp Primavera

Chicken or baby shrimp tossed in Alfredo sauce and seasonal vegetables.

Chicken Provencal

Pan seared chicken breast topped with a rustic tomato-herb sauce.

Slow Roasted Pork Loin  
with apple chutney sauce

♣ Carved honey glazed ham

♣ Carved oven roasted turkey

♣ Carved savory top round

Fresh assorted rolls  
Coffee and iced tea

Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

♣ Carver fee will apply

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# PLATINUM BUFFET

Minimum 75 guests

## WELCOME RECEPTION

*Hors d'oeuvres*

*Or butler passed service*

*Choice of three hors d'oeuvres.*

*Two pieces prepared per guest.*

Array of seasonal fruit display with yogurt honey dipping sauce.  
Imported and Domestic cheese display with assorted crackers.  
Chilled shrimp and smoked salmon display with appropriate sides.

## DINNER

Signature House Salad

Blend of mixed green, fresh cucumber, cherry tomato, garden fresh bell pepper, julienne carrots, mushrooms and herb croutons. Dressing: Signature lemon basil vinaigrette, bleu cheese, ranch, honey mustard and thousand island.

## ENTRÉE

*Choice of Three entrées, two starches and one vegetable*

Boursin Stuffed Chicken

Chicken breast stuffed with boursin cheese, leeks and shitake mushroom, roasted red pepper sauce.

Hunter's Chicken

Roasted chicken breast smothered in wild mushroom and tomato demi-glace.

Dill Salmon

Pan seared Atlantic salmon served with dill cream sauce.

Roasted Pork Loin

Topped with stewed brandy apples.

Crab Crusted Halibut

Dungeness crab topped broiled Halibut with citrus buerre blanc.

Beef Tenderloin Medallions

Topped with wild mushroom demi-glace.

♣ Carved Leg of Lamb

with rosemary aioli and mint jelly.

♣ Carved Prime Rib

with horseradish cream sauce and herb au jus.

♣ Carved Savory Top Round

with horseradish cream sauce and herb au jus.

Fresh assorted rolls

Coffee and iced tea

Wedding Cake

*one serving per person*

♣ Butler passed service fee will apply

♣ Carver fee will apply

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# DOUBLE PLATINUM BUFFET

Minimum 75 guests

## WELCOME RECEPTION

*Hors d'oeuvres*

*Or butler passed service*

*Choice of four hors d'oeuvres.*

*Two pieces prepared per guest.*

Array of seasonal fruit display with yogurt honey dipping sauce.

Imported and domestic cheese display with assorted crackers.

Chilled seafood display to include slow poached jumbo shrimp, Alaskan crab claws and legs, shucked Chesapeake Bay oysters. Accompanied by cocktail sauce, horseradish and lemon wedges.

## DINNER

Signature House Salad

Blend of mixed green, fresh cucumber, cherry tomato, garden fresh bell pepper, julienne carrots, mushrooms and herb croutons. Dressing: Signature lemon basil vinaigrette, bleu cheese, ranch, honey mustard and thousand island.

## ENTRÉE

*Choice of Three entrées, two starches and one vegetable*

Boursin Stuffed Chicken

Chicken breast stuffed with boursin cheese, leeks and shitake mushroom, roasted red pepper sauce.

Hunter's Chicken

Roasted chicken breast smothered in wild mushroom and tomato demi-glace.

Dill Salmon

Pan seared Atlantic salmon served with dill cream sauce.

Roasted Pork Loin

Topped with stewed brandy apples.

Crab Crusted Halibut

Dungeness crab topped broiled Halibut with citrus buerre blanc.

Beef Tenderloin Medallions

Topped with wild mushroom demi-glace.

♣ Carved Leg of Lamb

with rosemary aioli and mint jelly.

♣ Carved Prime Rib

with horseradish cream sauce & herb au jus.

♣ Carved Tenderloin Au Pouive

with horseradish cream sauce and herb au jus.

Chocolate dipped strawberry station or

Wedding Cake

*one serving per person*

Fresh assorted rolls

Coffee and iced tea

♣ Butler passed service fee will apply

♣ Carver fee will apply

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# STARCHES & VEGETABLES

## STARCHES

Au gratin Potatoes  
Parmesan-mashed Yukon potatoes  
Olive oil roasted new potatoes  
Southern potato hash with bacon lardons  
Mashed sweet potatoes  
Brown sugar baked yams  
Herb rice pilaf  
Saffron and vegetable rice  
Wild rice thyme  
Linguini pasta  
Baked smoked cheddar polenta  
Haystack mountain goat cheese polenta

## VEGETABLE

Steamed seasonal vegetables  
Haricot verts with toasted almonds  
Southern style green beans  
Tomato Provencal  
Field peas and baby carrots  
Honey glazed basil carrots  
Stewed squash  
Ratatouille

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## DESSERTS

New York Style Cheesecake  
Smothered with fresh sliced strawberries compote

Warm Brownie  
Served alamode with hot fudge

Raveneaux Bourbon Bread Pudding  
Served hot and topped with a caramel sauce

Mini Dessert Display  
Assorted petite fours and tarts

Chocolate Covered Strawberries  
Fresh strawberries dipped in chocolate

Chocolate Cake

Sundae Bar  
*Minimum 30 guests*  
Includes crushed pecans, chocolate sauce,  
whipped cream, cherries, caramel, and sprinkles

Choice of Single flavor or Two Flavors

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## DISPLAYS

Fresh seasonal fruit display

Imported and domestic cheese tray

Combo fruit and cheese tray

Crudités of fresh vegetables

Chips with Dips

Tortilla chips with your choice of two of the following dips:

Chili con queso

Guacamole

Spinach and artichoke

House made Salsa

Chilled Seafood Display

Slow poached jumbo shrimp and Alaskan crab claws.

Accompanied by cocktail sauce, horseradish and lemon wedges

Smoked Salmon Display

Served with traditional accompaniments

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## ACTION STATIONS

### FAJITA STATION

Chef grilling beef and chicken fajitas served with cheddar cheese, grilled onion and peppers, guacamole and sour cream.

♣ Chef Attendant Fee applies

### ASIAN STIR FRY

Beef and chicken stir fry, Thai noodles, fried rice, assorted Julienne vegetables and spring rolls.

♣ Chef Attendant Fee Applies

### MASHED POTATO BAR

chives, sour cream, butter, bacon bits, mixed cheese, minced jalapenos, roasted bell peppers, roasted corn.

### PASTA BAR

Seasoned chicken and Italian sausage, Fettuccine and Penne pastas, marinara, Alfredo, and basil pesto sauces. Accompanied by assorted Julienne vegetables, fresh garlic bread, fresh herbs and Italian spices.

♣ Chef Attendant Fee Applies

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## AVAILABLE DRINK PACKAGES

### UNLIMITED BAR PACKAGES

*4 hours unlimited (each additional hour is extra)*

Beer, Wine, Champagne and Soda

Deluxe Open Bar

Premium Open Bar

### OPEN BAR PRICES

*Charged as consumed on a per drink basis*

*Bartender fee will apply*

House Wines

*Includes cabernet sauvignon, chardonnay, white zinfandel and champagne*

Domestic Bottled Beer

Imported Bottled Beer

Deluxe Mixed Drinks

Premium Mixed Drinks

Sodas

### CASH BAR

*Bartender fee will apply*

House Wines

*Includes cabernet sauvignon, chardonnay, white zinfandel and champagne*

Domestic Bottled Beer

Imported Bottled Beer

Deluxe Mixed Drinks

Premium Mix Drinks

Sodas

### NON-ALCOHOLIC BEVERAGES

Juices (Orange, Grapefruit, Tomato)

Fruit Punch (3 gallon minimum)

Coffee

Iced Tea

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#### Deluxe Bar

Rum: House

Vodka: House

Gin: House

Scotch: House

Bourbon: House

Tequila: House

Coors Light, Bud Light,

Miller Lite, Shiner Bock

House Cabernet, Chardonnay,  
Champagne and White Zinfandel

#### Premium Bar

Rum: Bacardi Light Rum

Vodka: Smirnoff, Ketel One

Gin: Bombay, Tanqueray

Scotch: J&b, Dewars

Bourbon: Jack Daniel's, Crown Royal

Tequila: Sauza Gold

Coors Light, Bud Light, Miller Lite,

Shiner Bock, Corona, Heineken

House Cabernet, Chardonnay,  
Champagne and White Zinfandel

All prices are subject to a 7.25% tax and 20% service charge

## GENERAL INFORMATION

### ROOM SET-UP INFORMATION

ROOM	ROOM SET-UP FEE BEFORE 4:00P.M	ROOM SET-UP FEE AFTER 4:00P.M.	OCCUPANCY
Grand Ballroom	\$200 \$300 \$500	\$500 Sunday - Thursday \$750 Friday \$1000 Saturday	200-250
Pavilion A	\$50	\$100	60-70
Pavilion B	\$50	\$100	30-40
Pavilion C	\$50	\$100	30-40
Pavilion A, B, & C	\$125	\$300	120-150
Terrace	\$300	\$400	120-150
Swimming Pool	\$200	\$200	150
♣ Lounge	\$125	\$250	50-60
♣ Windows	\$200	\$500	60-70

♣ (Availability for lounge and windows is limited)

A non-refundable deposit in the amount of \$1000 and a signed contract is required to hold a date. The deposit is applied toward the balance.

Members receive a %25 discount on the room set-up fee.

Our military service men and women receive a 50% discount from the room set-up fee.

### FOOD & BEVERAGE MINIMUMS

A food and beverage minimum for events is applied.

Price available upon request.

Functions are booked in increments of 5 hours or less. Afternoon events must be completed by 4:00. Events lasting more than 4 hours will be billed a fee of \$400 for each additional hour.

- ♣ All food and beverages consumed at Raveneaux Country Club must be purchased from Raveneaux Country Club. No food or beverage may be brought in or removed from Raveneaux Country Club. Exceptions are made for wedding and specialty cakes.
- ♣ A 7.25% tax and a 20% service charge will be added to all food and non-alcoholic beverages. A 20% service charge will be added to all alcoholic beverages.
- ♣ All food and beverage prices are subject to changes unless a signed contract for a specific date is on file.
- ♣ Revisions to the signed contract must be in writing, approved and signed by the Chef and Food and Beverage Manager, and must be made at least (7) days prior to the event.

- ♣ The Guarantee is the number for which you will be charged. This final guarantee number must be given at least seven (7) days prior to the event.
- ♣ Raveneaux Country Club requires all non-member functions be paid in full. In some cases, some items are projected. In the event that the final charges are more than the payment, the final payment is due immediately following the event. For your convenience, credit card information may be placed on file to cover these expenses. If final payment is not made immediately following the event, a charge of \$50.00 a day will be applied until the final payment is received.
- ♣ Members will have 50% of the projected cost applied to their account. The final 50% and any additional charges will be added to their account at the end of the event.
- ♣ The Club is not responsible for the damage or loss of any merchandise, decorations or articles left in the Club before, during or after an event.

## AVAILABLE MISCELLANEOUS ITEMS

Screen  
Projector  
P/A System  
Baby Grand Piano  
Wedding Ceremony  
Valet

All prices are subject to a 7.25% tax and 20% service charge