



**RAVENWOOD**  
GOLF CLUB

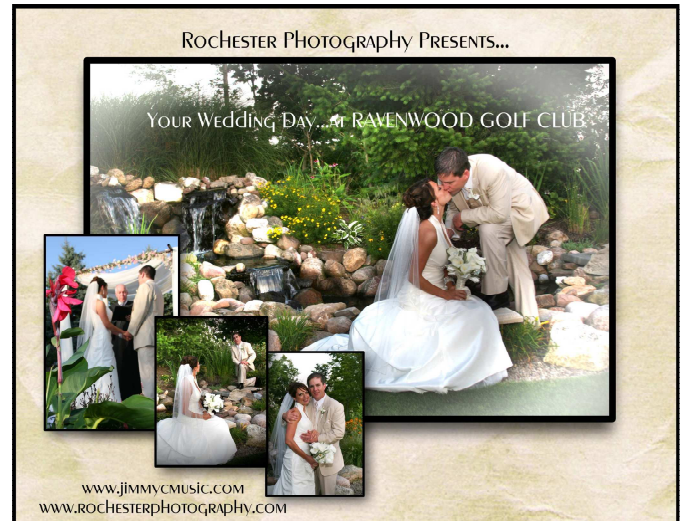
*Personalized Service*

+

*Exceptional Value*

*in an*

*Elegant Golf Club Setting*



*Thank you for considering Ravenwood Golf Club for your wedding day. We realize that this is a special time in your life and our experienced staff will work diligently to provide you and your guests with a day to remember. We pride ourselves in customizing each wedding to suit the bride and groom's desires.*

*The room that we host our receptions in is a 3600 sq ft. banquet room overlooking the breathtaking landscape of our championship golf course. This room has sliding glass doors which can be opened up to the adjacent garden with a lighted waterfall.*

*The following amenities can also be included with each event:*

- *Use of the 3,000 square foot adjoining garden area with lighted waterfall*
- *With the Pine Hurst and Augusta package you receive our conference center to get ready in*
- *Complimentary transportation for photo opportunities on our beautiful golf course*
- *Open Bar, Cash Bar, or Consumption Bar options available*
- *Complimentary parking for all guests*
- *A Ravenwood Representative to assist in coordinating your event*

*The cost for renting the facility starts at \$1,500.00. For your dining needs we have put together a compilation of suggested menus to assist in your decision or we can always customize one for your event. The subsequent menus are just a sampling of the selections available for your special day.*

*I hope that you highly consider our facility for your special day. Please do not hesitate to contact me at (585) 924-6725.*

*Thank you for your interest in Ravenwood Golf Club & I look forward to meeting with you.*

Sincerely,

*Jennifer Gossage*

Jennifer Gossage

Events Coordinator/ Director of Food & Beverage



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# Beverage Services

## Bottled Beer

Price: \$3.50 \$4.00

Labatt Blue, Heineken, Budweiser, Corona, Yuengling Lager, Guinness, Labatt Blue Light, Coors Light, Heineken Light, Bud Light, Miller Light, Michelob Ultra & Smirnoff Ice  
(Choice of Four)

## Champagne Toast

Price: \$1.75 per person

Henri Merchant Extra Dry, Cook's Asti Spumante or any champagne available at market price

## Coffee

Price: \$12.00 per urn

Regular or Decaffeinated  
Featuring Rochester's locally roasted "Spin Caffé" coffee. Freshly ground & brewed on premises.

## Soft Drinks

Price: \$1.50

Assorted Coca-Cola Products

## Cocktails

Price: \$5.00 - 7.50 per drink

Absolute, Skyy Flavors, Kettle One, Bacardi, Malibu, Captain Morgan, Tanqueray, Bombay Sapphire, Jack Daniels, Jim Beam, Black Velvet, Maker's Mark, Dewar's, Glenlivet, Jameson, Seagram's Seven, Southern Comfort & Jose Cuervo

## Punch

Price: \$45.00 - 80.00 per gallon

Fruit Punch, Vodka Fruit Punch, Champagne Fruit Punch & Whiskey Sour Punch

<i>OPEN BAR PACKAGES</i>	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>	<i>4 Hours</i>
<i>Soda Bar</i>	\$ 4.00	\$ 6.00	\$ 8.00	\$ 10.00
<i>Beer, Wine &amp; Soda Bar</i>	\$9.00	\$14.00	\$18.00	\$ 21.00
<i>Call Bar</i>	\$11.00	\$18.00	\$ 21.00	\$ 24.00
<i>Premium Bar</i>	\$15.00	\$ 23.00	\$ 26.00	\$ 29.00

Consumption & Cash Bar available as well

The above prices do not include 7.5% Sales Tax, 19% Service Fee and Room Fee.



# Room Rental Packages

## *The Golf Club Package*

**Price: \$1,500**

*Banquet Room Fee Includes:*

Guest Tables, Decorated Head Table, Cake Table, DJ Table, Guest Book Table, Gift Table, China, Flatware, Glassware, Centerpieces, Linens, & Decorative Lighting

## *Oak Hill Package*

**Price: \$1,800**

*Banquet Room Fee Includes:*

Guest Tables, Decorated Head Table, Cake Table, DJ Table, Guest Book Table, Gift Table, China, Flatware, Glassware, Centerpieces, Linens, Decorative Lighting, & a 16x16 Dance Floor

## *Pine Hurst Package*

**Price: \$2,000**

*Banquet Room Fee Includes:*

Guest Tables, Decorated Head Table, Cake Table, DJ Table, Guest Book Table, Gift Table, China, Flatware, Glassware, Centerpieces, Linens, Decorative Lighting, 16x16 Dance Floor, Ceremony, 100 ceremony chairs, Decorated Archway, & Runner

## *Oakmont Package*

**Price: \$2,400**

*Banquet Room Fee Includes:*

Guest Tables, Decorated Head Table, Cake Table, DJ Table, Guest Book Table, Gift Table, China, Flatware, Glassware, Centerpieces, Linens, Decorative Lighting, 16x16 Dance Floor, & a 30 x 55 White Frame Tent

## *Augusta Package*

**Price: \$2,800**

*Events Patio Room Fee Includes:*

Guest Tables, Decorated Head Table, Cake Table, DJ Table, Guest Book Table, Gift Table, China, Flatware, Glassware, Centerpieces, Linens, Decorative Lighting, 16x16 Dance Floor, Ceremony, Decorated Archway, Runner, a 30 x 55 White Framed Tent & 150 Ceremony Chairs

## *Additional Items*

**Add to any package:**

- White Chair or Brown Armed Chair \$1.25 each
- White Chair Cover and Brown Sash \$4.25 per
- Assorted Color - Chair Cover and Sash \$5.50 per
- 6 Ceremony Decorative Flower Pots \$75.00
- Table Runner 12" x 90" \$6.50 per
- 21 x 21 Dance Floor for an additional \$200.00  
*(replacing 16 x 16 dance floor in package)*

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**RAVENWOOD**  
GOLF CLUB

# Wedding Packages



## *Ravenwood's Inclusive Wedding Package*

**Price: TBD**

*Customized Package Includes:*

DJ Package, Wedding Cake,  
Photographer, Videographer,  
Chair Covers and Sashes,  
Florist, Shuttle Service to hotel  
Honeymoon Suite Hotel Room

## *Custom Cake Package*

**Price: \$2.00 - \$5.50 per person**

*Homemade Wedding Cake Includes:*

Your choice of : Vanilla, Cheesecake, Chocolate, Almond,  
Carrot, Lemon, and many more

Frostings: Buttercream and Fondant

Fillings: Buttercream, Lemon, Chocolate Ganache,  
Strawberry, Raspberry, Almond, Chocolate Fudge,  
Chocolate Hazelnut, and more

\*Cake always fresh and never frozen

## *DJ Package*

**Price: \$725.00**

*7 Hour DJ package includes ceremony music includes:*

1 hour ceremony package – 1 powered speaker, lavalier  
microphone, 1 or 2 cordless microphone, prelude music

6 hour reception package – your music choices

## *Photographer Videographer Package*

**Price: TBD**

*Photographer and Videographer Includes:*

5 hours of full coverage Photography and Videography

Writes to pictures, All images, CD's, Wedding album

## *Honeymoon Hotel Suite Package*

**Price: \$149.00**

*Package Includes:*

Honeymoon suite has king size bed, Jacuzzi tub, living  
room, kitchenette, Continental breakfast

## *Additional Items*

**Add to any package:**

Florist Package, Customized wine bottle favors, Cigar  
Roller, Photo Booth, Chocolate Fountain, Candy or  
Ice cream bar

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GOLF CLUB

## Entrée Selections



### *Pork*

*Baked Ham ~ Slow roasted ham in a brown sugar glaze (carving station option)*

*Grilled Pork Chop ~ Lightly seasoned and topped in a apple marinade*

*Pork Tenderloin ~ Slow roasted herb crusted tenderloin (carving station option)*

### *Fish*

*Tilapia Filet ~ Lightly breaded tilapia filet sautéed in onion, garlic topped in a cream sauce*

*Grilled Salmon ~ topped in a homemade maple teriyaki glaze*

*Sautéed Sea bass ~ sautéed in an olive oil*

### *Poultry*

*Roasted Turkey Breast ~ Lightly seasoned with onions, garlic & black pepper (carving station option)*

*Chicken Marsala ~ Lightly breaded boneless skinless chicken breast sautéed in butter, marsala wine and mushrooms*

*Chicken Florentine ~ Lightly breaded boneless skinless chicken breast, sautéed spinach, onion, garlic in a cream sauce*

*Chicken French ~ Boneless skinless chicken breast coated in an egg wash battered in Parmesan, Parsley, breadcrumbs sautéed in butter, lemon, garlic and sherry wine*

### *Pasta*

*Pasta Primavera ~ Farfalle pasta sautéed in garlic, olive oil, red peppers, grape tomatoes, green and yellow squash & onions*

*Penne Alfredo ~ Homemade Alfredo sauce freshly prepared with parmesan cheese*

*Lasagna ~ Homemade Lasagna made with four cheeses, our homemade marinara sauce and your choice of Veggie, Cheese or Meat*

### *Beef*

*Roast Loin of Beef ~ Perfectly roasted sliced and served in a rich gravy*

*Ribeye Steak ~ 6 oz slow roasted and then grilled steak*

*Filet Mignon ~ 8 oz grilled filet*



# RAVENWOOD GOLF CLUB

*Prime Rib ~ Slow Roasted prime rib of beef served with Au jus (carving station option)*

*Tenderloin of Beef ~ Mouth watering beef tenderloin, lightly seasoned and slowly roasted (carving station option)*

## *Salad Selection*

*Garden Salad ~ mixed greens with fresh garden vegetables with croutons and served with Ranch and Italian Dressings*

*Caesar Salad ~ romaine lettuce tossed with parmesan cheese, croutons and Caesar dressing*

*Citrus Spinach Salad ~ Fresh cut spinach tossed with mandarin oranges, pine nuts and a homemade citrus dressing*

*Greek Salad ~ Mixed greens tossed with feta cheese, olives, red onions in light vinaigrette*

## *Bread Selection*

*Breadsticks*

*Garlic French Bread*

*Rolls and Butter*

## *Entrée Sides Selection*

*Roasted Red Potatoes*

*Rice Pilaf*

*Roasted Garlic & Mushroom Risotto*

*Garlic Smashed Potatoes*

*White Rice*

*Sweet Corn Risotto*

## *Ice Cream Station*

*\$3.75 per person*

*Choose 4 flavors: Strawberry, Chocolate, Mint Chip, Vanilla, Cookies n Crème, or Chocolate Peanut Butter*

*Choice of 2 toppings: PB Cups, Sprinkles, Snickers, Oreos or Nuts*

*Served with: Whip Cream, cherries & chocolate syrup*

## *Candy Bar*

*\$3.75 per pound*

*Choose of assorted hard candy or chocolates - Includes candy jar display: with bags for guests to take candy home*

## *Chocolate Fountain*

*\$3.75 per person*

*Choose 3 items: strawberries, bananas, melon, pineapple, pretzels, cookies, marshmallows, cake, & brownies*

*The above prices do not include 7.5 %Sales Tax, 19% Service Fee, and Room Fee.*





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GOLF CLUB

## *Saint Andrews Buffet*



### *Selection of Hors D'Oeuvres*

*Array of Fresh Fruit*

*Spanakopita*

*Spinach & Artichoke Dip served with Homemade Tortilla Chips*

### *Served on Every Table*

*Greek Salad*

*Garlic Bread*

### *Dinner Buffet Selection*

*Steamed Seasonal Vegetables*

*Roasted Garlic & Mushroom Risotto*

*Two Carving Stations:*

*Roasted Prime Rib of Beef & Roasted Turkey Breast*

### *Beverage Station*

*Regular and Decaffeinated Coffee, with assorted Teas*

**\$27.99/per person**

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**RAVENWOOD**  
GOLF CLUB

## *The Congressional Buffet*



### *Selection of Hors D'Oeuvres*

*Vegetable Crudités with Dip*

*Cheese Straw Puff Pastries*

*Bruschetta with Baguette Slices*

### Served on Every Table

*Caesar Salad*

*Breadsticks*

### Dinner Buffet Selection

*Steamed Seasonal Vegetables*

*Mashed Potatoes*

*Char grilled Beef Tenderloin*

*Chicken French*

*Pasta Primavera*

### Beverage Station

*Regular and Decaffeinated Coffee, with assorted Teas*

**\$28.99/per person**

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GOLF CLUB

*The Royal Troon*

*Served Dinner*



**Selection of Hors D'Oeuvres**

*Bruschetta with Baguette Slices*  
*Fresh Vegetable Crudités with Dip*  
*Meatballs with Marinara Sauce*  
*Scallops wrapped in Bacon*

**Served on Every Table**

*Citrus Spinach Salad*  
*Breadsticks*

**Dinner Buffet Selection**

*Steamed Seasonal Vegetables*  
*Rice Pilaf*

*Choice of:*

*Tenderloin Steak*  
*Grilled Tilapia*  
*Chicken Marsala*

**Beverage Station**

*Regular and Decaffeinated Coffee, with assorted Teas*

**\$29.99/per person**

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*Pine Valley*

*Grazing Stations*



*Hors D'Oeuvres Station*

*Beef Wellington*  
*Bruschetta with Baguette Slices*  
*Vegetable Crudités with dip*  
*Cheese Straw Puff Pastries*

*Salad Station*

*Garden Fresh Salad*  
*with Assorted Vegetables (Carrots, Cucumbers, Peppers)*  
*with Toppings (Croutons)*  
*and Dressings (Italian & Ranch)*

*Pasta Station*

*Pasta with choice of: Marinara and Alfredo*  
*and Breadsticks*

*Carving Station*

*Roasted Pork Tenderloin*  
*Roasted Prime Rib of Beef*  
*with Roasted Red Potatoes*

*Beverage Station*

*Regular and Decaffeinated Coffee, with assorted Teas*

**\$31.99/per person**

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# Hors D'Oeuvres



- Chocolate Covered Strawberries** **\$75.00** serves 100 people  
~ Fresh Plump Strawberries covered in Chocolate
- Bruschetta Display** **\$250.00** serves 100 people  
~ Beefsteak Tomato Bruschetta served with Extra Virgin Olive Oil, Roasted Garlic, Shredded Parmesan, & Fresh Basil
- Seasonal Fresh Fruit Display** **\$325.00** serves 100 people  
~ Strawberries, Assorted Melons, Grapes, and Pineapple, garnished with Fresh Berries
- Fresh Vegetable Display** **\$325.00** serves 100 people  
~ Freshly Sliced Celery, Cauliflower, Broccoli, Cucumbers, Peppers, and Baby Carrots served with Ranch Dressing
- Cheese Display** **\$375.00** serves 100 people  
~ Display of Jalapeño, Cheddar & Swiss Cheeses served with Assorted Crackers, garnished with Fresh Berries

**ALL HORS D'OEUVRÉS MAY BE PURCHASED IN ADDITION TO ANY DINNER PACKAGE.**

<b>Cheese Straw Puff Pastry</b> – French puff pastry twists with sharp Cheddar Cheese	\$49	Serves 25	100 pieces
<b>Quesadillas</b> - Flour Tortilla filled with Cheddar Cheese and Chicken	\$49	Serves 25	100 pieces
<b>Meatballs</b> served in a Marinara Sauce	\$59	Serves 25	100 pieces
<b>Spinach &amp; Artichoke Dip</b> served with Tortillas Chips	\$59	Serves 25	1 bowl
<b>Homemade Mexi-Dip</b> served with Tortillas Chips	\$59	Serves 25	1 bowl
<b>Buffalo Chicken Wonton</b> – Buffalo chicken in bleu cheese pocketed in a won ton wrap	\$69	Serves 25	100 pieces
<b>Mozzarella Sticks</b> served in a Marinara Sauce	\$79	Serves 25	100 pieces
<b>Jalapeno Poppers</b> filled with cheese and served with Ranch Dressing	\$79	Serves 25	100 pieces
<b>Baked Brie with Raspberry</b> - Baked Brie Cheese wrapped in a puffed pastry and topped with Raspberry preserve	\$79	Serves 25	100 pieces
<b>Array of Fresh Fruit</b> – Strawberries, Melons, Grapes, and Pineapple Tray	\$89	Serves 25	1 tray
<b>Fresh Veggies</b> - Carrots, Celery, Broccoli, Cucumbers, Peppers w/ ranch dressing	\$89	Serves 25	1 tray
<b>Beef Wellington</b> - Beef Tenderloin Medallions & mushroom cream in a puff pastry	\$99	Serves 25	100 pieces
<b>Buffalo Chicken Wings</b> - served with Blue Cheese	\$99	Serves 25	100 pieces
<b>Chicken Tenders</b> - served with Honey Mustard and BBQ sauce	\$99	Serves 25	100 pieces
<b>Spanakopita</b> - Spinach, cream cheese, Greek Feta Cheese, wrapped in a flaky phyllo	\$99	Serves 25	100 pieces
<b>Crabmeat Mushroom Caps</b> – Mushroom caps filled with snow crabmeat	\$109	Serves 25	100 pieces
<b>Crab Cakes</b> - Fresh Lump Crab mixed with spices, breadcrumbs, green, yellow & red peppers	\$129	Serves 25	100 pieces
<b>Display of Cheeses</b> – Cheddar, Swiss, and Pepper Jack served with Assorted Crackers	\$139	Serves 25	1 tray
<b>Crabmeat Rangoon</b> – Snow Crabmeat in cream cheese pocketed in a won ton wrap	\$159	Serves 25	100 pieces
<b>Scallops In Bacon</b> - Scallops wrapped in apple wood bacon	\$159	Serves 25	100 pieces
<b>Shrimp Cocktail</b> – 26 Ct Tail-on Shrimp over a bed of ice served with cocktail sauce	\$169	serves 20	100 pieces

The above prices do not include 7.5 %Sales Tax, 19% Service Fee, and Room Fee.

