



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.

We hope that you highly consider our facility for your special day. Please do not hesitate to contact us at (585) 924-6725 or (585) 924-6716.

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

Sincerely, *Jennifer Gossage*

Ronnie Weber

Jennifer Gossage
Events Coordinator/ Director of Food & Beverage

Ronnie Weber
Events Coordinator



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
Freshly ground & brewed on premise.

Soft Drinks

Price: \$1.50

Assorted Coca-Cola Products

Cocktails

Price: \$5.00 - 7.50 per drink

Absolut, 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 & 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, 20% Service Fee, and Room Fee.

Room Rental Packages



The Golf Club Room 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 Reception 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 Ceremony & Reception 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 Reception Package

Price: \$2,500

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, 16x16 Dance Floor, & a 30 x 55 White Frame Tent

Augusta Ceremony & Reception Package

Price: \$2,900

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

Photo Booth Option

1 hour - \$350
2 hours - \$675
3 hours - \$975
4 hours - \$1,250
5 hours - \$1,500
6 hours - \$1725

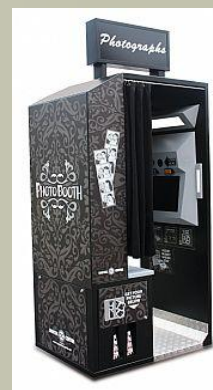


Photo Strips-
*Authentic
*Unlimited
*Unique Styles
*Assorted Props
*Double Strips
*Fast Printing
*Never Fade

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Additional Items



Ceremony Items

White Plastic Folding Chairs \$ 1.50 each

Brown Plastic Wooden Armed Chairs \$1.50 each

6 Decorative Flower Pots \$75.00

Reception Items

Specialty Napkins in an array of colors \$.50 each

Chair Covers and Sashes (Assorted colors) \$4.25–5.50 each

Assorted Color Table Runner 12" x 90" \$6.50 each

21 x 21 Dance Floor for an additional \$200.00
(replacing 16 x16 dance floor in package)

Preferred Vendor

Florist

Hopper Hills Florist – www.hopperhills.com - Victor
Bloomers – www.bloomersloral.com - Bloomfield
Bouquets by Bonnie - bouquetsbybonnie.com - Fairport
Marguerite – www.margueritefloral.com – Pittsford
Stacy K – www.stacykfloral.com - Rochester

Bakeries

Sweets By Marie – www.sweetsbymarie.com – Farmington
Vanilla Swirl – www.vanillaswirl.com – Fairport
Dolce Cupcakery – www.dolcecupcake.com – Pittsford
Premier Pastry – www.premier-pastry.com - Rochester

Hotels

Hampton Inn – hamptoninn.hilton.com/victor - Victor
Homewood Inn – homewoodinn.hilton.com/victor -Victor
Best Western Victor – victor.hotelreservation.com - Victor
Woodcliffe – woodcliffehotelspa.com - Victor
Holiday Inn Express – hiexpress.com -Victor

Photographer Videographer

Ultimate Images – www.uiphoto.com - Macedon
Preferred Photography – www.pphotoinc.com - Rochester
Whelpley Albanese - whelpleyandalbanese.com- Rochester
Ross Weddings – www.rossweddings.com – Rochester

Car Service

Chosen Spot Car Service – 585.613.8010 - Canandaigua
S & S Limousine – www.sslimousine.com - Rochester
Taxi – www.mrdependabletaxi.com - Victor

DJ's and Bands

Tunes by Todd – www.tunesbytodd.com - Webster
Whirl n Disc – www.whirlndiscdj.com - Rochester
Shotgun Music – www.shotgunmusicdjs.com - Victor
Radio Nation Band – radionationband.com - Rochester

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Entrée Selections



Pork

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

Grilled Pork Chop ~ Lightly seasoned chop, topped in an apple marinade

Pork Tenderloin ~ Slow roasted herb-rusted tenderloin (carving station option)

Fish

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

Chicken French ~ Boneless, skinless chicken breast coated in an egg wash batter with parmesan, parsley, breadcrumbs and then 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 with rich gravy

Ribeye Steak ~ 6 oz slow roasted, then grilled steak

Filet Mignon ~ 8 oz grilled filet



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, 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 and 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

Choice of 4 flavors: Strawberry, Chocolate, Mint Chip, Vanilla, Cookies n Crème, or Chocolate Peanut Butter

Choice of 2 toppings: PB Cups, Sprinkles, Snickers, Oreo's or Nuts

Served with: Whip Cream, Cherries & Chocolate Syrup

Candy Bar

\$3.75 per pound

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

Chocolate Fountain

\$3.75 per person

Choice of 3 items: strawberries, bananas, melon, pineapple, pretzels, cookies, marshmallows, cake, or brownies

Saint Andrews Buffet



One Hour Selection of Hors D'Oeuvres

Array of Fresh Fruit Display

Baked Brie with Raspberry

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

The above prices do not include 7.5 %Sales Tax, 20% Service Fee, and Room Fee.



The Congressional Buffet

One Hour 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

The above prices do not include 7.5 %Sales Tax, 20% Service Fee, and Room Fee.



The Royal Troon

Served Dinner



One Hour Selection of Hors D'Oeuvres

Buffalo Chicken Wontons

Fresh Fruit Display

Meatballs with Marinara Sauce

Scallops Wrapped in Bacon

Served on Every Table

Citrus Spinach Salad

Breadsticks

Served Dinner 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

The above prices do not include 7.5 %Sales Tax, 20% Service Fee, and Room Fee.



Pine Valley

Grazing Stations



One Hour Hors D'Oeuvres Station

Buffalo Chicken Wing Dip with Tortillas
Bruschetta with Baguette Slices
Vegetable Crudités with dip
Cheese Straw Puff Pastries

Salad Station

Fresh Garden Salad
with Grape Tomatoes, Carrots, Cucumbers, Peppers, Mushrooms
with Croutons and Italian & Ranch Dressing

Pasta Station

Penne and Farfalle Pasta with choice of: Marinara and Alfredo
served with sautéed fresh vegetables 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

\$29.99/per person

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Hors D'Oeuvres



Chocolate Covered Strawberries ~ Fresh Plump Strawberries covered in Chocolate
Bruschetta Display

~ Beefsteak Tomato Bruschetta served with Extra Virgin Olive Oil, Roasted Garlic, Shredded Parmesan, & Fresh Basil

\$100.00 serves 100 people
\$250.00 serves 100 people

Seasonal Fresh Fruit Display

~ Strawberries, Assorted Melons, Grapes, and Pineapple, garnished with Fresh Berries

\$325.00 serves 100 people

Antipasto Display

~ Marinated Artichokes, Sliced Pepperoni, Genoa Salami, Roasted Red Peppers, Olives, Fresh Mozzarella, dressed with Seasoned Extra Virgin Olive Oil

\$350.00 serves 100 people

Cheese Display

~ Display of Imported Cheeses and Jalapeño, Cheddar, & Swiss Cheeses, served with Assorted Crackers and garnished with Fresh Berries

\$375.00 serves 100 people

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

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

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