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*Culinary attendant suggested

**Culinary attendant required

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Breakfast Buffets

Freshly squeezed juices, regular and decaffeinated coffee, and assorted hot teas are included

The Classic Continental
Seasonal fruit smoothie
Freshly sliced fruit and berries
Assorted individual organic yogurts
House-made granola
Assorted breakfast pastries, Danish, bagels
Unsalted butter, house-made preserves, assorted cream cheeses

Good Start Breakfast
Freshly sliced fruit and berries
Strained Greek yogurt parfait, house-made granola
Assorted breakfast pastries, Danish, unsalted butter, house-made preserves
Steel-cut oatmeal with raisins, brown sugar, toasted pecans
Frittata with Wisconsin cheddar cheese, scallions, roasted sweet bell pepper, Yukon gold potatoes
Brioche French toast with maple syrup
Spicy Chicken Sausage
Thick cut bacon

Batter-Up Breakfast
Freshly sliced fruit and berries
Assorted breakfast pastries, Danish, unsalted butter, house-made preserves
Breakfast slider with toasted English muffin, egg, griddled ham, cheddar cheese
Pancakes with blueberry compote and maple syrup
Red skin potatoes, sweet onions, bell peppers
Pork sausage
Thick cut bacon

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**Culinary attendant required
Brunch Buffet

Freshly squeezed juices, regular and decaffeinated coffee and assorted hot teas are included

Brunch Buffet

Freshly sliced fruit and berries
Roasted cauliflower couscous salad with gem lettuce, dried cherries, mango vinaigrette
Bagel bar with port and red onion cream cheese, ample bacon cream cheese, plain cream cheese
Frittata with charred broccoli, red bell pepper
Buttermilk fried chicken, honey butter, lemon
Breakfast potatoes, sweet peppers, onions, chives
Smoked bacon

Mimosa, Bellini, Bloody Mary Bar
Selection of fresh juices and garnishes

Breakfast Enhancements

Toasted English Muffin
Egg, griddled ham, cheddar

Egg White Frittata
Zucchini, Capriole Farm goat cheese, chives, semi-dried plum tomato

Omelet Station **
Ham, bacon, sausage, smoked salmon, sweet bell peppers, tomatoes, mushrooms, onions, spinach, assorted cheeses

Steel Cut Oatmeal
Raisins, brown sugar, dried cranberries, cherries

Brioche French Toast
Maple Syrup

Waffle Station *
Breakfast Plated

Freshly squeezed juices, regular and decaffeinated coffee, and assorted hot teas are included

Scrambled Eggs with your choice of bacon or sausage, served with skillet potatoes and a fresh fruit garnish.

Warm French Toast and Sweet French Toast served with warm maple syrup, whipped buttered roses, and your choice of bacon or sausage served with skillet potatoes, and a fresh fruit garnish.

Chicken Champagne Crepes with tender chicken pieces with mushrooms wrapped in thin crepes topped with Champagne Vin Blanc served with confetti rice pilaf and asparagus bundle.

River Forest Homemade Quiche with Lorraine cheese, spinach and mushroom, or Mediterranean Quiche served with skillet potatoes and fresh fruit.

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Themed Breaks

Snack Shoppe
Raw almonds, salted peanuts, M&M’s™, dried cranberries, banana chips, mini chocolate covered pretzels, mini yogurt covered pretzels, Reese’s Pieces™

Salty and Sweet
Fair trade chocolate bark and salted caramels, chocolate covered pretzels, individual bags of kettle cooked potato chips, house-made spicy nut mix, popcorn, caramel corn

A Little Healthier
Seasonal organic vegetable crudité, za’atar spiced hummus, pita, heirloom apples, artisan cheese, raw almonds

RFC Cart
Buttered popcorn, caramel popcorn peanuts, Cracker Jacks

Sweet
Fresh baked cookies, brownies, mini assorted cupcakes, assorted shortbread cookies, fig newtons, pecan bars

Special Treats
Garrett Popcorn™ | (per pound)
Granola Bars |
M&M’s™, KirkKats™, Reese’s Peanut Butter Cups™, Twix™, Snickers™, Chips |
Bags of kettle cooked potato chips, Natural Sins fruit chips |

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Lunch Buffets

Regular and decaffeinated coffee and assorted hot teas are included

South of the Border Buffet
Tortilla soup with radish, queso fresco, tortilla
Mexican chopped salad with baby iceberg, black beans, tortilla strips, añejo cheese, pepitas, pickled tomatillos, cilantro ranch dressing
Watermelon salad with Arcadian lettuce, cucumber, orange supremes, queso fresco and orange jalapeño dressing
Chicken enchiladas handmade with cotija cheese and salsa roja
Marinated grilled flank steak with tomatillo salsa
Beer braised black beans with epazote, farmers cheese, crispy plantain chips
Arroz verde with sweet onion and cilantro
Churros with spiced chocolate
Tequila-lime tart

Enhancements
Guacamole with Tortilla Chips

Italian Market Buffet
Vegetable minestrone soup with parsley pesto bruschetta
Radicchio and arugula salad with shaved Parmigiano-Reggiano, focaccia crouton, picked apple, Meyer lemon vinaigrette
Caprese salad with fresh mozzarella, micro basil, roasted cherry tomatoes, date balsamic vinaigrette
Eggplant Parmesan with seasonal vegetables, sheep’s milk ricotta, house-made marinara sauce
Chickpea crusted chicken piccata with sautéed green beans, capers, parsley, lemon
Roasted seasonal vegetables
Artisan rolls and butter
Tiramisu, mascarpone cream, coffee, cocoa

Pistachio-ricotta cannoli

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Enhancements
Cavatappi Pasta
Rapini, blistered tomato pomodoro, zucchini, summer squash, Parmigiano-Reggiano
Meatballs
Barolo wine sauce with Parmigiano-Reggiano

Express Lunch

The Golfer Special
Soup Du Jour
Salad Bar with Two Composed Salads
Grilled Chicken Breasts with Barbecue, Teriyaki, Spicy Buffalo Sauces on the side
Italian Beef and Sausages
Grilled Burgers and Cheeseburgers
Beer Brats
Steal Fries
Fresh Sliced Fruit
Cookies, Brownies, and Ice Cream Bars

Executive Lunch
Soup Du Jour
Caesar Salad Bar with Chicken
Waldorf Salad
Garlic Rosemary Chicken with Roasted Garlic Sauce
Grilled Lemon Pepper Tilapia with Sun Dried Tomatoes and Lemon Caper Drizzle
Grilled 4-oz. Sirloin Steak with Sautéed Button Mushrooms
Cheesy Loaded Whipped Buttermilk Potatoes
Sautéed Green Beans, Carrots, Red Peppers
Grilled Vegetable Platter
Cookies, Brownies, Mini Dessert Bars

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Sandwich Buffets

Regular and decaffeinated Seattle’s Best™ coffee and assorted hot teas are included.

RFCC Sandwich Buffet
Select one soup, two salads, three sandwiches and two desserts

Soups
Home-style chicken noodle with oyster crackers
Vegetable minestrone with parsley pesto bruschetta
Tomato soup with fresh chevre, basil oil
Broccoli and Pleasant Ridge cheddar soup with broccoli couscous, pretzel crouton
Sweet corn soup with Dungeness crab, sherry-glazed finocchiona

Salads
Iceberg Lettuce, Creamy Roquefort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish
Waldorf Salad Mixed Greens, Candied Walnuts, Sundried Cherries, Poached Pear with Poppy Seed Dressing and Gorgonzola
Caprese Salad Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Dressing
Mission Fig Salad, Mixed Greens, Mission Figs, Goat Cheese, Raspberries, and Apple Dressing
Grilled Hearts of Romaine Caesar Salad, Hearts of Romaine, Roasted Red Pepper, Croutons, Parmesan Cheese, and Creamy Caesar Dressing
Champagne Salad, Bibb Lettuce, Mixed Greens, Sliced Kiwi, Strawberries, Toasted Almonds, Brie Cheese, Champagne Dressing
Countryside Salad Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Egg, Croutons, and Country French Dressing
Italian Chop Salad Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Prosciutto, Crumbled Gorgonzola Cheese, Italian Dressing

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Sandwiches
Ham and Swiss with lettuce, tomato, onion and herb Dijonnaise on ciabatta bun
Grilled chicken salad wrap with pickled Gala apples, shaved fennel, grilled red onion, Havarti cheese and lemon dressing on tomato basil tortilla
Greek salad wrap with fried artichoke, shredded baby iceberg, cucumber, marinated feta, sliced kalamata olive, lemon-oregano vinaigrette in a spinach wrap
Roast beef with onion jam, smoked cheddar, horseradish spread on a pretzel roll
Smoked turkey club with thick-cut bacon, avocado aioli, lettuce, tomato and pickle on Tuscan potato bun
Albacore tuna salad with celery, banana peppers, chopped farm egg, preserved lemon, fines herbes dressing on nine grain whole wheat
Grilled portobello sandwich with daikon sprouts and black garlic cream cheese on an everything bagel.

Dill pickle spears served on the side

Desserts
Assorted cookies
Brownies
New York style cheesecake
Pecan squares
American coconut macaroons (GF)

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* * Culinary attendant required
Plated Lunch

Regular and decaffeinated coffee and assorted hot teas are included

Garlic Rosemary
Sautéed skin-on chicken breast, organic fingerling potatoes, French beans Provençal, and Roasted Garlic Sauce

Chicken Marsala
Sautéed chicken breast medallions with button mushrooms, goat cheese whipped potatoes, French bean bundle, and marsala wine reduction sauce

Chicken Champagne Crêpes
Tender chicken pieces with mushrooms wrapped in thin crepes topped with Champagne Vin Blanc served with Confetti Rice Pilaf and asparagus bundle

Honey Mustard Glazed Salmon
Grilled glazed salmon filet served with white wine apple chutney, creamy grits, vegetable medley, and Apple Lacquer

Maytag Blue Cheese Crusted Petite Filet
Charbroiled petite filet, topped with roasted garlic shallot confit, duchess potatoes, red peppers, mushrooms, with Cabernet reduction sauce

Berkshire Pork Tenderloin Medallions
Roasted pork tenderloin medallions served with caramelized apples, roasted garlic whipped potatoes, French beans, baby carrots, caramelized pearl onions, and brandy pork sauce

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* * Culinary attendant required
Reception

The perfect pass

Hand-Passed Hors d’Oeuvres

Choice of Four | Choice of Six | Choice of Eight | Choice of Ten |

Cold Hors d’Oeuvre Selections
Smoked Salmon Crepe Roulade with Dilled Cream Cheese
Jack Daniel’s Glazed Prosciutto Coronets with Boursin Cheese
California Rolls, Wasabi and Soy Sauce
Hummus Cucumber Tapenade
Deviled Ham & Egg
Bruschetta of Tomato Confit, Basil, Olive, and Roasted Garlic on Baguette
Balsamic Glazed Beef Tenderloin with Red Onion Confit
Sirloin and Horseradish Roulade with Caper
Roasted New Potato with Caviar and Crème Fraîche
Antipasti Skewer

Hot Hors d’Oeuvre Selections
Andouille Sausage En Croute, Dijon Mustard Dipping Sauce
Beef or Chicken Satay, Roasted Peanut Sauce
Pork or Wild Mushroom Pot-stickers
Spinach Spanakopita
Miniature Egg Rolls, Sweet & Sour Dip
Chicken Fajita Quesadilla with Jalapeño Cream Dip
Fillo Cup with Goat Cheese and Fig
Scallops Wrapped in Bacon, Teriyaki Dip
Southern Fried Chicken Tenders with BBQ or Honey Mustard Dip
Coconut Crusted Shrimp, Polynesian Dipping Sauce
Sriracha Chicken Meatball
Barbecued Meatballs Artichoke Beignets Italian Sausage Stuffed Balsamic Mushrooms

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Reception Stations

Pasta
Penne l’arrabiatta with San Marzano tomatoes, roasted garlic, Calabrian chili
Orechiette with roasted tomato brodo, sausage, fennel

Mac and Cheese
Truffled short rib, onion, piquillo peppers
Lobster, bacon, broccoli
Three cheese: fontina, gruyere, mozzarella

Cheese and Charcuterie
Assorted cheese and charcuterie, marinated olives, pecan caramel, multi-seed Creekers’ Baguette, pickles, honey, dried fruit, jam

Vegetable Crudités
Organic baby vegetable crudités, green goddess dressing
Israeli-style hummus, house-made tahini sauce, za’atar spiced pita chips
Roasted seasonal vegetables, fresh picked herbs

Seafood Bar
Jumbo Shrimp (per piece)
Alaskan King Crab Legs (market price)
Fresh Shucked Oysters (per piece)
Half Lobster Tail (market price)
Snow Crab Claws (per piece)
White Fish Ceviche served with traditional sauces, lemon wedges, and Tabasco

***Minimum order of 50 pieces per selection

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Sushi Bar* (Per Piece)

Selection of freshly made nigari, sashimi, maki rolls:
Tuna, Yellowtail, Salmon, Shrimp, Red Snapper, Super White Tuna, Crab, Mackerel, Unagi, California Roll, Cucumber Roll, Spicy Tuna Roll, Salmon Roll, Shrimp Tamura Roll

Served with pickled ginger, wasabi, and soy sauce

***Minimum of 50 pieces per selection

Carving Stations

Carved Roast Turkey Breast
Lemon and thyme gravy, brioche rolls

Honey Glazed Ham on the Bone
Bourbon glaze, spicy pineapple mustard, roasted rolls

Roasted Beef Tenderloin
Braised caramelized onions, caraway seeds, multigrain twist rolls

Carved London Broil
Horseradish aioli, Dijon mustard, Bordelaise sauce, rolls

Roast Sirloin of Beef
Braised caramelized onions, caraway seeds, multigrain twist rolls

Whole Roasted Salmon
Pickled beets, dill, rye. Whole grain mustard, light rye rolls

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**Dessert Station**

**Old Fashioned Ice Cream Bar**
Choice of three: vanilla, chocolate, strawberry ice cream, mango sorbet, lemon sorbet
Assorted toppings including: sprinkles, chopped nuts, chocolate fudge sauce, crushed Oreos™, whipped cream, cherries.

**Donut Shop**
Valrhona Chocolate Iced Old Fashioned
Vanilla Bean Old Fashioned
Maple Bacon Donut
Good Old Plain
Strawberry Glazed
Classic Jelly Filled

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**Culinary attendant required*
Dinner Buffets

Freshly brewed regular and decaffeinated coffee and a selection of hot teas

Taste of River Forest Buffet

The Golfer

Mini Italian beef sandwiches with giardiniera and sweet peppers
Wedge salad with baby iceberg lettuce, crumbled Dunbarton blue cheese, crispy pancetta, house-made ranch dressing
Cheesecake bites

The Classic

Roasted pork loin with pineapple pico de gallo
Tortilla chips with house-made tomatillo salsa
Crispy chicharrones with guacamole
Arroz verde with sweet onion and cilantro
Fried churros with spiced chocolate sauce

The Duce

Kale Caesar with roasted tomato, lavosh, crouton, shaved Parmigiano-Reggiano, traditional Caesar dressing
Deep dish Chicago-style cheese and meat lover’s pizza
Chocolate amaretto tart

Italian Market Buffet

Artisan rolls and butter
Vegetable minestrone soup with parsley pesto bruschetta
Radicchio and arugula salad with shaved Parmigiano-Reggiano. Focaccia crouton, pickled apple, Meyer lemon vinaigrette
Caprese salad with fresh mozzarella, micro basil, roasted cherry tomatoes, date balsamic vinaigrette
Chickpea crusted chicken piccata with sautéed green beans, capers, parsley, lemon
Roasted seasonal vegetables
Cavatappi pasta with rapini, blistered tomato pomodoro, zucchini, summer squash, Parmigiano-Reggiano

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** Culinary attendant required
Meatballs with wine sauce

Tiramisu, Pistachio-ricotta cannoli, Gelati sandwiches

Create Your Own Buffet

Select One Soup, Two Salads, One Starch, Two Entrées, and Two Desserts
Select One Soup, Two Salads, One Starch, Two Entrées, and Two Desserts

Soup Selections
Roasted Tomato and Basil Bisque
Cream of Wild Mushroom
Broccoli and Aged Cheddar Cheese
Smoked Turkey and Wild Rice
Roasted Butternut Squash and Apple
Traditional Beef Barley
Chicken Vegetable with Orzo Pasta
Italian Sausage, White Bean and Spinach
Gazpacho with Sour Cream and Fresh Scallions
French Onion with Caramelized Gruyere Cheese
Lobster or Crab Bisque with Infused with Chive Oil
Beef Chili

Salad
River Forest House Salad, Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side
Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons, Hard Boiled Egg, Caesar Dressing
Spring Salad, Boston Bibb Lettuce, Sliced Strawberries, Pears, Brie Cheese, Candied Walnuts, Poppyseed Dressing
Iceberg Lettuce, Creamy Roquefort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish

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**Culinary attendant required
Waldorf Salad Mixed Greens, Candied Walnuts, Sundried Cherries, Poached Pear with Poppy Seed Dressing and Gorgonzola

Caprese Salad Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Dressing

Mission Fig Salad, Mixed Greens, Mission Figs, Goat Cheese, Raspberries, and Apple Dressing

Grilled Hearts of Romaine Caesar Salad, Hearts of Romaine, Roasted Red Pepper, Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Champagne Salad, Bibb Lettuce, Mixed Greens, Sliced Kiwi, Strawberries, Toasted Almonds, Brie Cheese, Champagne Dressing

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

Italian Chop Salad Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Prosciutto, Crumbled Gorgonzola Cheese, Italian Dressing

**Entrées**

Chicken Marsala, Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes, French Bean Bundle and Marsala Wine Reduction Sauce

Chicken Cavatappi Alfredo with Chicken Chunks, Creamy Alfredo Sauce and Grated Parmesan Cheese

Roasted Prime Rib of Beef Au Jus Sliced and served with Baked Potato with Sour Cream, Vegetable Medley, Creamy Horseradish Sauce, and Au Jus

Roasted Pork Medallions, Bacon Wrapped Pork Tenderloin Medallions, Caramelized Apples, Goat Cheese Whipped Potatoes, French Beans, baby Carrots, Caramelized Pearl Onions, and Brandy Pork Sauce

River Forest Ribs, Half Slab of Ribs Spiced with Dry Rub and Smoked, served with Whipped Sweet Potatoes, Garlic Green Beans, House-made Barbecue Sauce and Corn Fritters

Cedar Plank Grilled Salmon Filet with White Wine Apple Chutney, Beurre Blanc, Creamy Grits, and Vegetable Medley

**Desserts**

Tiramisu

Profiteroles

Fresh Fruit Cobbler

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**Culinary attendant required**
Slice of Pie
New York Cheesecake

Plated Dinner

Served with freshly brewed regular and decaffeinated coffee and a selection of hot teas

First Course (Choice of One)

**Pear and Blue Salad**
Mixed Greens, Poached Anjou Pears, Blue Brie Cheese, Candied Walnuts, Red Seedless Grapes, White Balsamic Maple Vinaigrette

**Caesar Salad**
Romaine, Parmesan, Croutons, Caesar Dressing

**RFCC Iceberg Wedge Salad**
Chilled Iceberg, Creamy Blue Cheese Dressing, Tomato Relish, Blue Cheese Crumbles

**Autumn Forest Salad**
Baby Arugula, Mixed Greens, Mache Lettuce, Roasted Butternut Squash, Applewood Bacon, Dried Cherries, Quinoa, Imported Goat Cheese, Honeycrisp Apple Vinaigrette

**Beet Carpaccio Salad**
Roasted Thinly Sliced Golden Beets, Warm Brie Cheese, Frisee, Baby Arugula. Mache Lettuce, Raspberries, Spicy Toasted Pistachios, Honey Truffle, Roasted Pearl Onions, Red Wine Vinaigrette

Entrée Course (Choice of One)

**Country Rigatoni**
Rigatoni Pasta, Italian Pancetta, Italian Sausage, Pomodoro Sauce, Shredded Parmigiano-Reggiano

**Hard Cider Glazed Salmon**
Cedar Plank Salmon, Purple Potato, Fennel and Leek Ragout, Infused Serrano Chili Oil, Corn Shoots

**Milk Braised Berkshire Pork**
Braised Pork Shoulder Steak, Forrest Mushroom Blend, Roasted Purple Cauliflower Silk, Crispy Kale Chips, Pinot Noir Reduction Sauce

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** Culinary attendant required
Classic Pot Roast
Sliced Tender Pot Roast, Roasted Tri-color Baby Carrots, Buttermilk Whipped Potatoes, Caramelized Pearl Onions, Red Wine Pot Roast Gravy

Classic Filet Mignon
Aged and Marbled, Chef’s Choice of Potatoes, Seasonal Vegetable Medley, Sauce Béarnaise (5 oz. or 8 oz. portion)

Skirt Steak au Poivre
Marinated Skirt Steak Au Poivre, Gorgonzola Sweet Au Gratin Potato, Grilled Asparagus, Roasted Red Peppers, Brandy Sauce

Dessert Course (Choice of One)
Tiramisu
Square Drizzled with Carmel Sauce
New York Cheesecake
Slice of New York, Chocolate Chip, or Raspberry White Chocolate Cheesecake
Chocolate Turtle Cheesecake, Caramel Sauce, Candied Pecans
White Chocolate Mouse Basked served with Fresh Berries, Piped in Carmel Basket

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** Culinary attendant required
## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Item</th>
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<tbody>
<tr>
<td>Coffee</td>
<td>Seasonal Fruit Smoothie</td>
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<tr>
<td>Hot Tea</td>
<td>Seasonal Fruit Infused Water</td>
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<tr>
<td>Iced Tea</td>
<td>Bottle Water</td>
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<tr>
<td>Iced Coffee</td>
<td>Sparkling Water</td>
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<tr>
<td>Lemonade</td>
<td>Assorted Soft Drinks (Coca-Cola™ Products)</td>
</tr>
<tr>
<td>Nespresso Machine Rental</td>
<td>Assorted Juices (specific varieties available)</td>
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<tr>
<td>Assorted Nespresso Pods</td>
<td>Energy Drink (regular and sugar free)</td>
</tr>
</tbody>
</table>

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**Culinary attendant required*
### Bar Packages

#### Hours Premium

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<th>One</th>
<th>Two</th>
<th>Three</th>
<th>Four</th>
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<tbody>
<tr>
<td>Premium Spirit</td>
<td>Jack Daniel’s</td>
<td>Dewar’s White Label</td>
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<tr>
<td>Tito’s Vodka</td>
<td>Maker’s Mark</td>
<td>RFCC House Wine</td>
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<tr>
<td>Bombay Sapphire</td>
<td>Bacardi Superior</td>
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<tr>
<td>Canadian Clube Rye</td>
<td>Sauza Blue</td>
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#### Hours Luxury

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<th>One</th>
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<tbody>
<tr>
<td>Luxury Spirits</td>
<td>Crown Royal</td>
<td>Patrón Silver</td>
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<tr>
<td>Grey Goose</td>
<td>Maker’s Mark</td>
<td>Glenfiddich 12-Year</td>
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<tr>
<td>Hendrick’s</td>
<td>Bacardi 8</td>
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RFCC Upgraded Invitation Wines:

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Sparkling

#### Hours Beer and Wine Package

<table>
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<th>One</th>
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<th>Three</th>
<th>Four</th>
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</thead>
<tbody>
<tr>
<td>RFCC Selection of Domestic, Imported, and IPA Beers</td>
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<tr>
<td>RFCC Upgraded Invitation Wines:</td>
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</tbody>
</table>

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Sparkling

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* *Culinary attendant suggested*

** *Culinary attendant required*
All prices are per person and prior to tax and service charge unless otherwise noted. All prices are subject to a 25% service charge and 7% state sales tax. Service charge and taxes are subject to change.

*Culinary attendant suggested
**Culinary attendant required

Hosted Consumption Bar

<table>
<thead>
<tr>
<th>Premium Cocktail</th>
<th>Domestic Beer</th>
<th>Assorted Soft Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luxury Cocktail</td>
<td>Imported Beer</td>
<td>Assorted Juice</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>Bottled Water</td>
<td>Energy Drinks</td>
</tr>
<tr>
<td>Luxury Wine</td>
<td>Sparkling Water</td>
<td>Batch Cocktails</td>
</tr>
</tbody>
</table>

*A Bartender fee plus tax will be applied per bartender, for every two hours of service*
Banquet and Catering Guide

Welcome to River Forest Country Club

With any special gathering, we understand that it is that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio-Visual Services
Please contact your Catering Manager for additional information and requests.

Beverage Service
The Club's food and beverage teams are available to suggest a wide range of beverage selections to compliment your event. The Club kindly requires that all beverages are served by the Club’s personnel only. In addition, the Club’s alcoholic beverage license requires the Club to request proper identification of any person of questionable age. The Club may opt to refuse alcoholic beverage service if the person is either under-age or proper identification cannot be produced as well as to any person, who, in the Club’s judgment, appears intoxicated.

Corkage and Bottle Handling
In the event outside beverage products are serviced by Club personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Club in advance of the event/function.

Bartender
River Forest Country Club requires one (1) bartender per 75 guests. $100 fee per bartender applies (plus applicable sales tax).

Food Preparation
Our Culinary team is able to satisfy all dietary restrictions and allergies. Please kindly communicate any details to your Catering Director in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Club, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees.

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**Culinary attendant required
Food Service
Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):
Breakfast: Two [2] Hours
Brunch: Two [2] Hours
Morning and Afternoon Breaks: 30 minutes [0.5] hours
Lunch and Dinner: Two [2] hours
Package Receptions (Tray Pass and Stationery): Two [2] hours
Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of [25] guests or less. For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. For an elevated experience, tables-side choice service is available at [$15 per person] plus the menu price. The Club will assist in sourcing any of your special food and beverage needs, however, please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

Chef Attendant Fee
River Forest Country Club requires $100 fee per chef applies to actions or carving (plus applicable sales tax).

Kosher Meals
Should you require kosher meals, the Club can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor’s availability. The Club will source all kosher meals from a preferred vendor, charges will apply.

Menu Printing
Professional and custom menu printing for your function(s) is available with advance notice to your Catering Manager. Based on the quantity and specifications requested; charges apply.

Coat Check
In the cooler months, coat check is recommended for your guests. River Forest Country Club recommends one (1) attendant per 100 guests. $200 fee per attendant applies (plus applicable sales tax).

Parking
A Special Event Rate of $5 will be offered to your guests for valet parking. No Overnight valet parking is offered.

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Security
Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Club does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Club reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Club. The Club’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Club, including insurance and indemnification requirements.
***Security personnel are not authorized to carry firearms without advanced Club approval.

Shipping and Receiving
Packages for meetings or events may be delivered to the River Forest Country Club three [3] business days prior to your arrival. Box handling fees do apply. For additional information regarding package shipping instructions, please contact your Catering Director.

Smoking Policy
We kindly ask that smoking not occur in any areas of the Club to include public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

House Sound
To protect the quality and integrity of our in-house systems, outside audiovisual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.