

WEDDING ARRANGEMENTS

At First Sight

Listed below are the inclusions of our 2020 River Forest Country Club Arrangements

Food and Beverage Inclusions

6-hour reception

Four Hour Hosted Select Bar

Selection of Five Hand-Passed Hors D'oeuvres

Four Course Plated Dinner

Wine Service with Dinner

Custom Designed Wedding Cake

Champagne Toast

Additional Inclusions

Synchronized Service

Private Menu Tasting for Four

Choice of Antique White, Black or Ivory Floor-Length Table Linens

Votive Candles

Mahogany Dance Floor

Stage

Ceremony Rehearsal Space

Dressing Rooms for Bridal Party

All prices are per person and prior to tax and service charge unless otherwise noted.

All prices are subject to a 25% taxable service charge and 7% sales taxes and are subject to change at any time.

*All dinner prices are based on four-hour bar & four courses (soup, salad, entrée and dessert)

Setting the Bar

Upgrade your bar options to customize your wedding experience

Premium Bar Package | Per Person | Per Hour Included with the Wedding Package

| Spirits | Beer | Wine |
|----------------------|--------------------------------|-------------------------------|
| Tito's Vodka | Budweiser | RFCC Selection of House Wines |
| Sauza Blue Tequila | Bud Light | |
| Bombay Sapphire | Revolution First City Pale Ale | |
| Bacardi Rum Superior | Goose Island 312 | |
| Jack Daniels | Blue Moon Belgian White | |
| Dewar's White | Stella Artois | |
| Canadian Club | Corona Extra | |

Luxury Bar Package | Per Person | Per Hour

| Spirits | Beer | Wine |
|----------------------------|--------------------------------|---------------------------------|
| Ketel One Vodka | Miller Lite | RFCC Selection of Premium Wines |
| Patron Silver | Revolution Anti-Hero IPA | |
| Hendrick's Gin | Revolution First City Pale Ale | |
| Bacardi 8 Rum | Goose Island 312 | |
| Maker's Mark Bourbon | Bud Light | |
| Glenfiddich 12-year Scotch | Stella Artois | |
| Crown Royal Rye | Corona Extra | |
| | Budweiser | |
| | Blue Moon Belgian White | |

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Passing Glances

Select five hors d'oeuvres from the list below to be hand-passed

Hand-Passed Cold Hors d'oeuvres

- 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

Hand-Passed Hot Hors d'oeuvres

- 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 Pot Stickers with Asian Vinaigrette
- Miniature Egg Rolls with Sweet Chili Dipping Sauce Goat Cheese Phyllo Cups with Fig Chutney
- Mini Pork Belly Bánh mì with Vegetable Slaw
- Spanakopita with Spinach and Goat Cheese

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Starting Out

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

Select one option from the list below

Soups

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

Roasted Butternut Squash and Apple with Slow Roasted Butternut Squash Purée, Honey Crisp Apples, and Garnished with Candied Pecans

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

Cream of Broccoli Cheddar with Aged Cheddar Cheese Gratin

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

Salads

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

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

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

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

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

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Dinner Dates

All dinner entrees include artisan rolls and butter

Herb-Roasted Breast of Chicken with Fines Herbs, Creamy Mascarpone Polenta, Wild Mushrooms, Asparagus

Stuffed Amish Chicken Pancetta with Swiss Cheese, White Wine Chicken Cream Sauce, Caramelized Tri-Color Fingerling Potatoes, Roasted Baby Carrots, Rapini

Chicken Wellington with Mushroom Duxelle, Puff Pastry, Champagne Chicken Cream Sauce, Herb Roasted Fingerling Potatoes, Broccolini, Olive Caper Relish

Miso-Glazed Salmon with Edamame Succotash, Bok Choy, Baby Corn, Cashew, Water Chestnut, with a Picked Cucumber Salad and Cilantro Ginger Vinaigrette

Pan-Seared Wild Striped Bass with Slow-Roasted Tomato, Herb-Roasted Fingerling Potatoes, Broccolini, Olive Caper Relish

Grilled New York Strip with Caramelized Cipollini Onions, Twice-Baked Potato, Roasted Asparagus, House-Made Steak Sauce, Dark Stout Demi

Roasted Filet of Beef with Truffled Celeriac, Haricots Verts, Roasted Baby Carrots, Bordelaise Sauce

Dry Rubbed Filet of Beef with Pommes Purée, Maitake Mushroom Nest, Crispy Brussels Sprouts, Beurre Rouge

Dry Rubbed New York Strip and Citrus Poached Prawns with Pommes Purée, Maitake Mushroom Nest, Bordelaise Sauce

Roasted Filet of Beef and Wild Striped Bass with Roasted Fingerling Potatoes, Plancha Seared Cipollini Onions, Dark Stout Demi Sauce

Slow-Roasted Salmon and Poached Lobster Tail with Caramelized Cauliflower, Roasted Yukon Gold Totem, Shishito Peppers, Golden Raisins, Pink Peppercorn Beurre Blanc

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Happy Ever After

Milette's Cake will create your custom-designed wedding cake

Milette's Cakes is a winner of Food Network's *Cupcake Wars*

millettescakes.com

815.254.5177

24042 W. Lockport St., Plainfield, IL USA 60544

2020 Wedding Enhancements

Reception Stations

Add touches hand-crafted by our Chefs to customize your wedding experience

River Forest Station

Mini Hot Dogs – Celery Salt, Sport Peppers, Chicago Relish, Tomato, Onion, Assorted Mustard

Pizzas – Cheese, Sausage, Veggie

Mini Italian Beef Sandwiches – Shaved Italian Beef, Giardiniera

Taco Station

Chicken Tinga

Steak Fajitas

Camarones a la Diabla

Midwestern Corn Succotash

Accompaniments include: Radish, Lime, Cilantro, Red Onion, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Guacamole

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Empanada Station

Braised Chicken Empanada – Crushed Tomato, Manzanilla Olives

Beef Empanada – Crushed Tomato, Golden Raisins

Vegetable Empanada – Crushed Avocado, Toasted Pepitas

Sushi Display

Selection of Freshly Made Nigiri, 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 Tempura Roll

Served with Pickled Ginger, Wasabi, Soy Sauce

Sweet Nothings

Old Fashioned Ice Cream Bar

Choice of Three: Vanilla, Chocolate, Strawberry Ice Cream, Mango, Lemon Sorbet

Assorted Toppings include: Sprinkles, Chopped Nuts, Fudge Sauce, Crushed Oreos, Whipped Cream, Cherries, Mini Waffle Cones

Mini Donut Shop

Plain Mini Donuts

Cinnamon Sugar and Powdered Sugar to Coat Donuts

DIY Toppings: Hot Fudge, Caramel, Mini Chocolate Chips, Whipped Cream, Sprinkles, Toasted Nuts, Fresh Berries

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Table Enhancements

Assorted Chocolates and Bonbons
dozen

Chocolate Covered Toffee
pound

Macarons
dozen

Candied Nuts
pound

Spicy Nut Mix
pound

Late Night Bites

Served Hand-Passed or Stationed

Mini Hot Dogs

Beef Sliders

Pigs in a Blanket

Thin Crust Pizza

Mini Italian Beef Sandwiches

Mini Grilled Cheese Sandwiches

Chicken Fingers

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Farewell Bruch Menu

The Scramble

Assorted Juices, Freshly Sliced Fruit, Breakfast Muffins, Danish and Donuts, French Toast with Warm Maple Syrup, Scrambled Eggs, Bacon and Sausage, Skillet Potatoes, Coffee, Decaffeinated and variety of Herbal Teas

The Executive Starter

Assorted Juices, Sliced Fruit, Breakfast Muffins, Danish and Donuts, Bagels with Assorted Spreads, Crème Brûlée French Toast with Maple Syrup, Scrambled Eggs, Eggs Benedict, Bacon and Sausage, Skillet Potatoes, Coffee, Decaffeinated and a variety of Herbal Teas

Enhancements

Omelet Station: Ham, Bacon, Sausage, Smoked Salmon, Sweet Bell Peppers, Tomatoes, Mushrooms, Onions, Spinach, and assorted Cheeses

Smoked Salmon, Bagels, Tomato, Red Onion, Cream Cheese

Delights

Two Hour Mimosa Bar: Guava, Mango, Grapefruit, and Orange Juice, Fruit Garnish, Prosecco

Two Hour Bloody Mary Bar: Celery, Pickle Spears, Olives, Beef Jerky, Lemons, Limes, Worcestershire, Horseradish, and Cheese Cubes

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Guarantees

River Forest Country Club requires that the Catering Department is provided with the exact number of guests attending at least seventy-two (72) business hours prior to the function. If fewer than the guaranteed number of guests attend the function, the group will be charged for the guaranteed number provided. If more guests attend, the group will be charged the actual number of guests in attendance. The Club will be responsible for preparing no more than 5% over the guaranteed number.

Food and Beverage Service

River Forest Country Club is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises, therefore, all food and beverage must be supplied by the Club.

Taxes and Service Charges

River Forest Country Club will add a 25% taxable service charge and an 7% tax on food and beverage in addition to the prices stated on the menu. Such taxes and service charges are subject to change without notice. Room rental fees are also subject to applicable taxes.

Ceremony and Fees

A setup fee will apply for all wedding ceremonies. White garden chairs available at \$3 per chair for outside events. Please see Catering Director for details.

Bartender Fees

River Forest Country Club requires one (1) bartender per 100 guests. \$150 fee per bartender applies (plus applicable sales tax).

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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Outdoor Events

River Forest Country Club reserves the right to make the final decision regarding outdoor functions. The decision to move function indoors will be made no less than four (4) hours prior to the event should the weather forecast call for a 40% chance or more of rain, wind in excess of 20 mph, or lightning and temperatures below 60 degrees. Should the event include décor provided by an outside vendor, your catering manager will advise you of the cut-off time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, additional setup and labor charges will apply. All events must conclude no later than 11:00 PM.

Preferred Vendors

You may work with vendors of your choice. Or, we can make suggestions from our list of partners

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