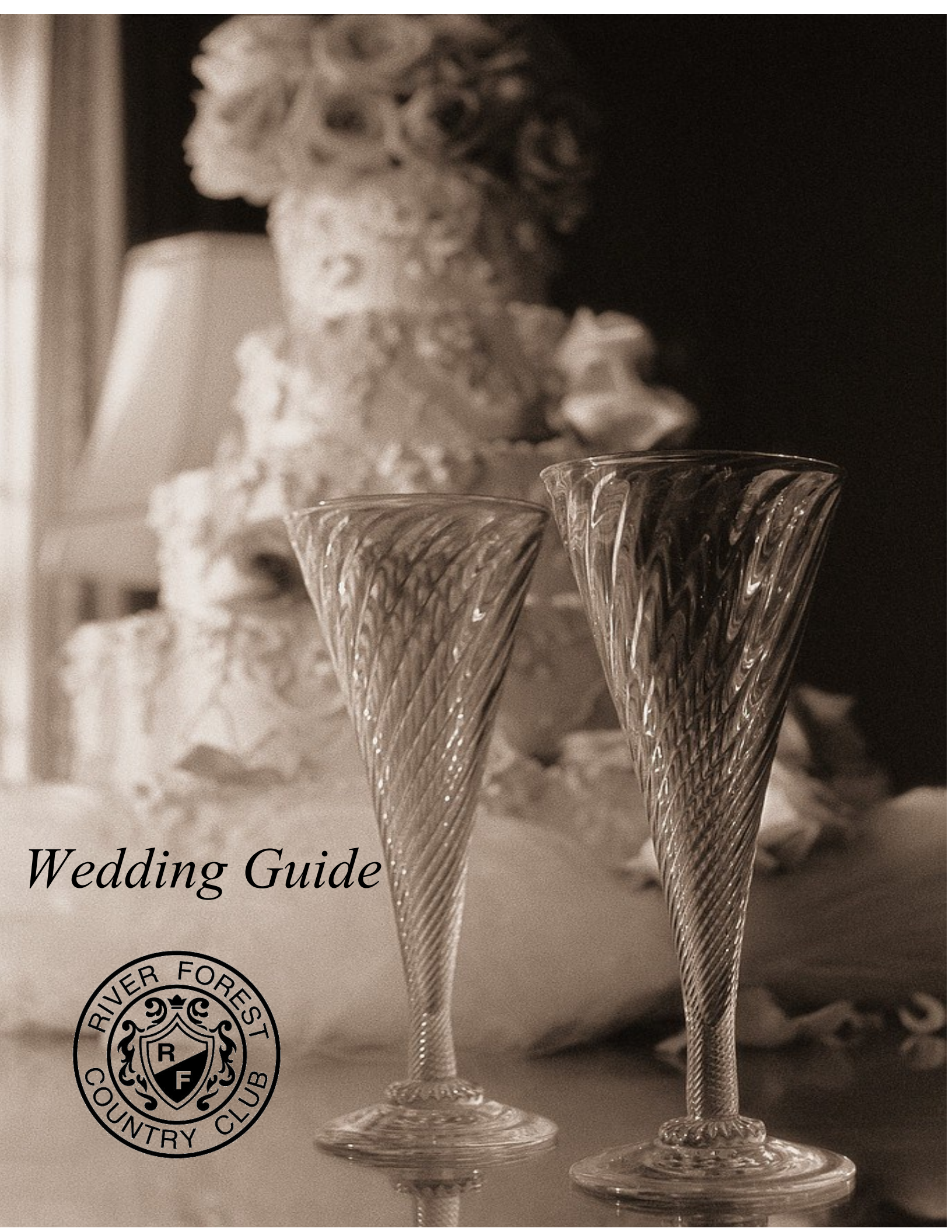


*Wedding Guide*





## *Welcome to River Forest Country Club...*

*River Forest Country Club, established in 1926, has been steeped in tradition and has played host to golf champions who embody the traditions of the game. River Forest is a special place for members and guests to enjoy the quality time they deserve.*

*Over the years the club has undergone many changes but the one constant has been the high level of member service and exquisite dining offerings. Recently, the clubhouse underwent a five million dollar interior renovation. The successful new design integrates the new areas of the club with the existing while still maintaining the traditional sensibilities originally envisioned by the founders of the club.*

*Hosting an event or special occasion at River Forest is a truly memorable experience. Our team of Catering and Culinary professionals, lead by our world class Executive Chef Nathan Skrocki, have the knowledge and experience to successfully take your special event from inception and planning through completion whether it be a ten person business meeting, a once in a lifetime wedding or a five hundred person charity event.*

*Please keep in mind the offerings presented here are just the beginning. Our staff has the ability to completely customize your event to meet your individual needs and desires. It is our sincere goal to provide you and your guests with the highest level of courteous and professional service possible.*

*Please do not hesitate to inquire about available dates and event specifics. And again, thank you for your interest in River Forest Country Club.*

*Yours Truly,*

*River Forest Board of Directors*



# *River Forest Country Club*

*15W468 Grand Avenue, Elmhurst, Illinois 60126*

*Phone 630.279.5444 Fax 630.279.7568*

*www.riverforestcc.org*

*Jeff Schenkel | Club Manager | Jschenkel@riverforestcc.org*

*Marsela Dine | Assistant Club Manager & Catering Director | Mdine@riverforestcc.org*

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*Lesley Fletcher | Membership Director | Lfletcher@riverforestcc.org*

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*Chris Gumbach | Head Golf Professional | Cgumbach@riverforestcc.org*



# “I Do” ...



*Very few words are as memorable and very few events are as important as your wedding. It is a once in a life-time event that you and your guests remember forever. With this special understanding, we will work with you to make the wedding of your dreams a reality. With a variety of flexible event space spanning both indoor and outdoor areas, we are able to accommodate both intimate, elegant gatherings as well as large gala events.*

*With our team's years of experience in creating memorable events, we are able to guide you through every step of the planning process from menu selection, to room décor, to entertainment and even guest accommodations.*

*Please feel free to contact us at anytime to set up an appointment to tour our beautiful facility, meet our staff and to discuss available dates for your event. We have developed an array of wedding packages to help begin the planning process. Every wedding we host is a customized event and we are happy to accommodate any special requests.*

## Wedding Packages

*We offer several Prix Fixe wedding packages to meet your individual needs. In addition, we also provide you the option to build your wedding on an individual ala carte basis. Individual pricing available on request.*



# *W*edding *T*astings

*Tastings are typically scheduled up to two months prior to your contracted wedding date. Tastings are scheduled on Saturdays at 3:00 PM if there is not a wedding scheduled for that day or non-holiday Sunday afternoons (any time from 1:00 PM until 5:00 PM). Weekday evenings are also possible, but subject to the Club's schedule.*

*You may have up to four people at your tasting. Please indicate the number of attendees. If you are supplying the wine for your wedding, you may bring sample bottles along with you to pair with your selections at the tasting.*

*Your entire agenda for your reception will be designed at the tasting. This will be a simple discussion of your individual preferences for the event line-up (i.e. toasts, first dance, introductions, etc.); you will not need to bring any items nor will you be expected to have any prior knowledge of how to set this up yourself. The order of the evening will be discussed from start to finish.*

## *Selecting your tasting items*

*You may select up to 3 items from the starter selections, you may select up to 3 salads and you may select up to 2 types of each entrée.*

*For example, if you are serving chicken, you may sample two types of chicken. If you are offering a "split menu" of chicken or beef to your guests, you may try 2 chicken and 2 beef entrees.*

*Hors d' Oeuvres are not sampled at the tasting; rather discussed and selected following the meal selections.*

*Chef Nathan would be delighted to customize additional items for you that you are interested in, but might not see on the menu.*

*You may schedule your florist to come for a consultation that day as well if you would like to discuss your centerpieces. RFCC can supply votive candles and mirrored tiles to accentuate your centerpieces if your request them. In addition, if you are interested in ordering specialty upgraded linens for your wedding through RFCC, please give advance notice in order for samples to be ordered for viewing at your tasting.*



## *Platinum*

*\$105.00 ++ Per Guest*

*Wedding Cake*

*Passed Hors D' Oeuvres Reception*

*Includes 5 pieces per person*

*of any hot or cold hors d' oeuvres*

*4 Course Dinner Service*

*Appetizer Course, Soup or Salad & Choose any Entrée*

*Standard Table Linens*

*Late Night Petite Four Station*

## *Gold*

*\$80.00 ++ Per Guest*

*Wedding Cake*

*Passed Hors D' Oeuvres Reception*

*Includes 4 pieces per person*

*of any hot or cold hors d' oeuvres*

*3 Course Dinner Service*

*Soup or Salad*

*Choose any Gold or Silver Entrée*

*Standard Table Linens*

## *Silver*

*\$65.00 ++ Per Guest*

*Wedding Cake*

*Passed Hors D' Oeuvres Reception*

*Includes 3 pieces per person*

*of any hot or cold hors d' oeuvres*

*3 Course Dinner Service*

*Soup or Salad*

*Choose any Silver Entrée*

*Standard Table Linens*

*Packages*

## *C*old *S*elections

*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

## *H*ot *S*elections

*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 Potstickers* with Asian Vinaigrette  
*Miniature Egg Rolls* with Sweet Chili Dipping Sauce  
*Goat Cheese Phyllo Cups* with Fig Chutney  
*Candied Applewood Bacon* with Cherry Onion Marmalade  
*Sriracha Chicken Meatballs* with Honey Sriracha  
*Coconut Crusted Shrimp* with Sweet Chili Sauce  
*Mini Pork Belly Bonmi* with Vegetable Slaw

Hors d' Oeuvres

## *S* *t*a *r*t *e*r *S* *e*l *e*c *t*i *o*n *s*

### ***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*

## *S* *o*u *p* *S* *e*l *e*c *t*i *o*n *s*

### ***Vine Ripened Tomato Bisque***

*Roasted Tomato, Fresh Basil Puree Garnished with Long Grain Wild Rice*

### ***Cream of Turkey & Wild Rice***

*Roast Turkey Breast, Seasonal Vegetables, Long Grain Wild Rice*

### ***Roasted Butternut Squash and Apple***

*Slow Roasted Butternut Squash Puree with Honey Crisp Apples and Garnished with Candied Pecans*

### ***Creamy Baked Potato***

*with Diced Applewood Bacon Aged Cheddar Cheese and Scallions*

### ***Beef Barley***

*Tender Beef, Celery, Onions, Carrots and Barley*

### ***Cream of Broccoli Cheddar*** *Broccoli Florets with Aged*

*Cheddar Cheese Gratin*

***French Onion Soup*** *Vidalia Onions with Beef Broth, Sherry, Crou-*  
*ton and Broiled Swiss Cheese*

# Starters & Soup



## *S*alad *S*elections

### ***River Forest House Salad***

*Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side*

### ***Waldorf Salad***

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

### ***Caprese Salad***

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

### ***Mission Fig Salad***

*Mixed Greens, Honey Crisp Apples, Mission Figs, Imported Goat Cheese, and Apple Vinaigrette Dressing*

### ***Grilled Hearts of Romaine Caesar Salad***

*Hearts of Romaine, Roasted Red Bell Peppers, Sourdough Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing*

### ***Champagne Salad***

*Bibb & Red Oak Leaf Lettuce, Sliced Kiwi, Fresh Berries, Toasted Sliced Almonds, Brie Cheese, Champagne Vinaigrette Dressing*

### ***Countryside Salad***

*Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Hard Boiled Egg, Croutons and Country French Dressing*

*Salads*

## *P*latinum *S*elections

**Roasted Rack of Lamb** Australian Lamb Rack with Dijon Mustard Herb Crust and Rosemary Lamb Jus

**Pan Seared Veal Medallions** with Black Truffle Veal Demi

**Hand Carved Filet Mignon & Jumbo Prawns** Char Broiled 6 Oz. Filet with 3 Scampi Style Prawns and Sauce Bordelaise

**Hand Carved Filet Mignon** Broiled 8 Oz. Filet with Fricassee of Wild Mushrooms and Cabernet Reduction Sauce

**Maytag Blue Cheese Crusted Filet Mignon** Broiled 8 Oz. Filet with Roasted Balsamic Glazed Shallots and Sauce Bordelaise

**Grilled New York Strip Steak** Charred 12 Oz. Beef Sirloin with Garlic Confit and Black Peppercorn Merlot Sauce

## *G*old *S*elections

**Dijon Crusted Walleye** Lake Superior Walleye, Dijon Herb Crust with Shrimp Cream Sauce

**Hand Carved Filet Mignon and Stuffed Chicken Breast** Char Broiled 6 Oz. Filet, Pancetta and Swiss Cheese Stuffed Chicken Breast with Peppercorn Maderia Sauce

**Beef Tenderloin and Salmon Medallion** Broiled Beef Tenderloin and Norwegian Salmon Filet with Cabernet Butter Sauce

**Chicken Wellington** with Mushroom Duxelle & Puff Pastry and Champagne Chicken Cream Sauce

**Applewood Bacon Wrapped Pork Tenderloin** with Char-donnay-Apple Salsa and Brandied Pork Sauce

## *S*ilver *S*elections

**Spinach & Feta Stuffed Amish Chicken** Chicken Breast, Stuffed with Feta and Spinach with Roasted Garlic Chicken Jus

**Oven Roasted Chicken Breast** with Wild Mushroom Ragout and Chicken Marsala Sauce

**Stuffed Amish Chicken** Pancetta, Roasted Red Bell Pepper, Swiss Cheese with White Wine Chicken Cream Sauce

**Cedar Plank Salmon** Grilled Salmon Filet, Apple & Fresh Ginger Glaze

ENTRÉES

## *V*egetable *S*elections

*Green Beans Almondine*

*Asparagus, Mushroom & Red Peppers*

*Grilled Seasonal Vegetables*

*French Green Bean Bundle*

*Asparagus with Carrot Ribbon*

*Roasted Brussel Sprouts*

*Fresh Vegetable Medley*

*Roasted Cauliflower & Red Peppers*

*Peeled Jumbo Asparagus*

## *S*tarch *S*election

*Five Grain Pilaf*

*Confetti Rice Pilaf*

*Pommes William Potato*

*Potato Au Gratin*

*Buttermilk Whipped Potato*

*Twice Baked Potatoes*

*Roasted Tri Colored Organic Potatoes*

*Duchess Potatoes*

*Baked Potato*

*Boiled Parsley Red Jacket Potatoes*

*Accompagniments*

## *Sweet Table Selections*

- Chocolate Dipped Strawberries* \$2.50 per piece
- Assorted Cheesecake Bites* \$2.50 per piece
- Operas and Napoleons* \$2.50 per piece
- Petite French and Viennese Pastries* \$2.50 per piece
- Assorted Dessert Bars* \$2.50 per piece
- Lemon Bars* \$2.50 per piece
- Chocolate Coconut Bars* \$2.50 per piece
- Mini Éclairs & Cream Puffs* \$2.50 per piece
- Chocolate Cups* \$2.50 per piece
- Macaroons* \$2.50 per piece
- Mini Cupcakes* \$2.50 per piece
- Cake Pops* \$4.00 per piece
- Fresh Seasonal Fruits and Berries* \$4.00 per piece

## *Additional Upgrade Selections*

- Sorbet Intermezzo* \$3.50 per guest
- Ice Cream Scoop* \$2.50 per guest
- Imported & Domestic Cheese Platters* \$4.50 per guest
- Garden Crudités with Ranch Dip* \$4.00 per guest
- Ice Carvings* market price
- Martini Luge* market price
- Deluxe Coffee Station* \$3.00 per guest

## *Late Night Snacks*

- White Castle Sliders* market price
- Pizza* market price
- Chicago Style Hot Dogs* \$4.50 per guest
- Buffalo Wing Bar* \$5.00 per guest

**Desserts**



## *Silver*

*Barton's Rum, Barton's Brandy, Barton's Whiskey  
Blackburn's Scotch, Gordon's Gin, Juarez Tequila  
McCormick Vodka, Domestic Beer Selections  
RFCC's Wine Selections, Soft Drinks & Juices  
4 Bar Package @ \$32.00++ Per Person*

## *Gold*

*J & B Scotch, Bacardi Rum, Tanqueray Gin  
Absolut Vodkas, Titos Vodka, Canadian Club Whiskey  
Jim Beam Bourbon, Piedra Azul Tequila  
Domestics Beer Selections, Soft Drinks and Juices  
RFCC's Upgraded Wine Selections  
4 Bar Package @ \$35.00++ Per Person*

## *Platinum*

*Dewar's Scotch, Bacardi and Captain Morgan Rum  
Meyer's Rum, Bombay Sapphire  
Tanqueray Gin, Grey Goose & Kettle One Vodkas  
Crown Royal and Seagram's VO Whiskey  
Johnnie Walker Red, Jack Daniels Bourbon  
Makers Mark, Chivas Regal  
Christian Brothers Brandy, Don Julio Tequila  
Domestic and Imported Beer Selections  
Soft Drinks and Juices  
RFCC's Upgraded Wine Selections  
4 Bar Package @ \$40.00++ Per Person*

## *Wine Service with Meal*

*RFCC Wine Selections  
Poured at tables during dinner  
\$22.00 ++ Per Bottle*

# *Bar Options*

## ***RFCC PREFERRED VENDOR REFERRALS***

*The following vendors are not a pre-requisite for your event. These are merely a list of professionals that we have had extensive positive experiences with and can vouch that our members or clients have been extremely impressed and pleased with their services.*

### **Floral and Event Décor**

<i>The English Garden</i>	<i>Sadie</i>	<i>(630) 908-7389</i>
<i>Richard Remiard</i>	<i>Richard</i>	<i>(773) 738-1980</i>
<i>Phillips Flowers</i>	<i>Beverly</i>	<i>(630) 832-7161</i>

### **Music/Orchestras**

<i>Landini Entertainment</i>	<i>Duane</i>	<i>(630) 860-1099</i>
<i>The Mix</i>	<i>Lori</i>	<i>(630) 483-9143</i>
<i>The Connexion</i>	<i>Ray</i>	<i>(708) 403-8488</i>
<i>Bradley Young Orchestra</i>	<i>Bradley</i>	<i>(773) 583-2100</i>
<i>Penny Currier (Harpist)</i>	<i>Penny</i>	<i>(312) 280-7558</i>

### **Music/Disc Jockeys**

<i>Whitman Events</i>	<i>Todd</i>	<i>(630) 561-8655</i>
<i>Landini Entertainment</i>	<i>Duane</i>	<i>(630) 860-1099</i>
<i>DJ UJ</i>	<i>James</i>	<i>(630) 880-1603</i>
<i>Operation Get Down</i>	<i>Stevie</i>	<i>(708) 385-8301</i>
<i>O'Dea Entertainment</i>	<i>Michael</i>	<i>(773) 376-1535</i>
<i>Jimmy C. Entertainment</i>	<i>Jimmy</i>	<i>(708) 645-0992</i>

### **Photographers**

<i>Timothy Whaley &amp; Assoc.</i>	<i>Chris</i>	<i>(630) 271-1737</i>
<i>Edward Fox Photography</i>	<i>Charlene</i>	<i>(773) 736-0200</i>
<i>Rick Aguilar</i>	<i>Rick</i>	<i>(773) 478-6607</i>
<i>Michael Deane Fine Photographs</i>	<i>Michael</i>	<i>(773) 508-5252</i>
<i>Kardas Photography</i>	<i>Michael</i>	<i>(773) 227-7925</i>
<i>Victoria C. Photography</i>	<i>Victoria</i>	<i>(847) 845-7446</i>
<i>John Andrews Photography</i>	<i>Andrew</i>	<i>(877) 805-1983</i>
<i>Landini Photo Booths</i>	<i>Duane</i>	<i>(630) 860-1099</i>

### **Videographer**

<i>Fig Media</i>	<i>Karl</i>	<i>(773) 338-1334</i>
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### **Wedding Cakes**

<i>Delish Cakes</i>	<i>Alicia</i>	<i>(630) 303-2235</i>
<i>Alliance Bakery</i>	<i>Peter</i>	<i>(773) 278-0366</i>
<i>Lezza Bakery</i>	<i>Stephanie</i>	<i>(630) 530-0630</i>
<i>Granny Cakes</i>	<i>Renee</i>	<i>(773) 957-8233</i>

### **Table Linens**

<i>Tabletoppers</i>	<i>Pat</i>	<i>(630) 689-7547</i>
<i>BBJ Linens</i>	<i>Brooke</i>	<i>(847) 329-8400</i>
<i>M &amp; M Special Events</i>	<i>Steve</i>	<i>(630) 871-9999</i>
<i>Satin Chair</i>	<i>Ashley</i>	<i>(630) 504-2009</i>

### **Limousine Services**

<i>A Brianna Limousine</i>		<i>(708) 534-7400</i>
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### **Hotels--Elmhurst**

<i>Marriott Courtyard</i>	<i>Sarah</i>	<i>(630) 941-9444</i>
<i>Country Inn &amp; Suites</i>	<i>Katie</i>	<i>(630) 279-0100</i>

### **Clergy (Non-Denominational)**

<i>Clergy for Weddings</i>	<i>Rev. Richard Lindvall</i>	<i>(773) 445-2121</i>
<i>Weddings &amp; Couples Coaching</i>	<i>Pastor Bill Yaccino</i>	<i>(847) 961-0479</i>

### **Make-Up & Hair**

<i>Robert White</i>	<i>Robert</i>	<i>(312) 217-5800</i>
<i>Shear Encounter Salon</i>	<i>Ginger</i>	<i>(630) 279-7155</i>

### **Invitations**

<i>Just Write Invitations</i>	<i>Jenny</i>	<i>(630) 833-4222</i>
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### **Jewelers**

<i>Cottage Hill Diamonds</i>	<i>Jordon</i>	<i>(630) 832-8800</i>
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