

EXCEPTIONAL PACKAGES FOR A COUNTRY CLUB WEDDING THAT EXCEEDS EVERY EXPECTATION FOR OUR MEMBERS, THEIR FAMILIES AND SPONSORED GUESTS



*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.*

# WEDDING ARRANGEMENTS

## At First Sight

Listed below are the inclusions of our 2021 River Forest Country Club Arrangements

### Food and Beverage Inclusions

6-hour reception

Four Hour Hosted Select Bar

Champagne Toast

Red and White Wine Selection Offered Tableside with Dinner

Selection of Five Hand-Passed Hors D'oeuvres

Four Course Plated Dinner

Custom Designed Wedding Cake

RFCC Blend Coffee and Teas

### 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

Ceremony Rehearsal Space

Dressing Rooms for Bridal Party

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\*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 Fist 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	Blue Moon Belgian White
Patron Silver	Revolution Anti-Hero IPA	RFCC Selection of Premium Wines
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	

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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

**Sugar Fixe** will create your custom-designed wedding cake

[sugarfixe.com](http://sugarfixe.com) or [sugarfixe.com/weddings](http://sugarfixe.com/weddings)

708-948-7720

119 N Marion St

Oak Park, IL 60301

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# 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

### 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

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## **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

## **Table Enhancements**

Assorted Chocolates and Bonbons

Chocolate Covered Toffee

Macarons

## **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

**Chef Attendant Required, 1 per every 25 guests recommended.**

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

## Delights

Two Hour Mimosa Bar: Guava, Mango, Grapefruit, and Orange Juice, Fruit Garnish, Prosecco  
**Bartender Required, 1 per every 75 guests.**

Two Hour Bloody Mary Bar: Celery, Pickle Spears, Olives, Beef Jerky, Lemons, Limes, Worcestershire, Horseradish, and Cheese Cubes  
**Bartender Required, 1 per every 75 guests.**

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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**

\$2 per person 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 12.00AM.

## **Preferred Vendors**

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

## **COVID-19 awareness**

Gloved & masked welcome greeter offers hand sanitizer and mask upon arrival and manages check-in queues to promote physical distancing

Mandatory temperature check screening for all attendees.

Event set-ups to facilitate physical distancing; use of outdoor space whenever possible

Hand sanitizer stations in key areas throughout event spaces

All food and beverage offerings served in individual servings, no buffets.

Gloves & masks for all employees servicing event

Disinfection of all touchpoints (tables, chairs, linens, etc.) between events with EPA-registered chemicals, proven effective in preventing the transmission of COVID-19

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