



Custom Weddings at
RUFFLED FEATHERS
GOLF CLUB



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RUFFLED FEATHERS GOLF CLUB (331) 757-3006 1 PETE DYE DRIVE LEMONT, IL 60439

www.ruffledfeathersgc.com

RUFFLED FEATHERS WEDDINGS

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*wedding package *all amenities featured included in entree pricing*

ON YOUR SPECIAL DAY

- FIVE & ONE HALF HOUR RECEPTION
- CHOICE OF THREE PASSED HORS D'OEUVRES
- CHOICE OF CLUBMADE SOUP OR SALAD
- FOUR HOUR HOUSE BRAND BAR
- HOUSE WINE POURED TABLESIDE
- FLOOR LENGTH WHITE LINENS WITH WHITE OVERLAY
- CUTTING & PLATING OF THE WEDDING CAKE
WITH BERRY SAUCE OR CREME ANGLAISE
- COFFEE & TEA SERVICE
- SILVER CHIAVARI CHAIRS
- FOUR VOTIVE CANDLES FOR EACH GUEST TABLE
- CHOICE OF COLOR NAPKIN
- COMPLIMENTARY BRIDAL SUITE ACCESS FROM BALLROOM WITH PRIVATE
RESTROOM FOR BALLROOM WEDDINGS
- BRIDAL PARTY WILL HAVE ACCESS FOR PICTURES ON PREMISE
- FOURSOME OF GOLF ARRANGED THROUGH YOUR COORDINATOR

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Hors d'oeuvres

SEAFOOD

ADD \$1 PER SELECTION PER PERSON

TUNA TARTAR, LEMON AIOLI, SAVORY CONE

COCONUT SHRIMP, MANGO SALSA

SMOKED SALMON WHIPPED DILL AND WAKAME ON CUCUMBER SLICE

ARANCINI DE RISO, CRAB, PARMESAN, ROSEMARY- TOMATO SAUCE

POULTRY

CHICKEN LOLLIPOPS, BUFFALO, TERIYAKI

TINGA CHICKEN TOSTADA WITH AVOCADO MOUSSE & COTIJA

CHICKEN CESAR, ROMAINE, PARMESAN CUPS

LEMONGRASS CHICKEN SATAY, CHILI GLAZE

MEATS

ADD \$1 PER BEEF SELECTION PER PERSON

BEEF SKEWERS, GARLIC-SWEET SOY GLAZE

MINI BURGER SLIDERS, PICKLES, TOMATO, BRIOCHE BUN

PESTO PROSCIUTTO WRAPPED MOZZARELLA

HERB CRUSTED LAMB CHOPS, MINT JUS

VEGETABLES

VEGETABLE SPRING ROLL, CHILI SAUCE

CAULIFLOWER FRITTERS, LEMON AIOLI

TOMATO-MOZZARELLA BRUSCHETTA, PESTO

GRILLED PITA WITH OLIVE TAPENADE & HUMMUS

Reception Stations

RAW BAR STATION.....

JUMBO SHRIMP COCKTAIL \$3.50 PER PIECE
FRESH SHUCKED OYSTERS \$3.50 PER PIECE
POACHED LOBSTERS MKT PRICE
COCKTAIL SAUCE, MIGNONETTE, HONEY MUSTARD, LEMON WEDGES

CHEESE TASTING

BLUE CHEESE, AGED CHEDDAR, GRUYER, BRIE CHEESE FONDUE
SEASONAL FRUIT JAMS AND GRAPES
ASSORTED BREADS AND CRACKERS
\$295 PER PLATTER SERVES 50

MARKET VEGETABLE STATION

HEIRLOOM CARROTS, CHERRY TOMATOES, CUCUMBERS, ASPARAGUS, RADISH
TOASTED PITA, HUMMUS, CARAMELIZED DIP, RANCH, BLUE CHEESE
\$175 PER PLATTER SERVES 50

Dinner Starters

SALAD

FIELD GREENS

ROASTED CHERRY TOMATOES, SHAVED VEGETABLES, CANDIED WALNUTS,
BALSAMIC DRESSING

CAESAR SALAD

ROMAINE HEARTS, KALE,
HERB CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

BEET SALAD ...ADD \$1.50 PER PERSON

ROASTED BEETS, GOAT CHEESE, SPICED PISTACHIO, BASIL VINAIGRETTE

CAPRESE ...ADD \$1.50 PER PERSON

HEIRLOOM TOMATOES, MOZZARELLA, BASIL, TOMATO PESTO

SOUP

MARKET SEASONAL SOUP

WHITE GAZPACHO

GRAPES, ALMONDS, CILANTRO

OVEN ROASTED TOMATO SOUP

MEDLEY BABY TOMATOES, BASIL, GRILLED CHEESE

LOBSTER BISQUE ADD \$2

TARRAGON CRÈME

ADD SOUP SHOOTER \$3

Dinner Entrees

PRE-SELECTED CHOICE OF TWO ENTREES AVAILABLE FOR \$2 PER GUEST

POULTRY

ROSEMARY GRILLED CHICKEN \$87

MASHED POTATOES, HERT COVERT, SQUASH, CHICKEN JUS

MUSHROOM-SPINACH STUFFED CHICKEN \$93

FARMERS VEGETABLES, HERB ROASTED POTATOES, CHICKEN JUS

HERB ROASTED CHICKEN \$89

CARDAMOM BRAISED CARROTS, MARBLE POTATOES, THYME JUS

SEAFOOD

GRILLED SALMON \$95

FENNEL, BABY MARBLE POTATOES, ASPARAGUS, DILL SAUCE

SEASONAL FISH MARKET PRICE

WILD MUSHROOMS, SPINACH, WATERCRESS, DASHI GLACE

CITRUS GLAZED COD \$82

EGGPLANT, HARICOT VERT, CITRUS EMULSION

MEAT

BRAISED SHORT RIB \$100

TURNIPS, FONDANT POTATOES, HEIRLOOM CARROTS, RIB JUS

GRILLED NY STRIP \$97

SQUASH, MARBLE POTATOES, ASPARAGUS, RED WINE JUS

PETITE FILET OF BEEF \$110

POTATO MOUSSELINE, HEIRLOOM CARROTS, HARICOT VERT, THYME JUS

Dinner Entrees

DUO ENTREES

BEEF TENDERLOIN AND LOBSTER \$155

POTATO MOUSSELINE, HEIRLOOM CARROTS, HARICOT VERT, THYME JUS

NY STRIP AND SALMON \$145

TOKYO TURNIPS, MARBLE POTATOES, SPINACH, RED WINE JUS

TENDERLOIN AND SHRIMP \$135

BABY MARBLE POTATOES, SQUASH, CARROTS, THYME JUS

VEGAN / VEGETARIAN

CHOICE FOR DIETARY RESTRICTIONS

BALSAMIC EGGPLANT

GNOOCHI, SQUASH, MICRO HERBS, TOMATO SUGO

RISOTTO

SEASONAL VEGETABLES, PARMESAN CHEESE, PARSLEY

PASTA RUSTICA

ANGEL HAIR PASTA, HEIRLOOM CARROTS, BASIL, NEAPOLITAN TOMATO SAUCE

The After Party

\$4 PER PERSON PER SELECTION

MINI SLIDERS

PICKLES, TOMATOES, SPECIAL SAUCE

POMMES FRITES

ROASTED GARLIC AIOLI, SPICY AIOLI, LEMON AIOLI

FLAT BREADS

PEPPERONI AND CHEESE,
GRILLED VEGETABLES, ARUGULA,
THREE CHEESE

MINI CHICAGO DOGS

DICED ONIONS, DICED TOMATOES, RELISH, MUSTARD

MILK AND COOKIES

WARM CHOCOLATE CHIP COOKIES, MILK

Liquor List

HOUSE

4 HOUR BAR INCLUDED, \$6 PER ADDITIONAL HALF HOUR

SVEDKA, NEW AMSTERDAM GIN, JIM BEAM BOURBON, CANADIAN CLUB
WHISKEY, EXOTICO TEQUILLA, AMARETTO

PREMIUM

ADD \$8 PER PERSON FOR 4 HOURS, \$8 PER ADDITIONAL HALF HOUR

TITO'S VODKA, BEEFEATERS GIN, BACARDI RUM, KRAKEN RUM, MALIBU RUM,
LUNAZUL REPOSADO TEQUILLA, SEAGRAMS 7 WHISKEY, JACK DANIELS
WHISKEY, JAMESON WHISKEY, SOUTHERN COMFORT WHISKEY, KAHLUA,
SCHNAPPS

SELECT

ADD \$10 PER PERSON

GREY GOOSE VODKA, BELVEDERE VODKA, ABSOLUTE VODKA, BOMBAY SAPPHIRE,
TANQUERAY GIN, BUFFALO TRACE WHISKEY, DEWAR'S WHITE LABEL SCOTCH,
MAKERS MARK BOURBON, BAILEYS IRISH CREAM

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DIAMOND UPGRADE.....

ADD \$12 PER GUEST, OR INQUIRE ABOUT ALA CARTE PRICE OF UPGRADES FOR YOUR SPECIAL DAY

- CHAMPAGNE, SILVER, OR GOLD CHARGER PLATES
- CHOICE OF COLOR NAPKIN AND FLOOR LENGTH WHITE LINENS
- FOUR VOTIVE CANDLES FOR EACH GUEST TABLE
- SILVER CHIVARI CHAIRS
- FIVE & ONE HALF HOUR RECEPTION
- CHOICE OF FOUR PASSED HORS D'OEUVRES
- CHAMPAGNE TOAST FOR ALL GUESTS
- CHOICE OF CLUB MADE SOUP & SALAD
- COCKTAIL SERVICE DURING DINNER FOR THE HEAD TABLE
- FOUR HOUR PREMIUM BRAND BAR
- WINE POURED TABLESIDE
- FLOOR LENGTH WHITE LINENS WITH WHITE OR BLACK OVERLAY
- COFFEE & TEA SERVICE
- CUTTING & PLATING OF THE WEDDING CAKE
WITH CRÈME ANGLAISE & BERRIES
- BRIDAL PARTY ACCESS FOR PICTURES ON PREMISE
- FOURSOME OF GOLF ARRANGED THROUGH YOUR COORDINATOR

Enhancements

LINENS

UPGRADE YOUR HEAD TABLE AND GUEST TABLES @ \$25 PER LINEN
CUSTOM NAPKIN COLORS @ \$2 EACH

FLOWERS

WE ARE HAPPY TO HELP WORK WITH A FLORIST TO PREPARE CUSTOM ARRANGEMENTS FOR GUESTS TABLES.

WEDDING CAKE

WE ARE HAPPY TO ASSIST YOU IN WORKING WITH OUR FAVORITE BAKERY FOR YOUR WEDDING CAKE

BRIDAL SUITE LUNCHEON

ENJOY YOUR ENTIRE DAY WHILE OUR CHEF PREPARES A LIGHT LUNCHEON FOR YOUR BRIDAL PARTY.
PLEASE INQUIRE ABOUT A VARIETY OF OPTIONS AND COST.

PRIVATE BRIDAL SUITE

BALLROOM WEDDINGS: ACCESS TO THE BRIDAL SUITE INCLUDING A PRIVATE BATHROOM

Ceremonies

\$1000 CEREMONY SITE FEE

YOUR CEREMONY MAY BE HELD AT OUR OUTDOOR GAZEBO. CEREMONY CHAIRS WILL BE PROVIDED BASED ON FINAL GUEST COUNT. CEREMONY WILL ALSO INCLUDE INDOOR BACK-UP SPACE FOR INCLEMENT WEATHER.

DECOR SET-UP

OUR COORDINATION TEAM IS HAPPY TO ASSIST WITH ANY BASIC DECOR SET-UP. DECOR MAY BE BROUGHT TO RUFFLED FEATHERS THE WEEK OF YOUR RECEPTION.



Terms

MEAL GUARANTEE

THE FINAL CONFIRMATION OF THE NUMBER OF GUESTS IS REQUIRED 10 DAYS PRIOR TO YOUR EVENT. THE GUARANTEED COUNT MAY NOT BE DECREASED AFTER THIS TIME.

ROOM MINIMUMS

FOOD AND BEVERAGE MINIMUMS ARE BASED ON SEASON AND DATE.

DEPOSIT & PAYMENT

INITIAL DEPOSIT OF \$2000 AND A SIGNED AGREEMENT WILL SECURE YOUR DATE. A DEPOSIT SCHEDULE WILL BE ARRANGED ON THIS AGREEMENT. FINAL GUESTS COUNT AND PAYMENT ARE DUE 10 DAYS PRIOR TO YOUR DATE. DEPOSITS AND FINAL PAYMENT MAY BE PAID BY CREDIT CARD.

SERVICE CHARGE AND TAX.....

A 20% SERVICE CHARGE AND CURRENT STATE TAX WILL BE APPLIED TO FINAL BILL. SERVICE CHARGE HELPS TO COVER THE COST OF SET UP, LINENS, EQUIPMENT, SUPPLIES AND SERVICE. ADDED GRATUITY IS WELCOME BUT NOT REQUIRED.



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