

2010 Wedding Package
2010 WEDDING PACKAGE





WE BELIEVE IN *happily ever after*

Congratulations on your recent engagement and thank you for considering the Raven Golf Club at Verrado™ for your upcoming ceremony and reception.

An important step is selecting the perfect location for your most memorable day. Our distinctive facilities have a rich warm and elegant style, creating the perfect ambiance. This cherished event can be both exciting and challenging.

It is for these reasons that we have designed affordable, yet lavish wedding packages to simplify your wedding. Our catering staff takes pride in excellence and attention to details and will assist you from the rehearsal through the reception, creating memories you will treasure for a lifetime.

The perfect way for
HAPPILY EVER AFTER TO BEGIN



Ceremony CEREMONY

In one of our three picturesque ceremony locations (South Lawn, Village Commons or the Water Garden)
Includes White Padded Chairs, Water Station (optional chiavari chairs - \$5 per chair)
Ceremony Coordinator and One Hour Ceremony Rehearsal
\$750.00+

RECEPTION

Indoor or Outdoor Location

OPTION A

(Minimum of 50 Guests)

Champagne & Sparkling Cider Toast
Dance Floor
Complimentary Tasting for 2
No Host Bar with Bartender
Choice of Standard Colored Tablecloths & Napkins
Plated or Buffet Selections
Name Change Kit
Cake Cutting Service
Bride and Groom Package Complimentary

OPTION B

Includes Package #1 plus:

Cheese Tray & Vegetable Crudité
Deluxe Gourmet Coffee Station
Unlimited Non-Alcoholic Beverages

OPTION C

Includes Package #2 plus:

Chocolate Dipped Strawberries
at Gourmet Coffee Station
1 Tray Passed Appetizer
(choice of Chicken Quesadillas,
Vegetarian Spring Rolls or Mini Quiche,
Bruschetta, Curried Chicken Salad in Phyllo
Shells, Herbed Goat Cheese Stuffed Tomatoes)
Two Bottles of House Wine Per Table
Chair Covers or Colored Sashes
Personalized Menus
Sorbet Intermezzo

PACKAGE PRICING

Single Entrée Plated Dinner

| | | |
|----------|----------|----------|
| Option A | Option B | Option C |
| \$50++ | \$60++ | \$75++ |

Buffet Dinner

(2 Salads, 1 Vegetable, 1 Starch and 1 Entree)

| | | |
|----------|----------|----------|
| Option A | Option B | Option C |
| \$60++ | \$65++ | \$80++ |

Deluxe Buffet Dinner

(3 Salads, 1 Vegetable, 1 Starch and 2 Entrees)

| | | |
|----------|----------|----------|
| Option A | Option B | Option C |
| \$70++ | \$75++ | \$90++ |

+ Subject to 9.3% sales tax.

++ Subject to 9.3% sales tax and a 20% service charge.



Hors d'oeuvres
HORS D'OEUVRES

PLATTERS

(Service for 50 Each)

Cheese Tray — \$225++
Assorted Domestic and Imported Cheeses, served with Crackers and grilled Baguette

Hot Spinach & Artichoke Dip — \$170++
Served with crisp tortilla chips and carrot and celery sticks

Fresh Fruit Platter — \$175++
Assorted Fruits served with a Yogurt Dipping Sauce

Vegetable Crudit  — \$120++
Assorted Vegetables can be served with a selection of dipping sauces

Garden Hummus — \$140++
Served with grilled Pita bread and carrot and celery sticks

Smoked Salmon — \$250++
Served with Herbed Brioche Crostini, sliced tomato, shaved red onion and Capers

PER PERSON HOT SELECTIONS

Chicken Quesadillas — \$3++ per person
Served with Fire roasted Salsa

Vegetarian Spring Rolls — \$4++ per person
Served with Plum Sauce

Lobster Spring Rolls — \$7++ per person
Served with a Spicy Thai sauce

Mini Quiche — \$3++ per person
Mini Quiche Lorraine or Mini Spinach Quiche

Cheese & Crab Stuffed Mushroom Caps — \$5++ per person

Coconut Shrimp — \$7++ per person
Served with Spicy Mango Chili Sauce

Mini Crab Cakes — \$9++ per person
Served with Red Pepper Aioli

Mini Beef Wellington — \$8++ per person

Steak Wrapped Asparagus — \$6++ per person
Seared Beef wrapped around Crisp Asparagus and served with Sweet Mustard Glaze

Petite Meatballs — \$5++ per person
Served in a Teriyaki or Spicy Tomato Sauce

Hoisin Duck Rolls — \$6++ per person
Seared Duck Breast with Green Onions and Hoisin Wrapped in a Tortilla and Fried Crisp

Beef Skewers — \$6++ per person
Served with 3 Onion Jelly

Sesame Chicken Skewers — \$5++ per person
Served with Spicy Peanut Sauce

++ Subject to 9.3% tax and a 20% service charge.



Hors d'oeuvres
HORS D'OEUVRES (CONTINUED)

PER PERSON COLD SELECTIONS

Antipasto Skewers — \$5++ per person
*Cherry Tomato, Provolone, Artichoke Heart,
Roasted Yellow Pepper all marinated in Balsamic
Dressing and Basil*

Bruschetta — \$3++ per person
*Tomato, garlic, caper, onion and basil top grilled slices
of Sourdough Baguette*

Shrimp Cocktail — \$8++ per person

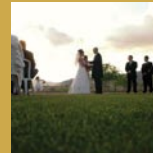
Curried Chicken Salad in Phyllo Shells — \$4++ per person

Fresh Fruit Skewers — \$6++ per person

Seared Ahi Tuna on Crisp Wontons — \$5++ per person
Served with Wasabi Aioli

Cucumber Barrels with Shrimp & Crab Salad —
\$8++ per person

++ Subject to 9.3% tax and a 20% service charge.



Wedding Plated WEDDING PLATED SELECTIONS

SALADS

Mixed Greens—*Spring greens with carrots, red onion, tomatoes and croutons*

Caesar—*Chopped Romaine, shredded Parmesan cheese and croutons with Caesar Dressing*

Spinach—*Baby spinach with red onion, Hard-boiled egg, Bacon, Candied Pecans, and warm Balsamic dressing*

ENTRÉES

Grilled Top Sirloin (6oz)

6 oz. topped with Red Wine or Shallot Thyme Demi Glace (crusted: Blue Cheese, Herbed Horseradish, Mushroom)—add \$5++ per person

Grilled Ribeye (14oz)

14 oz. Steak Grilled and topped with Red Wine or Shallot Thyme Demi Glace and Sautéed Mushrooms—add \$8++ per person

Prime Rib Au Jus

Sliced and served with a creamy Horseradish—add \$12++ per person

Filet Mignon (8oz)

8 oz. filet served with Red Wine or Shallot Thyme Demi Glace (crusted : Blue Cheese, Herbed Horseradish, Mushroom)—add \$10++ per person

Iowa Chop (12 oz.)

Niman Ranch's finest pork stuffed with maytag blue cheese, bacon, green onions

Maple Pecan Pork Tenderloin

Pork marinated in Herbs and Maple Syrup and rolled in Crushed Pecans, Roasted and sliced into medallions

Herb Roasted Chicken

Airline Breast (with skin and first joint of wing) Seared Crisp and oven roasted

Chicken Oscar

Chicken Breast with creamy Orzo, Crab, Asparagus, tomato and a lemon Cream Sauce

Artichoke and Tomato Stuffed Chicken Breast
Herb Crust and topped with Balsamic syrup

Chicken Piccata

Seared Chicken Breast atop Angel Hair Pasta served with a Lemon Capers Sauce

Chicken Marsala

Seared Chicken Breast atop Angel Hair served with a Mushroom Marsala Sauce

Herb Seared Salmon

Covered in fresh herbs and seared

Sweet Mustard Crusted Salmon

Salmon seared and crusted with a Honey and Grain Mustard Crust

Herb Seared Tilapia

Covered in fresh herbs and seared

Roasted Tomato Crusted Tilapia

Tomatoes stewed with Basil and Garlic Baked on top of the Tilapia and served with Basil Pesto Sauce

Pecan Crusted Halibut

Crisply Seared Halibut topped with a fine Pecan Crust and Oven Roasted—add \$5++ per person

Pasta Primavera

Penne with Broccoli, tomato, corn, asparagus, and onion in a lemon cream sauce

Artichoke Pasta

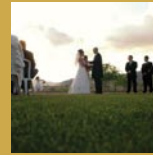
Penne with Marinated Artichoke Hearts, Sundried Tomato, in a Pesto Cream Sauce

Garlic Shrimp Pasta

Angel Hair with Roasted Corn, Green Onion, Tomato and Shrimp tossed with a Garlic Herb Oil—add \$5++ per person

All plated entrées are served with assorted fresh rolls and butter

++ Subject to 9.3% tax and a 20% service charge.



Wedding Buffet WEDDING BUFFET SELECTIONS

ENTRÉES

- Beef Tenderloin—*add \$8++ per person*
- Roasted Turkey Breast—*add \$5++ per person*
- Baked Ham—*add \$5++ per person*
- Stuffed Pork Loin—*add \$5++ per person*
- Prime Rib—*add \$10++ per person*
- Iowa Chop
- Maple Pecan Pork Tenderloin
- Herb Roasted Chicken
- Chicken Oscar
- Artichoke and Tomato Stuffed Chicken Breast
- Chicken Piccata
- Chicken Marsala
- Herb Seared Salmon
- Sweet Mustard Crusted Salmon

SALADS

- Mixed Green
- Caesar
- Spinach
- Marinated Tomato
- Antipasto
- Ensalada Caprese

VEGETABLES

- Green Beans
- Asparagus
- Baby Carrots
- Broccoli
- Broccoli Rabe / Broccolini
- Sauteed Spinach
- Matchstick Vegetables

STARCHES

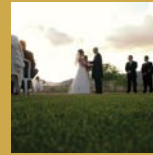
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Skin Potatoes
- Creamy Orzo
- Potatoes Au Gratin
- Long Grain and Wild Rice

KIDS' MEALS — \$8++ per child (For children 12 years old and younger)

Served with French Fries and a Fruit Cup

- Grilled Cheese
- Kids Cheeseburger
- Crispy Chicken Tenders
- Macaroni & Cheese

*All buffets are served with assorted fresh rolls and butter
++ Subject to 9.3% tax and a 20% service charge.*



Beverage Service **BEVERAGE SERVICE**

BAR CHARGES BASED ON CONSUMPTION

| | |
|----------------|----------|
| Soft Drinks | \$3++ |
| Fruit Juices | \$3++ |
| Domestic Beer | \$4.50++ |
| Imported Beer | \$5++ |
| House Wine | \$5++ |
| House Brands | \$6++ |
| Call Brands | \$7++ |
| Premium Brands | \$8++ |
| Ultra Premium | \$9++ |

CASH BAR CHARGES

| | |
|--|--------|
| | \$3 |
| | \$3 |
| | \$4.50 |
| | \$5 |
| | \$5 |
| | \$6 |
| | \$7 |
| | \$8 |
| | \$9 |

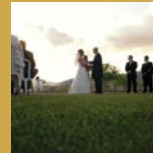
BAR CHARGES PER PERSON PACKAGES

| | Domestic Beer Imported Beer House Wine | Includes House Brands | Includes Call Brands | Includes Premium Brands |
|---------|--|--------------------------|-------------------------|----------------------------|
| 2 Hours | \$15++ | \$17++ | \$19++ | \$21++ |
| 3 Hours | \$17++ | \$19++ | \$21++ | \$23++ |
| 4 Hours | \$19++ | \$21++ | \$23++ | \$25++ |
| 5 Hours | \$21++ | \$23++ | \$25++ | \$27++ |
| 6 Hours | \$23++ | \$25++ | \$27++ | \$29++ |

KEG BEER

| | |
|---------------|---------|
| Domestic Beer | \$350++ |
| Imported Beer | \$450++ |

++ Subject to 9.3% tax and a 20% service charge.



Terms & Conditions **TERMS & CONDITIONS**

DEPOSIT

The Raven requires a non-refundable, non-transferable deposit to confirm the event. The deposit is NON-REFUNDABLE.

PAYMENT

The remaining balance is due ten (10) days prior to the event. All payments must be in the form of credit card, cashier's check or money order. Personal or company checks made payable to "Raven Golf Club" are accepted thirty (30) or more days prior to the event. If an "overpayment" has been made by the client, the Raven will issue a refund check within its current billing cycle.

GUARANTEE

The Raven must receive a guarantee of the exact number of guests expected at least ten (10) days prior to the event. The Raven will calculate the total event cost based upon this guarantee and the client will be responsible for 100% of this cost. If a guarantee is not received, the Raven will use the number of guests estimated on the most recently signed Banquet Event Order ("BEO") as the guarantee. The Raven can accommodate up to a 5% increase in guests over the guaranteed number at an additional cost. If the size of the party guaranteed differs substantially from the original estimated guest count at the time of contract the Raven reserves the right to move the event to a more appropriate room. The guaranteed number is not subject to reduction.

FOOD AND BEVERAGE MINIMUM & ROOM RENTAL FEE

The Raven requires a food and beverage minimum cost for the event. The Raven requires a room rental fee for the event.

FUNCTION HOURS

All guests must depart the Raven at or before the event "End Time". If the event continues after the scheduled end time the client will be subject to an additional \$500.00 per hour labor charge (plus applicable taxes) for any hour or fraction of an hour.

CANCELLATION POLICY

Cancellations must be received by the Raven in writing. For a cancellation within sixty (60) days the client will be charged 50% of the estimated event cost. For a cancellation within seven (7) days the client will be charged 100% of the estimated event cost.

GRATUITY AND SALES TAX

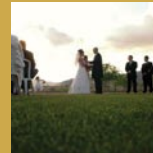
All food and beverage items are subject to a 20% gratuity and 9.3% applicable sales tax. Room Rental Fees and rental items are subject to 9.3% applicable sales tax.

CREDIT CARD AUTHORIZATION FORM

The Raven requires a signed credit card authorization form and credit card imprint for the event. Any outstanding charges will be processed to the card on file following the completion of the event.

BANQUET EVENT ORDER FORMS ("BEO")

At least three (3) months prior to the event, a BEO will be prepared by the Catering Sales Manager indicating complete details of the event. Any modifications to the BEO will be initialed by the Catering Manager and the client. Any modifications cannot be guaranteed within ten (10) days of the event.



Terms & Conditions **TERMS & CONDITIONS (CONTINUED)**

BEVERAGE SERVICE

The Raven prohibits service of alcohol after 12am midnight. The Raven must provide all beverages including alcoholic beverages. The client agrees to indemnify the Raven for any claims arising out of negligent and/or willful acts by the client or event guests. The client is responsible for the conduct of his/her guests and damages caused with intent incurred to the Raven facilities. The Raven reserves the right to discontinue service to any and/or all guests. Corkage opportunities are respectfully declined. Any alcohol brought in by client or guest will be confiscated. Bar Service is not unlimited, bartenders may refuse service at any time. The Raven Golf Club reserves the right to call for third party transportation, at guest's expense, for any guest as needed.

FOOD SERVICE

Due to health regulations, no food of any kind, except a Cake, may be brought on or leave the Raven property.

VENDORS

Any/All vendors are guaranteed access to the event room approximately two (2) hour prior to the start of the event unless otherwise arranged with the Catering Sales Manager. The Catering Sales Manager must be provided with a list of vendors with contact information prior to the event. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items, and the Raven accepts no responsibility for lost or misplaced items.

MUSIC AND ENTERTAINMENT

For the comfort and convenience of all our guests, the Raven reserves the right to monitor and/or control any audio transmission. DJ, band or any amplified entertainment must conclude at least thirty (30) minutes prior to the "End Time" of the event. All outdoor amplified music must conclude no later than 10pm. Any event entertainment must contact the Catering Sales Manager prior to the event to discuss any/all power needs. Any additional power required is not the responsibility of the Raven.

SHIPPING AND STORAGE

Any materials shipped to the Raven must have prior approval from the Catering Sales Manager. The Catering Sales Manager must be provided with the times and contact information for any/all items to be delivered. Any materials shipped may arrive no earlier than two (2) days prior to the event and may not remain on the property longer than two (2) days after the event concludes. All materials must be clearly labeled with the name of the event and be addressed to the attention of the Catering Department. Any shipping charges will be paid by the client. If any major handling is required on the part of the Raven, a handling charge will apply. The Raven accepts no responsibility for items stored or left on the property.

DECORATIONS

The use of glitter, confetti or rice is not permitted inside the Raven or on the grounds. A clean up fee will be assessed if used. All candles require a glass enclosure and/or approval from the Catering Sales Manager. The Catering Sales Manager must be consulted prior to the set up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings of any event room.

LOST OR DAMAGED PERSONAL PROPERTY

The Raven assumes no responsibility for the damage or loss of any articles left on the Raven property prior to, during, or following the event. Any items left behind will be held at Raven for pickup for up to two (2) days after the event.

DAMAGED RAVEN PROPERTY

The client will be responsible for any damage to the Raven property and will be charged for any/all damages to the credit card on file for the event.

ADDITIONAL TERMS AND CONDITIONS

The Raven reserves the right to hold more than one event on the property at any given time.