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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 an affordable, yet lavish wedding package 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.





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## Ceremony

Our picturesque ceremony location on the South Lawn includes White Padded Chairs, Water Station, Unity/Sand Ceremony Table with Linen, Guestbook Table, Easel for Engagement Photos, Ceremony Coordinator and One Hour Ceremony Rehearsal for \$1,000.00+

## Reception PACKAGE

Our intimately elegant reception space can accommodate up to 150 guests indoors. Our all-inclusive, professionally coordinated wedding receptions take the worry out of planning your reception. Simply choose from our most popular selection of menu items. If you want to jazz it up a bit further, simply add in special from our list of hors d'oeuvres and premium meats entrée's. We offer both indoor and outdoor locations, with room fees ranging from \$500+ to \$2000+.

Champagne & Sparkling Cider Toast  
Dance Floor  
Complimentary Tasting for 2  
No Host Bar with Bartender  
Standard Floor Length  
Colored Tablecloths & Napkins  
Plated or Buffet Selections (Chicken, Fish or Pasta)  
Cake Cutting Service  
Gourmet Cheese Tray & Vegetable Crudite  
Iced Tea & Lemonade  
Coffee Service

## PACKAGE PRICING (minimum of 50 guests)

### PLATED ENTRÉE DINNER

Includes; 1 salad, 1 vegetable, 1 starch, 1 Entrée, Rolls with Butter  
\$55++

### BUFFET ENTRÉE DINNER

Includes; 2 Salads, 2 Vegetables, 1 Starch and 1 Entrée  
\$65++

### PREMIUM BUFFET DINNER

Includes; 3 Salads, 2 Vegetable 2 Starch and 2 Entrées – (Pork or Prime Rib Carving Station available as an Entrée option)  
\$75++





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## Hors d'oeuvres SELECTIONS

### PLATTERS (serving 50 guests)

Cheese Tray — \$250++

Assorted Domestic and Imported Cheeses and Grapes, served with Crackers.

Fresh Fruit Platter — \$175++

Assorted Fruits

Vegetable Crudit  — \$150++

Assorted Vegetables can be served with dipping sauce

Smoked Salmon — \$275++

Served with Herbed Brioche Crostini, sliced tomato, shaved red onion and Capers

Chicken Quesadillas — \$150++

Served with Fire roasted Salsa

Vegetarian Spring Rolls — \$100++

Served with Thai Sauce

Mini Quiche — \$150++

Mini Quiche Lorraine or Mini Spinach Quiche

Mini Beef Wellington — \$250++

Petite Meatballs — \$150++

Served in a Spicy Tomato Sauce

Beef Skewers — \$150++

Served with Spicy Peanut Sauce

Sesame Chicken Skewers — \$150++

Served with Spicy Peanut Sauce

Antipasto Skewers — \$125++

Cherry Tomato, Mozzarella, Artichoke Heart, Roasted Yellow Pepper all marinated in Balsamic Dressing and Basil

Shrimp Cocktail — \$200++

Curried Chicken Salad in Phyllo Shells — \$150++

Seared Ahi Tuna on Crisp Wontons — \$200++

Served with Wasabi Aioli

Cucumber Barrels with Shrimp & Crab Salad — \$200++

Herbed Goat Cheese Stuffed Tomatoes - \$150++

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## Plated or Buffet SELECTIONS





All plated entrées are served with one salad selection, one starch selection, one vegetable selection & assorted fresh rolls with butter.

## SALADS

Mixed Green  
Caesar  
Spinach  
Antipasto  
Ensalada Caprese

## VEGETABLES

Green Beans  
Asparagus  
Baby Carrots  
Broccoli  
Matchstick Vegetables

## STARCHES

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

## ENTRÉE OPTIONS AND UPGRADES

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 served with a Lemon Caper Sauce

Chicken Marsala  
Seared Chicken Breast served with a Mushroom Marsala Sauce

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

Pasta Primavera  
Penne with Broccoli, tomato, corn, asparagus, and onion in a lemon cream sauce - with or without Chicken

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

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

Sweet Mustard Crusted Salmon  
Salmon seared and crusted with a Honey and Grain Mustard Crust

Grilled Top Sirloin  
8 oz. topped with Shallot Thyme Demi Glace—  
add \$5++ per person

New York Strip  
12 oz. Steak Grilled and topped with Shallot Thyme Demi Glace and Sauteed 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 Shallot Thyme Demi Glace—  
add \$12++ per person

Maple Pecan Pork Tenderloin  
Pork marinated in Herbs and Maple Syrup and rolled in Crushed Pecans, Roasted and sliced into medallions – add \$5++ per person

Iowa Chop (12 oz.)  
Niman Ranch's finest pork topped with maytag blue cheese, bacon, green onions  
Add \$5++per person

Pecan Crusted Halibut  
Crisply Seared Halibut topped with a fine Pecan Crust and Oven Roasted—add \$10++ per person





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# Beverage SERVICE

## BAR CHARGES BASED ON CONSUMPTION

Soft Drinks	\$3.50++
Fruit Juices	\$3.50++
Domestic Beer	\$5++
Imported Beer	\$6++
House Wine	\$7++
House Brands	\$7++
Call Brands	\$8++
Premium Brands	\$9++

## CASH BAR CHARGES

\$3.50
\$3.50
\$5
\$6
\$7
\$7
\$8
\$9

## KEG BEER

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

## NON ALCOHOLIC BEVERAGE SERVICE

Includes, unlimited sodas and juices \$3.50++ per person

## KIDS MEALS (for children 12 years old and younger)

Kids Cheeseburger with French Fries	
Crispy Chicken Tenders with French Fries	
Macaroni & Cheese	
Served with Fresh Fruit Cup	\$12++ per child

## VENDOR MEALS

Limited menu \$15++ per person

++ SUBJECT TO A 10.3% TAX AND 20% SERVICE CHARGE





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## 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. Facility usage for Wedding and Reception is a maximum of 5.5 hours.

### Change & Cancellation Policy

Any and all changes to the contracted BEO will be made via "change order." The change order must be signed and dated by the catering manager and the wedding or event client. No changes will be accepted by telephone. 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 10.3% applicable sales tax. Room Rental Fees and rental items are subject to 10.3% 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.





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## Terms & Conditions CONTINUED

### 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 initiated by the Catering Manager and the client. Any modifications cannot be guaranteed within ten (10) days of the event.

### Beverage Service

The Raven prohibits service of alcohol after midnight. Last call will be offered at 11:30 pm or 30 minutes before the contracted end time of event. 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. Service of liquor shots is prohibited. Bottle wine that is purchased by the bottle may be re-corked and removed by the Bride and/or Groom only. Unless otherwise agreed upon, wedding guests may not purchase alcoholic beverages at the main bar (Grille bar) but must purchase all beverages from the bar provided in the reception space.

### Food Service

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

### Special Orders

There is no refund on special orders and no beer or liquor may be removed from the premises.

### 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. All vendors are independent contractors, the Raven does not assume any responsibility for their performance or contractual obligation made with the wedding party.

### 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.





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## Terms & Conditions CONTINUED

### 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

No items are to be left on the premises following an event. 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. If Raven staff determines an item has been left behind by a wedding or event guest, the item will be held at the Raven for a maximum of two (2) days.

### 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.

### Weather and Environment

The Raven assumes no responsibility for weather or any external conditions including but not limited to, color of golf course grass, heat, rain, wind, insects, external noise, ancillary golf related noise, jet aircraft noise. The effects of weather, environment and external factors are uncontrollable/unpredictable and will not affect the final invoice amount of any wedding or event.

### Additional Terms and Conditions

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

