

*Raleigh Country Club's Wedding Packages*



# *Seated Dinner Wedding Reception Packages*

## *DONALD'S ROSS*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres*  
*Decorative Mirrors and Votive Candles on Tables*  
*House Linens*  
*Personalized Menu*  
*Cake Cutting*  
*Coffee Service Tableside*

### *Butler Passed Hors d'oeuvres*

*Chef's Assorted Canapés*

### *First Course*

*Dinner Rolls and Butter Served with House Salad or Caesar Salad*

### *Entrée*

*(Choose one)*

#### *Oven-Baked Chicken Breast*

*Spinach, artichoke and red pepper filling with port wine demi-glace*

~

#### *Chicken Paillard*

*Breaded chicken breast with frisee and rosemary shallot vinaigrette*

~

#### *Soy-Glazed Salmon Fillet*

*Orange-ginger Beurre blanc*

~

#### *Spiced Grouper Fillet*

*With roasted red pepper sauce*

~

#### *Sliced Pork Loin*

*With Demi-Glace, finished with Dijon Cream*

*Chef's Selection of Seasonal Vegetables and Potato du Jour*

### *Dessert*

*Chocolate Dipped Strawberry Served with your Wedding Cake*

-45-

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Seated Dinner Wedding Reception Packages (continued)*

## *PEAR-TREE DINNER*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres*  
*Decorative Mirrors and Votive Candles on Tables*  
*House Linens*  
*Personalized Menu*  
*Bartender*  
*Cake Cutting*  
*Coffee Service Tableside*

### *Butler Passed Hors d'oeuvres*

*(Choose two)*

*Vegetable Spring Rolls*

~

*Miniature Chicken Cordon Bleu*

~

*Beef Wellington*

~

*Salmon and Dill Pinwheels*

### *First Course*

*Club Rolls and Butter Served with House Salad or Caesar Salad*

### *Entrée*

*(Choose one)*

*Chicken Oscar with Crabmeat, Asparagus, and Hollandaise*

~

*Tri-Pepper-Crusted Sliced New York Strip Loin with Caramelized Vidalia Onions*

~

*Sesame-Crusted Ahi Tuna (Served Rare) with Sweet Tamari Reduction*

~

*6-oz. Roasted Beef Tenderloin with Port Wine Demi-glace and Baked Salmon Fillet with Citrus Beurre blanc*

*Chef's Selection of Vegetable and Starch*

### *Dessert*

*Chocolate-Dipped Strawberry Served with your Wedding Cake*

*-55-*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Seated Dinner Wedding Reception Packages*

## *TROPHY DINNER*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres  
Decorative Mirrors and Votive Candles on Tables  
Floor Length Linens, Personalized Menu  
Bartender, Cake Cutting  
Coffee Service Tableside*

### *Butler Passed Hors d'oeuvres*

*(Choose two)*

*Vegetable Spring Rolls*

~

*Miniature Chicken Cordon Bleu*

~

*Beef Wellington*

~

*Salmon and Dill Pinwheels*

### *Displayed Hors d'oeuvres*

*Cheese and Fruit and Chef's Crudités*

### *First Course*

*Club Rolls and Butter Served with Premium Soup du Jour, House or Caesar Salad*

### *Entrée*

*(Choose one)*

*Filet and Chicken Oscar with Crabmeat, Asparagus, and Hollandaise*

~

*Grilled Filet Mignon with Port Wine Shiitake Mushroom Demi-Glace*

~

*Crab Stuffed Fillet of Sole with a lemon-tarragon cream*

~

*Rosemary and Garlic-Crusted New Zealand Rack of Lamb with Mint-Scented Demi-Glace*

~

*Chef's Selection of Vegetable and Starch*

### *Dessert*

*Chocolate-Dipped Strawberry Served with your Wedding Cake*

*-60-*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Hors d'oeuvres Wedding Reception Packages*

## *OAKWOODS HORS D'OEUVRES*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres  
Decorative Mirrors and Votive Candles on Tables  
House Linens, Bartender  
Cake Cutting, Coffee & Refreshment Station*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés*

### *Hors d'oeuvres Activity and Carving Stations*

*(Choose one)*

#### *Pasta Station*

*Chef's Choice of Rigatoni, Tortellini, Penne, or Bowtie Pasta with Alfredo and Marinara Sauces  
Add Italian Sausage or Grilled Chicken, Rock Shrimp, or Garlic Bread and Caesar Salad  
(Additional fee applies)*

~

#### *Herb-Roasted Turkey Breast Carving Station*

*With Club Rolls, Cranberry Sauce, Dill Mayonnaise, and Dijon Mustard*

### *Displayed Hors d'Oeuvres*

*Cheese and Fruit*

*Chef's Crudités*

### *Hot Hors d'Oeuvres*

*(Choose 2)*

*Swedish Meatballs*

*Baked Cheese Straws*

*Spanakopita*

*Vegetable Spring Rolls*

*Fried Chicken Tenders with Dijon Mustard*

### *Cold Hors d'Oeuvres*

*(Choose 2)*

*Bruschetta Crostini*

*Salmon Dill Pinwheels*

*Blackened Chicken Salad with Chipotle Mayonnaise*

*-40-*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Hors d'oeuvres Wedding Reception Packages*

## *ST. AUGUSTINE HORS D'OEUVRES*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres  
Decorative Mirrors and Votive Candles on Tables  
House Linens, Bartender  
Cake Cutting, Coffee & Refreshment Station*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés*

### *Hors d'oeuvres Stations*

*(Choose two)*

*Pasta Station*

*Chef's Choice of Rigatoni, Tortellini, Penne, or Bowtie Pasta with Alfredo and Marinara Sauces  
Add Italian Sausage or Grilled Chicken, Rock Shrimp, or Garlic Bread and Caesar Salad  
(Additional fee applies)*

*Or*

*Almond-Crusted Salmon Carving Station  
With Club Rolls, Remoulade Sauce, and Dill Crème Fraîche, Garnished with Capers  
Red onions, and Lemon Wedges*

*Add: Crab Station ~ Sautéed Cocktail Crab Cakes with Cajun Remoulade Sauce*

### *Hot Hors d'oeuvres*

*(Choose 3)*

*Spanakopita*

*Fried Cheese Ravioli with Marinara and Pesto Sauces*

*Cashew Chicken Spring Rolls*

*Fresh Chicken Tenders with Honey Mustard*

*Miniature Chicken Cordon Bleu*

### *Cold Hors d'oeuvres*

*(Choose 2)*

*Bruschetta Crostini*

*Salmon Dill Pinwheels*

*Mozzarella, Basil, and Tomato Skewers*

*-50-*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Hors d'oeuvres Wedding Reception Packages*

## *PINEHURST HORS D'OEUVRES*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres, Decorative Mirrors and Votive Candles on Tables*

*Floor Length Linens, Bartender*

*Cake Cutting, Coffee & Refreshment Station*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés*

### *Hors d'oeuvres Stations*

*(choose two)*

*Pasta or Stir Fry Station*

*Crab Station ~ Sautéed Cocktail Crab Cakes with Cajun Remoulade Sauce*

*Shrimp Scampi Station ~ Sautéed Shrimp Scampi with Garlic Toast and Parmesan Cheese*

*Prime Rib of Beef Tenderloin Carving Station*

### *Displayed Hors d'oeuvres*

*Cheese and Fruit and Chef's Crudités*

*(Choose one)*

*Sicilian Display*

*Caramelized Brie en Croute*

*Marinated Grilled Vegetable Display*

### *Hot Hors d'oeuvres*

*(Choose 3)*

*Swedish Meatballs*

*Coconut Shrimp*

*Crab Stuffed Mushrooms*

*Miniature Chicken Cordon Bleu*

*Miniature Beef Wellington*

*Bacon-wrapped scallops*

### *Cold Hors d'Oeuvres*

*(Choose 2)*

*Jumbo Shrimp Cocktails*

*Salmon and Dill Pinwheels*

*Mozzarella, Basil, and Tomato Skewers*

*Chocolate-Dipped Strawberries*

*-60-*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Dinner Buffet Wedding Reception Packages*

## *GROVE PARK BUFFET*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'Oeuvres  
Soft Drinks  
Decorative Mirrors and Votive Candles on Tables  
House Linens  
Personalized Menu  
Coffee & Refreshment Station*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés*

### *First Course Served Tableside*

*(Choose one)*

*House Salad*

*Caesar Salad*

### *Entrees Served on the Buffet*

*(Choose two)*

*Rigatoni with Sautéed Spinach, Roasted Red Peppers, Caramelized Onions (available as vegetarian)*

~

*Tri-color Tortellini Carbonara with Peas and Sun-dried Tomatoes*

~

*Chicken Piccata*

~

*Baked Salmon Fillet with Sweet Citrus and Basil Cream*

### *Side Items Served on the Buffet*

*(Choose two)*

*Haricot Verts ~ Wild Rice Pilaf ~ Rosemary Roasted Red Bliss Potatoes*

### *Dessert Served on the Buffet*

*(Choose one)*

*Carrot Cake ~ New York Style Cheesecake*

*-45-*

*INCLUDES FRESH BAKED ROLLS AND TABLESIDE COFFEE SERVICE.*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Dinner Buffet Wedding Reception Packages*

## *DONALD ROSS BUFFET*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'Oeuvres  
Decorative Mirrors and Votive Candles on Tables  
House Linens  
Personalized Menu  
Coffee Station*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés and  
(Choose one) Bruschetta Crostini ~ Herbed Cream Cheese-Stuffed Peppadew  
~Mozzarella, Basil, and Tomato Skewers~*

### *Salad Bar Served on the Buffet*

*House Salad  
  
Cherry Tomato, Cucumber, and Onion Salad  
Baby Spinach with Crisp Apple Bacon, Chopped Eggs, Scallions, and Raspberry Dressing*

### *Entrees Served on the Buffet*

*(Choose two)*

*Chicken Marsala  
Oven-Baked Chicken breast spinach, artichoke and red pepper filling with port wine demi-glace  
Sliced Pork Loin with Demi-Glace, finished with Dijon Cream  
Burgundy Braised Beef Tips with Wild Mushrooms and Thyme*

### *Side Items Served on the Buffet*

*(Choose two)*

*Wild Rice ~ Honey-Glazed Carrots ~ Home-style Mashed Potatoes  
~ Rosemary Roasted Red Bliss Potatoes*

### *Dessert Served on the Buffet*

*Dessert Table with Assorted Chef Specialties*

*-55-*

*INCLUDES FRESH BAKED ROLLS AND TABLESIDE COFFEE SERVICE.*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Dinner Buffet Wedding Reception Packages*

## *SOUTHERN PINES BUFFET*

### *PACKAGE INCLUDES:*

*Butler Servers for Passed Hors d'oeuvres, Decorative Mirrors and Votive Candles on Tables  
Floor Length Linens, Personalized Menu, Bartenders, Parquet Dance Floor  
Cake Cutting Service, Coffee Service Tableside, Champagne/Sparkling Cider Toast*

### *Butler Passed on Arrival*

*Chef's Assorted Canapés and  
Choice of one: Bruschetta Crostini ~ Herbed Cream Cheese-Stuffed Peppadew  
~ Mozzarella, Basil, and Tomato Skewers*

### *Deluxe Salad Bar*

*House Salad, Caesar Salad, Spinach Salad & Seasonal Fruit Display  
Array of Dressing Choices*

### *Carving & Activity Station*

*(Your choice of two)*

*Pasta Station ~ Stir Fry Station ~ Roasted Prime Rib ~ Roasted Turkey ~ Pepper Pork Loin*

### *Entrees Served on the Buffet*

*(Choose two)*

*Chicken Piccata*

*Oven-Baked Chicken breast spinach, artichoke and red pepper filling with port wine demi-glace*

*Sliced Pork Loin with Demi-Glace, finished with Dijon Cream*

*Tri-color Tortellini Carbonara with Peas and Sun-dried Tomatoes*

*Roasted Grouper Fillets with Tropical Fruit Relish and Chili-Lime Butter*

*Baked Salmon with Sweet Citrus and Basil Cream*

### *Side Items Served on the Buffet*

*(Choose two)*

*Broccoli with Brown Garlic Butter ~ Honey-Glazed Carrots ~ Home-style Mashed Potatoes*

*Creamed Spinach ~ Sweet Potato Soufflé*

### *Dessert Served on the Buffet*

*Viennese Display to Include Fresh Fruit Parfait,*

*Chocolate Fondue Display with Biscotti, Strawberries, Pineapple,*

*Pound Cakes and Bananas*

*-70-*

*INCLUDES FRESH BAKED ROLLS AND TABLESIDE COFFEE SERVICE.*

*Price does not include NC State Sales Tax and 20% Service Charge*

# *Raleigh Country Clubs*

## *Banquet Beverage Service*

*Champagne Toast -3-*

*Coffee, Ice Tea and Sodas -2-*

### *Bar Services*

*Bartender fee per 50 guests required for events with alcohol -80-*

### *Consumption Bar*

*Open or Limited Bar Options for a Set Time at the hosts Discretion*

### *Cash Bar*

*Set up fee plus Bartender Fees -100-*

### *Bar Packages*

*(PRICES PER PERSON)*

*Available for 4 hours*

*Additional Hours -5- per person*

*Does not include Champagne or Wines Served with Dinner*

*(Minimum 75 People)*

### *RCC I*

*House Wine, Draft Beer & Soft Drinks*

*-20-*

### *RCC II*

*House Liqueur, House Wine, Draft Beer & Soft Drinks*

*-24-*

### *RCC III*

*Call Brands, House Wine, Domestic & Imported Draft Beer,  
Bottle Beer & Soft Drinks*

*-28-*

### *RCC IV*

*Premium Brands, Premium Cordials, Selection of  
Wines, Domestic & Imported Draft Beer, Bottle Beer,  
& Soft Drinks*

*-32-*

*Price does not include NC State Sales Tax and 20% Service Charge*

## Raleigh Country Club's Rental Fees

The Clubhouse (Weekend Rate \$1100.00- Weekday \$500.00)

For member sponsored events, the facility fee is waived only if the member is responsible for all charges incurred and at the discretion of management dependant upon season and event type. A Food & Beverage Minimum is Applicable to all members and guests of RCC. Prices are subject to applicable local sales tax. All Food & Beverage Items are Subject to a 20% Service Charge & 7.75% Sales Tax. Prices Are Subject to Change.

The Peartree Room (Weekend rate \$600.00 Weekday \$450.00)

The Peartree Room is our ballroom, gracefully appointed with brass chandeliers and crystal sconces. It can be reserved alone for up to 120 people or in conjunction with the Donald Ross Lounge and or the Trophy Room for large scale affairs. The Peartree Room transforms into a graceful locale with a dance floor for an elegant affair or into a classroom setting for corporate retreats.

The Trophy Room (\$500.00 Friday & Saturdays -\$250.00 Weekday)

Offering a special vista over the course, the relaxing ambience of the Trophy Room-with its huge fireplace and comfortable seating-is an ideal location for more intimate affairs for up to 60 people. A coveted locale, it is a favorite of members and their guests.

Donald Ross Lounge – upon availability

Featuring an impressive mahogany bar, satellite TV's, and indoor and outdoor patio seating with unparalleled views, the Donald Ross Lounge is a unique venue for small cocktail affairs. When reserved in conjunction with the Peartree and Trophy Room the party inevitably gravitates to this gentleman's choice.

The Board Room (\$200.00)

The RCC Boardroom accommodates up to 12 people, with dry erase boards, flip charts, conference call capability and the wireless network.

Deposit

Non-member events can have their date secured with a non-refundable deposit in the amount of \$1,100.00

All events must be pre-paid with in 72 hours of the event.

Final guest count must be given 72 hours prior to the event. All menus must be confirmed thirty days prior to the event.

Miscellaneous Fees

- Dance Floor \$300.00 +
- Cake Cutting fee to be applied to all cakes brought into club \$2.00++ per person  
Items to add to your wedding cake or specialty cake: a la mode \$1.50++
- Seasonal Berries \$2.00++
- Banquet Chef Attendant for live cooking stations and carving stations \$ 80.00++
- Bartenders \$80.00++ per fifty guests
- Specialty Linens, Tenting and Equipment: Pricing upon request
- Summer Events – Pool side: Lifeguard fee and set up fees: Pricing upon request
- Room Rental Time Extension: \$100.00++ per hour (after the first four hours)

Price does not include NC State Sales Tax and 20% Service Charge

## CATERING INFORMATION & POLICIES

### Sponsorship & Room Rental/Set-Up Fees

1. All events at Raleigh Country Club must be either Member functions, functions sponsored by a member in good standing at Raleigh Country Club or functions approved by management of Raleigh Country Club. If an event is member sponsored, the sponsoring RCC member must notify the Catering office either by phone or written notice stating that they have agreed to sponsor the event before the Club will confirm or make any arrangements.
2. In sponsoring a function, a member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt incurred to the Club.
3. An event in which a member of RCC is not personally paying for (i.e. company parties, school reunions, charity functions, etc.), he/she is subject to a room rental/set-up fee and it is considered a sponsored event.
4. Solely upon availability and only with prior written consent by management of the Club, RCC may grant non-member and non-member sponsored events, (i.e. corporate functions, school reunions, charity affairs and wedding receptions). The non-member host, company and/or individual, adheres to all Club Rules, Procedures and Regulations and assumes full responsibility for the conduct of guests and any debt incurred to the Club, and are subject to room rental/set-up fees as described. Management reserves the right to deny a function request by an individual or by a corporation with or without reason. (A copy of Club Rules can be obtained through our administrative office).
5. Only certain areas of the club can be used for member -, or club – sponsored affairs. Non-members may not enter restricted member areas.
6. Any function may not be confirmed more than 12 months prior to the reservation date. This allows first access to the Club by the membership.

### Deposit

We require a timely deposit for all events in the equal amount of the room rental/set-up fee. In the event that the room fee is waived, a minimum, non-refundable deposit of \$1,100 is required to secure the date. This deposit is non-refundable and will be applied towards payment of the final bill. Club members may be billed for the deposit upon request. Deposits are due upon formally confirming the reservation. Failure to pay the deposit will result in cancellation of the function.

### Food Minimums

Food minimums are required for all day and evening functions. This applies to non-member as well as to member and member-sponsored events. This amount will appear on your confirmation letter. In the event the Food Minimum is not met, the remaining difference is subject to applicable sales tax and service charges. Room rental/set-up charges, alcoholic beverage charges, service charges or taxes do not count towards your Food Minimum requirements.

### Guarantees

Please notify the Club's Catering office 72 hours prior to your function of the guarantee final count for the number of guests you expect to attend. If final count is not given, the last number given to the Club's office will be considered as the final guarantee. Actual number served over the guarantee will be billed.

### Prices

The prices in our menus are based on market conditions and are subject to change without notice. Once the menu is selected, prices are confirmed 60 days prior to the event.

### Service Charge & Sales Tax

All private function and non-member menu prices are subject to a 20 % service charge. As required by NC State Law, all food & beverage charges including service charges and room charges are subject to 7.75% sales tax. No service charge or sales tax will be billed on attendant fees.

### Cancellation

If an event is cancelled within 30 days to 72 hours prior to the event half of the estimated amount due will be billed. The full guaranteed amount will be charged if the event is cancelled within 72 hours of the function.

### Billing & Payment

An estimated bill will be presented for pre-payment on all weekend sponsored and weekend non-member functions. Half of the estimated amount due must be submitted one week prior to the event, with its balance due on the evening of the affair. Payments for all other events will be arranged at the discretion of the Club's office. Please note that an administrative fee of 2.5% will be charged to all credit card payments. Late fees will be charged according to Club's Rules and Regulations. Groups requesting tax-exempt status must submit written request and verification 20 days prior to the event.

### Smoking Policy

There is no smoking allowed in the Clubhouse, except in designated areas approved by management. The host is responsible for informing their guests of this rule.

### Food & Beverage Regulations

It is Club Policy that all food and beverage, other than special occasion cakes, consumed on the premises must be prepared by Raleigh Country Club. Food Safety Regulations prohibit us from allowing guests to take home extra food and beverages. This rule does not apply to club contracted specialty events.

### Damages

The host and/or member sponsor agrees to be responsible for any damage to the function areas or any other part of the club used for the event. Raleigh Country Club reserves the right to charge the host an appropriate cleaning and/or repair fee if the condition of the room after the event deems this necessary, including but not limited to any loss of revenue associated with the damage. Decorations involving the use of tacks, nails, paint, staples or any other means, which will and/or could deface or damage the Club property will not be permitted. Due to safety risks, confetti, birdseed, sparklers or glitter is not permitted on premises. Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional clean-up charge of \$250.00

### Staffing

Staffing of personnel is dependent upon the size and type of the event. Management will determine staffing requirements. However, should additional staffing be requested by the host, or by law, a per hour, per person charge will be added to the party contract (i.e. additional requested service staff, life guards, security guards, valet parking staff, etc.)

