

RAVINIA GREEN COUNTRY CLUB

Weddings



2026

RAVINIA GREEN COUNTRY CLUB

Welcome

We're elated you found us! Thank you for your interest in Ravinia Green Country Club and congratulations on your engagement!

Situated in Riverwoods along the north shore of Chicago, we are a premier private golf and country club. Whether you have a casual or elegant atmosphere in mind, our dedicated Private Events Team sees that your every need is met as we are here to make your wedding a dreams come true! Grand or petite, we have the perfect venue for you; one that you, your family, and your friends will remember for a lifetime.

Our seasoned Private Events Team is ready to assist you every step of the way. Happily ever after begins here!



CHRISTIAN BROUGHTON
Event Sales Director

As Ravinia Green's Event Sales Director, Christian leads the events team and assists couples in booking their celebrations. In 2019, he started his career in hospitality and events in Franklin, TN at Temple Hills Country Club. Christian has since led teams in Banquet Management, Event Coordination, and Event Sales at clubs in Nashville, San Antonio and Chicago. With a background in club dining, banquet execution and event planning, he understands hospitality and service from multiple perspectives. Christian enjoys spending time with his partner, traveling, trying new recipes, and New Wave music.

Christian.Broughton@InvitedClubs.com
(847) 556.9499



GABBY TAXER
Private Events Manager

As Ravinia Green's Private Events Manager, Gabby works closely with engaged couples to design their menu, timeline, and floor plans for their big day. She joined the team in July of 2024, bringing her passion for hospitality from her previous roles in restaurant operations and private events. With an educational background in Business Management, Gabby thrives in fast-paced environments where she can foster meaningful connections. In her free time, Gabby enjoys cooking, biking around Lake Arlington, and following Chicago sports—especially cheering on the Cubs.

Gabby.Taxer@InvitedClubs.com
(847) 597.8400

V2026.1

OUR WEDDING PACKAGES

What's Included?

4 Hours Premium Open Bar

Selection of Four Passed Hors D'oeuvres

First Course of Soup or Salad

Your Selected Entrée(s) & Accompaniments

One Hour House Wine Service with Dinner

Cake Cutting Service

Coffee Service or Coffee Station

Floor-Length White or Black Linens

25 Options of Colored Napkins (Choice of 2)

House Tables & Chairs

RAVINIA GREEN COUNTRY CLUB

Ceremony & Reception



CEREMONIES

RGCC can accommodate both indoor or outdoor (weather dependent) ceremonies. The ceremony includes up to 200 white padded garden chairs and the use of RGCC grounds for photography.

Ceremony Set-up Fee

Monday-Thursday | 1,000

Friday-Sunday | 1,500

GRAND BALLROOM

Our recently renovated 4,800 square foot ballroom can seat up to 220 guests with a dance floor and is equipped with a built-in bar, vinyl wood flooring, and optional recessed ceiling lights.

Facility rental fee and food & beverage minimums vary based on the date and season of your wedding. Please inquire for pricing.





COCKTAIL HOUR

Appetizers

Please Select 3 - Included in Entrée Price

PASSED COLD HORS D'OEUVRE SELECTIONS

- Caprese Skewer with Balsamic Glaze (gf, veg)
- Goat Cheese Mousse Bruschetta
- Watermelon, Goat Cheese, & Balsamic Bite (gf, veg)
- Tomato & Basil Bruschetta (veg)
- Roasted Red Pepper Hummus Cucumber Bite (gf, veg)
- Antipasti Skewer (gf, veg)
- Bleu Cheese Mouse Stuffed Date Skewer (gf, veg)
- Tuscan Shrimp & Olive Skewer

PASSED HOT HORS D'OEUVRE SELECTIONS

- Vegetable Spring Roll with Sweet Chili Sauce (veg)
- Spinach and Artichoke Parmesan Tart (veg)
- Coconut Shrimp with Sweet Chili Sauce
- Spinach and Cheese Stuffed Mushroom Cap
- All-Beef BBQ Salami Bite
- Vegetable Pot Sticker with Ponzu Sauce (veg)
- Mini Grilled Cheese & Tomato Bisque
- Italian Arancini with Tomato Jam (veg)

DELUXE HORS D'OEUVRE SELECTIONS

HOT

- Mini Chicken Tinga Taco +2
- Mini Crab Cake with Citrus Remoulade +4
- Roasted Baby Lamb Chop (gf) +4
- Chimichurri Beef Skewer (gf, df) +3
- Bacon Wrapped Scallop (gf) +5
- Mini Beef Wellington +5

COLD

- Tuna Poke on Crispy Wonton +3
- Beef Crostini with Boursin & Pickled Red Onion +3
- Jumbo Shrimp Cocktail (gf, df) +3
- Snow Crab Claw with Spicy Remoulade (gf) +6
- Sushi Roll Bites +4



COCKTAIL HOUR

Stations & Displays

APPETIZER DISPLAYS

Chef's Bruschetta Trio | *Tomato & Asparagus Bruschetta, Caponata, Lemon Artichoke + Parmesan.*
Served with *Toasted Crostini* - 9 Per Person

Charcuterie Platter | *Chef's Assorted Cured Meats & Cheeses, Crackers, Nuts, Seasonal Spreads,*
Olives & Dried Fruits - 15 Per Person

Mediterranean Platter | *Red Pepper Hummus, Tzatziki, Kalamata Olives, Cucumbers, Carrots,*
Fire Roasted Asparagus, Celery, Cherry Tomatoes, Grilled Pita Bread, Falafels - 10 Per Person

Smoked Salmon / Lox Display | *Assorted Mini Bagels, Regular Cream Cheese, Chive Cream Cheese, Red*
Onions, Capers, Tomatoes, Cucumbers - 12 Per Person

Chef's Seafood Display (gf) | *Assorted Chilled Seafood Including Shrimp, Crab, Lobster.*
Served with *Garnishes including Cocktail Sauce, Lemons, Tabasco, Horseradish* - MKT

CHEF ATTENDED ACTION STATIONS *

**Denotes Stations Requiring Chef Attendant, \$150*

Carved Roasted Beef Tenderloin | *Balsamic Caramelized Onions,*
Cabernet Reduction, Horseradish Cream - 29 Per Person

Carved Herb & Orange Roasted Turkey Breast | *Rosemary Peppercorn Gravy,*
Cranberry Compote - 16 Per Person

Carved Slow-Roasted Prime Rib (gf) | *Au Jus, Horseradish Cream,*
Housemade Remoulade - 24 Per Person

Cold Soba Noodle | *Cold Soba Noodles Served in a Mini Takeout Box, Cilantro,*
Scallions, Cucumber, Ginger Sesame Sauce - 18 Per Person

Wild Mushroom Risotto (gf) | *Assorted Mushrooms, Scallions,*
Shredded Parmesan Cheese - 20 Per Person

Saganaki | *Pan Seared Savory Saganaki Cheese, Mediterranean Vegetable*
Display, Pita - 13 Per Person

Guacamole & Salsa | *Green and Red Salsa, tortilla chips* - 9 Per Person



MENU

First Course

Rolls & Butter Included. Select Salad or Soup for the First Course. Both Soup & Salad Available for +6 Per Person

SALADS

House Caesar

Parmesan Cheese, Herbed Croutons, Creamy Caesar Dressing
Add Shrimp | +12

Fresh Caprese (gf)

Sliced Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Balsamic Glaze

Fall Harvest (gf)

Harvest Greens, Dried Cranberries, Candied Pecans,
Goat Cheese Crumbles, Champagne Vinaigrette

Crisp Orchard (gf)

Spliced Pears, Candied Pecans, Gorgonzola, Apple Cider Vinaigrette

Strawberry Feta (gf)

Fresh Strawberries, Slivered Almonds, Feta, Poppyseed Dressing

Mojave Sunset (gf, df)

Sweet Corn, Black Beans, Tomatoes, Crispy Tortilla Chips, Cilantro Vinaigrette

Arugula & Watermelon Salad (+4 Per Person)

Fresh Watermelon, Pickled Red Onion, Feta Cheese Crumbles,
Cilantro Mint Dressing

SOUPS

Cream of Mushroom (gf)

Chicken Noodle

Tomato Goat Cheese Bisque (gf)

Cream of Asparagus (gf)

Seafood Bisque with Sherry Garnish (+5 Per Person)

New England Clam Chowder (gf) (+3 Per Person)



MENU

Entrées

BEEF

8 oz. Tomatillo Marinated Skirt Steak (gf) Fingerling Potatoes, Fire Roasted Zucchini | 120 Per Person

New York Strip 8 oz. Strip Steak, Whipped Potatoes, Roasted Asparagus, Peppercorn Sauce | 125 Per Person

8 oz. Filet Mignon Topped with Balsamic Onions, Whipped Potatoes, Fire Roasted Asparagus, Cabernet Demi-Glace | 135 Per Person

**Gluten-Free Available by Request*

CHICKEN

Chicken Limone Citrus Marinated 10 oz. Airline Chicken Breast, Herb Roasted Potatoes, Fire Roasted Asparagus, Lemon Oregano Reduction | 108 Per Person

Chicken Bella Roasted 10 oz. Airline Chicken Breast, Parmesan Whipped Potatoes with a Spinach, Mushroom, and Cherry Tomato Ragù | 112 Per Person

Wild Mushroom Chicken Roasted 10 oz. Airline Chicken Breast, Yukon Whipped Potatoes, Broccolini, Wild Mushroom Jus | 110 Per Person

Choice of Multiple Entrees Available for +5 Per Person

SEAFOOD

6 oz. Pan-Seared Alaskan Halibut (gf) Spinach and Roasted Potato Ragù, House Made Tomato Vinaigrette | 126 Per Person

Maple and Dill Glazed Salmon Black Lotus Rice, Fire Roasted Broccolini | 115 Per Person

Sea Bass (gf) Lemon Beurre Blanc, Tomato Concassé, Roasted Fingerling Potatoes, Haricot Verts | 135 Per Person

VEGETARIAN

Stuffed Red Bell Pepper (gf, v) Quinoa, Roasted Vegetables, Extra Virgin Olive Oil, Marinara Sauce | 108 Per Person

Cauliflower Steak (gf, v) Crispy Cauliflower Steak with Lemon-Garlic Sauce | 108 Per Person

Stuffed Portobello Mushroom (gf, veg) Wild Mushroom Risotto | 110 Per Person

CHILDREN

58 Per Child

Includes Bottomless Soft Drinks, Kids Appetizer Box, Fruit Cup, Plated Entrée & Caramel Brownie. Host Selects 1 Entrée for all Guests Under 12.

Chicken Tenders + Mac & Cheese
Kid's Cheeseburger with House Chips
Chicken Breast & Roasted Vegetables
Buttered Noodles with Chicken

VENDOR MEALS

Chef's Choice Hot Entrée | 48



Cheers

BAR PACKAGES

All Packages Include 1 Bartender Per 75 Guests

All Packages Include Assorted Pepsi Soft Drinks

PREMIUM

*4 Hours Included Standard, Plus 1 Hour Wine Service During Dinner
Additional Hour +6 Per Person*

SPIRITS	Titos, Wheatly, Beefeater, Jim Bean, Buffalo Trace, Jack Daniels, J & B, Dewar's, Bacardi, Captain Morgan, Malibu, Jose Silver, E & J Brandy VSO
WINE	Woodbridge Sauv Blanc, Woodbridge Chardonnay, Woodbridge Pinot Grigio, Woodbridge Cabernet, Woodbridge Pinot Noir, Woodbridge Merlot, Wycliff Brut Cava
BEER	Coors Light, Miller Lite, Bud Light, Blue Moon, Heineken, Corona, Lagunitas IPA

ULTRA PREMIUM

*+15 Per Person Upgrade from Standard
Additional Hour +10 Per Person*

SPIRITS	Grey Goose, Kettle One, Titos, Bombay Sapphire, Jack Daniels, High West, Crown Royal, Bacardi, Captain Morgan, Malibu, Casamigos Blanco, Casamigos Anejo, Casamigos Reposado
WINE	Woodbridge Sauv Blanc, Woodbridge Chardonnay, Woodbridge Pinot Grigio, Woodbridge Cabernet, Woodbridge Pinot Noir, Woodbridge Merlot, Wycliff Brut Cava
BEER	Coors Light, Miller Lite, Bud Light, Blue Moon, Goose Island 312, Heineken, Corona, Stella Artois, Lagunitas IPA, Guinness

BAR UPGRADES

Ravinia Green offers many upgraded bar offerings, including but not limited to:

Zero-Proof Spirits
Specialty Spirits
Signature Cocktails
Specialty Bar Garnishes & Glassware

Ask Our Events Team for more information and a custom quote!



SWEET TREAT DISPLAYS

Prices Listed are Per Piece. 3-4 Pieces Per Person Recommended for Sweets Tables

MINI 4 OZ MASON JAR TRIFLES | 6

- Tiramisu
- Apple Pie
- Strawberry Shortcake
- Nilla Wafer Banana Pudding
- Fresh Berries with Whipped Cream
- Tuxedo (White & Dark Chocolate) Mousse

TALL SHOOTERS | 5

- Cheesecake
- with Strawberry Sauce on Top
- Chocolate Mousse
- with Chocolate Sauce on Top

NOTHING BUNDT CAKES

- Mini Bundtins | 39 / DZ
- Bundtlets | 7.50

CRUMBL COOKIES

- Mini Cookies | 3.60
- Regular Cookies | 5.75

DONUT WALL

- +150 Wooden Donut Wall Rental
- Wheeling Donuts | 28 / DZ

BENT FORK BAKERY

- Mini S'mores Bar | 1.50
- Mini Sunny Lemon Bar | 1.50
- Mini Caramel Brownie | 1.50
- Mini Dipped Hoho | 2
- Cake Pop | 3
- Dipped Oreo | 2
- Dipped Pretzel Rod | 2
- Mini Dipped Rice Krispie Pop | 2
- Dipped Strawberry | 2.50
- Logo Shortbread Cookie | 3

LANA'S DAZZLING DESSERTS

- French Macaron | 2.50
- Dessert Shot | 3
- Mousse Tart | 3
- Chocolate Eclair | 3
- Cream Puff | 3
- Mini Ispahan | 3

TOFFEE BREAK DESSERTS

- Chocolate Caramel S'more | 3.50
- Toffee | 35 / LB
- Chocolate Bark | 32 / LB



LATE NIGHT BITE DISPLAYS

MACARONI & CHEESE BAR | 14 PP

Traditional Mac & Cheese with White Cheddar Cheese Sauce

Toppings: Broccoli, Sun-Dried Tomatoes, Bacon, Bleu Cheese, Chives, Bread Crumbs

SLIDERS & DOGS | 17 PP

Mini Burgers with Caramelized Onions & Cheddar Cheese & Mini Corn Dogs

Served with Tater Tots, Chipotle Aioli, Ketchup & Mustard

SOFT PRETZEL BAR | 9 PP

Ballpark Soft Pretzels with Warm Nacho Cheese Sauce, Pizza Sauce, & Mustard

NACHO BAR | 9 PP

Tri-Colored Tortilla Chips, Warm Nacho Cheese, Sliced Jalapenos, Salsa, Guacamole, & Sour Cream

Add Grilled Chicken (+5 PP) OR Ground Beef (+5 PP)

MILK & COOKIES | 9 PP

Chocolate Chip Cookies with Mini Milk Jugs

FLATBREAD PIZZA | 20 PP

Choose 2:

- BBQ Pulled Chicken
- Margherita Style with Tomatoes, Mozzarella, & Sweet Basil
- Pepperoni
- 3-Cheese with Mozzarella, Ricotta, & White Cheddar



ENHANCEMENTS

Your Private Events Team will assist you throughout the design and planning process to create your dream wedding. We are happy to customize décor options in addition to the below.

UPGRADED SEATING

Chiavari Chair

Black | Charcoal | Crystal | Fruitwood | Gold | Silver | White

Folding Garden Chair

Black | Fruitwood | Ivory | Oak | Silver

French Country Chair

Blonde | Walnut | White Wash

Mirage Chair

Black | Clear | White

Opera Chair

Gold | Mahogany | Silver

Farm Bench

Blonde | Walnut

UPGRADED DECOR

Ceremony or Reception Stage | 500

Maximum size 12x24' or 16x18'

Baby Grand Piano | 550

Includes Tuning Service

Farm Tables

Blonde | Walnut | Whitewash | inquire for pricing

Specialty Highboys

Brushed Metal | Gunmetal | Vintage Wine Barrel | Walnut Farm Table

Charger Plates

Inquire for Colors, Materials, and Designs

Specialty Linens & Napkins

Inquire for Colors, Fabrics, Designs, and Sizes

Portable Bars

Black Skirted | Cylinder | Tiki | Vintage Wood | Wine Barrel

ADDITIONAL SERVICES

Valet Parking Attendant | 150 Per

Coat Check Attendant | 150 Per

Security | 360 Per (4 Hours)

*All Upgrades Subject to Availability & Delivery Fees. Pricing Subject to Change without Notice. Pricing excludes service charge and applicable tax. Other restrictions apply. See Club for details. © Invited. All rights reserved.

RAVINIA GREEN FRIENDORS

PREFERRED VENDORS LIST

While we are here to help, here is a list of our preferred vendors. It is not mandatory to use them, but we do have great relationships with each and every one.

WEDDING PLANNERS & COORDINATORS

Chicago Weddings & Events	https://www.chicagoweddingsevents.com/	@chgoweddings
Tracy Fisher Events	https://tracyfisherevents.com/	@tracyevents
The Serendipity Collective	https://www.theserendipitycollectivellc.com/	@theserendipitycollectivechi
Anthony Gowder Designs	https://www.anthonygowder.com/	@anthonygowderdesigns
Events By Tess	https://www.eventsbytess.com/	@eventsbytess_ebt
Blue Moon Events	https://bluemoonevents.net/	@bluemooneventschicago
Paper to Party	https://www.papertoparty.com/	@lindadavidsoncrown
RBS Events	https://www.rbsevents.com/	@rbs.events
Great Events, Inc.	https://www.greateventschi.com/	@greateventschicago

FLORISTS & DECOR

Two Sisters Events	https://twosisfloral.com	@twosistersevents
Joseph's Events	https://josephsevents.com	@josephsevents_
Epic Events	https://epiceventsinc.com	@epic.events.chicago
Freelance Studios	https://freelance-studios.com	@freelancestudios
Aberdeen's Wedding Florists	https://aberdeens.com/	@aberdeensweddingflorists
VH Designs	https://vhdesigns.net/	@vh_designs
Yanni Design Studio	https://yannidesignstudio.com/	@yannidesignstudio
La' Fleur Decor	https://lafleurdecor.com/	@lafleur.decor
Atmosphere Events Group	https://www.aegproduction.com/	@atmosphereeventsgroup
Kehoe Designs	https://kehoedesigns.com/	@kehoedesigns

DJ ENTERTAINMENT

Bizar Entertainment	https://bizaronline.com	@bizarentertainment
H.Y.P.E Productions	http://hypeproductionsinc.com	@hypeproductionsinc
FAMOS! DJ Entertainment	https://getfamos.com	@famosdj
Vibe Entertainment	https://partywithvibe.com/	@partywithvibe
Energy Productions	https://energyp.com/	@energyp
Impulse Entertainment	https://impulsedjs.com/	@impulsedjs
CSP Worldwide	https://www.cspworldwide.com/	@partywithstorm
Spark Entertainment	https://www.sparkentertainmentgroup.com	@sparkentgroup

LIVE MUSICIANS & BANDS

Beat Mix Music	https://www.beatmixmusic.com/	@beatmixchicago
Innocenti Strings	https://www.innocentistrings.com/	@innocentistrings

RAVINIA GREEN FRIENDORS

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Here is a list of our preferred vendors. It is not mandatory to use them, but we do have great relationships with each and every one.

WEDDING CAKES

Bent Fork Bakery	https://thebentfork.com	@bentforkbakery
Oak Mill Bakery	https://www.oakmillbakery.com/	@oakmillbakery
Lovin' Oven Cakery	https://lovinovencakery.com	@lovinovencakery
Lana's Dazzling Desserts	https://lanasdesserts.com/	@lanakobrin
Nothing Bundt Cake	https://nothingbundtcakes.com	@nothingbundtcakes
Defloured: A Gluten Free Bakery	https://deflouredbakery.com	@deflouredbakery

SWEET TREAT BAKERIES

Sweet Thing	https://www.sweetthingshop.com/	@sweetthing.bakeshop
Toffee Break Desserts	https://www.toffeekbreakdesserts.com/	@toffeebreakdesserts
Cookie Craving	https://www.instagram.com/cookiecraving5/	@cookiecraving5
West Town Bakery	https://www.westtownbakery.com/	@westtownbakery

HOTEL ACCOMMODATIONS

The Westin Chicago North Shore	https://marriott.com	Wheeling (3.6 Miles)
Courtyard Chicago Deerfield	https://marriott.com	Deerfield (3.7 Miles)
Lincolnshire Marriott Resort	https://marriott.com	Lincolnshire (4.9 Miles)
Hyatt Regency Deerfield	https://hyatt.com	Deerfield (2.4 Miles)
Hilton Chicago/Northbrook	https://hilton.com	Northbrook (7.4 Miles)
Chicago Marriott Suites Deerfield	https://marriott.com	Deerfield (1.1 Miles)
Embassy Suites Chicago North Shore	https://hilton.com	Deerfield (2.9 Miles)

HAIR & MAKEUP

Bella Bridal Beauty	http://bellabridalbeauty.com	@bellabridalbeauty
Glam Atelier	http://glamatelier.com	@glamatelierchicago
Windy City Glam	http://windycityglam.com	@windycityglam
Elle Artistry	http://elle-artistry.com	@elleartistryllc

PARTY FAVORS & GIFTS

1111 Elm Candle & Soap Shoppe	https://1111elm.com/	@1111.elm
Honey House Apiaries & Botanicals	https://honeyhouseab.com/	@honeyhouse_ab

F.Y.I.

FOOD & BEVERAGE

All food and beverage items served within Ravinia Green Country Club must be prepared and presented by Ravinia Green Country Club. Local health code regulations prohibit guests from removing remaining food and beverage from the golf club. Ravinia Green Country Club, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverage beverages in Control. Accordance In compliance the with Illinois Alcohol law, all beer and liquor must be supplied and served by RGCC.

EVENT INCLUSIONS

MENU TASTING

Booked wedding couples receive a complimentary tasting to include (6) hors d'oeuvres, (2) salads, and (3) entrees approximately four to six months prior to your wedding. The tasting is complimentary for up to 4 guests, however you may invite additional guests at \$65.00++ per person. Wedding Planners are always hosted guests of the Club and do not count towards the 4 guests.

PLATED MEAL SERVICE

If you have selected more than one entrée, you are required to provide place cards or escort cards for each guest with their appropriate meal indicators at each guests place setting at their designated table. Entrée counts must be provided 10 days prior to wedding.

TABLE STANDARDS

Our standard sit down service is planned for 60" round tables of up to 8 guests or 72" round tables for up to 10 guests. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two, or a head table where their wedding party joins them.

WEDDING PLANNER RECCOMENDATION

Ravinia Green Country Club highly recommends hiring a licensed and professional full service wedding planner to work hand-in-hand with us. RGCC staff will not be responsible for coordination of rehearsal, ceremony, grand entrance, or placement and removal of personal wedding items.

DECORATION POLICY

Ravinia Green Country Club does not allow any items to be taped to the walls, hung from the ceiling, or cause any punctures to any surfaces. Under no circumstance are any Clients allowed to have free flowing objects such as confetti, sparkles, glitter, or any other items that are similar in nature. RGCC prohibits the use of pyrotechnics (including cold sparklers), smoke, fog, vapor, or mist. Use of such will result in additional fees.

PAYMENT POLICIES

Ravinia Green Country Club policy requires a nonrefundable 25% deposit to confirm your wedding. 50% of your estimated balance is due as your second deposit on the contracted deposit date. Your remaining balance is due 7 days prior to your wedding date.

FORMS OF PAYMENT

Payments can be made by debit card, personal check, certified check, American Express, Visa, MasterCard or Discover. All Credit Card payments incur a 3% transactional fee.

CANCELLATION POLICY

In the event of a cancellation, the non-refundable booking deposit and any partial payments will not be refunded. The following payment scale will apply as liquidation damages:

120+ Days Prior - 40% of the Estimated Cost
120-45 Days Prior - 75% of the Estimated Cost
45-0 Days Prior - 90% of the Estimated Cost

SERVICE CHARGE & TAX

All food and beverage items are subject to a taxable 22% service charge and 8% sales tax.

FINAL GUARANTEES

Once final guarantees are submitted 10 days prior to your wedding, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Ravinia Green Country Club will make every attempt to accommodate increases in your count after the final guarantee is due, however the Client may be subject to a \$10 surcharge per additional guest. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event.



BOOK YOUR WEDDING TODAY!

CHRISTIAN BROUGHTON
Event Sales Director
Christian.Broughton@InvitedClubs.com
Call or Text (847) 556.9499



raviniagreen.com | [@RGCCPrivateEvents](https://www.instagram.com/RGCCPrivateEvents) | 1200 Saunders Rd, Riverwoods, IL 60015 | 847.556.9499