



WEDDING PACKAGES

RALEIGH COUNTRY CLUB // RALEIGH, NC

WELCOME

Be a guest at your own event. Let us handle all of the details of your wedding while you relax and enjoy your event with your family and friends. From creating custom menus with locally-sourced ingredients and bar packages with the finest local craft beer that Raleigh offers, to providing exceptional service throughout the planning process and during your event, let our experienced staff help you create an event that you and your guests will remember fondly for years to come.

BONNIE MILLER

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RENTAL INFORMATION

CLUBHOUSE (WEEKEND \$1,600 / WEEK DAY \$800)

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 dependent upon season and event type. A Food & Beverage minimum is applicable to all members and guests of RCC.

THE PEARTREE ROOM (WEEKEND \$1,000 / WEEK DAY \$500)

The Peartree room is our ballroom, gracefully appointed with 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.

THE TROPHY ROOM (FRIDAY AND SATURDAY \$600 / WEEK DAY \$500)

Offering a special vista overlooking the course, the relaxing ambience of the Trophy Room – with its fireplace and comfortable seating – is an ideal location for your next event. Alone this room can host up to 75 guests or in conjunction with the Peartree room can host up to 200 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)

The RCC Boardroom accommodates up to 18 people, with wireless network and dry erase boards. All other equipment is available for a small fee.

DEPOSIT

Non-member events can have their date secured with a non-refundable deposit in the amount of the room rental fee. Final guest count must be given 72 hours prior to the event. All menus must be confirmed 30 days prior to the event and all events must be pre-paid within 72 hours of the event.

MISCELLANEOUS FEES

| | |
|---|--------------------------------|
| Dance Floor _____ | \$300 |
| Ceremony Fee _____ | \$750 |
| Specialty linens, tenting and equipment _____ | Pricing Available Upon Request |
| Room rental time extension (after the first four hours) _____ | \$400 Per Hour |

TAX AND SERVICE CHARGE

Please note that prices do not include North Carolina state sales tax and 22% service charge.

PETE DYE DINNER

Seated dinner wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
House Linens 85" X 85"
Cake Cutting Service

Decorative Mirrors and Votive Candles on Tables
Bartenders
Coffee Service Tableside

BUTLER PASSED HORS D'OEUVRES

Chef's Assorted Canapés

FIRST COURSE

Homebaked Rolls and Butter Served with House Salad

ENTRÉE (CHOOSE ONE)

Roasted Pork Loin with Whole Grain Mustard Remoulade
Garlic & Thyme Roasted Chicken with Herb Jus
Herb-crusted Flounder with Dill Beurre Blanc

Chef's Selection of Seasonal Vegetables and Potato or Rice du jour

\$42 PER PERSON

FAZIO DINNER

Seated dinner wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
House Linens 85" X 85"
Cake Cutting Service

Decorative Mirrors and Votive Candles on Tables
Bartenders
Coffee Service Tableside

BUTLER PASSED HORS D'OEUVRES

Chef's Assorted Canapés

DISPLAYED HORS D'OEUVRES

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses
Housemade Hummus Selection and Toasted Pita

FIRST COURSE

Homebaked Rolls and Butter Served with House Salad or Caesar Salad

ENTRÉE (CHOOSE ONE)

Roasted Pork Loin with Whole Grain Mustard Remoulade
Chicken Roulade with Spinach, Feta, Roasted Red Peppers and Basil Cream sauce
Roasted Salmon Fillet with Lemon Dill Beurre Blanc

Chef's Selection of Seasonal Vegetables and Potato or Rice du jour

\$52 PER PERSON

PALMER DINNER

Seated dinner wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres

House Linens 85" X 85"

Cake Cutting Service

Decorative Mirrors and Votive Candles on Tables

Bartenders

Coffee Service Tableside

BUTLER PASSED HORS D'OEUVRES

Shrimp & Grits Canapés

Miniature Chicken Cordon Bleu

Beef or Chicken Sate with Thai Peanut Sauce

Blackened Chicken Salad on a Carr Cracker

Miniature Sweet Potato Biscuit with Pulled Pork

FIRST COURSE

Homebaked Yeast 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 Chili Cream Sauce

4-oz. Filet Mignon with Port Wine Demi-glace and Roasted Salmon with Citrus Beurre Blanc

Chef's Selection of Seasonal Vegetables and Potato or Rice du jour

\$57 PER PERSON

DONALD ROSS DINNER

Seated dinner wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
House Linens 120" Rounds
Cake Cutting Service

Decorative Mirrors and Votive Candles on Tables
Bartenders
Coffee Service Tableside

BUTLER PASSED HORS D'OEUVRES

Fried Oyster with Caper Tarragon Cream
Miniature Chicken Cordon Bleu
Beef or Chicken Sate with Thai Peanut Sauce
Blackened Chicken Salad on a Carr Cracker
Salmon & Dill Pinwheels
Miniature Crabcakes with Chipotle Remoulade

DISPLAYED HORS D'OEUVRES

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses
Housemade Hummus Selection and Toasted Pita

FIRST COURSE

Housebaked Yeast 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
Pan-seared Grouper with Lemon Dill Cream
Rosemary and Garlic-Crusted New Zealand Rack of Lamb with Mint-Scented Demi-Glace

Chef's Selection of Seasonal Vegetables and Potato or Rice du jour

\$72 PER PERSON

PETE DYE HORS D'OEUVRES

Heavy hors d'oeuvres wedding reception package.

PACKAGE INCLUDES

Banquet Chef Attendant

House Linens 85" X 85"

Cake Cutting Service

Decorative Mirrors and Votive Candles on Tables

Bartenders

HORS D'OEUVRES 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 fees apply)

HERB-ROASTED TURKEY BREAST CARVING STATION

with Club Rolls, Cranberry Sauce, Dill Mayonnaise, and Dijon Mustard

ROASTED PORK LOIN

with Whole Grain Mustard Remoulade and Club Rolls

DISPLAYED HORS D'OEUVRES

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses

Housemade Hummus Selection and Toasted Pita

HOT HORS D'OEUVRES (CHOOSE TWO)

Traditional Italian Meatballs

Vegetable Spring Rolls

Fried Chicken Tenders with Dijon Mustard

Spanakopita

Chicken Cordon Bleu

Spinach & Cheese Stuffed Mushrooms

COLD HORS D'OEUVRES (CHOOSE TWO)

Bruschetta Crostini

Blackened Chicken Salad with Chipotle Mayonnaise

Salmon Dill Pinwheels

Fresh Mozzarella, Basil & Tomato Skewers

\$42 PER PERSON

FAZIO HORS D'OEUVRES

Heavy hors d'oeuvres wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
Decorative Mirrors and Votive Candles on Tables
Bartenders
Cake Cutting Service

Banquet Chef Attendant
House Linens 85" X 85"
Coffee and Refreshment Station

BUTLER PASSED ON ARRIVAL

Chef's Assorted Canapés

HORS D'OEUVRES 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 fees apply)

HERB-ROASTED TURKEY BREAST CARVING STATION

with Club Rolls, Cranberry Sauce, Dill Mayonnaise, and Dijon Mustard

ROASTED PORK LOIN

with Whole Grain Mustard Remoulade and Club Rolls

DISPLAYED HORS D'OEUVRES

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses
Housemade Hummus Selection and Toasted Pita

HOT HORS D'OEUVRES (CHOOSE THREE)

Traditional Italian Meatballs
Vegetable Spring Rolls
Fried Chicken Tenders with Dijon Mustard

Spanakopita
Chicken Cordon Bleu
Spinach & Cheese Stuffed Mushrooms

COLD HORS D'OEUVRES (CHOOSE TWO)

Bruschetta Crostini
Blackened Chicken Salad with Chipotle Mayonnaise

Salmon Dill Pinwheels
Fresh Mozzarella, Basil & Tomato Skewers

\$52 PER PERSON

PALMER HORS D'OEUVRES

Heavy hors d'oeuvres wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
Decorative Mirrors and Votive Candles on Tables
Bartenders
Cake Cutting Service

Banquet Chef Attendants
House Linens 120" Rounds
Coffee and Refreshment Station

BUTLER PASSED ON ARRIVAL

Sweet Potato Biscuit with Pulled Pork
Shrimp & Grits Canapés

HORS D'OEUVRES 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 fees apply)

ALMOND-CRUSTED SALMON CARVING STATION

with Club Rolls, Rémooulade Sauce, and Dill Crème Fraîche, Garnished with Capers, Red Onions, and Lemon Wedges

ROASTED SHOULDER TENDERLOIN CARVING STATION

With Club Rolls, Horseradish Cream, Homemade Steak Sauce and Dijon Mustard

CRAB STATION

Sautéed Cocktail Crab Cakes with Cajun Rémooulade Sauce and Herbed Muffins

DISPLAYED HORS D'OEUVRES

MCCONNELL GOLF CORNUCOPIA

Seasonal Vegetables & Fruits with Imported & Domestic Cheeses, Housemade Hummus Selection and Toasted Pita

CHOICE OF ONE: Sicilian Display or Marinated Grilled Vegetable Display

HOT HORS D'OEUVRES (CHOOSE THREE)

Spanakopita
Cashew Chicken Spring Rolls
Miniature Chicken Cordon Bleu

Spinach & Artichoke Dip with Crispy Pita
Crab stuffed Mushrooms

COLD HORS D'OEUVRES (CHOOSE TWO)

Bruschetta Crostini
Mozzarella, Basil, and Tomato Skewers
Prosciutto wrapped Asparagus

Hummus Canape
Salmon Dill Pinwheels

\$62 PER PERSON

DONALD ROSS HORS D'OEUVRES

Heavy hors d'oeuvres wedding reception package.

PACKAGE INCLUDES

Butler Servers for Passed Hors d'oeuvres
Decorative Mirrors and Votive Candles on Tables
Bartenders
Cake Cutting Service

Banquet Chef Attendants
House Linens 120" Rounds
Coffee and Refreshment Station

BUTLER PASSED ON ARRIVAL

Miniature Crabcakes with Chipotle Remoulade
Sweet Potato Biscuit with Pulled Pork

HORS D'OEUVRES STATIONS (CHOOSE TWO)

SOUTHERN SHRIMP & GRITS STATION
with Fried Green Tomatoes, Homemade Biscuits and Pickled Okra

TUSCAN CARVED TENDERLOIN OF BEEF

Roasted with Rosemary & Olive Oil, served with Sun-Dried Tomato Sauce, Pesto, Olive Relish,
Focaccia & Herbed Rolls

CRAB STATION

Sautéed Cocktail Crab Cakes with Cajun Rémoulade Sauce & Herbed Muffins

PRIME RIB CARVING STATION

with Club Rolls, Horseradish Sauce, Dijon Mustard, and Homemade Steak Sauce

DISPLAYED HORS D'OEUVRES

MCCONNELL GOLF CORNUCOPIA

Seasonal Vegetables & Fruits with Imported & Domestic Cheeses, Housemade Hummus Selection and
Toasted Pita

CHOICE OF ONE: Sicilian Display, Caramelized Brie en Croûte, or Marinated Grilled Vegetable Display

HOT HORS D'OEUVRES (CHOOSE THREE)

Coconut Shrimp
Miniature Chicken Cordon Bleu
Bacon-Wrapped Scallops

Beef or Chicken Sate with Thai Peanut Sauce
Miniature Beef Wellington
Crab-stuffed Mushrooms

COLD HORS D'OEUVRES (CHOOSE TWO)

Shrimp Cocktail
and Caviar
Prosciutto wrapped Asparagus

New Red Potatoes Stuffed with Crème Fraîche
Mozzarella, Basil, and Tomato Skewers
Miniature Brie Tartlets

\$72 PER PERSON

PETE DYE BUFFET

Seated buffet wedding reception package. Includes fresh baked rolls and tableside coffee service. Dessert Station available for an additional fee.

PACKAGE INCLUDES

| | |
|---|------------------------|
| Decorative Mirrors and Votive Candles on Tables | House Linens 85" X 85" |
| Bartenders | Cake Cutting Service |
| Coffee Service Tableside | |

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 and Rich Chicken Broth
Available as vegetarian.
Chicken Piccata
Baked Salmon Fillet with Citrus Basil Cream
Roasted Pork Loin with Maple Demi-Glaze

SIDE ITEMS SERVED ON THE BUFFET (CHOOSE TWO)

| | |
|--------------------------------------|-------------------------|
| Haricot Vert | Wild Rice Pilaf |
| Rosemary Roasted Red Bliss Potatoes | Herbed Whipped Potatoes |
| Sugar Snap Peas and Julienne Carrots | |

\$37 PER PERSON

FAZIO BUFFET

Seated buffet wedding reception package. Includes fresh baked rolls and tableside coffee service. Dessert Station available for an additional fee.

PACKAGE INCLUDES

| | |
|---|----------------------|
| Butler Servers for Passed Hors d'oeuvres | Soft Drinks |
| Decorative Mirrors and Votive Candles on Tables | House Linens |
| Bartenders | Cake Cutting Service |
| Coffee Service Tableside | |

BUTLER PASSED ON ARRIVAL

Chef's Assorted Canapés
Fried Oysters with Caper Tarragon Cream

FIRST COURSE SERVED TABLESIDE (CHOOSE ONE)

House Salad
Caesar Salad

ENTREES SERVED ON THE BUFFET (CHOOSE TWO)

Roasted Pork Loin with Whole Grain Mustard Remoulade
Rigatoni with Sautéed Spinach, Roasted Red Peppers, Caramelized Onions and Rich Chicken Broth
Available as vegetarian.
Chicken Piccata
Baked Salmon Fillet with Citrus Basil Cream

SIDE ITEMS SERVED ON THE BUFFET (CHOOSE TWO)

| | |
|--------------------------------------|-------------------------|
| Haricot Vert | Wild Rice Pilaf |
| Rosemary Roasted Red Bliss Potatoes | Herbed Whipped Potatoes |
| Sugar Snap Peas and Julienne Carrots | |

\$42 PER PERSON

PALMER BUFFET

Seated buffet wedding reception package. Includes fresh baked rolls and tableside coffee service. Dessert Station available for an additional fee.

PACKAGE INCLUDES

| | |
|---|----------------------|
| Butler Servers for Passed Hors d'oeuvres | Soft Drinks |
| Decorative Mirrors and Votive Candles on Tables | House Linens |
| Bartenders | Cake Cutting Service |
| Coffee Service Tableside | |

BUTLER PASSED ON ARRIVAL

Chef's Assorted Canapés

HORS D'OEUVRES DISPLAY

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses, Housemade Hummus Selection with Toasted Pitas

FIRST COURSE SERVED TABLESIDE (CHOOSE ONE)

House Salad
Caesar Salad

SALADS SERVED ON THE BUFFET (CHOOSE ONE)

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 Roulade with Spinach, roasted red peppers and mozzarella cheese with Basil Cream
Chicken Marsala
Mahi Mahi with Honey Ginger Glaze
Braised Beef Tips with Forest Mushroom Demi-Glace
Roasted Pork Loin with Whole Grain Mustard Sauce

SIDE ITEMS SERVED ON THE BUFFET (CHOOSE TWO)

| | |
|-------------------------------------|---|
| Basmati Rice with Green Peas | Julienne Squash, Zucchini and Carrots with Basil Butter |
| Garlic Whipped Potatoes | Grilled Asparagus with Aged Parmesan |
| Rosemary Roasted Red Bliss Potatoes | |

\$62 PER PERSON

CARVING STATION ADDITIONS

Roast Prime Rib of Beef: \$12
Honey Baked Ham or Roasted Turkey: \$6
Roasted Tenderloin of Beef: \$12

DONALD ROSS BUFFET

Seated buffet wedding reception package. Includes fresh baked rolls and tableside coffee service. Dessert Station available for an additional fee.

PACKAGE INCLUDES

| | |
|---|----------------------|
| Butler Servers for Passed Hors d'oeuvres | Soft Drinks |
| Decorative Mirrors and Votive Candles on Tables | House Linens |
| Bartenders | Cake Cutting Service |
| Coffee Service Tableside | |

BUTLER PASSED ON ARRIVAL

Chef's Assorted Canapés and
Choice of one: Bruschetta Crostini
Cajun Chicken Salad • Mozzarella, Basil, and Tomato Skewers

HORS D'OEUVRES DISPLAY

McConnell Golf Cornucopia: Seasonal Vegetables & Fruits with Imported & Domestic Cheeses,
Housemade Hummus Selection with Toasted Pitas

FIRST COURSE SERVED TABLESIDE (CHOOSE ONE)

House Salad
Caesar Salad

SALADS SERVED ON THE BUFFET (CHOOSE ONE)

Cherry Tomato, Cucumber, and Onion Salad
Baby Spinach with Crisp Apple Bacon, Chopped Eggs, Scallions and Raspberry Dressing
Romaine with Sun-dried Cranberries, Apples, Raisins, Sunflower Seeds and Creamy Poppyseed Dressing

CARVING AND ACTIVITY STATIONS (CHOOSE ONE)

Roasted Prime Rib of Beef
Pasta Station•Roasted Turkey
Stir-Fry Station

ENTREES SERVED ON THE BUFFET (CHOOSE TWO)

Roasted Sirloin with Roasted Corn and Black Bean Salsa
Mediterranean Chicken with Spinach, Olives, Tomatoes, and Feta Cheese
Tri-color Tortellini with Shrimp, Sun-dried Tomatoes and Basil Pesto Cream Sauce
Sliced Pork Loin with Brandied Apple Chutney
Roasted Grouper Fillets with Tropical Fruit Relish and Chili-Lime Butter

SIDE ITEMS SERVED ON THE BUFFET (CHOOSE TWO)

| | |
|--------------------------------------|--|
| Broccolini with Cherry Tomatoes | Israeli Couscous Pilaf or Risotto with Fresh Herbs |
| Horseradish Whipped Potatoes | Creamed Spinach |
| Haricot Vert with Caramelized Onions | |

\$70 PER PERSON

BAR INFORMATION

A minimum of 25 guests is required to set a full bar. Groups smaller than 25 guests will receive cocktail service. For groups larger than 25 guests, one bartender is required per 75 guests at a rate of \$25 per hour, with a minimum of two hours. Bar prices include mixers, glassware, and standard garnishes.

Alcoholic beverages will not be served to anyone under 21 years of age or to anyone unable to provide valid identification. The Club reserves the right to refuse alcohol service at its discretion, and North Carolina law prohibits the service of alcohol to an intoxicated person. All prices are subject to NC sales tax and 22% service charge.

CONSUMPTION BAR PRICING... Bartender fee is \$25.00 per hour per bartender.

LIQUOR...Priced per drink.

MCCONNELL GOLF BRANDS _____ \$5.75

Smirnoff, Bacardi Silver, Jim Beam Bourbon, Gordon's Gin, Seagram's 7, Scorsby Scotch, Cuervo Gold

PREMIUM BRANDS _____ \$7.50

Absolut, Beefeaters, Mt. Gay, Seagrams VO, Jack Daniels, Dewars, Cuervo Gold

SUPER PREMIUM BRANDS _____ \$8.50

Grey Goose, Bombay, Myer's Dark Rum, Crown Royal, Makers Mark, Chivas, Cuervo 1800

BANQUET WINE LIST ... Priced per bottle.

CANYON ROAD BANQUET WINES _____ \$24.00

Chardonnay, Cabernet Sauvignon, Merlot

WILLIAM HILL HOUSE WINES _____ \$28.00

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot

STEELE WINES _____ \$36.00

Chardonnay, Pinot Blanc, Cabernet Franc, Merlot, Pinot Noir, Zinfandel

N-ALCOHOLIC CHAMPAGNE OR WINE _____ \$18.00

BEER Priced per bottle.

DOMESTIC BEERS _____ \$3.50

Budweiser, Bud Lite, Miller Lite, Michelob Ultra, O'Douls

IMPORTED BEERS _____ \$4.25

Amstel Lite, Heineken, Corona

DRAFT BEERS (16oz. glass) _____ \$4.50

SOFT DRINKS AND BOTTLED WATER _____ \$2.00

BAR PACKAGES

Charged per person according to your final guarantee. Includes specific brand of liquor, house wine, domestic and imported beer, sodas, and bottled water. Bartender fee is \$25.00 per hour per bartender.

BANQUET BRANDS _____ \$13 hour First Hour / \$7 Additional Hours

MCCONNELL GOLF BRANDS _____ \$15 hour First Hour / \$8 Additional Hours

PREMIUM BRANDS _____ \$17 hour First Hour / \$9 Additional Hours

SUPER PREMIUM BRANDS _____ \$18 hour First Hour / \$10 Additional Hours

BEER AND WINE PACKAGE _____ \$10 hour First Hour / \$6 Additional Hours