

Weddings

*The Royal Fox is more than just a setting;
it's the place where memories are made,
so set the date and then let your imagination take over.*



Royal Fox Country Club

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www.golfatroyal.com

Wedding Packages

The Royal Fox Wedding Packages are designed for your convenience. Package options showcase our finest quality and most popular menu selections. Our knowledgeable staff will work with your needs and wants to ensure your special occasion is one that will be remembered by all.

At the Royal Fox we offer three different packages.

The Grand Wedding Package

Includes:

- Chef-Prepared Dinner including (soup, salad, entrée, vegetable, starch, and wedding cake)
- Four Hour Open Bar Package
- Two Fine Wines Served with Dinner
- Champagne Toast for Head Table
- Custom Designed Wedding Cake
- Coffee/Tea Service
- White or Ivory linens with choice of colored napkins
- Elegant Oil-Lamps and Mirrors for Each Table
- Skirted Head Table, Gift Table, and Place Card Table
- Private Ladies Restroom for the Bride and Bridesmaids
- Complimentary Wedding Tasting

The Royal Wedding Package

- All of The Above
- Upgraded Premium Bar
- Champagne Toast for all of your guests
- Your choice of Three Select Butler Passed Appetizers
- Valet and Coat Room Service if needed

The Majestic Wedding Package

- All of The Above
- Gold Chiavari Chairs—choice of white or Ivory seat pads

Ask about our Package Enhancements

If you don't see it...just ask!

- Custom Table linen and Chairs • The Royal Sweet Table
 - Candy Buffet • Late Night Snacks
- Customized Ice Sculptures • Personalized Street Signs

*Saturday Wedding Minimum is \$10,000 plus tax & gratuity for food & beverage
Friday and Sunday wedding receptions receive a special discount
with a lower food and beverage minimum (excluding holidays) (100 person minimum)
Special Discount will be valid on Saturday's during our off season*

Entrée Selections

Our meals are prepared in house by our executive chef. Our complete wedding menu has over 10 different main course selections, which can be customized to your liking.

All dinner entrées include four hour bar, wine during dinner, soup, salad, starch, vegetables, fresh baked bread and butter, coffee and tea service.

Filet and Shrimp

6oz hand cut filet grilled medium rare
with a burgundy demi-glace
and garlic shrimp scampi
Grand \$102/ Royal \$112/ Majestic \$119

Filet and Chicken

6oz hand cut filet grilled medium rare
and grilled chicken breast
with a burgundy demi-glace
Grand \$86/ Royal \$96/ Majestic \$103

Filet Royale

7oz hand cut filet grilled medium rare
with a burgundy demi-glace
Grand \$95/ Royal \$105/ Majestic \$112

Ribeye

12oz hand cut ribeye steak grilled medium
with a balsamic glaze
Grand \$96/ Royal \$106/ Majestic \$113

Center Cut Pork chop

12oz center cut pork chop
with makers mark braised apples
Grand \$84 / Royal \$94/ Majestic \$101

Chicken Saltimbocca

Pan seared chicken breast topped
with prosciutto ham and provolone cheese
served with a chardonnay butter sauce
Grand \$79/ Royal \$89/ Majestic \$96

Cipollini Chicken Marsala

Lightly breaded chicken breast
topped with a Cipollini onion Marsala sauce
Grand \$76/ Royal \$86/ Majestic \$93

Country Roasted Chicken

Boneless herb roasted half chicken
served with natural jus
Grand \$75/ Royal \$85/ Majestic \$92

Salmon Italiano

Braised Atlantic Salmon
with a Puttanesca sauce
Grand \$75/ Royal \$85/ Majestic \$92

Vegetarian Stuffed Pepper

Cous Cous and vegetable stuffed
red bell pepper with a tomato fondue
Grand \$75/ Royal \$85/ Majestic \$92

Multiple entrée selections are available. There will be an additional charge per plate and the host must provide cards to clearly notify the servers of their guest's entrée selection

With advance notice, our Executive Chef will prepare a custom plate for your guests based on their dietary needs

Children's Entrée Options (choose one option)

each entrée includes Fresh Fruit Cup to be served during salad course

Chicken Fingers and French Fries • All American Mac and Cheese
Vienna Beef Hot Dog and French Fries • Hamburger or Cheeseburger and French Fries

Accompaniments

All Entrees include your choice of:

Soup

Roasted Tomato Basil • Creamy Portobello
Broccoli and Irish Cheddar • Lemon Garlic Orzo with Chicken

Salad

Garden House Salad
with your choice of dressing

Caesar Salad

Crisp romaine tossed with a traditional Caesar dressing
homemade garlic croutons and shaved parmesan

Martha's Salad

Mixed baby greens, dried cherries, sugared walnuts
drizzled with a red wine Dijon vinaigrette

BLT Wedge Salad

A generous wedge of crisp iceberg lettuce finished with buttermilk bleu cheese dressing,
bleu cheese crumbles, smoked bacon and heirloom tomatoes

Starch

Traditional Potato Au Gratin
Buttered Parsley Red Potatoes
Roasted Garlic Mashed Potatoes
Wild Rice Pilaf with Pecans
Three Cheese Polenta

Vegetable

Asparagus Blend
Green Beans Almandine
Parmesan Roasted Broccoli
Balsamic Roasted Carrots
Garlic Roasted Asparagus \$2 additional
Bacon Brown Butter Brussels Sprouts \$2 additional

Add a Sorbet Intermezzo Course

between salad and entrée \$1.75 per person

Passed or Set Hors D'Oeuvres

Priced per 100 pieces

Seafood Selections

Jumbo Chilled Shrimp	\$ 225.00
Panko Coconut Shrimp	\$ 205.00
Bay Scallops wrapped in Bacon	\$ 205.00
Roasted Jalapeno Crab Puff	\$ 180.00
Mini Maryland Style Crab Cakes	\$ 285.00

Beef and Pork Selections

Grilled Steak Skewer with balsamic reduction	\$ 200.00
Italian Market Meatballs	\$ 175.00
Italian Sausage stuffed Field Mushrooms	\$ 160.00
Pork Potstickers	\$ 170.00
Franks n' Blankets	\$ 150.00

Poultry Selections

Peking Duck Spring Rolls	\$ 210.00
Chicken and Spinach Crostini	\$ 150.00
Turkey Meatballs with Sweet and Sour Sauce	\$ 160.00
Chicken Samosa chicken and vegetables baked in a puff pastry	\$ 150.00

Vegetarian Selections

Crispy Artichokes stuffed with Boursin Cheese	\$ 195.00
Spanikopita spinach and feta cheese baked in a flaky puff pastry	\$ 170.00
Spinach Pesto Puff Pastry	\$ 165.00
Three Cheese Stuffed Field Mushrooms	\$ 150.00
Wild Mushroom Tart	\$ 175.00

Specialty Trays priced per person

Bruschetta Italian bread brushed with olive oil and garlic served with chopped tomato basil	\$ 3.00
Domestic and European Cheese Presentation served with Crackers	\$ 3.75
Warm Spinach and Artichoke Fondue with Tuscany Bread	\$ 2.50
Seasonal Fruit Display	\$ 4.00
Grilled or Fresh Vegetable Platter	\$ 2.40

Bar Packages

Grand Package

Liquor

House Spirits (including vodka, gin, rum, whiskey and tequila)
Call Brands include Southern Comfort, Canadian Club, Early Times, Jim Beam, Captain Morgan, Smirnoff Vodka, Cutty Sark Scotch, Bombay Gin, Bacardi Rum, Malibu Rum, Seagrams 7 and Seagrams VO

House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel

Domestic Beer

Miller Lite, Budweiser, Bud Light and Miller Genuine Draft

Royal Package

Liquor

All included in Grand Package plus Absolut Vodka, Titos Vodka, Tanqueray Gin, Beefeater Gin, Dewars Scotch, Meyers Dark Rum, Jack Daniels, Jameson Irish Whiskey, Jose Cuervo Gold, and J& B Scotch

House Wine

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato
Cabernet Sauvignon, Merlot, Pinot Noir and White Zinfandel

Bottled Beer

Miller Lite, Budweiser, Bud Light, Miller Genuine Draft
Amstel Light, Heineken, and Corona

After Dinner Cordials

Kahlua and Baileys

Customized Wedding Cocktails

available upon request

Sweet Endings

**Give your wedding that special touch
with these available extras**

Sweets Table

(Minimum 100 people)

Assorted Fresh Baked Miniature Pastries and Desserts

Fresh Baked Gourmet Cookies

\$8.50 per person

Add a Seasonal Fresh Fruit Display to your Sweet table

for additional \$2.00 per person

Late Night Snacks

Surprise your guests with one of our Late Night Snack Packages

Pizza! Pizza!

Delicious, Thin Crust Deck Oven Pizzas

Sausage \$20.00 Pepperoni \$20.00 Cheese \$18.00

Hot Dog Cart

Mini Hot Dogs and Steamed Buns with all of your favorite condiments
presented in a mini version of a Vienna hot dog cart

\$50 per 25 Mini Hot Dogs

Grilled Cheese Panini

American and Provolone Cheese pressed on Petit French Bread

\$50 per 25 Petit Grilled Cheese

Mini Sliders

(one option per 25 pieces)

All American Burger • Tangy Pulled Pork • Buffalo Chicken

\$75 per 25 piece order

Nacho bar

Queso, roasted jalapeño salsa, sour cream, jalapeños, chopped tomato, chopped onion

\$7.00 per person

Add seasoned ground beef or grilled chicken breast for additional \$2 per person

Empanada

served with Roasted Jalapeño salsa

Chicken Poblano • Beef • Mixed Vegetable • Chorizo and Cheese • Spicy Pork

\$90 per 25 piece platter (one option per 25 pieces)

Ceremony Site

THE CEREMONY SITE FEE INCLUDES:

One Half Hour Wedding Ceremony

Two Complimentary Bottles of Champagne prior to Ceremony

Wedding Rehearsal prior to your Wedding

Limited Access to Royal Fox Grounds for Bridal Party
to take Wedding Day Photographs

100 White Garden Chairs
*additional garden chairs available for \$3.75 each
upgrade to Chivari Chairs for \$8.00 each*

Golf Cart Transportation for guests in need of assistance to and from Ceremony Site

Set up and Break down

\$1000 Ceremony Site Fee



Terms and Conditions

Booking Deposits and Contracts – A non-refundable deposit of \$1,500.00 is required to reserve your wedding date. This amount will be applied toward the total payment for your function. Your contract must be signed with your deposit.

Deposit and Payments – All deposits are non-refundable. Six months prior to the date or 45 days after signing the contract, whichever applies, another \$3,000.00 is due. The balance is payable 12 days prior to the event. Deposit and interim payments may be paid by cash, certified check, or personal check made payable to Royal Fox Country Club. A 3% surcharge will be added on payments made with a credit card

Guarantees – All final guarantees (number of expected guests) are due no later than 12 days prior to the event. The guaranteed number is the lowest amount for which you will be required to pay. This number may not be reduced; however, it may be increased up to 72 hours in advance. All meals added on after the final count will be charged an additional \$5.00 per plate. Saturday weddings require a minimum food and beverage revenue (before tax and service charge) of \$10,000.00. All prices do not include tax or service charge.

Entrée Choices- Multiple entrée selections are available. There will be an additional charge per plate and the host must provide cards to clearly notify the servers of their guests entrée selection.

Dietary Restrictions- With advance notice, our Executive Chef will prepare a custom plate for your guests based on their dietary needs.

Cancellations – If an event is cancelled, all deposits and payments collected are non-refundable.

Prices – Due to market conditions, prices and availability are subject to change. The increase shall be no more than 5%. Tax is 8% for food and 10% for alcohol and service charge is 20% before tax.

Liability – Royal Fox CC does not assume liability for damage to or loss of material or equipment left in the rooms before, during or after the event.

Music and Entertainment – All music vendors and entertainers must set up 1 hour prior to the arrival of guests. Entertainment cannot extend beyond the bar closing time. Strobe Lights are not permitted.

Rooms – We comfortably seat 240 guests in our Jefferson and Monticello rooms. Any furniture you wish to move must be done by a Royal Fox Staff member. All tables and chairs must be 6 inches from the wall at all times. The use of tacks, nails, tape or any other adhesive on walls, chairs, tables or any other surface is strictly prohibited. This also applies to the removal or covering of any pictures in the room. Any damage incurred by the host, vendors or guests will be charged to the host. No birdseed or rice may be thrown on the club property. Guests are not allowed in the Member Saloon, unless accompanied by a member.

Dress Code – Royal Fox CC does have a dress code. No denim will be permitted. Please ask your coordinator for further details.

Wedding Cakes – You may bring in your own wedding cake, provided it is supplied by an established commercial bakery. Prices will not be reduced, it will cover cake cutting and service fee.

Alcohol Restrictions – Royal Fox Country Club reserves the right to exercise our legal responsibility and social obligations in refusing further service to any guests we feel has had a sufficient amount to drink. In accordance with State liquor law, valid photo ID are required for all guests including the Bridal Party.

Food – Due to Health code restrictions Royal Fox Country Club guests are not permitted to take home food items.

Discounted Dates - Weddings on Friday or Sunday and during the off season on Saturdays will have a minimum of 100 Guests for the discount to apply. The discount excludes holidays.