

Ravissant

WINERY

Wedding Banquet Menus



Ravissant Winery
5950 Town Hall Road
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www.ravissantwinery.com

Wine Hall Reception Package

Package includes:

4-hour afternoon reception or 5-hour evening reception

Buffet-Style Dinner with 2 entrees

Wedding cake cut and served

Bridal party champagne toast

*Chair covers for head table

*White silk flower arrangement for head table

*White Austrian Valance for head table

All china, glassware and cutlery

Candle centerpieces for guest tables

White table linens for all tables with your choice of overlay color (white, black, or burgundy)

*White skirting for the head table, gift table, cake table, and bar

Serving staff and bartender for entire time of your reception



Package price starts at:

\$37.00 per person (60-112 ppl)

\$42.00 per person (30-60ppl)

*Groups over 80 - Head table not available due to space restrictions.

Afternoon receptions available from 11am-3pm

Evening receptions available from 6pm-11pm

All package prices are subject to a 19% gratuity, applicable sales tax and \$495.00 room rental.

30 person minimum required.

Add on features:

Extra Hour...\$150

Chair Covers...\$6 each

(Organza sash color: Gold, Silver, Black, White, Ivory, Polyester color: Pastel Pink, Cardinal Red, Chocolate Brown, Magenta, Sage Green.)

Iridescent Crush Tablecloth... \$11 each

(Colors available: Copper, White, Ivory, Champagne Gold, Black, Blush Pink, Lime Green, Turquios Blue, Sunset Orange, Red Velvet, Chocolate Brown, Moss Green, Copper, and Cobalt Blue.)

Champagne toast for all guests...\$2.25 per person

Champagne Fountain ... \$60, plus Champagne at \$18.00 per bottle.

Cake Knife & Server...\$4 for pair

Wishing Well Wedding Cardholder...\$25 each

Ice Sculpture...\$300 and up

Wine Hall Decoration Package...\$250

Wine Garden Reception Package

Package includes:

4-hour afternoon reception or 5-hour evening reception (*11am-3pm or 6pm-11pm*)

Tent and sidewalls sized to accommodate group.

Exclusive use of Wine Hall or Cottage

Buffet-Style Dinner with 2 entrees

Wedding cake cut and served

Bridal party champagne toast

Chair Covers for head table

White silk flower arrangement for head table

All china, glassware and cutlery

Candle centerpieces for your guest's tables

White table linens for all tables with your choice of overlay color (white, black, or burgundy)

White skirting for the head table, gift table, cake table, and bar, along with White Austrian Valance for head table

Serving staff and bartender for entire time of your reception



**Package price starts at:
\$43.00 per person**

Wine garden receptions next to wine hall for groups of 100-320 people.

Wine garden receptions next to French cottage for groups of 100-150 people.

All package prices are subject to a 19% gratuity, applicable sales tax and room rental.

125 person minimum required.

Add on features:

Extra Hour...\$150

Groups of 125-160 ppl...\$2.50 additional per person

Tent Fan...\$25.00 each

Tent Heater...\$65.00 each

Tent Lights...\$30.00 per strand (25 ft)

Dance Floor...\$250.00 (16ft x 16ft)

Riser...\$50.00 each (4ft x 8ft)

Chair Covers...\$6.00 each

Iridescent Crush Tablecloth...\$11.00 each

Champagne for all guests...\$2.25 per person

Champagne Fountain...\$60, plus Champagne at \$18 per bottle

Cake Knife & Server...\$4 for pair

Wishing Well Wedding Cardholder...\$25 each

Ice Sculpture...\$300 and up

Cottage Party Package

Package includes:

Cottage and surrounding wine garden for 4-hour afternoon event or 5-hour evening event.

Hors d'oeuvre Buffet - Smorgasbord Platter, Vegetable Tray, Fruit Tray, Italian Meatballs

All china, glassware and cutlery

White table linens for all tables with your choice of overlay color (white, black, or burgundy)

Bartender for entire time of your event



**Package price starts at:
\$18.00 per person.**

Afternoon receptions available
from 11am-3pm

Evening receptions available
from 6pm-11pm

*All package prices are subject to a
19% gratuity, applicable sales tax
and \$195.00 room rental.*

*60 person maximum, 10 person
minimum.*

Add on features:

Extra Hour...\$75

**Small Group Surcharge (under 20
people)...\$3.00 per person**

**2 Entree Buffet Dinner...\$13.00 per
person**

**Champagne toast for all guests...\$2.25
per person**

**Champagne Fountain ... \$60, plus
Champagne at \$18.00 per bottle.**

Cake Knife & Server...\$4 for pair

**Wishing Well Wedding
Cardholder...\$25 each**

Ice Sculpture...\$300 and up

Wedding Ceremony

Package includes:

- 2-Hour Ceremony Time Block
- White chairs for up to 200 guests
- Ceremony rehearsal
- Unity Candle Table
- Guest Book Table
- All setup and take down

Package price:
\$700.00

All package prices are subject to a 19% gratuity and applicable sales tax.

Add on features:

Chair Covers... \$6 each
(Organza sash color: Gold, Silver, Black, White, Ivory, Polyester color: Pastel Pink, Cardinal Red, Chocolate Brown, Magenta, Sage Green.)

Wireless Microphone...\$60 each

PA w/wireless capability...\$60 each

Additional speaker...\$30 each

Colonate Arch...\$120 each
(Includes 4 72" pillars, 4 quarter circles, and bridge.)

Brass 3 light Unity Candle table top...\$15 (does not include candles)

Wishing Well Wedding Cardholder...\$25 each



Wedding Menu

Our elegant buffet menus includes your choice of two entrees, two side dishes, choice of house or tossed salad, assorted rolls and butter and a coffee station.

Entrees (choice of two)

Boneless Grilled Chicken Breast
Grilled Chicken Quarters and Pieces
Creamy Chicken Alfredo
Chicken Parmesan
Lemon Pepper Chicken
Tender Beef Brisket
Italian Beef with Buttered Noodles
Brown Sugar Glazed Ham
Golden Roasted Turkey
Mostaccioli
Bourbon Loin Pork

Side Dishes (choice of two)

Buttered Parsley Potatoes
Cheesy Au Gratin Potatoes
Garlic Mashed Red Potatoes
Baked Potatoes
Apple Wood Roasted Red Potatoes
Baby Carrots in a Brown Sugar Glaze
Sweet Peas and Carrots in Butter Sauce
Green Beans with Bacon
Green Beans Almandine
Sweet Buttery Corn
Rice Pilaf

Iced Tea available for an additional \$.50 per person.

Meals for children 6 years old or younger are free.

Servers are dressed in tuxedo shirts, cummerbunds and bowties unless otherwise stated.

Hors d'oeuvres

(All platters serve 40 people unless otherwise indicated)

Party Rye and Dill Dip

\$21.00

Rye bread round filled with our scrumptious dill dip and surrounded by an assortment of tasty breads.

Fresh Garden Veggies with Dip

\$70.00

An assortment of your favorite crispy veggies along side our famous dip!

Say Cheese Please!

\$72.00

Assorted chunky cheese including pepper jack, colby, cheddar, farmers, cheese ball and crackers.

Cheese and Sausage Sampler

\$80.00

Cracker sized morsels of cheese (colby, cheddar, pepper jack) and lil' smokies, deli sticks and a beef log.

Smorgasbord Platter

\$90.00

An array of chunky cheese, a cheese ball, sausage, lil smokies, grapes, dips & crackers!

Fresh Fruit Tray and Dip (in season)

\$78.00

A variety of the freshest fruit straight from the market accompanied by our sweet and creamy dip!

Assorted Cheese and Fruit Tray

\$85.00

A perfect combination...tasty cheese and fresh fruit! 2lbs. each of Colby, cheddar, & pepper jack plus fresh fruits and dip.

Watermelon Basket (in season)

\$72.00

Juicy bite sized wedges of watermelon, cantaloupe, and honeydew to refresh the young and young at heart!

Crab Dip with Crackers

\$16.80 per pound

Seafood lovers beware! A tangy dip you can't resist! Crab dip with assorted crackers.

BLT Dip with Crackers

\$14.40

Bacon and Tomatoes in a creamy dip with assorted crackers.

Taco Salad Dip with Nachos

\$45.00 (serves 30 people)

A zesty dip to make your taste buds say "Ole"!

Chicken Wings

\$38.00

A tasty treat for any crowd. Served hot-n-spicy or honey BBQ. Something to suit every ones fancy. 5 lbs of wings with ranch dressing

Boneless Chicken Wing Dip

\$50.00

The no mess chicken wing alternative. Boneless chicken with Franks hot sauce in a creamy base. Served with nacho chips this stuff is great! 10 lbs of wing dip served hot.

Beef Tenderloin

\$18.00

Something that nobody passes up. Whole tenderloins marinated in Andria's steak sauce, cooked to perfection, and served on baquettes. A creamy horseradish sauce on the side will take your breath away. Each tenderloin will weight approximately 4-5 pounds

Shrimp Tray

\$28.00 per 2 lb. platter

Mouth watering jumbo shrimp piled high with cocktail sauce (apx 30-35 per lb of peeled, tail on).

Shrimp Cocktails

\$3.00 each

Individual cocktail glasses with layers of avocado dip & cocktail sauce topped with shrimp

Hors d'oeuvres Cont...

BBQ Cocktail Sausages

\$36.00

Your favorite 'lil smokies smothered in our rich BBQ sauce. 4 lbs of smokies.

Silver Dollar Sandwiches

\$16.00 per dozen

Fresh baked, bite sized buns topped with Ham, tuna, and chicken salad! Or you may select Turkey, Ham, And Roast Beef sandwiches. *Petite Croissant Sandwiches \$19.00 per dozen

Meat and Cheese Tray

\$115.00

Party "must-have"...roast beef, turkey, ham, salami, sliced cheese & bread! 10 lbs of meat and cheese.

Sweet and Sour Meatballs

\$43.00

Six pounds of succulent meatballs in our own sweet and sour BBQ sauce!

Spicy Italian Meatballs

\$43.00

Six pounds of Italian meatballs in a Marinara sauce!

Scallops Wrapped in Bacon

\$130.00 (100 pieces)

Tender sea scallops are dusted with breadcrumbs, then gently wrapped in bacon. It's a taste treat you will long remember

Plain Rumaki

\$138.00 (100 pieces)

This appetizer features tasty chicken livers, crispy water chestnuts all wrapped in savory lean, dry-cured bacon.

Smokey Links in Blanket

\$86.00 (100 pieces)

Tasty all beef smokey link sausage wrapped in luscious cream cheese pastry dough.

Assorted Chips-n- Dips

\$57.00

Nachos, Fritos, Regular & BBQ Chips, with French Onion Dip, Ranch Dip & Salsa – it's a party.

Assorted Petite Quiche

\$110.00 (100 pieces)

From classic quiche Lorraine, to spinach, and herb cheese. These treats are made with only the finest of ingredients.

Chicken and Pork Kabobs

\$3.00 each (7 oz), \$2.30 each (4 oz)

We start with only the finest cuts of chicken and pork, put it on a stick, then rub it down with our secrete seasoning.

Water Chestnut in Bacon

\$117.00 (100 pieces)

A unique combination of tastes and textures. Savory whole water chestnuts wrapped in lean, dry cured bacon.

Deluxe Cold Canapés

\$169.00 (100 pieces)

Served atop light rye bread rounds. Shrimp with cocktail sauce, chicken with ripe olive, smoked salmon with caper, cheddar cheese and smoked almond, salami cornet with cream cheese and Spanish olive, ham horn with nam mousse.

Toasted Ravioli with Red Sauce

\$85.00 (5 pounds)

Meat or Spinach & Artichoke. The all time favorite for any party!

Smoked Chicken Quesadilla

\$132.00 (100 pieces)

Chunks and shredded chicken, mild cheddar, Monterey jack cheese, and spicy jalapeno peppers. Add tomatoes, red, yellow and green bell peppers, cilantro, poblano peppers onions and a touch of garlic. Wrapped in a tortilla.

Vegetable Spring Rolls

\$102.00 (100 pieces)

These not only taste great but take care of your vegetarian friends as well. Served with sweet-n-sour sauce.

Assorted Miniature Desserts

\$140.00 (100 pieces)

We take pride in introducing the ultimate grand finale, Your guests will find it hard to decide which tasty morsel to choose.

Beverages

Wine, Beer and Soda available as a host bar or cash bar.

Soft Drinks - \$1.00 each

Beer Selections

Guinness	\$5.00
Budweiser	\$4.00
Bud Select	\$4.00
Bud Light	\$4.00
312 (Wheat Beer)	\$4.00
Corona	\$4.00
Blue Moon	\$4.00
Stag	\$3.00

Wine List

Norton	\$42.00 per bottle
Fusion Divin	\$14.85 per bottle
Chardonnell	\$14.75 per bottle
Vidal Blanc	\$12.50 per bottle
Splendide	\$11.90 per bottle
Superbe	\$10.95 per bottle
Traminette	\$14.85 per bottle
Canoodle	\$9.90 per bottle
Magnifique	\$11.90 per bottle
Late Harvest Vidal	\$18.95 per bottle

Liquor Policy

The bartender has the right to refuse service to any intoxicated guest at their discretion.

Ravissant Winery prohibits anyone under the age of 21 to consume any alcohol. If anyone under the age of 21 is found in possession of an alcoholic beverage, the event will be shut down immediately.

Ravissant Winery prohibits any outside alcohol to be brought on property. If any alcohol other than what is provide by Ravissant Winery is found, the event will be shut down immediately.

Catering Policy

All food and beverage is supplied by Ravissant Winery and our caterer. Guests are allowed to bring in their own wedding cake or sheet cake.

Menu selections need to be made 2 weeks prior to the function. Menus cannot be changed within 5 working days of the event.

A guaranteed guest count must be received 5 days prior to the event. All charges will be based on the guarantee or the actual guests served, whichever is greater. We will set for 5% above guaranteed count.

Room rental deposit is required at time of booking. 50% down payment is required 6 months prior to event date with remainder due when guaranteed count is given 2 weeks prior to event date.

All decorations must be approved by Ravissant Winery. Table confetti is not allowed.

All private functions must end by 11:00pm.