



Weddings

AT RAINTREE GOLF AND EVENT CENTER



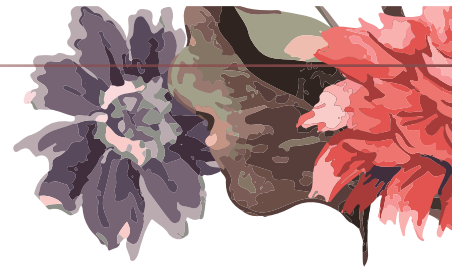
RAINTREE
GOLF AND EVENT CENTER



A City of Green Facility

Dawn Fatheree, *Events Director*
4350 Mayfair Road, Uniontown, Ohio 44685
330.699.3232 • dfatheree@golfraintree.com • www.golfraintree.com

Fall 2022



Wedding Package Inclusions

- Private Grand Ballroom accommodates up to 300 guests, has three large stone fireplaces, a riser for the head table, and a built-in dance floor with no obstruction of view.
- Complimentary four (4) rounds of golf, 18 holes with cart.
- We provide a catering team of servers and bartenders to ensure a professional and friendly wedding reception.
- The Bridal Suite allows our brides and bridesmaids to stay separate from groom and groomsmen, as a private space three (3) hours before the ceremony, as well a private space to stay separate from guests until your entrance into the Grand Ballroom when you are announced Mr. & Mrs.
- A gorgeous outdoor wedding venue with a golf course backdrop, indoor options should the weather not cooperate.
- Customize your centerpieces or you may choose to use our house centerpieces at no additional cost.
- The patio overlooking the golf course is a lovely view for guests to relax while wedding photos are being taken between the ceremony and reception.
- Chiavari chairs accompany complimentary tables, china, flatware, stemware, linens, champagne toast to head table and cutting of cake.
- A lush landscape offers a perfect back drop for a wedding, guests and photos.
- To preview images of romantic weddings at Raintree, please visit our social site: www.facebook.com/golfraintree



Hors d'oeuvres

Pricing for Hors D'oeuvres are based per person.

HOT HORS D'OEUVRES

- Bacon Wrapped Scallops **\$7**
- Calimari w/ Sweet Chili Sauce **\$6**
- Florentine Stuffed Mushroom **\$7**
- Pepperorni Rolls **\$5**
- Sausage Stuffed Mushroom **\$7**
- Seafood Stuffed Mushroom **\$7**
- Sweet & Sour Meatballs **\$6**
- Swedish Meatballs **\$6**
- Sauerkraut Balls **\$6**
- Veggie Spring Rolls **\$5**

COLD HORS D'OEUVRES

- Domestic Cheese & Cracker **\$7**
- Fresh Fruit Display **\$6**
- Garden Vegetable Display **\$6**
- Tomato Bruschetta **\$5**

*Additional items can be
accomodated
per your request.*



Buffet Dinner Selections

TWO ENTREE BUFFET

Plated Spring Salad, Dinner Rolls and Butter, choice of one Vegetable, choice of one Starch (potato or pasta) and your selection of Entrees.

Includes: Coffee, Hot Tea, and Iced Tea.

\$39

FAMILY STYLE DINNER

Transform the Two Entree Buffet into table service for a classy touch and economical alternative to a Plated Dinner. All Family Style items are refillable at the tables request.

\$42

CHILDREN'S BUFFET

Ages 6-10 – ½ price

5 and Under - Free

Chicken Tenders with French Fries - *10 and Under*

\$8



Buffet Options

ENTRÉES

Bourbon Glazed Pork Loin*

Chicken Asiago

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Chicken Supreme

Garden Cod

Parmesan Crusted Cod

Carved Roasted Beef with
Au Jus and Horseradish Sauce*

VEGETABLE OPTIONS

Broccoli w/ Cheese Sauce

Green Bean Almondine

Glazed Carrots

Sweet Corn

Vegetable Medley

PASTA

Angel Hair Pasta with Pesto

Penne Carbonara

Penne Marinara

Fettuccine Alfredo

POTATO

AuGratin Potato

Garlic Rosemary Roasted Redskins

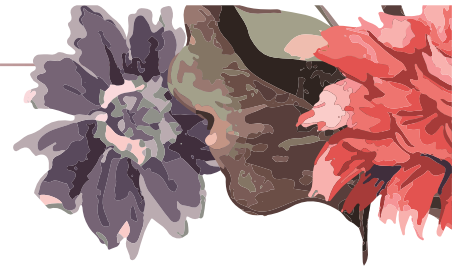
Loaded Twice Baked

Garlic Mashed Potato

Glazed Sweet Potato

**Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

Service Charge of 20% and Sales Tax will be added to all food and bar service.



Plated Dinners

All Plated Dinner's include: Spring Salad, Dinner Rolls and Butter, one Vegetable, and one Starch (potato or pasta). Includes Coffee, Hot Tea and Iced Tea.

STEAK PLATES

FILET MIGNON* \$50
6 oz. Certified Angus Beef served with Onion Ribbons and Port Wine Reduction

MUSHROOM LAVENDAR RIBEYE* \$48
8 oz. Certified Angus Beef, Charbroiled to medium temperature

SOUTHERN SIRLOIN* \$50
8 oz. Certified Angus Beef topped with Garlic Cajun Butter

PORK PLATES

GRILLED PORK CHOP* \$43
10 oz. served with Teriyaki Glaze and Grilled Pineapple

STUFFED PORK CHOP* \$43
10 oz. Bone-in stuffed with Apple Cinnamon Herb Stuffing, topped with Cranberry Balsamic Glaze

CHICKEN PLATES

APPLE ORCHARD CHICKEN \$43
Apple Almond Herb Stuffed with Cranberry Balsamic Glaze

CARIBBEAN CHICKEN \$45
6oz. Chicken Breast with Fire-Roasted Pineapple Salsa topped with Caribbean Jerk Glaze

CHICKEN CORDON BLEU \$45
6oz. Chicken Breast rolled with Ham and Swiss Cheese, coated with Italian Breadcrumbs

PARADISE CHICKEN \$43
Boneless Chicken Breast stuffed with aged Wisconsin Cheddar and Broccoli

**Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

Service Charge of 20% and Sales Tax will be added to all food and bar service.



SEAFOOD PLATES

MANGO MAHI MAHI* \$47

8 oz. Grilled Mahi Mahi with Mango Salsa

SEAFOOD STUFFED SALMON \$47

6 oz. Baked Atlantic Salmon stuffed with Codd topped with Lemon Butter Cream Sauce

SOUTHERN PECAN SALMON* \$46

8 oz. Grilled Atlantic Salmon Filet topped with Southern Style Pecan Glaze

TERIYAKI GLAZED SALMON* \$45

8 oz. Grilled Atlantic Salmon Filet served with Grilled Pineapple

VEGAN & VEGETARIAN PLATES

BEYOND STUFFED PORTABELLA \$30

Large Portabella Cap stuffed with Seasonal Veggies and Beyond Burger

BEYOND ZUCCHINI BOAT \$34

Zucchini stuffed with Beyond Meat Topped with Marinara and Mozzarella

EGGPLANT PARMESAN \$32

Traditional Eggplant Parmesan

PLANT-BASED CHICKEN ALFREDO \$34

A gluten-free, plant-based alternative to Chicken Alfredo

CHILDREN'S PLATES

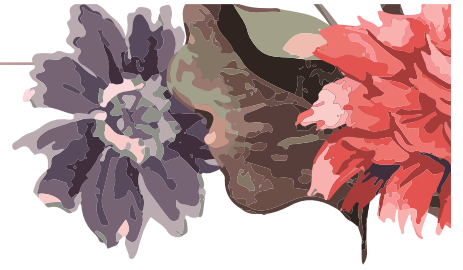
CHICKEN TENDERS \$8

Served with French Fries - *10 and Under*

PLATED MEAL \$ 1/2 PRICE
Ages 6 - 10
5 and under FREE

**Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

Service Charge of 20% and Sales Tax will be added to all food and bar service.



Bar Package Options

Bar Packages are available for a maximum of 6 hours, and end at 11 pm.

Include Soft Drinks and Juices.

TOP SHELF

Standard Bar items plus Premium Liquors and Imported Beer

\$37

STANDARD BAR

Standard Liquors. Domestic Bottled Beer, and House Wine

\$31

BEER & WINE

Domestic Bottled Beer, and House Wine

\$24

CHAMPAGNE TOAST

Per Bottle **\$18**

Per Glass **\$3**

Complimentary Champagne or Sparkling Cider Toast for the Head Table

Service Charge of 20% and Sales Tax will be added to all food and bar service.



Bar Package Descriptions

PREMIUM LIQUORS

Captain Morgan, Crown Royal, Dewar's,
Jack Daniel's, Jose Cuervo, Maker's Mark, Tito's,
Tanqueray

STANDARD LIQUORS

Bacardi, Black Velvet, Jim Beam,
Kamchatka, La Prima Gold, Paramount
Sailor Jerry, Windsor

WINE

Cabernet Sauvignon, Chardonnay,
Merlot, Moscato, Pinot Grigio,
Riesling, White Zinfandel

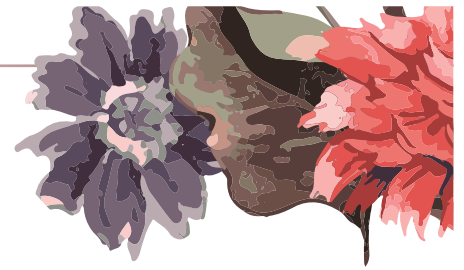
DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite,
Yuengling

IMPORTED BEER

Corona, Labatt Blue,
Heineken, Samuel Adams





Shower Menu

BRUNCH BUFFET

Available 10 am - 2 pm

Choice of one Entrée, one Vegetable, and one Starch. Seasonal Fruit Display, Scrambled Egg Casserole, and French Toast Bake with Cannoli Cream, Coffee, Hot Tea and Iced Tea

\$25

Available 7 am - 11 am

INTERNATIONAL

Assorted Pastries, Muffins, Donuts and Fresh Fruit, Juice, Coffee, Hot Tea and Iced Tea

\$13

RYDER CUP

Your choice of two breakfast strata's (French Toast, Sausage & Cheese or Vegetable), Muffins, Juice, Coffee, Hot Tea and Iced Tea

\$15

U.S. OPEN

Bacon, Sausage, Scrambled Eggs, French Toast, Fresh Seasonal Fruit, Muffins, Assorted Juices, Coffee, Hot Tea and Iced Tea

\$19

MIMOSA BAR

Self-Serve, Brut Champagne and Orange Juice, accompanied with Strawberries, Blackberries and Raspberries

\$7

Service Charge of 20% and Sales Tax will be added to all food and bar service.



Luncheon Menu

Available 11 am - 2 pm

BOURBON GLAZED SALMON

\$27

Grilled Atlantic Salmon topped with Bourbon Glaze, served with a Vegetable and a Starch

LUNCHEON BUFFET

\$32

Your choice of two Entrées, one Vegetable, and one Starch. *See page 5*

MINI SANDWICHES

\$22

Mini Chicken Salad Croissants and Smoked Salmon Bagels, served with Pasta Salad and Potato Salad

PASTA BUFFET

\$25

Meatballs, Grilled Chicken Strips, Fettuccini, Penne Pasta, Marinara and Alfredo Sauce, served with Garlic Bread

CHILDREN'S CHICKEN TENDERS

\$8

Breaded Chicken Tenders served with French Fries - *10 and Under*



Policies and Procedures

BOOKING A DATE

To reserve a date and insure availability, a signed contract and deposit is required. Wedding receptions require a deposit of \$1000. Acceptable method of payment is credit card, cash, check, and money order. Your advanced deposit will be applicable to any charges incurred by the individual or group sponsoring the event.

GUEST MINIMUMS

Saturday events require a minimum of 125 guests in attendance along with our food and standard or top shelf bar services.

GUARANTEES

A final guarantee of attendance on all banquet events must be made two weeks prior to the scheduled event date. If your guarantee count is not received within the specified time, Raintree Golf and Event Center will charge for the number of attendances estimated on your contract – not to go below the minimum guaranteed.

SERVICE CHARGE

A service charge of 20% will be added to your final bill for all food and beverage services provided in our ballroom.

SET UP FEE

Wedding ceremonies performed on the premises are \$1,500.

Setting up for weddings/receptions are to be done the day of the wedding. If the Grand Ballroom is available, the day prior you are welcome to decorate then; we cannot guarantee two-day availability for an event. Removal of decorations are to be done at the end of the event.

SALES TAX

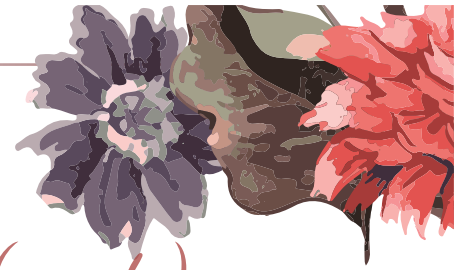
State sales tax of 6.75% will be added to your final invoice for all food and beverages, set up fees and service.

FINAL PAYMENT

Our Events Director will contact you two weeks prior to your event to finalize your arrangements and handle any details regarding your menu. Final payment is due one (1) week before event. Acceptable method of payment is credit card, cash, check or money order.

BAR POLICY

In accordance with the State of Ohio Department of Liquor Control regulations, Raintree Golf and Event Center is responsible for the sale and service of all alcoholic beverages. Persons purchasing and/or drinking alcoholic beverages must be at least 21 years of age. We reserve the right to ID guests and withhold service from intoxicated guests.



Policies and Procedures (cont.)

ALCOHOL POLICY

NO OUTSIDE ALCOHOL PERMITTED. It is unlawful to bring or consume outside alcohol on this property. All violations will result in confiscation of product and are punishable by fines up to \$1000. Violators may be asked to leave the facility. PLEASE INFORM YOUR BRIDAL PARTY.

TABLES AND EQUIPMENT

We have round tables which seat up to 10 guests each and we are happy to custom size tables. We have a video screen & projector, podium & mic available for use in the Ballroom.

LINENS

We provide white or ivory tablecloth linens in the ballroom and we are happy to provide you a large selection of colored linen napkins for your guests at no additional charge. Color choices must be notified to the Events Director two weeks in advance of your scheduled date.

CENTERPIECES

We are happy to provide you use of our in-house centerpieces, which include 3 glass cylinders (of different sizes) on a round mirror. You will be responsible to decorating the centerpieces with candles, flowers etc. You are welcome to bring in other centerpieces where the flame is contained. Our staff will gladly light all candles when the time is right.

DECORATIONS

The use of tape or nails is not permitted. Weddings are prohibited from throwing rice and confetti (including fake flowers) whether it is inside the club house or outside on the premises. Table confetti and glitter of any kind is not permitted. The use of any of the above will result in a fee of \$500.

BAKED GOODS

Cakes, cookies and pastries may be brought in for dessert. The staff here will cut cakes at no additional fee. Guests to set own cookie and pastries tables.

PERSONAL BELONGINGS

Raintree Golf and Event Center. does not assume responsibility for personal belongings, gifts, decorations or equipment brought in by your guests or vendors prior to, during or following the event.

CANCELLATIONS

All cancellations must be made in writing prior to the scheduled event. A cancellation fee of 100% of your security deposit will be charged if the ballroom cannot be reserved for another use comparable to your scheduled event.