

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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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 two different packages.
Our Packages include Gold Chiavari Chairs**

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

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

Chicken Saltimbocca

Pan seared chicken breast topped with prosciutto ham and provolone cheese served with a chardonnay butter sauce

Filet and Chicken

6oz hand cut filet grilled medium rare and grilled chicken breast with a burgundy demi-glace

Cipollini Chicken Marsala

Lightly breaded chicken breast topped with a Cipollini onion Marsala sauce

Filet Royale

7oz hand cut filet grilled medium rare with a burgundy demi-glace

Country Roasted Chicken

Boneless herb roasted half chicken served with natural jus

Ribeye

12oz hand cut ribeye steak grilled medium with a balsamic glaze

Salmon Italiano

Braised Atlantic Salmon with a Puttanesca sauce

Center Cut Pork chop

12oz center cut pork chop with makers mark braised apples

Vegetarian Stuffed Pepper

Cous Cous and vegetable stuffed red bell pepper with a tomato fondue

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
Bacon Brown Butter Brussels Sprouts

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

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

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

Set up and Break down

