

Revere Banquet Menu

Revere
GOLF CLUB



Breakfast

PLATED

Prices Listed Per Person

Served with Chilled Orange Juice, Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas

SEASONAL FRUIT PLATE

Seasonal Fruits and Berries with
Yogurt and Granola

AMERICAN BREAKFAST

Scrambled Eggs, Bacon, Sausage,
and Breakfast Potatoes

PANCAKES

Golden, Buttermilk Pancakes with
Whipped Butter and Warm Maple Syrup

BRIOCHE FRENCH TOAST

Two Thick Slices of Brioche Bread Soaked in Vanilla
and Cinnamon Custard, Grilled and Served
with Warm Maple Syrup

BREAKFAST BURRITO

Warm Flour Tortillas Filled with Scrambled Eggs,
Choice of Bacon or Sausage, Cheese,
and Breakfast Potatoes

BUFFET

Minimum of 25 People / Prices Listed Per Person

Served with Chilled Orange Juice, Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

CLASSIC CONTINENTAL BREAKFAST

Display of Breakfast Pastries with Butter,
Fruit Preserves and Assorted Fruit Juices

BREAKFAST SANDWICHES

English Muffins Filled with Scrambled Eggs,
Choice of Bacon or Sausage, Cheese,
and Breakfast Potatoes

BREAKFAST BURRITOS

Warm Flour Tortillas Filled with Scrambled Eggs,
Choice of Bacon or Sausage, Cheese,
and Breakfast Potatoes

AMERICAN BREAKFAST

Display of Breakfast Pastries with Butter,
Seasonal Fruit Display, Fluffy Scrambled Eggs,
Breakfast Potatoes, Crispy Bacon, Sausage Links,
or Grilled Ham

BREAKFAST BUFFET UPGRADES

Prices Listed Per Person

ASSORTED CEREALS WITH MILK

ASSORTED YOGURTS

DISPLAY OF SCONES AND MINI MUFFINS

PANCAKES WITH MAPLE SYRUP

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP

WARM CINNAMON ROLLS

SMOKED SALMON WITH

CREAM CHEESE AND BAGELS

*Prices listed do not include 8.25% tax or 20% service charge.

Lunch

PLATED SANDWICHES AND WRAPS

Prices Listed Per Person
*Served with Chef's Salad, New York Cheesecake,
Coffee and Iced Tea*

CHICKEN WRAP

Grilled Chicken Breast, Pickled Onions,
Arugula, and Truffle Aioli

SMOKED HAM

Muenster Cheese, Lettuce, Tomato,
Garlic Mayo, Pickle on the Side

ITALIAN SUB

Proscuitto, Capicola, Salami, Provolone Cheese,
Pepperoncinis, Lettuce, and Tomato

BBQ BRISKET WRAP

Smokey Brisket, Black Beans, Corn,
Coleslaw Wrapped in a Chipotle Tortilla

TURKEY BREAST

Fresh Mozzarella, Lettuce, Tomato,
and Pesto Mayo. Pickle on the Side

ENTRÉE SALADS

Prices Listed Per Person
*Served with New York Cheesecake, Rolls & Butter;
Coffee and Iced Tea*

STEAK SALAD

Sliced Bistro Filet and Served on Crisp Greens,
Carrots, Cucumber, Red Onion, Tomato,
and Bleu Cheese Crumbles.
Served With House Vinaigrette

CHICKEN CAESAR SALAD

Herb Chicken Breast on Crisp Romaine
Lettuce. Tossed with Croutons, Parmesan
and Caesar Dressing

THAI NOODLE CHICKEN SALAD

Soy Marinated Grilled Chicken with
Julienned Peppers, Carrots, Cabbage, and
Crispy Wontons

AHI TUNA SALAD

Seared Sesame Ahi Over Napa Cabbage,
Spring Mix, Wontons, Snow Peas, Carrots,
Cilantro, and Bell Peppers. Served
With Wasabi Dressing

GRILLED CHICKEN COBB

Chicken on Crisp Greens with Cheddar
Cheese, Tomato, Bacon, Crumbled Bleu
Cheese, Hard Cooked Egg, and Avocado
Served With Your Choice of Dressing

*Prices listed do not include 8.25% tax or 20% service charge.

Lunch

ENTRÉE

Prices Listed Per Person

*Served with New York Cheesecake, Rolls & Butter;
Coffee and Iced Tea*

SMOKED BBQ BRISKET

Smokey BBQ Brisket Served with Loaded Mashed Potatoes, Corn On The Cob, and BBQ Sauce

CHICKEN PICATTA

Grilled Chicken Breast Served on Angel Hair Pasta with Lemon Caper Sauce and Market Vegetables

ROASTED AIRLINE CHICKEN

Roasted 10oz Airline Chicken Breast with Sweet Potato Puree, Broccolini and Roasted Chicken Jus

APPLE CINNAMON PORK LOIN

Slow Roasted Brined Pork Loin, Butternut Squash Risotto, Seasonal Veggies and Caramel Pork Demi-Glace

HERB MARINATED BISTRO FILET

Herb Roasted Beef Filet, Blue Cheese Mashed Potatoes, Broccolini, and Balsamic Bordelaise

GRILLED SALMON BASIL CREAM

Atlantic Salmon with a Basil Cream Sauce, Angel Hair Pasta, and Seasonal Vegetables

MAHI MAHI

Asian Spiced Mahi Mahi Filet Served with Cilantro Rice, Garlic Spinach, and Thai Chili Sauce

SEASONAL VEGETABLES

RICOTTA STUFFED SHELLS

Large Sea Shell Shaped Pasta Filled with Four Cheeses, Topped with Marinara and Alfredo Sauce. Served with Seasonal Vegetables

VEGETARIAN LASAGNA

Layers of Mozzarella Cheese and Marinara Sauce Served with Garlic Bread and Vegetables

*Prices listed do not include 8.25% tax or 20% service charge.

Lunch & Dinner Buffets

BUFFET

Minimum of 25 People / Prices Listed Per Person
*Served with Seasonal Vegetables, Rolls & Butter, Chocolate Cake,
and New York Cheesecake; Coffee, Tea and Iced Tea*

CHOICE OF TWO SALADS

- Crisp Garden Salad with Two Dressings
- Quinoa and Kale Salad with Lemon Honey Vinaigrette
- Apple and Cranberry Salad with Apple Vinaigrette
- Thai Noodle Chicken Salad with Soy Ginger Dressing
- Penne Pasta Salad with Mozzarella and Tomato
- Seasonal Fruit Display
- Classic Caesar Salad
- Caprese Salad

CHOICE OF ENTRÉES

- Herb Chicken Breasts with Truffle Ajus
- Chicken Picatta
- Apple Cinnamon Pork Loin
- Herb Marinated Bistro Filet with Balsamic Bordelaise
- Southwestern Tri Tip
- Smoked Brisket with House BBQ Sauce
- Grilled Salmon with Basil Cream
- Blackened Mahi Mahi Pineeapple Salsa
- Vegetarian Lasagna
- Ricotta Stuffed Shells

CHOICE OF STARCH

- Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice
- Penne Pasta with Mozzarella and Tomato

*Prices listed do not include 8.25% tax or 20% service charge.

Specialty Buffets

Minimum of 25 People / Prices Listed Per Person / *Coffee and Iced Tea Included*

DELI SPREAD

CHOICE OF TWO SALADS:

Seasonal Fruit Display, Apple Cranberry Salad,
Garden Salad with Two Dressings, Cole Slaw,
or Caesar Salad

DELI MEATS AND CHEESES:

Sliced Turkey, Ham, Roast Beef, Salami, Sliced Swiss,
Cheddar, and Pepper Jack Cheese

ACCOMPANIMENTS:

Assorted Deli Rolls and Sliced Breads.
Sliced Red Onions, Tomatoes, Lettuce, Pickles,
and Assorted Condiments

DESSERT: Cookies, Brownies

TASTE OF ITALY

CHOICE OF ONE SALAD:

Chef's Salad with Two Dressings, Caesar Salad,
Caprese Salad, Seasonal Fruit Display,
or Antipasti Display

CHOICE OF ENTRÉES:

Mushroom Ravioli with Marsala Cream Sauce,
Cheese Stuffed Manicotti, Vegetarian Lasagna,
Penne Pasta with Garlic and Basil, Alfredo Penne,
Pasta Bolognese, Pesto Marinated Chicken Breast,
Eggplant Parmesan, Shrimp Scampi, Chicken Parmesan,
Veal Ragout, Sausage and Peppers, or Vegetarian Lasagna

DESSERT: Tiramisu, Cannolis

TASTE OF HAWAII

CHOICE OF ONE SALAD:

Papaya and Mango Salad, Garden Salad, Fruit Display

CHOICE OF ENTRÉES:

Macadamia Chicken, Sweet and Sour Chicken,
Flank Steak, Teriyaki Sirloin, Kahlua Pork,
or Mahi Mahi with Pineapple Salsa

ACCOMPANIMENTS:

Fried Rice, Stir-Fried Vegetables

DESSERT: Lemon Tart, Coconut Cream Pie

*Prices listed do not include 8.25% tax or 20% service charge.

Specialty Buffets (cont.)

Minimum of 25 People / Prices Listed Per Person / *Coffee and Iced Tea Included*

TASTE OF NORTH AMERICA

CHOICE OF ONE SALADS:

Garden Salad with Two Dressings,
Seasonal Fruit Display, Firecracker Cole Slaw,
Southwest Caesar, Macaroni Salad

CHOICE OF ENTRÉES:

Slow Roasted BBQ Pork Ribs, Pulled BBQ Pork,
Fried Chicken, Southwest Tri-Tip, or Slow Smoked Brisket

ACCOMPANIMENTS:

Jalapeño Corn Bread with Butter, Corn on the Cob,
Western-Style Baked Beans, Herb-Roasted Potatoes

DESSERTS: Apple Crisp, Cheesecake

TASTE OF MEXICO

SALAD:

Southwest Salad

CHOICE OF ENTRÉES:

Marinated Chicken Fajitas, Marinated Beef Fajitas,
Tamales (Chicken or Beef), Mahi Mahi Vera Cruz,
Coca Cola Carnitas, Carne Asada

ACCOMPANIMENTS:

Refried Beans with Cheese, Tortilla Chips and Salsa,
Spanish Rice, Warm Flour and Corn Tortillas,
Grated Cheddar and Jack Cheeses, Diced Onion,
Diced Tomato, Shredded Lettuce, Salsa, Guacamole,
Sour Cream, Cilantro, Lime Wedges, Jalapeño Peppers

DESSERTS: Tres Leches Cake, Cinnamon Sugar Churros

*Prices listed do not include 8.25% tax or 20% service charge.

Hors D'oeuvres

TRAY PASSED HORS D'OEUVRES

Price is Per Piece

Sausage Stuffed Mushrooms with Marinara
Teriyaki Chicken Skewers
Caprese Skewers
Red Pepper Hummus Feta Bruschetta
Vegetable Spring Roll with Chili Soy Reduction
Crispy Potato Cakes

Ahi Tuna Poke on Wonton Chips
Fried Mac and Cheese Balls
Teriyaki Beef Skewers
Carnitas Tostadas
Smoked Salmon, Dill Cream Cheese on Crostini

Bacon Wrapped Scallops
Coconut Shrimp with Sweet Chili Garlic Sauce
Crab Cake with Chipotle Aioli
Fried Chicken and Waffle Biscuit Slider
Lamb Chop Lollipop with Mint Chimichurri

RECEPTION PRESENTATIONS

Price is Per Person

ANTIPASTO DISPLAY

Selection of Imported Meats,
Cheeses, Artichokes, and Olives

DOMESTIC AND IMPORTED CHEESE DISPLAY

with Sliced Breads and Crackers

VEGETABLE CRUDITÉS WITH DIP

Carrots, Celery, Broccoli, Cherry Tomatoes, and Peppers
Served with House Made Buttermilk Ranch

SEASONAL FRUIT DISPLAY

Seasonal Assorted Melons and Berries

SEAFOOD DISPLAY – By Availability

Shrimp, Crab, and Oysters
Accompanied by Cocktail and Louie Dressings

CHIPS AND SALSA

Warm Tortilla Chips Served with House Made Salsa

SLIDERS

Mini USDA Beef Patties and American Cheese on
Soft Buns with Assorted Condiments

CHICKEN WINGS

Crispy Buffalo Wings Served
with House Made Buttermilk Ranch

SWEETS DISPLAY

Assorted Cookies, Brownies, and Cakes

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SPECIALTY ACTION STATION

Minimum of 25 People / Prices Listed Per Person
Based on 1 Hour of Service, \$100 Uniformed Chef Fee Required

TASTE OF ASIA

Stir Fry Station: Asian Noodles or Rice, Chicken, Bean Sprouts, Carrots, Peppers, and Broccoli.

TASTE OF ITALY

Pasta Station: Marinara and Alfredo Options, Cheese, Broccoli, Chicken, Mushrooms, Zucchini, and Squash

TASTE OF MEXICO

Street Taco Station: Beef and Chicken, Plus Accompaniments

SMASHED POTATO BAR

Creamy Garlic Mashed Potatoes
Includes Bacon, Cheese, Chives, Sour Cream, Broccoli, Onions, and Ham

MAC N CHEESE BAR

Creamy Macaroni and Cheese
Includes Bacon, Chives, Croutons, Peas, and Shredded Cheese

CARVING STATIONS

Uniformed Chef Fee \$100 Required. Minimum 25 Guests.
Served with Warm Rolls & Condiments

Honey-Glazed Ham
or Cinnamon Apple Pork Loin

Roast Beef Filet

Roast Turkey Breast

BBQ Brisket
with House BBQ Sauce

Dinner

ENTRÉE SALADS

Prices Listed Per Person

Served with New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

STEAK SALAD

Herb Marinated Bistro Filet, Served on Crisp Greens, Carrots, Cucumber, Red Onion, Tomato, and Smokey Bleu Cheese Crumbles. Served With House Vinaigrette

CHICKEN CAESAR SALAD

Herb Chicken on Crisp Romaine Lettuce Tossed with Croutons, Parmesan, and Housemade Caesar Dressing

THAI NOODLE CHICKEN SALAD

Soy Marinated Grilled Chicken with Julienned Peppers, Carrots, Cabbage, Thai Noodles, and Crispy Wontons

GRILLED SALMON SALAD

Crisp Spring Greens with Grilled Salmon, Grilled Corn, Avocado, Onion, and Chipotle Blood Orange Dressing

CHOPPED CHEF SALAD

Chicken on Crisp Greens with Cheddar Cheese, Tomato, Bacon, Crumbled Bleu Cheese, Hard Cooked Eggs, and Avocado. Served With Ranch Dressing

ENTRÉES - POULTRY

Prices Listed Per Person

Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

CHICKEN RISOTTO

Roasted Airline Chicken Breast over Mushroom Risotto, Baby Carrots, Spinach, and Mushrooms Jus

CHICKEN PICCATA

Grilled Chicken Breast Served on Angel Hair Pasta with Lemon Caper Sauce and Market Vegetables

PAN ROASTED CHICKEN BREAST

Roasted Airline Chicken Breast, Stir Fried Veggies, Steamed Rice, and Black Garlic Teriyaki Sauce

ROASTED CHICKEN BREAST

Roasted Airline Chicken Breast with Potato Gnocchi, Sautéed Spinach, and Creamy Marinara

ROASTED BONE-IN CHICKEN

Roasted Airline Chicken Breast with Sweet Potato Mash, Peas, and Baby Carrots with Truffle Chicken Jus

ROAST TURKEY

Served with Cranberry Apple Chutney, Mashed Potatoes, Seasonal Vegetables, and Turkey Gravy

*Prices listed do not include 8.25% tax or 20% service charge.

Dinner

ENTRÉES - SEAFOOD

Prices Listed Per Person

Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

PAN SEARED SEA BASS

Served with Mango Salsa, Cilantro Rice, and Seasonal Vegetables

GRILLED SALMON

Basil Cream Sauce, Mashed Potatoes, and Grilled Asparagus

HALLE-BERRY

Searred Halibut Over Red Rice Pilaf, Broccolini, and Berry Salsa

SEAFOOD PASTA

Shrimp, Scallops, and Sea Bass. Served With a Tomato Ciopino Sauce

LOBSTER

Steamed Lobster Tail, Crispy Potato Cakes, and Grilled Asparagus

ENTRÉES - PORK

Prices Listed Per Person

Served With Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

APPLE CINNAMON PORK LOIN

Caramel Pork Demi, Herb Roasted Potatoes, and Seasonal Vegetables

PORK TENDERLOIN

Sautéed Apples and Onions, Garlic Mashed Potatoes,
and Seasonal Vegetables

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Dinner

ENTRÉES - BEEF

Prices Listed Per Person

Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

HERB MARINATED BISTRO FILET

Herb Marinated Bistro Filet Served with
Roasted Potatoes and Seasonal Vegetables

NEW YORK STRIP

12oz House Cut Steak, Seasoned and Charbroiled
with Roasted Fingerling Potatoes and Seasonal Vegetables

USDA PRIME TOP SIRLOIN

Boneless 10oz Prime Cut Steak, Smokey Yam Mash, and Roasted Brussel Sprouts

RACK OF LAMB

Double Cut New Zealand Rib Chops with Mashed Potatoes,
Seasonal Vegetables, and Mint Chimichurri

FILET MIGNON

Center Cut Beef Tenderloin, Seasoned and Charbroiled with
Garlic Mashed Potatoes and Asparagus. Served With a Brandy Peppercorn Sauce

CABERNET BRAISED BEEF SHORTS RIBS

Garlic Mashed Potatoes and Baby Carrots

ENTRÉES - COMBO

Prices Listed Per Person

Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

TRUFFLE CHICKEN WITH BRAISED BEEF SHORT RIB

Grilled Boneless Chicken Breast with Tender Braised Short Rib

PESTO CHICKEN WITH SHRIMP SCAMPI

Grilled Boneless Chicken Breast in Creamy Pesto with Garlic Shrimp Scampi

SALMON & TOP SIRLOIN

Seared North Pacific Salmon with Grilled Baseball Cut Top Sirloin
with Zinfandel Glaze

FILET OF BEEF WITH SAUTÉED SHRIMP

Grilled Beef Tenderloin and Sautéed Prawns.
Served with White Wine Butter Sauce

LOBSTER TAIL AND FILET MIGNON

Steamed Lobster Tail and Center Cut Filet Mignon Served with Zinfandel Glaze

*Prices listed do not include 8.25% tax or 20% service charge.

Vegetarian

ENTRÉES

Priced Per Person

Served with Chef's Salad, New York Cheesecake, Rolls & Butter; Coffee, Tea and Iced Tea

VEGETARIAN LASAGNA

Layers of Mozzarella Cheese and Marinara Sauce.

Served with Garlic Bread and Vegetables

BUTTERNUT SQUASH RAVIOLIS

Butternut Squash Ravioli with Roasted Apples, Candied Walnuts and Pomegranate Seeds. Served With Light Cream Sauce

STUFFED SHELLS

Large Sea Shell Shaped Pasta Filled with Four Cheeses and Topped with Marinara and Alfredo Sauce. Served with Seasonal Vegetables

GRILLED PORTOBELLO MUSHROOMS

Stuffed with Roasted Vegetables and Melted Swiss Cheese

GRILLED POLENTA

Grilled White Cheddar Polenta with Alfredo and Marinara Sauce

*Prices listed do not include 8.25% tax or 20% service charge.

Upgrades

DINNER SALAD UPGRADES

Prices Listed Per Person

CAESAR SALAD

Crisp Romaine Tossed with Garlic Croutons, Parmesan Cheese, and Caesar Dressing

REVERE SALAD

Crisp Greens, Crumbled Goat Cheese, Sun Dried Cranberries, Candied Walnuts Red Onions, and Balsamic Vinaigrette

WEDGE SALAD

Iceberg Lettuce, Tomatoes, Apple Wood Bacon, Hard Cooked Eggs, Red Onion, and Ranch Dressing

SOUTHWEST SALAD

Mixed Greens, Corn, Pico De Gallo, Black Beans, Shredded Jack and Cheddar Cheese, Tortilla Strips, and Chipotle Ranch

DESSERT UPGRADES

Prices Listed Per Person

TIRAMISU

Italian Cake with Marsala Soaked Ladyfingers and Mascarpone Cheese

WHITE CHOCOLATE CHEESECAKE

Creamy White Chocolate with Raspberry Coulis

CRÈME BRULEE CHEESECAKE

Crème Brulee Cheesecake Served with Whipped Cream and Caramel Sauce

*Prices listed do not include 8.25% tax or 20% service charge.

Kid's Menu

BREAKFAST

Priced Per Person

Served with Juice or Milk

SCRAMBLED EGGS

Choice of Ham, Bacon, or Sausage

JUNIOR STACK PANCAKES

Served with Warm Maple Syrup

LUNCH & DINNER

Priced Per Person

Served with Chef's Dessert, Rolls & Butter; Juice or Lemonade

SLIDERS AND FRIES

MACARONI AND CHEESE

CHICKEN TENDERS AND FRIES

GRILLED CHEESE AND FRIES

BUFFET PRICING

When ordering a luncheon or dinner buffet for your special event, the kids pricing for ages 3 – 12 is \$20. Children under 3 are free.

*Prices listed do not include 8.25% tax or 20% service charge.

Beverages

CASH BAR

Individually Priced

Mixed Drinks - Standard	\$7
Mixed Drinks - Premium	\$8
Mixed Drinks - Ultra Premium	\$9
Cordials	\$9
Domestic Bottled Beer	\$5
Imported Bottled Beer	\$5
House Wine	\$7
Soft Drinks	\$3

KEG BEER

All kegs purchased remain as the property of the venue, whether the keg is tapped or not. All kegs must be charged for prior to the event as kegs will not be put on reserve.

Domestic Kegs	\$350
Imported Kegs	\$450

HOSTED BAR PRICING

DURATION	BEER AND WINE	STANDARD	PREMIUM	ULTRA-PREMIUM
1 Hour	\$9	\$14	\$19	\$22
2 Hours	\$14	\$19	\$24	\$31
4 Hours	\$19	\$24	\$32	\$40
Additional Hours	\$7	\$9	\$11	\$13

Premium Bar Brands

Absolut
Jose Cuervo
Bacardi
Beefeater
Jack Daniels
Wild Turkey
J & B

Ultra-Premium Bar Brands

Grey Goose
Patron
Captain Morgan
Bombay
Crown Royal
Bookers
JW Red

Bartender Fee: \$75

1 Bartender Included Per 100 Guests with Hosted Bar Packages
Bartender Fee Not Included With Cash or Consumption Bar Packages

*Prices listed do not include 8.25% tax or 20% service charge.

Wine

TIER 1

\$30

Priced Per Bottle

Vista Point Cabernet
Vista Point Merlot
Vista Point Chardonnay
Vista Point Pinot Grigio
Vista Point White Zinfandel

TIER 2

\$40

Priced Per Bottle

Kendall Jackson Cabernet
Kendall Jackson Merlot
Kendall Jackson Chardonnay
Kendall Jackson Sauvignon Blanc

*Prices listed do not include 8.25% tax or 20% service charge.

Banquet Policies

Health Code and Leftover Food

To insure compliance with the Nevada State Health and Safety Food Handling Safety Regulations, Revere Golf Club will be the sole provider of all food served in the facility. In addition, leftover food is not allowed to be removed from the property as it reaches unsafe food temperatures that may put you and your guests at risk for becoming ill. The wedding cake is the only food item that may be removed at the conclusion of the reception.

Service Charge and Tax

All Food and Beverage is subject to prevailing Nevada State sales tax and a 20% service charge

Guest Confirmation

Confirmation of the number of guests for all meal functions is the responsibility of the Client. For pre-determined choices of entrees, Revere Golf Club requires all entrée counts 14 days prior to the wedding date, a detailed guest count per table with entrée selections and client provided place cards with entrée designations and key are also due at this time. These steps ensure our Banquet Service Team is best equipped to provide you and your guests with seamless service. Should you fail to provide the guarantee by the specified date, your original contracted number of guests will be used as the guarantee number. We do not offer tableside choice of entrees or requests pertinent to the “done-ness” of the steak entrees. All guests will receive steak entrees prepared according to Health & Food Safety Regulations (medium-rare).

Personal Items/Decor

Due to lack of storage, please ensure there is a person designated to collect and remove all décor items, flowers, gifts, and personal matter. This person **MUST** complete this task the **NIGHT OF** the wedding. In the event that any wedding items are left at Revere Golf Club’s facility for more than 3 days is subject to being discarded. At no point in time is the Golf Club or its employees liable for any missing, broken, damaged, or storage of any client’s or guest’s belongings.