



Wedding Packages for your Unforgettable Day!

The Dayton Racquet Club understands that nothing is more important than your wedding day. For over thirty-eight years, we've been providing impeccable service and exquisite cuisine. We ensure a reception that will leave a lasting impression on you and your guests.

We offer an array of amenities guaranteed to make the extensive planning of a Wedding feel minimal and simple to each and every couple!

Included in All Wedding Packages:

- ⌘ Decorated Wedding Cake Through Partnered Bakery (Frosted)
 - ⌘ Elegant House Linens and Napkins
 - ⌘ Beautiful China, Flatware and Glassware
 - ⌘ Tables for Your Cake and Gifts
 - ⌘ Two Bartenders
- ⌘ Equipment and Set-up for Memorable Slide Shows or Video Presentations
 - ⌘ Cake Cutting
 - ⌘ Dance Floor and Sweetheart or Head Table
 - ⌘ Mirror Tile Centerpieces with Votive Candles
- ⌘ Changing Room for Bridal Parties Equipped with Everything You Need to Refresh!
 - ⌘ Optional 3-Course Rehearsal Dinner for \$30 Per Person

****Feel Free to Create Your Own Package – Call Daniela to discuss at (937) 224-4381 ****



Hors d'oeuvre Reception
\$40.00 Per Person

Cocktail Hour:

Cash Bar

(See Beverage Packages if Choosing Host Bar)

- ⌘ Imported Domestic & Cheese Display
- ⌘ Fresh Vegetable Crudite with Assorted Dipping Sauces
- ⌘ Seasonal Fresh Fruit Display with Rebecca Sauce

Second & Third Hour

Eight Pieces Per Person

(Choose Four)

- ⌘ Salad Bar with Assorted Toppings & Dressings
- ⌘ Meatballs (Choice of BBQ, Swedish, or Marinara)
 - ⌘ Bacon-Wrapped Scallops
- ⌘ Bruschetta (Choice of Chicken Pate or Roasted Red Pepper & Feta)
 - ⌘ Chicken Satay with Peanut Sauce
 - ⌘ Spinach & Feta Spanikopita
- ⌘ Fried Brie Wedges with Raspberry Sauce
 - ⌘ Boursin Stuffed Redskin Potatoes
 - ⌘ Vegetable Spring Rolls
- ⌘ Sausage or Crab Stuffed Mushroom Caps
 - ⌘ Deviled Eggs
- ⌘ Mini Chicken & Cheese Quesadillas

Choice of Carving Station

Served with Silver Dollar Rolls and Butter

Orange Roasted Turkey

Honey Baked Ham

Coffee, Water & Iced Tea

Subject to 7% Tax and 22% Gratuity

The Classic Wedding Buffet

\$51.00 Per Person

Cocktail Hour:

One Hour Open Bar (additional hours at \$8 each)

Includes our House Brand Mixed Drinks, Wines, Imported & Domestic Beer,
Assorted Soft Drinks & Juices

Hors d'oeuvres – Choose Two

- ✧ Imported Domestic & Cheese Display
- ✧ Fresh Vegetable Crudite with Assorted Dipping Sauces
- ✧ Seasonal Fresh Fruit Display with Rebecca Sauce

Salads – Choose Two

- ✧ Mixed Greens Salad with Assorted Dressings
- ✧ Penne Pasta Salad with Shrimp & Scallops
- ✧ Caesar Salad with House Made Caesar Dressing
- ✧ Spinach Salad with Raspberry Vinaigrette
- ✧ Grilled Vegetable Salad
- ✧ Classic Caprese Salad with Balsamic Vinaigrette

Entrees – Choose Three

- ✧ Baked Lasagna
- ✧ Baked Ziti
- ✧ Penne Pasta with Grilled Chicken and Alfredo
- ✧ Chicken Piccata with Lemon Caper Sauce
- ✧ Chicken Parmesan
- ✧ Garlic Roasted Pork Loin with Mushroom Demi
- ✧ Grilled Salmon with Citrus Butter Sauce
- ✧ Marinated Flank Steak with Porcini Mushroom Demi

Accompaniments – Choose Two

- ✧ Roasted Field Potatoes
- ✧ Buttermilk Whipped or Garlic Mashed Potatoes
- ✧ Dauphinoise Potatoes
- ✧ Lemon Pepper Asparagus
- ✧ Broccoli
- ✧ Rice Pilaf
- ✧ Mixed Vegetable Medley

Freshly Baked Rolls & Butter, Coffee, Water & Iced Tea

Subject to 7% Tax and 22% Gratuity

The Classic Wedding Plated
\$54.00 Per Person

Cocktail Hour:

One Hour Open Bar (additional hours at \$8 each)

Includes our House Brand Mixed Drinks, Wines, Imported & Domestic Beer,
Assorted Soft Drinks & Juices

Hors d'oeuvres – Choose Two

- ⌘ Imported Domestic & Cheese Display
- ⌘ Fresh Vegetable Crudite with Assorted Dipping Sauces
- ⌘ Seasonal Fresh Fruit Display with Rebecca Sauce

Salads – Choose One

- ⌘ Mixed Greens Salad with Assorted Dressings
- ⌘ Caesar Salad with House Made Caesar Dressing
- ⌘ Spinach Salad with Raspberry Vinaigrette
- ⌘ Classic Caprese Salad with Balsamic Vinaigrette

Entrees – Choose Two

- ⌘ Lemon Ricotta Pasta (Vegetarian Option)
- ⌘ Chicken Piccata with Lemon Caper Sauce
 - ⌘ Chicken Parmesan
- ⌘ Garlic Roasted Pork Loin with Mushroom Demi
 - ⌘ Grilled Salmon with Citrus Butter Sauce
 - ⌘ Sirloin Steak with Bordelaise Sauce

Accompaniments – Choose Two

- ⌘ Roasted Field Potatoes
- ⌘ Buttermilk Whipped or Garlic Mashed Potatoes
 - ⌘ Dauphinoise Potatoes
 - ⌘ Lemon Pepper Asparagus
 - ⌘ Broccoli
 - ⌘ Rice Pilaf
- ⌘ Mixed Vegetable Medley

Freshly Baked Rolls & Butter, Coffee, Water & Iced Tea

Subject to 7% Tax and 22% Gratuity

Pure Elegance Wedding Buffet

\$84.00 Per Person

Private Lounge for Bridal Party with Complimentary Light Hors d'oeuvres

Three Hour Open Bar

Includes our House Brand Mixed Drinks, Wines, Imported & Domestic Beer,
Assorted Soft Drinks & Juices

Cold Hors d'oeuvres & Displays – Choose Two

- ⌘ Imported Domestic & Cheese Display
- ⌘ Fresh Vegetable Crudite Display with Assorted Dipping Sauces
- ⌘ Seasonal Fresh Fruit Display with Rebecca Sauce
- ⌘ Mediterranean Display with Housemade Hummus, Baba Ganoush, Red Pepper Feta Dip, and Olive Tapanade served with Warm Pita
- ⌘ Baked Brie Display: Wheel of Brie Baked Inside a Puff Pastry, Topped with Apples, Pears, Pecans, and Raspberry Sauce

Butler Passed Hot Hors d'oeuvres – Choose Two

- ⌘ Vegetable Spring Rolls
- ⌘ BBQ or Swedish Meatballs
- ⌘ Mini Chicken & Cheese Quesadillas
- ⌘ Chicken Satay with Peanut Sauce
- ⌘ Bacon Wrapped Scallops
- ⌘ Goat Cheese Risotto Cakes
- ⌘ Sausage or Crab Meat Stuffed Mushroom Caps
- ⌘ Mini Crabcakes with Lemon Remoulade
- ⌘ Your Choice Bruschetta
- ⌘ Boursin Cheese Stuffed Red Skin Potatoes
- ⌘ Spinach & Feta Spanikopita
- ⌘ Fried Brie Wedges with Raspberry Sauce

Salad – Choose Two

- ⌘ Mixed Greens Salad with Assorted Dressings
- ⌘ Penne Pasta Salad with Shrimp & Scallops
- ⌘ Caesar Salad with House Made Caesar Dressing
- ⌘ Spinach Salad with Raspberry Vinaigrette
- ⌘ Grilled Vegetable Salad
- ⌘ Classic Caprese Salad with Balsamic Vinaigrette

Pure Elegance Wedding Buffet Continued...

Entrées – Choose Three

- ⌘ Lemon Ricotta Pasta (Vegetarian Option)
- ⌘ Grilled Vegetable Ravioli with Pesto Cream or Marinara Sauce (Vegetarian Option)
- ⌘ Chicken Piccata with Lemon Caper Sauce
 - ⌘ Chicken Parmesan
- ⌘ Chicken with Cranberry Butter Sauce
- ⌘ Chicken Gremolata with Herbs and Lemon
- ⌘ Garlic Roasted Pork Loin with Mushroom Demi
 - ⌘ Grilled Salmon with Citrus Butter Sauce
 - ⌘ Battle Creek Trout with Orange Butter
 - ⌘ Pan-Seared Walleye with Pecan Butter
- ⌘ Grilled Filet Mignon with Port Mushroom Demi
 - ⌘ Roasted Prime Rib with Rosemary Au Jus

Accompaniments – Choose Two

- ⌘ Roasted Field Potatoes
- ⌘ Buttermilk Whipped or Garlic Mashed Potatoes
 - ⌘ Dauphinoise Potatoes
 - ⌘ Lemon Pepper Asparagus
 - ⌘ Broccoli
 - ⌘ Carrots a la Vichy
 - ⌘ Rice Pilaf
- ⌘ Mixed Vegetable Medley

Freshly Baked Rolls & Butter, Coffee, Water & Iced Tea

Subject to 7% Tax and 22% Gratuity
Pricing and Availability Subject to Change

Pure Elegance Wedding Plated

\$88.00 Per Person

Private Lounge for Bridal Party with Complimentary Light Hors d'oeuvres

Three Hour Open Bar

Includes our House Brand Mixed Drinks, Wines, Imported & Domestic Beer,
Assorted Soft Drinks & Juices

Complimentary Champagne Toast

Cold Hors d'oeuvres & Displays – Choose Two

- ⌘ Imported Domestic & Cheese Display
- ⌘ Fresh Vegetable Crudite Display with Assorted Dipping Sauces
- ⌘ Seasonal Fresh Fruit Display with Rebecca Sauce
- ⌘ Mediterranean Display with Housemade Hummus, Baba Ganoush, Red Pepper Feta Dip, and Olive Tapanade served with Warm Pita
- ⌘ Baked Brie Display: Wheel of Brie Baked Inside a Puff Pastry, Topped with Apples, Pears, Pecans, and Raspberry Sauce

Butler Passed Hot Hors d'oeuvres – Choose Two

- ⌘ Vegetable Spring Rolls
- ⌘ BBQ or Swedish Meatballs
- ⌘ Mini Chicken & Cheese Quesadillas
- ⌘ Chicken Satay with Peanut Sauce
- ⌘ Bacon Wrapped Scallops
- ⌘ Goat Cheese Risotto Cakes
- ⌘ Sausage or Crab Meat Stuffed Mushroom Caps
- ⌘ Mini Crabcakes with Lemon Remoulade
- ⌘ Your Choice Bruschetta
- ⌘ Boursin Cheese Stuffed Red Skin Potatoes
- ⌘ Spinach & Feta Spanikopita
- ⌘ Fried Brie Wedges with Raspberry Sauce

Salad – Choose One

- ⌘ Mixed Greens Salad with Assorted Dressings
- ⌘ Caesar Salad with House Made Caesar Dressing
- ⌘ Spinach Salad with Raspberry Vinaigrette
- ⌘ Classic Caprese Salad with Balsamic Vinaigrette

Pure Elegance Wedding Plated Continued...

Entrées – Choose Up to Two

- ⌘ Lemon Ricotta Pasta (Vegetarian Option)
- ⌘ Grilled Vegetable Ravioli with Pesto Cream or Marinara Sauce (Vegetarian Option)
- ⌘ Chicken Piccata with Lemon Caper Sauce
- ⌘ Chicken with Cranberry Butter Sauce
- ⌘ Chicken Gremolata with Herbs and Lemon
- ⌘ Garlic Roasted Pork Loin with Mushroom Demi
- ⌘ Grilled Salmon with Citrus Butter Sauce
- ⌘ Pan-Seared Halibut with Pecan Butter
- ⌘ Grilled Filet Mignon with Port Mushroom Demi
- ⌘ Petit Filet Mignon with Jumbo Prawns

Accompaniments – Choose Two

- ⌘ Roasted Field Potatoes
- ⌘ Buttermilk Whipped or Garlic Mashed Potatoes
- ⌘ Dauphinoise Potatoes
- ⌘ Lemon Pepper Asparagus
- ⌘ Broccoli
- ⌘ Carrots a la Vichy
- ⌘ Rice Pilaf
- ⌘ Mixed Vegetable Medley

Freshly Baked Rolls & Butter, Coffee, Water & Iced Tea

Subject to 7% Tax and 22% Gratuity
Pricing and Availability Subject to Change

Optional Enrichments

The enhancements below can be added to any Reception.
The best part is, we'll take care of everything!

GOURMET CANDY STATION – Assorted Truffles & Candies with Gift Bags – \$10 Per Person

CHOCOLATE FOUNTAIN – \$550 for 200 Guests

(Choose up to Four Dippers for an additional \$2 Per Person)

SALAD BAR WITH ASSORTED TOPPINGS & CONDIMENTS – \$7 Per Person

MASHED POTATO BAR WITH ASSORTED TOPPINGS – \$7 Per Person

YOUR CHOICE OF OVERLAY:

Flat Color: \$4/Table • **Shimmery Organza:** \$12/Table • **Iridescent, Pintuck, or Satin:** \$13/Table

** Many Colors & Styles to Choose From **

YOUR CHOICE OF CHAIR COVER WITH SASH – \$6.00 Per Chair

Chef-Attended Action Stations:

SERVED WITH APPROPRIATE SAUCES & ROLLS AND BUTTER

SALMON COUBILLIAC – Salmon Stuffed with Spinach and Mushrooms, Wrapped in Puff Pastry and Served with Lemon Dill Cream – \$140 – Serves 25

BEEF TENDERLOIN – \$170.00 – Serves 20 – 25

HERB MARINATED ROASTED LEG OF LAMB – \$160 – Serves 30

ORANGE ROASTED TURKEY BREAST – \$100 – Serves 30

SAUTEED SHRIMP & CRABCAKE STATION – Sautéed Shrimp Scampi and Pan Seared Crab Cakes with Remoulade Sauce – \$18 Per Person

Design Your Own Pasta Station:

SELECT 2 FOR \$16.00 PER PERSON

- **PENNE PASTA** WITH GRILLED CHICKEN AND A MARINARA SAUCE
- **TRI-COLORED TORTELLINI** WITH PESTO CREAM SAUCE
- **LINGUINE PRIMAVERA** WITH SEASONAL VEGETABLES AND ZESTY MARINARA
- **FARFALLE PASTA** WITH ROASTED RED PEPPERS, PARMESAN, GARLIC AND OLIVE OIL
- ZITI WITH MEAT SAUCE
- **CHEESE RAVIOLI** WITH BAY SHRIMP AND ALFREDO SAUCE

ALL SERVED WITH GARLIC BREADSTICKS & ROLLS

*ATTENDANT FEE IS \$60.00- ONE ATTENDANT PER 75 GUESTS

*22% GRATUITY AND 7% SALES TAX APPLIED

Room Capacities

The Dayton Racquet Club can host receptions of all sizes and traditions.

Executive East & Boardroom – Up to 60 Guests (Sit Down Dinner Only)

Patterson Ballroom without Dance Floor – Up to 150 Guests

Patterson Ballroom with Dance Floor – Up to 120 Guests

Main Dining Room – Up to 230 Guests

Members:

Executive East & Boardroom – No Room Rental Fee

Patterson Ballroom – No Room Rental Fee

Main Dining Room – \$500 Rental Fee

Non-Members:

Executive East & Boardroom – \$150 Room Rental Fee

Patterson Ballroom – \$300 Room Rental Fee

Main Dining Room – \$1,000 Rental Fee

Food and Beverage Minimums for Each Room in Place for Prime Evenings

*22% GRATUITY AND 7% SALES TAX APPLIED

Pricing and Availability Subject to Change