ROGUE VALLEY COUNTRY CLUB

2660 Hillcrest Road | Medford, OR 97504

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Direct: 541-842-8163 | Main: 541-772-5965

Fall & Winter Edition



Christie Royster - Event Director

Rob Jacobs - Executive Chef

Melanie Pink - Banquet Manager

Matthew Looper - Food & Beverage Director

ROGUE VALLEY COUNTRY CLUB

Room Descriptions

**Seating capacity varies based on event setup & space requirements.*

Valley Ballroom

Welcome your family & friends into a room featuring stunning views of the golf course & terrace. The Valley Ballroom can be transformed with a canopy & chandelier to create the perfect setting for weddings or receptions. It is also frequently used for fundraiser dinners, auctions, large business meetings, & trainings.

UP TO APPROXIMATELY 285 GUESTS SEATED

East Terrace

Imagine your guests seated outdoors, surrounded by breathtaking views of the golf course & mountains. The East Terrace creates the perfect outdoor ambiance for evening dinners or romantic vow exchanges. Tables, chairs, linens, & umbrellas are included, making this an ideal location for outdoor weddings, receptions, class reunions, cocktail & hors d'oeuvres parties, luncheons, rehearsal dinners, & baby showers.

UP TO APPROXIMATELY 200 GUESTS THEATER STYLE

Oaks East & West

Located adjacent to the Valley Ballroom, the Oaks rooms are ideal for corporate dinners, client appreciation events, or large business meetings. The space can be configured with bar areas, food stations, & bistro tables throughout to create a dynamic event flow.

UP TO APPROXIMATELY 50 GUESTS SEATED

Chandler Egan

A bright, airy room adjacent to the outdoor terrace, Chandler Egan features beautiful views of the golf course, pond, Siskiyou Mountains, & surrounding outdoor areas. With a fireplace & flexible seating options, this space is commonly used for rehearsal dinners, class reunions, & small wedding receptions.

UP TO APPROXIMATELY 60 GUESTS SEATED

Jackson Library

Our coziest room, featuring stunning views of the lake & golf course. This private space is ideal for corporate meetings or small gatherings. It is often selected for anniversaries, birthday parties, baby or bridal showers, board meetings, retreats, & small presentations.

UP TO APPROXIMATELY 25 GUESTS SEATED

ROGUE VALLEY COUNTRY CLUB

Facility Use Fees

Facility use fees include exclusive use of the reserved space, tables, chairs, basic linens, silverware, flatware, & glassware.

Events may begin as early as the club opens on the scheduled date. Maximum adjournment time is 11:00 PM.

Fees include up to six hours of exclusive space use, not including scheduled setup time.
All fees are subject to change until an initial contract is signed & deposit is received.

Member Rate

Valley Ballroom
(SUNDAY- THURSDAY)
800
(FRIDAY & SATURDAY)
1,200

East Terrace
650

Oaks East OR West
125

Oaks East & West
200

Chandler Egan
400

Jackson Library
200

Member Sponsor Rate

Valley Ballroom
(SUNDAY- THURSDAY)
1,200
(FRIDAY & SATURDAY)
1,800

East Terrace
975

Oaks East OR West
190

Oaks East & West
300

Chandler Egan
625

Jackson Library
325

Non-Member Rate

Valley Ballroom
(SUNDAY- THURSDAY)
1,600
(FRIDAY & SATURDAY)
2,400

East Terrace
1,300

Oaks East OR West
250

Oaks East & West
400

Chandler Egan
800

Jackson Library
400

Events Over 6 Hours Additional hourly fees apply:

Valley Ballroom	East Terrace	Oaks East & West	Chandler Egan	Jackson Library
100 per hour	75 per hour	50 per hour	60 per hour	25 per hour

All Ballroom, East Terrace, Friday & Saturday events, & all weddings require a full meal service or a $5,000 food & beverage minimum.

Member-sponsored rates are available for military personnel & nonprofit organizations.
Friday morning Ballroom events concluding by 1:00 PM qualify for the Sunday through Thursday rate.

ROGUE VALLEY COUNTRY CLUB

Breakfast & Lunch Buffet Menus

Prices are per person and subject to an 18% service charge. Buffet food may not be taken off premises. To-go boxes are not permitted.

All Breakfast & Lunch Buffets Include:
Beverage Station Complete with Hot Coffee, Hot Tea, & Iced Tea | Water Pitchers & Glasses on Tables

Breakfast Buffets

Available until 4pm

Traditional

Cage Free Scrambled Eggs
with Cheese
Bacon & Sausage Links
Potatoes O'Brien
Fresh Fruit

27

Full Swing

Cage Free Scrambled Eggs
with Cheese
Bacon & Sausage Links
Potatoes O'Brien
Pancakes & Syrup
Assorted Pastries
Greek Yogurt & Toppings
Fresh Fruit

32

Small Bite

Fresh Fruit
Chilled Juice
Pastries
Muffins

20

Lunch Buffets

Italian Buffet

Italian Beef & Sausage Lasagna
Chicken Parmesan
Roasted Seasonal Vegetables
Parmesan Breadsticks & Marinara
Caesar Salad
Bistro Tiramisu Cake

36

Soup & Salad

Clam Chowder
Tomato Bisque
Salad Bar
Pesto Pasta Salad
French Rolls
Lemon Bars

32

All American

All Beef Hot Dogs
Burgers
Potato Salad
Mixed Greens Salad
Assorted Chips
Fruit Salad
Brownie Bites

36

Taco Bar 36

Spanish Rice
Tortillas & Taco Shells
Guacamole & Salsa
Sour Cream
Shredded Lettuce & Cheese

<u>Choice of Two</u>:
Chicken Fajitas
Pork Carnitas
Barbacoa

<u>Choice of One:</u>
Black Beans
Refried Beans

<u>Choice of One</u>
Churros
Raspberry Cheesecake Chimichangas

ROGUE VALLEY COUNTRY CLUB

Hors D'oeuvres Menu

Prices are per person & subject to an 18% service charge.
Buffet items may not be taken off premises. To-go boxes are not permitted.
A minimum of six total pieces per person is required, not six per item. Events with alcohol service must include at least three hot selections.

LIGHT | 3-5 PIECES PER PERSON ~ HEAVY | 6-8 PIECES PER PERSON
Maximum of 6 items total ~ Minimum of 3 dozen per item

COLD

Caprese Skewers with Balsamic Reduction
26 per dozen

Antipasto Skewers with Genoa Salami, Ciliegine, Marinated Artichoke Heart, Pimento Stuffed Green Olive & Cherry Tomatoes
30 per dozen

Bruschetta with Crostini
26 per dozen

Prawns on Ice with Cocktails Sauce & Lemon Wedges
36 per dozen

Cold Smoked Canadian Salmon on Cucumber Rounds with Everything Bagel Cream Cheese, Capers, Lemon Zest & Fresh Dill
40 per dozen

HOT

Coconut Fried Shrimp
38 per dozen

Mini Crab Cakes with Lemon Aioli
36 per dozen

Mini Chicken Cordon Bleu Bites with Dijon Cream Sauce
38 per dozen

Pork Potstickers with Garlic Ponzu & Sesame Oil
36 per dozen

Vegetable Spring Rolls with Soy Sweet Chili Dipping Sauce
32 per dozen

Bourbon BBQ Pork Slider
44 per dozen

Cocktail Meatballs
36 per dozen

Spanakopita with Tzatziki
38 per dozen

DISPLAY BOARDS

Minimum Order or 25 People Per Board

Fresh Fruit Display
9 per person

Artisan Cheese Display
Artisanal Cheeses, Charcuterie, Marinated Olives, Dried Fruits, Crackers & Dips
16 per person

Crudité Display
Seasonal Raw Vegetables with Spinach Artichoke Dip, Seasonal Hummus, & Ranch
9 per person

SWEET

Lemon Bar Bites
26 per dozen

Assorted Fresh Baked Cookies
26 per dozen

Fudge Brownie Bites
26 per dozen

Assorted Beignets
26 per dozen

ROGUE VALLEY COUNTRY CLUB

Dinner Buffet Menu

Prices are per person & subject to an 18% service charge. Buffet food may not be taken off premises. To-go boxes are not permitted.

Vegetarian & vegan meals can be accommodated with advance notice.

Final guest counts must be submitted at least seven calendar days prior to the event.

All Dinner Buffets Include:

Beverage Station offering: Hot Coffee, Hot Tea, & Iced Tea | Water Pitchers & Glasses on Tables

Select (2) Entrees

SEAFOOD

King Salmon
Pan Seared Organic King Salmon off the coast of Vancouver Island, Lemon Thyme Velouté, Fried Capers, Flat Leaf Parsley

42

Wild Alaskan Halibut
Pan Seared Halibut, White Wine Fennel Cream Sauce, Lemon Zest, Fresh Dill

48

POULTRY

Chicken Piccata
Pan Seared Chicken Breast, Shallots, Garlic, White Wine, Lemon Juice, Butter, Capers, Flat Leaf Parsley

34

Cranberry Sage Chicken
Pan Seared Chicken Breast, Sweet & Savory Cranberry Glaze, Fresh Sage

34

Irish Whiskey Chicken
Pan Seared Chicken Breast, Irish Whiskey Cream Sauce, Fresh Thyme, Irish Whiskey Stoneground Mustard, Crisp Pancetta, Spring Onion

36

BEEF

Choice Angus Prime Rib
Choice Angus Slow Roasted Prime Rib, House Steak Rub, Horseradish Cream Sauce, Raw Horseradish, Au Jus

58

Choice Angus Smoke Tri-Tip
Hickory Smoked Choice Angus Tri-Tip, Apricot Peach Barbecue Glaze, Pickled Red Onion, Spring Onion

46

Choice Black Angus Flat Iron
Marinated Flat Iron, Winter Chimmichurri, Balsamic Glaze

52

SIDES

Select (3)

Red Skin Garlic Mashed Potatoes

Seasonal Wild Rice Pilaf

Herb Roasted Petite Honey Gold Potatoes

Dill & Mustard Potato Salad

Roasted Seasonal Vegetables

Garlic Parmesan Asparagus

Broccoli Salad

Pesto Pasta Salad

Kale, Quinoa, & Apple Salad

OPTIONAL ADD-ONS

DESSERTS

New York Style Cheesecake
8

Chocolate Torte
8

Carrot Cake
8

Red Velvet Bistro Cake
10

SALAD & ROLLS

Warm Artisan Rolls with Butter
2

Mixed Greens Salad
with Assorted Dressings & Toppings
6

Caesar Salad
6

ROGUE VALLEY COUNTRY CLUB

Served Dinner Menu

Prices are per person & subject to an 18% service charge.
Remaining served dinners may be boxed & taken off premises with advance request.
Vegetarian & vegan meals can be accommodated with advance notice.
All menu selections must be finalized & guest counts submitted at least 10 calendar days prior to the event.

All Served Dinners Include:

Beverage Station/Service offering: Hot Coffee, Hot Tea, & Iced Tea | Water Pitchers & Glasses on Tables

Select (2) Entrees

SEAFOOD

King Salmon
Pan Seared Organic King Salmon off the coast of Vancouver Island, Lemon Thyme Velouté, Fried Capers, Flat Leaf Parsley, Wild Rice Pilaf, Roasted Vegetable Medley

44

Wild Alaskan Halibut
Pan Seared Halibut, White Wine Fennel Cream Sauce, Lemon Zest, Fresh Dill, Herb Roasted Petite Honey Gold Potatoes, Roasted Asparagus

50

POULTRY

Chicken Piccata
Pan Seared 6oz Chicken Breast, Shallots, Garlic, White Wine, Lemon Juice, Butter, Capers, Flat Leaf Parsley, Red Skin Garlic Mashed Potatoes, Black Garlic Roasted Broccolini

36

Irish Whiskey Chicken
Pan Seared Chicken Breast, Irish Whiskey Cream Sauce, Fresh Thyme, Irish Whiskey Stoneground Mustard, Crisp Pancetta, Spring Onion, Herb Roasted Petite Honey Gold Potatoes, Roasted Asparagus

38

BEEF

Prime Top Sirloin
6oz Prime Grade Baseball Cut Top Sirloin, Cognac & Peppercorn Cream, Fried Fennel, Microgreens, Red Skin Garlic Mashed Potatoes, Roasted Asparagus & Lemon Zest

54

Choice Black Angus Flat Iron
6oz Choice Black Angus Flat Iron, Ancho Espresso Rub, Winter Chimmichurri, Seasoned Honey Gold Potatoes, & Roasted Vegetable Medley

48

VEGETARIAN

Roasted Red Pepper Fettucine Alfredo
Roasted Red Pepper Alfredo, Grilled Mushrooms, Onion & Peppers, Fresh Spinach, Burrata, Chive Oil, Microgreens

26

Preset Meals:
Pricing is based on the number of preset meals ordered (i.e., the number of seats set), not the total number of attendees.

OPTIONAL ADD-ONS

DESSERTS

New York Style Cheesecake
8

Chocolate Torte
8

Carrot Cake
8

Red Velvet Bistro Cake
10

SALAD & ROLLS

Warm Artisan Rolls with Butter
2

Mixed Greens Salad with Assorted Dressings & Toppings
6

Caesar Salad
6

ROGUE VALLEY COUNTRY CLUB

Hosted Bar & Beverage Service

All hosted beverage charges are subject to a mandatory minimum 18% service charge.
Additional gratuity may be added at the host's discretion.

Non-Alcoholic Beverages:

Soft Drinks / Canned Sodas – 3

Coffee & Tea Station – 3

Beer:

Domestic & Non-Alcoholic Beer – 4

Imported & Microbrew Beer – 5

Liquor Service (Per Drink):

Well Liquor – 6

Call Liquor – 8

Premium Liquor – 10

Specialty Cocktails:

Prices listed below are in addition to the selected Liquor Service price (Well, Call, or Premium) and will be added to the per-drink liquor charge.

Margarita – 4

Old Fashioned – 6

Martini – 8

Keg Pricing:

Domestic Pony Keg – 200

Domestic Full Keg – 300

Imported / Microbrew Pony Keg – 275

Imported / Microbrew Full Keg – 400

Corkage Fee – 15 per 750 mL bottle

Tapping Fee – 150 per keg

ROGUE VALLEY COUNTRY CLUB

Banquet Wines

All hosted beverage charges are subject to a mandatory minimum 18% service charge.
Additional gratuity may be added at the host's discretion.

House Level Wines

Charged Based on Consumption

7 per glass | 28 per bottle

Wycliff, California – Brut

Champion, New Zealand – Sauvignon Blanc

Willamette Valley Vineyards – Riesling

Silver Gate, California – Pinot Gris

Silver Gate, California – Chardonnay

Underwood Cellars – Pinot Noir

Silver Gate, California – Merlot

Silver Gate, California – Cabernet Sauvignon

Premium Level Wines

Charged Based on Consumption

10 per glass | 40 per bottle

Bouvet Ladubay, France – Signature Brut

A to Z, Oregon (2022) – Rosé

Dashwood, New Zealand – Sauvignon Blanc

RoxyAnn, Oregon – Pinot Gris

Valley View, Rogue Valley – Chardonnay

Sea Sun, California (2021) – Pinot Noir

Benziger, Sonoma County – Merlot

Parducci, California (2022) – Cabernet Sauvignon

Next, Washington – Red Blend

Exclusive Selection

Available by the Bottle Only

Pre-order required with a minimum of two weeks' notice

Nicolas Feuillatte, France (NV) – Champagne – 66

Rombauer, Sonoma County (2022) – Sauvignon Blanc – 54

Outerbound, California – Chardonnay – 42

Jordan, Russian River (2021) – Chardonnay – 50

Roco, Oregon – Pinot Noir – 44

Inscription, Oregon – Pinot Noir – 42

Willamette Valley Vineyards, Oregon – Pinot Noir – 46

Paso d'Oro, Paso Robles (2021) – Cabernet Sauvignon – 50

Postmark, Paso Robles – Cabernet Sauvignon – 68

Seven Hills Winery, Washington – Cabernet Sauvignon – 44

RoxyAnn, Oregon (2022) – Claret – 44

Quilt, California – Red Blend "Threadcount" – 42

ROGUE VALLEY COUNTRY CLUB

Additional Services & Fees

The following fees apply exclusively to events in which the specified services have been requested.

Services

Carving Station – 95

Additional Carving Station – 80

Outside Dessert Fee – 2 per person

(Service charge applies)

Portable Bar – 95

Audio / Visual

Projector & Screen – 150

Projector Only – 100

Screen Only – 50

Linens & Decor

Specialty Linen – 50

Floor-Length Linen – 20 per linen

Chair Covers – 3 per chair

Holiday Centerpieces – 50

Portable Dance Floor – 400

Half Canopy with Chandelier – 800

Full Canopy with Chandelier – 900

ROGUE VALLEY COUNTRY CLUB

Banquet Policies & Agreement

All use of Club facilities must comply with the rules and regulations adopted by the Board of Directors.
The Board, through the General Manager, reserves the right to refuse admission to the Clubhouse to any non-member or guest.

Booking Minimum

Groups of 15 guests or more are considered a banquet and are required to reserve a private space and order from the catering menus.
A minimum of 15 guests is required to utilize catering services.

Booking Timeline

Event details must be submitted at least three (3) weeks prior to the event, including (but not limited to) menu selections, beverage selections, room and table layout, event timeline, and estimated guest count.
Setup changes submitted within seventy-two (72) hours of the event are not guaranteed and may be subject to an additional setup fee.
Deposits are due three (3) weeks after the initial reservation is finalized. Reservations made within three (3) weeks of the event date must submit all required information and deposit within seventy-two (72) hours of booking and may be subject to a Chef's Choice menu.
All deposits are non-refundable.
Final guest count must be submitted one (1) week prior to the event. The final count may not be reduced within seventy-two (72) hours of the event. Additions may be accommodated upon request but are not guaranteed.
All functions will be billed at 100% of the confirmed final count or the actual guest count, whichever is greater.
If actual attendance exceeds the final count, RVCC reserves the right to substitute comparable products.
If the final guest count exceeds room capacity, RVCC reserves the right to cancel the event if no alternative space is available.
The finalized Banquet Event Order must be signed and returned no later than forty-eight (48) hours prior to the scheduled event.

Dress Code

The event host is responsible for ensuring that all guests adhere to the Club's Country Club Casual dress code.
Please refer to the full dress code policy included at the end of this document.

Facility Use Fees

A facility use fee applies to all banquet functions for both members and non-members.
Please refer to the Facility Use Fee Schedule for a breakdown by private space.
Facility use fees are subject to change until the initial contract is signed and the deposit is received.

Menu Items & Prices

Menu items and pricing are subject to change.
Pricing will be honored for 90 days from the date of the signed contract.
For events booked more than 90 days in advance, please contact the Club for updated pricing

ROGUE VALLEY COUNTRY CLUB

Banquet Policies & Agreement

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The Board, through the General Manager, reserves the right to refuse admission to the Clubhouse to any non-member or guest.

Member Sponsor

Member rates for private spaces are available to non-member hosts when a current Club member sponsors the event.
The sponsoring member must be in good standing and current on all membership dues.
If the member will not be present but is affiliated with the non-member host, the Member Sponsor rate may still apply.
The sponsoring member assumes responsibility for the conduct of all event attendees and for any damages incurred.
A signed Function Agreement is required for each sponsored event.

Valley Ballroom, East Terrace Events & Weddings

Events held on Fridays or Saturdays require either a full meal for all guests or a 5,000 food and beverage minimum.

Service Charge

All food and hosted beverage charges are subject to a mandatory minimum 18% service charge.

School Dances/Prom Policies

The following policies apply to school functions categorized as a dance, prom, or similar event where the majority of attendees are under 18 years of age.
These events are restricted to the upstairs banquet spaces only (Valley Ballroom, Oak East & West, and Prefunction).
All school events are subject to the non-member facility use fee, regardless of membership status or affiliation.
Maximum attendance is 400 guests.
A chaperone ratio of one adult (age 21+) per 15 students is required.
Events with attendance of 300 or more guests must rent the entire upstairs facility (all second-floor banquet rooms).
A refundable security deposit of 1,500 is required. RVCC reserves the right to retain all or a portion of the deposit if deemed necessary.
The Banquet Captain will conduct a walkthrough within 24 hours of the event to assess any damage or excessive cleaning needs.
Charges may include, but are not limited to, repairs for physical damage or additional cleaning beyond standard banquet breakdown.
All other policies in this document, including deposit requirements, food minimums, and booking timelines, also apply.

Decorations

Any items or materials that may damage Club property or require additional cleanup beyond standard breakdown procedures are strictly prohibited.
Rice, birdseed, potpourri, confetti, glitter, or similar materials may not be thrown inside or outside the Club.
A damage deposit may be required for certain events.
RVCC reserves the right to assess a 100 cleaning fee for events requiring cleanup significantly beyond normal expectations.

ROGUE VALLEY COUNTRY CLUB

Banquet Policies & Agreement

All use of Club facilities must comply with the rules and regulations adopted by the Board of Directors.
The Board, through the General Manager, reserves the right to refuse admission to the Clubhouse to any non-member or guest.

Bar Services

A set-up fee of 95 per bar (includes bartender) will be assessed when no existing bar is available.
Bar service is available when substantial hot food items are ordered through RVCC.
For evening events, last call is at 10:00 pm. The bar will close immediately thereafter.
All guests must vacate the premises no later than 11:00 pm.

Outside Food & Beverage

Outside food or beverage is not permitted without prior approval from the General Manager, with the exception of dessert items, wine, and kegged beer.
Corkage fee for outside wine: 15 per 750 mL bottle.
Tapping fee for kegged beer: 150 per keg.
An outside dessert fee of 2 per person will apply unless a full meal is ordered.

Take-Out

Take-out food is available only for served meals with a confirmed reservation.
Guests must notify their banquet server at the time of service if they would like additional served meals boxed.
Buffet items, including hors d'oeuvres, may not be boxed for take-out in accordance with health department regulations.

Dietary Restrictions & Food Allergies

The client is responsible for communicating all special dietary needs at least one week prior to the scheduled event.
All food is prepared in shared kitchen facilities. While our chefs take precautions to prevent cross-contamination, the risk cannot be eliminated.
RVCC cannot guarantee allergen-free food, including for individuals with life-threatening allergies.
Clients and guests assume all risks associated with food allergies, even when an item is described as allergen-friendly.

Contracted Services

All charges incurred through the rental or lease of equipment or supplies from vendors other than RVCC are the sole responsibility of the event host (member or non-member).

Personal Property

RVCC assumes no responsibility for loss of or damage to personal property brought onto Club premises.

ROGUE VALLEY COUNTRY CLUB

Banquet Policies & Agreement

All use of Club facilities must comply with the rules and regulations adopted by the Board of Directors.
The Board, through the General Manager, reserves the right to refuse admission to the Clubhouse to any non-member or guest.

Reservation & Payment Guidelines

The private space will be tentatively reserved upon receipt of the signed contract.
A deposit equal to the Facility Use Fee is required within three weeks of the initial booking to secure the event date.
A digital invoice will be sent to the email address on file on the next business day following the event. Final payment is due within 14 days of the event date.
Final payment may be made by cash, check, debit card, or credit card. A 3% processing fee will be added to all credit card transactions.

Finance Charge

A finance charge of 2% per month will be added to delinquent accounts.
Accounts that remain unpaid for 61 days or more will incur an additional 100 late fee per month.
If payment for an event, damages, or additional cleaning charges is not made as required, RVCC may pursue all legal remedies available, including recovery of reasonable attorney fees and court costs.
Exclusive venue and jurisdiction for any civil action related to this agreement shall be the State Courts of Oregon, Jackson County.

Special Accommodations

RVCC reserves the right to offer special accommodations at its discretion, including but not limited to discounts, complimentary food or beverages, waived fees, or other exceptions.
Any such accommodations are confidential and limited to the involved parties.

Wedding Coordination

All weddings must designate an individual to serve as the day-of coordinator.
This person is responsible for maintaining the event timeline, coordinating the ceremony processional, and working with the DJ and/or MC during the reception.

Cancellations

A minimum of 30 days' written notice is required to cancel an event without penalty.
Events canceled within 30 days will forfeit the deposit or be responsible for the Facility Use Fee.
If food product has already been ordered, the client is responsible for the full estimated event total.

Liability

RVCC is not liable for failure to perform due to circumstances beyond its reasonable control, including but not limited to labor disputes, accidents, government regulations, supply shortages, riots, national emergencies, or acts of God.
RVCC reserves the right to refuse service to anyone.

ROGUE VALLEY COUNTRY CLUB

Dress Code

AT THE ROGUE VALLEY COUNTRY CLUB, WE STRIVE TO UPHOLD AN ATMOSPHERE OF ELEGANCE AND REFINEMENT, WHILE STILL ALLOWING FOR COMFORT AND RELAXATION. OUR DRESS CODE REFLECTS THIS BALANCE, ENSURING THAT ALL MEMBERS AND GUESTS FEEL APPROPRIATELY ATTIRED FOR OUR FACILITIES.
PLEASE ADHERE TO THE FOLLOWING GUIDELINES WHEN VISITING OUR CLUB.

RVCC MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION TO THE CLUB IF AN INDIVIDUAL IS DRESSED INAPPROPRIATELY.

PRO SHOP & GOLF COURSE	APPROPRIATE RECREATION WEAR/GOLF COURSE WEAR
TENNIS FACILITY	APPROPRIATE RECREATION WEAR
SPORTS CAFÉ & POOL	APPROPRIATE RECREATIONAL WEAR & POOL ATTIRE
FITNESS CENTER	APPROPRIATE RECREATION WEAR
CLUBHOUSE	COUNTRY CLUB CASUAL
EGAN'S PUB	APPROPRIATE RECREATION WEAR
BAR & GRILL DINING ROOM	APPROPRIATE RECREATION WEAR
CREST & CHANDLER EGAN DINING ROOMS	COUNTRY CLUB CASUAL
BANQUET SPACES	COUNTRY CLUB CASUAL OR EVENT SPECIFIC*

WE HAVE FOUR MAIN DRESS CODES AT RVCC. THE CHART ABOVE SHOWS WHERE EACH DRESS CODE APPLIES. THESE DRESS CODES ARE EXPLAINED IN DETAIL BELOW.

APPROPRIATE RECREATIONAL WEAR

1. SHIRTS:
   - COLLARED SHIRTS ARE PREFERRED BUT NOT MANDATORY. T-SHIRTS AND GOLF HOODIES ARE ALSO ACCEPTABLE ATTIRE.
   - SHIRTS SHOULD BE IN GOOD CONDITION AND FREE FROM OFFENSIVE GRAPHICS OR SLOGANS.
2. BOTTOMS:
   - GOLF PANTS, SHORTS, SKIRTS OR DRESSES ARE APPROPRIATE.
   - DENIM JEANS IN GOOD CONDITION ARE PERMITTED.
   - ATHLETIC SHORTS ARE ACCEPTABLE, PROVIDED THEY ARE IN GOOD TASTE AND NOT OVERLY REVEALING.
3. FOOTWEAR:
   - GOLF SHOES WITH SOFT SPIKES, SPIKE-LESS GOLF SHOES, OR ATHLETIC SNEAKERS ARE PERMITTED ON THE COURSE.
4. OUTERWEAR:
   - HOODIES, JACKETS, SWEATERS, AND VESTS ARE PERMITTED ON THE COURSE, ESPECIALLY IN COOLER WEATHER. OUTERWEAR SHOULD BE IN GOOD CONDITION AND FREE FROM OFFENSIVE GRAPHICS.
5. HATS AND HEAD WEAR:
   - GOLF HATS, VISORS, CAPS, AND BEANIES ARE ALL ACCEPTABLE WITH THE BILL FACING FORWARD
6. SPECIAL EVENTS AND TOURNAMENTS:
   - SOME EVENTS MAY HAVE SPECIFIC DRESS REQUIREMENTS, BUT GENERALLY, THE COUNTRY CLUB CASUAL DRESS CODE APPLIES.

ROGUE VALLEY COUNTRY CLUB

Dress Code

COUNTRY CLUB CASUAL

1. SHIRTS AND TOPS:
   - COLLARED SHIRTS, INCLUDING POLO SHIRTS, ARE PREFERRED FOR BOTH MEN AND WOMEN.
   - NON-COLLARED SHIRTS MADE OF HIGH-QUALITY FABRIC AND IN GOOD CONDITION ARE ALSO ACCEPTABLE.
   - BLOUSES AND TASTEFUL TOPS FOR WOMEN ARE APPROPRIATE, AVOIDING GRAPHIC, TATTERED, OR OVERLY REVEALING SHIRTS.
   - SLEEVELESS TOPS FOR WOMEN SHOULD HAVE A MODEST NECKLINE AND STRAPS AT LEAST ONE INCH WIDE.
   - T-SHIRTS, TANK TOPS, CROPPED TOPS, TUBE TOPS, AND EXCESSIVELY CASUAL ATTIRE ARE NOT PERMITTED.
2. BOTTOMS:
   - TAILORED TROUSERS, SLACKS, KHAKIS, OR DRESS SHORTS ARE ACCEPTABLE FOR BOTH MEN AND WOMEN.
   - SKIRTS AND DRESSES FOR WOMEN SHOULD BE OF APPROPRIATE LENGTH AND STYLE, AVOIDING EXCESSIVELY SHORT OR TIGHT GARMENTS.
   - DENIM JEANS ARE PERMITTED, PROVIDED THEY ARE IN GOOD CONDITION AND FREE FROM RIPS OR TEARS.
   - RIPPED JEANS, CUTOFFS, AND OVERLY DISTRESSED OR CASUAL DENIM ARE NOT PERMITTED.
3. FOOTWEAR:
   - DRESS SHOES, LOAFERS, OR STYLISH SNEAKERS ARE ACCEPTABLE FOR BOTH MEN AND WOMEN.
   - SANDALS AND OPEN-TOED SHOES MAY BE PERMITTED, PROVIDED THEY ARE OF A TASTEFUL DESIGN.
4. OUTERWEAR:
   - SWEATERS, CARDIGANS, VESTS, AND SPORT COATS ARE ENCOURAGED, ESPECIALLY IN COOLER WEATHER.
   - JACKETS AND BLAZERS ARE APPROPRIATE FOR BOTH MEN AND WOMEN.
   - OUTERWEAR SHOULD BE IN GOOD CONDITION AND FREE FROM EXCESSIVE WEAR OR LOGOS.
5. HATS AND HEADWEAR:
   - HATS AND CAPS ARE PERMITTED, INCLUDING GOLF HATS, FEDORAS, AND STYLISH SUN HATS.
   - HEADWEAR SHOULD BE WORN IN A MANNER THAT COMPLEMENTS THE OVERALL ATTIRE AND DOES NOT DETRACT FROM THE ELEGANCE OF THE ENSEMBLE.

ROGUE VALLEY COUNTRY CLUB

Dress Code

POOL ATTIRE

1. SWIMWEAR:
   - SWIMWEAR SHOULD BE APPROPRIATE FOR A FAMILY-FRIENDLY ENVIRONMENT.
   - BATHING SUITS MUST ADEQUATELY COVER THE BODY AND SHOULD NOT BE EXCESSIVELY REVEALING.
   - ONE-PIECE SWIMSUITS, BIKINIS, TANKINIS, AND SWIM TRUNKS ARE ALL ACCEPTABLE.
2. COVER-UPS:
   - WHEN NOT IN THE POOL, PLEASE WEAR APPROPRIATE COVER-UPS OR CLOTHING OVER SWIMWEAR.
   - SARONGS, SHORTS, SUNDRESSES, AND T-SHIRTS ARE ALL SUITABLE COVER-UP OPTIONS.
3. FOOTWEAR:
   - SANDALS OR FLIP-FLOPS ARE RECOMMENDED WHEN WALKING AROUND OUTSIDE OF THE POOL AREA.
4. ACCESSORIES:
   - HATS, SUNGLASSES, AND SUNSCREEN ARE ENCOURAGED FOR SUN PROTECTION.
   - INFLATABLE POOL TOYS AND FLOTATION DEVICES MUST BE APPROPRIATE FOR THE POOL ENVIRONMENT AND NOT DISRUPT OTHERS' ENJOYMENT.
5. CHILDREN:
   - CHILDREN WHO ARE NOT TOILET TRAINED MUST WEAR SWIM DIAPERS WHILE IN THE POOL.
   - CHILDREN SHOULD BE SUPERVISED BY A RESPONSIBLE ADULT AT ALL TIMES.

GOLF COURSE ATTIRE

1. SHIRTS:
   - COLLARED SHIRTS ARE PREFERRED BUT NOT MANDATORY. T-SHIRTS AND GOLF HOODIES ARE ALSO ACCEPTABLE ATTIRE. IT IS PREFERRED THAT SHIRTS ARE TUCKED IN UNLESS SPECIFICALLY DESIGNED TO BE UNTUCKED.
2. FOOTWEAR:
   - GOLF SHOES WITH SOFT SPIKES, SPIKELESS GOLF SHOES, OR ATHLETIC SNEAKERS ARE PERMITTED ON THE COURSE.
3. BOTTOMS:
   - SLACKS AND GOLF SHORTS MUST BE TAILORED AND IN GOOD REPAIR. DENIM IN GOOD REPAIR IS ALLOWED. DISTRESSED OR TATTERED JEANS, TIE-DYED JEANS, WORN-OUT JEANS, SWEAT PANTS AND GYM SHORTS ARE NOT PERMITTED.
   - SHORTS AND SKIRTS MUST BE APPROPRIATE GOLF ATTIRE AND MID-THIGH LENGTH OR LONGER.
4. HATS:
   - GOLF HATS, VISORS, CAPS AND BEANIES ARE ALL ACCEPTABLE WITH THE BILL FACING FORWARD.
5. CHILDREN:
   - CHILDREN 11 AND UNDER CAN WEAR CLOTHING OF THEIR CHOICE IN THE CLUBHOUSE, ON THE GOLF COURSE, AND IN THE TENNIS CENTER AS LONG AS IT REMAINS IN GOOD REPAIR AND IS WELL-KEPT. MEMBERS ARE RESPONSIBLE FOR MONITORING THE SUITABILITY OF THEIR CHILD'S CLOTHING.