





THIS IS **YOUR** SPECIAL DAY. LET DEER CREEK HELP MAKE IT **EXCEPTIONAL!**

Deer Creek Golf & Banquet Facility has set the stage for a spectacular wedding and is ready to make your day, everything you have dreamed of. Our team of Event Coordinators are fully equipped and awaiting the opportunity to make your Wedding Day truly memorable.

Set on a pristine 45 hole golf course, Deer Creek Golf & Banquet Facility is the premier wedding facility in the Durham Region. Your guests will be welcomed into our stunning main rotunda entrance and swept away by our elegant ballrooms overlooking breathtaking views. All of our spacious rooms look out onto the golf course and are surrounded by terraces and patios. You and your guests will be treated to the **exceptional experience**.

When the facility was built in 2004, planning and providing spectacular weddings was our goal. This has been accomplished by providing traditional elegance and unparalleled scenery.

Deer Creek Golf & Banquet Facility provides customers with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in providing customers with food and beverage at an exceptional standard that is sure to exceed expectations. After visiting our grounds, we are sure you will agree that Deer Creek Golf & Banquet Facility will make your special day, **exceptional!**

Voted Reader's Choice #1 Wedding Venue in Ajax and Pickering.



- Capacity of up to 500 guests for a sit down dinner complete with a large dance floor
- Floor to ceiling windows
- Ample free parking
- Independent climate controlled rooms
- A sensational outside wedding gazebo
- Private terraces overlooking the golf course
- Private bridal suites
- Emergency generators
- In-house sound system

ALL *Uledding* PACKAGES INCLUDE

- Our team of Event Coordinators to assist in planning your exceptional day
- Decorated head table and cake table
- Choice of linens (from our standard selections)
- Chair covers (*white, black or ivory*)
- Designated gardens specially designed for wedding photographs
- Choice of hors d'oeuvres, appetizers, entrée selections and desserts
- Fine China
- Cutting of your wedding cake with coffee and tea station
- Use of LCD projector, screen, microphone and podium
- Room rental, taxes and service fees



SPECIAL *Events* ROOM OPTIONS

MAIN FLOOR EVENT SPACES

AUDLEY HALL Maximum Capacity 120 Guests 2275 Square Feet

TAUNTON HALL Maximum Capacity 170 Guests 3750 Square Feet

AUDLEY HALL + MIDDLE HALL

Maximum Capacity 250 Guests 5500 Square Feet

TAUNTON HALL + MIDDLE HALL

Maximum Capacity 300 Guests 6525 Square Feet

TAUNTON BALLROOM

Maximum Capacity 500 Guests 9300 Square Feet

LOWER LEVEL EVENT SPACES

WESTNEY ROOM D Maximum Capacity 140 Guests 2300 Square Feet

MR. C's Maximum Capacity 60 Guests 1400 Square Feet



bhoto credit: avenue photo





EMERALD WEDDING PACKAGE \$129 PER PERSON

- Fresh fruit punch and assorted hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of Feature Soup or Feature Salad
- Choice of Feature Entrée
- Choice of Feature Dessert
- House wine with dinner and champagne toast for head table
- Coffee & tea served during dessert
- 5 hours standard host bar
- Cutting of the wedding cake with late night coffee and tea station
- All taxes and service fees included

RUBY WEDDING PACKAGE \$143 PER PERSON

- Fresh fruit punch and assorted hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of Feature Soup or Feature Salad
- Additional course choice of Feature Soup, Feature Salad or Feature Pasta
- Choice of Feature Entrée
- Choice of Feature Dessert
- Choice of Late Night Platter
- House wine with dinner and champagne toast for head table
- Coffee & tea served during dessert
- 5 hours standard host bar
- Cutting of the wedding cake with late night coffee and tea station
- All taxes and service fees included

DIAMOND WEDDING PACKAGE \$163 PER PERSON

- Fresh fruit punch and assorted hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Antipasto Platter (per table)
- Choice of Premium Soup or Premium Salad
- Additional course choice of Premium Soup, Premium Salad or Premium Pasta
- Choice of Premium Entrée
- Choice of Premium Dessert
- Choice of Late Night Platter
- House wine with dinner and champagne toast for head table
- Coffee & tea served during dessert
- 5 hours standard host bar
- Cutting of the wedding cake with late night coffee and tea station
- All taxes and service fees included

Vedding PACKAGE





The Exceptional Value Wedding Package will give you everything you need to make your day as memorable for your guests as it is for you. This package is available for all weddings held between November and April on any day of the week and is also available any Friday or Sunday, year round. Please contact one of our Special Event Coordinators to discuss your options and availability.

EXCEPTIONAL WEDDING PACKAGE DETAILS

COCKTAIL RECEPTION

- Punch Station
- Platters of domestic and imported cheese, crackers and market fresh crudités (Upgrade to Hand Passed Hors D'oeuvres 3 pieces per person, choice of three types for \$4.00 per person)

SIT DOWN DINNER

- Assorted baked breads
- Choice of soup or feature salad
- Choice of feature entrée
- House wine with dinner (3 bottles per table)
- Choice of dessert (swiss apple, berry tart, key lime tart)
- Freshly brewed Columbian coffee, tea or hot chocolate

AFTER DINNER

• Cake cutting served with coffee and tea station

BEVERAGE PACKAGE OPTIONS

Standard Host Bar	\$35 per person
Premium Host Bar	\$45 per person
Unlimited Soft Drinks Bar	\$10 per person

Deer Creek Golf & Banquet Facility offers a variety of enhancements to make your Wedding Day exceptional. For a complete list of wedding enhancements please contact our Events Team: (905) 427-7737 ext: 300. Winter Wedding Packages are available **January, February, March 2014** & **2015** *some restrictions may apply. The Exceptional Wedding Package includes all of the features of our Standard Wedding Package contained within the Wedding Booklet. We welcome you to review all the Packages we have available and ask our Events Coordinator any questions you may have. Congratulations!



BO PER PERSON BAR PACKAGE EXTRA *taxes & gratuities included.





CHILDREN 3 TO 11 YEARS \$35 PER CHILD

STARTER SELECTION

• Veggies & Dip or Caesar Salad

ENTRÉE SELECTION

- Penne with Tomato Sauce
- Chicken Fingers & Fries
- Grilled Cheese & Fries
- Mac & Cheese

DESSERT SELECTION

• Ice Cream Sundae or Seasonal Fresh Fruit Cup

SPECIAL Joung CAdult PRICING

FROM 12 TO 18 YEARS

Pricing below includes the same meal selections as adult menu without alcohol.

- Emerald Wedding Package: \$95 per young adult
- Ruby Wedding Package: \$109 per young adult
- Diamond Wedding Package: \$129 per young adult

*Special pricing also available for Vendors. Please contact our Events Team for more information (905) 427-7737 × 300.





HORS D'OEUVRES

FEATURE HORS D'OEUVRES FEATURE HORS D'OEUVRES FOR RECEPTION ARE \$36 PER DOZEN

- Julienne vegetable spring rolls, with a sweet chili dipping sauce.
- Wild mushroom and leek turnovers, topped with a local goat cheese and chive rosette.
- Chicken Cordon Bleu lollipops with double smoked bacon served over a herb aioli.
- Italian Meatballs, served under a rich marinara on a tasting spoon.
- Coconut Shrimp, with a lemon cocktail tartar dipping sauce.
- Etched cucumber coins, stuffed with a sundried tomato and basil cream cheese.
- Beef Wellington topped with a rosette of truffle aioli.
- Crab Cakes with a "southern style" spicy corn and pineapple salsa.
- Smoked salmon rosette, dill soft cheese spread all on a toasted herb baguette.
- Roma tomato Bruschetta on a toasted cream cheese and herb baguette.

*Upgrade To Premium Hors D'oeuvres For \$3 Per Person

PREMIUM HORS D'OEUVRES PREMIUM HORS D'OEUVRES FOR RECEPTION ARE \$40 PER DOZEN

- Bacon Wrapped Scallops with a dollop of warmed lemon hollandaise.
- Mini Sheppard's Pie with all the personal touches served bite sized.
- Porcini Marsala Arincini with butter chicken aioli.
- Buffalo chicken quesadilla trumpets with tomato sour cream.
- Raspberry and brie crown.
- Miniature chicken pot pie with a golden pastry crust.
- Mini brie and apple grilled cheese, with red pepper ketchup.
- Salmon Wellington, with a dill crème fraiche.
- Mini Angus burgers with American cheese and double smoked bacon served with house condiments.
- Hand crafted cold canapé combo selection served over stone rye bread (pate de foie, smoked ham and herb cream cheese, shrimp salad with shrimp mousse and smoked salmon rosette over a salmon mousse.)

DEER CREEK GOLF & BANQUET FACILITY

Vedding PACKAGE





ANTIPASTO PLATTER ADD AN ANTIPASTO PLATTER TO YOUR PACKAGE FOR \$10 PER PERSON

- A gathering of marinated Italian market vegetables
- Blend of green and kalamata olives
- Sliced prosciutto
- Herb tossed baby bocconcini
- Pickled eggplant
- Assortment of freshly baked breads and artesian flat breads (served family style at each table)

SOUP

FEATURE SOUPS ADD A FEATURE SOUP COURSE FOR \$6.50 PER PERSON

- Roasted red pepper and tomato velour, with a basil crème fraiche.
- Roasted butternut squash and gala apple puree with a dollop of cinnamon cream.
- Home style chicken noodle soup, finished with fresh herbs.
- Garden vegetable and bean minestrone, topped with fresh basil and parmesan.

PREMIUM SOUPS UPGRADE TO PREMIUM SOUP COURSE FOR \$2.50 PER PERSON

- Roasted sunchoke and charred corn velour finished with crab, pancetta and tomato herb concasse.
- Local mushroom and truffle cream covered and baked with a golden pastry crust.
- Yukon gold potato and spring leek purée topped with apple wood smoked cheddar and crisp pancetta chips.
- · Gourmet New England seafood chowder topped with freshly sautéed mussels and baby clams.

SALAD

FEATURE SALAD SELECTIONS

BABY GREENS

A unique blend of organic baby greens garnished with heirloom cherry tomato halves, tri colour carrot and English cucumber wedges served with house dressing.

SUMMER SPINACH & STRAWBERRY

Tender baby spinach with sliced strawberries and toasted almonds finished with a cranberry vinaigrette garnished with local crumbled goat cheese.

GREEK INSPIRED

A heritage blend of greens garnished with diced Roma tomatoes, bell peppers, slivered red onion, garden cucumbers, kalamata olives, crumbled feta and Greek dressing.

TRADITIONAL CAESAR

Hearty romaine tossed with chipped bacon, parmesan, herb croûtons and lemon garlic dressing.

PREMIUM SALAD SELECTIONS

UPGRADE TO A PREMIUM SALAD FOR \$3 PER PERSON

BLUEBERRY & GRANNY SMITH APPLE WALDORF

Julienne granny smith apples, celery hearts and heirloom carrots tossed in light lemon cream, garnished with spiced pecans, dried blueberries with micro greens and marinated grapes.

SMOKED SALMON NICOISE

Rolled smoked salmon, sliced farm fresh eggs, sliced haricot verts, chopped fingerling potato, and sliced olives with a grainy mustard lemon dressing.

VINE RIPENED CLUSTER TOMATO AND BOCCONCINI STACK

Herbed bocconcini layered between yellow and red tomatoes alongside a blend of micro greens dressed with a sundried tomato and basil vinaigrette.

B.L.T CAESAR SALAD BOWL

Hand crafted Asiago and parmesan Caesar bowl garnished with oven dried heirloom cherry tomatoes, applewood smoked bacon and herbed croûtons.

CREEK SHRIMP COCKTAIL

Poached tiger shrimp, mandarin oranges and diced mangos folded into a fresh lemon and herb dressing resting on an endive and micro green salad.





PASTA ADD A PASTA COURSE FOR \$7 PER PERSON

FEATURE PASTA SELECTIONS

- Wedding PACKAGE
- Penne with a rich tomato and basil marinara finished with fresh parmesan and herbs.
- Orecchiette tossed in a blush wine rose sauce topped with a grated parmesan and herb garnish.
- Tri color farfalle smothered in a rich alfredo cream garnished with fresh herbs and grated parmesan.

PREMIUM PASTA SELECTIONS

UPGRADE TO A PREMIUM PASTA FOR \$3 PER PERSON

- Stuffed ravioli calabrese tossed in a rich basil marinara topped with fresh parmesan and herbs.
- Spinach and cheese anglotti topped with a smoked artichoke and panchetta cream and garnished with julienne sundried tomatoes and fresh herbs.
- Four cheese tortellini tossed in blush wine rose sauce with blended cheeses and fresh basil chiffonade.
- Mushroom and truffle sacchetti rolled in a basil pesto cream topped with grilled asparagus and local mushroom medley.



ENTRÉE

FEATURE ENTRÉE SELECTIONS

OVEN ROASTED CHICKEN SUPREME

Locally grown grain fed chicken supreme, with a light white wine natural jus

HAND CARVED STRIP LOIN

Slow roasted sliced herb infused strip loin of beef, with a red wine pan jus.

CHICKEN CORDON SWISS

Lightly herb breaded chicken breast stuffed with smoked ham and Swiss finished in a forest mushroom demi.

CHICKEN FLORENTINE

Baby spinach and Swiss stuffed breast of chicken, with a light demi infused Mornay sauce.

NEW YORK STRIP

80z grilled center cut AAA graded strip loin, with a fine herb red wine jus.

GRILLED SALMON

Grilled Salmon topped with a light dill and citrus béchamel.

*All feature course options come with a choice of roasted garlic mash, light lemon and herb red potatoes or seasonal rice pilaf and a selection of seasonal vegetables. Upgrade to a premium side for \$3.00 per person.

PREMIUM ENTRÉE SELECTIONS

UPGRADE TO A PREMIUM ENTRÉE FOR \$9 PER PERSON

PRIME RIB

Sea salt and herb crusted slow roasted 8oz Prime Rib with a freshly baked Yorkshire pudding and a merlot jus.

CHICKEN SALTIMBOCCA

Prosciutto and mozzarella stuffed chicken breast smothered with a pearl onion and pancetta tomato demi.

BEEF TENDERLOIN AND SALMON DUO

Herb grilled beef tenderloin and salmon duo finished with a light lemon café au lait sauce.

BRAISED SHORT RIBS

Tender braised boneless beef short ribs topped with a porcini and thyme demi.

POTATO CRUSTED COD FILLETS

Potato and chive crusted Cod smothered with a double smoked bacon and leek cream.

*All premium entrees come with a choice of smashed red skin potato mash, parmesan potato pava, herb roasted fingerling potatoes, garlic and chive potato risotto or smoked cherry and cranberry couscous and a gathering of seasonal vegetables.









VEGETARIAN OPTIONS

STUFFED ZUCCHINI TOWERS

Grilled vegetable stuffed zucchini towers alongside roasted butternut squash wedges and a sweet bell pepper coulis.

GRILLED EGGPLANT ROLLATINI

Roasted Portobello mushrooms, firm tofu and julienne vegetables rolled in grilled eggplant served over a five bean ragout topped with rich tomato sauce.

GRILLED VEGETABLE TOWER

Marinated grilled vegetables stacked between layers of local goat cheese and fresh herbs served with roasted new potatoes and drizzled herb oil.

DESSERT

FEATURE DESSERT SELECTIONS

- Passion fruit and strawberry charlotte with raspberry coulis and fresh blueberries.
- Chocolate and raspberry Tartufo topped with fresh cream and chocolate sauce.
- Vanilla bean cheesecake with a crushed oatmeal crust, piped cream rosette and a chocolatebutterscotch drizzle *(gluten free)*.
- Warm baked apple tart with rich caramel and vanilla bean ice cream alla mode.
- Chocolate and raspberry torte with dark chocolate and raspberry coulis and piped cream.

PREMIUM DESSERT SELECTIONS UPGRADE TO A PREMIUM DESSERT FOR \$3 PER PERSON

- "After eight" warmed white and dark chocolate lava cake, topped with mint chip ice cream finished with a milk chocolate coulis.
- Salted caramel cheesecake with vanilla bean cream, honey roasted peanuts and dark chocolate sauce.
- Turtle cream pie, layers of chocolate and pecans with pastry cream filling and a rich caramel sauce.
- Trio of miniature desserts, lemon meringue pie, chocolate ganache, and raspberry cheesecake.
- White and dark chocolate éclair stuffed with sweet berry compote, piped cream rosette and finished with a raspberry reduction

LATE NIGHT REMEDIES

LATE NIGHT PLATTER SELECTIONS

*All pricing below is per person and for a minimum of 25 people.

SANDWICHES AND WRAPS \$10

Assorted late night sandwich and wrap platters, made with various combinations of toppings, fillings and spreads.

FRUIT AND PASTRIES \$10

A selection of seasonal fruit, combined with variety of pastries, bars and tartlets.

CHEESE AND CRUDITÉS \$10

A blend of domestic cheeses and crackers paired with fresh market vegetables and dip.

ENHANCED LATE NIGHT STATION SELECTIONS

*All pricing below is per person and for a minimum of 50 people.

POUTINE BAR \$10.50

Golden crisp fries topped with herb gravy, with a selection of toppings including cheese curds, four cheese blend, spring onions, frazzled onions, chipped bacon and house made ketchup. (*Add: butter chicken, prime rib or pulled pork for \$4 extra per person*).

PUB FARE \$15.00

A collection of pub favourites including crisp chicken wings, jalapeño and potato poppers, cheese bites, mushroom caps, beer battered onion rings and fries served alongside an array of dips and sauces.

SLIDER STATION \$13.00

Our lineup of signature sliders (pulled pork, shaved prime rib, bacon cheese burgers and chicken & Swiss).

THE NEW YORKER \$15.00

A unique combination of stone baked assorted pizzas, mini Nathans hot dogs and sweet funnel fries alongside a selection of condiments.

SWEET TABLE \$12.00

A sweet tooth's delight, including a wide variety of squares, pastries, baked cookies, and cakes combined with fresh seasonal fruit.

BAR PACKAGES

STANDARD BAR

STANDARD LIQUOR

- Smirnoff Vodka
- VO Rye
- Bacardi White Rum
- Gordons Gin
- Bells Scotch

DOMESTIC BEER

- Canadian
- Coors Light
- Bud
- Bud Light
- Export

HOUSE WINE (Standard & Premium Bar)

*Ask your Event Coordinator to see our selection wine list for more options.

- Rendezvous Red (*included*)
- Rendezvous White (*included*)

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Assorted Juices

CHAMPAGNE TOAST FOR ALL GUESTS ADD TO ANY PACKAGE FOR \$3.50 PER PERSON



PREMIUM BAR

UPGRADE TO A PREMIUM BAR FOR \$10 PER PERSON

PREMIUM LIQUOR

- Absolut Vodka •
- Bacardi Gold Rum •
- Canadian Club •
- Captain Morgan Dark Rum •

PREMIUM LIQUEURS

- Amaretto •
- Baileys •
- Blue Curacao
- Campari •
- Cassis •
- Cherry Brandy •
- Créme De Banana ٠
- Créme De Cacao White •
- Créme De Cacao Green •
- Courvoisier VS •
- Drambuie •
- Emu Sherry •
- Grand Marnier •
- Irish Mist

Captain Morgan Spiced Rum

- Appleton Estate Jamaican Rum
- Crown Royal Rye
- Malibu Coconut Rum ٠
- Tanqueray Gin Sauza Tequila ٠
 - Jagermeister

- Kahlua
- Melon Liqueur •
- Peach Schnapps
- Peppermint Schnapps
- Port •
- Sambucca •
- Southern Comfort ٠
- Sour Puss •
- St. Remy Brandy ٠
- Triple Sec ٠
- JW Red
- Hyland Park
- **Bushmills**
- **Bushmills Black**

PREMIUM BEER UPGRADE TO A PREMIUM BEER SELECTION FOR \$3 PER PERSON

Sleemans Original - Draft

Keiths • Corona

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Rickards Red - Draft •

Guinness

- Sappora •
 - Heineken Somersby •

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CHAMPAGNE TOAST FOR ALL GUESTS ADD TO ANY PACKAGE FOR \$3.50 PER PERSON

ONE HOUR MARTINI BAR ADD TO ANY PACKAGE FOR \$13 PER PERSON





WINE LIST

- Rockway Vineyards, Rendezvous Red (Included)
- Rockway Vineyards, Rendezvous White (Included)
- Colio Cima Bianca, Italy \$3 per person to upgrade (\$32.00 per bottle)
- Colio Cima Montepulciano, Italy \$3 per person to upgrade (\$32.00 per bottle)
- Folonari Pinot Grigio, Italy \$4 per person to upgrade (\$36.00 per bottle)
- Folonari Valpolicella Classico, Italy \$4 per person to upgrade (\$36.00 per bottle)
- Wolf Blass Yellow Label Chardonnay, Australia \$6 per person to upgrade (\$43.95 per bottle)
- Wolf Blass Yellow Label Cabernet Sauvignon, Australia \$6 per person to upgrade (\$43.95 per bottle)





CEREMONIES

Deer Creek offers an indoor or outdoor setting for your wedding ceremony. Our Gazebo is surrounded by beautiful gardens and stunning views making it the perfect setting for an outdoor ceremony and your wedding photos. Seating is arranged on the interlocking patio, creating a gorgeous center aisle. Should you prefer an indoor ceremony, simply discuss the options we have available with your Event Coordinator.

*3PM & 5PM ceremonies. Times are subject to availability. Please inquire with your Event Coordinator to determine pricing.



SHOWER & REHEARSAL PACKAGES

Deer Creek has an array of options for your Bridal Shower and Rehearsal Dinner. Our Shower Packages can be hosted in any of our spacious rooms.

*Speak to your Event Coordinator for details and to review our Shower & Rehearsal Packages.

DESTINATION WEDDING PACKAGES

Deer Creek is pleased to offer you the option to host your Wedding reception after returning from your Destination Wedding. We offer many options to suit any budget.

*Speak to your Event Coordinator for details and to review our Destination Packages.

WHAT PEOPLE ARE SAYING ABOUT DEER ABOUT DEER CREEK GOLF AND BANQUET FACILITY





"The kitchen staff created an outstanding meal. The food was cooked to perfection. We had countless people tell us and many phone calls in the days that followed, telling us that it was the best meal the had at a wedding. The presentation of the food for all three meals offered was wonderful. A few of our guests has been to functions at Deer Creek before. They said that they could not believe the difference in the food quality. The Chef and his staff have raised the bar and made an amazing dinner."

- Alison

"Deer Creek made planning a breeze! Everything was included in the price per person, which was great because we knew right off the bat how much it would cost. Food was delicious (*and there was lots of it*), room was beautiful and the staff were so helpful. The weather was bad and we had to move our ceremony inside, and the transition was so smooth and stress-free!!"

- Leanne

Chef and his staff have raised the bar...

"Overall, very organized, flexible, excellent food, quick email turnaround, generous tastings, easy to schedule meetings, open to suggestions, professional, laid-back environment and most definitely at a new higher standard than in the past. This venue will host spectacular high end events in the future and will be a great location for brides with high expectations but live in Durham Region. Guests said hands down best wedding ever, unlike anything they had been to before, or will ever be invited to again. Thank you!"

- Michelle

"We had our wedding here and everything was amazing. The food was great, the service was great, and everything fell into place so amazingly! Not to mention our coordinator was absolutely amazing and responded to every email within a couple of hours. She was awesome to plan with and set my mind at ease so much."

- Melissa

"We received nothing but great compliments about the food, the venue and the friendliness of the staff. You kept us calm, in control and on time. Overall a day to remember and certainly a venue I would recommend for any future bride and groom."

- Ogle Family



2700 AUDLEY RD. AJAX, ONTARIO L1Z 1T7 | TEL. 905.427.7737 EXT: 300 www.eventsdeercreek.com