# ∞ Your Wedding at Klein Creek ∞

#### Congratulations!

Thank you for considering Klein Creek for your upcoming wedding. We know how important your wedding day is, and we will do everything possible to make it the most memorable day of your life. At Klein Creek, your wedding is our specialty!

Klein Creek's elegantly appointed year-round Tented Pavilion with chandelier lighting and beautiful all white draping, accompanied with exquisite food and impeccable services makes for the perfect ambiance on your special day. Our Tented Pavilion comfortably accommodates 250 guests for a plated dinner, or 400 guests for a cocktail reception.

Klein Creek offers two picturesque outdoor ceremony sites. Our Creedkside location overlooking our pristine golf course or patio site accommodating 100 guests with evergreens to provide a secluded back drop. Indoor ceremony options and winter weddings are available as well. Site fees apply.

For showers, rehearsal dinners or engagement parties or for a more intimate wedding party (wedding must be off season), our Creekside Restaurant offers a cozy fireplace with a warm and inviting atmosphere, comfortably sitting 85 guests for a plated meal.

Your wedding at Klein Creek includes use of our Ladies lounge where your bridal party can get ready and toast the bride. Special arrangements can be made for flowers, music, entertainment and photography with preferred vendor discounts available. For out-of-town guests, nearby accommodations, offering shuttle transportation can be made available. Our staff can make all of your ideas come to life, in a beautiful environment with great food and personalized service.

Klein Creek...Celebrate Your Special Day With Us!

(630) 690-0101 x242

www.kleincreek.com

# ∞ The Wedding Package ∞

Our Klein Creek Wedding Coordinator is with you from the beginning to the end, ensuring your planning process is convenient, stress free and your special day is perfect. Our staff is available to help with creation of custom wedding packages to suit your specific needs, assist with vendor arrangements, reception details hotel accommodations and shuttle service.

# The Klein Creek Wedding Package Includes

- -Chef-Prepared Custom Four Course Plated Dinner
- -Four Hour Open Bar
- -Complimentary Champagne Toast for the Head Table
- -Custom Designed Wedding Cake and Cake Tasting
- -Coffee and Tea Service
- -Complimentary Floor Length Poly Linens
- -Skirted Head Table, Cake Table, Card Table, & Place Card Table
- -Complimentary Upliighting of Your Choice
- -Complimentary Tasting with our Executive Chef
- -Exclusive use of Outdoor Patio
- -Complimentary Foursome of Golf & Discounted Groom Outing

#### The Klein Creek Championship Package includes all of the above and

- -Champagne Toast for all Guests
- -Two Table Wines Served with Dinner
- -Three Butler Passed Chef's Selection Appetizers
- -Upgraded Bar including After Dinner Cordials

Please ask about additional package enhancements such as: Groom's Cake, Signature Cocktails, Cupcake Display, Chocolate Covered Strawberries, Monogram Lighting, Head Table Risers, Champagne Garnishes, Custom Floral Arrangements, and Cigar Bar & Ice Sculptures

# ∞ Wedding Entrée Selections ∞

All entrees include: Four Hour Bar, Soup, Salad, Starch, Vegetable, Assorted Rolls, Whipped Butter, Coffee and Tea

#### Chicken Selections

#### Chicken Vesuvio

Club\$63/Championship\$72

Sautéed Breast of Chicken with a White Wine Garlic Sauce served with Vesuvio Style Potatoes and Steamed Broccoli

#### Basil Cream Chicken

Club\$65/Championship\$74

Sautéed Breast of Chicken Finished with a Fresh Basil Cream Sauce, served with Roasted Red Potatoes and a Spring Medley of Vegetables

#### Fish Selections

#### Fresh Salmon

Club\$68/Championship \$78

Grilled Salmon Topped with Bruschetta and Grated Parmesan, served with Mashed Potatoes and Baby Green Beans Garnished with an Oven Roasted Tomato

### Pecan Encrusted Tilapia

Club\$68/Championship\$78

Farm Raised Tilapia Encrusted with Pecans and Herbs. Accompanied with a Roasted Red Pepper Sauce, served with Wild Rice Pilaf and Baby Glazed Carrots

#### Pork Selection

### Center Cut Tenderloin Pork Chop

Club\$68/Championship \$78

Bone-In Grilled Pork Chop, served with Caramelized Red Onion Mashed Potatoes and a Spring Medley of Vegetables

# ∞ Wedding Entrée Selections ∞

#### Beef Selections

# Filet Mignon Club\$84/Championship \$91

Choice Cut Filet finished with a Cabernet Demi-Glace, served with Caramelized Red Onion Potatoes and Baby Green Beans Garnished with an Oven Roasted Tomato

#### New York Strip

Club \$72/Championship \$81

Choice Cut of Grilled New York Strip with Au Jus, served with Mashed Potatoes and Baby Green Beans Garnished with an Oven Roasted Tomato

#### Slow Roasted Beef

Club \$70/Championship \$79

Roasted Beef Strip Loin Generously Sliced with an Au Jus Broth, served with mashed Potatoes and Baby Green Beans Garnished with an Oven Roasted Tomato

#### Paired Selections

#### Filet Mignon and Chicken

Club \$87/Championship \$94

Choice Cut Filet Finished with a Cabernet Demi-Glace, Sautéed Chicken Breast Finished with Your Choice of Marsala, Vesuvio or Basil Cream Sauce, served with Roasted Red Potatoes and Steamed Broccoli

#### Beef Sirloin and Chicken

Club\$78/Championship\$87

Roasted Beef Strip Loin with an Au Jus Broth, Sautéed Chicken Breast Finished with Your Choice of Marsala, Vesuvio or Basil Cream Sauce, served with mashed Potatoes and Steamed Broccoli

#### Two Entrees May be Selected

\*Our culinary team is happy to assist you and your guests with special dietary requirements. Please consult our Wedding Coordinator

# All Entrees Include Your Choice Of ...

### ∞ Soup ∞

Chicken Pastina

Twice Baked Potato

Tomato Basil

Minestrone

Cream of Mushroom

Cream of Broccoli

∞ Salad ∞

Klein Creek Garden

Caesar Salad (add \$1)

Mixed (greens (add \$1)

\$∞ Starch ∞

Mashed Potatoes

Vesuvio Style Potatoes

Roasted Red Potatoes

Twice Baked Potato (add \$3)

Wild Rice Pilaf (add \$3)

Baked Potato (add \$3)

Caramelized Red Onion Mashed Potatoes (add \$2)

# ∞ Vegetables ∞

Glazed Baby Carrots

Baby Green Beans Garnished with an Oven Roasted Tomato (add \$1)

Spring Mix: Broccoli, Carrots, Cauliflower & Sugar Snap Peas (add \$2)

Steamed Broccoli

Also Available

Sorbet Intermezzo-\$3/person

Lemon or Raspberry Sorbet

(Served between salad and entrée courses)

Children's Meal (12 & under) \$16

Country Style Tenders & Fries with a side of Mac and Cheese

# $\infty$ Hot Hors D' Oeuvres $\infty$

# 50 pieces per tray

Mini Cheese or Sausage Pizzas	78.00
Country Style Chicken Strips	71.00
Coconut Shrimp	85.00
Maryland Crab Cakes	81.00
Sausage & Cheese Stuffed Mushrooms	79.00
Shrimp & Chicken Spring Roll	60.00
Vegetable Spring Roll	60.00
Buffalo Chicken Spring Roll	63.00
Szechwan Beef Spring Roll	80.00
Artichoke Parmesan Rounds	59.00
Spanakopíta	61.00
Spice Rubbed Meatballs	50.00
Smoked Chicken Crostini	60.00
Beef Wellington	84.00
Crab Rangoon	64.00
Crescent Wrapped Mini Hot Dogs	61.00
Mini Beef or Turkey Sliders	77.00
Spinach & Brie Wonton	

Additional one-time \$50 fee applies for Butler Passed

# ∞ Cold Hors D' Oeuvres ∞

#### Fresh Vegetable Crudités

An Arrangement of Carrots, Celery, Broccoli, Cauliflower & Radishes with Veggie Dip

Serving 25 Guests- \$46

Serving 50 Guests- \$90

#### Fresh Fruit Display

Sliced Seasonal Fresh Fruit

Serving 25 Guests- \$50

Serving 50 Guests- \$100

#### Iced Shrimp

Ice Seasoned Shrimp served with Cocktail Sauce & Fresh Lemons
Serving 50 Guests- \$127

#### Fresh Mozzarella Bruschetta

Lightly Toasted Italian Bread Rounds Topped with Fresh Mozzarella and Seasoned tomatoes and Basil 50 piece Tray-\$78

#### Cheese Board

Assorted display of Cheeses served with Water Crackers

Serving 25 Guests-\$50

Serving 50 Guests-\$100

#### Antipasto Salad

Marinated Italian Meats, Provolone Cheese & Roasted Vegetables

Serving 25 Guests-\$65

Serving 50 Guests-\$127

### Mini Deli Sandwiches

Either Turkey, Ham or Roast Beef Sandwiches with Lettuce & Cheese 50 Piece Tray-\$77

# ∞ Bar Packages ∞

# Club Bar Package

### Liquors

Vodka, Rum, Gin, Tequila, Whisky, Scotch, Bourbon, Amaretto & Brandy

#### House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel

#### Domestic Beer

Miller Lite, Coors Light, Bud Light & Budweiser

# Championship Bar Package

Championship Package includes Upgraded Bar, Champagne Toast for All Guests, Two Table Wines served with Dinner & Chef's Selection of Three Butler-Passed Hors D'Oeuvres

### Liquor

Tito's or Ketel One, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Crown Royal, Jack Daniels, Dewar's Scotch, Di Saronno, Jose Cuervo Gold Tequila

### House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel

#### Domestic & Imported Beers

Miller Lite, Coors Light, Bud Light, Budweiser, Corona, Corona Light & Summer Shandy (subject to availability)

#### After Dinner Cordials

Kahlua, Frangelico, Baileys & Grand Marnier

# ∞ Sweet Endings ∞

# Give your wedding that special touch with these available extras...

# Luxury Sweets Display

Assorted Fresh Baked Miniature Pastries, Chocolate Cups with Mousses, Cream Puff, Éclairs, Petite Fours, Napoleons, Pecan & Lemon Pastries, Tiramisu Squares,

Cheesecake Squares & Fruit Tarts

White & Dark Chocolate Dipped Strawberries

Coffee Station Service

Regular \$8.50 & Deluxe \$12.50/Person (minimum 100)

\$25 delivery fee applies

# Do-It-Yourself Candy Buffet

Assorted Candies & Treats Set out in Bowls, For Your Guests to Make Their Own Goodie Bags \$5/Person (minimum 50)

### Colossal Cookie

Gigantic Jumbo Cookie Decorated with Bride & Groom's Initials Choice of Chocolate Chip or Oatmeal Raisin \$3/Person (minimum 50)

#### Late Night Snacks

Inquire with our Wedding Coordinator

# ∞ Enhancements ∞

Our professional Event Coordinators are here to help you with all you planning needs. The following Custom Wedding Enhancements are available... (If you don't see it, ask!)

	(If you don't see it, ask!)		
Custom Table Linens			
	Colored Floor Length Table Cloths - Starting at	\$18.00	
	Colored Coordinating Napkins - Starting at	\$1.00	
	Table Overlays-Starting at	\$10.00	
	Table Runners	\$3.00	
Custom Chairs			
	Chivari Chairs (each)	\$10.00	
	Chair Covers and Sash Combo	\$5.00	
	Sash Only	\$3.50	
	Delivery charge may apply		
Outdoor Wedding C	Creekside Site Fee Patio Site Fee (includes trellis, aisle runner, 1 hour rehearsal & 150 delivery) Additional White Garden Chairs (each)	\$1500.00 \$1000.00 chairs, set-up and \$5.00	
lce Sculpture	Wide variety of designs starting at	\$300.00	
Outdoor Bar	Cocktail Hour Only	\$300.00	
	Cocktail Hour-10:00pm	\$400.00	
<u>Audio-Visual</u>			
	Microphone/Amp	\$100.00	
	Projection Screen	\$75.00	
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#### Valet Parking Quoted Upon Request

Please ask about additional package enhancements such as: Groom's Cake, Signature Cocktails, Cupcake Display, Chocolate Covered Strawberries, Monogram Lighting, Head Table Risers, Champagne Garnishes, and Custom Floral Arrangements & Cigar Bar

### Klein Creek Golf Club

#### Terms and Conditions

Booking Deposits and Contracts- A non-refundable deposit of \$1500.00 is required to reserve your wedding date. This amount will be applied toward the total payment for you function. Your contract must be signed with your deposit.

Deposits and Payments- All deposits are non-refundable. Six months prior to the date of event, or 45 days after signing the contract, whichever applies, 50% of estimated contract price is due. The balance is payable 7 days prior to the event. Deposits and interim payments may be paid by cash, credit card, personal check, certified check or cashier's check (checks made payable to Klein Creek Golf Club). Final payments must be paid by cash, credit card, certified check or cashier's check. Extras such as bar tabs will be payable upon conclusion of the event.

Guarantees- All final guarantees (number of expected guests) are due no later than 7 days prior to the event. The guaranteed number is the lowest amount for which you will be required to pay. This number may not be reduced; however, it may be increased up to 72 hours in advance. Saturday weddings require a minimum food and beverage revenue (before tax and gratuity) of \$10,000.00 and require a menu selected from the Klein Creek Wedding Package.

Cancellations- If an event is cancelled; all deposits and payments collected are non-refundable.

**Prices-** Due to market conditions, prices and availability are subject to change. Prices do not include 7.5% sales tax or 20% service charge.

Fees-Your event sales coordinator will provide you with on-site ceremony rates. A Bartender Fee of \$75.00 can apply if an additional bartender is required for a function, or if a cash bar is required.

**Liability-** Klein Creek does not assume liability for damage or loss of material or equipment left in the banquet room before, during or after the event.

Music & Entertainment- All music vendors and sound levels (no more than 80 decibels) must be approved in advance of your event by the Food & Beverage Department. Tended Pavilion entertainment must cease by 11:00 PM, due to the Village of Winfield Noise Ordinance. In the event of a disturbance issue, Klein Creek reserves the right to adjust the volume of any music or entertainment; noncompliance may result in penalties or fees.

**Seating-** Our Tented Pavilion banquet facility comfortably accommodates 250 guests for a plated meal, or 400 for cocktails.

**Wedding Cakes-** You may bring in your own wedding cake provided it is supplied by an established commercial bakery. Banquet packages prices will not be reduced and you will be charged a cake cutting serving fee of \$50.00

Outside Vendors and Outside Rentals-Klein Creek does not allow outside vendor rentals, catering or alcohol.

Alcohol Restrictions- Klein Creek Golf Club reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had a sufficient amount to drink. In accordance with State liquor law, valid photo ID's are required for all guests including the Bridal Party.

DUE TO HEALTH CODE RESTRICITONS KLEIN CREEK GUESTS ARE NOT PERMITTED TO TAKE HOME UNCONSUMED FOOD