



Public Golf & Grille | Weddings | Meetings & Special Events

Deerfield... there's really nothing like it.



Deerfield's team of hospitality professionals is perfectly suited to craft the wedding of your dreams. No other venue offers the unique combination of extraordinary venue, flavorful cuisine, **Hospitality Plus!** service, spectacular views, and customized wedding solutions. Couples that choose Deerfield for their most special of days do so because of this distinctive blend of experience, beauty, quality and courtesy. Your wedding will be carefully designed to include all of the elements you most desire. Share with us exactly what you want this celebration to be – and allow us the privilege of making your dreams come true.

We encourage you to read the testimonials and reviews from clients that have selected Deerfield recently. We expect that their experience - from client to friend – will reassure you that Deerfield is the ideal choice for your upcoming wedding celebration. The very best way to recommend a solution that suits you perfectly is to discuss your preferences on the phone or in person, show you our spectacular facility, and work together on a day you'll treasure forever. Review information online, call our team at 302-368-6640, and visit us online and on your favorite social media platform. **Deerfield... there's really nothing like it.**

Five Hour Wedding Reception

Customize Your One Hour Hors d'oeuvres Reception

Buffet Displays

International and Domestic Cheeses with Artisanal Crackers

Antipasti Display - Assortment of Italian Charcuterie, Roasted Peppers, Kalamata Olives, Grilled Breads, Fresh Mozzarella & Provolone Cheese

Mediterranean Station- Hummus, Sun-dried Tomato Tapenade, Pepperoncini, Feta Cheese, Assortment of Grilled Vegetables and Grilled Flatbread

Warm Crab and Artichoke Dip, Grilled Breads

Assorted Chilled Dips (choose three) with Assorted Breads

Caramelized Onion, Basil Pesto, Roasted Peppers, Spinach, Beer Cheese, Buffalo Chicken, Crème de Brie

Spinach and Artichoke Dip, Grilled Breads

Assorted Sushi with Wasabi and Pickled Ginger

Raw Bar - Shrimp Cocktail, Oysters, Clams, and Crab Claws

Butlered Hors d'oeuvres

Cold Hors d'oeuvres

Curried Chicken served on Potato Crisp

Assorted Bruschettas

Fig and Goat Cheese Canape

Ahi Tuna with Wasabi Cream and Pickled Ginger, Seaweed Cracker

Duck Confit served atop Crispy Wonton with Sweet Soy Glaze

Smoked Salmon with Dill Cream Cheese, Belgium Endive

Filet of Beef au Poivre on Crostini with Creamy Horseradish

Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini

Prosciutto and Melon

Crab and Cucumber Salad topped with Wakami, Seaweed Cracker

Smoked Chicken Salad in Endive Leaf

Jumbo Shrimp with a Zesty Lime Cocktail Sauce



Hot Hors d'oeuvres

Crispy Spring Roll filled with Vegetables, Sesame Soy Sauce
Sweet and Sour Meatball
Local Mushroom Cap stuffed with Lump Crab Meat
Local Mushroom Cap stuffed with Sausage and Broccoli Rabe
Local Mushroom Cap stuffed with Spinach, Roasted Pepper and Boursin Cheese
Fried Duck Ravioli with Hoisin
Coney Island Dog
Baked Brie and Raspberry in Phyllo Pastry
Scallop wrapped in Hickory Bacon
Pulled Pork Beggar's Purse
Turkey Potsticker with a Sweet and Sour Dipping Sauce
Sesame Marinated Chicken Satay
Sesame Marinated Beef Satay
Coconut Shrimp with Sriracha Mayonnaise
Butter Poached Lobster Skewer
Buffalo Chicken Bite with Blue Cheese
Spinach and Artichoke in Wonton Flower
Grilled Cheese with Tomato
Crab and Brie in Phyllo Cup, Toasted Almonds and Brown Sugar
Assorted Flatbread Pizza
Honey Thyme Glaze Grilled Lamb Chop

Cocktail Hour Food Stations - (Optional - May Require Chef Attendant)

Martini Mashed Potato Bar - Sweet Potatoes and Buttermilk Yukon Gold Potatoes
With Cheddar Cheese, Baby Shrimp, Bacon Bits, Broccoli, Chipotle Pecans,
Caramelized Onions served with Sour Cream, Butter Balls, Brown Sugar, Cinnamon

Exotic Mushroom Risotto - Shiitake, Portobello and White Button Mushrooms,
Reggiano Cheese, Cream, Demi-Glace

Balsamic Scallops - Jumbo Sea Scallops, Shallots, White Wine, Baby Arugula, Lemon,
Roasted Grape Tomatoes, Balsamic Glaze

Pasta Station- Penne Pasta with Pomodoro Red Sauce & Tortellini Pasta with Vodka Cream Sauce
Mix-ins: Sweet Sausage, Petite Meat Balls, Mushrooms, Spinach,

Shrimp Scampi - Sautéed Jumbo Shrimp, Garlic, White Wine, Butter, Lemon, Parsley

Asian Stir Fry Station (choose one)
Julienne Filet of Beef - Julienne Red and Green Pepper, Sweet Onion and Scallion,
Sesame Garlic Sauce, Jasmine Rice
Chicken Cashew- Marinated Boneless Chicken Breast, Ginger, Julienne Vegetables, Scallions,
Cashews, Garlic, Orange Ginger Glaze

Crab Cakes - Pan-seared, Roasted Red Pepper Coulis, Lemon Herb Beurre Blanc

Grilled Lollipop Lamb Chops - Shallots, Rosemary and Thyme served with Honey Thyme Glaze

Raw Bar - Jumbo Shrimp, Oysters, Clams, Snow Crab Cocktail Claws
served with Cocktail Sauce, Calypso Sauce, Horseradish, Lemon, Tabasco

First Course - (Optional)

Select One

Soups: Deerfield's Cream of Mushroom Soup, Seafood Bisque, Cream of Asparagus, Italian Wedding Soup, Roasted Tomato, Minestrone, Butternut Squash Bisque, Onion Soup with Garlic Crouton and Shaved Pecorino

Tri-colored Tortellini filled with Asiago Cheese, Vodka Blush Sauce

Lobster Ravioli, Basil Pesto and Meyer Lemon Extra Virgin Olive Oil

Penne Pasta tossed in Olive Oil with Baby Arugula, Plum Tomatoes, Garlic & Parmesan Cheese

Smoked Salmon with Caperberry Lemon Butter, Crostini

Three Jumbo Shrimp with a Zesty Cocktail Sauce

Salad Course

Select One

Deerfield's Mixed Greens Salad - Field Greens, Shredded Carrots, Sliced Cucumber, Tomatoes, Red Onion, House-Made Herbed Croutons, House-made Balsamic Dressing

Spinach Salad with Dried Cherries, Almonds, Grape Tomatoes, Chevre, House-made Lemon Herb Vinaigrette

Caesar Salad - Romaine, Herbed Croutons, Parmesan Cheese, House-made Caesar Dressing

Quinoa and Field Greens, Toasted Almonds, Dried Cranberries, House-made Champagne Vinaigrette

Maple Walnut Salad - Field Greens, Red Onion, Strawberries, Grape Tomatoes, Gorgonzola, Candied Walnuts, Maple Walnut Vinaigrette

Caprese Salad - Beefsteak Tomato, Buffalo Mozzarella, Basil, Balsamic Glaze

Wedge Salad - Iceberg, Bacon, Red Onion, Tomato, Crumbled Gorgonzola, House-made Basil Vinaigrette

Entrée Course

See Selections on Following Page



Entrée Course

*Deerfield's Champagne Chicken - Shiitake Mushrooms, Sun-Dried Tomatoes,
Artichoke Hearts, Champagne Cream Sauce*

Chicken Marsala - Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

*Santa Fe Chicken - Mesquite Rubbed Grilled Chicken, Sauteed Avocado,
Tomatoes, Black Olives, Extra Virgin Olive Oil*

Chicken Prosciutto - Chicken Medallions, Prosciutto, Basil, Madeira Demi-Glace

*Chicken Roulade filled with Artichokes, Roasted Red Peppers and Spinach,
Fontina Cheese Blush Sauce*

Chicken Imperial - Sauteed Chicken Breast topped with Lump Crab Imperial, Hollandaise

*Pan Seared Crab Cakes, Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc
Grilled Mahi Mahi Fillet - Mango Pineapple Salsa*

Five Jumbo Shrimp filled with Crab Imperial, Citrus Zest Beurre Blanc

*Flounder Roulade - Crab Imperial filled Flounder Fillet wrapped in Smoked Salmon,
Cracked Pepper Beurre Blanc*

Tuscan Flounder - Sun-Dried Tomatoes, Spinach, Artichokes, Basil Olive Oil

Grilled Salmon - Braised Leek Sauce and Roasted Grape Tomatoes

*Salmon Confetti - North Atlantic Salmon, Julienne Vegetables "Confetti",
Raspberry Vinaigrette*

Macadamia Nut Crusted Salmon - Lemon Beurre Blanc

Citrus Salmon - Fresh Orange Juice, Balsamic Glaze, Marmalade, Touch of Cream

*Salmon New Orleans - Blackened Salmon, Roasted Red Pepper, Soft Polenta,
Grilled Scallion*

Lobster Ravioli - Ricotta Cheese, Lobster, White Truffle Cream Sauce

Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction

Filet Mignon wrapped in Applewood Smoked Bacon, topped with Alouette, Port Wine Demi-Glace

Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit

Kobe New York Strip Filet - Shallots, Madeira Demi-Glace

Tuscan Pork Tenderloin - Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glace

Rack of Spring Lamb - Herb and Mustard Crusted with a Cabernet Demi

Veal Marsala - Veal Medallions, Wild Mushrooms, Marsala Demi-Glace

Veal Saltimbocca - Prosciutto, Sage, Roasted Tomato Demi-Glace

Filet Mignon with Cabernet Demi-Glace served with Crab Cake

Surf & Turf - Filet Mignon with Sauce Béarnaise and Lobster Tail With Drawn Butter and Lemon

Entrees served with your choice of potato or rice and Chef's selection of fresh seasonal vegetables

All service charges will be included in the proposal provided

Dessert (Optional)

Select One

Strawberry Shortcake

Triple Chocolate Mousse

Vanilla Napoleon

Fresh Seasonal Berries with Frangelica Sabayon

Crème Brûlée

Tiramisu

Warm Apple Crisp - Baked Apples, Brown Sugar Crust, Caramel

Assortment of Miniature Desserts - three per person

Ice Cream served with Wedding Cake (attendant required)

*Viennese Dessert Table - elaborate display of Mini Bite-size Desserts,
Individual-size Desserts and Sliced Whole Cakes*

*Cheesecake Martini Bar - Cheesecake in a Martini Glass with the Chef's selection of
Delicious Toppings (attendant required)*

Ice Cream Sundae Station with either Brownies or Waffles (attendant required)

Coffee Service

Your guests will be offered a choice of locally roasted regular and decaffeinated coffee or hot tea with dessert. True coffee aficionados may wish to add flavored syrups, cinnamon sticks, chocolate shavings, whipped cream, orange and lemon peels and rock sugar sticks if desired



Open Bar - Up To Five Hours

Premium Brands Open Bar includes the following liquors and wines

Liquor: Grey Goose Vodka, Ketel One Vodka, Seasonal Flavored Vodka, Tanqueray, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Chivas Regal Scotch, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Black, Jack Daniels, Maker's Mark, Hennessy, 1800 Tequila, Sauza Silver, Disaronno, Southern Comfort, Kahlua, Peach Schnapps, Baileys Irish Cream, Grand Marnier,
Wines: Sterling Cabernet Sauvignon, Sterling Merlot, Sterling Pinot Noir, Sterling Chardonnay, Sterling Pinot Grigio, Kim Crawford Sauvignon Blanc, Beringer White Zinfandel, , Cup Cake Moscato D'Asti, Bouvet Brut Sparkling

Deluxe Brands Open Bar includes the following liquors and wines

Liquor: Absolut Vodka, Tito's Vodka, Seasonal Flavored Vodka, Bombay Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Seagram's 7, Dewar's Scotch, Jack Daniels, Jim Beam Bourbon, Cuervo Gold Tequila, Sauza Silver, Amaretto, Southern Comfort, Kahlua, Peach Schnapps
House Wine: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Prosecco

House Brands Open Bar includes the following liquors and wines

Liquor: Svedka Vodka, Seasonal Flavored Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Seagram's 7, Johnnie Walker Red, Jim Beam Bourbon, Cuervo Gold Tequila, Southern Comfort, Amaretto, Peach Schnapps
House Wine: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Prosecco

Beer Selections

Domestic Beer: Coors Light, Yuengling, Miller Lite, Budweiser, Bud Light, Michelob Ultra, O'Douls

Imported/Craft Beer: Stella Artois, Heineken, Blue Moon, Dogfish Head 60 Minute IPA, Sam Adams (Seasonal), Corona, Lagunitas IPA, Buckler

Premium Bar: Select any six beers from selections above

Deluxe Bar: Select three domestic and three imported/craft beers from selections above

House Bar: Select two domestic and two imported/craft beers from selections above

Wedding Toast

With Deerfield's sparkling wine or Bouvet Brut sparkling wine

Wine Service

Red and white wine can be offered to your guests at the table or provided exclusively at the bar

Specialty Services

Wedding Cake

Your custom Wedding Cake is included ~ and you have the option to select your cake from any one of the following three bakeries:

- ~ Cannon's Bakery: 302.368.7900 www.cannonscakes.com
- ~ Desserts by Dana: 302.721.5798 www.dessertsbydana.com
- ~ Strawberry Bakery: 610.644.8484 www.strawberry-bakery.com

Linen

Ivory floor-length table linens and napkins in your choice of color are provided. Upgraded linens and chair covers are available upon request

Overnight Accommodations (Per availability)

Complimentary accommodations will be made for the Bride and Groom at the nearby Courtyard Newark at the University of Delaware including complimentary shuttle service available to all wedding guests.

Golf

Four complimentary rounds of golf on Deerfield's challenging course, valid anytime.

Complimentary Services

Coat Room Attendant (seasonal), Personal Attendant for the Bridal Party
Professional Consultant to assist in the planning of every detail

Children's Menu (children under 12 years of age / menu is flexible)

First Course: Fresh Fruit

Entrée: Chicken Tenders, French Fries, Applesauce

Dessert: Vanilla Ice Cream

\$42 Inclusive

Vendor Meal

Chef's Choice of Entrée ~ \$34 Inclusive

Booking Requirements

Minimum revenue requirements vary greatly based on date and time selections. Please consult your Sales Manager for the applicable revenue minimum on the date of your choice. Special pricing available on select dates.

A \$1,500 advance payment and signed contract must be received by Deerfield within fourteen (14) days of the contract being issued, to secure the date.

Twenty-five percent (25%) of the estimated balance will be due nine months prior to your event. Fifty percent (50%) of the estimated balance will be due six months prior to your event, with an additional forty five percent (45%) due thirty days prior. The remaining balance will be due seventy-two (72) hours prior to your event, together with the final guaranteed number of guests in attendance.

In the event of cancellation, all advance payments are non-refundable.

Ceremony

A ceremony fee of \$850 applies for ceremonies of 100 guests or fewer, and \$1,350 for ceremonies of more than 100 guests.

Deerfield's Terrace, Lawn or Gazebo are the perfect locations to hold your Wedding Ceremony ~ each with a breathtaking view of the Golf Course and White Clay Creek State Park. Deerfield welcomes you to have photographs taken by the fountain or anywhere on our beautifully manicured grounds to capture priceless moments of your special day.

A glass of sparkling wine will be offered to your guests at the conclusion of the Ceremony. A Ceremony Rehearsal will be scheduled a day or two prior to your celebration.

Website, Online Reviews & Social Media Platforms

Deerfield - www.deerfieldgolfclub.com

See a Deerfield Wedding In Action - www.deerfieldgolfclub.com/weddings

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