

# *Wedding Package*

## INCLUDED

Champagne toast  
Gourmet dinner including salad, entrée, potato and vegetable  
Two hours of Traditional bar service  
Custom wedding cake  
Coffee and tea service after dinner  
Standard colored linens and napkins  
Votive candles and 9" round mirrors  
Table numbers and stands  
Three 65" LCD monitors for slideshow presentations  
Personalized menu cards  
Private Bride's Room  
Complimentary dinner for Bride and Groom on 1st Anniversary

## ENHANCEMENTS

Additional bar service  
Butler passed hors d'oeuvres  
Wine service with dinner  
Late night snack  
Sweet table  
Custom ballroom up lighting

# *Hors d'Oeuvres*

*(priced per piece)*

**\$2.25**

Artichoke & Boursin Croquette with Roasted Red Pepper Pesto  
Italian Sausage Stuffed Cherry Pepper  
Creamy Bleu Cheese & Walnut Tart  
Boursin Cucumber Canapé  
Mini Vegetable Egg Roll

**\$2.50**

Goat Cheese, Apple & Cranberry in Phyllo  
Chorizo & Boursin Stuffed Mushrooms  
Bacon Wrapped Date with Almond  
Brie & Balsamic Onion Canapé  
Bruschetta with Pomodoro  
Spanakopita

**\$2.75**

Smoked Chicken Quesadilla with Salsa  
Beef or Chicken Sesame Grilled Satay  
Thai Shrimp Roll  
Shrimp Cocktail  
Coconut Shrimp  
Caprese Skewer

**\$3.00**

Chive Blini with Herbed Goat Cheese & Smoked Cured Salmon  
Wild Mushroom Duxelle Profiterole with Gruyere Cheese  
Bacon Wrapped Shrimp with Chipotle BBQ  
Maryland Crab Croquette

**\$3.25**

Ahi Tuna Canapé  
Lamb Lollipop (per quote)  
Sliders (per quote)



## Salads

*(choose one)*

### Garden Salad

Romaine, iceberg and red leaf lettuce, radicchio, carrots, cherry tomatoes, cucumbers, red onions, choice of dressing

### Caesar Salad

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

### Strawberry Creek Salad (additional \$1 per person)

Romaine, iceberg and red leaf lettuce, radicchio, baby arugula, strawberries, Maytag bleu cheese, red onions, pecans, dried apricots, strawberry honey vinaigrette

### Berry Bibb Salad (additional \$1 per person)

Bibb lettuce, berry medley, slivered almonds, apples, red onions, goat cheese, balsamic vinaigrette

### Spinach Salad (additional \$1 per person)

Baby spinach, fresh strawberries, red onion, candied pecans, Granny Smith apples, warm honey mustard dressing

## Soups

*(additional \$5 per person)*

Potato Leek au Gratin

Tomato Basil Bisque

Chicken Tortilla

Rosemary Lentil

Butternut Squash

Swiss Onion

Corn Chowder

Minestrone

Broccoli Cheddar

Mushroom Beef Barley

Poblano Bisque

Shrimp Bisque (additional \$1 per person)



## *Entrées*

### Lemon Thyme Herb Chicken (\$56)

Roasted lemon marinated chicken breast, natural jus

### Garlic Chicken Parmesan (\$56)

Pan seared and roasted garlic marinated chicken breast, parmesan jus

### Mushroom Chicken (\$59)

Roasted chicken breast stuffed with forest mushroom duxelle, prosciutto, fontina cheese, red wine shallot puree

### Spinach & Boursin Chicken (\$59)

Roasted chicken breast stuffed with baby spinach, boursin cheese, sherry mushroom glaze

### Chicken Braciolo (\$60)

Roasted chicken roulades stuffed with julienne zucchini, yellow squash, red bell peppers, asparagus, grilled scallions, baby arugula, havarti cheese wrapped in prosciutto, natural jus

### Red Snapper (\$56)

Blue cornmeal crusted, roasted fruit salsa

### Citrus Salmon (\$61)

Grilled marinated Atlantic salmon, dill and lemon cream sauce

### Salmon Dijon (\$61)

Pan seared garlic herb Atlantic salmon, Dijon wine sauce



## Entrées

(continued)

Mahi - Mahi (Per Quote)  
Sesame crusted, mango relish

Twin Lobster Tails (Per Quote) *10 person minimum*  
Grilled, citrus marinated, drawn butter or hollandaise

Rosemary Pork Chop (\$62)  
Grilled, rosemary demi glace

Prime Rib (\$66) *10 person minimum*  
Slow roasted, natural au jus, horseradish cream

Filet Mignon (\$73)  
Char grilled, peppercorn Madeira demi glace

New York Strip (\$70)  
Char grilled, mushroom cabernet sauce

Petite Rack of Lamb (Per Quote)  
Oven roasted, herbed cabernet reduction



## *Vegetarian Entrées*

### **Pasta Primavera (\$50)**

Fettuccine, zucchini, broccoli, cauliflower, bell peppers, asparagus, eggplant and red onions, lemon-garlic infused olive oil

### **Roasted Eggplant Roulades (\$50)**

Thinly sliced eggplant stuffed with zucchini, yellow squash, red bell peppers, grilled scallions, asparagus, ricotta cheese, over basmati rice, topped with fresh herb pesto

### **Mediterranean Quinoa (\$50)**

Tri-color quinoa, roasted red bell peppers, sun-dried tomatoes, kalamata olives, zucchini, yellow squash, feta cheese, sautéed watercress, lemon-infused olive oil

### **Parmesan Risotto Arancini (\$50)**

Parmesan risotto croquette breaded and fried, fresh pomodoro sauce, basil pesto drizzle, parmesan shavings

## *Potatoes & Vegetables*

*(choose one of each)*

Yukon Gold Smashed Potatoes

Roasted Fingerling Potatoes

Scalloped Potatoes au Gratin

Boursin Smashed Potatoes

Parsnip & Celery Root Puree

Wild Rice Pilaf

Pommes Royal Potatoes

French Green Beans

Seasonal Medley

Fresh Asparagus

Fresh Broccolini

Honey Butter Glazed Carrots

Smashed Sweet Potatoes

Citrus Herb Basmati Rice



## *Children's Entrée Selections*

*(\$18 per person 12 and under; includes soft drinks, fries, & fruit)*

Chicken Tenders  
Macaroni & Cheese

Hamburger  
Grilled Cheese

## *Late Night Snacks*

*(additional \$6 per person)*

Sliders and French fries  
Sub Sandwiches and Chips

Pizza Station  
Taco Bar

## *Enhancements*

Sweet Table (\$8 per person)  
Sundae Bar (\$5 per person)  
Candy Buffet (per quote)  
Popcorn Bar (per quote)  
Chair Covers (per quote)

Chocolate Dipped Strawberries (\$3 each)  
Wine Service with Dinner (per quote)  
Outdoor Ceremony (\$5 per chair)  
Specialty Linens (per quote)  
Custom Ballroom Up Lighting (\$500)



# Bar Service

*(Two hours of Traditional Bar Service Included)*

## BEER, WINE & SODA

Miller Lite, Bud Light, Heinekin, Sam Adams, New Glarus Spotted Cow, Buckler Non-Alcoholic, Select Red and White Wines, Soft Drinks, and Orange and Cranberry Juice

*Additional hours - \$6 per person*

## TRADITIONAL

### *BEER & WINE PACKAGE PLUS:*

Smirnoff, Bacardi, Captain Morgan, Beefeater, J&B, Korbel, Seagram's 7, Seagram's VO, Jim Beam, and Jose Cuervo Silver

*Additional hours - \$7 per person*

## PREMIUM

### *TRADITIONAL PACKAGE PLUS:*

Ketel One, Malibu, Tangueray, Johnnie Walker Red, Jack Daniels, Southern Comfort, Milagro Silver, Bailey's, and Kahlua

*First two hours - \$7 per person*

*Additional hours - \$8 per person*

## PREMIUM PLUS

### *PREMIUM PACKAGE PLUS:*

Grey Goose, Sailor Jerry, Bombay Sapphire, Johnnie Walker Black, Crown Royal, Makers Mark, and Disaronno Amaretto

*First two hours - \$8 per person*

*Additional hours - \$9 per person*





# Wedding Policies

A deposit of \$1500 is required for a wedding reception. If cancelled within thirty (30) days of contract date, the deposit will be returned. Thereafter it is non-refundable.

There may be a room rental fee and/or an established minimum dollar amount for food and beverage before tax and service charge.

A payment of fifty (50) percent of the estimated wedding cost is due ninety (90) days prior to the event.

Menu selections must be made a minimum of thirty (30) days prior to the event.

The Club follows all State Liquor Laws regarding the consumption of alcohol. The Club will not pour shots, martinis or blended drinks at weddings.

A final guest count is required ten (10) days prior to the event. Billing will be for the greater of the final guest count or actual meals served. If no final guest count is provided, the amount estimated on the contract will be used.

Payment of the estimated balance is due ten (10) days prior to the event. Any additional unpaid charges will be paid the night of the event via credit card on file unless prior arrangements have been made.

All charges are subject to a 22% service charge and 5.5% sales tax.

All Federal, State, and Local laws, with regard to food and beverage purchases and consumption, are strictly adhered to. All food and beverage must be purchased through The Club at Strawberry Creek. Any outside food or beverage brought in by the Client or guests will be confiscated.

The removal of food or beverage from the Club other than the wedding cake is prohibited.

Decorations and set up will be allowed two hours prior to the event. Additional time may be available dependent on other bookings.

All event related items must be removed immediately following the event. For any delay, or if the Club must dispose of items, an additional \$250 charge will apply.

