

# Wedding Package

White Deer Run offers panoramic views of the golf course & Lake Charles. The clubhouse is perfectly suited for a wedding ceremony & reception to make your event a memorable experience.

## **Features**

- One Hour of Passed Hors d' Oeuvres
- Four Hours of "Premium" Open Bar Service
- Champagne Toast with Dinner
- Selections of Red & White Wine with Dinner
- Gourmet Dinner Entrée
- Custom Wedding Cake provided by Lovin Oven Cakery
- White or Ivory Floor Length Table Linens
- Variety of Colored Napkin Linen
- Votive Candles & Round Table Mirrors
- Guided Golf Cart Photography Tour for the Bridal Party at Picturesque Locations

## Additional Upgrades Available:

- Beautiful Outdoor Ceremony Location
- Four Hours of "Platinum" Open Bar Service
- Dessert Selections & Late Night Snacks

## Hors d' Oeuvres

## Choice of Four (4) Butler Passed Hors d' Oeuvres

Hot

Assorted Mini Pizzas

BBQ or Swedish Meatball

Chicken Pineapple Skewer with Teriyaki Sauce

Coconut Chicken with Sweet & Sour Sauce

Crab Rangoon with Sweet Chili Dipping Sauce

Crab Stuffed Mushroom Cap

Mini Crab Cake with Whole Grain
Mustard Sauce

Spanakopita

Spinach & Cheese Stuffed Mushroom Cap

Raspberry & Brie in Phyllo

Vegetable Spring Roll with Sweet & Sour Sauce

Warm Goat Cheese, Sun Dried Tomato & Basil on Crostini Cold

Antipasto Kabob

Assorted Cold Canapés: Salmon, Shrimp & Roast Beef & Horseradish

Boursin Strawberry

Bruschetta

Caprese Skewer

Prosciutto Ham Wrapped Asparagus

## Champagne Toast & Wine Selection

## Champagne Toast with Dinner

Wine Selection
Choice of Two (2) for Dinner Wine Pour

Chardonnay · Moscato · Pinot Grigio · Riesling · Cabernet Sauvignon · Merlot · Pinot Noir

All food & beverage prices are subject to a 7.25% sales tax, a 20% taxable service charge, And a 1% Vernon Hills Food & Beverage Municipal Tax

## Buffet

\$70 per Guest

#### Salad Bar

Arcadian Harvest Greens Fresh Sliced Tomatoes, Cucumbers, Red Onions, Homemade Croutons

Choice of 3 Dressings: Balsamic, Buttermilk Ranch, Honey Dijon, Raspberry Vinaigrette, & Tomato Basil

#### Entrées Choice of Two (2)

Canadian Pork Loin with Brandy Peppercorn Sauce Chicken Piccata with Lemon Butter Caper Sauce Marinated & Sautéed Chicken Breast with Mango Salsa Seared Filet Salmon with Cucumber Tomato Relish Slow Roasted Sirloin of Beef with Gravy

#### Pasta

#### Choice of One (1)

Penne Pasta with Primavera Alfredo or Vodka Tomato Sauce Potato Gnocchi with Garlic, Spinach, Tomato, Mushroom & Parmesan Stuffed Pasta Shells with Marinara Sauce

### Starches Choice of One (1)

Roasted Garlic Whipped Potatoes & Gravy

Duchess Potatoes with Cream Cheese, Sour Cream & Chives

Herb Roasted Yukon Potatoes

Rice Pilaf

Wild Rice Blend

## Vegetables Choice of One (1)

Asparagus, Spaghetti Squash & Carrots
Cauliflower, Carrots & Broccoli
Green Beans & Carrots
Sugar Snap Peas & Julienne Red Pepper
Zucchini, Yellow Squash, Tomatoes & Garlic

#### Wedding Cake

Customized Wedding Cake is provided by Lovin Oven Cakery

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## Plated Dinner

#### First Course

#### Soup or Salad served with Dinner Rolls & Butter

For Both Soup & Salad-Additional \$3.00 per Guest

#### Salads

#### Arcadian Harvest Greens

Belgian Endives, Cucumber, Tomatoes, Red Onions Served with Choice of Dressing

#### Baby Spinach Salad

Spinach, Belgian Endives, Tomatoes, Red Onions, Crumbled Blue Cheese Served with Warm Bacon Dressing

#### Classic Caesar Salad

Hearts of Romaine, Herb Croutons, Grated Parmesan Cheese Tossed in a Creamy Caesar Dressing

#### Summer Citrus Salad

Boston Lettuce with Orange & Grapefruit Segments, Sliced Strawberry Served with Balsamic Vinaigrette

#### Traditional Greek Salad

Arcadian Harvest Greens, Cucumbers, Feta, Tomatoes, Red Onions, Kalamata Olives Served with Italian Dressing

#### Soups

#### Broccoli Cheddar

Broccoli Florets, Shredded Cheese in a silky Béchamel

#### Cream of Mushroom

Mushrooms & Onions in a silky Béchamel

#### Gazpacho

Chilled Spanish-Style Diced Vegetables

#### Minestrone

Fresh Vegetables, Beans & Pasta in a Light Tomato Broth

#### Tomato Basil

Tomatoes with Cream, Olive Oil, Sweet Basil & Garlic

## Entrée Selections

#### Chicken Entrées

#### Baked Breast of Chicken en Croute

Breast of Chicken Stuffed with Basil Pesto, Sun-Dried Tomatoes & Fresh Mozzarella Cheese Wrapped & Baked in a Puff Pastry \$70

#### Breast of Chicken Dijon

Marinated in Mustard & Sautéed, Served with Béchamel, White Wine & Mushroom Sauce & Scallions \$66

#### Breast of Chicken Mediterranean

Artichoke Hearts, Spinach, Sun-Dried Tomatoes, Roasted Bell Peppers, Kalamata Olives Served with Garlic Butter Sauce \$68

#### Chicken Boursin

Supreme Breast of Chicken Stuffed with Garlic Herb Cheese & Mushrooms \$70

#### Chicken Marsala

Sautéed Breast of Chicken, Sliced Mushrooms, Demi Glaze & Marsala Wine Sauce \$66

#### Oven Roasted Chicken

Supreme Breast of Chicken, Herb Butter Sauce Served with Double Tomato Relish \$68

## Pork Entrée

#### Slow Roasted Canadian Pork Loin

Seared with Roasted Garlic & Peppercorn Seasoning, Served with Brandy Sauce \$66

## <u>Beef Entrées</u>

#### Charbroiled New York Strip Steak

Twelve Ounces of Certified Angus Beef Cooked to Perfection \$74

#### Slow Roasted Tenderloin of Beef

Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce \$76

#### **Charbroiled Filet Mignon**

Blue Cheese Herb Crust · Wild Mushroom Ragout Sweet & Spicy Tabasco Onions · Roasted Garlic Peppercorn Char Crust \$78

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### Seafood Entrées

#### **Broiled Tilapia**

Double Tomato Relish · Lemon Caper White Wine Sauce Parmesan Cheese Crusted · Blackened with Cajun Spice \$69

#### Crabmeat Stuffed Fillet of Sole

Served with Chive Butter Sauce \$72

#### Lemon Pepper Seared Fillet of Salmon

Cucumber Tomato Relish · Kentucky Bourbon Glaze Maple Bacon Glaze · Blackened with Mango Salsa \$69

#### **Combination Entrées**

#### Filet Mignon & Herb Chicken Breast

Pan Seared Filet Mignon & Breast of Chicken, Mushrooms, Tomatoes, White Wine, Tarragon & Demi Hunter Sauce \$78

#### Filet Mignon & Lemon Pepper Seared Salmon

Pan Seared Filet with Bordelaise Sauce & Salmon with Cucumber Tomato Relish \$79

#### Filet Mignon & Lobster Tail

Pan Seared Filet Mignon with Bordelaise Sauce & 4 Oz. Lobster Tail with Drawn Butter \$87

#### Filet Mignon & Three Charbroiled Prawns

Pan Seared Filet Mignon with Bordelaise Sauce & Prawns with Garlic & Herb Butter Sauce \$82

## Vegetarian Entrées

#### Fettuccine Pasta Primavera

Assorted Fresh Vegetables & Egg Fettuccine Tossed in Velvety Alfredo Sauce \$60

#### Grilled Vegetable Ravioli

Parsley Pasta Pillows Filled with Tri-Color Bell Peppers, Yellow Squash, Zucchini, Eggplant, Ricotta, Asiago & Romano Cheese, Served with Choice of Alfredo or Marinara Sauce \$62

#### Potato Gnocchi

Sautéed with Garlic, Spinach, Mushrooms, Tomatoes & Parmesan Cheese Served in a Vegetable Broth \$60

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## Starches Choice of One (1)

Baked Potato
Double Baked Potato
Duchess Potatoes with Cream Cheese, Sour Cream & Chives
Olive Oil & Herb Orzo
Roasted Garlic Whipped Potatoes & Gravy
Roasted Yukon Gold Potatoes
Rice Pilaf
Wild Rice Blend

## Vegetables Choice of One (1)

Asparagus, Spaghetti Squash & Carrots
Broccoli & Carrots
Broccoli, Cauliflower & Carrots
Green Beans & Carrots
Sugar Snap Peas & Julienne Red Peppers
Zucchini, Yellow Squash, Tomatoes & Garlic

## Wedding Cake

Customized Wedding Cake is provided by Lovin Oven Cakery

## Desserts

#### Chocolate Fountain

\$8 per Guest- Minimum of 125 Guests

Cascading Waterfall of Melted:
Choice of One (1)
Milk Chocolate
Dark Chocolate
White Chocolate

Served with Skewers of
Bananas
Graham Crackers
Pineapple
Pretzel Rods
Strawberries

#### Ice Cream Sundae Bar

\$6 per Guest

Vanilla & Chocolate Ice Cream

Chocolate & Carmel Sauce
Almonds
Candy & Oreo Bits
Cherries
Sprinkles
Whipped Cream

## Sweet Table

\$7 per Guest

Miniature Cheesecakes Miniature Cupcakes Miniature Dessert Bars Traditional Petits Fours

## Late Night Snacks

## Crispy French Fries

5 lbs. Approximately for 20 Guests Served with Ketchup \$25

## Fried Onion Rings

5 lbs. Approximately for 20 Guests Served with Sour Cream & Dill Dipping Sauce \$35

## Miniature Black Angus Burgers

Served on Pretzel Roll with Mustard & Ketchup \$2.00 Each

## Miniature Eisenberg All Beef Hot Dogs

Served with Mustard & Ketchup \$2.00 Each

### Cheese Pizza

20 Slices per Pizza \$18

## Sausage Pizza

20 Slices per Pizza \$25

## Pepperoni Pizza

20 Slices per Pizza \$25

## Additional Toppings

\$1 Each Green Peppers · Mushrooms · Onions

## Premium Beverage List

## Premium Liquor

## Premium Beer & Wine

#### **Cordials**

Amaretto Carolans Peach Schnapps

#### Gin

Beefeater Tanqueray

#### Rum

Bacardi Captain Morgan Malibu

#### Scotch

Dewars White Label J&B

## Tequila

Jose Cuervo

#### Vodka

Absolut Pinnacle

## Whiskey-Bourbon

Canadian Club Jack Daniels Jim Beam Seagrams 7

#### Beer

Budweiser Bottle
Bud Light Bottle
Coors Light Bottle
Corona Bottle
Miller Lite Bottle
O'Doul's Bottle

Blue Moon Draft Coors Light Draft Fat Tire Draft Miller Lite Draft

#### Wine

Canyon Road

Cabernet Sauvignon
Chardonnay
Merlot
Moscato
Pinot Grigio
Pinot Noir
Riesling
Sauvignon Blanc

## Platinum Beverage List

Upgrade Available

## Platinum Liquor

## Platinum Beer & Wine

#### **Cordials**

Baileys Courvoisier VSOP Disaronno Kahlua

#### Gin

Hendricks

#### Rum

Mount Gay Cruzan

#### Scotch

Glenfiddich Glenlivet Johnny Walker Red & Black

## Tequila

Patron

#### Vodka

Grey Goose Kettle One Tito's

## Whiskey-Bourbon

Maker's Mark Crown Royal Jameson

#### Beer

Craft Seasonal Bottle Heineken Bottle Lagunitas IPA Bottle Stella Artois Bottle

Craft Seasonal Draft Dogfish Head 60min IPA Draft Mickey Finn's Amber Ale Draft Samuel Adams Draft

Subject to Seasonal Availability

#### Wine

Adelante Malbec
Ancient Peaks Cabernet Sauvignon
Calipaso Chardonnay
Kim Crawford Sauvignon Blanc
Loriella Pinot Grigio
Madonna Estate Pinot Noir

## Payment & Additional Information

- To secure your Wedding Date, a signed Banquet Contract & a \$2,000 non-refundable deposit are required.
- A second non-refundable deposit of \$3,000 is due 3 months prior to your Wedding Date.
- The guaranteed number of guests is required 5 days prior to your event.
- Your final payment must be made in the form of a Certified Cashier's Check 48 hours prior to your Wedding.
- Ceremony locations available for an additional fee of \$350 & an additional fee for ceremony chair rental.
- All food & beverage prices are subject to 7.25% sales tax, a taxable service charge of 20, and a 1% Vernon Hills Food & Beverage Municipal Tax.
- Per local ordinance & liquor law, absolutely **no** outside liquor permitted & **no** shots will be served.

