



Congratulations!!!

Thank you for considering White Deer Run Golf Club for your event. It is our commitment to provide you with the highest level of service that will exceed your expectations. Attention to detail and flexibility in planning your event will ensure your satisfaction.

Our beautifully decorated banquet facility accommodates 30 to 200 guests. You and your guests will enjoy a picturesque view overlooking our golf course, as well as a spacious outdoor patio for your cocktails and hors d'oeuvres.

If you have any questions or would like to schedule a tour of our banquet facility, please contact the Catering Department at (847) 680-6188.

Thank you and have great day!

*Sincerely,
Randi Halen
Catering Manager
White Deer Run Golf Club
847/680-6188
Rhalen@whitedeergolf.com
www.whitedeergolf.com*



Wedding Package

One Hour of Passed Hors d' oeuvres

Four hours of Open Bar Service - Call Brands

Gourmet Dinner Entree

Custom Wedding Cake

Champagne Toast for All Guests

Selections of Red and White Wine with Dinner

Choice of White or Ivory Floor Length Table Linens

Background music and public address system available

BUFFET MENU

\$61.00 per person

Salad Bar

*Bowl of Assorted Garden Greens -
Tomatoes, Cucumbers,
Red Onions, Croutons
Choice of 3 dressings:
Vinaigrette, Ranch, Caesar
Or Fat Free Tomato Basil*

Entrée - Choice of two (2)

*Roast Sirloin of Beef
Roast Pork Loin
Roasted Breast of Turkey
Marinated Chicken with Mango Chutney
Poached Salmon
Chicken Piccata*

Pasta - Choice of one (1)

*Penne Pasta Primavera Alfredo
Stuffed Shells with Marinara Sauce*

Starches - Choice of one (1)

*Whipped Potatoes
Duchesse Potatoes
Rice Pilaf
Herb Roasted Potatoes*

Vegetables - Choice of one (1)

*Medley of Cauliflower, Carrots & Broccoli
Green Beans Almondine
Buttered Baby Carrots
Baby Peas with Mushrooms*

Butler Style Hors D' Oeuvres Selections:

Choice of four (4)
See List on Next Page

Available at Additional Cost:

*Smoked Salmon Platter
\$155.00 with condiments and cocktail breads
Shrimp Cocktail
\$155.00 per 50 pcs.
California Rolls
\$155.00
Fresh Vegetables with Ranch Dip
\$2.50 per person
Assorted Cheese Tray/Crackers
\$3.25 per person*

~Wedding Cake~

Your choice of customized wedding cake is available

Wine and Champagne Toast with Dinner

*Champagne Toast and Wine with Dinner
Wines ~ Please select two
Cabernet Sauvignon, Merlot, Chardonnay or White Zinfandel*

Please add additional 7% Sales Tax and 18% Service Charge

Plated Dinner

*Choice of four Butler Passed Hors d' oeuvres –
Included in wedding package price*

Hot

*Chicago Style Mini Pizza
Swedish or BBQ Meatball
Shrimp & Pork Spring Roll
Crab Stuffed Mushroom Cap
Coconut Chicken, Sweet & Sour Sauce
Spanakopita
Brie En Croute
Chicken Pineapple Skewer, Teriyaki Sauce*

Cold

*Prosciutto wrapped Cantaloupe
Prosciutto Ham wrapped Asparagus
Bruschetta
Blue Cheese Belgian Endive & Walnut
Salami and Olive Canapé
Ham & Whole Grain Mustard Canapé
Boursin Strawberry
Smoked Salmon Canapé
Antipasto Kabob
Roast Beef and Horseradish Canapé
Cold Shrimp Canapé*

First Course Salad

*Caesar Salad with Tomatoes
Spinach Salad with Red Onion, Tomatoes, Blue Cheese & Warm Bacon Dressing
Bibb Lettuce, Orange & Grapefruit Segments, Vinaigrette
Field Greens, Belgian Endive, Cucumber, Tomatoes, Red Onions
Choice of Dressing*

Entrees

Chicken Marsala

Sautéed Breast of Chicken, Marsala Wine Sauce
\$59.00

Breast of Chicken Dijon

Marinade in Mustard and White Wine, Served with Mushrooms & Scallions
\$59.00

Italian Style Chicken

*Sautéed Breast of Chicken, topped with Prosciutto Ham & Provolone Cheese,
Madeira Sauce*
\$61.00

Oven Roasted Chicken

*Supreme Breast topped with Herbs
Double Tomato Relish*
\$62.00

Chicken Boursin

Supreme Chicken Breast Stuffed with Herb Garlic Cheese & Mushrooms
\$63.00

New York Strip Steak

Charbroiled Twelve ounce Center Cut
\$67.00

Blue Cheese Herb Crusted Filet Mignon

*Six Ounce Filet
Bordelaise Sauce*
\$69.00

Roast Tenderloin of Beef

Sliced Tenderloin with Mushrooms, Bordelaise Sauce
\$70.00

Tournedos of Beef

*Pan Seared Medallions of Beef, Sliced Portobello Mushroom
Served with Bordelaise & Béarnaise Sauce*
\$72.00

Please add additional 7% Sales Tax and 18% Service Charge

Combination Entrees

Roast Prime Rib of Beef, Au jus

Served with a Creamy Horseradish Sauce

\$66.00

Roasted Tenderloin of Beef & Herb Chicken Breast

Served with Bordelaise Sauce & Double Tomato Relish

\$68.00

Beef Medallion & Lemon Pepper Salmon

Pan Seared Medallion of Beef & Salmon Fillet, Cucumber Tomatoes Relish

\$70.00

Fish Entrees

Potato Crusted Tilapia

Horseradish Chive Sauce

\$61.00

Baked Phyllo Wrapped Jumbo Shrimp

Mango Chutney

\$63.00

Lemon Pepper Seared Salmon Fillet

Six ounce fillet served with Cucumber Tomato Relish

\$64.00

Starches

Roasted Yukon Gold Potatoes
Rice Pilaf/ Wild Rice Blend
Whipped Potatoes & Gravy
Duchess Potatoes
Boiled Yukon Gold
Baked Potato/Double Baked Potato
Herb Linguini

Vegetables

Broccoli & Carrots
Green Beans & Carrots
Broccoli, Cauliflower & Carrots
Asparagus, Spaghetti Squash & Carrots
Sautéed Zucchini, Yellow Squash, Tomatoes & Garlic

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Wedding Cake

Your choice of customized wedding cake is available

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Wine and Champagne Toast with Dinner

Champagne Toast and Wine with Dinner
Wines ~ please select two
Cabernet Sauvignon, Merlot, Chardonnay or White Zinfandel

Deposit and Payment Information

To secure a date, a signed contract and a \$2,000.00 non refundable deposit are required.

A second non refundable deposit of \$3,000.00 is due 3 months prior to your Wedding Reception date.

Your final payment in the form of a cashier's check, and the guaranteed number of guests are required five (5) days prior to reception.

Prices for our wedding packages will be confirmed 6 months prior to your event.

Outdoor ceremony space is available for an additional fee of \$350.00 plus the price for the rental of the outdoor chairs.

The Food and Beverage Minimum charge to host your event at White Deer Run Golf Club will vary with the month and day of the week,

Please add 7% sales tax and 18% service charge to all food and beverage prices.

