

## White Deer Run Golf Club

*Thank you for your interest in hosting your Wedding Reception here at White Deer Run Golf Club. Enclosed you will find information and Menu options for your event.*

*You and your guests will enjoy the spacious dining area and outdoor patio overlooking the golf course and Lake Charles. In addition to our delicious assortment of fine foods and friendly and attentive service, our facility offers all the amenities needed for your wedding, which will be long remembered by all in attendance.*

### *Menus*

*The enclosed menus are our most recent creations. Our catering staff will gladly custom design a menu tailored for your special day. Our Catering Manager will provide a full list of menu options. Wedding packages include one hour of passed hors d'oeuvres and custom wedding cake*

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

*Please add 7% sales tax and 18% gratuity to all food and beverage prices.*

### *Beverages*

*Included in our wedding package is a 4 hour – call selection bar. One hour before dinner and three hours after dinner. We also include a champagne toast and wine service with dinner.*

### *Deposit and Payment*

*To secure a date, a signed contract and deposit are required. The deposit of \$1500.00 is non-refundable. A second payment of \$1500.00 is due 3 months prior to wedding.*

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

*The minimum charge to host your event at White Deer Run Golf Club is \$7500.00*

### *Enhancements*

*White Deer Run Golf Club will provide at no additional charge white or ivory table clothes and napkins, dance floor, skirted head table, and use of the background music and public address system.*

### *Options*

*For an additional charge White Deer Run Golf Club can provide satin chair covers and sashes. Outdoor ceremony space is available for an additional fee of \$350.00. Specialty chairs can be ordered for an additional charge. Upgrade to premium bar for additional \$4.00 per person.*

*White Deer Run Golf Club works with several hotels in the area that will provide transportation to and from the hotel for you and your guests.*

# *Wedding Package*

## *Includes:*

*One Hour of Passed Hors d' Oeuvres*

*Dinner Buffet or Plated*

*Custom Wedding Cake*

*Four hours of Open Bar Service - Call Brands.  
- one (1) hour before dinner, three (3) hours after*

*Champagne Toast for All Guests*

*Selections of House Wine with Dinner*

*Choice of White or Ivory Table Linens*

## ***BUFFET MENU***

***\$55.00 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)***

*Spanakopita  
Beef Hibachi  
Crab Stuffed Mushroom  
Swedish or BBQ Meatballs  
Bruschetta  
Assorted Cold Canapés  
Chicken-Pineapple skewer*

### ***Available at Additional Cost:***

*Smoked Salmon Platter  
\$150.00 with condiments and cocktail breads  
Shrimp Cocktail  
\$150.00 per 50 pcs.  
California Rolls  
\$150.00  
Fresh Vegetables with Ranch Dip  
\$2.50 per person  
Assorted Cheese Tray/Crackers  
\$3.25 per person*

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### ***Wedding Cake***

*Lovin' Oven Bakery or Rolf's Patisserie*

### ***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***

*Butler Passed Hors d' Oeuvres – Please Choose Four*

**Hot**

*Beef Hibachi  
Brie & Cranberry in Phyllo  
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*

*\$58.00*

***Breast of Chicken Dijon***

*Marinade in Mustard and White Wine, Served with Mushrooms & Scallions*

*\$58.00*

***Italian Style Chicken***

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

*\$60.00*

***Chicken Boursin***

*Supreme Chicken Breast Stuffed with Herb Garlic Cheese & Mushrooms*

*\$62.00*

***Oven Roasted Chicken***

*Supreme Breast topped with Herbs*

*Double Tomato Relish*

*\$61.00*

***New York Strip Steak***

*Charbroiled Twelve ounce Center Cut*

*\$66.00*

***Tournedos of Beef***

*Pan Seared Medallions of Beef, Sliced Portobello Mushroom*

*Served with Bordelaise & Béarnaise Sauce*

*\$65.00*

***Roast Tenderloin of Beef***

*Sliced Tenderloin with Mushrooms, Bordelaise Sauce*

*\$64.00*

***Blue Cheese Herb Crusted Filet Mignon***

*Six Ounce Filet Broiled to your liking*

*Bordelaise Sauce*

*\$68.00*

*Roast Prime Rib of Beef, Au Jus*  
*Served with a Creamy Horseradish Sauce*  
\$61.00

*Roasted Tenderloin of Beef & Herb Chicken Breast*  
*Served with Bordelaise Sauce & Double Tomato Relish*  
\$67.00

*Beef Medallion & Lemon Pepper Salmon*  
*Pan Seared Medallion of Beef & Salmon Fillet, Cucumber Tomatoes Relish*  
\$69.00

*Potatoes/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*  
*Lovin' Oven Bakery or Rolf's Patisserie*

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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*

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