



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*

*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*

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

*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

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Buffet

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

Plated Dinner

*All food & beverage prices are subject to a 7.25% sales tax, a 20% taxable service charge,
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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

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Chicken Entrées

Breast of Chicken Dijon

*Marinated in Mustard & Sautéed, Served with Béchamel,
White Wine & Mushroom Sauce & Scallions*

Breast of Chicken Mediterranean

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

Chicken Boursin

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

Chicken Marsala

*Sautéed Breast of Chicken, Sliced Mushrooms,
Demi Glaze & Marsala Wine Sauce*

Oven Roasted Chicken

*Supreme Breast of Chicken, Herb Butter Sauce
Served with Double Tomato Relish*

Pork Entrée

Slow Roasted Canadian Pork Loin

*Seared with Roasted Garlic & Peppercorn Seasoning,
Served with Brandy Sauce*

Beef Entrées

Charbroiled New York Strip Steak

Twelve Ounces of Certified Angus Beef Cooked to Perfection

Slow Roasted Tenderloin of Beef

Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce

Charbroiled Filet Mignon

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

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Seafood Entrées

Broiled Tilapia

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

Crabmeat Stuffed Fillet of Sole

Served with Chive Butter Sauce

Lemon Pepper Seared Fillet of Salmon

*Cucumber Tomato Relish · Kentucky Bourbon Glaze
Maple Bacon Glaze · Blackened with Mango Salsa*

Combination Entrées

Filet Mignon & Herb Chicken Breast

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

Filet Mignon & Lemon Pepper Seared Salmon

*Pan Seared Filet with Bordelaise Sauce & Salmon
with Cucumber Tomato Relish*

Filet Mignon & Lobster Tail

*Pan Seared Filet Mignon with Bordelaise Sauce
& 4 Oz. Lobster Tail with Drawn Butter*

Filet Mignon & Three Charbroiled Prawns

*Pan Seared Filet Mignon with Bordelaise Sauce
& Prawns with Garlic & Herb Butter Sauce*

Vegetarian Entrées

Fettuccine Pasta Primavera

Assorted Fresh Vegetables & Egg Fettuccine Tossed in Velvety Alfredo Sauce

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*

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

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Desserts

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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

Vanilla & Chocolate Ice Cream

Chocolate & Carmel Sauce

Almonds

Candy & Oreo Bits

Cherries

Sprinkles

Whipped Cream

Sweet Table

Miniature Cheesecakes

Miniature Cupcakes

Miniature Dessert Bars

Traditional Petits Fours

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Late Night Snacks

Crispy French Fries

*5 lbs. Approximately for 20 Guests
Served with Ketchup*

Fried Onion Rings

*5 lbs. Approximately for 20 Guests
Served with Sour Cream & Dill Dipping Sauce*

Miniature Black Angus Burgers

*Served on Pretzel Roll with
Mustard & Ketchup*

Miniature Eisenberg All Beef Hot Dogs

Served with Mustard & Ketchup

Cheese Pizza

20 Slices per Pizza

Sausage Pizza

20 Slices per Pizza

Pepperoni Pizza

20 Slices per Pizza

Additional Toppings

Green Peppers · Mushrooms · Onions

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Premium Beverage List

Premium Liquor

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*

Premium Beer & Wine

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*

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Platinum Beverage List
Upgrade Available

Platinum Liquor

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

Platinum Beer & Wine

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

*Included with the "Platinum" Beverage Lists are **all** the selections on "Premium" Beverage List*

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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.*



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