

WEDDING PACKAGES

250 GREGG'S PARKWAY | VERNON HILLS | ILLINOIS | 60061 847-680-6100 | WWW.WHITEDEERGOLF.COM

Special 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 ENTREE
- CUSTOM WEDDING CAKE PROVIDED BY LOVIN' OVEN CAKERY
- WHITE OR IVORY FLOOR LENGTH TABLE LINEN
- VARIETY OF COLORED NAPKIN LINEN
- VOTIVE CANDLES & ROUND TABLE MIRRORS
- GUIDED GOLF CART PHOTOGRAPHY TOUR FOR THE BRIAL PARTY AT PICTURESQUE LOCATIONS

CAdditional Apgrades CAvailable

- BEAUTIFUL OUTDOOR CEREMONY LOCAITON
- FOUR HOURS OF PLATINUM OPEN BAR SERVICE
- DESSERT SELECTIONS & LATE-NIGHT SNACKS

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HOR D'OEUVRES CHOICE OF FOUR (4) FOR ONE HOUR

18/GUEST

Hot

BBQ OR SWEDISH MEATBALLS CHICKEN PINEAPPLE SKEWER WITH TERIYAKI SAUCE COCONUT CHICKEN WITH SWEET & SOUR SAUCE COCONUT CHICKEN WITH SWEET & SOUR SAUCE CRAB STUFFED MUSHROOM CAP CRAB RANGOON WITH SWEET CHILI SAUCE SPANAKOPOTA

SPINACH & CHEESE STUFFED MUSHROOM CAP VEGETABLE SPRING ROLL WITH SWEET & SOUR SAUCE WARM GOAT CHEESE, SUN DRIED TOMATO & BASIL ON CROSTINI COCONUT SHRIMP WITH SWEET & SOUR SAUCE (ADD \$3.50/GUEST) BACON WRAPPED DATES (ADD \$1 PER GUEST) MINI CRAB CAKE WITH WHOLE GRAIN MUSTARD SAUCE (ADD \$3.50/GUEST)

Cold

ANTIPASTO KABOB BOURSIN STRAWBERRY SALMON CANAPES BRUSCHETTA CAPRESE SKEWER PROSCIUTTO HAM WRAPPED ASPARAGUS

BUFFET PACKAGE





Salad Bar

ARCADIAN HARVEST GREENS, BELGIAN ENDIVES, CUCUMBERS, TOMATOES, RED ONIONS SERVED CHOICE OF THREE (3) DRESSINGS: BALSAMIC, BUTTERMILK RANCH, HONEY DIJON, AND RASPBERRY VINAIGRETTE

Entrees

CHOICE OF TWO (2) CANADIAN PORK WITH BRANDY PEPPERCORN SAUCE CHICKEN PICCATA WITH LEMON BUTTER CAPER SAUCE MARINATED & SAUTEED CHICKEN BREAST WITH MANGO SALSA

SEARED FILLET OF SALMON WITH CUCUMBER TOMATO RELISH

SLOW ROASTED SIRLOINOF BEEF WITH GRAVY

Pasta CHOICE OF ONE (1) PENNE PASTA PRIMAVERA WITH ALFREDO SAUCE OR VODKA TOMATO CREAM SAUCE POTATO GNOCCHI WITH GARLIC, SPINACH, TOMATO, MUSHROOM & PARMESAN RICOTTA CHEESE STUFFED PASTA SHELLS WITH MARINARA SAUCE

Vegetables CHOICE OF ONE (1)

-ASPARAGUS, SPAGHETTI SQUASH & CARROTS -BROCCOLI, CAULIFLOWER & CARROTS -GREEN BEANS & CARROTS -SUGAR SNAP PEAS & JULIENNE RED PEPPERS -ZUCCHINI, YELLOW SQUASH, TOMATOES & GARLIC

Starches CHOICE OF ONE (1) -CREAMY GARLIC WHIPPED POTATOES -STEAMED OR ROASTED HERB YUKON POTATOES -RICE PILAF -WILD RICE BLEND

Wedding Cake CUSTOMIZED WEDDING CAKE IS PROVIDED BY LOVIN'OVEN CAKERY

Champagne Toast & Wine Selection

CHAMPAGNE TOAST WITH DINNER
WINE SELECTION INCLUDES CHOICE OF TWO (2) FOR
DINNER WINE POUR
CHARONNAY - MOSTATO - PINOT GRIGIO - RIESLING -

CABERNET SAUVIGNON - MERLOT - PINOT NOIR

PLATED PACKAGE

FIRST COURSE

SOUP OR SALAD SERVED WITH DINNER ROLLS & BUTTER FOR BOTH SOUP & SALAD- ADDITIONAL 3.00 PER GUEST

Soup CHOICE OF ONE (1)

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 (SUMMER ONLY)

MINESTRONE FRESH VEGETABLES, BEANS & PASTA IN A LIGHT TOMATO BROTH

TOMATO BASIL TOMATOES WITH CREAM, OLIVE OIL, SWEET BASIL & GARLIC

Salad CHOICE OF ONE (1)

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 BACO DRESSING

CLASSIC CAESAR SALAD HEARTS OF ROMAINE, HERB CROUTONS, GRATED PARMESAN CHEESE TOSSED IN A CREAMY CAESAR DRESSING

DRESSINGS: BALSAMIC, BUTTERMILK RANCH, HONEY DIJON, AND RASPBERRY VINAIGRETTE

Entrees

INCLUDES GARDEN FRESH SALAD BAR, CHOICE OF VEGETABLE, CHOICE OF STARCH, ROLLS & BUTTER, DESSERT, COFFEE, TEA, ICED TEA, & SODA

Chicken Entrees

Breast of Chicken Dijon MARINATED IN MUSTARD & SAUTÉED, SERVED WITH BÉCHAMEL, WHITE WINE & MUSHROOM SAUCE & SCALLIONS 82.00

Breast of Chicken Mediterranean Artichoke Hearts, spinach, sun-dried tomatoes, Roasted bell peppers, kalamata olives served With Garlic butter sauce 84.00

Chicken Boursin SUPREME BREAST OF CHICKEN STUFFED WITH BARLIC HERB CHEESE AND MUSHROOMS 87.00

Chicken Marsala

ASAUTEED BREAST OF CHICKEN, SLICED MUSHROOMS, DEMI GLAZE & MARSALA WINE SAUCE 82.00

Oven-Roasted Chicken

SUPREME BREAST OF CHICKEN, HERB BUTTER SAUCE SERVED WITH DOUBLE TOMATO RELISH 85.00

Pork Entree

Slow Roasted Canadian Pork Loin seared with roasted garlic & peppercorn seasoning, served with brandy sauce 86.00

Seafood Entrees

Seared Fillet of Faroe Island Salmon

LEMON PEPPER CUCUMBER TOMATO RELISH, KENTUCKY BOURBON GLAZE MAPLE BACON GLAZE, BLACKENED WITH MANGO SALSA 87.00

Broiled Vilapia

DOUBLE TOMATO RELISH, LEMON CAPER WHITE WINE SAUCE, PARMESAN CHEESE CRUSTED, BLACKENED WITH CAJUN SPICE 80.00

Crabmeat Suffed Fillet of Sole

SERVED WITH CHIVE BUTTER SAUCE 89.00

Vegetarian Entrees

Potato Gnocchi sautéed with garlic, spinach, mushrooms, tomatoes & parmesan cheese served in a vegetable broth

76.00

Grilled Vegetable Ravioli pasta pillows filled with tri-colored bell peppers, yellow squash, zucchini, eggplant, ricotta, asiago & romano cheese, served with choice of alfredo or marinara sauce 79.00

Gettuccine Pasta Primavera Assorted fresh vegetables & egg fettuccine tossed in velvety alfredo 75.00

Beef Entrees

Slow Roasted Tenderloin of Beef certified angus beef, sliced & served with mushroom bordelaise sauce 95.00

Charbroiled New York Strip Steak

TWELVE OUNCES OF CERTIFIED ANGUS BEEF 99.00

Charbroiled Filet Mignon

BLUE CHEESE HERB CRUST · WILD MUSHROOM RAGOUT SWEET & SPICY TABASCO ONIONS · ROASTED GARLIC PEPPERCORN CHAR CRUST 97.00

Combination Entrees

Filet Mignon & Herb Chicken Breast PAN-SEARED FILET MIGNON & BREAST OF CHICKEN, MUSTROOMS, TOMATOES, WHITE WINE, TARRAGON, & DEMI HUNTER SAUCE 94.00

Filet Mignon & Lemon Pepper Seared Faroe Island Salmon

PAN-SEARED FILET WITH BORDELAISE SAUCE & SALMON WITH CUCUMBER TOMATO RELISH 99.00



PAN-SEARED FILET MIGNON WITH BORDELAISE SAUCE & PRAWNS WITH GARLIC & HERB BUTTER SAUCE 102.00

Filet Mignon & Lobster Tail

PAN-SEARED FILET MIGNON WITH BORDELAISE SAUCE & 4 OZ LOBSTER TAIL WITH DRAWN BUTTER 102.00

PLATED PACKAGE

Vegetable 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

Starches CHOICE OF ONE (1) -BAKED POTATO OR DOUBLE BAKED POTATO -DUCHESS POTATOES WITH CREAM CHEESE, SOUR CREAM & CHIVES -OLIVE OIL & HERB ORZO -ROASTED GARLIC WHIPPED POTATOES & GRAVY -STEAMED OR ROASTED YUKON GOLD POTATOES -RICE PILAF -WILD RICE BLEND

Wedding Cake

CUSTOMIZED WEDDING CAKE PROVIDED BY LOVIN' OVEN CAKERY

Champagne Toast & Wine Selection

CHAMPAGNE TOAST WITH DINNER WINE SELECTION INCLUDES CHOICE OF TWO (2) FOR DINNER WINE POUR CHARONNAY - MOSTATO - PINOT GRIGIO - RIESLING -CABERNET SAUVIGNON - MERLOT - PINOT NOIR

ate-Might Snacks

CRISPY FRENCH FRIES 5 LBS SERVES APPROXIMATELY 20 GUESTS SERVED WITH KETCHUP 55.00

FRIED ONION RINGS 5LBS SERVES APPROXIMATELY 20 GUESTS SERVED WITH SOUR CREAM & DILL DIPPING SAUCE 65.00

MINIATURE BLACK ANGUS BURGERS SERVED ON BUN WITH MUSTARD & KETCHUP 4.00 EA

MINIATURE ALL BEEF HOT DOGS SERVED WITH MUSTARD & KETCHUP 3.00 EA

> CHEESE PIZZA 20 SLICES PER PIZZA 19.00

> SAUSAGE PIZZA 20 SLICES PER PIZZA 27.00

> **PEPPERONI PIZZA** 20 SLICES PER PIZZA 27.00

ADDITIONAL TOPPINGS 1.00 EA GREEN PEPPERS - MUSTROOMS - ONIONS

DESSERTS



VANILLA & CHOCOLATE ICE CREAM CHOCOLATE & CARMEL SAUCE ALMONDS CANDY & OREO BITS CHERRIES SPRINKLES WHIPPED CREAM

Sweets Table 14

MINIATURE CHEESECAKES MINIATURE CUPCAKES MINIATURE DESSERT BARS TRADITIONAL PETITS FOURS MINIATURE BROWNIES MINIATURE BROWNIES MINIATURE LEMON LOG MINIATURE NAPOLEON

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 NUE PREMIER

WHISKEY-BOURBON CANADIAN CLUB JACK DANIELS JIM BEAM **SEAGRAMS 7**

Premium' Beer & Wine

BEER BUDWEISER BOTTLE BUD LIGHT BOTTLE COORS LIGHT DRAFT CORONA BOTTLE MILLER LITE DRAFT O'DOUL'S BOTTLE **BLUE MOON DRAFT** TIGHTHEAD DRAFT

HOUSE WINE CABERNET SAUVIGNON CHARDONNAY MERLOT MOSCATO PINOT GRIGIO PINOT NOIR RIESLING SAUVIGNON BLANC

Platinum Liquor

CORDIALS BAILEYS COURVOISIER VSOP KAHLUA

> **GIN** HENDRICKS

RUM MOUNT GAY CRUZAN

SCOTCH GLENFIDDICH GLENLIVET JOHNNY WALKER RED

> **TEQUILA** PATRON

VODKA GREY GOOSE 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 SIENNA CELEBRATION IPA TIGHTHEAD SCARLET AMBER ALE TIGHTHEAD LONGSNAPPER IPA

> SUBJECT TO SEASONAL AVAILABILITY

WINE

ADELANTE MALBEC IRON STONE CABERNET SAUVIGNON CALIPASO CHARDONNAY IRON STONE SAUVIGNON BLANC IRON STONE PINOT GRIGIO IRON STONE PINOT NOIR

Payment & Additional

Information

THERE WILL BE A FACILITY FEE ADDED TO HOST A WEDDING AT WHITE DEER RUN GOLF CLUB. ONLY ONE EVENT BOOKED PER NIGHT

- TO SECURE YOUR WEDDING DATE, A SIGNED BANQUET CONTRACT & A \$2,000 NON-REFUNDABLE DEPOSIT IS REQUIRED
- A SECOND NON-REFUNDABLE DEPOSIT IS \$3,000 IS DUE 3 MONTHS PRIOR TO YOUR WEDDING DATE
- THE GUARANTEED NUMBER OF GUESTS IS REQUIRED 7 DAYS PRIOR TO YOUR WEDDING DATE
- ALL FOOD & BEVERAGE PROCES ARE SUBJECT TO 7.25%
 SALES TAX, A TAXABLE SERVICE CHARGE OF 20% AND A 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

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