

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

Additional Upgrades Available

- 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

Hot

BBQ OR SWEDISH MEATBALLS
CHICKEN PINEAPPLE SKEWER WITH TERIYAKI 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
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

Buffet 79/GUEST

Salad Bar or Plated Salad

ARCADIAN HARVEST GREENS, BELGIAN ENDIVES, CUCUMBERS, TOMATOES, RED
ONIONS SERVED

CHOICE OF THREE (3) DRESSINGS: BALSAMIC, BUTTERMILK RANCH, HONEY DIJON,
AND RASPBERRY VINAIGRETTE
PLATED SALAD INCLUDES TWO CHOICES OF DRESSING

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 SIRLOIN OF 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

Buffet

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)

-WHIPPED OR 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 Foast & 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, CUCUMBERS, 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 & GRAPFRUIT SEGMENTS, SLICED STRAWBERRY SERVED WITH BALSAMIC VINAIGRETTE

GREEK SALAD

ARCADIAN HARVEST GREENS, CUCUMBERS, FETA, TOMATOES, RED ONIONS, KALAMATA OLIVES SERVED WITH ITALIAN DRESSING

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

Entrees

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

Chicken Entrees

Breast of Chicken Dijon

CHICKEN DIJON WITH MUSHROOMS WHITE WINE &

SCALLIONS WITH BECHAMEL SAUCE 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 GARLIC
HERB CHEESE AND MUSHROOMS 87.00

Chicken Marsala
SAUTEED 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



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

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

Broiled Vilapia

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

Crabmeat Suffed Fillet of Sole SERVED WITH CHIVE BUTTER SAUCE 89.00

Six Charbroiled Tumbo Prawns SERVED WITH GARLIC BUTTER HERB SAUCE 92.00

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 ALFREDO SAUCE 79.00

Fettuccine 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

CHOICE OF BLUE CHEESE HERB CRUST, WILD MUSHROOM RAGOUT, SWEET & SPICY TABASCO ONIONS, OR 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

Filet Mignon & Three Charbroiled Prawns
PAN-SEARED FILET MIGNON WITH BORDELAISE SAUCE &
PRAWNS WITH GARLIC & HERB BUTTER SAUCE 102.00

Filet Mignon & Lobster Fail

PAN-SEARED FILET MIGNON WITH BORDELAISE SAUCE &

4 OZ LOBSTER TAIL WITH DRAWN BUTTER 102.00

Roast Prime Rib of Beef AuTus

PRIME RIB SERVED CREAMY HORSERADISH SAUCE

93.00

PLATED PACKAGE

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

CHOICE OF ONE (I)
-BAKED POTATO
- 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

Late-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 - MUSHROOMS - ONIONS

DESSERTS

Ice Cream Sundae Bar 9

VANILLA & CHOCOLATE ICE CREAM
CHOCOLATE, CARMEL SAUCE & STRAWBERRY SAUCE
PECANS
CANDY & OREO BITS
CHERRIES
SPRINKLES
WHIPPED CREAM

Sweets Table 14

MINIATURE CHEESECAKES
MINIATURE CUPCAKES
MINIATURE DESSERT BARS
TRADITIONAL PETITS FOURS
MINIATURE BROWNIES
MINIATURE ECLAIRS
MINIATURE LEMON BARS
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

TEQUILAPATRON

VODKA

GREY GOOSE TITO'S

WHISKEY-BOURBON

MAKER'S MARK
CROWN ROYAL
JAMESON

Platinum V, 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 & CAdditional 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 PRICES 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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