



White Deer Run
Golf Club

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 LOCATION
- 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
BACON WRAPPED DATES
MINI CRAB CAKE WITH WHOLE GRAIN MUSTARD SAUCE

Cold

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

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 22%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

BUFFET PACKAGE

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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

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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 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

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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)

MINISTRONE

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 & CRUMBLER 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

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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

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

Broiled Tilapia

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

Crabmeat Stuffed Fillet of Sole

SERVED WITH CHIVE BUTTER SAUCE 89.00

Six Charbroiled Jumbo Prawns

SERVED WITH GARLIC BUTTER HERB SAUCE 92.00

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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 Tail

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

Roast Prime Rib of Beef Au Jus

PRIME RIB SERVED CREAMY HORSERADISH SAUCE
93.00

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
- 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

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Late-Night 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

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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

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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

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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 PRICES ARE SUBJECT TO 7.25% SALES TAX, A TAXABLE SERVICE CHARGE OF 20% AND A 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX