

**DEER CREEK
WEDDING
RECEPTION MENUS**

**Contact:
Our Catering Department
954-426-6588**

For Your Information

It is with great pleasure that we at Deer Creek Golf Club present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. Let us customize your event to your specific budget.

The following information will help you to plan that successful event.

MEAL GUARANTEE

A meal guarantee of the number of guests attending is required (5) days prior to your function. If the number of guests fall below the meal guarantee, the host is responsible for the number guaranteed. If different entrée items are offered, place cards must be marked to designate entrée selections.

DECORATIONS / MUSIC / ENTERTAINMENT

Flowers, décor, specialty linens, and entertainment vendors can be suggested by your catering representative. Please check our attached Preferred Vendor List. Ice Sculptures of almost any design can be provided for decoration at an additional charge. Outside vendors that are utilized must provide proof of insurance.

CHAIR COVERS

Basic chair covers and bows will be provided in your package price.

PARTY ITEMS

We regret that we cannot allow smoke or fog machines due to our fire prevention systems. Violation of this rule by your entertainment may result in interruption of your event and payment of municipal false alarm fees of up to \$500.00. We must also ask that confetti machines not be used unless the band or DJ will be providing cleanup services after the event. Rice or Bubbles are not allowed due to the slip and fall hazards, but birdseed may be thrown outdoors. Additionally, no décor items may be mounted onto walls or windows with nails, tacks, tape or glue unless specified and cleared in advance. We are not able to store, assemble or place your table centerpieces, and you must provide personnel capable of completing their set up during the time allotted prior to your event. Please check with your catering representative regarding other items.

DAMAGE TO FACILITIES

Should Deer Creek Country Club property or facility be damaged by the host or host's guests, the host will be held financially responsible for the repair of the damaged property.

INSURANCE

Deer Creek Catering carries general liability insurance for the protection of you and your guests. To insure this protection is complete, we must insist that all vendors employed by you, including, but not limited to entertainment, photographers, videographers and decorators/florists carry full general liability insurance in the amount of \$1,000,000.00 per occurrence. \$2,000,000.00 aggregate. Waivers are not acceptable and Deer Creek Catering reserves the right to deny facility access to vendors not providing written proof of this coverage.

ITEMS SUPPLIED BY VENDORS

Deer Creek is not responsible for the storage, safekeeping, damage or loss of décor or equipment (i.e., floral stands, microphones, cameras, linens) supplied or utilized by your hired vendors. Any items used during the event MUST be picked up at the end of the event or they will be discarded.

VENDOR MEALS

Your hired vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will we allow any on-duty vendor to be served or purchase alcoholic beverages. Most hosts choose to serve meals to vendors working during the event; these should be arranged in advance and are charged at half the regular price.

FOOD AND BEVERAGE RESTRICTIONS

No food or beverages may be removed from the property by hosts or guests. We regret that we cannot pack meals or leftovers "to go" due to liability concerns regarding safe handling of food once it leaves the premises.

FOOD & BEVERAGE SERVICE

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. Deer Creek Country Club is responsible for the administration of these regulations. It is Club policy therefore, that liquor cannot be brought into the Club from outside sources. Additionally, the Club does not allow any food to be brought into the Club, whether purchased or catered from outside sources. Certain exceptions may apply (such as Kosher meals or specialty cakes), and must be arranged in advance. We will not serve alcoholic beverages to anyone under the age of (21) years. Deer Creek will refuse to sell or serve alcohol to any visibly intoxicated person.

SECURITY

Deer Creek Golf Club reserves the right to determine which functions require additional security. All Bar/Bat Mitzvahs require (1) security guard on the property throughout the entire function.

CHEFS & CARVERS

Chefs and carvers are required for some menu items, and are charged at \$75.00 for the first 2 hours and \$20.00 for each hour thereafter.

SERVICE CHARGE AND SALES TAX:

All food and beverage prices quoted are subject to 20% service charge and 6% state tax. Service charge is taxable in the State of Florida.

CEREMONY FEE

A fee of \$2.50 per chair provided for ceremony subject to 20% service charge and 6% sales tax will be charged if the ceremony is performed on the premises. White folding chairs will be provided for the ceremony.

MINIMUM ATTENDANCE

For all meal functions, a minimum of 40 guests is required.

VALET PARKING

A 75.00 Valet Parking Fee will be applicable to all Wedding and Bar/Bat Mitzvah packages.

BRIDAL SUITE

The bridal suite will be available for a fee of \$75.00. The suite will be open for your use one hour prior to the wedding and reception, during the reception and thirty minutes following the reception. Prior to the ceremony, champagne or sparkling cider and soft drinks will be served to the bride and her bridesmaids.

CREDIT ARRANGEMENTS

All functions must be paid in full (5) business days prior to the date of the function. Functions must be paid for by credit card, bank, certified check or cash. We do not accept Discover Card or debit cards. Please contact your catering representative for further information.

Tiffany Brunch Reception

\$59.95 Per Person

Cocktail Reception

A bar will be open for (4) hours featuring Mimosas, Bloody Mary's, Screwdrivers, Sparkling Waters and Soft Drinks

Cocktail Reception

Domestic and Imported Cheese Display
Served with Water Biscuits, Breads and Crackers
Seasonal Whole and Sliced Fresh Fruit Display
Fresh Vegetable Crudite

Champagne Toast/ Ceremonial Challah***

Brunch Buffet

Chefs in White Uniforms will prepare:

Omelette Station

Eggs, Egg Beaters, Egg whites and Omelettes to Order. Variety of fillings will include: Spinach, Mushrooms, Diced Ham, Peppers, Diced Tomato, Onion and Shredded Cheese
(Chef's fee \$75.00)

Cold Buffet Display

Mirrored Display of Sliced Nova with Appropriate Condiments
Fresh Bagels, Whipped Cream Cheese
Bakery Basket of Assorted Muffins
Silver Dollar Danish
Crisp Garden Fresh Greens with Assorted Toppings and Dressings
Classic Caesar Salad
Chicken and Tuna Salad

Chef's Carving Board

Roast Top Round of Beef, Creamed Horseradish Sauce
Or
Roasted Tom Turkey, Cranberry Sauce
(Chef's Fee \$75.00)

From Silver Chafing Dishes

Delicate Cheese Blintzes, Sour Cream and Blueberry Sauce
Smoked Applewood Bacon
Sausage Links
O'Brien Potatoes
Medley of Seasonal Fresh Vegetables

Custom Wedding Cake **/ Torah Cake*

Freshly Brewed Colombian Coffee and Selected Herbal Teas

Bar/Bat Mitzvah only/Wedding Only*

(Meal Service to begin prior to 2:00 PM

All prices subject 20% Service Charge and 6% Sales Tax

(Minimum 50 Guests)

Luncheon Reception

\$64.95 Per Person

A fully Stocked Bar will be open for (4) hours
Featuring our Name and House Brand Liquors,
Red and White Wines, Assorted Domestic and Imported Beers,
Sparkling Water and Soft Drinks

Cocktail Reception

(one hour)

From the buffet table we will offer:

Selection of Domestic and Imported Cheeses
Decorated with Fresh Grapes and Assorted Crackers

Fresh Vegetable Crudite with Dip

Butlered Hors D'Oeuvres

Franks En Croute

Fried Mozzarella Marinara

Miniature Spring Rolls, Sweet and Sour Sauce

Swedish Meatballs

Champagne Toast/ Ceremonial Challah***

Luncheon

Appetizer

Choice Of:

Mushroom and Spinach Crepe, Light Cream Sauce

Penne Pasta Marinara

Salad

Choice of one:

Crisp Garden Fresh Greens

Roasted Garlic Caesar

Entrée Selection

Choice of:

Herb Grilled Salmon, Dill Sauce

Snapper Française

Breast of Chicken Marsala

Sliced Sirloin of Beef, Sauce Bordelaise

Rice Pilaf or Oven Roasted Red Bliss Potatoes

Medley of Garden Fresh Vegetables

Custom Wedding Cake **/ Torah Cake*

Freshly Brewed Colombian Coffee and Selected Herbal Teas

Bar/Bat Mitzvah onlyWedding Only*

(Meal Service to begin prior to 2:00 PM

All prices subject 20% Service Charge and 6% Sales Tax.

Upgrade to Premium Brand Bar additional \$5.00 per person.

Emerald Buffet Reception

\$69.95 Per Person

Fully Stocked Bar will be Open for (4) Hours
Featuring Name and House Brand Liquors,
Red and White Wines, Domestic and Imported Beers
Sparkling Water and Soft Drinks

Cocktail Reception

(one hour)

Cascading Selection of Domestic and Imported Cheeses
Decorated with Fresh Grapes and Assorted Crackers
and

Deluxe Crudite Display:

An assortment of Garden Fresh Vegetables

Sculpted Seasonal Fresh Fruit

Or

Chopped Chicken Liver and Hummus

Deluxe Crudite Display with Selected Dips

*The following Hors D'Oeuvres will be butler
passed on silver trays for one hour:*

Franks En Croute

Fried Mozzarella Marinara

Crispy Spring Rolls, Sweet and Sour

Swedish Meatballs

Champagne Toast/ Ceremonial Challah***

Salad Buffet Bar

Fresh Crisp Garden Greens, Assorted Toppings and Dressing
Traditional Caesar

Carving Station

(Select Two)

Roasted Sirloin of Beef

Roasted Tom Turkey

Salmon En Croute, Dill Sauce

Served with appropriate Condiments

Party Breads

(Chef's Fee \$75.00)

Pasta Station

Penne, Ziti, Linguine or Farfalle Pastas

Tossed in a Festive Selection of Sauces:

Marinara, Alfredo, Carbonara or Putanesca

Choose Two Pasta's and Two Accompanying Sauces

(Chef's Fee \$75.00)

Custom Wedding Cake **/ Torah Cake*

Freshly Brewed Colombian Coffee and Selected Herbal Teas

Bar/Bat Mitzvah only/Wedding Only*

All prices subject 20% Service Charge and 6% Sales Tax.

Upgrade to Premium Brand Bar additional \$5.00 Per Person. Additional Hour of Bar \$5.00 Per Person

Sterling Reception

\$76.95 Per Person

A Fully Stocked Bar will be Open for (4) hours
Featuring our Name and House Brand Liquors, Red and White Wines,
Assorted Domestic and Imported Beers, Sparkling Water and Soft Drinks

Cocktail Reception

(one hour)

From the buffet table we will offer:

Cascading Selection on Domestic and Imported Cheeses
Decorated with Fresh Grapes and Assorted Crackers

Deluxe Crudite Display

An assortment of Fresh Garden Vegetables

Or

Chopped Chicken Liver and Hummus

Deluxe Crudite Display with Selected Dips

Waiters in White Gloves will Butler Pass the following

Selection of Hot Hors D'Oeuvres:

(Please select 5)

Crabmeat Mushroom Caps

Crab Rangoon

Mini Maryland Crab Cakes, Sauce Remoulade

Coconut Chicken, Orange Horseradish Sauce

Sesame Chicken, Honey Mustard

Cocktail Franks in Puff Pastry, Dijon Mustard

Mini Potato Pancakes, Apple Sauce

Crispy Miniature Spring Rolls, Sweet and Sour Sauce

Fried Mozzarella, Marinara

Oriental Pot Stickers, Ginger Soy Dipping Sauce

Swedish Meatballs

Pinwheels of Smoked Salmon on Bavarian Dark Bread

Champagne Toast/ Ceremonial Challah***

Dinner

Tossed Field Greens, Cucumber and Tomato

Served with Balsamic Vinaigrette Dressing

or

Traditional Caesar Salad

Entrée Selection

Slow Roasted Prime Rib of Beef, Au Jus

Creamy Horseradish Sauce

Sliced Tenderloin of Beef, Sauce Bordelaise

Monterey Chicken Breast Smothered with Ham, Avocado and Jack Cheese

Chicken Marsala or Francaise

Grilled Salmon, Sour Cream Dill Sauce in Cucumber Cup

Snapper Francaise or Piccata

Accompanied by Potatoes or Rice

Fresh Seasonal Vegetables

Custom Wedding Cake **/ Torah Cake*

Freshly Brewed Colombian Coffee and Selected Herbal Teas

Bar/Bat Mitzvah only/Wedding Only*

All prices subject 20% Service Charge and 6% Sales Tax

Upgrade to Premium Brand Liquor additional \$5.00 Per Person

Additional Hour of Bar \$5.00 Per Person

Sapphire Reception

\$92.95 Per Person

A fully stocked bar will be open for (5) hours
Featuring our Premium and Name Brand Liquors, Red and White Wines,
Domestic and Imported Beers, Sparkling Water and Soft Drinks

Cocktail Reception

The following includes selections of Hors D'Oeuvres, Appetizers, Salads, Entrees and Desserts:

From the buffet table will be offer:

Cascading Selection of Imported and Domestic Cheeses
Decorated with Fresh Grapes and Assorted Crackers
and

Deluxe Crudite Display:

An assortment of Garden Fresh Vegetables

Sculpted Seasonal Fresh Fruit

Or

Chopped Chicken Liver and Hummus

Deluxe Crudite Display with Selected Dips

Butler Passed Hot Hors D'Oeuvres

(select 5)

Crabmeat Mushroom Crowns

Crab Rangoon

Mini Maryland Crab Cakes, Sauce Remoulade

Coconut Chicken, Orange Horseradish Sauce

Sesame Chicken, Honey Mustard

Cocktail Franks in Puff Pastry, Dijon Mustard

Miniature Potatoes Pancakes, Apple Sauce

Miniature Spring Rolls, Sweet and Sour Sauce

Fried Mozzarella, Marinara

Oriental Pot Stickers, Ginger Soy Sauce

Swedish Meatballs

Champagne Toast/ Ceremonial Challah***

Sapphire Reception

(Cont.)

Appetizer

(choice of one)

Deer Creek Crab Cake, Roasted Red Pepper Sauce

Wild Mushroom Strudel, Sauce Madeira

Spinach and Mushroom Crepe, Light Cream Sauce

Salad

(choice of one)

Traditional Caesar Salad with Fresh Croutons

Hearts of Palm, Field Greens and Pimento, Balsamic Vinaigrette

Sliced Beefsteak Tomatoes and Mozzarella, Balsamic Vinaigrette

Intermezzo

Entrée Selection

Duet of Petite Filet Mignon and Maryland Crab Cake

Sliced Tenderloin of Beef and Grilled Salmon

Bordelaise Sauce and Sour Cream Dill Cup

Slow Roasted Prime Rib of Beef, Au Jus

Creamed Horseradish Sauce

Herb Grilled Salmon, Sour Cream Dill Cup

Pecan Encrusted Salmon, Honey Mustard Glaze

Pistachio Encrusted Tilapia

Breast of Chicken Marsala, Piccata or Francaise

Airline Breast of Chicken Stuffed with Apples and Walnuts, Supreme Sauce

All Entrees are accompanied with Potato, Fresh Seasonal Vegetables or Rice

Freshly Baked dinner rolls with sweet butter

Custom Wedding Cake **/ Torah Cake*

Freshly Brewed Colombian Coffee and Selected Herbal Teas

Bar/Bat Mitzvah only/Wedding Only*

All prices subject 20% Service Charge and 6% Sales Tax

Enhancements for Your Cocktail Reception

Carving Station

Glazed Corned Beef

Pastrami

Herb Crusted Roast Pork

Party Breads

Appropriate Condiments

\$3.95 Per Person Per Item

(Chef's Fee \$75.00)

Pasta Station

Choose Two Pasta's: Penne, Linguine or Farfalle

Choose Two Sauces: Marinara, Alfredo, Carbonara or Putanesca

\$3.95 Per Person

(Chef's Fee \$75.00)

Fajita Station

Marinated Steak or Chicken

Accompanied by Soft Tortillas

Diced Tomatoes

Shredded Lettuce

Shredded Cheddar

Onions

Salsa

Sour Cream

\$5.95 Per Person Per Item

(Chef's Fee \$75.00)

Seared Tuna Station

Sushi Tuna Loin Encrusted with Sesame Seeds

Wasabi and Ginger Soy Sauce

\$9.95 Per Person

(Chef's Fee \$75.00)

Shrimp Station

Jumbo Shrimp Nestled in Crushed Ice

Lemon Wedges and Cocktail Sauce

\$10.95 Per Person

Dessert Enhancements

“Make you Own Sundae Bar”

Vanilla and Chocolate Ice Cream

All of Your Favorite Toppings

\$3.95 Per Person

Dreamsickle Parfait

Orange Sherbert and Vanilla Ice Cream

Fresh Whipped Cream

\$3.95 Per Person

Amaretto Parfait

Vanilla Ice Cream, Amaretto Liquor

Fresh Whipped Cream and Toasted Almonds

\$4.95 Per Person

Petite Pastries

Mini Napoleons

Éclairs

Creampuffs

Cannoli's

\$6.00 Per Person

Deer Creek's Viennese Table

Petite Pastries and Sundae Bar

\$9.95 Per Person