



White Deer Run
Golf Club

Wedding Package

The clubhouse offers incredible views of the golf course and Lake Charles and is perfectly suited for a wedding ceremony and reception.

Our friendly staff, beautiful views and exemplary menus will make your event a memorable experience.



Congratulations!!!

Thank you for considering White Deer Run Golf Club for your event. It is our commitment to provide you with the highest level of service that will exceed your expectations. Attention to detail and flexibility in planning your event will ensure your satisfaction.

Our beautifully decorated banquet facility accommodates 30 to 200 guests.

You and your guests will enjoy a picturesque view overlooking our golf course, as well as a spacious outdoor patio for your cocktails and hors d'oeuvres.

If you have any questions or would like to schedule a tour of our banquet facility, please contact the Catering Department at (847)680-6188.

Thank you and have great day!

Sincerely,

Randi Halen
Catering Manager
White Deer Run Golf Club
847-680-6188
rhalen@whitedeergolf.com
whitedeergolf.com

• Wedding Package •

Features

- One Hour of Passed Hors d'Oeuvres
- Four Hours of Premium Open Bar Service
- Gourmet Dinner Entree
- Custom Wedding Cake
- Champagne Toast for All Guests
- Selections of Red and White Wine with Dinner
- Choice of White or Ivory Floor Length Table Linens
- Votive Candles and Round Table Mirrors
- Variety of Colored Napkins Available
- Guided Golf Cart Photography Tour for the Bridal Party at Picturesque Locations on White Deer Run Golf Course
- Beautiful Outdoor Ceremony Space Available with Incredible Views of the Golf Course and Lake Charles
- Outdoor Cocktail Bar Available Overlooking the Golf Course

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Hors d'Oeuvres

Choice of Four (4) Butler Passed Hors d'Oeuvres

Hot

Assorted Chicago Style Mini Pizzas

Mini Crab Cake with
Whole Grain Mustard Sauce

Swedish or BBQ Meatball

Crab Stuffed Mushroom Cap

Spinach & Cheese Stuffed Mushroom Cap

Coconut Chicken, Sweet & Sour Sauce

Warm Goat Cheese, Sun Dried Tomato
& Basil on Crostini

Spanakopita

Raspberry & Brie in Phyllo

Chicken Pineapple Skewer, Teriyaki Sauce

Vegetable Spring Roll, Sweet & Sour Sauce

Crab Rangoon, sweet chili dipping sauce

Cold

Prosciutto Ham Wrapped Asparagus

Bruschetta

Boursin Strawberry

Antipasto Kabob

Assorted Cold Canapés

Salmon, Shrimp and Roast Beef & Horseradish

Caprese Skewer
(Tomato, Mozzarella, Basil & Olive Oil)

Champagne Toast & Wine Selection

Champagne Toast with Dinner

Wine Selection

Choice of Two (2) for Dinner Wine Pour

Chardonnay • Pinot Grigio • Riesling • Moscato • Pinot Noir • Cabernet Sauvignon • Merlot

• **Wedding Package** •

Buffet

\$70 per person

Salad Bar

Arcadian Harvest Greens

Fresh Sliced Tomatoes, Cucumbers, Red Onions, Homemade Croutons

Choice of 3 Dressings: Balsamic, Buttermilk Ranch, Honey Dijon,
Raspberry Vinaigrette, and Low Calorie Tomato Basil

Entrée - Choice of Two (2)

Slow Roasted Sirloin of Beef with Gravy

Canadian Pork Loin with Brandy Peppercorn Sauce

Roasted Breast of Turkey, Gravy, Dressing & Cranberry

Marinated & Sautéed Chicken Breast with Mango Salsa

Seared Filet Salmon with Cucumber Tomato Relish

Chicken Piccata, Lemon, Butter, Capers & Cream

Pasta - Choice of One (1)

Penne Pasta Primavera Alfredo

Stuffed Pasta Shells with Marinara Sauce

Potato Gnocchi with Garlic, Spinach, Tomato, Mushroom & Parmesan

Starches - Choice of One (1)

Creamy Whipped Potatoes

Duchesse Potatoes with Cream Cheese,

Sour Cream & Chives

Rice Pilaf or Wild Rice Blend

Herb Roasted Yukon Potatoes

Vegetables - Choice of One (1)

Medley of Cauliflower, Carrots & Broccoli

Green Beans & Carrots

Sautéed Zucchini, Yellow Squash,

Tomatoes & Garlic

Asparagus, Spaghetti Squash, Baby Carrots

Sugar Snap Peas & Julienne Red Pepper

Wedding Cake

Your choice of a customized wedding cake is available

• **Wedding Package** •

Plated Dinner

First Course Salad

Classic Caesar Salad

Hearts of romaine, herb croutons, grated parmesan cheese
tossed in a creamy caesar dressing

Baby Spinach Salad

Belgian endives, tomatoes, red onions,
crumbled blue cheese served with warm bacon dressing

Summer Citrus Salad

Boston lettuce with orange and grapefruit segments, sliced strawberry
served with balsamic vinaigrette

Arcadian Harvest Greens

Belgian endive, cucumber, tomatoes, red onions
with choice of dressing

Traditional Greek Salad

Arcadian harvest greens, cucumbers, feta, tomatoes, red onions, oregano,
kalamata olives served with italian dressing

Salads served with dinner rolls and butter

Pork Entrée

Slow Roasted Canadian Pork Loin

Seared with roasted garlic and peppercorn seasoning,
slow roasted to be savory and juicy,
served with brandy sauce

\$66

• **Wedding Package** •

Chicken Entrées

Chicken Marsala

Sautéed breast of chicken, sliced mushrooms,
demi glaze and marsala wine sauce

\$66

Breast of Chicken Dijon

Marinated in mustard then sautéed served with béchamel,
white wine & mushroom sauce and scallions

\$66

Oven Roasted Chicken

Supreme breast of chicken, herb butter sauce
served with double tomato relish

\$68

Chicken Boursin

Supreme breast of chicken stuffed
with garlic herb cheese and mushrooms

\$70

Supreme Breast of Chicken Florentine

Spinach & cream cheese stuffed then roasted

\$70

Breast of Chicken Mediterranean

Artichoke hearts, spinach, sun-dried tomatoes, roasted bell peppers,
kalamata olives served with garlic butter sauce

\$68

Baked Breast of Chicken en Croute

Breast of chicken stuffed with basil pesto, sun-dried tomatoes and
fresh mozzarella cheese wrapped and baked in puff pastry

\$70

• **Wedding Package** •

Beef Entrées

Charbroiled New York Strip Steak

Twelve ounces of certified angus beef cooked to perfection

\$74

Slow Roasted Tenderloin of Beef

Certified angus beef, sliced and served with mushroom bordelaise sauce

\$76

Charbroiled Filet Mignon

Available Options - Choice of One (1)

Blue cheese herb crust • Wild mushroom ragout

Sweet and spicy tabasco onions • Roasted garlic peppercorn char crust

\$78

Seafood Entrées

Crabmeat Stuffed Fillet of Sole

Served with chive butter sauce

\$72

Broiled Tilapia

Available Options - Choice of One (1)

Double tomato relish • Lemon caper white wine sauce

Parmesan cheese crusted • Blackened with cajun spice

\$69

Lemon Pepper Seared Fillet of Salmon

Available Options - Choice of One (1)

Cucumber tomato relish • Kentucky bourbon glaze

Maple bacon glaze • Blackened with mango salsa

\$69

• **Wedding Package** •

Combination Entrées

Filet Mignon & Herb Chicken Breast

Pan seared filet mignon and breast of chicken, mushrooms, tomatoes,
white wine, tarragon and demi hunter sauce

\$78

Filet Mignon & Lemon Pepper Seared Salmon

Pan seared filet with bordelaise sauce & salmon
with cucumber tomato relish

\$79

Filet Mignon & Three Charbroiled Prawns

Pan seared filet mignon with bordelaise sauce
and prawns with garlic & herb butter sauce

\$82

Filet Mignon & Lobster Tail

Pan seared filet mignon with bordelaise sauce
& 4oz lobster tail with drawn butter

\$87

Vegetarian Entrées

Grilled Vegetable Ravioli

Parsley pasta pillows filled with tri-color bell peppers, yellow squash, zucchini, eggplant, ricotta,
asiago and romano cheese, served with choice of alfredo or marinara sauce

\$59

Fettuccine Pasta Primavera

Assorted fresh vegetables and egg fettuccine tossed in velvety alfredo sauce

\$59

• **Wedding Package** •

Vegetarian Entrées Continued

Steamed Fresh Vegetable Plate

Assortment of steamed seasonal vegetables

\$59

Potato Gnocchi

Sautéed with garlic, spinach, mushrooms, tomatoes and parmesan cheese
served in a vegetable broth

\$59

Starches - Choice of One (1)

Roasted Yukon Gold Potatoes
Roasted Garlic Whipped Potatoes & Gravy
Duchess Potatoes with Cream Cheese,
Sour Cream and Chives
Baked Potato or Double Baked Potato
Olive Oil & Herb Orzo
Rice Pilaf
Wild Rice Blend

Vegetables - Choice of One (1)

Broccoli & Carrots
Green Beans & Carrots
Broccoli, Cauliflower & Carrots
Asparagus, Spaghetti Squash & Carrots
Zucchini, Yellow Squash, Tomatoes & Garlic
Sugar Snap Peas & Julienne Red Peppers

Additional Course Options

Soup

(\$3 per person)

Minestrone
Vegetable Soup
Cream of Mushroom
Gazpacho
Tomato Basil

Pasta

(\$3 per person)

Wedding Cake

Your choice of a customized wedding cake is
available

A custom menu can be provided upon request.
Contact our catering manager for additional
food and beverage package upgrades.

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Desserts

Sweet Table

\$7 per person

Mini Cheesecakes

Assortment of Traditional Petits Fours

Chocolate with Truffle Cream Petits Fours

Assorted Miniature Dessert Bars

Assorted Mini Cup Cakes

Chocolate Fountain

\$8 per person

(Minimum of 125 people)

Cascading waterfall of melted milk chocolate, dark chocolate or white chocolate
Served with skewers of strawberries, pineapple, bananas, graham crackers, pretzel rods

Ice Cream Sundae Bar

\$6 per person

Vanilla & Chocolate Ice Cream

Toppings:

Sprinkles

Whipped Cream

Toasted Almonds

Candy Pieces

Oreo Bits

Cherries

Sliced Strawberries

Chocolate and Carmel Sauce

Customized miniature pastry tables available upon request.

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Late Night Snacks

Mini Black Angus Burgers

Served on pretzel roll with
mustard and ketchup
\$1.95 each

Mini Eisenberg All Beef Hot Dogs

Served with mustard and ketchup
\$1.75 each

Crispy French Fries

Served with ketchup
5 lbs approximately for 20 people
\$25

Crunchy Fried Battered Onion Rings

Served with sour cream & dill dipping sauce
5 lbs approximately for 20 people
\$35

Pizza

(20 slices per pizza)

Cheese Pizza

\$18

Cheese & Sausage

\$25

Cheese & Pepperoni

\$25

Additional Toppings for Pizza

(\$1 each)

Green Peppers • Mushrooms • Onions

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Premium Beverage List

Premium Liquor

Vodka

Absolut
Pinnacle

Gin

Beefeater
Tanqueray

Rum

Bacardi
Captain Morgan
Malibu

Whiskey-Bourbon

Jack Daniels
Jim Beam
Paddy
Seagrams 7
Seagrams V.O.
Canadian Club

Scotch

Dewars White Label
J&B

Tequila

Jose Cuervo

Cordials

Amaretto
Peach Schnapps
Carolans
Kamora

Premium Beer

Blue Moon Draft
Budweiser Bottle
Bud Light Bottle
Coors Light Bottle/Draft
Fat Tire Draft
Miller Lite Bottle/Draft
O'Doul's Bottle

Premium Wine

Cabernet Sauvignon
Chardonnay
Merlot
Moscato
Pinot Grigio
Pinot Noir
Riesling
Sauvignon Blanc

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Platinum Beverage List

Platinum Liquor
(upgrade available)

Vodka

Grey Goose

Ketel One

Tito's

Gin

Hendricks

Rum

Mount Gay

Cruzan

Whiskey-Bourbon

Maker's Mark

Crown Royal

Jameson

Woodford Reserve

Scotch

Chivas Regal

Glenfiddich

Glenlivet

Johnny Walker Red & Black

Tequila

Patron

Cordials

Baileys

Courvoisier VSOP

Disaronno

Kahlua

Platinum Beer
(upgrade available)

Corona Bottle

Craft Seasonal Bottle/Draft

Dogfish Head 60min IPA Draft

Heineken Bottle

Lagunitas IPA Bottle

Mickey Finn's Amber Ale Draft

Samuel Adams Draft

Stella Artois Bottle

(subject to seasonal availability)

Platinum Wine
(upgrade available)

Loriella Pinto Grigio

Calipaso Chardonnay

Kim Crawford Sauvignon Blanc

Madonna Estate Pinot Noir

Ancient Peaks Cabernet Sauvignon

Adelante Malbec

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Payment & Additional Information

- To secure a date, a signed contract and a \$2,000 non refundable deposit are required.
- A second non refundable deposit of \$3,000 is due 3 months prior to your wedding reception date.
- Your final payment in the form of a cashier's check and the guaranteed number of guests are required 5 days prior to event.
- Prices for our wedding packages will be confirmed 6 months prior to your event.
- Ceremony space is available for an additional fee of \$350.
Additional fee for ceremony chair rental.
- Outdoor cocktail bar is available for an additional fee of \$150.
- All food and beverage prices are subject to 7.25% sales tax and a taxable service charge of 20%.
- Per local ordinance and liquor law, absolutely no outside liquor will be allowed in the event spaces or golf course property. No shots will be served.



250 W Gregg's Parkway, Vernon Hills, IL 60061

847-680-6188

whitedeergolf.com