



*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.

# 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

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**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

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**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

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**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

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**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

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**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



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**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

## • Wedding Package •

### 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.



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[whitedeergolf.com](http://whitedeergolf.com)