

Wedding Packages

Thank you for considering Salt Creek Golf Club for your upcoming event.

We pride ourselves on the service we provide our guests. Each of the choices on our extensive menu is of exceptional quality and served by our professional staff.

We will try to do everything possible to provide the “special touches” that will make your Wedding successful.

We are looking forward to serving you.

Sincerely,

The Salt Creek Golf Club

Management Team

Deposit/Guarantee

In order to confirm your date, a \$500 non-refundable deposit is required and will be applied towards your balance.

Thirty (30) days prior to your event, a 50% of the estimated bill (nonrefundable) payment is required.

The balance is due 8 Days prior to your event (non-refundable.)

We will ask you to confirm the total number of guests expected 8 Days prior to your date. This number is your guaranteed count. Please be sure to include your entertainers, photographers etc. in your count if they are to be served. We will be prepared to serve 5% more than your guarantee.

Your final bill will be based upon guarantee or actual attendance whichever is greater.

Afternoon Party Hours: 11:00 am to 4:30 pm

Evening Party Hours: 6:00 pm with ending time between 11:30 pm & Midnight

Minimum guest count requirements: 50 Adults on Friday & Sunday
100 Adults on Saturday

Wedding Package Included Features



Four Hour Premium Open Bar

Premium brand liquor, liqueurs, cordials, and bottled beer

Ivory or White Table Linen

Choice of Colored Napkins

White Chair Covers with a Colored Sash

Ivory or White Table Skirting

Private Brides Room

Background Music and Public Address System

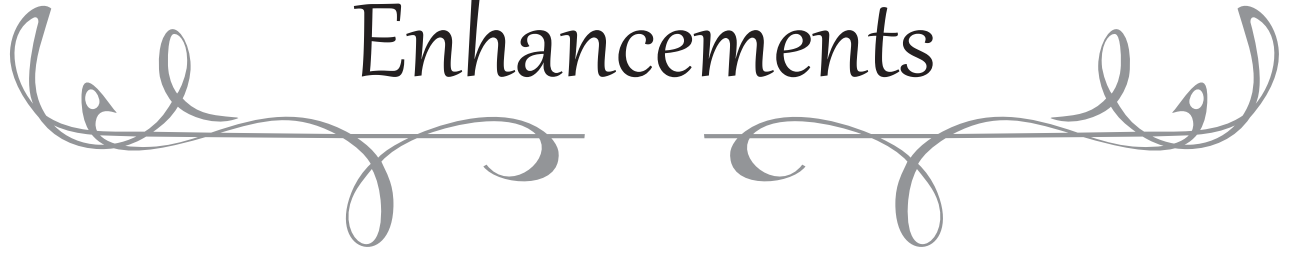
Five Hour Use of Facility

From guest arrival time

Wedding Cake

Our selected bakery (cutting, serving & wrapping included)

Wedding Package Enhancements



On-Site Wedding Ceremony

Colored Table Cloths

Specialty Linens

Floral Arrangements

Exclusive Use of Our Landscaped Patio

Hotel Accommodations

Obtainable Services And Extra Charges

On Site Ceremony Set-up

Folding Chair – White Poly Seat & Back

Additional Dance Floor Sections & Edging (3 x 3)

Riser (Four Sections – 8" off floor)

Floor Length (120') Table cloth

Champagne Fountain (5 gallon) excluding Champagne

Coat Room Attendant (5 hours)

Hors d'Oeuvres

Cold Selections

Turkey, Ham or Roast Beef Pinwheels (50 pcs.)
Bruschetta (75 pcs.)
Assorted Mini-Subs (50 pcs.)
Jumbo Shrimp Cocktail – (50 pcs.)
Fresh Mozzarella & Tomato with Basil in a Champagne Glass (50 pcs.)
Toasted Pita Triangles with Spinach Artichoke Dip (50 pcs.)
(Serves 50 People)
Antipasto Platter
Cubed Cheese, Salami, Turkey & Ham Tray with Crackers
Assorted Fresh Vegetables & Cheese Tray with Crackers & Dip
Assorted Fresh Fruit Tray
Tortilla Chips & Salsa Bowl

Hot Selections

Cocktail Franks in a Blanket (50 pcs.)
Bar-B-Que or Swedish Meatballs (100 pcs.)
Assorted Mini-Quiche (50 pcs.)
Buffalo Chicken Wings (50 pcs.)
Spanakopita (Spinach & Feta Cheese in a Puff Pastry ~ 50 pcs.)
Mini-Egg Rolls (50 pcs.)
Italian Sausage Pieces (100 pcs.)
Chicken Quesadillas (50 pcs.)
Fried Mushrooms (50 pcs.)
Chicken Strips w/Honey Mustard (50 pcs.)
Stuffed Mushroom Caps with Spinach & Cheese (50 pcs.)
Ask us about our expanded Hot Selection – upon request

Pricing does not include 8.25% tax and 18% service charge.

All prices subject to change without notice, please call for current prices.

Prices effective 1/1/15 – 12/31/15

Salt Creek
Golf Club

Entrees

(Saturday minimum: 100 adults)

Our Dinners include:

Soup or Salad, Entree, Vegetable, Potato or Starch, Rolls & Butter, Dessert and Coffee or Tea

Poultry Entrees

Grilled Chicken Breast Bruschetta

Boneless Breast of Chicken Marinated in Herbs topped with Tomato Bruschetta.

Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms & Marsala Wine Sauce.

Chicken Florentine

Boneless Chicken Breast topped with a Cream Wine Sauce on a bed Sautéed Spinach.

Chicken Lemon

Boneless Breast of Chicken lightly Breaded & Sautéed with Lemon Butter.

Chicken Chardonnay

Boneless Breast of Chicken topped with a Cream Chardonnay Sauce.

Pasta and Fish Entrees

Pasta Primavera

Pasta served with Sautéed Vegetables in a Light, Creamy, Garlic Sauce.

Baked Tilapia

Tilapia Filet served with Lemon Butter Sauce.

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Pork & Beef Entrees

Roast Pork Loin

Sliced Herb Roasted Pork served with Homemade Dressing & Gravy.

Roast Tenderloin of Beef

Medallions of Tenderloin of Beef topped with Mushrooms & Bordelaise Sauce.

Prime Rib of Beef

Roasted Prime Rib served with Au Jus with a side of Creamy Horseradish Sauce.

New York Strip Steak

Center Cut Strip Steak, Char-broiled to perfection and Served with Au Jus & Mushroom Caps.

Filet Mignon

Char-broiled Filet Served with Burgundy Mushroom Sauce.

Combo Entrees

Roast Tenderloin of Beef & Chicken

Medallions of Tenderloin of Beef Served with Mushroom Sauce & your Choice of prepared Boneless Breast of Chicken.

Filet Mignon & Breast of Chicken

Petite 6 oz. Filet in Burgundy Wine Sauce & your Choice of Prepared Boneless Breast of Chicken.

Filet Mignon & Shrimp Scampi

Petite 6 oz. Filet with Baked Shrimp Scampi.

Filet & Lobster

Petite 6 oz. Filet served with 6 oz. Lobster Tail & Drawn Butter.

Pasta

Additional Course served Family Style. Choice of Mostaccioli or Rigatoni in a Marinara Sauce

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Accompaniments

Soup

(Select One)

Tomato Florentine

Chicken Noodle

Cream of Chicken With Rice

Minestrone

Cream of Broccoli

Seasonal Fruit Cup maybe substituted for Soup (\$4.00 additional per person)

Shrimp Cocktail (\$8.95 additional per person)

— Or —

Salad

(Select One)

Caesar Salad

Crispy Romaine Lettuce, Red Onions, Olives, Croutons and Caesar Dressing

Garden Tossed Salad

Crispy Romaine & Iceberg Lettuce Mix, Tomato Wedges, Cucumber Slice, Shredded Carrots, Croutons and a choice of Two Dressings.

Tomato & Mozzarella Salad \$4 additional per person

Slices of Tomato & Fresh Mozzarella Cheese with Fresh Basil & Olive Oil

Salad Dressings

Ranch, French, 1000 Island, Raspberry Vinaigrette, Italian, Bleu Cheese, Honey Mustard, Caesar, Balsamic Vinaigrette

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Accompaniments Continued

Starch

(Select One)

Herb Roasted Potatoes

Fresh Garlic Mashed Potatoes

Vesuvio Potatoes

Baked Potato with Sour Cream

Rice Pilaf

Duchess Potato

Vegetable

(Select One)

Green Beans Almandine

Broccoli Spears with Garlic Butter

Sautéed Zucchini

Normandy Blend

Desserts

Wedding Cake served with Ice Cream

Vegetarian may be substituted for selected guests along with final count.

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Sweet Table Sensation

"A Sweet Ending to
Your Special Day"

Executive Sweet Table

(4 Pieces per Person)

Slice Fresh Fruit Display

Assorted Cookies

Assorted Mini-Pastries:

Cannoli

Chocolate Éclairs

Napoleon Squares

Cream Puffs

Specialty Tortes

Chocolate covered Strawberries

The Executive Sweet Table includes Coffee or Hot Tea

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Premium Beverage Package

Included in your Wedding Package

Sky Vodka, Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Dewars,
J&B Scotch, Seagrams VO, Seagrams 7, Canadian Club, Christian Bros. Brandy,
Southern Comfort, Sambucca
Choice of Three Domestic Beers & Two House Wines

Domestic Beer Selections

Miller Lite, MGD, 64, Budweiser, Bud Light, Miller High Life, Coors Lite, Coors N/A

Wine Selections

Chardonnay, Cabernet, White Zinfandel, Merlot

Cash Bar is subject to a \$60 per bar set up fee

Our Liquor Policy:

In accordance with the liquor laws governing Illinois and the City of Woods Dale, a guest must be 21 years or older to consume alcoholic beverages. We, at Salt Creek Golf Club also reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has consumed enough to drink, and the right to discontinue bar service to the event without refund if liquor laws are not followed by guests. Under so circumstances will guest be served pitchers of beer, carafes or bottles of wine or shooters

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