



Wedding Packages

Thank you for considering Salt Creek Golf Club for your Special Day.

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 unforgettable.

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 one (1) week prior to your event (nonrefundable.)

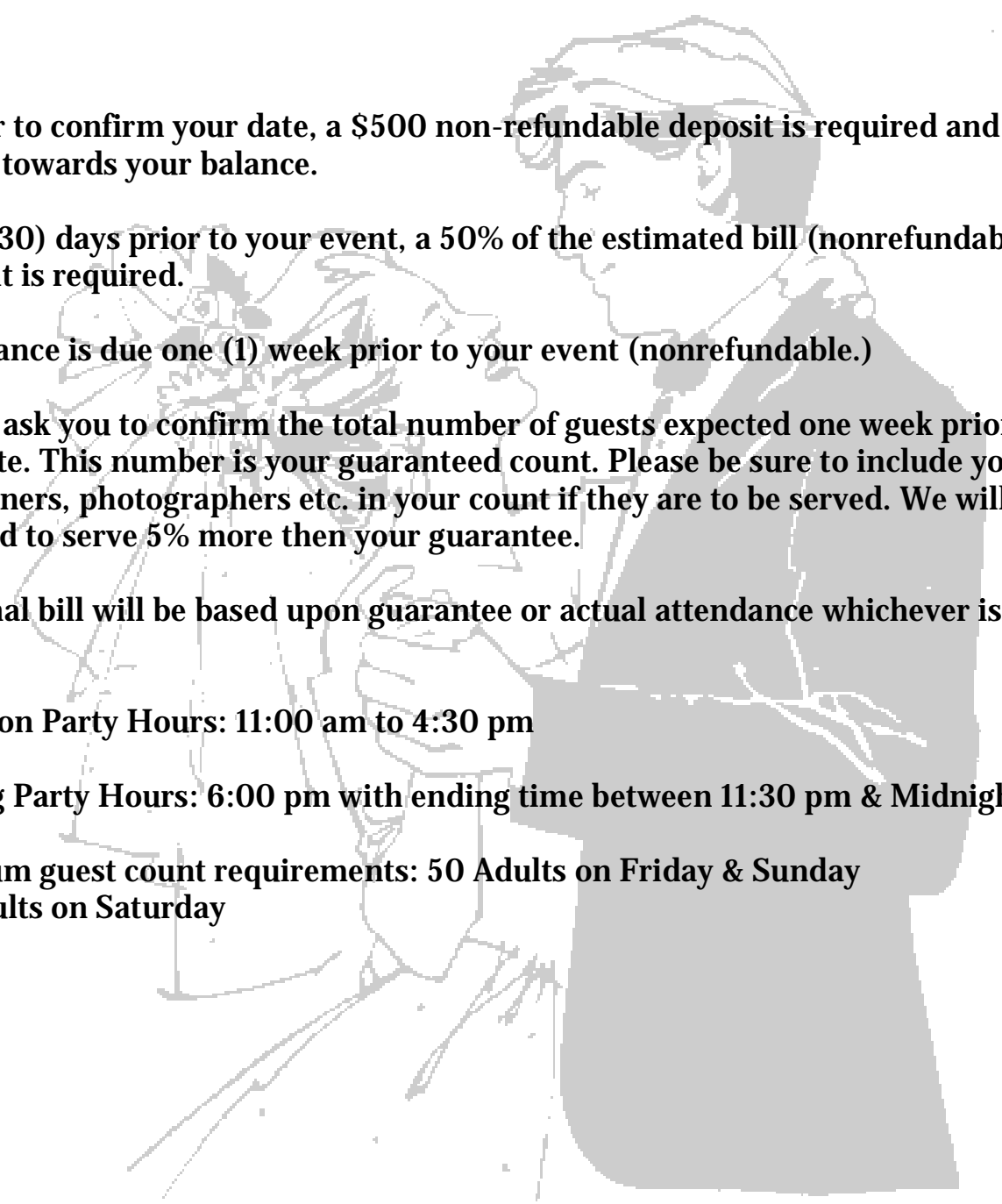
We will ask you to confirm the total number of guests expected one week prior to your date. This number is your guaranteed count. Please be sure to include your entertainers, photographers etc. in your count if they are to be served. We will be prepared to serve 5% more than your guarantee.

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

Dinner

Various individual selections

Four Hour Premium Open Bar

Premium brand liquor, liqueurs, cordials, and bottled beer

Wine

Bridal Party toast to the Bride & Groom

Ivory or White Table Linen

Choice of Colored Napkins

Ivory or White Table Skirting

Private Bride's 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)

Candelabras

On head table with white candles



***Wedding Package
Enhancements***

On-Site Wedding Ceremony

Chair Covers

Colored Table Cloths

Specialty Linens

Ice Sculptures

Floral Arrangements

Exclusive Use of Our Landscaped Patio

Hotel Accommodations



Obtainable Services And Extra Charges

On site Ceremony Set-up.....	\$400
Folding Chair – White Poly Seat & Back.....	\$3.50 each
Additional Dance Floor Sections & Edging (3X3).....	\$12 each section
Riser (Four Sections – 8” off floor).....	\$150
Chair Covers & Sash.....	\$7 per chair
Found Floor Length (120’) Table cloth.....	\$18
Champagne Fountain (5 gallon) excluding Champagne.....	\$60
Coat Room Attendant (5 hours)	\$100

Hors d'Oeuvres

Cold Selections

Turkey, Ham or Roast Beef Pinwheels (50 pcs.) – \$65

Mini-Turkey & Roast Beef Sandwiches (50 pcs.) – \$65

Bruschetta (100 pcs.) – \$60

Assorted Mini-Subs (50 pcs.) – \$65

Jumbo Shrimp Cocktail – (50 pcs. 16/20 count) - \$65

**Fresh Mozzarella & Tomato with Basil
in a Champagne Glass (50 pcs.) – \$70**

(Serve 50 People)

Pita Triangles with Artichoke & Spinach Dip Platter \$40

Antipasto Platter – \$70

Cubed Cheese, Salami, Turkey & Ham Tray with Crackers – \$65

Assorted Fresh Vegetables & Cheese Tray with Crackers & Dip – \$65

Assorted Fresh Fruit Tray – \$65

Assorted Fresh Vegetable Tray with Dip – \$55

Tortilla Chips & Salsa Bowl \$40

Hot Selections

Cocktail Franks in a Blanket (50 pcs.) – \$55

Bar-B-Que or Swedish Meatballs (200 pcs.) – \$65

Assorted Mini-Quiche (50 pcs.) – \$60

Buffalo Chicken Wings (50 pcs.) – \$55

Seafood Stuffed Mushrooms (50 pcs.) – \$65

Spanakopita (Spinach & Feta Cheese in a Puff Pastry ~ 50 pcs.) – \$70

Asparagus Tips & Asiago in Phyllo (50 pcs.) – \$65

Crab Rangoon (50 pcs.) – \$65

Mini-Egg Rolls (50 pcs.) – \$65

Italian Sausage Pieces (50 pcs.) - \$45

Pricing does not include tax and service charge

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

Prices effective 1/1/10 – 12/31/10

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

\$50.95 per person

Herb Roasted Chicken

Half Chicken roasted with herbs

Chicken Marsala

Boneless Chicken Breast sautéed with Mushrooms
& Marsala Wine Sauce

Chicken Florentine

Boneless Breast of Chicken topped with a Chardonnay Cream
Sauce on a bed of Sautéed Spinach

Chicken Piccante

Boneless Breast of Chicken lightly breaded & sautéed
with Lemon Butter & Roasted Pine Nuts

Chicken Parmigiana

Boneless Breast of Chicken topped with Marinara Sauce
and Mozzarella Cheese

Chicken Lemon Chardonnay

Boneless Breast of Chicken topped with Lemon
Chardonnay Sauce

Fish & Pasta Entrées

Pasta Primavera

Pasta served with sautéed vegetables in a light creamy Garlic Sauce - \$44.95

Baked Tilapia

Tilapia Filet served with a Lemon Butter Sauce - \$55.95

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Beef & Pork Entrees

Roast Pork Loin

Sliced Herb Roasted Pork served with
Homemade Dressing & Gravy – \$50.95

Roast Tenderloin of Beef

Tender slices of Sirloin, topped with Mushrooms
& Bordelaise Sauce – \$52.95

Prime Rib of Beef

Roasted Prime Rib served with Au Jus
& a side of Creamy Horseradish Sauce – \$54.95

New York Strip Steak

Center Cut Strip Steak, char-broiled to perfection,
served with Au Jus & Mushroom Caps – \$55.95

Filet Mignon

Char-broiled 8 oz. Filet served w/ Burgundy
Mushroom Sauce – \$59.95

Combo Entrees

Beef & Chicken

*Sliced Roast Tenderloin of Beef served with a Mushroom Sauce
& your Choice of Prepared Boneless Breast of Chicken – \$53.95*

Filet Mignon & Breast of Chicken

*Petite 6 oz. Filet in Burgundy Wine Sauce & Your Choice of
Prepared Boneless Breast of Chicken – \$59.95*

Filet Mignon & Breaded Fantail Shrimp

Petite 6 oz. Filet with Four Butterfly Fantail Shrimp – \$61.95

Filet & Lobster

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

Pasta

*Additional Course served Family Style
Choice of Mostaccioli, Rigatoni or Orecchiette
in a Marinara Sauce – \$4*

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Accompaniments

Soup

(Select One)

Chicken Noodle
Cream of Chicken with Rice
Minestrone
Cream of Broccoli
Tomato Florentine

Seasonal Fruit Cup maybe substituted for Soup (\$2 additional per person)
Shrimp Cocktail (\$6.95 additional per person)

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
*Slices of Tomato & Fresh Mozzarella Cheese with
Fresh Basil & Olive Oil (\$1.95 additional per person)*

Accompaniments continued next page

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Starch

(Select One)

Herb Roasted Potatoes
Baked Idaho Potato with Sour Cream
Fresh Garlic Mashed Potatoes
Rice Pilaf
Vesuvio Potatoes
Twice Baked Potato

Vegetable

(Select One)

Green Bean Almandine
Broccoli Spears with Garlic Butter
California Blend
Glazed Carrots

Dessert

Ice Cream Sundae

Vanilla ice cream topped with Chocolate Syrup & a Drizzle of Caramel

*Vegetarian Plate or Fish Plate 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

\$7.50 per person

(4 Pieces per person)

Fresh Fruit Platter

Choice of Three (3) of the Following:

Assorted Italian Cookies

Chocolate Dipped Pretzel Rods

Chocolate Fudge Brownie Squares

Cream Puff Swans

Cannoli

Mini-Chocolate Éclairs

Baklava

Napoleon Squares

Mini Cheese Cake Squares

Mini Carrot Cake Squares

The Executive Sweet Table includes Coffee and Hot Tea Service

Additional Items \$1.50 each

Fresh Fruit Platter (Served per table) \$2 per person

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Premium Package
Included in your Wedding Package

Sky Vodka, Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Cutty Sark
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, Old Style, Michelob Ultra
Coors Lite, Sharps

House Wine Selections

Chardonnay, Cabernet, White Zinfandel

Cash Bar is subject to a \$60 per bartender 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 guests be served pitchers of beer, carafes/bottles of wine or shooters.

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