

Wedding Package



*Salt Creek Golf Club is the Perfect Setting
to Host Your Special Day and Create a Lifetime Memory!*

- 5-Hour Use of Facility
- 4-Hour Premium Open Bar
- New Dance Floor
- Wedding Cake
- Full-Length Table Linens and Napkins

Color Options Available

- Chair Covers with Colored Sashes
- Matching Head Table and Cake Table
- Seating for up to 200 Guests
- Exclusive Use of Landscaped Patio & Fireplace
- Bottle of Champagne for the Couple
- Private Bride's Room

Menu Options

Vegetarian Entrées starting at:	\$51 per person
Pork Entrées starting at:	\$59 per person
Chicken Entrées starting at:	\$61 per person
Beef Entrées starting at:	\$63 per person

Entrées include Soup or Salad, Vegetable, Potato or Rice, Rolls & Butter, Cake, Coffee and Hot Tea Service

***Pricing does not include 8% tax and 18% Service Charge.
All prices subject to change without notice.***

Enhancements (Available for Additional Fees Upon Request)

On-Site Wedding Ceremony	Wine Service During Dinner
Garden Chairs	Champagne Toast
Chiavari Chairs	Specialty Linens
Hors D'oeuvres	Up-lighting
Sweet Table	Backdrop



Hors d'Ourves

Cold Selections

Turkey, Ham & Roast Beef Pinwheels	\$72
(50 pcs.)	
Assorted Mini-sub	\$72
(50 pcs.)	
Bruschetta Traditional	\$70
With Feta or Bleu Cheese	\$75
(75 pcs.)	
Mini-Cucumber Sandwiches	\$65
(50 pcs.)	
Caprese Skewers	\$79
(50 pcs.)	
Toasted Pita Triangles with Hummus	\$65
Choice of Traditional, Spinach with Feta, Red Pepper	
(50 pcs.)	
Toasted Pita Triangles with Spinach	
Artichoke Dip	\$65
(50 pcs.)	
Antipasto Platter	\$75
(Serves 50)	
Cubed Cheese, Salami, Turkey & Ham Tray	
with Crackers	\$72
(Serves 50)	
Fresh Vegetables & Cheese Tray with	
Crackers & Dip	\$72
(Serves 50)	
Assorted Fresh Fruit Tray	\$72
(Serves 50)	

Hot Selections

Grilled Vegetable Tray	
Drizzled with Balsamic.....	\$65
(Serves 50)	
Breaded Fried Shrimp with Cocktail Sauce	\$85
(50 pcs.)	
Coconut Shrimp	
Cocktail or Sweet & Sour Sauce.....	\$85
(50 pcs.)	
Cocktail Meatballs	
BBQ, Swedish or Italian	\$72
(100 pcs.)	
Buffalo Chicken Wings	\$65
Fried Naked	
(50 pcs.)	
Spanakopita	\$82
Spinach & Feta Cheese in a Puff Pastry	
(50 pcs.)	
Pizza Bread Slices	\$62
(50 pcs.)	
Vegetable Mini-Egg Rolls	\$72
(50 pcs.)	
Italian Sausage Pieces	\$65
(Serves 100)	
Chicken Quesadillas	\$62
(50 pcs.)	
Chicken Strips	\$65
With Honey Mustard	
(50 pcs.)	
Stuffed Mushroom Caps	\$67
with Artichoke Spinach & Cheese	
(50 pcs.)	
Stuffed Mushroom Caps	\$72
with Sausage Stuffing	
(50 pcs.)	
Beef Skewers	\$82
Served with Teriyaki or Bordelaise Sauce	
(50 pcs.)	
Chicken Skewers	\$72
BBQ, Sweet & Sour, Garlic or Teriyaki	
(50 pcs.)	

Entrées

Chicken Bruschetta.....\$61

Boneless Breast of Chicken Marinated in Herbs,
Grilled and Topped with Tomato Bruschetta

Chicken Marsala.....\$61

Boneless Chicken Breast Sautéed with Mushrooms
and Marsala Wine Sauce

Chicken Florentine.....\$61

Boneless Chicken Breast Topped with a Cream Wine
Sauce on a Bed of Sautéed Spinach

Chicken Lemone.....\$61

Boneless Chicken Breast Lightly Dusted with Seasoned
Flour and Sautéed with Lemon Butter

Chicken Vesuvio.....\$61

Boneless Chicken Breast, Marinated with Vesuvio Sauce
(garlic, oregano, lemon & wine)

Chicken Chardonnay (House Specialty).....\$61

Boneless Chicken Breast Topped with a Creamy
Chardonnay Sauce

Pasta Primavera.....\$51

Rigatoni Pasta Served with Sautéed Vegetables
in a Light, Creamy Garlic Sauce or Marinara Sauce

Sautéed Grouper, Mahi Mahi or Cod.....\$67

Sautéed and Topped with Lemon Butter Sauce

Roast Pork Loin.....\$59

Sliced Herb-Roasted Pork Served with Homemade
Dressing and Gravy

Beef Tenderloin.....\$64

Medallions of Beef Tenderloin Topped with
Mushrooms and Bordelaise Sauce

Prime Rib of Beef.....\$65

Roasted Prime Rib with Au Jus, Served with Creamy
Horseradish Sauce

New York Strip Steak.....\$67

Center-Cut Strip Steak, Charbroiled to Perfection
with Au Jus and Mushroom Caps

Filet Mignon.....\$66

Charbroiled Filet Served with Burgundy Mushroom Sauce

Beef Tenderloin & Chicken Breast.....\$64

Medallions of Beef Tenderloin Topped Mushroom
Sauce and Your Choice of Chicken

Filet Mignon & Chicken Breast.....\$69

Petite Filet (6 oz.) in Burgundy Wine Sauce and
Your Choice of Chicken (4 oz.)

Filet Mignon & Jumbo Fried Shrimp.....\$69

Petite 6 oz. Filet Served with Three (3) Jumbo Fried
Shrimp and Cocktail Sauce

Pasta.....\$5 per guest

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

Children's Entrées \$17.00

(Ages 4 - 12)

Hamburger Served with French Fries

Cheeseburger Served with French Fries

Fried Chicken Strips Served with French Fries

Spaghetti with Marinara or Butter Sauce
Served with Garlic Bread

(Dinner Salad or Soup not included)

Accompaniments

Soup or Salad *Select One (1)*

Soup

Tomato Florentine
Minestrone

Cream of Potato with Bacon
Cream of Chicken with Rice
Cream of Mushroom

Cream of Broccoli
Beef Barley

Salad

Cesar Salad

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

Spring Mix Salad

Assorted Mixed Greens with Tomato, Cucumber, Shredded Carrots,
and a Choice of Three (3) Dressings:

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

Garden Tossed Salad

Crispy Romaine & Iceberg Lettuce Mix, Tomato, Cucumber, Shredded Carrots,
and a Choice of Three (3) Dressings:

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

Soup & Salad (Additional \$3 per guest)

Seasonal Fruit Cup (Additional \$4 per guest)

Potato or Rice *Select One (1)*

Rice Pilaf

Wild Rice

Oven-Browned Potato Wedges

Oven-Roasted Red Potatoes

Whipped Mashed Potatoes

Fresh Garlic Mashed Potatoes

Herb-Roasted Potato Wedges

(Seasoned with Chef's Special Blend of Herbs)

Vesuvio Potato Wedges

(Seasoned with Oregano, Garlic, Lemon & Wine)

Baked Potatoes with Sour Cream

Duchess Potatoes

Vegetables *Select One (1)*

Green Beans Almondine

Italian-Style Green Beans

(Seasoned with Onions, Garlic & Stewed-Diced Tomatoes)

Steamed Broccoli Spears

Grilled Zucchini, Squash & Red Peppers

(Drizzled with Balsamic)

Normandy Blend

(Steamed Zucchini, Squash, Carrots, Broccoli & Cauliflower)

California Blend

(Steamed Cauliflower, Broccoli & Carrots)

Candied Carrots

Green Peas & Carrots

Grilled Asparagus (add \$.50 per guest)

Dessert

Wedding Cake.....Included

Chocolate or Vanilla Ice Cream....\$2 per guest

Orange Sherbet\$2 per guest

Sweet Ending Sensation

Sweet Table \$7 per guest

Sliced Fresh Fruit Display

Assorted Cookies

Chocolate Covered Strawberries

Assorted Mini Pastries: Cannoli, Chocolate Eclairs,

Napoleon Squares, Cream Puffs, & Specialty Tortes

Premium Bar Package

(Included with your Wedding Package)

Premium Bar Package:

Absolut and Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, 1800 Tequila, Dewar's White Label Scotch, Jack Daniels, Seagram's 7, Canadian Club, VO, Wild Turkey, Makers Mark, Jim Beam, Southern Comfort, Malibu Rum, Apple Pucker, Peach Schnapps, Blue Curacao, Midori, Disaronno Amaretto, Kahlúa, and Baileys Irish Cream

Beer

Choice of three (3) Domestic Beers and one (1) Import Beer

Wine

Choice of two (2) Red Blend, Cabernet, Rose, Pinot Grigio, Chardonnay, Moscato

Our Liquor Policy

In accordance with the liquor laws governing Illinois and the City of Wood Dale, no outside alcohol is permitted, and a guest must be 21 years or older (with a valid I.D.) to consume alcoholic beverages. We, at Salt Creek Golf Club, 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 guests do not follow liquor laws.

Under no circumstances will guests be served pitchers of beer, carafes/bottles of wine or shots.

*Late Nite Snack Menu
Available Upon Request*

Deposit Guarantee

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

Two (2) weeks prior to your event, 100% of the estimated bill (nonrefundable) payment is required. Three (3) weeks prior to your event (nonrefundable) balance is due if paying with a personal check.

We will ask you to confirm the total number of guests expected three (3) weeks prior to your event. 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 guaranteed count. Your final bill will be based upon guarantee or actual attendance whichever is greater.

No food or beverage may be taken off of the premises except for cake/dessert.

Food & Beverage Minimum:

Friday & Sunday - \$3,000

Saturday - \$6,000