

# 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

Pork Entrées

Chicken Entrées

Beef Entrées

*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

Garden Chairs

Chiavari Chairs

Hors D'oeuvres

Sweet Table

Wine Service During Dinner

Champagne Toast

Specialty Linens

Up-lighting

Backdrop



## *Hors d'Ourves*

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### **Cold Selections**

**Turkey, Ham & Roast Beef Pinwheels**  
(50 pcs.)

**Assorted Mini-subs**  
(50 pcs.)

**Bruschetta Traditional**  
*With Feta or Bleu Cheese*  
(75 pcs.)

**Mini-Cucumber Sandwiches**  
(50 pcs.)

**Caprese Skewers**  
(50 pcs.)

**Toasted Pita Triangles with Hummus**  
*Choice of Traditional, Spinach with Feta, Red Pepper*

**Toasted Pita Triangles with Spinach  
Artichoke Dip**  
(50 pcs.)

**Antipasto Platter**  
(Serves 50)

**Cubed Cheese, Salami, Turkey & Ham  
Tray  
with Crackers**  
(Serves 50)

**Fresh Vegetables & Cheese Tray with  
Crackers & Dip**  
(Serves 50)

**Assorted Fresh Fruit Tray**  
(Serves 50)

### **Hot Selections**

**Grilled Vegetable Tray**  
*Drizzled with Balsamic*  
(Serves 50)

**Breaded Fried Shrimp with Cocktail Sauce**  
(50 pcs.)

**Coconut Shrimp**  
*Cocktail or Sweet & Sour Sauce*  
(50 pcs.)

**Cocktail Meatballs**  
*BBQ, Swedish or Italian*  
(100 pcs.)

**Buffalo Chicken Wings**  
*Fried Naked*  
(50 pcs.)

**Spanakopita**  
*Spinach & Feta Cheese in a Puff Pastry*  
(50 pcs.)

**Pizza Bread Slices**  
(50 pcs.)

**Vegetable Mini-Egg Rolls**  
(50 pcs.)

**Italian Sausage Pieces**  
(Serves 100)

**Chicken Quesadillas**  
(50 pcs.)

**Chicken Strips**  
*With Honey Mustard*  
(50 pcs.)

**Stuffed Mushroom Caps**  
*with Artichoke Spinach & Cheese*  
(50 pcs.)

**Stuffed Mushroom Caps**  
*with Sausage Stuffing*  
(50 pcs.)

**Beef Skewers**  
*Served with Teriyaki or Bordelaise Sauce*  
(50 pcs.)

**Chicken Skewers**  
*BBQ, Sweet & Sour, Garlic or Teriyaki*  
(50 pcs.)



## Entrées

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### Chicken Bruschetta

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

### Chicken Marsala

*Boneless Chicken Breast Sautéed with Mushrooms  
and Marsala Wine Sauce*

### Chicken Florentine

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

### Chicken Lemone

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

### Chicken Vesuvio

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

### Chicken Chardonnay (House Specialty)

*Boneless Chicken Breast Topped with a Creamy  
Chardonnay Sauce*

### Pasta Primavera

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

### Sautéed Grouper, Mahi Mahi or Cod

*Sautéed and Topped with Lemon Butter Sauce*

### Roast Pork Loin

*Sliced Herb-Roasted Pork Served with Homemade  
Dressing and Gravy*

### Beef Tenderloin

*Medallions of Beef Tenderloin Topped with  
Mushrooms and Bordelaise Sauce*

### Prime Rib of Beef

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

### New York Strip Steak

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

### Filet Mignon

*Charbroiled Filet Served with Burgundy Mushroom Sauce*

### Beef Tenderloin & Chicken Breast

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

### Filet Mignon & Chicken Breast

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

### Filet Mignon & Jumbo Fried Shrimp

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

### Pasta-

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

## Children's Entrées (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*

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*(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*

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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***