

Micro Wedding Package



Available for 50 guests or less

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

Included

\$100 Per Guest (*all inclusive*)
3 1/2 Hour Use of Facility (*excludes ceremony*)
3-Hour Premium Open Bar
Choice of Four (4) Hors d'Ourves
Champagne Toast
Entree
Wedding Cake
Coffee and Hot Tea Service
Full-length Table Linens, Chair Covers, and Sashes
Matching Head Table and Cake Table
New Dance Floor
Includes 8% Tax and 18% Service Charge
Does not include previously booked weddings

Enhancements

(*Available for Additional Fees Upon Request*)
On-Site Wedding Ceremony
Garden Chairs
Wine Service During Dinner
Additional Hour - \$350.00 (*includes bar per 50 guests*)

On-Site Ceremony Available

On-Site Ceremony Rate: \$500.00 (*with Reception*)
Includes 50 Chairs
Chair Upgrade Available

Hors d'Ouvres

Cold Selections

Turkey, Ham & Roast Beef Pinwheels

Assorted Mini-Subs

Bruschetta Traditional

Choice of Traditional, Feta, or Bleu Cheese

Mini-Cucumber Sandwiches

Caprese Skewers

Toasted Pita Triangles with Hummus

Choice of Traditional, Spinach with Feta, or Red Pepper

Toasted Pita Triangles

with Spinach Artichoke Dip

Antipasto Platter

Cubed Cheese, Salami, Turkey & Ham Tray

with Crackers

Fresh Vegetables & Cheese Tray

with Crackers & Dip

Assorted Fresh Fruit Tray

Hot Selections

Grilled Vegetable Tray

Drizzled with Balsamic

Breaded Fried Shrimp

Served with Cocktail Sauce

Coconut Shrimp

Cocktail or Sweet & Sour Sauce

Cocktail Meatballs

BBQ, Swedish or Italian

Buffalo Chicken Wings

Fried Naked

Spanakopita

Spinach & Feta Cheese in a Puff Pastry

Pizza Bread Slices

Vegetable Mini-Egg Rolls

with Sweet & Sour Sauce

Italian Sausage Pieces

with Green Peppers & Onions

Chicken Quesadillas

with Salsa & Sour Cream

Chicken Strips

with Honey Mustard

Stuffed Mushroom Caps

with Artichoke, Spinach & Cheese

Stuffed Mushroom Caps

with Artichoke, Spinach, Cheese, & Sausage

Beef Skewers

Served with Teriyaki or Bordelaise Sauce

Chicken Skewers

BBQ, Sweet & Sour, Garlic or Teriyaki



Entrées

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 (10 oz.)

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 and Your Choice of Chicken

Prime Rib of Beef

Roasted Prime Rib with Au Jus, Served with Creamy Horseradish Sauce (12 oz.)

New York Strip Steak

Center-Cut Strip Steak, Charbroiled to Perfection with Au Jus and Mushroom Caps (12 oz.)

Filet Mignon

Charbroiled Filet Served with Burgundy Mushroom Sauce (10 oz.)

Beef Tenderloin & Chicken Breast

Medallions of Beef Tenderloin Topped with Mushrooms and Bordelaise 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

Children's Entrées (Ages 4 - 12)

\$40.00

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

Accompaniments

Soup or Salad (select one)

Soups

Tomato Florentine
Minestrone
Cream of Potato with Bacon
Cream of Chicken with Rice
Cream of Mushroom
Cream of Broccoli
Beef Barley

Salads

Spring Mix Salad

Assorted Mixed Greens with Tomato, Cucumber, Shredded Carrots, and choice of three (3) dressings.

Garden Tossed Salad

Crispy Romaine & Iceberg lettuce mix, Tomato, Cucumber, Shredded Carrots, and choice of three (3) dressings.

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

Potato or Rice (select one)

Rice Pilaf
Wild Rice
Oven-Browned Potato Wedges
Whipped Mashed Potatoes
Fresh Garlic Mashed Potatoes
Herb -Roasted Potato Wedges
Vesuvio Potato Wedges
Baked Potatoes with Sour Cream
Duchess Potatoes

Vegetables (select one)

Green Beans Almondine
Italian-Style Green Beans
Steamed Broccoli Spears
Grilled Zucchini, Squash, & Red Peppers
Normandy Blend
California Blend
Candied Carrots
Green Peas and Carrots
Grilled Asparagus (\$.50 per guest)

Dessert

Wedding Cake

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.

Deposit Guarantee

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

- Three (3) weeks prior to your event, your total number of guests expected is due. This number is your guaranteed minimum count.
- Two (2) weeks prior to your event, final headcount, which is your guaranteed headcount, and 100% of the balance of your nonrefundable payment is required. *Three (3) weeks prior, if paying with a personal check.*

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.