

# 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

\$115 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  
Custom Wedding Cake  
Coffee and Hot Tea Service  
Full-length Table Linens, Chair Covers, and Sashes  
Matching Head Table and Cake Table Linens  
New Dance Floor  
Includes 8% Tax and 18% Service Charge  
Does not include previously booked weddings

## Enhancements

*(Available for Additional Fees Upon Request)*  
Wine Service During Dinner  
Sweet Table  
Additional Hour - \$400 *(includes bar per 50 guests)*

## On-Site Ceremony Available

On-Site Ceremony Rate: \$525 *(with Reception)*  
Includes 50 Chairs

1051 N. Prospect Ave, Suite A  
Wood Dale, IL 60191  
(630) 361-0214 | [www.saltcreekgolfclub.com](http://www.saltcreekgolfclub.com)

*Salt Creek*  
Golf Club

## Hors D'oeuvres

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### 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

### Grouper, Mahi Mahi or Salmon

Topped with Lemon Butter or Creamy Dill Sauce (8 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 (minimum 25)

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 (12 oz.)

### Filet Mignon

Charbroiled Filet (8 oz.)

### Beef Tenderloin & Chicken Breast

Medallions of Beef Tenderloin Topped with 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 Filet Served with Three (3) Jumbo Fried Shrimp and Cocktail Sauce (6 oz.)

### Children's Entrées (Ages 4 - 12)

\$45

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

### Sweet Table.....\$9.75 per guest

Sliced Fresh Fruit Display, Assorted Cookies, Chocolate Covered Strawberries, Assorted Mini Pastries: Cannoli, Chocolate Eclairs, Napoleon Squares, Cream Puffs, & Specialty Torte  
(Price does not include 8% Tax and 18% Service Charge)



## Premium Bar Package

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*(Included with your Micro 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.

### **Wine Service During Dinner.... \$23 per bottle**

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

### **Additional Venue Hours**

- Extra Hour with Premium Bar Package *(per 50 guests)*...\$500

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## 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 3% 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.