

Medding Gride



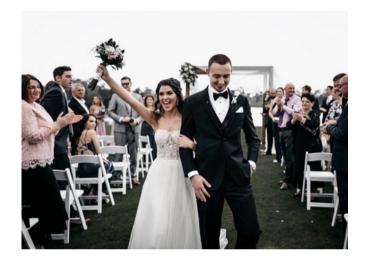
















# Save the Date

Imagine saying "I do" surrounded by lush greenery, pristine lakes, and breathtaking landscapes. Our serene and picturesque venue offers the perfect backdrop for your special day, providing an enchanting setting that will leave you and your guests in awe.

At Deerwood County Club, we believe in making your wedding dreams a reality.

Our dedicated team of experienced event professionals will work closely with you to tailor every detail to your desires, ensuring your wedding day is truly one-of-a-kind.

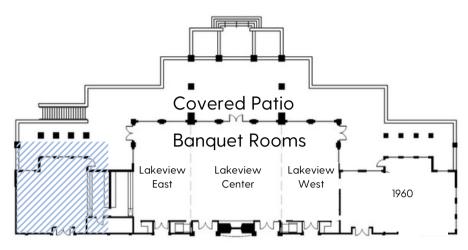
Raise a glass to love and happiness as you dance the night away in our spacious and elegant ballroom. Create memories that will last a lifetime surrounded by family and friends in an atmosphere of love and celebration.

# Celebrate All the Moments

For the ultimate convenience and to make the most of your time at Deerwood, consider combining your rehearsal dinner, bridal shower or wedding party Golf Outing at our exquisite venue. It's the perfect way to celebrate every aspect of your journey towards wedded bliss.

\*Menus and pricing are subject to change until vour event menu is selected.

# Our Clubhouse



Deerwood Country Club's 25,000-square-foot clubhouse has versatile space for hosting multiple events. Our spacious, bright ballroom is an excellent choice for your special day! Banquet rooms, as well as Lakeview West, East, and Central may be used individually or grouped for larger events. Dancefloor rental is available.

# Room Capacities, Minimums, and Rental fees

Banquet Rooms	Full Seating Sit-down # of guests	Cocktails/Standup	F&B Minimums Friday/Saturday	Rentals Friday/Saturday
Lakeview East	70	90	\$2450	\$350
Lakeview Central	110	150	\$3850	\$500
Lakeview West	70	90	\$2450	\$350
Lakeview Suites	200	350	\$10,000/\$10,000	\$1000/\$1000
1960 *Limited Availablility	75	75	\$2500	\$500
Full Clubhouse *Limited availability	300+	500+	\$25,000	\$2500

Club Facilities -The Club provides tables, glassware, dinnerware, and cocktail napkins. All events are quoted for a 4-hour duration. (not including the Ceremony). Additional time is available upon request and availability at \$300 per half hour.

Club Tablescape Enhancement: 4 Votives and floor-length White or Ivory Linens for \$8.00 per table

Deposits -A non-refundable, non-transferable deposit of \$1,500 is required to hold space. Fifty percent of the estimated cost is due three months prior to your event. The final payment and guarantee are due two weeks prior to your Wedding Day.

\*Menus and pricing are subject to change until your event menu is selected.

Prices are per person. Pricing does not include 22% Service Charge or 7.5% Sales Tax.

# Rehearsal Dinners

Stroll Down the Aisle with Fase at Deerwood - We've Got You Covered Enjoy the convenience of hosting your rehearsal dinner right here at Deerwood, the very evening before your special day! And that's not all – as a token of our appreciation for choosing Deerwood, we're thrilled to offer COMPLIMENTARY ROOM RENTAL for all our cherished brides.

Pick from our exquisite sit-down or buffet menus to curate the ideal, relaxed atmosphere for your pre-wedding evening. It's our way of ensuring that your journey to the aisle is as

seamless and memorable as your walk down it.

Is anyone in your wedding party a golfer? Treat your group to a Day of Fun – Ask for more details\*

Day of Services

# Locker Room Access: Prepare in Comfort

For those hosting ceremonies on our property, we've got your preparations covered. Trust us to take care of the details while you get ready.

Enjoy the convenience of locker room access up to three hours prior to your event. To ensure your day starts off on the right note, we'll even provide a light lunch for you and your attendants, thoughtfully placed in the locker room for your utmost convenience.

> \$19 per person Assorted Sandwich Wraps - includes chips Cookies

> > Small Fruit & Vege Tray Beverage Station to include: One bottle of champagne One beverage of choice Unlimited water and soft drinks









# Your Ceremony at Deenwood Country Club



# · Cherished Ceremony Setting ·

\$1200.00

As a bridal couple, your profound declaration of love will be etched in time amidst the natural splendor of Deerwood's Lakeview Lawn.

Our wedding package includes access to both Ladies' and Men's Locker rooms for dressing up to three (3) hours before your ceremony.

Picture-perfect with up to 100 elegant white garden chairs, we've got you covered. Your cherished gift and guestbook tables will be beautifully arranged. After your magical ceremony, retreat to our Private Romantic Room, specially reserved for the two of you to relax before the grand Reception.

For the ultimate convenience and to make the most of your time at Deerwood, consider combining your rehearsal dinner and bridal shower at our exquisite venue. It's the perfect way to celebrate every aspect of your journey towards wedded bliss. At Deerwood, we're committed to creating a seamless and memorable experience for every step of your wedding journey





# Cocktail Hour

# Hors D'oeuvres Selection \$5++ per person for additional add on from the packages

## Cold Hors d'Oeuvres

Caprese Skewers with Fresh Mozzarella, Baby Heirloom Tomatoes, Balsamic & Basil
Olive Tapenade with Goat Cheese on Crostini
Prosciutto and fennel Slaw in Lemon Poppyseed Vinaigrette on Crostini
Tomato Bruschetta with Balsamic Crostini
Smoked Salmon Pinwheels on Rye Toast Points
Poke Tuna in Phyllo Cups with Wasabi Aioli
House Salad with Balsamic & Ranch Dressing

### Warm Hors d'Oeuvres

Parmesan Breaded Artichoke Hearts with Marinara
Assorted Mini Quiche
Pigs in a Blanket
Meatballs – Swedish, BBQ, or Marinara
Potstickers with Ponzu Sauce
Sausage Stuffed Mushrooms
Empanadas
Spanakopita
Vegetable Egg Rolls

# Premium Hors d'Oeuvres +\$3++

Mini Beef Wellington
Crab Stuffed Mushrooms
Chef's Choice Tea Sandwiches
Crab Salad Canapes
Shrimp Cocktail
Mini Crab Cakes with Avocado Crème

Lobster Rolls +\$15++

Dinner Buffets

\$70++

Dinner Buffets include
One Display Board
Three Hor d'Oeuvres – For cocktail hour or during dinner
One Chef Carved Protein
Pasta Bar
Vegetable Selection
Rolls & Butter
Iced Tea & Coffee

### **Choice of One Display**

International & Domestic Cheese Display with Fresh Seasonal Berries and Assorted Crackers Mediterranean Mezze Display with Hummus, Crudité, Raw and pickled Vegetables, Marinated Olives, Crackers, Grilled Naan Bread

Fruit & Nut Display With Seasonal Fruits, Berries and Nuts +\$1++
International & Domestic Charcuterie & Cheese Display with Fresh Seasonal Berries
and Assorted Crackers +\$3++

#### **Choice of Three Hor's D'oeuvres**

Select from the Hors D'oeuvres Options.

### **Choice of One Carving Station**

Bourbon Glazed Ham
Herb Roasted Turkey
Black Angus Roast Beef
Boneless Herb Lamb Roast
Roast NY Striploin +\$5++
Roast Prime Ribeye +\$8++
Roast Beef Tenderloin +\$12++

If there's a protein you would like that's not on this list, let us know!

#### **Choice of One Chef's Pasta Bar**

Penne or Bowtie Pasta. Alfredo, Marinara or Pesto Sauce. Sauteed Shrimp or Grilled Chicken.

### **Choice of One Vegetable Side Option**

Spring Succotash with English Peas, Edamame, Asparagus, and Radish.
Summer Succotash with Corn, Peppers, Onions, Zucchini, Yellow Squash.
Fall & Winter Roasted Vegetables of Brussels Sprouts, Carrots & Parsnips.
Asparagus.

Green Beans.

# Dinner Buffet

## **Custom Add Ons**

Added Hors d'Oeuvre \$4++ Per Person

Mashed Potato or Mac & Cheese Bar with custom toppings \$6++ Per Person

> Shrimp & Grits Bar \$10++ Per Person



## **Custom Theme Buffets**

Let our creative culinary team put together a theme buffet for your special occasion! Here are some ideas to get you started...

Smokin' BBQ
All American Cookout
Southern Style
Lowcountry Boil
Fish Fry
Italian
Tex-Mex
Tropical Island

We can customize any menu however you'd like. If there's anything on here that doesn't appeal to you, please let us know so we can find the right items for your special day!

There is a \$100 Chef Carving Fee.

Prices are per person
\*Call brand bar does not include the bartender charge \$100 per bartender
Pricing does not include 22% Service Charge or 7.5% Sales Tax



All Plated Dinners include the Following
One Display Board
Three Hors d'Oeuvres
Rolls & Butter
Iced Tea & Coffee
House Salad with Champagne Dressing
Entrée Selection
\*Pricing for the plated dinner is based on the Entrée Choice per person

#### **Choice of One Display**

International & Domestic Cheese Display
with Fresh Seasonal Berries and Assorted Crackers
Mediterranean Mezze Display
with Hummus, Crudite Raw and pickled Vegetables, Marinated Olives, Crackers, Grilled Naan Bread
Fruit & Nut Display +\$1++
With Seasonal Fruits, Berries and Nuts
International & Domestic Charcuterie & Cheese Display +\$3++

#### Choice of Three Hor's D'oeuvres

with Fresh Seasonal Berries and Assorted Crackers

Select from the Hors D'oeuvres Options.

#### **Entrée Choices**

Chicken Marsala\*\* \$65++

Seared 6 oz Chicken Breast in a Mushroom Marsala Sauce with Mashed Potatoes or Rice Pilaf.

Chicken Piccata\*\*

\$65++

Seared 6 oz Chicken Breast in a Lemon Caper Beurre Blanc with Mashed Potatoes or Citrus Rice.

Faroe Island Salmon\*\*

\$70++

Grilled 6 oz Faroe Island Salmon in a Crab Beurre Blanc with Citrus Rice.

Shrimp & Grits

\$65++

Sauteed Shrimp with a Tasso Ham Sauce, Creamy Grits, Sauteed Onions, Peppers, and Heirloom Cherry Tomatoes.



Mediterranean Catch\*\*

\$Market++

Choice of Seasonal Fish\* in a Grilled Lemon Beurre Blanc with Oven Roasted Polenta.

New York Strip\*\*

\$70++

Grilled 12 oz Marinated NY Strip with Garlic Herb Butter, Rosemary Roasted Potatoes.

Filet Mignon\*\*

\$80++

Grilled 7 oz Beef Tenderloin in a Wild Mushroom Demi-Glace, with Roasted Garlic Mashed Potatoes.

Israeli Lamb Rack\*\*

\$70++

Shawarma Spiced 8 oz Lamb Rack with Pomegranate Molasses, Cucumber Tzatziki, Sauteed Chickpeas.

Buddha Bowl

\$55++

Mild Coconut Curry Sauce, Citrus Rice, Sauteed Seasonal Vegetables with Chickpeas, Pomegranate Molasses, Cucumber Tzatziki and Spicy Peanuts.

Mediterranean Bowl

\$55++

Cannellini White Beans, Spinach, Artichokes, Kalamata Olives, and Heirloom Cherry Tomatoes cooked with garlic, shallots, white wine, and lemon juice, then finished with extra virgin olive oil, fresh herbs, and crumbled feta cheese.



### **Duo Plates**

Beef Tenderloin & Fresh Catch\*\*

\$85++

Grilled 5 oz Petit Beef Tenderloin with a Red Wine Bordelaise Sauce & 4 oz Pan Seared Seasonal Fresh Fish\* in a Citrus Beurre Blanc served with Roasted Garlic Mashed Potatoes.

Beef Sirloin & Scallops\*\*

\$75++

Roasted & Sliced 8 oz Sirloin with a Wild Mushroom Demi-Glace, & Three Pan Seared U10 Scallops with a Lemon Herb Butter served with Rice Pilaf.

Chicken Piccata & Crab Cake\*\*

\$75++

Seared 6 oz Chicken Breast and 6 oz Crab Cake both with a Caper Lemon Beurre Blanc served with Citrus Rice.

\*Seasonal Fish include Snapper, Grouper, Halibut, Flounder, Chilean Seabass, Mahi Mahi, Salmon, Swordfish, Ahi Tuna or Scallops depending on availability.

#### **Vegetable Side Options**

Spring Succotash with English Peas, Edamame, Asparagus & Radish. Summer Succotash with Corn, Peppers, Onions, Zucchini & Yellow Squash. Fall & Winter Roasted Vegetables of Brussels Sprouts, Carrots & Parsnips.

> Steamed Asparagus Steamed Green Beans Steamed Broccoli

If there's a vegetable you would like that's not on this list, let us know!

# Bar + Beverage Packages

#### **Brand Selections**

#### **Deluxe**

Platinum Vodka, NewAM Gin, Cruzan Rum, Sauza Blue Tequila, Canadian Club Whiskey, Jim Beam Bourbon & Ballentine Scotch

#### **Premium**

Tito's Vodka, Aviation Gin, Bacardi Light Rum, Jim Beam Black Seagram 7, Herrodura Silver Tequila, & Dewar's White Label Scotch

#### **Deerwood Select**

Kettle One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Pilar Rum, Maker's Mark, Codigo Blanco Tequila & Johnnie Walker Black Label Scotch

#### **Packaged Hosted Unlimited Bars**

\*All hosted bars include the beer, house wine, & soft drinks

Deluxe

4 Hour Bar I \$42 Additional Hour I \$8 per person

Premium

4 Hour Bar I \$47 Additional Hour I \$9 per person

**Deerwood Select** 

4 Hour Bar I \$56 Additional Hour I \$11 per person

Beer & Wine

4 Hour Bar I \$37 Additional Hour I \$7 per person

### **Consumption Bars**

\*Pricing includes service charge and tax

Deluxe \$11

Premium \$13

Deerwood Select \$15

House Wine \$11

Premium Wine \$15

House Champagne \$11

Mimosa · \$11

Domestic Beers \$8

Import Beers \$9

Seltzers \$11

Craft Beers \$11

A bartender fee of \$100+ per bartender for hosted bars or \$125+ per bartender each for cash bars.

One bartender required per 75 Guests

Champagne Toast · add \$1.50++ per person Complimentary if a secondary event is booked (rehearsal dinner, shower, etc.).

Non-Alcoholic Beverages by Consumption

\*Includes Service Charge and Tax

Coffee, Iced Tea, and Water · Included with buffet

Coffee \$3

Tea \$3

Gatorade \$4

Water Bottles \$2

Soda \$3

\*Other beverage options available upon request

Prices are per person. Pricing (excluding consumption bars) does not include a 22% Service Charge or 7.5% Sales Tax.

# Additional Services

# Vendor Meals • \$19

Chef's choice of hot entrée, vegetable, and starch with a warm dinner roll, butter & non-alcoholic beverage

-OR -

Cold Meal
(placed in the green room for vendor convenience)
Sandwich or wrap, chips, cookies &
non-alcoholic beverage







# Junior Menu \$12

Available for ages 4 through 12
Selection of **One**:
Beef Sliders, Chicken Tenders, Cheese Pizza,
Corndog, or Grilled Cheese
Choice of French Fries or Macaroni & Cheese
Served with fruit cup as a first course
Lemonade or Iced Tea

# **Wedding Rentals:**

· Small dance Floor: \$450

· Large Dance Floor: \$600

· Baby Grand Piano: \$150

· Bartender charge: Cash Bar \$125/ Hosted Bar \$100

· Chef Attendant Fee: \$100

Additional Servers: \$50 ea.

· High Top Cruisers: \$15 each (7 available)

· Uplights: \$15 each (15 available)

· Wine Barrels: \$50 each (2 available)

· Pipe and Draping (6' x 15'): \$25 for each panel (Black or White - six available)

· Arbor: \$100

Notes

Notes



Kathy Sargent
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www.deerwoodclub.com











