

Wedding Ceremony Package



An outdoor Wedding Ceremony at Salt Creek Golf Club will make for a remarkable day for you and your guests!

Our outdoor ceremony site offers a stunning backdrop for any wedding. Whether you have chosen to have a formal event, keep it rustic or something in between, our outdoor space will accommodate your wishes. Personalize the space with your choice of colors, flowers and small decorative touches that make the already-beautiful landscape even more festive! Feel free to get creative and make the most of the beautiful scenery around you. You will treasure the moments, memories and photos forever!

With a fresh breeze, the sun shining, natural decor, and most importantly, love in the air, an outdoor wedding ceremony can be sheer perfection!

Of course, you can never predict the weather so indoor ceremonies are available for unfavorable weather conditions.

On-Site Ceremony Rate: \$775.00 (with Reception)
Includes 75 Chairs
Additional Chairs: \$3.50 each

On-Site Ceremony Only: \$1,100.00 (Available Friday through Sunday)
Includes 75 Chairs & two-hour use of Ceremony Site and Patio
Additional Chairs: \$3.50 each

(Saturday bookings for On-Site Ceremony Only - Accepted Six (6) Months in Advance)

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

Salt Creek
Golf Club

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 | Seating for up to 200 Guests | Full-Length Table Linens and Napkins |
| 4-Hour Premium Open Bar | Exclusive Use of Landscaped Patio & Fireplace | Chair Covers with Colored Sashes |
| New Dance Floor | Bottle of Champagne for the Couple | Matching Head Table, Cake Table
& Dessert Table Swag
<i>(Color Options Available)</i> |
| Custom Wedding Cake | Private Bride's Room | |

Menu Options

	<i>Starting at...</i>
Vegetarian Entrées	\$57 per person
Pork Entrées	\$65 per person
Chicken Entrées	\$67 per person
Beef Entrées	\$71 per person
Seafood Entrées	\$75 per person

Enhancements *(Available for Additional Fees Upon Request)*

On-Site Wedding Ceremony	Chiavari Chairs
Hors D'oeuvres	Specialty Linens
Champagne Toast	Charger Plates
Wine Service During Dinner	Arch (Two Styles)
Sweet Table	Uplighting

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

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

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Hors D'oeuvres

Cold Selections

Turkey, Ham & Roast Beef Pinwheels.....	\$80
(50 pcs.)	
Assorted Mini-sub.....	\$80
(50 pcs.)	
Bruschetta Traditional.....	\$78
with Feta or Bleu Cheese.....	\$83
(75 pcs.)	
Mini-Cucumber Sandwiches.....	\$72
(50 pcs.)	
Caprese Skewers.....	\$91
(50 pcs.)	
Toasted Pita Triangles with Hummus.....	\$79
Choice of Traditional, Spinach with Feta, Red Pepper	
(50 pcs.)	
Toasted Pita Triangles with Spinach	
Artichoke Dip.....	\$78
(50 pcs.)	
Antipasto Platter.....	\$93
(Serves 50)	
Cubed Cheese, Salami, Turkey & Ham Tray	
with Crackers.....	\$88
(Serves 50)	
Fresh Vegetables & Cheese Tray with	
Crackers & Dip.....	\$88
(Serves 50)	
Assorted Fresh Fruit Tray.....	\$83
(Serves 50)	

Hot Selections

Grilled Vegetable Tray.....	\$78
Drizzled with Balsamic (served hot or cold)	
(Serves 50)	
Breaded Fried Shrimp.....	\$93
with Cocktail Sauce	
(50 pcs.)	
Coconut Shrimp.....	\$83
Cocktail or Sweet & Sour Sauce	
(50 pcs.)	
Cocktail Meatballs.....	\$83
BBQ, Swedish or Italian	
(100 pcs.)	
Buffalo Chicken Wings.....	\$83
Fried Naked	
(50 pcs.)	
Spanakopita.....	\$91
Spinach & Feta Cheese in a Puff Pastry	
(50 pcs.)	
Pizza Bread Slices.....	\$73
(50 pcs.)	
Vegetable Mini-Egg Rolls.....	\$83
with Sweet & Sour Sauce	
(50 pcs.)	
Italian Sausage Pieces.....	\$83
with Green Peppers & Onions	
(100 pcs.)	
Chicken Quesadillas.....	\$78
with Mushrooms, Onions, and Green Peppers	
served with Salsa & Sour Cream	
(50 pcs.)	
Chicken Strips.....	\$78
with Honey Mustard	
(50 pcs.)	
Stuffed Mushroom Caps.....	\$80
with Artichoke, Spinach, and Cheese	
(50 pcs.)	
Stuffed Mushroom Caps.....	\$83
with Artichoke, Spinach, Cheese, and Sausage	
(50 pcs.)	
Beef Skewers.....	\$91
Served with Teriyaki or Bordelaise Sauce	
(50 pcs.)	
Chicken Skewers.....	\$83
BBQ, Sweet & Sour, Garlic or Teriyaki	
(50 pcs.)	



Wedding Package

Entrées

Chicken Bruschetta.....\$67
*Boneless Breast of Chicken Marinated in Herbs,
Grilled and Topped with Tomato Bruschetta*

Chicken Marsala.....\$67
*Boneless Chicken Breast Sautéed with Mushrooms
and Marsala Wine Sauce*

Chicken Florentine.....\$67
*Boneless Chicken Breast Topped with a Cream Wine
Sauce on a Bed of Sautéed Spinach*

Chicken Lemone.....\$67
*Boneless Chicken Breast Lightly Dusted with Seasoned
Flour and Sautéed with Lemon Butter Sauce*

Chicken Vesuvio.....\$67
*Boneless Chicken Breast, Marinated with Vesuvio Sauce
(garlic, oregano, lemon & wine)*

Chicken Chardonnay (House Specialty).....\$67
*Boneless Chicken Breast Topped with a Creamy
Chardonnay Sauce*

Pasta Primavera.....\$57
*Rigatoni Pasta Served with Sautéed Vegetables in a
Light, Creamy Garlic Sauce or Marinara Sauce*

Grouper, Mahi Mahi or Salmon.....\$75
*Topped with Lemon Butter Sauce or Creamy Dill Sauce
(8 oz.)*

Roast Pork Loin.....\$65
*Sliced Herb-Roasted Pork Served with Homemade
Dressing and Gravy*

Beef Tenderloin.....\$72
*Medallions of Beef Tenderloin Topped with Mushroom
Bordelaise Sauce*

Prime Rib of Beef.....\$75
*Roasted Prime Rib with Au Jus, Served with Creamy
Horseradish Sauce (12 oz.)*

New York Strip Steak.....\$77
*Center-Cut Strip Steak, Charbroiled to Perfection
with Au Jus (12 oz.)*

Filet Mignon.....\$76
Charbroiled to Perfection (8 oz.)

Beef Tenderloin & Chicken Breast.....\$71
*Medallions of Beef Tenderloin Topped Mushroom Bordelaise
Sauce and Your Choice of Chicken (4 oz.)*

Filet Mignon & Chicken Breast.....\$79
*Petite Filet (6 oz.) Charbroiled to Perfection
and Your Choice of Chicken (4 oz.)*

Filet Mignon & Jumbo Fried Shrimp.....\$79
*Petite Filet (6 oz.) Charbroiled to Perfection Served with
Three (3) Jumbo Fried Shrimp and Cocktail Sauce*

Children's Entree's.....\$23
(Ages 4 - 12) *Dinner Salad or Soup not included*

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 (1)*

Soup

Tomato Florentine
Minestrone

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

Cream of Broccoli
Beef Barley

Salad

Caesar Salad

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

Spring Mix Salad

Assorted Mixed Greens with Tomato, Cucumber, and Shredded Carrots

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, and Shredded Carrots

Choice of Three (3) Dressings:

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

Soup & Salad (Additional \$3 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 Potato 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.....\$2.75 per guest
Orange Sherbet\$2.75 per guest

Sweet Ending Sensation

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

Assorted Fresh Fruit, 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.

Champagne Toast....\$3.25 per guest

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.....\$150 fee + \$7.75 Per Guest, 8% tax, and 18% Service Charge
(Based on 75% of contracted head count)
- Extra Hour with Cash Bar.....\$275 Room Charge
- Extra Hour with Tab Bar.....\$275 Room Charge plus 18% Service Charge

*Late Nite Snack Available
Special Requests Welcome*

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.

Food & Beverage Minimum:

Friday & Sunday - \$5,000

Saturday - \$8,000

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 - \$500 (*includes bar per 50 guests*)

On-Site Ceremony Available

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

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Salt Creek
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Hors D'oeuvres

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

(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

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.*

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