

Wedding Package

INCLUDED

Champagne toast
Gourmet dinner including salad, entrée, potato and vegetable
Two hours of Traditional bar service
Custom wedding cake
Coffee and tea service after dinner
Standard colored linens and napkins
Votive candles and 9" round mirrors
Table numbers and stands
Three 65" LCD monitors for slideshow presentations
Personalized menu cards
Private Bride's Room
Complimentary dinner for Bride and Groom on 1st Anniversary

ENHANCEMENTS

Additional bar service
Butler passed hors d'oeuvres
Wine service with dinner
Late night snack
Sweet table
Custom ballroom up lighting

Hors d'Oeuvres

(priced per piece)

Artichoke & Boursin Croquette with Roasted Red Pepper Pesto
Italian Sausage Stuffed Cherry Pepper
Creamy Bleu Cheese & Walnut Tart
Boursin Cucumber Canape
Mini Vegetable Egg Roll

Goat Cheese, Apple & Cranberry in Phyllo
Chorizo & Boursin Stuffed Mushrooms
Bacon Wrapped Date with Almond
Brie & Balsamic Onion Canapé
Bruschetta with Pomodoro
Spanakopita

Smoked Chicken Quesadilla with Salsa
Beef or Chicken Sesame Grilled Satay
Thai Shrimp Roll
Shrimp Cocktail
Coconut Shrimp
Caprese Skewer

Chive Blini with Herbed Goat Cheese & Smoked Cured Salmon
Wild Mushroom Duxelle Profiterole with Gruyere Cheese
Bacon Wrapped Shrimp with Chipotle BBQ
Maryland Crab Croquette

Spicy Tuna Roll with Wasabi & Pickled Ginger
Ahi Tuna Canapé
Lamb Lollipop (per quote)
Sliders (per quote)



Salads

(choose one)

Garden Salad

Romaine, iceberg and red leaf lettuce, radicchio, carrots, cherry tomatoes, cucumbers, red onions, choice of dressing

Caesar Salad

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Strawberry Creek Salad

Romaine, iceberg and red leaf lettuce, radicchio, baby arugula, strawberries, Maytag bleu cheese, red onions, pecans, dried apricots, strawberry honey vinaigrette

Berry Bibb Salad

Bibb lettuce, berry medley, slivered almonds, apples, red onions, goat cheese, balsamic vinaigrette

Spinach Salad

Baby spinach, fresh strawberries, red onion, candied pecans, granny smith apples, warm honey mustard dressing

Soups

Potato Leek au Gratin

Tomato Basil Bisque

Chicken Tortilla

Rosemary Lentil

Butternut Squash

Swiss Onion

Corn Chowder

Minestrone

Broccoli Cheddar

Mushroom Beef Barley

Poblano Bisque

Shrimp Bisque (additional \$1 per person)



Entrées

Lemon Thyme Herb Chicken

Roasted lemon marinated chicken breast, natural jus

Garlic Chicken Parmesan

Pan seared and roasted garlic marinated chicken breast, parmesan jus

Mushroom Chicken

Roasted chicken breast stuffed with forest mushroom duxelle, prosciutto, fontina cheese, red wine shallot puree

Spinach & Boursin Chicken

Roasted chicken breast stuffed with baby spinach, boursin cheese, sherry mushroom glaze

Chicken Braciolo

Roasted chicken roulades stuffed with julienne zucchini, yellow squash, red peppers, asparagus, grilled scallions, baby arugula, havarti cheese wrapped in prosciutto, natural jus

Red Snapper

Blue cornmeal crusted, roasted fruit salsa

Citrus Salmon

Grilled marinated Atlantic salmon, dill and lemon cream sauce

Salmon Dijon

Pan seared garlic herb Atlantic salmon, Dijon wine sauce



Entrées

(continued)

Mahi - Mahi

Sesame crusted, mango relish

Twin Lobster Tails

Grilled, citrus marinated, drawn butter or hollandaise

Rosemary Pork Chop

Grilled, rosemary demi glace

Prime Rib

Slow roasted, natural au jus, horseradish cream

Filet Mignon

Char grilled, peppercorn Madeira demi glace

New York Strip

Char grilled, mushroom cabernet sauce

Petite Rack of Lamb

Oven roasted, herbed cabernet reduction



Vegetarian Entrées

Pasta Primavera

Fettuccine, zucchini, broccoli, cauliflower, bell peppers, asparagus, eggplant and red onions, lemon-garlic infused olive oil

Roasted Eggplant Roulades

Thinly sliced eggplant stuffed with zucchini, yellow squash, red peppers, grilled scallions, asparagus, ricotta cheese, over basmati rice, topped with fresh herb pesto

Mediterranean Quinoa

Tri-color quinoa, roasted red peppers, sun-dried tomatoes, kalamata olives, zucchini, yellow squash, feta cheese, sautéed watercress, lemon-infused olive oil

Parmesan Risotto Arancini

Parmesan risotto croquette breaded and fried, fresh pomodoro sauce, basil pesto drizzle, parmesan shavings

Potatoes & Vegetables

(choose one of each)

Yukon Gold Smashed Potatoes

Roasted Fingerling Potatoes

Scalloped Potatoes au Gratin

Boursin Smashed Potatoes

Parsnip & Celery Root Puree

Wild Rice Pilaf

Pommes Royal Potatoes

French Green Beans

Seasonal Medley

Fresh Asparagus

Fresh Broccolini

Honey Butter Glazed Carrots

Smashed Sweet Potatoes

Citrus Herb Basmati Rice



Children's Entrée Selections

(12 and under; includes soft drinks, fries, & fruit)

Chicken Tenders
Macaroni & Cheese

Hamburger
Grilled Cheese

Late Night Snacks

Sliders and French fries
Sub Sandwiches and Chips

Pizza Station
Taco Bar

Enhancements

Sweet Table
Sundae Bar
Candy Buffet
Popcorn Bar
Chair Covers

Chocolate Dipped Strawberries
Wine Service with Dinner
Outdoor Ceremony
Specialty Linens
Custom Ballroom Up Lighting



Bar Service

(Two hours of Traditional Bar Service Included)

BEER, WINE & SODA

Miller Lite, Bud Light, Heinekin, Sam Adams, New Glarus Spotted Cow, Buckler Non-Alcoholic, Select Red and White Wines, Soft Drinks, and Orange and Cranberry Juice

TRADITIONAL

BEER & WINE PACKAGE PLUS:

Smirnoff, Bacardi, Captain Morgan, Bombay, J&B, Korbel, Seagram's 7, Seagram's VO, Jim Beam, and Jose Cuervo Silver

PREMIUM

TRADITIONAL PACKAGE PLUS:

Ketel One, Malibu, Tangueray, Johnnie Walker Red, Jack Daniels, Southern Comfort, Milagro Silver, Bailey's, and Kahlua

PREMIUM PLUS

PREMIUM PACKAGE PLUS:

Grey Goose, Sailor Jerry, Bombay Sapphire, Johnnie Walker Black, Crown Royal, Makers Mark, and Disaronno Amaretto



Wedding Policies

A deposit of \$1500 is required for a wedding reception. If cancelled within thirty (30) days of contract date, the deposit will be returned. Thereafter it is non-refundable.

There may be a room rental fee and/or an established minimum dollar amount for food and beverage before tax and service charge.

A payment of fifty (50) percent of the food and beverage minimum is due ninety (90) days prior to the event.

Menu selections must be made a minimum of thirty (30) days prior to the event.

The Club follows all State Liquor Laws regarding the consumption of alcohol. The Club will not pour shots, martinis or blended drinks at weddings.

A final guest count is required ten (10) days prior to the event. Billing will be for the greater of the final guest count or actual meals served. If no final guest count is provided, the amount estimated on the contract will be used.

Payment of the estimated balance is due ten (10) days prior to the event. Any additional unpaid charges will be paid the night of the event via credit card on file unless prior arrangements have been made.

All charges are subject to a 20% service charge and 5.5% sales tax.

All Federal, State, and Local laws, with regard to food and beverage purchases and consumption, are strictly adhered to. All food and beverage must be purchased through The Club at Strawberry Creek. Any outside food or beverage brought in by the Client or guests will be confiscated.

The removal of food or beverage from the Club other than the wedding cake is prohibited.

Decorations and set up will be allowed two hours prior to the event. Additional time may be available dependent on other bookings.

All event related items must be removed immediately following the event. For any delay, or if the Club must dispose of items, an additional \$250 charge will apply.

