



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)

\$2.25

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

\$2.50

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

\$2.75

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



Hors d'Oeuvres

(continued)

\$3.00

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

\$3.25

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 (additional \$1 per person)

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

Berry Bibb Salad (additional \$1 per person)

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

Spinach Salad (additional \$1 per person)

Baby spinach, fresh strawberries, red onion, candied pecans, Granny Smith apples, warm honey mustard dressing

Soups

(additional \$5 per person)

Potato Leek au Gratin

Tomato Basil Bisque

Chicken Tortilla

Rosemary Lentil

Butternut Squash

Swiss Onion

\$1 per person)

Corn Chowder

Minestrone

Broccoli Cheddar

Mushroom Beef Barley

Poblano Bisque

Shrimp Bisque (additional



Entrées

Lemon Thyme Herb Chicken (\$56)

Roasted lemon marinated chicken breast, natural jus

Garlic Chicken Parmesan (\$56)

Pan seared and roasted garlic marinated chicken breast, parmesan jus

Mushroom Chicken (\$59)

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

Spinach & Boursin Chicken (\$59)

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

Chicken Braciolo (\$60)

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

Red Snapper (\$56)

Blue cornmeal crusted, roasted fruit salsa

Citrus Salmon (\$61)

Grilled marinated Atlantic salmon, dill and lemon cream sauce

Salmon Dijon (\$61)

Pan seared garlic herb Atlantic salmon, Dijon wine sauce



Entrées

(continued)

Mahi – Mahi (Per Quote)

Sesame crusted, mango relish

Twin Lobster Tails (Per Quote) 10 person minimum

Grilled, citrus marinated, drawn butter or hollandaise

Rosemary Pork Chop (\$62)

Grilled, rosemary demi glace

Prime Rib (\$66) 10 person minimum

Slow roasted, natural au jus, horseradish cream

Filet Mignon (\$73)

Char grilled, peppercorn Madeira demi glace

New York Strip (\$70)

Char grilled, mushroom cabernet sauce

Petite Rack of Lamb (Per Quote)

Oven roasted, herbed cabernet reduction



Vegetarian Entrées

Pasta Primavera (\$50)

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

Roasted Eggplant Roulades (\$50)

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

Mediterranean Quinoa (\$50)

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

Parmesan Risotto Arancini (\$50)

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

(\$18 per person 12 and under; includes soft drinks, fries, & fruit)

Chicken Tenders
Macaroni & Cheese

Hamburger
Grilled Cheese

Late Night Snacks

(additional \$6 per person)

Sliders and French fries
Sub Sandwiches and Chips

Pizza Station
Taco Bar

Enhancements

Sweet Table (\$8 per person)
Sundae Bar (\$5 per person)
Candy Buffet (per quote)
Popcorn Bar (per quote)
Chair Covers (per quote)

Chocolate Dipped Strawberries (\$3ea.)
Wine Service with Dinner (per quote)
Outdoor Ceremony (\$6 per chair)
Specialty Linens (per quote)
Custom Ballroom Up Lighting (\$500)



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

Additional hours - \$6 per person

TRADITIONAL

BEER & WINE PACKAGE PLUS:

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

Additional hours - \$7 per person

PREMIUM

TRADITIONAL PACKAGE PLUS:

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

First two hours - \$7 per person

Additional hours - \$8 per person

PREMIUM PLUS

PREMIUM PACKAGE PLUS:

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

First two hours - \$8 per person

Additional hours - \$9 per person



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 estimated wedding cost 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 22% 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.

