

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: \$850.00 (with Reception)
Includes 80 Chairs
Additional Chairs: \$3.50 each

On-Site Ceremony Only: \$1,200.00 (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)





Salt Creek Golf Club is the Perfect Setting to Host Your Special Day and Create a Lifetime Memory!

5-Hour Use of Facility
4-Hour Premium Open Bar
New Dance Floor
Custom Wedding Cake

Seating for up to 200 Guests

Exclusive Use of Landscaped Patio & Fireplace

Bottle of Champagne for the Couple

Private Bride's Room

Full-Length Table Linens and Napkins
Chair Covers with Colored Sashes
Matching Head Table, Cake Table
& Dessert Table Swag
(Color Options Available)

Menu Options Enhancements (Available for Additional Fees Upon Request)

Vegetarian EntréesOn-Site Wedding CeremonyChiavari ChairsPork EntréesHors D'oeuvresSpecialty LinensChicken EntréesChampagne ToastCharger PlatesBeef EntréesWine Service During DinnerArch (Two Styles)Seafood EntréesSweet TableUplighting

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 - not to exceed 5%.





Hors D'oeuvres

Cold Selections

Turkey, Ham & Roast Beef Pinwheels

(50 pcs.)

Assorted Mini-subs

(50 pcs.)

Bruschetta Traditional

with Feta or Blue Cheese

(75 pcs.)

Mini-Cucumber Sandwiches

(50 pcs.)

Caprese Skewers

(50 pcs.)

Toasted Pita Triangles with Hummus

Choice of Traditional, Spinach with Feta, Red Pepper

(50 pcs.)

Toasted Pita Triangles with Spinach

Artichoke Dip

(50 pcs.)

Antipasto Platter

(Serves 50)

Cubed Cheese, Salami, Turkey & Ham Tray

with Crackers

(Serves 50)

Fresh Vegetables & Cheese Tray with

Crackers & Dip

(Serves 50)

Assorted Fresh Fruit Tray

(Serves 50)



Hot Selections

Grilled Vegetable Tray

Drizzled with Balsamic (served hot or cold) (Serves 50)

Breaded Fried Shrimp

with Cocktail Sauce

(50 pcs.)

Coconut Shrimp

Cocktail or Sweet & Sour Sauce

(50 pcs.)

Cocktail Meatballs

BBQ, Swedish or Italian (100 pcs.)

Buffalo Chicken Wings

Fried Naked (50 pcs.)

Spanakopita

Spinach & Feta Cheese in a Puff Pastry

(50 pcs.)

Pizza Bread Slices

(50 pcs.)

Vegetable Mini-Egg Rolls

with Sweet & Sour Sauce

(50 pcs.)

Italian Sausage Pieces

with Green Peppers & Onions

(100 pcs.)

Chicken Quesadillas

with Mushrooms, Onions, and Green Peppers

served with Salsa & Sour Cream

(50 pcs.)

Chicken Strips

with Honey Mustard

(50 pcs.)

Stuffed Mushroom Caps

with Artichoke, Spinach, and Cheese

(50 pcs.)

Stuffed Mushroom Caps

with Artichoke, Spinach, Cheese, and Sausage

(50 pcs.)

Beef Skewers

Served with Teriyaki or Bordelaise Sauce

(50 pcs.)

Chicken Skewers

BBQ, Sweet & Sour, Garlic or Teriyaki (50 pcs.)



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 Sauce

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 or Salmon

Topped with Lemon Butter Sauce 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 Mushroom Bordelaise Sauce

Prime Rib of Beef

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 to Perfection (8 oz.)

Beef Tenderloin & Chicken Breast

Medallions of Beef Tenderloin Topped Mushroom Bordelaise Sauce and Your Choice of Chicken (4 oz.)

Filet Mignon & Chicken Breast

Petite Filet (6 oz.) Charbroiled to Perfection and Your Choice of Chicken (4 oz.)

Filet Mignon & Jumbo Fried Shrimp

Petite Filet (6 oz.) Charbroiled to Perfection Served with Three (3) Jumbo Fried Shrimp and Cocktail Sauce

Children's Entree's

(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

Ceasar 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 \$3.50 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)

Sweet Ending Sensation



Wedding Cake.....Included

Sweet Table.....Available for additional fee

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......Available for additional fee Wine Service During Dinner.....Available for additional fee

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 + \$8.50 Per Guest, 8% tax, and 18% Service Charge (Based on 75% of contracted head count)
- Extra Hour with Cash Bar......\$350 Room Charge
- Extra Hour with Tab Bar.....\$350 Room 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.

18% Service Charge is an administrative fee retained by Salt Creek Golf Club for the set up and administrative expenses related to hosting your event. *The service charge is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event.* Gratuity is at your discretion and is not required but greatly appreciated.