



Welcome to Deer Ridge and congratulations on your Wedding!

The staff and management at Deer Ridge are committed to making this event one of the most memorable moments of your life.

The Clubhouse banquet room can hold up to 250 guests and is perfect for your event. The Deer Ridge loft can hold up to 40 guests comfortably and is a fantastic location for smaller meetings. The Backroom can hold 45 guests and has easy access to our back deck and is handicapped accessible.

We offer spectacular luncheon or dinner options. From appetizers to dinner buffets to wonderful plated dinner choices. We also have a full-service bar available to fulfill all of your event's needs.

We want that day to be one you look back on with fond memories. Let us help you make your event one to remember.

Banquet Catering Information

All dinner buffet meals are priced per person and include two entrees, two side items, two salad options, dinner rolls and butter, and coffee, water, and iced tea. Gratuity is not included.

Any banquet can be ordered plated (for groups 100 or less) for an additional charge of \$3.00 per person. Children ages 4-10 will be half-price for buffet meals. Children under the age of 4 are FREE. Special children's meals are also available.

Sales tax and an 18% service fee will be added to all catering orders.

No outside food aside from your wedding cake is permitted.

Leftover food cannot be permitted to leave the facility after your event due to health codes.

Booking your event

A non-refundable deposit of 50% of the room charge is required to secure your date.

All pricing is subject to change based on market values. A final price for all services will be quoted upon confirmation of the contract at the time of the event.

APPETIZERS

(25 or 50 count)

- Stuffed Mushrooms** – Pork sausage or seafood stuffed mushrooms
\$27 / \$45
- Bacon-Wrapped Water Chestnuts**
\$27 / \$45
- Shrimp, or Chicken Kabobs** – Chicken, or Shrimp skewered and grilled with mushrooms, peppers, and onions
\$60 / \$95
- Meatballs** – with one choice of sauce, (Swedish, Bourbon Barbecue, or Marinara)
\$30 / \$50
- Pear, Toasted Almond Fillo** - Creamy and nutty brie, pear and toasted almonds wrapped in Fillo
\$60 / \$95
- Asparagus & Cheese Fillo** - asparagus tips are combined with a blend of sharp asiago cheese and a hint of creamy Fontina cheese
\$60 / \$95
- Chicken Wings** – with one choice of sauce, (Mild Buffalo, Bourbon Barbecue, or Garlic Parmesan)
\$45 / \$65
- Shrimp Cocktail** – cold shrimp served over ice with a house made cocktail sauce
\$2 each piece
- Cheese Display** – a mixture of Cheddar, Pepper Jack, Smoked Gouda, Havarti and Swiss with assorted crackers
\$65
- Fresh Seasonal Fruit Tray** – serves 50
\$65
- Seasonal Vegetable Tray with Ranch Dip** – serves 50
\$50

Ahi Tuna – Seared Sushi-grade tuna served on a crostini with a sesame seed crusted cucumber, a dab of teriyaki, and lemon zest \$85 for 50 pc.

Salmon Crostini – thinly sliced smoked salmon (lox) served on a crostini with a dill cream cheese spread \$75 for 50 pc.

Mini Quiche – Assorted with range of flavors, (Lorraine, Florentine, Three-cheese and Applewood smoked bacon cheese) \$50 / \$85

Spinach and Artichoke Dip – served cold with tortilla chips for dipping – serves 50 \$50

Pinwheels – Ham or Spinach, cream cheese, red onion, roasted red peppers and spring mix lettuce \$30 / \$50

Prime Rib Crostini – thinly shaved prime rib served on a crostini with horseradish sauce \$75 for 50 pc.

Bruschetta – diced tomatoes, red onions, garlic, and basil served with crostinis \$50 for 50 pc.

Caprese Skewers – fresh mozzarella cheese and cherry tomatoes skewered and drizzled with olive oil and balsamic vinegar \$60 for 50 pc.

Pork and Vegetable Egg Rolls - Filling is made of Carrots, Celery, Cabbage, & Onions combined with Pork and spices. \$30 / \$55

Spicy Garlic Shrimp – Sauteed tailless, held hot. \$95 for 50 pc.

Entrée Choices

Dinner Buffet Option #1 - \$18.95 per person (choose two)

(This does not include sales tax, service fee or gratuity)

- Baked Chicken Breasts topped with white wine cream sauce
- Sirloin Beef Tips and Mushrooms over Egg Noodles
- Stuffed Cabbage Rolls
- Oven Roasted Turkey Breast with Gravy
- Marinated Roast Pork with Sage Gravy
- Baked Penne Pasta with Marinara Sauce
- Stuffed Shells with Marinara Sauce

Dinner Buffet Option #2 - \$21.95 per person (choose two)

(This does not include sales tax, service fee or gratuity)

- Stuffed Chicken Breast topped with white wine cream sauce
- Chicken Cordon Bleu topped with chicken gravy
- Roast Turkey with Cranberry Sauce
- Basil Pesto Tilapia
- St. Louis Ribs in Bourbon BBQ sauce
- Chicken Alfredo with Penne Pasta
- Bacon Wrapped Roasted Pork Loin with Sage Gravy**

Dinner Buffet Option #3 - \$23.95 per person (choose two)

(This does not include sales tax, service fee or gratuity)

- Grilled Salmon topped with Dille Buerre Blanc (a white butter sauce)
- Chicken Fine Herbs (Frenched Chicken Breast topped with a white wine, butter, and herb sauce)
- Spiral Cut Honey Glazed Ham** with warm Raisin Sauce
- Seafood Stuffed Tilapia topped with Roasted Red Pepper Cream Sauce
- Bacon Wrapped Pork Loin served with Sage Gravy**
- Charbroiled Sirloin Filets served with Red Wine Demi-Glaze
- Braised Beef Pot Roast with Carrots, Onions and Celery

**Carving Station Items

Prime Rib Dinner Buffet Option # 4 - \$25.95 per person

(This does not include sales tax, service fee or gratuity)

- *Served with Au Jus and Horseradish sauce*
- *Carved to order***
- *Also choose any two other entrees from lists above.*

Side Choices (choose two)

- Red Skin Mashed Potatoes
- Loaded Red Skin Mashed Potatoes (with bacon, cheese and sour cream)
- Roasted Red Skin Potatoes
- Scalloped Potatoes
- Garlic Parsley Potatoes
- Rice Pilaf
- Broccoli and Cheese Casserole
- Sweet Potato Soufflé
- Green Beans
- Green Bean Almandine
- Peas and Pearl Onions
- Broccoli Florets
- Corn and Zucchini Sauté
- Vegetable Medley (Cauliflower, Broccoli, and Carrots)
- Roasted Asparagus Blend (with Red Onions and Red Peppers)
- Honey Glazed Carrots

Salad Choices (choose two)

- Orange Spinach Salad – fresh spinach tossed with candied walnuts, feta cheese, and wedges of mandarin oranges, served with mango chardonnay dressing
- Waldorf Salad – mixed greens tossed with diced apples, candied walnuts, grapes, and celery topped with creamy vinaigrette.
- House Salad – mixed greens tossed with tomato, carrots, mushrooms, red onions and cucumbers, served with a variety of dressings.
- Caesar Salad – chopped romaine lettuce tossed with parmesan cheese, cracked black pepper and croutons and served with Caesar dressing
- Broccoli Salad – raw broccoli florets tossed with bacon crumbles and shredded cheese in a dill vinaigrette
- Rotini Pasta Salad – rotini pasta mixed with onion, peppers, grape tomato, cucumbers and black olives and a vinaigrette dressing
- Southern Mustard Potato Salad - potatoes, celery, egg, relish, red peppers and celery seed in a mayonnaise and mustard based dressing.
- Strawberry Spinach Salad (Summer Season Only) - fresh spinach tossed with candied walnuts, feta cheese, and sliced strawberries, served with mango chardonnay dressing.
- Coleslaw – traditional cabbage and carrot salad with a creamy dressing

If you do not see something on our menu, please feel free to ask. We can design a menu to fit your specifications.

Desserts

<i>Cream Pies</i> – assorted with Banana, Chocolate, Cookies and cream and Coconut	\$3.50 per person
<i>Fruit Pies</i> – Apple, Cherry, Blueberry and Peach	\$3.50 per person
<i>Cheesecake</i> – Traditional, Carmel Apple or Brownie	\$3.50 per person
<i>Cookie Bar</i> – a delicious assortment of cookies	\$3.50 per person
<i>Chocolate Volcano Cake</i> – a decadent chocolate cake filled with a melted chocolate filling	\$4.50 per person
<i>Sheet Cake</i> – Vanilla, Chocolate or Red Velvet	\$3.00 per person
<i>Tiramisu</i>	\$4.00 per person
<i>White Chocolate Raspberry Tort Cake</i>	\$4.00 per person
<i>Pecan Chocolate Brownie</i>	\$3.50 per person

Wedding Cake Arrangements

Wedding cakes should be delivered the day of the reception.

Sorry, but overnight storage and/or refrigeration is NOT available.

You will need to make your own arrangements for set-up of the cake, plus collection and return of all display pieces that accompany your cake. Friends and family are welcome to cut the cake. Plates, napkins and forks will be provided.

Perfect for your rehearsal dinner:

Pasta Buffet - \$16.95 per person

(This does not include sales tax, service fee or gratuity)

Our pasta buffet is interactive and fantastic for smaller groups. As each guest is given the opportunity to choose from the items they prefer on their pasta plate, it may take a few additional minutes to get through the buffet line. The pasta buffet option is reserved for parties of 40 or less.

Pasta choices – Fettuccini or Penne

Sauce choices – Marinara and Alfredo

Toppings – Sliced Italian sausage, meatballs, grilled chicken, mushrooms, red onions, and peppers

This option includes dinner rolls and one salad choice
Coffee, iced tea and water are included in the pricing

Farewell Breakfast for your family, friends, and out of town guests. (Sunday Mornings)

Sunday Brunch Buffet - \$10.95 per person includes non-alcoholic beverage.

(Discount only good with booking of reception, this does not include sales tax or gratuity)

Brunch includes:

Scrambled Eggs, Home Fries, Bacon, Sausage, Pancakes, Biscuits, Sausage Gravy, Bagels, Muffins, Danish, Cookies, Chocolate Mousse, Smoked Salmon, Cheese Display, Fruit Salad, Assorted Salads, 2 Lunch Entrees that change every week.

Beverages

Herbal Beverage Display – Beautiful display in the center of the Beverage table infused with Mint, Basil, Rosemary, Lemon, Lime, Oranges, Orchids and Edible Pansies. Can be made with lemonade, tea or spring water. - \$65

Unlimited Soft Drinks - \$2.25 per person (pre-paid)

Punch - \$50.00 for 5 gallons (approximately 65 servings)

Draft Beer (½ bbl. = approx. 124 16oz drafts)

½ bbl. \$185.00 for standard domestic beers

½ bbl. \$200 for imported beers

Craft beers may be an extra charge

House Wine - \$50 per 5 liter box (5L = approx. 33 5oz pours)

Chardonnay, Merlot, White Zinfandel, Cabernet, Moscato and Chablis

Wine by the Bottle – at market price (starts at \$10.00 per bottle)

Champagne by the Bottle – at market price (starts at \$15.00 per bottle)

Mixed Drinks at a Cash Bar

Standard - \$5.00, Mid-Shelf - \$6.00, Top-Shelf - \$7.00

Bartender \$20 per hour minimum 2 hours

Mandatory Security required for any Bar Service Ordered.

ALL FOOD, ALCOHOL, AND BEVERAGES MUST BE PROVIDED BY DEER RIDGE GOLF CLUB WITH NO EXCEPTIONS. ANY VIOLATION OF THIS CLAUSE WILL CAUSE AN IMMEDIATE TERMINATION OF THE EVENT.

Clubhouse Banquet Room Rental FEES

(This does not include sales tax, service fee or gratuity)

Clubhouse Banquet Room rental charge is specific to the day, Monday thru Thursday \$350, Friday and Sunday \$750 and Saturday \$850 and includes the banquet space for a time that will be determined and agreed upon by the management and the party renting the facility, as well as chairs, tables, set up, tear down, and cleanup after your event.

China, silverware and stemmed water goblets are included in the cost of your event.

Linens are on a per piece basis, \$3 per table cloth and \$.25 per napkin.

Buffet table linen and skirting are included in price of Buffet.

The Deer Ridge Loft or Backroom Rental Fee is \$50.00

(This does not include sales tax, service fee or gratuity)

If you choose to have your event outside at Deer Ridge, the costs for the Gazebo rental is \$75.00 and \$2.50 per chair for set up and tear down.

If you choose to use the Gazebo we will also provide at no charge to you electricity if necessary for your event, but all equipment needed for outdoor amplification (microphone, amps, and etc.) is the responsibility of the renter.

For booking information: please contact us at Deer Ridge Golf Club:
419-886-7090 or mherr@deerridgegc.com