



DEERFIELD WEDDINGS

BRUNCH



CONGRATULATIONS

Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Deerfield, we are committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your Ceremony or just your Wedding Reception, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Deerfield's experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.



507 Thompson Station Rd | Newark, DE 19711
302.368.6640 | deerfieldgolfclub.com

Each Wedding Package Includes The Following:

- Up to Five Hour Wedding Reception
- Open bar
- Champagne toast
- Brunch menu with personalized wedding cake (from one of our partner bakeries) served tableside or placed on a buffet
- Coffee service with wedding cake
- Attendance for two guests at our complimentary menu tasting
- Floor length ivory linens and choice of napkin color
- Personalized service from our experienced catering and banquet team
- Complimentary Bartenders & Chef Attendants
- Complimentary cake cutting service
- Dressing room for bridal party with light refreshments served prior to your Ceremony
- Butlered sparkling wine and mimosas will be offered to your guests at the conclusion of the Ceremony
- Complimentary one night stay in a bridal suite for your wedding night at our partner hotel, with a special Honeymoon night amenity
- Special guestroom rates for wedding guests at our partner hotel
- Complimentary shuttle service to and from Deerfield for your guests from our partner hotel
- Gift certificate for foursome of golf
- Dance floor
- Tea light candles
- Table numbers
- Deerfield signature charger plate (for weddings up to 200 guests)



The Grand Brunch Package

\$95 Per Person

Children and Young Adults (under age of 21) — \$65 Per Person

Reception

Beverage Station (available for duration of Reception)

Passed Hors d'oeuvres (three selections)

Welcome Display Station

Brunch

Plated First Course (suggested)

Brunch Buffet

Traditional Wedding Cake

Bar

Four Hour Brunch Open Bar

Selection of Mimosas, Bellinis, Bloody Marys,
Sparkling Wine, House Wines, Domestic & Imported Beer
Sparkling Toast

The Signature Brunch Package

\$123 Per Person

Children and Young Adults (under age of 21) — \$65 Per Person

Reception

Beverage Station (available for duration of Reception)

Passed Hors d'oeuvres (four selections)

Welcome Display Station

Additional Display Station (select one)

Brunch

Plated First Course (suggested)

Brunch Buffet

Traditional Wedding Cake

Cheesecake Martini Bar

Bar

Four Hour Deluxe Open Bar

Selection of Deluxe Spirits, Mimosas, Bellinis, Bloody Marys
Sparkling Wine, House Wines, Domestic & Imported Beer
Sparkling Toast

* All prices include service charge



Beverage Station

Freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea
Orange, cranberry and grapefruit juices

Welcome Display Station

Assorted Muffins and Danish
Seasonal Fresh Fruits and Berries
International and Domestic Cheeses with Artisanal Crackers
Smoked Salmon Display with Chopped Red Onion, Chopped Egg Whites and Capers

Additional Display Stations

(add additional stations to your package for \$6 per person, per station)

Deerfield's Donut Wall — Assorted Gourmet Donuts creatively displayed on Custom
Pegboard Donut Wall

International and Domestic Cheeses with Artisanal Crackers

Antipasti Display — Assortment of Italian Charcuterie, Roasted Peppers, Kalamata Olives,
Grilled Breads, Fresh Mozzarella and Provolone Cheese

Mediterranean Station — Hummus, Sun-dried Tomato Tapenade, Pepperoncini, Feta Cheese,
Assortment of Grilled Vegetables and Grilled Flatbread (can be made V)

Warm Crab and Artichoke Dip, Grilled Breads

Assorted Chilled Dips (choose three) with Assorted Breads (can be made GF) Caramelized Onion,
Basil Pesto, Roasted Peppers, Spinach, Beer Cheese, Buffalo Chicken, Crème de Brie

Spinach and Artichoke Dip, Grilled Breads

Butlered Hors d'Oeuvres

Fig and Goat Cheese Canape

Smoked Salmon with Dill Cream Cheese, Belgium Endive (GF)

Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini

Prosciutto and Melon (GF)

Smoked Chicken Salad in Endive Leaf (GF)

Jumbo Shrimp with a Zesty Lime Cocktail Sauce (add \$3) (GF)

Baked Brie and Raspberry in Phyllo Pastry

Scallop wrapped in Hickory Bacon (GF)

Spinach and Artichoke in Wonton Flower





First Course (select one)

Suggested to be served to tables

Deerfield's Mixed Greens Salad — Field Greens, Shredded Carrots, Sliced Cucumber, Tomatoes, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Dressing

Spinach Salad with Dried Cherries, Almonds, Grape Tomatoes, Chevre, House-Made Lemon Herb Vinaigrette

Caesar Salad — Romaine, Herbed Croutons, Parmesan Cheese, House-Made Caesar Dressing (can be made GF)

Maple Walnut Salad — Field Greens, Red Onion, Strawberries, Grape Tomatoes, Gorgonzola Candied Walnuts, Maple Walnut Vinaigrette (GF, can be made V)

Caprese Salad — Beefsteak Tomato, Buffalo Mozzarella, Basil, Balsamic Glaze (GF)



Brunch Buffet

Country Egg Scramble with Cheddar Cheese, Peppers and Onions

Scrambled Eggs

Crisp Bacon and Pork Sausage

Deerfield's Herbed Breakfast Potatoes

Deerfield's Famous Millionaire Bacon

Deerfield's Signature Crispy Bacon baked to perfection with Cayenne Pepper, Chili Powder and Brown Sugar (add \$4 per person)



Brunch Enhancements

Omelet Station — \$8 Per Person

Eggs Made-to-Order with Chef's Selection of fillings

Waffle Station — \$8 Per Person

Belgian Waffles Made-to-Order with Chef's Selection of Delicious Toppings

Entrees (select two in addition to a Vegetarian option)

*Choice of three entrees may be offered at an additional charge of \$4 per person

(excludes Vegan & Vegetarian options)

Deerfield's Champagne Chicken — Shiitake Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Champagne Cream Sauce (GF)

Chicken Bruschetta — Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction (GF)

Chicken Valencia — Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a touch of Cream (GF)

Chicken Marsala — Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Grilled Salmon — Braised Leek Sauce and Roasted Grape Tomatoes (GF)

Seared Salmon — Toasted Pine Nut, Roasted Grape Tomato and Pesto (GF)

Salmon Confetti — North Atlantic Salmon, Julienne Vegetables "Confetti", Raspberry Vinaigrette (GF)

Tuscan Flounder — Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Basil Olive Oil (GF)

Sliced New York Strip Steak — Served in a Red Wine Demi-Glace

Deerfield's Pan-Seared Crab Cakes — Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc (GF)
(add \$3 per person)

Petite Filet Mignon — Madeira Mushroom Demi-Glace (add \$3 per person)

Starch Selections (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Duchess Potatoes with Parmesan Crust

Roasted Red Bliss Potato — Extra Virgin Olive Oil, Parmesan Crust and Fresh Herbs

Brown Rice Pilaf — Pecans, Celery, Sweet Onion and Fresh Herbs

Purple Sticky Rice — Dried Cherries and Cranberries

Vegetable Selections (select one)

Broccoli Flan

Grilled Asparagus

Seasonal Vegetable Medley

Tarragon Brown Sugar Glazed Baby Carrots

Green Beans — Lemon, Cracked Pepper, and Julienne Red Pepper

Roasted Brussels Sprouts — Garlic, Pistachio, and Extra Virgin Olive Oil

Stir Fried Snap Peas — Carrot, Pepper, Red Onion, Shiitake Mushroom, Ginger, Sesame Oil Water Chestnut



Coffee Station

Your guests will be offered a choice of locally roasted regular and decaffeinated coffee and an assortment of hot teas with dessert

Gourmet Coffee Station with flavored syrups, cinnamon sticks, chocolate shavings, whipped cream, orange and lemon peels and rock sugar sticks (add \$3)



Dessert Stations

Ice Cream served with Wedding Cake (add \$4) (GF)

Assorted Miniature Desserts — Chef's selection of assorted bite-sized desserts (add \$6)

Viennese Dessert Table — Elaborate display of Mini Bite-size Desserts, Individual-size Desserts and Sliced Whole Cakes (add \$9)

Cheesecake Martini Bar — Cheesecake in a Martini Glass with the Chef's selection of Delicious Toppings (add \$8 if not included in package selected)

Ice Cream Sundae Station with either Brownies or Waffles (add \$10)

Vendor Meal

Chef's Choice of Entrée — \$36



Brunch Open Bar

Mimosas, Bellinis, Sparkling Wine, House Wines, Assorted Beers and Bloody Mary Bar (made to order with variety of condiments)

House Wine — Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Prosecco

Beer Selections

Grand Package Bar: Select two domestic and two imported/craft beers from selections below

Signature Package Bar: Select three domestic and three imported/craft beers from selections below

Domestic Beer — Coors Light, Yuengling, Miller Lite, Budweiser, Bud Light, Michelob Ultra, O'Douls

Imported/Craft Beer — Stella Artois, Heineken, Blue Moon, Dogfish Head 60 Minute IPA, Sam Adams (Seasonal), Corona, Lagunitas IPA, Buckler

Hard Seltzer — Vizzy Hard Seltzer (Assorted Flavors)

Signature Package includes the following Deluxe Brands liquors

Liquor: Absolut Vodka, Tito's Vodka, Seasonal Flavored Vodka, Bombay Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Seagram's 7, Dewar's Scotch, Jack Daniels, Jim Beam Bourbon, Cuervo Gold Tequila, Sauza Silver, Amaretto, Southern Comfort, Kahlua, Peach Schnapps

Wedding Toast

With Deerfield's Sparkling Wine

Ice Sculpture

To enhance your reception, an ice sculpture can be arranged. Pricing begins at \$600 and is based on design.

Wedding Cake

Your custom wedding cake is included — with the option to select your cake from either of the following two bakeries:

Cannon's Bakery: 302.368.7900 | www.cannonscakes.com

Desserts by Dana: 302.721.5798 | www.dessertsbydana.com

Linen

Ivory floor-length table linens and napkins in your choice of color are provided. Upgraded linens, chair selections and chair covers are available upon request at an additional cost.

Overnight Accommodations (per availability)

Complimentary accommodations will be made for the Bride and Groom at the nearby Courtyard Newark at the University of Delaware. Complimentary shuttle service is available to all wedding guests staying at the hotel.

Golf

Four complimentary rounds of golf on Deerfield's championship course, valid anytime.

Complimentary Services

Personal Attendant for the Bridal Party

Professional Consultant to assist in the planning of every detail

Coat Room Attendant (seasonal)

Wedding Tastings

We host an incredible menu tasting several times a year. You will receive attendance for two guests at the tasting. Additional guests are \$30 per person, with a maximum of four additional guests.



Ceremony

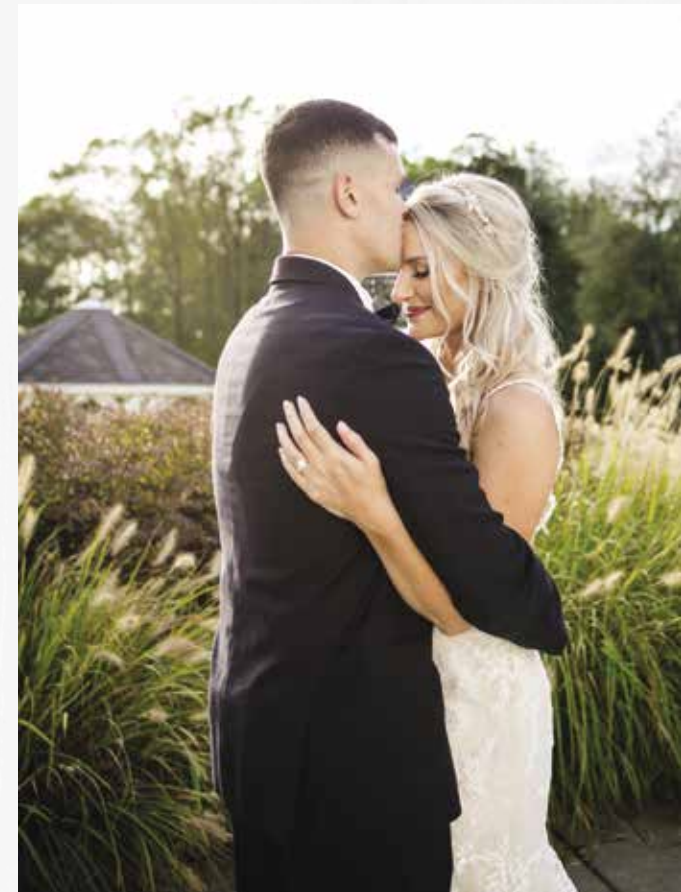
A ceremony fee of \$1,100 applies for ceremonies of 100 guests or fewer, and \$1,600 for ceremonies of more than 100 guests. Deerfield's Terrace, Lawn or Gazebo are the perfect locations to hold your Wedding Ceremony – each with a breathtaking view of the Golf Course and White Clay Creek State Park. Deerfield welcomes you to have photographs taken by the fountain (seasonally) or anywhere on our beautifully manicured grounds to capture priceless moments of your special day.

Deerfield provides a dressing room for the bridal party with light refreshments which will be served prior to your Ceremony. A glass of sparkling wine or mimosa will be offered to your guests at the conclusion of the Ceremony. A Ceremony Rehearsal will be scheduled a day or two prior to your celebration.



Booking Requirements

Minimum revenue requirements vary greatly based on the day of the week, time of year and daytime or evening wedding. Please consult your Wedding Sales Manager for the applicable revenue minimum on the date of your choice. Special pricing is available on select dates. A \$2,500 advance payment and signed contract must be received by Deerfield within fourteen days of the contract being issued, to secure the date. A deposit payment schedule will be designed with your Wedding Sales Manager based on revenue requirements & wedding date.





See A Deerfield Wedding In Action:

DeerfieldGolfClub.com/weddings
Facebook / Instagram — @deerfieldde

