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:

- Five hour Wedding Reception
- Cocktail reception to include one hour open bar with your choice of signature cocktail and butler-passed hot and cold hors d’œuvres and display stations
- Open bar
- Champagne toast
- Three-course dinner consisting of plated appetizer or salad plated/entrees and 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
- Glass of sparkling wine 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 guest room rates for wedding guests at our partner hotel
- Complimentary shuttle service to and from Deerfield for your guests from our preferred hotel
- Gift certificate for foursome of golf
- Dance floor
- Tea light candles
- Silver framed table numbers
- Deerfield signature charger plate (for weddings up to 200 guests)
THE GRAND PACKAGE
$ 104 Per Person

RECEPTION
Passed Hors d’oeuvres
(Four Selections)
Display Stations
(Two Selections)

DINNER
Plated Dinner
(Three Courses)
Soup or Salad
Dinner Entree
With Seasonal Accompaniments
Traditional Wedding Cake
Coffee Station

BAR
Four Hour House Bar
Selection of House Spirits, Red & White Wines
Domestic & Imported Beer, Soft Drinks
Sparkling Toast

THE SIGNATURE PACKAGE
$ 124 Per Person

RECEPTION
Passed Hors d’oeuvres
(Six Selections)
Display Stations
(Two Selections)

DINNER
Plated Dinner
(Three Courses)
Soup or Salad
Dinner Entree
With Seasonal Accompaniments
Traditional Wedding Cake
Cheesecake Martini Bar
Gourmet Coffee Station

BAR
Four Hour Deluxe Bar
Selection of Deluxe Spirits, Red & White Wines
Domestic & Imported Beer, Soft Drinks
Sparkling Toast

THE TIMELESS PACKAGE
$ 140 Per Person

RECEPTION
Passed Hors d’oeuvres
(Eight Selections)
Display Stations
(Three Selections)

DINNER
Plated Dinner
(Three Courses)
Soup or Salad
Dinner Entree
With Seasonal Accompaniments
Traditional Wedding Cake
Viennese Dessert Display
Gourmet Coffee Station

BAR
Four Hour Premium Bar
Selection of Premium Spirits, Red & White Wines
Domestic & Imported Beer, Soft Drinks
Sparkling Toast

*Service Charge Included in Package Pricing Noted Above
COLD HORS D’OEUVRES

• Curried Chicken served on Potato Crisp (GF)
• Tomato Bruschetta
• Fig and Goat Cheese Canape
• Ahi Tuna with Wasabi Cream and Pickled Ginger, Seaweed Cracker (add $2) (GF)
• Duck Confit served atop Crispy Wonton with Sweet Soy Glaze
• Smoked Salmon with Dill Cream Cheese, Belgian Endive (add $2)
• Filet of Beef au Poivre on Crostini with Creamy Horseradish (add $2)
• Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini
• Prosciutto and Melon (GF)
• Crab and Cucumber Salad topped with Wakami, Seaweed Cracker (GF)
• Smoked Chicken Salad in Endive Leaf (GF)
• Jumbo Shrimp with a Zesty Lime Cocktail Sauce (add $3) (GF)
• Crispy Spring Roll filled with Vegetables, Sesame Soy Sauce
• Sweet and Sour Meatball
• Local Mushroom Cap stuffed with Lump Crab Meat (GF)
• Local Mushroom Cap stuffed with Sausage and Broccoli Rabe (GF)
• Local Mushroom Cap stuffed with Spinach, Roasted Pepper and Boursin Cheese (GF)
• Fried Duck Ravioli with Hoisin
• Baked Brie and Raspberry in Phyllo Pastry (GF)

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

• 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 Gilled Dips (smoke free) with Assorted Breads (can be made GF)
• Caribbean Prawn, Black Pepper, Roasted Peppers, Smoked Salmon, Brie Cheese, Buffalo Chicken, Creole Bife
• Spinach and Artichoke Dip, Grilled Breads
• Assorted Sushi with Wasabi and Pickled Ginger (can be made GF or V)

HOT HORS D’OEUVRES
(add additional hors d'oeuvres to your package for $5 per item, per person)

• Crispy Spring Roll filled with Vegetables, Sesame Soy Sauce
• Sweet and Sour Meatball
• Local Mushroom Cap stuffed with Lump Crab Meat (GF)
• Local Mushroom Cap stuffed with Sausage and Broccoli Rabe (GF)
• Local Mushroom Cap stuffed with Spinach, Roasted Pepper and Boursin Cheese (GF)
• Fried Duck Ravioli with Hoisin
• Baked Brie and Raspberry in Phyllo Pastry
• Scallop wrapped in Hickory Bacon (GF)
• Pulled Pork Eggie’s Purse
• Turkey Potsticker with a Sweet and Sour Dipping Sauce

COCKTAIL HOUR ENHANCEMENT STATIONS

• Martini Mashed Potato Bar (GF) $8
• Sweet Potatoes and Butternut’s Yasmin Gold Potatoes, Cheddar Cheese, Baby Shrimp, Bacon Bits, Broccoli, Chipotle Pecans, Caramelized Onions served with Sour Cream, Butter Balls, Brown Sugar and Cinnamon
• Exotic Mushroom Risotto Station $10
• Shiitake, Portobello and White Button Mushrooms, Reggiano Cheese, Cream, Demi-Glace
• Pasta Station (V) can be made GF) $8
• Penne Pasta tossed in Olive Oil with Baby Spinach, Roasted Tomatoes, Garlic and Parmesan Cheese
• Mini Crab Cake Station (GF) $11
• Pan-seared, Roasted Red Pepper Coulis, Lemon Herb Buerre Blanc
• Carved Rack of New Zealand Lamb Chop Station (GF) $14
• Shalitons, Rosemary and Thyme served with Honey Thyme Glaze

HORS D’OEUVRES

• Baked Brie and Raspberry in Phyllo Pastry (GF)
• Pulled Pork Eggie’s Purse
• Turkey Potsticker with a Sweet and Sour Dipping Sauce
**APPETIZER COURSE**

(add pricing below if not included in package selected).

Select one of the following:

• Tri-colored Tortellini filled with Asiago Cheese, Vodka Blush Sauce (add $6) (V)
• Lobster Ravioli, Basil Pesto and Meyer Lemon Extra Virgin Olive Oil (add $10)
• Penne Pasta tossed in Olive Oil with Baby Arugula, Plum Tomatoes, Garlic and Parmesan Cheese (add $6) (V)
• Smoked Salmon with Capersberry Lemon Butter, Crostini (add $10)
• Three Jumbo Shrimp with a Zesty Cocktail Sauce (add $10) (GF)

**SOUP OR SALAD COURSE**

Select one of the following:

**SOUPS:**
• Deerfield’s Cream of Mushroom Soup (GF)
• Seafood Bisque
• Cream of Asparagus (GF)
• Italian Wedding Soup
• Roasted Tomato (GF, V)
• Minestrone
• Butternut Squash Bisque
• Onion Soup with Garlic Crouton and Shaved Pecorino

**SALADS:**
• Deerfield’s Mixed Greens Salad – Field Greens, Shredded Carrots, Sliced Cucumber, Tomatoes, Red Onion, House-made Herbed Croutons, House-made Balsamic Dressing (GF)
• Spinach Salad with Dried Cherries, Almonds, Grape Tomatoes, Chevre, House-made Lemon Herb Vinaigrette (GF, can be made V)
• Caesar Salad - Romaine, Herbed Croutons, Parmesan Cheese, House-made Caesar Dressing (can be made GF)
• Quinoa and Field Greens, Toasted Almonds, Dried Cranberries, House-made Champagne Vinaigrette (GF, V)
• Maple Walnut Salad – Field Greens, Red Onion, Strawberries, Grape Tomatoes, Gorgonzola, Candied Walnuts, House-made Maple Walnut Vinaigrette (GF, can be made V)
• Caprese Salad – Beefsteak Tomato, Buffalo Mozzarella, Basil, Balsamic Glaze (GF)
• Wedge Salad – Iceberg, Bacon, Red Onion, Tomato, Crumbled Gorgonzola, House-made Basil Vinaigrette (GF, can be made V)
ENTRÉE COURSE

• Deerfield’s Champagne Chicken – Shiitake Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Champagne Cream Sauce (GF)
• Chicken Marsala – Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace
• Santa Fe Chicken – Mosquito Rubbed Grilled Chicken, Sautéed Avocado, Tomatoes, Black Olives, Extra Virgin Olive Oil (GF)
• Chicken Prosciutto – Chicken Medallions, Prosciutto, Basil, Madeira Demi-Glace
• Chicken Roulade filled with Artichokes, Roasted Red Peppers and Spinach, Fontina Cheese Blush Sauce (GF)
• Chicken Imperial – Sautéed Chicken Breast topped with Lump Crab Imperial, Hollandaise (add $5) (GF)
• Pan Seared Crab Cakes, Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc (add $7) (GF)
• Grilled Mahi Mahi Fillet – Mango Pineapple Salsa (add $4) (GF)
• Grilled Salmon – Braised Leek Sauce and Roasted Grape Tomatoes (GF)
• Salmon Confetti – North Atlantic Salmon, Julienne Vegetables “Confetti”, Raspberry Vinaigrette (GF)
• Macadamia Nut Crusted Salmon – Lemon Beurre Blanc (GF)
• Citrus Salmon – Fresh Orange Juice, Balsamic Glaze, Marmalade, Touch of Cream (GF)
• Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta, Grilled Scallions (GF)

• Lobster Ravioli – Ricotta Cheese, Lobster, White Truffle Cream Sauce
• Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction (V) (GF)
• Filet Mignon wrapped in Applewood Smoked Bacon, topped with Aioli Sauce, Port Wine Demi-Glace (add $8)
• Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add $7) (GF)
• Kobe New York Strip Filet - Shallots, Madeira Demi-Glace (add $10)
• Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glaze
• Tuscan Pork Tenderloin –Brined Pork Tenderloin, Wild Mushrooms, Marsala Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add $18)
• Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace
• Grilled Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Pastificio Ravioli – Ricotta Cheese, Lobster, White Truffle Cream Sauce
• Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction (V) (GF)
• Filet Mignon wrapped in Applewood Smoked Bacon, topped with Aioli Sauce, Port Wine Demi-Glace (add $8)
• Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add $7) (GF)
• Kobe New York Strip Filet - Shallots, Madeira Demi-Glace (add $10)
• Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glaze
• Tuscan Pork Tenderloin –Brined Pork Tenderloin, Wild Mushrooms, Marsala Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add $18)
• Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace
• Grilled Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Pastificio Ravioli – Ricotta Cheese, Lobster, White Truffle Cream Sauce
• Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction (V) (GF)
• Filet Mignon wrapped in Applewood Smoked Bacon, topped with Aioli Sauce, Port Wine Demi-Glace (add $8)
• Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add $7) (GF)
• Kobe New York Strip Filet - Shallots, Madeira Demi-Glace (add $10)
• Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glaze
• Tuscan Pork Tenderloin –Brined Pork Tenderloin, Wild Mushrooms, Marsala Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add $18)
• Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace
• Grilled Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Pasta Americana – Ricotta Cheese, Lobster, White Truffle Cream Sauce
• Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction (V) (GF)
• Filet Mignon wrapped in Applewood Smoked Bacon, topped with Aioli Sauce, Port Wine Demi-Glace (add $8)
• Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add $7) (GF)
• Kobe New York Strip Filet - Shallots, Madeira Demi-Glace (add $10)
• Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glaze
• Tuscan Pork Tenderloin –Brined Pork Tenderloin, Wild Mushrooms, Marsala Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add $18)
• Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace
• Grilled Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Pasta Americana – Ricotta Cheese, Lobster, White Truffle Cream Sauce
• Vegetable Napoleon - Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction (V) (GF)
• Filet Mignon wrapped in Applewood Smoked Bacon, topped with Aioli Sauce, Port Wine Demi-Glace (add $8)
• Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add $7) (GF)
• Kobe New York Strip Filet - Shallots, Madeira Demi-Glace (add $10)
• Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi Glaze
• Tuscan Pork Tenderloin –Brined Pork Tenderloin, Wild Mushrooms, Marsala Demi-Glace (add $8)
• Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace (add $8)
• Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add $18)
• Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace
• Grilled Filet Mignon with Cabernet Demi-Glace served with Crab Cake (add $12)
• Pasta Americana – Ricotta Cheese, Lobster, White Truffle Cream Sauce

*Choice of three entrees may be offered at an additional charge of $4 per person (excludes Vegan & Vegetarian options)
PREMIUM BRANDS OPEN BAR
includes the following liquors and wines
• Liquor: Grey Goose Vodka, Ketel One Vodka, Seasonal Flavored Vodka, Tanqueray, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram’s V.O., Chivas Regal Scotch, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Black, Jack Daniels, Maker’s Mark, Hennessy, 1800 Tequila, Sauza Silver, Disaronno, Southern Comfort, Kahula, Peach Schnapps, Bailey’s Irish Cream, Grand Marnier

• Wines: Sterling Cabernet Sauvignon, Sterling Merlot, Sterling Pinot Noir, Sterling Chardonnay, Sterling Pinot Grigio, Kim Crawford Sauvignon Blanc, Beringer White Zinfandel, Cupcake Moscato D’Asti, Bouvet Brut Sparkling

DELUXE BRANDS OPEN BAR
includes the following liquors and wines
• 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, Amarone, Southern Comfort, Kahula, Peach Schnapps

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

HOUSE BRANDS OPEN BAR
includes the following liquors and wines
• Liquor: Svedka Vodka, Seasonal Flavored Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Seagram’s 7, Johnnie Walker Red, Jim Beam Bourbon, Cuervo Gold Tequila, Southern Comfort, Amarone, Peach Schnapps

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

BEER SELECTIONS
• Domestic Beer: Coors Light, Yuengling, Miller Lite, Budweiser, Bud Light, Michelob Ultra, O’Doul’s

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

• Premium Bar: Select any six beers from selections above

• Deluxe Bar: Select three domestic and three import/craft beers from selections above

• House Bar: Select two domestic and two import/craft beers from selections above

HARD SELTZER
• Vizzy Hard Seltzer (Assorted Flavors)

BAR UPGRADES
• Upgrade Your Bar Package from House Brands to Deluxe Brands - $5 Per Person

• Upgrade Your Bar Package from Deluxe Brands to Premium Brands - $6 Per Person

• Upgrade Your Bar Package from House Brands to Premium Brands - $7 Per Person

• Upgrade Your Bar Package from a 4 Hour Package to 5 Hour Package

House Brands - $5 Per Person

Deluxe Brands - $7 Per Person

Premium Brands - $9 Per Person

WEDDING TOAST
With Deerfield’s sparkling wine or Bouvet Brut sparkling wine

WINE SERVICE WITH DINNER
Red and white wine can be offered to your guests at the table for an additional $4 per person with house wines or $6 per person with premium wines

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

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 TASTING
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 $1100 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 maintained 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 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:
www.deerfieldgolfclub.com/weddings

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