DEERFIELD WEDDINGS

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.

Deerfield

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'oeuvres and display stations
- Open bar
- Sparkling Wine toast
- Three course dinner consisting of plated appetizer or salad, plated entrée, dessert options 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
- 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 king room for your wedding night at one of our partner hotels, with a special Honeymoon night amenity
- Special guestroom rates for wedding guests at one of our partner hotels
- Gift certificate for foursome of golf
- Dance floor
- Tea light candles
- Table numbers
- Deerfield charger plates (upgrades available)
- Floor length ivory linens and choice of napkin color

THE GRAND PACKAGE

$ 114 Per Person

RECEPTION
Passed Hors d'oeuvres
(Four Selections)

Display Stations
(Two Selections)

DINNER
Plated Dinner
(Three Courses)

Soup or Salad

Dinner Entrée
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

$ 134 Per Person

RECEPTION
Passed Hors d'oeuvres
(Six Selections)

Display Stations
(Two Selections)

DINNER
Plated Dinner
(Three Courses)

Soup or Salad

Dinner Entrée
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

$ 152 Per Person

RECEPTION
Passed Hors d'oeuvres
(Eight Selections)

Display Stations
(Three Selections)

DINNER
Plated Dinner
(Three Courses)

Soup, Appetizer or Salad

Dinner Entrée
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*

HORS D'OEUVRES

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 *(GF)*
- Filet of Beef au Poivre on Crostini with Creamy Horseradish *(add $3)*
- 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 $4) (GF)*

HOT HORS D'OEUVRES

(add additional hors d'oeuvres to your package for $4 per item, per person)

- Crispy Spring Roll filled with Vegetables, Sesame Soy Sauce
- Quinoa Zucchini Fritter with Red Pepper Coulis *(V)*
- 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)*
- Coney Island Dog
- Baked Brie and Raspberry in Phyllo Pastry
- Scallop wrapped in Hickory Bacon *(GF)*
- Edamame & Corn Quesadilla with Siracha Mayo
- Macaroni & Cheese Bite with Smokey Spicy Ketchup
- Beef Empanada
- Sesame Marinated Chicken Satay *(GF)*
- Sesame Marinated Beef Satay *(GF)*
- Coconut Shrimp with Sriracha Mayonnaise
- Butter Poached Lobster Skewer *(add $6)*
- Buffalo Chicken Bite with Blue Cheese
- Roast Pork, Sharp Provolone & Broccoli Rabe Spring Roll
- Grilled Cheese with Tomato
- Crab and Brie in Phyllo Cup, Toasted Almonds and Brown Sugar
- Crab Cake with Chipotle Remoulade *(add $4)*
- Assorted Flatbread Pizza
- Honey Thyme Glaze Grilled Lamb Chop *(add $6) (GF)*

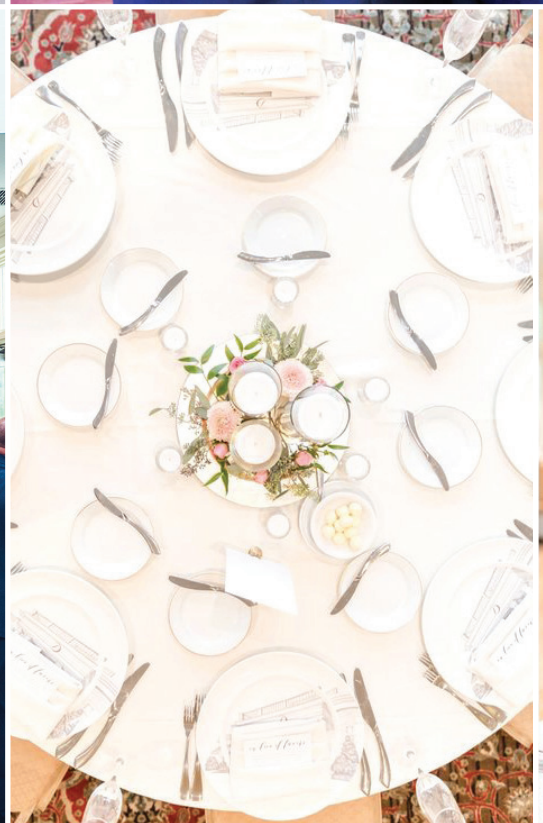
DISPLAY STATIONS

(add additional stations to your package for $8 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 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
- Assorted Sushi with Wasabi and Pickled Ginger (can be made GF or V) (if substituting a display add $12, if adding as an additional display add $18)
- Raw Bar – Shrimp Cocktail, Oysters, Clams, and Crab Claws (if substituting a display add $18, if adding as an additional display add $28) (GF)

COCKTAIL HOUR ENHANCEMENT STATIONS

- Martini Mashed Potato Bar *(GF) $10*
  Sweet Potatoes and Buttermilk Yukon 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 (substitute Lobster Ravioli $12)
- Mini Crab Cake Station *(GF) $14*
  Pan-seared, Roasted Red Pepper Coulis, Lemon Herb Beurre Blanc
- Carved Rack of New Zealand Lamb Chop Station *(GF) $16*
  Shallots, Rosemary and Thyme served with Honey Thyme Glaze



PLATED DINNER SELECTIONS

APPETIZER COURSE *(optional)*

(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 Caperberry Lemon Butter, Crostini *(add $10)*
- Three Jumbo Shrimp with a Zesty Cocktail Sauce *(add $12) (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 *(can be made GF, V)*
- 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

select one or two entrees (in addition to a Vegetarian option which is always available)
**final guaranteed guest counts to be provided 72 hours in advance of wedding*

- 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 – Mesquite 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 $6) (GF)*
- Pan Seared Crab Cakes, Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc *(add $8) (GF)*
- Grilled Mahi Mahi Fillet – topped with Fresh Mango Pineapple Salsa *(add $6)*
- Flounder Roulade – Crab Imperial filled Flounder Fillet wrapped in Smoked Salmon, Cracked Pepper Beurre Blanc *(add $6) (GF)*
- Tuscan Flounder – Sun-Dried Tomatoes, Spinach, Artichokes, Basil Olive Oil *(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 served with Lemon Beurre Blanc *(GF)*
- Citrus Salmon – Fresh Orange Juice, Balsamic Glaze, Marmalade and a 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 Alouette, Port Wine Demi-Glace *(add $9)*
- Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit *(add $8) (GF)*
- Kobe New York Strip Filet – Shallots, Madeira Demi-Glace *(add $12)*
- Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi-Glaze
- Rack of Spring Lamb – Herb and Mustard Crusted with a Cabernet Demi *(add $14)*
- Veal Marsala – Veal Medallions, Wild Mushrooms, Marsala Demi-Glace *(add $10)*
- Veal Saltimbocca – Prosciutto, Sage, Roasted Tomato Demi-Glace *(add $10)*
- Filet Mignon with Cabernet Demi-Glace served with Crab Cake *(add $14)*
- Surf & Turf – Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon *(add $20)*

All Entrees served with your choice of Potato or Rice (selected at the tasting) and Chef's selection of Fresh Seasonal Vegetables

**Choice of three entrees may be offered at an additional charge of $4 per person (excludes Vegan & Vegetarian options)*

CHILDREN'S MENU

(children under 12 years of age / menu is flexible)

- First Course: Fresh Fruit
- Entrée: Chicken Tenders, French Fries, Applesauce
- Dessert: Wedding Cake

$45

VENDOR MEAL

- Chef's Choice of Entrée

$36

PLATED DESSERTS *(optional)*

select one – add $6

- Strawberry Shortcake
- Triple Chocolate Mousse
- Vanilla Napoleon
- Fresh Seasonal Berries with Frangelica Sabayon (can be made V)
- Crème Brûlée (GF)
- Tiramisu
- Warm Apple Crisp – Baked Apples, Brown Sugar Crust, Caramel
- Trio of Miniature Desserts

DESSERT STATIONS

- Ice Cream served with Wedding Cake (add $5) (GF)
- Viennese Dessert Table – elaborate display of Mini Bite-size Desserts, Individual-size Desserts and Sliced Whole Cakes (add $9 if not included in package selected)
- 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)

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 if not included in package selected)*

BAR PACKAGES

**includes signature drinks (optional)*

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, Kahlua, Peach Schnapps, Baileys Irish Cream, Grand Marnier

• Wines: Hayes Ranch Cabernet Sauvignon, Hayes Ranch Merlot, Hayes Ranch Red Blend, Hayes Ranch Chardonnay, Hayes Ranch Pinot Grigio, Hayes Ranch Rosé, Hayes Ranch Sauvignon Blanc, Gruet 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, Amaretto, Southern Comfort, Kahlua, Peach Schnapps

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

HOUSE BRANDS OPEN BAR

includes the following liquors and wines

• Liquor: Steel Blu Vodka, Seasonal Flavored Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Seagram's 7, Johnnie Walker Red, Jim Beam Bourbon, Cuervo Gold Tequila, Southern Comfort, Amaretto, Peach Schnapps

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

BEER SELECTIONS

- Domestic Beer: Coors Light, Yuengling, Miller Lite, Budweiser, Bud Light, Michelob Ultra, O'Douls
- Imported/Craft Beer: Stella Artois, Heineken, Blue Moon, Victory (Seasonal), Dogfish Head 60 Minute IPA, Corona, Lagunitas IPA
- Premium Bar: Select any six beers from selections above
- Deluxe Bar: Select three domestic and three imported/craft beers from selections above
- House Bar: Select two domestic and two imported/craft beers from selections above

HARD SELTZER

- Vizzy Hard Seltzer (Assorted Flavors)

BAR UPGRADES

- Upgrade Your Bar Package from House Brands to Deluxe Brands - *$6 Per Person*
- Upgrade Your Bar Package from Deluxe Brands to Premium Brands - *$8 Per Person*
- Upgrade Your Bar Package from House Brands to Premium Brands - *$10 Per Person*

- Upgrade Your Bar Package from a 4 Hour Package to 5 Hour Package
  House Brands - $6 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 $6 per person with house wines or $8 per person with premium wines

ICE SCULPTURE

To enhance your reception, a customizable ice sculpture can be arranged. Pricing begins at $625 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:

- Bing's Bakery: 302.737.5310 www.bingsbakery.com
- Desserts by Dana: 302.721.5798 www.dessertsbydana.com

LINEN

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

OVERNIGHT ACCOMMODATIONS *(per availability)*

A block of rooms can be secured for your wedding at either of the following hotels at a reduced rate:

- Courtyard Newark at the University of Delaware 302.737.0900
- Springhill Suites by Marriott Newark Downtown 302.273.1000

Complimentary accommodations will be made for the Bride & Groom at the hotel you chose for your room block.

GOLF

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

COMPLIMENTARY SERVICES

- Professional Consultant to assist in the planning of every detail
- Day of Coordinator for Ceremony and Reception
- Personal Attendant for the Bridal Party
- Coat Room Attendant *(seasonal)*

WEDDING TASTING

We host an incredible menu tasting several times a year. You will recieve 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 99 guests or fewer, and $1,600 for ceremonies of 100 - 179 guests. For ceremonies of 180 or more guests a ceremony fee of $2,200 is applicable.

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 will be offered to your guests at the conclusion of the Ceremony. A Ceremony Rehearsal with a Deerfield Wedding Coordinator 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.

Package Pricing confirmed through December 31, 2023.
Menu prices for specific items may increase based on current market pricing.

SEE A DEERFIELD WEDDING IN ACTION:

www.deerfieldweddings.com

Facebook / Instagram - @deerfieldde

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