



Congratulations on your recent engagement! We are honored that you are considering Whitetail Ridge Golf Club for your upcoming wedding reception.

We are pleased to offer you the finest in amenities, service, and cuisine.

Whitetail Ridge Golf Club offers you the unique opportunity to host your reception in our magnificent ballroom, overlooking our premier golf course and surrounding pristine countryside.

The dramatic windows along with the elegant chandeliers, accented in neutral décor provide the ideal setting for the perfect reception.

The outside veranda offers a picturesque setting for your wedding ceremony and provides a magnificent backdrop for your bridal party portrait.

Whitetail Ridge Golf Club provides a first class facility, service and the ultimate in professionalism from our highly skilled staff.

Our Chef will be happy to design a personalized menu to create a truly memorable experience.

Please contact Event Sales Coordinator Ashley Johnson for an individual tour of our exquisite facilities.

630.882.8988 ext. 2 or [ajohnson@arcisgolf.com](mailto:ajohnson@arcisgolf.com)

# 2021 RECEPTION PACKAGES

## ~Silver Package~

Four and one half hour Reception Package Including:  
Three Hour House Brand Bar  
Domestic Cheese, Cracker, and Vegetable Display  
Sparkling Wine Toast for Head Table  
Three Course Gourmet Plated Dinner, Dinner Buffet, or Family Style Meal  
Complimentary Cutting and Service of your Wedding Cake  
Coffee Station  
Ivory Linens  
Choice of Napkin Color  
Mahogany Chiavari Chairs  
Centerpieces of Round Mirrors and Votive Candles

## ~Gold Package~

\*\*Five and one half hour Reception Package Including:  
\*\*Four Hour Standard Bar  
\*\*Your Choice of Three Hors d'oeuvres Passed Butler Style  
Domestic Cheese, Cracker, and Vegetable Display  
\*\*Sparkling Wine Toast for All Guests  
Three Course Gourmet Plated Dinner, Dinner Buffet, or Family Style Meal  
Complimentary Cutting and Service of your Wedding Cake  
\*\*Cocktail Service during Dinner for Head Table  
\*\*Wine Service with Dinner  
Coffee Station  
Ivory Linens  
Choice of Napkin Color  
Mahogany Chiavari Chairs  
Centerpieces of Round Mirrors and Votive Candles

## ~Platinum Package~

\*\*Six hour Reception Package Including:  
\*\*Five Hour Premium Bar  
\*\*Your Choice of Four Hors d'oeuvres Passed Butler Style  
Domestic Cheese, Cracker, and Vegetable Display  
\*\*Sparkling Wine Passed Butler Style upon Guest Arrival  
\*\*Four Course Gourmet Plated Dinner, Dinner Buffet, or Family Style Meal  
Complimentary Cutting and Service of your Wedding Cake  
Sparkling Wine Toast for All Guests  
\*\*Cocktail Service during Dinner for Head & Two Honor Tables  
Wine Service with Dinner  
Mahogany Chiavari Chairs  
\*\*Lighted Barn Door Backdrop  
Coffee Station  
\*\*Ivory Floor Length Linens  
Choice of Napkin Color  
Centerpieces of Round Mirrors and Votive Candles

\*\*Denotes Upgrades Included with Package  
Whitetail Ridge Golf Club is Pleased to Offer a \$4.00 Per Person Discount for Friday Evening Receptions and a \$6.00 Per Person Discount for Sunday Receptions on the Gold and Platinum Packages  
Discounts Not Applicable on Holiday Weekends  
All Prices and Menu Items Subject to Change  
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## **BUFFET PACKAGES**

(Silver/Gold/Platinum)

Choice of Plated Salad or Soup  
(Platinum Package includes both or One & Late Night Snack)  
Rolls and Butter

### **~ Choice of Two Entrees ~**

Chicken Marsala  
Tuscan Chicken  
Chicken Dijon  
Chicken Sofrito  
Glazed Ham with Honey & Brown Sugar  
Sesame Seared Salmon  
Roasted Sirloin of Beef with Au Jus  
Bourbon Glazed Pork Loin  
Chef Carved Prime Rib (add \$6.00 per person)  
Filet Medallions (add \$7.00 per person)

### **~Choice of One Pasta~**

Baked Penne  
Penne Pasta with Vodka Cream Sauce  
Herb Infused Olive Oil Pasta Primavera

### **~Choice of One Starch~**

Baked Potato with Butter and Sour Cream  
Wild Rice Pilaf  
Loaded Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Au Gratin Potatoes  
Champagne Mashed Potatoes

### **~ Choice of One Vegetable ~**

Seasonal Vegetable Medley  
Green Beans Almondine  
Buttered Corn  
Honey Glazed Carrots

*Additional Entree Selection- \$4.00 per person*

*Additional Starch Selection- \$2.00 per person*

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## **PLATED MENU SELECTIONS**

Silver/Gold/Platinum

Entrées Include Warm Rolls and Butter  
Choice of Soup or Salad  
(Platinum Package includes both or One & Late Night Snack)  
Choice of Potato  
Choice of Vegetable

### **~Chicken Marsala~**

Paired with your choice of sauce: Marsala, Tuscan, or Piccata

### **~Chicken Bruschetta~**

Lightly floured chicken breast topped with a white wine bruschetta reduction and parmesan cheese

### **~Chicken Dijon~**

Chicken breast topped with herb bread crumbs and a Dijon mustard sauce

### **~Chicken Sofrito~**

Baked, Italian breaded chicken breast, served on top of diced tomatoes, peppers, and garlic, topped with fresh mozzarella

### **~Sesame Seared Salmon~**

Pan seared salmon with a ginger teriyaki glaze served with vegetable wild rice

### **~Bourbon Glazed Pork Loin~**

Thick grilled pork loin with a bourbon glaze, accompanied by herb roasted potatoes

### **~New York Strip~**

Ten oz. center cut New York strip complimented with merlot demi-glaze

### **~Filet Mignon~**

Eight oz. pepper seared filet complimented with garlic chive steak butter

### **~Whitetail Ridge Duet~**

Five oz. filet mignon paired with your choice of chicken entree

### **~Surf and Turf~**

Five oz. filet mignon paired with your choice of salmon or shrimp and choice of potato

*Split Entrees are Subject to a \$2.00 Per Person Surcharge.*

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**FAMILY STYLE**  
(Silver/Gold/Platinum)

Choice of Soup or Salad  
(Platinum Package includes both or One & Late Night Snack)

Choice of Two Entrees

Choice of Two Starches  
\*\*May choose 1 meatless pasta

Choice of Vegetable

**~ Entrees ~**

Chicken Marsala

Tuscan Chicken

Chicken Dijon

Chicken Sofrito

Roast Sirloin of Beef with Au Jus

Italian Sausage and Peppers with Mostaccioli

Bourbon Glazed Pork Loin

Honey Glazed Ham

## **PACKAGE SELECTIONS**

### **~ Soup Selections ~**

Cream of Potato  
Broccoli & Cheese  
Minestrone  
Cream of Chicken with Wild Rice  
Roasted Garlic Sun Dried Tomato

### **~ Salad Selections ~**

Garden Salad with Choice of Two Dressings  
Classic Caesar Salad  
Spinach Salad  
Strawberries, Slivered Almonds, Raspberry Vinaigrette Dressing  
Whitetail Salad  
Mixed Greens, Dried Cranberries, Crumbled Bleu Cheese,  
Drizzled with Balsamic Vinaigrette, topped with Candied Walnuts

### **~ Starch Selections ~**

Baked Potato with Butter and Sour Cream  
Wild Rice Pilaf  
Loaded Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Au Gratin Potatoes  
Champagne Mashed Potatoes

### **~ Vegetable Selection ~**

Seasonal Vegetable Medley  
Green Beans Almondine  
Buttered Corn  
Honey Glazed Carrots

### **~ Vegetarian Options ~**

Quinoa Stuffed Pepper  
Eggplant Parmesan  
Pasta Primavera  
Portabella Mushroom

### **~ Children's Meal ~**

(2-10 years of age)

Chicken Fingers, Macaroni & Cheese, and Potato Smiley Fries  
\$22.99 per person

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**~ COLD HORS D'OEUVRES ~**

Smoked Salmon Canapés  
Tomato Bruschetta  
Shrimp Crostini

**~ HOT HORS D'OEUVRES ~**

Crab Rangoons  
BBQ Meatballs  
Spinach Pesto Puffs  
Vegetable Spring Rolls  
Shrimp and Pork Egg Rolls  
Sausage Stuffed Mushroom Caps  
Chicken Quesadillas  
Coconut Chicken  
Reuben Spring Rolls  
Beef or Chicken Satay  
Parmesan Artichoke Hearts  
Avocado Spring Rolls  
Sriracha Chicken Meatballs  
Candied Apple Pork Belly  
Truffle Mushroom Risotto

**~ UPGRADED HORS D'OEUVRES ~**

Miniature Beef Wellington  
\$2.25 per person

Miniature Crab Cakes  
\$3.00 per person

Bacon Wrapped Scallops  
\$2.50 per person

Shrimp Cocktail  
\$2.75 per person

## **WINE LIST AND COCKTAIL SERVICE**

### **~House Brand Bar~**

Choice of Miller Lite or Bud Light Draft Beer  
House Wine  
House Vodka, Gin, Rum, Tequila, and Whiskey

### **~Standard Brand Bar~**

Choice of Miller Lite or Bud Light Draft Beer  
Choice of Two Domestic Bottled Beers  
House Brand Liquor plus:  
Smirnoff, Gordon's Gin, Bacardi, Captain Morgan, Jose Cuervo Tequila, Jim Beam, Seagram's 7,  
Southern Comfort, and J&B Scotch

### **~Premium Brand Bar~**

Choice of Miller Lite or Bud Light Draft Beer  
Choice of Two Domestic Bottled Beers & One Premium Bottled Beer,  
House & Standard Brand Bar plus:  
Tito's, Tanqueray, Malibu Rum, Jack Daniels, Dewar's, Seagram's VO, and Makers Mark

### **~Included in Gold & Platinum Packages~**

Bailey's Irish Cream, Amaretto, Brandy,  
Peach Schnapps, Kahlua, Triple Sec,  
Sweet and Dry Vermouth

### **~Sparkling Wine~**

Wycliff Brut

### **~House Wine Selections~**

Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Grigio  
White Zinfandel

\*Premium Wines Available at an Additional Cost\*

### **~Domestic Bottled Beer~**

Miller Lite  
Miller Genuine Draft  
Budweiser  
Bud Light  
Coors Light

### **~Premium Bottled Beer~**

Heineken  
Amstel Light  
Corona  
Corona Light

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## DESSERT SELECTIONS

### ~Ice Cream~

Vanilla  
Chocolate  
Chef's Choice Sorbet  
\$2.00 per person

### ~Cookies~

Variety of Cookies Displayed for a  
Late Night Snack  
\$3.00 per person

### ~Sweet & Fruit Table~

Miniature Pastries and Bars  
Cookies  
Fresh Seasonal Fruits  
\$7.00 per person  
*Add Chocolate Fountain \$4.00 per  
person*

### ~Chocolate Fountain~

Milk & White Chocolate Fountains  
Accompanied by:  
  
Pretzel Rods  
Marshmallows  
Pound Cake  
Oreos  
Strawberries  
Rice Krispie Treats  
\$7.00 per person

*We will be happy to set up and service any sweet table provided by a  
Licensed and Professional Bakery  
\$1.00 per person*

## LATE NIGHT SNACK OPTIONS

*Served 1.5 Hours before end of Reception*

### ~Traditional~

Pizza Squares & BBQ Meatballs  
\$4.00 per person  
(Included in Platinum Package)

### ~Ballpark~

Hotdogs & Tater Tots  
\$5.00 per person

### ~Fiesta~

Cheese Quesadillas, Beef Nacho Bar  
\$5.00 per person

### ~All American~

Burger Sliders with Condiments  
\$5.00 per person

## ADDITIONAL UPGRADES

### ~Chair Covers~

Choice of Color  
\$5.00 per Chair

### ~Table Runners~

Choice of Color  
\$5.00 per Runner

### ~Table Overlays~

Choice of Color and Design  
\$14.00-\$20.00 per Overlay

### ~Gold Chargers~

\$1.50 per Charger

### ~Floor Length Linens~

Start at:  
\$10.00 per Table

### ~Ivory Chiffon Backdrop~

\$250.00 Fee

### ~Uplighting~

\$150.00 Fee (6 lights)

### ~Chiavari Chairs~

\$9.00 per chair

*\*\*Looking for a private space for your cocktail hour? Ask about renting out our restaurant area to make your wedding complete!*

## WEDDING CEREMONY

### ~Patio Ceremony~

Seats up to 140 Guests  
White Trellis and Chairs  
Small Table with Linen for Unity Candle or Unity Sand  
Ceremony Rehearsal  
Personal Wedding Consultant Day of Ceremony  
Use of Private Bridal Room

\$750.00 Fee

### ~Driving Range Ceremony~

Seats up to 350 Guests  
White Trellis and Chairs  
Small Table with Linen for Unity Candle or Unity Sand  
Ceremony Rehearsal  
Personal Wedding Consultant Day of Ceremony  
Use of Private Bridal Room

\$1450.00 Fee

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