



THE BEST PARTY OF YOUR LIFE

Deercreek Country Club





WELCOME TO DEERCREEK

Your Happily Ever After Starts Here

Rich in history and prestige, **Deercreek Country Club** is a hidden gem for a picture-perfect wedding celebration. Encircled by a picturesque 18-hole golf course, the colonial-style clubhouse is a warm and inviting setting for Jacksonville weddings and wedding receptions. Our banquet rooms offer a **traditional and open** setting overlooking the golf course – a beautiful and intimate setting for your wedding ceremony or wedding reception.

Our special events team is dedicated to making sure you enjoy the **wedding of your dreams**; a day of love, family and joy. Our celebrations are as varied as the couples who say **"I do."** Deercreek is happy to accommodate all of your wedding needs, whether they be a grand reception, exceptional rehearsal dinner, intimate ceremony, groomsmen golf tournament or a honeymoon send-off brunch. We are honored to provide you with our **award-winning service** to ensure that you and your guests enjoy the time of your lives at a truly spectacular event.



INCLUSIVE SERVICES

\$1500 | Ceremony Setting

Our team is excited to be a part of your important day and looks forward to ensuring your once in a lifetime event is what you dreamed it would be. Picture-perfect with up to 150 elegant white garden chairs, we've got you covered. Our Private Events Director will be on-site all day to ensure your wedding is seamless.

Our all-inclusive ceremony includes:

- A beautiful outdoor garden ceremony pergola and brick paved pathway, manicured lake and preserve views.
- White resin ceremony chairs (up to 150)
- 30 minutes of ceremony time and one hour of ceremony rehearsal time.
- A Private Events Director will work with you the entire day and coordinate the services at Deercreek Country Club.



Kathy Sargent

Director of Catering and Event Sales
ksargent@heritagegolfgroup.com



INCLUSIVE SERVICES

\$1,500 | Indoor Private Event Space Rental Fee

\$2,000 | Outdoor Private Event Space Rental

Distinctive. Unique. Bold. Intentional. Weddings come in many shapes and sizes these days, ranging from intimate elopements to extravagant parties. We know the style of the wedding is a reflection of the bride's personality and we can't wait to help you plan the reception of your dreams.

All food and beverage is to be provided by Deercreek Country Club with the exception of your wedding cake. Minimums vary based on event space requested. Your Private Events Director can provide the minimums upon request.

Our all inclusive reception package includes

- Complimentary menu tasting for two.
- Black Chiavari chairs (up to 150)
- A choice of white or ivory table linens, and an array of napkin colors to choose from
- 12 x 12 dance floor.
- Cake cutting and service.
- Four hours of exclusive event time, and set-up two hours prior for you and your vendors.
- Bridal Ready Room is included four hours prior to ceremony start time.



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BEYOND THE AISLE

Options priced per person.

Brunch Wedding | \$65

The Brunch Wedding includes a preset tossed house salad with mixed greens, cucumbers, grape tomatoes, carrots, croutons and balsamic vinaigrette.

A variety of muffins, biscuits & jams, assorted pastries, and seasonal fresh fruit. Your choice of applewood smoked bacon or sausage, brioche French toast, choice of warm quiche – florentine, quiche lorraine, or egg white quiche with red peppers.

Fried chicken and waffles with maple butter, and chef-attended carved turkey or ham.

Specialty Add Ons

Breakfast Tacos | \$14

Two eggs, cheese and chorizo rolled in flour tortillas, served with breakfast potatoes and red and green peppers. Accompanied by family-style guacamole, sour cream and salsa.

Omelette Station | \$16

Complete with eggs, bacon, tomato, onions, mushrooms, peppers, shredded cheese, salsa and sour cream.

Smoked Salmon Platter | \$21

Complete with capers, sliced red onions, cucumbers, cream cheese spread, fresh dill, and toasted crostinis.



CLASSIC THEMED BUFFETS

Choice of one buffet menu. 50 person minimum.

Chef Attendant required • \$100

MEDITERRANEAN | \$50

- Greek salad with marinated cucumber, red onion, tomato and feta
- Roasted red pepper and sesame hummus with assorted vegetables and pita chips
- Seared salmon with lemon butter sauce and tomato bruschetta relish
- Grilled chicken breast with red pepper and tomato puttanesca
- Roasted garlic mashed potatoes
- Glazed baby carrots and haricot verts

KEY WEST FEAST | \$54

- Tomato, hearts of palm and red onion salad with mango vinaigrette
- Beer boiled peel-and-eat shrimp
- Grilled garlic, lime and cilantro-marinated striploin medallions with basil chimichurri butter
- Macadamia nut-crusted gulf white fish with orange butter sauce and mango salsa
- Jerk-marinated chicken breast with nutmeg-roasted tomato jus
- Sofrito scented black bean and saffron rice
- Mixed vegetable blend with roasted garlic butter

THE TUSCAN | \$56

- Italian Antipasto Display with marinated olives, cured meats, cheeses and assorted vegetables
- Broccoli slaw with creamy vinaigrette
- Seared chicken breast with charred lemon and tomato butter sauce
- Grilled salmon with lemon butter and tomato-olive caponata
- Tuscan roasted sirloin with spinach and roasted red peppers with parmesan
- Demi glace baked corkscrew pasta with wild mushroom cream sauce
- Sautéed broccoli and roasted peppers in olive oil and garlic with pecorino cheese



SIGNATURE DINNER OPTIONS

Choose one salad, and one entree for the entire group. Menu includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.

SIGNATURE SALADS

360 Salad

Arugula Salad, Candied Nuts, Blue Cheese, Grape Tomatoes, Champagne Vinaigrette

Traditional Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

House Salad

Seasonal Baby Greens, Carrots, Tomatoes & Cucumber, Balsamic Vinaigrette or Ranch Dressing

Caprese Salad

Local Tomato, Soft Mozzarella, Pesto Vinaigrette, Cracked Pepper



SIGNATURE ENTREES

Caribbean Red Snapper | \$60

Asparagus, Garlic, Whipped Potatoes, Pineapple Chow Chow

Grilled Salmon with Caponata | \$50

Green Beans and Garlic Whipped Potatoes

Marinated Flat Iron Steak | \$55

Vegetable Medley, Garlic Roasted Fingerling Potatoes, Cilantro Chimichurri Sauce

Sliced 12 oz Ribeye | \$60

Green Beans, Garlic Roasted Fingerling Potatoes With a Port Wine Jus and Creamy Horseradish Sauce

Seared Chicken | \$48

Vegetable Medley, Rice Pilaf, with a Wild Mushroom Marsala Cream Sauce

SIGNATURE DINNER *cont.*

Choose one salad, and one entree, for the entire group. Menu includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.

DUO ENTREES

Petit Filet & Grilled Shrimp | \$70

Asparagus, Whipped Garlic Potato

Herb Grilled Chicken & Crab Cake | \$65

Seasonal Vegetables, Lemon-Herb Butter

Pan Seared Salmon & Shrimp | \$60

Butternut Squash Puree, Green Beans

Petit Filet & Crab Cake | \$75

Chefs Seasonal Vegetables, Lemon-Herb Butter.





RECEPTION STATIONS

\$100 Chef Attendant required per station, minimum of 25 guests, Each station is priced per person.

Sliders Station | \$20

(Choice of Two)

Miniature Black Angus – Redneck Cheddar, Truffle Aioli, Spicy Pickle

Jerk Grilled Chicken – Slaw, Red Pepper Aioli

Fried Green Tomatoes – Buttermilk Coleslaw, Pickled Jalapeno

Choice of French Fries or Sweet Potato Fries with Regular & Spicy Ketchup

Street Taco Station | \$25

Mini Salads of Hearty Greens, Roasted Peppers, Black Beans and Citrus Dressing Achote

Choice of: Shredded Chicken, Ropa Vieja Beef and Blackened Fish Mini Corn Tortillas,

Pico de Gallo and Queso Spanish Rice, Beans,

Fire-Roasted Salsa and Green Chili-Tomatillo Salsa

Mac & Cheese Station | \$18

Spicy Chicken, Orecchiette Pasta, Cheddar Cream Sauce, Sun-Dried Tomato Chutney, Bacon and Corn Relish, Mushroom Salad, Pablano & Ham Ragu

Shrimp & Grits Station | \$23

Greenway Cheddar Grits, Blackened Shrimp, Chorizo, Pesto, Roasted Pepper Salad, Corn and Bacon Relish

Pasta Toss Station | \$22

Penne Pasta, Bowtie Pasta, Roasted Tomato Ragu, Parmesan Cream Sauce, Grilled Chicken, Vegetable Medley, Garlic Bread

BUTCHER BLOCK

\$100 Chef Attendant Required. Each Station is priced Per Person.

Serves 20 - 25 Guests.

Stations include silver dollar rolls and condiments.

Garlic Crusted Prime Rib Served W Horseradish and Au Jus | \$14

Creamy Horseradish Sauce, Shallot Mustard Sauce

Maple Glazed Ham | \$11

Grandma's Rasin Sauce and Horseradish Dijon Mustard

Bistro Tenderloin | \$21

Mushroom Demi Horseradish

Texas Brisket | \$15

Mustard Rubbed Brisket



HORS D'OEUVRES SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.

COLD SELECTIONS

Antipasto Bites | \$5

Assorted Tea Sandwiches | \$ 5

BLT Nacho with Chipotle Cream | \$5

Caprese Bites | \$5

Smoked Salmon Mousse Crostini | \$5

Tomato Basil Bruschetta | \$5

Goat Cheese & Candied Pecan on Crostini | \$5

Cilantro Lime Shrimp Ceviche | \$6



HOT SELECTIONS

Miniature Crab Cakes | \$7

Chicken Empanada, Cilantro Cream | \$5

Chicken-Stuffed, Bacon-Wrapped Jalapeno Bites | \$5

Spring Roll with Chili Sauce | \$5

Grilled Teriyaki Beef Skewer | \$6

Coconut Shrimp. Ginger Sauce | \$6

Sweet & Sour Meatball | \$5

Andouille Sausage Wrapped in Puff Pastry | \$5

Raspberry Almond Baked Brie | \$5

Petite Beef Wellingtons | \$6

Spanakopita | \$5

Cajun Panko-Encrusted Grouper Bites | \$8

Bacon-Wrapped Scallops | \$9



GOURMET DISPLAYS

Minimum of 25 guests per display. Priced per person.

Charcuterie Board | \$18

Thinly Sliced Italian Cured Meats, Imported Cheeses, Marinated Mushrooms, Olives, Peppers, Pickled Vegetables

Cheese Board | \$14

Local Cheeses, Gourmet Crackers, Artisan Breads, Dried Fruit, Grapes, Nuts

Farm Vegetable Crudites | \$14

Buttermilk Herb Dip, Honey Balsamic Vinaigrette, Blue Cheese

Chips & Dip Display | \$13

Chili Con Queso, Spinach Artichoke Dip, Salsa, Guacamole, Tomatillo Salsa, Tortilla Chips, Root Chips, Pita Chips

Mediterranean Bar | \$18

Basil Pesto Hummus, Grilled Flatbread, Toasted Pine Nuts, Classic Spanakopita, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Bocconcini Mozzarella, Lavosh

LATE NIGHT BITES

*Minimum of 50 pieces per selection. Priced per piece.
Passed during the last hour of your reception.*

STATIONS

Mini Cheeseburger Sliders \$7

Short Rib and Fontina Panini \$5

Mini Pork Tacos \$5

Chef's Flatbread \$5

Bacon & Cheddar Biscuit Breakfast \$5

Sausage and Cheddar Slider \$5





BEVERAGE PACKAGES

Host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$6.00 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Deercreek Country Club.

CASH BAR

Each cash bar requires \$150 Bartender Fee per bar. All beverages consumed will be charged to the individual guests. **Credit Cards Only - prices subject to change.*

Soda: \$3.50	Domestic Beer: \$6	Imported Beer: \$7	House Wine: \$7	Premium Wine: \$9
Tier 1 Liquor: \$8		Tier 2 Liquor: \$10		Tier 3 Liquor: \$12

BEER & WINE HOSTED BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wines

2 Hours: \$20 3 Hours: \$26 4 Hours: \$32

Domestic Beers: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Specialty & Imported Beer: Blue Moon, Corona, Molson, Heineken, & Stella

Wine: Woodbridge Chardonnay, Cabernet Sauvignon, Pinot Grigio, & Pinot Noir. J Roget Sparkling Wine

HOUSE BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wines, Liquor

2 Hours: \$25 3 Hours: \$30 4 Hours: \$35

Domestic Beers: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Specialty & Imported Beer: Blue Moon, Corona, Molson, Heineken, & Stella

Wine: Woodbridge Chardonnay, Cabernet Sauvignon, Pinot Grigio, & Pinot Noir. J Roget Sparkling Wine

Liquor: SVEDKA Flavored Vodka, American Distillers Gin, Bourbon, Whiskey, Scotch, & Rum. Torrada Tequila, Includes Sodas, Mixers & Garnishes.



BEVERAGE PACKAGES *cont.*

CALL BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wines, Liquor

2 Hours: \$30 3 Hours: \$40 4 Hours: \$45

Domestic Beers: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Specialty & Imported Beer: Blue Moon, Corona, Molson, Heineken, & Stella

Wine: Woodbridge Chardonnay, Cabernet Sauvignon, Pinot Grigio, & Pinot Noir. J Roget Sparkling Wine. Chateau Ste. Michelle Reisling, Voga Moscato, La Marca Prosecco.

Liquor: Tito's Vodka, Absolut Flavored Vodka, Tanqueray Gin, Jim Beam White, Jack Daniel's, J&B, Captain Morgan Spiced Rum, Bacardi Rum, Malibu, Myers Dark, Kahlua, & Milagro Tequila .

Includes Sodas, Mixers & Garnishes

PREMIUM BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wines, Liquor

2 Hours: \$35 3 Hours: \$45 4 Hours: \$55

Domestic Beers: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Specialty & Imported Beer: Blue Moon, Corona, Molson, Heineken, & Stella

Wine: Woodbridge Chardonnay, Cabernet Sauvignon, Pinot Grigio, & Pinot Noir. J Roget Sparkling Wine. Chateau Ste. Michelle Reisling, Voga Moscato, La Marca Prosecco, Meiomi Pinot Noir.

Liquor: Grey Goose Vodka, Bombay Sapphire, Hendricks Gin, Tanqueray, Maker's Mark, Crown Royal, Jameson, Patron Tequila, Johnnie Walker, Milagro Silver

Includes Sodas, Mixers & Garnishes

CONSUMPTION BAR

All beverages ordered will be charged to the host's master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually. \$150 Bartender Fee, one bartender per 100 guests.

FOREVER BEGINS HERE.

Contact our Private Events Department today!

Kathy Sargent

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DEERCREEK
COUNTRY CLUB

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