



HAPPILY  
EVER  
AFTER

*Begins Here*



DEERCREEK

COUNTRY CLUB



## *Welcome To* **DEERCREEK COUNTRY CLUB**

Rich in history and prestige, Deercreek 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.



**Savannah Kelly**

savannah.kelly@clubcorp.com

904.363.1604 x5702

Follow us on Instagram  
@Deercreekjax

# *Down the Aisle* AND BEYOND

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## *Ceremony Package*

**\$1,000++**

Our team is excited to be a part of your important day and looks forward to ensuring your once-in-a-lifetime event is everything you dreamed it would be. We offer day-of coordination services to help make your ceremony run as smoothly as you have envisioned. Our all-inclusive ceremony includes a beautiful outdoor garden ceremony pergola and brick paved pathway, white chiffon draped on the pergola, 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 dedicated Private Events Director will be assigned to serve as a liaison between you and the services offered by Deercreek Country Club. To make sure the event is flawless, a professional wedding planner is highly recommended but not required.



# Enhance THE MAGIC

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## Reception Package

**\$2,000++**

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), choice of white or ivory table linens, 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.





*Best event coordinator ever!*

**Alexis Mickey, married on 03.07.2020**

Savannah was so easy to work with and made our wedding planning super easy. The day of the wedding she arrived early and made sure everything was set up to run smoothly and even helped us with setting up decor. The entire day went off without a hitch and she made sure everything was cleaned up at the end of the night and our gifts had a place to go. I highly recommend working with Savannah for your wedding!

# Down The Aisle and Beyond

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## **BRUNCH Wedding** | \$40 per person

All plated breakfasts are served with muffins, biscuits & jams, assorted pastries, seasonal fresh fruit, water, coffee, hot tea service & assorted juices & sodas. Scrambled eggs, choice of applewood smoked bacon or sausage, brioche French toast, choice of warm quiche. Tossed house salad with mixed greens, cucumber, grape tomatoes, carrots and croutons. Crostini display with tuna salad, chicken salad and egg salad. Fried chicken and waffles with maple butter, carved turkey or ham.

## **Add Breakfast Tacos** | \$10 per person

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.

## **Add an Omelet Station** | \$10 per person

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

## **Add a Smoked Salmon Platter** | \$10 per person

Complete with nova lox smoked salmon and bagel selection, cream cheese spread, cucumber, sliced tomato, red onion and capers.



# Your Personal Taste

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## CHEF-ATTENDED DINNER

Choice of One Buffet Menu

*All Buffets Come with Choice of Two Hors D'oeuvres Per Person*

### **Mediterranean** | 48

*\*40 person minimum*

- 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** | 52

*\*40 person minimum*

- Tomato, hearts of palm and red onion salad with mango vinaigrette
- Beer boiled peel-and-eat shrimp
- Grilled garlic, lime and cilantro-marinated strip loin 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** | 50

*\*40 person minimum*

- Italian antipasto display with marinated olives, cured meats, cheeses and assorted vegetables
- Italian 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



## PLATED DINNER

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

### SALADS

#### **360 Salad**

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

#### **Classic Caesar**

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

### ENTRÉES

#### **Caribbean Red Snapper** | 54

Asparagus, Garlic Whipped Potatoes, with a Pineapple Chow Chow

#### **Marinated Flat Iron Steak** | 50

Vegetable Medley, Garlic Roasted Fingerling Potatoes, with a Cilantro Chimichurri Sauce

#### **Grilled Salmon with Caponata** | 48

Green Beans, and Garlic Whipped Potatoes

#### **Sliced Ribeye** | 50

Green Beans, Garlic Roasted Fingerling Potatoes with a Port Wine Jus & Creamy Horseradish Sauce

#### **Seared Chicken** | 48

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

## DUO ENTRÉE

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

**Petit Filet & Grilled Shrimp** | 58  
Asparagus Whipped Garlic Potato

**Herb-Grilled Chicken & Crab Cake** | 58  
Seasonal Vegetables, Lemon Herb Butter

**Pan-Seared Salmon & Shrimp** | 58  
Butternut Squash Puree, Green Beans

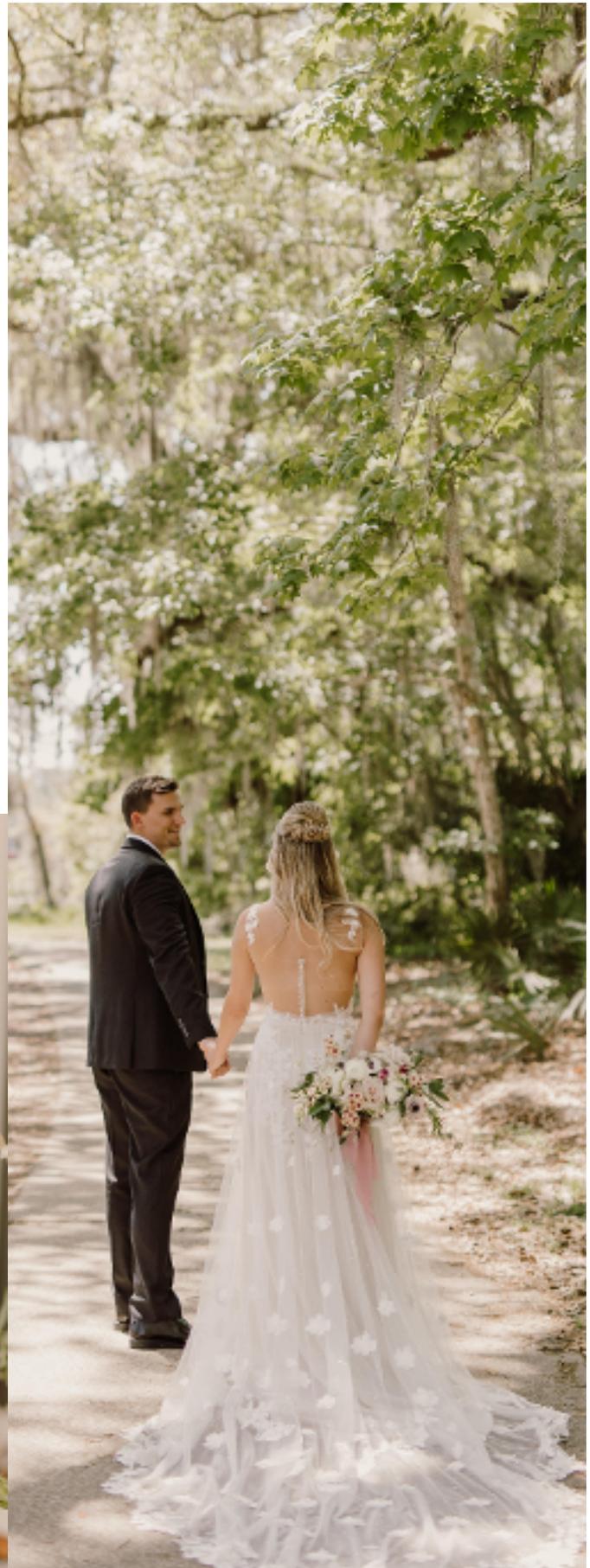
### PLATED DESSERTS

New York-Style Cheesecake

Key Lime Pie

Triple Berry Tarte

Caramel Apple Tarte



# Enhance THE MAGIC

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## ACTION STATIONS

### Sliders Station | 18

*(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

### Mac & Cheese Station | 18

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

### Shrimp & Grits Station | 20

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

### Pasta Toss Station | 20

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

### Street Taco Station | 22

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

## BUTCHER BLOCK

*\$75 Chef Attendant Required per Station.*

### Garlic-Crusted Prime Rib with Horseradish and Au Jus | 8

*Serves 20 – 25 Guests*

Creamy Horseradish Sauce, Shallot Mustard Sauce, Silver Dollar Rolls

### Maple-Glazed Ham | 8

*Serves 20 – 25*

Grandma's Raisin Sauce and Horseradish Dijon Mustard

### Bistro Tenderloin | 8

*Serves 20 – 25 Guests*

Mushroom Demi Horseradish

### Texas Brisket Mustard | 8

*Serves 20 – 25 Guests*

BBQ & House Pickles



# Enhance THE MAGIC

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## HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection.  
Priced per piece.

### Cold Selections

|   |   |
|---|---|
| Antipasto Bites                         | 3 |
| Assorted Tea Sandwiches                 | 3 |
| BLT Nacho with Chipotle Cream           | 3 |
| Caprese Bites                           | 3 |
| Smoked Salmon Mousse Crostini           | 3 |
| Tomato Basil Bruschetta                 | 3 |
| Cilantro Lime Shrimp Ceviche            | 4 |
| Goat Cheese & Candied Pecan on Crostini | 4 |

### Hot Selections

|   |   |
|---|---|
| Miniature Crab Cakes                          | 3 |
| Chicken Empanada with Cilantro Cream          | 3 |
| Chicken-Stuffed, Bacon-Wrapped Jalapeno Bites | 3 |
| Spring Roll with Chili Sauce                  | 3 |
| Grilled Teriyaki Beef Skewer                  | 3 |
| Coconut Shrimp, Ginger Sauce                  | 3 |
| Sweet & Sour Meatball                         | 3 |
| Andouille Sausage Wrapped in Puff Pastry      | 3 |
| Raspberry Almond Baked Brie                   | 4 |
| Petite Beef Wellingtons                       | 4 |
| Spanikopita                                   | 4 |
| Cajun Panko-Encrusted Grouper Bites           | 4 |
| Bacon-Wrapped Scallops                        | 4 |

## FOND FAREWELL

*Butler-passed during the last hour of your reception. A great snack for your guests!*

|                                      |   |
|--------------------------------------|---|
| Mini Cheeseburger Sliders            | 5 |
| Short Rib and Fontina Panini         | 5 |
| Mini Pork Tacos                      | 5 |
| Chef's Flatbread                     | 5 |
| Bacon & Cheddar Biscuit              | 5 |
| Breakfast Sausage and Cheddar Slider | 5 |
| S'mores To-Go Kit                    | 8 |





*Book with Deercreek !*

**Robyn & Jason, married on 12.12.2021**

Our December wedding at Deercreek Country Club was absolutely perfect. Everything from the beautiful location to the delicious food to the amazing staff... I could not have asked for a better experience or a better value! Our wedding planner Savannah was so attentive and knowledgeable and she planned the wedding of our dreams. Our guests are still raving about the wedding and the staff. If you're on the market for a venue, please go visit Deercreek. You will fall in love!

## **BEVERAGES**

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$4 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 the Club.

### **BEER & WINE HOSTED BAR PACKAGE**

*Domestic & Imported Beers, House Wines and Sparkling Wine*

**2 hours: 22 | 3 hours: 30 | 4 hours: 35**

#### **Domestic Beers**

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

#### **Specialty and Imported Beer**

Blue Moon, Corona, Molson, Heineken & Stella

#### **Wine**

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

### **CALL BAR PACKAGE**

*Domestic & Imported Beers, House & Sparkling Wine*

**2 hours: 25 | 3 hours: 32 | 4 hours: 38**

#### **Wine**

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

#### **Liquor Options Include**

SVEDKA Flavored Vodka, American Distillers Gin, American Distillers (Jesse James) Bourbon, American Distillers Whiskey, American Distillers Scotch, American Distillers Rum, Torrada Tequila,

#### **Includes Sodas, Mixers & Garnishes**

### **PREMIUM BAR PACKAGE**

*Domestic & Imported Beers Plus the Following Wines and Liquors*

**2 hours: 27 | 3 hours: 36 | 4 hours: 42**

#### **Wine**

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

#### **Liquor Options Include**

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**

## SUPER PREMIUM BAR PACKAGE

*Domestic & Imported Beers Plus the Following Wines and Liquors.*

**2 hours: 30 | 3 hours: 40 | 4 hours: 50**

**Wine:** Woodbridge - Cabernet Sauvignon, Chardonnay, Pinot Grigio, and Pinot Noir, Meiomi - Pinot Noir, Chardonnay, Sparkling Wine, Voga Moscato, Chateau Ste. Michelle Reisling

**Liquor Options Include:** Grey Goose Vodka, Bombay Sapphire, Hendricks Gin, Tanqueray, Maker's Mark Bourbon, Crown Royal, Jameson, Patron Tequila, Milagro Silver, Johnnie Walker Black & Bailey's

**Includes Sodas, Mixers & Garnishes**

## CASH BAR

Each cash bar requires \$150 Bartender Fee per bar. All beverages consumed will be charged to the individual guests.

Pricing of cash bars are all Inclusive of tax and service charge.

|               |       |
|---------------|-------|
| Soda          | 4.50  |
| Domestic Beer | 6.50  |
| Imported Beer | 7.50  |
| House Wine    | 7.50  |
| Premium Wine  | 11.50 |
| Tier 1 Liquor | 8.50  |
| Tier 2 Liquor | 10.50 |
| Tier 3 Liquor | 11.50 |

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## OPEN CONSUMPTION

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 per bartender required.



# Wedding Pro's

## WE KNOW

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### **Disc Jockeys**

Footloose Entertainment  
904.854.8014

Y-Entertainment  
904.230.4574

### **Florist**

Anything with Plants  
904.398.9880

### **Photographer**

Meagan Gaines  
904.514.6676

JMosley Photography  
904.891.8164

Madeline Vezain  
904.652.9285

### **Cake**

Classic Cakes  
904.246.6408

### **Wedding Planners**

Heather Canada  
904.246.7634

### **Live Music**

Samuel Sandars  
904.304.0714

### **Ceremony Music**

First Coast Wedding Studio  
904.221.4277

### **Photobooth**

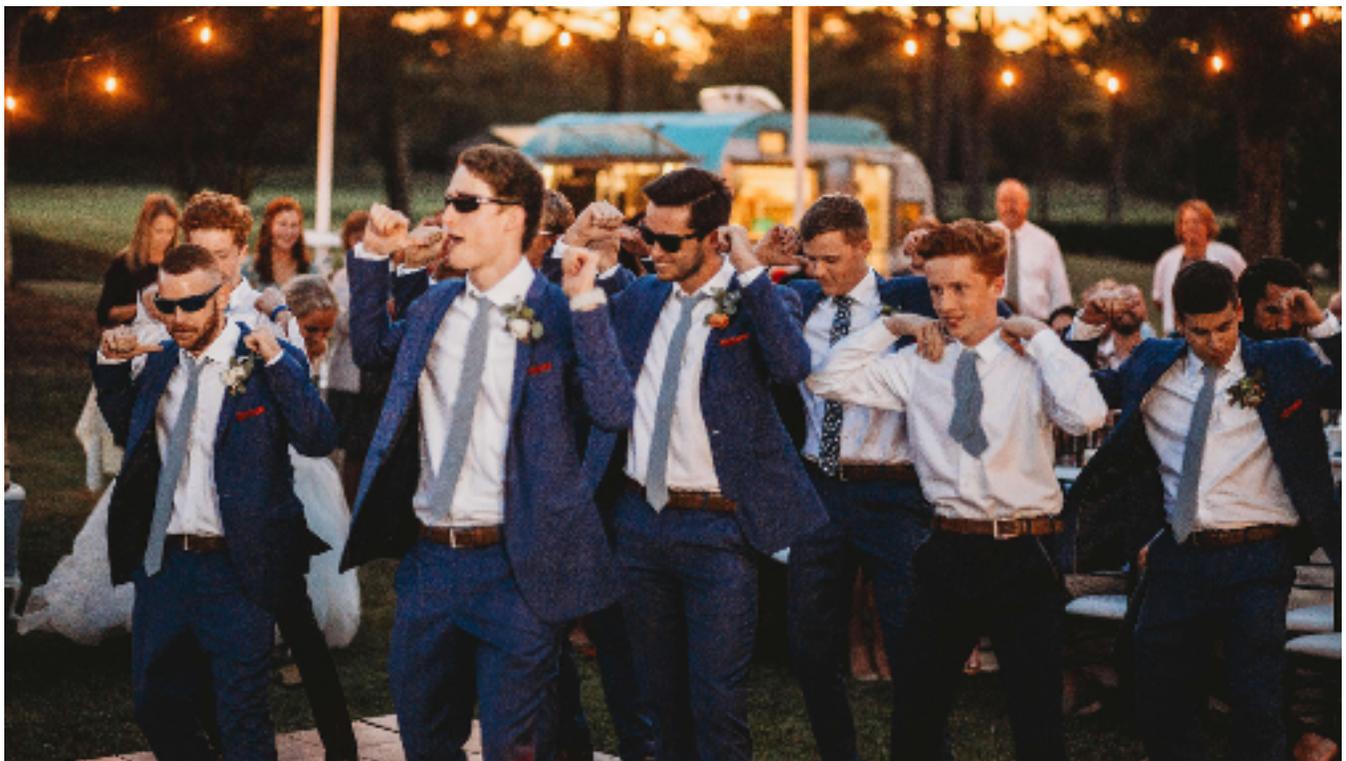
Shutterbooth  
904.863.6040

### **Hotel Accommodations:**

Aloft  
904.998.448

Hotel Indigo  
904.996.7199

Embassy Suites  
904.731.3555





**DEERCREEK**  
COUNTRY CLUB

*Contact us today.*

**Savannah Kelly**

Private Events Director

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904.363.1604