



WHITE CLAY CREEK COUNTRY CLUB



The Veranda Ballroom



Your Wedding Experience



Congratulations!

We know your 'happily ever after' begins with your wedding. It is the mission of White Clay Creek Country Club to provide just that. We deliver high standards in catering, service and attention to detail.

Our event specialists will handle all your wedding day details while you, your family, and guests take part in celebrating your special day. Our 250 seat banquet room, with wrap around deck and panoramic views of our rolling greens is the ideal setting for your once in a lifetime event.

On the following pages, you will embark upon your journey of creating the wedding of your dreams. After carefully reviewing your Wedding Day Dining Experience inclusions, policies and guidelines, be sure to contact our on site Wedding Specialist with any questions about booking your date.

We appreciate your consideration of our fine facility for your very special day. And we look forward to assisting you in creating the experience of a lifetime.





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Banquet Office 302.994.2521 ext. 7212

Menu subject to change

YOUR WEDDING RECEPTION EXPERIENCE INCLUSIONS

Your personal Wedding Day Experience at The White Clay Creek Country Club includes:

- **A Four Hour Premium Open Bar**
- **Elegantly Displayed and Butlered Hors D'oeuvre service during the Cocktail Hour**
- **Chilled Champagne Toast for All Guests**
- **Personalized Wedding Cake**
- **A wide array of colored floor-length Table Linens, Linen Chair Covers and Linen Napkins**
- **Customized Fresh Floral Centerpieces**
- **Overnight hotel accommodations for Bride and Groom at your choice of White Clay Creek Country Club's Preferred Hotels**
- **Limousine service for the Bride and Groom to the hotel or airport at the conclusion of reception**
- **Facility use, Gratuities and Service Fees**
- **Votive Tabletop Candle with table mirror**
- **A Round of Golf for the Groom and three Guests at White Clay Creek Country Club**
- **Private Bridal Party Room with Hors D'oeuvres and Beverage Service**
- **Complimentary Self Parking for all your guests**

YOUR WEDDING RECEPTION EXPERIENCE INCLUSIONS

Wedding Day Experience Additional Included Amenities:

Personalized Wedding Consultation

White Clay Creek Country Club is one of the few venues that offer on site Wedding Expert Design consultation. Our designer will work closely with every bride and groom to make the experience your own. From concept to development, linen color, floral advice, lighting and room design – bring your vision and we make it a reality.

White Clay Creek Country Club Bridal Send Off

The Bride and Groom will enjoy a personalized prepared late night snack to complete the evening when they return to the Hotel. Snack pack includes cake and a beverage.

Deluxe Bridal Suite

Well appointed complimentary Deluxe Bridal Suite complete with three televisions, a full length wall mirror and private entrance where you can prepare for the big day. Here you will enjoy Butlered cocktails and hors D'oeuvres complete with a celebratory champagne toast for the Bridal Party.

Maitre D' & Personal Butler Service

A dedicated personal server will be assigned to the Bride and Groom for the entire evening to ensure your special day is flawless. Outdoor Veranda patio for Cocktails and hors D'oeuvres (weather permitting).

Bridal Tasting Event

Upon receipt of a signed wedding agreement and appropriate deposit. We will be happy to schedule a reservation for you and your spouse for our Annual Bridal Food Tasting Event. You will receive a complimentary tasting of up to three menu selections for the Bride and Groom. Additional guests may attend for an additional cost of \$35.00 per guest plus applicable service fees. Tasting Events will be held on Sunday Afternoons twice per year from 12:00pm to 4:00pm in our Veranda Ballroom on reservation basis only. You will have the opportunity to personally meet with our Wedding Specialists view wedding designs and trends, select your wedding day color palette and discuss the details of your special day. Please contact your Wedding Specialist for dates and reservations. (some restrictions apply).

YOUR WEDDING RECEPTION ADDITIONAL ENHANCEMENTS

Please inquire with your wedding specialist about our additional enhancements.

Valet Parking for Guests	(inquire for pricing)
Wedding Ceremonies	\$6.00 per guest
Wedding Arch Rental	\$25.00
White Pedestals	\$6.00 each
Red Carpet Arrival	\$50.00
Entertainment and Vendor Meals	\$25.00 each
Classic Exquisite Crystal Chivari Ballroom Chairs	(inquire for pricing)
Gourmet Coffee Station Freshly brewed Coffee, Decaffeinated Coffee, Gourmet Teas served with a variety of flavored syrups and accompaniments.	\$5.00 per person
Bridal Suite Lunch & Snack Every Bride forgets to eat something before the Wedding Ceremony. Select from several lunch and snack options to sustain you and your attendants until the reception begins.	(inquire for pricing)
Table side Wine Service for Dinner To include a choice of house red and house white wine.	\$6.00 per person
After Dinner Cordials Served on a consumption basis.	\$8.00 per drink
Candy Bar Set Up Design We will be happy to assist you in the design and set up of your personalized wedding candy buffet. The Bride and Groom will provide the supplies and candy and our staff will set up your display. Please contact your Wedding Specialist for details and pricing.	\$75.00 starting price
Pipe and Drape We will frame your head table in white or black draping. Inquire for alternate colors.	\$7.00 per running foot
Audio Visual Package Enhance your Wedding Day with a photo slide show projected on our 50" movie screens with LCD projectors.	\$100.00 starting price

COCKTAIL HOUR DISPLAY STATIONS FOR ALL WEDDING PACKAGES

COCKTAIL DISPLAY STATION

To be displayed during Cocktail Hour

White Clay Creek Country Club Artisan Display

A bountiful array of hand selected Cheeses elegantly displayed for your guests. Complete with international and imported Cheeses, Chef selected Fondue, bouquets of Artisan Breads, Sliced Baguettes & Assorted Crackers. Seasonal Fresh Fruit and Crisp Fresh Vegetables with Dipping Sauce.

DISPLAY STATION UPGRADES

Assorted Sushi Display <i>Assortment of each of the following: California Roll, Spicy Tuna Roll, Sesame Lobster Roll, and Lump Crab Roll served with Soy Sauce, Wasabi Paste & Pickled Ginger</i>	\$250.00 <i>for 100 pieces</i>	Antipasto Display Featuring Roasted Peppers, Tomatoes, Olives, Pepperoni, Genoa Salami, Petite Fresh Mozzarella, Cornichons and Pepperonchinis	\$7.00 <i>per person</i>
Iced Jumbo Shrimp served with Cocktail Sauce	\$200.00 <i>per 100 pieces</i>	Raw Bar Display on Ice Chilled Split King Crab Legs, Chilled New Zealand Mussels on the half shell, Cherry Stone Clams on the half shell and Oysters on the half shell	Market Price
Iced Colossal Shrimp served with Cocktail Sauce	\$400.00 <i>per 100 pieces</i>		

COCKTAIL HOUR HORS D'OEUVRES FOR ALL WEDDING PACKAGES

BUTLERED HORS D'OEUVRES

To be butlered to your guests during Cocktail Hour

Selection of three total hot and/or cold hors d'oeuvres included in the wedding package.

HOT SELECTIONS

Seafood Beggars Purse

Phyllo Dough stuffed with Shrimp, Scallops and Crab

Lobster Cobbler

Lobster in a Béchamel Sauce with Carrots, Peas and Shallots, topped with Buttered Bread Crumbs and presented in a savory cup

Lobster Fritters

A light batter made with Corn, Lobster and Herbs, fried crisp to order

Scallops wrapped in Bacon

Sausage Stuffed Mushrooms

Pork Pot Stickers

with Soy Dipping Sauce

Chicken Cashew Springrolls

Green Cabbage, Onions, Carrots, Mushrooms, Red Peppers, Water Chestnuts, Cilantro, Glass Noodles, Soy and Sesame Garlic Sauce with Chicken and Cashew pieces stuffed in traditional Spring Roll Wrapper

Mini Chicken Cordon Bleu

with a Dijon Cream Sauce

Breaded Chicken Tenders

with a Honey Mustard Dipping Sauce

Phyllo wrapped Crispy Asparagus & Asiago

Asparagus Spear & Asiago Cheese wrapped in Phyllo

Wild Mushroom Tart

A savory mix of Imported and Domestic Mushrooms blended with Seasonings, a touch of Cheese and a hint of Brandy, presented in a savory cup

Boursin and Spinach Phyllo Triangle

Boursin Cheese and Spinach wrapped in Phyllo Dough

COLD SELECTIONS

Grilled Shrimp Shooters

Marinated Jumbo Shrimp and Avocado with a Citrus Tomato Juice shooter

Melon wrapped in Prosciutto

Deviled Cucumber Cup

drizzled with Truffle Oil

Teriyaki seared Sea Scallops

wrapped in Snow Peas

Sesame seared Sushi Grade Tuna

on a Wonton Crisp drizzled with Wasabi Aioli and Sweet Soy

Sliced Smoked Duck Breast

on a Crispy Wonton with Mango Chutney

Petite Filet Mignon Roulade

stuffed with Gorgonzola Cheese and topped with Caramelized Onions

Candied Walnut and Blue Cheese

Mousse Canapé

COCKTAIL HOUR HORS D'OEUVRES UPGRADES FOR ALL WEDDING PACKAGES

BUTLERED HORS D'OEUVRE UPGRADES

Selections are priced accordingly.

You may substitute any package included hors d'oeuvre with the selections below.

You may also add the selections below to increase to more than three butlered hors d'oeuvres.

Shrimp Maui Spring Roll

Whole Shrimp spiced with Hot Chilies, Curry and Cilantro, wrapped in a Spring Roll

+ \$2.50 per person as package inclusion

+ \$325.00 per 100 pieces as package addition

Shrimp Lejon

Shrimp and Creamy Horseradish wrapped in crispy Bacon

+ \$2.50 per person as package inclusion

+ \$325.00 per 100 pieces as package addition

Crab Stuffed Mushrooms

+ \$2.50 per person as package inclusion

+ \$325.00 per 100 pieces as package addition

Lollipop Lamb Chops

+ \$3.25 per person as package inclusion

+ \$400.00 per 100 pieces as package addition

Pistachio Crusted Chicken

wrapped around an Asparagus Spear

+ \$2.00 per person as package inclusion

+ \$300.00 per 100 pieces as package addition

Jumbo Lump Crab Bruschetta

Crustini round stacked with Fresh Tomato, Whole Lump Crab and Basil Aioli

+ \$2.00 per person as package inclusion

+ \$300.00 per 100 pieces as package addition

Antipasto Skewer

+ \$2.50 per person as package inclusion

+ \$325.00 per 100 pieces as package addition

TRADITIONAL SERVED & BUFFET DINNER COURSE SELECTIONS

FIRST COURSE

(select one)

At the Rail's Lobster Bisque

Our Home Made Lobster Bisque is a Traditional Rich and Creamy Soup, accented by Cold Water Lobster
**Enhancement Charge of \$2.00 per person*

Chipotle Clam Chowder

Hearty New England Style Chowder with Chipotle Peppers

Wild Mushroom Crab Bisque

garnished with Enoki Mushroom Crab Salad

Delaware Park's Wedding Soup

Chunks of White Meat Chicken, Meatballs, Ditalini, Spinach & Chicken Broth with Herbs and Spices

Sliced Fresh Fruit

Cheese Tortellini

tossed in Basil Pesto Sauce

SALAD COURSE

(select one)

House Salad

with selection seasonal dressing

Caesar Salad

Classically prepared with Sourdough Croutons and Parmesan Cheese

Spinach Salad

Fresh Spinach served with Bacon, Hard Boiled Eggs, Grilled Mushrooms, Grilled Red Onions and served with Tahini Vinaigrette

Wedge Salad

served with Creamy Bacon Gorgonzola Dressing

STARCH SELECTION

(select one)

Herb Roasted Red Bliss Potatoes

Purple Peruvian Whipped Potatoes

Asiago Risotto

Whipped Sweet Potatoes

Confetti Couscous

Twice Baked Potato with Smoked Mozzarella Cheese and Chives

VEGETABLE SELECTION

(select one)

Asparagus

Broccolini

Baby Carrots

Seasonal Fresh Vegetable Medley

French Green Beans with Roasted Red Peppers and Carrots

DESSERT SELECTION

(select one)

Chocolate Fondue Fountain

Sorbet

Champagne Sabayon with Seasonal Berries

SERVED ENTRÉE SELECTIONS

Selection of one or two Served Entrées included in the wedding package. All prices are per person.
Three Entrées may be chosen at an additional \$5.00 per person.

Lobster Tail and Petite Filet	\$137.00	Filet Mignon	\$122.00
An 8oz. Lobster Tail & a 6oz. Petite Filet		6oz. Cut of Beef Tenderloin seared and served with your choice of Classical Sauce Béarnaise or Bordelaise	
Delaware Park Crab Cake & Petite Filet	Market Price	New York Strip Steak	\$122.00
A 5oz. Jumbo Lump Crab Cake & a 6oz. Petite Filet		12oz. Strip Steak pan seared and topped with Shiitake Mushrooms and Caramelized Shallots, drizzled with a Hoisin Demi-Glace	
Delaware Park's Famous Crab Cakes	Market Price	Pork Tenderloin Calvados	\$99.00
Twin 5oz. Crab Cakes		6oz. Twin Cut Tenderloin of Pork served with an Apple Brandy Sauce and Spiced Apples	
Crab Penne	Market Price	Boursin Cheese stuffed Chicken	\$100.00
Penne Pasta with Jumbo Lump Crab, Shiitake Mushrooms and Grilled Asparagus, tossed with Boursin Cheese Fondue		6oz. Chicken Breast stuffed with Boursin Cheese, Sun Dried Tomatoes and Spinach, served with your choice of Marsala Sauce or Red Pepper Coulis	
Cedar Plank Roasted Salmon	\$100.00	Chicken Apple Brie	\$100.00
7oz. Salmon Filet roasted on a Cedar Plank and brushed with Maple Glaze		6oz. Pan Seared Chicken Breast with Brie Cheese and Apples, served with a White Wine Dijon Mustard Sauce	
Mediterranean Orange Roughy	\$101.00	Stuffed Chicken Saltimbocca	\$99.00
Pan Roasted and accompanied by Mediterranean Olive Relish		6oz. Chicken Breast stuffed with Proscuitto, Shiitake Mushrooms and Provolone Cheese, served with a Tomato Madeira Wine Sauce	
Jumbo Stuffed Shrimp	Market Price	Chicken Cordon Bleu	\$100.00
Stuffed with Lump Crabmeat and drizzled with Basil Lemon Beurre Blanc		Breaded Chicken Breast stuffed with Swiss Cheese and Honey Cured Ham, topped with a Creole Mustard Supreme Sauce	
Macadamia Crusted Mahi Mahi	\$98.00	Vegetarian Entrée	\$98.00
6oz. Filet of Mahi Mahi served with a Roasted Poblano Pepper and Caramelized Pineapple Relish			
Bronzed Crimson Snapper	\$101.00		
8oz. Bronzed Crimson Snapper served with a Sherry Beurre Blanc and Wilted Spinach			
Roast Prime Rib of Beef, Au Jus	\$114.00		
10oz. cut served with a Horseradish Cream Sauce			

All entrée selections are served with Dinner Rolls and Butter, Coffee, Tea

WEDDING RECEPTION CHILDREN MENU INCLUSIONS & ENHANCEMENTS

CHILDREN'S MENU

\$45.00 per child

(available for Children under 12 years of age, Children 3 years and under are complimentary)

Children's Wedding Menu at The White Clay Creek Country Club includes:

APPETIZER

Fresh Seasonal Fruit Cup

ENTRÉE SELECTION

(select one)

- | | |
|---|---------------------------------------|
| Breaded Chicken Fingers and French Fries | Grilled Cheeseburger and French Fries |
| Grilled White Clay Creek Dog and French Fries | Gourmet Goopy Grilled Cheese |
| Pasta with Marinara | Personal Pita Pan Pizza |
| Macaroni and Cheese | Peanut Butter and Jelly |
| Veranda Veggies | |

DESSERT

Ice Cream Sundae

Vanilla Ice Cream, Chocolate Syrup and a Cherry

Includes – Cake, Chocolate or White Milk or unlimited Soft Drink

BUFFET ENTRÉE SELECTIONS

\$120.00 per person

Selection of two Entrées included in the wedding package.
Three Entrées may be chosen at an additional \$5.00 per person.

Whole Roasted New York Strip

Please select your choice of preparation:

- Coated with Garlic and Fresh Herbs, thinly sliced and served with Natural Pan Jus
- Crusted with Cracked Pepper, thinly sliced and served with a Cognac Demi-Glace
- Seasoned, pan seared and thinly sliced, served with a Roasted Shallot Shiitake Mushroom Demi-Glace

Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Swiss Cheese and Honey Cured Ham, topped with a Creole Mustard Supreme Sauce

Stuffed Chicken Saltimbocca

Chicken Breast stuffed with Proscuitto, Shiitake Mushrooms and Provolone Cheese, served with a Tomato Madeira Wine Sauce

Chicken Apple Brie

Pan Seared Chicken Breast with Brie Cheese and Apples, served with a White Wine Dijon Mustard Sauce

Pan Seared Salmon

Served with a Maple Glaze

Pork Tenderloin Calvados

6oz. Twin Cut Tenderloin of Pork served with an Apple Brandy Sauce and Spiced Apples

Seafood Paella

Saffron Rice cooked with Shrimp, Clams, Mussels, Chorizo Sausage and Chicken

All entrée selections are served with Dinner Rolls and Butter, Coffee, Tea

STATION PACKAGE

{ALSO INCLUDES COCKTAIL HOUR DISPLAYS & HORS D'OEUVRE SELECTIONS}

\$136.00 per person

Each station is available for two hours for your guests.

Includes Dinner Rolls and Appropriate Condiments.

SALAD STATION

(select one)

Caesar Salad

Tossed Classic Caesar Salad prepared with Sourdough Croutons and Parmesan Cheese

Seasonal Garden Salad

Fresh Mixed Mesclun Garden Salad served with two dressings of your choice

Spinach Salad

Fresh Spinach served with Bacon, Hard Boiled Eggs, Grilled Mushrooms, Grilled Red Onions and Tahini Vinaigrette

CARVING STATION

(select two)

Steamship Round of Beef

Served with Au Jus and Creamy Horseradish Sauce

Prime Rib of Beef

Served with Au Jus and Creamy Horseradish Sauce

Honey Glazed Ham

Served with Honey Mustard

Roasted Pork Loin

Served with Fruit Chutney

Roasted Vermont Turkey Breast

Served with Cranberry Marmalade

CARVING STATION UPGRADES

You may substitute any station package included carving station with the selections below.

You may also add the selections below to increase to more than two carving stations.

Selections are priced accordingly.

Roasted Tenderloin of Beef

Served with Béarnaise & Creamy Horseradish Sauce

+ \$7.00 per person as a package inclusion

+ \$19.00 per person as a package addition

Herb Dijon Crusted Lamb Chop

Roasted with a Dijon Mustard Crust & Mint Jelly

+ \$7.00 per person as a package inclusion

+ \$19.00 per person as a package addition

STATION PACKAGE

{ALSO INCLUDES COCKTAIL HOUR DISPLAYS & HORS D'OEUVRE SELECTIONS}

ACTION STATION

(select one)

Each station is available for two hours for your guests.

Pasta Station

Individual Pasta dishes prepared to order by our Sauté Chef

Select two

• Penne • Farfalle • Cheese Tortellini Pasta

Select two

• Alfredo • Marinara • Basil Pesto

Sautéed to order with your choice of Grilled Chicken, Artichoke Hearts, Red & Green Peppers, Mushrooms, Olives, Red Onions and Parmesan Cheese

Pan Seared Scallops

Marinated in Lemon Grass, Basil and Chardonnay, seared to order

Shrimp, Chicken or Beef Wraps

Select two.

Served with Green Leaf Lettuce, Cabbage Slaw, Fresh Jalapeños, Garlic, Soy Sauce, Red Pepper Flakes, Sliced Scallions, Bean Sprouts and Crispy Shoe String Wontons

ACTION STATION UPGRADE

You may substitute any station package included action station with the selection below.

You may also add the selection below to increase to more than one action station.

Selection is priced accordingly.

Mini Crab Cakes

Miniature version of our Famous Crab Cakes

Market Price - Please see your Event Planner for pricing details

DESSERT AND COFFEE STATION

Chocolate Fondue Fountain

Coffee Station

LATE NIGHT & BAR ADDITIONAL ENHANCEMENTS

The White Clay Creek Country Club at Delaware Park Wedding Package includes four hours of open bar.

LATE NIGHT "FUN" STATIONS

Impress your guests with one lasting impression of your special day. Select Prices are per person.

Crab Cake Sliders **Market Price**
Miniature version of our Delaware Park Famous Crab Cakes cooked to order

Beef Sliders **\$9.00**
Mini Beef Burger cooked to order served with Shredded Lettuce, Sliced Tomatoes, American Cheese, Pickles and Traditional Condiments

Marble Slab Gelato Station **\$6.00**
Vanilla and Chocolate Gelato mixed with Assorted Toppings

BAR ENHANCEMENTS

You may enhance your reception with one additional hour of beverage service as follows:

Open Bar **\$8.00 per person**
Bar Brand Liquors, House Wine, Imported and Domestic Bottled Beer and Soft Drinks

Open Premium Bar **\$13.00 per person**
Bar Premium and Brand Liquors, House Wine, Imported and Domestic Bottled Beer and Soft Drinks

Limited Bar

- Premium Brands and Martinis** **\$8.00 per drink**
- Bar Brands** **\$6.00 per drink**
- Imported Bottled Beer** **\$5.00 per bottle**
- Domestic Bottled Beer** **\$4.00 per bottle**
- House Wine** **\$5.00 per glass**
- Soft Drinks** **\$2.00 per drink**

Additional Liquors may be requested. Please contact your Wedding Specialist for further details

BAR MENUS & ADDITIONAL ENHANCEMENTS

Please inquire with your Wedding Specialist about our additional enhancements

BOTTLED BEER OFFERINGS

Budweiser	Miller Light
Yuengling	Heineken
Sam Adams	Corona
Coors Light	Non-Alcoholic Beer Selection

LIQUORS

Seagrams VO Whiskey	Tanqueray Gin
Seagrams 7 Whiskey	Absolut Vodka
Southern Comfort Whiskey	Various Flavored Vodkas
Jack Daniels Whiskey	Jose Cuervo Gold Tequila
Old Granddad Bourbon	Crown Royal Whiskey
Dewars Scotch	Disoronno Amaretto
Johnny Walker Black Scotch	Baileys Irish Cream
Bacardi Rum	Jamison Irish Whiskey
Parrot Bay Rum	Chevis Regal
Captain Morgan Rum	Kahlua
Malibu Rum	

*offerings subject to change

POLICIES AND GUIDELINES

Agreement & Deposit

Upon receipt of a signed Wedding Reception Booking Agreement and your acknowledgement and acceptance of these Policies and Guidelines, a non-refundable deposit as outlined below and a Credit Card on file (American Express, Mastercard, Visa) will secure the date you selected for your event.

Deposits for Wedding Receptions shall be \$1,000.00. Deposits are required in advance of booking the event.

Minimum Information
Please contact your Sales Manager for information regarding our revenue minimums for all events.

Guarantee Policy/Number of Guests

Confirmation of the minimum guaranteed number of guests is required as set forth below. Food and beverage charges will be based on this minimum guarantee (the "guarantee amount"), or the actual guest count, whichever is greater.

Event Due Dates

The guaranteed head count is due fourteen (14) days before the event. Final menu selections, requests for rental items, and other services are required ninety (90) days in advance of your event. Payment of 50% of the expected number of guests for food and beverage items is due sixty (60) days in advance of the event; the remaining guarantee payment, service charges, and any applicable rental or miscellaneous charges shall be due fourteen (14) days in advance of the event. Deposits will be credited to the final bill. Payments accepted by cash, credit card or certified check. No Personal Checks will be accepted for final payments unless received in our office within thirty (30) business days prior to scheduled day of event. Any remaining balance is due and payable at the close of your functions (e.g., charges for additional guests, liquor by consumption). Remaining balances will be charged to the credit card on file if cancellation or payment policies are not honored.

Pricing

Menu prices are subject to change without notice. Prices for events paid in full sixty (60) days prior to the event will be honored. Pricing is inclusive of food service personnel, and bartenders.

Split Menu

We recommend you choose one or two entrées for your event. In the event that you prefer to have a choice of three separate entrees, a split menu fee of \$5.00 additional per person will be added. In order to distinguish the choices and to facilitate service, we require a system to designate the different items being served. It will be necessary that your guarantee count indicate the exact number required for each entrée chosen.

Menu Planning/Seating Plan

In order to assure the availability of all chosen menu items, final menu selections for the event ninety (90) days prior to the event date. All food and beverage items must be supplied through the White Clay Creek Country Club. Seating charts and guests lists must be provided no later than 48 hours in advance of the event.

Outside Food and Beverages

In compliance with Health Department and Alcohol Beverage Control laws and regulations, all food and beverage products must be prepared and served by the Club staff. Food and beverages may not be brought into the Club (this includes wine and/or alcohol favors) and may not be removed from the premises. The only exception that will be permitted is specialty cakes.

Wedding Ceremony Fees/Charges

In the event that you are holding your wedding ceremony at White Clay Creek Country Club or Delaware Park, there will be a \$6.00 per person ceremony fee based on your guaranteed number of guests (this includes the Bridal Party) for the wedding reception. There may be additional fees/charges for any additional ceremony equipment that you require.

Outside Services

Outside services, such as entertainment, florists, photographers, etc. must be approved prior to the event. Vendors must provide details of their service/product, delivery, set-up, and breakdown arrangements to the Club management at least seven (7) days prior to the event.

Security

The White Clay Creek Country Club shall not assume responsibility for damage or loss of any merchandise or articles brought into the facility or for any item left unattended.

Liquor Policy

The White Clay Creek Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Delaware Alcoholic Beverage Commission's regulations. It is policy to request valid photo identification for all alcoholic beverage service regardless of age or appearance. Guests must be twenty-one (21) years or older to purchase or consume alcohol on the property. The client agrees that no individual attending the function shall supply persons under twenty-one (21) years with alcoholic beverages. Employees who serve alcoholic beverages will refuse to serve any person requesting service in violation of the law or whenever a person, in the sole discretion of the server, appears to have consumed an excessive amount of alcohol.



777 Delaware Park Boulevard
Wilmington, DE 19804
www.whiteclaycreekcc.com
Banquet Office 302.994.2521 ext. 7212