



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.

507 Thompson Station Rd | Newark, DE 19711
302.368.6640 | deerfieldgolfclub.com

EACH WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Five Hour Wedding Reception
- Cocktail Reception including one hour of open bar with your choice of signature cocktails, butler-passed hot and cold hors d'oeuvres and Deerfield's signature display station
- Open Bar
- Choice of Sparkling Wine Toast or Sparkling Cider Toast
- Three course dinner consisting of plated appetizer or salad, plated entrée, dessert options and personalized wedding cake (from one of our partner bakeries)
- Coffee Station 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 for your wedding night at one of our partner hotels, with a special Honeymoon night amenity
- Special guestroom rates for wedding guests at our partner hotels
- Gift certificate for foursome of golf
- Dance floor
- Tea light candles
- Table numbers and select charger plates
- Floor length white linens and choice of napkin color





THE GRAND PACKAGE

\$ 138 Per Person

RECEPTION

Passed Hors d'oeuvres
(Four Selections)

*Chef Signature Stations Display
(Featuring International and Domestic
Cheeses, Assorted Antipasti,
Mediterranean Favorites,
and Selection of Two Dips)*

DINNER

Plated Dinner
(Three Courses)

Soup or Salad

Dinner Entrée
With Seasonal Accompaniments

Traditional Wedding Cake
Coffee Station

BAR

Four Hour Deluxe Bar
Selection of Deluxe Spirits, Red & White
Wines, Domestic & Imported Beer,
Soft Drinks

Sparkling Wine Toast

THE SIGNATURE PACKAGE

\$ 168 Per Person

RECEPTION

Passed Hors d'oeuvres
(Six Selections)

*Chef Signature Stations Display
(Featuring International and Domestic
Cheeses, Assorted Antipasti, Charcuterie,
Mediterranean Favorites,
and Selection of Three Dips)*

DINNER

Plated Dinner
(Three Courses)

Soup or Salad

Dinner Entrée
With Seasonal Accompaniments

Traditional Wedding Cake
Cheesecake Martini Bar
Gourmet Coffee Station

Late Night Snack

BAR

Five Hour Deluxe Bar
Selection of Deluxe Spirits, Red & White
Wines, Domestic & Imported Beer,
Soft Drinks

Sparkling Wine Toast

THE TIMELESS PACKAGE

\$ 195 Per Person

RECEPTION

Passed Hors d'oeuvres
(Six Selections)

*Chef Signature Stations Display
(Featuring International and Domestic
Cheeses, Assorted Antipasti, Charcuterie,
Mediterranean Favorites,
and Selection of Three Dips)*

King Neptune's Catch*
(Featuring Crab Claws, Shrimp Cocktail,
Steamed Clams & Mussels, and
Seasonal Delicacies)

DINNER

Plated Dinner
(Three Courses)

Soup, Appetizer or Salad

Dinner Entrée
With Seasonal Accompaniments

Traditional Wedding Cake
Viennese Dessert Display
Gourmet Coffee Station with
After Dinner Cordials

Late Night Snack

BAR

Five Hour Premium Bar
Selection of Premium Spirits, Red & White
Wines, Domestic & Imported Beer,
Soft Drinks

Prosecco Toast

**Selections vary based on seasonal availability*

**Service Charge Included in Package Pricing Noted Above*



HORS D'OEUVRES

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

- Curried Chicken served on Potato Crisp *(GF)*
- Tomato Bruschetta with Crostini
- Honey and Goat Cheese Phyllo
- 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 \$4)
- Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini
- Serrano Ham and Manchego Croquette
- Roasted Root Vegetable Skewer with Cilantro Oil *(V)* *(GF)*
- Smoked Chicken Salad in Savory Tart Shell *(GF)*
- Jumbo Shrimp with a Zesty Lime Cocktail Sauce (add \$5) *(GF)*

- Crispy Vegetable Spring Roll, Sesame Soy Sauce
- 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)*
- Maui Shrimp Rolls
- Northern Indian Vegetable Samosa
- Macaroni & Cheese Bite with Smoky Spicy Ketchup
- Crab and Brie in Phyllo Cup, Toasted Almonds and Brown Sugar

- Chicken Queso Cornucopia
- 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 Tortilla
- Deep Dish Pizza Tart
- Roast Pork, Sharp Provolone & Broccoli Rabe Spring Roll
- Crab Cake with Chipotle Remoulade (add \$5)
- Assorted Flatbread Pizza
- Honey Thyme Glaze Grilled Lamb Chop (add \$8) *(GF)*
- Chicken and Lemongrass Potsticker

DISPLAY STATIONS

Chef Signature Stations Display

(Featuring International and Domestic Cheeses, Assorted Antipasti, Mediterranean Favorites including Olives, Sun Dried Tomato Tapenade, and Selection of Warm Dips with Grilled Flatbreads, and Charcuterie if included in selected Package*)

Warm or Chilled Dips: Caramelized Onion, Basil Pesto, Roasted Pepper, Spinach, Beer Cheese, Buffalo Chicken, Crème de Brie

*Displays can be made vegetarian upon request

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
- Assorted Sushi with Wasabi and Pickled Ginger \$18
- Pasta Station *(V, can be made GF)* \$10
Penne Pasta tossed in Olive Oil with Baby Spinach, Roasted Tomatoes, Garlic and Parmesan Cheese (V)
Tri-colored Tortellini filled with Asiago Cheese, Vodka Blush Sauce (V)
(substitute one pasta for 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
- Gourmet Mac & Cheese Station \$10
Traditional Mac & Cheese with Cheddar Cheese, Broccoli, Bacon, Caramelized Onion, Scallions
- Raw Bar \$MP
Iced Shrimp, Oysters, Clams, Snow Crab Claws
Served with Cocktail Sauce, Calypso Sauce, Horseradish, Lemon and Hot Sauce



LATE NIGHT SNACK

(add pricing below if not included in package selected)

- Warm Philly Pretzels with Mustard and Cheese Sauce \$8
- Hot and Ready Assorted Pizza Slices - Plain, Pepperoni and Vegetable \$9
- Crinkle Cut French Fries and Waffle Sweet Potato Fries with Assorted Toppings and Sauces \$8
- Slider Station including Cheeseburgers and Breaded Chicken Sliders with all the Fixings \$12
- Mini Beef and Chicken Cheesesteaks \$12



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 *(GF)*
- Italian Wedding Soup *(GF)*
- Minestrone *(GF)*
- Butternut Squash Bisque *(GF)*

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)
- 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)

**Preliminary guest counts to be provided 10 days prior to event with final guaranteed guest counts to be provided 72 hours in advance of wedding*

- Chicken Florentine - Sautéed Chicken Breast with Creamed Spinach, Lemon, Capers and Butter
- Citrus Salmon – Fresh Orange Juice, Balsamic Glaze, Marmalade and a Touch of Cream (GF)
- 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 Imperial – Sautéed Chicken Breast topped with Lump Crab Imperial, Hollandaise (add \$8) (GF)
- Grilled Salmon – Braised Leek Sauce and Roasted Grape Tomatoes (GF)
- Salmon Confetti – North Atlantic Salmon, Julienne Vegetables “Confetti”, Raspberry Vinaigrette (GF)
- Salmon New Orleans – Blackened Salmon, Roasted Red Pepper, Soft Polenta, Grilled Scallions (GF)
- Pesto Chicken - Boneless Chicken Breast, Basil & Pine Nut Pesto with Blistered Grape Tomatoes
- Pan Seared Crab Cakes, Roasted Red Pepper Coulis, Fresh Herb and Lemon Beurre Blanc (add \$10) (GF)
- Lobster Ravioli – Ricotta Cheese, Lobster, White Truffle Cream Sauce
- Vegetable Napoleon – Fresh Grilled Vegetables, Red Pepper Coulis, Balsamic Reduction over Steamed Jasmine Rice (V) (Vg) (GF)
- General Tso’s Vermicelli - Thai Rice Noodles Stir Fried with Sesame Oil, Garlic and Ginger, topped with Sautéed Mixed Vegetables and General Tso’s sauce (V) (Vg) (GF)

Deerfield's Top Choices!

- Deerfield’s Champagne Chicken – Shiitake Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Champagne Cream Sauce (GF)
- Filet Mignon wrapped in Applewood Smoked Bacon, topped with Alouette, Port Wine Demi-Glace (add \$12)
- Pan seared Filet Mignon served with Caramelized Bermuda Onion Confit (add \$10) (GF)
- USDA Prime New York Strip Steak – Shallots, Madeira Demi-Glace (add \$14)
- Tuscan Pork Tenderloin – Brined Pork Tenderloin, White Beans, Roasted Peppers, Basil, Demi-Glace
- Rack of Spring Lamb – Herb and Mustard Crusted with a Cabernet Demi (add \$14)
- Bistro Tenderloin Tournedos Chesterfield - Chesterfield Sauce, Rich Veal Demi-Glace, laced with English Cheddar, Horseradish and Scallions with a Touch a Heavy Cream (add \$9)
- Red Snapper Fillet - Pan Seared Skin-on Red Snapper Fillet, topped with a Sauté of Tomato Concassé, Baby Spinach, Nicoise Olives, Caperberries and Fresh Lemon Beurre Blanc

DUET SELECTIONS:

- Classic Surf & Turf – 8oz Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon (add \$20)
- Land & Sea Duo – Petite Filet Mignon with Cabernet Demi-Glace and Deerfield’s Famous Lump Crabcake with Herb Beurre Blanc (add \$15)
- Catch and Graze – Petite Filet Mignon with North Atlantic Salmon, Julienne Vegetables “Confetti” and Raspberry Vinaigrette (add \$12)

All Entrees served with your choice of Starch (selected at the tasting) and Seasonal Vegetable

**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

\$45

VENDOR MEAL

- Chef's Choice of Entrée

\$38

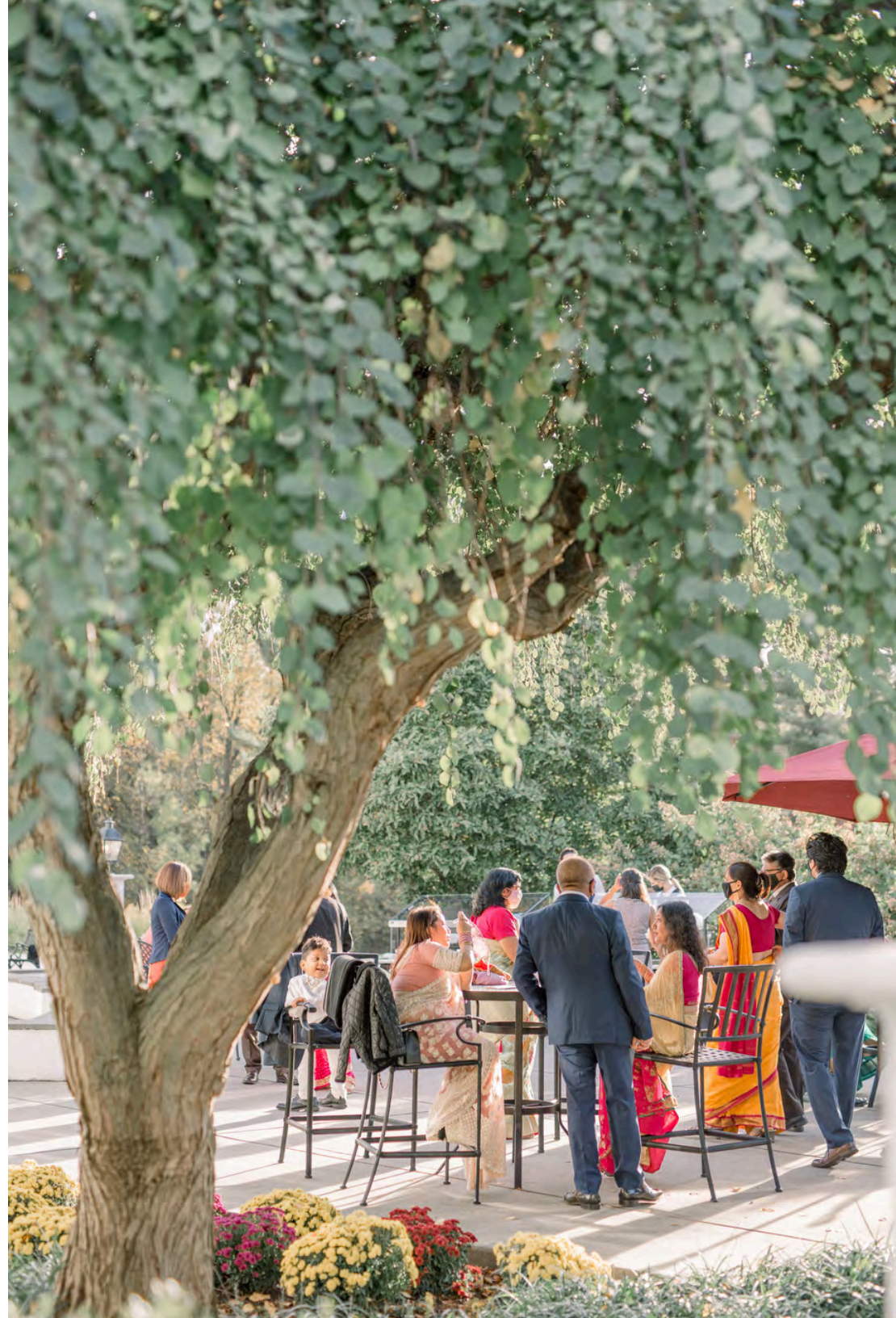
DESSERT STATIONS

- Cheesecake Martini Bar – Cheesecake in a Martini Glass with the Chef's selection of Delicious Toppings (add \$8 if not included in package selected)
- Assorted Miniature Desserts (add \$10)
- Viennese Dessert Table – elaborate display of Mini Bite-size Desserts, Individual-size Desserts and Sliced Whole Cakes (add \$12 if not included in package selected)
- Ice Cream served with Wedding Cake (add \$5) (GF)
- Ice Cream Sundae Station with either Brownies or Waffles (add \$12)

COFFEE STATION

Includes locally roasted regular and decaffeinated coffee and an assortment of hot teas

- 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, Tito's Vodka, Flavored Vodka, Tanqueray Gin, Beefeater Gin, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Seagram's V.O., Seagram's 7, Dewar's, Chivas Regal Scotch, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Red, Johnnie Walker Black, Jack Daniels, Jim Beam, Maker's Mark, Bulleit, 1800 Tequila, Cuervo Gold, Teramana Reposado Tequila, Hennessy, Disaronno, Kahlua, Campari, Baileys Irish Cream, Aperol
- Premium Wines: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Prosecco

DELUXE BRANDS OPEN BAR

includes the following liquors and wines

- Liquor: Steel Blu Vodka, Tito's Vodka, Flavored Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Seagram's 7, Dewar's Scotch, Jack Daniels, Jim Beam Bourbon, Johnnie Walker Red, Cuervo Gold Tequila, Sauza Silver, Southern Comfort, Amaretto, Kahlua, Campari, Baileys Irish Cream, Aperol
- Deluxe Wine: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Sparkling Wine

BEER SELECTIONS

Domestic Beer: Coors Light, Yuengling, Miller Lite, Bud Light, Michelob Ultra, Non-Alcoholic

Imported/Craft Beer: Stella Artois, Heineken, Blue Moon, Corona Dogfish Head 60 Minute IPA, Seasonal Craft

- Premium Bar: Select any six beers from selections above
- Deluxe Bar: Select three domestic and three imported/craft beers from selections above

HARD SELTZER

- White Claw Hard Seltzer (Assorted Flavors)
- Add Stateside Vodka Seltzers and Assorted Surfside Vodka Teas - \$4 per person

BAR UPGRADES

- Upgrade Your Bar Package from Deluxe Brands to Premium Brands - *\$10 Per Person*
- Upgrade Your Bar Package from a 4 Hour Package to 5 Hour Package
 - Deluxe Brands - \$9 Per Person
 - Premium Brands - \$10 Per Person

WEDDING TOAST

With Deerfield's sparkling wine or Prosecco

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

BUBBLY TOWER

Sparkling Wine Tower Served with House Sparkling Wine \$200
Serves 30 glasses

ICE SCULPTURE

To enhance your reception, a customizable ice sculpture can be arranged. Pricing begins at \$650 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

White 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 one of the following hotels at a reduced rate:

- SpringHill Suites by Marriott Newark Downtown 302.273.1000
- Hyatt Place Newark / Main Street 302.266.2000
- Hilton Wilmington / Christiana 302.454.1500

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.

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 receive attendance for two guests at the tasting. Additional guests are \$40 per person, with a maximum of four additional guests.

CEREMONY

A ceremony fee of \$1,400 applies for ceremonies of 99 guests or fewer, and \$2,000 for ceremonies of 100 - 179 guests. For ceremonies of 180 or more guests a ceremony fee of \$2,500 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.

An 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 and wedding date.

Package Pricing confirmed through December 31, 2028. Menu prices for specific items may increase based on current market pricing.

SEE A DEERFIELD WEDDING IN ACTION:

www.deerfieldweddings.com

Facebook / Instagram - @deerfieldde





Deerfield

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| DeerfieldGolfClub.com