



DEERFIELD WEDDINGS

BRUNCH



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:

- Up to Five Hour Wedding Reception
- Open Bar
- Sparkling Wine Toast
- Brunch menu with personalized wedding cake (from one of our partner bakeries)
- Coffee service 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 or mimosa offered to your guests at the conclusion of the Ceremony
- Complimentary one night stay in a king room for your wedding night at one of our partner hotels, with a special Honeymoon night amenity
- Special guestroom rates for wedding guests at one of our partner hotels
- Gift certificate for foursome of golf
- Dance floor
- Tea light candles
- Table numbers and charger plates
- Floor length white linens and choice of napkin color



The Grand Brunch Package

\$125 Per Person

Children (under age of 12) — \$69 Per Person

Reception

Beverage Station (available for duration of Reception)

Passed Hors d'oeuvres (three selections)

Assortment of breakfast breads and danishes

Brunch

Plated First Course (suggested)

Brunch Buffet

Traditional Wedding Cake

Bar

Four Hour Brunch Open Bar

Selection of Mimosas, Bellinis, Bloody Marys, Aperol Spritz,

Sparkling Wine, House Wines, Domestic & Imported Beer

Sparkling Toast

The Signature Brunch Package

\$145 Per Person

Children (under age of 12) — \$97 Per Person

Reception

Beverage Station (available for duration of Reception)

Passed Hors d'oeuvres (four selections)

Assortment of breakfast breads and danishes

Display Station (select one)

Gourmet Coffee Station

Brunch

Plated First Course (suggested)

Brunch Buffet

Traditional Wedding Cake

Cheesecake Martini Bar

Bar

Four Hour Deluxe Open Bar

Selection of Deluxe Spirits, Mimosas, Bellinis, Bloody Marys

Sparkling Wine, House Wines, Domestic & Imported Beer

Sparkling Toast

* All prices include service charge



Beverage Station

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, Orange and Cranberry Juices

Display Stations

(add additional stations to your package for \$8 per person, per station)

(add Deerfield's Donut Display to your package for \$6 per person)

Chef's Signature Display Station — Chef's Selection of Assorted Charcuterie, Cheeses, Imported Olives, Roasted Peppers, Grilled and Pickled Vegetables, Cold Spreads and Assorted Jams, Served with Grilled Naan Bread and Artisanal Crackers

Fresh Fruit, Muffins and Assorted Pastries

Warm Spinach and Artichoke Dip, Grilled Breads

Warm Crab and Artichoke Dip, Grilled Breads

Assorted Dips (choose three)

with Grilled Breads (can be made GF)

Caramelized Onion, Basil Pesto, Roasted Peppers, Spinach, Beer Cheese, Buffalo Chicken, Crème de Brie

Butlered Hors d'oeuvres

Goat Cheese and Honey Phyllo Triangle

Smoked Salmon with Dill Cream Cheese, Grilled Asparagus Tip

Fresh Mozzarella with Roasted Tomatoes, Basil on Crostini

Serrano Ham and Manchego Croquette

Smoked Chicken Salad in Savory Tart Shell

Jumbo Shrimp with a Zesty Lime Cocktail Sauce (add \$5) (GF)

Baked Brie and Raspberry in Phyllo Pastry

Scallop wrapped in Hickory Bacon (GF)

Spinach and Artichoke in Wonton Flower





First Course (select one)

Suggested to be served to tables

Deerfield's Mixed Greens Salad — Field Greens, Shredded Carrots, Sliced Cucumber, Tomatoes, Red Onion, House-Made Herbed Croutons, House-Made Balsamic Dressing

Spinach Salad — Dried Cherries, Almonds, Grape Tomatoes, Chevre, House-Made Lemon Herb Vinaigrette

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, Maple Walnut Vinaigrette (GF, can be made V)

Caprese Salad — Fresh Tomato, Buffalo Mozzarella, Basil, Balsamic Glaze (GF)



Brunch Buffet

Scrambled Eggs

Country Egg Scramble with Cheddar Cheese, Peppers and Onions

Crisp Bacon and Pork Sausage

Deerfield's Herbed Breakfast Potatoes



Brunch Enhancements

Omelet Station — \$10 Per Person

Eggs Made-to-Order with Chef's Selection of Fillings

Waffle Station — \$8 Per Person

Belgian Waffles Made-to-Order with Chef's Selection of Delicious Toppings

Entrees (select two ~ in addition to a vegetarian option)

*Choice of three entrees may be offered at an additional charge of \$6 per person
(Vegan / Vegetarian options available)

Deerfield's Champagne Chicken — Shiitake Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Champagne Cream Sauce (GF)

Chicken Valencia — Herb Grilled Chicken Breast served with a Valencia Orange, Balsamic Glaze and a Touch of Cream (GF)

Chicken Bruschetta — Diced Tomato, Red Onion and Fresh Basil with Balsamic Reduction (GF)

Exotic Mushroom Ravioli — Stuffed with Porcini, Portabella, Shiitake Mushrooms and Ricotta Cheese with White Truffle Cream Sauce (vegetarian)

Grilled Salmon — Braised Leek Sauce and Roasted Grape Tomatoes (GF)

Seared Salmon — Toasted Pine Nut, Roasted Grape Tomato and Pesto (GF)

Salmon Confetti — North Atlantic Salmon, Julienne Vegetables "Confetti", Raspberry Vinaigrette (GF)

Tuscan Flounder — Topped with Sun-Dried Tomatoes, Spinach, Artichokes and Basil Olive Oil (GF)

Sliced New York Strip Steak — Served in a Red Wine Demi-Glace

Deerfield's Pan-Seared Crab Cakes — Roasted Red Pepper Coulis and Fresh Herb Beurre Blanc (GF)
(Add \$10 per person)

Petite Filet Mignon — Madeira Mushroom Demi-Glace (add \$10 per person)

Starch Selections (select one)

Dauphinoise Potatoes

Mashed Yukon Gold Potatoes

Duchess Potatoes with Parmesan Crust

Vegetarian Rice Pilaf

Roasted Red Pepper and Cheddar Polenta

Vegetable Selections (select one)

Broccoli Flan

Grilled Asparagus

Seasonal Vegetable Medley

Tarragon Brown Sugar Glazed Baby Carrots

Green Beans — Lemon, Cracked Pepper, and Julienne Red Pepper

Roasted Brussels Sprouts — Garlic, Pistachio, and Extra Virgin Olive Oil



Coffee Station

Your guests will be offered a choice of 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)



Dessert Stations

Ice Cream served with Wedding Cake (add \$5) (GF)

Assorted Miniature Desserts — Chef's selection of assorted bite-sized desserts (add \$8)

Viennese Dessert Table — Elaborate display of Mini Bite-size Desserts, Individual-size Desserts and Sliced Whole Cakes (add \$12)

Cheesecake Martini Bar — Cheesecake in a Martini Glass with the Chef's selection of Delicious Toppings (add \$9 if not included in package selected)

Vendor Meal

Chef's Choice of Entrée —\$38



Brunch Open Bar

Mimosas, Bellinis, Sparkling Wine, House Wines, Assorted Beers and Bloody Mary Bar
(Made-to-order with variety of condiments)

House Wine — Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Sparkling Wine

Beer Selections —

Grand Package Bar: Select two domestic and two imported/craft beers from selections below

Signature Package Bar: Select three domestic and three imported/craft beers from selections below

Domestic Beer — Coors Light, Yuengling, Miller Lite, Bud Light, Michelob Ultra, N/A

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

Signature Package includes the following Deluxe Brands Liquors

(Add \$8 per person to upgrade to Deluxe Bar if you choose Grand Package)

Tito's Vodka, Flavored Vodka, Bombay Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Seagram's 7, Dewar's Scotch, Jack Daniels, Jim Beam Bourbon, Cuervo Gold Tequila, Sauza Silver, Amaretto, Kahlua, Chambord, Limoncello, Peach Schnapps, Baileys Irish Cream, Grand Marnier and Aperol

Wedding Toast

With Deerfield's Sparkling Wine

Ice Sculpture

To enhance your reception, an ice sculpture can be arranged.
Pricing begins at \$650 and is based on design.

Wedding Cake

our 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 color 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 either of the following hotels at a reduced rate:

Courtyard Newark at the University of Delaware 302.737.0900

Springhill Suites by Marriott Newark Downtown 302.273.1000

Hyatt Place Newark / Main Street 302.266.2000

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, valid anytime.

Complimentary Services

Personal Attendant for the Bridal Party

Professional Consultant to assist in the planning of every detail

Day-of Coordinator for Ceremony and Reception

Coat Room Attendant (seasonal)

Wedding Tastings

We host an incredible menu tasting several times a year. You will receive complimentary 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 & wedding date.

Package Pricing confirmed through December 31, 2026. Menu prices for specific items may increase based on current market pricing.





See A Deerfield Wedding In Action:

[DeerfieldGolfClub.com/weddings](https://www.DeerfieldGolfClub.com/weddings) Facebook /

Instagram — @deerfieldde


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