

WHITE CLAY CREEK
COUNTRY CLUB

Golf Outing
MENU PACKAGES



FOR MORE INFORMATION PLEASE CONTACT:
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White Clay Creek Country Club Golf Outings

Whether you're planning a corporate, charity, or just a private golf outing, White Clay Creek Country Club is the perfect venue for your event. Our highly experienced professional staff will make your event a success from start to finish.

Let our culinary team prepare a delicious buffet meal for your players and guests to be offered either before or after your outing.

Either outside under our lower veranda or in our beautiful Veranda Ballroom at the conclusion of your event.

Breakfast Buffets

Breakfast options are available between 6am – 11am. Buffets will be kept open for 1.5 hours for quality of service.
(40 Guest Minimum)

All Breakfast Buffets Include:
Fresh-brewed, locally Roasted Coffee | Assorted Hot Teas | Assorted Fruit Juices

Veranda Continental.....\$15 per person

Assorted Breakfast Baked Goods, Bagels with Cream Cheese, Butter and Preserves,
Seasonal Fresh Sliced Fruit Display, Individual Yogurt with Granola

Hot Breakfast Buffet.....\$24 per person

Scrambled Eggs, Bacon, Breakfast Sausage, French Toast,
Breakfast Potatoes, Fresh Sliced Fruit, assorted Breakfast Baked
Goods, Bagels with Cream Cheese Chilled Orange Juice (40 guest minimum)

Specialty Enhancements

Bananas, Apples, Oranges.....\$2 per person
Turkey Bacon.....\$4 per person
Turkey Sausage.....\$4 per person
Whole Grain Pancakes.....\$2 per person
Cold Cereals & Milk (whole, 2% & Non-fat).....\$4 per person

BREAKFAST BAR PACKAGES

BLOODY MARY & TRANSFUSION BAR

For 1 hour of service.....\$12 per person

**All prices are subject to a 22% service fee. Prices are subject to change without prior notice.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Based upon 1.5 hours of service. Please note required minimum for buffets. If guest count fall below required minimums host will be charged for the minimum. Additional charge of \$150 for parties under 40. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Culinary team reserves the right to modify or substitute menu items based upon availability.

Lunch Buffets

COLD BUFFET LUNCH

Lunch options are available between 11am – 3pm. Prices are per person and based on 1.5 hours of service.

Buffet Luncheon Include:

Fresh-brewed Coffee | Assorted Hot Teas | Fresh brewed Iced Tea.

Build Your Own Boxed Lunch.....\$15 per person

All Boxed Lunches served with Bottled Water, appropriate Condiments and Utensils

Choice of Sandwich (choose one)

Club Sandwich with Turkey, Ham, Cheese and Bacon on a Kaiser Roll

Roasted Turkey and Swiss Cheese on Multi-grain Bread

Blackened Chicken Caesar Salad in a Tortilla Wrap

Roast Beef and Provolone Cheese on Rye Bread

Grilled Vegetables Drizzled with a Homemade House Dressing in a Tortilla Wrap

Chef's selection of Seasonal Whole Fruit and Dessert

Deli Buffet.....\$22 per person

Add Soup to any Lunch for \$3 per person -

Italian Wedding, Bacon & Potato, Corn Chowder, Wild Mushroom Bisque, Tomato Basil

Honey Baked Ham, Oven Roasted Turkey Breast and Sliced Roast Beef, American, Provolone, Swiss Cheese, Chicken Salad or Tuna Salad, assorted Breads and Condiments. Buffets include, Rolls, Condiments Tray, Potato Chips, Chef's selection of Cold Salad, Sweet Tray

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Lunch Buffet

HOT BUFFET LUNCH

Barbecue Buffet \$30 per person

Beef Hamburgers, All Beef Hot Dogs, Baked Beans, Coleslaw, Corn On The Cob assorted Rolls, Lettuce, Tomato & Onions and fresh sliced fresh fruit. Vegetarian Burgers available at an additional cost of \$6 each.

Lunch Buffet \$34 per person

House Salad with a choice of two dressings: Ranch, House Balsamic Vinaigrette, Raspberry Vinaigrette, Golden Italian, Oil & Vinegar, Blue Cheese or Caesar, Warm Rolls & Butter, Chef's Selection of Starch & Seasonal Vegetables, Chef's Choice Assorted Desserts

Entree Selection

Select 3 Buffet Options (1 Chicken, 1 Fish, 1 Pasta)

Chicken

Chicken Piccata
Chicken Marsala
Chicken Francese

Fish

Salmon with Lemon Dill
Salmon with Teriyaki Glaze
Shrimp Scampi

Pasta

Penne Ala Vodka
Farfalle Primavera
Rigatoni Bolognese
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce
Cheese Ravioli in Marinara

Beef - \$5 additional per person

Sliced Whole Roasted New York Strip Steak
Sliced Flank Steak in a Burgundy Reduction
Marinated Skirt Steak with Chimichurri

Vegetarian, Vegan, Gluten-Free and Kosher Options Available Upon Request

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Bar & Beverage Menus

FULL OPEN BAR

PREMIUM BRANDS

One Hour.....	\$17 per person
Two Hours.....	\$22 per person
Three Hours.....	\$27 per person
Four Hours.....	\$32 per person
Five Hours.....	\$36 per person

TOP SHELF BRANDS

One Hour.....	\$20 per person
Two Hours.....	\$25 per person
Three Hours.....	\$30 per person
Four Hours.....	\$35 per person
Five Hours.....	\$40 per person

LIMITED OPEN BAR

One Hour.....	\$14 per person
Three Hours.....	\$24 per person
Five Hours.....	\$30 per person

Two Hours.....	\$19 per person
Four Hours.....	\$29 per person
Beer, Wine, Soda	(Charged to bill*)

HOST PAID BAR AND CASH BAR

Cash Bars require \$150 Bartender Fee for each Bartender. 1 bartender per 75 guests. (Host - charged to master bill, Cash - guest charged per drink)

House Brand Liquor.....	\$7
House Wines.....	\$6
House Brand Import Beer.....	\$6
House Brand Domestic Beer.....	\$5
House Brand Martini.....	\$10
Premium Brand Wine.....	\$8
Premium Brand Liquors.....	\$10
Premium Domestic Beer.....	\$6
Premium Imported Bottled Beer.....	\$7
Premium Brand Martinis.....	\$12

Premium Champagne.....	\$8
Soft Drinks.....	\$2
Juice.....	\$3
Soda Station (unlimited).....	\$8
Non-alcoholic Punch.....	\$25 gallon
Champagne Punch.....	\$50 gallon
Bellini and Mimosa Bar (assorted flavors)....	\$10
Bloody Mary & Transfusion Bar.....	\$12
For 1 Hour of Service	

Regulations and Selections

White Clay Creek Country Club has and Exercises the Right to Control Alcoholic Beverage Consumption, in Accordance with the Laws of the State of Delaware. We will ask for Identification and Refuse to Serve Minors under the Delaware Drinking Age of 21 or Visibly Intoxicated persons. White Clay Creek Country Club is the only Licensee Authorized to Serve and Sell Alcoholic Beverages on its Premises in Accordance with the Regulations of the Delaware Liquor Control Commission. All Liquor, Beer and Wine Consumed and/or Sold on the Premises Must Be Purchased from and Served by White Clay Creek Country Club staff. Prices are subject to change without previous notice

Drink Tickets

(Minimum quantity - 100)
Drink Tickets \$6 each
200 - 299 Tickets \$4 each
300 + Tickets \$3.50 each

Individual Tickets may be redeemed for Beer, Gatorade, Bottled Water or Pepsi Products. House Liquor will require two tickets per guest. All tickets must be provided by White Clay Creek Country Club, and are good for the event only.

Mobile Beverage Package

MOBILE GOLF CART SERVICE

Based Upon 4 hours of Unlimited Golf Cart Service

Beverage Cart Attendant Fee\$150 (per attendant/cart)

Beverage Cart stocked with the following.....\$15 per person

Domestic Beer, assorted canned Pepsi Products & Bottled Water

Upgrades:

Assorted Gatorade.....\$3 per person

Assorted Candy & Dry Snacks.....\$2 per person

Beef Hot Dogs.....\$4 per person

Mixed Drinks.....\$5 per person

Full Beverage Cart Package.....\$25 per person

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POLICIES & GUIDELINES

Thank you for your interest in booking your event at White Clay Creek Country Club! We appreciate the opportunity to be of service and look forward to exceeding your expectations and creating an escape for you and your guests. Our banquet and culinary team takes great pride in our services and we are committed to providing you with the highest levels of service.

Agreement & Deposit

Upon receipt of a signed Banquet Booking Agreement, your acknowledgment and acceptance of these Policies and Guidelines, a non-refundable deposit and a Valid Credit Card on file (American Express, MasterCard, Visa, Discover). This will secure the date you selected for your event.

Minimum Revenue Information

Please contact your Sales Manager for information regarding our food and beverage revenue minimums for all events. All minimums must be achieved prior to the 22% service charge being added. Failure to achieve the required minimum will result in a line item charge for the difference as room rental.

Guarantee Policy/Number of Guests

Confirmation of the minimum guaranteed number of guests is required fourteen (14) days prior to your event. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the Sales Office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 5% over the Guarantee for all meal functions. Overset policy does not apply to wedding receptions or buffet meal functions.

Day, Evening and Weekend Events

Final menu selections, requests for rental items, and other services are required thirty (30) 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, check or credit card. 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 a 22% service fee. Prices are subject to change without prior notice. Based upon 1-1.5 hours of service where stated.

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 after the conclusion of your event.

Dietary Needs

Any special dietary needs must be communicated to the Sales Manager at least 7 days prior to the event to ensure the culinary team can accommodate these needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

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 the 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.

Menu Planning/Seating Plan

In order to assure the availability of all chosen menu items, final menu selections for events must be received thirty (30) 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 2 weeks in advance of the event. We will set for 5% over for served entrée events. All other events will be set according to guarantee guest count.

POLICIES & GUIDELINES

Outside Food & Beverages

In compliance with Health Department and Alcohol Beverage Control laws and regulation, 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

Labor Fees

A labor fee of \$150 will be assessed when guarantees are fewer than 40 guests for a full breakfast, lunch, dinner or cocktail function. For each Chef Attendant required, a \$100 fee will be assessed for a 1-1.5 hour period. \$100 Bartender Fee will be assessed for each cash bar.

Special Conditions

We reserve the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit us from allowing leftover food and beverage to be removed from the premises. Therefore, no "To Go" boxes will be supplied for any meal functions

Frequently Asked Questions FAQ

Are we required to utilize your vendors?

We are pleased to offer recommendation, however, please note that all vendors used must be licensed and insured to provide proper services during your event.

When can we access the event space?

Setup times will be dependent on availability. Please consult with your sales manager for specific times

How long is the event space available to us?

In the effort to minimize noise disturbances, the event space will be accessible to you until 1am for evening functions

What are the noise level restrictions?

Although we do allow music and/or live entertainment during your event, we reserve the right to request volume levels be reduced based upon noise complaints.

Is the bartender fee included in the event packages?

All of our event packages have a \$100 bartender fee per bar requested. One bartender is required per 75 guests.

What is the starting food and beverage minimum fee?

Food and beverage minimums are based on anticipated attendance, dates and times. The food and beverage minimum is set for each specific event pace and is met by ordering through our event menu

Do you offer themed/color linens?

Yes, please speak to your event manager for options, Standard House linens and napkins are included

notes



Contact Us!

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