

WHITE CLAY CREEK
COUNTRY CLUB

Wedding Guide & Menus



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Table of Contents

White Clay Creek Weddings	01
Cocktail Hour Offering	02
Diner Course Selections	03
Premium Diner Course Selections	04
Dessert Selections	05
Child & Vendor Meal Selections	05
Bar Offerings	06
Wedding Day Experience	07-08
Policies & Guidelines	09

White Clay Creek Weddings

White Clay Creek Country Club is committed to providing you and your family and friends with the most memorable wedding experience possible. Our knowledgeable event staff will assist you in planning your event details to ensure that your special day is beautiful and flawlessly executed. We look forward to assisting you throughout the wedding planning process.

2024 Pricing: \$125 per person plated | \$135 per person buffet

WEDDING MINIMUMS

Weddings in the Veranda Ballroom are initially for a 4 hour window
Wedding Reception additional Hour can be Added at \$500
Sundays-Thursday \$5,000
Fridays Evening \$8,000
Saturdays Non-Peak Season (November - April) \$10,000
Saturdays Peak Season (May-October) \$12,000

YOUR EXPERIENCE INCLUDES

- A Three and a Half Hour Open Bar with a selection of Premium Brands Spirits, Wines, Beer and Soft Drinks (Closed for 30 minutes during Bridal Introductions)
- Exclusive use of the Clubhouse during your wedding - no other wedding will be taking place during your special day
- Elegantly Displayed and Butlered Hors d'oeuvre service during the Cocktail Hour
- Complimentary Sparkling Wine Toast for All Guests
- Floor-length Ivory Table Linens and Choice of Napkin Color (chair covers & upgrades available)
- Table Mirrors for Centerpieces
- Custom Made Signature Drink
- Assistance with your Wedding Rehearsal the day prior to your wedding
- A Complimentary Foursome at White Clay Creek Country Club (can only be used during the week)
- Private Bridal Party Room with Beverage Service
- Complimentary Self-Parking for all your guests
- Private Tasting for Two
- Personalized Wedding Cake

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. Additional fees apply.

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 a sandwich, wedding cake and a beverage.

Bridal Suite

Well-appointed complimentary Deluxe Bridal Suite complete with a full-length wall and floor mirror and private male and female entrance where you can prepare for the big day.

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.

Bridal Tasting Event

Upon receipt of a signed wedding agreement and appropriate deposit. You will be invited to a complimentary private tasting for the Bride and Groom. You may invite up to two additional guests for an additional cost of \$35.00 per guest plus 22% gratuity.

Cocktail Hour Offering

Available During Cocktail Hour

THE FARMERS TABLE

A bountiful array of hand selected Cheeses, Crisp Fresh Raw Vegetables with Buttermilk Ranch Dipping Sauce and Hummus, Garnished with Fresh Fruit Served with assorted Crackers elegant.

BUTLER PASSED HORS D'OEUVRES

your choice of three hand passed hors d'oeuvres during Cocktail Hour

Chicken/Beef/Pork

Sesame Chicken Pops
Boneless Buffalo Chicken with Blue Cheese Dip
Sweet Thai Chili Chicken Satay
Teriyaki Sesame Beef Satay
Beef or Chicken Empanada
Cheesesteak Eggrolls
Pork Pot Stickers with Soy Dip

Vegetable

Spanakopita
Potato Croquettes, Horseradish and Herb Aioli
Wild Mushroom Tart
Brie and Berry in Phyllo
Vegetable Spring Rolls with a Sweet and Sour Sauce
Tomato Bruschetta (Add Jumbo Lump Crabmeat +\$6 per person)

Seafood

Bacon and Scallop
Fried Coconut Shrimp with a Pina Colada Sauce
Chilled Jumbo Cocktail Shrimp with House Cocktail Sauce
Mini Crabcakes with Remoulade Sauce

**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.

Dinner Course Selections

Our staff will be happy to assist you in formulating special menus to meet your specific needs. If you have a special request or personal favorite not listed on these menus, please let us know. Vegetarian and other dietary restrictions can be accommodated with advanced notice. Prices are subject to change without notice. Our culinary team reserves the right to substitute or alter menu selections based upon quality and/or availability.

All entrée selections are served with Dinner Rolls and Butter, Coffee, Tea & Iced Tea. Selection of two served Entrées included in the wedding package, including Vegan or Vegetarians. All prices are per person. Third Entrée may be chosen at an additional \$10 per person. Entrees are paired with Chef's selection of seasonal accompaniments.

SALAD SELECTIONS

Selection of One

House Salad

Fresh Greens, Carrots, Tomato and Cucumber, Herbed Croutons served with House Vinaigrette

Caesar Salad

Classically prepared with Sourdough Croûtons and Parmesan Cheese

Strawberry Spinach Salad

Baby Spinach, Fresh Strawberries & Tomatoes, Carrots Crumbled Cheese served with House Vinaigrette.

ENTREE SELECTIONS

CHICKEN

The Veranda Chicken

Pan Seared Chicken Breast of Chicken

-Au Poivre - prepared or served with a generous amount of ground black pepper

-Honey Garlic Glace

-Lemon Thyme Velouté Wine Demi-Glace

-Champagne Beurre Blanc

-Sesame Teriyaki

-Wild Mushroom Marsala Sauce

PORK

Brined Roasted Pork Loin

BEEF

NY Strip

Flat Iron Steak

Grilled Ribeye

SEAFOOD (your choice of sauce above)

Pan Seared Atlantic Salmon

Broiled Mahi Mahi

VEGETARIAN AND VEGAN

Spinach and Sundried Tomato Stuffed Portobello Mushroom

Portobello Mushroom "Shepherd's Pie" with Herb Roasted Vegetables, Herb Whipped Potatoes

Roasted Veggie Risotto

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Premium Dinner Selections

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Premium Dinner Selections are an additional \$15 per guest when enhancing your wedding experience.
** denotes additional fees apply

PREMIUM SALAD SELECTIONS

Selection of One

Boston Bibb Wedge

Cucumber, Grape Tomato, Pork Belly, Pickled Shallots, Crumbled Blue Cheese, Blue Cheese Dressing.

Arugula & Watercress Salad

§Mission Black Figs, Diced Apples and Pomegranate Ginger Vinaigrette

PREMIUM ENTREE SELECTIONS

CHICKEN

Boneless Chicken Chesapeake topped with jumbo lump crab meat
Chicken Wellington (+ \$20)**

PORK

Grilled Kurrabotta Pork Chop

BEEF

Seared Center Cut Filet Mignon 8 oz. Center Cut
Duel Entrée with a Filet and Crab Cake

SEAFOOD

White Clay Creek Signature Crab Cakes with Lemon Oil
Chilean Sea Bass with Wasabi Mashed Potatoes
Stuffed Jumbo Shrimp with Crab Imperial (+\$20)**
Stuffed Lobster with Crab Imperial (+\$20)**

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Dessert Selection

Wedding Cake and Coffee Station
Freshly brewed Regular Coffee, Decaffeinated Coffee and an assortment of herbal teas

Children's Menu

\$40 per person includes - Wedding Cake, Unlimited Chocolate Milk, White Milk, Juice or Soft Drinks
(Available for Children under 12 years of age, Children 3 years and under are complimentary)

ENTREE SELECTIONS

Selection of One

Chicken Fingers and Fries
Cheese Tortellini
Burger Slider or All Beef Hot Dog
Vegan/Vegetarian Available Upon Request
Vanilla Ice Cream and Wedding Cake for Dessert

Vendor Menu

\$40 per person includes - Wedding Cake, Unlimited Coffee, Tea & Iced Tea. or Soft Drinks
Chefs Choice Entrée with Seasonal Vegetable and Starch

Vegan/Vegetarian Available Upon Request

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Bar Offerings

Package prices are based per adult (over 21) for up to 3.5 hours of House service.
(offerings subject to change)

PREMIUM BEER

Assorted Domestic, Imported and Non-Alcoholic Beers

• Domestic Beer: Coors Light, Yuengling, Miller Lite, Budweiser, Bud Light, Michelob Ultra, Bud Zero

- Imported/Craft Beer: Stella Artois, Heineken, Craft Beer Selection (Seasonal),

- House Bar: Select two domestic and two imported/craft beers from selections above
 - Premium Bar: Select any five beers from selections above

PREMIUM WINES

(offerings subject to change)

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel & Moscato

PREMIUM LIQUORS

Liquor: Western Son Vodka, Seasonal Flavored Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Seagram's 7, Dewar's Scotch, Jim Beam Bourbon, Sauza Tequila, Southern Comfort, Amaretto, Peach Schnapps Captain Morgan Rum, Jack Daniels

TOP SHELF WINES

(offerings subject to change)

Premium House Merlot Blend, Carmen Road Cabernet Sauvignon, Calloway Chardonnay, Coppola Pinot Grigio, White Zinfandel & Prosecco

TOP SHELF LIQUORS

Grey Goose Vodka, Ketel One Vodka, Seasonal Flavored Vodka, Tanqueray, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Malibu Rum, Seagram's V.O., Crown Royal, Jameson Irish Whiskey, Johnnie Walker Black, Gentleman Jack, Maker's Mark, Hennessy, Casamigos, Disaronno, Southern Comfort, Kahlua, Peach Schnapps, Baileys Irish Cream, Grand Marnier

BAR ENHANCEMENTS

Upgrade Your Bar Package from Premium Brands to Top Shelf Brands - \$10 additional per person

An additional hour is available upon request.

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

White Clay Creek Country Club is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at any event must be prepared by our culinary staff and may not be taken off the premises after it has been prepared and served.

The sale and service of alcoholic beverages are regulated by the state. As a licensee, White Clay Creek Country Club is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the property from the outside. Items are subject to inspection. In the event outside food and/or beverage is brought in, a \$500 per incident fee will be applied to your master account and could result in removal of your Group from property with no refunds.

Wedding Day Experience

DAY OF DETAILS

Let us make the Biggest Day of our Life - The Best Day of your Life!

The Arrival

After arriving at the White Clay Creek Country Club at the contracted time, you will be greeted by a member of our staff and directed to the Bridal Room to prepare for either your Wedding Ceremony or photos depending on your contracted events. Your Wedding Specialist will welcome your guests and advise as to the time-line of the day and coordinate all the details with getting you and your party either down the aisle and/or into the Ballroom.

The Ceremony

Thirty minutes prior to the ceremony, your Wedding Specialist will gather immediate family and meet you and your bridal party attendants in the Bridal Room and announce "It's Show-time," this is your cue for final preparation before heading down the aisle. After lining everyone up according to the rehearsal layout, the Wedding Specialist will coordinate your ceremony processional and getting you down the aisle.

The Photos

After being pronounced Husband and Wife, the newlyweds will proceed to the Bridal Room for a brief refresh at which time they will enjoy private Hors d'Oeuvres and drinks. Afterwards, you will be directed to the Golf Carts to head out to our beautiful bridge overlooking the White Clay Creek for Wedding Day photos. For your safety, please listen attentively to the instructions provided before operating any of the Golf Carts.

The Cocktail Hour

After photos, if time permits, the newlyweds and the bridal party head off to the Bridal Room to enjoy the remaining time before the grand entrance. This is the time for the Bride to get her dress bustled and time for any last minute details before entering the ballroom. Meanwhile, your guests will continue to enjoy the Cocktail Hour.

Newlyweds' Arrival & First Dance

Here's the part where the Bride and Groom make their grand entrance. Your Emcee will usually make sure guests are seated before your imminent arrival. Generally, both sets of parents and the wedding party are introduced, followed by the announcement of the couple for the first time as Husband and Wife. In many cases, your newlywed first dance will begin as you step out onto the floor and into the spotlight after being announced. Alternately, you can wait until after the first course of the meal is served, but since everyone is already cheering you as you enter the reception, use the applause as encouragement enough to skim away any shyness and step on out.

Cheers & Toasts

Following your first dance, you might want to take the opportunity - while all eyes are still on you, since hopefully no one yet has had too much to drink - to thank everyone for taking part in your Wedding. A family member, often a parent of the Bride, will say a Blessing (depending on the families' faiths). Then, since toasting signifies a transition in the course of an event, the Mother and Father of the Bride will thank guests for attending and invite everyone to enjoy the celebratory meal. Keep in mind, that the toasts given by the Best Man and the Maid of Honor should occur between courses, to spread out all the high-emotion, much anticipated moments and to keep guests in their seats.

Wedding Day Experience continued

DAY OF DETAILS

Let us make the Biggest Day of our Life - The Best Day of your Life!

Dinner is Served

Time to dig into the Main Course. If you're having a seated meal, the Band or DJ will play subdued, conversation-friendly background music as our Banquet Servers begin your dining experience. If you're having a Buffet, your Maitre D, Coordinator, DJ, or Bandleader will dictate how the rotation will work by calling each table when it's time to head to the front of the line. Just remember - the Bride and Groom need to do everything possible to take their seats and eat.

Party Time

Monkey-see, monkey-do is how this game is played. Guests are going to follow the lead of the Bride and Groom. Once dinner dishes are cleared, the newlyweds should be the first ones on the dance floor so people know it's time to start partying. Throughout the evening, the music will stop for any extracurricular activities you've planned (also known as The Bouquet Toss, The Garter Toss, The Centerpiece Giveaways, and whatever else you've dreamed up). If you do choose to toss The Bouquet, make sure to get a tossing bouquet from the florist so you can keep your original one as a memento

Cake Cutting

About one hour before the conclusion of the reception, when the party starts getting a little too rowdy and the bar starts getting a little too empty, your Servers will start preparing tables for Coffee and Dessert. Since the cake cutting generally signals guests that it's okay to leave soon thereafter, be sure not to do this too early or things could start wrapping up before you're ready.

Shake a Leg

Once the cake is cut, the Band or DJ should start right back into swing and rock music for those wanting to trade in their slices for another turn on the dance floor.

Last Dance

End your wedding on a high note and choose a dance song that will leave a lasting impression. You'll want everyone to have a chance for one last twirl, so select something fast and festive.

Final Farewell

Now the time has come to say good-bye. Your Captain/Wedding Specialist will begin packing up all of your items to be loaded into the designated vehicle. Be sure to designate someone to take one last walk through to make sure that you have secured all of your belongings. On behalf of the staff and management here at White Clay Creek Country Club, we'd like to thank you for selecting us to share in such a memorable occasion. Do us a favor and send us a letter or email detailing your level of satisfaction with our service and your overall experience. We wish you all the best and congratulations!

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

To secure a date for your event, a signed contract and deposit are required. Once we receive the signed contract, the deposit is nonrefundable. To help with your planning, additional deposits will be requested on a schedule provided in your contract. The balance of the full estimated prepayment of the event will be due to the Event Manager 14 business days prior to the event.

Minimum Revenue Information

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

Final attendance for all food functions must be specified 2 Weeks (14 business days) in advance of the event before 11a.m. Once received by your Event Manager, that number will be considered a guarantee and not subject to reduction. Predetermined entree choices selected at the time of invitation will be due upon the submission of this event guarantee.

Pricing

Menu prices are subject to a 20% service fee. Prices are subject to change without prior notice. Based upon 1.5 – 2 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.

Linen & Table Arrangements

Complimentary 72" ivory linens are available. Based on your requirements, a personalized diagram will be designed by your Event Manager, so table assignments may be made.

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

Menus and beverage packages can be altered to make your unique experience exactly what you envision. Please be sure to identify your food preferences and any sensitivities during the planning process.

Outside Catering

Please consult with your Event Manager should your event require special consideration for religious purposes. Approved partners who have agreed to our policies will be provided. Additional fees may apply.

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.



Contact Us!

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