

WHITE CLAY CREEK COUNTRY CLUB GOLF OUTING

Menu Packages



BANQUET OFFICE
(302) 994-2521 EXT.7215



BREAKFAST

BUFFET BREAKFAST

Breakfast options are available between 6am – 11am.
 Buffets will be kept open for 1.5–2 hours for quality of service. (40 Guest Minimum)

All Breakfast Buffets Include:

Fresh-brewed, locally Roasted Coffee | assorted Hot Teas | assorted Fruit Juices

Classic Continental \$10 per person

Assorted Breakfast Baked Goods, assorted Bagels with Cream Cheese, Butter and Preserves

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

Yogurtini Bar \$6 per person

Create your own with Plain and Strawberry Yogurt with Assorted Dried Fruit, Fresh Fruit, Berries and Granola

Specialty Enhancements

Smoked Salmon with Plain Bagels, Cream Cheese, Sliced Tomato, Cucumber,

Red Onion and Capers \$10 per person

Chilled Hard Boiled Eggs \$12 per dozen

Bananas, Apples, Oranges \$2 per piece

Hot Oatmeal, Dried Fruits & Brown Sugar.. \$6 per person

Cold Cereals & Milk (*whole, 2% & Non-fat*).. \$4 per person

Omelet Station \$8 per person

plus \$100 Culinary Attendant Fee

Made to Order Omelets with Condiments to Include Ham, Bacon, Sausage, Onions, Tomatoes, Peppers, Mushrooms, Spinach, assorted Cheeses, Egg, Egg Whites

(40 guest minimum)

Hot Breakfast Buffet \$17 per person

Scrambled Eggs, Bacon, Breakfast Sausage, French Toast, Breakfast Potatoes, Fresh Sliced Fruit, assorted Breakfast Baked Goods, Bagels with Cream Cheese

(40 guest minimum)

Heart Healthy Buffet \$19 per person

Scrambled Eggs with shredded Cheese for topping, Whole Grain Pancakes, Turkey Bacon, Turkey Sausage, Seasonal Grilled Vegetables, Breakfast Potatoes, Fresh Fruit Salad,

Chilled Orange Juice

(40 guest minimum)

*All prices are subject to a 20% 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. Additional charge of \$150 for parties under 40. Culinary team reserves the right to modify or substitute menu items based upon availability.



BREAKFAST

SERVED BREAKFAST

All Plated Breakfasts Include:

All Plated Breakfast Menus are served with assorted Breakfast Baked Goods, choice of Chilled Orange or Cranberry Juice, freshly brewed Regular, Decaf Coffee and assorted Hot Teas

Classic American Breakfast..... \$14.50

Scrambled Eggs, Bacon or Sausage, Seasoned Breakfast Potatoes with a Fresh Fruit Garnish

Club House Breakfast \$20

Fruit Plate with mixed Berries and seasonal Melon, Buttermilk Pancakes or French Toast, Scrambled Eggs, Bacon, Sausage or Ham, Seasoned Breakfast Potatoes

Omelets \$12 per person

Cheese Omelet with Seasoned Breakfast Potatoes and a Fruit Garnish

Add Meat..... \$2.50

Vegetables \$1.50

Choice of Bacon, Sausage or Breakfast Ham. Turkey Bacon or Sausage available upon request at \$3 per person.

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BUFFET LUNCHEON

COLD BUFFET LUNCHEON

Fresh-brewed Coffee | assorted Hot Teas | fresh brewed Iced Tea and assorted Pepsi Products.

*Lunch options are available between 11am – 3pm. Prices are per person and based on 1.5 hours of service.
(40 Guest Minimum)*

Build Your Own Boxed Lunch..... \$12.50 *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

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, Iced Tea, Soft Drinks and Bottled Water

Soup and Sandwich Buffet \$24 per person***

Includes assorted hand crafted Sandwiches & Wraps, Cold Salad, Sweet Tray, Condiments, House Chips and Assorted Beverages

Choice of One Seasonal Soup (choose one)

Italian Wedding

Ham & Bean

Corn Chowder

Minestrone Soup, Beans, Pasta & Parsley

Bacon & Potato

Wild Mushroom Bisque

Choice of Sandwich or Wrap (selection of 3) – 40 person minimum

Grilled Chicken with Red Pepper Hummus, Arugula & Tomatoes

Tuna Salad with Celery, Scallions and Onion Sprouts on Wheat Bread

Country Smoked Ham with Mustard Rémolade and Swiss Cheese on Kaiser Roll

Grilled Vegetables, Baby Spinach, Hummus, Whole Wheat Wrap

Shaved Roast Beef, Aged Cheddar, Horseradish Cream, Rye

Smoked Salmon, Dill Cream Cheese, Marble Rye

Chef's Selection of Desserts

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BUFFET LUNCHEON

HOT BUFFET LUNCHEON

Barbecue Buffet \$28 per person (40 Guest Minimum)

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

Italian Buffet \$25 per person (40 Guest Minimum)

Includes Classic Caesar Salad, Cucumber, Onion and Dill Salad, Broccoli Salad with house-made Ranch

Penne Pasta with Fresh Fire Roasted Tomatoes and Roasted Garlic

Cheese Tortellini with grilled Chicken and Baby Spinach in a Basil Cream Sauce

Seasonal Vegetable, Baked Fresh Garlic Bread and assorted Italian Dessert Display.

Regular Coffee, Decaffeinated Coffee & Hot Teas, and assorted Soft Drinks

Lunch Buffet Menu \$29 per person (40 Guest Minimum)

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

Entrée Selection

Selection of two

Pan Seared Chicken

with a Caramelized Onion Demi

Moroccan Spiced Chicken

with a Fig Thyme Jus

Pan Seared Chicken Provencal

Tomato Olive Tapenade

Brined Roasted Pork Loin

Salsa Crudo, Herb Demi

Pan Seared Pork Medallions

Cherry Chimichurri

Moroccan Spiced Pork Tenderloin

Fig Thyme Jus

NY Strip Loin

Caramelized Onion Herb Demi

Slow Braised Veal Scallopini

Grilled Flank Steak

with a Herb Horseradish Gremolata

Seafood Cioppino Shrimp

Clams, Scallops, Mussels and Sweet Italian Sausage cooked in a Vegetable Tomato Broth

Pan Seared Snapper Putanesca

Salmon Florentine

with a Lemon Thyme Buerre Blanc

Panko Mustard Crusted Salmon

with a Shallot Cream Sauce

Vegetable Selection

Selection of one

Seasonal Vegetable Mix, Oven Roasted Root Vegetables, Fresh Green Beans

Starch Selection

Selection of one

Whipped Potatoes, Oven Roasted Potatoes, Herb Rice Pilaf

Dessert Selection

Selection of one

Carrot Cake, Cherry Pie, Lemon Meringue Pie, Apple Pie, Classic American Cheesecake, Tiramisu, Carrot Cake with Cream Cheese Icing, Dark Chocolate Cake, Chocolate Mousse Pie, Strawberry Shortcake, Caramel Apple Crumb Cake, Cheesecake Brownie, Sugar Free Cheesecake, Gluten Free Chocolate Cake

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BAR & BEVERAGE MENUS

Bars are served for no less than a minimum of 60 minutes and will close no later than 1am.

FULL OPEN BAR

House Brands

One Hour	\$14 per person
Two Hours	\$19 per person
Three Hours	\$24 per person
Four Hours	\$29 per person
Five Hours	\$34 per person

Premium 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	\$12 per person
Two Hours	\$17 per person
Three Hours	\$22 per person
Four Hours	\$27 per person
Five Hours	\$32 per person

Beer, Wine, Soda

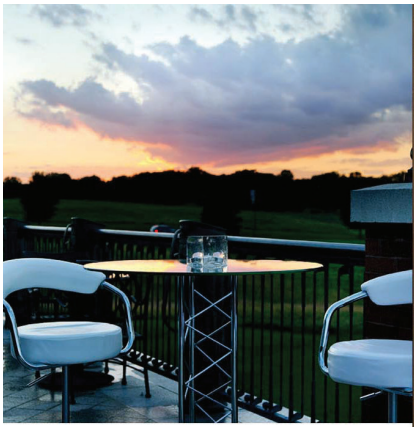
(Charged to bill)*

HOST PAID BAR AND CASH BAR

*Cash Bars require \$100 Bartender Fee for each Bartender.
(Host - charged to master bill, Cash - guest charged per drink)*

House Brand Liquors	\$7	Premium Champagne	\$8
House Wines	\$6	Soft Drinks	\$2
House Brand Import Beer	\$6	Juice	\$3
House Brand Domestic Beer	\$5	Soda Station (unlimited)	\$6
House Brand Martini	\$10	Non-alcoholic Punch	\$25 gallon
Premium Brand Wine	\$8	Champagne Punch	\$50 gallon
Premium Brand Liquors	\$10	Bellini and Mimosa Bar	
Premium Domestic Beer	\$6	<i>assorted flavors</i>	\$6
Premium Imported Bottled Beer	\$7	Bloody Mary Bar	\$6
Premium Brand Martinis	\$12	Elite Bloody Mary Bar	\$12
		<i>includes assorted fillers such as Bacon, Shrimp Skewer and more</i>	

Delaware Park and 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. Delaware Park/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 Delaware Park/White Clay Creek Country Club staff. Prices are subject to change without previous notice.



MOBILE BEVERAGE PACKAGE

Based Upon 4 hours of Unlimited Golf Cart Service

MOBILE GOLF CART SERVICE

Beverage Cart Attendant Fee..... \$100 (per attendant/cart)

Beverage Cart stocked with the following..... \$15 per person
Domestic Beer, assorted canned Pepsi Products & Bottled Water

Beverage Cart Upgrade Options

Assorted Ice Cold Gatorade \$3 per person

Assorted Candy & Dry Snacks..... \$3 per person

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

Drink Tickets \$4 each
(Minimum quantity – 100)

200 – 299 Tickets..... \$3.75 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 Delaware Park and White Clay Creek County Club, and are good for the event only.

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POLICIES & GUIDELINES

Thank you for your interest in booking your event at Delaware Park and/or 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 20% 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 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.

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

The menu selection will be limited to one served item, plus the Vegetarian/Vegan Entrée Du Jour, for served selections. If you prefer to have a choice of two separate entrées, a fee of \$8 additional per person plus applicable services charges will be added to your bill. In order to distinguish the menu choices we require a system to designate the items being served. The client must provide this designation. 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 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.

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 or dinner function. For each Chef Attendant required, a \$100 fee will be assessed for a 1.5 – 2 hour period. \$100 Bartender Fee will be assessed for each cash bar.

Locker Room Keys

(for Weddings and Special Events)

We will gladly provide a guest locker for changes for your event. Keys will be issued for limited access. If these keys are not returned at the conclusion of the function, an additional \$100 re-key fee will be assessed to the event bill.

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

Do you allow outside Food & Beverage in your event spaces?

Although we do not allow outside "Cultural Food" items to be brought in by outside sources. Please inquire with your Sales Manager as there are several custom menu options available.

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.

What is the cutoff age to utilized the children's menu items?

Children from the ages of 3 to 12 years old are eligible to order off the children's menu items. Anyone over the age of 13 years old is considered an adult. Children under 3 years old are complimentary.

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.

What is the minimum attendance required for an event package?

All the event packages have a minimum attendance of 40 guests.

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.