



WHITE CLAY CREEK COUNTRY CLUB

Wedding Experience Menus



The Veranda Ballroom

FOR MORE INFORMATION PLEASE CONTACT OUR EVENT SPECIALISTS (302) 994-6700 x7215

777 DELAWARE PARK BOULEVARD | WILMINGTON, DE 19804

WHITECLAYCREEKCC.COM | DELAWAREPARK.COM

Your Wedding Experience Includes

- A Four Hour Premium Open Bar
- Elegantly Displayed and Butlered Hors D'oeuvre service during the Cocktail Hour
- Chilled Champagne Toast for All Guests
- Personalized Wedding Cake
- A wide array of colored floor-length Table Linens, Linen Chair Cover and Linen Napkins
- Overnight Accommodations for Bride and Groom at your choice of White Clay Creek Country Club's Preferred Hotels
- Customized Fresh Floral Centerpieces
- Limousine Service for the Bride and Groom to the Hotel or Airport at the conclusion of reception
- Facility use, Gratuities and Service Fees
- Table Mirror with Votive Candles
- Custom Made Signature Drink by our on-site Mixologists
- A Round of Golf for the Groom and three Guests at White Clay Creek Country Club
- Private Bridal Party Room with Hors d'Oeuvres and Beverage Service
- Complimentary Self-Parking for all your guests

YOUR EXPERIENCE INCLUDES

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.

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.

Deluxe Bridal Suite

Well-appointed complimentary Deluxe Bridal Suite complete with three televisions, a full length wall and floor mirror and private male and female entrance where you can prepare for the big day. Here you will enjoy cocktails and Hors d'Oeuvres and a celebratory champagne toast for the Bridal Party.

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 tasting for the Bride and Groom at our Annual Bridal Experience Tasting. You may invite up to two additional guests for an additional cost of \$35.00 per guest plus 20% service charge. The Bridal Experience Tasting is held in our Veranda Ballroom on reservation basis only. Please contact your Wedding Specialist for dates and reservations. *(some restrictions apply)*

The
Veranda Ballroom

Cocktail Hour Display

WHITE CLAY CREEK ARTISAN DISPLAY TABLE

To be displayed during Cocktail Hour

A bountiful array of hand selected Cheeses, Seasonal Fresh Fruit, Crisp Fresh Vegetables with Dipping Sauce, Chef selected Fondue, bouquets of Artisan Breads & Assorted Crackers elegantly displayed.

DISPLAY STATION UPGRADES

- Assorted Sushi Display**\$250 for 100 pieces
Assortment of each of the following: California Roll, Spicy Tuna Roll, Sesame Lobster Roll, and Lump Crab Roll served with Soy Sauce, Wasabi Paste & Pickled Ginger
- Iced Jumbo Shrimp** served with Cocktail Sauce per 100 pieces\$200
- Iced Colossal Shrimp** served with Cocktail Sauce per 100 pieces\$400
- Antipasto Display**\$7 per person
Featuring Roasted Peppers, Tomatoes, Olives, Pepperoni, Genoa Salami, Petite Fresh Mozzarella, Cornichons and Pepperonchinis
- Raw Bar Display on Ice**Market Price
Chilled Split King Crab Legs, Chilled New Zealand Mussels on the half shell, Cherry Stone Clams on the half shell and Oysters on the half shell

COCKTAIL HOUR BUTLERED HORS D'OEUVRES

To be butlered to your guests during Cocktail Hour

Selection of three total hot and/or cold Hors d'Oeuvres included in the wedding package.

HOT & COLD SELECTIONS

Smoked Salmon Flatbread, Caper Olive Salsa Crudo

Sesame Chicken Pops

Veggie and Cheese Stuffed Mushrooms

Bacon and Scallop Spoons

Shrimp Lejon Spoons

Sausage Stuffed Mushrooms

Bloody Mary Shrimp Shooters

Potato Croquettes, Truffle Herb Aioli

Pork Empanadas

Pork Pot Stickers

Smoked Gouda Risotto Fritters, Tomato Jam Aioli

The
Veranda Ballroom

Cocktail Hour

BUTLERED HORS D'OEUVRES ENHANCEMENTS

- Pecan Crusted Shrimp Skewer** with a Whole Grain Mustard Aioli.....*Please inquire for pricing*
- Spicy Tuna and Wasabi Cones**.....*Please inquire for pricing*
- Spring Roll Wrapped Shrimp**.....*Please inquire for pricing*
- Crab Bruschetta**, Tomato Jam Aioli, Basil Chimichurri (Tomato Cone).....*Please inquire for pricing*
- Crab Stuffed Mushrooms**.....*Please inquire for pricing*
- Melon and Prosciutto** (seasonal only).....*Please inquire for pricing*
- Shumai / Mango Ginger Sauce**.....*Please inquire for pricing*
- BBQ Beef Short Rib**, Creamy Grits with Sweet and Sour Onions.....*Please inquire for pricing*

The
Veranda Ballroom

Dinner Course Selections

FIRST COURSE

Selection of One

Cold, Roasted Salmon, Fennel Herb Potato Salad

BBQ Beef Short Rib and Grits with Sweet and Sour Onions

Seasonal Chilled Lobster Salad (upgrade)

Pecan Crusted Shrimp, Sticky Rice with a Ginger Soy Glaze

Baked Tortellini, Carbonara Sauce, Herb Panko Crust

Smoked Salmon Flatbread, Caper Olive Salsa Crudo

SALAD COURSE

Selection of One

House Salad

with a selection of seasonal House Dressing – Orange Poppyseed, Apple Cider Vinaigrette, Raspberry Vinaigrette, Chefs Seasonal Selection

Mixed Green Salad

Candied Pecans and Raspberry Vinaigrette topped with Crumbled Cheese

Caesar Salad

Classically prepared with Sourdough Croûtons and Parmesan Cheese

Spinach Salad

Fresh Spinach served with Bacon, Hard Boiled Eggs, Grilled Mushrooms, Grilled Red Onions and served with House Vinaigrette

MAIN COURSE

**Selection of one or two served Entrées included in the wedding package. All prices are per person.
Three Entrées may be chosen at an additional \$5 per person.**

Chicken & Duck

Pan Seared Chicken Breast.....\$107

Herb Garlic Potato Puree, Oven Roasted Vegetables, Thyme Pan Jus

Pan Seared Chicken.....\$107

Herb Roasted Fingerling Potatoes, Oven Roasted Vegetables, Caramelized Onion Demi

Chicken Cassoulet.....\$107

Wine Braised Chicken, White Bean Purée, Mushrooms Ragout, Roasted Root Vegetables, Thyme Jus

Moroccan Spiced Chicken Breast.....\$107

Curried Rice with a Fig Vinaigrette and Grilled Naan

Roasted Duck Breast.....\$125

Herb Garlic Potatoes Purée, Oven Roasted Vegetables, Honey Thyme Jus

Pan Seared Chicken Breast.....\$102

Linguini Pasta, Tomato Butter Sauce

Pan Seared Chicken Provencal.....\$107

Mediterranean Stewed Vegetables, Lemon Basil Oil

Chicken Saltimbocca.....\$99

Chicken Breast stuffed with Prosciutto, Shiitake Mushrooms and Provolone Cheese,
Tomato Madeira Wine Sauce and Chef's choice of Vegetable and Starch

Duel Entrée with a Chicken & Fish Option.....\$115

All entrée selections are served with Dinner Rolls and Butter, Coffee & Tea

Dinner Course Selections

MAIN COURSE

Selection of one or two served Entrées included in the wedding package. All prices are per person.
Three Entrées may be chosen at an additional \$5 per person.

Pork

Slow Braised Pork Osso Bucco.....\$117

Whipped Potatoes, Oven Roasted Seasonal Vegetables, Finished with a Parsley Horseradish Gremolata

Brined Roasted Pork Loin.....\$115

Crispy Fried Fingerling Rosemary Potatoes, Oven Roasted Seasonal Vegetables, Salsa Crudo

Pan Seared Pork Medallions.....\$117

Potatoes Purée, Roasted Brussels Sprouts with a Cherry Chimichurri

Moroccan Spiced Pork Tenderloin.....\$117

Curried Rice, Grilled Naan and a Fig Vinaigrette

Beef & Veal

Pan Seared Beef Tenderloin.....\$127

Whipped Potatoes, Seasonal Vegetables, Garlic and thyme Pan Jus, Salsa Crudo

Grilled NY Strip.....\$127

Whipped Potatoes, Seasonal Vegetables, Onion Mushroom Ragout, Thyme Jus

Beef Short Rib.....\$132

Bleu Cheese Polenta, Ratatouille, Herb Demi

Slow Braised Veal Scallopini.....\$122

Asiago Risotto, Salsa Crudo

Roasted Prime Rib of Beef with Au Jus.....\$127

with Chefs Choice of Vegetables and Starch

Roasted Filet.....\$142

Lobster Risotto Cake, Bouillabaisse Sauce, Braised Shallots

All entrée selections are served with Dinner Rolls and Butter, Coffee & Tea

The
Veranda Ballroom

Dinner Course Selections

MAIN COURSE

Selection of one or two served Entrées included in the wedding package. All prices are per person.
Three Entrées may be chosen at an additional \$5 per person.

Seafood

Pan Seared Salmon.....\$107

Whipped Potatoes, Braised Fennel, Caper Beurre Blanc

Crab Cake.....Single \$112 | Double \$122

Garlic Potato Purée, Oven Roasted Root Vegetables, Lemon Basil Oil

Red Snapper Puttanesca.....\$107

Pesto Risotto, Seasonal Vegetables, Tomato Basil Buerre Blanc

Salmon Florentine.....\$107

Whipped Potatoes, Lemon Thyme Buerre Blanc Herb

Whole Grain Mustard Crusted Salmon.....\$107

Lentil Ragout, Roasted Root Vegetables, Shallot Cream Sauce

Seafood Risotto.....\$117

Creamy Herb Risotto topped with Sautéed Scallops, Shrimp and Crabmeat

Delaware Park's Famous Crab Cake & Filet of Beef.....\$137

with Chefs choice of Vegetables and Starch

Vegetarian & Vegan

Mixed Vegetable Curry.....\$102

Sticky Rice

Spinach and Sundried Tomato Stuffed Portobello Mushroom.....\$102

Cous Cous, Creamy Buerre Blanc

Portobello Mushroom "Shepherd's Pie".....\$102

with Herb Roasted Root Vegetables, Herb Whipped Potatoes

Roasted Veggie Risotto.....\$102

Butternut Squash, Baby Carrots, Kale, Sweet Potatoes and Onions, Herb Risotto

Eggplant Rollatini.....\$102

Tomato Sauce, Fresh Mozzarella, Basil Chimichurri

All entrée selections are served with Dinner Rolls and Butter, Coffee & Tea

The
Veranda Ballroom

Dinner Course Selections

DESSERT

White Clay Creek Signature Sweet Endings Experience

An array of Miniature Gourmet Desserts, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Herbal Teas, Flavored Syrups and Wedding Cake elegantly displayed for your guests enjoyment.

Served Dessert Enhancements

Enhance your dining experience with one of our delectable served Dessert options below

Molten Chocolate Bundt Cake	<i>Please inquire for pricing</i>
Flourless Chocolate Torte (<i>Gluten Free</i>).....	<i>Please inquire for pricing</i>
Vanilla Cheesecake with Macerated Berries	<i>Please inquire for pricing</i>
Apple Pie	<i>Please inquire for pricing</i>
Carrot Cake	<i>Please inquire for pricing</i>
Bourbon Pecan Pie	<i>Please inquire for pricing</i>
Berries Sabayon	<i>Please inquire for pricing</i>

CHILDREN'S MENU INCLUSIONS & ENHANCEMENTS

\$45 per child

(Available for Children under 12 years of age, Children 3 years and under are complimentary)

CHOICE OF APPETIZER

Fresh Seasonal Fruit Cup or House Salad

ENTRÉE SELECTION

Selection of One

Macaroni and Cheese	Cheddar Bread Grilled Cheese with Fries
Chicken and Tater Tots	Chicken Breast with Seasonal Vegetables
Cheese Steak Flat Bread	Grilled Chicken Breast , Mac & Cheese, Steamed Vegetables
Slider Burgers	Mini Meatloaf , Smashed Potatoes, Steamed Vegetables
Flat Bread Pizza	Vegan/Vegetarian Available Upon Request

DESSERT

Includes – Wedding Cake, Chocolate or White Milk or unlimited Soft Drinks

Ice Cream Sundae

Vanilla Ice Cream, Chocolate Syrup and a Cherry

Buffet Wedding

Includes Hors d'Oeuvres, Artisan Display Tables, Warm Dinner Rolls and Butter, an array of miniature Gourmet Desserts, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Herbal Teas, Flavored Syrups and Wedding Cake elegantly displayed for your guests enjoyment.

Buffet is available for 1.5 – 2 hours for your guests.

\$127 per person

SOUP

Selection of One

Wedding Soup

Clam Chowder

Pasta Fagioli

Crab Bisque (add \$9 per person)

SALAD

Selection of One

House Salad with selection seasonal Dressing

Caesar Salad classically prepared with Sourdough Croûtons and Parmesan Cheese

BUFFET ENTRÉE

Selection of Two Entrées

CHICKEN

Pan Seared Chicken with a Caramelized Onion Demi

Moroccan Spiced Chicken with a Fig Thyme Jus

Pan Seared Chicken Provencal, Tomato Olive Tapenade

PORK

Brined Roasted Pork Loin, Salsa Crudo, Herb Demi

Pan Seared Pork Medallions, Cherry Chimichurri

Moroccan Spiced Pork Tenderloin, Fig Thyme Jus

BEEF & VEAL

NY Strip Loin, Caramelized Onion Herb Demi

Slow Roasted Veal Scallopini

Grilled Flank Steak with a Herb Horseradish Gremolata

SEAFOOD

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

STARCH

Selection of One

Whipped Potatoes

Oven Roasted Potatoes

Herb Rice Pilaf

Smoked Gouda Twice Baked Potatoes

VEGETABLE

Selection of One

Seasonal Vegetable Mix

Oven Roasted Root Vegetables

Fresh Green Beans

Oven Roasted Brussels Sprouts *(seasonal)*

The
Veranda Ballroom

Wedding Stations

All stations include Hors d'Oeuvres, Artisan Display Tables, Warm Dinner Rolls and Butter, an array of miniature Gourmet Desserts, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Herbal Teas, Flavored Syrups and Wedding Cake elegantly displayed for your guests enjoyment. Each station is available for 1.5 – 2 hours for your guests.

\$142 per person

SALAD STATION

Selection of One

Caesar Salad

Tossed Classic Caesar Salad prepared with Sourdough Croûtons and Parmesan Cheese

Seasonal Garden Salad

Fresh Mixed Mesclun Garden Salad served with two Dressings of your choice

Spinach Salad

Fresh Spinach served with Bacon, Hard Boiled Eggs, Grilled Mushrooms, Grilled Red Onions

CARVING STATION

Selection of Two

Prime Rib of Beef

Corned Beef Brisket

Brined Turkey Breast

Pork Loin, Citrus Cranberry Relish

Cajun Pork Shoulder with Creole Mustard, House Made Pickles

Grilled Flank Steak, Braised Fennel and Onions

Asian BBQ Beef Brisket, Bulgogi Sauce

Seasonal Stuffed Pork Lion

Porketta, Rolled Pork Belly

Herb Crusted Leg of Lamb

Prosciutto Cocktail Hour, with Cheese and Fruit *(75 guest minimum required)*

PASTA ACTION STATION

Selection of Two individual Pasta Dishes prepared to order by our Sauté Chef

Orecchiette Carbonara

Tortellini Carbonara

Rigatoni Bolognese

Cavatelli, Basil Pesto Parmesan

Winter Vegetable Orecchiette

with Brown Butter and Parmesan

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Wedding Stations

All stations include Hors d'Oeuvres, Artisan Display Tables, Warm Dinner Rolls and Butter, an array of miniature Gourmet Desserts, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Herbal Teas, Flavored Syrups and Wedding Cake elegantly displayed for your guests enjoyment. Each station is available for 1.5 – 2 hours for your guests.

ACTION STATIONS

Selection of One Chef Attended Action Station

GRILLED CHEESE

Seasonal Soup Shooters with
Complimenting Grilled Cheeses

Grilled Mozzarella Grilled Cheese with Tomato Soup Shooter

Grilled Gruyère Cheese with French Onion Soup

Grilled Cooper Sharp and Asiago Grilled Cheese with
Cream of Asparagus Soup

ASIAN STIR FRY STATION

Your favorite ingredients all
made to order

Rice, Low Mein Noodles, Shrimp, Chicken, Scallions,
Bean Sprouts, Snow Peas, Ginger Soy Sauce

Have a favorite that you don't see? Tell us and we'll make it!

STATION ENHANCEMENTS

RAW BAR

Market Price

Oysters and Clams Shucked, made Shooters and Mignonette,
Lemons, House Made Cocktail Sauce

SUSHI BAR

Premium Upgrade

Rolled Sushi Done in the Room

DESSERT BAR

Made to Order Beignets

with Ice Cream and assorted toppings

LATE NIGHT FUN STATIONS

Walk around Butlered Desserts (*Inquire for pricing and options*)

Cheesecake Martini Bar – \$8 per person

Ice Cream Sundae Station – \$6 per person

Chocolate Fondue with assorted dipping items – \$8 per person

Bavarian Deep Fried Pretzels, Sweet and Savory – \$5 per person

WHITE CLAY CREEK SIGNATURE ELITE SWEET ENDINGS EXPERIENCE

\$12 per person

An elegant array of fine miniature Gourmet Desserts and Cookies in the color pallet of your Wedding, assorted novelty Candy in glass vases in colors of your Wedding, Labels and Signage, Bags, coordinating colored upscale linens and buffet display decor, Freshly Brewed Coffee, Decaffeinated Coffee and an assortment of Herbal Teas, Flavored Syrups, Whipped Cream, Chocolate and Wedding Cake elegantly displayed for your guests.

Bar & Beverage Menus

BOTTLED BEER OFFERINGS & LIQUORS

Domestic Beer

Miller Lite
 Budweiser
 Bud Light
 Yuengling
 Coors
 Non-Alcoholic

Imported Beer

Heineken
 Corona
 Sam Adams

Liquors

(offerings subject to change)

Seagram's VO Whiskey	Malibu Rum
Seagram's 7 Whiskey	Tanqueray Gin
Southern Comfort Whiskey	Absolut Vodka
Jack Daniels Whiskey	Various Flavored Vodkas
Bourbon	Jose Cuervo Gold Tequila
Dewar's Scotch	Disoronno Amaretto
Johnny Walker	Baileys Irish Cream
Bacardi Rum	Jamison Irish Whiskey
Parrot Bay Rum	Chevis Regal
Captain Morgan Rum	Kahlua

HOUSE WINES

(offerings subject to change)

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

BAR ENHANCEMENTS

Enhance your reception with one additional hour of Beverage Service

Open Bar\$8 per person
 Bar Brand Liquors, House Wine, Imported and Domestic Bottled Beer and Soft Drinks

Open Premium Bar\$15 per person
(\$5 per person per additional hour)
 Bar Premium and Brand Liquors, House Wine, Imported and Domestic Bottled Beer and Soft Drinks

BAR ENHANCEMENTS

Premium Brands & Martinis\$8 per drink

Bar Brands\$6 per drink

Imported Bottled Beer\$6 per bottle

Domestic Bottled Beer\$5 per bottle

House Wine\$6 per glass

Soft Drinks\$2 per drink

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

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.

*The
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Wedding Day Experience

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 Maître 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 all of your items up to be loaded into the designated vehicle. Your limo will await you to transport you to the hotel. 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 how your experience was. We wish you all the best and congratulations!

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