



deer creek

GOLF & BANQUET FACILITY

2019 SOUTH ASIAN *Wedding* PACKAGE

WHERE YOUR STORY BEGINS

PARTNERED WITH THE HOST FINE INDIAN CUISINE

OUR WEDDING PACKAGES INCLUDE

- Our team of Event Coordinators to assist in planning your exceptional day
- A sensational outside wedding gazebo
- Decorated head table and cake table
- Choice of linens (from our standard selections)
- Chair covers (white, black or ivory)
- Private bridal suites
- Private terraces overlooking the golf course
- Designated gardens that boast natural scenic beauty for wedding photographs
- Choice of hors d'oeuvres, appetizers, entrée selections and desserts
- Fine China
- Cutting of your wedding cake with coffee and tea station
- In-house sound system
- Use of LCD projector, screen, microphone and podium
- Independent climate controlled rooms
- Emergency generators
- Ample free parking
- Room rental, taxes and service fees

ROOM OPTIONS

MAIN FLOOR EVENT SPACES

AUDLEY HALL

Maximum Capacity 120 Guests + Head Table

2275 Square Feet

TAUNTON HALL

Maximum Capacity 160 Guests + Head Table

3750 Square Feet

AUDLEY HALL + MIDDLE HALL

Maximum Capacity 250 Guests + Head Table

5500 Square Feet

TAUNTON HALL + MIDDLE HALL

Maximum Capacity 300 Guests + Head Table

6525 Square Feet

TAUNTON BALLROOM

Maximum Capacity 550 Guests + Head Table

9300 Square Feet

LOWER LEVEL EVENT SPACES

WESTNEY ROOM

Maximum Capacity 250 Guests + Head Table

2300 Square Feet

MR. C's

Maximum Capacity 60 Guests

1400 Square Feet

FRIDAY & SUNDAY DINNER PACKAGES

PACKAGE ONE *(Vegetarian)*

* { BUFFET **\$83** *per person*
FAMILY STYLE **\$90** *per person*

- Choice of three starters
- Choice of four entrees
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad

PACKAGE TWO

* { BUFFET **\$86** *per person*
FAMILY STYLE **\$93** *per person*

- Choice of three starters (2 vegetarian + 1 meat)
- Choice of one pulse, one panir, and one vegetable
- Choice of two meat entrees
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad

PACKAGE THREE

* { BUFFET **\$88** *per person*
FAMILY STYLE **\$95** *per person*

- Choice of three starters (2 vegetarian + 1 meat)
- Choice of one pulse and one panir
- Choice of two meat entrees
- Choice of one dessert
- Entrees come with tawa sabzi which includes potatoes, eggplant, and okra
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad

PACKAGE FOUR

* { BUFFET **\$92** *per person*
FAMILY STYLE **\$99** *per person*

- Choice of three starters (2 vegetarian + 1 meat)
- Choice of one pulse, one panir, and one vegetable
- Choice of three meat entrees
- Choice of two desserts
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad

SATURDAY DINNER PACKAGES

PACKAGE ONE *(Vegetarian)*

* { BUFFET **\$137** *per person*
FAMILY STYLE **\$144** *per person*

- Choice of three starters
- Choice of four entrees
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad
- 5 hour standard host bar
- House wine service

PACKAGE TWO

* { BUFFET **\$140** *per person*
FAMILY STYLE **\$147** *per person*

- Choice of three starters (2 vegetarian + 1 meat)
- Choice of one pulse, one panir, and one vegetable
- Choice of two meat entrees
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad
- 5 hour standard host bar
- House wine service

PACKAGE THREE

* { BUFFET **\$142** *per person*
FAMILY STYLE **\$149** *per person*

- Choice of three starters (2 vegetarian + 1 meat)
- Choice of one pulse and one panir
- Choice of two meat entrees
- Choice of one dessert
- Entrees come with tawa sabzi which includes potatoes, eggplant, and okra
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad
- 5 hour standard host bar
- House wine service

PACKAGE FOUR

* { BUFFET **\$146** *per person*
FAMILY STYLE **\$153** *per person*

- Choice of four starters (2 vegetarian + 1 meat)
- Choice of one pulse, one panir, and one vegetable
- Choice of three meat entrees
- Choice of two desserts
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of salad
- 5 hour standard host bar
- House wine service

LUNCH BUFFET PACKAGES

***For saturday lunch bookings, please speak with your coordinator as additional fees may apply.*

PACKAGE ONE *(Vegetarian)*

BUFFET **\$63** *per person*

- Choice of one pulse
- Choice of one panir
- Choice of two entrées
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of two salads

PACKAGE TWO

BUFFET **\$65** *per person*

- Choice of one pulse
- Choice of one panir
- Choice of one vegetable
- Choice of one meat entrée
- Choice of one dessert
- Served with nan, parantha, rice pillaw, raita, pickles, and chef's choice of two salads

PACKAGE THREE

BUFFET **\$68** *per person*

- Choose three themes amongst South Indian, Punjabi, Tawa, Indian, Chinese, Muglai, Rajasthani, Delhi Chaat styles for a total of seven dishes.
- Choice of two desserts
- Served with nan, parantha, rice pillaw and raita, pickles

PACKAGE FOUR

BUFFET **\$74** *per person*

- Choose three themes amongst South Indian, Punjabi, Tawa, Indian, Chinese, Muglai, Rajasthani, Delhi Chaat styles for a total of eight dishes.
- Choice of two dessert
- Served with nan, parantha, rice pillaw and raita, pickles



DINNER MENUS

PACKAGE ONE *(Vegetarian)*

STARTERS

Choice Of Three (3)

Spinach Samosa, Samosa, Aloo Tikki, Chilly Paneer Tikka, Panir Tikka and Haryali Kebab.

Served With Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of Salad.

ENTREÉS

Choice Of Four (4)

Panir Achari, Panir Shahi, Chana Masala, Vegetable Jalfrezi, Dhal Makhani, Mushroom Labadar,

Bhindo Do Piazza and Bhaigan Patiala.

DESSERTS

Choice Of One (1)

Gajjar Halva *or* Kulfi



PACKAGE TWO

STARTERS

Choice Of Three (3) - (2 Vegetarian + 1 Meat)

Assorted Pakora, Aloo Tikka, Seekh Kebab, Panir Rolls, Panir Tikka and Murgh Mirch Tikka.

Served With Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of Salad.

ENTREÉS

Choice Of One (1) Pulse

Dal Panchrattan *or* Chana Pindi

Choice Of One (1) Panir

Saag Panir *or* Panir Kadhai

Choice Of One (1) Vegetable

Vegetable Jafreezi *or* Baigan Arbi

Choice Of Two (2)

Lamb Rara, Butter Chicken, Chicken Lababdar *or* Goat Masala

DESSERTS

Choice Of One (1)

Rasmalai *or* Gulab Jamun

PACKAGE THREE

STARTERS

Choice Of Three (3) - (2 Vegetarian + 1 Meat)

Methi Ke Keba, Gulistani Kebab, Panir Cutlets, Vegetable Spring Rolls, Murgh Lasani Tikka and Seekh Kebab.

Served with Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of Salad.

ENTREÉS

Choice Of One (1) Pulse

Chana Masala *or* Dal Bukhara

Choice Of One (1) Panir

Panir Lababdar *or* Navrattan Curry with Panir

Choice Of Two (2)

Lamb Masala, Chicken Dhaba Curry, Chicken Lababdar *or* Goat Korma

DESSERTS

Choice Of One (1)

Dal Halva *or* Gulab Jamun



PACKAGE FOUR

STARTERS

Choice Of Four (4) - (2 Vegetarian + 2 Meat)

Vegetable Kathi Kebab, Samosa, Haryali Kebab, Vegetable Spring Rolls, Chicken Mailai Tikka,

Fish Amritsari, Chicken Tikka and Seekh Kebab.

Served with Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of Salad.

ENTREÉS

Choice Of One (1) Pulse

Chana *or* Dal Bukhara

Choice Of One (1) Panir

Matar Panir *or* Shahi Methi Panir

Choice Of One (1) Vegetable

Mushroom Jalfrezi *or* Bhindi Do Piaza

Choice Of Three (3)

Lamb Roganjosh, Chicken Lababdar, Tandoori Chicken, Chicken Curry, Goat Korma *or* Macher Jhol (fish)

DESSERTS

Choice Of Two (2)

Rasmalai, Dal Halva, Gulab Jamun *or* Kulfi

LUNCH MENUS

PACKAGE ONE *(Vegetarian)*

ENTREÉS

Choice Of One (1) Pulse

Dahl Makhani *or* Chana Masala

Choice Of One (1) Panir

Panir Achari *or* Panir Shahi

Choice Of Two (2)

Vegetable Jalfrezi, Bhindi Do Piazza, Baigan Patiala *or* Mushroom Lababdar.

Served with Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of two Salads.

DESSERTS

Choice Of One (1)

Gajjar Halva *or* Kulfi



PACKAGE TWO

ENTREÉS

Choice Of One (1) Pulse

Dal Panchrattan *or* Chana Pindi

Choice Of One (1) Panir

Saag Panir *or* Panir Kadhai

Choice Of One (1) Vegetable

Vegetable Jalfrezi *or* Baigan Arbi

Choice Of One (1) Meat

Butter Chicken *or* Goat Masala

Served with Nan and Parantha, Rice Pillaw, Raita, Pickles and Chef's Choice of two Salads.

DESSERTS

Choice Of One (1)

Gulab Jamun *or* Rasmalai

PACKAGE THREE

Choose three (3) themes among South Indian, Chinese, Muglai, Punjabi, Delhi Chaat, for a total of seven (7) dishes.

MAIN COURSE OPTIONS

South Indian

Idly, Wada and Sambhar

Chinese

Haka Noodles, Manchurian Pakora, Vegetable Fried Rice and Szechwan Vegetables

Muglai

Vegetable Biryani and Raita

Punjabi

Bhatura & Nan and Chana Masala

Delhi Chaat

Bhelpuri, Chat Papri and Kachori and Aloo ki Bhaji

DESSERTS

Choice Of Two (2)

Dal Ka Halva, Kulfi, Rasmalai *or* Gulab Jamun



PACKAGE FOUR

Choose three (3) themes among South Indian, Chinese, Muglai, Punjabi, Delhi Chaat, for a total of seven (8) dishes.

MAIN COURSE OPTIONS

South Indian

Idly, Wada and Sambhar

Chinese

Haka Noodles, and Chilli Chicken

Muglai

Vegetable Biryani, Raita and Dal Makhani and Nan

Punjabi

Kadhi Pakora and Baigan Bharta, Dhaba Chicken, Nan, Rice and Raita

Delhi Chaat

Bhelpuri and Chat Papri

DESSERTS

Choice Of Two (2)

Dal Halva and Rasmalai

BAR PACKAGES

*Bar options subject to change.

5 HOUR HOST BAR

Standard Bar \$38 per person

Premium Bar \$48 per person

Deluxe Bar \$68 per person

Unlimited Non-Alcoholic Bar \$10 per person

CONSUMPTION BAR | STANDARD OR PREMIUM

Beverages are charged for only drinks consumed.

CASH BAR | STANDARD OR PREMIUM

Guests pay for their own drinks.

STANDARD OR PREMIUM DRINK TICKETS

Predetermined number of drink tickets per guest.

Beverages are charged on a per drink price and only for drinks consumed.

STANDARD BAR

Standard Bar includes house wine and non-alcoholic beverages.

STANDARD LIQUOR

- Smirnoff Vodka
- Seagrams VO Rye
- Captain Morgan's White Rum
- Captain Morgan's Dark Rum
- Gordons Gin
- Bells Scotch Whiskey

DOMESTIC BEER

(UPGRADE TO PREMIUM BEER SELECTION \$4 PER PERSON)

- Canadian
- Coors Light
- Export
- Sleeman Original
- Miller Light

HOUSE WINE *(Standard & Premium Bar)*

**Ask your Event Coordinator to see a list of our wine selections for more options. (House Wines are included in standard and premium bar options)*

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Assorted Juices

PREMIUM BAR

UPGRADE TO A PREMIUM BAR SELECTION FOR \$10 PER PERSON

Premium Bar includes beverages from standard bar, house wine and non-alcoholic beverages.

PREMIUM LIQUOR

- Absolut Vodka
- Appleton Estate Rum
- Bushmills Irish Whiskey
- Canadian Club Rye
- Captain Morgan Spiced Rum
- Crown Royal Rye
- Jack Daniel's Tennessee Whiskey
- Johnnie Walker Red
- Malibu Coconut Rum
- Tanqueray Gin
- Sauza Tequila
- Jagermeister

PREMIUM LIQUEURS

- Amaretto
- Baileys
- Blue Curacao
- Cherry Brandy
- Crème De Banana
- Crème De Cacao White
- Crème De Cacao Green
- Courvoisier VS
- Drambuie
- Grand Marnier
- Irish Mist
- Kahlua
- Melon Liqueur
- Peach Schnapps
- Peppermint Schnapps
- Port
- Sambucca
- Sour Puss
- St. Remy Brandy
- Triple Sec

PREMIUM BEER

- Corona
- Sapporo
- Heineken
- Rickard's Red
- Guinness
- Somersby Cider
- Smirnoff
- Coors Banquet
- Sleeman Clear 2.0

DELUXE BAR

UPGRADE TO A DELUXE BAR SELECTION FOR \$30 PER PERSON

Deluxe Bar includes beverages from standard bar and premium bar.

- Courvoisier VS Cognac
- Grey Goose Vodka
- Hendricks Gin
- Highland Park 10yr Scotch
- Johnnie Walker Black Blended Scotch
- The Macallan Gold Scotch

SPARKLING WINE FOR ALL GUESTS
ADD TO ANY PACKAGE FOR \$3.50 PER PERSON



WINE LIST

- House Wine, Red (*Included in Saturday Dinner Packages*)
- House Wine, White (*Included in Saturday Dinner Packages*)
- Folonari Pinot Grigio, Italy (*\$4.00 Per Person to Upgrade*)
- Folonari Valpolicella Classico, Italy (*\$4.00 Per Person to Upgrade*)
- Wolf Blass Yellow Label Chardonnay, Australia (*\$6.00 Per Person to Upgrade*)
- Wolf Blass Yellow Label Cabernet Sauvignon, Australia (*\$6.00 Per Person to Upgrade*)

LATE NIGHT STATIONS

LATE NIGHT PLATTER SELECTIONS

Choice of one late night platter selection included with Ruby and Diamond Wedding Packages.

SANDWICHES AND WRAPS \$11

Fresh gourmet deli style sandwiches and wraps made from fresh market vegetable toppings, sliced cheeses, meats and combination fillings.

FRUIT AND PASTRIES \$11

A variety of sliced seasonal fruit combined with unique pastries, squares and baked cookies.

CHEESE AND CRUDITÉS \$11

A blend of domestic sliced cheeses and crackers paired with fresh market vegetables and dip.

POUTINE BAR \$11

Our famous hand cut fries paired with fresh curds, mixed cheddar and mozzarella, gravy, sliced green onion, ketchup, vinegars and seasonings.

ENHANCED LATE NIGHT STATIONS

ENHANCED LATE NIGHT PLATTER SELECTIONS

BROWNIE BAR \$12

Bite size squares from our unique brownie collection served in a martini glass, then top it with our build your own toppings.

SWEET TABLE \$13

A sweet tooth's delight including a wide variety of cut squares, pastries, baked cookies, cakes, pies combined with sliced seasonal fruit.

INDIVIDUAL BAKED CASSEROLES \$13

Pick 3 from our Chef's signature baked individual casseroles including: Butter chicken mac and cheese, Dorito crusted mac and cheese, home-style Sheppard's pie, roasted chicken penne, braised lamb shank and local mushroom stew, beef chili and ziti bolognese with smoked cheddar.

ENHANCED LATE NIGHT PLATTER SELECTIONS CONTINUED

SLIDER STATION \$14.00

Our lineup of signature sliders including (*pulled pork, chicken parmesan, ground prime rib, and grilled mushroom and spinach*).

DELUXE POUTINE STATION \$14.50

Combination of our hand cut fries with either sweet potato frites or thick beer battered onion rings. Then choose of one hot item: butter chicken, beef chili, bolognese, sausage and peppers, shaved AAA roast prime rib, or grilled vegetables. Served with toppings of sliced green onions, fresh cheese curds, cheddar and mozzarella, gravy, ketchup, vinegars and seasonings.

STADIUM SNACKS \$14.50

Freshly fried tri color corn tortilla chips, with house made salsa, white cheddar popcorn, mini franks with toppings, warmed jumbo pretzels with unique mustard blends.

PUB FARE \$15.00

A collection of pub favorites containing crisp chicken wings, jalapeño and potato poppers, cheese bites, mushroom caps, and beer battered onion rings and fries served alongside unique dips and sauces.

SWEET AND SALTY \$17

Sweet: Fried sweet treats including stuffed sweet doughs with Nutella, and apple cinnamon, paired with funnel cake fries alongside piped cream, and caramel, raspberry and chocolate dips.

Salty: Golden brown pogo sticks, served with house made ketchups and mustards.

SEAFOOD STATION \$21

A blend from the sea including rolled smoked salmon over a cream cheese crostini, freshly fried calamari, wine and tomato poached mussels and classic shrimp cocktail paired with appropriate sauces and warmed breads.



photo credit: oak & myrrh photography



photo credit: marcin moka photography.

THE CEREMONY

Deer Creek offers an indoor or outdoor setting for your wedding ceremony. Our Gazebo is surrounded by beautiful gardens and stunning views making it the perfect setting for an outdoor ceremony and your wedding photos. Seating is arranged on the interlocking patio, creating a gorgeous center aisle. Should you prefer an indoor ceremony, simply discuss the options we have available with your Event Coordinator.

CEREMONY **\$1000** plus bst (For up to 250 Guests)

** 3PM & 5PM ceremonies. Times are subject to availability. Please inquire with your Event Coordinator to determine pricing.*

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GOLF & BANQUET FACILITY

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