

Deer Creek WEDDINGS 2025



Experience Deer Creek

THANK YOU FOR CONSIDERING DEER CREEK AS THE VENUE FOR YOUR WEDDING

For the past few years, the team at Deer Creek has embarked upon a multi-million-dollar interior and exterior renovation of the wedding and event space. Each area was thoughtfully and meticulously transformed to provide a unique event experience.

The renovation was only the first step in elevating the client experience. Every team from the grounds keepers, culinary experts and hospitality specialists, have taken the opportunity to ensure that you will have a beautiful and memorable day here with us.

Our events team provides an impeccable level of personalized service for each and every couple throughout the event planning process.

Be our guest, and experience Deer Creek.



Ashley Vandenberg
Director of Sales & Events



Christina Gass
Sales & Venue Specialist



Rebecca Bush
Tournament, Sales & Venue Specialist



Melissa Wanzeller
Sales & Venue Specialist



Mary Estavillo
Sales & Venue Specialist

Get Inspired



Recommended Vendors



WEDDING

Experience

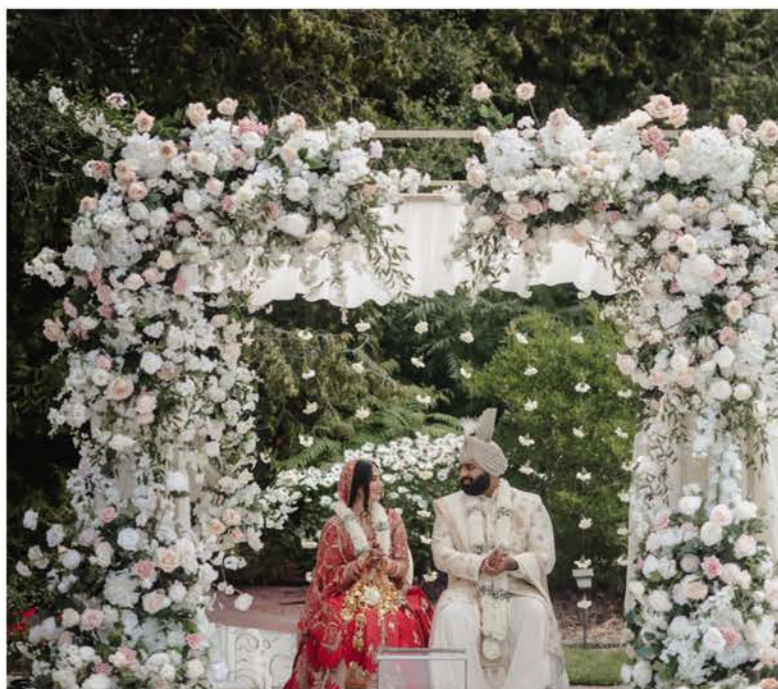


WEDDING

Experiences

All of our wedding experiences include:

- 15% facility fee and HST are included in all of the pricing
- signature custom white and grey louis chairs
- matte satin floor length linens and napkins
- staging panels for head table (eight panels in total)
- fine china, flatware, stemware
- table numbers and stands
- podium
- complimentary menu tasting for two people
- emergency generators and complimentary parking
- Hospitality Supervisor, serving staff and bartenders



CLASSIC

Wedding Experience



INCLUDES

- Hand-passed hors d'oeuvres based on four pieces per person
- Three course meal
 - choice of salad or soup
 - choice of entree
 - choice of dessert with coffee and tea service
- Five-hour premium open bar
- House wine service throughout dinner (three bottles per table)
- Cutting of wedding cake with a late-night coffee and tea station
- Choice of any late night station
- 13% HST and 15% Facility Fee

SATURDAYS (May to Oct)

Adults \$216

Teens \$186

FRIDAYS & SUNDAYS

(May to Oct or any day Nov & Dec)

Adults \$210

Teens \$180

WINTER (any day Jan to Apr)

Adults \$180

Teens \$150

VENDORS \$140

Hired vendors that will be staying for dinner (planner, photographer, DJ etc.)

KIDS \$60

12 and under, includes 3 course kids meal

SIGNATURE

Wedding Experience



INCLUDES

- Hand-passed hors d'oeuvres based on four pieces per person
- Three course meal
 - choice of salad or soup
 - choice of entree
 - choice of dessert with coffee and tea service
- Seven-hour premium open bar
- House wine service throughout dinner
- Cutting of wedding cake with a late-night coffee and tea station
- Choice of any late night station
- Choice of any second late night station or antipasto station
- 13% HST and 15% Facility Fee

SATURDAYS (May to Oct)

Adults \$264

Teens \$214

FRIDAYS & SUNDAYS

(May to Oct or any day Nov & Dec)

Adults \$258

Teens \$208

WINTER (any day Jan to Apr)

Adults \$224

Teens \$174

VENDORS \$180

Hired vendors that will be staying for dinner (planner, photographer, DJ etc.)

KIDS \$60

12 and under, includes 3 course kids meal

OUTSIDE CATERING

Wedding Experience

Plateware and cutlery provided based on a four-course plated meal. Deer Creek is not able to provide platters or serving utensils for family style service. Deer Creek can provide up to 5 chafing dishes and sternos along with serving utensils and serving platters or bowls for buffet style service. Buffet signage and buffet decor, if required, will be provided by the client and/or catering company. Deer Creek can accommodate plated, family style or buffet service. If you are offering your guests a choice of entree in advance, then you will be required to submit a seating plan indicating the entree selection 14 days before the wedding. You will also be required to provide a place card for each guest that indicates the entree selection to the serving team. You may offer a maximum of three entrees in advance. Deer Creek does not accommodate French style service or menu options offered day of the event. The catering company will have access to a designated back of house area, front of house area (the event space), a hotbox and oven starting 2 hours before guest arrival until 1 am. If any additional equipment is required, it will need to be approved by Deer Creek or it must be provided by the catering company. If providing buffet style service, the catering company is responsible for the replenishing of all food items. A meeting between the catering company and Deer Creek will be required. A \$500 cleaning fee applies to all Outside Catering Weddings. The catering company will provide Deer Creek with proof of the following at the time of booking and again three weeks before the event date.

- Proof of recent 'green' health inspection
- Proof of business license
- Proof of insurance

INCLUDES

- House wine service throughout dinner (three bottles per table)
- Five-hour premium open bar
- Coffee and tea service during meal service
- Signature custom white and grey louis chairs
- Matte satin floor length linens and napkins
- Staging panels for head table (eight panels in total)
- Fine china, flatware, stemware, table numbers and stands
- Podium and microphone
- Emergency generators
- Complimentary parking
- Hospitality Supervisor, serving staff and bartenders
- 13% HST and 15% Facility Fee

SATURDAYS (May to Oct)

Adults \$186

Teens \$142

FRIDAYS & SUNDAYS

(May to Oct or any day Nov & Dec)

Adults \$176

Teens \$132

WINTER (any day Jan to Apr)

Adults \$125

Teens \$95

VENDORS

\$35

KIDS

12 and under \$30



WEDDING

Ceremonies



GAZEBOS

North Gazebo

The North Gazebo is available for ceremonies in the morning and at 3pm or 5pm. The North Gazebo is available for receptions taking place in Audley or Taunton Hall.



South Gazebo

The South Gazebo is available for ceremonies in the morning and at 4pm for wedding receptions taking place in the Westney Hall or 2pm in the Coughlan Room.



The North and South Gazebos are surrounded by beautiful gardens and stunning views making it the perfect setting for an outdoor ceremony and one of a kind wedding photos.

CEREMONY FEE

Morning \$3000

Afternoon \$1500

Winter (Jan-Apr Indoor) \$1000

INCLUDES

- Rehearsal space for 30 minutes
- Set up and tear down
- Water Station
- White linen for DJ and signing table
- Access to power for DJ or musicians

Please inquire with your Venue Coordinator about availability for morning ceremonies. If you require outdoor space, not at the gazebo during your designated time, for a cultural ceremony, please speak to your Venue Coordinator about parameters and pricing.

If your wedding ceremony includes an Agni Ceremony, it is mandated by Ajax Fire Protection Services that you must use a device Deer Creek constructed to ensure that the fire will be surrounded by a non-combustible material. A \$250 fire watch fee will apply.

Menu

Nargis

Menu

Salad

MIXED GREENS, GREEK FETA CHEESE, QUINOA,
KALAMATA OLIVES, TOMATO, CUCUMBER, ROCKET
PESTO LEMON EMULSIFICATION

Soup

TOMATO BASIL AND CREAM CHEESE SOUP,
GARLIC CROUTONS, BASIL PESTO

Main

HERB CRUSTED BEEF STRIPLING, POMMES ALIGOT,
ROASTED CIPOLLINI ONION, OYSTER MUSHROOMS,
BORDELAISE SAUCE

Dessert

SIGNATURE CRÈME BRÛLÉE, FRESH BERRIES,
& MINT LEAF
CLASSIC NY CHEESECAKE,
STRAWBERRY COMPOTE

Cocktail RECEPTION

HAND PASSED HORS D'OEUVRES

Cold Selections

- Buffalo mozzarella with tomato basil on olive crostini
- Sous vide watermelon with feta cheese
- Spoon full of salmon rillette

Warm Selections

- Golden fried mac & cheese fritter with truffle aioli
- Chipotle-infused BBQ pulled beef short ribs
- Crispy vegetable spring rolls with sweet chili sauce
- Tandoori chicken skewer with cilantro chutney
- Shrimp torpedo served with a sweet chilli sauce
- Nova Scotia scallop & bacon

ANTIPASTO STATION +\$26 per person

An array of sliced charcuterie, domestic and imported cheese, marinated eggplant, roasted red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, marinated artichoke hearts, Kalamata olives, pepperoncini, marinated bocconcini dumplings served with focaccia & specialty breads.



Plated DINNER

SALADS

- Beet & roasted butternut squash salad with crumbled goat cheese served with a cranberry vinaigrette
- Simple greens with pears, blueberries, sundried cranberries & candied walnuts
- Fresh baby romaine heart with grana padano, pancetta chip, herb crostini & creamy ceaser dressing
- Crisp iceberg salad with vine-ripened tomatoes, roasted corn mojo served with a creamy chipotle drizzle

SOUPS

- Butternut squash & apple compote with a cinnamon cream fraiche
- Wild mushroom bisque with truffle essence
- Tomato florentine soup

PASTAS +\$12 per person

- Cheese tortellini served with a tomato coulis & balsamic glaze
- Pan-seared potato gnocchi with sundried tomatoes, mushroom & artichoke ragout
- Squash ravioli with double smoked bacon topped with parmesan spinach cream sauce



Plated DINNER

ENTREES

All entrees are served with your choice of starch and seasonal vegetables.

- Cured salmon haida with lemon beurre blanc sauce
- Overnight asian braised beef short ribs served with gochujang au jus
- Asiago & herb dusted chicken breast with marsala sauce
- Citrus grilled chicken breast & blackened salmon duo served with cranberry, charred pineapple & mango mojo
- 6oz herb roasted carved striploin with roasted cipollini onion & oyster mushrooms topped with bordelaise sauce
- Braised beef short rib & herb basted chicken breast duo topped with red wine sauce
- Wild mushroom & spinach polenta cake dressed with dairy-free cheese, roasted red pepper coulis (VEGAN)
- Spinach & ricotta manicotti served with smoked tomato sauce & balsamic (VEGETARIAN)

STARCHES

- Lemon, herb & paprika basted roasted baby potatoes
- Baby dill steamed potatoes
- Smashed garlic potatoes
- Horseradish mashed potatoes
- Jasmine rice

ENTREE ENHANCEMENTS

- U6 tiger shrimp with garlic butter (\$8 each)
- Lobster tail with garlic butter & lemon (market price)



DESSERT

- Classic NY cheesecake
- Flourless chocolate torte with raspberry coulis
- Warm apple blossom drizzled with caramel sauce
- Vegan chocolate decadence cake with coulis drizzle

CHILDREN'S MENU

Choice of one appetizer:

- Caesar salad with shredded parmesan cheese, crumbled bacon and herb croutons
- Vegetables and dip with carrots, celery, grape tomatoes and served with ranch dressing

Choice of one entree;

- Pasta of the day served with marinara sauce and parmesan cheese
- Chicken fingers and house fries served with ketchup and plum sauce

Choice of one dessert:

- Ice cream sundae
- Seasonal fruit cuplassic NY cheesecake

Late Night STATIONS



POUTINE STATION

Yukon fries, gravy, cheese curds, bacon bits

DELUXE POUTINE STATION

Yukon fries, gravy, beer cheese sauce, cheese curds, bacon bits, caramelized onions, sauteed mushrooms, braised short rib, scallions

PIZZA STATION

Choice of two options:

- Margherita: mozzarella, basil tomato sauce
- Smokehouse flatbread: smoked chicken breast, mozzarella, sweet peppers
- Pepperoni: tomato sauce, mozzarella cheese

HAND CRAFTED SLIDERS

Based on 3 pieces per person. Choice of two options:

- Juicy beef, cheese patty, tender leaf, kalamata aioli drizzle
- Spicy chicken, pickle, coleslaw
- BBQ pulled pork, chipotle mayo, micro greens

MINIATURE SWEET TABLE DISPLAY

Pastry Chef's selection of miniature pastries, macarons, beignets, cannoli, miniature cupcakes along with sliced fruit & berries

BAR *Options*

PREMIUM BAR

Includes seasonal cocktails, mocktails, house red and house white wine and non-alcoholic beverages.

LIQUORS

Makers Mark
Johnnie Walker Red
Kettle One
Captain Morgan Spiced
Malibu Coconut
Tanqueray

LIQUEURS

Bailey's Irish Cream
Henkes Triple Sec
Disaronno Amaretto
Martini Dry
Martini Sweet Vermouth
Sourpuss Raspberry
Blue Curaco

BEER

Corona
Coors Original
Heineken
Creemore
Guinness
Strongbow Cider (IGF)
Coors Light
Canadian
Miller Lite
Triple Bogey
Transfusion
Heineken 0.0 (Nonalcoholic)

DELUXE BAR

Includes all Premium Liquors, Liqueurs, Beer, signature cocktails, mocktails, house red and house white wine and non-alcoholic beverages.

LIQUEURS

Grey Goose Vodka
Flor De Cana Centenario (12 Yr Rum)
Aviation Gin
Courvoisier VS Cognac
Grand Marnier
Knob Creek Rye
Johnnie Walker Black
Glenfiddich (12 Yr Scotch)

BEER & CANNED COCKTAILS

Amsterdam, Boneshaker
Amsterdam, Blonde
Muskoka Detour, IPA
Muskoka, Cream Ale
Brock Street Lager
Brock Street Pink Lemonade
Sandbagger Lemon Boysenberry
& Grapefruit
Nutrl Grape & Grapefruit
Vizzy

NON-ALCOHOLIC

Orange Juice
Pineapple Juice
Cranberry Juice
Pepsi
Diet Pepsi
7 Up
Club Soda



BEER & WINE *Upgrades*

WINE LIST

Red Wine Upgrades

Punti Ferrer Malbec, Chili \$3 per person

Tenuta Santome Merlot, Veneta Italy \$4 per person

Baywood Cabernet Sauvignon, California \$5 per person

White Wine

Punti Ferrer Sauvignon Blanc, Chili \$3 per person

Tenuta Santome Pinet Grigio, Veneta Italy \$4 per person

Baywood Chardonnay, California \$5 per person

Sparkling Wine Toast

San Martino (Giera Cuvee) \$4.50 per person

Tenuta Santome (Prosecco) \$5.25 per person



CLASSIC WEDDING EXPERIENCE UPGRADES

(Includes 5 Hour Premium Open Bar)

Upgrade to 5 Hour Deluxe - \$12 per person

Upgrade to Deluxe Liquor - \$8 per person

Upgrade to Deluxe Beer - \$4 per person

Add an hour of premium bar - \$10 per person

Add an hour of deluxe bar - \$12 per person

SIGNATURE WEDDING EXPERIENCE UPGRADES

(Includes 7 Hour Premium Open Bar)

Upgrade to 7 Hour Deluxe Bar - \$16 per person

Upgrade to Deluxe Liquor - \$10 per person

Upgrade to Deluxe Beer - \$6 per person

AUDLEY *Hall*

CAPACITY

Max 120 guests plus the head table & dance floor (12 tables of 10 people)

FEATURES

Audley Hall, located on the North East side of the main level provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the pond and golf course are a feature of this hall.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$23,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$22,500

Winter (Jan to Apr) \$15,000

Outside Catering Experience

Saturdays (May to Oct) \$19,500

Fridays & Sundays (May to October or any day of the week from Nov to Apr) \$19,000

Winter (Jan to Apr) \$12,500

DEPOSIT SCHEDULE

\$5000 upon contract signing

\$5000 9 mo before wedding date

Final balance due 10 days before wedding date



AUDLEY + MIDDLE *Hall*

CAPACITY

Max 250 guests plus the head table
& dance floor (25 tables of 10 people)

FEATURES

Audley & Middle Hall, located on the North East side of the main level provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course are a feature of this hall. Bar access is also available from inside the reception area.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$40,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$38,000

Winter (Jan to Apr) \$25,000

Outside Catering Experience

Saturdays (May to Oct) \$33,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$32,000

Winter (Jan to Apr) \$20,000

DEPOSIT SCHEDULE

\$5000 upon contract signing

\$5000 9 mo before wedding date

\$5000 6 mo before wedding date

Final balance due 10 days before wedding date



TAUNTON *Hall*

CAPACITY

Max 160 guests plus the head table & dance floor (16 tables of 10 people)

FEATURES

Taunton Hall, located on the North West side of the main level, provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course and gazebo are a feature of this hall. A second terrace is accessible from inside the reception hall as well as bar access

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$30,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$26,000

Winter (Jan to Apr) \$15,000

Outside Catering Experience

Saturdays (May to Oct) \$24,500

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$24,000

Winter (Jan to Apr) \$11,500

DEPOSIT SCHEDULE

\$5000 upon contract signing

\$5000 9 mo before wedding date

Final balance due 10 days before wedding date



TAUNTON + MIDDLE *Hall*

CAPACITY

Max 330 guests plus the head table & dance floor (33 tables of 10 people)

FEATURES

Taunton & Middle Hall, located on the North West side of the main level, provides a large private cocktail area with bar and terrace access. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the gazebo and golf course are a feature of this hall. A second terrace is accessible from inside the reception hall as well as bar access.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$40,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$38,000

Winter (Jan to Apr) \$25,000

Outside Catering Experience

Saturdays (May to Oct) \$33,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$32,000

Winter (Jan to Apr) \$20,000

DEPOSIT SCHEDULE

\$5000 upon contract signing

\$5000 9 mo before wedding date

Final balance due 10 days before wedding date



FULL BALLROOM

CAPACITY

Max 550 guests plus the head table & dance floor (55 tables of 10 people)

FEATURES

Taunton, Audley and Middle Hall together make up the Ballroom located on the main level. The space offers two large cocktails areas with bars and three terraces, one on the west, one on the north and one on the east sides of the building. The 25ft ceilings, elegant chandeliers and floor to ceiling windows with exceptional views of the golf course are a feature of this hall. A third terrace is accessible from inside.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$70,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$64,000

Winter (Jan to Apr) \$45,000

Outside Catering Experience

Saturdays (May to Oct) \$58,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$56,000

Winter (Jan to Apr) \$30,000

DEPOSIT SCHEDULE

\$10000 upon contract signing

\$10000 9 mo before wedding date

\$10000 6 mo before wedding date

Final balance due 10 days before wedding date



WESTNEY *Hall*

CAPACITY

120 guests (12 tables of 10) for half or 250 guests plus head table & dance floor (25 tables of 10)

FEATURES

Westney Hall, located on the lower level of the building has a beautiful open marble staircase that leads into a private cocktail area with bar and patio access. The space is a mix of modern and rustic features with barnboard doors and grey wood floors and warmly lit chandeliers.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$23,000

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$21,000

Outside Catering Experience

Saturdays (May to Oct) \$19,500

Fridays & Sundays (May to Oct or any day of the week from Nov to Apr) \$19,000

DEPOSIT SCHEDULE

\$5000 upon contract signing

\$5000 9 mo before wedding date

Final balance due 10 days before wedding date



COUGHLAN *Room*

CAPACITY

Max 50 guests with a sweetheart (2 person)
head table & dance floor

FEATURES

Coughlan Room is the smallest of the event spaces, located on the lower level. With the bar in the room guests can enjoy an intimate experience inside or out on the large patio area overlooking the golf course. The Coughlan Room does not include use of the Hospitality Suite. Wedding receptions booked in the Coughlan Room may book a 2pm ceremony at the South Gazebo. Coughlan Room is available for Classic or Signature Deer Creek Experience bookings only.

FOOD & BEVERAGE MINIMUM

Classic & Signature Deer Creek Catering Experiences

Saturdays (May to Oct) \$7,000

Fridays & Sundays (May to Oct or
any day of the week from Nov to
Apr) \$3,200

DEPOSIT SCHEDULE

\$1000 upon contract signing

\$1000 9 months before wedding date

Final balance due 10 days before
wedding date



PHOTO *Locations*



Location #1 North Gazebo (Available for ceremony bookings or before 2pm, after 6pm)

Location #2 South Gazebo (Available for ceremony bookings or before 3pm, after 5pm)

Location #3 North Rockwall Gardens

Location #4 Front Entrance Gardens

Location #5 South East Gardens

Location #6 North Starter Hut Gardens (*putting green off limits*)

Location #7 West Pond Rockwall

For DJs we have four exclusive vendors.
Please contact them directly for pricing details & availability.
If you are opting to use your own DJ there is a plug in fee of \$500

Forever Sounds DJ Services
905-434-4988
foreversoundsmdj.com

Impact DJ
416-623-5842
impactdj.com

Mobile Productions
647 -388-7242
info@mobileproductions.com

Step by Step DJ
905-409-7998
stepbystepdj.ca



OUR STAMP OF APPROVAL

Scan for more information!

A couple is shown from behind, standing on a balcony. The man is wearing a light pink, patterned kurta and white trousers. The woman is wearing a matching light pink, patterned lehenga. They are looking out over a green landscape. A large, semi-transparent pink oval is overlaid on the center of the image, containing contact information.

FOR MORE INFORMATION

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DEER CREEK