DEER CREE PHOTOGRAPHY BY AZRA

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



Mary Estavillo SALES & VENUE SPECIALIST



Melissa Wanzeller
SALES & VENUE
SPECIALIST











Photography credits: Top left Mango Studios, Top right Melista Bahler Photography Bottom left Emily Jean Photography, Bottom right Eric Cheng Photography



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.

WEDDING EXPERIENCES

All of our wedding experiences include 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, cake knife and server, LDC projector and screen, podium and microphone, complimentary menu tasting for two people, emergency generators, ample complimentary parking, Hospitality Supervisor, serving staff and bartenders.

15% facility fee and HST are included in all of the pricing.



CLASSIC WEDDING EXPERIENCE

Contact our Events Team for pricing.

Package Includes:

- Hand passed hors d'oeuvres based on 4 pieces per person
- Choice of salad or soup
- Choice of entree
- Choice of dessert
- Coffee & tea service during dessert
- 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
- 15% facility fee and HST

SIGNATURE WEDDING EXPERIENCE

Contact our Events Team for pricing.

Package Includes:

- Hand passed hors d'oeuvres based on 4 pieces per person
- Choice of salad or soup
- Choice of entree
- Choice of dessert
- Coffee & tea service during dessert
- Seven-hour premium open bar
- House wine service throughout dinner
- Choice of any second late night station or antipasto station
- Cutting of wedding cake with a late-night coffee and tea station
- Choice of any late night station
- 15% facility fee and HST

CHILDRENS WEDDING EXPERIENCE

Contact our Events Team for pricing.

Package Includes:

- 3 Course meal
- 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 dessert
 - Ice cream sundae
 - Seasonal fruit cup
- 15% facility fee and HST



OUTSIDE CATERING WEDDING EXPERIENCE

Contact our Events Team for pricing.

Package 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

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 selec- tion to the serving team. You may offer a maximum of three entrees in advance. Deer Creek does not accommo- date 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 Wed-dings. 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

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, sun dried cranberries & candied walnuts
- Fresh baby romaine heart with grana padano, pancetta chip, herb crostini & creamy Caesar 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 - Additional \$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

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







PLATED DINNER

Vegetarian & Vegan Options

- 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 and lemon market price

Desserts

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









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	LIQUEURS	BEER
Makers Mark	Bailey's Irish Cream	Corona
Johnnie Walker Red	Henkes Triple Sec	Coors Original
Kettle One	Disaronno Amaretto	Heineken
Captain Morgan Spiced	Martini Dry	Creemore
Malibu Coconut	Martini Sweet Vermouth	Guinness
Tanqueray	Sourpuss Raspberry	Strongbow Cider (IGF)
	Blue Curaco	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	BEER & CANNED COCKTAILS	NON-ALCOHOLIC
Grey Goose Vodka	Amsterdam, Boneshaker	Orange Juice
Flor De Cana Centenario (12 Yr Rum)	Amsterdam, Blonde	Pineapple Juice
Aviation Gin	Muskoka Detour, IPA	Cranberry Juice
Courvoisier VS Cognac	Muskoka, Cream Ale	Pepsi
Grand Marnier	Brock Street Lager	Diet Pepsi
Knob Creek Rye	Brock Street Pink Lemonade	7 Up
Johnnie Walker Black	Sandbagger Lemon Boysenberry	Club Soda
Glenfiddich (12 Yr Scotch)	& Grapefruit	
	Nutrl Grape & Grapefruit	
	Vizzy	



WINE LIST

Red Wine

- 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





BAR UPGRADES

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







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.

Taunton Hall can accommodate up to 160 guests plus the head table & dance floor.

DEPOSIT SCHEDULE:

\$3000 upon signing of the contract \$3000 nine months before the wedding date Final balance is due 10 days before the wedding date



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.

Taunton & Middle Hall can accommodate 330 guests plus the head & dance floor.

DEPOSIT SCHEDULE:

\$4000 upon signing of the contract \$4000 nine months before the wedding date Final balance is due 10 days before the wedding date







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.

Audley Hall can accommodate up to 120 guests plus the head table & dance floor.

DEPOSIT SCHEDULE:

\$3000 upon signing of the contract \$3000 nine months before the wedding date Final balance is due 10 days before the wedding date





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.

The Audley & Middle Hall can accommodate up to 250 guests plus the head table & dance floor.

DEPOSIT SCHEDULE:

\$4000 upon signing of the contract \$4000 nine months before the wedding date \$4000 six months before the wedding date Final balance is due 10 days before the wedding date







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.

Taunton, Audley and Middle Hall can accommodate 550 guests plus the head & dance floor.

DEPOSIT SCHEDULE:

\$6000 upon signing of the contract \$6000 nine months before the wedding date \$6000 six months before the wedding date Final balance is due 10 days before the wedding date



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.

Westney Hall can accomodate up to 250 guests.

DESPOSIT SCHEDULE:

\$3000 upon signing of the contract \$3000 nine months before the wedding date Final balance is due 10 days before the wedding date







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.

The Coughlan Room can accommodate 50 guests with a dance floor and head table. Wedding receptions booked in the Coughlan Room may book a 2pm ceremony at the South Gazebo.

DEPOSIT SCHEDULE:

\$1000 upon signing of the contract \$1000 nine months before the wedding date Final balance is due 10 days before the wedding date Please of

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!



OUTDOOR PHOTO LOCATIONS

To ensure the safety of our guests and you as the couple, we have designated specific locations for you and your photographer. Entry onto the golf course is prohibited. Deer Creek does not take responsibility for any injuries incurred should you choose to Ignore this request. We kindly ask that everyone who is part of your special day to please adhere to Deer Creek policies.





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

