

deer creek

GOLF & BANQUET FACILITY

South Asian Wedding Package
WHERE YOUR STORY BEGINS

PARTNERED WITH THE HOST FINE INDIAN CUISINE

2021

L'ATELIER LUMIÈRE
INTERNATIONAL PHOTOGRAPHIE

WEDDING PACKAGE INCLUDES

- Signature custom white and grey louis chairs
- Choice of table linen and napkins
- Private hospitality suite (excluding the Coughlan Room)
- Private terraces overlooking the golf course
- Designated gardens for wedding photographs
- Fine china, flatware & stemware
- Table numbers and stands
- Cake knife and server
- Easel
- 8, stage panels for head table (8ft by 4ft per panel)
- Event coordinator to oversee placement of seating chart, place cards, menu cards and guest favours (provided by couple)
- Complimentary menu tasting for two guests
- In-house sound system
- Use of LCD projector, screen, microphone and podium
- Independent climate-controlled rooms
- Emergency generators
- Ample complimentary parking
- Event supervisor, servers and bartenders
- Room rental, taxes and facility fees



CEREMONIES

Our Gazebo's are 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.

If your wedding ceremony includes a Agni Ceremony, it is mandated by Ajax Fire Protection Services that you must use the device that Deer Creek constructed to ensure that the fire will be surrounded by non-combustible material and this part of the ceremony can not take place inside the gazebos. In addition, there is a \$250 fire watch fee.

CEREMONY FEE \$1,200

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

CEREMONY COORDINATION \$300

- Coordinator onsite for rehearsal to direct wedding party and family for processional and recessional
- Oversee placement of ceremony items, such as signage and programs
- Direct guests to ceremony site
- Organize and cue wedding party and officiant for the ceremony processional
- Coordinate with DJ/musicians and cue music for the ceremony processional

**All ceremony pricing includes HST*



NORTH GAZEBO

Available for ceremonies at 3 p.m. or 5 p.m. for wedding receptions taking place in Audley or Taunton Hall.

**Morning ceremonies available, ask coordinator for details*



SOUTH GAZEBO

Available for ceremonies at 4 p.m. or 6 p.m. for wedding receptions taking place in Westney Hall or Coughlan Room.

**Morning ceremonies available, ask coordinator for details*

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 HALL

Maximum Capacity 250 Guests + Head Table
2300 Square Feet

COUGHLAN ROOM

Maximum Capacity 60 Guests
1400 Square Feet

DINNER PACKAGES

*Please note pricing listed below is per person

| PACKAGE ONE | BUFFET STYLE | FAMILY STYLE |
|-------------|--------------|--------------|
| SATURDAY | \$92.50 | \$99.50 |
| FRI/SUN | \$87.50 | \$94.50 |

PACKAGE ONE *(vegetarian)*

- 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 STYLE | FAMILY STYLE |
|-------------|--------------|--------------|
| SATURDAY | \$97 | \$104 |
| FRI/SUN | \$91 | \$98 |

PACKAGE TWO

- Choice of three starters (two vegetarian + one 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 STYLE | FAMILY STYLE |
|---------------|--------------|--------------|
| SATURDAY | \$99 | \$106 |
| FRI/SUN | \$93 | \$100 |

PACKAGE THREE

- Choice of three starters (two vegetarian + one 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 STYLE | FAMILY STYLE |
|--------------|--------------|--------------|
| SATURDAY | \$103 | \$110 |
| FRI/SUN | \$97 | \$104 |

PACKAGE FOUR

- Choice of four starters (two vegetarian + two 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

LUNCH BUFFET PACKAGES

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

PACKAGE ONE *(vegetarian)*

BUFFET \$71 *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 \$73 *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 \$76 *per person*

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

PACKAGE FOUR

BUFFET \$82 *per person*

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

BREAKFAST BUFFET PACKAGES

**Breakfast packages can only be added to a lunch or dinner package and pricing is based on a minimum of 100 guests.*

PACKAGE ONE

BUFFET \$21.50 *per person*

- Choice of four breakfast menu options
- No beverages included

PACKAGE TWO

BUFFET \$22 *per person*

- Choice of four breakfast menu options
- Choice of one beverage from the breakfast menu

PACKAGE THREE

BUFFET \$23 *per person*

- Choice of five breakfast menu options
- Choice of one beverage from the breakfast menu

PACKAGE FOUR

BUFFET \$24 *per person*

- Choice of five breakfast menu options
- Choice of two beverages from the breakfast menu



2021 South Asian Wedding Packages



DINNER MENUS

PACKAGE ONE *(vegetarian)*

STARTERS

Choice of three

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

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

ENTREÉS

Choice of four

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

Piazza OR Bhaigan Patiala.

DESSERTS

Choice of one

Gajjar Halva OR Kulfi



PACKAGE TWO

STARTERS

Choice of three (two vegetarian + one meat)

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

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

ENTREÉS

Choice of one Pulse

Dal Panchrattan OR Chana Pindi

Choice of one Panir

Saag Panir OR Panir Kadhai

Choice of one Vegetable

Vegetable Jalfreezi OR Baigan Arbi

Choice of two

Lamb Rara, Butter Chicken, Chicken Lababdar OR Goat Masala

DESSERTS

Choice of one

Rasmalai OR Gulab Jamun

PACKAGE THREE

STARTERS

Choice of three (two vegetarian + one meat)

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

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

ENTRÉES

Choice of one Pulse

Chana Masala OR Dal Bukhara

Choice of one Panir

Panir Lababdar OR Navrattan Curry with Panir

Choice of one Vegetable

Tawa Sabzi (Aloo Baingan Bhindi) OR Tawa Sabzi (Peppers Arbi Baingan)

Choice of two

Lamb Masala, Chicken Dhaba Curry, Chicken Lababdar OR Goat Korma

DESSERTS

Choice of one

Dal Halva OR Gulab Jamun



PACKAGE FOUR

STARTERS

Choice of four (two vegetarian + 2 meat)

Vegetable Kathi Kebab, Samosa, Haryali Kebab, Vegetable Spring Rolls, Chicken Mailai Tikka, Fish Amritsari, Chicken Tikka OR Seekh Kebab.

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

ENTRÉES

Choice of one Pulse

Chana OR Dal Bukhara

Choice of one Panir

Matar Panir OR Shahi Methi Panir

Choice of one Vegetable

Mushroom Jalfrezi OR Bhindi Do Piazza

Choice of three

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

DESSERTS

Choice of two

Rasmalai, Dal Halva, Gulab Jamun OR Kulfi

LUNCH MENUS

PACKAGE ONE *(vegetarian)*

ENTRÉES

Choice of one Pulse

Dahl Makhani OR Chana Masala

Choice of one Panir

Panir Achari OR Panir Shahi

Choice of two

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

Gajjar Halva OR Kulfi



PACKAGE TWO

ENTRÉES

Choice of one Pulse

Dal Panchrattan OR Chana Pindi

Choice of one Panir

Saag Panir OR Panir Kadhai

Choice of one Vegetable

Vegetable Jalfrezi OR Baigan Arbi

Choice of one 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

Gulab Jamun OR Rasmalai

PACKAGE THREE

Choose three themes among South Indian, Chinese, Muglai, Punjabi OR Delhi Chaat, for a total of seven dishes, including rice and bread.

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

Dal Ka Halva, Kulfi, Rasmalai OR Gulab Jamun



PACKAGE FOUR

Choose three themes among South Indian, Chinese, Muglai, Punjabi, Thai OR Delhi Chaat, for a total of eight dishes, including one meat, rice and bread.

MAIN COURSE OPTIONS

South Indian

Idly, Wada and Sambhar

Chinese

Haka Noodles and Chilli Chicken

Delhi Chaat

Bhelpuri and Chat Papri

Muglai

Vegetable Biryani, Raita and Dal Makhani and Nan

Thai

Green Curry Chicken and Spring Roll

Punjabi

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

DESSERTS

Choice of two

Dal Ka Halva and Rasmalai

BREAKFAST MENU

**All menu items are vegetarian.*

SNACKS

Served with tamarind chutney

Mini Samosa, potato stuffing
Vegetable Pakora
Paneer Pakora, homemade cheese fritters
Vegetable Cutlets
Vegetable Spring Rolls
Dhokla

STUFFED BREADS

Aloo Parantha, potato stuffing
Gobhi Parantha, cauliflower stuffing
Paneer Parantha, cheese stuffing
Aloo Kulcha, potato nan stuffing

SOUTH INDIAN

Idly, steamed rice cake
Wada, lentil donuts
Masala Wada, spiced lentil donuts
Bonda, potato balls
Uppma
Poha

CONTINENTAL

Muffins
Croissants
Cookies
Bagels
Cheese & Crackers



BEVERAGES

Mango Lassi
Thandai
Aam ka pana
Pista Milk

BAR PACKAGES

**Bar options subject to change*

5 HOUR HOST BAR

Standard Bar \$39 per person

Premium Bar \$49 per person

Deluxe Bar \$60 per person

8 Hour Non-Alcoholic Bar \$10 per person

CONSUMPTION BAR | STANDARD, PREMIUM OR DELUXE

Beverages are charged for only drinks consumed.

CASH BAR

Guests pay for their own drinks.

STANDARD, PREMIUM OR DELUXE 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.

LIQUOR

- Seagram's V.O. Whisky
- Bells
- Smirnoff
- Captain Morgan's White
- Gordons

BEER

- Coors Light
- Canadian
- Miller Lite
- Smirnoff Ice Light Raspberry & Soda
- Coors Edge

PREMIUM BAR

Premium bar includes beverages from standard bar.

UPGRADE TO THE PREMIUM LIQUOR AND LIQUEUR SELECTION FOR \$6 PER PERSON

UPGRADE TO PREMIUM BEER SELECTION ONLY FOR \$4 PER PERSON

Premium Bar includes 10 seasonal signature drinks created by our in-house mixologist.

LIQUOR

- Crown Royal
- Johnnie Walker Red
- Kettle One
- Captain Morgan's Spiced
- Malibu Coconut Rum
- Tanqueray

LIQUEURS

- Bailey's Irish Cream
- Henkes Triple Sec
- Disaronno Originale Amaretto
- Grand Marnier
- Kahlua Coffee Flavoured Liqueur

BEER

- Corona
- Coors Banquet
- Triple Bogey
- Creemore
- Sapporo
- Strongbow

DELUXE BAR

Deluxe bar includes beverages from standard and premium bar.

UPGRADE TO THE DELUXE LIQUOR SELECTION ONLY FOR \$13 PER PERSON

UPGRADE TO CRAFT & PREMIUM BEER SELECTION ONLY FOR \$8 PER PERSON

LIQUOR

- Knob Creek Rye
- Johnnie Walker Black Label
- Glenfiddich 12 Yr. Single Malt Scotch Whisky
- Grey Goose Vodka
- Flor De Cana Centenario 12 Year Old Rum
- Hendrick's Gin
- Courvoisier VS Cognac
- Bulleit Bourbon

CRAFT BEER (Rotating offerings from local breweries.)

- Waterloo Brewing
- Amsterdam Brewing
- Cowbell Brewing
- Side Launch Brewing Company
- Second Wedge Brewing Co.
- Collective Arts Brewing
- Redline Brewhouse
- Cameron's Brewing Company
- Town Brewery
- Muskoka Brewery



WINE LIST

- \$36.38 per bottle House Wine, Red
- \$36.38 per bottle House Wine, White
- \$40.28 per bottle Puntis Ferrer, Sauvignon Blanc, Chile
- \$40.28 per bottle Puntis Ferrer, Malbec, Chile
- \$44.18 per bottle Tenuta Santome, Pinot Grigio, Veneto Italy
- \$44.18 per bottle Tenuta Santome, Merlot, Veneto Italy
- \$44.18 per bottle Tenuta Santome, Rose, Veneto Italy
- \$49.38 per bottle Lodi Wine Company, Chardonnay, California
- \$49.38 per bottle Lodi Wine Company, Cabernet Sauvignon, California

SPARKLING WINE

- \$43.20 per bottle San Martino, Glera Cuvee
- \$50.68 per bottle Tenuta Santome, Prosecco

LATE NIGHT STATIONS

- **Poutine Station \$11** | Yukon Gold Fries | Brown Gravy | Cheese Curds | Shredded Cheese | Green Onions | Bacon Bits
- **Stadium Snacks \$11** | Soft Baked Pretzels | Assorted Mustards | Tri Color Corn Tortilla Chips | Salsa | Sour Cream | Guacamole | Mini Hot Dogs | Toppings | Assorted Popcorns
- **Sweet Table \$11** | Seasonal Fruit Platter | Assorted Squares | Baked Cookies | White & Milk Chocolate Mousse Shooters

ENHANCED LATE NIGHT STATIONS

- **Pizza Station \$12** | 16" Pizza | Choose three of the Following Varieties : Four Cheese, Pepperoni, Hawaiian, Meat Lovers, Vegetarian, Margherita, Buffalo Chicken or Mediterranean
- **Deluxe Poutine Station \$13** | Yukon Gold Fries | Choice of Sweet Potato or Spicy Lattice Fries | Choice of one protein: Taco Beef, Shaved Prime Rib with Au Jus or Buffalo Chicken | Green Onions | Cheese Curds | Shredded Cheese | Brown Gravy | Sour Cream | Queso
- **Taco Station \$14.50** | Taco Beef | Cajun Chicken | Soft Corn Tortillas | Hard Corn Tortillas | Shredded Cheese | Sour Cream | Cilantro | Salsa | Jalapeños | Shredded Lettuce | Diced Tomatoes | Guacamole | Pico De Gallo
- **Slider Bar \$14.50** | Mini Angus Burgers | Mini Crispy Chicken Sandwiches | BBQ Pulled Pork Sandwiches
- **Pub Fare \$15** | Breaded Chicken Wings | Assorted Wing Sauces | Quesadillas | Double Battered Mozzarella Sticks | Assorted Dipping Sauces | Potato Skins

LATE NIGHT HAND PASSED TRAYS

\$13 PER PERSON BASED ON THREE PIECES PER PERSON (THREE SELECTIONS)

- Fish & Chips | Battered Cod Piece | French Fries | Tartar Sauce
- Corn Dogs | Mini Corn Dogs | Ketchup | Mustard
- Chicken & Waffle | Fried Chicken | Small Waffle | Syrup
- Stuffed Yorkshire Pudding | Mini Yorkshire | Shaved Beef | Horseradish Aioli | Clipped Chive
- Mini Grilled Cheese & Tomato Soup | Mini Tomato Soup | Mini Grilled Cheese Skewer
- Salted Soft Pretzel Bites | Mustard Dip
- Mini Bacon Breakfast Sandwich | Egg | Bacon | Cheddar | Toasted Mini Bagel
- Mini Donut Holes | Assorted Flavors
- Cinnamon Sugar Funnel Fries | Caramel Sauce | Raspberry Sauce | Chocolate Sauce



deer creek
GOLF & BANQUET FACILITY

2700 AUDLEY RD. AJAX, ONTARIO L1Z 1T7 | TEL. 905.427.7737 EXT: 300