

*deer creek*

GOLF & BANQUET FACILITY

*Where Your Story Begins*

2021 WEDDING PACKAGE



# Congratulations

Your story begins on this special day.  
Let Deer Creek help make it exceptional!

**Deer Creek Golf & Banquet Facility** is beyond excited to share that we are restoring excellence to our building to match the beauty of our surroundings. Each of our event spaces have been re-designed with unique characteristics and charm to bring your dream wedding to life. Our team of venue coordinators will provide you with the perfect event space and guidance for your special day. Celebrate your wedding day in our newly renovated venue, where traditional beauty meets rustic charm.

Set on a pristine 45-hole golf course, the incredible landscape boasts natural scenic beauty like no other event venue in the Durham Region, with the capacity to accommodate 550 guests for a sit down dinner. Your guests will be welcomed into our stunning main rotunda entrance and swept away by our newly renovated event spaces which overlook breathtaking views.

DeerCreek provides guests with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in offering high quality food and beverage products at an exceptional standard that is sure to exceed expectations.

After visiting our facility and taking in all we have to offer, we look forward to helping you create the start of your happily ever after.

Voted Reader's Choice #1  
Wedding Venue and Banquet Facility in  
the Durham Region.

## 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. Should you prefer an indoor ceremony, simply discuss the options we have available with your event coordinator.

### 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.



### SOUTH GAZEBO

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

## 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)
- Venue 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
- Hospitality supervisor, servers and bartenders
- Room rental, taxes and facility fees



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## ROOM OPTIONS

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### 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



# Winter | Spring Wedding

## PACKAGE

Available for all weddings held between November 1st and May 23rd on any day of the week.

### COCKTAIL RECEPTION

- Non-alcoholic punch
- Grazing station

### SIT DOWN DINNER

- Assorted baked breads
- Choice of feature soup or salad
- House wine with dinner (three bottles per table of 10 guests)
- Choice of one dessert (apple blossom, chocolate dome or mango coconut cranberry cheesecake)
- Coffee and tea served with dessert

### CHOICE OF ENTRÉE

- Locally grown grain fed chicken supreme, with a light white wine natural jus
- 6oz Salmon filet with a dijon dill cream sauce
- A combination of herb crusted slow roasted AAA striploin and a tender breast of chicken served with a duo of white wine jus and red wine demi

*\*All options come with choice of: roasted garlic whipped potatoes, herb roasted multi-coloured potatoes or seasonal rice pilaf alongside a selection of seasonal vegetables.\**

### AFTER DINNER

Cake cutting with coffee and tea station

### BEVERAGE PACKAGE

Five hour standard open bar



**\$126**  
PER PERSON

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## WEDDING PACKAGES

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### EMERALD WEDDING PACKAGE

SAT \$139 per person

FRI/SUN \$134 per person

- Non-alcoholic punch and assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of feature soup or salad
- Additional course choice of feature soup, salad or pasta
- Choice of feature entrées
- Choice of dessert
- House wine service throughout dinner (three bottles per table) and sparkling wine for head table
- Coffee and tea served during dessert
- Five hour standard open bar
- Cutting of the wedding cake with late night coffee and tea station

### RUBY WEDDING PACKAGE

SAT \$158 per person

FRI/SUN \$154 per person

*Includes all offerings from the Emerald package with:*

- Upgrade to choice of premium entrées
- Choice of one late night station
- Sparkling wine toast for all guests

### SAPPHIRE WEDDING PACKAGE

SAT \$181 per person

FRI/SUN \$177 per person

*Includes all offerings from the Emerald and Ruby package with:*

- Antipasto (served family or buffet style)
- Upgrade to choice of premium soup or salad for first course
- Upgraded to choice of premium soup, salad or pasta for second course
- Choice of one additional late night station (total of two late night stations)
- Unlimited house wine service throughout dinner

### DIAMOND WEDDING PACKAGE

SAT \$210 per person

FRI/SUN \$202 per person

*Includes all offerings from the Emerald, Ruby and Sapphire package with:*

- Additional hand passed hors d'oeuvres (total of six pieces per person)
- Assortment of freshly baked breads and artesian flat breads with hummus, olive oil and balsamic vinegar at each guest table
- Coffee and tea, enhanced with a bar cart service to guest tables with after dinner liqueurs, served during dessert
- Choice of one additional enhanced late night station (total of three late night stations)
- Six hour premium open bar including craft beer package

*Thinking of a Winter/Spring wedding?*

You can book the FRI/SUN pricing  
on any date in the offseason!

## SPECIAL PRICING

### CHILDREN'S MENU \$45 per child

#### STARTER SELECTION

CHOICE OF ONE STARTER

**Caesar Salad** | Shredded Parmesan Cheese | Crumbled Bacon | Herb Croutons

**Cheese & Meat Plate** | Cheddar | Marble | Turkey | Ham | Grapes

#### ENTRÉE SELECTION

CHOICE OF ONE ENTRÉE

**Carbonara** | Penne | Alfredo | Bacon | Shredded Parmesan

**Chicken Fingers** | Curly Fries

**Individual Pizza** | Pepperoni | Cheese

#### DESSERT SELECTION

CHOICE OF ONE DESSERT

**Chocolate Brownie**

**Icecream** | Cookies & Cream Sundae

**Seasonal Fruit Cup**

### TEENS

*\*Pricing for teenagers includes the same meal selections as the adult menu, without alcohol.*

• WINTER/SPRING WEDDING PACKAGE:	\$106 per teen	
• EMERALD WEDDING PACKAGE:	\$119 per teen	FRI/SUN \$114
• RUBY WEDDING PACKAGE:	\$138 per teen	FRI/SUN \$134
• SAPPHIRE WEDDING PACKAGE:	\$161 per teen	FRI/SUN \$157
• DIAMOND WEDDING PACKAGE:	\$190 per teen	FRI/SUN \$182

### VENDORS

Special pricing is available for vendors, please contact our events team for full details (905) 427-7737 x 300.



# HAND PASSED HORS D'OEUVRES

*\*All menu items are subject to change*

## SEAFOOD OPTIONS

**Poached Shrimp** | Marie Rose Sauce | Chipotle Cumin Rimmer

**Crab Fritters** | Lime Sriracha Aioli | Roasted Chili Corn | Clipped Chives

**Smoked Salmon** | Herb Crostini | Tarragon Dill Cream Cheese | Fennel | Dill Sprig

## MEAT OPTIONS

**Chicken Lollipops** | Sweet & Spicy Raspberry Glaze | Black & White Sesame Seeds

**Cubed Beef** | Sliced Bacon | Hollandaise Sauce

**Mini Waffle** | Fried Chicken | Candied Jalapeño | Sweet Maple Glaze

**Endive Leaf** | Greek Ground Lamb | Feta | Tzatziki

**Korean Beef** | Green Onion | Honey Glaze | Sesame Seeds

**Thai Chicken** | Melon Salsa | Sweet Chili Glaze | Cilantro

**Italian Seasoned Meatballs** | Tomato Puree | Basil Chiffonade | Shaved Romano

**Mini Angus Burger** | Brioche Bun | Roasted Garlic Aioli | Red Onion | Pickel | Havarti | Arugula

**Cantaloupe Cube** | Prosciutto | Basil Leaf | Pesto | Olive Oil

**Grilled Polenta Square** | Chorizo Sausage | Roasted Red Pepper | Romano Curl

## VEGETARIAN OPTIONS

**Cherry Tomato** | Cocktail Bocconcini | Micro Basil | Cracked Pepper | Balsamic Glaze

**Watermelon Cube** | Micro Mint | Crumbled Feta | Balsamic Glaze

**Phyllo Cup** | Triple Creamed Brie | Red Pepper Jelly | Micro Lemon Basil

**Fresh Fig** | Thyme Goat Cheese | Honey Drizzle | Fresh Rosemary

**Baked Sweet Potato Round** | Goat Cheese | Walnut | Dried Cranberries | Honey

**Juliened Vegetable Spring Roll** | Sweet Chili

**Herbed Crostini** | Garlic Boursin | Roma Bruschetta | Balsamic Glaze | Crumbled Feta

**Cucumber Coin** | Sundried Tomato | Red Pepper Cream Cheese



## ANTIPASTO STATION

\$13 PER PERSON

- Marinated Bell Peppers | Zucchini | Red Onion | Mushrooms
- Basil Marinated Cherry Tomatoes | Queen Olives | Kalamata Olives | Fresh Fennel | Fig | Cantaloupe | Pickled Eggplant | Marinated Artichokes
- Capicollo | Genoa Salami | Prosciutto
- Romano | Provolone | Gorgonzola | Herb Marinated Bocconcini
- Accompanied by Basil & Parmesan Crostini | Assorted Flat breads | Focaccia

UPGRADED ANTIPASTO WITH SEAFOOD \$15.75 PER PERSON

- Fried Calamari | Oysters | Shrimp | Smoked Salmon | Mussels | Scallops | Capers | Lemon Tarragon Aioli



## SALAD SELECTIONS

### FEATURE SALADS

- **Creek Salad** | Cucumber Strips | Green Onion Hay | Baby Greens | Pickled Red Onion | Mango | Black Radish | Red Pepper | Sweet Onion Vinaigrette
- **Baby Spinach Salad** | Spicy Glazed Pecans | Goat Cheese | Blueberries | Dried Cranberries | Strawberries | Raspberry Vinaigrette
- **Cucumber Greek Salad** | Roma Tomato | Red Onion | Bell Peppers | Kalamata Olives | Cubed Feta | Greek Seasoning | Olive Oil | Endive | Greek Dressing
- **Caesar Salad** | Romaine Lettuce | Caesar Dressing | Pancetta Chip | Hard Boiled Egg | Romano Curl | Garlic Parmesan Crostini | Garlic Parmesan Dressing

### PREMIUM SALADS

- **Trio Beet Carpaccio Salad** | Goat Cheese | Arugula | Walnuts | Sprouts | White Truffle Vinaigrette
- **Honey Roasted Bosc Pear Salad** | Gorgonzola | Dried Blueberries | Baby Greens | Spiced Walnuts | Lemon Dijon Vinaigrette
- **Tomato & Bocconcini Cheese Salad** | Basil Pesto | Balsamic Glaze | Extra Virgin Olive Oil | Fresh Basil | Cracked Pepper | Pink Himalayan Salt
- **Baby Kale Salad** | Brussel Sprouts | Cabbage | Radicchio | Carrots | Dried Cranberries | Roasted Butternut Squash | Edamame Beans | Apple Cider Vinaigrette



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## SOUP SELECTIONS

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### FEATURE SOUPS

- Roasted Red Pepper | Tomato Fillet | Fried Basil Leaf | Parmesan Chip | Herb & Parmesan Crostini
- Roasted Butternut Squash | Apple | Toasted Pumpkin Seeds | Carrot Hay Nest
- Wild Mushroom Blend | Fresh Thyme | Roasted Mushroom Garnish | Rosemary Oil
- Roasted Cauliflower | Leek Puree | Herbed Boursin | Clipped Chive | Turmeric Oil
- Ditalini Noodles | Five Bean Blend | Tomato Broth | Garden Vegetable | Shaved Parmesan

### PREMIUM SOUPS

- French Onion | Beef Stock | Brandy | Toasted Baguette | Gruyere | Thyme Sprig
- Pork & Beef Meatballs | Acini de Pepe | Spinach | Parmesan | Chicken Broth
- Thai Red Curry | Coconut Milk | Chicken | Peppers | Onion | Thai Basil | Chili Oil | Coconut Cream Garnish
- Shrimp | Fennel | Tomato Broth | Mussels | Cod | Clams | Scallops | Crab | Toasted Bread | Rouille | Fennel Head

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## PASTA SELECTIONS

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### FEATURE PASTAS

- Penne | Basil Tomato Sauce | Primavera Vegetables | Fried Basil Leaf | Shaved Romano
- Orecchiette | Rose Sauce | Sautéed Spinach | Roasted Heirloom Tomatoes | Herb Oil
- Farfalle | Carbonara | Peas | Pancetta | Chiffonade Basil | Shredded Parmesan

### PREMIUM PASTAS

- Ragu alla Bolognese | Rigatoni | Shaved Romano | Basil
- Jumbo Shell Pasta | Crab & Ricotta Filling | Lemon Basil Cream Sauce | Lemon Zest
- Potato Gnocchi | Italian Sausage Ragu | Plum Tomato | Sautéed Spinach
- Braised Beef Ravioli | Braised Short Rib | Truffle Oil | Wild Mushroom Blend
- Butternut Squash Ravioli | Sage & Brown Sugar Cream Sauce | Candied Walnuts | Fried Sage Leaf



# ENTRÉE SELECTIONS

## FEATURE ENTRÉES

### HALAL OPTIONS AVAILABLE

Halal Chicken \$3 per person | Halal Beef \$5 per person

\*Please note not all entrée options are available Halal. Ask your coordinator for more details.

- AAA Carved Striploin & Roasted Chicken Breast Duo | Chicken Jus | Red Wine Jus
- Roast Chicken Breast | Choice of seasoning options available:  
Jerk, tandoori, lemon & herb or house seasoned (with roasted chicken jus)
- Grilled Chicken Breast & Salmon Fillet Duo | Roasted Chicken Jus | Dijon Dill Cream Sauce
- Grilled Salmon Fillet | Dijon Dill Cream Sauce
- Seabass | Orange Ginger Glaze | Mango Habanero Relish | Chive Garnish

### Feature Entrée Sides

*\*All entrées come with seasonal vegetables and your choice of one starch*

- Roasted Garlic Whipped Potato
- Maple Sweet Potato Puree
- Wild Rice Pilaf
- Herb Roasted Multi Colored Potatoes



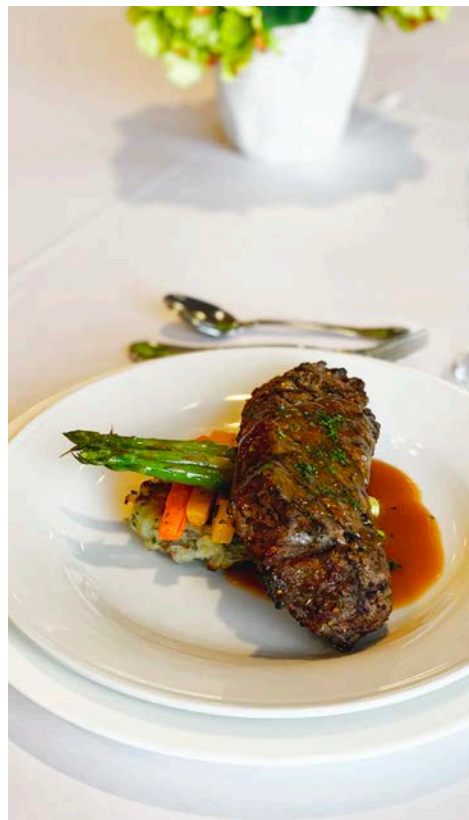
## PREMIUM ENTRÉES

- Carved Slow Roasted Prime Rib | Yorkshire Pudding | Red Wine Jus
- Grilled Striploin Steak | Red Wine Jus
- Grilled Tenderloin Medallions | Garlic Butter Shrimp | Seared Scallops | Béarnaise Sauce
- Boneless Braised Short Rib | Rosemary & Red Wine Jus
- Parmesan & Herb Crusted Halibut | Citrus Cream Sauce
- Red Pepper & Asiago Stuffed Chicken Supreme | Shallot & Thyme Demi
- Peppercorn Crusted Tenderloin Medallions | Garlic Sautéed Oyster Mushroom | Creamy Cognac Peppercorn Sauce

Premium Entrée Sides

*\*All entrées come with seasonal vegetable=les and your choice of one starch*

- Rosemary & Sea Salt Smashed Red Skin Potatoes
- Gratin Dauphinoise
- Parmesan Grilled Polenta Cake
- Chive Potato Latkes
- White Truffle & Parmesan Cauliflower Puree



## VEGETARIAN OPTIONS

- Wild Mushroom Risotto | Truffle Oil | Shaved Romano | Fresh Thyme | Sautéed Mushroom Garnish
- Vol-au-vent | Garden Vegetable Filling | Yellow Tomato Sauce | Seasonal Veg

## VEGAN OPTIONS

- Green Curry | Chickpeas | Tofu | Basmati Rice | Lime Wedge | Cilantro
- Roasted Beefsteak Tomato | Jambalaya Rice | Seasonal Vegetables

## DESSERT OPTIONS

- Deer Creek Signature Crème Brûlée | Flavour options: white chocolate, raspberry, salted caramel, chocolate, strawberry, vanilla or green tea
- White Chocolate Lava Cake | Powdered Sugar | Fresh Berries
- Warm Caramel Apple Blossom | French Vanilla Ice Cream | Caramel
- Flourless Chocolate Torte | Raspberry Compote | Mint Leaf | Orange Chantilly Cream
- New York Style Cheesecake | Flavor toppings available: raspberry, salted caramel, milk chocolate, strawberry, blueberry, mixed berry or cherry
- Mango Coconut Cranberry Cheesecake | Graham Cracker Crust | Chocolate Leaf
- Chocolate Sponge | Milk Chocolate Mousse | Dark Chocolate Ganache | Cocoa Powder
- Strawberry Shortcake | Sliced Strawberries | Vanilla Cream | Buttercream | Glazed Strawberry
- Trio of Miniature Desserts | Custard Fruit Tart | Strawberry Cheesecake | Milk Chocolate Mousse Shooter



## 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 Brownies & Toppings | Assorted Mini Donuts | Assorted 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



## BAR PACKAGES

*\*Bar options subject to change.*

### STANDARD BAR

#### 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

### HOUSE WINE & NON-ALCOHOLIC BEVERAGES

All bar packages include house wine and non-alcoholic beverages (soft drinks and juice)

### PREMIUM BAR

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

*Premium bar includes beverages from standard bar.*

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

UPGRADE TO PREMIUM BEER SELECTION 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

UPGRADE TO THE DELUXE BAR SELECTION FOR \$21 PER PERSON

*Deluxe bar includes beverages from standard bar and premium bar.*

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

UPGRADE TO CRAFT & PREMIUM BEER SELECTION 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

## CAESAR BAR \$120

ADD A SEPERATE CAESAR BAR DURING YOUR COCKTAIL HOUR.

> Specialty Skewers and Garnishes for Caesar bar \$2.50 per skewer (minimum order of 40 skewers required).

- Genoa Salami | Mushrooms | Roasted Peppers
- Heirloom Cherry Tomato | Baby Bocconcini | Basil Leaf
- Prosciutto | Olive | Cantaloupe





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## WINE LIST

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House Wine, Red (Included in packages)

House Wine, White (Included in packages)

Punti Ferrer, Sauvignon Blanc, Chile (\$2 per person to upgrade)

Punti Ferrer, Malbec, Chile (\$2 per person to upgrade)

Tenuta Santome, Pinot Grigio, Veneto Italy (\$3 per person to upgrade)

Tenuta Santome, Merlot, Veneto Italy (\$3 per person to upgrade)

Tenuta Santome, Rose, Veneto Italy (\$3 per person to upgrade)

Lodi Wine Company, Chardonnay, California (\$4 per person to upgrade)

Lodi Wine Company, Cabernet Sauvignon, California (\$4 per person to upgrade)

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