

*Weddings*  
RUNNING DEER



ALL WEDDING PACKAGES INCLUDE



Five hour reception

Five hour open bar

Chiavari chairs

Cocktail hour with unlimited hors d'oeuvres

Sunset cocktails on our patios featuring an ambient fire pit

Butlered wine upon guests arrival to cocktail hour

White or ivory floor length tablecloths

Choice of color overlays and napkins

Astonishing scenic grounds for you to capture the moment

Customizable centerpieces featuring vases and candles

Pergola and access to golf carts for the perfect pictures

Wedding Concierge to overlook all wedding party needs

Private cocktail hour for the wedding party

Men and women's wedding suite with full amenities

Complimentary golf for bride or groom

Full course sit down or buffet options

Champagne toast for all of your guests

The Chocolate Indulgence Room

Personally designed wedding cake

Full size dance floor

# R LATINUM

Buffet Reception 

## Cocktail Hour

*Wine butlered upon guests arrival to cocktail hour*

### Stationary Hors D'oeuvres

A beautiful landscape of imported and domestic cheeses garnished with seasonal fruits & berries and a selection of farm fresh roasted and grilled vegetables

### Choice of Four Butlered Hors D'oeuvres

Assortment of mini quiche  
Spanikopita  
Pear and almond brie phyllo  
Stuffed mushrooms  
Goat cheese stuffed dates wrapped in bacon  
Edamame dumpling  
Cherry blossom tart  
Coconut shrimp  
Maui shrimp spring roll  
Clams casino  
Maple glazed scallops in bacon  
Beef satay with teriyaki dipping sauce  
Cheesesteak spring rolls  
Pork pot stickers  
Cocktail franks en croute  
Thai chicken on a sugar cane skewer  
Chicken and lemon grass pot sticker  
Cajun chicken skewers

### Choice of One Shooter

Cold cucumber and fresh dill coulis  
Mini grilled cheese over tomato bisque  
Broccoli and cheddar soup  
Wild mushroom and fresh thyme soup  
Butternut squash soup  
A variety of melon balls served over yogurt  
Caribbean jerk chicken with a pineapple cucumber salsa

### Chef Attended Gourmet Mac and Cheese Station

Made with gourmet cheeses and guests' choice of toppings served in a martini glass



# PLATINUM

Buffet Continued 

## Reception

### Garden Station

Create your own salad starting with a mixture of chopped romaine hearts and spring mix with an array of toppings and dressings

Tuscan farfalle pasta salad

Jersey heirloom tomato and mozzarella salad

An assortment of fresh artisan and specialty breads and butter

### Choice of One From The Carvery

Chef attended carving station served with roasted potatoes and a medley of steamed vegetables

Prime Rib

served with au jus and creamy horseradish

Oven Roasted Pork Loin

stuffed with dry fruit and an applejack brandy demi

Salmon Wellington

sautéed with spinach and roasted red peppers, enveloped in puff pastry dough and served with a cucumber dill sauce

Cajun Dusted Sirloin

in a warm tomato salsa

### Italian Market Station

Eggplant rollatini

Shrimp and scallop scampi over wild rice

Tri color tortellini with a roasted red pepper sauce and broccoli florets

Oven roasted peppers stuffed with sausage, fresh herbs and cheese

Chicken parmigiana with fresh mozzarella or Chicken in a sundried tomato lemon butter sauce



### The Chocolate Indulgence Room

The epitome of decadence; a private room used exclusively for you and your guests featuring an elaborate and unique display of signature chocolates, desserts, coffee, tea and hot chocolate

Chocolate and vanilla mousses served in chilled champagne glasses

Mini pastries including assorted macarons, éclairs and cream puffs, accented with Hershey kisses

Rich chocolate brownie shots, served over whipped cream

Gourmet mini cupcakes

Freshly brewed caffeinated and decaffeinated coffee, as well as, hot tea and gourmet hot chocolate

Wedding Cake

Warm homemade farewell cookies

# CROWN JEWEL

Buffet Reception 

Top Shelf Open Bar Included

## Cocktail Hour

*Wine butlered upon guests arrival to cocktail hour*

### Stationary Hors D'oeuvres

A display of antipasto featuring cured Italian meats, domestic cheese, marinated farm fresh served with assorted breadsticks and crackers

### Choice of Four Butlered Hors D'oeuvres

Assortment of mini quiche  
Spanikopita  
Pear and almond brie phyllo  
Stuffed mushrooms  
Goat cheese stuffed dates wrapped in bacon  
Edamame dumpling  
Cherry blossom tart  
Coconut shrimp  
Maui shrimp spring roll  
Clams casino  
Maple glazed scallops in bacon  
Beef satay with teriyaki dipping sauce  
Cheesesteak spring rolls  
Pork pot stickers  
Cocktail franks en croute  
Thai chicken on a sugar cane skewer  
Chicken and lemon grass pot sticker  
Cajun chicken skewers

### Choice of One Shooter

Cold cucumber and fresh dill coulis  
Mini grilled cheese over tomato bisque  
Broccoli and cheddar soup  
Wild mushroom and fresh thyme soup  
Butternut squash soup  
A variety of melon balls served over yogurt  
Caribbean jerk chicken with a pineapple cucumber salsa

### Sangria Bar

Our special recipe of red & white wine sangrias, refreshingly mixed with fresh fruits, juices, liquors and spices

### Chef Attended Gourmet Mac and Cheese Station

Made with gourmet cheeses and guests' choice of toppings served in a martini glass



# CROWN JEWEL

Buffet Continued 

*...Cocktail hour continued*

## Choice of One of the Following Artisan Tables

### Philly Station

Roast pork, broccoli rabe, and sharp provolone spring rolls, mini cheesesteaks and Philly pretzel bites along with a variety of dipping sauces

### Bruschetta Station

Chef's homemade tomato basil bruschetta, checca bruschetta and roasted onion and pepper bruschetta with a balsamic vinaigrette, accompanied with pita points and toast points

### Rustic Pizza Station

Sicilian style seasonal pizzas, featuring homemade focaccia

### Artisan French Fries Station

Parmesan truffle shoestring fries, loaded waffle fries and sweet potato wedge fries

## R e c e p t i o n

### Garden Station

Create your own salad starting with a mixture of chopped romaine hearts and spring mix with an array of toppings and dressings

Tuscan farfalle pasta salad

Jersey heirloom tomato and mozzarella salad

Caesar salad

An assortment of fresh artisan and specialty breads and butter

### Main Course

Choice of two entrees complete with chef's choice of fresh seasonal vegetable and tri-color fingerling potatoes

#### Champagne Chicken

chicken breast topped with fresh mozzarella and spinach, covered in a puff pastry and finished off with roasted red pepper champagne sauce

#### Chicken Saltimbocca

topped with prosciutto, fresh sage and provolone cheese in a madeira demi

#### Horseradish Encrusted Salmon

pan seared with freshly grated horseradish and served on a bed of baby spinach, topped with a champagne lemon sauce

#### Baked Flounder Florentine

stuffed with baby spinach and roasted red peppers, finished with a mornay sauce

#### Shrimp and Scallop Scampi

sautéed in a garlic lemon basil sauce over wild rice

# CROWN JEWEL

Buffet Continued 

## Chef Attended Crab Cake Station

Maryland style lump crab cakes, shallow fried until golden brown, and served over fresh greens with lemon wedges. Accompanied with our own cocktail and remoulade sauce

## Choice of One From The Carvery

*or skip the crab cake station and choose two from the carvery*

### Salmon Wellington

fresh Atlantic salmon topped with spinach, roasted red peppers and wrapped in a puff pastry served with cucumber dill dressing

### Prime Rib

rib eye of beef rubbed in our own blend of herbs and spices, sliced over au jus and drizzled with a creamy horseradish sauce

### Crown Roast of Pork

bone in pork loin wrapped around a sweet pork sausage

### Roasted Top Round

top round encrusted with horseradish, dijon mustard and fresh herbs drizzled with honey and served with a merlot demi

### Cajun Dusted Sirloin

in a warm tomato salsa



## Chocolate Indulgence Room

The epitome of decadence; a private room used exclusively for you and your guests featuring filled with elaborate and unique displays of signature chocolates, desserts, coffee, tea and hot chocolate

Chocolate and vanilla mousses served in chilled champagne glasses

Mini pastries including assorted macarons, éclairs and cream puffs, accented with Hershey kisses

Rich chocolate brownie shots, served over whipped cream

Gourmet mini cupcakes

A variety of dessert shooters, cheesecake drops, and cannolis

Freshly brewed caffeinated and decaffeinated coffee, as well as, hot tea and gourmet hot chocolate

Wedding Cake

Warm homemade farewell cookies

# R PLATINUM

Plated Reception 

## Cocktail Hour

*Wine butlered upon guests arrival to cocktail hour*

### Stationary Hors D'oeuvres

A beautiful landscape of imported and domestic cheeses garnished with seasonal fruits & berries and a selection of farm fresh roasted and grilled vegetables

### Choice of Four Butlered Hors D'oeuvres

Assortment of mini quiche  
Spanikopita  
Pear and almond brie phyllo  
Stuffed mushrooms  
Goat cheese stuffed dates wrapped in bacon  
Edamame dumpling  
Cherry blossom tart  
Coconut shrimp  
Maui shrimp spring roll  
Clams casino  
Maple glazed scallops in bacon  
Beef satay with teriyaki dipping sauce  
Cheesesteak spring rolls  
Pork pot stickers  
Cocktail franks en croute  
Thai chicken on a sugar cane skewer  
Chicken and lemon grass pot sticker  
Cajun chicken skewers

### Choice of One Shooter

Cold cucumber and fresh dill coulis  
Mini grilled cheese over tomato bisque  
Broccoli and cheddar soup  
Wild mushroom and fresh thyme soup  
Butternut squash soup  
A variety of melon balls over yogurt  
Caribbean jerk chicken with a pineapple cucumber salsa

### Chef Attended Gourmet Mac and Cheese Station

Made with gourmet cheeses and guests' choice of toppings served in a martini glass



# PLATINUM

Plated Continued 

## Reception

### Select One Salad

#### Caesar Salad

Classic hand tossed romaine hearts, with croutons and a creamy caesar dressing, topped with a parmesan cheese fan

#### Running Deer Salad

Mesclun mix of greens, accented with dried cranberries, golden raisins and herb encrusted goat cheese medallion, topped with raspberry infused red wine vinaigrette

#### Timeless Garden Salad

A blend of wild greens, with julienne of carrot and cucumber, red onion and cherry tomatoes topped with balsamic vinaigrette dressing

### Select One Intermezzo

Lemon sorbet served with an orange peel

Berry sorbet garnished with a mint leaf

### Select Three Entrees

Entrees served with seasonal selection of accompaniments

#### Mediterranean Chicken

breast of chicken stuffed with garlic sautéed spinach & mushrooms with mozzarella cheese; sliced and fanned over a roasted red pepper coulis

#### Chicken Saltimbocca

chicken breast with fresh sage and prosciutto, topped with sautéed spinach, provolone cheese and finished with a marsala demi butter

#### Champagne Chicken

chicken topped with fresh mozzarella and spinach, wrapped in a puff pastry, over a roasted red pepper champagne sauce

#### Tapenade Crusted Halibut

halibut lightly crusted in olive tapenade, served over tomato artichoke heart and caper relish

#### Mediterranean Sea Bass

chilean sea bass, placed over a bed of julienne zucchini, yellow squash and carrots, topped off with a mango chutney

#### Pepper Encrusted Salmon Pinwheel

pan seared encrusted salmon wrapped in bacon, topped with a mushroom dill burre blanc

#### Hawaiian Tilapia

coconut encrusted tilapia, topped with grilled pineapples and finished with a lemon grass broth

# PLATINUM

Plated Continued 

## Colossal Shrimp and Jumbo Sea Scallop Scampi

shrimp and scallops tossed in breadcrumbs and olive oil, accompanied by rice pilaf and finished with roasted garlic and sundried tomato lemon butter sauce

## Maryland Style Crab Cakes

two citrus infused maryland style crab cakes with jumbo lump crab meat, lightly breaded and served over a bed of greens with roasted red pepper sauce

## Filet Mignon with Jumbo Shrimp

grilled filet, wrapped in applewood smoked bacon, served with a marsala demi

## Roasted Top Sirloin

peppercorn crusted top sirloin, seared and drizzled with a roasted garlic au jus

## Prime Rib au jus

aged rib eye of beef, roasted and herb crusted, served with rosemary au jus and a creamy horseradish sauce

## Filet Mignon

honey glazed filet mignon, finished with a portabella merlot demi

## Veal Oscar Rollatini

pan seared veal, rolled around asparagus, presented over a bed of hollandaise sauce, topped with crab meat

## Pork loin

seared pork loin, topped with caramelized granny smith apples and bermuda onions, in a Jack Daniels cider reduction



## The Chocolate Indulgence Room

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Chocolate and vanilla mousses served in chilled champagne glasses

Mini pastries including assorted macarons, éclairs and cream puffs, accented with Hershey kisses

Rich chocolate brownie shots, served over whipped cream

Gourmet mini cupcakes

Freshly brewed caffeinated and decaffeinated coffee, as well as, hot tea and gourmet hot chocolate

Wedding Cake

Warm homemade farewell cookies

# CROWN JEWEL

## Plated Reception

Top Shelf Open Bar Included

## Cocktail Hour

*Wine butlered upon guests arrival to cocktail hour*

### Stationary Hors D'oeuvres

A display of antipasto featuring cured Italian meats, domestic cheese, marinated farm fresh served with assorted breadsticks and crackers

### Choice of Four Butlered Hors D'oeuvres

Assortment of mini quiche	Maui shrimp spring roll
Spanikopita	Clams casino
Pear and almond brie phyllo	Maple glazed scallops in bacon
Stuffed mushrooms	Beef satay with teriyaki dipping sauce
Goat cheese stuffed dates wrapped in bacon	Cheesesteak spring rolls
Edamame dumpling	Pork pot stickers
Cherry blossom tart	Cocktail franks en croute
Coconut shrimp	Thai chicken on a sugar cane skewer

### Choice of One Shooter

Cold cucumber and fresh dill coulis  
Mini grilled cheese over tomato bisque  
Broccoli and cheddar soup  
Wild mushroom and fresh thyme soup  
Butternut squash soup  
A variety of melon balls served over yogurt  
Caribbean jerk chicken with a pineapple cucumber salsa

### Sangria Bar

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### Choice of One of the Following Artisan Tables

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#### Rustic Pizza Station

Sicilian style seasonal pizzas, featuring homemade focaccia

#### Artisan French Fries Station

Parmesan truffle shoestring fries, loaded waffle fries and sweet potato wedge fries

### Chef Attended Gourmet Mac and Cheese Station

Made with gourmet cheeses and guests' choice of toppings served in a martini glass

## Reception

### Select One First Course

#### Caesar Salad

Classic hand tossed romaine hearts, with croutons and a creamy caesar dressing, topped with a parmesan cheese fan

#### Running Deer Salad

Mesclun mix of greens, accented with dried cranberries, golden raisins, and herb encrusted goat cheese medallion, topped with raspberry infused red wine vinaigrette

#### Timeless Garden Salad

A blend of wild greens, with julienne of carrot and cucumber, red onion and cherry tomatoes topped with balsamic vinaigrette dressing

#### Tuscany Salad

Fried prosciutto and gorgonzola cheese over mixed field greens, with Italian vinaigrette

#### Minestrone Soup

#### Crab Bisque

#### Classic Tomato Bisque

#### Italian Wedding Soup

#### Chicken Orzo

### Select One Intermezzo

Lemon sorbet served with an orange peel

Berry sorbet garnished with a mint leaf

### Select Three Entrees

Entrees served with seasonal selection of accompaniments

#### Surf and Turf

pepper crusted filet mignon and lobster tail, served with a ruby port wine demi glaze and lemon grass drawn butter, with a hint of crushed red pepper

#### Twin Lobster Tails

two broiled lobster tails, with drawn butter and lemon lime essence

#### Salmon with Crab Newburg Sauce

grilled salmon filet, topped with jumbo lump crabmeat and a silky smooth newburg sauce

#### Maryland Style Crab Cakes

two citrus infused maryland style crab cakes with jumbo lump crab meat, lightly breaded and served over a bed of greens, with roasted red pepper sauce



 **CROWN JEWEL**  
Plated Continued 

Tapenade Crusted Chilean Sea Bass

chilean sea bass, lightly crusted in olive tapenade, and served over tomato artichoke heart and caper relish

Filet Mignon

filet mignon, caramelized mushrooms and onions in a madeira demi glaze, topped with a stuffed long hot

Beef Wellington

beef tenderloin seared and wrapped in puff pastry, with mushroom style duxelle in a demi

Lollipop Lamb Chops

lollipop lamb chops infused with fresh garlic and rosemary, finished off with a fresh basil demi

Champagne Chicken

chicken topped with fresh mozzarella and spinach, wrapped in a puff pastry, over a roasted red pepper champagne sauce

Chicken Saltimbocca

chicken breast with fresh sage and prosciutto, topped with sautéed spinach and provolone cheese, finished with a marsala demi glaze butter

Chicken with Lobster Rose Sauce

pan seared chicken breast, stuffed with lobster meat, served with a rosé vodka sauce

Veal Oscar Rollatini

pan seared veal, rolled around asparagus, presented over a bed of hollandaise sauce, topped with crab meat

Center Cut Prime Pork Chop

prime grade frenched pork chop, with a bourbon demi



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Rich chocolate brownie shots, served over whipped cream

Gourmet mini cupcakes

A variety of dessert shooters, cheesecake drops, and cannolis

Freshly brewed caffeinated and decaffeinated coffee, as well as, hot tea and gourmet hot chocolate

Wedding Cake

Warm homemade farewell cookies

# ENHANCEMENTS

## Cocktail Hour / Buffet Stations

Enhance your cocktail hour or buffet menu with one of the following chef attended tables

### Antipasto Station

an assortment of sliced cured italian meats along with cascading grilled, pickled and raw vegetables served with crostini and focaccia breads

### Build Your Own Pasta Bar

penne marinara and tri-color cheese tortellini alfredo with assorted toppings to include diced tomatoes, artichokes, crushed red pepper, mushrooms, onions, sun dried tomatoes, grated parmesan cheese, crispy pancetta, and grilled chicken, served with toasted garlic bread

### Couple's Choice: *Your Favorites*

let us create a customized menu to suit your specific tastes—a unique way to put your own signature on your special day

### Create Your Own Taco Station

your choice of two taco styles: chicken, vegetable, beef, or shrimp; served in both hard and soft shells, topped with guests' choice of lettuce, cheese, sour cream, pico de gallo and lime

### Gourmet Hot Dips

spinach artichoke and red pepper dip and crab imperial dips served with pita points, french bread and specialty rackers

### Martini Mashed Potato Bar

display of red bliss, garlic and mashed sweet potatoes complimented with an array of toppings

### Risotto Station

tossed to order italian style risotto with parmesan cheese, tossed with guests' choice of prosciutto, wild mushrooms, or grilled chicken

### Roasted and Grilled Vegetables

marinated grilled and roasted seasonal vegetables along with assorted spreads and pita points

### Salsa and Guacamole Bar

your choice of jalapeno and tomato salsa, salsa verde, or habanero salsa; served with guacamole, tri-color tortilla chips, pico de gallo, sour cream and shredded cheese

### Seafood Station

a chilled centerpiece display of fresh seafood including: shrimp cocktail, half shell clams, mussels and oysters all served with cocktail sauce, lemon wedges and horseradish dijon

### Shrimp Station

jumbo shrimp chilled over ice and served with a lemon vodka cocktail sauce

### S'mores Bar

guests build their own s'mores in a martini glass with toasted marshmallow, warm chocolate sauce and honey graham cracker crumbs, complimented with garnish of their choice



# ENHANCEMENTS

Continued

## Chocolate Room Stations

### Cheesecake Martini

homemade cheesecake served in chilled martini glasses along with gourmet toppings and your favorite sauces

### Gourmet Chocolate Fountains

twin cascading fountains of warm chocolates accompanied by graham crackers, pretzels, fresh fruit and marshmallows. chopped nuts and sprinkles serve as toppings for your accompaniments

### Design Your Own Fruitini Station

chef attended station featuring a selection of seasonal fruits, infused with liqueur and paired with a variety of toppings, all served in a chilled martini glass

## Night Caps

Offer one of the following stations for the last hour of your reception

### Beat the Hangover Bar

a display of all the essential foods to help your guests beat a hangover: sliders, focaccia pizzas, cheese fries and housemade chips

### Popcorn Bar

your choice of three popcorns: cheese, caramel, barbeque, buffalo, classic salt and butter or chocolate drizzle; accompanied by assorted dry seasonings

### Red Eye Breakfast Bar

southern style breakfast biscuits and deep dish buttermilk pancake stuffed with seasonal fruits and nuts

## Beverage Enhancements

### Champagne Bar

a bubbly bar of fruit and liqueur infused champagnes, garnished with a variety of fruits and rimmed with sugar

### Sweet Tea Station

homemade sweet tea served in mason jars garnished with lemon and mint.

### Hydration Station

an elaborate hydration station featuring two fruit infused waters, homemade iced tea infused with mint leaves and lemonade infused with lemon slices.

## Specialty Menus

Children's Entree (12 yrs and under)  
Vendor's Entrée

## Additional Services

Additional Hour  
After Party in the Tavern  
Ceremony

# DIRECTIONS

## From Points North:

Take Route 55 South to the Garden Road/Brotmanville Exit #35B. Turn right off the exit. Garden Road approximately 2.2 miles & bear left onto Parvins Mill Road (Route 645). Go 1.4 miles and turn right onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.

or

Take Route 206 South and follow past Route 40 intersection. This will put you on Wheat Road. Follow to Delsea Drive (Route 47) and turn right going North. Follow .6 miles to Garden Road Intersection (traffic light, Minotola Bank) and turn left heading West. Follow 3.6 miles and turn left on Parvins Mill Road (Route 645). Go 1.4 miles and turn right onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.

## From Points South:

Take Route 55 North to Garden Road/Brotmanville Exit #35B. Turn left at the exit. Take Garden Road approximately 2.3 miles and turn left onto Parvins Mill Road (Route 645). Go 1.4 miles and turn right onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.

## From Points East:

Take Route 40 or Landis Avenue (Route 56) West to Route 47. Follow Route 47 North to Garden Road and head West. Go 3.6 miles and turn left onto Parvins Mill road. Go 1.4 miles and turn right onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.

## From Points West:

Take Route 49 East to Route 77 North. At Carl's Corner take Route 56 for .5 miles to Parvins Mill Road. Travel approximately 2.6 miles and turn left onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.

## From Delaware Memorial Bridge:

Take Route 40 East to Route 553 South. Follow 553 for 4 miles and turn left onto Garden Road. Go 2.8 miles and turn right on Parvins Mill Road. Turn right onto Running Deer Trail. Arrive at Running Deer Golf Club .5 miles.