

“*say I do*” to wedding package upgrades

Book a 2017 wedding and get
50% OFF two of the following:

- **chair covers/sashes**

originally \$8 per chair, now \$4 per chair

- **premium bar upgrade**

originally \$6 per person, now \$3 per person

- **late night snack**

100 pieces - originally \$250, now \$125

Book your ceremony & reception
and receive \$1000 off your ceremony!

originally \$1750

**For tours
and information:
Call Jennifer Fuller
at (847) 781-3658.**

BRIDGES OF



**POPLAR CREEK
COUNTRY CLUB**

bridgesofpoplarcreek.com

Photo by: **stephen berg**
image & design



You're getting Married!

Congratulations on your recent engagement.

*All of your decisions should be this effortless. Bridges of Poplar Creek Country Club
looks forward to hosting your special day!*

BRIDGES OF



**POPLAR CREEK
COUNTRY CLUB**

Be sure to ask about our current promotions!



Wedding Information

Congratulations on your recent engagement.

The staff at Bridges of Poplar Creek Country Club wishes you a lifetime of happiness and we would love to work with you to make your wedding day flawless.

Let our experienced catering staff assist in the planning of every exceptional detail. Our banquet facilities are large enough to comfortably fit up to 250 guests for a cocktail reception and sit-down dinner with dancing. While many aspects of planning a wedding may seem a daunting task, our staff is here to make it effortless with referrals for florists, DJ's, photographers and hotels.

*We offer a 10% discount for Fridays and Sundays.
Prices shown do not include tax and service charge.*

We look forward to working with you to make your wedding day one to remember!

Sincerely,

The Sales Staff at Bridges of Poplar Creek Country Club

Entrée *Selections*

Include the Following:

Butler Passed Hors d'oeuvres

Four Hours of Call Brand Bar Service

Champagne Toast for All Guests

Wine Service with Dinner

Dinner Rolls with Butter

Salad Course

Entrée Course

Vegetable and Starch

Customized Wedding Cake

Gourmet Coffee Station

(additional amenities included)


Champagne, Cheese & Crackers in the Bridal Suite

White Table Cloths, Linen Napkins

Skirted Head, Place Card and Gift Tables


Mirrors & Candles

 Grilled 8oz Filet Mignon \$85.95
zesty peppercorn demi-glaze

 Mediterranean Chicken \$69.95
finished with a white wine, lemon, butter, caper and artichoke sauce

Sliced Sirloin of Beef \$74.95
with a red wine demi glaze or with rosemary and chocolate demi glaze

Breadcrumb, Garlic & Herb Sliced Sirloin \$74.95
with a rosemary demi glaze

 Chicken Poulette \$69.95
stuffed with herb bread and served with sauce poulette

Herb Roasted Chicken \$65.95
herb jus

Combination Plates


Herb Roasted Chicken & Sliced Sirloin of Beef \$72.95
with a roasted shallot sauce

Stuffed Chicken Poulette & 4oz. Grilled Filet Mignon \$79.95
with a sauce poulette

Designates Bridges House Speciality

Additional entrée selections are available. Special pricing for guests 20 years old and under as well as vendors. A special children's menu is available for children up to 12 years old.


Chicken Marsala \$67.95
with sautéed mushrooms and marsala sauce

 *Pretzel-Crusted Chicken* \$67.95
orange cream sauce

Grilled Norwegian Salmon \$75.95
soy ginger glaze

Chef's Special Eggplant Parmesan \$59.95

Grilled Vegetable Vegan Entrée \$59.95
*grilled zucchini, squash, bell peppers, sun-dried tomatoes and mushrooms
plus Italian seasonings inside an elegant puff pastry shell*

 *Chicken A La Fresca* \$67.95
*with fresh fruit salsa *gluten free*

*(chef's sauces, may be substituted)
Please ask your sales person for suggestions.
Caramelized Shallot, Marsala, Red Wine Demi, Lemon Caper, Roasted Garlic,
Mustard Cream, Citrus Butter, Smoked Tomato Demi, Pouquette, Vesuvio, Champagne Cream,
Natural jus, Dill Sauce, Tarragon Cream, Picatta.*

Inquire about our special off season pricing and promotions.

Prices do not include 12% sales tax or 17% service charge. Prices are subject to change without notice.

Hors d'oeuvres

(please choose a total of three selections)

Cold Hors d'oeuvres

Asparagus Wrapped with Prosciutto & Boursin Cheese

Antipasto Skewers

(Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese and Kalamata olive on a skewer)

Crab Stuffed Cucumber

Bruschetta

Smoked Salmon Crostini

Hot Hors d'oeuvres

Deep Dish Mini Pizzas

Swedish or BBQ Meatballs

Spinach or Sausage Stuffed Mushroom Caps

Goat Cheese & Sun-Dried Tomato Lady's Purse

(Tangy goat cheese and sun-dried tomatoes with green peppers, herbs and spices in a Gyoza purse, hand-tied with a scallion ribbon)

Chicken Lady's Purse

(Ground chicken, sun-dried tomatoes, green peppers, herbs and spices in a Gyoza purse, hand-tied with a scallion ribbon)

Artichoke Beignet

(Quartered artichoke heart topped with Boursin-style cheese, lightly battered and rolled in Parmesan-breadcrumb mixture)

Beef Wellington Pastry Puff

(Juicy chunks of beef tenderloin in pastry puff)

Pork Egg Roll

Springroll

Cozy Shrimp Roll

(Whole tiger shrimp, ground pork, and Asian spices; shrimp tail peeks out for dramatic presentation)

Thai Peanut Chicken Skewer

Premium Beef Skewer

(Tender premium beef satay with lemongrass sauce)

Chicken Quesadilla Cone

Package includes 3 hors d'oeuvres pieces per person.

Bar Service

Call Brands

(included)

Vodka — Smirnoff

Gin — Beefeaters

Blends — Seagram 7, Canadian Club, Seagrams V.O., Southern Comfort

Bourbon — Old Forrester, Jack Daniels

Scotch — J&B

Rum — Captain Morgan, Bacardi, Calypso

Tequila — Piedra-Azul

Cordials — Kahlua, Bailey's

Beer — Domestic and Imported Draft and Bottled Beer

Wine — Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Riesling

Premium Brands

(upgrade available for an additional \$6.00 per person)

Vodka — Ketel One

Gin — Bombay, Tanqueray

Scotch — Johnny Walker Red and Black

Tequila — Patron, Don Julio

Whiskey — Tullamore Dew

Cordials — Amaretto DiSaronno, Courvosier

Blend — Crown Royal

Beer — Domestic and Imported Draft and Bottled Beer

Wine — Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Riesling

*S*alad *C*ourse

Salad Selection

(please choose one)

Garden Green Salad

with choice of dressings

Caesar Salad

Spinach Salad

mandarin oranges, pecans, red onions with raspberry vinaigrette

Mediterranean Salad

variety of greens, tomatoes, olives, red onions, feta cheese with vinaigrette

Vegetable Selections

(please choose one)

Chef's Choice Seasonal Vegetable Medley

Green Beans Almandine

Zucchini, Squash, Carrots

Seamed Broccoli

Glazed Carrots

Grilled Asparagus with lemon garlic butter (\$2 more per person)

Entrée Starch Selection

(please choose one)

Whipped Potatoes

Garlic Whipped Potatoes

Rice Pilaf

Twice Baked Potato

Au Gratin Potato

Herb Roasted Potatoes

Outdoor Ceremony

Rental Includes

Outdoor Ceremony Area for One Hour and white Chairs

\$1750

Cocktail Hour Outdoors

requires \$500 set up fee for bar and tables

Be sure to ask about our current outdoor ceremony promotions!

