



Congratulations on your wedding!

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 240 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 and off season dates.

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

Butler Passed Hors d'oeuvres

4.5 Hours of Call Brand Bar Service

Champagne Toast for All Guests

Wine Service with Dinner

Dinner Rolls with butter

Salad Course

Entrée Course with starch & vegetables

Customized Wedding Cake

Coffee Station

Wedding Package

Additional Amenities included:

Scenic Golf Course photos with Golf Carts (after 5pm, weather permitting)

Private Bridal Rooms (available 2 hours prior to your start time)

White Table Cloths, Linen Napkins, Skirted Head, Place Card, Gift Tables, Mirrors and Candles as Centerpieces

**Additional upgrades available*

Hors d'oeuvres

Choose a total of three selections.
Package includes three pieces per person.

Hot

Deep Dish Mini Pizzas
Cheese or Sausage

Jalapeno Poppers
Wrapped in Bacon

Swedish or BBQ Meatballs

Chicken Quesadilla Cones

Mac and Cheese Bites

Housemade Mozzarella Sticks

Mini Crabcakes

Crab Rangoons

Beef Wellington Pastry Puffs

Pork Egg Rolls

Vegetable Spring Rolls

Pot Stickers

Cozy Shrimp Rolls

Premium Beef Skewer
with Teriyaki Sauce

Spanakopita
Greek Spinach Pie

Cold

Anti-Pasto Skewers

Anti-Pasto Display
+ \$4 per person

Bruschetta

Cheese & Cracker Display
Domestic: + \$2 per person
Imported: + \$3 per person

Asparagus Wrapped with Prosciutto & Boursin Cheese

Caprese Skewers

Fiesta Pinwheels

Cucumber Cups
with Boursin Cheese

Vegetable Crudite

Call Brands included

High Noon Cordials - Kahlua, Bailey's

Vodka - Tito's **Gin** - Beefeaters

Blends - Seagram's 7, Seagram's VO, Canadian Club, Southern Comfort

Scotch - J&B, Johnnie Walker Red

Rum - Captain Morgan, Bacardi

Bourbon - Jim Beam

Whiskey - Jack Daniels

Tequila - Peligroso

Beer - All domestic & imported bottled and draft beers

Wine - Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Merlot, Chardonnay

Bar Service

Subject to availability.

Additional liquor options can be provided by request.

Premium Brands

additional \$6 per person, includes all call brands and premium brands

Vodka - Grey Goose, Ketel One

Gin - Tanqueray

Bourbon - Bulleit, Maker's Mark

Whiskey - Jameson

Tequila - Patron

Blend - Crown Royal

Cordials - DiSaronno

Scotch - Johnnie Walker Black, Dewars, Glenlivet, Glenfiddich

Salad Course

please choose one

Garden Green Salad

Choice of two dressings: Ranch, Italian, Balsamic, French, or 1000 Island

Spinach Salad

Mandarin oranges, pecans, red onions with raspberry vinaigrette

Mediterranean Salad

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

Caesar Salad

Prairie Salad

Mixed field greens, dried cranberries, candied walnuts, goat cheese, with a cranberry vinaigrette

Entrée Vegetable

please choose one

Green Beans & Julienne Carrots

Broccoli & Cauliflower
in garlic butter

Steamed Broccoli

Zucchini, Squash & Carrots

Grilled Asparagus
with lemon garlic butter
+ \$2 per person

Entrée Starch

please choose one

Wild Rice Blend

Rice Pilaf

Herb Roasted Potatoes

Twice Baked Potato

Whipped Potatoes
plain or garlic

Entrée Selections

2024 season pricing. Split menu options available for a fee of \$3 more per person.

Grilled 8oz Filet Mignon natural au jus or red wine sauce	\$99.95
Garlic & Herb Sliced Sirloin roasted shallot sauce	\$93.95
Mediterranean Chicken finished with a white wine, lemon, butter, caper & artichoke sauce	\$82.95
Pretzel-Crusted Chicken orange cream sauce or mustard cream	\$82.95
Stuffed Chicken Poulette herb stuffing, served with sauce Poulette	\$84.95
Chicken Marsala sautéed mushrooms and marsala sauce	\$82.95
Chicken Bruschetta garlic, herb backed chicken breast topped with tomato bruschetta	\$82.95
Grilled Norwegian Salmon soy ginger glaze	\$87.95
Cheese Tortellini with sundried tomatoes, mushrooms, and artichokes in a light sundried tomato cream sauce	\$71.95
Stuffed Bell Pepper sweet red bell pepper stuffed with risotto and grilled vegetables, served with a vodka sauce	\$71.95

Combination Plates

Chicken & 6oz Grilled Filet Mignon roasted shallot sauce	\$98.95
Chicken & Sliced Sirloin of Beef roasted shallot sauce	\$91.95

Kids Menu (12 and under, choose one item for all kids)

Choice of: Chicken Fingers, Cheese Pizza, or Macaroni & Cheese includes Fresh Fruit Cup & Tater Tots	\$21.95
--	----------------

Add-ons

Late Night Snack 100 servings

Chicken Tenders \$500 plain or buffalo style with Ranch or BBQ sauce
Mozzarella Sticks with Marinara \$500
Mini Italian Beef Sandwiches \$550
Mini Burgers or Cheeseburgers \$550
Mini Pulled Pork Sandwiches \$550
Chicago Style Hot Dogs \$550 with all the toppings
Loaded Tater Tots \$500 with melted cheese, jalapenos, crisp bacon sour cream, and red onion.
Waffle Fries \$65 added to any of the above items

Ask about a Sweet Table and additional Dessert options.

Outdoor Ceremony Area 1 Hour for \$1750

Features a lighted gazebo, waterfall and ponds. Fee includes set-up of white garden chairs, unity table, as well as, use of space for rehearsal.

Day and time of rehearsal depends on events scheduled and is based on availability. Rehearsals cannot be booked more than 45 days prior. The Outdoor Ceremony Area rental fee does not include an onsite Consultant for your rehearsal or ceremony. We recommend you work with your hired Officiant or Wedding Planner for coordination and organization of your rehearsal and ceremony details.

Outdoor Cocktail Hour Set-up Fee of \$500

Required for bar and tables.

Chef's sauces may be substituted; ask for suggestions. \$20 off guests 20 years old and under, as well as vendors. Prices do not include 12% sales tax or 19% service charge. Prices are subject to change.

Be sure to inquire about our special off-season pricing and promotions!