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Melcome to

BRIDGES OF POPLAR CREEK

COUNTRY CLUB

One of life's greatest moments is your wedding. The experienced event consultants at Bridges of Poplar Creek Country Club make certain your day is extremely special, unique and filled with lifelong memories.

From the moment you book your wedding, we work side by side with you to personalize and perfect every facet of your reception. You can conduct your wedding ceremony here or host a separate afternoon or evening reception. From setting casual, intimate or elegant moods to customizing your menu, every decision is catered to your personality, style and budget. There is a wide variety of options, including formal dinner receptions to intimate champagne brunches. Work with our professional staff to construct traditional or contemporary plated meals, stations or buffets.

From fun cocktail hours to sumptuous desserts and coffee station, your wedding will be unforgettable from the time guests arrive.









Bridal ROOMS

These rooms are available two hours before the ceremony start time, providing a comfortable and elegant space for final preparations.









Outdoor EVENT AREA

An 8,200-square-foot space featuring a majestic gazebo and waterfall, ideal for aesthetically exceptional weddings and other special occasions.









Banquet ROOMS

These elegant rooms can accommodate up to 200 guests, providing a breathtaking view of the 18-hole championship golf course.







FREE premium bar upgrade & late-night snack

(up to 100 pieces)

Save \$1,000 on your outdoor ceremony

(regularly \$1,750)

Valid on 2025-2026 weddings. CODE WED25

Medding Package

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
Entree Course with starch & vegetables
Customized Wedding Cake
Coffee Station

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



Outdoor Ceremony Area 1 Hour for \$1,750

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.



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 Crab cakes

Crab Rangoons

Beef Wellington Pastry Puffs

Pork Egg Rolls

Cocktail Franks

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

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, cucumbers, 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 and 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

BAR SERVICE

Subject to availability.

Additional liquor options can be provided by request

Call Brands

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

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

ENTRÉE SELECTIONS

butter, caper & artichoke sauce

Grilled 8oz Filet Mignon natural au jus or red wine sauce	\$109.95
Garlic & Herb Sliced Sirloin roasted shallot sauce	\$103.95
Mediterranean Chicken finished with a white wine, lemon,	\$91.95

Pretzel-Crusted Chicken \$91.95 orange cream sauce or mustard cream

Stuffed Chicken Poulette \$93.95 herb stuffing.served with sauce Poulette

Chicken Marsala \$91.95 sauteed mushrooms and marsala sauce

Chicken Florentine \$91.95
chicken breast stuffed with spinach,

sundried tomatoes, and wild rice served with a Chardonnay sauce

Grilled Norwegian Salmon \$96.95 soy ginger glaze

Cheese Tortellini \$79.95

with sundried tomatoes, mushrooms, and artichokes in a light sundried tomato cream sauce

Stuffed Bell Pepper \$79.95

sweet red bell pepper stuffed with risotto and grilled vegetables, served with a vodka sauce

COMBINATION PLATES

Chicken & 6oz Grilled Filet Mignon roasted shallot sauce	\$108.95
Chicken & Sliced Sirloin of Beef	\$101.95
roasted shallot sauce	

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!

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

ADD-ONS

(LATE NIGHT SNACK) 100 Servings

Chicken Tenders \$500
plain or buffalo style with Ranch or BBQ sauce

Mozzarella Sticks
with Marinara

Mini Italian Beef Sandwiches

Mini Burgers or Cheeseburgers

Mini Pulled Pork Sandwiches

S550

Chicago Style Hot Dogs
with all the toppings

\$550

Loaded Tater Tots \$500 with melted cheese, jalapenos, crisp

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 andadditional Dessert options.

OUTDOOR CEREMONY AREA

1 hour for \$1,750

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OUTDOOR
COCKTAIL HOUR

Set-up Fee of \$500

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