WELCOME TO

WEDDINGS BY THE CLUBHOUSE AT BROWN DEER

Brown Deer Golf Club
1900 Country Club Drive, Coralville IA 52241
PHONE 319.688.4000 BrownDeerGolf.org

BROWN DEER GOLF CLUB
CORALVILLE, IOWA

#IDoAtBrownDeer

Brown Deer Golf Club can create a day that's special for everyone.

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BROWN DEER
GOLF CLUB
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WEDDING CEREMONY

Offering both indoor & outdoor settings for your Wedding Ceremony

Clubhouse

The Clubhouse at Brown Deer features vaulted, wood-beamed ceilings with elegant lighting and beautiful colors that compliment any theme you have in mind. The Clubhouse can accommodate a private ceremony for 25 to 200 guests or a private dinner reception for up to 200 guests.

Patio

The Patio overlooks gorgeous greens and water just outside the Clubhouse. The Terrace can accommodate guests for a ceremony or cocktail reception up to 200 guests, and is available from 4:00pm-9:00pm. We will always reserve the indoor banquet space to accommodate any weather issues.

Up to 200 Guests	*$2,000.00*

Prices are subject to 25% taxable service charge and 6% sales tax

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RECEPTION PACKAGES INCLUDE:

Wedding Reception Set Up & Tear Down

Tables & Chairs, Hotel's China, Glassware & Cutlery

White, Black or Ivory Linens with Matching Napkin

Wooden Parquet Dance Floor

Traditional or Family Style Head Table

Elegant Mirror Centerpieces

Votive Candles with Tea Lights and 6" Oil Candle

Cake Table / Gift Table

Wedding Cake Cutting & Service

Audio Visual: Screen & Projector

Reduced Sleeping Room Pricing (pending availability)

Honeymoon Guest Room at the Coralville Marriott (night of reception)

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WEDDING PACKAGES

Create your own duet plate! Choose any two protein options below!

Silver Package

The Silver Package also includes:

- Two butler-passed hors d'oeuvres during the cocktail hour.
- Champagne Toast or Sparkling Cider, Water, Tea & Coffee
- (4) uplights
- Taste Panel for up to (4) people

Plated	
Vegetarian	$49
Chicken	$51
Pork	$57
Fish	$57
Sirloin	$57
Filet	$65
Kids	$19
Buffet	
Choice of two Entrées	$57
Kids	$24
Duet Plate	$58

Gold Package

The Gold Package also includes:

- 3 Hours Beer & Wine Service: (2) Domestic Bottled Beer Selections, Signature Red, White, & Blush Wine Selection, Pepsi Brand Soft Drinks.
- Two butler-passed hors d'oeuvres during the cocktail hour.
- Champagne Toast or Sparkling Cider, Water, Tea & Coffee
- (4) uplights
- Taste Panel up to (4) people
- Choice of color poly cotton table runner and napkins

Plated	
Vegetarian	$71
Chicken	$73
Pork	$79
Fish	$79
Sirloin	$79
Filet	$87
Kids	$24
Buffet	
Choice of two Entrées	$80
Kids	$29
Duet Plate	$79

Platinum Package

The Platinum Package also includes:

- 3 Hours Open Bar Service: Premium Brand Liquors, (2) Domestic Bottled Beer Selections, Signature Red, White, & Blush Wine Selection, Pepsi Brand Soft Drinks
- Complimentary stay at the Coralville Marriott on your one year Anniversary
- Custom drink to be served at your wedding
- Selection of two butler passed hors d'oeuvres and one display hors d'oeuvres
- Option of One Late Night Bite
- Champagne Toast or Sparkling Cider, Water, Tea & Coffee
- Choice of White, Black or Ivory Chair Covers with choice of color sash *OR* Chivari chairs
- (6) uplights
- Taste Panel up to (6) people

Plated	
Vegetarian	$84
Chicken	$86
Pork	$91
Fish	$91
Sirloin	$91
Filet	$99
Kids	$29
Buffet	
Choice of two Entrées	$92
Kids	$34
Duet Plate	$93

All dinner packages are served with a variety of artisan breads and rolls, a salad course, and coffee service.

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HORS D'OEUVRES

Display Selections

- Imported and Domestic Cheese Presentation
- Fresh Vegetable Crudité
- Selection of Sliced Fresh Fruit Display

Hot

- Sesame Crusted Chicken with Honey Mustard
- Chicken Quesadilla with Avocado Cream
- Coconut Crusted Shrimp with Duck Sauce
- Crab Cakes with Remoulade Sauce
- Andouille Sausage En Croute
- Bacon Wrapped Blue Cheese Dates
- Truffle and Brie Mac-n-Cheese Tart
- Bacon Wrapped Shrimp
- Beef and Vegetable Brochette
- Brie and Raspberry En Croute
- Beef Wellington
- Vegetable Spring rolls with Plum Sauce
- Pulled Pork and Gouda Croquette

Cold

- Tomato, Basil and Mozzarella Bruschetta
- Prosciutto Wrapped Asparagus
- Chilled Beef Tenderloin with Tarragon and Horseradish Cream
- Boursin Stuffed Cherry Tomato
- Pita Point with Hummus and Feta cucumber relish
- Salmon Pinwheel with cucumber
- Prosciutto Wrapped Pear with Boursin

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Please select (1) of the following:

Signature Salad | Seasonal greens, grape tomatoes, candied walnuts, caramelized red onion confit, dried cranberries & red wine vinaigrette

Caesar Salad | Romaine hearts tossed with herbed croutons, parmesan reggiano cheese & classic Caesar dressing

Mixed Edgewater Salad | Iceberg & romaine w/ carrots, mushrooms, grape tomatoes, cucumbers, cheddar cheese & buttermilk ranch

Mediterranean Tomato Salad | Marinated vine ripened tomatoes, fresh mozzarella, roasted peppers, mizuna & basil balsamic vinaigrette

Baby Spinach & Bibb Leaf | Strawberries, goat cheese and candied pecans, balsamic vinaigrette

Plated Dinner

Roasted Vegetable Tart | Roasted squash, mushrooms, peppers, spinach, pesto sauce, Boursin cheese

French Style Chicken | Grilled & topped with mornay sauce

Tuscan Garlic Chicken | Parmesan Cream Sauce

Midwest Chicken | Stuffed w/ roasted corn & squash hash, smoked cheddar, roasted corn puree

Grilled Rib Pork Chop | BBQ Maple Glaze

Seared Sirloin | Boursin demi-glace

Seared Atlantic Salmon | Braised Leeks

Filet Mignon | Chive butter, stout beer reduction glaze, wild mushroom ragout

Late Night Bites

Warm Bavarian Pretzel Sticks I With spicy mustard

Tortilla Chips and Salsa I With warm Jalapeno cheese dip

Assorted Pizzas I Cheese, Pepperoni, Sausage, Supreme, Vegetarian

Nacho Bar I Tortilla Chips, Tomatoes, Onion, Jalapenos, Black Olives, Shredded Lettuce, Salsa, Sour Cream, Warm Cheese Dip

Choice of Two Mini Panini's I Cuban: Pulled Pork, Ham, Dijon, Swiss, Pickles on Sourdough
Ruben: House Corned Beef, Sauerkraut, Russian Dressing, Swiss on Marble Rye
Turkey: Cranberry Relish and Cheddar on Wheat
Berry Chicken: Roasted Red Peppers and Boursin Spread on Sourdough

Buffet Options

Choose two

Replace any entrée with carved prime rib for an extra $6.00 per person

Midwest Chicken Breast

French Style Chicken

Grilled Rib Pork Chop

Seared Sirloin (Sliced)

Seared Atlantic Salmon

Jambalaya Pasta

Buffet Options

Vegetables Choose one

Haricot Vert
Brocollini
Asparagus
Braised Chard, Mustard Greens and Spinach
Broccoli Rabe
Caramelized Brussel Sprouts

Starch Choose one

Maple Apple Wild Rice │ Cranberries, Almonds
Midwest Medley Rice Blend │ Dry roasted wild rice, brown rice, purple barley, red bell pepper
Roasted Garlic Mashed Potatoes
Roasted Rosemary Baby Yukon Gold Potatoes
Red Quinoa Pilaf │ Pearl onions, red peppers
Creamy Herb Risotto
Roasted Fingerling Potatoes

BEVERAGE MENU

Host Bar on Consumption

Premium Liquor	$6.00
Top Shelf Liquor	$7.00
Cordials	$8.00
Domestic Beer	$6.00
Imported Beer	$7.00
Signature Wine	$7.75
Soft Drinks	$3.50
Bottled Water	$2.00

No-Host Bar on Consumption

Premium Liquor	$7.00
Top Shelf Liquor	$8.00
Cordials	$9.00
Domestic Beer	$6.00
Imported Beer	$7.00
Signature Wine	$7.75
Soft Drinks	$3.50
Bottled Water	$2.00

Domestic Keg - $375.00 each
Budweiser, Bud Light, Miller Lite, Coors Light, Busch Light

Import/Specialty Keg - $450.00 & up
Heineken, Amstel Light, Stella, Blue Moon, Sam Adams, Sam Adams Seasonal,
Back Pocket Slingshot Dunkel

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B E V E R A G E S

Domestic Beer

Budweiser
Bud Light
Miller Light
Coors Light
O'Douls

Import/ Specialty Bottled Beer

Heineken
Corona
Blue Moon
Millstream Amber
Millstream Seasonal

Premium Bar

Canadian Club Whiskey
Jim Beam Bourbon
Smirnoff Vodka
Jose Cuervo Gold Tequila
Dewars Scotch
Cruzan Aged Light Rum
Beefeater Gin
Korbel Brandy

Top Shelf Bar

Jack Daniels
Makers Mark Bourbon
Absolut Vodka
Seagram's Vo Whiskey
1800 Silver Tequila
Johnnie Walker Red Label Scotch
Captain Morgan's Spiced Rum
Tanqueray Gin
Courvoisier Vo Brandy

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ENHANCEMENTS

Menu Enhancements

Additional Hors d'Oeuvres	$3 per piece
International and Domestic Cheese Display	$6 per person
Local Fresh Fruit Display	$5 per person
Starter Course	$8 per person
Wine Service (starting price)	$29 per bottle
Late Night Bite	See EM for options
Choice Entrée Fee	$3 per person

Visual Enhancements

Ivory or White Chair Covers	$6 per chair
Screen and Projector Package	$450
9x12 Screen Only	$200 each
LCD Projector	$275 each
LED Uplighting	$30 each
Dressing Room	$200

Prices are per bottle and are subject to a 25% taxable service charge and 6% sales tax

Food & Beverage

All food & beverage served in The Clubhouse at Brown Deer is to be provided by the Coralville Marriott. Dietary substitutions can be made available upon prior request. Any food & beverage functions canceled are subject to a cancellation fee based on the sales contract. Food & beverage prices may change without notice.

Guarantees

Guaranteed number of guests is required a minimum of three (3) business days prior to the function & is not subject to reduction. You will be billed for the guaranteed number or actual attendance, whichever is greater.

Deposit

The first non-refundable deposit due with your signed agreement is equal to 15% of the food & beverage minimum for your event. An additional 30% of the food & beverage minimum is due six months prior & 60% is due three months prior. The estimated final balance is due 72 hours prior to the event. All deposits are nonrefundable & coincide with cancellation fees if the event is to cancel. We accept all major credit cards, cashiers check, or cash.

Alcohol

If alcoholic beverages are to be served on the Brown Deer Golf Club premises (or elsewhere under the club's alcoholic beverage license) the Clubhouse at Brown Deer will require the beverages to be dispensed by the club's servers & bartenders only. The alcoholic beverage license requires the Clubhouse at Brown Deer to (1): request proper identification (photo I.D.) of any person of questionable age & refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced & (2): refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

Group Rates & Reservations

The Coralville Marriott is pleased to offer special group rates to wedding party members and guests with a block of 10 or more, pending availability.

Service Charge & Tax

The applicable taxable service charge (currently 25%) & applicable sales tax (currently 6%) will be added to all food & beverage, facility fees, & audio visual equipment. Service charge & tax may change without notice.

Meeting Facilities

The Clubhouse is subject to a Facility Fee, determined by your Catering Sales Executive. We reserve the right to change room location specified in the your contract should your attendance change or a as deemed necessary by the Event Manager. The Clubhouse is limited to a 6 hour time frame, any additional hours needed will be a rental fee of $250.00, not including tax (6%) and service charge (25%).

Parking

Event parking at Brown Deer Golf Club is complimentary. The Coralville Marriott will provide complimentary parking for the Couple. Standard parking charges will apply for all guests staying overnight at the Hotel. Current parking rates are $1.00 per hour or a maximum of $8.00 daily.

Role of Catering Sales Executive

Your Catering Sales Executive will assist you with basic information in regards to the Coralville Marriott Hotel and Conference Center, pricing, and selection of your wedding date. The Catering Sales Executive will also assist you in all agreement information and work collaboratively with your Event Manager.

Role of Event Manager

Once you have decided that you would like to share your very special day with us here at the Coralville Marriott, you will be introduced to your Event Manager. Your Event Manager will work with you on all aspects of your event at the hotel. Our Event Management team has over 18 years in wedding planning experience that they would love to share with you.

Role of Banquet Captain

The day has finally arrived and you have carefully planned every moment of the day. Your Banquet Captain will be your on-site contact to ensure your event is flawless.