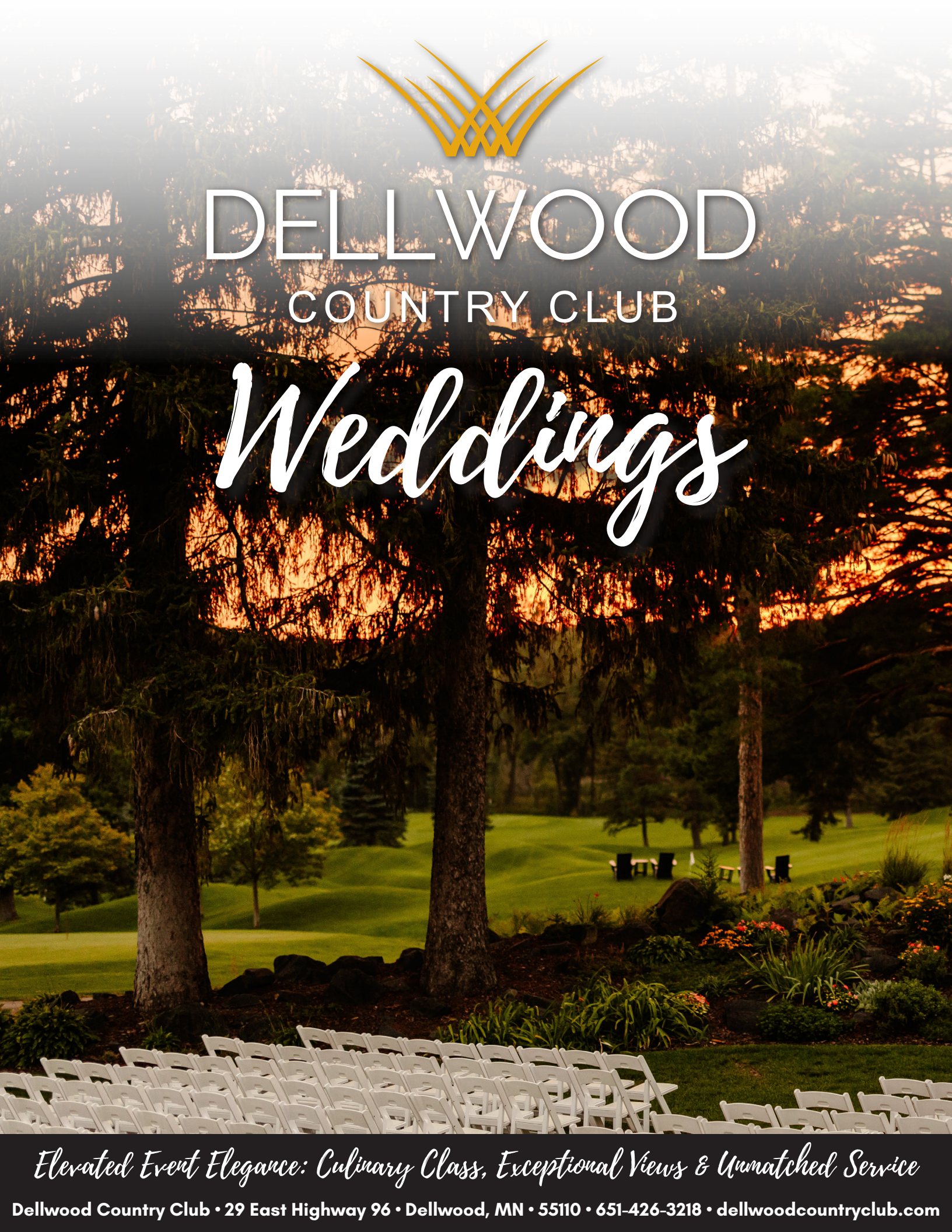




DELLWOOD COUNTRY CLUB

Weddings



Elevated Event Elegance: Culinary Class, Exceptional Views & Unmatched Service

Dellwood Country Club • 29 East Highway 96 • Dellwood, MN • 55110 • 651-426-3218 • dellwoodcountryclub.com

Welcome to the start of your journey to the perfect wedding day...

Nestled amidst the picturesque, treed hills north of White Bear Lake, Dellwood Country Club is the idyllic atmosphere for your dream wedding celebration. With a special casual elegance unlike anywhere else, our event spaces offer sweeping views of our 18-hole championship golf course and classic, yet modern décor that's a neutral backdrop for any wedding color way or theme.

This guide book is designed to inspire and assist you in envisioning your special day with us. Let us guide you through the possibilities as you embark on this exciting next chapter of your love story. A lifetime of adventure begins here...

Dellwood's Wedding Ceremony Spaces

Indoor Ceremonies

Our Grand Ballroom offers timeless warmth and sophistication. Featuring stunning golf course views, vaulted ceilings and a majestic stone fireplace, the space is filled with inviting ambiance.





Outdoor Ceremonies

Dellwood's Wedding Lawn is backdropped by rolling green space and mature trees, along with a meticulously landscaped garden that adds natural beauty as it blooms and changes with the seasons.

Grand Ballroom Reception

Dellwood's Grand Ballroom is an ideal reception venue for all seasons. With seating for 275, this space brims with natural light during the day and glowing opulence after the sun goes down, making it an enchanting setting for celebrations with beverages, dining and dancing.



Fireside Room & Deck

For rehearsal dinners, social hours and ceremony-to-reception transitions, this versatile space offers exceptional views both indoors and outdoors atop its spacious adjoining deck.

A stone fireplace and large flatscreen for photos and graphics add to the ambiance.



Bridal Suite



The Bridal Suite is the perfect, private space to prepare. All-day access is included with your wedding package.

The Vault



Add The Vault Golf Simulator Suite to your package to provide extra fun and space for "the other half" to prep for the festivities.



Getting-Ready-for-the-Wedding Fare

PLATED BREAKFASTS

Minimum 10 guests to order.

The Backswing • \$18

Scrambled eggs, potatoes O'Brien, choice of bacon or sausage links, English muffin.

The Clubhouse • \$20

Scrambled eggs, potatoes O'Brien, choice of bacon or sausage links, waffles with butter and warm syrup.

French Toast • \$19

Served with butter and warm maple syrup, side of fresh fruit, choice of bacon or sausage links.

Waffles • \$19

Served with butter and warm maple syrup, side of fresh fruit, choice of bacon or sausage links.

BAKERY ITEMS

Priced by the dozen.

Bagels & Cream Cheese • \$60

Caramel Rolls • \$36

Assorted Mini Pastries • \$48

Breakfast Breads • \$48

Cinnamon Sugar Mini Donuts • \$10

(Recommended serving size • 3 per person)

PLATTERS

All platters serve 10 guests.

Fresh Fruits Platter • \$36

Mini Charcuterie Platter • \$55

Sandwich Platter with Kettle Chips • \$55

Italian sub or turkey club

LUNCH SALADS

Served in individual portions with warm rolls and butter.

*Add protein to any salad: Chicken +\$7,
Atlantic Salmon +\$10, Ahi Tuna +\$12,
Coconut Shrimp +\$12*

Buddha Bowl • \$18

Napa cabbage, mixed greens, watermelon radish, shaved carrot, pickled red onion, avocado, edamame, roasted peanuts, tamari-ginger vinaigrette.

Farmhouse Salad • \$18

Mixed greens, hard-boiled egg, Sassy bacon, tomato, avocado, carrot, cheese, cucumber, watermelon radish, green goddess dressing.

MIMOSA BOARD • \$40

Includes one bottle of house Champagne, orange juice, cranberry juice, orange slices and fresh seasonal berries.



Passed Appetizers

TIER I • \$48 per dozen

Prosciutto-Wrapped Melon
(gf) with Dellwood house dressing.

Stuffed Peppadew Peppers
(gf) with herbed cream cheese.

Dellwood Deviled Eggs (gf)
with chive and caviar.

Mini B.L.T.s

Applewood bacon, Roma tomato,
lettuce, mayo, toasted bread.

BBQ or Swedish Meatballs

Coconut Chicken Tenders
with sweet chili sauce.

Pork Pot Stickers
with Asian sesame sauce and
basil aioli.

Fried Egg Rolls
with sweet and sour sauce.

Caprese Skewers (gf)
Cherry tomato, fresh basil,
mozzarella, balsamic drizzle.

Wild Mushroom & Brie Phyllo Cups

Spanikopita
Phyllo, spinach and feta cheese.

Flatbread Pizzas
Choose from prosciutto and pear,
margherita or Tuscan chicken.

Crostinis
Choose from Mediterranean,
artichoke parmesan, curried
chicken salad, mini reuben, or
a combination of selections.

TIER II • \$60 per dozen

Chicken Satay
with Thai peanut sauce.

Stuffed Mushrooms
Choose one: crab, Italian sausage
or spinach.

Smoked Duck Wontons
with roasted corn, cream cheese
and citrus honey vinaigrette.

Ahi Tuna Bites
with Wasabi aioli, sweet chili sauce
on a crispy wonton.

Coconut Shrimp
with sweet chili sauce.

Charcuterie Skewers
Cheese tortellini, pepperoni, olives.

Buffalo Chicken Skewers
with buffalo sauce and bleu cheese.

Steak Bites (gf)
Spiced tenderloin tips and
horseradish cream.

TIER III • \$70 per dozen

Jumbo Shrimp Cocktail (gf)
with spicy cocktail sauce

Walleye Skewers
with panko breading and
house-made remoulade.

Lobster Grilled Cheese
made with Boursin cheese.

Surf & Turf (gf)
Tenderloin tips and grilled shrimp.



Displayed Appetizers

Priced per 50 guests.

Artichoke Gratin with Crostinis • \$160

*A warm, creamy blend of cheeses and artichoke with panko bread topping.
Add crab meat for an additional \$25 per display.*

Vegetable Crudité • \$180

with house-made ranch dressing.

Fresh Fruits with Assorted Cheeses & Crackers • \$225

Bruschetta Sampler • \$180

with tomato-basil, spicy feta and olive tapenade.

Seasonal Fresh Fruits • \$180

Sliced and displayed.

Assorted Cheeses & Cracker Display • \$180

Curried Chicken Salad • \$200

with pita, lavash and crostinis.

Farmer's Market Vegetables • \$250

Grilled, raw and pickled veggies with roasted red pepper hummus.

Charcuterie • \$250

Select cured meats, pickled vegetables, nuts, dried fruits and assorted crackers.

Shrimp Cocktail • \$250

with spicy cocktail sauce and lemons.

Heirloom Tomato Caprese • \$200

with ripe tomatoes, fresh basil, fresh mozzarella and balsamic drizzle.



Plated Dinner Entrées

All entrées served with warm dinner rolls and butter; along with salad, side and vegetable selections.

BEEF

Top Sirloin • \$42
8 oz. tender-grilled.

New York Striploin • \$52
12 oz. tender-grilled.

Beef Tenderloin • \$48
Grilled whole tenderloin, sliced.

Filet Mignon • \$48
Petite 6 oz. tender beef filet.

Steak Topping Choices

Herbed Butter Mushrooms,
Boursin Cream Sauce,
Bourbon & Peppercorn
Demi-Glace, Wild Mushroom
Demi-Glace, Demi-Glace

CHICKEN

Dellwood Stuffed Chicken • \$32 
Breaded chicken breast, smoked
bacon, spinach, basil, Havarti,
bruschetta alfredo sauce.

Champagne Chicken • \$29
Champagne cream sauce, sliced
grapes and fresh herbs.

Chicken Parmesan • \$29
Panko bread crumbs, parmesan,
bruschetta relish, pesto alfredo
sauce.

Chicken Marsala • \$29
Marsala mushroom sauce.

Chicken Capri (gf) • \$29
Grilled chicken breast, marinated
tomatoes, fresh mozzarella and
pesto sauce.

PORK

Roasted Pork Loin • \$29
Apricot mustard demi-glaze.

Berkshire Pork Chop • \$38
Maple bourbon glaze.

SEAFOOD

Minnesota Walleye • \$38
Pecan-crusted, remoulade and
lemon.

Atlantic Salmon • \$38
Lemon-dill cream or herb butter.

VEGETABLE

Herb-Roasted Cauliflower Steak • \$26 (v)
with beans and roasted tomatoes.

Wild Mushroom Ravioli • \$26
with alfredo sauce and shaved
parmesan.

DUETS

Minnesota Surf & Turf • \$50
Whole beef tenderloin, grilled then
sliced, and pecan-crusted Walleye.

Traditional Surf & Turf • \$50
Whole beef tenderloin, grilled then
sliced, and grilled shrimp scampi.

Steak & Chicken • \$49
Whole beef tenderloin, grilled then
sliced, and choice of one chicken
selection: Capri, Champagne,
Marsala or Parmesan.

KIDS MEALS • \$12

For Children 12 & Younger.
Choice of one kids offering
per event.

Chicken Fingers
with French fries and fruit.

Grilled Cheese
with French fries and fruit.

**Mini Cheese or Pepperoni
Pizza** with fruit.



Plated Dinner Entrée Accompaniments

SALAD SELECTIONS Choose one to accompany all entrées.

Dellwood House

Mixed greens, red cabbage, sliced cucumbers, tomato, shredded carrots, house vinaigrette.

Caesar

Crisp romaine, garlic croutons, shaved parmesan and house Caesar dressing.

Strawberry & Brie

Mixed greens, sliced strawberries, Brie cheese, candied slivered almonds, raspberry poppy seed dressing.
(+\$3 per person)

Wedge

Crisp wedged iceberg, tomato, pickled red onion, bacon, buttermilk blue cheese dressing. (+\$3 per person)

SIDE SELECTIONS Choose one to accompany all entrées.

House-made Mashed Potatoes

Scalloped Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Roasted Yukon Gold Potatoes with Olive Oil & Herbs

Minnesota Wild Rice Pilaf

VEGETABLE SELECTIONS Choose one to accompany all entrées.

Vegetable Medley

Garden Fresh Green Beans with Julienne Sweet Red Peppers

Green Beans Almandine



Dinner Buffets

THEMED BUFFETS

The Smokehouse • \$33

Sliced beef brisket and shredded BBQ chicken with Hawaiian sweet rolls, home-style baked beans, southern coleslaw, roasted potato wedges and seasonal fresh fruit display.

The Cookout • \$30

Grilled burgers, bratwursts and southern chicken breast with fresh buns and accoutrements, fresh seasonal fruits, dill potato salad and kettle chips.

The Tuscan • \$33

Fresh pasta (including gf) with house-made roasted garlic alfredo and tomato-marinara sauces, Italian sausage and peppers or Italian meatballs, chicken parmesan, Caesar salad, seasonal fresh fruit display, and garlic bread sticks.

The Southwest • \$33

Seasoned ground beef, fajita chicken with peppers and onions, DCC queso, black beans, cilantro lime rice, tortilla chips and shells, accoutrements, seasonal fresh fruit.

Buffets available for parties of 20+.



TWO & THREE ENTRÉE BUFFETS

Two Entree Buffet • \$40 per person

Three Entree Buffet • \$43 per person

Served with warm rolls and butter, and choice of house or caesar salad.

Buffet Entrée Selections

- Marinated Flank Steak
- Braised Beef Shortribs
- Roasted Pork Loin
- Champagne Chicken
- Chicken Marsala
- Chicken Capri (gf)
- Pecan-Crusted Walleye
- Atlantic Salmon
- Herb-Roasted Cauliflower Steak
- Wild Mushroom Ravioli

Buffet Side Selections

Choose one.

- House-Made Mashed Potatoes
- Roasted Yukon Gold Potatoes with Olive Oil & Herbs
- Scalloped potatoes
- Au Gratin Potatoes
- Minnesota Wild Rice Pilaf

Buffet Vegetable Selections

Choose one.

- Vegetable Medley
- Garden Fresh Green Beans with Julienne Sweet Red Peppers



CARVING STATIONS

Chef-attended. \$150 fee. Minimum of 50 guests.

Roasted New York Striploin • \$15 per person

Prime Rib • \$18 per person

Roasted Turkey Breast • \$12 per person

Whole Pit-Smoked Ham • \$9 per person

Snacks, Lil Bites & Late-Night Nibbles

Priced per 25 guests

Build-Your-Own Trail Mix • \$100

Almonds, peanuts, M&M's, raisins, craisins, white chocolate chips and pretzel sticks.

Sweet & Salty Mix • \$150

Chicago-style popcorn, plain buttered popcorn, salted hard pretzels, kettle chips with Bermuda onion dip, plain M&M's and gummy bears.

The Diplomat's Nosh • \$125

Grilled and raw veggies, roasted red pepper hummus, ranch dip and warm naan bread.

Tailgate Traditions • \$175

Boneless chicken wings (plain & buffalo), celery and carrot sticks with bleu cheese and ranch dips, and potato chips with Top the Tater dip.

Pizza Party • \$150 • 6 pizzas

Choose from cheese, pepperoni, sausage, supreme and/or chef's special.

Fiesta Cantina • \$150

Fresh corn tortilla chips with roasted tomato salsa, guacamole, Dellwood queso, and pickled jalapeños. Fresh watermelon, mango and pineapple tossed with Tajin. Cinnamon Churros with dipping sauces. (Add-on assorted Jaritos Mexican Sodas for \$4 each.)

State Fair Fare • \$325

Choose five of the following: Mini corn dogs, tater tots, French fries, cheese curds, Mexican street corn, soft pretzels with DCC cheese sauce, mini donuts, chocolate chip cookies and appropriate condiments.



Sweets & Treats

DCC INDIVIDUAL DESSERTS

Displayed or plated. \$6 per person.

Cheesecake with Berries

Key Lime Crème

Red Velvet Mousse

DCC CAKES

Sliced and displayed or plated. \$10 per person.

Chocolate Mousse Cake (gf)

**Ely's Caramel Cheesecake
with Almond Crust (gf)**

Lemon Shortcake

Strawberry Shortcake

Tiramisu Cake

Triple Chocolate Layer Cake

SWEET BITES

Displayed or served family-style. Minimum order of 24.

Bars & Cookies • \$24/dozen

Chocolate Covered Strawberries • \$36/dozen

French Macrons • \$36/dozen

SWEET SHOP CANDY BUFFET

Customizable. Price varies based on candy selections.

*Sweet & Sour Candies, Plain & Peanut M&M's,
Assorted Candy Bars and Gummy Bears*

PREFERRED DESSERT VENDORS

Key's Cafe & Bakery • White Bear Lake
651-426-2885 • keyscafe.com
celine@keyscafe.com

Buttercream Cakes & Desserts • St. Paul
651-642-9400 • buttercream.info
weddings@buttercream.info

**Note: Fee of \$2.50 per guest if not using
Dellwood desserts or preferred dessert vendors.**



Beverages

SODAS & NON-ALCOHOLIC

Non-Alcoholic Unlimited Beverage Package

Tap sodas (Coca-Cola Products), lemonade, assorted hot teas, regular and decaf coffee. \$300

Non-Alcoholic Beverages

Coca-Cola Products (bottled) • \$3.80 each

Coca-Cola Products (tap) • \$2.30 each

Sparkling Cider • \$15.20/750 ml bottle

Lemonade • \$18.90/gallon

Coffee • \$21.20/gallon

BEER

Domestic Kegs • \$405

Michelob Golden Light

Miller Lite

Bud Light

Coors Light*

Import & Craft Kegs • \$505

Surly Furious

Blue Moon

Lift Bridge Brewing Co.

Stella Artois*

Summit Brewing

Big Wood Brewery

Kona Brewing Big Wave*

Leinenkugel's Summer Shandy (seasonal)*

Deschute's Brewery Fresh Squeezed IPA*

New Belgium Brewing Voodoo Ranger IPA*

*Kegs available for order on "reserve"

Domestic Bottles • \$5.90 each

Michelob Golden Light

Miller Lite

Coors Light

Coors Edge (non-alcoholic)

Import & Craft Bottles & Cans • \$6.65 each

Corona Extra

Stella Artois

Lift Bridge Hop Dish

Big Wood Jack Savage

Kona Big Wave

WINE

Sand Point, California • \$25.20/bottle

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet

Pinot Noir

Merlot

Wycliff Brut Champagne • \$23.70/bottle

SPIRITS

Well Drinks • \$6.75 each

Vodka: Crystal Palace

Gin: Fleischman's

Rum: Ron Diaz

Whiskey: Wakefield

Call Drinks • \$7.40 each

Vodka: Tito's Handmade

Gin: Tanqueray

Rum: Captain Morgan and Bacardi

Whiskey: Jack Daniels, Jim Beam and Seagram's 7

Premium Drinks • \$8.80 each

Vodka: Kettle One

Gin: Bombay

Whiskey: Jameson and Crown Royal

Super Premium Drinks • \$10.40 each

Whiskey: Maker's Mark Bourbon



Event Additions & Décor

Decorating is a great way to make the club's spaces feel thoughtfully elegant and unique. If you'd like to make your own enhancements, please keep in mind that there are a few guidelines to keep our spaces event-ready.

DÉCOR GUIDELINES

- Confetti, glitter, rice, birdseed, floating lantern or balloon releases are NOT PERMITTED.
- Flower Petals: Please use real flower petals outdoors only, and artificial petals indoors only.
- Sparklers: The use of sparklers indoors is prohibited. If using sparklers outdoors, please provide all items necessary to light and dispose of sparklers properly.
- Open-flame candles must be in glass containers (i.e. votive holder, hurricane), and lit only by Dellwood staff.
- Décor must not damage the clubhouse or property in any way or the event host may forfeit their damage deposit and incur additional repair expenses.
- Dellwood's Events Team will set up and tear down all tables, chairs, linens and miscellaneous items rented from the club. You are responsible for set up and tear down of any items you provide (name cards, centerpieces, florals, etc.). It is assumed that items left at the end of the evening are to be discarded unless they are personal property.

TABLE LINENS

Dellwood Country Club provides complimentary white or black table linens. Additionally, we can offer a variety of solid napkin colors at no additional charge. Check with Dellwood Events Staff for availability.

CEILING DRAPING & LIGHTING

Ceiling draping and/or café lights can be provided through our exclusive third-party vendor relationship with Creative License Inc. to ensure proper installation and removal. Contact Creative License at 651-402-0342 or terry@creative-license.net for details and more information.

IN-HOUSE DÉCOR RENTAL ITEMS

Includes set up and take down.

Glass Cylinders • \$5

Set of 3 Cylinder Vases with Floating Candles • \$25

Round Floating Candles • \$3

Votive with Candle (gold, silver or rose gold votive) • \$3

Round Mirrors • \$5

Gold Floral Charger • \$2

Gold or Silver Charger Plates • \$2

MISCELLANEOUS

Coat Check Attendant • \$100

Gas Fire Pit on Fireside Deck • \$75

Outdoor Propane Heaters • \$125

Chef-Attended Carving Stations • \$150

Outdoor Ceremony Fee (chairs, set up, take down) • \$500

Valet Service (Required for 100+ guests) • \$150/valet

Security Service (Required for 100+ guests) • \$250

The Vault Simulator Suite Access • \$300



Frequently Asked Questions

Do I need to be a member to have a wedding at Dellwood Country Club?

No. A membership is not required to host an event. Interested in membership? Visit dellwoodcountryclub.com.

Can we host our wedding ceremony and ceremony rehearsal at Dellwood?

Yes to both! Our beautiful outdoor ceremony site overlooks our 18-hole golf course. In case of rain, we would move your ceremony inside to the Grand Ballroom. We do not allow ceremony-only events. Ceremony rehearsals can be held on-property if booking a rehearsal dinner on-property. Check with our Events Team for details and availability.

Do you host multiple weddings on the same day at Dellwood?

No. If you book your wedding at Dellwood, it will be the only wedding on-property that day.

What is the cost of hosting a wedding at Dellwood Country Club?

Event fees and minimums vary by season, day of the week and time of day. Please ask for specifics related to pricing. The average cost of hosting a wedding at Dellwood is typically between \$10-20k, depending on your selections.

What is an "event minimum" and what is included?

The event minimum is the minimum cost required to host an event at Dellwood Country Club. Items on your event order (event room fees, food/beverage items, valet service, DCC rental décor, and miscellaneous fee items) count toward the event minimum. The event minimum does not include taxes or service charges.

Can we bring in our own food and beverages (alcoholic and non-alcoholic)?

All food and beverage consumed on property must be provided by Dellwood Country Club with the exception of desserts, which must be provided through a licensed and insured facility. No outside food or beverage is permitted, and if found on property, it will be confiscated by Dellwood Management and may result in additional fees.

If there are leftover food or beverages, are we allowed to take them home after the event?

While we would like to offer this service, health codes prevent us from allowing food and beverage served at your event to be removed from the property or taken "to go."

How many different food offerings can we have?

We recommend no more than three entrée options for an event, not including kids meals, but there are no limits to the number of appetizer or dessert offerings you can select.

How early can we set up and how late can we stay?

Décor set up can begin at 10 a.m. on the event day. Earlier hours may be available and are at the discretion of Dellwood staff.

The last call for alcohol is at 11:30 p.m. (at the latest), and music and entertainment must conclude by 12 a.m. All personal décor and equipment must be removed by 12:30 a.m. the night of the event.

Can we leave personal items or vehicles overnight?

All personal belongings and décor must be removed at the event's conclusion. Guests may leave their vehicles overnight in the parking lot, but those vehicles must be removed by 9 a.m. the following morning. Dellwood Country Club does not assume responsibility for damages to personal items or vehicles.



Wedding Information & Policies

Food & Beverage

All food and beverage consumed on property must be provided by Dellwood Country Club with the exception of desserts, which must be provided through a licensed and insured facility. No outside food or beverage is permitted, and if found on property, it will be confiscated and may result in additional fees. If outside food and/or beverages continue to be brought onto the property, the individual responsible will be asked to leave the premises.

Tastings

Dellwood annually hosts one group tasting in the spring and another in the fall. Check with your event manager for the next tasting date. Group tastings are complimentary for up to two guests for any private event over 100 attendees. Additional guests are welcome to join in the tasting for a nominal additional fee of \$100 per guest. Private tastings may be booked at the discretion of the Events Team. There is a charge of \$150 per person for private tastings, and a 2-person minimum required for booking.

Alcohol Service

Dellwood Country Club staff reserve the right to: request proper identification of any person who appears to be under 40 years of age; and refuse service to any person who is underage, unable to produce identification and/or our staff judges to be intoxicated. Dellwood staff will not pour liquor shots to any guest at any time.

Menu Selections

Final menu selections must be submitted to Dellwood a minimum of one month prior to your scheduled event date.

Guest Guarantees

Dellwood Country Club will ask for your final guest count and payment a minimum of 10 days prior to the event date. The final guest count may be increased after this date with approval from the Dellwood Events Team; however, the final guest count may not be decreased in the event of guest cancellations.

Assigned Seating

Assigned seating is required for all wedding events. Dellwood provides an Excel spreadsheet (Meal Table) to assist you. For plated meal service, we highly recommend providing guest name cards, which have a symbol or specific color to denote meal selections and/or dietary requests.

Service Charge

A 22% service charge is added to every event total. Servers and bartenders receive a portion of the service charge. Managers are not allocated into the service charge. Although additional gratuity is not expected, and is to be given at your discretion, it is appreciated by all.

On-Site Ceremonies

Decisions about holding an indoor versus outdoor ceremony (depending on weather) need to be made by 10 a.m. the day of your event. Your DJ or band will need to provide sound and sound equipment for the ceremony. Power sources are near both the indoor and outdoor ceremony spaces.

Music & Entertainment

All music and entertainment must conclude by 12 a.m., and equipment must be removed from the property by 12:30 a.m.

Photography

On-golf-course photography is not permitted until sunset time. Have your photographer contact us with questions.



Bridal Suite Access

The Bridal Suite is available from 10 a.m. until 12 a.m. the day of your wedding and is complimentary with Ballroom rental. Earlier access may be available at the discretion of the Events Team. No outside food or beverages are allowed, but offerings provided by Dellwood may be pre-ordered at least a week in advance.

Groom's Room: The Vault Golf Simulator Suite

The Vault is available for rent in June, July and August between 9 a.m. and 2 p.m. on the wedding day (4-hour time limit). Inquire with Dellwood's Events Team if requesting access outside the noted timeframe. No outside food or beverages are allowed, but offerings provided by Dellwood may be pre-ordered at least a week in advance.

Booking-to-Wedding Date Timeline & Payment Schedule

- **Secure your date:** Sign your event contract and pay the non-refundable deposit.
- **6 months prior to event date:** Half of the event minimum is due.
- **3-6 months prior to event date:** Schedule a planning meeting to go over the details of your wedding day, including vendors you have booked, timeline, and food and beverage selections.
- **30 days prior to event date:** Menu and details are nearly finalized. Half of the remaining balance is due.
- **10 days prior to event date:** Schedule a final meeting with your event manager if needed. Guest count, seating chart, meal table and final payment are due.
- **Post event:** An invoice with items billed the night of your event and/or any credits is sent the following week.

Helpful Hints

Head Tables & Floor Plan

Head tables for the wedding party can be set harvest style or in a U-shape. A sweetheart table for the wedding couple is also an option. **Pro Tip:** Harvest style head tables allow you to easily socialize with your wedding party, and include their significant others. If the head table is kept off the dance floor, it won't need to be torn down for dancing.

Our standard large round tables are 72" in diameter and seat 10-12 guests. A limited number of smaller rounds are available. Rectangular tables (6' or 8') are typically used for the DJ, gifts, name cards, etc.

The Dellwood Events Team will create and provide a floor plan for you.

Beverage Planning

Kegs serve 120 glasses, and wines average four glasses per bottle.

Pro Tip: We highly recommend hosting our unlimited non-alcoholic beverage package, which covers the entirety of your wedding day, including pre-ceremony.

Pre-Ceremony Food & Beverage

We highly recommend ordering lunch for those getting ready on-site prior to the ceremony. It's a long day before dinner service begins. **Pro Tip:** Our sandwich platter & kettle chips special is a great option for most parties.

Appetizers

If your guests are around for more than an hour prior to dinner service, we recommend hosting appetizers, which can be displayed buffet style or passed. **Pro Tip:** The Events Team is happy to provide guidance on ordering amounts.

Late Night Snacks

Late night snacks add a fun and practical touch to the celebration. After a long day of festivities and dancing, guests often work up a hearty appetite. **Pro tip:** We recommend serving snacks 2-3 hours after dinner service.





DELLWOOD

COUNTRY CLUB

A lifetime of adventure begins here...

We look forward to working with you to plan your ideal wedding celebration!

Katie Boyd, Events & Banquets Director

651-426-4155

katie@dellwoodcountryclub.com