



ARROWHEAD GOLF CLUB HOLIDAY PACKAGES

Arrowhead Golf Club is the perfect setting for your corporate or social holiday party. Private ballrooms overlook our beautiful golf course which creates a majestic and magical setting for your special event. Our decorators deck the halls in holiday style with ornamental pine trees, twinkling lights lit up and garlands, making it perfect for pictures and creating special holiday memories.

Whether your group size is 15 or 275, Arrowhead's highly experienced culinary team is committed to excellence and uses only the highest quality ingredients when preparing your delectable gourmet meal.

Choose from our specially designed packages or we will customize menus for you.

Arrowhead's professional and courteous staff is looking forward to making your holiday party a very special event.

TO RESERVE YOUR PERFECT HOLIDAY PARTY,
CONTACT OUR EVENTS DEPARTMENT TODAY AT
630.653.5802 OR EMAIL
EVENTS@ARROWHEADGOLFCLUB.ORG.



A FACILITY OF THE WHEATON PARK DISTRICT

26W151 BUTTERFIELD ROAD | WHEATON, IL 60189 | 630.653.5800 | ARROWHEADGOLFCLUB.ORG



HOLIDAY PLATED LUNCH MENU

Three course holiday menu | Unlimited soda station | Holiday napkins
Ivory linens | Votive candle centerpieces
Three hour event (must be completed by 3P)

First Course

Served with rolls and butter
(Preselect one soup or one salad)

Tomato Bisque
Broccoli Cheddar
Cream of Chicken and Wild Rice Soup

Arrowhead Garden Salad
Mixed field greens wrapped in a fresh cucumber ring, with tomatoes and ribbons of carrot
Served with balsamic and ranch dressing at the table

Caesar Salad
Freshly chopped Romaine lettuce, garlic croutons and grated parmesan
Served with traditional Caesar and balsamic dressing at the table

Main Course

*Entrées served with chef's selection of seasonal vegetables and
whipped garlic potatoes*
(Preselect one)

Chicken Chardonnay
Pan roasted chicken breast marinated with fresh thyme and a hint of garlic with
chardonnay sauce
\$38

Normandy Pork Tenderloin
Roasted pork tenderloin with apple cognac reduction sauce
\$43

Atlantic Salmon
Atlantic caught filet of salmon served with a lemon dill sauce
\$43

Beef Sirloin
Grilled prime beef sirloin served with cabernet sauce and herb butter
\$50

Filet Mignon
Grilled black Angus beef filet mignon served with balsamic demi-glace and topped with
truffle butter
\$60

If you would like to offer your guests a choice of two entrées, a menu splitting fee of \$2 per guest will apply. \$4 for three selections, for a maximum of three.

All selections must be arranged with your event planner three weeks in advance.

Applicable sales tax and 22% service charge additional.

HOLIDAY PLATED LUNCH MENU

Desserts

Served with coffee

(Preselect one)

Crushed Candy Cane Cheesecake
Chocolate Cake with Raspberry Sauce
Carrot & Cinnamon Spice Cake

Add a Holiday Sweet Table

\$8 per guest

Holiday Cookies, Assorted Petit Fours, French Macarons, Cake Balls, Mini Fruit Tarts,
Mini Cannolis and Coffee Station

Hors D'oeuvres Upgrade

(Served for first hour)

Upgrade your event with an assortment of butler passed hors d'oeuvres (hot or cold)
for an additional fee. Choose from selections on page 8.

Bar Packages

Standard* (Beer, Wine & Soda)

\$26 per person ~ three hours

Deluxe (Call Liquors, Standard Beer and House Wine)

\$34 per person ~ three hours

Exclusive (Call and Premium Liquors, Standard Beer and House Wine)

\$44 per person ~ three hours

Deluxe and Exclusive Packages require a \$125 bartender fee.

See our "Embellishments" section for wine and craft beer upgrades.

*Beer and wine set on a station



Applicable sales tax and 22%
service charge additional



HOLIDAY LUNCH BUFFET

(25 guest minimum)

Unlimited soda station | Holiday napkins | Ivory linens | Votive candle centerpieces

Three hour event (must be completed by 3 pm)

Salad

Served with rolls and butter

(Preselect one)

Arrowhead Garden Salad | Caesar Salad

Entrée

(Preselect one)

Chicken Chardonnay | Pork Loin | Sliced Top Sirloin Au Jus

Pasta

(Preselect one)

Penne marinara with Italian sausage and peppers | Rotini with broccoli and peppers in a lemon pepper cream sauce | Campanelle pasta with basil pesto, zucchini, grape tomatoes, bacon

Sides

Whipped Garlic Potatoes ~ Sautéed seasonal vegetables

(Upgrade to our famous mashed potato bar for \$4 per person: gravy, bacon, cheese, sour cream, butter, chives)

Holiday Sweet Table

Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee Station

\$48 per guest

Hors D'Oeuvres Upgrade

(Served for first hour)

Upgrade your event with an assortment of three passed hors d'oeuvres (hot or cold) for an additional fee. Choose from selections on page 8.

Bar Package Upgrade

Standard* (Beer, Wine & Soda)

\$26 per person ~ three hours

Deluxe (Call Liquors, Standard Beer and House Wine)

\$34 per person ~ three hours

Exclusive (Call and Premium Liquors, Standard Beer and House Wine)

\$44 per person ~ three hours

Deluxe and Exclusive Packages require a \$125 bartender fee.

See our "Embellishments" section for wine and craft beer upgrades.

*Beer and wine set on a station

HOLIDAY PLATED DINNER MENU

Four course holiday menu | Four hours Deluxe Call bar | Holiday napkins
Ivory linens | Votive candle centerpieces | Four hour event

First Course

(Preselect one)

Tomato Bisque Soup
Broccoli Cheddar
Cream of Chicken and Wild Rice Soup

Second Course

Served with rolls and butter
(Preselect one)

Arrowhead Garden Salad
Mixed field greens wrapped in a fresh cucumber ring, with tomatoes and ribbons of carrot
Served with balsamic and ranch dressing at the table

Caesar Salad
Freshly chopped Romaine lettuce, garlic croutons and grated parmesan
Served with traditional Caesar dressing and balsamic dressing at the table

Holiday Pear & Walnut Salad
Field greens topped with walnuts, blue cheese, finished with a poached baby pear.
Served with balsamic and raspberry vinaigrette at the table.
(\$2 additional per guest)

Main Course

(Preselect one)

Entrées served with chef's selection of seasonal vegetables and whipped garlic potatoes

Champagne Chicken
Semi-boneless breast, garlic, champagne-tarragon cream sauce, peppercorns, potato hay
\$75

Normandy Pork Tenderloin
Roasted pork tenderloin with apple cognac reduction sauce
\$77

Atlantic Salmon

Atlantic caught filet of salmon served with a lemon dill sauce
\$77

Filet of Sirloin & Chardonnay Chicken Duet
Grilled filet of prime beef sirloin in cabernet sauce and herb butter paired with Chicken marinated in thyme and garlic with a Chardonnay sauce
\$90
Upgrade to filet mignon for an additional \$10 per person

Classic Prime Rib au Jus
Certified Angus prime rib of beef slow-roasted
Served with au jus and creamy horseradish sauce
\$85

Filet Mignon
Grilled Black Angus beef filet mignon served with a balsamic demi-glace and topped with truffle butter
\$88

*If you would like to offer your guests a choice of two entrées, a menu splitting fee of \$2 per guest will apply.
(\$4 for three, for a maximum of three). All selections must be arranged with your event planner three weeks in advance.*



HOLIDAY PLATED DINNER MENU

Desserts

Served with coffee

(Preselect one)

Apple Caramel Cheesecake

Chocolate Cake with Raspberry Sauce

Carrot & Cinnamon Spice Cake

Add a Holiday Sweet Table

\$8 per guest

Holiday Cookies, Assorted Petit Fours, Cake Balls,

French Macarons, Mini Fruit Tarts, Mini Cannolis

Package Includes Deluxe Call Liquors

New Amsterdam Vodka & Gin ~ Bacardi ~ Captain Morgan

Sauza Blanco Tequila ~ Jack Daniel's ~ Seagram's 7

Jim Beam ~ Dewars White Label

Southern Comfort ~ Amaretto Liquor ~ Sweet & Dry Vermouth

Upgrade to include **Exclusive Liquors** for an additional

\$10 per person

Tito's ~ Tanqueray ~ Patron Silver ~ Malibu Rum

Crown Royal ~ Maker's Mark ~ Bulleit

Glenlivet 12 yr. ~ Kaluha ~ Bailey's

(\$125 bartender fee applies when spirits are purchased)

Hors D'oeuvres

Upgrade your event with an assortment of butler passed hors d'oeuvres (hot or cold) for an additional fee. Choose from selections on page 8.



HOLIDAY DINNER BUFFET

Four hours Deluxe Call bar | Holiday napkins | Ivory linens | Votive candle centerpieces

Four hour event | 25 guest minimum | \$80 per guest

Buffet

Salad

(Preselect one)

Arrowhead Garden Salad

Mixed field greens, fresh cucumber with tomatoes, ribbons of carrot and served with balsamic and ranch dressings

Caesar Salad

Freshly chopped Romaine lettuce, garlic croutons and grated parmesan served with traditional Caesar dressing

Entrée

(Preselect one)

Chardonnay Chicken

Normandy Pork Loin

Sliced Top Sirloin Au Jus

Pasta

(Preselect one)

Penne Marinara with Italian sausage and peppers

Rotini with broccoli and peppers in a lemon pepper cream sauce

Campanelle pasta with basil pesto, zucchini, grape tomatoes and bacon

Sides

Rolls & Butter

Whipped Garlic Potatoes | Sautéed Seasonal Vegetables

(Upgrade to our famous mashed potato bar for \$4 per person: gravy, bacon, cheese, sour cream, butter, chives)

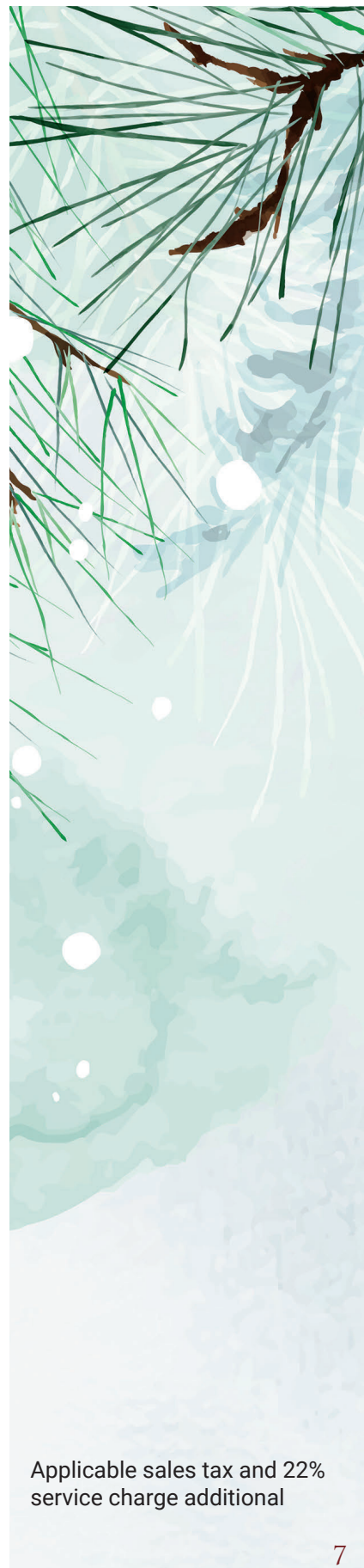
Holiday Sweet Table

Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station

Hors D'oeuvres

Upgrade your event with an assortment of butler passed hors d'oeuvres (hot or cold) for an additional fee. Choose from selections on page 8.

Applicable sales tax and 22% service charge additional



HOLIDAY COCKTAIL PARTY

(Events are up to three hours in length)

Upgrade your event with butler passed hors d'oeuvres, displays or desserts for an additional fee.

Hors D'oeuvres

All hors d'oeuvres are priced for 50 pieces

Hot

- Bourbon BBQ Meatballs – \$90
- Vegetable Spring Rolls – \$130
- Spanakopita – \$130
- Chicken Quesadilla Cone – \$155
- Artichoke Beignet – \$165
- Bacon Wrapped Dates – \$180
- Cuban Cigar Spring Roll – \$180
- Firey Peach BBQ Brisket – \$230

Cold

- Traditional Bruschetta – \$80
- Szechuan Chicken Wontons – \$125
- Gulf Shrimp Cocktail – \$295
- Smoked Salmon Spiral, Sliced Cucumber – \$255

Displays

All displays are priced for 25 people unless otherwise noted.

- Fresh Fruit – \$85
- Chips and Salsa \$75
- Hummus and Pita Chips – \$85
- Vegetable Crudit  – \$65
- Smoked Salmon (20 people) – \$235
- Domestic Cheese Platter – \$100

Desserts

All desserts are priced for 50 pieces unless otherwise noted.

- Assorted Holiday Cookies and Brownies – \$115
- Assorted Dessert Bars – \$185
- Holiday Sweet Table – \$8 per person
- Coffee and Hot Tea Station – \$3 per person

Applicable sales tax and 22%
service charge additional



EMBELLISHMENTS & BAR OPTIONS

Domestic Beers

Miller Lite ~ Bud Light ~ Budweiser ~ Miller Genuine Draft ~ Coors Light

House Wine

Sauvignon Blanc ~ Pinot Grigio ~ Chardonnay ~ Merlot
Cabernet Sauvignon ~ Pinot Noir

Deluxe Liquors

New Amsterdam Vodka & Gin ~ Bacardi ~ Captain Morgan ~ Sauza Blanco Tequila
Jack Daniel's ~ Seagram's 7 ~ Jim Beam ~ Dewars White Label
Southern Comfort ~ Amaretto Liquor ~ Sweet & Dry Vermouth

Exclusive Liquors

Tito's ~ Tanqueray ~ Patron Silver ~ Malibu Rum ~ Crown Royal ~ Maker's Mark
Bulleit ~ Glenlivet 12 yr. ~ Kahlua ~ Bailey's

Premium Beer Upgrade

\$3 per guest

Choose two from the following:

Corona Premier ~ Heineken ~ Seltzer Variety ~ Stella Artois

Craft Beer Upgrade

\$4 per guest

Choose two from the following:

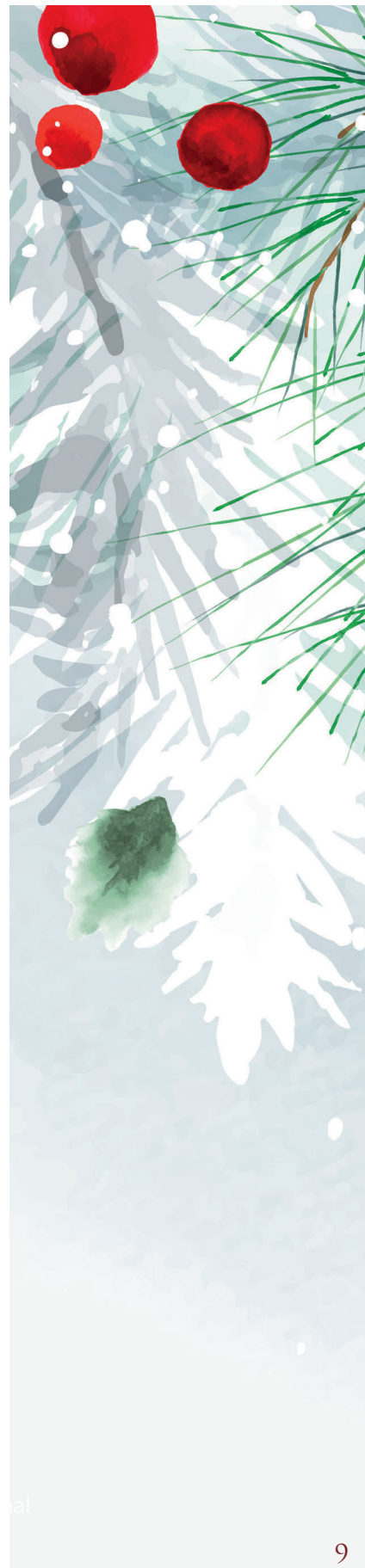
Revolution Fist City Pale Ale ~ Three Floyds Gumballhead
Revolution Anti-Hero IPA ~ Two Brothers Prairie Path Golden Ale (GF)
Solemn Oath Snaggletooth Bandana IPA

Wine Upgrade

\$8 per guest

Choose two from the following:

Josh Cellars, Cabernet ~ Josh Cellars, Chardonnay
Meiomi, Pinot Noir ~ Torresella
Matua Valley, Sauvignon Blanc ~ Chloe, Rosé



EVENT RESERVATIONS TERMS AND CONDITIONS

At time of booking

In order to secure your preferred date and space, Arrowhead Golf Club requires an event time frame and preliminary guest count. An initial deposit is due at this time along with a signed contract to book your event. The required deposit is NONREFUNDABLE. Deposit is the greater of \$10 per person or \$200 for each non-ballroom space, or the greater of \$10 per person or \$500 for each ballroom space (East, Center, West). Additional deposits from Arrowhead may be required for the arrangements of outside vendors (i.e. specialty floral, furniture rental, food vendors, entertainment, audio visual, specialty rental, chairs/covers/ linens). Any cancellations will result in the full forfeiture of any monies paid/deposited by you.

Pricing

There is a minimum Food and Beverage Spending Requirement to reserve your event. The Spending Requirement stated on this contract is for food and beverage items only, and does not include tax, service, and other fees such as additional room rental, additional staffing and the fees for outside vendors such as specialty floral, furniture rental, food vendors, entertainment, audio visual, specialty rental, chairs/covers/linens, etc.

Please note that a 22% service charge and applicable sales tax will be added to all food and beverage charges and any other packaged charges.

Three weeks prior to your event

Food and beverage choices must be finalized, as well as any other final issues regarding room setup. Please note, that there will be a menu splitting charge of \$2 per guest if you would like to offer your guests two entrees (\$3 for three, maximum of three). When at least two entrees are served, the host is required to provide a place card for each guest (or per couple) that clearly displays the pre-selected entrée choice. In addition, special needs such as audiovisual equipment, specialty wines / champagnes and linens must be finalized.

At this time, if you request, Arrowhead will provide an estimated cost for your event.

Ten days prior to your event

Ten (10) days prior to your function, a final count is required. This is the number of guests for which you will be charged unless the guest count is greater at the time of your event (in which case you will be charged an additional fee for each additional guest). Additionally, if menu choices and firm numbers are not provided 10 days prior to your event, we cannot guarantee the availability of your menu selections.

One hundred percent (100%) of the estimated total is due for events at this time.

Day of your event

Your room will be available one hour before your function for additional decoration. Please see "Policies" for restrictions on decorations.

Policies

- A. No confetti, sprinkles, faux jewels, paper or other similar types of decoration as well as open flames of any kind are allowed on Arrowhead property. No signage of any kind may be affixed to the walls/ceilings/stairwells, etc. without the prior approval of Arrowhead Golf Club.
- B. In an effort to maintain the image of the Wheaton Park District, Arrowhead Golf Club will require any and all activities at your event to be approved by management at least 30 days in advance of the event. Please contact your event professional with any questions and to obtain permission and approval of any and all proposed activities.
- C. With the exception of cakes from a commercial bakery, no outside food or beverage is allowed onto the premises. Any outside food brought in to Arrowhead will NOT be served and will be immediately removed from the function.

Arrowhead charges a \$2 cake servicing fee for any cakes brought in for the event from a commercial baker. The bakery will be required to submit a Certificate of Insurance listing Arrowhead Golf Club as additional insured for up to one million dollars. The bakery will also need to deliver a receipt with the cake confirming purchase and payment by the client.

Please also note, in the interest of the client and guests, Arrowhead will not allow any food or beverage to leave the premises under any circumstances.

All menu items are subject to availability and may change or be deleted without notice.

- D. All outside vendors must provide a current Certificate of Insurance no less than two weeks prior to the event. Said Certificates of Insurance must be in accordance with Wheaton Park District's requirements before they can be approved.

Vendors without current and approved Certificates of Insurance will not be allowed on the premises. Please check with your vendors, as many outside vendors already have approved Certificates of Insurance on file with Arrowhead.

- E. The client agrees to be responsible for any damage done by the client, his or her guests, members, employees or other agents under the client's control. Arrowhead will not assume or accept any responsibility for damage or loss of any merchandise or articles prior to, during or following the client's function.

EVENT RESERVATIONS TERMS AND CONDITIONS

- F. Charges will be assessed for any additional clean-up or damages. Absolutely no smoking is allowed on any balcony space of the building. Warnings will be given to guests who do not follow the policy. If guests continue to smoke on the balconies, Arrowhead Golf Club reserves the right to lock the balcony doors.
- G. Arrowhead Golf Club will only serve alcoholic beverages to guests 21 years of age or older. No alcohol may be brought on the premises. All guests are required to have appropriate identification on them in order to be served liquor. Absolutely no exceptions are made. Any guest over 21 aiding minors in the purchase or consumption of alcohol will be asked to leave the facility. Arrowhead reserves the right to call police/sheriff for any reason necessary to ensure laws are followed and a safe environment is preserved. Liquor laws do not allow a lcohol service before 9 a.m. under any circumstances.
- H. Arrowhead Golf Club reserves the right to assign another room for the function in the event that the room originally designated for such function shall be unavailable or inappropriate. At the end of your function, a final bill will be presented for payment. All events must pay any remaining tab charges at the conclusion of the event.

Indemnity

It is fully understood and agreed by the parties that the client guarantees to defend, indemnify and hold harmless Arrowhead Golf Club and the Wheaton Park District, its officers, employees, volunteers and agents against any and all liabilities, claims, damages, losses, costs and expenses (including reasonable attorney's fees) arising indirectly or directly in connection with or under, as a result of this Agreement.

Force Majeure

Arrowhead Golf Club will not be held liable for failure to perform the party's obligations if such failure is as a result of Acts of God (including fire, flood, earthquake, storm, hurricane or other natural disaster), war, invasion, act of foreign enemies, hostilities (regardless of whether war is declared), civil war, rebellion, revolution, insurrection, military or usurped power or confiscation, terrorist activities, nationalization, government sanction, blockage, embargo, labor dispute, strike, lockout or interruption or failure of electricity or telephone service.

Compliance with Laws

Client shall comply with all applicable local, state and federal laws while on Arrowhead property for the event.



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