Arrowhead Golf Club Receptions

We invite you to celebrate the most important day of your lives, here at Arrowhead Golf Club.

Nestled Between Danada Farms and Herrick Lake Forest Preserve; our tri-level stone and brick clubhouse, lush fairways, lavish greens, whispering trees and sparkling waters with flowing fountains will provide the perfect setting for your wedding reception.

Along with our magnificent surroundings, your ballroom features breathtaking panoramic views, romantic stone veranda, twin private balconies with glowing lanterns, French glass doors, picture windows, vaulted ceilings, large hardwood dance floor, relaxing living room and separate cocktail reception area. The third story of our impressive club house is reserved solely for you and your guests. There is only one bride and groom per evening at Arrowhead, so the focus is solely on you.

Arrowhead's ambiance, together with the impressive culinary creations of our Artistic Executive Chef, will guarantee your guests enjoy a truly amazing and unforgettable experience.

Our knowledgeable professional wedding staff will see you through every step of the way
Beginning to end… first kiss to last dance

~Welcome to Arrowhead Golf Club~

Weddings starting at $79

V.I.P. Package/Exclusive Upgrade (Page 2)

Butlered Hors D' Oeuvres (Page 3)

Placed Arrangements (Page 4)

Starters/Salads (Page 5)

Entrees (Pages 6-9)

Bar & Beverage (Pages 10-11)

Sweets (Page 12)

Embellishments & A La Carte Offerings (Page13)

Specialty Vendors/Onsite Ceremonies (Page 14)

Terms and Conditions (Pages 15-17)

All prices subject to applicable sales tax and 20% service charge

V.I.P. *Package*

Extensive Six Hour Reception Package
Four Hour Premium Bar Package
Bottled Domestic Beer and Estate Wine Selection
Elegantly Appointed Cocktail Room Lit By Warm Candlelight
* * * * * * * *

Artistically Designed Plated Cuisine
Personalized Tasting Planned By Executive Chef
Champagne Toast and Estate Wines Served with Dinner
* * * * * * * *

Pressed Ivory Linens
Tailored and Draped Table of Honor
Glass Votive Decoration Illuminating Each Guest Table
* * * * * * * *

Private Bridal Suite Set With Champagne
* * * * * * * *

Recommended Hotels with Special Rates and Shuttle Arrangements
Personal Maitre' D for Entirety of Event
* * * * * * * *

Coffee Service with Dinner

Exclusive Upgrade

Inviting You To Enjoy All of The Features of the VIP package
While embracing The Following Luxuries

Four Hour **Super Premium** Open Bar Service Featuring
Cordials, Cognacs and Premium Beer Selections
* * * * * * * *

Butler Passed Hors D'oeuvres Served on Artistically Garnished Silver Trays.
Or Late Night Snack
* * * * * * * *

Champagne Toast and Estate Wines Served with Dinner
Delectable Wedding Cake
* * * * * * * *

Floor Length Ivory Elegance Linens
Custom Combination Satin Lamour Chair Covers and Ties
* * * * * * * *

*Additional Choice of **ONE** of the following:*
Butler Passed Signature Drink
Additional Domestic & Import Beer Selection
Choice of Additional Butler Passed Hors D'oeuvre
Colored Table Runners for Guest Tables to Match Chair Covers & Ties
* * * * * * * *

Groom's Golf Package **&** Relaxing Luxury Couples Massage
(May substitute massage with an additional golf package)

All prices subject to applicable sales tax and 20% service charge

Butler Passed Hors D'oeuvres

Served On Decorative Floral and Herb Garnished Trays.
Choose Three Selections Passed Unlimited For One Hour (Included in Exclusive Upgrade)
(additional charges for select items may apply)

Served Warm

Brie and Raspberry Phyllo Star

Phyllo Wrapped Asparagus

Vegetable Spring Rolls with Plum Sauce

Bacon Wrapped Dates

Andouille Sausage and Cheese Fritter

Fried Coconut Shrimp with Mango Sauce

Mini Crab Cakes with Remoulade

Bacon Wrapped Scallops

Bourbon Barbecue Cocktail Meatballs

Santa Fe Chicken Phyllo Cup

Teriyaki Chicken Skewers

Mini Italian Panini

Mini Reuben Panini

Beef Wellington

Served Chilled

Traditional Bruschetta with Tomato, Fresh Mozzarella and Basil

Bleu Cheese Stuffed Dates

Szechuan Chicken Salad on Wonton Crisps

Smoked Salmon Spiral on Toast Points

Baja Shrimp Mousse Tostada

Caprese Skewer with Balsamic Glaze

Chilled Ranchero Beef Tenderloin with Guacamole On Tortilla Chip

Jumbo Gulf Shrimp
With Classic Cocktail Sauce

serve your fresh seafood in an illuminated ice sculpture

All prices subject to applicable sales tax and 20% service charge

Placed Arrangements

Choose Three Butlered Hors D'oeuvres and Join Them with One of the Following Displays
(additional charges for select items may apply)

Seasonal Fresh Sliced Melons, Berries and Fruits

International and Domestic Cheese Display
Chef's Selection European & American Cheeses with Crackers, Grapes & Berries & Nuts

Vegetable Crudité
Served with Ranch dressing and French Onion Dip

Bruschetta Display
Traditional Tomato and Fresh Mozzarella ~ Roasted Pepper & Goat Cheese

Mediterranean Display
Chilled Ratatouille and Basil-Scented Hummus With Pita Crisps and Cucumber

* * * * * * * *

Mashed Potato Bar
Whipped Mashed Potatoes
Smoked Bacon, Sour Cream, Broccoli, Salted Butter, Chives, Cheddar Cheese, Gravy
Served in Martini Glasses

Chefs Antipasto Table
Domestic and Imported Meats and Cheeses Set Atop Red and Green Lettuces and Garnished with Marinated Peppers, Olives, Artichokes and Assorted Grilled Vegetables Drizzled with Balsamic Reduction and Served with Artisan Breads

Smoked Salmon
Pumpernickel Toast Points, Red Onions, Tomatoes, Capers, Egg, and Chives

Sushi Display
Colorful and Fresh Assortment of Maki Rolls Set with Pickled Ginger, Soy Sauce, and Wasabi

Seafood Hot and Raw Bar
Custom Designed Station Featuring All of Your Favorites from The Oceans.
Choices Are Including, but Not Limited to: Chilled Oysters and Clams
Alaskan Snow Crab Legs ~Jumbo Gulf Shrimp ~Oysters Rockefeller
Clams Casino ~ Fried Calamari ~ Seafood Salads ~Assorted Makis & Sushi

Starters

Tomato Bisque Soup with Fresh Basil

Traditional Cream of Chicken and Rice Soup

Cheddar Broccoli Soup

Italian sausage Stuffed Portobello Mushroom

Three Cheese Ravioli with Sage Cream Sauce

Caramelized Onion Tart with Sweet Corn Coulis

Seasonal Fruit Martini

* * * * * * * *

Smoked Salmon Pillow with Horseradish Crème fraîche & Crispy Potato Garnish

Beef Carpaccio, Celery, Parmesan, & White Truffle Oil

Jumbo Gulf Shrimp Cocktail

Lobster Supreme with Frisée and Citrus

Salads

Arrowhead Garden Salad with Choice of Two Dressings

Classic Caesar Salad Decorated with Croutons & Grated Parmesan

Chef's Seasonal Field lettuces
Served with Select fruits, Vegetables, Cheeses, Nuts and Dressing

Fresh Mozzarella & Tomato Caprese Stack

Prosciutto Wrapped Melon with Aged Balsamic and Parmesan Curls

Chicken Entrees

Chardonnay Chicken
Two Pan Roasted Boneless Breasts of Chicken Marinated with Fresh Thyme and a Hint of Garlic Served with Chardonnay Sauce
Rosemary Roasted Red Potatoes ~ Sautéed Zucchini, Yellow squash, Sun-Dried Tomatoes
Garnished with Crispy Basil Leaf

Chicken Forrester
Two Boneless Sautéed Chicken Breasts with a Wild Mushroom Sauce
Roasted Fingerling Potatoes ~ Oven Roasted Vegetables

Spinach Stuffed Chicken Breast
Oven Roasted Breast of Chicken with a Spinach-Parmesan Stuffing
Drizzled with a Rosemary Tomato Demi-Glace
Whipped Garlic Potatoes ~ French Green Beans and Red Peppers

French Cut Chicken Champagne
Semi-Boneless French Cut Breast Marinated in Tarragon and a Touch of Garlic
Pan Roasted with a Champagne & Tarragon Cream Sauce
Twice Baked Potato Cup ~ Grilled Asparagus
Garnished with Pink Peppercorns and Fried Leeks

Beef Entrees

Salt and Herb Encrusted Prime Rib
Twelve Ounce Cut of Slow Roasted Certified Angus Beef Prime Rib
Roasted Fingerling Potatoes ~ Grilled Asparagus ~ Stuffed Mushroom Cap ~ Au Jus
Horseradish Cream Side

Filet of Prime Beef Top Sirloin
Grilled Eight Ounce Prime Beef Top Sirloin
Whipped Garlic Potatoes ~ Oven Roasted Vegetables
Cabernet Demi Glace ~ Topped with Garlic and Herb Butter

Filet Mignon
Grilled Ten Ounce Center Cut or Petite Eight Ounce Filet of Certified Angus Beef
Aged Balsamic Demi-Glace ~ Topped with White Truffle Butter
Potato Galette ~ French Green Beans and Red Peppers

Seafood Selections

Availability For All Seafood Selections Are Seasonal and Subject to Substitution.

Lemon Dill Atlantic salmon
Pan Roasted Salmon Filet
With a Lemon Dill Cream Sauce
Rosemary Roasted Red Potatoes, Oven Roasted Vegetables
Garnished with Grilled Lemon and Chopped Chives

Bourbon Glazed Salmon Filet
Grilled Atlantic Salmon Filet with a Bourbon Barbecue Glaze
Resting on Horseradish Spiced Mashed Potatoes ~ Grilled Asparagus
Topped with Crispy Onion strings

Seafood Stuffed Sole
Oven roasted Sole Stuffed with Shrimp Seafood Mouse
With Lobster Cognac Sauce ~ Wild Rice Pilaf
French Green Beans with Red Peppers

Roasted Alaskan Halibut, Mahi-Mahi, or Swordfish
Pan Roasted with Blood Orange Butter Sauce
Chive Oil Drizzle ~ Roasted Fingerling Potatoes ~ Italian Broccolini

Chef's Signature Collection

Apple Cider Brined Grilled Pork Tenderloin
Pork Tenderloin Grilled and Slow Roasted with Caramelized Apples and a Brandy Demi-Glace
Whipped Garlic Potatoes ~ Grilled Asparagus
Inquire about our 12oz Pork Chop

Ranchero Grilled New York Strip Steak
Certified Angus Beef Strip Steak
Orange Whiskey Steak Sauce Topped with Fried Tabasco Onion Rings
Twice Baked Potato Cup ~ Oven Roasted Vegetables

Roasted Rack of Lamb
Oven Roasted Australian Lamb Rack Marinated in Fresh Rosemary & Garlic
Black Mission Fig and Port Wine Demi-Glace ~ Garnished with Sliced Figs
Whipped Garlic Potatoes ~ French Green Beans and Red Peppers

Grilled Veal Chop
Thyme and Garlic Marinated Center Cut Veal Chop
With a Veal Madeira Sauce
Potato-Porcini Gratin ~ Grilled Asparagus

The AGC Signature Trio
Grilled Filet Mignon with Cabernet Demi-Glace
Maryland Lump Crab cake With White Wine Mustard Sauce
Three Jumbo Garlic Shrimp with Pesto Cream
Twice Baked Potato cup ~ Sautéed Zucchini, Yellow squash, Sun-Dried Tomatoes

Combination and Duet Selections

French Cut Chicken and Shrimp
Semi-Boneless French Cut Chicken Breast Marinated in herbs De Provence
With Grilled Lemon Dill Shrimp Skewer
Roasted Fingerling Potatoes ~ French Green Beans and Red Peppers

Filet of Beef Sirloin and Pan Seared Chicken
A Grilled Center Cut of Prime Beef Top Sirloin
Matched with a Sautéed Breast of Chicken Accompanied with
Cabernet & Chardonnay Sauces ~
Sautéed Zucchini, Yellow squash, Sun-Dried Tomatoes ~ Whipped Garlic Potatoes

Filet of Beef Sirloin and Atlantic Salmon
Grilled Prime Beef Top Sirloin with Fresh Grilled Salmon Filet
Served with Two Sauces of Cabernet Demi-Glace and Lemon Caper Cream
Oven Roasted Vegetables ~ Twice Baked Potato Cup
Garnished with Grilled Lemon Wheel and Chopped Chives

Filet Mignon and Gulf Shrimp Duet
Filet Mignon Paired with Three Jumbo Garlic Shrimp
Grilled Asparagus ~ Potato Dauphinoise
Bordelaise and Pesto Cream

Cold Water Lobster Tail & Filet Mignon
Garlic Butter Broiled Lobster Tail
Classically Paired with a Petite Filet Mignon
Hotel de Paris Butter and Port Wine Shallot Sauce
Potato-Porcini Gratin ~ French Green Beans with Red Peppers
Garnished with Grilled Lemon and Chopped Chives

Open Bar Liquor Services

Premium V.I.P. Package

Choice of Two to Be Offered with Dinner
White Zinfandel ~ Chardonnay ~ Pinot Grigio
Sauvignon Blanc ~ Merlot ~ Cabernet Sauvignon ~ Pinot Noir
*House Variety Available Behind Bar throughout The Evening

Choice of Two Standard Beers
Miller Lite ~ Miller Genuine Draft ~ Bud Light ~ Budweiser ~ Coors Light ~ Sharps

Spirits Included
Skyy Vodka ~ Beefeater Gin ~ Jose Cuervo Gold Tequila
Captain Morgan Spiced Rum ~ E & J VS
Jim Beam ~ Jack Daniel's ~ Seagram's 7
Dewars Scotch ~ Johnny Walker Red

* * * * * * * *

Super Premium Exclusive Upgrade

Super Premium Package Included In the Exclusive Upgrade

In Addition to the Premium VIP Package Spirits,
Wines & Domestic Beers, You Will Receive the Choice of Two Premium Beers and These Additional Top Shelf Liquors
Absolut Vodka~ Absolut Select Flavors ~ Kettle One Vodka~ Tito's Handmade Vodka
Tanqueray ~ Bacardi Rum ~ Malibu Coconut Rum
Chivas Regal ~ Crown Royal ~ Maker's Mark
Kaluha ~ Bailey's ~ Sambuca ~ Amaretto Di Saronno ~ Grand Marnier
Southern Comfort ~Navan ~ Glenlivet

Premium Beer Selections (choice of 2)
Blue Moon ~ Sam Adams ~Corona ~ Corona Light ~ Heineken
~ Heineken Light ~ Amstel Light ~ Kaliber NA

* * * * * * * *

Nonalcoholic Selections Are Complimentary with Both packages
Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Iced Tea ~ Lemonade

Beverage Upgrade Options

Gold Wine Upgrade (Choice of Two To Be Offered with Dinner)
Choose from the following:
Josh Cellars Cabernet ~ Gauchezco Malbec
Pomelo Sauvignon Blanc ~ Borone Fini Pinot Grigio
William Hill Chardonnay ~ Villa Pozzi Moscato

Platinum Wine Upgrade (Choice of Two To Be Offered with Dinner)
Choose from the following:
Estancia Pinot Noir ~ Raymond R Collection Merlot
Hess Select Cabernet ~ Dreaming Tree "Crush" Red Blend
Kim Crawford Sauvignon Blanc
Francis Ford Coppola Directors Cut Chardonnay

Craft Beer Upgrade
Upgrade any two Exclusive Package Premium beers to the Following:
Two Brothers Cane and Ebel ~ Ebel's Weiss ~ Lagunitas IPA

Ask About Other Beer and Wine Options

Martini Bar
Selection of Gin and Flavored Vodkas, Select Mixers and Fruit Garnishes
Add Ice Luge

Mojito Bar
Crushed Ice, Mint Sprigs, Simple Syrups, Light Rum and Soda

Fruit Garnish for Your Champagne Toast
Choice of Raspberry, Strawberry, Blueberry, or Maraschino Cherry

Personalized Cocktail to Reflect your Wedding Colors

Love is…Sweet

(All Displays Available for one hour of service)

Custom Wedding Cake
Custom Flavor, Elegantly Designed Wedding Cake Served with Coffee As Final Course
Add a Chocolate Covered Strawberry On Each Cake Plate

Intermezzo Sorbet Course
Your Choice of Palette Cleansing Flavors

"The Bomb" Sweet Table
Multilevel Display Featuring Scrumptious Pastries, Éclairs, Fruit Tartlets, Dipped Berries, Chocolate Bombs, Art Deco Miniatures, Filled Cream Puffs... Sliced Fruit and More
(Includes Coffee Station)

Decadent Dipped Monogrammed Treats
Double Stuff Oreos, Strawberries
Jet Puff Marshmallows, Rice-Krispy Squares and Pretzel Rods
Light and Dark Chocolate with Couples Monogram

Tropical Fusion Fruit Kabob Trees
Fruit Arrangement Decorated with Imported Edible Flowers and Served Alongside An extra Large Chocolate Fondue Tureen
(Includes Coffee Station and Other Dipping Items)

Italian Wedding
Filled to Order Cannoli Bar Features
Fresh Baked Shells, Chocolate and Traditional Filling, Chopped Pistachios, Sliced Cherries and Mini Chocolate Chips
Italian Cookies, Biscotti's, Raspberry and Chocolate Gelato
(Includes Coffee Station)
Ask about...Ala Carte Cookie and Cannoli Platters

Make Your Own Trifle Bar
Brownie Bits, Cookies, Pound Cake, Assorted Berries and Strawberries, Whipped Cream, Vanilla Pudding, Chocolate Sauce, Caramel, Bing Cherries, and Candy Topping

Super Yum Candy Bar
Chef's Choice of Candy in Couture Jars and Glass Vases,
Mini Takeout Boxes

Eli's Assortment of Cheesecakes
Displayed on Pedestals with Raspberry and Chocolate Sauces

Cold Stone Catering
Straight From The Store To Your Reception, Setup As An Interactive Station, Guests Choose Their Own Ingredients and the Cold Stone Chef Creates The Magic. (Includes Coffee Station)

Cookies and Milk
Warm Cookies In Chafing Dish Served with Cold Milk. Hershey's Syrup on the Side

Nitro Dessert Station
Ice cream created right before your eyes with fresh, high quality ingredients and a dash of science. Liquid nitrogen is super cool and so are the LED lights and brushed stainless steel bar top. Minimums apply.

Love Brews... *Coffee Stations*

Cappuccino / Espresso Bar with Barista
Whipped Cream, Diamond Cut rock Sugar Sticks and Chocolate Sprinkles

Flavored Coffee Station
Variety of Syrups, Whipped Cream, Chocolate Shavings, Cherries, Cinnamon Sticks and Lemons
Tea Station Included

Godiva Coffee Bar
Fresh Brewed Coffees, Rich Godiva Light and Dark Chocolate Liquors, Whipped Cream, Chocolate Shavings, Cocoa Powder, Cherries, and Cinnamon Sticks. Pair with Godiva's Luxury Truffles and Chocolate Display

Coffee Bar and Hot Tea a La Carte
Minimum Purchase of 3 gallons of each required.

Enjoy... *Late Night*

Build Your Own Slider Bar
Traditional Mini Burgers Set with The Classic Toppings
Not so Traditional...Try our Buffalo Chicken or Pulled Pork Sliders instead!
(splitting fees apply)

The Ultimate Nacho Bar
Nacho Bar Complete with Homemade Tortilla Chips, Hot Queso, Spicy Beef, Black Olives, Shredded Lettuce, Tomato, Salsa, Guacamole, and Sour Cream

Mini Italian Beef Station
Sliced French bread, Provolone Cheese, Sautéed Peppers & Onions, and Giardiniera

Chicago Style Late Night Snack
Mini Chicago Style Hot Dogs with All the Traditional Chicago fixings~ Ketchup Optional

Pizza Bar
Pepperoni, Cheese and Sausage Pizza with Parmesan and Crushed Red Pepper

A little more love... *Ala Carte Options*

Children's Meal Available (10 years & younger)

Custom Chair Covers with Tie
Ask About Our Chivari Chair Upgrade

Colored Napkins, Table Runners, and Linens Available
Pricing Subject To Color, Size, and Availability

Arrowhead Golf Club at Your Service

Let us refer you to our elite wedding vendor's services.

Photography

Fresh Floral

Music and Entertainment

Specialty Linen, Lighting & Décor

Audio Visual

Hotel Accommodations

Ice Sculptures

Valet Service

Limousine/Transportation

Ceremony Officiant & Music

Wedding Coordinators

Custom Fireworks Show Available!

Onsite Wedding Ceremonies Available

Indoor

Choose from two indoor options

Outdoor

Enjoy the panoramic views while saying "I do"

All prices subject to applicable sales tax and 20% service charge

Arrowhead Golf Club

WEDDING TERMS AND CONDITIONS

Pricing
There is a minimum Food and Beverage Spending Requirement to reserve your event in our Grand Ballroom, Clock Tower Room and all main level rooms. For our Prime Season, we offer the option to contract for a lower Food and Beverage Spending Requirement with the payment of a Prime Season Ballroom Rental Fee. The Spending Requirement stated on this contract is based on food and beverage items only, and does not include tax, service, additional fees such as specialty floral, entertainment, audio visual, specialty rental, chairs/covers/linens, additional room rental and additional staffing, etc. Please note that a 20% service charge and applicable sales tax will be added to all food and beverage and package charges.
All menu items are subject to availability and may change or be deleted without notice.

Any cancellations will result in the full forfeiture of any monies paid/deposited.

Deposits
To reserve a date at Arrowhead Golf Club:
A $2,000 deposit is required to hold any wedding date in the Grand Ballroom.* If the contract is cancelled for any reason, the deposit (and Prime Season Ballroom Rental Fee, if applicable) will be forfeited in full.

*If the contract is for a Prime Season Friday or Saturday, and the Lower Minimum Option is chosen, the Prime Season Ballroom Rental Fee is required at time of deposit.

Payments
6 months prior to your event, or halfway between your deposit date and your event date, whichever is later on the calendar: 50% of the minimum contracted Food and Beverage Spending Requirement is due. Previous deposits will be applied toward this payment. Any payment of Prime Season Ballroom Rental Fee will not be applied toward the 50%. Failure to pay this amount will result in cancellation of the event and loss of deposit and other fees paid. Payment can be made with credit card, cashier's check or personal check.

3 Weeks out:
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 $4.00 per guest (of the total guest count) if you would like to offer your guests two entrees ($6.00 for three (of the total guest count), 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 entrée choice.

In addition, special needs such as audiovisual equipment, specialty wines /champagnes and linens must be finalized. The group and its guests or members may not bring in any outside food or beverage (with the exception of cakes from a commercial bakery) onto the premises.

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

No later than 10 days from the event:
Final guest counts are 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 at this time, we cannot guarantee the availability of your menu selections.

Wedding clients are also required to submit a floor plan and spreadsheet with table numbers and menu counts at this time.

Based on the final count, final payment will be made at this time. If client has paid the Prime Season Ballroom Rental Fee in order to use our Lower Minimum Option, but at the time of final payment client has now met the standard Prime Season Minimum Food and Beverage Spending Requirement, the previous Prime Season Ballroom Rental Fee will then be waived and applied toward the final payment.

Any additional miscellaneous expenses incurred the night of the event must be paid immediately at time of request before service can be rendered.

Day of your event:
Your room will be available two hours before your function for additional decoration. The event space will be available for you and/or your agents to begin the process of setting additional decorations. During this time, Arrowhead staff may be continuing work on setting up the event in order to start at the appointed time. This may include but is not limited to table and chair movement, linen placement, vacuuming, setting china, glassware and table mirrors, filling of ice water at the table and various other activities related to preparing for the start of your event. Please see "Policies" regarding restrictions on decorations. Charges will be assessed for any additional clean-up or damages.

Picture locations are available on the premises, but limits and restrictions exist as specified by Arrowhead. Absolutely no pictures (or travel) allowed on playable areas of the golf course. Photo activities must be approved by Arrowhead staff in advance of the event.

Absolutely no smoking is allowed on the balconies of the Grand Ballroom. Warnings will be given to guests who do not follow the rules. If guests continue to smoke on the balconies, Arrowhead Golf Club reserves the right to lock the balcony doors.

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. Parties interested in a "sparkler" send-off will be billed a $100 immediate clean up and extinguishing fee for the proper handling and disposal.

B. In an effort to maintain the image of the Wheaton Park District, Arrowhead Golf Club will require any and all activities at your wedding 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/or will be immediately removed from the function.

If client is using a cake from their own baker, the bakery will be required to submit a Certificate of Insurance listing Arrowhead Golf Club as an 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. The only exception is the wedding cake which will be boxed up for the client if a box is provided by the bakery.

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.

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 rules. 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. Arrowhead Golf Club is a local government facility and therefore we take all liquor laws very seriously. 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's for any reason necessary to ensure laws are followed and a safe environment is preserved. Applicable liquor laws do not allow alcohol service before noon on Sundays under any circumstances.

H. Arrowhead Golf Club reserves the right to assign another room at Arrowhead Golf Club 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 customer 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.