



Arrowhead
GOLF CLUB

CORPORATE MEETINGS

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PERFECT FOR MEETINGS OF 2-25 GUESTS

All meetings include a private room with ivory or black linen, free Wi-Fi and dedicated service staff with on-call remote.

Rooms can be set up as U-Shape, Conference, Classroom, or Theatre Style (depending on room size)

GOOD MORNING

Chefs Continental Breakfast

Bagels and Mini Muffins
Assorted Cream Cheeses, Butter and Jelly
Coffee, Hot Tea and Orange Juice
\$15 per guest
(Add Salmon for \$6 per Guest)

Oatmeal & Yogurt Bar

Vanilla Yogurt and Oatmeal
Toppings Include: Cinnamon, Brown Sugar, Dried Cranberries, Raisins,
Blueberries, Strawberries, Assorted Nuts and Granola
Coffee, Hot Tea and Orange Juice
\$17 per guest

The American Breakfast Buffet

(Minimum of 15 Guests)
Scrambled Eggs, Brioche French Toast with Butter and Syrup, Hash Browns, Bacon
Coffee, Hot Tea and Orange Juice
\$21 per guest



Enhancements

Coffee Bar Upgrade

Vanilla, Hazelnut, and Caramel Syrups
\$2 per guest

Morning Soda Station

\$3 per guest

Fresh Fruit

\$4 per Guest

Assorted Coffee Cakes

\$25 each

Assorted Mini Muffins

\$25 per dozen

Sales tax and 22% service fee are additional.

To book your event today, contact the Arrowhead Golf Club event professionals at 630.653.5802
or email events@arrowheadgolfclub.org | arrowheadgolfclub.org

LUNCH TIME

Limited Menu Selections

Please choose one option from each category, for up to three options. Your event manager will make personalized menus for your group.

CATEGORY 1

Buffalo Chicken Quesadilla

Crispy chicken tenders tossed in our homemade buffalo sauce in a flour tortilla with our Mexican cheese blend and fresh pico de gallo. Guacamole, homemade salsa, and sour cream served on the side.

\$14.95

Mr. Hogan's Reuben

Lean corned beef with sauerkraut, Swiss cheese and thousand island on toasted marble rye, fries, and a pickle spear.

\$14.95

CATEGORY 2

Classic Burger

The original all beef patty, American cheese, lettuce, tomato, onion, toasted brioche bun, served with fries and a pickle spear.

\$14.95

French Dip

Shaved ribeye of beef, caramelized onions, melted Swiss cheese, horseradish crema, crusty French bread and au jus with fries or a cup of soup.

\$16.95

Shrimp Scampi

Ribbon pasta, lemon, basil, thyme and butter with fresh tomato, parmesan, and garlic.

\$21.95

BBQ Salmon

Grilled Atlantic salmon, Arrowhead bourbon BBQ sauce, garlicky spinach, and mushroom sauté, topped with onion hay.

\$24.95

CATEGORY 3

Nashville Hot Chicken

Crispy fried chicken breast tossed in "Nashville hot" sauce, and pickle slices on a toasted brioche bun, a side of cool ranch, with fries and a pickle spear.

\$13.95

Available plain crispy chicken sandwich also available "buffalo" style

Fish Fry

Beer battered cod, crispy fries, coleslaw, Cajun remoulade.

\$16.95

CATEGORY 4

Harvester Chop Salad

Romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette dressing.

\$15.95

Power Salad

Baby kale, spinach, fruit, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing.

\$14.95

Smoked Turkey Club Panini

Black forest ham, smoked turkey, provolone cheese, applewood smoked bacon, pesto mayo, tomato and lettuce on sourdough bread pressed warm with fries or soup.

\$13.95

Chicken or Tuna Salad Sandwich

Grapes, celery and mayo on toasted wheat bread with fries or soup.

\$12.95

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DINNER TIME

Limited Menu Selections

Please choose one option from each category, for up to three options. Your event manager will make personalized menus for your group.

CATEGORY 1

Buffalo Chicken Quesadilla

Crispy chicken tenders tossed in our homemade buffalo sauce in a flour tortilla with our Mexican cheese blend and fresh pico de gallo. Guacamole, homemade salsa, and sour cream served on the side.

\$14.95

Mr. Hogan's Reuben

Lean corned beef with sauerkraut, Swiss cheese and thousand island on toasted marble rye, fries, and a pickle spear.

\$14.95

Maine Lobster Roll

Lobster, celery, aioli, chives on a toasted new england roll with fries or soup.

\$28.95

CATEGORY 2

Nashville Hot Chicken

Crispy fried chicken breast tossed in "Nashville hot" sauce, and pickle slices on a toasted brioche bun, a side of cool ranch, with fries and a pickle spear.

\$13.95

*Available plain crispy chicken sandwich
also available "buffalo" style*

Fish Fry

Beer battered cod, crispy fries, coleslaw, Cajun remoulade.

\$16.95

CATEGORY 3

Harvester Chop Salad

Romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette dressing.

\$15.95

Power Salad

Baby kale, spinach, fruit, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing.

\$14.95

Smoked Turkey Club Panini

Black forest ham, smoked turkey, provolone cheese, applewood smoked bacon, pesto mayo, tomato and lettuce on sourdough bread pressed warm with fries or soup.

\$13.95

CATEGORY 4

Classic Burger

The original all beef patty, American cheese, lettuce, tomato, onion, toasted brioche bun, served with fries and a pickle spear.

\$14.95

French Dip

Shaved ribeye of beef, caramelized onions, melted Swiss cheese, horseradish crema, crusty French bread and au jus with fries or a cup of soup.

\$16.95

Shrimp Scampi

Ribbon pasta, lemon, basil, thyme and butter with fresh tomato, parmesan, and garlic.

\$21.95

BBQ Salmon

Grilled Atlantic salmon, Arrowhead bourbon BBQ sauce, garlicky spinach, and mushroom sauté, topped with onion hay.

\$24.95

Sausage Rigatoni

Rapini, shaved parmesan, san marzano tomato sauce, torn basil

\$21.95

Prime Rib

Herb-crusteD, slow roasted prime rib served with au jus with baked potato and garlicky green beans.

Princess Cut 10 oz. | \$26.95

Queen cut 12 oz. | \$29.95

King cut 15 oz. | \$35.95

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AFTERNOON BREAK

Nacho Platter

Hot Queso, Spicy Beef, Black Olives, Lettuce, Tomato, Salsa, Guacamole, Jalapenos, Sour Cream
\$14 per platter, serves 3-4 people

Cheese Curds

Crispy Fried Hand Crafted Wisconsin White Cheddar Cheese Curds with Ranch Dressing
\$11 per basket, serves 2-3 people

Hummus Platter

Roasted Garlic Hummus and Chipotle Hummus with Celery, Carrots and Pita Bread
\$11 per platter, serves 3-4 people

Sweet & Salty

Trail Mix, Potato Chips, Pretzels and M&Ms
\$3 per guest

Cookies & Brownies

\$3 per guest

Afternoon Coffee Station

\$3 per guest

Afternoon Soda Station

\$3 per guest

Sales tax and 22% service fee are additional.

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ROOM RENTAL OPTIONS & FEES

Meetings		
Available Rooms	Monday-Friday Half Day	Monday-Thursday All Day
Conference Room	\$200	\$300
Champions Room	\$300	\$400
Clock Tower Room	\$300	\$400
West Ballroom	\$400	\$500

If you are looking to have a room, without any food or beverage service, please add an additional \$50 onto the room charge above.

Audio/Visual

Wired Microphone

\$25

Podium/Lectern

\$25

Screen

\$100

Projector

\$125

Flip Chart and Markers

\$25

Basic Audio Package

\$114

Wireless Microphone or Lavalier added onto Basic Audio

\$102

Clients have the option to bring in their own A/V equipment for no additional charge, permitting Arrowhead has a signed waiver on file.

Have additional A/V needs?

Let us know and we can coordinate set-up for your specific needs.

Sales tax and 22% service fee are additional.

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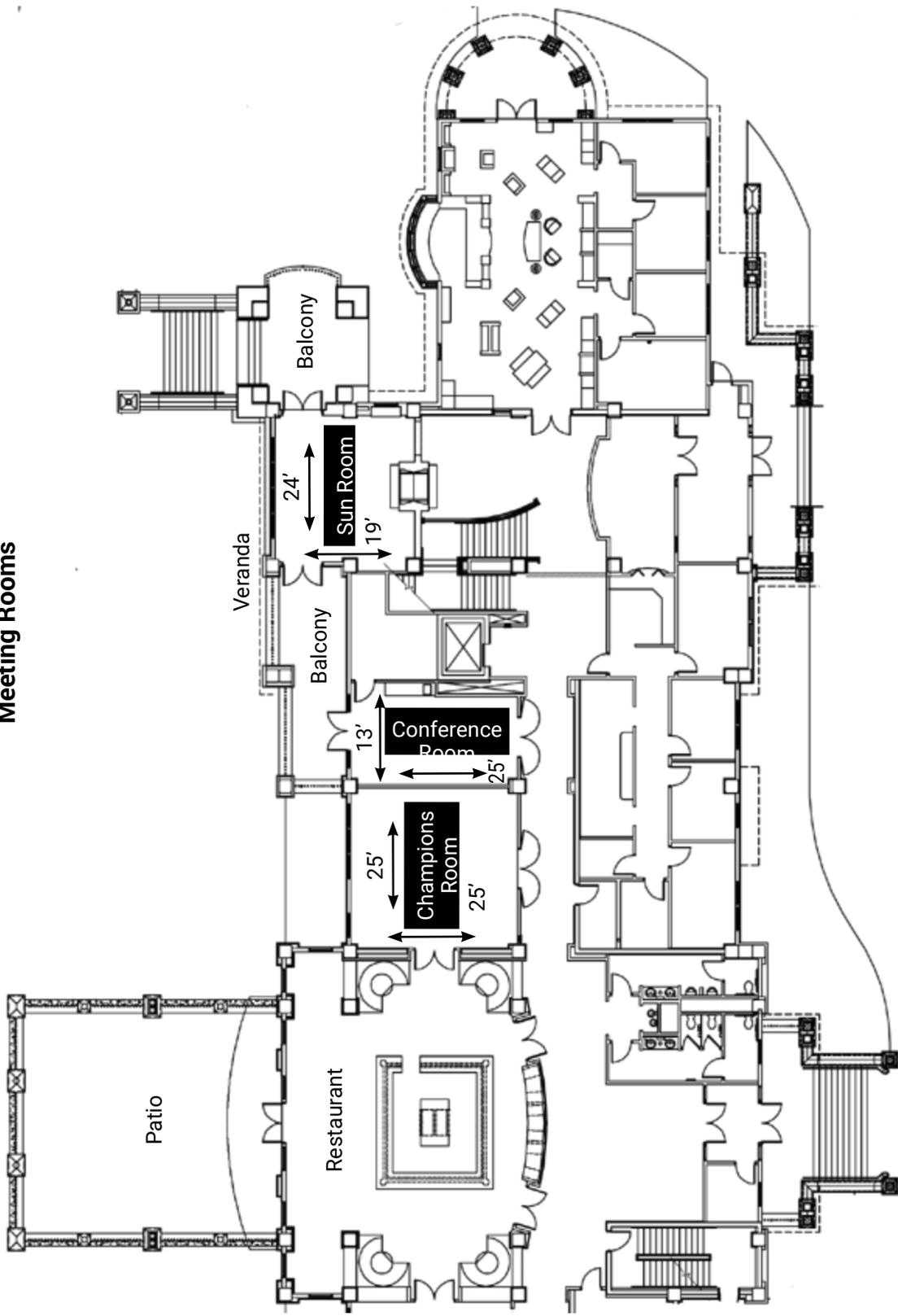
Meetings &
Banquet Rooms

MAIN LEVEL DIAGRAM

	Reception	Classroom	Theatre	U-Shape	Rounds	Square Footage
Main Level						
Conference Room	20	n/a	24	n/a	n/a	364
Champions Room	25	24	48	20	40	622
Sun Room	20	24	40	16	30	484

- The numbers listed above are maximum capacities. - Classroom option requires additional setup charges. - Minimums may apply.

Meeting Rooms





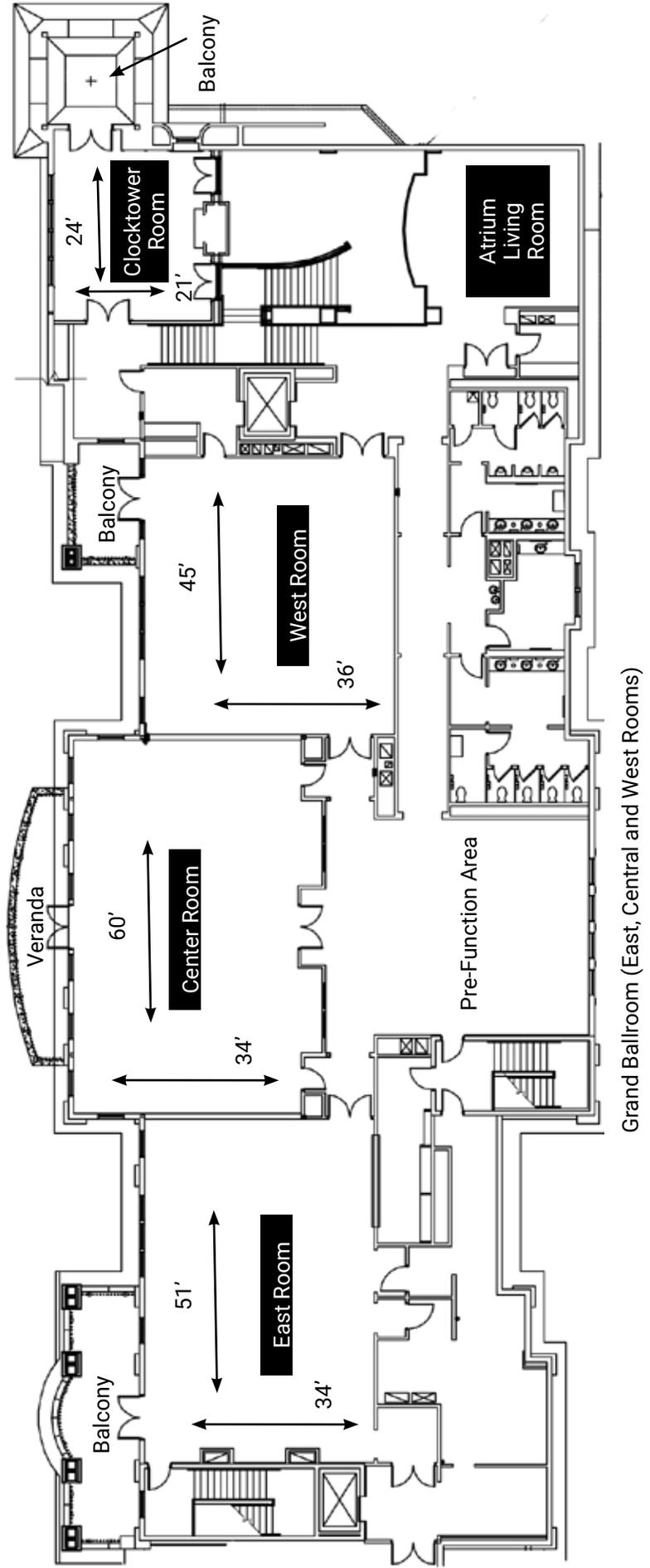
Meetings & Banquet Rooms

UPPER LEVEL DIAGRAM

Upper Level	Reception	Classroom	Theatre	U-Shape	Rounds	Square Footage
Clocktower Room	25	24	40	16	40	484
Atrium Living Room	25	n/a	n/a	n/a	n/a	400
West Room	50	30	50	32	90	1620
Center Room	50	60	120	32	100	2040
East Room	50	60	80	32	110	1734
Grand Ballroom	350	75	200	n/a	300	5304

- The numbers listed above are maximum capacities. - Classroom option requires additional setup charges. - Minimums may apply.

Meeting & Banquet Rooms



TEAM BUILDING

If you are looking to add on a team building experience for your group during your meeting, let us help.

Golf

Add on a round of 9 holes or 18 holes for a discounted price here at Arrowhead before or after your meeting, subject to availability.

Weekdays 9 holes: \$23.50 per golfer
9 holes with a cart: \$34 per golfer
18 holes: \$47 per golfer
18 holes with a cart: \$68 per golfer

Golf Driving Range

Add on a one hour Driving Range experience for your team before or after your meeting, subject to availability. Enjoy complimentary use of rental clubs, golf balls and one bay for every 4-6 guests.
\$10 per guest

Lincoln Marsh Challenge Course

Take your team and head over to The Lincoln Marsh for an unforgettable challenge course experience on the Teams Course, High Ropes Course, Climbing Tower, Power Pole or Crate Climbing. You could also choose to have the Travel Teams Course come right to Arrowhead!
Inquire for pricing and availability

Boss Toss

Play a round or two of our indoor bags Boss Toss located in the Champions Room. Create teams and start a healthy competition after your meeting is over. Grab a drink from the bar and have some fun.
Complimentary, subject to room availability

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FAQS

Q: Can we eat lunch in the restaurant instead of our meeting room?

A: *Yes! We can make a reservation for you, just let us know what time you would like to have lunch.*

Q: What if we are more than 20 people for lunch? Is there a different menu we can order off of?

A: *If you are having a larger meeting, we can send you over our regular events menu that will go over different buffet and plated lunch options for your group.*

Q: Can we make a reservation for dinner in the restaurant after our meeting?

A: *Yes, we would be happy to make a reservation for you, subject to availability.*

Q: Can I just rent the room and bring in my own food?

A: *Unfortunately, we do not allow any outside food to be brought into the facility. All food and beverage service must be handled through Arrowhead Golf Club.*

Q: What if I have a special dietary restriction?

A: *Please let us know what your dietary needs are and we will work closely with our Chef to create a special plate for you.*

Q: How much in advance will I need to reserve?

A: *Two weeks at the latest (depending on event size)*

Q: Can I schedule/reserve a regular weekly or monthly meeting at Arrowhead?

A: *Yes, depending on availability.*

Q: Can I bring in an outside speaker?

A: *Yes. You will need to sign the indemnification form.*

Sales tax and 22% service fee are additional.

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ARROWHEAD GOLF CLUB

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, and West). Additional deposits may be required for the arrangements of outside vendors (i.e. specialty floral, furniture rental, food vendors, entertainment, audiovisual, specialty rental, chairs/covers/linens). Any cancellations will result in the full forfeiture of any monies paid/deposited.

Pricing

All dates require a minimum Food and Beverage revenue dollar amount to hold your event. The venue guarantee stated on this contract is based on Food and Beverage items only, and does not include tax, service, and additional fees such as additional room rental and additional staffing and outside vendors such as the ones listed above.

Please note that a 22% service charge and applicable sales tax will be added to all Food and Beverage and Packaged charges.

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.

Policies

The customer agrees to be responsible for any damage done by the customer, his or her guests, members, employees or other agents under the customer's control. Arrowhead will not assume or accept any responsibility for damage or loss of any merchandise articles prior to, during or following the function. No confetti, sprinkles, faux jewels, paper or other similitypes of decoration as well as open flame, 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.

In an effort to maintain the image of the Wheaton Park District, Arrowhead Golf Club will require any and all additional activities outside our food and beverage menus to be approved by management. Please contact your event professional with any questions and to obtain permission and approval of any and all agendas.

No outside food or beverage allowed (with the exception of Cakes/Sweets from a licensed vendor) onto the premises. Arrowhead charges a \$2 servicing fee in this circumstance. The vendor will be required to submit a certificate of insurance listing Arrowhead Golf Club as additionally insured for up to one million dollars. The vendor will also need to deliver a receipt with the cake/sweets 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. Furthermore, any outside food brought into Arrowhead will not be served and/or will be removed from the function.**

All outside vendors must provide a current Certificate of Insurance naming Arrowhead 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.

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. (\$4 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 entree choice. In addition, special needs such as audiovisual equipment, specialty wines/champagnes and linens must be finalized.

At this time, and per your request, Arrowhead can provide an estimated cost for your event.

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ARROWHEAD GOLF CLUB

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

If menu choices and firm numbers are not provided 10 days prior to your event, we cannot guarantee the availability of your menu selections.

Day of your event

Your room will be available one hour before your function for additional decoration. Reminder: no sprinkles, confetti, faux jewels, etc. are permitted for decoration. Arrowhead will not assume or accept any responsibility for damage or loss of any merchandise or articles prior to, during or following the function. The customer agrees to be responsible for any damage done by the customer, his or her guests, members, employees or other agents under the customer's control.

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.

Please note: 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/sheriffs for any reason necessary to ensure laws are followed and a safe environment is preserved.

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