



Arrowhead

GOLF CLUB

EVENTS MENU TABLE OF CONTENTS

Breakfast and Brunch Menu (Page 2)

Luncheon Menu (Page 3)

Luncheon Descriptions (Page 4)

Dinner Menu (Page 5)

Dinner Descriptions (Page 6)

Lunch & Dinner Buffet Options (Page 7-8)

Cocktail Parties (Page 9)

Bar Packages (Page 10)

Terms and Conditions (Pages 11-12)

To book your party today, contact the Arrowhead Golf Club event professionals at 630.653.5802 or e-mail events@arrowheadgolfclub.org.

BREAKFAST AND BRUNCH AT ARROWHEAD

The American Breakfast Buffet

\$24 per guest
(minimum of 25 guests)

Eggs

(choose one)

Scrambled ~ Vegetable Frittata

Griddle

(choose one)

Brioche French Toast ~ Belgium Waffles
Syrup & Butter

Sides

(choose one)

Seasonal Fresh Fruit
Hash Browns

Meats

Bacon ~ Sausage

Beverages

Coffee, Tea and Orange Juice



Omelette Station

\$7 per guest and additional \$75 chef fee

(Includes: ham, bacon, mushrooms, peppers, onions, cheese, and spinach)



The American Breakfast Upgrade

Add the below upgrade to your "American Breakfast" for \$10 additional per guest

Entrée

Herb Roasted Bone-In Chicken

Sides

Garlic Mashed Potatoes
Chef's Selection of Vegetables
Garden Salad
Rolls & Butter

Sales tax and 21% service fee additional

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

LUNCHEONS AT ARROWHEAD

(Luncheons are up to 3 hours in length)

Plated Options

All levels of plated luncheons include coffee, tea and iced tea as well as choice of one Soup or Salad

Cream of Chicken and Wild Rice Soup ~ Tomato Bisque Soup
Arrowhead Garden Salad ~ Classic Caesar Salad

First Tee \$23

Entrées (choice of one)

Chicken Salad on Croissant

Chicken Rotini Pasta

Shanghai Chicken Salad

Hot Santa Fe Turkey Sandwich

Angus Burger

*(Cold sandwiches with coleslaw,
homemade potato chips)*

Second Tee \$26

Entrées (choice of one)

Filet Mignon Salad

Prime Rib Sandwich

Pasta Ratatouille

Chardonnay Chicken

*(Sandwiches served with tater tots.
Chicken served with sautéed
seasonal vegetables and whipped
garlic potatoes)*

Third Tee \$31

Entrées (choice of one)

Atlantic Caught BBQ Salmon

Filet of Prime Sirloin

Shrimp Penne Primavera

Spinach Stuffed Chicken Breast

*(Steak and chicken entrées served
with sautéed seasonal vegetables
and whipped garlic potatoes)*

Choice of one Dessert

Triple Vanilla Bean Ice Cream ~ Chocolate Cake with Raspberry Sauce
New York Style Cheesecake ~ Brownies ~ Fresh Fruit Martini

If offering more than one entree, splitting fees apply. Outside cakes from licensed vendors may be substituted for dessert for no charge. Outside cakes from licensed vendors, in addition to Arrowhead dessert, are subject to \$2 per person cake servicing fee.



Hors D'oeuvres

(served for first hour)

Upgrade your plated lunch with an assortment of three passed hors d'oeuvres (hot or cold) for an additional \$6 per guest. *(Choose from 7 Iron Package from Cocktail Menu, page 9)*

Single appetizer stations also available starting at \$4 per guest (\$6 for two)



Bar Package Options on Page 10

Sales tax and 21% service fee additional

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

LUNCHEON MENU DESCRIPTIONS

First Tee

Chicken Salad Sandwich

Grilled chicken breast, celery, grapes, green onion, tarragon, mayo, croissant

Chicken Rotini with Lemon Pepper Cream

Chicken breast, broccoli, roasted peppers, lemon pepper cream

Shanghai Chicken Salad

Grilled chicken, Napa cabbage, romaine, cilantro, wonton crisps, cashews, Chinese mustard vinaigrette (on side)

Santa Fe Turkey Sandwich

Hot roasted turkey, chipotle mayo, arugula, roasted peppers, tomato focaccia

Angus Burger

Half pound Angus beef, served medium, brioche bun

Second Tee

Filet Mignon Salad

Grilled beef filet medallions, arugula, roasted mushrooms, pickled onions, aged balsamic vinegar, basil oil, blue cheese crostino

Prime Rib Sandwich

Thin sliced prime rib of beef, sauteed peppers and onions, provolone cheese, horseradish cream on a tomato focaccia

Pasta Ratatouille

Penne pasta, roasted zucchini, eggplant, peppers, red onion, tossed in San Marzano tomato sauce, basil and goat cheese

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic. Served with Chardonnay sauce.

Third Tee

BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmers' spinach, crispy onion hay

Grilled Filet of Prime Sirloin

Grilled prime top sirloin steak, cabernet sauce, hotel de Paris butter

Shrimp Penne Primavera

Gulf shrimp, diced tomato, garlic, basil, white wine

Spinach Stuffed Chicken Breast

Oven roasted chicken breast filled with spinach and Parmesan stuffing, rosemary-tomato demi-glace

Sales tax and 21% service fee additional

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

DINNERS AT ARROWHEAD

(Dinners are up to 3 hours in length)

Plated Options

All levels of plated dinners include coffee, decaf, hot tea as well as choice of one soup or salad

Chicken and Wild Rice Soup ~ Tomato Bisque Soup

Arrowhead Garden Salad ~ Classic Caesar Salad

Tenth Tee \$31

Entrées (choice of one)

Herb Roasted Pork Loin

Chardonnay Chicken

Pasta Ratatouille

Spinach Stuffed Chicken

Pecan Crusted Tilapia

(Entrées except Pasta are served with sautéed seasonal vegetables and whipped garlic potatoes)

Eleventh Tee \$34

Entrées (choice of one)

Champagne Chicken

Atlantic Caught BBQ Salmon

Maryland Lump Crab Cakes

Sirloin of Beef Au Poivre

(Entrées except Salmon are served with sautéed seasonal vegetables and whipped garlic potatoes)

Twelfth Tee \$36

Entrées (choice of one)

Grilled Filet of Prime Sirloin

Southwestern Chicken & Shrimp

Apple Cider Grilled Pork Tenderloin

Black Angus Prime Rib

(Entrées served with sautéed seasonal vegetables and whipped garlic potatoes)

Choice of one Dessert

Triple Vanilla Bean Ice Cream ~ Chocolate Cake with Raspberry Sauce

New York Style Cheesecake ~ Brownies ~ Fresh Fruit Martini

If offering more than one entrée, splitting fees apply. Outside cakes from licensed vendors may be substituted for dessert for no charge. Outside cakes from licensed vendors in addition to Arrowhead dessert are subject to \$2 per person cake servicing fee.



Hors D'oeuvres

(served for first hour)

Upgrade your plated dinner with an assortment of three passed hors d'oeuvres (hot or cold) for an additional \$8 per guest. (Choose from 7 Iron Package from Cocktail Menu, page 7)

Single appetizer stations also available starting at \$4 per guest (\$6 for two)



Add a Specialty Display to any of the above parties

Gulf Shrimp Cocktail (\$6 per guest) ~ Smoked Salmon (\$5 per guest)

Antipasto Display (\$8 per guest) ~ Assorted Dessert Bars (\$2 per person additional)

Bar Package Options on Page 10

Sales tax and 21% service fee additional

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

DINNERS MENU DESCRIPTIONS

Tenth Tee

Herb Roasted Pork Loin

Rosemary, thyme and garlic scented pork loin

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic. Served with Chardonnay sauce.

Pasta Ratatouille

Penne pasta, roasted zucchini, eggplant, peppers, red onion, tossed in San Marzano tomato sauce, basil and goat cheese

Spinach Stuffed Chicken

Oven roasted chicken breast filled with spinach and Parmesan stuffing, rosemary-tomato demi-glace

Pecan Crusted Tilapia

Tilapia pecan encrusted, orange beurre blanc

Eleventh Tee

Champagne Chicken

Chicken breast marinated in fresh thyme and a touch of garlic
Served with champagne and tarragon cream sauce. Crispy potato hay garnish

BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmer's spinach, crispy onion hay

Maryland Lump Crab Cakes

Hand crafted Maryland style crab cakes, white wine mustard sauce

Sirloin of Beef Au Poivre

Grilled prime beef sirloin, brandy- peppercorn sauce

Twelfth Tee

Grilled Filet of Prime Sirloin

Grilled prime top sirloin steak, cabernet sauce, hotel de Paris butter

Southwestern Chicken & Shrimp

Pan roasted chili seasoned chicken breast, chipotle cream sauce, grilled jumbo Gulf shrimp, mango salsa

Apple Cider Brined Grilled Pork Tenderloin

Pork tenderloin grilled and slow roasted with caramelized apple and a brandy demi-glace

Black Angus Prime Rib

Slow roasted Black Angus Prime Rib, horseradish creme, and au jus

Sales tax and 21% service fee 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 AND DINNER BUFFET OPTIONS

(20 guest minimum)

All buffet options include coffee and hot tea.

Add fresh fruit to any buffet for \$2 additional per guest.

New York Deli \$25 per guest

Meats

Roast Beef ~ Roasted Turkey ~ Honey Glazed Ham

Cheeses

Cheddar ~ Swiss ~ American

Assortment of sliced breads

Toppings

Lettuce ~ Tomatoes ~ Pickles ~ Onions
Mayonnaise ~ Dijon Mustard

Salads (choose two)

Arrowhead Garden ~ Coleslaw ~ Pasta Salad
Potato Salad

Desserts

Homemade Cookies ~ Brownies

Pasta Buffet \$27 per guest

Assortment of rolls with butter

Pasta (choose two)

Corkscrew chicken pasta with broccoli, roasted red peppers, and lemon-pepper cream

Penne marinara with meatballs

Bowtie with vodka sauce with mushroom and zucchini (*vegetarian*)

Campanelle (little bells) with basil pesto, broccoli, grape tomatoes and with or without bacon

Salad (choose one)

Arrowhead Garden with balsamic and ranch dressings

Classic Caesar (*tossed*)

Desserts

Homemade Cookies ~ Brownies

Barbecue Cookout \$32 per guest

Meats (choose two)

Burgers ~ Barbecue Chicken ~ Slow Roasted Pork
Smoked Beef Brisket ~ Bratwurst with Grilled Onions

Salads (choose one)

Arrowhead Garden ~ Classic Caesar

Accompaniments (choose two)

Corn on the Cob ~ Arrowhead Beans
Garlic Mashed Potatoes ~ Coleslaw ~ Potato Salad
Sautéed Seasonal Vegetables

Homemade Cornbread

Desserts (choose one)

Apple Pie ~ Homemade Cookies ~ Brownies

~ continued on next page

Sales tax and 21% service fee 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 AND DINNER BUFFET OPTIONS

(30 guest minimum)

All buffet options include coffee and hot tea.

Add fresh fruit to any buffet for \$2 additional per guest.

Carvery with Chef \$40 per guest

Assortment of rolls

Meats (choose two)

Prime Rib ~ Roasted Turkey
Honey Baked Ham ~ Pork Loin
Herb Roasted Beef

Salads (choose one)

Arrowhead Garden ~ Classic Caesar

Accompaniments (choose two)

Garlic Mashed Potatoes ~ Wild Rice Pilaf
Sautéed Seasonal Vegetables

Desserts (choose one)

Tiramisu
NY Style Cheesecake
Chocolate Cake

Fajita Feast \$35 per guest

Seasoned Beef with Peppers & Onions

Seasoned Chicken with Peppers & Onions

Flour Tortillas

Refried Beans

Spanish Rice

Toppings

Sour Cream ~ Salsa
Shredded Cheese ~ Guacamole

Nacho Bar

Sour Cream ~ Shredded Lettuce
Chopped Tomatoes ~ Black Olives
Queso ~ Jalapenos ~ Salsa
Homemade Tortilla Chips

Dessert

Churros with Caramel Dipping Sauce

Sales tax and 21% service fee additional

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

COCKTAIL PARTIES

(Cocktail Parties are up to 3 hours in length)

First Appetizer Station (choose one)

Domestic & International Cheeses and Crackers
Hummus and Pita Chips
Chips and Salsa

Second Appetizer Station (choose one)

Fresh Fruit
Bruschetta Display
Vegetable Crudité

7 Iron Package \$37 per guest

Hot Hors D'oeuvres (choose two)

Reuben Spring Roll
Chicken Quesadilla Cone
Vegetable Spring Rolls
Bacon Wrapped Date
Bourbon BBQ Meatballs
Santa Fe Chicken Phyllo Cup
Artichoke Beignet
Spanakopita
Andouille Cheese Fritter

Cold Hors D'oeuvres (choose two)

Szechuan Chicken Wantons
Traditional Bruschetta
Peruvian Pepper & Artichoke Crostini

Bold items are the most popular in each package.

8 Iron Package \$42 per guest

Hot Hors D'oeuvres (choose three)

Bourbon BBQ Meatballs
Spanakopita
Reuben Spring Roll
Chicken Quesadilla Cone
Goat Cheese & Honey Phyllo Bundle
Vegetable Spring Rolls
Artichoke Beignet
Bacon Wrapped Date
Santa Fe Chicken Phyllo Cup
Andouille Cheese Fritter
Teriyaki Chicken Skewers
Cuban Cigar Spring Roll

Cold Hors D'oeuvres (choose two)

Traditional Bruschetta
Peruvian Pepper & Artichoke Crostini
Truffle Honey Charcuterie
Chai Spiced Goat Cheese & Fruit Crostini

9 Iron Package \$47 per guest

Hot Hors D'oeuvres (choose four)

Bourbon BBQ Meatballs
Vegetable Spring Rolls
Reuben Spring Roll
Chicken Quesadilla Cone
Fiery Peach BBQ Brisket
Bacon Wrapped Date
Spanakopita
Santa Fe Chicken Phyllo Cup
Artichoke Beignet
Andouille Cheese Fritter
Teriyaki Chicken Skewers
Cuban Cigar Spring Roll
Goat Cheese & Honey Phyllo Bundle
Cheese Stuffed Peppadew Pepper

Cold Hors D'oeuvres (choose two)

Traditional Bruschetta
Szechuan Chicken Wantons
Peruvian Pepper & Artichoke Crostini
Truffle Honey Charcuterie
Chai Spiced Goat Cheese & Fruit Crostini

All levels of Cocktail Parties include:

Cookies and Brownies ~ Coffee and Soda Station

Standard Beer Station (choose two)

Sharp's ~ Miller Lite ~ Bud Light ~ Budweiser ~ Miller Genuine Draft ~ Coors Lite

House Wines Station (choose two)

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

Party begins with an Appetizer Station, which will last for 90 minutes. A half hour into your event, Hors D'oeuvres will be passed for one hour. Halfway through the party, desserts and coffee are available.

Add a Specialty Display to any of the above parties

Gulf Shrimp Cocktail (\$6 per guest)
Smoked Salmon (\$5 per guest)
Antipasto Display (\$8 per guest)
Assorted Dessert Bars (\$2 per person additional)

Sales tax and 21% service fee additional

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

BAR PACKAGES

Standard (Beer, Wine and Soda station)

\$15 per person ~ two hours
\$17 per person ~ three hours
\$20 per person ~ four hours

Exclusive (Premium Liquors, Beer, Wine, Soda)

\$21 per person ~ two hours
\$24 per person ~ three hours
\$27 per person ~ four hours

Deluxe (Call Liquors, Beer, Wine and Soda)

\$18 per person ~ two hours
\$21 per person ~ three hours
\$24 per person ~ four hours

Deluxe and Exclusive Packages require a \$125 bartender fee

Standard, Deluxe and Exclusive Bar Packages include your choice of Domestic Beers and House Wines



Deluxe Liquors

Deep Eddy ~ Beefeater ~ Bacardi ~ Captain Morgan ~ Jose Cuervo Gold
E & J VS ~ Jack Daniel's ~ Seagram's 7 ~ Jim Beam ~ Dewars White Label
Johnny Walker Red ~ Amaretto Liquor ~ Sweet & Dry Vermouth

Exclusive Liquors

Ketel One ~ Tito's ~ Absolut ~ Absolut Flavors ~ Tanqueray ~ Casamigos
Malibu Rum ~ Crown Royal ~ Southern Comfort ~ Maker's Mark
Bulleit ~ Bulleit Rye ~ Knob Creek ~ Glenlivet 12 yr. ~ Kaluha
Bailey's ~ Sambuca



Bar Upgrade Options

Premium Beer Upgrade

Choice of one \$2 per guest ~ Choice of two \$3 per guest

Blue Moon ~ Corona ~ Corona Light ~ Heinekin ~ Sam Adams

Craft Beer Upgrade

Choice of one \$4 per guest ~ Choice of two \$5 per guest

Angry Orchard Cider ~ Bell's Two Hearted IPA
Goose Island 312 ~ Lagunitas Pils
Revolution Anti-Hero IPA
Two Brothers Prairie Path Golden Ale

Wine Upgrade

\$8 per guest

Choose two from the following:

Fortant, Rose ~ Bex, Riesling ~ Vigneti, Pinot Grigio ~ Kim Crawford, Sauvignon Blanc
Raeburn, Chardonnay ~ Josh Cellars, Cabernet ~ Meiomi, Pinot Nair ~ Llama, Malbec

Sales tax and 21% service fee additional

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

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 21% 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.

Sales tax and 21% service fee additional

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

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.

Sales tax and 21% service fee additional

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