



Welcome to Arrowhead Golf Club

Your happily ever after starts here!

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Arrowhead
GOLF CLUB

arrowhead package

extensive six hour reception
four hour standard bar package
standard beer and wine selection
elegantly appointed cocktail room



artistically designed plated cuisine
personalized tasting planned by executive chef
champagne toast at each place setting
red and white wine served with dinner



floor length ivory linens 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



delectable wedding cake & coffee service with dinner

premier package

all of the features of the arrowhead package while enjoying the following luxuries:



four and a half hour premium bar package featuring premium beer, top shelf liquors, cordials, and cognacs



butler passed hors d'oeuvres



additional choice of one of the following embellishments:

butler passed signature cocktail - additional butler passed hors d'oeuvre - champagne toast garnish



additional choice of one of the following enhancements:

late night snack* - craft beer selection - groom's golf package

Inquire about our VIP Package that starts at \$85 per guest
*excludes portillo's pack

all prices subject to applicable sales tax and 21% service charge

butler passed hors d'oeuvres

three selections passed unlimited for one hour
\$10 per guest (included in premier package)

warm

bacon wrapped dates
bacon wrapped scallops
coconut shrimp with mango sauce
phyllo wrapped asparagus
brie and raspberry phyllo star
candied apple pork belly
andouille sausage & cheese fritter
spiced chickpea phyllo star
fiery peach barbeque brisket
bourbon barbecue meatball
goat cheese & honey phyllo bundle
italian sausage & spinach stuffed mushroom
santa fe chicken phyllo cup
teriyaki chicken skewers
reuben spring rolls



chilled

traditional bruschetta
modern blt
szechuan chicken salad, wonton crisps
smoked salmon spiral, sliced cucumber
truffle honey charcuterie
peruvian pepper & artichoke crostini
caprese skewer, balsamic glaze | \$1 per guest

all prices subject to applicable sales tax and 21% service charge

placed arrangements

fresh fruit

seasonal melons, berries, fruits
\$4 per guest

international and domestic cheese

european & american cheese, crackers, grapes, berries, nuts
\$5 per guest

vegetable crudité

ranch dressing, french onion dip
\$4 per guest

bruschetta

tomato, parmesan | roasted pepper, goat cheese
\$4 per guest

mashed potato martini bar

smoked bacon, sour cream, broccoli, salted butter, chives, cheddar cheese, gravy
\$7 per guest

antipasto table

domestic & imported meats & cheeses, marinated peppers, olives, artichokes, grilled vegetables, balsamic reduction, artisan breads
\$11 per guest

jumbo gulf shrimp

classic cocktail sauce, lemon
\$7 per guest

smoked salmon

pumpernickel toast points, red onions, tomatoes, capers, hard-boiled eggs, chives
\$7 per guest

sushi display

seafood & california maki rolls, pickled ginger, soy sauce, wasabi
\$12 per guest

seafood bar

custom designed station, choices include but are not limited to:
chilled oysters - alaskan snow crab legs - jumbo gulf shrimp oysters rockefeller
clams casino - seafood salad
market price based on your selection

ice sculpture

serve your fresh seafood in an illuminated ice sculpture
starting at \$350

all prices subject to applicable sales tax and 21% service charge

starters

cheddar broccoli soup
cream of chicken wild rice soup
tomato bisque soup • fresh basil
seasonal fruit martini



portobello

italian sausage stuffing
\$2 per guest

three cheese ravioli

sage cream sauce
\$2 per guest

caramelized onion tart

sweet corn coulis
\$2 per guest

beef carpaccio

celery, parmesan, truffle oil
\$4 per guest

jumbo gulf shrimp cocktail

classic cocktail sauce, lemon
\$4 per guest

lobster supreme

frisée, citrus
market price

salads

garden

mesclun greens, tomato, carrot, red onion

caesar

romaine, croutons, grated parmesan

caprese stack

fresh mozzarella, basil, tomato
\$1 per guest

chef's

seasonal fruits, vegetables, cheese, nuts
\$2 per guest

prosciutto wrapped melon

balsamic glaze, parmesan crisp
\$3 per guest



intermezzo

sorbet

palette cleansing course
\$4 per guest

all prices subject to applicable sales tax and 21% service charge

chicken entrées

chardonnay

boneless breasts, fresh thyme, garlic, chardonnay sauce
roasted yukon gold potatoes, sautéed zucchini, yellow squash, sun-dried tomato
arrowhead \$92 | premier \$112

champagne

semi-boneless breast, tarragon, champagne-tarragon cream sauce
twice baked potato cupcake, asparagus, pink peppercorns, potato hay
arrowhead \$98 | premier \$118

forrester

boneless breasts, wild mushroom sauce
fingerling potatoes, oven roasted vegetables
arrowhead \$93 | premier \$113

florentine

boneless breasts, spinach-parmesan stuffing, rosemary-tomato demi-glace
whipped garlic potatoes, skinny green beans, red peppers
arrowhead \$93 | premier \$113

beef entrées

prime rib

herb roasted certified angus beef, au jus, horseradish cream
fingerling potatoes, asparagus, stuffed mushroom cap
arrowhead \$102 | premier \$122

prime beef sirloin

cabernet demi-glace, garlic-herb butter
whipped garlic potatoes, oven roasted vegetables
arrowhead \$104 | premier \$124

filet mignon

center cut certified angus beef
balsamic demi-glace, white truffle butter
potato galette, skinny green beans, red peppers
8oz ~ arrowhead \$110 | premier \$130
10oz ~ arrowhead \$120 | premier \$140

bleu cheese crust | béarnaise sauce
\$2 per guest

all prices subject to applicable sales tax and 21% service charge

seafood entrées

seafood selections are seasonal and subject to substitution

lemon dill atlantic salmon

lemon dill cream sauce, grilled lemon, chives
roasted yukon gold potatoes, oven roasted vegetables
arrowhead \$95 | premier \$115

bourbon glazed salmon filet

bourbon barbecue glaze, onion hay
horseradish whipped potatoes, asparagus
arrowhead \$96 | premier \$116

sole roulade

shrimp seafood mouse, lobster cognac sauce
wild rice pilaf, skinny green beans, red peppers
arrowhead \$97 | premier \$117

alaskan halibut, mahi-mahi, swordfish

blood orange butter sauce, chive oil drizzle
fingerling potatoes, italian broccolini
market price

chef's signature entrées

apple cider pork tenderloin

brandy demi-glace, caramelized apples
whipped garlic potatoes, asparagus
arrowhead \$95 | premier \$115

rack of lamb

australian lamb rack, rosemary, garlic, figs, port wine demi-glace
whipped garlic potatoes, skinny green beans, red peppers
arrowhead \$115 | premier \$135

arrowhead trio

grilled filet mignon, maryland lump crab cake, jumbo garlic shrimp
cabernet demi-glace, white wine mustard sauce, pesto cream
twice baked potato cupcake, sautéed zucchini, yellow squash, sun-dried tomato
arrowhead \$120 | premier \$140

all prices subject to applicable sales tax and 21% service charge

duet selections

chicken | shrimp

semi-boneless breast, shrimp skewer
herbs de province, lemon-dill sauce
fingerling potatoes, skinny green beans, red peppers
arrowhead \$104 | premier \$124

prime beef sirloin | chicken

center cut sirloin, boneless breast
cabernet & chardonnay sauces
whipped garlic potatoes, sautéed zucchini, yellow squash, sun-dried tomato
arrowhead \$105 | premier \$125
filet mignon \$10 per guest

prime beef sirloin | salmon

center cut sirloin, salmon filet
cabernet demi-glace, lemon caper cream
twice baked potato cupcake, oven roasted vegetables
arrowhead \$110 | premier \$130
filet mignon \$10 per guest

filet mignon | shrimp

filet mignon, jumbo garlic shrimp
balsamic demi-glace, pesto cream
potato gratin, asparagus
arrowhead \$114 | premier \$134

filet mignon | lobster tail

petite filet mignon, garlic butter lobster tail
port wine sauce, hotel de paris butter
potato gratin, skinny green beans, red peppers
market price

children's meals

10 years & younger
\$30

teens and vendors

\$20 discount on the retail package price

all prices subject to applicable sales tax and 21% service charge

bar packages

wines

(choice of two offered with dinner)

chardonnay - pinot grigio - sauvignon blanc - riesling - merlot - cabernet sauvignon - pinot noir
(all house varieties available behind bar)

standard beers

(choice of two)

miller lite - miller genuine draft - bud light - budweiser - coors light - sharp's

standard

deep eddy vodka - beefeater - jose cuervo gold tequila - captain morgan spiced rum
bacardi - e & j vs - jim beam - jack daniel's - seagram's 7 - dewar's white label
johnnie walker red label - amaretto liqueur - sweet & dry vermouth

premium

(included in premier package - \$10 per person to add to arrowhead package)

kettle one - tito's - absolut - absolut vodka flavors - tanqueray - casamigos tequila - malibu - crown royal
maker's mark - bulleit - knob creek - glenlivet 12 yr - southern comfort - kahlua - bailey's - sambuca

premium beers

(choice of two)

sam adams - blue moon - corona - corona light - heineken - heineken light - kaliber n.a.

upgrade options

the hess collection

wine with dinner

(choice of two)

pinot gris - sauvignon blanc - chardonnay - pinot noir - cabernet - rose
\$8 per guest

craft beer

(choice of two)

revolution fist city pale ale - revolution pils - revolution anti-hero ipa - revolution eugene porter
two brothers prairie path golden ale - two brother's ebel weiss - two brother's wobble ipa
\$4 per guest

signature cocktail

butler passed during cocktail hour \$2 per guest | behind bar all four hours \$4 per guest

mojito bar

crushed ice, mint sprigs, simple syrups, light rum, soda
\$5 per guest

fruit garnish for your champagne toast

choice of raspberry, strawberry, blueberry, or maraschino cherry
\$1 per guest

all prices subject to applicable sales tax and 21% service charge

sweet displays

all displays available for one hour of service

"the bomb" sweet table

multilevel display featuring scrumptious pastries, éclairs, fruit tartlets, dipped berries, chocolate bombs, art deco miniatures, filled cream puffs, sliced fruit, deluxe coffee station

\$12 per guest

italian wedding

cannoli bar features fresh baked shells, chocolate chip filling, chopped pistachios, sliced cherries, mini chocolate chips, italian cookies, biscotti, raspberry & chocolate gelato, deluxe coffee station

\$10 per guest

super yum candy bar

variety of popular candy in couture jars

\$8 per guest

cold stone catering

straight from the store to your reception
choose your own flavors & toppings, deluxe coffee station

\$13 per guest

nitro dessert station

ice cream created right before your eyes with fresh, high quality ingredients and a dash of science

\$14 per guest

sweet home gelato cart

authentic italian gelato & sorbet cart by sweet home gelato

\$14 per person

all you need is love and a donut

tiered pedestals or wall featuring an assortment of decadent donuts

\$8 per person

all prices subject to applicable sales tax and 21% service charge

coffee stations

flavored coffee

variety of syrups, whipped cream, chocolate shavings, cherries, cinnamon sticks, lemons
\$6 per guest

hot chocolate

hot chocolate, whipped cream, chocolate shavings, mini marshmallows, cinnamon sticks, chopped peppermint
\$6 per guest

godiva hot chocolate

hot chocolate, godiva light & dark chocolate liqueurs, whipped cream, chocolate shavings, cocoa powder, cherries, cinnamon sticks, godiva luxury truffle & chocolate display
\$11 per guest

late night snacks

rosati's pizza

parmesan, crushed red pepper
\$8 per guest

portillo's pack

chicago-style hot dogs with all classic toppings, chicago's #1
italian beef sandwiches, cheese fountain galore
100 guest minimum | \$15 per guest

sliders

mini burgers, pickles, onion, lettuce, tomato
\$10 per guest

ultimate nachos

hot queso, spicy beef, black olives, lettuce, tomato, salsa, guacamole, jalapeños, sour cream
\$10 per guest

onsite enhancements

outdoor* / indoor ceremony

\$1500

*outdoor location includes 150 chairs

outdoor cocktail hour

\$1500

customized upgrades

chair covers, ties & table runners
specialty napkins & linen
lighting & decor
chiavari chairs
ice sculptures
custom firework show
chargers

all prices subject to applicable sales tax and 21% 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. note that a 21% service charge and applicable sales tax will be added to all food and beverage 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. a \$300 deposit is required for ceremonies.

* if the contract is cancelled for any reason, the deposit (and prime season ballroom rental fee) 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 car

3 weeks out

food and beverage choices must be finalized, as well as any other final issues regarding room setup. when two or more entrées are served, the host is required to provide a place card for each guest (or 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 may not bring in any outside food or beverage (with the exception of cakes from a licensed bakery) onto the premises. at this time if you request, arrowhead will provide an estimate cost for the 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. 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 doors.

split menu fee

guests are able to offer their guests a choice between two (2) entrée selections complimentary. if you have three (3) selections, a \$4/person split menu fee does apply.

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/sweets 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/sweets from a licensed vendor, the vendor will be required to submit a certificate of insurance listing arrowhead golf club as an additional 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. if a client is bringing in a sweet table from a licensed vendor, there is a fee of \$3.00 per guest. 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 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.

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.

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.