



Arrowhead

GOLF CLUB

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**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

\$25 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

(choose one)

Bacon ~ Sausage

Beverages

Coffee, Tea and Orange Juice



Omelette Station

\$8 per guest and additional \$75 chef fee

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



The American Breakfast Upgrade

**Add Herb Roasted Bone-In Chicken and Chef's Selection of Vegetables
for \$9 additional per guest**

Sales tax and 21% service fee additional

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LUNCHEONS AT ARROWHEAD

(Luncheons are up to 3 hours in length)

Plated Options

All levels of plated luncheons include coffee, decaf and hot tea, your choice of one soup or salad as well as cookies and brownies for dessert

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

First Tee \$24

Entrées (choice of one)

Chicken Salad on Croissant
Chicken Rotini Pasta
Shanghai Chicken Salad
Angus Burger

Second Tee \$27

Entrées (choice of one)

Pasta Ratatouille
Shrimp Penne Primavera
Chardonnay Chicken
Spinach Stuffed Chicken Breast

Third Tee \$33

Entrées (choice of one)

Atlantic Caught BBQ Salmon
Grilled Filet of Prime Sirloin
Filet Mignon Salad

If offering more than one entree, splitting fees apply.

Outside cakes from licensed vendors may be substituted for cookies and brownies for no charge. Outside cakes from licensed vendors, in addition to Arrowhead dessert, are subject to \$2 per person cake servicing fee.

Upgrade dessert from cookies and brownies to New York Style Cheesecake with Raspberry Drizzle for \$4.00 per person or Chocolate Cake with Raspberry Sauce for \$1.50 per person.



Hors D'oeuvres

(served for first hour)

Upgrade your plated lunch with an assortment of hors d'oeuvres (hot or cold) for an additional fee. (Choose from selections on page 9)



Bar Package Options on Page 10

Sales tax and 21% service fee additional

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LUNCHEON MENU DESCRIPTIONS

First Tee

Chicken Salad on Croissant

Grilled chicken breast, celery, grapes, green onion, tarragon, mayo, croissant served with coleslaw and homemade potato chips

Chicken Rotini Pasta

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)

Angus Burger

Half pound Angus beef, served medium, brioche bun with lettuce, tomato, onion served with tater tots

Second Tee

Pasta Ratatouille

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

Shrimp Penne Primavera

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

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic. Served with Chardonnay sauce served with sautéed seasonal vegetables and garlic mashed potatoes

Spinach Stuffed Chicken Breast

Oven roasted chicken breast filled with spinach and Parmesan stuffing, rosemary-tomato demi-glace served with sautéed seasonal vegetables and garlic mashed potatoes

Third Tee

Atlantic Caught BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmers' spinach, crispy onion hay served with sautéed seasonal vegetables and roasted potatoes

Grilled Filet of Prime Sirloin

Grilled prime top sirloin steak, cabernet sauce, hotel de Paris butter served with sautéed seasonal vegetables and garlic mashed potatoes

Filet Mignon Salad

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

Sales tax and 21% service fee additional

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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 \$33

Entrées (choice of one)

Pasta Ratatouille

Spinach Stuffed Chicken

Pecan Crusted Tilapia

Shrimp Penne Pasta

Eleventh Tee \$39

Entrées (choice of one)

Champagne Chicken

Chardonnay Chicken

Herb Roasted Pork Loin

Apple Cider Grilled Pork Tenderloin

Twelfth Tee \$45

Entrées (choice of one)

Atlantic Caught BBQ Salmon

Sirloin of Beef Au Poivre

Grilled Filet of Prime Sirloin

Southwestern Chicken & Shrimp

Black Angus Prime Rib

add \$5 per person

Choice of one Dessert

Triple Vanilla Bean Ice Cream ~ Chocolate Cake with Raspberry Sauce

Dessert Bars ~ 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 hors d'oeuvres (hot or cold) for an additional fee. *(Choose from selections on page 9)*



Bar Package Options on Page 10

Sales tax and 21% service fee additional

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DINNERS MENU DESCRIPTIONS

Tenth Tee

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 served with sautéed seasonal vegetables and garlic whipped mashed potatoes

Pecan Crusted Tilapia

Tilapia pecan encrusted, orange beurre blanc served with seasonal vegetables and oven roasted potatoes

Shrimp Penne Primavera

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

Eleventh Tee

Champagne Chicken

Chicken breast marinated in fresh thyme and a touch of garlic
Served with champagne and tarragon cream sauce with a crispy potato hay garnish
served with seasonal vegetables and whipped potatoes

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic and a Chardonnay sauce served with seasonal vegetables and whipped potatoes

Herb Roasted Pork Loin

Rosemary, thyme and garlic scented pork loin served with seasonal vegetables and oven roasted potatoes

Apple Cider Brined Grilled Pork Tenderloin

Pork tenderloin grilled and slow roasted with caramelized apple and a brandy demi-glace served with seasonal vegetables and oven roasted potatoes

Twelfth Tee

Atlantic Caught BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmer's spinach, crispy onion hay served with seasonal vegetables and oven roasted potatoes

Sirloin of Beef Au Poivre

Grilled prime beef sirloin, brandy-peppercorn sauce served with seasonal vegetables and whipped potatoes

Grilled Filet of Prime Sirloin

Grilled prime top sirloin steak, cabernet sauce, hotel de Paris butter served with seasonal vegetables and whipped potatoes

Southwestern Chicken & Shrimp

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

Black Angus Prime Rib

Slow roasted Black Angus Prime Rib, horseradish creme, and au jus served with seasonal vegetables and whipped potatoes

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

(25 guest minimum)

(Buffets are up to 3 hours in length)

All buffet options include coffee and hot tea.

Add hors d'oeuvres or additional stations from page 9 for an additional fee.

New York Deli \$26 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

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

Pasta Buffet \$28 per guest

Served with warm breadsticks

Salad (choose one)

Arrowhead Garden
Classic Caesar

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

Desserts

Homemade Cookies ~ Brownies

Backyard BBQ \$34 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

Sales tax and 21% service fee additional

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STATIONS

(Events are up to three hours in length)

Must choose at least three stations

Upgrade your event with butler passed hors d'oeuvres, displays, or desserts for an additional fee
Selections on page 9

Pasta Bar **\$15 per person**

Served with warm breadsticks

Pasta (choose two)

Campanelle (little bells) with basil pesto, broccoli, grape tomatoes, bacon

Farfalle with vodka sauce, mushroom, zucchini

Penne marinara with meatballs

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

Beef Slider Bar **\$11 per person**

Tomato ~ lettuce ~ onion ~ pickle ~ cheese

Beef and Pulled Pork Slider Bar **\$10 per person**

Lettuce ~ tomato ~ onion ~ pickle
cheese ~ coleslaw ~ pickled onion ~ bbq sauce

Nacho Bar **\$10 per person**

Tortilla chips ~ hot queso ~ spicy beef ~ black olives
lettuce ~ tomato ~ salsa ~ guacamole ~ sour cream
jalapenos ~ shredded cheese

Soup and Salad Bar **\$10 per person**

Soup (choose two)

tomato basil ~ loaded potato
cream of chicken with wild rice ~ broccoli cheddar

Spring Mix

tomatoes ~ cucumbers ~ carrots ~ sliced eggs
blue cheese crumbles ~ shredded parmesan
shredded cheese ~ croutons

Choice of two dressings

Mashed Potato Martini Bar **\$7 per person**

Smoked bacon ~ sour cream ~ butter ~ chives
cheddar cheese ~ gravy

Carvery Station

Priced at 40 servings

Prime Rib - \$450

Roasted Turkey \$225

Honey Baked Ham - \$175

Herb Roasted Beef - \$250

Pork Loin - \$175



Bar Package Options on Page 10

Sales tax and 21% service fee additional

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HOR D'OEUVRES

(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 - \$85
- Vegetable Spring Rolls - \$125
- Spanakopita - \$125
- Andouille Cheese Fritter - \$145
- Chicken Quesadilla Cone - \$150
- Artichoke Beignet - \$160
- Bacon Wrapped Dates - \$175
- Cuban Cigar Spring Roll - \$175
- Santa Fe Chicken Phyllo Cup - \$190
- Goat Cheese and Honey Phyllo Bundle - \$190
- Fiery Peach BBQ Brisket - \$230

Cold

- Traditional Bruschetta - \$75
- Szechuan Chicken Wontons \$120
- Truffle Honey Charcuterie - \$190
- Gulf Shrimp Cocktail - \$295

Displays

All displays are trays priced for 25 people unless otherwise noted

- Fresh Fruit - \$70
- Chips and Salsa - \$70
- Hummus and Pita Chips - \$80
- Vegetable Crudité - \$160
- Smoked Salmon (20 people) - \$230
- International and Domestic Cheese Platter - Inquire

Desserts

All desserts are priced for 50 pieces unless otherwise noted

- Specialty Donuts (4 dozen) - \$60
- Assorted Cookies and Brownies - \$85
- Assorted Dessert Bars - \$175
- Coffee and Hot Tea Station - \$3 per person

Helpful Hint

With dinner to follow, we recommend four to five hors d'oeuvres per person, per hour of bar

Without dinner, seven to ten pieces per person for light hors d'oeuvres, or twelve or more pieces per person for heavy hors d'oeuvres

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BAR PACKAGES

Standard (Beer, Wine and Soda station)
\$18 per person ~ two hours
\$22 per person ~ three hours
\$26 per person ~ four hours

Deluxe (Call Liquors, Beer, Wine and Soda)
\$24 per person ~ two hours
\$29 per person ~ three hours
\$34 per person ~ four hours

Exclusive (Call and Premium Liquors, Beer, Wine, Soda)
\$28 per person ~ two hours
\$38 per person ~ three hours
\$44 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



Domestic Beers

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

House Wines

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



Bar Upgrade Options

Premium Beer Upgrade
Choice of two \$3 per guest

Corona Premier ~ Heineken ~ Goose Island So-Lo ~ Miskatonic Vox Pilsner

Craft Beer Upgrade
Choice of two \$4 per guest

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

Wine Upgrade
Choice of two \$8 per guest

Hess Collection Wines

Pinot Gris ~ Sauvignon Blanc ~ Chardonnay ~ Pinot Noir ~ Cabernet ~ Rosé

Sales tax and 21% service fee 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 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

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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.

Sales tax and 21% service fee additional

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