

General Information

Events & Meetings

Luncheons and corporate meetings will find a variety of venues at Arrowhead Golf Club.

The Clocktower Room with its spectacular view of the ninth hole, private balcony and fireplace, make it a cozy space to host a small cocktail party, luncheon or business meeting.

The First Floor Balcony Room is an intimate setting for corporate meetings and luncheons.

Business meetings, receptions and dinners can be accommodated for groups from 10 to 300. Our executive chef and professional event planning team will put you at ease and attend to even the smallest detail.

Championship Golf

Whether you're planning a corporate outing, tournament, or a day with family and friends, our PGA golf professionals at Arrowhead will design an event that meets your specific needs.

Recently completed, the renovations of the 27 hole Ken Killian designed course make it captivating for the most discerning golfer and equally inviting to the novice.

Please call 630.653.5802 to schedule an appointment and our staff will help you create an unforgettable event.



Bar Service

\$24 per person ~ two hours
\$30 per person ~ three hours
\$34 per person ~ four hours



Premium Package

your choice of two

House selection of:

Chardonnay ~ Merlot ~ Cabernet Sauvignon
White Zinfandel ~ Pinot Grigio
Shiraz ~ Pinot Noir



Beer

your choice of two

O'Douls ~ Miller Lite ~ Bud Light
Budweiser ~ Miller Genuine Draft

for these selections please add \$2 additional per guest

Heineken ~ Corona



Spirits

Skyy ~ Beefeater ~ Jose Cuervo Gold
Appleton Rum ~ Captain Morgan ~ E & J VS
Jim Beam ~ Jack Daniel's ~ Seagram's 7
Dewars White Label ~ Dalmore Cigar Malt
Cordials ~ Sweet & Dry Vermouth

Top Shelf Spirits

\$4 additional per person

Absolut ~ Stolli Flavors ~ Tanqueray ~ Bacardi Light ~
Malibu Rum ~ Maker's Mark ~ Crown Royal
Chivas Regal ~ The Glenlivet ~ Southern Comfort ~ Kaluha
Bailey's ~ Sambuca ~ Di Saronno ~ Cordials
Sweet & Dry Vermouth ~ Knob Creek



Nonalcoholic Selections

Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Iced Tea ~ Lemonade



Customized Butler Passed Cocktail Service Available

Please consult with event planner ~ Price varies

Host Bar Option Available

\$75 bartender fee applies

*Brands and packages are subject to change.
Prices do not include tax and service fees.*



Buffet

Carvery

\$35 per guest

Chef fee applies ~ Minimum 20 guests required

Meats

your choice of two

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

Salads

your choice of one

Arrowhead Garden ~ Caesar Cardini

Assortment of Rolls and Breads

Accompaniments

your choice of two

Garlic Mashed Potatoes ~ Wild Rice Pilaf
Sautéed Simple Vegetables ~ Coleslaw

Fresh Fruit

\$2 additional per person

Desserts

your choice of one

Tiramisu ~ NY Style Cheesecake ~ Chocolate Cake

Beverages

Coffee, Tea and Iced Tea

Barbecue Cookout

\$29 per person

Meats

your choice of two

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

Salads

your choice of one

Arrowhead Garden ~ Cardini Caesar

Accompaniments

your choice of two

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

Homemade Cornbread

Watermelon

Desserts

your choice of one

Apple Pie ~ Homemade Cookies ~ Brownies

Beverages

Coffee, Tea and Iced Tea

New York Deli

\$23 per guest

Meats

Roast Beef ~ Roasted Turkey ~ Honey Glazed Ham

Cheeses

Tilamook Cheddar ~ Swiss ~ American

Assortment of Rolls and Breads

Toppings

Lettuce ~ Tomatoes ~ Pickles ~ Onions
Mayonnaise ~ Dijon Mustard

Salads

Your choice of two

Arrowhead Garden ~ Coleslaw ~ Pasta Salad ~ Potato Salad

Fresh Fruit

\$2 additional per person

Desserts

Homemade Cookies ~ Brownies

Beverages

Coffee, Tea and Iced Tea

Pasta Bar

\$25 per person

*Includes choice of two pasta combinations including noodle,
sauces and up to three ingredients*

Salads

Your choice of one

Arrowhead Garden ~ Cardini Caesar

Assortment of Rolls and Breads

Noodles

Penne ~ Tortellini ~ Bow Tie ~ Rotini

Sauces

Alfredo ~ Marinara ~ Vodka ~ Pesto ~ Garlic & Oil

Meats

Italian Sausage ~ Chicken ~ Meatballs

Vegetables

Broccoli ~ Wild Mushrooms ~ Green & Red Peppers ~ Onions

Upgrade to Shrimp Topping

\$3 per guest

Desserts

Your choice of one

Tiramisu ~ New York Style Cheesecake ~ Brownies

Beverages

Coffee, Tea and Iced Tea

Prices do not include tax and service fees.



Hors D'oeuvres

\$8 per person Butler passed

\$10 per person Buffet

your choice of three



Hot

Barbecue Meatballs ~ Mini Maryland Lump Crab Cakes

Grecian Chicken Skewer ~ Vegetable Spring Rolls

Artichoke Crostini ~ Boursin Stuffed Mushroom

Spinach Spanikopita ~ Brie Phyllo Purse

Beef Wellington (50 pieces) ~ \$115



Chilled

Traditional Bruschetta

Smoked Salmon on Toast Points with Creme Fraîche

Gulf Shrimp Cocktail

\$6 additional per guest

Display

\$4 additional per person

your choice of one

Fresh Fruit

Vegetable Crudité

Domestic & International Cheese

Smoked Salmon

\$5 additional per guest

Antipasto Display

\$8 additional per guest

Bruschetta Display

\$4 additional per guest



Cocktail Party Package

\$18 per guest

Choose one display item

~ Domestic & International Cheese

~ Fresh Fruit

~ Vegetable Crudité

~ Bruschetta Display



Choose three butler passed hors d'oeuvres

to be passed for one hour

(see hot & chilled selections)

Assorted Dessert Bars & Coffee Station

to be set for one hour

Prices do not include tax and service fees.



Dinner

Add butler passed hors d'oeuvres (three selections) for an additional \$7 per guest.

Soup & Salads

your choice of one

Chicken and Wild Rice ~ Cream of Mushroom ~ Tomato Bisque
Arrowhead Garden Salad ~ Caesar Cardini Salad

Choose soup and salad for an additional \$3 per guest



Entrées

Filet Mignon \$40 <i>\$2 additional per person for Maytag Bleu Cheese Crust</i>	Pepper-Crusted Filet of Sirloin \$35 <i>\$0 additional per person to add Atlantic Caught Salmon</i>
Black Angus Prime Rib \$31	Grilled Pork Tenderloin \$29
Maryland Lump Crab Cakes \$28	Atlantic Caught BBQ Salmon \$30
Chicken Provence \$27	Pasta Ratatouille \$25
Pecan Crusted Mahi Mahi \$30	Stuffed Breast of Chicken \$29

*Custom combination plates available

Accompaniments

your choice of two

Garlic Mashed Potatoes ~ Roasted Rosemary Potatoes
Potato Dauphinoise ~ Rice Pilaf
Sautéed Simple Vegetables

\$2 additional per guest

Grilled Asparagus



Desserts

your choice of one

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



Beverages

Coffee, Tea and Iced Tea

Add soda for \$3 per guest

Add fruit punch for \$3 per guest

Add champagne fruit punch for \$4 per guest

Prices do not include tax and service fees.



Luncheon

Soup & Salads

your choice of one

Chicken and Wild Rice ~ Cream of Mushroom ~ Tomato Bisque
Arrowhead Garden Salad ~ Caesar Cardini Salad

Choose soup and salad for an additional \$3 per guest



Entrées

Filet Mignon Salad
\$24

Asian Chicken Salad
\$23

Atlantic Caught Salmon
\$29

Pasta Ratatouille
\$19

Stuffed Breast of Chicken
\$23

Chicken Provence
\$21

Prime Rib Sandwich
\$23

Pork Loin Sandwich
\$22

Clubhouse Sandwich
\$21

Napa Chicken Salad on Croissant
\$19

Accompaniments

your choice of two

Garlic Mashed Potatoes ~ Roasted Rosemary Potatoes
Rice Pilaf ~ Sautéed Simple Vegetables ~ Coleslaw
Housemade Potato Chips ~ Fresh Fruit Garnish

\$2 additional per guest

Grilled Asparagus



Desserts

your choice of one

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



Beverages

Coffee, Tea and Iced Tea

Add soda for \$3 per guest

Add fruit punch for \$3 per guest

Add champagne fruit punch for \$4 per guest

Add Mimosa Station for \$5 per guest

Prices do not include tax and service fees.



Breakfast

The American

\$18.95 per guest

Eggs

Scrambled or Vegetable Frittata

Omelette Station Available

\$5 additional per guest

Griddle

Brioche French Toast, Belgium Waffles or Pancakes

Add a topping station of whipped cream, strawberry sauce and chocolate sauce for \$2 additional per guest

Sides

Chef's Breakfast Potatoes

Bacon or Sausage

Accompaniments

chef's choice of

Breakfast Breads and Pastries

Fresh Fruit

\$2 additional per guest

Beverages

Coffee, Tea and Iced Tea

Add the following upgrade to your "American Breakfast"

The American Brunch

Herb Roasted Chicken

Garlic Mashed Potatoes

Chef's Selection of Vegetables

Garden Salad

Rolls & Butter

\$10 additional per guest

*The above upgrade cannot be purchased individually.

The Continental

\$14.25 per guest

Chef's selection of bakery items and pastries

Fresh Fruit

\$2 additional per guest

Granola & Yogurt

\$2 additional per guest

Beverages

Coffee & Hot Tea

Add soda for \$3 per guest

Add fruit juices for \$3 per guest

Add Mimosa Station for \$5 per guest

Prices do not include tax and service fees.

