



Arrowhead Golf Club Holiday Packages



Arrowhead Golf Club is the perfect setting for your corporate or social holiday party. Our private ballrooms overlook our beautiful golf course which creates a majestic and magical setting for your special event. Our decorators deck the halls in holiday style with ornamental pine trees, twinkling lights, fresh wreaths and garlands, making it perfect for pictures and creating special holiday memories.

Whether your group size is 20 or 300, Arrowhead's highly experienced culinary team is committed to excellence and uses only the highest quality ingredients when preparing your delectable gourmet meal.

Choose from our specially designed packages or we will customize menus for you.

Arrowhead's professional and courteous staff is looking forward to making your holiday party a very special event.

To reserve your perfect holiday party, contact our Banquet Department today at 630.653.5802 or email jcreviston@wheatonparks.org.



A facility of the Wheaton Park District
26W151 Butterfield Road • Wheaton, IL 60189 • 630.653.5800 • www.arrowheadgolfclub.org

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HOLIDAY PLATED MENU PACKAGE INCLUDES...

Four course holiday menu ~ butler passed hors d'oeuvres
three hours premium open bar ~ holiday napkins ~ ivory linens
votive candle centerpieces ~ coat check for your guests

HORS D'OEUVRES

Choice of three

Bruschetta ~ Grecian Chicken Skewer ~ Vegetable Spring Rolls
Artichoke Parmesan Crostini ~ Cocktail Meatballs

Gulf Shrimp ~ *additional fee per guest*
International and Domestic Cheese Demonstration ~ *additional fee per guest*
Baked Brie in Phyllo Pie ~ *additional fee each*

FIRST COURSE

Preselect one

Tomato Basil Bisque Soup

Cream of Chicken and Wild Rice Soup

SECOND COURSE

Preselect one

Arrowhead Garden Salad

Mixed field greens wrapped in a fresh cucumber ring with shredded cabbage, tomatoes and ribbons of carrot served with a choice of balsamic and ranch dressing at the table

Caesar Salad

Freshly chopped Romaine lettuce, garlic croutons and grated parmesan served with traditional Caesar dressing at the table

Holiday Pear & Walnut Salad

Field greens topped with walnuts, blue cheese, finished with a poached baby pear. Served with your choice of honey glaze vinaigrette or raspberry vinaigrette at the table.
additional fee per guest



MAIN COURSE

Preselect one entree

Entrées served with chef's selection of seasonal vegetables and your choice of garlic mashed potatoes, roasted red potatoes or rice pilaf

Chicken Forester*

Braised chicken breast with a rich reduction of wine and mushrooms

*Please inquire about alternate poultry selections

Normandy Pork Tenderloin

Roasted pork tenderloin with apple cognac reduction sauce

Atlantic Salmon

Atlantic caught filet of salmon served with a chardonnay dill sauce

Filet Mignon & Chicken Combination

Your choice of chicken matched with a six-ounce Filet Mignon

Classic Prime Rib au Jus

Certified Angus prime rib of beef slow-roasted for more than eight hours and paired with a creamy horseradish served aside

Filet Mignon

Eight-ounce seared filet served with a cabernet demiglace

DESSERTS

Preselect one

Crushed Candy Cane Cheesecake

Belgium Chocolate Cake

Carrot & Cinnamon Spice Cake



Holiday Cookies & Coffee Station

Add fee per guest



2011 HOLIDAY EVENT TERMS & CONDITIONS

Applicable sales tax and 20% service charge additional

Final counts due ten (10) days prior to event with final payment – direct bill with credit approval

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HOLIDAY STATION PACKAGE INCLUDES...

Butler passed hors d'oeuvres - three hours premium open bar
holiday napkins - ivory linens
votive candle centerpieces - coat check for your guests

Holiday Station Buffet

Recommended for groups of 20 to 50
Larger groups based on catering manager's discretion

PASSED HORS D'OEUVRES

Bruschetta - Grecian Chicken Skewer - Vegetable Spring Rolls - Artichoke Parmesan Crostini - Cocktail Meatballs
Choose three

Gulf Shrimp - *additional fee per guest*
International and Domestic Cheese Demonstration - *additional fee per guest*
Baked Brie in Phyllo Pie - *additional fee each*

SALAD STATION

Rolls & Butter
Garden salad decorated with tomatoes, cucumber, and ribbons of carrot
Guest's choice of Ranch or Italian dressing

ENTRÉE STATION

Choice of Chicken Forester - Normandy Pork Loin - Sliced Top Sirloin au Jus - Tortellini with Pink Vodka Sauce
Choose two

SIDES STATION

Garlic Mashed Potatoes - Sautéed Simple Vegetables

SWEETS STATION

Coffee & Hot Teas - Holiday Cookies

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HOLIDAY HORS D'OEUVRES PACKAGE INCLUDES...



Ivory linens ~ votive candle centerpieces ~ coat check for your guests
Butler d'oeuvres together with display presentations and crudités
Three hour beer, wine and soda bar

HORS D'OEUVRES

First two hours

Bruschetta
Grecian Chicken Skewer
Vegetable Spring Rolls
Artichoke Parmesan Crostini
Cocktail Meatballs

PRESENTATIONS

First two hours

Vegetable crudité
International and domestic cheese presentation

DESSERTS

Third hour

Coffee station with holiday cookie assortment

ADDITIONAL OFFERINGS & UPGRADES

Gulf Shrimp – *additional fee per guest*
Holiday baked brie puff pastry – *additional fee each*



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Banquet Reservations Terms and Conditions

At time of booking...

After you have chosen your date, we will need the time frame and a preliminary guest count. An initial deposit of \$10 per person is due at this time. If you cancel after your deposit has been received, and we have rebooked the space for the same or greater value, a portion of your deposit will be refunded. If you must cancel less than 60 days prior, any expenses incurred in preparation for a confirmed event become the responsibility of the host. Events cancelled within 72 hours of the event will be assessed full price and your deposit will be forfeited.

Pricing...

All dates and holidays require a minimum revenue dollar amount to hold your event in our Main Banquet Ballroom, Clock Tower Room and all main level rooms. Please refer to your contract for the appropriate minimum stated for the room you have chosen. The revenue guarantee is based on food and beverage items only and does not include tax and service/ gratuity. All menu items are subject to availability and may change or be deleted without notice. Please note that a 20% service charge and applicable sales tax will be added to all 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.

One month prior to your event...

Please call in to discuss a general outline of food beverage, and room setup. At this time, and per your request, Arrowhead can provide an estimated cost for your event. Please advise us of any special needs such as audiovisual equipment, specialty wines /champagnes and linens. Please note, that there will be a menu splitting charge of \$2.00 per guest if you would like to offer your guests more than one entrée. Three selections is the maximum available. 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 entrée choice. The group and its guests or members may not bring in any outside food or beverage (With the exception of Cakes from a commercial bakery) onto the premises. Special Occasion Cakes brought in will be subject

to a cake cutting and serving fee of \$2.00 per guest. Wedding Reception Clients are exempt from this fee, as it is already included in the package pricing.

Two weeks prior to your event...

At this point, we will need your final guest count estimate. 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 social events at this time. If you are running tabs of any kind, we will not deduct your deposit at this time, and this amount will be applied to your bill. If we estimate your tab to be higher than your deposit, we will require an additional deposit. Please note Arrowhead Golf Club will only serve alcoholic beverages to guests 21 years of age or older. If menu choices and firm numbers are not provided 10 days prior to your event, we cannot guarantee the availability of your menu selections. Please also note, in the interest of the client and guests, Arrowhead will not allow any food or beverage to leave the premises.

Day of your event...

At the end of your function, a final bill will be calculated. Social events must pay any remaining tab charges within ten (10) days from receipt of the bill. Arrowhead will mail a check for any balance remaining from your initial deposit.

Your room will be available one and one half hours before your function for additional decoration. (1½) No sprinkles or confetti decorations are permitted. Charges will be assessed for any additional clean-up or damages. 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 or articles prior to, during or following the function. Arrowhead Golf Club reserves the right to assign another room for the function in the event that the room originally designated for such function shall be unavailable or inappropriate.

Agreed by Client

Date