



Arrowhead Golf Club Holiday Packages



Arrowhead Golf Club is the perfect setting for your corporate or social holiday party.


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 275, 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 Events Department today at 630.653.5802 or email events@arrowheadgolfclub.org.

A facility of the Wheaton Park District 

26W151 Butterfield Road • Wheaton, IL 60189 • 630.653.5800 • arrowheadgolfclub.org

Arrowhead Golf Club

HOLIDAY PLATED LUNCH MENU

Three course holiday menu ~ Unlimited soda station ~ Holiday napkins ~ Ivory linens
Votive candle centerpieces ~ Three hour event (*must be completed by 3 pm*)

FIRST COURSE

*Served with rolls and butter
(Preselect one)*

Tomato Basil Bisque Soup

Butternut Squash Soup with Herb Croutons

Cream of Chicken and Wild Rice Soup

Arrowhead Garden Salad

Mixed field greens wrapped in a fresh cucumber ring, with tomatoes and ribbons of carrot
Served with 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

MAIN COURSE

*Entrées served with chef's selection of seasonal vegetables and whipped garlic potatoes
(Preselect one)*

Chicken Chardonnay

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic with chardonnay sauce
\$30

Normandy Pork Tenderloin

Roasted pork tenderloin with apple cognac reduction sauce
\$35

Atlantic Salmon

Atlantic caught filet of salmon served with a chardonnay dill sauce
\$35

Beef Sirloin

Grilled Filet of Prime Beef Sirloin served with Cabernet Sauce and Herb Butter
\$38

*If you would like to offer your guests a choice of two entrées, a menu splitting fee of \$2 per guest will apply. (\$3 for three, for a maximum of three)
All selections must be arranged with your event planner three weeks in advance.*



DESSERTS

Served with coffee
(Preselect one)

Crushed Candy Cane Cheesecake

Chocolate Cake with Raspberry Sauce

Carrot & Cinnamon Spice Cake

Holiday Sweet Table (\$5 additional per guest)
Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station



HORS D'OEUVRES

(Served for first hour)

Upgrade your event with an assortment of 3 butler passed hors d'oeuvres (hot or cold) for an additional \$6 per guest. Starter presentations also available at \$4 per guest (\$6 for two) (See "Embellishment" section for descriptions)

BAR PACKAGES

Standard* (Beer and Wine)

\$14 per person ~ two hours
\$18 per person ~ three hours

VIP (Call Liquors, Beer and Wine)

\$17 per person ~ two hours
\$21 per person ~ three hours

Exclusive (Premium Liquors, Beer and Wine)

\$20 per person ~ two hours
\$24 per person ~ three hours

VIP and Exclusive Packages require a \$125 bartender fee. See our "Embellishment" section for wine and craft beer upgrades.

**Beer and wine set on a station*



*If you would like to offer your guests a choice of two entrées, a menu splitting fee of \$2 per guest will apply. (\$3 for three, for a maximum of three)
All selections must be arranged with your event planner three weeks in advance.*

Applicable sales tax and 20% service charge additional

Arrowhead Golf Club

HOLIDAY LUNCH BUFFET

(30 guest minimum)

Unlimited soda station - Holiday napkins - Ivory linens - Votive candle centerpieces - Three hour event (*must be completed by 3 pm*)

SALAD

*Served with rolls and butter
(Preselect one)*

Arrowhead Garden Salad (served with ranch and balsamic dressing) - Caesar Salad

ENTRÉE

(Preselect one)

Chicken Forester - Pork Loin - Sliced Top Sirloin au Jus

PASTA

(Preselect one)

Penne Marinara with Italian sausage and peppers - Rotini with broccoli and peppers in a lemon pepper cream sauce
Campanelle pasta with basil pesto, zucchini, grape tomatoes, bacon

SIDES

Whipped Garlic Potatoes - Sautéed Simple Vegetables

*(Upgrade to our famous mashed potato bar for \$4 per person
Gravy, bacon, cheese, sour cream, butter, chives)*

HOLIDAY SWEET TABLE

Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station

\$40 per guest

BAR PACKAGES

Standard* (Beer and Wine)

\$14 per person - two hours

\$18 per person - three hours

VIP (Call Liquors, Beer and Wine)

\$17 per person - two hours

\$21 per person - three hours

Exclusive (Premium Liquors, Beer and Wine)

\$20 per person - two hours

\$24 per person - three hours

VIP and Exclusive Packages require a \$125 bartender fee. See our "Embellishment" section for wine and craft beer upgrades.

**Beer and wine set as a station*

HORS D'OEUVRES

(served for first hour)

Upgrade your event with an assortment of 3 passed hors d'oeuvres (hot or cold) for an additional \$6 per guest.

Starter presentations also available for \$4 per guest (\$6 for two)

(See Embellishments section for descriptions)

Applicable sales tax and 20% service charge additional

Arrowhead Golf Club

HOLIDAY PLATED DINNER MENU

Four course holiday menu ~ Butler passed hors d'oeuvres ~ Four hours VIP Call bar ~ Holiday napkins ~ Ivory linens
Votive candle centerpieces ~ Four hour event

HORS D'OEUVRES

(Preselect three)

Traditional Bruschetta ~ Teriyaki Chicken Skewers ~ Vegetable Spring Rolls
Szechuan Chicken on Wontons ~ Bourbon BBQ Meatballs ~ Phyllo Wrapped Asparagus
Smoked Salmon Spiral on Toast Points ~ Andouille Sausage & Cheese Fritters

Butler Passed Gulf Shrimp ~ additional \$5.50 per guest
International and Domestic Cheeses ~ additional \$4 per guest
Baked Brie in Puff Pastry with Apricot Jam ~ additional \$95 each, serves 25 guests

FIRST COURSE

(Preselect one)

Tomato Basil Bisque Soup

Butternut Squash Soup with Herb Croutons

Cream of Chicken and Wild Rice Soup

SECOND COURSE

Served with rolls and butter

(Preselect one)

Arrowhead Garden Salad

Mixed field greens wrapped in a fresh cucumber ring, with tomatoes and ribbons of carrot
Served with 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 balsamic and raspberry vinaigrette at the table.

(\$2 additional per guest)



Arrowhead Golf Club

MAIN COURSE (Preselect one)

Entrées served with chef's selection of seasonal vegetables and whipped garlic potatoes

Chicken Forester

Braised chicken breast with a rich reduction of wine and mushrooms
\$60

Normandy Pork Tenderloin

Roasted pork tenderloin with apple cognac reduction sauce
\$65

Atlantic Salmon

Atlantic caught filet of salmon served with a chardonnay dill sauce
\$65

Filet of Sirloin & Chicken Chardonnay Duet

Grilled filet of prime beef sirloin in cabernet sauce and herb butter paired with
Chicken marinated in thyme and garlic with a Chardonnay sauce
\$70

Classic Prime Rib au Jus

Certified Angus prime rib of beef slow-roasted for more than eight hours served
with au jus and creamy horseradish sauce
\$65

Filet Mignon

Grilled Black Angus beef filet mignon served with a balsamic demi-glace and topped with truffle butter
\$73

*If you would like to offer your guests a choice of two entrées, a menu splitting fee of \$2 per guest will apply.
(\$3 for three, for a maximum of three)*

All selections must be arranged with your event planner three weeks in advance.



Arrowhead Golf Club



DESSERTS

Served with coffee

(Preselect one)

Crushed Candy Cane Cheesecake

Chocolate Cake with Raspberry Sauce

Carrot & Cinnamon Spice Cake



Add a Holiday Sweet Table

Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station

\$5 per guest

Package to include VIP Call Liquors

Skyy - Beefeater - Jose Cuervo Gold - Captain Morgan - E & J VS - Jim Beam - Jack Daniel's
Johnny Walker Red - Seagram's 7 - Dewars White Label - Sweet & Dry Vermouth

Upgrade to Premium Liquors for an additional \$6 per person

Absolut - Absolut Flavors - Tito's - Ketel One - Tanqueray - Bacardi Light - Malibu Rum - Maker's Mark - Crown Royal
Chivas Regal - The Glenlivet - Southern Comfort - Kaluha - Bailey's - Sambuca - DiSaronno
Sweet & Dry Vermouth - Navan - Knob Creek

(\$125 bartender fee applies when spirits are purchased)



Arrowhead Golf Club

HOLIDAY DINNER BUFFET

(30 guest minimum)

Butler passed hors d'oeuvres - Four hours VIP Call bar

Holiday napkins - Ivory linens

Votive candle centerpieces - Four hour event

PASSED HORS D'OEUVRES

(Preselect three)

Traditional Bruschetta - Teriyaki Chicken Skewers - Vegetable Spring Rolls
Szechuan Chicken on Wontons - Bourbon BBQ Meatballs - Phyllo Wrapped Asparagus
Smoked Salmon Spiral on Toast Points - Andouille Sausage & Cheese Fritters

Butler Passed Gulf Shrimp - additional \$5.50 per guest

International and Domestic Cheese Demonstration - additional \$4 per guest

Baked Brie in Puff Pastry with Apricot Jam - additional \$95 each, serves 25 guests

BUFFET

SALAD

(Preselect one)

Arrowhead Garden Salad

Mixed field greens, fresh cucumber, with tomatoes and ribbons of carrot
Served with balsamic and ranch dressing

Caesar Salad

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

ENTRÉE

(Preselect one)

Chicken Forester - Normandy Pork Loin - Sliced Top Sirloin au Jus

PASTA

(Preselect one)

Penne Marinara with Italian Sausage and Peppers - Rotini with Broccoli and Peppers in a lemon pepper cream sauce
Campanelle pasta with basil pesto, zucchini, grape tomatoes, bacon

SIDES

Rolls & Butter

Whipped Garlic Potatoes - Sautéed Simple Vegetables

(Upgrade to our famous mashed potato bar for \$4 per person)

Gravy, bacon, cheese, sour cream, butter, chives

HOLIDAY SWEET TABLE

Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station

\$60 per guest

Applicable sales tax and 20% service charge additional

Arrowhead Golf Club

HOLIDAY COCKTAIL PARTY

Three hour event - Ivory linens - Votive candle centerpieces -
Coat check for your guests - Butler passed hors d'oeuvres together with display presentations
Three hour Beer, Wine and Soda station

HORS D'OEUVRES

First two hours
(Preselect four)

Traditional Bruschetta - Teriyaki Chicken Skewers - Vegetable Spring Rolls
Szechuan Chicken on Wontons - Bourbon BBQ Meatballs - Phyllo Wrapped Asparagus -
Smoked Salmon Spiral on Toast Points - Andouille Sausage & Cheese Fritters

PRESENTATIONS

First two hours
(Preselect two)

Vegetable crudité
International and Domestic Cheeses
Hummus and Pita Chips
Chips and Salsa
Bruschetta Station

Additional Upgrades

Butler Passed Gulf Shrimp - additional \$5.50 per guest
Fresh Fruit Display - additional \$4 per guest
Baked Brie in Puff Pastry with Apricot Jam - additional \$95 each, serves 25 guests

HOLIDAY SWEET TABLE

Third hour
Holiday Cookies, Assorted Dessert Bars, Brownies and Coffee station

\$45 per guest

Upgrade Package to include VIP Call Liquors for an additional \$3 per person
Skyy - Beefeater - Jose Cuervo Gold - Captain Morgan - E & J VS - Jim Beam - Jack Daniel's
Johnny Walker Red - Seagram's 7 - Dewars White Label - Sweet & Dry Vermouth

Upgrade Any Party Package to include Premium Liquors for an additional \$6 per person
Absolut - Absolut Flavors - Tito's - Ketel One - Tanqueray - Bacardi Light - Malibu Rum - Maker's Mark - Crown Royal
Chivas Regal - The Glenlivet - Southern Comfort - Kaluha - Bailey's - Sambuca - DiSaronno
Sweet & Dry Vermouth - Navan - Knob Creek

(\$125 bartender fee applies when spirits are purchased)

Applicable sales tax and 20% service charge additional

Arrowhead Golf Club

EMBELLISHMENTS

BEVERAGE UPGRADE OPTIONS

GOLD WINE UPGRADE

\$6 per guest

Choose two from the following:

Josh Cellars Cabernet - Dona Paula Malbec - Pomelo Sauvignon Blanc
Barone Fini Pinot Grigio - William Hill Chardonnay - Villa Pozzi Moscato

PLATINUM WINE UPGRADE

\$9 per guest

Choose two from the following:

Estancia Pinot Noir - Raymond R Collection Merlot - Hess Select Cabernet
Dreaming Tree "Crush" Red Blend - Kim Crawford Sauvignon Blanc
Francis Ford Coppola Directors Cut Chardonnay

GOLD PREMIUM BEER UPGRADE

\$3 per guest

Choose two from the following:

Blue Moon - Sam Adams - Corona - Corona Light - Heineken - Heineken Light

PLATINUM CRAFT BEER UPGRADE

\$6 per guest

Choose two from the following:

Two Brothers Wobble - Ebel's Weiss - Lagunitas Daytime IPA
Lakefront Fixed Gear - Revolution Anti-Hero

Arrowhead Golf Club

EVENT RESERVATIONS TERMS AND CONDITIONS

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 NON-REFUNDABLE. 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, West). Additional deposits from Arrowhead may be required for the arrangements of outside vendors (i.e. specialty floral, furniture rental, food vendors, entertainment, audio visual, specialty rental, chairs/covers/linens). Any cancellations will result in the full forfeiture of any monies paid/deposited by you.

Pricing

There is a minimum Food and Beverage Spending Requirement to reserve your event. The Spending Requirement stated on this contract is for food and beverage items only, and does not include tax, service, and other fees such as additional room rental, additional staffing and the fees for outside vendors such as specialty floral, furniture rental, food vendors, entertainment, audio visual, specialty rental, chairs/covers/linens, etc.

Please note that a 20% service charge and applicable sales tax will be added to all food and beverage charges and any other packaged charges.

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 \$2.00 per guest if you would like to offer your guests two entrees (\$3.00 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 pre-selected entrée choice. In addition, special needs such as audiovisual equipment, specialty wines /champagnes and linens must be finalized.

At this time, if you request, Arrowhead will provide an estimated cost for your event.

Ten 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 (in which case you will be charged an additional fee for each additional guest). Additionally, if menu choices and firm numbers are not provided 10 days prior to your event, we cannot guarantee the availability of your menu selections.

One hundred percent (100%) of the estimated total is due for events at this time.

Day of your event

Your room will be available one hour before your function for additional decoration. Please see "Policies" for restrictions on decorations.

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.

B. In an effort to maintain the image of the Wheaton Park District, Arrowhead Golf Club will require any and all activities at your 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 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 will be immediately removed from the function.

Arrowhead charges a \$2.00 cake servicing fee for any cakes brought in for the event from a commercial baker. The bakery will be required to submit a Certificate of Insurance listing Arrowhead Golf Club as additional insured for up to one million dollars. The bakery will also need to deliver a receipt with the cake 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.

All menu items are subject to availability and may change or be deleted without notice.

D. All outside vendors must provide a current Certificate of Insurance 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.

Arrowhead Golf Club

EVENT RESERVATIONS TERMS AND CONDITIONS

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 policy. 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. 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 for any reason necessary to ensure laws are followed and a safe environment is preserved. Liquor laws do not allow alcohol service before 9 a.m. under any circumstances.

H. 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. 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 client 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.