



TWA | TWA PHOTOGRAPHIC ARTISTS

ARROWHEAD GOLF CLUB WEDDINGS


Arrowhead
GOLF CLUB



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Nestled Between Danada Farms and Herrick Lake Forest Preserve, our stone and brick clubhouse overlooks lush fairways and lavish greens. The top floor of our clubhouse is reserved solely for you and your guests.

The ballroom features panoramic views, three private balconies with glowing lanterns, French glass doors, picture windows, vaulted ceilings, large hardwood dance floor, living room, and separate cocktail reception area.



Arrowhead Golf Club



@arrowheadwheaton

Arrowhead Package

Only wedding couple that evening
Panoramic views of the golf course
with private balcony access

Extensive six hour reception
Four hour standard bar package
Standard beer, wine & liquors
Elegantly appointed cocktail room

Artistically designed four course plated cuisine
Personalized tasting planned by Wedding Coordinator
Champagne toast at each place setting
Red and white wine service with dinner

Floor length ivory linens and draped table of honor
Diamond back chairs
Private bridal suite set with champagne and water

Detailed informational guide to assist in planning,
including preferred vendors and recommended hotels
with special rates and shuttle arrangements
Day-of event assistance including event coordinator and
service pager
Exceptional, detail-oriented service staff

Customizable wedding cake
Coffee service with dinner
Complimentary coat check (seasonal)



Photo credit: Expedition Joy

Premier Package

*All of the features of the arrowhead package while
enjoying the following luxuries:*

Four and a half hour standard bar package
including premium beer options

Choice of three butler passed hors d'oeuvres

Exclusive Package

*All of the features of the premier package while embracing
the following luxuries:*

Five hour premium bar package
including craft beer selections and top shelf liquors

Choice of four butler passed hors d'oeuvres
Late night snack*

Additional choice of one of the following embellishments:
Colored satin napkins
Butler passed signature cocktail
Couple's golf package

**excludes Portillo's Pack*

Butler passed hors d'oeuvres

Three selections passed unlimited for one hour

Warm

Coconut shrimp with orange marmalade*
Brie and raspberry bite
Candied apple pork belly GF
Fiery peach barbeque brisket* GF
Bourbon barbecue meatball*
Italian sausage stuffed mushroom
Spinach stuffed mushroom
Teriyaki chicken skewers*
Reuben spring rolls
Artichoke beignet
Bacon wrapped dates* GF
Bacon wrapped scallops* GF
Chicken quesadilla cone*
Vegetable spring rolls with plum sauce*

Chilled

Traditional bruschetta*
Szechuan chicken salad, wonton crisps
Caprese skewer, balsamic glaze GF |
Antipasto skewer GF |

*Venue's favorites



Placed Arrangements

All arrangements are priced for 25 people unless otherwise noted

Fresh fruit GF

Seasonal melons, berries, fruits

Domestic cheese and crackers

American cheeses, crackers, grapes, berries, nuts

Vegetable crudité GF

Ranch dressing, french onion dip

Bruschetta

Tomato, parmesan | roasted pepper, goat cheese

Cheese & charcuterie

Assortment of meats & cheeses, blackberry whole grain mustard, fig jam, smoked almonds, grapes, mixed greek olives, pomegranate seeds, strawberries, raising bread toast points, crostini, sea salt crackers

Jumbo gulf shrimp GF

Classic cocktail sauce, lemon

Smoked salmon

Pumpernickel toast points, red onions, tomatoes, capers, hard-boiled eggs, chives

Sushi display

Seafood & california maki rolls, pickled ginger, soy sauce, wasabi

Seafood bar GF

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

Starters

Cheddar broccoli soup
Cream of chicken wild rice soup **GF**
Tomato bisque soup • fresh basil
Wild mushroom with brie soup

Three cheese ravioli, sage cream sauce

Portobello, Italian sausage, stuffing

Lobster ravioli, sundried tomato cream sauce

Jumbo gulf shrimp cocktail, classic cocktail sauce, lemon **GF**

Salads

Garden GF

Cucumber-encased mesclun greens, tomato, carrot, red onion

Caesar

Romaine, croutons, grated parmesan

Wedge GF

Bacon, tomato, scallions, bleu cheese

Caprese stack GF

Fresh mozzarella, basil, tomato

Your Happily Ever After Starts Here

Your Wedding Specialist will help plan the perfect day by choosing the menu, and preparing a wonderful place to say “I do” and celebrate. You’re not just renting a room at Arrowhead; you’re creating memories at Arrowhead.



Chicken Entrées

Chardonnay GF

Boneless breasts, fresh thyme, garlic, chardonnay sauce, roasted yukon gold potatoes, sautéed zucchini, yellow squash, sun-dried tomato

Champagne

Semi-boneless breast, garlic, champagne-tarragon cream sauce
Twice baked potato cupcake, asparagus, potato hay

Forrester GF

Boneless breasts, wild mushroom sauce
Fingerling potatoes, oven roasted vegetables

Florentine GF

Boneless breasts, spinach-parmesan stuffing, rosemary-tomato demi-glace
Whipped garlic potatoes, skinny green beans, red peppers

Beef Entrées

Prime rib GF

Herb roasted certified angus beef, au jus, horseradish cream
Fingerling potatoes, asparagus,

Prime beef sirloin GF

Cabernet demi-glace, garlic-herb butter
Whipped garlic potatoes, oven roasted vegetables

Filet mignon GF

Center cut certified angus beef
Balsamic demi-glace, white truffle butter
Potato galette, skinny green beans, red peppers

Bleu cheese crust | Béarnaise sauce



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

Bourbon glazed salmon filet

Bourbon barbecue glaze, onion hay
Whipped garlic potatoes, asparagus

Crabcake

Duet of Maryland crabcakes, citrus herb burreblanc
Fingerling potatoes, broccolini with roasted red pepper

Chef's Signature Entrées

Slow roasted pork loin GF

Brandy demi-glace, mushrooms,
whipped garlic potatoes, asparagus

Roast chateaubriand GF

Sliced tenderloin of beef, rosemary, garlic,
port wine demi-glace, whipped garlic potatoes, skinny
green beans, red peppers

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

Children's meals

Chicken tenders & fries
10 years & younger

Teens and vendors

\$20 discount on the retail package price

Duet Selections

Chicken | Shrimp

Boneless breast, shrimp skewer
herbs de province, lemon-dill sauce
fingerling potatoes, skinny green beans, red peppers

Prime beef sirloin | Chicken GF

Center cut sirloin, boneless breast
Cabernet & chardonnay sauces
Whipped garlic potatoes, sautéed zucchini, yellow squash,
sun-dried tomato

Prime beef sirloin | Salmon

Center cut sirloin, salmon filet
Cabernet demi-glace, lemon caper cream
Twice baked potato cupcake, oven roasted vegetables

Filet mignon | Shrimp

Filet mignon, jumbo garlic shrimp
Balsamic demi-glace, pesto cream
Potato galette, asparagus

Filet mignon a la Oscar

Filet mignon, crab meat
Burre blanc sauce
Potato galette, asparagus



all prices subject to applicable sales tax and 22% service charge
substitutions can be made to accommodate dietary restrictions

Bar Packages

Wines

Choice of two offered with dinner

Chardonnay ~ Pinot Grigio ~ Riesling ~ Sauvignon Blanc
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 ~ Heineken 0.0

Premium beers

Choice of two included in Premier and Exclusive package

Corona Premier ~ Heineken ~ Miskatonic Vox Pilsner ~
Seltzer variety

Standard

New Amsterdam vodka & gin ~ Captain Morgan spiced
rum ~ Southern Comfort ~ Sauza Blanco
Bacardi ~ Jack Daniel's - Seagram's 7 ~ Dewar's White
Label ~ Amaretto liqueur ~ Sweet & dry vermouth

Premium

Patron Silver ~ Tito's ~ Tanqueray ~ Malibu ~ Crown Royal
~ Maker's Mark ~ Bulleit ~ Glenlivet 12 yr ~ Kahlua ~
Bailey's

Craft beer

Choice of two included in Exclusive package

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

Upgrade Options

Reds | Whites | Rosé

Wine with dinner

Choice of two

Matua Valley, Sauvignon Blanc; Vigneti, Pinot Grigio;
Josh Cellars, Cabernet; Josh Cellars, Chardonnay;
Meiomi, Pinot Noir; Llama, Malbec; Chloe, Rosé

Signature cocktail

Butler passed during cocktail hour

Mojito bar

Crushed ice, mint sprigs, flavored rums, soda

Fruit garnish for your champagne toast

Choice of raspberry, strawberry, blueberry, or
maraschino cherry



Photo credit: Wes Craft Photography

Sweet Displays

All displays available for one hour of service

"The bomb" sweet table

Multilevel display featuring scrumptious pastries, éclairs, Italian cookies, cake balls, petit four, mini cheesecake bites, sliced fruit, deluxe coffee station

Italian wedding

Cannoli bar features fresh baked shells, chocolate chip filling, pistachios, cherries, mini chocolate chips, Italian cookies, raspberry & chocolate gelato, deluxe coffee station

Super yum candy bar

Variety of popular candy in couture jars

Nitro dessert station

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

All you need is love and a donut

Tiered pedestals featuring an assortment of decadent donuts, deluxe coffee station

Ben & Jerry's ice cream

Choose your flavors for this two scoop sundae, with choice of hot fudge, caramel and whipped cream plus a toppings bar

Dynamic donuts

Live action mini donut display - donuts are made to order with glazes, sauces, sugars and toppings included paired with a standard coffee station



Photo credit: George Street Photo & Video



Photo credit: Classic Photographers

Coffee Stations

Coffee stations

Flavored coffee

Variety of syrups, whipped cream, chocolate shavings

Hot chocolate

Hot chocolate, whipped cream, chocolate shavings, mini marshmallows, cinnamon sticks, chopped peppermint

Godiva hot chocolate

Hot chocolate, Godiva light & dark chocolate liqueurs, whipped cream, chocolate shavings, cocoa powder, cinnamon sticks, Godiva luxury truffle & chocolate display

Late Night Snacks

Pizza

Parmesan, crushed red pepper

Mashed potato martini bar

Smoked bacon, sour cream, salted butter, chives, cheddar cheese, gravy

Portillo's pack

Chicago-style hot dogs with all classic toppings, Chicago's #1 Italian beef sandwiches, cheese fountain galore
100 guest minimum

Sliders

Mini burgers with cheese, pickles, caramelized onions

Ultimate nachos

Hot queso, spicy beef, black olives, lettuce, tomato, salsa, guacamole, jalapeños, sour cream



Photo credit: Being Joy Photography

Customized Upgrades

chair, ties & table runners | specialty napkins & linen
lighting & decor | crossback or chiavari chairs
ice sculptures | custom firework show | charger plates
colored water goblets

On-Site Enhancements

Outdoor Ceremony

Nestled away next to the golf course, the outdoor ceremony site includes 150 white folding chairs, a white pergola you are welcome to decorate and additional tables you may need to incorporate any ceremony traditions.

Indoor Ceremony

Set theatre style in the Center Ballroom with up to 180 diamond back chairs, this option is great for rainy days, hot and humid days or our beautiful winter weddings. Make the call the night before your wedding if you want to have ceremony inside or outside.

Complimentary rehearsal is included if you are having your ceremony here at Arrowhead. Rehearsal location depends on availability, but will be somewhere on the premises. An event specialist can be available to assist if requested in advance.

Outdoor Cocktail Hour

Enjoy the first hour of your reception on our outdoor golf patio, including patio seating, cocktail tables, portable bars and café string lighting.

You are welcome to drop off any décor in advance of your wedding to be checked in by a manager and stored here at Arrowhead.



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substitutions can be made to accommodate dietary restrictions

Arrowhead Golf Club

Wedding terms and conditions

Pricing

There is an adult guest count minimum to reserve your event in our grand ballroom, clock tower room and all main level rooms. The spending requirement stated on this contract is based on adult guest count minimums 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 22% 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 canceled for any reason, the deposit will be forfeited in full.

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. 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 card, cashier's check, personal check, ACH payment or cash.

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. 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. Open flames must be in a container taller than the flame. 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 \$150 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.