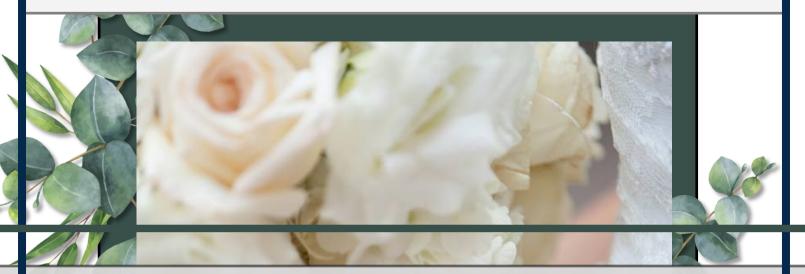
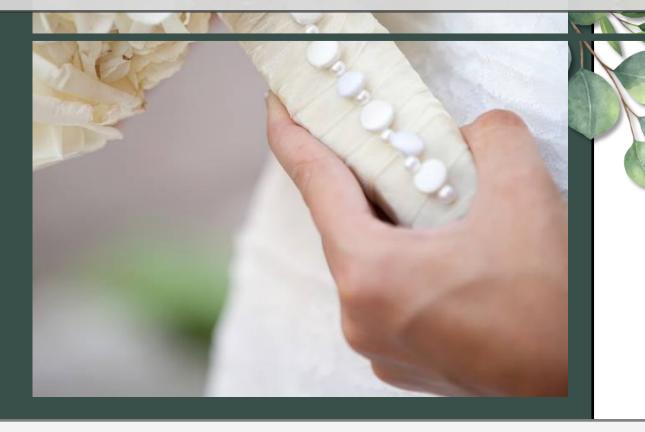
WHITE HAWK COUNTRY CLUB



Reception Menu



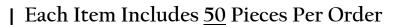
1001 White Hawk Drive | Crown Point | IN | 46307

HORS D'OEUVRES

Hors d'oeuvres will be Stationed for Service

Butler Service Available for Additional Charge of \$75.00 Per Item

* Hors d'oeuvre Not Available for Butler Service



Tier One

 $Tortilla\ Roll - Ups\ |\ Spinach\ Tortilla,\ Smoked\ Ham,\ Cream\ Cheese\ ,\ Ranch\ Seasoning\ \dots\ \70

Meatballs | Choice of BBQ, Swedish, or Italian (Select One Style) . . . \$70

Mini Caprese Skewers | Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction . . . \$70

Tier Two

*Vegetable Crudités | Crisp Garden Vegetables with House-Made Buttermilk Ranch . . . \$130

*Seasonal Fruit Tray | Hand Sliced Seasonal Fruit . . . \$130

Bruschetta | Tomato Bruschetta, Parmesan Toasted Crostini . . . \$130

Vegetable Egg Rolls | Cabbage, Celery, Carrot Filled with Sweet and Sour Dipping Sauce . . . \$130

Boneless Chicken Nuggets | With House-Made Buttermilk Ranch and Blue Cheese Dipping Sauce . . . \$130

Grilled Chicken Wings | Rosemary Marinated, Ranch Seasoning . . . \$130

Homemade Cheese Stuffed Mushrooms | Garlic Ricotta Stuffed ... \$130

Fried Mac & Cheese Balls | Pasta, Cheese Sauce, Sriracha Sauce, Breaded and Fried . . . \$130

Spinach & Artichoke Tart | Mayonnaise, Onion, Garlic, Spinach, Artichoke Hearts, Parmesan Cheese, Five Blend Cheese . . . \$130

Pulled Pork Tart | Pork Shoulder, BBQ Sauce, Cheddar Cheese ... \$130

Tier Three

*Antipasto Tray | Assorted Deli Meats, Cheeses, Olives, and Specialties . . . \$225

Parmesan Shrimp | Fried Parmesan Breaded Shrimp with Creamy Cocktail Sauce . . . \$225

Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze ... \$225

Shrimp & Lobster Tart | Chopped Shrimp and Lobster, White Cheese Sauce, Five Blend Cheese, Red Pepper, Green Onion . . . \$225

Smoked Salmon on a Crostini | Atlantic Smoked Salmon , Capers, Creamy Habanero Sauce, Garlic Crostini . . . \$225

*Shrimp Cocktail | Pouched Shrimp with House-Made Cocktail Sauce ... \$225

Crab Stuffed Mushrooms | Special Crab Meat, Peppers, Onion, Lemon Zest, Five Blend Cheese, Mushroom . . . \$225

Mini Crab Cakes | Special Crab Meat, Peppers, Onion, Lemon Zest, Chipotle Aioli . . . \$225

Beef Wellington | Beef Tenderloin, Puff Pastry, Dijon Mustard, Prosciutto, Pistachios . . . \$225

*Tuna Sashimi | Pan Seared Yellow Fin Tuna, Sesame Seeds, Soy Sauce . . . \$225

Tier Four

Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze ... \$250

Filet Sliders | Filet Mignon, Pretzel Bun, Crawfish Beurre Blanc . . . \$250

*Oysters | Raw Half Shell Oysters with House-Made Cocktail Sauce . . . \$250

Chicken and Chips | Beer Battered Chicken Strips with Thick Hand Cut Fries. . . \$250

Mini Tuna Tostadas | Yellow Fin Tuna, Rice, Avocado, Red Pepper, Spicy Teriyaki on Tostada. . . \$250

Langostino Parfait | Langostina, Mango, Red Pepper, Cucumber, Boursin Cheese Tomato . . \$250

FAMILY STYLE \$52

Includes

Plated House Salad with Mixed Greens, Sliced Grapes, Candied Pecans, and House-Made Raspberry Vinaigrette

House-Made Rolls and Butter | Plated New York Style Cheesecake with Optional Raspberry Sauce <u>OR</u> Cutting of Cake

Soft Beverages, Coffee, Juice, and Iced Tea

Please Review Guest Table Seating Requirements With Event Coordinator

Please Choose Two Entrées:

| Roast Beef with Gravy |

Baked Chicken

| Broasted Chicken |

| Oven Roasted Pork Loin with Smokey Cajun Sauce |

> | Roasted Turkey with Natural Gravy |

| Baked Ham with Fruit Cocktail Sauce |

| Roasted Salmon with Creamy Pineapple Sauce |

Lake Perch(\$9.00 Per Person Upcharge)

Please Choose One Starch:

Please Choose One Vegetable:

| Broccoli |
| Szechuan Green Beans |
| Hand Sliced Steamed Vegetables |
| Butter Sweet Corn |

Please Choose One Gide:

| Mostaccioli | | Mostaccioli with Italian Sausage | | Fettuccine Alfredo |

| Polish Sausage with Sauerkraut |



DINNER BUFFET ... \$55/\$61

Hour and a Half Buffet Gervice Includes

| Roasted Red Potatoes | Rice Pilaf | Szechuan Green Beans | Assorted Mini Cheesecakes | | House-Made Rolls and Butter | Soft Beverages, Coffee, Juice, and Iced Tea |

Please Choose Two or Three Entrées: (Price Reflected Above)

| Stationed Prime Rib with Au Jus and a Horseradish Cream Sauce

(Carving Station with 1 Carver - Additional \$150.00 Fee + \$50.00 Per Additional Carver)

- Pan-Seared Chicken with Lemon Caper Butter Sauce
- Oven Roasted Pork Loin with Smokey Cajun Sauce
 - Roasted Salmon with Creamy Pineapple Sauce
 - Roasted Turkey with Natural Gravy

Galad Station

| Mixed Greens |

| Sliced Tomato |

| Sliced Cucumber |

| Shredded Cheddar Cheese |

| Bacon Bits |

| Sliced Hard Boiled Egg |

| Sliced Grapes | Croutons |

| Ranch, Italian, and Raspberry Vinaigrette Dressings | PLATED ENTRÉES

I Plated House Salad with Mixed Greens, Sliced Grapes, Candied Pecans, and House-Made Raspberry Vinaigrette

House-Made Rolls and Butter | Plated New York Style Cheesecake with Optional Raspberry Sauce OR Cutting of Cake

Soft Beverages, Coffee, Juice, and Iced Tea

Limited Selection of Two Plated Options - Please Review Additional Plated Service Requirements with Coordinator

Filet Mignon ... \$60

6oz. Filet Mignon | Grilled to Medium Rare | Topped with a Red Wine Merlot Sauce | Served with Mashed Potatoes and Szechuan Green Beans

Airline Chicken Breast ... \$43

10 oz. Roasted Chicken Breast | Marinated in White Wine |

Topped with Sweet Pico de Gallo | Served with Tomato Fennel Salad and Wild Rice |

Stuffed Chicken Breast ... \$43

Chicken Breast Rolled with Portobello Mushrooms, Spinach, and Mozzarella Cheese

Topped with a Roasted Garlic Cream Sauce

Served with Roasted Red Potatoes and Szechuan Green Beans

Roasted Salmon ... \$43

Salmon Filet Oven Roasted | Topped with a Lemon Compound Butter Sauce |

Served on a Bed of Rice Pilaf and with Szechuan Green Beans

Lamb Chop Lollipops ... \$45

60z. - 70z. Grilled New Zealand Lamb Chops | Topped with a Pineapple Glaze

Served with Mashed Potatoes and Szechuan Green Beans

Lake Perch ... \$43

(6) Lightly Fried European Lake Perch | Side of Tartar Sauce and Clarified Butter |

Served with Rosemary Potatoes and Szechuan Green Beans

Grouper ... \$44

Grilled Florida Red Grouper | Served on a Bed of Rice Pilaf and with Broccoli |

Filet Mignon and Airline Chicken Breast ... \$65

6 oz. Filet Mignon and 10 oz. Airline Chicken Breast

Served with Roasted Red Potatoes and Szechuan Green Beans

Filet Mignon and Lake Perch ... \$70

6 oz. Filet Mignon and (3) Lightly Fried European Lake Perch

Served with a Baked Potato and Szechuan Green Beans

Filet Mignon and Lobster Tail ... \$80

6 oz. Filet Mignon and 4-5 oz. Coldwater Lobster Tail

Served with a Baked Potato and Szechuan Green Beans

Prices are subject to change prior to deposit. Additional 7% sales tax and 20% standard service charge will be added on to all Food and Beverage pricing.

BAR PACKAGES

4 Hour Premium Bar ... \$35

Additional Hour for Premium Open Bar ...

Spirits .

Soft Beverages, Juices, Mixers, and Garnishes Included No Shots Will Be Served

\$9

Grey Goose	Seagrams VO	Malibu	Tanqueray	Crown Royal
Ketel One	Bombay Sapphire Gin	Captain Morgan	Kahlua	Maker's Mark
Titos	Bacardi	Jose Cuervo Gold	Amaretto	Patron
Smirnoff	Jack Daniels	Seagrams Dry Gin	Peachtree Schnapps	Jameson Irish Whiskey
Absolute	Canadian Club	J & B	Dry/Sweet Vermouth	Christian Brothers
Seagrams 7	Southern Comfort	Dewars	Johnny Walker Red Label	

House Wine

Merlot	Sauvignon Blanc		
Cabernet	Pinot Grigio		
Pinot Noir	Chardonnay		
Moscato	White Zinfandel		

Draft Beer:

| Miller Lite |
| Coors Light |
| 2 Additional Handles |

\$250 Coordination Fee For Any Particular Beer Order



ULTRA OPTIONS

Additional Price Per Brand Per Person:

(Must Have Initial Bar Package for Upgrades)

| Select Whiskey / Liquor Options \$3-\$9 | - Please Inquire for Specific Ultra Premium Brands | Bloody Mary Option \$5 | Ginger Beer Mixer Option \$3 | Red Bull Mixer \$3 | Hennessey \$3 | Chivas Regal \$3 |

TABLE WINE SERVICE

Price Per Bottle ... \$36

(House Wine)

| Merlot | Cabernet | Pinot Noir | Pinot Grigio | Chardonnay | Moscato | White Zinfandel | Sauvignon Blanc |

For Additional Brand Availability - Please Inquire

ADDITIONAL AMENITIES

Additional Amenities are the ONLY Items that can be Added to Diamond or Ultra Platinum Package

Stationed Late Night Snacks

Each Item Includes <u>50</u> Pieces Per Order (Excludes Pizzas)

Available After Meal Service or Prior to 10:30 PM

Assorted Pizzas ... \$20 Per Pizza (2 toppings max, no half orders)

Bags of Chips ... \$150

Boneless or Grilled Chicken Wings ... \$150

Cocktail Franks in a Blanket ... \$150

Additional Options Available from Hors d'oeuvres List

Lighting ... \$400

LED Room Down Lighting Available in Various Colors

Coat Check ... \$175

Arrangements for Coat Check Can be Made

Event Security . . . \$300

Required For Parties Over 51 Guests With Open Bar | OR

For Parties Over 100 Guests With or Without Open Bar (Price Per Guard)

Additional Bartender For Events Under 150 Guests . . . \$300 / \$375

4 Hour Bar Package | OR | 5 Hour Bar Package |

Banquet Room Rental . . . \$500 (Friday—Sunday)

Room Rental for 5.5 Hours | 2 Hour Prior to Guest Arrival Access for Set-Up |

Ceremony Location Rental . . . \$995 (seasonal availability)

Rental for One Hour | 100 White Garden Chairs Placed for Ceremony Guests |

Linens

Napkin Selection: Black ... Complimentary | Choice of House Colored Napkins ... \$125/per color |

Maximum of Two Colored Napkins

Top Linen Selection: White ... Complimentary | Choice of Ivory or Black Base Linen ... \$125 |

Skirting for all Auxiliary Tables Included

Floor Length Base Linen (Optional)... \$35/per linen | Choice of White, Ivory, or Black |

Chocolate Fountain . . .

100 guests or Less: \$850.00 101 – 200 guest: \$1700.00 201 - 250 guest: \$2,250

Includes the Following: Marshmallows, Pretzel Rods, Pound Cake Squares, Rice Krispies Treats, Lady Fingers, and Brownie Bites

Children's Meals ... \$16.50

(Children 10 & Under)

Hamburger, Fries, & Soft Beverages

Grilled Cheese, Fries, & Soft Beverages

Chicken Fingers, Fries, & Soft Beverages

(*All Children Must Receive Same Meal)

GENERAL INFORMATION

Time Frames

Wedding Ceremony

5:00PM Guest Arrival

5:30PM-6:00PM Ceremony

Wedding Reception

6:00PM Cocktail Hour | 7:20 PM Dinner |

l 11:30PM Conclusion of Event



Minimums

White Hawk Country Club requires a minimum of \$50 per person spending fee prior to sales tax and service charge for any Monday, Tuesday, Wednesday, or Thursday Dinner. Guest count minimums are based on event space.

White Hawk Country Club requires a minimum guest guarantee of 125 adult guests for our Banquet room on Friday, Saturday, and Sunday evenings. A minimum of \$75 per person spending fee prior to sales tax and service charge is also required. Maximum guest allowance of 200.

Decorations & Set-Up

White Hawk Country Club does not supply or offer rental of any centerpieces. If desired, it is the clients or vendors responsibility to provide these items. Proper coordination required

| White Hawk Country Club does not supply chair covers or other chair options. These options can be rented through a separate vendor. Please speak with the Events Coordinator if desired |

| White Hawk has limitations on open flames. We allow votive or select candles where the vase is taller than the flame. For further details please inquire |

Vendors/Clients are able to begin setup 2 hours prior to the event start time unless other arrangements have been made with the Events Coordinator at least 7 days prior to event date

Booking Information

|A non-refundable, non transferable deposit of \$2,500.00 is due at the time of booking , as well as a signed contract to reserve and secure space |

3 months prior, 50% of total payment for contracted minimum guest count is due

2 weeks prior to the event date, a final guest count, final meal selection, and all other details are required

Final invoice payment due a minimum of 10 days prior to event date

Spending Minimums Required

Prices are subject to change prior to deposit. Additional 7% sales tax and 20% standard service charge will be added on to all Food and Beverage pricing.