

WHITE HAWK COUNTRY CLUB



Reception Menu



1001 White Hawk Drive | Crown Point | IN | 46307

Spr2026-Fa2027

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 |

| Each Item Includes 50 Pieces Per Order

| Tier One |

Tortilla Roll - Ups | Spinach Tortilla, Smoked Ham, Cream Cheese, Ranch Seasoning . . . \$75

Meatballs | Choice of BBQ, Swedish, or Italian (Select One Style) . . . \$75

Mini Caprese Skewers | Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction . . . \$75

| Tier Two |

*Vegetable Crudités | Crisp Garden Vegetables with House-Made Buttermilk Ranch . . . \$140

*Seasonal Fruit Tray | Hand Sliced Seasonal Fruit . . . \$140

Assorted Cheese Tray | Assorted Cheese, Assorted Gourmet Crackers . . . \$140

Bruschetta | Tomato Bruschetta, Parmesan Toasted Crostini . . . \$140

Vegetable Egg Rolls | Cabbage, Celery, Carrot Filled with Sweet and Sour Dipping Sauce . . . \$140

Boneless Chicken Nuggets | With House-Made Buttermilk Ranch and Blue Cheese Dipping Sauce . . . \$140

Grilled Chicken Wings | Rosemary Marinated, Ranch Seasoning . . . \$140

Homemade Cheese Stuffed Mushrooms | Garlic Ricotta Stuffed . . . \$140

Fried Mac & Cheese Balls | Pasta, Cheese Sauce, Sriracha Sauce, Breaded and Fried . . . \$140

Spinach & Artichoke Tart | Mayonnaise, Onion, Garlic, Spinach, Artichoke Hearts, Parmesan Cheese, Five Blend Cheese . . . \$140

Pulled Pork Tart | Pork Shoulder, BBQ Sauce, Cheddar Cheese . . . \$140

| Tier Three |

*Antipasto Tray | Assorted Deli Meats, Cheeses, Olives, and Specialties . . . \$245

Parmesan Shrimp | Fried Parmesan Breaded Shrimp with Creamy Cocktail Sauce . . . \$245

Shrimp & Lobster Tart | Chopped Shrimp and Lobster, White Cheese Sauce, Five Blend Cheese, Red Pepper, Green Onion . . . \$245

Smoked Salmon on a Crostini | Atlantic Smoked Salmon, Capers, Creamy Habanero Sauce, Garlic Crostini . . . \$245

*Shrimp Cocktail | Pouched Shrimp with House-Made Cocktail Sauce . . . \$245

Crab Stuffed Mushrooms | Special Crab Meat, Peppers, Onion, Lemon Zest, Five Blend Cheese, Mushroom . . . \$245

Mini Crab Cakes | Special Crab Meat, Peppers, Onion, Lemon Zest, Chipotle Aioli . . . \$245

Beef Wellington | Beef Tenderloin, Puff Pastry, Dijon Mustard, Prosciutto, Pistachios . . . \$245

*Tuna Sashimi | Pan Seared Yellow Fin Tuna, Sesame Seeds, Soy Sauce . . . \$245

| Tier Four |

Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze . . . \$270

Filet Sliders | Filet Mignon, Pretzel Bun, Crawfish Beurre Blanc . . . \$270

*Oysters | Raw Half Shell Oysters with House-Made Cocktail Sauce . . . \$270

Chicken and Chips | Beer Battered Chicken Strips with Thick Hand Cut Fries . . . \$270

Mini Tuna Tostadas | Yellow Fin Tuna, Rice, Avocado, Red Pepper, Spicy Teriyaki on Tostada . . . \$270

Langostino Parfait | Langostina, Mango, Red Pepper, Cucumber, Boursin Cheese Tomato . . . \$270

FAMILY STYLE \$56

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 OR 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:*

- | Mashed Potatoes with Gravy |
- | Rice Pilaf |
- | Roasted Red Potatoes |
- | Rosemary Potatoes |
- | Wild Rice |

Please Choose *One Vegetable:*

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

Please Choose *One Side:*

- | Mostaccioli |
- | Mostaccioli with Italian Sausage |
- | Fettuccine Alfredo |
- | Polish Sausage with Sauerkraut |



DINNER BUFFET ... \$59/\$65

Hour and a Half Buffet Service 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 |

Salad 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

Inclusions

| 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 |

Filet Mignon ... \$64

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

Airline Chicken Breast ... \$46

| 10 oz. Roasted Chicken Breast | Marinated in White Wine |
| Topped with Sweet Pico de Gallo | Served with Tomato Fennel Salad and Wild Rice | Inclusions |

Stuffed Chicken Breast ... \$46

| 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 | Inclusions |

Roasted Salmon ... \$46

| Salmon Filet Oven Roasted | Topped with a Lemon Compound Butter Sauce |
| Served on a Bed of Rice Pilaf and with Szechuan Green Beans | Inclusions |

Lamb Chop Lollipops ... \$48

| 6oz. - 7oz. Grilled New Zealand Lamb Chops | Topped with a Pineapple Glaze |
| Served with Mashed Potatoes and Szechuan Green Beans | Inclusions |

Lake Perch ... \$46

| (6) Lightly Fried European Lake Perch | Side of Tartar Sauce and Clarified Butter |
| Served with Rosemary Potatoes and Szechuan Green Beans | Inclusions |

Grouper ... \$47

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

Filet Mignon and Airline Chicken Breast ... \$75

| 6 oz. Filet Mignon and 10 oz. Airline Chicken Breast |
| Served with Roasted Red Potatoes and Szechuan Green Beans | Inclusions |

Filet Mignon and Lake Perch ... \$80

| 6 oz. Filet Mignon and (3) Lightly Fried European Lake Perch |
| Served with a Baked Potato and Szechuan Green Beans | Inclusions |

Filet Mignon and Lobster Tail ... \$91

| 6 oz. Filet Mignon and 4-5 oz. Coldwater Lobster Tail |
| Served with a Baked Potato and Szechuan Green Beans | Inclusions |

| Limited Selection of Two Plated Entrée Options |

| Please Review Additional Plated Service Requirements with Coordinator |

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 ... \$38

Additional Hour for Premium Open Bar ...

\$9

Spirits

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

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

Draft Beer:

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

| 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 50 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 |

Various Color LED 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 |

Base Linen Selection: White ... Complimentary

| Choice of Ivory or Black Base Linen ... \$125 |

Napkin Selection: Black & White ... Complimentary

| Choice of House Colored Napkins ... \$125/per color || Maximum of Two Total Colored Napkins |

Floor Length Linen ... \$25/per linen

| Choice of White, Ivory, or Black |

| Please Speak with Event Coordinator for Additional Detailed Costs |

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 |

| 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.

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 |

| For Friday, Saturday, Sunday evening events during peak booking season with less than 125 adults, a spending minimum of \$9375.00, is required prior to sales tax, service charge, and room rentals. |

| Inquire for Details |