

YOUR WEDDING



- CATERED BY -



39700 NORTH LEWIS AVENUE • BEACH PARK, IL 60099

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FOOD & THOUGHT
DINING SERVICES



YOUR WEDDING

WHAT'S INCLUDED IN YOUR WEDDING PACKAGE

- Selection of four hors d'oeuvres passed during the cocktail hour
- Complimentary bartenders
- Four hour beer and wine bar
- Champagne and sparkling cider toast at each place setting or can substitute with one time wine pour
- Plated dinner including passed appetizers, soup or salad, entree and wedding cake (other presentation styles available-pricing varies based on entree choice)
- Patio or grill room included (based on season of event)
- Custom designed wedding cake or cupcakes from Lovin Oven with a complimentary serving set to use on wedding day
- Banquet hall with 1000 square foot bricked patio overlooking the golf course
- Customized linen package including floor length tablecloths, fruitwood Chiavari chairs, and napkins in a variety of color options
- Mirrored centerpieces with votive candles provided on tables and window sills
- Private bride's dressing and powder room
- Service of wedding coordinator to assist in planning details of your day
- Banquet captain on-site for personalized services the day of the event





YOUR WEDDING

PASSED HORS D'OEUVRES

TOMATO BRUSCHETTA

Rustic Crostini Toasts

BACON WRAPPED DATES

SMOKED SALMON ON BAGEL CRISPS

Topped with Crème Fraîche

PESTO CHICKEN SALAD

Filo Cup with Aged Balsamic Reduction

CAPRESE BROCHETTE

Fresh Basil and Balsamic Reduction

BLACKENED SHRIMP

Polenta Cake

GRILLED VEGETABLE QUESADILLAS

Rosemary and Smoked Gouda Cheese

VEGETARIAN SPRING ROLL

Ginger Soy Dipping Sauce

MEATBALLS

Blackjack BBQ Sauce

WILD MUSHROOM TARTLET

JERK CHICKEN SKEWERS

Mango Cilantro Salsa

STEAMED CHICKEN POT STICKERS

Ginger Soy Dipping Sauce

SPINACH & FETA SPANAKOPITA

GRILLED CHEESE SANDWICH BITES

Tomato Basil Soup Shooters

MOROCCAN CHICKEN SKEWERS

Yogurt Sauce





YOUR WEDDING

ENTREES

All entrees include bread baskets with an assortment of bakery fresh rolls. Plated entrees include choice of vegetable and starch, freshly brewed Arbica coffee and hot tea service.

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

BEEF & PORK

GORGONZOLA CRUSTED
FILET MIGNON OF BEEF \$79.00
Paired with a Red Wine Demi-glace

GRILLED MARINATED
FLAT IRON STEAK \$71.50
Served with Wild Mushroom Sauce

HERB RUBBED TOP
SIRLOIN OF BEEF \$70.50
Marinated and served with a Red Wine
Demi-glace

CABERNET BRAISED SHORT RIB \$70.50
Duckhorn Cabernet Braised Short Rib

POULTRY

GRILLED CITRUS
BREAST OF CHICKEN \$67.00
Citrus Butter Sauce

SPINACH AND FETA CHEESE
STUFFED BREAST OF CHICKEN \$68.00
Presented with Lemon Caper Sauce

FRENCH BRIOCHE \$68.00
Cranberry Stuffed Chicken with Sage Jus

PECAN ASIAGO
CRUSTED CHICKEN \$67.00
Served with a Stone Ground Mustard
Pinot Sauce

FISH

OVEN ROASTED
FILET OF SALMON \$68.00
Brown Sugar, Maple, Mustard Glazed

GARLIC SCAMPI
SHRIMP BROCHETTE \$64.00
Succulent Shrimp Baked with Roasted Garlic
and Butter

PARMESAN CRUSTED TILAPIA \$66.00
Lemon Buerre Blanc





YOUR WEDDING

ENTREES *continued*

All entrees include bread baskets with an assortment of bakery fresh rolls. Plated entrees include choice of vegetable and starch, freshly brewed Arbica coffee and hot tea service.

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

VEGETARIAN

GRILLED VEGETABLE NAPOLEON \$63.00

Marinated Rosemary Eggplant, Portabello Mushroom, Zucchini, Peppers on a Polenta Cake served with Red Pepper Coulis and Pomodoro Sauce

WILD MUSHROOM RISOTTO \$63.00

Sliced Wild Mushrooms and Shallots with Arborio Rice in a rich Mushroom Broth. Finished with Parmesan Cheese and Sweet Cream Butter

SPINACH LASAGNA \$63.00

Fresh Baby Spinach, Herbed Ricotta Cheese and Egg Pasta, Layered with Mozzarella and Parmesan Cheeses and Our House-made Marinara Sauce

GNOCCHI & PORTOBELLO \$63.00

Ricotta Pasta Simmered in a Tomato Cream Sauce finished with Vodka, Roasted Garlic, Charred Balsamic Portobello

BUTTERNUT SQUASH RAVIOLI \$63.00

Pinot Gris Creme Sauce, Toasted Walnuts, Fresh Rosemary

COMBINATION PLATE

BEEF FILET Add \$8.50 Per Plate

BEEF & POULTRY \$72.50

BEEF & SEAFOOD \$72.50

POULTRY & SEAFOOD \$70.50

CHILDRENS ENTREE \$31.00

CHICKEN FINGERS

Crispy Chicken Tenderloins with Fries and a Fresh Fruit Cup





YOUR WEDDING

PLATED SALAD OR SOUP

CHOOSE ONE:

SALAD

HOUSE SALAD

Mixed Lettuce, Cucumber, Tomato, Carrot
Gaufrette, Balsamic Vinaigrette

BABY SPINACH SALAD

Sliced Mushrooms, Tomatoes and Egg with a
Shallot Vinaigrette

THE PARISIAN SALAD

Baby Greens, Feta Cheese Crumbles, Dried
Cranberries, Candied Almonds, Aged White
Balsamic and Raspberry Vinaigrette

SOUP

CHICKEN & WILD RICE SOUP

ROASTED BUTTERNUT SQUASH SOUP

TOMATO BASIL BISQUE SOUP

Fresh Chiffonade of Basil



VEGETABLES

OVEN ROASTED LEMON PEPPER ASPARAGUS

GREEN BEANS

BALSAMIC ROASTED BRUSSELS SPROUTS & SHALLOT

SAUTEED CALIFORNIA VEGETABLE MEDLEY

Squash, Peppers, Zucchini, Carrots, Broccoli
Seasoned with Sea Salt and Fresh Herbs

ROASTED ROOT VEGETABLES

Sweet Potatoes, Turnips, Beets, Parsnips

STARCHES

OVEN ROASTED YUKON GOLD POTATOES

ROASTED GARLIC MASHED POTATOES

WILD RICE PILAF

PARSLEY BOILED RED POTATOES



BUFFET PACKAGES

All buffet packages include warm dinner rolls and sweet butter, choice of two entrees, one salad, one vegetable, one starch, and freshly brewed Arabica coffee and hot tea service. Action stations with uniformed chefs may be added as an upgrade to any buffet. (\$75 fee)

BEEF & POULTRY COMBINATION \$76.00

POULTRY & SEAFOOD COMBINATION \$74.00

BEEF & SEAFOOD COMBINATION \$76.50

BEEF & VEGETARIAN COMBINATION \$68.00



YOUR WEDDING

SWEETS

DESSERTS

FLOURLESS CHOCOLATE

MOUSSE TORTE \$6.00

Layered Flourless Sponge Cake and Dark, Decadent Chocolate Mousse served with Raspberry Coulis

VANILLA BEAN CRÈME BRULEE \$6.00

Rich and Creamy Custard infused with Tahitian Vanilla Bean, Topped with Caramelized Sugar

APPLE-BERRY COBBLER \$6.00

Tart Apples, Mixed Berries Baked with a Buttermilk Cake Crust served Warm with Vanilla Ice Cream

TIRAMISU PARFAIT \$6.00

Layers of Espresso and Kahlua Soaked Savorardi with Mascarpone Mousse, Shaved Chocolate

HOT FUDGE ICE CREAM

SUNDAE DELUXE \$5.00

Premium Vanilla Ice Cream, Crushed Chocolate

SWEET TABLE \$8.00

Cookies and bars included, choose three of the following:

- FRUIT TARTS
- CARAMEL CREAM PUFF
- PECAN DIAMONDS
- ECLAIRS
- MINI KIWI & STRAWBERRY CHEESECAKES
- CHOCOLATE DIPPED FRUITS (seasonal) add \$1.00

LATE NIGHT SNACKS

FLATBREAD PIZZAS \$6.00 Per Person

Choose Two Pizzas:

- PEPPERONI PIZZA
- THREE CHEESE PIZZA
- BBQ CHICKEN PIZZA
- ITALIAN SAUSAGE PIZZA

SLIDER STATION \$8.00 Per Person

SLIDER STATION

Served with French Fries.

Variety includes:

TRADITIONAL ANGUS CHEESEBURGERS

MINI PULLED PORK

With slaw and a pickle slice

TURKEY BURGER

Brie Cheese, Cranberry Chutney

FRIED CHICKEN

Served with Country Gravy





BAR PACKAGES ~ BEER AND WINE BAR PACKAGE

House Merlot, Cabernet, Pinot Noir, White Zinfandel, Chardonnay, Moscato, Sauvignon Blanc and Pinot Grigio Wines, Domestic Tap Beer, Mixers, Juices and Soft Drinks

Cash bar for mixed drinks will be available.

No shots or Long Island Iced Teas are allowed at any time, no exceptions.

All guests 21 and older will be included in per person charges.

1 Hour - \$5.00 savings pp	3 Hours - \$2.00 savings pp	5 Hours - \$2.00 upcharge pp
2 Hours - \$4.00 savings pp	4 Hours - included in standard package	6 Hours - \$4.00 upcharge pp

- ADD TWO CRAFT DRAFT BEERS TO ANY BAR PACKAGE FOR AN ADDITIONAL \$4.00 PER PERSON -

BAR PACKAGES ~ SIGNATURE BAR PACKAGE

Barton's Vodka, Barton's Gin, Barton's Rum, J Baret Brandy, Barton's Whiskey, Montezuma's Tequila, Bols Amaretto, House Merlot, Cabernet, Pinot Noir, Sauvignon Blanc, White Zinfandel, Chardonnay and Pinot Grigio Wine, Domestic Tap Beer, Mixers, Juices and Soft Drinks

No shots or Long Island Iced Teas are allowed at any time, no exceptions.

All guests 21 and older will be included in per person charges.

1 Hour - \$2.00 up charge pp	3 Hours - \$4.00 up charge pp	5 Hours - \$6.00 up charge pp
2 Hours - \$3.00 up charge pp	4 Hours - \$5.00 up charge pp	

BAR PACKAGES ~ PREMIUM BAR PACKAGE

Smirnoff Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Bulliet Bourbon, Dewars Scotch, Seagram's Seven, J Baret Brandy, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Tequila, Bols Amaretto, House Merlot, Cabernet, Pinot Noir, White Zinfandel, Chardonnay, Sauvignon Blanc and Pinot Grigio Wines, Domestic Tap Beer, Mixers, Juices and Soft Drinks

No shots or Long Island Iced Teas are allowed at any time, no exceptions. All guests 21 and older will be included in per person charges.

1 Hour—\$3.00 up charge pp	3 Hours—\$7.00 up charge pp	5 Hours—\$11.00 up charge pp
2 Hours—\$5.00 up charge pp	4 Hours—\$9.00 up charge pp	6 Hours—\$13.00 up charge pp



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ENHANCED BEVERAGE PACKAGES

MIMOSA AND BELLINI STATION \$5.00

Station bartender mixing customized cocktails

Sparkling Cider, Champagne, Orange Juice, Peach Nectar, and Fresh Fruit Garnishes

ONE HOUR BLOODY MARY BAR

Station bartender mixing customized cocktails

TOP SHELF \$15.00

Kettle One Vodka

PREMIUM LIQUOR \$14.00

Smirnoff

HOUSE LIQUOR \$10.00

Tito's Barton Vodka

Includes: Zing Zang Bloody Mary Mix, Hot Sauces

Fruit: Limes and Lemons

Vegetables: Celery, Olives, Carrots, and Pickles

Spices: Celery Salt, Cracked Black Pepper

WINE & CHAMPAGNE SERVICE

HOUSE WINE \$20.00 Per Bottle

Merlot, Cabernet, Pinot Noir, White Zinfandel, Chardonnay, Sauvignon Blanc and Pinot Grigio

HOUSE CHAMPAGNE \$20.00 Per Bottle

Additional fine wines and champagne available upon request. Specialty wines must be purchased in full case quantities.

\$80.00 fee per bartender charged on all cash bars or tally consumption bars.

WEDDING DAY ENHANCEMENTS & UPGRADES

Additional \$75 delivery charge for all rentals.

CONTINUOUS WINE POUR \$4.50 Per Person

Served during dinner service

WHITE OUTDOOR GARDEN

FOLDING CHAIRS \$5.00 Per Chair

A classic look for patio ceremonies

OUTDOOR PATIO HEATERS \$260.00 Per Heater

Prices are subject to change

OUTDOOR BAR FOR PATIO

DURING COCKTAIL HOUR \$350.00

For bar and additional bartenders

DESIGNER BAR STOOLS \$29 Per Stool

LINEN TABLE RUNNERS \$3.50-\$5.50 Per Table

Choice of Color (price depends on linen style)

UPGRADE LINEN PACKAGE \$\$\$

Upgrade fabrics for specialty tables- head table, cake, registration, etc.

CHARGER SPECIALTY PLATES \$7.00-\$10.00 Per Plate

Price dependant upon size and style

SPECIALTY COLORED WINE

OR CHAMPAGNE GLASSES \$2.50-\$6 Per Glass

A sophisticated addition for the head table



YOUR WEDDING

BRIDE'S ROOM UPGRADES

\$30.00

- Bottle of chilled champagne with glasses
- Chocolate covered strawberries and assortment of house-made cookies

DELUXE PACKAGE

\$75.00 (Feeds up to fourteen people)

- Bottle of chilled champagne with glasses for bridal parties up to fourteen
- Chocolate covered strawberries and assortment of house-made cookies
- Bottled water
- Platter of mini turkey & ham sandwiches on a variety of breads & rolls
- House-made potato chips

ROOM RATES & CEREMONY FEES

ROOM RATES

Rates vary based on day of the week and month of the year.

REHEARSAL DATE & TIME

Rehearsal date and time will be scheduled according to banquet hall availability. Rehearsal time is LIMITED TO ONE HOUR. Additional time may be arranged at a rate of \$100.00 per hour.

PAYMENT & APPOINTMENT SCHEDULE FOR BOOKED CATERED EVENTS

WHEN BOOKING EVENT DATE:

\$1,500.00 First Deposit with Signed Contract

6 MONTH PRIOR TO EVENT DATE -or- 3 MONTHS FOR SHORTER ENGAGEMENT:

\$1,500.00 Second Deposit

10 DAYS PRIOR TO EVENT DATE:

100% Remaining balance due

You can make additional payments beyond the required deposits.

10 DAYS PRIOR TO EVENT DATE:

Guest Guarantee - Proposal will be revised with count

1-3 DAYS PRIOR TO EVENT DATE:

Appointment to drop off decorations



YOUR WEDDING

CATERING POLICIES

DEPOSIT REQUIRED

To secure the room for a private function a non-refundable minimum deposit of \$1500.00 is required. The deposit will be applied to the final balance on your banquet contract. Checks should be made payable to: Food For Thought at ThunderHawk.

All payments can be made by cash, check or credit card. Caterer accepts Visa, Mastercard, Discover and American Express.

PAYMENT SCHEDULE

Six months prior to your event date an additional \$1500.00 non-refundable payment is due. Ten days prior to your event date 100% of the remaining balance on the Estimate Contract is required. Any additional charges will be guaranteed by a credit card and must be paid by the end of the event. Ten days prior to your event date 100% of the remaining balance on the estimate contract is required. If making final payment with a check, a cashier's check is required.

MENU & BEVERAGE GUARANTEES

Thirty days prior to the event date final menu and beverage selections must be confirmed with Caterer.

GUEST GUARANTEES

Guest number confirmation is due ten (10) days prior to the event. Final billing is based on the guaranteed count and is not subject to reduction. If attendance exceeds the guarantee, you will be charged the additional fees on your final bill.

PRICES & SERVICE CHARGES

All services are subject to 20% staffing charge and 7.0% sales tax. All prices are subject to change without notice. Prices will be raised only with the occurrence of an unusual increase in a food item or fair market value.

FOOD & BEVERAGE

No food or beverage may be brought into ThunderHawk Lodge without prior approval from the Catering Manager. No donated food or beverage may be brought onto the premises. Any leftover beverage and/or food remain the property of Food For Thought.

WEDDING CAKE

Wedding Cake and Dessert Buffet items must be ordered through Food For Thought. Clients will meet with our preferred cake vendor.

EVENT SCHEDULING & SET UP TIME

All deliveries (set up of music, room décor, etc.) must be scheduled with Catering Consultant.

OUTDOOR ARRANGEMENTS

The ThunderHawk Lodge will decide four hours prior to your event if a ceremony, outing, or event may be held on the patio or if it must be moved indoors to the banquet room due to inclement weather conditions.



CATERING POLICIES

MAXIMUM ROOM CAPACITY

FORMAL SEATED DINNER: 200 Guests depending on room set-up.

BUFFET DINNER: 150-175 Guests depending on room set-up.

STANDING COCKTAIL RECEPTION: Up to 300 Guests depending on room set-up.

All room capacity limits are based on each individual client's room set-up.

PARTY SPECIFIC REQUIREMENTS

Some events may require additional clean up due to age of the group or theme of the party. Your Catering Consultant will discuss this with you prior to writing your proposal and you will be charged according to needs.

DECORATIONS

The Catering Manager must approve all decorating concepts at least thirty (30) days prior to the event. Reasonable requests for decorating assistance will be provided by Food For Thought. Decorating requests requiring intensive labor will be the responsibility of the client or may be provided for an additional fee by Food For Thought and will be at the discretion of the Catering Consultant.

Clients are not permitted to use ladders or exterior equipment in decorating. Labor needed for any hanging of decorations will be provided at an additional charge.

No nails or tape are allowed on any walls. No open flames are permitted. All candles must be in enclosed in a hurricane type enclosure. At no time will taper candles be allowed. Unscented votive candles with holders are available through Food For Thought. Any costs associated with burns, wax or smoke damage will be incurred by the client.

No glitter, confetti or decorations smaller than one inch in diameter may be used for decorating. A \$100.00 cleanup fee will be applied to your final bill if this policy is not adhered to.

LINEN

All linen costs will be incurred by the client and must be ordered through Food For Thought. Your Catering Consultant has many patterns and styles that can be rented to make your event unique. Linen charges will be reflected on your estimate contract for your approval. All tables within the clubhouse and on ThunderHawk's patio are required to be covered with appropriate linen.

RENTAL EQUIPMENT

There will be an additional charge for all rental equipment not normally provided by ThunderHawk Lodge. Your Catering Consultant can provide you with available equipment and fees.



CATERING POLICIES

SECURITY

Food For Thought and ThunderHawk Lodge do not assume responsibility for the damage or loss of any merchandise brought into the facility by the client or their agents. All items need to be removed from the facility at the end of the event or arrangements made with the caterer. The client will be responsible for any items left after an event.

A licensed security guard is required at child/teen parties or any event that Food For Thought deems necessary. This cost will be at the customer's expense. The number of guards required will be determined by the number of guests attending the event. This is for the protection of your guests, our staff and our facility.

COAT CHECK

Coat check is not hosted unless requested prior to the event. There is a charge for hosted coat check, which can be discussed with your Catering Consultant.

TAX EXEMPTION

Organizations with a tax-exempt status must submit a certificate 501(C) 3 certification to ThunderHawk Lodge no less than two weeks (14 days) prior to the event date.

SMOKING POLICY

ThunderHawk is a non-smoking facility. Smoking is permitted ONLY 25 ft from outside of the building. Smoking in the lobby, foyer, bride's room or bathrooms will not be tolerated. Any costs associated with burns, smoke damage or fines will be incurred by the client.

CANCELLATION POLICY

A cancellation of contract will only be accepted in writing. If cancellation of booked event occurs the following payments are due to caterer:

Cancellation at any time - First deposit is held - \$1500.00

Cancellation within 6 month prior to event date:
First and second deposits are held - \$3000.00

Cancellation within 90 days prior to event date:
25% of proposed estimated contract agreement pricing is due to the caterer plus first and second deposits

Cancellation within 60 days prior to event date:
50% of proposed estimated contract agreement pricing is due to the caterer plus first and second deposits

Cancellation within 30 days prior to event date:
75% of proposed estimated contract agreement pricing is due to the caterer plus first and second deposits