

WEDDING PACKAGE

Food For Thought at Thunderhawk Golf Club



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FOOD & THOUGHT
— DINING SERVICES —

OUR WEDDING PACKAGE INCLUDES ALL OF THE FOLLOWING:

Selection of four hors d'oeuvres passed during the first hour of cocktails

Complimentary bartenders

Four hour beer and wine bar

Champagne and sparkling cider toast

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 full 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



PASSED HORS D'OEUVRES

Tomato bruschetta on rustic crostini toasts

Vegetarian spring roll with ginger soy dipping sauce

Curried chicken and mango cups

Meatballs with blackjack BBQ sauce

Chilled seared Ahi tuna wonton with wasabi cream

Sausage stuffed crimini mushrooms

Pesto chicken salad in a filo cup with aged balsamic reduction

Jerk chicken skewers with mango cilantro salsa

Caprese brochette with fresh basil and balsamic reduction

Steamed chicken pot stickers with ginger soy dipping sauce

Blackened shrimp on a polenta cake

Fresh spinach and feta cheese spanakopita

Grilled vegetable quesadillas with rosemary and smoked gouda cheese

Grilled cheese sandwich bites with tomato basil soup shooters



ENTREES

All entrees include bread baskets featuring sesame, multigrain, ciabatta dinner rolls, salted rye sticks, egg knot, French onion rolls and crispy flatbread. 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	\$78.00	HERB RUBBED TOP SIRLOIN OF BEEF	\$69.50
Paired with a red wine demi-glace.		Marinated and served with a red wine demi-glace.	
GRILLED MARINATED FLAT IRON STEAK	\$70.50	CABERNET BRAISED SHORT RIB	\$69.50
Served with wild mushroom sauce.		Duckhorn cabernet braised short rib.	

POULTRY

PAN ROASTED BREAST OF CHICKEN	\$66.00	FRENCH BRIOCHE	\$67.00
Paired with wild mushroom ragout.		Cranberry stuffed chicken with sage jus.	
SPINACH AND FETA CHEESE STUFFED BREAST OF CHICKEN	\$67.00	PECAN ASIAGO CRUSTED CHICKEN	\$66.00
Presented with lemon caper sauce.		Served with a stone ground mustard pinot sauce.	

FISH



OVEN ROASTED FILET OF SALMON	\$67.00
Brown sugar, maple and mustard glazed.	
GARLIC SCAMPI SHRIMP BROCHETTE	\$64.00
Succulent shrimp baked with roasted garlic and butter.	
PARMESAN CRUSTED TILAPIA	\$66.00
Lemon beurre blanc.	








ENTREES


CHILDREN'S

CHICKEN FINGERS \$13.00 *plus other wedding package components*
Crispy chicken tenderloins with fries and a fresh fruit cup.

VEGETARIAN

GRILLED VEGETABLE NAPOLEON    \$62.00
Marinated rosemary eggplant, portabello mushroom, zucchini, and peppers on a polenta cake served with red pepper coulis and pomodoro sauce.

WILD MUSHROOM RISOTTO   \$62.00
Sliced wild mushrooms and shallots with Arborio rice in a rich mushroom broth. Finished with parmesan cheese and sweet cream butter.

SPINACH LASAGNA  \$62.00
Fresh baby spinach, herbed ricotta cheese and egg pasta, layered with mozzarella and parmesan cheeses and our house-made marinara sauce.

GNOCCHI & PORTOBELLO  \$62.00
Ricotta pasta simmered in a tomato cream sauce, finished with vodka, roasted garlic and charred balsamic portobello



-  VEGETARIAN
-  VEGAN
-  GLUTEN-FREE

COMBINATION PLATE



Beef filet add \$4.50 per plate

BEEF AND POULTRY \$71.50

BEEF AND SEAFOOD \$71.50

POULTRY AND SEAFOOD \$69.50



PLATED SALAD OR SOUP: CHOOSE ONE

HOUSE SALAD

Mixed lettuce, cucumber, tomato, and carrot gaufrette, with balsamic vinaigrette.

BABY SPINACH SALAD

Sliced mushrooms, tomatoes and egg with a shallot vinaigrette.

THE PARISIAN SALAD

Baby greens with feta cheese crumbles, dried cranberries, and candied almonds, with an aged white balsamic and raspberry vinaigrette.



CHICKEN AND WILD RICE SOUP

ROASTED BUTTERNUT SQUASH SOUP

TOMATO BASIL BISQUE SOUP

With fresh chiffonade of basil.

VEGETABLES

OVEN ROASTED LEMON PEPPER ASPARAGUS

GREEN BEANS ALMONDINE

BALSAMIC ROASTED BRUSSELS SPROUTS
AND SHALLOT

SAUTEED CALIFORNIA VEGETABLE MEDLEY
Squash, peppers, zucchini, carrots and broccoli
seasoned with sea salt and fresh herbs

ROASTED ROOT VEGETABLES
Sweet potatoes, turnips, beets and parsnips

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 AND POULTRY COMBINATION	\$76.00
BEEF AND SEAFOOD COMBINATION	\$76.50
POULTRY AND SEAFOOD COMBINATION	\$74.00
BEEF AND VEGETARIAN COMBINATION	\$68.00

STARTCHES

OVEN ROASTED YUKON GOLD POTATOES

ROASTED GARLIC MASHED POTATOES

WILD RICE PILAF

PARSLEY BOILED RED POTATOES



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 and topped with caramelized sugar.

APPLE-BERRY COBBLER \$6.00

Tart apples and 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, and shaved chocolate

HOT FUDGE ICE CREAM

SUNDAE DELUXE \$5.00

Premium vanilla ice cream, crushed chocolate

LATE NIGHT

\$6.00 per person

FLATBREAD PIZZAS

Choose 2. Varieties include:

CAPRESE PIZZA

GRILLED ROSEMARY VEGETABLE PIZZA

THREE CHEESE PIZZA

BBQ CHICKEN PIZZA

ITALIAN SAUSAGE PIZZA



SWEET TABLE

\$8.00 per person

Cookies and bars included, choose three of the following:

FRUIT TARTS

CARAMEL CREAM PUFF

PECAN DIAMONDS

ECLAIRS

MINI KIWI AND STRAWBERRY

CHEESECAKES

CHOCOLATE DIPPED FRUITS (seasonal)

\$1.00 extra



\$8.00 per person

SLIDER STATION

Served with French Fries. Choose 2 types. Variety includes:

TRADITIONAL ANGUS CHEESEBURGERS

BACON & BLEU CHEESE

MINI PULLED PORK

With slaw and a pickle slice

TURKEY BURGER

With brie cheese and cranberry chutney

FRIED CHICKEN

With country gravy



BAR PACKAGES ~ BEER AND WINE BAR PACKAGE

House merlot, cabernet, pinot noir, white zinfandel, chardonnay, 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 - \$1.00 upcharge pp
2 hours - \$4.00 savings pp	4 hours - INCLUDED IN STANDARD PACKAGE **	6 hours - \$3.00 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 Bavit Brandy, Clan MacGregor Scotch, Barton's Bourbon, Barton'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—\$1 savings pp	3 hours—\$2 up charge pp	5 hours—\$7 up charge pp
2 hours—\$1 up charge pp	4 hours—\$5 up charge pp	

BAR PACKAGES ~ PREMIUM BAR PACKAGE

Smirnoff Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Bulliet Bourbon, Dewars Scotch, Seagram's Seven, J Bavit 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—\$2 up charge pp
2 hours—\$4 up charge pp
3 hours—\$6 up charge pp
4 hours—\$8 up charge pp
5 hours—\$10 up charge pp
6 hours—\$12 up charge pp



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

PREMIUM LIQUOR \$14.00

HOUSE LIQUOR \$10.00

Kettle One Vodka

Smirnoff, 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

During dinner service \$4.50 per person.

CHIAVARI RENTAL CHAIRS

Added elegance with Tiffany-style chairs

Price dependent upon style choice

WHITE OUTDOOR GARDEN FOLDING CHAIRS

A classic look for patio ceremonies

\$5.00 per chair

OUTDOOR PATIO HEATERS

Prices are subject to change

\$200.00 per heater

OUTDOOR BAR FOR PATIO DURING COCKTAIL HOUR

For bar and additional bartenders

\$225.00

DESIGNER BAR STOOLS

\$29 per stool

LINEN TABLE RUNNERS

Choice of Color (price depends on linen style)

\$3.50-\$5.50 per table

UPGRADE LINEN PACKAGE

\$\$\$ - upgrade fabrics for specialty tables-head table, cake, registration, etc.

CHARGER SPECIALTY PLATES

Price dependant upon size and style

\$7.00-\$10.00 per plate

SPECIALTY COLORED WINE OR CHAMPAGNE GLASSES

A sophisticated addition for the head table. \$2.50-\$6 per glass



POWDER ROOM AMENITIES BASKET

Treat your guests to helpful toiletries and items they might require during the reception. The baskets include a beautifully framed note informing your guests to help themselves- compliments of the bride and groom and the date of the event.

LADIES' ROOM AMENITIES INCLUDE:

- ◇ Lotion
- ◇ Hair Spray
- ◇ Tissues
- ◇ Stain Stick
- ◇ Mints
- ◇ Individual Packets of Advil & Tums
- ◇ Deodorant
- ◇ Toothpaste and Toothbrush
- ◇ Bobby Pins
- ◇ Safety Pins
- ◇ Feminine Products
- ◇ Lint Roller
- ◇ Manicure Set
- ◇ Cotton Swabs

MENS' ROOM AMENITIES INCLUDE:

- ◆ Spray Deodorant
- ◆ Mints & Gum
- ◆ Body Spray
- ◆ Safety Pins
- ◆ Stain Stick
- ◆ Hair Gel
- ◆ Tums & Advil
- ◆ Comb
- ◆ Lint Roller
- ◆ Cotton Swabs
- ◆ Antibacterial Wipes

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 AND 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 AND APPOINTMENT SCHEDULE FOR BOOKED CATERED EVENTS

When Booking Event Date:

\$1,500.00 1st Deposit with Signed Contract

6 Month Prior to Event Date:

\$1,500.00 2nd 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



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/Café 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.

MENU AND 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 AND 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 AND 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 AND 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 two 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: 150-200 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 - 1st deposit is held - \$1500.00

Cancellation within 6 month prior to event date – 1st and 2nd 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 1st and 2nd deposits

Cancellation within 60 days prior to event date – 50% of proposed estimated contract agreement pricing is due to the caterer plus 1st and 2nd deposits

Cancellation within 30 days prior to event date – 75% of proposed estimated contract agreement pricing is due to the caterer plus 1st and 2nd deposits

