

White Hawk Country Club

Wedding Menu



White Hawk Country Club
1001 White Hawk Drive
Crown Point, IN 46307
219.661.2322

2018 - 2019

Hors d'oeuvres

Hors d'oeuvres will be Stationed for Service

**Butler Service Available for Additional Charge of \$25.00 (Limited to Passable Hors d'oeuvres Only)*

Each Item Includes 50 Pieces Per Order

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- Tortilla Roll - Ups | Spinach Tortilla, Smoked Ham, Cream Cheese , Ranch Seasoning ... \$50
Meatballs | Choice of BBQ, Swedish , or Italian (Select One Style) ... \$50
Mini Caprese Skewers | Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction ... \$50
Hummus Filled Cucumber | Traditional Middle East Hummus, Cucumber Cups, Olive Oil, Paprika ... \$50
Vegetable Crudités | Crisp Garden Vegetables with House-made Buttermilk Ranch ... \$100
Seasonal Fruit Tray | Hand Sliced Seasonal Fruit ... \$100
Assorted Cheese Tray | Assorted Cheese, Assorted Gourmet Crackers ... \$100
Bruschetta | Tomato Bruschetta, Parmesan Toasted Crostini ... \$100
Vegetable Egg Rolls | Cabbage, Celery, Carrot Filled with Sweet and Sour Dipping Sauce ... \$100
Boneless Chicken Nuggets | With House-made Buttermilk Ranch and Spicy Dipping Sauce ... \$100
Grilled Chicken Wings | Rosemary Marinated, Ranch Seasoning ... \$100
Homemade Cheese Stuffed Mushrooms | Garlic Ricotta Stuffed ... \$100
Bacon Wrapped Water Chestnuts | Baked Water Chestnuts, Wrapped in Applewood Bacon ... \$100
Fried Mac & Cheese Balls | Pasta, Cheese Sauce, Sriracha Sauce, Breaded and Fried ... \$100
Bacon Pimento Cheese on a Crostini | House-made Pimento Cheese, Chopped Bacon, Onion Garlic Crostini ... \$100
Spinach & Artichoke Tart | Mayonnaise, Onion, Garlic, Spinach, Artichoke Hearts, Parmesan Cheese, Five Blend Cheese ... \$100
Pulled Pork Tart | Pork Shoulder, BBQ Sauce, Cheddar Cheese ... \$100
Stuffed Sweet Cherry Pepper | Cherry Peppers, Prosciutto, Swiss, Basil ... \$100
Parmesan Shrimp | Fried Parmesan Breaded Shrimp with Creamy Cocktail Sauce ... \$150
Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze ... \$150
Smoked Salmon on a Crostini | Atlantic Smoked Salmon , Capers, Creamy Habanero Sauce, Garlic Crostini ... \$150
Shrimp Cocktail | Pouched Shrimp with House-made Cocktail Sauce ... \$150
Mini Crab Cakes | Special Crab Meat, Peppers, Onion, Lemon Zest, Chipotle Aioli ... \$150
Crab Stuffed Mushrooms | Special Crab Meat, Peppers, Onion, Lemon Zest, Five Blend Cheese, Mushroom ... \$150
Shrimp & Lobster Tart | Chopped Shrimp and Lobster, White Cheese Sauce, Five Blend Cheese, Red Pepper, Green Onion ... \$150
Beef Wellington | Beef Tenderloin, Puff Pastry, Dijon Mustard, Prosciutto, Pistachios ... \$150
Tuna Sashimi | Pan Seared Yellow Fin Tuna, Sesame Seeds, Soy Sauce ... \$150
Filet Sliders | Filet Mignon, Pretzel Bun, Crawfish Beurre Blanc ... \$150
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Family Style . . . \$34

Includes House Salad, Bread & Butter, and New York Style Cheesecake with Optional Raspberry Sauce OR Cutting of Cake
Served with Soft Drinks, Coffee, Juice & Ice Tea
(Guest Tables Seating Requirements Vary For Family Style Service)

Please Choose Two:

- ~ Roast Beef with Gravy
- ~ Baked Chicken
- ~ Roasted Pork with Smokey Cajun Sauce
- ~ Roasted Turkey with Natural Gravy
- ~ Baked Ham with Fruit Cocktail Sauce
- ~ Roasted Salmon with Creamy Pineapple Sauce

Please Choose One:

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

Please Choose One:

- ~ Broccoli
- ~ Szechuan Green Beans
- ~ Hand Sliced Steamed Vegetables

Please Choose One:

- ~ Mostaccioli
- ~ Mostaccioli with Italian Sausage
- ~ Fettuccini Alfredo
- ~ Polish Sausage with Sauerkraut

Dinner Buffet . . . \$36/\$40

Buffet Includes: Oven Roasted Redskin Potatoes, Rice Pilaf, Szechuan Green Beans, Bread & Butter, and Assorted Mini Cheesecakes. Served with Soft Drinks, Coffee, Juice, & Ice Tea

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

- ~ Stationed Prime Rib with Au Jus & a Horseradish Cream Sauce (Carving Station Additional \$150.00 Fee + \$50 Per Additional Carver)
- ~ Pan-Seared Chicken with Lemon Capers Butter Sauce
- ~ Oven Roasted Pork Loin with Smokey Cajun Sauce
- ~ Salmon with a Creamy Pineapple Sauce
- ~ Sliced Turkey Breast with Natural Gravy

Salad Station:

- ~ Mixed Greens
- ~ Ranch, Italian, and Raspberry Vinaigrette Dressing
- ~ Sliced Tomato
- ~ Sliced Cucumber
- ~ Shredded Cheddar Cheese
- ~ Diced Ham
- ~ Bacon Bits
- ~ Sliced Hard Boiled Egg
- ~ Sliced Grapes
- ~ Croutons

Plated Entrées

Includes House Salad, Bread & Butter, and New York Style Cheesecake with Optional Raspberry Sauce OR Cutting of Cake
Served with Soft Drinks, Juice, Coffee & Ice Tea
(Limited Selection of Two Plated Options - Please Review Additional Plated Service Requirements with Coordinator)

Filet Mignon ... \$36

*6oz Filet Mignon Grilled to Medium Rare topped with a Red Wine Merlot Sauce.
Served with Mashed Potatoes & Szechuan Green Beans.*

Airline Chicken Breast ... \$27

*10 oz Roasted Chicken Breast Marinated in White Wine and topped with Sweet Pico de Gallo.
Served with Tomato Fennel Salad & Wild Rice.*

Stuffed Chicken Breast ... \$28

*Chicken Breast Rolled with Portobello Mushrooms, Spinach, & Mozzarella Cheese topped with a
Roasted Garlic Cream Sauce. Served with Roasted Red Potatoes & Szechuan Green Beans.*

Salmon ... \$27

*Boneless Salmon Filet Roasted and topped with a Lemon Compound Butter Sauce.
Served on a Bed of Rice Pilaf & with Szechuan Green Beans.*

Roasted Pork Loin ... \$28

*Roasted Pork Loin topped with a Smoky Cajun Sauce.
Served with Mashed Potatoes & Szechuan Green Beans.*

Petite Filet & Airline Chicken Breast... \$41

*6 oz Petite Filet and 10 oz Airline Chicken Breast .
Served with Roasted Red Potatoes & Szechuan Green Beans.*

Petite Filet & Shrimp Skewers ... \$39

*6 oz Petite Filet & (2) Grilled Shrimp Skewers .
Served with Mashed Potatoes & Szechuan Green Beans.*

Deluxe Combination Platter ... \$46

*6 oz Filet , 10 oz Airline Chicken Breast , & (1) Grilled Shrimp Skewer.
Served with Mashed Potatoes & Szechuan Green Beans.*

Bar Packages

4 Hour Premium Bar ... \$19

Additional Hour for Premium Open Bar ... \$5

(Prices per Person)

Spirits

Smirnoff	Canadian Club	Captain Morgan	Tanqueray	Amaretto
Absolute	Jack Daniels	Malibu	Dewars	Peachtree Schnapps
Seagrams 7	Southern Comfort	Jose Cuervo Gold	J & B	Dry/Sweet Vermouth
Seagrams VO	Bacardi	Seagrams Dry Gin	New Amsterdam	

House Wine

Cabernet, Merlot, Pinot Noir, Pinot Grigio,
Chardonnay, Moscato, & White Zinfandel

Draft Beer

Miller Lite, Coors Light, Budweiser,
& Rotating Handle

Include any of the Following Brands for an Additional \$2 per Brand per Person:

(Must Have Initial Bar Package for Upgrades)

Johnnie Walker Black, Crown Royal, Ketel One Vodka, Grey Goose Vodka,
Bombay Sapphire Gin, Bailey's Irish Cream, Paul Masson Brandy, & Kahlua

Not Listed? Please Inquire

Wine Service

Price Per Bottle ... \$21

House Wines:

Merlot, Pinot Noir, Pinot Grigio, White Zinfandel,
Moscato, Cabernet, & Chardonnay

For Additional Brand Availability – Please Inquire

Additional Amenities

(Additional Amenities are the ONLY Items that can be Added to Wedding Packages)

Stationed Late Night Snacks

(Includes 50 Pieces of each selected option, excludes pizza)

Available at 10:30 PM or Prior

- ~ Assorted Pizzas... \$15/*Pizza* (2 toppings max, no half orders)
 - ~ Bags of Chips... \$50
 - ~ Boneless or Grilled Wings... \$100
 - ~ Cocktail Franks in a Blanket... \$100

*Additional Options Available from
Hors d'oeuvres List

Chocolate Fountain . . . \$5.50

(Price Per Person. Minimum 50 Guests)

Please select six (6) of the following:
Marshmallows, Pretzel Rods, Pound Cake Squares,
Rice Krispies Treats, Lady Fingers, or
Brownie Bites
(Seasonality of Fruit. Please Inquire)

Children's Meals . . . \$14.50

(Children 10 & Under)

Chicken Fingers & Fries Or Hamburger & Fries

**All Children Must Receive Same Meal*

Rental of Gazebo . . . \$750

With Wedding Reception

Event Security . . . \$175

For Parties Over 50 Guests With Bar or Over 100 Guests Without Bar

Price Per Guard (unless included in package)

Lighting . . . \$400

LED Room Down Lighting Available in Various Colors

Coat Check . . . \$125

Arrangements for Coat Check can be made

Bridal Suite ... \$295

Room Rental from 11:00 AM - 11:30 PM (Must book at signing of contract)

Additional Bartender ... \$125 (4 Hours) \$150 (5 Hours)

Banquet Room Rental . . . \$500 (If A La Carte Menu Option is Selected)

* Please Speak with Coordinator for Additional Detailed Costs if A La Carte Menu is Selected

General Information

Time Frames:

Wedding Ceremony

5:00PM Guest Arrival

5:30PM– 6:00PM Ceremony

Wedding Reception

6:00PM Cocktail Hour

7:00PM Dinner

11:30PM Conclusion of Event



Photo By Matt Bigelow Photography

Minimums

White Hawk Country Club requires a minimum guest guarantee of 125 adult guests for our Banquet room on Friday and Saturday evening events . A minimum of \$50 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 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 votives 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 5 days prior to event date.

Menu Tasting

One tasting is available at no charge for the contracted party and up to 4 additional guests once the event is booked and guaranteed. Proper coordination prior is required.

Booking Information

- ~ A non-refundable, non transferable deposit of \$1,250 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 estimated guest count is due.
- ~ 2 weeks prior to the event a final guest count, final meal selection, and all other details are required.
- ~ Final invoice due a minimum of 10 days prior to event date.