wood Golf Club 2024

EVENT PACKAGES

WOOD WIND

2302 W. 161ST. STREET WESTFIELD, IN 46074 317.669.8550 KATE CONRAD FOOD AND BEVERAGE MANAGER KATE.CONRAD@WOODWINDGOLF.COM

WOOD WIND EVENTS

WOOD WIND GOLF CLUB OFFERS A SINCERE COMMITMENT OF SERVICE AND SETTING TO PROVIDE AN ENJOYABLE EXPERIENCE FOR ALL GUESTS

WOOD WIND GOLF CLUB HAS MADE SUBSTANTIAL ENHANCEMENTS TO THE GOLF COURSE, THE CLUBHOUSE, AND EVENT PAVILION IN THE LAST FEW YEARS

COMPLIMENTING THE CHAMPIONSHIP GOLF COURSE IS OUR COURTEOUS AND ACCOMMODATING STAFF, AS WELL AS COMFORTABLE INDOOR SEATING FOR UP TO 140 PEOPLE IN OUR EVENT PAVILION

PAVILION RENTAL PRICING

** Includes tables, chairs, your choice of white or black linens, and all applicable taxes

MONDAY - THURSDAY

\$150 HOURLY RATE, 5-HOUR MIN; \$750 ** \$75 for each additional hour

FRIDAY - SUNDAY

\$250 HOURLY RATE, 5-HOUR MIN; \$1,250 \$2,250 10-HOUR RATE, FRI-SUN

** \$150 for each additional hour

BEER GARDEN/FIREPITS ADD-ON/ONLY

\$250/HOUR, 2-HOUR MIN; \$500

*** GOLF OUTING PRICING INCLUDES PAVILION RENTAL

BILLING INFORMATION

- There is a 25% non-refundable deposit to reserve the space for your date
- The final balance will be required one week after the event and final invoice has been sent
- A credit card must be on file for any additional charges or incidentals
- Upon final inspection of the event, a minimum \$150 cleaning and damage fee could be assessed to the event plus any vendor's fees
- If you are electing to bring your own product (food and non-alcohol beverage) there will be a service charge of \$5/pp added to your final bill (exceptions may apply to guests of certain ages that will not consume any food during event)
- Opting for Wood Wind Food & Beverage Packages will have a 30% Service Fee for Hourly Staff, Equipment, Kitchen Labor, Private Shopping, and Administration Fees plus Indiana 7-9% Sales Tax Added to The Final Bill

* Services Fee may vary based on client using an outsourced Catering Option (from Wood Wind's preferred caterer list)



A FEW EXTRA DETAILS..

- Final confirmation of the number of guests is required 10 business days prior to your event. Within the 10 days leading up to the event, the final count cannot be reduced. You will be charged for the final count or number of guests served, whichever is greater
- Wood Wind Bartender Staff fee of \$50 per bartender, per hour applies for all cash/consumption bars
 - The number of bar staff is determined on a case by case basis
 - Bar service must end 30 minutes prior to end of scheduled event time, not at the time of room rental
- Additional Wait Staff fee of \$15 per staff member, per hour
 - Removal of trash and stocking/cleaning of restrooms during event
- Events cannot run past 12am; no exceptions
- Events that extend past the allotted time will be charged \$75 per 30-minutes
- All decorations must be approved prior to your event. No tape on walls, minimal confetti can be used only on tabletops (not on floors) and no glitter (!)
- Any leftovers at the end of the event will become property of Wood Wind Golf Club
- No parking or driving on grass. There are two parking lots on property for guests, located just West of our Main Clubhouse
- Children must be supervised. No one is allowed on the short game practice area. This is for your personal safety of your events' guests.

OUTSIDE CATERING/USING OWN CATERING/BRINGING IN OWN FOOD -- GUIDELINES --

- If you are electing to bring your own product please discuss with Food and Beverage Manager; there will be a service fee of \$5/pp charged to your final bill
- The client/caterer is responsible for transporting food, set up, maintaining heating and cooling, storage, cleanup and removal of such items at end of event.
- If bringing in own food and non-alcoholic beverages, the client is responsible for any dining and serving supplies needed
- If bringing in own catering, the restaurant/caterer must provide Wood Wind Golf Club "Offsite Catering Permit;" including food trucks, or Wood Wind Golf Club must be released from any foodborne illness you or your guests might incur
- All alcoholic beverages must be purchased through Wood Wind and served by Wood Wind Staff; no exceptions



BREAKFAST

** All Prices Shown Below Will Have A 30% Hourly Staff // Equipment // Kitchen Labor // Private Shopping // Administration Fees and 7% Sales Tax Added to The Final Bill **

THE WOOD WIND CONTINENTAL

Fresh Fruit Salad, Assorted Pastries, and Granola Bars

\$15/PERSON

THE BIRDIE

Enjoy a Breakfast Sandwich; served on croissant or English muffin with either Bacon, Sausage or Ham, Egg, and Cheddar Cheese, served with breakfast potatoes

\$18PERSON

WOOD WIND BREAKFAST BUFFET

Scrambled Eggs w/ salsa and shredded cheese on the side, sausage or bacon, breakfast potatoes, and fresh cut fruit

\$18/PERSON

THE BACK NINE

Biscuits & Homestyle Gravy, Bacon and fresh cut fruit

\$18/PERSON





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DELI LUNCH BUFFET

Smoked Turkey, Honey Ham, Roast Beef on Bread or Wrap, Potato Salad, Fresh Fruit, Assorted Chips, and Cookies

Add Chicken Salad or Tuna for \$2 per person

\$18/PERSON

BAKED POTATO AND SALAD BAR

Baked Potatoes Served with Ground Beef, Bean Chili, Nacho Cheese, Shredded Cheese, Sour Cream, Salsa, Diced Bacon, Broccoli, Green Onions and Butter, Mixed Greens with Ranch and Balsamic Vinaigrette and Assorted Toppings **Add Diced Chicken or Steak for \$3 per person**

\$18/PERSON

BOXED LUNCHES

Choice of Turkey, Ham, or Roast Beef, with Assorted Breads or Wraps, Potato Salad or Fresh Fruit, Chips, and Chocolate Chip Cookie **Add \$2 for Chicken Salad or Tuna Salad** **Iced Tea and soda not included with boxes; includes bottled water**

\$18/PERSON

BURGERS & DOGS ON THE GRILL

Pure Angus Beef Cheeseburgers along with Johnsonville Bratwurst and All-Beef Hot Dogs, Baked Beans with Bacon, Assorted Chips & Cookies **Add 2 salads with assorted dressings for \$2 per person**

\$20/PERSON



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SLIDER STATION \$20/PERSON

Includes: Choice of Three Sliders: Cheeseburger, Chicken Parmesan, Spicy Chicken, Pulled Pork, or Beef Brisket *Served with Potato Wedges*

TACO BAR \$20/person

Includes: Ground Beef, Flour and Corn Tortillas, Black Beans, Spanish Rice, Guacamole, Chips and Salsa, Jalapeños, Shredded Cheese, Diced Tomatoes, Shredded Lettuce, and Sour Cream **Add Additional Protein for \$2 more: Cilantro Chicken, or Marinated Steak

LASAGNA BAR \$20/person

Includes: Meat and Veggie Lasagnas with parmesan cheese, red pepper flakes, and breadsticks with a side of cheese and marinara, and Caesar Salad

** Add Additional \$4 more for Dessert Bar



BEVERAGE PACKAGES

** Prices Shown Below Will Have A 30% Gratuity and Indiana 9% Sales Tax Added to Final Bill ** ** Under Age Guest \$5 per guest **

SILVER PACKAGE

Two Hour Bar \$15 / Per Person Three Hour Bar \$18 / Per Person Four Hour Bar \$21 / Per Person

Domestic Beers

Miller Lite, Coors Light, Bud Light, Budweiser, Michelob Ultra, Yuengling

House Wines

Choice of 2 red and 2 white wines

Coke Products

GOLD PACKAGE

Two Hour Bar \$18 / Per Person Three Hour Bar \$21 / Per Person Four Hour Bar \$24 / Per Person

Call Liquors

New Amsterdam Vodka, Starlight Gin, Captain Morgan Rum, Jack Daniels Whiskey, Jose Cuervo Tequila

Domestic and Imported Beers

Domestics along with a variety of imports; Bier Brewery, Field Brewing, Budweiser, Bud Light, Coors Light, Michelob Light, Miller Light, Modelo, Stella Artois, Heineken, Cutwater, & High Noon

House Wines

Choice of 2 red and 2 white wines

Coke Products

PLATINUM PACKAGE

Two Hour Bar \$21 / Per Person Three Hour Bar \$24 / Per Person Four Hour Bar \$27 / Per Person

Call and Premium Liquors

Tito's Vodka, Starlight Gin, Captain Morgan Rum, Maker's Mark Bourbon, Jim Beam Bourbon Whiskey, Jose Cuervo Tequila, Johnny Walker Scotch, Amaretto, Bacardi, Triple Sec, Jägermeister, Fireball Cinnamon Whiskey

Domestic and Imported Beers

Domestics along with a variety of imports; Bier Brewery, Field Brewing, Budweiser, Bud Light, Coors Light, Michelob Light, Miller Light, Modelo, Stella Artois, Heineken, Cutwater, & High Noon

House Wines

Choice of 2 red and 2 white wines

Coke Products

All beverages onsite must be purchased through and served by Wood Wind staff

BEVERAGE PACKAGES

** Prices Shown Below Will Have A 30% Gratuity and Indiana 9% Sales Tax Added to Final Bill ** **

Under Age Guest \$5 per guest **

CASH/CONSUMPTION BAR

House Wine	\$8
Domestic Beer	\$4
Import Beer	\$5
Cocktails	\$10
Bottled Water/Canned Soda	\$2

MIMOSA BAR \$12 per person

- Price is for 2-hours of service, additional hours will be \$5/person
- Items included are Prosecco, orange, grapefruit and pineapple juice, assorted fruit garnishes

BLOODY MARY BAR \$12 PER PERSON

- Price is for 2 hours of service, additional hours will be \$5/person
- Items Included are regular and spicy Bloody Mary mix, hot sauce, cheese, olives, celery

ICED TEA/LEMONADE \$4 PER PERSON

2 hours of service

Fresh Brewed Iced Tea Lemonade Sweeteners Lemons



2 hours of service

Bottled Soda Bottled Water

ADD COFFEE STATION \$2 PER PERSON

All beverages onsite must be purchased through and served by Wood Wind staff



WOOD WIND PREFERRED CATERER LIST

A Cut Above Catering

Our clients are our inspiration. Our Chefs design your custom menus, featuring local, authentic ingredients, to create a memorable event for your guests!

la Cut Above Catering

INFO@ACUTABOVECATERING.COM (317) 575-9514 12955 OLD MERIDIAN ST UNIT 104 CARMEL, IN 46032

HTTPS://WWW.ACUTABOVECATERING.COM/



Home | Simply Served Catering | Casual Catering

Simply Served Catering, the casual catering division of Ritz Charles, delivers simple ingredients simply...

🚯 Simply Served Catering

ASHLLI HILLIS SIMPLY SERVED CATERING <u>AHILLIS@SIMPLYSERVED.NET</u> PHONE: 317-575-2244 FAX: 317-575-2253

HTTPS://WWW.SIMPLYSERVEDCATERING.COM

BIG HUFFA'S SMOKEHOUSE

TO KNOW BIG HOFFA'S SMOKEHOUSE BAR-B-QUE, YOU HAVE TO KNOW THE OWNER AND FOUNDER, ADAM HOFFMAN. ADAM HAS A PASSION AND A ZEST FOR LIFE THAT IMPACTS EVERYTHING HE DOES, AND HIS BARBECUE IS NO EXCEPTION! NEVER SATISFIED WITH THE STATUS QUO, ADAM STRIVES FOR PERFECTION IN HIS RECIPES AND WILL NOT SETTLE FOR LESS THAN THE BEST.

BIG HOFFA'S IS LOCALLY-OWNED AND OPERATED IN WESTFIELD, IN.

HTTPS://BBQINDIANAPOLIS.COM/STATIC/CATERING

