XGOLF

> ORLAND PARK

play > train > entertain

LET'S PAR-TEE!

CELEBRATIONS
CORPORATE EVENTS
PRIVATE PARTIES

GOLF. DRINK. EAT. REPEAT.

EVENT SPACE FOR EVERYONE

Our simulator technology is the most advanced the world, allowing for incredible accuracy when compared to "green grass" golf. We use proprietary technology that has been developed by X-Golf in Korea since 2005.

Not only does X-Golf pride itself on having the world's most accurate indoor golf simulators, but also being the perfect place for hosting private parties, milestone celebrations, or corporate events. Even if you have never golfed before, our friendly staff can show you the ropes.

Play on famous golf courses from around the world like Pebble Beach, Spanish Bay, and St. Andrews. Enjoy a variety of game formats like best ball/scramble, closest to the pin, or a putting contest.

For guests that may not be interested in golf, they can relax and indulge in our full bar offerings and upscale pub menu while taking in the comfortable atmosphere at our Orland Park location.

Book your Event or Party now! Enjoy a fresh take on private events with the best priced golf party packages in the south suburbs.

CREATE YOUR PARTY

Think of our event coordinator as your own professional caddie at a brand new course you are about to play.
You want the experience to be fun and exciting for you and your guests.
Let us choose just the right clubs together and build the best private party that fits your needs.

It can be done in just 4 easy steps!

FOOD COURSE

- Level 1 Par-3 Course
- Level 2 Links Course
- Level 3 Parkland Course
- Level 4 Heathland Course
- Level 5 Sand Belt Course
- Level 6 Championship Course

BEVERAGE BUNDLE

- First Tee Welcome Buckets
- Cart Lady Beverage Bundle
- Halfway House Beverage Bundle
- 19th Hole Beverage Bundle
- Clubhouse Beverage Bundle

SIMULATOR SETTINGS

- Par-3
- Best Ball/Scramble
- 9-Hole
- 18-Hole
- Driving Range
- XGA Kids

CELEBRATION BOOSTERS

- Custom Décor
- Champagne toast
- Custom cakes and desserts
- DJ or Live Band
- X-Golf Swag
- Guest Golf Pro/Emcee
- Group Lessons
- Dedicated Host/Bartenders

FOOD SELECTIONS CAN INCLUDE

Level 1

Par-3 Course Package – Snacks, Dips & Spreads

Charcuterie display, spinach artichoke dip with crostini, bacon cheddar green onion spread, homemade kettle chips, Tuscan-style bruschetta, Chorizo & chihuahua cheese fondue, homemade tortilla chips and an assortment of Pinwheel wraps

$26 per person

Level 2

Links Course Package - Grab and Go Sandwiches

Display of Homemade grab and go sandwiches and wraps - Manhattan pasta salad, Homemade kettle chips, display of assorted turkey club wedges, sliced sub sandwiches, grilled chicken wraps, cookie and brownies served buffet style or individually wrapped

$28 per person

Level 3

Parkland Course Package - Salads and Healthy Options

Poke Bowls, Quinoa Veggie Bowls, Fiesta salad, Greek salad with Grilled Chicken, Chop-Chop salad served with a trio of Homemade Hummus with pita chips and raw veggies, Berry Devonshire shortcakes

$29 per person

Level 4

Heathland Course - British Inspired Breakfast Package

Buffet inspired from over the Pond - English tea Sandwiches, Grilled Bangers, Smoked Bacon, Roasted Tomatoes and Mushroom Scrambled Eggs with Fine Herbs Coffee Cake and Breakfast Pastries

$30 per person

Level 5

Sand Belt Course Package - Australian – Hearty Meat Options

Hearty buffet featuring a Chilled Roasted Vegetable platter, Chopped salad with dressings, buttery brioche buns, Slow Braised Chuck Steak with mushrooms, onions and garlic herbs, Chicken Parmigiana, Yukon Gold mashed potatoes, Baked Ratatouille and Mini Cheesecake bites

$34 per person

Level 6

Championship Course Package - Full Featured Buffet Options

Professional buffet design featuring Charcuterie Platter, Harvest Salad with dressings, warm garlic bread and rolls, Carved New York Strip Loin sauces and condiments, sauteed Chicken Scaloppine with a lemon herb sauce, Roasted Potatoes wedges, Roast Vegetable medley, mini pastries and brownie bites

$36 per person

Fountain Soda, Iced Tea, Lemonade and Water included in all Food Course Packages

CREATE YOUR OWN BUFFET

Choose two Items from each section to build your food buffet offerings or tell us about favorite dish you want our catering Chef to create special for you*

Starters

Arancini Balls with Marinara sauce
4 Cheese Mac-n-cheese Wedges
Herbed Goat Cheese with Crackers and Crostini Mini
Crab Cakes with Roulade dipping sauce
Tuscan Style Bruschetta on fresh toasted bread Bacon Wrapped Shrimp
Charcuterie Board Assorted Cheeses and Meats
Spinach Artichoke Dip with Crostini
Warm Spicy Chicken Dip with Naan Bread
Chilled Roasted Vegetable Platter
Honey Sriracha Turkey Meatballs
Tenderloin Canapes

Sandwiches

Angus Beef Cheeseburger Sliders
Italian Beef Sandwiches
Pressed Cuban Sandwiches
Fresh Made Chicken Salad Sandwiches

Salads

Spinach Salad
Cobb Salad
7 Layer Salad
Harvest Salad
Manhattan Pasta Salad
Chop-Chop Salad
Mini Wedges with Blue Cheese
Traditional Caesar Salad

Main Dishes

Chicken Parmigiana
Shrimp & Andouille Jambalaya
Italian Sausage and Peppers
Garlic Herb Sliced Pork Loin
Lobster Mac-N-Cheese
Spicy Buffalo Mac-N-Cheese
Shrimp Scampi Linguini
Hand-Breaded Chicken Tenders

Side Items

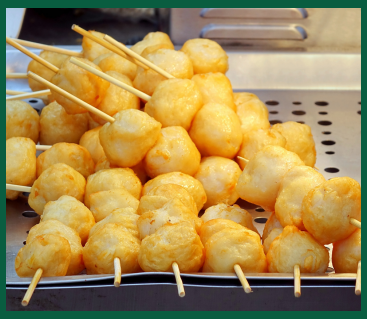
Homemade Kettle Chips
Yukon Gold Mashed Potatoes
Roasted Herb Potato Wedges
Sweet Cornbread Rolls
Garlic Bread and Brioche Rolls
Green Beans, Carrots and Red Peppers
Cheesy Au Gratin Potatoes

Sweet Treats

Chocolate Brownie Bites
Mini-Cheesecake Bites
Fresh Baked Jumbo Cookies:
chocolate chip, peanut butter, oatmeal raisin, white chocolate macadamia nut
Turtle NY Cheesecake
Assortment of Mini Pastries:
eclairs, lemon bars, brownies
Individual or whole Pies:
key lime, cherry, apple

Fountain Soda, Iced Tea, Lemonade and Water included in all Food Course Packages
*Per person price quote provided after selections

SHARABLE STARTERS



Offer your guests delicious starters to kick off your party just right.
We can prepare larger size portions of our X-Golf appetizers.
Or, you can select a custom made Charcuterie board - the ultimate sharable starter!

Starters

Bucket of Balls
Arancini Balls with chunky
Italian marinara and Ranch sauce
Hook Shot Hummus
Pesto and Red Pepper with Garlic Naan and celery
Chicago-style Franks in a Blanket
topped with yellow mustard and green relish
Hot Shot Spicy Chicken Dip
served with Garlic Naan and celery
Pickle Fries
with Garlic Aioli for dipping
Traditional French Fries
with Ketchup and Ranch for dipping

Charcuterie Boards

Medium Board (Serves up to 6)
$95
3 Cheeses - 2 Meats
Large Board (Serves up to 12)
$175
4 Cheeses - 3 Meats
X-Large Board (Serves up to 20)
$265
5 Cheeses - 4 Meats

Items include Prosciutto, Salami Chub, Cheddar Cheese, Sartori Cheese, Olives, Fresh/Druid Fruit, Nuts, and Crackers

Add-ons: Bread/Crackers,
Additional Meat, Additional Cheese
$12 each

FOOD SELECTIONS CAN INCLUDE

Casual Italian Cuisine
Pizza and Pasta Packages

Par-3 Course Pasta Packages
Fried Chicken, Italian Beef and Mostaccioli with Marinara Sauce
Choice of Tossed Salad, Pasta Salad or Cucumber Tomato Onion Salad
Includes French Bread and Sweet & Hot Peppers
or
Italian Baked Chicken Bone-In, Sausage & Peppers and Mostaccioli with Marinara Sauce
Choice of Tossed Salad, Pasta Salad or Cucumber Tomato Onion Salad
Includes Italian Dinner Bread
$18.95 per person

Par-3 Course Pizza Package
16" Pizzas with up to 2 Toppings
Choice of Tossed Salad, Pasta Salad or Cucumber Tomato Onion Salad
$16.95 per person

Links Course Pasta Packages
Boneless Chicken - Choice of Parmigiana, Marsala or Italian Baked
Sausage & Peppers and Parsley Potatoes
Choice of Tossed Salad, Pasta Salad or Cucumber Tomato Onion Salad
Includes Italian Dinner Bread
$21.95 per person

Fountain Soda, Iced Tea, Lemonade and Water included in all Food Course Packages

OPEN BAR DRINK PACKAGES

Open Bar Beverage Bundles
Per Person Options *

First Tee Welcome Buckets
Domestic bottles (6) $21 each
Import bottles (6) $23 each
Seltzers cans (6) $25 each

Cart Lady Beverage Bundle
Beer and Wine: $18.00 per hour

Halfway House Beverage Bundle
Mid-Level Liquor plus Beer and Wine: $28 per hour

19th Hole Beverage Bundle
Premium Brand Liquor plus Beer and Wine: $34 per hour

Clubhouse Beverage Bundle
Welcome Buckets (2) per bay rental $50
Then, Premium Brand Liquor plus Beer and Wine: $34 per hour

Fountain Soda, Iced Tea, Lemonade and Water included in all Food Course Packages
*Permissible for guests 21+ only. Note: Shots not included.

YOUR EVENT COSTS

We understand that not all your guests will want to golf, so we don't charge per person, we simply charge our normal hourly rates and only require you agree to an easily attainable minimum hourly spend which includes simulator rental, food, and beverage.*

Semi-private reception area seating and 2 bays

- Perfect for 6 to 15 guests with a 2-hour booking minimum
- $275 minimum spend per hour (weekday)
- $375 minimum spend per hour (weekends and holidays)

Semi-private reception area seating, one side of facility and bar with 3 to 5 bays

- Perfect for 15 to 40 guests with a 2-hour booking minimum
- $550 minimum spend per hour (weekday)
- $650 minimum spend per hour (weekends and holidays)

Private Event in Entire Facility with all 8 simulator bays

- Perfect for 40 to 100 guests with a 2-hour booking minimum
- $850 minimum spend per hour (weekday)
- $950 minimum spend per hour (weekends and holidays)

Note: A 20% gratuity will be added to the total bill of all party rentals and food and beverage. Gratuity does not count towards your minimum spend.
*"Minimum Spend" is defined as the accumulated total of all simulator bay rental fees, all food and all beverages purchased before tax and gratuity.