



HERON CREEK
Golf & Country Club



BANQUET PLANNER

Sara Hartlein Catering Director
Heron Creek Golf & Country Club
5301 Heron Creek Blvd, North Port, FL34287
(941) 240-5100
www.heroncreekgcc.com

Breakfast Selections

All Breakfasts Come with Chilled Assorted Fruit Juices, Regular & Decaf Coffee & Herbal Tea

Classic Continental

Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

\$8.00

Contemporary Continental

Seasonal Sliced Fresh Fruit, Muffins and Danish, Bagels and cream cheese,
Butters, Jellies and Assorted Toppings

\$10.00

Breakfast Buffets

Buffets are only available for groups of 30 people or more

Traditional Breakfast

Scrambled Eggs

Cinnamon French Toast with Maple Syrup

Choice of Apple wood Smoked Bacon OR Sausage Links

Breakfast Potatoes

Seasonal Sliced Fresh Fruit and Berries, Assorted Bagels and Cream Cheese

\$14.00

Top of the Green Breakfast

Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

Chilled Individual Fruit Yogurts

Deep Dish Quiche with Cheddar Cheese and Ham

Breakfast Potatoes

Cinnamon French Toast with Maple Syrup

Apple wood Smoked Bacon and Sausage Links

\$16.00

Buffet Enhancements

Locks & Bagels - **\$3.50**

Corned Beef Hash - **\$1.50**

Biscuits and Gravy - **\$2.50**

Grits and cheese or Oatmeal - **\$1.50**

Chef Attended Omelet Station - **\$6.95**

Chef Attended Carving Station with Ham **\$7.00**, with Turkey **\$8.00**, and Prime Rib **\$12.00**

Cheese Blintzes with Fruit - **\$4.50**

Pigs in a Blanket - **\$3.50**

Eggs Benedict - **\$3.50**

Waffles and Fruit - **\$2.50**

Plated Breakfasts

- Eggs Benedict with Breakfast Potatoes and fresh fruit garnish- **\$12.00**
French Toast with Maple Syrup choice of Applewood Bacon or Sausage links -**\$10.00**
Stuffed French Toast with choice of Applewood Bacon or Sausage link - **\$12.00**
Fresh Fruit Plate with Assorted Seasonal Fresh Fruit - **\$9.00**

Afternoon Breaks

Death By Chocolate

Chocolate Chunk Cookies, Fudge Brownies,
Chocolate Covered Strawberries and
a Variety of Chocolate Candy Bars
Coffee, Decaf Coffee,
Herbal & Iced Tea Service

\$9.00

All Natural

Whole Fruit: Bananas, Apples, Oranges, and
Grapes, Yogurts, and Assorted Granola Bars
Chilled Fruit Juices and Spring Water
Coffee, Decaf Coffee, Herbal and Iced Tea

\$8.00

Happy Hour Break

Warm Pretzels, Freshly Popped Popcorn, Cracker Jacks,
Salted Packs of Peanuts and Hot Dogs
Assorted Sodas and Bottled water

\$10.00

I Scream You Scream Ice Cream

Assorted Individual Ice Cream Bars and Italian Ice,
Assorted Soft Drinks, Coffee, Decaf Coffee, and
Herbal and Iced Tea

\$7.00

Fiesta Break

Tortilla Chips with Fresh Salsa, Bean Dip, Sour Cream,
Queso and Guacamole, with Assorted Soft Drinks

\$8.00

Add chicken- **\$3.50**

Add Seasoned Ground Beef -**\$2.50**

Add Shrimp - **\$5.50**

All day Beverage

Fruit Juices, Bottled water and Still Water,
Diet and Regular Sodas, Freshly Brewed
Coffee, Decaf Coffee and Flavored
Herbal Teas

\$6.00

A'La Carte Break Items

Granola and Candy Bars	\$3 each	Freshly Baked Scones	\$20 per dozen
Individual Fruit Yogurt	\$2 each	Assorted Pastries	\$18 per dozen
Double Fudge Brownies	\$18 per dozen	Chocolate Strawberries	\$18 per dozen
Freshly Baked Cookies	\$18 per dozen		
Dessert Bars	\$25 per dozen		
Bagels & Cream Cheese	\$25 per dozen		

Luncheon Selections

Lighter Fare Options

Greek Chef's Salad

Iceberg Lettuce topped with, feta cheese, Kalamata olives, pepperoncini's, cucumbers, red onion and tomato, with Greek Dressing. Served with Assorted Artisan Rolls and Butter

\$13.00

Add Chicken...\$4.00

Add Gyro Meat...\$4.00

Add Shrimp...\$6.00

Crispy Coconut Shrimp Salad

Mixed Greens with diced Pineapple, Melon and Strawberries topped with Crispy Coconut Shrimp served with White Balsamic Strawberry Dressing
Served with Assorted Artisan Rolls and Butter

\$14.00

Classic Cobb Salad

Spring Mix topped with rows of Grilled Chicken, Vine-Ripened Tomatoes, Avocados, Bleu Cheese Crumbles, Bacon, Black Olives and Hard Cooked Egg with
Choice of Dressing Served with Assorted Artisan Rolls and Butter

\$13.00

Caesar Salad

Crisp Romaine, Shredded Parmesan, Herbed Croutons with Club-Made Dressing
Served with Assorted Artisan Rolls and Butter

\$ 11.00

Add Blackened or Grilled Chicken Breast...\$4.00

Add Ahi Tuna...\$6.00

Add Shrimp...\$6.00

Pecan Crusted Chicken Salad

Spiced Pecan Crusted Chicken over Baby Spinach with Craisins, Apples, Bermuda Onions and Crumbled Goat Cheese
with Choice of Dressing

Served with Assorted Artisan Rolls and Butter

\$ 13.00

Par 3 Salad

Chicken, Tuna and Egg Salad presented on a bed of
Spring Mix garnished with Lavosh Crackers and Fresh Seasonal Fruit

\$ 12.00

Par 4 Add Ham Salad... \$2.00

Quiche

Choice Of One:

Quiche Lorraine (bacon, onion, Swiss), Broccoli Cheddar Quiche, Tomato Basil Quiche
Spinach and Portobello Quiche, Asparagus Prosciutto Quiche
Garnished with Fresh Seasonal Fruit or House Salad

\$ 13.00

All Luncheon Selections include Freshly Brewed
Coffee, Decaffeinated Coffee & Herbal Tea

Executive Luncheon

All Luncheons Include:

Assorted Artisan Rolls & Butter, House Salad,
Chef's Choice Starch and Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Entrée Selections

Choice of Two

Chicken Marsala - with rich Marsala wine Demi-Glace and sliced Mushrooms

Chicken Piccata - with a Lemon Caper Sauce

Chicken Cordon Bleu - with Black Forest Ham, Gruyere Cheese and Sauce Veloute

Atlantic Salmon Doria - with a Cucumber Dill butter and Shrimp

Mahi-Mahi - sautéed, with Tropical Fruit Salsa

Pork Medallions - with Port Wine and Fig Jam

Flank Steak - Topped with Onion Jam

Pasta Primavera - Penne Pasta Seasonal Vegetables with Marinara or Alfredo Sauce

Alfredo - Fettuccine with Baby Peas, Crisp Proscuitto and Parmesan Cream Sauce

Dessert Selections

Choice of One

Carrot Cake

Key Lime Pie

New York Cheesecake

Apple Pie

Fudge Brownie Ala Mode

Strawberry Shortcake

(Seasonal Desserts Limited Available Upon Request)

Choice of Two Entrees \$20.00

Box Luncheon

All Box Lunches include Potato Chips, Whole Fresh Fruit, Cookie or Brownie,

Appropriate condiments and utensils, assorted Coke Sodas or Spring Water

And Deli Sandwich selection

Turkey, Roast Beef or Black Forest Ham with your choice of

Cheddar or Swiss cheese, served on Multigrain Bread

Choice of Two... \$14.00

Luncheon Buffet Selections

Buffets are only available for groups of 30 people or more.

Italian Kitchen Buffet

Italian Antipasto
Caesar Salad with Parmesan Cheese and Seasoned Croutons
Penne Pasta Bolognese
Chicken Fontina
Eggplant Rollatini
Fresh Garlic Bread
Traditional or Almond Tiramisu
Italian Ice
\$20.00

South of the Border Buffet

Tortilla Chips, Salsa, Guacamole, Sour Cream, Onions, Tomato, Black Olives, Jalapeno, Shredded Lettuce, and Grated Cheese. Hard and Soft Shell Tacos with Beef and Chicken Fillings. Black Beans and Rice
Coconut Flan
\$20.00

New York Gourmet Deli Buffet

Chef's Soup Du Jour
Garden Green Salad with Assorted Dressings
Coleslaw
Tricolored Pasta salad
Deli Pickles
Platters of Freshly Sliced Roast Beef, Ham, Turkey, Corned Beef, Pastrami, Assorted Cheeses and an array of Breads
Warm Wild Berry Cobbler with vanilla Ice cream
\$22.00

American Cookout Buffet

Angus Hamburgers, Quarter Pound Hot Dogs
Cornmeal Kaisers Buns and St. Armand's Hoagie Rolls
Cheddar, Swiss, and American Cheeses
Green Leaf Lettuce, Vine Ripened Tomatoes, Bermuda Onions
Condiments and Accompaniments
Cole Slaw, Fruit Salad
Potato Chips,
Assorted Gourmet Cookies and Brownies
\$20.00

Executive Lunch Buffet

All Lunch Buffets Include:
Assorted Artisan Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Salad Selections

Choice of One

Seasonal Greens with Ranch & Balsamic Dressings
Heron's Caesar with Parmesan and Seasoned Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Farfalle Pasta Salad
Seasonal Fruit Salad

Entrée Selections

Choice of Two

Chicken Piccata - with a Lemon Caper Sauce
Chicken Cordon Bleu - with Black Forest Ham, Gruyere Cheese and Sauce Veloute
Atlantic Salmon Doria - with a Cucumber Dill butter and Shrimp
Mahi-Mahi - sautéed, with Tropical Fruit Salsa
Pork Medallions - with Port Wine and Fig Jam
Flank Steak - Topped with Onion Jam
Pasta Primavera - Penne Pasta Seasonal Vegetables with Marinara or Alfredo Sauce
Four Cheese Pasta - Gemelli Pasta Bake with a Blend of four Italian Cheeses, with Marinara

Choice of Two

Wild Rice Yellow Rice
Whipped Yukon Gold Potatoes Herb Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables

Dessert Selections

Choice of One

Key Lime Pie
New York Cheesecake
Apple Pie
Fudge Brownie Ala Mode
Strawberry Shortcake

\$22.00

Dinner Selections

All Dinners Include:

Assorted Artisan Rolls & Butter, House Salad,
Chef's Choice Starch and Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Entrée Selections

Choice of Two

Chicken Calypso

Sautéed Boneless Chicken Breast with Asparagus, Artichokes, diced Plum Tomatoes and Julienne Prosciutto in a shallot Butter Chardonnay sauce.

\$25.00

Roma Chicken

Chargrilled Marinated Chicken Breast Finished with Artichoke Hearts, Grape Tomatoes and Fresh Basil in Lemon Butter

\$25.00

Chicken Saltimboca

Breast of Chicken Stuffed with Prosciutto, Spinach, Sage and Mozzarella Cheese. Finished with a Fine Herb Marsala Mushroom and Tomato Demi

\$25.00

Tortchia Chicken

Pan Seared Chicken Breast on Garlic Spinach with Sundried Tomato, Fresh Basil, Peppercorn and Brandy Demi Glaze

\$25.00

Fall Run Salmon

Fresh Filet of salmon with Grilled Asparagus on Roasted Butternut Squash Puree with Sautéed sugar and Cider Vinegar Apples

\$27.00

Salmon Wellington

Filet of Fresh Salmon with shrimp, Spinach, Boursin Cheese nestled in Puff Pastry, served with Champagne Ber Blanc

\$28.00

Grouper Napoleon

Sautéed Grouper and Shrimp Stacked and Nestled in a Puff Pastry

\$33.00

Stuffed Trout

Pan Sautéed Trout with a crab stuffing

\$26.00

Top Sirloin Steak

With a mushroom Demi Glaze

\$29.00

Filet Mignon

Our Center Cut 7oz Filet Chargrilled and Served with sauce Béarnaise

\$39.00

Ribeye Steak

Char Grilled 14oz Certified Angus Ribeye with Bourbon Buttered Mushrooms

\$31.00

New York Strip Steak

Certified Angus 12oz Strip Steak with Peppercorn Demi-glace

\$32.00

Prime Rib of Beef

10 oz....\$32.00

12oz...\$35.00

Make any Steak Entrée a Surf and Turf

Grilled Shrimp...\$6.00

Stuffed Shrimp...\$7.00

5oz Lobster Tail...\$12.00

Steak Entree Additions

Tabaco Onions...\$2.00 Oscar...\$6.00
Béarnaise...\$2.00 Gorgonzola Crusted...\$2.00
Bourbon Butter Button Mushrooms Mushroom...\$3.00

Dessert Selections

Choice of One

Lava Cake
Triple Chocolate Cake
Deep Dish Pecan
Crème Brule
Turtle Cheese Cake
(Seasonal Desserts Limited Availability Upon Request)

Dinner Buffet

Buffets are only available for groups of 30 people or more.

All Dinner Buffets Include:
Assorted Artisan Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Salad Selections

Choice of Two

Seasonal Greens with Ranch & Balsamic Dressings
Heron's Caesar with Parmesan and Seasoned Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Seasonal Fruit Salad

Entrée Selections

Choice of Two

Marsala – with rich Marsala wine Demi Glace and sliced Mushrooms
Parmesan Crusted – with a Roasted Garlic Cream Sauce
Chicken Florentine – with a Garlic Spinach Butter Sauce

Atlantic Salmon – broiled with a Dijon and Dill Hollandaise
Mahi-Mahi – sautéed, with Pineapple and Melon Fruit Salsa
Shrimp Scampi – with a White Wine and Garlic Butter Sauce
Pork Medallions – grilled with a Port wine Demi
Flank Steak – marinated, and grilled with Portobello Beurre Rouge
Pasta Primavera –
Alfredo – Penne Pasta and a Parmesan Cream Sauce

Choice of Two

Wild Rice
Sweet Onion Basmati Rice
Whipped Yukon Gold Potatoes
Herb Roasted Red Bliss Potatoes
Whipped Sweet Potatoes
Fresh Seasonal Vegetables

Dessert Selections

Choice of One

Traditional Fruit Pies
Orange Sunshine Cake
Triple Chocolate Cake
Tiramisu
Chef's Cheesecake Creation
Inquire with the Sales Director for Buffet Enhancements

Package Price: Two Entrees \$33.00

Specialty Buffets

Minimum of 30 Guests unless otherwise noted

Taste of Tuscany Buffet

Fresh Baked Garlic Bread and assorted Rolls
Classic Caesar with Shredded Parmesan & Seasoned Croutons
Antipasto Display
Penne Pasta Ala Romano
Chicken Scarpariello
Chicken Marsala

Parmesan Polenta (Creamy Cornmeal porridge with Parmesan Cheese)
Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs
Italian Dessert Display
\$28.00

Back Yard BBQ Buffet

Seasonal Greens with Ranch & Balsamic Dressings
Jalapeno Corn Bread
BBQ Baby Back Ribs
Grilled BBQ Chicken
Grilled Salmon
Grilled Flank Steak
Corn on the Cobb
Baked Beans
Augratine Potatoes
Cobbler or Bread Pudding
\$28.00

Home Style Buffet

Your selection of Homemade Soup
House Salad with House Dressings
Choice of Two Entrée Selections:
Chicken and Dumplings
Baked Stuffed Peppers
Turkey and Dressing
Beef Stroganoff
Beef Bourguignonne
Home style Meatloaf
Roast pork loin and Gravy
Choice of Two Sides:
Whipped Potato
Mac and Cheese
Whipped Sweet Potato
Fresh Seasonal Vegetables
Green Bean Casserole
Cream Corn Bread Casserole
Dessert One Selection:
Assorted Fruit Pies
Bread Pudding
Fruit Cobbler
\$27.95

Hot Hors D' Oeuvres Selections

Minimum of 50 Pieces Per Item

Spanakopita
Sausage Stuffed Mushroom Caps
Spinach and Cheese Stuffed Mushrooms
Italian or Sweet fire Meatballs
Brie and Raspberry en Phyllo Cups
Sesame Chicken Tenders with Honey Mustard Sauce
Assorted Petit Quiche
Vegetable Egg Rolls
\$3.00 per piece

Pecan Crusted Chicken tenders with a salted Caramel Sauce
Mini Calzones Cheese, Pepperoni or Sausage
Fried Ravioli Cheese, Mushroom, or Spinach served with a marinara sauce
Mini Crab Cakes with Cajun Aioli
Chicken Satay in Spicy Peanut Sauce
Bacon-Wrapped Scallops with Honey Mustard Glaze
Sesame Beef Kabobs
Escargot en Bouchee
Coconut Crusted Shrimp with Pina colada Chutney
Mini Beef Wellington with Sauce Béarnaise
Crab Rangoon
\$3.50 per piece

Cold Hors D' Oeuvres Selections

Bruschetta with Balsamic Glaze
Proscuitto and Seasonal Melon
Potato Pancake with Spiced Apple Compote
Italian Antipasto Skewer
Tuscan White Bean Crisp
Salami Cornett's
\$3.00 per piece

Asparagus Spear wrapped in Smoked Turkey
Smoked Salmon on Pumpernickel Canapés
Steak Tar Tar
Rueben Canapés
Assorted Sushi Rolls
Fresh Fruit Kabobs
Tuna Carpaccio on fried Wontons with Wasabi Cream and Pickled Ginger
\$3.50 per piece

Specialty Displays

Priced Per Person

International and Domestic Cheese Display

With Fresh Seasonal Fruits and Gourmet Breads and Crackers

\$9.95

Display of the Season's Finest Fruits

Garnished with Fresh Berries and Grapes

\$7.95

Baked Brie Display

With Brandy, Pears, Brown Sugar and Sliced Almonds, served with French Bread

\$45.00 Per Wheel

Antipasto Display

Display of Grilled, Marinated Vegetables with Kalamata Olives, Marinated Artichoke Hearts, Genoa Salami, Pepperoni, Cherry Peppers, Provolone, Marinated Mozzarella, Roasted Red Peppers and Artisan Bread

\$11.95

Norwegian Smoked or Poached Salmon Display

Capers, Chopped Egg, Red Onion, Cream Cheese,
Mini Toasted bagels and Flat Bread Crackers.

\$75.00 Per Display

Chilled Jumbo Shrimp Cocktail

Black Tiger Shrimp served on ice with
Lemons and Spicy Cocktail Sauce

\$11.95

Upgrades & Add-ons

Salads

Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan, Herbed Croutons, with
Club-Made Caesar Dressing

Additional \$2.50

Hudson Valley Salad

Spring Mix, Spiced Almonds, Boursin Cheese
And Green Apple Vinaigrette

Additional \$3.00

Roquefort Pear Salad

Spring Mix, Crumbled Bleu Cheese, Thinly Sliced Pears
And Toasted Walnuts with Champagne Vinaigrette

Additional \$3.00

Caprese Salad

Buffalo Mozzarella and Roma Tomatoes layered atop Baby Field Greens and drizzled with Pesto Vinaigrette and Aged Balsamic Glaze.

Additional \$3.50

Appetizers

Shrimp Cocktail

Five Jumbo Shrimp nestled on a bed of Green Leaf Lettuce
With Spicy Cocktail Sauce and Lemon Crown

\$14.95

Calamari Fra Diavlo

North Atlantic Squid lightly breaded and Flash Fried
Served with a Spicy Marinara Sauce and Lemon Garnish

\$6.95

Smoked Salmon Plate

Norwegian Smoked Salmon with Capers, Hard Cooked Egg, Red Onion,
Sour Cream and Lavosh Crackers

\$11.95

Antipasto Plate

Pepperoni, Salami, Cappicola, Provolone, Mozzarella Ball, Roasted Red Peppers

\$8.95

Banquet Enhancements

Carving Stations

All Carvers Accompanied By Artisan Rolls and Appropriate Accompaniments
(\$75.00 Charge for each Carving attended)

Brown Sugar and Mustard Baked Ham	\$6.95 Per Person
Oven Roasted Turkey Breast	\$8.95 Per Person
Roasted Pork Loin~ with Choice of styles Herb Roasted, Vera Cruz, Mojo, Whole Grain Mustard	\$7.95 Per Person
Steamship of Beef	\$7.95 Per Person
Corned Beef Steamship ~ World Famous Boyle's Royal Round	\$8.95 Per Person
Pepper Crusted Sirloin Strip	\$9.95 Per Person
Beef Tenderloin ~ Certified Angus Seared & Slow Roasted	\$12.95 Per Person

Specialty Stations

Pasta Station	\$9.95 Per Person
Cheese Tortellini & Penne Pasta, Marinara & Alfredo Sauces, Pesto, Garlic, Anchovies, Sun-dried Tomatoes, Grilled Vegetables, Artichoke Hearts, Wild Mushrooms, Focaccia and Ciabatta Bread.	
Add Chicken \$3.00 ... Add Shrimp \$6.00	

Mashed or Baked Potato Bar	\$4.95 Per Person
Accompanied By assorted Toppings	

Desserts

Chocolate Fountain with Milk Chocolate

Served with a Variety of Graham Crackers, Cookies, Cream Puffs,
Fruits and Marshmallows for Dipping.

\$5.95 Per Person

\$75.00 Equipment Rental and Set-up Fee

Chocolate Dipped Strawberries

\$ 10.00 Per Dozen

Assorted Individual Miniature Dessert Display

\$4.50 Per Person

Ice Cream Bar

Premium *Old Meeting House* Ice Cream
Hot Fudge, Caramel Sauce, Strawberry Sauce
Rainbow Sprinkles, Pecans, Butterfinger Bits,
Maraschino Cherries and Whipped Cream

\$4.95 Per Person

Add Banana Foster station...\$6.00 Per Person

Coffee Station

Freshly brewed Coffee, decaffeinated Coffee,
Herbal Tea & Hot Cocoa
Assorted toppings to include: Cinnamon Sticks, Chocolate Shavings,
Citrus Peels, Honey, Rock Candy Sugar Sticks & Whipped Cream

\$4.75 Per Person

Open Bar

(Prices are per person, per hour, 2 hour minimum)

Well Brands

First 2 Hours \$17.00/Each Additional Hour \$8.00

Call Brands

First 2 Hours \$20.00/Each Additional Hour \$9.50

Premium Brands

First 2 Hours \$24.00/Each Additional Hour \$11.00

Beer, Wine and Soda Bar

First 2 Hours \$14.00/Each Additional Hour \$6.50

Hosted/Consumption Bar

Well Brand Mixed Drinks \$7.00

Call Brand Mixed Drinks \$9.00

Premium Mixed Drinks \$12.00

House Wine By the Glass \$7.00

Domestic Beer/Pitcher \$3.50/\$12.00

Imported Beer/Pitcher \$4.50/\$16.00

Sodas, Juices \$3.00

Cordials \$12.00

Prices for Hosted and Open Bars are Inclusive of State Beverage Surcharge.

Please Add Applicable 7% Sales Tax and 20% Service Charge

Banquets & Weddings

A deposit of \$500.00 is required to reserve space for a function.

At the signing of the contract 10% of the Contracted Total is due.

A minimum spending requirement, exclusive of room rental, beverages, service charge (gratuity) and sales tax will be calculated at the time of confirmation. This spending requirement will be based on the anticipated number of attendees and menu selection.

All Banquet Arrangements are on a tentative basis until completion of this form and paid deposit.

Smoking is prohibited in the Clubhouse.

The Club reserves the right to substitute an alternate banquet room due to changing programs or functions held for significantly less than originally guaranteed.

Food Service

All food and beverage items must be supplied, prepared and served by the Heron Creek Golf & Country Club. Party Favors and Special Occasion Cakes are the only exception to this rule. Due to Health Regulations, any surplus food from buffets may not be taken off the premises.

All buffets have a listed minimum. Should a party fail to meet that minimum and still wish to have the buffet, a surcharge will be assessed based on the stated minimum.

Seating in the Main Dining Room (with use of the dance floor) is limited to 150 guests.

Split Menu (choice of two entrees) may be selected with the following guideline:

Color-coded place cards or name badges must be provided by host identifying diner's choice

All food and beverages is subject to 20% Gratuity and 7% Sales Tax.

All quoted prices are subject to change (prior to receiving a signed contract).

Alcoholic Beverages

State law requires that all alcoholic beverages consumed on the Club premises must be purchased from the Club. Club personnel must handle all beverage service.

Unless other wise specified by the Club Manager, all drinks will be charged by consumption.

Management reserves the right to refuse alcoholic beverage service to any person who appears intoxicated or is under the age of 21 (the Club reserves the right to refuse service to any person who is unable to provide valid proof of age).

If a portable or auxiliary bar is requested on functions, set-up may be at the discretion of the Food and Beverage Manager and may incur an additional charge. Total Bar Sales must reach \$500 or a \$75 bartending fee is applied per bar.

Programs & Room Arrangements

Thoroughly discuss all needs with the Food and Beverage Manager when making special event arrangements. Some of the things we have available include a podium, microphones, and projector screen and extension cords. We do not have any type of projectors. We use white tablecloths and require two weeks advanced notice for specialty linen orders.

We will work with you to make the room attractive, functional and also meet your specific needs. However, some floor plans that you might feel will work well do not always fit in the room as they do on paper. Any ideas and/or requests need to be discussed with the Food and Beverage Manager. Most functions are set-up the evening before or several hours before. Staff is scheduled time appropriate to functions and will not have time to make last minute room changes, or equipment set-up that was not ordered in advance. Please keep in mind that we always prepare to accommodate for a small percentage (5%) of unexpected guests. We have a staff of professionals whose objective it is to make every function the best it can be.

Billing

Final Payment of your contracted event cost will be required ten (10) days prior to your event unless otherwise approved by management. A detailed invoice will be presented immediately following the conclusion of the function and must be settled prior to departure. Cash, credit card, personal or single signature business checks are accepted. Members may use their Club account for private party charges. If a group is tax exempt, a copy of a valid tax exemption certificate or letter must be submitted 72 hours before the event.

Release, Disclaimer and Indemnification

While using the Club facilities or participating in Club events, whether on or off the premises, all Guests, Members, their families and extended families are responsible for using proper judgment and caution at all times. The Club and the Owner assume no liability for injuries caused to or incurred by any Guests, Members, their families and extended families or for property damage to the property resulting from the improper use of the facilities. Consequently, any Guests, Members, their families and extended families who use or accept the use of any of the Club facilities or services, or engages in any Club activity, either on or off the premises, does so at his/her own risk and shall not hold the Club, the Owner, their employees and agents liable for any injury or claim resulting from such use or engagement. The host of the event is responsible for notifying these responsibilities to their families, extended families of liability and disclaimer. In addition the host agrees to indemnify the Club and the owner from any claim or liability asserted against the Club by a Family member, extended family, or guest.

The Club will not assume any responsibility for any loss or damage of any merchandise or articles left at the Club prior to, during, or following any function.

Client Signature: _____

Date: _____