

BANQUET OPTIONS



SEATING CAPACITY

- Dining room & enclosed porch - 80 buffet, 120 seated
- Dining room, enclosed porch & dance floor - 60 buffet, 100 seated
- Pavilion - Minimum 50 guests
- Pavilion - Maximum 160 guests with buffet (April 15th – October 31st)
- Pavilion - Up to 140 comfortably with dance floor & buffet

RENTAL AND SET-UP FEES

- Pavilion rental fee \$200 with banquet package
- Patio rental fee \$100
- Heater rental \$250
- Bar set-up fee in pavilion \$100
- Bartender fee in pavilion \$25 per hour

AUDIO VISUAL

- Podium \$10
- Screen only \$25
- Microphone and speaker \$50
- Wifi is available in main building only at no charge
- Dining room TV can be used for image slide show or Power Point slide show. You must bring all necessary equipment such as USB stick, SD card, laptop and HDMI cable. Advance notice must be given if you are going to use the TV.

BAR OPTIONS

Cash or Tab Bar

- \$25 an hour bartender fee in addition to drink costs for all pavilion events.
- \$100 bar set-up fee in pavilion.

Premium Open Bar – Price Per Person

1 Hour \$24.50	4 Hours \$34.50
2 Hours \$27.00	5 Hours \$37.50
3 Hours \$30.50	

- Includes soda
- Includes call and premium brands, imported & domestic beers, house wine and mixers
 - Includes Absolut Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal Whiskey, Jacks Daniels, Bacardi Rum, Captain Morgan Spiced Rum, Kahlua, Amaretto, Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel
- Not included: shots, frozen drinks, three or more liquor drinks and premium after dinner liqueurs

Beer, Wine and Soda Only – Price Per Person

1 Hour \$20.25	4 Hours \$26.75
2 Hours \$22.75	5 Hours \$28.75
3 Hours \$24.75	

- Includes domestic and imported beer, house wine and soda

Champagne Toast - \$6.00 Per Person

Sparkling Cider Toast - \$3.50 Per Person

Red Sangria

- \$41.50/2 qt pitcher

Mimosas (Champagne & Orange Juice)

- \$45.00/2 qt pitcher

Bloody Mary's

- \$45.00/2 qt pitcher

House Wines

- \$36.00/1.5 liter bottle (serves 6-7)

Beer Kegs (Pavilion Only)

- Domestic \$215 (approx. 120 Glasses/Cups)
- Imported \$300 (European Barrel - Approx. 90 Glasses/Cups)

DECORATIONS/CAKE

- You may arrive 1 hour before your event start time to setup/decorate.
- We do not permit the use of nails, staples or command strips to affix anything to the walls.
- Tape may be used but you are responsible for any damage.
- Setup/decorating must occur during business hours.
- The use of rice, confetti, glitter, tinsel or the like is not permitted.
- Candles must be contained in holders taller than the flame.
- All decorations must be removed immediately after the event.
- Cake is the only outside food that may be brought on the premises.

LINENS

- White colored linen tablecloths are included with all banquets.
- Linen napkins are also included with all banquets. The color varies with the season.
- You may select the color of the napkins for your event at no extra charge. Advance notice must be given.
- We also dress and skirt all side-function tables.

PAVILION FURNISHINGS

The pavilion is furnished with white tables and chairs, dimmable lights spanning the ceiling, a concrete floor and panoramic window panels with view of the golf course. For an elegant affair at an additional cost, our pavilion can be transformed into a formal banquet room, with the addition of black turf carpet, pleated pavilion liner, wooden dance floor, globe lighting draped along the sidewalls, chandeliers, heaters and air conditioning. Please request a quote if interested.