

Weddings at TPC Las Vegas

Thank you for considering TPC Las Vegas for your special day.

Our reception area overlooks the plush 18th green, past the cityscape of Summerlin, to the glowing Red Rock Mountains.

Here at TPC Las Vegas, we ensure that all the details of coordinating your ceremony and reception are as seamless as possible. Your expectations will always be met with the highest quality of service and cuisine. We look forward to assisting you with all of your catering needs and helping you make your day a memorable one.

For more information, please contact Keri Macanas

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www.tpc.com/lasvegas

9851 Canyon Run Drive, Las Vegas, NV 89144

2012

TPC Las Vegas

reception and ceremony packages

Reception Package

- Room Rental for four hours (\$200 charge for each additional hour of use)
 - Complimentary parking for guests
 - China, Glassware, Silverware
 - 12x15 Dance Floor
 - Setup of Tables - gift table, cake table, head table
 - In-house printed menu cards
 - Menu tasting for two
 - Cake cutting and champagne toast
 - Glass bowl centerpieces with floating candles – Up to 10 centerpieces
 - Wedding cake
 - White or black floor length table linen, overlay linen, and choice of napkin color
 - Banquet chairs with white or black chair cover and choice of bow color
- \$1000 – Up to 49 Guests \$1400 – 50-100 Guests

Optional Fees

Chivari chair upgrade - \$4 each
DJ for ceremony and reception (5 Hours, 1 System) - \$850
DJ for reception only (4 Hours, 1 System) - \$675
Wireless uplights for room (12 Lights) - \$750
High boy table with linen - \$32
Lounge setup for patio white leather furniture - \$1075
18x18x18 white cubes with wireless lights - \$55 each

Ceremony Package

In accordance with your reception package, we will help plan your ceremony overlooking the 18th green and the breathtaking views of the Red Rock Mountains

- Use of our plush private lawn next to the 18th green, with easy access to the clubhouse
- Use of the women's and men's lounge areas
- On-site ceremony Coordinator
- Fresh rose petals for aisle
- Iron wedding arch
- White wooden padded chairs
- Ceremony rehearsal with wedding party – day prior
- Set up and breakdown of ceremony

Officiate and ceremony music booked by guests

\$600 – Up to 49 Guests \$700 – 50-100 Guests

TPC Las Vegas

plated menu selections

TPC Silver

Assorted Dinner Rolls and Butter

Salad

Choose one of the following:

Canyons Salad

Romaine and Mixed Greens, Cucumbers, Carrots, and Tomatoes
Served with Choice of Balsamic Vinaigrette, Champagne Vinaigrette, or Ranch Dressing

Or

Caesar Salad

Homemade Caesar Vinaigrette

Entrée

Choose one of the following:

Pan Seared Chicken Breast

Served with Roasted Tomatoes, Mozzarella, Fresh Basil, and a Pesto Cream Orzo Pasta

Or

Beef Sirloin Bordelaise

A Sultry 8 oz. Sirloin Seared in a Red Wine Demi Glace
Served with Roasted Red Skin Potatoes and a Fresh Vegetable Medley

Or

Chicken, Mushroom, and Spinach Stuffed Cannelloni

Served with Asparagus Spears and Topped with a Roasted Garlic Cream Sauce

\$28 per person

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

plated menu selections (continued)

TPC Gold

Assorted Dinner Rolls and Butter

Appetizers

Choose one of the following:

Traditional Shrimp Cocktail with Dipping Sauce
Or

Herb Roasted Tomatoes Stuffed with Goat Cheese

Salad

Wedge Salad

With Diced Tomatoes, Egg, Bacon, and Onions – Topped with a Blue Cheese Vinaigrette

Entrée

Choose one of the following:

Sun dried Tomato and Boursin Cheese Stuffed Airline Chicken Breast
Drizzled with a Citrus Gastrique and Served with a Red Pepper Rice Pilaf

Or

Char Grilled 10 oz. N.Y. Strip Steak in a Port Wine Demi Glace
Served with Garlic Mashed Potatoes and Sautéed Green Beans

Or

Salmon Provencal

Capers, Roasted Artichokes and Tomatoes, Onions, Olive Oil, Lemon Juice, and Basil
Served over Linguine

\$38

TPC Las Vegas

plated menu selections (continued)

TPC Platinum

Assorted Dinner Rolls and Butter

Appetizers

Choose one of the following:

Portobello Mushroom Stuffed with Boursin Cheese and Spinach with a Balsamic Drizzle

Or

Char Grilled Scallops with a Lemon Beurre Blanc

Or

Traditional Crab Cake with a Remoulade

Soup

Lobster Bisque

Or

French Onion Soup

Salad

Mixed Green and Romaine Salad with Dried Cherries, Candied Pecans, Red Onions, Blue Cheese Crumbles, and a Raspberry Maple Vinaigrette

Entrée

Choose one of the following:

Pepper Crusted Filet of Beef Medallions

Served with a Wild Mushroom Demi Glace and Yukon Gold Potatoes

Or

Filet of Halibut

Poached in a Citrus and White Wine Sauce

Served with a Julienne of Fresh Vegetables and Linguine

Or

Shrimp and Scallop Risotto

Served with White and Green Asparagus Spears

Topped with a Lobster Saffron Sauce

\$50

TPC Las Vegas

buffet menu selections

TPC Emerald Buffet

Salad – Choice of One

Canyons Salad

Romaine and Mixed Greens, Cucumbers, Carrots, and Tomatoes – Served with Assorted Dressings

Caesar Salad

Homemade Caesar Vinaigrette

Appetizers and Accompaniments

A Wheel of Brie Baked in a Flaky Puff Pastry

Served with Fresh Baked Crustinis

Assorted Dinner Rolls and Whipped Butter

Rosemary and Garlic Herb Roasted Red Skin Potatoes

Roasted Fresh Vegetable Medley

Entrée - Choice of One

Mediterranean Dover Sole Provencal

A Mild, buttery white fish topped with Capers, Roasted Artichokes and Tomatoes, Onions, Olive Oil, Lemon Juice, and Basil

Chicken Florentine

Roasted Tomato Sauce, Topped with Spinach and Parmesan Cheese

Roast Beef

Thinly Shaved – Served with Creamy Horseradish and Au Jus

Cheese Stuffed Raviolis

Ricotta and Parmesan Stuffed Ravioli with a Homemade Marinara Sauce

\$25

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

buffet menu selections (continued)

TPC Ruby Buffet

Salad – Choice of One

Spinach Salad

Chopped Bacon and Blue Cheese Crumbles – Served with a Bacon Mustard Vinaigrette

Canyons Salad

Romaine and Mixed Greens, Cucumbers, Carrots, and Tomatoes – Served with Assorted Dressings

Caesar Salad

Homemade Caesar Vinaigrette

Appetizers and Accompaniments

Herbed Goat Cheese Stuffed in Roasted Roma Tomatoes

Drizzled with a Balsamic Vinaigrette

Assorted Dinner Rolls and Whipped Butter

Garlic Mashed Potatoes

Green Beans Sautéed in a White Wine Butter Sauce

Pasta Primavera in a Pesto Sauce

Entrée - Choice of One

Sweet Mustard Crusted Salmon Fillet

Boursin and Sun Dried Tomatoes Stuffed Airline Chicken Breast

Seared Tenderloin of Beef Medallions

Topped with a Wild Mushroom Ragout

Portabella Mushroom Ravioli

Topped with a Sherry Wine Cream Sauce

\$35

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

buffet menu selections (continued)

TPC Diamond Buffet

Cocktail Hour

Vegetable Crudités and Fresh Fruit Display

Salad – Choice of One

Pear Salad

Spring Mix, Pears, and Gorgonzola – Tossed in Champagne Vinaigrette

Canyons Salad

Romaine and Mixed Greens, Cucumbers, Carrots, and Tomatoes – Served with Assorted Dressings

Spinach Salad

Chopped Bacon and Blue Cheese Crumbles – Served with a Bacon Mustard Vinaigrette

Appetizer – Choice of One

Beef Crustinis

Topped with Caramelized Onions and Gorgonzola

Southwestern Crab Cakes

Served with a Chipotle Aioli

Spinach and Boursin Cheese Stuffed Mushrooms

Accompaniments

Dinner Rolls and Whipped Butter

Roasted Fingerling Potatoes

Wild Mushrooms and Grilled Asparagus

Entrée

Airline Chicken Breast with an Herb Citrus Jus

And Your Choice of One:

* Prime Rib Carving Station

Served with Creamy Horseradish and Au Jus

Seared Tenderloin of Beef Medallions

Served with a Port Wine and Mushroom Demi Glace

Orange Soy Ginger Glazed Tuna

\$45

*** Add \$100 for a Chef Attendant Fee**

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

appetizer selections

Cold Selections

100 Pieces
(Serves 30-50 People)

Fresh Tortilla Chips & Salsa - \$50

Add Guacamole - \$25

Tomato Bruschetta - \$100

Fresh basil and shredded parmesan

Assorted Cheese Platter - \$150

Served with assorted gourmet crackers

Vegetable Crudités - \$125

Carrots, celery, grape tomatoes, cucumbers, and broccoli
Served with a ranch dipping sauce

Assorted Fresh Fruit Platter - \$125

Prosciutto Wrapped Melon - \$125

Served with honey

Assorted Grilled Italian Vegetable Selection - \$200

Zucchini, asparagus, squash, roasted tomatoes, and red peppers

Beef Crustinis - \$165

Topped with caramelized onions and gorgonzola

Chicken Lettuce Wrap Station - \$260

Served with a Thai chili and peanut sauce

Parmesan Crusted Artichoke Hearts - \$200

Lightly fried and served with a lemon aioli

Caprese Kabobs - \$175

Mozzarella, grape tomatoes, and fresh basil – skewered and drizzled with olive oil and a balsamic glaze

Prosciutto Wrapped Asparagus - \$165

Vegetable Sushi - \$125

Shredded bell peppers, onions, carrots, and cucumbers wrapped in marinated and grilled zucchini
Served with a Thai chili sauce

Herbed Goat Cheese Stuffed in Roasted Tomatoes - \$150

Drizzled with a balsamic vinaigrette

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

appetizer selections (continued)

Hot Selections

100 Pieces
(Serves 30-50 People)

Chicken Wings - \$125

Choice of buffalo, bbq, or teriyaki style
Served with celery sticks and ranch dressing

Cheese Quesadillas - \$85

Pico de gallo and sour cream
Chicken - \$100 Steak - \$125 Smoked Vegetable - \$75

Spinach & Artichoke Dip - \$125

Served with fresh tortilla chips

Fried Wild Mushroom and Cheese Raviolis - \$125

Served with a spicy marinara sauce

Fried Pork or Chicken Potstickers - \$150

Served with teriyaki sauce and Thai chili sauce

Vegetable Spring Rolls - \$125

Served with a peanut sauce

Spinach and Boursin Cheese Stuffed Mushrooms - \$125

Spanokopita - \$200

Spinach and feta cheese folded in a filo dough purse

Pork and Vegetable Egg Rolls - \$125

Served with a sweet/sour sauce

Fried Zucchini - \$150

Served with marinara sauce

Chicken Taquitos - \$125

Served with a cilantro ranch sauce

Vegetable Tempura - \$125

Served with a soy ginger dipping sauce

Italian Meatballs - \$125

Served with a marsala cream sauce

TPC Las Vegas

appetizer selections (continued)

Action Stations

(Please add \$100 for a Chef Attendant fee)

Pasta Station - \$185

(35 Servings)

Add shrimp - \$2 per person

Choice of Two Pastas: Penne, Buccatini, Cavatappi, Linguini

Choice of Two Sauces: Marinara, Alfredo, Pesto Cream, Tomato Cream

Fajita Station - \$185

(35 Servings)

Flank steak, chicken, onions, peppers, sour cream, pico de gallo, cheese, cilantro, limes, and shredded lettuce

Served with flour tortillas

Stir Fry Station - \$150

(35 Servings)

Add shrimp - \$2 per person

Beef, chicken, broccoli, onions, peppers, snow peas, carrots, garlic, and ginger

Served with steamed white rice

Displays

Mediterranean Antipasto Display

Small - \$225 (25-35 Servings) Medium - \$295 (50-65 Servings) Large - \$395 (125 Servings)

Mozzarella and grape tomatoes drizzled with olive oil, roasted roma tomatoes, kalamata olives, marinated artichokes, Italian cured meats and cheeses, sweet and hot peppers

Vegetarian Antipasto Display

Small - \$225 (25-35 Servings) Medium - \$295 (50-65 Servings) Large - \$395 (125 Servings)

Mozzarella and grape tomatoes drizzled with olive oil, roasted roma tomatoes, kalamata olives, marinated artichokes, Italian cured cheeses, sweet and hot peppers, marinated grilled vegetables – zucchini, squash, asparagus, and red peppers

Sandwich Trays

3.50 per person

Choice of turkey, ham, pastrami, tuna salad, or chicken salad

Choice of wheat, white, sourdough, or deli roll

Lettuce, tomato, mayonnaise and mustard

Baked Brie – \$160

Serves 35-50

A wheel of brie wrapped and baked in puff pastry ~ Served with toasted crustinis

TPC Las Vegas

appetizer selections (continued)

Seafood

100 Pieces
(Serves 30-50 People)

Cream Cheese Crab Rangoons - \$100

Served with a sweet/sour sauce

Shrimp Cocktail - \$300

Served with a traditional cocktail sauce

Raw Seafood Bar – Market Price

Oysters, clams on the half shell, shrimp cocktail, and crab legs
Served with a traditional cocktail sauce and remoulade sauce

Maryland Crab Dip - \$225

Jumbo lump crab meat in a wine and cheese sauce, garlic, and shallots
Served with sliced baguettes and tri-color tortilla chips

Coconut Shrimp - \$175

Served with a tropical dipping sauce

Bacon Wrapped Scallops - \$300

Shrimp Tempura - \$150

Served with a soy ginger dipping sauce

Southwestern Crab Cakes - \$250

Served with a chipotle aioli

Cucumbers with Pickled Ginger and Crab - \$225

Cucumber slices topped with pickled ginger and lump crab meat with a hint of lemon juice

Crab Stuffed Mushrooms - \$250

TPC Las Vegas

buffet enhancements

Carving Stations

Prime Rib

Served with Au Jus and Horseradish
\$13 per person

Roast Beef

Served with Au Jus and Horseradish
\$7 per person

Beef Brisket

Served with BBQ Sauce and Au Jus
\$5.50 per person

Roasted Turkey

\$8 per person

Ham

Served with Honey Mustard
\$4.50 per person

* Please add \$100 to all carving stations for Chef Attendant Fee

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

dessert menu

Fresh Baked Cookies

(Serves 30-50)

\$45.00

Chocolate Brownies

(Serves 30-50)

\$50.00

Peach or Blackberry Cobbler

½ pan (15 servings) - \$55.00

Full plan (30 servings) - \$110.00



Mini Petit For Desserts (Choice of one selection)

Gourmet – Fruit Mousse Cup, Raspberry Mousse Cup, Pear Puff, White Chocolate Mousse, Sacher Chocolate

Italian – Chocolate Hazelnut Praline, Pistachio Crème Brulee, Cherry Almont Tart, Amaretto Chocolate Raspberry, Tiramisu

Cup Assortment – Key Lime, Four Berry Cheese, Mango Raspberry, Orange Pomegranate, Chocolate Mousse

Cheesecakes – Crème Brulee, Green Tea Panna Cotta, Chocolate, White Chocolate, New York

French – Three Citrus Tart, Chocolate Cup, Raspberry Chocolate Cup, Opera, Cream Puff

Cupcakes - Cappuccino, Lemon, Double Chocolate, Raspberry, White Chocolate

(35 Pieces) - \$110.00

Mini Gourmet Cheesecakes (Choose up to 3)

Original Key Lime Chocolate Chip Peanut Butter Cup Oreo Cookie Cappuccino Meyer Lemon
(24 cheesecakes) - \$75

Ice Cream Sundae Bar

\$7.50 per person

Chocolate Fountain

Milk chocolate, assorted fruit, rice crispy squares, cookies, marshmallows, pound cake, and pretzels

\$8.50 per person

Customized Candy Station

Decorated jars of your favorite candies

From \$300-\$550

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TPC Las Vegas

children's menu

Choice of Two Entrees:	Children 4-8 years old - \$9.95	Children 9-12 years old - \$16.95
Choice of Three Entrees:	Children 4-8 years old - \$10.95	Children 9-12 years old - \$19.95
Choice of Four Entrees:	Children 4-8 years old - \$13.95	Children 9-12 years old - \$22.95

Entrees

Grilled Chicken Breast
Penne Pasta with Alfredo or Marinara Sauce
Mini Ham or Turkey Sandwiches
All Beef Hot Dogs
Mini Hamburgers or Cheeseburgers
Mozzarella Sticks with Marinara Sauce
Cheese Pizza
Chicken Fingers
Sloppy Joes with Ground Beef or Ground Turkey

Side Items (Choice of One)

Additional Item – Add \$1.75 per person

Tater Tots
Fresh Fruit Salad
Cottage Cheese
French Fries
Mashed Potatoes
Potato Salad
Cole Slaw
House Green Salad

TPC Las Vegas

beverage selections

Premium Well
\$7.50 Per Drink

Bacardi Rum
Beefeater Gin
Canadian Club
Korbel Brandy
Jose Cuervo Gold
Cutty Sark
Jim Beam
Jack Daniels
Seagrams 7
Seagrams VO

* Well Packages
include Ketel One
Vodka

Premium Call
\$8.50 Per Drink

Absolut
Absolut Citron
Absolut Mandarin
Baileys
Bushmills
Captain Morgan Rum
Dewars
Granny Sour Apple
Jim Beam Black
Malibu Rum
Myers Rum
Peppermint Schnapps
Southern Comfort
Stolichnaya
Tanqueray
Wild Turkey
Ketel One
Ketel One Citroen
Ketel One Oranje

Super Premium
\$9.50 Per Drink

Amaretto
B&B
Belvedere
Bombay
Sapphire
Chambord
Chivas Regal
Cuervo 1800
Courvoisier
Crown Royal
Drambuie
Evan Williams
Frangelico
Galliano
Grand Marnier

Grey Goose
Jagermeister
Jameson
Johnnie Walker
Red
Kahlua
Magellan Gin
Makers Mark
Patron Silver
Sambucca
Starbucks Liqueur

Top Shelf
\$10.00 Per Drink

Crown Royal Black
Dewars Special
Reserve
Hennessy VSOP
Glenlivet
Johnnie Walker
Black
Remy Martin XO
NOLET'S Silver Gin

Michelob Ultra \$4

Domestic Beers \$5
Bud, Bud Light, Coors Light, MGD, Miller Lite, Odouls

Import Beers \$6
Heineken, Blue Moon, Corona, Sam Adams, Fosters, Anchor Steam, Fat Tire, Bass, Amstel Light, Mike's Hard Lemonade, Stella Artois, Guinness

House Wines \$8.00 per glass
Bottled Wine - Special Event Wine List See List

beverage packages

Beverage I

Well Brand Liquors &
NOLET'S Silver Gin
Domestic Beers
Chardonnay & Cabernet
Fountain Sodas

Two Hours - \$25
Additional Hour - \$6

Beverage II

Well/Call Brand Liquors &
NOLET'S Silver Gin
Domestic & Import Beers
Chardonnay & Cabernet
Fountain Sodas

Two Hours - \$30
Additional Hour \$7

Beverage III

Well/Call Brand Liquors
Super Premium/Top Shelf
Domestic & Import Beers
Chardonnay & Cabernet
Fountain Sodas

Two Hours - \$35
Additional Hour - \$8

Soft Bar

Domestic Beers
Chardonnay & Cabernet
Champagne
Fruit Juices
Fountain Sodas

Two Hours - \$15
Additional Hour - \$4

All prices subject to Nevada sales tax and a 20% service charge

TPC Las Vegas

Sparkling Wines

Schramsberg Vineyards , Brut Rose, Sparkling Wine	Napa Valley	2004	\$ 75
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White Wines

Hogue Cellars , Riesling	Columbia Valley	2006	\$ 20
Bergstrom Vineyard , Dr. Bergstrom Riesling	Dundee Hills, OR	2005	\$ 45
Valdadige , Santa Margherita, Pinot Grigio	Italy	2006	\$ 50
Duckhorn Vineyards , Sauvignon Blanc	Napa Valley	2007	\$ 55
Four Vines , "Naked" Chardonnay	Santa Barbara	2007	\$ 25
Chateau Ste Michelle Vineyards , Canoe Ridge Chardonnay	Horse Heaven Hills, WA	'07	\$ 50
Sonoma Cutrer Vineyards , Russian River Ranches Chardonnay	Sonoma County	2005	\$ 40
J. Lohr Vineyards & Wines , "October Night" Chardonnay	Monterey County	2006	\$ 35
Cakebread Cellars , Chardonnay	Napa Valley	2006	\$ 80
Rombauer Vineyards , Chardonnay	Carneros	2007	\$ 60

Red Wines

Concannon Vineyard , Pinot Noir	Central Coast	2006	\$ 25
Row Eleven , Pinot Noir	Santa Maria Valley	2005	\$ 55
Fiddlehead Cellars , Fiddlestix, Estate Pinot Noir	Santa Rita Hills	2005	\$ 80
Donati Family Vineyard , Estate Vineyard Merlot	San Benito County	2004	\$ 35
Pelligrini Family Vineyards , Cloverdale Ranch Merlot	Alexander Valley	2004	\$ 40
Barnett Vineyards , Spring Mountain District Merlot	Napa Valley	2004	\$ 80
Four Vines Winery , Syrah	Paso Robles	2005	\$ 40
Molly Dooker , Boxer Shiraz	Australia	2006	\$ 50
Frog's Leap , Zinfandel	Napa Valley	2003	\$ 50
Storybook Mountain Vineyards , Eastern Exposures Zinfandel	Napa Valley	2003	\$ 75

Cabernet Sauvignons

Heron Wines	California	2005	\$ 25
Chateau Ste. Michelle Vineyards , Cold Creek Vineyard	Columbia Valley	2004	\$ 50
Turnbull Wine Cellars , Estate Grown	Napa Valley	2005	\$ 85
Gundlach-Bundschu , Rhinefarm Vineyard	Sonoma County	2003	\$ 65
Rombauer Vineyards	Napa Valley	2004	\$ 70
Beaulieu Vineyards , Georges de LaTour, Private Reserve	Napa Valley	2003	\$ 95
Sequoia Grove Vineyards	Napa Valley	2004	\$ 75
Cakebread Cellars	Napa Valley	2004	\$110
Pine Ridge Vineyards	Napa Valley	2006	\$ 85

TPC Las Vegas

catering policies

1. The person or party making arrangements for private functions on behalf of the patron must notify the Club no later than 12 noon, five business days prior to the scheduled function, the exact number of persons that are to attend functions scheduled at the Club. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount, The Club will be responsible for service to no more than five percent over and above the guarantee, up to 15 guests maximum. If no guarantee is received, the Club will prepare and charge for the number of persons estimated from the catering contract.
2. An initial deposit of \$1500.00 is required to reserve the date of your function and room. The deposit is nonrefundable; however, if you choose to move your date within the same calendar year, the deposit may be used toward the new date. If a function must be canceled, the deposit will be refunded by 50% if the Club has received notification of the cancellation at least 90 days prior to the function; however, refunds for cancellation of heavily requested dates are at the discretion of the Club. It will be the discretion of the Club whether or not to refund a deposit if cancellation notification is received less than 30 days prior to the scheduled function.
3. Final menu selections must be submitted for confirmation by the Club two weeks prior to the function to ensure availability of the desired menu items. All prices are subject to change, with notification when possible.
4. Food and Beverage minimums have been established by the Club and if they are not met, the balance will become a room charge.
5. All banquet checks must be signed by the person in charge or a designated representative at the completion of the function. Any discrepancies in counts or charges should be identified and resolved at that time.
6. All catering functions are subject to service/gratuuity charge and prevailing sales taxes. An amount equal to 20% of the food and beverage charges will be added to the bill for all events. All charges (except service charge) are subject to an applicable state and local sales tax.
7. Tax exempt associations must provide all necessary documentation prior to the event or a tax will be charged.
8. If a change from the original room setup is requested on the day of the function, an additional labor charge and any necessary additional charges may be added to the check. No food or beverage may be consumed on Club property other than provided by the Club. All food and beverage must be consumed on the premises.
9. No food or beverages of any kind will be permitted to be brought into any banquet function by any guests without written approval of the Club.
10. Function guests will be admitted to and are expected to depart from the banquet function at the times specified on the banquet contract.

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11. The customer is responsible and shall reimburse the Club for damage, loss or liability incurred to the Club by any of the services or goods before, during and after the functions. The customer agrees to indemnify and hold the club and its officers, directors, employees and agents harmless from any and all losses, claims, damages, liabilities (including reasonable attorney's fees, whether incurred in preparation for trial, at trial, on appeal or in bankruptcy proceedings) joint or several, to which the club may become subject as a result of this agreement or any default hereunder.
12. During the wedding exit, we do not allow sparklers. Anything tossed on the bride and groom must be approved by the club and may be assed a cleanup fee. The club will also charge a cleanup fee for excessive glass/broken bottles left in the parking lot.
13. The Club shall not be liable for nonperformance of this contract when such nonperformance is attributed to labor troubles, disputes or strikes, accidents, government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Club preventing or interfering with the Club's performance of its obligations under this contract.
14. All contract balances must be paid in full prior to the event. A payment plan will be setup on an individual basis. Any additional miscellaneous services/balances must be settled by the end of the event. In the case that an account has been setup for invoicing, any balance remaining unpaid more than thirty (30) days after due date shall be subject to a service charge of 1.5 percent per month (18% annually) or the maximum interest rate allowed by state law, whichever is higher. Should this amount be referred to collection, customer agrees to pay all attorneys fees, court costs, collection expenses and litigation expenses.
15. The Club reserves the right to discontinue service to patrons who, at the Clubs discretion, should not be served additional alcoholic beverages.
16. Any items to be displayed in the Club or any directional signs must be approved by the Club

Accepted

Date

Organization

Date

Please sign and return with executed contract. Thank You.

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