

# BANQUET MENU & CONTRACT



Our charming Tudor-style clubhouse is located conveniently off of I-235 and boasts beautiful views of the oldest golf course west of the Mississippi. This space can seat up to 100 people but is not too big for an intimate get together around our wood-burning fireplace!



This brand new facility opened in March 2012 and is quickly becoming a popular event space. Also, conveniently located off of I-235, clean lines inside and out create a modern backdrop for your special day. Possibilities are endless, with seating for up to 165 people and overall space for well over 250 people!



With a driving range and a mini golf course this facility ensures a great event from start to finish. The spacious banquet room features its own entrance and a patio overlooking the pond and the 18th hole green. You won't leave wanting more as this venue can accommodate up to 300 guests.

- All Food and Beverage must be purchased from our facility. No food or alcoholic beverages may be removed from the banquet facility. An 18 % service fee and sales tax will be added to all food and beverage charges on the final bill.
- The Iowa Liquor Commission regulates the sales and service of alcoholic beverages at our facilities. Our staff must serve all alcoholic beverages and we reserve the right to refuse service to any guest at anytime.
- Menu arrangements and a guest estimate are required at time of contract signing. A final count guarantee is required 14 days prior to the scheduled event date. The final count guarantee will be the number charged on the final bill plus any additional guests added
- A deposit of \$250.00 is due on the day of signing the contract. This is nonrefundable after 14 days.
- Payment must be made in full to the facility on the day before the event. Any beverage charges on the day of the event must be paid in full immediately after the event.
- Any damages to the banquet facility or property of the facility prior to, during, or after the event by any participant in the event will be responsibility of the party signing the contract.



## GENERAL INFORMATION

**Facility rental begins at \$100.00/hour plus a \$100.00 custodial fee.  
The rental fee includes the following:**

- Tables and Chairs: set up and tear down for seating up to room maximum
- Standard white or black table clothes & napkins  
*\*additional colors & fabrics available\**
- China, Glassware & Flatware  
*\*not valid with casual menu option\**
- Skirted Tables: buffet, desserts, DJ, gifts & registration table
- Center Pieces: your choice of circle mirrors, cylinder or martini glass vases  
*\*additional options available\**

**Our facilities allow decorations to be brought in upon approval of our event coordinator.**

- No open flame candles are allowed.
- No nails or tacks are allowed to hang decorations on the walls.
- No table confetti or glitter is allowed.

**If you have any questions regarding decorations please contact our event coordinator:**

Waveland Golf Course  
Paige Brackett  
wavelandgolf@yahoo.com  
515.248.6302

Bright-Grandview Golf Course  
Kristen Chiodo  
grandviewgolf@yahoo.com  
515.248.6301

A.H. Blank Golf Course  
Chris Tillinghast  
blankgolfcourse@yahoo.com  
515.248.6300



## BEVERAGE

A bar minimum of \$300.00 is required to be paid in full 7 days before your event and will be returned on a cash bar service if the total bar bill exceeds \$300.00.

### Non-Alcoholic Package:

|                                       |          |
|---------------------------------------|----------|
| fountain soda, tea, lemonade & coffee |          |
| up to – 100 people                    | \$125.00 |
| 101 – 150 people                      | \$187.50 |
| 151 – 200 people                      | \$250.00 |
| 201 – 250 people                      | \$300.00 |

### Hosted Bar:

house liquor, domestic keg beer, assorted house wines, fountain soda, juice  
 \$10.50/adult (21 or older) – 1 hour  
 \$19.00/adult (21 or older) – 3 hours  
 \*upgrade to premium \$2/adult\*

### Wine:

assorted house wines, domestic keg beer, fountain soda, juice  
 \$10.00/adult (21 or older) – 1 hour  
 \$15.00/adult (21 or older) – 3 hours

### Beverage Menu:

|                     |         |                     |                           |
|---------------------|---------|---------------------|---------------------------|
| Domestic Draft      | \$3.00  | Domestic Keg        | \$325.00                  |
| Premium Draft       | \$4.00  | Premium Keg         | <i>price upon request</i> |
| Mixed Drink         | \$5.50  | Champagne- glass    | \$6.00                    |
| Premium Mixed Drink | \$6.50  | Champagne- bottle   | \$24.00                   |
| House Wine- glass   | \$5.50  | Bloody Mary         | \$6.00                    |
| House Wine- bottle  | \$20.00 | Premium Bloody Mary | \$7.00                    |

SILVER**HOR D'OEUVRES - choose two**

- antipasti tray     domestic cheese tray     vegetable display     baked chicken wings  
 baked Italian sausages w/ red sauce     meatballs w/ red sauce  
 fried raviolis w/ red sauce     spinach artichoke dip     seven layer taco dip w/ chips  
 shrimp cocktail (+3.50/person)     crab dip (+3.50/person)

**SALAD**

Italian salad

**SALAD - choose one**
 Italian salad     Caesar salad
**SIDES - choose two**

- vegetable medley     green bean almondine     buttered corn  
 roasted red potato     garlic mashed potato     wild rice     pasta w/ red sauce

**SIDES - choose three****ENTRÉE - choose one**

- chicken marsala     chicken parmesan     lemon chicken  
 pepper steak     pastacchina     penne pasta w/Italian meat sauce  
 pasta primavera (+chicken \$2.00/person or + shrimp \$3.50/person)  
 baked cavatelli (+chicken \$2.00/person or + shrimp \$3.50/person)

**ENTRÉE - choose two**

**\$20.95/person**  
(plus tax & service)

**\$24.95/person**  
(plus tax & service)

CARVING STATION - choose one

- smoked pork loin w/ gravy (+\$4.00/person)     baked honey ham (+4.00/person)  
 roast beef w/ horseradish (+4.00/person)     beef tenderloin (+6.00/person)



## **Hors D'oeuvres – choose five**

*Hors D'oeuvres are served for up to two hours with additional time at an hourly fee minimum of 50 people – pricing for parties under 50 available upon request*

- Antipasti Tray
- Domestic Cheese Tray
- Meatballs w/ red sauce
- Vegetable Display
- Baked Chicken Wings
- Spinach Artichoke Dip
- Baked Italian Sausages w/ red sauce
- Fried Raviolis w/ red sauce  
(meat or cheese)
- Seven Layer Taco Dip w/ chips
- Fruit Kabobs  
(seasonal)
- Crab Dip  
(+3.50/person)
- Shrimp Cocktail  
(+\$3.50/person)

**\$14.95++ / person  
(plus tax & service)**

## **Desserts**

**\$2.00/person – choose one**

- Chocolate Fudge Brownies
- Assorted Cookies

**\$3.00/person – choose one**

- |                            |                            |
|----------------------------|----------------------------|
| Assorted Cheese Cake Bites | New York Style Cheese Cake |
| White Sheet Cake           | Chocolate Sheet Cake       |
| Carrot Cake                | Chocolate Layer Cake       |

**\*Prices subject to change**



## CASUAL MENU

*served with your choice of chocolate chip cookie or brownie  
minimum 50 people – pricing for parties under 50 available upon request*

### **GOURMET BREAKFAST**

assorted rolls, fresh fruit, scrambled eggs, bacon, biscuits and gravy, orange juice & coffee

### **BBQ PORK SANDWICH**

pulled pork served on a fresh bun, baked beans & potato salad

### **BURGER & BRATS**

grilled hamburgers and beer brats, baked beans & potato salad

**\$12.95/person**  
(plus tax & service)

### **PIZZA BUFFET**

16" one topping pizza +\$1.50 additional toppings, onion rings & Italian salad  
(number of pizzas is determined by the number of guests\*)

### **PASTA BUFFET**

penne pasta in homemade red sauce, meatballs, Italian salad & dinner rolls  
(Italian sausage available upon request for additional charge)

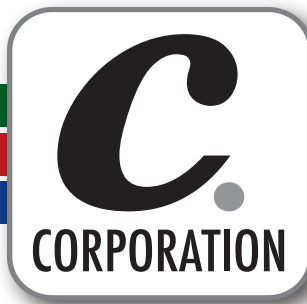
**\$13.95/person**  
(plus tax & service)

C Corporation takes great pride in our style and service in the food & beverage department. Menu items are prepared by one of the top chefs in the business. Each item is developed from our chef's delicious homemade recipes. All menu items are served buffet style and include premium plastic ware with linen/china upgrades available for additional charge.

WAVELAND GOLF COURSE

BRIGHT GRANDVIEW GOLF COURSE

A.H. BLANK GOLF COURSE



4908 UNIVERSITY AVENUE

2401 EAST 29TH STREET

808 COUNTY LINE ROAD

Event Type: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Event Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Estimate # of Guests: \_\_\_\_\_

Final Count of Guests: \_\_\_\_\_ (to be given on 10 days prior to event date)

Price Per Person: \_\_\_\_\_

(The final count will be the number you will be billed for plus any additional guests added after the final count deadline)

NOTES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**BAR TENDING FEE:** \_\_\_\_\_

(Bartending Fee starts at \$25/hour)

**OPEN BAR TAB:** (circle choice) YES NO

(circle choice) TAB TICKETS # \_\_\_\_\_ RESTRICTIONS: \_\_\_\_\_

Credit Card Type: \_\_\_\_\_ # \_\_\_\_\_ exp. \_\_\_\_\_

(Tab to be added to final bill. Credit card # required)

**CASH BAR:** (circle choice) YES NO

**BEER KEGS:** (circle choice) YES NO # of kegs \_\_\_\_\_ price/keg \_\_\_\_\_

**ROOM RENTAL FEE:** \_\_\_\_\_ **CUSTODIAL FEE:** \_\_\_\_\_

(Rental fee is subject to change if final number of guests increases from estimate but will never decrease once contract is signed)

INITIAL: \_\_\_\_\_



By signing this contract I agree to the policies and fees stated in the previous pages. I am responsible for all charges including room deposit, room rental fee, food and beverage, and any damages that might occur. This contract is not binding unless signed by both the event contact and the facility event coordinator.

Event Contact: \_\_\_\_\_  
*(signature)*

Date Signed: \_\_\_\_\_

Event Coordinator: \_\_\_\_\_  
*(signature)*

Date Signed: \_\_\_\_\_

*\*All prices subject to change due to food cost\**

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