



Banquet Event

(not valid for Weddings)

A.H. Blank Golf Course is proud to introduce our banquet facility with spectacular views of the 18th green. Features include seating for up to 275 guests, an outdoor terrace, dance floor, full bar service.

At Blank Golf Course, we take particular pride in planning a wedding reception that is uniquely yours. Our goal is to offer you a variety of options as you plan your reception, and we will provide excellent customer service that exceeds your expectations.



All Prices are Subject to 18% Service Fee & Applicable Sales Tax
All Prices Subject to Change *515-248-6300*

Rental Information for Banquets

(not valid for Weddings)



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

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

Dance Floor Set up and Tear Down Fee \$100.00



Food & Beverage

. All beverages (alcoholic and non-alcoholic) must be purchased from Blank Golf Course. State law prohibits outside beverages on a license facility. Blank Golf Course staff is trained in removing all outside beverages and also the person who brings them on to the facility.

Blank Golf Course reserves the right to stop or not serve someone alcoholic beverages. A \$300.00 bar minimum is required and bar tender fee of \$20.00/ hour with a minimum of three hours.

Baratta's and Blank Golf Course our proud to be the exclusive caterers at Blank Golf Course Reception hall. Both facilities prepare your meal from scratch using the freshest ingredients. Blank Golf Course menu is made at the facility from family own secrets. The menu is much smaller but will amaze you with its flavor and presentation. Baratta's catering is from there own restaurant. It is enriched in family history and its own secrets. There event coordinator is happy to work with you to customize a menu that best suits your needs.

Hors d' oeuvres are served for up to one hour prior to dinner. Dinner buffets are served for up to two hours. Extending the time for services will incur additional fees. All menus include fresh rolls with butter, coffee and water. Water is provided at the table and coffee will be served at the bar area. All pricing is subject to (18% service fee Blank Golf Course catering) or (22% service fee Baratta's catering fee) and applicable sales tax. Full payment is due 10 days before your event. Prices are subject to change. Pricing is based on a minimum order for 100 quests and smaller groups may incur additional fees.

Decorations

Blank Golf Course allows decorations to be brought in upon approval of our Event Coordinator. No open flame candles are allowed. No nails or tacks are allowed to be used to hang decorations on the walls. No table confetti, glitter or sand is allowed. If you have any questions regarding decorations please contact your event Coordinator.

Blank Golf Course will allow for you to decorate the facility the day before if there is a opening on the calendar, if not the facility will be open for you at 8:00 am on the day of your event. There is no charge for decorating. All decorations will be picked up by the staff at the end of the night and placed in your boxes to be picked up the next morning by 9:00 am. Blank Golf Course will not be responsible for any damage or lost decorations. There is \$100 custodial fee applied to total bill.



Silver Buffet

Option 1

Hors D'oeuvres— choose two

Antipasti Tray
Domestic Cheese Tray
Spinach Artichoke Dip
Fruit Tray
Vegetable Display
Crab Dip (+\$3.50/ person)
Shrimp Cocktail (+\$3.50/ person)

Italian Dinner Salad

Sides—choose two

Vegetable Medley *Garlic Mashed Potato*
Roasted Red Potato *Green Bean Almondine-*
Buttered Corn *Wild rice*

Entrée—choose one

Chicken Parmesan
Chicken Marsala
Fried Chicken
Lemon Chicken
Smoked Pork Loin w/ Gravy
Pastacchina
Penn Pasta w/ Italian Meat Sauce
Pepper Steak
Baked Cavatelli

\$19.95++/ person
(plus tax & service)

Option 2

Hors D'oeuvres— choose two

Antipasti Tray
Domestic Cheese Tray
Spinach Artichoke Dip
Fruit Tray
Vegetable Display
Crab Dip (+\$3.50/ person)
Shrimp Cocktail (+\$3.50/ person)

Italian Dinner Salad

Sides—choose two

Vegetable Medley *Garlic Mashed Potato*
Roasted Red Potato *Green Bean Almondine*
Buttered Corn *Wild rice*

Entrée—choose two

Chicken Parmesan
Chicken Marsala
Fried Chicken
Lemon Chicken
Smoked Pork Loin w/ Gravy
Pastacchina
Penn Pasta w/ Italian Meat Sauce
Pepper Steak
Baked Cavatelli

\$22.95++/ person
(plus tax & service)

Carving Station Can be added to either Menu Option for additional Fee

Baked Honey Ham + \$4.00 person
Roasted Beef w/ horseradish or Roasted Turkey w/ gravy + \$4.00 person
Beef Tenderloin +\$7.00 person

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CASUAL MENU

served with your choice of chocolate chip cookie or brownie

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

PASTA BUFFET

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

PIZZA DINNER

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

\$12.95/person
(plus tax & service)

Blank Golf Course 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.

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Bar Options*

All pricing is based on a minimum of 100 guests and subject to 22% service charge and 6% state sales tax. A \$500 bar minimum is required. An hourly fee of \$20/bartender will be charged for a minimum of three hours. (One bartender required per 100 guests.)

Special requests will be honored when possible.

Option 1: Ala Carte

16 Gallon Domestic Kegs \$325 ++

16 Gallon Imported Kegs \$375 ++

16 Gallon Craft Kegs (will call for pricing)

House Bottle of Wine \$20 ++ Chardonnay, Cabernet, White Zinfandel
Pinot Grigio, Riesling, Moscato

Specialty Bottle of Wine (will call for pricing)

House Bottle of Champagne \$24 ++

Unlimited soft Drinks: 150 guest or less \$150 ***** 150 guest or more \$200

Option 2: Hourly Beer/Wine/Liquor– Hosted

\$8.50/person first hour. Additional hours \$4.50 person/hours

Includes premium liquor, domestic keg beer, house wine and soft drinks

Guest under 21 years old—\$3.50/ person flat fee for soft drinks and juice

Option 3: Cash Bar

Mixed Drink: \$6 each

Premium Mixed Drink: \$7.00 each

Beer: \$3/16 oz cup domestic

Beer: \$4/16 oz cup import

House Wine:\$6/glass

Soft Drinks: \$2 each



*Let us help you create a signature drink for
your Wedding Reception!*



Banquet Contract

Name of Event: _____

Date of Event: _____ Date of Deposit: _____

Start Time: _____ End Time: _____ Last Call: _____

Event Contact: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Estimate # of Guest _____ Final Count of Guest: _____ Deadline Date: _____

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

Banquet Room Fee: \$100.00 per hour Number of Hours: _____

Bar tending Fee: \$20.00 Per Hour Dance Floor: \$100.00

Custodial Fee: \$100.00

Bar

Notes: _____

(services fee 18% and tax 6% applied towards total bill)

Food Menu

Notes: _____

(services fee 18% and tax 6% applied towards total bill)



Banquet Contract

By signing this contract I agree to the policies and fees stated in the previous pages. I am responsible for all charges in this contract and any damage that might occur during my event. 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: _____

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