



WEDDING CONTRACT

A.H. Blank Golf Course is proud to introduce our banquet facility with spectacular view of the 18th green. The spacious banquet room features its own entrance and a patio overlooking the pond and the 18th hole green. At A.H. Blank Golf Course, we take particular pride in planning a wedding reception that is uniquely yours. You won't leave wanting more as this venue can accommodate up to 275 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 any time.
- C Corporation reserves the right to remove any outside beverages and the party responsible for bringing the beverage(s) into the facility.
- 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 \$1,000 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. The charges will be in addition to the \$100 custodial fee.



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SILVER PACKAGE

\$1200 (plus \$100 custodial)

RENTAL INCLUDES:

up to 6 hours and not to exceed 12:00am
(\$150/additional hour)

TABLES & CHAIRS:

set up & tear down for up to room maximum
outdoor patio space if applicable

FLATEWARE & LINENS:

white or black table clothes & napkins
skirted tables – black or white for head table, buffet, cake, & DJ
(color linens available for additional cost)

ADDITIONAL SERVICES:

lighted head & cake table – \$50
lighted lanterns - \$50
white or black pipe and drake up to 30 feet circle mirrors on tables - \$50
cake cutting / dessert service - \$50
SPANDEX CHAIR COVERS: black or white available for \$2.50/each

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:

A.H. Blank Golf Course
Chris Tillinghast

blankgolfcourse@yahoo.com

515.248.6300



BEVERAGE

Hourly bartending fee: \$20/hr/bartender.
One bartender for 100 guests or less and two for 100 plus guests.

Beverage Menu:

Domestic Draft	\$3.50	Domestic Keg	\$375.00
Premium Draft	\$4.00	Premium Keg	<i>price upon request</i>
Mixed Drink	\$6.00	Champagne- glass	\$6.00
Premium Mixed Drink	\$7.00	Champagne- bottle	\$24.00
House Wine- glass	\$6.00	House Wine- bottle	\$20.00

Non-Alcoholic Package:

fountain soda, tea, lemonade & coffee
\$150

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
no shots

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

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

SIDES - choose two

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

ENTRÉE - choose one

- chicken marsala chicken parmesan lemon chicken smoked pork w/ gravy
- 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)

\$21.95/person
(plus tax & service)

PLATINUM

HOR D'OEUVRES - choose three

SALAD - choose one

Italian salad Caesar salad

SIDES - choose three

ENTRÉE - choose two

\$24.95/person
(plus tax & service)

CARVING STATION - choose one

- 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
Mozzarella Sticks 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)**



CASUAL MENU

PULLED 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)

GRILLED CHICKEN

chicken breast served with your choice of side, Italian salad & dinner rolls

\$13.95/person
(plus tax & service)

*china fee - \$2.00 / person

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.

Event Type: _____

Date of Event: _____ Start Time: _____ End Time: _____

Event Contact: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Estimate # of Guests: _____

Final Count of Guests: _____ (Due 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 \$20/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

deposit is non-refundable after 14 days

Blank Golf Course
515.248.6300
blankgolfcourse@yahoo.com