

A.H. BLANK GOLF COURSE 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 240 guests.

- All Food and Beverage must be purchased from our facility. No food or alcoholic beverages may be removed from the banquet facility. A 20% service fee and 7% 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.
- 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 30 days before event. A final count guarantee is required 10 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 and is applied to your final invoice.
- 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 following 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.

SILVER PACKAGE

\$1200 (plus \$150 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.

BEVERAGE

HOURLY HOSTED BAR

house liquor, domestic keg beer, assorted house wines, fountain soda, juice
\$8.50/adult (21 or older) – First hour – \$4.50/person each additional hour (minimum 2 hours)

HOURLY PREMIUM BAR

call liquor, domestic or premium keg beer, assorted house wines,
16 premium canned beer, seltzer and ciders
\$10.50/adult (21 or older) – First hour – \$5.50/person each additional hour (minimum 2 hours)

BAR HOSTED BY CONSUMPTION

(bartender fee: \$25/hour)

Domestic Draft	\$3.75
Premium Draft	\$4.25
Domestic Canned Beer	\$4.00
Premium Canned Beer	\$4.50
Mixed Drink	\$7.25
House Wine – bottle	\$20.25
Domestic Keg	\$375.00
Premium Keg	Price on request
Champagne – bottle	\$24.00
Bloody Mary	\$7.75
Soft Drink	\$2.00

NON-ALCOHOLIC PACKAGE

\$2/person (max of \$200)
fountain soda, tea, lemonade & coffee

FOOD

SILVER

\$21.95/person
(Minimum of 50 people)

SALAD

- Italian Ranch Caesar

SIDES – choose two

- vegetable medley green bean almondine mac & cheese buttered corn baked potato
 roasted red potato roasted brussel sprouts garlic mashed potato wild rice pasta w/red sauce

ENTRÉE – choose one

- chicken marsala chicken parmesan grilled chicken
 pepper steak grilled pork chop penne pasta w/ground meatballs or italian sausage
 smoked pork loin w/gravy bowtie pasta w/chicken in white sauce
 pasta primavera (+chicken or +ground meatballs or italian sausage \$3.00/person)
 baked cavatelli (+ground meatballs or italian sausage \$3.00/person)

PLATINUM

\$24.95/person
(Minimum of 50 people)

SALAD – choose one

- Italian Ranch Caesar Greek

SIDES – choose three

ENTRÉE – choose two

CARVING STATION – choose one

- roast beef w/horseradish (+4.00/person) beef tenderloin (+6.00/person)

HOR D'OEUVRES ADD-ONS TO ANY SILVER OR PLATINUM OPTIONS

OPTION 1

\$3/person choose two

- Domestic Cheese Tray
- Vegetable Display
- Meatballs w/red sauce
- Baked Italian Sausage
- Fried Raviolis w/red sauce (meat or cheese)
- Fried Cheese Curds
- Seven Layer Taco Dip w/chips

OPTION 2

\$4/person choose three

- Antipasti Tray
- Chicken Wings
- Spinach Artichoke Dip
- Bruschetta Pizza Bites
- Chicken Strips
- Fresh Cut Seasonal Fruit Kabobs
- Domestic Cheese Tray
- Vegetable Display
- Meatballs w/red sauce
- Baked Italian Sausage
- Fried Raviolis w/red sauce (meat or cheese)
- Fried Cheese Curds
- Seven Layer Taco Dip w/chips

DESSERTS

Outside desserts must be approved.

\$2.00/person – choose one

- Chocolate Fudge Brownies Assorted Cookies

\$4.00/person – choose one

- Assorted Cheese Cake Bites Cup Cakes

HORS D'OEUVRES

Minimum of 50 people. Pricing for parties under 50 available upon request

À la carte – choose a minimum of 2. Prices are per person.

- Antipasti Tray \$4.95
- Domestic Cheese Tray \$3.00
- Vegetable Display \$3.00
- Meatballs w/red sauce \$3.00
- Fried Raviolis w/red sauce (meat or cheese) . . . \$3.00
- Chicken Wings \$4.50
- Spinach Artichoke Dip \$3.50
- Baked Italian Sausage \$3.00
- Fried Cheese Curds \$3.00
- Bruschetta Pizza Bites \$3.00
- Chicken Strips \$4.00
- Seven Layer Taco Dip w/chips \$3.00
- Fresh Cut Seasonal Fruit \$3.00



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

*Prices subject to change

CLASSIC BITES

- BBQ SANDWICH** – pulled pork or pulled chicken, choose 2 sides and cookie or brownie. \$14.95/person
- BURGER** – grilled hamburger, choose 2 sides and cookie or brownie. \$14.95/person
 add a brat \$2/person
- PORK CHOP** – grilled pork chop, choose 2 sides and cookie or brownie. \$15.95/person
- ITALIAN SAUSAGE SANDWICH** – homemade red sauce, provolone cheese, fried peppers \$14.95/person
choose 2 sides and cookie or brownie.
- ITALIAN SAUSAGE GRINDERS** – homemade red sauce, shredded mozzarella, banana peppers. . . \$14.95/person
choose 2 sides and cookie or brownie.
- PASTA BUFFET** – penne pasta in homemade red sauce, meatballs, Italian salad & dinner roll \$14.95/person
and cookie or brownie. White sauce w/chicken \$15.95/person
 Both sauces \$17.95/person
(add sausage link for \$1.00/link)

SIDES

- tossed green salad
- potato salad
- onion rings
- baked beans
- italian pasta salad
- french fries
- assorted bags of chips

HOR D'OEUVRES ADD-ONS TO ANY CLASSIC MENU OPTIONS

OPTION 1

\$3/person choose two

- Domestic Cheese Tray
- Vegetable Display
- Meatballs w/red sauce
- Baked Italian Sausage
- Fried Raviolis w/red sauce (meat or cheese)
- Fried Cheese Curds
- Seven Layer Taco Dip w/chips

OPTION 2

\$4/person choose three

- Antipasti Tray
- Chicken Wings
- Spinach Artichoke Dip
- Bruschetta Pizza Bites
- Chicken Strips
- Fresh Cut Seasonal Fruit Kabobs
- Domestic Cheese Tray
- Vegetable Display
- Meatballs w/red sauce
- Baked Italian Sausage
- Fried Raviolis w/red sauce (meat or cheese)
- Fried Cheese Curds
- Seven Layer Taco Dip w/chips



Event Type: _____ Date of Event: _____

Start Time: _____ End Time: _____

Contact Name: _____ Phone: _____

Email: _____ FAX: _____

Billing Information: _____
ADDRESS STREET CITY/STATE ZIP

Estimate# of Guests: _____ Final Count of Guests: _____ (to be given on 10 days prior to event date)

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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