

Hyperion Field Club
Wedding Menu



HYPERION
FIELD CLUB

MEGHAN SPOMER, EVENT DIRECTOR
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JOHNSTON, IOWA 50131
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Hors D'oeuvres

ALL PRICES ARE PER PERSON
SERVING SIZE: 2 PER PERSON

HUMMUS\$2.00 SERVED WITH GRILLED PITA CHIPS	HOMEMADE MEATBALLS\$3.00 CHOOSE FROM SWEDISH STYLE WITH DILL SAUCE OR ITALIAN WITH MARINARA
BAKED WONTON CUPS\$2.50 STUFFED WITH ITALIAN SAUSAGE, CHEDDAR & PEPPERS	SPINACH & ARTICHOKE DIP\$3.00 SERVED WITH FRIED PITA CHIPS
BOURSIN STUFFED MUSHROOMS\$2.50 BOURSIN CHEESE STUFFED	MINI BLT'S\$3.00 APPLEWOOD SMOKED BACON, ROMAINE TOMATOES, & GARLIC AIOLI ON HOMEMADE SOFT ROLLS
SAUSAGE STUFFED MUSHROOMS \$2.50 MILD ITALIAN SAUSAGE	TEA SANDWICHES\$3.00 SMOKED TURKEY BREAST & BLACK FOREST HAM ON HOMEMADE SOFT ROLLS
CLASSIC BRUSCHETTA\$2.50 TOASTED CROSTINI, ROMA TOMATOES, GARLIC, FRESH BASIL, BALSAMIC REDUCTION	SLOW ROASTED PORK LOIN\$3.50 HOMEMADE SOFT ROLLS WITH DIJON MUSTARD & HORSE RADISH SOUR CREAM
TOASTED PROVOLONE TRIANGLES\$2.50 HAND BREADED & SERVED WITH MARINARA	MINI BEEF WELLINGTONS\$3.50 SHIITAKE DUXELLE, BEEF TENDERLOIN & PUFF PASTRY
ANTIPASTO SKEWERS\$3.00 FRESH MOZZARELLA, SALAMI, PEPPERONI, ARTICHOKE HEARTS, CHERRY TOMATOES & KALAMATA OLIVES	GRILLED BEEF & VEGETABLE KABOB\$3.50 MARINATED & CHARBROILED
CRISPY CHICKEN WINGS\$3.00 SERVED WITH BBQ, BUFFALO & RANCH	CALIFORNIA ROLLS\$3.50 CRAB, RED PEPPER, CARROT, GREEN ONION & CREAM CHEESE SERVED WITH SOY SAUCE & WASABI
FRESH FRUIT PLATTER\$3.00 ASSORTED FRUIT	WILD GULF SHRIMP COCKTAIL\$4.00 SERVED WITH COCKTAIL SAUCE
GRILLED & RAW CRUDITÉ PLATTER\$3.00 SLICED, MARINATED AND GRILLED VEGETABLES & RAW VEGETABLES WITH RANCH DRESSING	TEMPURA FRIED SHRIMP\$4.00 TOSSED IN SWEET CHILI
BBQ CHICKEN, SMOKED HAM & CHEDDAR EGGROLLS\$3.00 HANDMADE EGGROLLS SERVED WITH CHIPOTLE AIOLI	ARTISAN CHEESE PLATTER\$4.50 SERVED WITH ASSORTED CHEESE & CRACKERS

BUFFET STYLE DISPLAY UNLESS SPECIFIED. THERE IS A \$75.00 FLAT RATE FOR ANY BUTLER PASSED HOR D'OEUVRES.

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX.
PRICES SUBJECT TO CHANGE

Buffets

DUE TO LIMITED SPACE, BUFFETS ARE NOT RECOMMENDED FOR SEATED EVENTS WITH MORE THAN 150 GUESTS

TASTE OF ITALY BUFFET\$18.00

MEAT LASAGNA, EGGPLANT PARMESAN, PENNE PASTA WITH CLASSIC ALFREDO, MIXED GREEN SALAD WITH DRESSINGS, RATATOUILLE, WARM GARLIC BREADSTICKS & TIRAMISU

CLUBHOUSE BBQ GRILL BUFFET\$18.00

PULLED PORK, MARINATED CHICKEN BREAST, & BRISKET SANDWICHES. ACCOMPANIED BY COLE SLAW, POTATO SALAD, BAKED BEANS, CHIPS, & FRESHLY BAKED BROWNIES

TEX- MEX BUFFET\$19.00

FAJITA BEEF & CHICKEN WITH SAUTÉED ONIONS & BELL PEPPERS. SERVED WITH TORTILLAS, HOMEMADE GUACAMOLE, SALSA, SOUR CREAM & CHEESE. ACCOMPANIED BY SPANISH RICE, REFRIED BEANS, TORTILLA SOUP, & SOPAPILLAS WITH CINNAMON SUGAR



TO ENSURE COMPLIANCE WITH ALL BOARD OF HEALTH FOOD HANDLING REGULATIONS, FOOD MUST BE CONSUMED ON THE PREMISES AT THE CONTRACTED TIME. THE REMOVAL OF ANY FOOD OR BEVERAGE FROM THE PREMISE IS PROHIBITED BY HYPERION FIELD CLUB.

BUILD YOUR OWN BUFFET

CHOOSE: 1 PROTEIN, 1 SALAD, 1 STARCH, 1 VEGETABLE, 1 DESSERT
SERVED WITH HOMEMADE SOFT WHITE ROLLS

PROTEINS

CHICKEN MARSALA	\$19.00
CHICKEN PICCATA	\$19.00
GRILLED PORK CHOP	\$20.00
ROASTED PORK LOIN.....	\$20.00
CHICKEN PARMESAN.....	\$21.00
ITALIAN STUFFED AIRLINE CHICKEN BREAST	\$22.00
SPINACH, ROASTED REDS, & FETA STUFFED PORK LOIN.....	\$23.00
SLICED STRIP STEAK	\$24.00
PRIME RIB OF BEEF	\$27.00

SALADS

GARDEN FRESH MIXED GREENS WITH HOMEMADE DRESSINGS	
CAESAR SALAD	
GREEK STYLE SALAD	ADD \$1.50
FRESH FRUIT	ADD \$2.25

STARCHES

BUTTERMILK MASHED POTATOES
ROASTED GARLIC MASHED POTATOES
MIXED GRAINS RICE PILAF
PARMESAN RISOTTO
MASHED SWEET POTATOES
DAUPHINOISE POTATOES

VEGETABLES

SAUTÉED GREEN BEANS W/ GARLIC & BACON
STEAMED OR GRILLED ASPARAGUS
SAUTÉED MIXED VEGETABLES
CANDIED CARROTS
BUTTERED SWEET CORN
BUTTERED BROCCOLINI

DESSERT

BREAD PUDDING
FRUIT COBBLER: APPLE, PEACH, OR BLUEBERRY
CHEESECAKE: TRADITIONAL, CHOCOLATE, RASPBERRY, MARBLE
CUPCAKES: CHOCOLATE, VANILLA, RED VELVET

ADD-ONS

EXTRA VEGETABLE	\$2.50
EXTRA STARCH	\$2.75
EXTRA DESSERT	\$3.00
EXTRA PROTEIN	\$6.00

Plated Dinner

ALL DINNERS INCLUDE: HOUSE SALAD, STARCH, FRESH VEGETABLES, & FRESHLY BAKED DINNER ROLLS

Beef

CENTER CUT TOP SIRLOIN 8 oz.\$22.00

CHOICE TOP SIRLOIN, SEASONED WITH OUR OWN STEAK SPICE & CHARGRILLED

FILET MIGNON\$25.00

BEEF TENDERLOIN, CUT INTO A SIX OUNCE PORTION, SEASONED WITH OUR STEAK SPICE & CHARGRILLED

PRIME RIB OF BEEF\$27.00

CHOICE RIB OF BEEF, SEASONED WITH OUR OWN PRIME RIB SEASONING, SLOW ROASTED & SERVED WITH A SIDE OF CREAMY HORSERADISH SAUCE

NEW YORK STRIP STEAK\$29.00

12 OUNCE CHOICE STRIP STEAK IS SEASONED WITH OUR OWN STEAK SPICE & CHARGRILLED

Chicken

LEMON PEPPER CHICKEN.....\$19.00

LEMON PEPPER SEASONED BONELESS, SKINLESS CHICKEN BREAST TOPPED WITH ROASTED RED PEPPER CREAM SAUCE

CHICKEN MARSALA\$19.00

BONELESS, SKINLESS BREAST OF CHICKEN LIGHTLY FLOURED & SAUTÉED IN OLIVE OIL, THEN FINISHED WITH A MARSALA WINE DEMI GLACE WITH BUTTON MUSHROOMS & GARLIC

CHICKEN PICATTA\$19.00

BONELESS, SKINLESS BREAST OF CHICKEN, LIGHTLY FLOURED & QUICKLY SAUTÉED IN BUTTER THEN FINISHED IN THE OVEN. TOPPED WITH A LIGHT & TANGY SAUCE MADE WITH CAPERS, BUTTER, WHITE WINE, & LEMON JUICE

CHICKEN BRUSCHETTA\$20.00

BONELESS, SKINLESS BREAST OF CHICKEN TOPPED WITH MELTED FRESH MOZZARELLA, BRUSCHETTA TOMATOES & BALSAMIC REDUCTION

CHICKEN PARMESAN\$21.00

BONELESS, SKINLESS BREAST OF CHICKEN COATED IN OUR HERB BREADING & FLASH FRIED THEN TOPPED WITH OUR HOMEMADE MARINARA, & MOZZARELLA CHEESE

ITALIAN STUFFED CHICKEN BREAST\$22.00

EIGHT OUNCE BONE-IN CHICKEN BREAST STUFFED WITH A BLEND OF BOURSIN & CREAM CHEESE

Seafood

CEDAR PLANK SALMON.....\$22.00

FRESH ATLANTIC SALMON WITH SMOKED TOMATO BUTTER ON A CEDAR PLANK

GRILLED MAHI MAHI.....\$24.00

GRILLED & TOPPED WITH MANGO SALSA

SEARED SALMON WITH

SPINACH & MASCARPONE\$23.00

FRESH ATLANTIC SALMON SEARED THEN TOPPED WITH A SPINACH-MASCARPONE BLEND & PANKO BREADCRUMBS

MACADAMIA ENCRUSTED HALIBUT \$28.00

PAN SEARED ALASKAN HALIBUT ENCRUSTED WITH OUR MACADAMIA NUT-PANKO BREADING

Vegetarian

THREE CHEESE MANICOTTI\$17.00

RICOTTA, MOZZARELLA, & PARMESAN CHEESES HAND ROLLED IN A FRESH PASTA SHEET & TOPPED WITH OUR HOMEMADE MARINARA & SHREDDED MOZZARELLA CHEESE (NO STARCH)

NAPA VALLEY PASTA\$18.00

PENNE PASTA TOSSED WITH ARTICHOKE, ONIONS, CHERRY TOMATOES, SPINACH, AND MUSHROOMS IN A RICH CREAM SAUCE & TOPPED WITH SHAVED PARMESAN CHEESE (NO SIDES)

EGGPLANT CAPRESE\$18.00

SLICED EGGPLANT BREADED IN PANKO & ITALIAN HERBS, DEEP FRIED, TOPPED WITH SLICED ROMA TOMATOES, FRESH MOZZARELLA, FRESH BASIL, THEN DRIZZLED WITH SWEET BALSAMIC REDUCTION

TRUFFLE RISOTTO\$18.00

MIXED VEGETABLES WITH CREAMY RISOTTO TOPPED WITH PARMESAN CHEESE & WHITE TRUFFLE OIL (NO SIDES)

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE

Pork

ROASTED PORK LOIN\$20.00

A WHOLE PORK LOIN SEARED & ROASTED. SERVED WITH OUR CABERNET DEMI GLACE (MUSHROOMS, CHERRY TOMATOES, & SPINACH IN A RED WINE DEMI)

STUFFED BONE-IN PORK CHOP 6OZ.....\$21.00

BABY SPINACH, ROASTED RED PEPPERS & FETA CHEESE

GRILLED PORK CHOP 8 oz.\$22.00

GRILLED & SERVED WITH A CABERNET DEMI GLACE

Sides

STARCHES

BUTTERMILK MASHED POTATOES
ROASTED GARLIC MASHED POTATOES
MIXED GRAINS RICE PILAF
PARMESAN RISOTTO
MASHED SWEET POTATOES
DAUPHINOISE POTATOES

VEGETABLES

SAUTÉED GREEN BEANS W/ GARLIC & BACON
STEAMED OR GRILLED ASPARAGUS
SAUTÉED MIXED VEGETABLES
CANDIED CARROTS
BUTTERED SWEET CORN
BUTTERED BROCCOLINI

Plated Duet Dinner

SERVED WITH HOUSE SALAD, STARCH, VEGETABLE, & HOMEMADE ROLLS WITH BUTTER

SIRLOIN & CHICKEN\$28.00

SIX OUNCE CHOICE TOP SIRLOIN, GRILLED & PAIRED WITH A MARINATED & GRILLED CHICKEN BREAST

SIRLOIN & SALMON\$30.00

SIX OUNCE CHOICE TOP SIRLOIN, GRILLED & PAIRED WITH A FIVE OUNCE PAN SEARED ATLANTIC SALMON

SIRLOIN & ITALIAN STUFFED CHICKEN\$30.00

SIX OUNCE GRILLED CHOICE TOP SIRLOIN. PAIRED WITH AN AIRLINE CHICKEN BREAST STUFFED WITH A COMBINATION OF BOURSIN & CREAM CHEESE

FILET MIGNON & GRILLED CHICKEN BREAST\$32.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A SEASONED & GRILLED CHICKEN BREAST. SERVED WITH CABERNET DEMI GLACE

FILET MIGNON & ITALIAN STUFFED CHICKEN\$35.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH AN AIRLINE CHICKEN BREAST STUFFED WITH A COMBINATION OF BOURSIN & CREAM CHEESE

FILET MIGNON & SALMON\$36.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A FIVE OUNCE PAN SEARED ATLANTIC SALMON

FILET MIGNON & 5 OZ. LOBSTER TAIL\$47.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A FIVE OUNCE COLD WATER LOBSTER TAIL, TOPPED WITH CLARIFIED BUTTER & OUR OWN SPICE BLEND & SERVED WITH A SIDE OF WARM CLARIFIED BUTTER

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE

Kids Meals

EACH MEAL INCLUDES FRIES OR FRUIT

HOTDOG\$10.00

CHICKEN TENDERS\$10.00

MACARONI & CHEESE\$10.00

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE

Desserts

CUPCAKES..... \$2.00

CHOCOLATE, VANILLA, OR RED VELVET

SMORE'S STATION..... \$4.00

MINI BITE DISPLAY \$4.00

CARAMEL SALTED BROWNIES, KRISPY TREATS, & ASSORTED COOKIES

TIRAMISU \$6.00

LAYERED MOUSSE..... \$6.00

CHOCOLATE & RASPBERRY

FRUIT CRISP WITH ICE CREAM..... \$6.00

APPLE, PEACH, OR BLUEBERRY

HOMEMADE CHEESECAKE \$6.00

TRADITIONAL, CHOCOLATE, RASPBERRY, MARBLE, OR RED VELVET

CRÈME BRULEE \$6.00

HOT FUDGE CAKE \$6.00

CARROT CAKE..... \$6.00

WEDDING CAKES.....SEE EVENT DIRECTOR FOR PRICING

LIMIT TWO DESSERT OPTIONS PER PARTY

Dietary Needs, Allergies?

HYPERION FIELD CLUB WOULD BE MORE THAN HAPPY TO CUSTOMIZE YOUR MENU FOR ANY DIETARY OR ALLERGY RESTRICTITONS YOUR GUESTS MAY HAVE.

Late Night Snacks

- POPCORN..... \$50 EVERY 50 GUESTS | \$125 BOTTOMLESS
- SNACK MIX..... \$75 EVERY 50 GUESTS | \$200 BOTTOMLESS
- FLATBREAD PIZZA..... \$12 PER PIZZA
CHOICE OF: CHEESE, PEPPERONI, SAUSAGE, MARGHERITA, BUFFALO CHICKEN
- CHEESE CURDS WITH MARINARA OR RANCH..... \$2.00 PER PERSON
- MINI PRETZEL BITES WITH NACHO CHEESE SAUCE..... \$2.00 PER PERSON
- CHICKEN TENDERS WITH BUFFALO, RANCH AND BBQ SAUCE..... \$3.00 PER PERSON
- MINI CORNDOGS WITH KETCHUP AND MUSTARD..... \$2.00 PER PERSON
- BROWNIES \$1.25 PER BROWNIE
- COOKIE DOUGH BITES \$1.50 PER PERSON

ALL PRICES SUBJECT TO 6% SALES TAX. PRICES SUBJECT TO CHANGE.



Bar Services

A BAR SET UP FEE OF \$75 PER BAR IS APPLICABLE IN THE EVENT THE BAR REVENUE DOES NOT EXCEED THE \$1,000 MINIMUM

Liquor

WELL BRANDSSTARTING AT \$4.75
 CALL BRANDSSTARTING AT \$6.25
 PREMIUM BRANDSSTARTING AT \$6.75
 SUPER PREMIUM BRANDSSTARTING AT \$7.50

Beer

DOMESTIC KEG BEER\$350
 IMPORT/SPECIALTY KEG BEER START AT \$450
 DOMESTIC BOTTLED BEER\$3.50
 IMPORT BOTTLED BEER\$4.50

Non-Alcoholic

NON-ALCOHOLIC BEVERAGE PACKAGE\$2.50
 INCLUDES FOUNTAIN SODAS, ICED TEA, LEMONADE & COFFEE.

House Wine

HOUSE BRAND: CK MONDAVI; CABERNET,
 CHARDONNAY, MERLOT, PINOT GRIGIO &
 WHITE ZINFINDAL, STONECAP RIESLING, CANYON
 ROAD PINOT NOIR
 \$22.00 PER BOTTLE/\$5.25 PER GLASS

FOR A FULL LIST OF AVAILABLE WINES CONTACT THE EVENT DIRECTOR

Champagne

FRANCOIS MONTAND BRUT\$32.00 PER BOTTLE
 OTHER CHAMPAGNES ARE AVAILABLE; PLEASE ASK EVENT DIRECTOR FOR PRICING INFORMATION.

Host Bar vs. Cash Bar

HOST BAR PRICES, REFLECTED ABOVE, ARE SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. CASH BAR PRICES ARE INCLUSIVE OF 20% SERVICE FEE AND 6% SALES TAX.



Rates

	NON-MEMBER	MEMBER SPONSORED	MEMBER
FACILITY RENTAL FEE	\$2,000	\$1,500	\$0
CEREMONY RENTAL FEE	\$750	\$500	\$0

COMPLIMENTARY AMENTIES:

- WHITE OR BLACK LINENS & NAPKINS
- WHITE OR BLACK SPANDEX CHAIR COVERS
- CHAIRS, COCKTAIL TABLES, 60" & 72" (ONLY 3 AVAILABLE) ROUND TABLES
- 6' & 8' RECTANGLES FOR HEAD, GIFT, DESSERT, SIGN-IN TABLE
- 20' X 20' PORTABLE WOOD DANCE FLOOR
- FOOD TASTING FOR 4
- ACCESS TO DECORATE BEGINS AT 9:00AM
- SETUP & TEARDOWN OF HYPERION SERVICES
- PERSONALIZED PLANNING

Miscellaneous

LCD PACKAGE	\$50.00
LCD PROJECTOR, SCREEN, EXTENSION CORD, POWER STRIP	
PROJECTION SCREEN	\$20.00
FLIPCHART WITH MARKERS	\$10.00
CONFERENCE PHONE	\$25.00
WHITE BOARD WITH MARKERS	\$20.00

COAT ROOM ATTENDANT	\$50.00
CAKE CUTTING FEE	\$150.00
BARTENDER FEE	\$75.00
IF SALES ON BAR DO NOT EXCEED THE \$1,000 MINIMUM	
SOUND SYSTEM	\$50.00



Tasting Guidelines

HYPERION WILL PROVIDE A COMPLIMENTARY FOOD TASTING FOR ALL WEDDINGS OR PARTIES THAT EXCEED \$1,000 BEFORE SERVICE CHARGE AND TAX.

DUE TO LIMITED SPACE, BUFFETS ARE NOT RECOMMENDED FOR SEATED EVENTS WITH MORE THAN 150 GUESTS.

THE FOLLOWING WILL BE PROVIDED FREE OF CHARGE:

- 1. UP TO FOUR GUESTS PER TASTING**
- 2. UP TO THREE ENTREES WITH SIDES
(ALL SIDES WILL BE CHEF SELECTION UNLESS SPECIFIED)**
PRIME RIB & PORK LOINS ARE NOT INCLUDED IN TASTINGS
- 3. UP TO THREE HORS D'OEUVRES**
- 4. UP TO THREE WINES FROM OUR WINE LIST (IF CONTRACTING WINE SERVICE WITH DINNER).**

ADDITIONAL PEOPLE OR FOOD ITEMS ARE MORE THAN WELCOME. ANY ADDITIONS WILL BE CHARGED AS FOLLOWS TO THE FINAL BILL ON THE NIGHT OF THE EVENT.

- 1. ADDITIONAL PARTICIPANTS WILL BE CHARGED FIVE DOLLARS.**
- 2. ADDITIONAL ENTREES WILL BE CHARGED EIGHT DOLLARS PER PERSON.**
- 3. ADDITIONAL HORS D'OEUVRES WILL BE CHARGED TWO DOLLARS PER PERSON.**
- 4. ADDITIONAL WINES WILL BE CHARGED FIVE DOLLARS PER PERSON.**

HYPERION CAN ALSO SUPPLY A VARIETY OF ALCOHOLIC BEVERAGES THAT ARE NOT ON OUR LIST. ANY ITEMS THAT ARE NOT ON OUR WINE LIST WILL BE CHARGED ACCORDING TO QUANTITY AND PRICE.

STARCHES

BUTTERMILK MASHED POTATOES
ROASTED GARLIC MASHED POTATOES
MIXED GRAINS RICE PILAF
PARMESAN RISOTTO
MASHED SWEET POTATOES
DAUPHINOISE POTATOES

VEGETABLES

SAUTÉED GREEN BEANS W/ GARLIC & BACON
STEAMED OR GRILLED ASPARAGUS
SAUTÉED MIXED VEGETABLES
CANDIED CARROTS
BUTTERED SWEET CORN
BUTTERED BROCCOLINI

WEDDING CONTRACT AND POLICIES

THANK YOU FOR CHOOSING HYPERION FIELD CLUB. WE TAKE THE UTMOST PRIDE IN PROVIDING THE FINEST QUALITY FOOD AND CUSTOMER SERVICE IN A RELAXED PRIVATE ATMOSPHERE. THE CLUB WOULD LIKE TO SHARE WITH YOU OUR POLICIES TO HELP ASSIST IN PLANNING AN EXPERIENCE TO REMEMBER.

TO CONFIRM YOUR WEDDING AT HYPERION FIELD CLUB, A SIGNED CONTRACT AND NON-REFUNDABLE ROOM RENTAL FEE OF \$2,000.00 IS REQUIRED. THIS DEPOSIT COVERS A RENTAL FROM 9:00AM-MIDNIGHT. EACH ADDITIONAL HOUR WILL BE \$125.00 PER HOUR. IF ADDITIONAL TIME IS NEEDED, IT MUST BE CONTRACTED WHEN YOU BOOK YOUR EVENT. AN ADDITIONAL FEE OF \$500-750 IS REQUIRED TO HAVE YOUR WEDDING CEREMONY AT HYPERION FIELD CLUB . CEREMONY SPACE IS IN THE BANQUET SPACE AND IS LIMITED TO 120 GUESTS IF THE ROOM NEEDS TO BE CONVERTED INTO RECEPTION SPACE.

WE CAN SEAT UP TO 250 GUESTS, AND REQUIRE A \$3,000.00 FOOD MINIMUM FOR ALL WEDDING RECEPTIONS. HYPERION FIELD CLUB IS THE SOLE PROVIDER OF ALL FOOD AND BEVERAGE SERVED. WEDDING CAKES OR DESSERT IS THE ONLY EXCEPTION. OUR MENU OFFERS UNLIMITED POSSIBILITIES FOR YOUR RECEPTION. OUR EXECUTIVE CHEF CAN ALSO CUSTOMIZE A MENU TO BETTER SERVE YOUR NEEDS. TO ENSURE COMPLIANCE WITH ALL BOARD OF HEALTH FOOD HANDLING REGULATIONS, FOOD MUST BE CONSUMED ON THE PREMISES AT THE CONTRACTED TIME. THE REMOVAL OF ANY FOOD OR BEVERAGE FROM THE PREMISE IS PROHIBITED BY HYPERION FIELD CLUB.

WE OFFER THE HIGHEST QUALITY BRANDS OF SPIRITS, BEER AND WINE. A BAR SET UP FEE OF \$75 PER BAR IS APPLICABLE IN THE EVENT THE BAR REVENUE DOES NOT EXCEED \$1,000.00. IT IS AGAINST STATE LAW FOR ANY MEMBER OR GUEST TO BRING ALCOHOL ONTO CLUB PROPERTY. VIOLATION OF THIS LAW COULD RESULT IN A \$250 FINE. MANAGEMENT WILL HAVE SOLE JUDGMENT TOWARDS ALCOHOL SERVICE. STATE LAWS PERTAINING TO LEGAL DRINKING AGE WILL BE ENFORCED. LAST CALL FOR DRINKS WILL BE AT 11:30. WE CLOSE AT MIDNIGHT.

ALL ENTERTAINMENT AND DECORATIONS NEED TO BE LISTED ON THE CONTRACT FOR APPROVAL BY EVENT DIRECTOR. USE OF POTENTIALLY DAMAGING FASTENERS, CONFETTI, AND BUBBLES ARE STRICTLY PROHIBITED. WE RESERVE THE RIGHT TO CHARGE A CLEANING/DAMAGE FEE IF NECESSARY, UPON INSPECTION OF THE PREMISES AFTER THE EVENT. AS WE ARE A PRIVATE CLUB, YOUR GUESTS ARE NOT ALLOWED IN MEMBER ONLY AREAS.

THE CLUB DOES NOT CARRY INSURANCE ON MEMBERS OR GUESTS PERSONAL PROPERTY AND THEREFORE IS NOT RESPONSIBLE FOR THE LOSS OF PROPERTY OR ANY OTHER LOSS SUSTAINED BY MEMBERS OR ANY GUESTS ON THE PROPERTY.

WE WILL NEED YOUR MENU SELECTION AND INFORMATION REGARDING ROOM SET UP ETC. THIRTY (30) DAYS IN ADVANCE. THE FINAL ATTENDANCE GUARANTEE AND ANY OTHER CHANGES TO THE CONTRACT WILL BE DUE FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. IF NO GUARANTEE IS PROVIDED WE WILL CONSIDER THE NUMBER OF EXPECTED GUESTS ON YOUR CONTRACT AS GUARANTEE. YOU WILL BE REQUIRED TO PAY FOR THE FINAL GUARANTEED NUMBER, INCLUDING NO SHOWS, OR THE ACTUAL NUMBER OF GUESTS, WHICHEVER IS GREATER.

A FINAL INVOICE WILL BE SENT TO THE BILLING ADDRESS ON FILE, UNLESS OTHERWISE INDICATED. PAYMENT IS DUE UPON RECEIPT. ALL PAYMENTS MUST BE MADE BY CHECK.

A 20% SERVICE CHARGE ON FOOD AND BEVERAGE, AND 6% SALES TAX RATE WILL BE ADDED TO YOUR FINAL BILL.

ONCE CONTRACT HAS BEEN SIGNED, PRICES ARE HELD FIRM. UNTIL THAT TIME OUR PUBLISHED PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

