



Banquet & Event Menu

WingHaven Country Club
7777 WingHaven Boulevard
O'Fallon, Missouri 63368
636-561-9464
www.winghavenc.com



WingHaven Country Club has the ability to offer you superior service and room accommodations all events deserve. We specialize in providing you an unsurpassed experience in all areas, from planning the menu, to room setup and displays for all form of events. Whether you are looking to host a small event or a large reception we have the professional expertise to provide you special memories.

- Anniversaries & Birthday Parties
- Weddings
- Golf Outing Banquets
- Charitable Events
- Reunions
- Business Meetings
- Awards Dinners
- Holiday Parties & Dinners
- Retirement Parties
- Baby Showers
- Rehearsal Dinners

Venue Rental Fee

Four Seasons Room (225 capacity)

Sunday-Thursday: \$500.00
Friday & Saturday: \$1,000.00

The Turn (60 capacity)

Sunday-Thursday: \$250.00
Friday & Saturday: \$500.00

Oasis/Lawn Ceremony & Reception (175-250 capacity)

Sunday-Thursday: \$500.00
Friday & Saturday: \$1,000.00
Ceremony Fee: \$500.00

Jack's 18 & The Trophy Room (72 & 30 capacity)

Members Only

Members of WingHaven Country Club are exempt from room rental fees, though you are required to purchase food and beverage.

Our professional catering staff will meet your expectations of excellence in all areas. It will be an event you will always remember. Please contact our Director of Events to schedule a tour.

Alex Stowers
Director of Events
636-561-9464 ext. 257

Breakfast Buffets

All breakfasts are served with coffee, juice, tea and soft drinks
(prices reflect a per person charge)

Continental Breakfast Buffet - \$10

Assorted Danishes, muffins, cinnamon rolls, bagels, cream cheese, and a fresh fruit bowl.

Yogurt Bar Buffet - \$12

Treat your guests to a light and refreshing breakfast alternative. Featuring a build your own buffet including granola, fresh berries, toasted almonds, pastries and fresh fruit.

Traditional Breakfast Buffet - \$14

Scrambled eggs, hash brown potatoes and your choice of bacon or sausage. Served with country biscuits, butter and assorted preserves.

Other Selections

Coffee & Tea Service (no food) - \$4

Assorted Danishes - \$15 per dozen

Gourmet Muffins - \$18 per dozen

Bagels & Cream Cheese - \$18 per dozen

Lunch Buffets

All lunches are served with coffee, water, tea and soft drinks
(prices reflect a per person charge)

Deli Buffet - \$15 (add soup for \$3 extra)

Sliced turkey, ham, roast beef, Swiss, American, and cheddar cheeses. Accompanied with Caesar salad, coleslaw, assorted breads, rolls, condiments, relish tray, and WingHaven house made chips.

Burger Buffet - \$15 (add \$3 extra for hot dogs & \$4 extra for bratwurst)

WingHaven ½ pound Angus beef hamburger complimented by the following garnishes: Swiss cheese, American cheese, cheddar cheese, lettuce, tomato, pickle, onion, mustard, ketchup, WingHaven house made chips and choice of coleslaw or potato salad.

Assorted Sandwich Buffet - \$18 (add soup for \$3 extra)

Choice of 3 of the following: tuna salad, chicken salad, ham and Swiss, turkey and cheddar, or roast beef and provolone with WingHaven house made chips and choice of coleslaw or potato salad.

BBQ Buffet - \$18

Grilled chicken breast, slow roasted pulled pork, buttered corn, BBQ baked beans, and choice of coleslaw or potato salad and Caesar salad or pasta salad.

Italian Buffet - \$23

Italian salad, toasted ravioli, garlic bread, and 2 choices of the following pastas: lasagna Bolognese, baked penne marinara, penne carbonara, or roasted vegetable primavera.

Other Selections

Dessert Cookie Platter - \$3

Children's Lunch Buffets

Children's Buffet - \$13

Chicken tenders, all beef hot dogs, WingHaven house made chips, fresh fruit, and a cookie platter.

Children's Buffet - \$15

Chicken tenders, sliders, WingHaven house made chips, fresh fruit, and a cookie platter.

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Plated Lunch

All lunches are served with coffee, water, tea and soft drinks
(prices reflect a per person charge)

Cobb Salad - \$14

Mixed lettuce greens served with turkey, egg, bacon, tomato, avocado, and blue cheese. Accompanied by your choice of salad dressing: ranch, blue cheese, Italian, or a white balsamic vinaigrette.

Steak Caesar Salad - \$16

Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese, homemade croutons, topped with marinated sliced grilled tenderloin and fried tobacco onions.

Turkey Club Sandwich - \$14

Triple decker sandwich of oven roasted turkey, Swiss cheese, lettuce, tomato, bacon, and mayonnaise on your choice of toasted bread; served with WingHaven house made chips, French fries, fruit cup or coleslaw.

Grilled Chicken Caesar Wrap - \$14

Grilled sliced chicken tightly wrapped in a large flour tortilla served with crisp romaine lettuce, Caesar dressing, shaved parmesan; served with WingHaven house made chips, French fries, fruit cup or coleslaw.

WingHaven French Dip - \$14

Thinly sliced roast beef with Swiss cheese on a French baguette and a side of au jus; accompanied with a choice of WingHaven house made chips, French fries, fruit cup or coleslaw.

Grilled Chicken Sandwich - \$15

Seasoned chicken breast served on a toasted Kaiser bun with Monterey jack cheese, guacamole siracha mayo and topped with WingHaven's delicious candied bacon; accompanied with a choice of WingHaven chips, French fries, fruit cup or coleslaw.

Steak Wrap - \$18

Grilled tenderloin served with roasted peppers, caramelized onions, blue cheese crumbles, ranch dressing, and romaine lettuce tightly wrapped in a flour tortilla; Accompanied with a choice of WingHaven house made chips, French fries, fruit cup or coleslaw.

*more on next page....

Plated Lunch

All lunches are served with coffee, water, tea and soft drinks
(prices reflect a per person charge)

Chicken Piccata with Angel Hair Pasta - \$18

Lightly pounded and sautéed chicken breast finished with a white wine lemon garlic caper butter sauce, and served with seasonal vegetables.

Steak Au Poivre - \$24

Tournedos of beef tenderloin served with roasted garlic whipped potatoes, seasonal vegetables, and sauce au poivre.

Plated Dessert Selections

Cookie & Brownie Platter - \$3

Assorted Petit Four Platter - \$5

New York Style Cheesecake - \$6

Warm Chocolate Tart - \$7

Lemon Tart - \$7

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Buffet Dinners

All dinner buffets are served with bread & butter, coffee, water, tea and soft drinks

The Bronze Buffet - \$26 per person

Choice of Salad (please select 1)

Caesar Salad
Mixed Green Salad

Choice of Pasta (please select 1)

Penne Alfredo
Penne Marinara

Choice of Vegetable (please select 1)

Green Beans with Bacon
Chef's Vegetable Medley

Choice of Starch (please select 1)

Rice Pilaf
Garlic Mashed Potatoes

Choice of Entree (please select 1)

Sliced Strip Loin of Beef
Chicken Marsala
Chicken Picatta
Tilapia Provencal

Choice of Dessert (please select 1)

Cookie & Brownie Platter
Assorted Mini Cheesecake Platter
Assorted Petit Four Platter

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Buffet Dinners

All dinner buffets are served with bread & butter, coffee, water, tea and soft drinks

The Silver Buffet - \$32 per person

Choice of Salad (please select 1)

Caesar Salad
Mixed Green Salad
Chef's Pasta Salad

Choice of Pasta (please select 1)

Pasta Primavera
Baked Penne Marinara

Choice of Vegetable (please select 1)

Green Beans with Bacon
Chef's Vegetable Medley

Choice of Starch (please select 1)

Rice Pilaf
Garlic Mashed Potatoes
Roasted Red Potatoes

Choice of Entree (please select 2)

Sliced Strip Loin of Beef
Chicken Marsala
Rosemary Pork Loin
Oven Roasted Turkey
Panko Breaded Chicken Flamingo
Tilapia Provencal
Bourbon Glazed Salmon

Choice of Dessert (please select 1)

Cookie & Brownie Platter
Assorted Mini Cheesecake Platter
Assorted Petit Four Platter

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Buffet Dinner

All dinner buffets are served with bread & butter, coffee, water, tea and soft drinks

The Gold Buffet - \$40 per person

Choice of Salad (please select 2)

Caesar Salad
Mixed Green Salad
Spinach & Apple Salad
Chef's Pasta Salad

Choice of Pasta (please select 1)

Baked Penne Marinara
Penne Carbonara
Roasted Vegetable Primavera

Choice of Vegetable (please select 1)

Fresh Asparagus
Green Beans with Bacon
Chef's Vegetable Medley

Choice of Starch (please select 1)

Rice Pilaf
Garlic Mashed Potatoes
Roasted Red Potatoes
Asiago Gratin Potatoes

Choice of Entree (please select 2)

Glazed Ham
Sliced Strip Loin of Beef
Chicken Marsala
Tilapia Provencal
Bourbon Glazed Salmon
Rosemary Pork Loin
Oven Glazed Turkey
Tenderloin Tips in Cognac Cream
Chicken Flamingo

Choice of Dessert (please select 2)

Cookie & Brownie Platter
Assorted Mini Cheesecake Platter
Assorted Petit Four Platter

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Appetizer Buffet

Appetizer buffet served with coffee, water, tea and soft drinks

\$22 per person (choose a total of 5 selections)

(h) denotes hot selections; (w) denotes warm selections; (c) denotes cold selections

Pick Two (2)

- Smoked Salmon & Cucumber (c)
- Tomato & Fresh Mozzarella Skewer (c)
- Blackened Tenderloin Crostini (c)
- Assorted Canapés (c)
- Mini Beef Wellington (h)
- Buffalo Wings (h)
- Boursin Stuffed Mushrooms (h)
- Crab Rangoon (h)
- Lobster Rangoon (h)
- Cozy Shrimp (h)
- Petit Crab Cakes (h)
- Bacon Wrapped Scallops (h)
- Brie & Raspberry Encroute (h)

Pick Three (3)

- Quiche (Chef's selection) (c)
- Fresh Fruit Kabobs (c)
- Tomato Bruschetta (c)
- Santé Fe Pinwheels (c)
- Chicken Tenders (h)
- Teriyaki Chicken Skewers (h)
- Toasted Ravioli (h)
- BBQ Meatballs (h)
- Spanakopita (h)
- Vegetable Spring Rolls (h)
- Mini Beef & Black Bean Burrito (h)
- Parmesan Rounds (w)
- Candied Bacon (w)

Other Selections

- Assorted Cookie Platter, \$3 per person
- Brownie Platter, \$3 per person
- Assorted Mini Cheesecake Platter, \$4 per person
- Assorted Petit Four Platter, \$5 per person

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Passed Appetizers

Passed appetizers are served with coffee, water, tea and soft drinks (when accompanied with an entree)

\$12 per person (choose a total of 3 selections)

(h) denotes hot selections; (w) denotes warm selections; (c) denotes cold selections

Pick One (1)

- Smoked Salmon & Cucumber (c)
- Tomato & Fresh Mozzarella Skewer (c)
- Blackened Tenderloin Crostini (c)
- Assorted Canapés (c)
- Mini Beef Wellington (h)
- Boursin Stuffed Mushrooms (h)
- Crab Rangoon (h)
- Lobster Rangoon (h)
- Cozy Shrimp (h)
- Petit Crab Cakes (h)
- Bacon Wrapped Scallops (h)
- Brie & Raspberry Encroute (h)

Pick Two (2)

- Cheddar & Andouille Skewer (c)
- Fresh Fruit Kabobs (c)
- Tomato Bruschetta (c)
- Santé Fe Pinwheels (c)
- Teriyaki Chicken Skewers (h)
- Toasted Ravioli (h)
- BBQ Meatballs (h)
- Spanakopita (h)
- Vegetable Spring Rolls (h)
- Mini Beef & Black Bean Burrito (h)
- Parmesan Rounds (w)
- Candied Bacon (w)

Other Selections

- Assorted Cookie Platter, \$3 per person
- Brownie Platter, \$3 per person
- Assorted Mini Cheesecake Platter, \$4 per person
- Assorted Petit Four Platter, \$5 per person

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Plated Dinner

All plated dinners are served with a choice of starch & vegetable, dinner rolls, small Caesar or mixed green salad, coffee, water, tea and soft drinks
(prices reflect a per person charge)

Chicken Flamingo - \$25

Breaded pan seared chicken breast with a white wine bacon mushroom lemon butter sauce, served with broccoli

Chicken Boursin - \$25

Pan seared 8 oz. Airline chicken breast stuffed with Boursin cheese.

Pork Tenderloin - \$26

Pan seared bacon wrapped noisettes of pork tenderloin with natural pork jus.

Truffle Honey Glazed Salmon - \$28

Pan seared filet of salmon glazed with truffle honey served with lemon thyme butter sauce.

12 oz. Strip Steak - \$30

Grilled hand cut 12 oz. Certified Angus strip steak served with bordelaise sauce.

Chicken & Steak - \$32

Lightly breaded 4 oz. breast of chicken picatta paired with a 4 oz. petite hand cut filet.

7 oz. Center Cut Filet - \$35

Hand cut Certified Angus beef prepared with a demi-glaze.

Surf & Turf - \$36

4 oz. petite hand cut filet, paired with 3 jumbo shrimp scampi.

*Chef Theodore Watt can also create personalized plate options at your request

**Multiple dinner entrees may be selected for an event but guest counts and specific entrée selections are required seven (7) days prior to the event

Plated Dessert Selections

Cookie & Brownie Platter - \$3

Assorted Petit Four Platter - \$5

New York Style Cheesecake - \$6

Warm Chocolate Tart - \$7

Lemon Tart - \$7

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Side Selections

Vegetable Options

Broccolini
Asparagus
Grilled Vegetable Medley
Green Beans with Bacon
*fresh fruit also available

Starch Options

Roasted Red Potatoes
Au Gratin Potatoes
Loaded Mashed Potatoes
Parmesan Risotto

Children's Plated Dinners

For our guests 12 years of age and younger
All dinners are served with water and soft drinks
Prices reflect per person charge

Hot Dog - \$9

All beef hot dog served with your choice of two (2) sides.

Hamburger or Cheeseburger Sliders - \$10

Two (2) mini sliders served with your choice of two (2) sides.

Kids Pizza - \$10

Choices are: cheese, pepperoni or sausage served with your choice of one (1) side.

Chicken Tenders - \$11

Breaded all white meat chicken served with your choice of two (2) sides.

Chicken Alfredo - \$11

Penne noodles in creamy Alfredo sauce tossed with sliced chicken breast served with a side of steamed vegetables.

Side Selections

Fresh Fruit Cup
Apple Sauce
French Fries
WingHaven house made Chips
Macaroni and Cheese
Vegetable Medley

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Platters

All platters served with coffee, water, tea and soft drinks (when accompanied with an entrée)
(prices reflect a per person charge)

Crudité Platter - \$5

Assorted fresh vegetables with dill or jalapeno ranch dip

Fruit & Cheese Platter - \$5

Domestic cheese tray and fresh fruit
(add assorted sausage for an additional \$3)

Tomato & Mozzarella Platter - \$7

Sliced vine ripened tomatoes and sliced fresh mozzarella garnished with fresh basil, balsamic, and extra virgin olive oil (this item is seasonal).

Shrimp Cocktail Platter - \$12

Perfectly poached shrimp served with house made cocktail sauce and lemon wedges
(6 per person)

Smoked Salmon Platter - \$11

Accompanied with capers, eggs, red onion, cream cheese and toast points

Dessert Platters

Assorted Cookie Platter - \$3

Brownie Platter - \$3

Assorted Mini Cheesecake Platter - \$4

Assorted Petit Four Platter - \$5

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)

Action Stations

Add to any buffet, includes uniformed Chef (without buffet add \$50 charge per attendant)
(prices reflect a per person charge)

Omelet Station - \$10

Have our culinary team prepare your favorite egg sensation; guests will choose from a variety of ingredients and toppings.

Pasta Station - \$12

Create your own pasta with a selection of fresh ingredients and sauces.

Carving Station

All carving stations are accompanied with the appropriate sauces and garnishes.

Choices are:

Turkey Carving Stations - \$9

Ham Carving Stations - \$9

Pork Loin Carving Stations - \$9

Tenderloin Carving Stations - \$12

Strip Carving Stations - \$12

Please add 20% Service Charge and 8.575% Missouri Sales Tax (additional gratuity not required)



Beverage Packages

WingHaven Country Club
7777 WingHaven Boulevard
O'Fallon, Missouri 63368
636-561-9464

Bar Menu

Offer your guests the ultimate in hospitality with the following bar options. Your guests will be able to indulge in their favorite beverages for two (2) hours before food service and one (1) hour after the meal is served; not to exceed a total of three (3) hours. The bar is typically suspended during meal service unless requested otherwise by the host. All bars include mixers and accompaniments. All pricing is for three (3) hours of bar; extra hours may be purchased for an additional 1/3 of the bar package price selected. Before selecting the best bar package for your event, please review the following terms and options:

Open Bar

this is an all-inclusive bar package with unlimited access; options are below

Consumption Bar

this is when you don't want a package from below, but want your guests to enjoy beverages at your expense. We will track what is consumed by your guests and bill your event accordingly

Cash Bar

this is when you don't want to provide the beverages for your guests; they will need to bring cash and pay for each cocktail as they order it

Open Bar Options

BEER & WINE ONLY, \$16 per person (house wines only)

HOUSE BAR, \$20 per person (house wines only)

CALL BAR, \$25 per person (house wines only)

PREMIUM BAR, \$28 per person (includes select wines)

Consumption & Cash Bars

Bartender Fee of \$75 for the 3 hours (\$25 per hour)

<p>HOUSE</p> <p>Jim Beam</p> <p>Sobieski</p> <p>Dewar's</p> <p>Jose Cuervo</p> <p>Bacardi</p> <p>Captain Morgan</p> <p>Country Club Gin</p>	<p>CALL</p> <p>Wild Turkey</p> <p>Jack Daniel's</p> <p>Absolut</p> <p>Stolichnaya</p> <p>1800</p> <p>Tanqueray</p>	<p>PREMIUM</p> <p>Grey Goose</p> <p>Kettle One</p> <p>Johnnie Walker Black</p> <p>Crown Royal</p> <p>Bombay Sapphire</p> <p>Patron</p>
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Consumption & Cash Bar Pricing

House	\$6-\$8
Call	\$7-\$9
Premium	\$9 & up
Soft Drinks	\$3
Bottled Water	\$2
Gatorade	\$3
Domestic Beer	\$3
Import Beer	\$4
Draft Beer	\$4
Wine (House)	\$6-\$12
Wine (Premium)	\$bottle only

WingHaven Country Club holds a license granted by the State of Missouri Liquor Commission and is responsible for complying with its regulations. All alcohol that is consumed at WingHaven Country Club must be sold by WingHaven Country Club. Under no circumstances will alcohol be served to minors. We reserve the right to refuse service to any individual deemed necessary by management or its agents.

CLUB USER RULES AND REGULATIONS

Please review the following Club Rules and Regulations:

I. Food and Beverages

- A: All federal, state and local laws with regard to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from the Club by prior arrangement with our banquet office. Club members, guests or other invitees may not bring any food or beverages of any kind, with the exception of favors or gifts, into the Club. Wedding and Specialty cakes are an exception to this policy. There is a \$2.00 per person cutting & serving fee for cakes brought into WingHaven Country Club. The Club prepares the quantities of food and beverages based on the guaranteed number of guests in ample amounts to insure that all guests at the event enjoy an attractive selection of food. Leftover food or beverages may not be taken from the Club by the hosts or guests of any event. All alcoholic beverages must be consumed within Club premises. Open containers or glasses of such beverages may not be taken out of the Club.
- B: All room reservations and arrangements must be made through the Director of Events.
- C: The Club reserves the right to relocate any function to an alternate room or rooms within the Club.
- D: All events require a pre-set menu.
- E: Food and beverage selections are due 14 days prior to the event.

II. Party Bar Policy

- A: No alcohol service will be provided to minors, under the age of 21, as stated by the law of the State of Missouri. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages.
- B: In the event minors are drinking, the Host will be notified and he/she will be expected to deal with the situation. If the incident reoccurs, the bar will be closed for the evening. If this must be done, closing the bar is not to be considered as the end of the party. The group will be welcome to use the club as predetermined with no alcohol available.
- C: Parties must have a stated closing time for bar service. Party bars must close 1/2 hour before the band or entertainment or function ends. There will be no time extensions unless approved by Club Management.
- D: No accumulating drinks or pouring doubles at the closing of the bar.
- E: We will refuse alcohol service to anyone, in our opinion, who is visibly intoxicated. Anyone who is obtaining alcoholic beverages for a person whom has been refused service will also lose their right to be served.
- F: If the majority of the party, in the opinion of the Club Management or management's agents, appears to have had enough to drink, the member or host of the party will be informed and alcohol service will be stopped.
- G: No alcoholic beverages to be brought into or removed from the premise. With the exception of donated product for golf outings

CLUB USER RULES AND REGULATIONS

continued

III. Price Quotations

- A: Price quotations, verbal or written, are subject to change due to fluctuation in food costs or increased cost of operation. If requested, confirmed prices will be quoted 90 days in advance of the function date.
- B: All food and beverages are charged a 20% Service Charge and Sales Tax of 8.575%. Service charge is not a tip or gratuity for the staff.
- C: A guaranteed number of guests to be served must be made at least 7 days prior to your event. Monday and Tuesday events must be guaranteed by Friday prior to the event. Charges will be based on the guaranteed count plus any additions. If no guarantee is received by the banquet sales office prior to the event, The Club will consider your last indication of expected guests to be the guarantee. WingHaven Country Club reserves the right to substitute other available food and services if necessary when the guaranteed number of guests is exceeded, or when the guaranteed number is less than 72 hours prior to the event. It is the host's responsibility to confirm the guarantee with the Director of Events.
- D: All menus and bar arrangements must be planned at least two weeks prior to your event.
- E: WingHaven Country Club is not liable for loss, theft or damage to property belonging to function participants or hired purveyors such as Bands, DJ, Florist or others.
- F: All events are based on a 5 hour usage and any additional time will be charged to the final bill at \$100 per hour or fraction thereof and requires the pre-approval of the Director of Events or Club Management.

IV. General

- A: If WingHaven Country Club cannot supply the requested facilities as a result of occurrences beyond their control (i.e., public emergency, act of God, etc.); function user waives any claim against WingHaven Country Club for problems resulting from the canceled facility.
- B: Function user is responsible for the proper use and security of all requested items. All facilities reserved and all damage to WingHaven Country Club property resulting from function damages and/or losses will be billed to the function user. Event host/member is responsible for guest behavior.
- C: Your function is limited to the rooms assigned, not to other areas, such as other club rooms, golf course, pool, tennis courts, etc. While there is heating and air conditioning in all areas there is no backup system. In the event that the HVAC system would go out, we will make every effort to have maintenance people here to correct the situation as quickly as possible.

CLUB USER RULES AND REGULATIONS

continued

V. Club Facilities

- A: The Club has availability for private function banquet rooms with seating capacities ranging from 4 to 200 guests. These rooms are reserved for groups at the discretion of the Management based on estimates given at the time of the initial booking.

VI. Dress Code

Acceptable dress for men will be shirts with sleeves and collars/mocks, slacks, golf or walking shorts. Tank tops, t-shirts, cut offs, sweat pants, tennis shorts or athletic shorts are not permitted on the course, range or in the clubhouse. Jeans and denim of any kind are not permitted on the course or on the range, but are allowed in the clubhouse.

Acceptable dress for ladies shall include dresses, skirts, slacks, golf shorts, shirts must have a collar or sleeves, but can't be void of both on the golf course. Nicer tops void of both are fine for clubhouse events. Halter tops, sweat pants, tennis or athletic shorts are not acceptable on the course, range or in the clubhouse. Jeans and denim of any kind are not permitted on the course or on the range, but are allowed in the clubhouse.

VII. Personal Property

- A: The Club does not have space available to store personal property, equipment or supplies belonging to or rented by the user. All such items must be removed from the Club at the end of the function. The Club will not assume or accept responsibility for damage, theft or loss of personal articles left in the Club prior to, during or following any function including property of Entertainment, Florist, Bakeries, Photographers or others. Conduct of guests or musicians cannot infringe on the right of the Membership to enjoy their club.

The musicians must park in the designated areas in the parking lot.

VIII. Other

- A: Florist, bakeries and entertainment should be instructed to arrange deliveries up to 2 hours prior to the time of your function.
- B: Entertainment: Drinks and food for entertainers (Bands, DJ etc., should be arranged prior to function) and are at the expense of the user.
- C: Decorating: No tape, glitter, pins, nails, staples, confetti, etc. are to be used on furniture, floors, walls and/or ceilings.
- D: Linen: White linen is our standard linen but a full range of colors is available at a modest additional cost of \$1.00 per napkin and \$3.00 per overlay tablecloth.

WingHaven COUNTRY CLUB USER AGREEMENT

Date of This Agreement: _____ Your Function Date: _____

Name of Member Sponsor: _____

Type of Function: _____

Function Contact Person: _____ Group Name: _____

Mailing Address: _____

Billing Address: _____

Contact's Work Phone: _____ Home Phone: _____

Approximate Number of Guests: _____ Arrival

Time: _____

Ceremony on site (circle one): Yes No

Deposit Paid: \$ _____ Date Paid: _____ Check # _____

This contract is subject to the conditions listed in this agreement. Please read before signing. Please sign, date and return one copy along with your down payment to confirm your reservation. Prior to making a deposit if the facilities will not be used, please cancel the reservation with the Director of Events by phoning (636-561-9464) or in writing (address listed below) the Director of Events at WingHaven Country Club. All cancellations are subject to the refund policy stated on this contract.

Contract Conditions

Payment in full is due by the day before the event. A deposit of 10 % is required 10 working days after the tentative reservation is made. If the deposit has not been received at this time the tentative date and time reserved will be canceled.

The following is the deposit refund policy in event of a cancellation. **Deposit cancellation must be in writing, signed and dated.**

- The Catering office must be notified in writing 3 months prior to the event date in order to receive a full deposit refund.
- Notification received less than 3 months, but more that 14 days prior to the event date will result in a 25% charge of your guaranteed fees, and the deposit is forfeited.
- Notification received less than 14 days, but more that 72 hours prior to the event date will result in a 50% charge of your guaranteed fees, and the deposit is forfeited.
- All cancellations made less than 72 hours in advance of the event date will be charged a fee equal to 100% of your guaranteed charges and all deposits will be forfeited.
-

Send Contract and Deposit To:
WingHaven Country Club
Attention: Alex Stowers or Nathan Charnes
7777 WingHaven Boulevard
O'Fallon, Missouri 63368

I have read and agree to the terms in this contract and of the club user rules and regulations, as well as the WingHaven Country Club banquet menu, and agree to abide by the rules and regulations in the copy of the Banquet Menu provided for me.

Club User: _____ Date: _____