



BANQUETS & FINE GATHERINGS

Cocktails & Dinner

Race Brook Country Club provides its members and guests with a classic experience where no detail is overlooked. The Ballroom lends a sophisticated atmosphere to each event, with a wall of windows that offers a spectacular view of the beautifully manicured golf course and gardens.

The Pryde Room provides a private setting for a board meeting or small dinner event. The picturesque view, attentive staff and delectable cuisine all combine for the perfect setting for your next meeting or special event.

RACE BROOK COUNTRY CLUB

246 DERBY AVENUE, ORANGE CT 06477 • (203) 389-9521 • WWW.RACEBROOK.ORG

Cocktail Receptions

STATIONARY DISPLAYS & STATIONS

ARTISAN CHEESE & VEGETABLE CRUDITÉ - \$275 PER 50 GUESTS

Imported and Domestic Cheeses with Fresh Fruit and Vegetable Crudités

ANTIPASTI DISPLAY - \$12.00 PER GUEST

Assortment of Imported and Domestic Meats and Cheeses, Kalamata Olives, Roasted Red Peppers, Marinated Artichokes and Mushrooms, Eggplant Caponata, Bocconcini Mozzarella and Tomato Salad, Assorted Breads and Rolls

BRUSCHETTA STATION - \$8.00 PER GUEST

6 Types of Bruschetta & Assorted Spreads Displayed to be Served on Fresh Grilled Ciabatta Crostini. Toppings Include: 3 Olive Tapenade, Heirloom Tomato & Roasted Garlic, Wholegrain Mustard Seed Chicken, Ricotta Cheese, Burrata Cheese Spread with Truffle Oil, Buffalo Mozzarella, Balsamic Reduction, Olive Oil & Other Finishing Touches

RAW BAR - \$25.00 PER GUEST

Chilled Jumbo Shrimp, Scallop Ceviche, and Clams and Oysters on the Half Shell Served with House Made Cocktail Sauce, Lemon Wedges, Hot Sauce and Horseradish Sauce

PIZZA STATION - \$7.00 PER GUEST

Assortment of Fresh Made Pizzas with Artisan Toppings

MEATBALL STATION - \$7.00 PER GUEST

Beef or Turkey Meatballs Served Hot in Chafers with Your Choice of Sauce: Style Sour Cream, Black Pepper Mint Sauce, Cremini Mushroom Merlot Reduction, Classic Marinara Sauce, Soy Ginger Glaze or Buffalo Sauce

SELF-SERVE PASTA STATION - PRICE PER GUEST VARIES

Choose from Penne ala Vodka, Tortellini with Basil Alfredo and Pasta Primavera - \$5.00 Each Per Guest
Cheese, Roasted Vegetable or Mushroom Ravioli - \$6.00 Each Per Guest

MAC & CHEESE BAR - \$9.00 PER GUEST

White Cheddar Macaroni & Cheese with Toppings Including: Toasted Bread Crumbs, Crispy Onions, Steamed Broccoli, Buffalo Chicken, BBQ Pulled Pork, Crispy Bacon, Jalapenos, Diced Tomatoes, Diced Ham
(Add lobster for \$8.00 per guest)

HAND TOSSED CHICKEN WINGS - \$10.00 PER GUEST

Golden Fried Chicken Wings with Choice of 2 Sauces: Wings of Fire Sauce, Honey Mustard Scallion, or Teriyaki Ginger Glaze. Served with Celery Sticks and Bleu Cheese Dressing

Cocktail Receptions

STATIONARY DISPLAYS & STATIONS

SLIDERS STATION - \$9.00 PER GUEST

Mini Hamburgers and Mini Cheeseburgers and BBQ Pulled Pork Sliders
Served with Cole Slaw, French Fries, Ketchup, Mustard, and Pickles

NYC STATION - \$12.00 PER GUEST

Warm New York Salted Soft Jumbo Pretzels, Mini Reuben Sandwiches, Potato Knishes,
and Mini Hot Dogs Served with Cheese Sauce, Mustard, Ketchup, Sauerkraut, Relish & Thousand Island

TACO STATION - \$13.00 PER GUEST

Grilled Chopped Chicken and Taco Beef Served with Warm Flour Tortillas, Sour Cream,
Pico de Gallo, Salsa, Guacamole, Shredded Cheese, Sautéed Peppers & Onions, Shredded Lettuce,
Tortilla Corn Chips, Refried Beans and Rice

(Add Grilled Skirt Steak \$4.00 per guest)

MASHED POTATO BAR - \$9.00 PER GUEST

Mashed White Potatoes and Sweet Potatoes Served with Toppings Including: Bacon, Chives, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Broccoli, Butter, Brown Sugar, and Mini Marshmallows

ICE CREAM SUNDAE BAR - \$9.00 PER GUEST

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce, Heath Bar, Crushed Oreos, M & M's, Gummie Bears, Mini Marshmallows, Chocolate and Rainbow Sprinkles, Chopped Nuts, Peaches, Strawberries, Cherries, and Whipped Cream

VENETIAN TABLE - \$13.00 PER GUEST

Assorted Mini Pastries and Petit Fours, Dessert Bars, Chocolate Covered Strawberries, Tiramisu, Cheesecake, Lemon Meringue Pie, Carrot Cake, and Flourless Chocolate Torte

HAND-PASSED MINI DESSERTS - \$12.00 PER GUEST

Choose up to 4 of these Fun Desserts: Mini Chipwich Sandwiches, Mini Milkshake Shooters, Caramel Apple Pops, Crème Brulee Spoons, Cheesecake Lollipops, Rice Pudding Shooters, Chocolate Mousse Shooters, Mini Brownie Sundaes, Fried Oreos, Mini Chocolate Covered Bananas, Chocolate Covered Strawberries

Dinner Receptions

CHEF-ATTENDED ACTION STATIONS**

PHILLY CHEESESTEAK STATION - \$11.00 PER GUEST

Thinly Sliced Beef Sautéed to Order and filled in Choice of Warm Pretzel Roll or Hoagie Roll
and Loaded with Toppings Including: Onions & Peppers, Mushrooms, Cheese Sauce, Provolone, Bacon, Jalapenos, Sriracha

RISOTTO STATION - \$11.00 PER GUEST

Arborio Rice Served Fresh and Mix Together with Assorted Ingredients Including:
Spinach, Shrimp, Arugula, Parmesan Cheese, Sun-dried Tomatoes, Wild Mushrooms, Fresh Herbs, Asparagus and Green Peas.

Add Scallops \$10 Per Guest | Add Shrimp \$8 Per Guest

CREATE YOUR OWN PASTA - \$13.00 PER GUEST

Penne, Tortellini, and Farfalle Pasta Tossed with Your Choice of: Pesto, Alfredo, or Marinara Sauce, Olive Oil,
Grated Parmesan, Italian Sausage, Grilled Chicken and Seasonal Roasted Vegetables, Bread Sticks and Garlic Bread

CARVING STATIONS - SEE PRICE PER GUEST

Herb Roast Turkey Breast with House Made Gravy	\$8.00 Per Guest
Bourbon Maple Glazed Virginia Ham with Mustard	\$8.00 Per Guest
Seared Boneless Pork Loin with BBQ Glaze	\$10.00 Per Guest
Roasted Whole Side of Salmon with Thai Chili Sauce	\$11.00 Per Guest
New York Strip with Horseradish Cream Sauce	\$16.00 Per Guest
Herb Crusted Leg of Lamb or Rack of Lamb with Rosemary Mint Au Jus	MARKET PRICE
Slow Roasted Tenderloin of Beef with Mushroom Demi Glace	MARKET PRICE

ASIAN STIR FRY - \$14.00 PER GUEST

Chicken, Beef, and Shrimp Sautéed with Your Choice of Vegetables Including:
Water Chestnuts, Sugar Snap Peas, Bean Sprouts, Onion, Julienne Red and Green Peppers, Carrot, Celery

Served with Pork Pot Stickers, Vegetable Spring Rolls, Jasmine Rice,
Ginger Soy Sauce, Red Chili Sauce and Spicy Mustard

****\$45 Chef Fee Per Station | Minimum 50 People**

Dinner Receptions

COLD HORS D 'OEUVRES

COLD HAND-PASSED HORS D 'OEUVRES

MAINE LOBSTER SALAD IN PUFF PASTRY CUP	125 per 50 pieces
FRESHLY SHUCKED BLUE POINT OYSTER W/ MIGNONETTE	125 per 50 pieces
JUMBO SHRIMP COCKTAIL	175 per 50 pieces
SMOKED SALMON & DILL CRÈME CUCUMBER WHEEL	105 per 50 pieces
CLAMS ON A HALF SHELL	55 per 50 pieces
AHI WONTON CHIP & WASABI AIOLI	100 per 50 pieces
BEEF TENDERLOIN CROSTINI & HORSERADISH CRÈME	100 per 50 pieces
CALIFORNIA ROLLS & WASABI SOY SAUCE	75 per 50 pieces
OLIVE TAPENADE BRUSCHETTA	70 per 50 pieces
PROSCIUTTO WRAPPED MELON	80 per 50 pieces
MARGHERITA BRUSCHETTA	75 per 50 pieces
SEASONAL FRUIT SKEWERS (SPRING & SUMMER ONLY)	80 per 50 pieces

COLD STATIONARY SERVED HORS D 'OEUVRE DISPLAYS

CHEESE & VEGETABLE CRUDITÉ STATION - 275 PER 50 PERSONS

A variety of domestic & imported cheese, flat breads, assorted cut vegetables with dipping sauces

RAW BAR - 25 PER PERSON

(For a minimum of 50 guests)

Jumbo shrimp cocktail, clams on half shell, fresh shucked blue point oysters, scallops, cocktail sauce, lemons, horseradish, & tobasco

Dinner Receptions

HOT HAND-PASSED HORS D 'OEUVRES

FROM THE LAND

Peking Duck Rolls	175 per 50 pieces
Duck Breast with Sweet Pancake & Maple Glaze	150 per 50 pieces
New Zealand Baby Lamb Chips	220 per 50 pieces
Mini Beef Wellington	175 per 50 pieces
Thai Beef Skewers	100 per 50 pieces
Hoisin Glazed Chicken wrapped in Bacon	75 per 50 pieces
Buffalo Chicken Tenders	60 per 50 pieces
Chicken Satay	60 per 50 pieces
Spicy Sesame Chicken	60 per 50 pieces
Grilled Chicken & Guacamole Tortilla	60 per 50 pieces
Chicken Fingers	60 per 50 pieces
Franks in a Blanket	60 per 50 pieces
Italian Style Stuffed Mushrooms	60 per 50 pieces

FROM THE SEA

Tempura Battered Shrimp	175 per 50 pieces
Scallops Wrapped in Bacon	125 per 50 pieces
Cajun Fried Sea Scallops	100 per 50 pieces
Coconut Shrimp	125 per 50 pieces
Shrimp Wrapped in Prosciutto	175 per 50 pieces
Clams Casino	105 per 50 pieces
Mini Maryland Crab Cakes	125 per 50 pieces

VEGETARIAN

Raspberry & Brie Wrapped Phyllo	90 per 50 pieces
Vegetable Spring Rolls	90 per 50 pieces
Potato Pancakes	50 per 50 pieces
Grilled Cheese Quesadilla	65 per 50 pieces
Vegetable Pot Stickers	90 per 50 pieces
Herbed Cream Cheese Mushrooms	50 per 50 pieces
Tempura Asparagus	50 per 50 pieces
Wild Mushroom Risotto Cups	80 per 50 pieces

Dinner Packages

STATION PARTY PACKAGE

\$60 PER GUEST

(For parties of 50 or more, add a third station for \$5.00 additional per guest)

DELUXE ARTISAN CHEESE & VEGETABLE CRUDITE

Imported and Domestic Cheeses with Fresh Fruit, Vegetable Crudités, Marinated Vegetables and Italian Deli Meats

ONE HOUR HAND-PASSED HORS D'OEUVRES - CHOOSE 3

Tuscan Bruschetta, Vegetable Spring Rolls with Thai Chili, Mini Manchego & Tomato Grilled Cheese, Thai Chicken Satay & Peanut Sauce, Mini Chicken Cordon Bleu, Sesame Chicken Bites with Duck Sauce, Mini Beef Wellington, Franks in a Blanket with Pub Mustard, Sausage and Pepper Stuffed Mushrooms, Pork Pot Stickers & Hoisin Sauce, Mini Cuban Sandwiches, Tuna Tartare & Wasabi Aioli, Potato Pancake with Smoked Salmon and Crème Fraiche, Scallops Wrapped in Bacon, Mini Crab Cakes & Remoulade, Shrimp Tempura, Lobster Risotto Croquette, Coconut Shrimp & Orange Dipping Sauce

SALAD STATION

Mixed Greens, Assorted Vegetables, Julienned Meats, Assorted Cheeses, Croutons, Ranch and Balsamic Dressings, Warm Rolls and Butter

ACTION STATIONS - CHOOSE 2

CREATE YOUR OWN PASTA

Penne, Tortellini, and Farfalle Pasta Tossed with your choice of: Pesto, Alfredo, or Marinara Sauce, Olive Oil, Grated Parmesan, Italian Sausage, Grilled Chicken and Seasonal Roasted Vegetables, Bread Sticks and Garlic Bread

CARVING STATION

Herb Roast Turkey Breast with house made gravy and New York Strip with Horseradish Cream Sauce
(Upgrade to Beef Tenderloin \$8.00 per guest)

TACO BAR

Chicken, Beef, Pico de Gallo, Mexican Cheese, Sour Cream, Salsa, Guacamole, Shredded Lettuce, Hard Taco Shells, Soft Tortillas

MAC & CHEESE BAR

White Cheddar Macaroni & Cheese with toppings including: Toasted Bread Crumbs, Crispy Onions, Steamed Broccoli, Buffalo Chicken, BBQ Pulled Pork, Crispy Bacon, Jalapenos, Diced Tomatoes, Diced Ham
(Add Lobster \$8.00 per guest)

MASHED POTATO BAR

Mashed White Potatoes and Sweet Potatoes Served with Toppings Including: Bacon, Chives, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Broccoli, Butter, Brown Sugar, and Mini Marshmallows

SLIDER STATION

Mini Hamburgers, Cheeseburgers, and BBQ Pulled Pork Sliders. Served with Cole Slaw, French Fries and condiments

COFFEE & DESSERT STATIONS - CHOOSE 1

- SWEETS TABLE OF FANCY MINIATURE CONFECTIONS
- MAKE-YOUR-OWN ICE CREAM SUNDAE BAR

Dinner Packages

SEATED PLATED DINNER

SALAD COURSE

Please Select One

RBCC HOUSE SALAD

Field Greens, Grape Tomatoes, Cucumbers, Radishes, Carrots, and Citrus Vinaigrette

THE HARVEST SALAD

Mesclun Greens, Dried Cranberries, Candied Pecans, Goat Cheese, and Sherry Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Herb Croutons, Shaved Parmesan and House Made Caesar Dressing

ENTREES

Please Select Up to Three

FAROE ISLAND SALMON - \$44.00 PER PLATE

Sesame ginger glaze, served with soba noodle salad and asparagus

ATLANTIC SWORDFISH & SWEDISH LINGONBERRIES - \$48.00 PER PLATE

With lemon wine sauce, served with roasted fingerling potatoes and asparagus

SEAFOOD STUFFED SOLE FILET - \$44.00 PER PLATE

Shrimp, scallops, langostinos and herb cracker stuffed sole with lemon wine sauce, served with rice pilaf and asparagus

CHICKEN FLORENTINE - \$42.00 PER PLATE

Seared egg battered boneless chicken breasts with lemon wine sauce, served with rice pilaf and sautéed baby spinach

CHICKEN MEDITERRANEAN - \$42.00 PER PLATE

Seared egg battered boneless chicken breasts, served with vegetable cous cous salad, olive tapenade and asparagus

CHICKEN MARSALA - \$42.00 PER PLATE

Pan-seared boneless chicken breasts with wild mushroom marsala wine sauce, served with roasted fingerling potatoes and asparagus

ROAST BEEF PRIME RIB - \$60.00 PER PLATE

12oz cut au jus, served with roasted garlic mashed potatoes and asparagus

BRAISED BEEF SHORT RIBS - \$50.00 PER PLATE

With Cabernet demi glace, served with roasted garlic mashed potatoes and asparagus

FILET MIGNON - \$60.00 PER PLATE

Seasoned and seared 8oz center-cut filet with Cabernet demi glace, served with roasted garlic mashed potatoes and asparagus

EGGPLANT ROLLATINI - \$40.00 PER PLATE

Ricotta and basil filled eggplant baked with house-made marinara, served with a side of penne pasta

PENNE A LA VODKA - \$32.00 PER PLATE

Traditional vodka sauce with plum tomatoes, onions, garlic and basil tossed with penne pasta

RACK OF LAMB PERSILLADE - \$48.00 PER PLATE

Tender Rack of Lamb with an Herb Crust Served with New Potatoes, Butternut Squash Puree and Zucchini

DESSERT SERVICE

Choice of Dessert + Regular and Decaffeinated Coffee/Herbal Teas

Dinner Packages

DINNER BUFFET PACKAGE

BUFFET INCLUDES:

RBCC House Salad with Two Dressings
Classic Caesar Salad
Warm Rolls with Sweet Butter
Chef's Selection of Starch & Seasonal Vegetables

ENTREES

(Please Select Two)

Slow Roasted Salmon & Herb Olive Oil Crust
Seared Salmon & Citrus Beurre Blanc
Sesame Crusted Salmon & Ginger-Lime Soy
Baked Cod Oreganata
Sole Florentine with Lemon Butter Sauce
Chicken Marsala, Picatta or Florentine
Chicken Caprese
Roast Chicken & Sundried Tomato Pesto
Tuscan Style Roast Chicken Breast
Beef Tenderloin Tips & Mushroom Demi Glace
Penne ala Vodka, Alfredo or Marinara
Baked Ziti
Sausage & Broccoli Orecchiette

CHEF ATTENDED CARVING STATION

(Please Select One)

Herb Roast Turkey Breast & House Made Gravy
Bourbon Maple Glazed Virginia Ham
New York Strip & Horseradish Cream Sauce *(Additional \$4.00 per person)*
Roast Leg of Lamb & Rosemary Mint Au Jus *(Additional \$3.00 per person)*
Roast Beef Tenderloin & Horseradish Cream Sauce *(Additional \$4.00 per person)*

DESSERT

Choice of Dessert
Regular and Decaffeinated Coffee/Herbal Teas

\$49.00 Per Adult | 25 Person Minimum

Dessert Selections

PLATED & BUFFET DINNER DESSERT OPTIONS

One Selection Included with Meal

Baked Apple Pie, Lemon Meringue Pie or Pecan Pie

Ice Cream Tartufo

New York Style Cheesecake

Chocolate Fudge Layer Cake

Carrot Cake

Tiramisu

Platter of Cookies & Brownies for Each Table

Platter of Assorted Mini Desserts for Each Table

See Hand-Passed Mini Desserts for up to Four Selections

HAND-PASSED MINI DESSERTS - CHOOSE 4

Additional \$12 Per Guest with Meal

Mini Chipwich Sandwiches, Mini Milkshake Shooters,
Caramel Apple Pops, Crème Brulee Spoons, Cheesecake Lollipops,
Chocolate Mousse Shooters, Mini Brownie Sundaes,
Fried Oreos, Chocolate Covered Strawberries

ICE CREAM SUNDAE BAR

Additional \$9.00 Per Guest with Meal

Chocolate and Vanilla Ice Cream ,
Hot Fudge, Caramel Sauce, Raspberry Sauce,
Heath Bar, Crushed Oreos, M & M's, Gummie Bears, Mini Marshmallows,
Chocolate and Rainbow Sprinkles, Chopped Nuts, Peaches,
Strawberries, Cherries, and Whipped Cream

VENETIAN TABLE

Additional \$13.00 Per Guest with Meal

Assorted Mini Pastries and Petit Fours, Dessert Bars, Chocolate Covered Strawberries,
Tiramisu, Cheesecake, Lemon Meringue Pie, Carrot Cake, and Flourless Chocolate Torte

Bar & Beverage

OPEN BAR PACKAGES

Charged Based on Guarantee Number of Guests

BEER & WINE*

\$10.00 PER GUEST FOR FIRST HOUR (\$6.00 EACH ADDITIONAL HOUR)

Domestic and Imported Beer, House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

STANDARD BAR*

\$17.00 PER GUEST FIRST HOUR (\$8.00 EACH ADDITIONAL HOUR)

*Bacardi Rum, Beefeater Gin, Bombay Gin, Canadian Club Whiskey, Cuervo Tequila, Domestic and Imported Beer, Malibu Rum,
Seagram's 7 Whiskey, Smirnoff Vodka, Tito's Vodka, VO Whiskey,
Red & House Wines to include: Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks*

DELUXE BAR*

\$22.00 PER GUEST FIRST HOUR (\$8.50 EACH ADDITIONAL HOUR)

Everything in Standard Bar plus:

*Captain Morgan Rum, Dewars Scotch, Jack Daniels Bourbon, Jim Beam Bourbon,
Johnnie Walker Red Scotch, Ketel One Vodka, Smirnoff Flavored Vodkas, Tanqueray Gin,*

TOP SHELF BAR*

\$27.00 PER GUEST FIRST HOUR (\$9.00 EACH ADDITIONAL HOUR)

Everything included in Deluxe Bar plus:

Bombay Sapphire Gin, Crown Royal Whiskey, Grey Goose Vodka, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Patron Tequila

CORDIAL SERVICE ONE HOUR*

\$10.00 PER GUEST PER HOUR

Upgrade your open bar package by adding a selection of cordials for your guests. Selections include Bailey's Irish Cream, Frangelico, Sambuca Romana, Hennessy VS, B&B, Grand Marnier, Kahlúa, Courvoisier, Chambord, Disaronno Amaretto, and Tia Maria

BOTTOMLESS BEVERAGES*

2 HOURS BOTTOMLESS MIMOSAS - \$14 PER PERSON

4 HOURS BOTTOMLESS MIMOSAS - \$24 PER PERSON

2 HOURS BOTTOMLESS MIMOSAS & BLOODY MARYS - \$20 PER PERSON

4 HOURS BOTTOMLESS MIMOSAS & BLOODY MARYS - \$35 PER PERSON

Banquet Policies

All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of Race Brook Country Club and the following conditions. A non-refundable advanced deposit may be required along with the signed confirmation to confirm the booking.

GUARANTEES - A final guarantee of attendance as well as half of the estimated payment must be submitted to the catering office no later than five (5) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the catering office will charge for the number indicated on the original contract.

SERVICE CHARGE AND TAX - All food, beverage, rentals and services are subject to 6.35% state sales tax. A service charge of 20% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit a CERT 112, 119 or 123. The approved form must be provided to the Club prior to the event.

FOOD AND BEVERAGE - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service. Price increases and current menu price take precedence. To protect our members and their guests, Race Brook Country Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either Race Brook Country Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated.

DISPLAYS AND PERSONAL PROPERTY - **Each client will have a maximum of one (1) hour prior to the event to set up personal displays and decorations.** The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member / member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

FUNCTION ROOM POLICY - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event exceed the allotted time by more than 30 minutes, there will be a charge assessed.

CANCELLATION POLICY - Meeting room cancellations will be accepted up to [10] business days prior to the function. All events will submit a deposit or agree to a cancellation fee outlined in your contract. Functions that cancel with less than [10] business day's notice, or do not cancel at all, will be charged up to 100% of estimated revenue. All deposits are non refundable for cancelled events.

DRESS CODE - Dungarees, jeans, designer jeans, and denim are not permitted inside the clubhouse at any time.