

# FCC



# WEDDINGS

# Fredericksburg Country Club

## Wedding Information

The Fredericksburg Country Club is the perfect venue for your wedding. Located just minutes from downtown Fredericksburg, the majestic Clubhouse is nestled on spacious grounds with a historic setting and architecture that are among the finest in Virginia. Our staff has the many years of experience necessary to plan and execute your wedding day down to the finest details.

### Ballroom rental fees are as follows:

Tues-Thursday	\$500
Friday	\$750
Saturday	\$1,000
Sunday	\$750

\$250 Ceremony Fee OR All Day Rental Fee  
All Rental Fee Deposits are required to hold a date.  
Room Rental Fees are non-refundable and do not get deducted from the total Food and Beverage Invoice.

### TIER ONE

\$85.00 Per Guest  
2 Hours for Decorating  
2 Cocktail Hour Appetizers  
3 Entrée Buffet  
Champagne Toast  
Chair Covers

### TIER TWO

\$65.00 Per Guest  
2 Hours for Decorating  
2 Cocktail Hour Appetizers  
3 Entrée Buffet  
Champagne Toast

### TIER THREE

\$45.00 Per Guest  
2 Hours for Decorating  
Chair Covers  
2 Entrée Buffet

### TIER FOUR

\$35.00 Per Guest  
2 Hours for Decorating  
2 Entrée Buffet

\*Prices do not include 20% Auto-Gratuity or 9.3% Tax

Becky Nash  
Catering Director/Private Events Coordinator  
540-373-8781 Ext. 15  
becky@fredclub.org



11031 Tidewater Trail, Fredericksburg VA 22408  
540-373-8781 Voice  
540-371-1343 Fax

**COMPLIMENTARY HORS D'OEUVRES**  
**MENU CHOICES**

*Ham Biscuits with Side Mustard*  
*Chicken, Tuna or Pimento Cheese Finger Sandwiches*  
*Chicken Salad in Puff Pastry Shells*  
*Small Assorted Cubed Cheese Tray with Crackers*  
*Small Assorted Fresh Fruit Tray with Crackers*  
*Deep Fried Jalapeno Poppers*  
*Deep Fried Mushrooms*  
*Chicken Egg Rolls*  
*Vegetable Egg Rolls*  
*Sweet and Sour Meatballs*  
*Swedish Meatballs*  
*Franks in a Blanket*  
*Italian Sausage in Puff Pastry*

***Dinner Buffet Options***  
*Tiers One & Two*

***ENTREES***  
*(Choose Three)*

Beef Medallions  
Topped with Homemade Bruschetta

Sliced London Broil  
Topped with a Classic Mushroom Sauce

Cilantro Lime Black Bean Shrimp and Rice

Herb Crusted Tilapia

Poached or Grilled Pesto Crusted Salmon

FCC Signature Crab Cakes

Chicken Piccata

Rustic Balsamic Garlic Chicken Breast

Chicken Marsala

Rosemary and Garlic Roasted Sliced Pork Loin

Italian Sausage Bowtie Pasta

Pasta Primavera

***Dinner Buffet***  
*Tiers One & Two*

***Starches***  
*(Choose One)*

Red Bliss Mashed Potatoes  
Whipped Sweet Potatoes  
Cheddar Herb Whipped Potatoes  
Potatoes Au Gratin  
Twice Baked Potatoes  
Roasted Garlic Herb Whipped Potatoes  
Rice Pilaf  
Wild Rice Medley  
Steamed White Rice  
Mushroom Herb Risotto

***Dinner Buffet***  
*Tiers One & Two*

***Vegetables***  
*(Choose Two)*

Southern Style Green Beans  
Steamed Green Beans  
Honey Glazed Carrots  
Steamed Broccoli  
Steamed Cauliflower  
Asparagus  
Vegetable Medley of Sauteed Zucchini, Squash,  
Bell Peppers and Carrots  
Sauteed Spinach  
Seasoned Apples  
Buttered Corn

***Carving Station***

*Add a One Hour Carving Station to your buffet*

<i>Prime Rib with Au Jus and Horseradish Cream</i>	<i>\$7.00 per person</i>
<i>Breast of Turkey with side Gravy</i>	<i>\$5.00 per person</i>
<i>Baked Virginia Ham with Side Raisin Sauce</i>	<i>\$5.00 per person</i>

***Dinner Buffet Options***  
***Tiers Three & Four***

***ENTREES***  
***(Choose Two)***

Sliced Roast Beef  
Served with or without Gravy

Seafood Newburg  
Served with Rice or Pasta

Pan Seared Cod in White Wine Tomato Basil Sauce

Lemon Garlic Herb Salmon

Oven Fried Chicken

Rustic Balsamic Garlic Chicken Breast

Chicken Marsala

Baked Pork Chop with Gravy

Baked Lasagna  
(Vegetable or with Meat Sauce)

Pasta Primavera

***Dinner Buffet***  
*Tiers Three & Four*

***Starches***  
*(Choose One)*

Red Bliss Mashed Potatoes  
Whipped Sweet Potatoes  
Cheddar Herb Whipped Potatoes  
Potatoes Au Gratin  
Twice Baked Potatoes  
Roasted Garlic Herb Whipped Potatoes  
Rice Pilaf  
Wild Rice Medley  
Steamed White Rice

***Dinner Buffet***  
*Tiers Three & Four*

***Vegetables***  
*(Choose Two)*

Southern Style Green Beans  
Steamed Green Beans  
Honey Glazed Carrots  
Steamed Broccoli  
Steamed Cauliflower  
Vegetable Medley of Sautéed Zucchini,  
Squash, Bell Peppers and Carrots  
Seasoned Apples  
Buttered Corn

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<i>Baked Virginia Ham with Side Raisin Sauce</i>	<i>\$5.00 per person</i>

*Dinner Buffet Includes Garden Salad, Rolls, Coffee and Tea*

*Prices Do Not Include 20% Auto Gratuity or 9.3% Tax.*

*For Special Items or Requests Please Contact*  
*Becky Nash*  
*Catering Director/Special Events Coordinator*  
*540-373-8781 Ext. 15*  
*becky@fredclub.org*

## **PLATED DINNER MENU**

*Minimum of 15 Guests*

### **APPETIZERS**

<i>Shrimp Cocktail (5)</i>	<i>12.00</i>	<i>Soup Du Jour</i>	<i>4.00</i>
<i>Mini Crab Cake Cocktail (2)</i>	<i>10.50</i>	<i>Fresh Fruit Cup</i>	<i>5.00</i>
<i>Sausage Stuffed Mushrooms (4)</i>	<i>9.50</i>	<i>Caprese Skewers (2)</i>	<i>8.00</i>

### **ENTREES**

*Prices Include Garden Salad, Rolls, Starch, Vegetable. Coffee and Tea*

<i>Sliced London Broil with Traditional Mushroom Sauce (15 people or more)</i>	<i>30.00</i>
<i>Prime Rib (12 oz) served with Au Jus and Side Horseradish Cream (15 people or more)</i>	<i>34.50</i>
<i>New York Strip (12 ounce) served with Garlic Butter</i>	<i>34.50</i>
<i>Filet Mignon (8 oz) served with side Béarnaise Sauce or Sauteed Mushrooms and Onions</i>	<i>36.00</i>
<i>Roast Tenderloin served with side Mushroom Bordelaise Sauce (15 people or more)</i>	<i>34.00</i>
<i>Beef Wellington (5 ½ oz) (15 people or more)</i>	<i>35.50</i>
<i>Rosemary and Garlic Sliced Roast Pork Loin served with Seasoned Apples (15 people or more)</i>	<i>28.00</i>
<i>Baked Pork Chop with Gravy and Seasoned Apples</i>	<i>28.00</i>
<i>Pan Seared Cod in a White Wine Tomato Basil Sauce</i>	<i>28.00</i>
<i>Poached or Grilled Pesto Crusted Salmon</i>	<i>33.50</i>
<i>Broiled Flounder Stuffed with Crabmeat</i>	<i>32.00</i>
<i>Single Crab Cake (4 oz)</i>	<i>32.00</i>
<i>Crab Cakes (2) 4 ounce cakes – Broiled</i>	<i>36.00</i>
<i>Seared Scallops with Bacon and Spinach (minimum 15pp)</i>	<i>36.00</i>
<i>Chicken Breast with Artichoke Hearts - Baked Chicken in Creamy Brandy and Lemon Sauce with Artichoke Hearts (10 people or more)</i>	<i>28.50</i>
<i>Rustic Balsamic Garlic Chicken</i>	<i>28.00</i>
<i>Chicken Cordon Bleu with White Mushroom Sauce (10 people or more)</i>	<i>30.00</i>
<i>Chicken Marsala - Sauteed Chicken Breast topped with Marsala Sauce</i>	<i>26.00</i>



<i>Veal Oscar -Sautéed Veal Cutlets Topped with Crab Meat, Asparagus and Béarnaise Sauce</i>	41.00
<i>Surf and Turf - Filet Mignon and Lobster Tail (6 oz each)</i>	<i>Priced daily</i>
<i>California Surf and Turf - New York Strip (10 oz) topped with Jumbo Shrimp Maitre D'</i>	44.00
<i>Chesapeake Surf and Turf - New York Strip (10 oz) topped with Lump Crab Meat</i>	44.00
<i>Rappahannock Delight - Filet Mignon (6 oz) and (4 oz) Crab Cake</i>	43.00

### ***CHEF'S SIDE DISHES***

*(CHOOSE ONE)*

*Red Bliss Mashed Potatoes*  
*Whipped Sweet Potatoes*  
*Roasted Garlic Herb Whipped Potatoes*  
*Twice Baked Potatoes*  
*Baked Potato*  
*Steamed White Rice*  
*Wild Rice Medley*  
*Brown Rice*  
*Mushroom Herb Risotto*  
*Gluten Free Pasta Tossed in Olive Oil with Herbs*

### ***VEGETABLES***

*(CHOOSE ONE)*

*Southern Style Green Beans*  
*Steamed Green Beans*  
*Honey Glazed Carrots*  
*Steamed Broccoli*  
*Steamed Cauliflower*  
*Grilled Asparagus*  
*Vegetable Medley of Sauteed Zucchini, Squash,*  
*Bell Peppers and Carrots*  
*Sauteed Spinach*  
*Buttered Corn*  
*Seasoned Apples*

*You may choose one Entrée for your group selection with a minimum of 15 guests. For 20 or more guests you may choose two Entrees with a minimum of 10 orders per Entree. All Entrees come with the same one choice Starch and Vegetable. We also offer alternative menus such as vegetarian for people with special needs. The club must be notified of the number of each entree 72 hours prior to the function.*

*Prices Do Not Include 20% Auto-Gratuity or 9.3% Tax.*

*For Special Items or Requests Please Contact*  
*Becky Nash*  
*Catering Director/Special Events Coordinator*  
*540-373-8781 Ext. 15*  
*becky@fredclub.org*

## Cold Hors d'oeuvres

Based on 100 pieces per item where applicable

Sliced Smoked Salmon Fillet w/ Condiments & Crackers	240.00
Jumbo Shrimp on Ice w/ Cocktail Sauce	325.00
Assorted Canapés	260.00
Crab Claws	price daily
Oysters on the Half-Shell	priced daily
Clams on the Half-Shell	priced daily

## Finger Sandwiches

(Choice of two)

Tuna Salad, Chicken Salad or Pimento Cheese	142.00
Cucumber & Watercress Tea Sandwiches	123.00
Ham Biscuits w/ Mustard or Honey Mustard	158.00
Ham Rolled Cream Cheese	110.00
Deviled Eggs	110.00
Domestic Caviar - Cream Cheese Mound w/ Toast Points	147.00
Chicken Salad in Pastry Shells	173.00
Chicken Salad (3 lbs) w/ Crackers	105.00
Shrimp Salad (3 lbs) w/ Crackers	137.00
Cold Crab Dip (2 lbs) w/ Crackers	126.00
Cheese Straws	102.00

## Cheese Board

(All Garnished w/ Fresh Fruit & Served w/ Cracker Platter)

Small Cubed Cheese Tray	135.00
Large Cubed Cheese Tray	195.00
Baked Brie in Pastry w/ Sliced Apples & Sliced French Bread	120.00
Port Wine Cheese Ball Coated w/ Crushed Nuts / Crackers	95.00

## Fruit Trays

Small Assorted Fresh Fruit Tray	140.00
Large Assorted Fresh Fruit Tray	210.00

## Vegetable Trays

Small Assortment of Raw Vegetables w/ Ranch Dip	142.00
Large Assortment of Raw Vegetables w/ Ranch Dip	185.00
Grilled Seasoned Vegetable Platter	Priced Daily
Assortment of Mushrooms, Green Pepper, Red Pepper, Eggplant & Zucchini (served at room temperature)	

## Dips and Nuts

French Onion Dip (3 lbs.)	33.00
Guacamole Dip (3 lbs.)	49.00
Bleu Cheese Dip (3 lbs.)	49.00
Shrimp Dip (3 lbs.)	72.00

\*served w/ corn chips or potato chips

Fancy Mixed Nuts w/ Peanuts (2 lb. bowl)	21.00
Fancy Mixed Nuts (2 lb. bowl)	33.00
Dry Roasted Peanuts (2 lb. bowl)	14.00
Party Trail Mix (2 lb. bowl)	12.00

## Dessert Table

100 Petit Fours	200.00
100 Mini Assorted Cheese Cakes	195.00
100 Mini Éclairs	195.00
100 Mini Assorted Pastries	230.00
100 Lemon Squares or Brownies	130.00
Assorted Fancy Cookies (5 lbs.)	83.00
100 Strawberries with Warm Chocolate Sauce	205.00
100 Chocolate Coated Strawberries	190.00

The Club requires a minimum per person spending fee of \$19.00 for dinner and \$12.50 for lunch. Functions not meeting the minimum spending requirement will be charged an additional room rental fee of \$75.00. This includes all functions and pertains to members as well as sponsored non-members.

## HORS D'OEUVRE CUTTING BOARD

Chef to Carve \$30.00 per hour  
Not Included in the Wedding Package Price

Whole Salmon (poached or herb baked) Cream Cheese or Sour Cream, Chopped Red Onions, Capers & Lemons Crackers or French Bread Slices	350.00
Whole Tenderloin of Beef (30 to 40 slices) Horseradish Sauce, Mustard, Mayonnaise & Dinner Rolls	305.00
Whole Top Round of Beef Horseradish Sauce, Mustard, Mayonnaise & Assorted Rolls	460.00
Whole Steamship Round of Beef Horseradish Sauce, Mustard, Mayonnaise & Assorted Rolls	650.00
Whole Boneless Baked Virginia Sugar Ham Mustard, Silver Dollar Biscuits or Dinner Rolls	275.00
Whole Smithfield Ham Mustard, Silver Dollar Biscuits or Dinner Rolls	340.00
Whole Boneless Smithfield Turkey Mustard, Mayonnaise & Dinner Rolls	275.00

## Hot Hors d'oeuvres

(Based on 100 pieces per item where applicable)

Scallops Sautéed Maitre Dø	280.00
Breaded Fried Scallops Remoulade, Cocktail Sauce	250.00
Scallops Wrapped with Bacon	300.00
Shrimp Sautéed Maitre Dø	350.00
Shrimp Phyllo Beggars Purses	335.00
Coconut Shrimp	295.00
Mini Crab Puffs	275.00
Mushroom Filled with Crabmeat	280.00
Hot Crab Dip	345.00
Breaded Oysters on Crackers with Cocktail Sauce	285.00
Oysters Rockefeller	Priced Daily
Mini Beef Wellington	275.00
Beef Kabobs in Oriental Sauce	285.00
Franks in Blankets	125.00
Swedish Meatballs	155.00
Sweet NøSour Meatballs	155.00
Chicken Satay in Oriental Sauce	285.00
Chicken Kabob in Oriental Sauce	210.00
Chicken Windsor with Honey Mustard Sauce	210.00
Chicken Quesadilla	210.00
Chicken Spring Rolls	275.00
Deep Fried Breaded Chicken Wing Dings	195.00
Mushrooms Sautéed Maitre Dø	120.00
Beer Battered Fried Mushrooms with Horseradish Sauce	155.00
Italian Sausage in Puff Pastry	185.00
Mini Assorted Quiche	195.00
Mini Lamb Chops with Mint Jelly	Priced Daily
Deep Fried Breaded Parmesan Artichoke Hearts	205.00
Deep Fried Breaded Mozzarella Sticks w/ Marinara	185.00
Deep Fried Jalapeno Peppers	155.00
Mini Vegetable Egg Rolls with Duck Sauce	185.00
Spanakopita (feta, spinach, cream cheese, in phyllo)	210.00

## Pasta Station

Chef to sauté 30.00 per hour

Tri-Colored Tortellini & Tri-Colored Bow Tie Pasta  
Assortment of Chopped Fresh Vegetables  
Marinara Sauce, Alfredo Sauce & Pesto Sauce  
Grated Parmesan Cheese & Sliced French Bread

Pasta and vegetables are sautéed on open flame; three choice sauce on side

2 Hour Pasta Station 7.50 per person

3 Hour Station 8.00 per person

4 Hour Pasta Station 8.50 per person

## BANQUET BEVERAGE SERVICE

### --OPEN BAR--

#### LIQUOR

House Brands: (1) liter, includes mixers	110.00 per bottle
Call Brands: (1) liter, includes mixers	130.00 per bottle
Premium Brands: (1) liter, includes mixers	160.00 per bottle

#### WINE

House Brands: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel	27.00 per 750 ml bottle
Call Brands	
House Champagne	27.00 per bottle
Call Champagne	Market Price
Sparkling Cider or Grape Juice	13.00 per bottle

#### BEER

Domestic Bottles	5.00
Imported Bottles	6.00
Domestic Keg	210.00
Imported Keg	315.00

#### SOFT DRINKS

2.00

### --CASH BAR--

#### LIQUOR (each)

House Brands	7.00
Call Brands	8.00
Premium Brands	9.00

#### WINE (each)

House Glass	6.00
Premium Glass	7.00
Champagne Glass	7.00
Champagne Bottle	30.00

#### BEER

Domestic Bottle	5.00
Import Bottle	6.00

#### SOFT DRINKS (each)

2.00

#### PUNCH

Homemade Fruit Punch	30.00 (per gallon bowl) On Bar
Champagne Punch	60.00 (per gallon bowl) On Bar
Rum Punch	70.00 (per gallon bowl) On Bar
Sparkling Strawberry Wine Punch	60.00 (per gallon bowl) On Bar

#### BARTENDER FEE

25.00 per hour per bartender (require one bartender per 100 guests)

# Fredericksburg Country Club

## Event Contract Rules and Policies

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### Reservations

All forms and event contract must be filled out, signed and returned, accompanied by payment of room fee within 5 days of booking a reservation before it can be confirmed and the date held. All reservations are booked on a first come, first served basis.

### Attendance Guarantee

An **estimated number** of expected guests must be received at least one week prior to the function. A **guaranteed number** of guests must be received by the club five days prior to the event. Charges will be based on the guaranteed number even if fewer guests attend. That number may only increase by a maximum of 5 % once you are within 72 hours of your event. The Club will prepare food for your exact minimum guarantee. If more guests attend your function than the minimum guarantee, the Club cannot guarantee that your guests will be served the same menu selection. The Club will also charge an additional \$5.00 for each guest more than 5 % over your minimum guarantee.

### Arrangements:

Final arrangements must be completed 48 hours prior to event and may not be amended after that time, without the Club's advance approval.

### Fees and Minimum Spending Policies

#### **Ballroom lunch or dinner parties or functions serving cocktails and hors d'oeuvres only:**

Minimum spending fee: \$19.00 per person for dinner and \$12.50 per person for lunch.

**Friday, Saturday and Sunday functions in ballroom:** Minimum purchase of \$600.00 in food and/or beverage. This does not include service charge and sales/meals tax. Functions not meeting this minimum spending requirement will be charged an additional dollar amount to fulfill the \$600.00 minimum.

**Room Fee Deposits are non-refundable and do not go toward the final food and beverage invoice. All Room Fee Deposits must be received in full before a reservation can be confirmed.**

**Labor:** Cost for function includes up to five hours labor. An additional charge of \$150.00 for each half hour over five hours will be added to bill. This charge does not apply to set up or break down by bands, DJ's, florists, decorators or other outside contractors. In the event that service charges do not cover staff labor cost, staffing fees will be assessed and applied.

**Tax and Service Charge:** There is a 20 % Auto-Gratuity and a 9.3 % Sales/Meals Tax applicable to all food and beverage items.

### Miscellaneous fees:

• Stage set up fee: \$250.00

• Ceremony fee: \$250.00

• Bartender fee: \$25.00 per hour (one per up to 100 pp) unless stated otherwise

•auté station cook fee: \$30.00 per hour

• Extra basic linens: \$3.00 per small cloth and \$4.00 per large cloth. Basic white linens included add .10 each for color napkins. Special linens can be arranged to order.

• Full chair cover-club provided (white only) \$3.25 each. Add .75 for sashes (may bring your own). If you provide the chair cover, there is a .50 per cover labor fee. If you would like the Club to tie the sashes, there is a .75 per sash labor fee.

• Service of special cake brought onto premises and cut by Club staff: \$30.00 per 100 people or less

• Clean up charge for throwing birdseed after reception (no rice or paper confetti) \$30.00

• Check room attendant fee: \$20.00 per hour

• Food Tasting Fee: \$35.00 per person (check, cash or member charge due at the time of food tasting) - This fee will be credited back to your event total bill once we have booked your event and received your room rental fee. Food tastings have to be set up 2 weeks in advance through the Catering Director. It is up to the Chef's discretion what he can prepare for food tasting. There is a limit to how many items can be chosen for the food tasting. One tasting limit.

### Rules and Regulations

**Advertising:** No club member, non-member or organization shall print, publish or distribute in any manner, advertisement concerning member sponsored public events or private functions to the general public without advance written permission from the Club's Board of Directors or General Manager.

**Smoking Policy:** Banquet areas that are booked for private parties will be allowed to have smoking only on the deck area, patio, or front entrance.

**Dress Code:** All members and guests entering the clubhouse main level including the deck will not be allowed to wear T-shirts or blue jeans at any time. No tennis attire or sweats are allowed in the Rappahannock Room after 5 PM. This house dress code will not apply to children age 9 years or under. All dress must be in good taste and conservative in appearance. No baseball or golf caps are to be worn in the Dining or Banquet areas of the Clubhouse.

**Billing**

**Members:** Balance is due within 10 days of completion of function. A finance charge of 2 % per month will be applied to all of the outstanding balance at the end of 30 days.

**Sponsored Non-Members:** The total bill will be estimated based on the details of the function and payment will be due 72 hours in advance of the function date based on the minimum guarantee. On the day of the function the final billing will be calculated and any balance due will be due within 10 days of completion of the function or in the case of overpayment, the Club will mail any refund due within 10 days of completion of the function.

**Alcoholic Beverages**

No outside alcohol is permitted on the Club property. All sponsors / hosts are advised that the sale and consumption of alcoholic beverages will be made in strict compliance with current regulations of the Virginia Alcoholic Beverage Control Commission. Every member of our staff is instructed to abide by the regulations. We trust that neither you nor your guests will be embarrassed in the execution of these rules and that you will understand if you or your guest are required to show identification for proof of age.

No alcoholic beverages may be taken out of the club at any time. The club will not be responsible for any damages or injuries related to the consumption of alcoholic beverages on the club's premises.

**Club Condition**

Sponsor or Host agrees to be responsible for any theft or damage incurred by the Club by guests or independent contractors or other agents during the period of time such persons are under the sponsor / host control.

**Club Liability**

The Club will not be responsible for damages or loss of any merchandise, personal property or other articles left in the Club prior to, during or following the function. The Club will not be responsible for circumstances beyond our control such as electrical failure, water loss, bad weather, gas leak, etc. Dissatisfaction in the quality of the food due to the late arrival of guests will not be the responsibility of FCC.

**Displays, Decorations, Confetti, Music and Special Equipment**

All displays and or decorations, confetti, music, and special equipment must have prior approval in all details of any special arrangements. Banners, signs or similar items may not be placed on any wall without prior approval from the catering director. No throwing of confetti, birdseed or other materials including bubbles will be allowed in the Club House. In the event that damage to Club property occurs, damage charges will be assessed. Club will not be responsible for event decorations.

**Contract Changes**

No changes can be made to the function contract within 72 hours prior to the event date.

**Agreement**

**I have read and agree to abide by the event contract rules and policies:**

Sponsoring Member (signature) \_\_\_\_\_

Sponsoring Member (print name) \_\_\_\_\_ Account #: \_\_\_\_\_

Event Host \_\_\_\_\_

Event Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

Date \_\_\_\_\_ General Manager \_\_\_\_\_

PLEASE SIGN THE ABOVE AGREEMENT AND RETURN THE TWO PAGES OF THE ***EVENT CONTRACT RULES AND POLICIES*** TO THE CLUB.