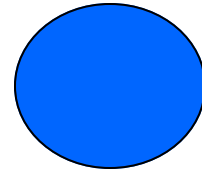
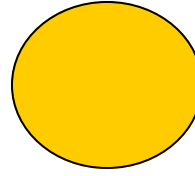
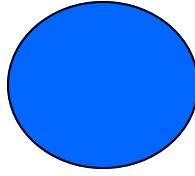


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# PARTIES



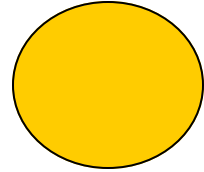
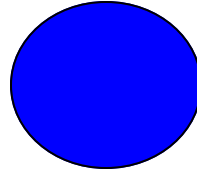
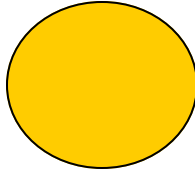
Thank you for choosing one of our three venues to hold your special event. We ensure that our staff will provide you with quality service and attention to detail to make your event feel unique. AH Blank Golf Course can seat up to 280 guest with round tables and 350 with banquet tables. Waveland golf course seats up to 100 people with banquet tables. Listed below are the policies and fees of all three facilities.

- All Food and Beverage must be purchase from our facility. No food or alcoholic beverages may be removed from the banquet facility. An 18 % gratuity fee and 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. All alcoholic beverages must be served by our staff. We reserve the right to refuse service to any guest at anytime.
  - Menu arrangements and a guest estimate are required at time of contract signing. A final count guarantee is required 14 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 **\$250.00** is due on the day of signing the contract. This is nonrefundable after fourteens days.
  - 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 after 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.
- 
- Room Rental begins at \$100.00/ hour. A \$100.00 custodial fee will be charged.
  - Cakes & graduation mints allowed.

Initial: \_\_\_\_\_

C-Corporations

# PARTIES



Event Location: \_\_\_\_\_

Event Type: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Event Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Estimate # of Guest: \_\_\_\_\_ Final Count of Guest \_\_\_\_\_ Date: \_\_\_\_\_

You will be charged based on the final number provide by the event contact per-  
son plus and additions.

MENU	Price Per Person:
_____	_____
_____	_____
_____	_____
_____	_____

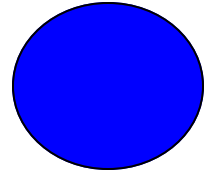
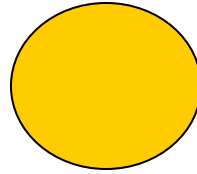
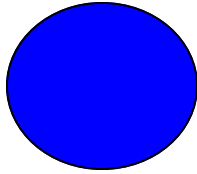
Bar Service: Bar Tendering Fee per Hour: \_\_\_\_\_ Room Rental Fee: \_\_\_\_\_

Deposit Amount: \_\_\_\_\_ Payment Type: \_\_\_\_\_

INT. \_\_\_\_\_ INT. \_\_\_\_\_

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# PARTIES



**By signing this contract I agree to the policies and fees stated in the contract. I am responsible for all charges incurred 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 Blank Golf Course event coordinator.**

**Event Contact** \_\_\_\_\_  
*(signature)*

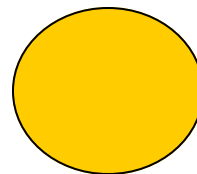
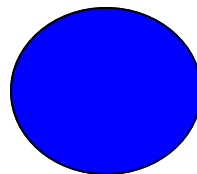
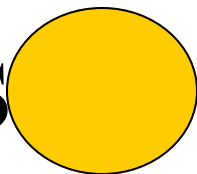
**Today's Date:** \_\_\_\_\_

**A.H. Blank Event Coordinator** \_\_\_\_\_  
*(signature)*

**Today's Date** \_\_\_\_\_

C-Corporations

# PARTIES



## Menu

### Hor D oeuvres

Cheese Tray w/ Crackers  
Vegetable Display with Dip  
Spinach artichoke Dip w/ assorted Crackers  
Little Smokey w/ BBQ Sauce  
Meatballs in Red Sauce  
Fresh Fruit ( Seasonal)  
Baked Italian Sausage  
Chips, Salsa & Con Queso Dip  
Crab Dip w/ Assorted Crackers  
**\$\$ Price per piece or person to be determined**

### Entrée

Pull Pork Sandwiches with Potato Salad  
**\$7.95 per person**  
Beef Burgers with Baked Beans  
**\$7.95 per person**  
Hamburger & Brats with Pasta Salad and Baked Beans  
**\$10.95 per person**  
Six Foot Subs( Turkey, Ham, Lettuce, Tomato and Provolone Cheese  
**\$59.95**  
Homemade Pizza  
**\$14.99 one Topping 16 inch pizza**

### Meat Trays:

Traditional Meat & Cheese Tray  
Ham, Turkey, Roast Beef with Provolone Cheese & American Cheese  
serve with White and Wheat Rolls  
**\$5.95 Per Person**

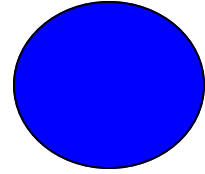
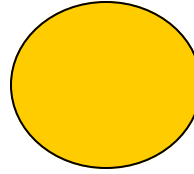
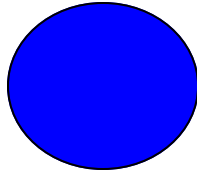
Antipasti Meat & Cheese Tray  
Coppacola, Italian Roast Beef, Smoked Turkey, Slice Pepperoni  
Fried Mixed Peppers, Black Olives  
Artichokes, Specialty Cheese Board  
Italian Bread  
**\$7.95 Per Person**

Coffee, Lemonade, Tea and Soda  
**Unlimited Beverages \$125.00**

Homemade Pasta with meatballs, salad and dinner roll  
**\$9.50 per person**

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# PARTIES



CHOCOLATE FOUNTAIN

## Suggested Dipping Delights

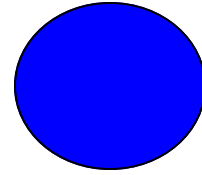
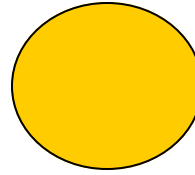
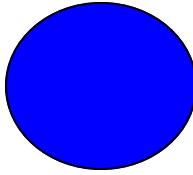
Strawberries  
Bananas (frozen or fresh)  
Pineapples  
Pretzel  
Marshmallows  
Rice Crispy Treats  
Candies  
Peanuts  
Waffles cones  
Caramel Popcorn  
Ritz crackers  
Animal crackers  
Graham crackers  
Oreo Cookies  
Cheese Cake Squares  
Cherries  
Fig Newton's  
Sugar Cookies  
Brownies Bites  
You name it. We can dunk it.

The price is determine by number of items and number of bags of chocolate need.



C-Corporations

# PARTIES



## Our Catering Service:

- \* White Linen Table Cloth & Color Napkins
- \* Set up and Clean up provide by Staff
- \* Display Easels
- \* PA System with I-pod output
- \* Buffet line with Black Table Skirting

## Decoration:

Golf Course allows decorations to be brought in upon approval of our event coordinator. No open flame candles are allowed. No nails or tacks are allowed to be used to hang decorations on the walls. No table confetti is allowed. If you have any questions regarding decoration - Please contact Jeff Chiodo for AH Blank Golf Course, Rocky Sposato for Waveland Golf Course.

**Don't forget to ask about our mini golf specials.  
@ AH Blank Golf Course**