



Elegant
Weddings
at the Officers' Club

Members

Club Member Benefits:

*Club members receive one complimentary
room plus 10% off food purchase.*



Wedding Catering Information

We are happy you have chosen the Maxwell-Gunter Club for your special event. We stand ready to make the day special. These menus include our most popular items and are value priced for members. If you prefer to customize a menu, we are happy to accommodate. Our staff will help with theme parties and packages that make your event unique. On personal functions, members receive the added benefit of a 10% “Members First” discount on all food purchases.

Our objective is to make booking parties easy and we strive to stay within your budget.

We provide:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard room setup using our table and chairs
- China, glass and silverware, plus appropriate chaffers, sternos, and trays
- House linens to compliment your color scheme
- Standing podium for your speaker
- Tables for registration, cake, or special displays
- American and Air Force Flags are available

Our Catering Manager will help with suggestions of other items to enhance your event. Please take time to review this wedding catering brochure and general information package. Our goal is to provide quality, consistent service and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You,
Management and Staff

Getting Started

We need some information to book your party, which you can provide either by telephone or in person.

We are a membership facility, so only a member can host or sponsor a party. Eligible nonmembers do not receive this membership benefit.

If a Club member would like to sponsor and individual that is not eligible for Club membership, the Club member must provide their Club card number and sign the contract. The Club member is financially liable for the event and/or any damages incurred by the sponsored event.

Please provide the following:

- Event Date
- Event time
- Room requested
- Host/sponsor's name
- Grade
- Mailing, Billing Address
- Email Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Reservation Policy

Please make preliminary arrangements for date, time, and location as early as possible. We presently allow four hours per function. In the event you need additional time, a fee will be charged equivalent to the room fee per hour. Verbal reservations are only held for 48 hours. A signed contract is required in order to hold the room past that period of time. * In some cases a nonrefundable deposit may be required. Our catering section can fax or email the contract to you. Menu selection can be made at a later date. The Club may automatically cancel a reservation if unable to contact POC two weeks prior to event for final arrangements.

Food and Beverage Minimums

As a benefit of Club membership, Club members are not required to pay room use fees or room prepaids for authorized personal functions. However, a food and beverage minimum is assigned based on the day of the week and the room you are reserving. In general, daytime events end at 2 p.m. and evening events do not start until 4 p.m.

or later. The food and beverage minimum does not include service charge. Daytime events must end by 2:00 p.m. for the minimum to apply. Please see table below.

Room	Day	Evening	Evening	Saturday	Sun & Holiday
Minimums	Mon-Fri	Mon-Wed	Thu-Fri		
Ballroom	\$500	\$1,500	\$1,000	\$2,000	\$3,000
Daedalian	\$250	\$1,000	\$500	\$1,000	\$2,000
Wright Place	N/A	\$1,000	\$1,000	\$1,000	\$2,000
Old South	\$100	\$1,000	\$500	\$1,000	\$2,000
Main Lounge	\$100	\$1,000	N/A	\$1,000	\$2,000
Pit Lounge	\$100	\$1,000	N/A	\$1,000	\$2,000
Patio	\$100	\$1,000	\$1,000	\$1,000	\$2,000

Banquet Room Specifications

We have a variety of rooms at the Maxwell Club available for your special event. Our Catering Department will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart of the maximum capacity allowed in each banquet room. These maximums are limits to meet the fire and safety codes.

Room	Seated Only	Reception	Classroom	Theatre
Ballroom	300	500	150	400
Daedalian	90	150	75	150
Old South	55	75	50	80
Gold Room	80	100	50	75
Wright place	100	150	75	125
Patio	75	100	75	125
English Garden				
Main Lounge	30	75		
Pit Lounge	75	150		

Room Use Fees:

Room use fees will apply to all functions except a Club member's personal function. The room use fee covers the Club holding the room for your function for that date and time, setup/cleanup, room maintenance and general overhead expenses. See chart below.

Room	Day	Evening	Saturday	Sun & Holiday
Use Fees	Mon-Fri	Mon-Fri	Fee	
Ballroom	\$500	\$1,000	\$2,000	\$3,000
Daedalian	\$500	\$500	\$1,000	\$2,000
Gold Room	N/A	\$300	\$300	\$1,000
Wright Place	N/A	\$1,000	\$1,000	\$2,000
Old South	N/A	\$500	\$1,000	\$2,000
Main Lounge	\$100	N/A	\$1,000	\$2,000
Pit Lounge	\$100	N/A	\$1,000	\$2,000
Patio	\$100	\$1,000	\$1,000	\$2,000

Starter

Reception Package

All packages begin with the following:

- A bottle of premium champagne for the special couple to toast this momentous occasion.
- Servers eager to make your day unforgettable
- Your wedding cake cut and served to your guests
- Elegant table settings to include tablecloths, napkins, and skirting
- Room set to your specifications including tables, chairs, buffet tables, head tables, registration table, gift table, and cake tables (draped and skirted)
- Mixed nuts & mints
- Choice of fruit punch or iced tea
- Chaffers with sternos (based on food ordered)

\$5 per person (up to 75 guests)

\$4 per person (76-200 guests)

\$3.00 per person (201-300 guests)

Minimum of 100 guests for the Grand Ballroom

In addition to the above required reception package, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, an elegant self serve or passed hors d'oeuvres presentation, or a sumptuous dinner buffet. Your catering manager will be happy to assist you with your plans to make your day a special occasion. We are here to make this event as pleasurable for you as possible!

Enhanced Reception Packages

The following packages may be added to the Starter Reception Package. (Price listed is in addition to the Starter Reception Package (minimum 100 guests for use of Grand Ballroom) *All Hors d'oeuvres served on six (6) inch plates unless otherwise specified



Enhanced

Reception Packages

Light Hors d'oeuvres Package

Select (4) hors d'oeuvres & (1) Station

Fresh Fruit Tray

Fresh Vegetable Tray

Domestic Cheese tray

Coffee, Ice Tea Service or Lemonade

75-150 guests \$24 each

151-200 guests \$23 each

201-300 guests \$21 each

Heavy Hors d'oeuvres Package

Select four hors d'oeuvres & Select (2) stations

Fresh Fruit Trays

Fresh Vegetable Trays

Domestic Cheese Tray

Coffee, Ice Tea Service or Lemonade

75-150 guests \$36 each

151-200 guests \$34 each

201-300 guests \$32 each

Hors d'oeuvres Selections (two pieces each)

Assorted Finger Sandwiches

Mini Ham Biscuits

Buffalo Chicken Wings

Petite Assorted Quiche

Chicken Tenders Atlanta

Seafood Stuffed Mushrooms

Chilled Shrimp

Tomato Basil Crostinis

Fancy Deviled Eggs

Vegetable Spring Rolls

Corned Beef Rolls with Asparagus

(filled with cream cheese)

Water Chestnuts wrapped in Bacon

Station Selections

- Whole Roasted Turkey with Cranberry Chutney
- Prime Rib Au Jus
- Steamship Round of Beef (200 guests or more)
- Carved Pit Ham
- Pasta Station: Pasta Primavera, Baked Lasagna, Vegetarian Lasagna, Baked Ziti
- Salad Station: Mixed Salad with choice of dressings
Potato, Macaroni and Tomato & Cucumber Salads

Seafood Extravaganza

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Bacon Wrapped Scallops
Seafood Stuffed Shrimp
Seafood Stuffed Mushrooms
Smoked Salmon Canapes with Dill Cream Sauce
Whole Smoked Salmon
Fresh Vegetable Crudites with Assorted Dips
Sliced Fresh Fruit Display

75-150 guests \$32 each
151-200 guests \$30 each
201-300 guests \$28 each

A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudites with Ranch Dressing
Fruit Platter
Fancy Deviled Eggs (2 pcs. per person)
Whole French Baked Brie with
Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Artichoke Dip served with baguettes
Carved Prime Rib served
with Creamy Horseradish Sauce and Rolls

75-150 guests \$29 each
151-200 guests \$27 each
201-300 guests \$25 each

Gala Affair

Tomato Basil Crostini (2 pcs. per person)
Shrimp Spring Rolls (3 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats
Imported and Domestic Cheeses
with Rolls and Condiments

75-150 guests \$22 each
151-200 guests \$20 each
201-300 guests \$18 each



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Build Your Own

(Minimum 100 People)

Classic Buffet:

(2) Salads, (2) Entrees, (2) Starches, (2) Vegetables
\$22.95 per person

Sumptuous Buffet:

(3) Salads, (2) Entrees, (3) Starches, (2) Vegetables
\$24.95 per person

ENTREES

Sliced Roast Beef
Grilled Chicken Breast
Vegetable Lasagna
Crispy Catfish
Sliced Roasted Pork Loin
Sliced Roasted Turkey
Sliced Pit Ham

VEGETABLES

Green Beans with Almonds
California Blend
Steamed Broccoli Spears
Corn on the Cob
Fresh Steamed Vegetables
Sauteed Squash
Cinnamon Glazed Baby Carrots
Vegetable Medley

POTATO, RICE & PASTAS

Garlic Mashed Potatoes
Rustic Mashed Potatoes
Roasted New Potatoes
Cornbread Dressing
Buttered Egg Noodles
Red Skinned Potatoes
Red Skinned Potatoes
Steamed Rice, Rice Pilaf

SALADS

Classic Potato Salad, Macaroni Salad
Marinated Cucumber & Tomato Salad
Fruit Salad, Cole Slaw
Bowtie Pasta with Seasonal Vegetables
Spinach and Strawberry with Vinaigrette
Macaroni Salad, Fruit Salad

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Dinner

Please choose one from each group to accompany your meal:

Salads

Caesar
Tossed
Spinach

Sides

Creamy Mashed
Garlic Mashed
Rustic Mashed
Roasted Potatoes
Baked Potato
Rice Pilaf or Wild Rice
Macaroni & Cheese

Vegetables

California Medley
Broccoli
Green Beans Almondine
Peas & Carrots
Glazed Carrots

Desserts

Carrot Cake
German Chocolate Cake
Cheese Cake
Raspberry Cheesecake
Key Lime Pie

Awards Night\$33.95
Sliced Filet Mignon with Bernaise Sauce

Club Classic\$29.95
Roasted Prime Rib of Beef Au Jus

Sumptuous Feast\$22.95
Sliced London Broil Au Jus (20 guest minimum)

Roasted Stuffed Chicken.....\$22.95
A chicken breast stuffed with spinach and cheese smothered in Parmesan sauce

Chicken Supreme\$20.95
Boneless Chicken Breast filled with a blend of Cream Cheese, Mushrooms, Parsley and Chives,

Steak Dianne\$25.95
Filet of Tenderloin Medallions, cooked to medium and covered with a Rich brown sauce flavored with Dijon mustard, brandy, mushrooms and onions

Vegetarian Twist\$16.95
Vegetable Lasagna

Steak Au Poivre..... \$26.95
Tenderloin of Beef crusted with freshly cracked black pepper and topped with a rich brown sauce flavored with brandy and just a hint of mango chutney

Red Snapper Classic\$24.95
Seafood Stuffed Fresh Red Snapper Filet

Filet of Salmon\$26.95
Baked Filet of Salmon drizzled in White Cream Sauce

Breast of Chicken Tarragon\$22.50
Tender breast of chicken sauteed with a Tarragon, tomato, mushroom and white wine sauce cooked to a golden brown

Vegetable Primavera\$17.50
Fresh Steamed Vegetables served on a layer of Pasta Fettuccini with Alfredo Sauce

Combination Plate\$27.95
4 oz. Boneless Marinated Chicken Breast grilled to perfection 4 oz. Sliced Filet Mignon with Béarnaise Sauce



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Reception

Hot & Cold Hors d'oeuvres (minimum order 50 pieces)

Hot Hors d'oeuvres

Buffalo Wings with Ranch & Blue Cheese Dipping Sauce \$10.95 per dozen \$45 per (50) pieces	Seafood Stuffed Shrimp \$75 per order (50) pieces
Vegetable Spring Rolls \$12.95 per dozen \$45 per (50) pieces	Seafood Stuffed Mushrooms \$105 per order (50) pieces
Sweet & Sour, Swedish or BBQ Meatballs \$25 per order (50) pieces	Water Chestnuts Wrapped in Bacon \$35 per order (50) pieces
Assorted Jalapeno Cheese Poppers with Cool Ranch Dipping Sauce \$38 per order (50) pieces	Scallops Wrapped in Bacon \$125 per order (50) pieces
Crispy Fried Chicken Atlanta with Honey Mustard Dipping Sauce \$57 per order (50) pieces	Mini Pork Eggrolls \$45 per order (50) pieces
Mini Ham Biscuits \$60 per order (60) pieces	Mini Vegetable Eggrolls \$35 per order (50) pieces
Pigs in a Blanket \$50 per order (50) pieces	Petite Assorted Quiche \$78 per order (50) pieces
Shrimp Stuffed Spring Rolls \$75 per order (50) pieces	Hot Artichoke Dip served with Crackers or Sliced Baguettes \$55 per order (50) servings
	Tender Hot Sliced Ham served with Dinner Rolls and Condiments \$85 per order (50) servings

Cold Hors d'oeuvres

Homemade Chicken Salad Sandwiches \$57 per order (50) pieces	Fancy Deviled Eggs \$29 per order (50) pieces
Ham Salad Finger Sandwiches \$57 per order (50) pieces	Corned Beef Rolls with Asparagus (filled with cream cheese) \$44 per (50) pieces

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Enhancements

Fancy Imported and Domestic Cheese
Display with Sliced Baguettes
\$115 per tray (serves 100)

Fresh Vegetable Crudités
with Assorted Dips
Small \$40 Large \$68.95

Sliced Fresh Fruit Display
with Seasonal Berries
Mar - Sep in season:
Small \$62.50 Large \$105
Oct - Feb Market Price

Spectacular Strawberry Tree
Mar - Sep in season: \$85 each
Oct - Feb Market Price

Spectacular Strawberry Tree
with Chocolate Fondue
Mar - Sep in season: \$120 each
Oct - Feb Market Price

Spectacular Pineapple Tree
Mar - Sep in season: \$75 each
Oct - Feb Market Price

Whole French Brie
Baked in a Golden Pastry Crust
with Crushed Raspberries
Served with Sliced Baguettes
\$55 each

Deluxe Platter of Sliced Meats
and Cheeses with Turkey, Ham, Roast Beef,
Cheddar, Swiss, and American Cheese
served with Rolls and Condiments
Small \$89 Large \$190

Whole Smoked Salmon (served cold)
Displayed on a bed of lettuce served with
Mustard Dill Sauce and Crackers
\$340 each or Market Price

Whole Cooked Salmon
(served at room temperature)
Displayed on a bed of lettuce
served with Mustard Dill Sauce
and Crackers
\$275 each or Market Price

Chilled Jumbo Shrimp
Served with tangy
Cocktail Sauce and Lemon
Market Price

Tomato Basil Crostini
\$25 per tray (50 pieces)

Smoked Salmon Canape
with Dill Cream Cheese
\$70 per tray (50 pieces)

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Assorted Trays

Cold Spinach Dip with Crackers
served in Bread Bowl
\$30 (serves 50)

Mexican Layered dip served
with Tortilla Chips
\$50 per tray (serves 50)

French Onion or Ranch Dip
served with Chips
\$29.50 per tray (serves 50)

Chili Con Queso served Hot
with Tortilla Chips
\$48 (serves 50)

Mild Salsa with Tortilla Chips
\$127.50 per tray (serves 50)

Assorted Cubed Cheeses
served with Crackers
\$12 per pound

Desserts

Petit Fours
\$18.50 per dozen or \$75 per 50 pieces

New York Style Cheese Cake,
Raspberry Cheesecake or Key Lime Pie
\$3.75 per piece

Chocolate Brownies
\$25 per dozen

Deep Fried Cheese Cake Bites
\$13.75 per dozen

Deep Fried Brownie Bites
\$13.75 per dozen

Chocolate Chip Cookies
\$9 per dozen



Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls and Condiments
\$99 minimum 20-pound increments (Serves 100 guests)

Prime Rib Au Jus
\$25 per pound, minimum 12-pound increments (Serves 50 guests)

Steamship Round of Beef with Horseradish, Rolls, and Condiments
\$17.50 per pound, minimum 50-pound increments (Serves 200 guests)

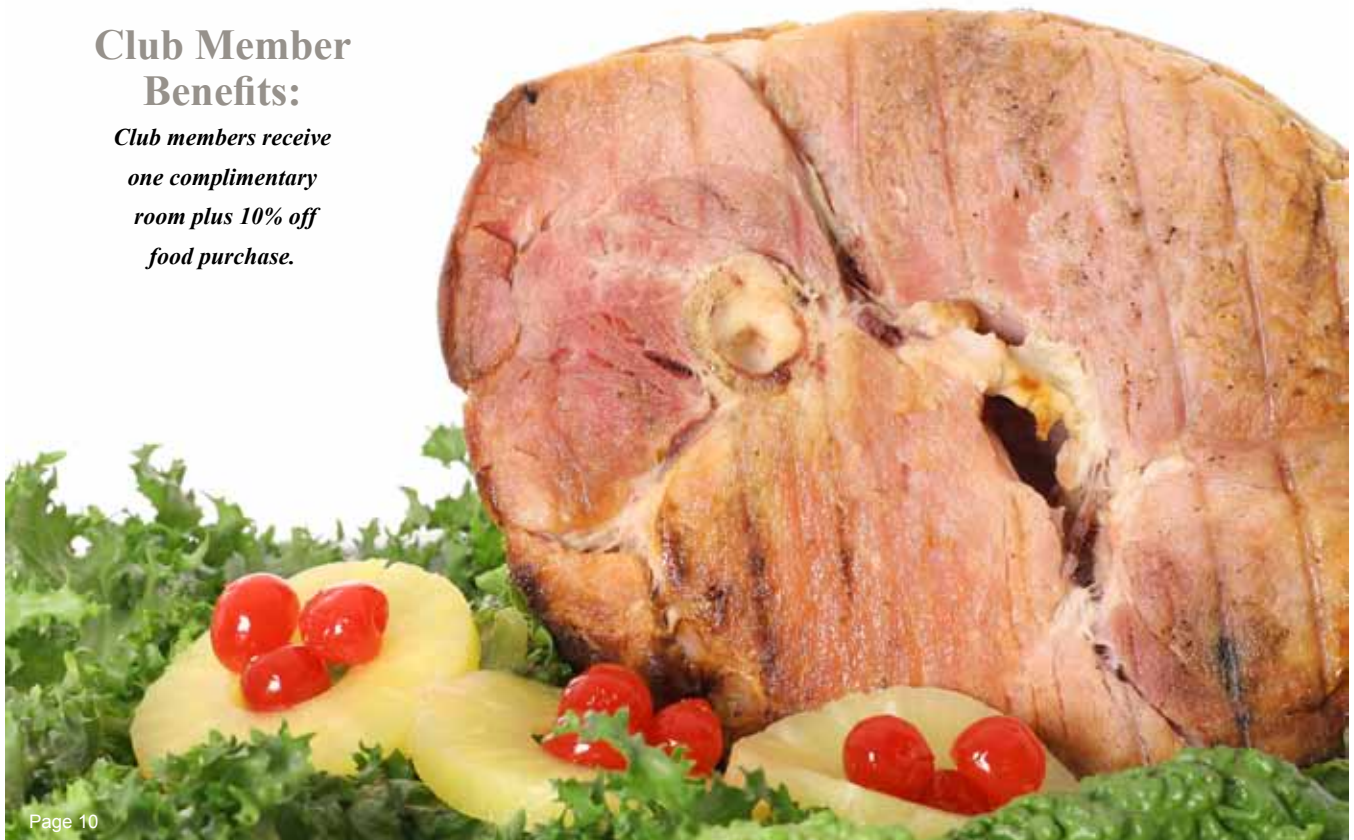
Top Round of Beef with Horseradish, Rolls and Condiments
\$16.50 per pound, minimum 15-pound increments (Serves 75-100 guests)

Whole Beef Tenderloin with Horseradish, Rolls and Condiments
\$40 per pound, minimum 5-pound increments (Serves 50 guests)

Carved Pit Ham with Rolls and Condiments
\$16.50 per pound, minimum 15-pound increments (Serves 50-75 guests)

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Beverages

Sparkling Wines & Champagnes (Price Per Bottle)

Andre White	\$8.95
Sparkling Grape Juice	\$8.95
Martini & Rossi Asti Spumante	\$37
Korbel Extra Dry Champagne	\$32
Champagne Fountain Rental	\$75
(\$195 including one case of Andre Champagne (value \$237 - need at least 12 bottles to fill the fountain)	

Assorted Bulk/Keg Beer

1/2 Barrel Domestic Kegs.....	\$135
Miller Lite, Bud Light, Coors Light, Michelob Ultra, Bud Light Lime, Yuengling	
1/2 Barrel Premium Kegs.....	\$175
Heinekin, Blue Moon, Sierra Nevada	
New Castle.....	\$200
1/6 Barrel Kegs	\$90
Bud American Ale, Sam Adams, Sam Adam Seasonal.	

Wines and Varietals.

Soft Drinks (per glass)	\$1
Soft Drinks (per can).....	\$1.25
Bottled Water	\$1.50
Fruit Punch (per gallon) 20 servings	\$14.95
Champagne Punch (2 gal batch) 40 servings	\$42
Iced Tea (per gallon) 20 servings.....	\$7.95

House Wines

House Chardonnay
House Merlot
House White Zinfandel

Wines by the Bottle

Cabernet, Francis Coppola.....	\$18
Cabernet Sauvignon, Liberty School	\$17
Chardonnay, Francis Coppola	\$17
Chardonnay, Liberty School	\$16
Claret, Francis Coppola	\$18
Cuvee, Liberty School	\$17
Grenache, Austin Hope	\$48
Pinot Grigio, Francis Coppola	\$12
Pinot Noir, Francis Coppola	\$18
Sauvignon Blanc, Francis Coppola	\$17
Syrah, Austin Hope	\$48



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Helpful

Planning Information

Your catering department will assist you in planning your special event.

However the information listed below will help you understand the appropriate amounts needed for your function.

EQUIVALENTS

Bottle of Champagne:
= 8 glasses for toasting

Liter Carafe Wine:
= 8 glasses (4 oz. per glass)

Liter Liquor: = 32 drinks

Gallon Punch:
=30 servings (4 oz. per glass)

Gallon Punch:
= 30 servings (4 oz. per glass)

Full Barrel of Beer:
= 180-200 glasses (10 oz. per glass)

Qtr. Barrel of Beer:
= 50-75 glasses (10 oz. per glass)

Light Hors d'oeuvres:

Usually served in early afternoon or prior to dinner.
Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays.

Medium Hors d'oeuvres:

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and "after 6" dinner. Plan 7 to 10 pieces per person plus snack foods, chips, and dips.

Heavy Hors d'oeuvres:

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items. Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays.

Meal Substitute Hors d'oeuvres:

Served in lieu of a meal and always includes hot/cold meat items. Plan 14 plus pieces per person. Enclosed in this menu packet are many types of hors d'oeuvres from which to choose. Your catering department will be happy to recommend items that compliments each other for a tasteful event.

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CANCELLATIONS

Our members are not required to pay cash deposits to hold a room for a personal function. The member will supply us with their Club card number when the reservation is made to reserve a room. If the function is cancelled for any reason, the member's Club card will be charged the highest of the following rates:

Cancellation more than 90 days in advance of any function scheduled will result in no charge to the member.

Cancellations received more than 10 days in advance of the function but less than 60/90 days, the cancellation fee will be equal to the room usage fee for that particular room, day and time.

Cancellations received less than 10 days, but more than 72 hours in advance of the function. The Club will charge the member either 25% of the contract amount or the room usage fee, whichever is greater.

Cancellations with less than 72 hours notice will result in charges of 50% of the contracted amount if no food has been prepared, or 100% of the contracted amount if the food has been prepared.

The Club Manager can waive all or part of these charges if the room can be resold/booked for another function of approximately the same size on the date in question.

CONTRACTS AND GUARANTEES

Contracts are required to be done 30 days prior and no more than 1 year prior to the event. When doing the contract, the amount of guests are just estimated. The guaranteed amount is required 72 hours prior (3 days). The number of meals ordered 72 hours prior will be the exact amount prepared and the minimum amount billed for. If additional meals are required over the final number stipulated, the Club reserves the right to substitute depending on availability, but will be billed at the higher rate of either the contracted party meal, or the substituted meal.

Ten (10) business days before the function, we require the contracting member to call us and give us a revised number of expected attendees. That is the number that will allow us to order the product, schedule the staff and finalize the room assignment.

If not contracted with a final count 72 hours (3 work-days) before the function, we will prepare for the original estimated number and bill for that amount. We realize that many of our functions are scheduled far in advance and the contracting members may not have an accurate count of attendees.

Final billing will be at 100% of the final figure supplied or the actual number of meals provided, whichever is greater.

DECORATIONS

All decorations other than those provided by the Club are the responsibility of the host/sponsor. To preserve the beauty of the Club for all members and their guests we request no nailing, tacking or taping to the walls, ceiling or another part of the Club without approval of Club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the base fire department code. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes. Please coordinate the time you plan to decorate your tables and area with the catering staff to ensure there is no conflict with other functions.

GUEST ENTRANCE THROUGH THE MAIN GATE

It is the responsibility of Security Forces to stop all vehicles attempting to gain entry into Maxwell AFB. There are a few things you can do in advance of your function to get your guests through the gate without delay and inconvenience. Submit a letter to Security Forces requesting base entry for non-base connected personnel for your specific sponsored event. Identify the occasion, date, place, and point of contact (name and telephone number) for the event. Security Forces must have the list of attendees 72 hours prior to the event. In the event you have a revised guest list, indicate on the letter "as of", so that old lists will not be confused with new lists. Please ensure those driving have their vehicle registration and current insurance in their possession, along with their driver's license. The host/sponsor may drop off the letters during normal duty hours at the Security Forces Visitor's Center, located at the Maxwell Boulevard gate entrance. If you should have any questions or concerns regarding this, please feel free to contact the Security Forces Desk Sergeant at 334-953-4283

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PROPERTY, LIABILITY AND DAMAGES

Neither the Club, nor the Air Force is liable for any loss or damage to, merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the Club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor, if applicable.

FOOD AND BEVERAGE

You can bring food items such as wedding cakes, military ceremonial cakes, and special event pastries from a commercial source into the Club. Should you have any other requirements please ask our staff. No alcohol will be brought into the Club for any reason. Additionally, for the safety of our members, all food and beverages must be either consumed or disposed of in the Club.

MULTIPLE ENTREES

The use of color-codes on luncheons and dinners where multiple entrees are ordered will expedite service and ensure each guest receives what they ordered. We will work with the host/sponsor by providing suggestions on the number of entrée offerings and a color code for each entrée. The use of colored name tags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. Members are allowed to select up to two entrées, not including vegetarian plates. If a member requests 3 or more entrees to be served, there will be a \$1.00 split menu fee assessed for each meal served. However, for a nominal extra charge, the Club recommends combination plates, to ease planning for the POC, and expedite service.

SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. For seated functions, our staff will invite your guests to be seated 5 to 10 minutes prior to actual serving time. If, for any reason, you need to delay the serving time, please advise the catering staff as soon as possible to ensure the quality, taste and eye appeal of your meal. For meal service requests at other than normal operating Club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract.

SUBJECT TO CHANGE

All menu prices and items are subject to change due to item availability, or market conditions.

BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a “des-



PARTY BARS

There are two types of bars: “pay-as-you-go” and an “open” bar. If you want a bar, we charge \$75 per hour with a 2-hr minimum. If your party does not meet these minimums then you will be charged the difference.

Pay-As-You-Go Bar: The guests order and pay for their drinks. Standard lounge drink prices apply.

Open Bar: The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. There is a 20% service charge on all Open (Host) Bars ordered by the member. The host/sponsor is responsible for ensuring minors do not consume alcoholic beverages supervised or unsupervised.

SERVICE CHARGE

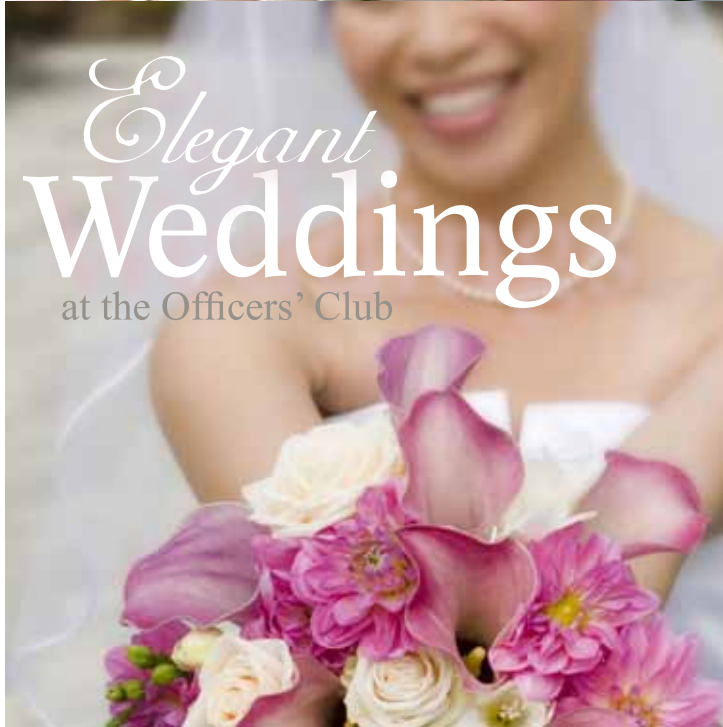
The Club adds a 20% service charge for each meal served in the Club. A 25% service charge fee will be assessed to all Sunday functions. Excluding Brunch, all catering functions held on Sundays must total \$2,000 in food and beverage, not including the service charge fee.

PAYMENTS

Cash, personal check, bank draft, your Club card, and any commercial Visa or Master Card are accepted for party payments. The Club will accept your payment up to two business days after the event or the first business day after a weekend event.

Club Member Benefits:

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To Schedule an Appointment Call

334-953-7820

Mon-Tue: 9 a.m. - 2 p.m.

Wed-Fri: 9 a.m. - 4 p.m.



Updated November 2010