

Thank you for thinking of Ryan Hill Country Club to host your upcoming event. Please read the following information carefully. We will require a signature upon the booking of your event stating that we will adhere to the policies outlined. If you have any questions regarding the information within this packet, do not hesitate to contact our staff. We look forward to working with you!

Getting started:

In order to hold a golf outing, a per person minimum of \$35, inclusive of service fee and tax is required for at least 36 participants before course will be closed for play. For clubhouse events, there is a minimum charge of \$10 per person, inclusive of service fee and tax. All parties that do not meet the minimum will be subject to an additional event fee. If you are hosting a meeting, with no food or beverage services, please contact the manager to make arrangements.

Use of our facility includes:

- Tables & Chairs
- Setup and Clean-up
- Use of our dinnerware, glassware & silverware
- Full service from our staff

Table linens can be rented for events at \$5.00 per table linen. Please inquire about colors and sizes with Ryan Hill's manager. Or visit Jackson Services online.

All food and beverage items served at Ryan Hill Country Club must be provided and prepared by Ryan Hill and may not be removed from the premises. A guaranteed guest count is required 10 day prior to your event. This number may **not** be reduced once it is guaranteed. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater. All details and menu arrangements must be finalized at least two weeks prior to your event. Again, 10 days prior to an event, a final selection count must be received.

To secure a date, a non-refundable fee of \$50 is required at the time of booking.

Bar/Alcohol Service:

As required by the Ryan Hill Country Club state liquor license, all alcoholic beverages must be prepared and served by Ryan Hill employees only. The license also requires our employees to request proper identification from anyone of questionable age. Ryan Hill reserves the right to deny alcohol to anyone who cannot provide proper identification or who, in our judgment, appears to be intoxicated. Last call for any alcoholic drinks will be made no later than 1:30 am and all drinks will be picked up by 1:45 am. Alcoholic beverages cannot be taken off Club property. Guests are expected to leave the premises by 2:00 am.

Decorations:

Ryan Hill Country Club management has the right to control the music volume for the consideration of other guests in the clubhouse. Smoking is allowed only in the designated outdoor areas. The affixing to the walls, floor, or ceiling with nails, staples, tape or any other substance is strictly prohibited.

Liability and Damage:

Ryan Hill is not responsible for any damage to or loss of merchandise, items, or valuables prior to, during, or following your event.

Cancellation Policy:

In the event of cancellation at any time, your deposit is forfeited.

Meal Requests:

If you or one of your party members is a vegetarian or in need of a special meal please, make that request before the event to ensure any request can be fulfilled to the best our ability.

Food and beverage pricing in this packet are subject to change without notice. Final pricing will be confirmed prior to your event. All menu items are subject to a service charge and state sales tax. Any special billing requirements or tax –exempt status must be arranged prior to the event date.

Meal Options-

All buffets are served with beverage stations including water, iced tea and coffee.

All parties with fewer than 25 attendees will be plated and served. Parties of 25 or above have the option of a served meal or buffet style.

The following meal options are offered for any tournament or event. Each option is priced per person. If you see something on the menu you would like to substitute, don't hesitate to ask and we can work together to come up with the perfect menu for your event.

Menu

Chicken Salad Croissants- \$7.00

Chicken Salad served on a large buttery croissant. Served with grapes, chips and a cookie.

Sandwich Station - \$8.00

Assorted sandwich breads with ham, turkey, roast beef, assorted cheese and condiments. Served with potato salad, fresh fruit and cookie.

All American Buffett - \$8.00

Grilled hamburgers and hotdogs accompanied by assorted cheeses, tomato, onions, pickles, ketchup, mustard and buns. Served with chips, potato salad and a cookie. (Substitute Brats for hotdogs at \$1.00 more per person)

Salad Buffet - \$9.00

Mixed greens, ham, bacon, shredded cheeses, cucumbers, tomatoes, black olives, onions, croutons and assorted dressings. Served with fresh fruit platter, dinner rolls and cookies.

Chicken Bacon Swiss – \$10.00

Tender juicy grilled chicken breast smothered in Swiss cheese topped with bacon, lettuce and tomato on a Kaiser bun. Served with potato salad, chips and a cookie.

Nacho/Taco Salad Buffet - \$10.00

Tortilla chips & Taco bowls, Nacho cheese, seasoned beef, tomatoes, lettuce, sour cream, shredded cheese, black olives and salsa. (Add seasoned chicken for \$2.00 per person.)

BBQ Buffet - \$10.00

Pulled pork sandwiches served with baked beans, chips and a cookie. (Substitute BBQ Brisket for pulled pork at \$2.00 more per person).

Baked Potato Bar- \$12.00

Baked potatoes served with the options of broccoli cheddar soup, bacon, sour cream, butter, shredded cheese, chives and cookie.

Brisket Dinner - \$12.00

Juicy sliced brisket served with lettuce salad, baked potato, green bean almandine and a dinner roll.

Grilled Chicken Breast- \$13.00

Tender grilled zesty breast of chicken on a bed of wild rice served with green bean almandine and a roll.

Haystack- \$15.00

10 oz. hand cut sirloin grilled to medium and topped with seasoned fried onion straws. Served with lettuce salad, baked potato and a dinner roll.

Prime Rib - \$16.00

Slow cooked choice prime rib served with lettuce salad, mashed potatoes and gravy, corn and a dinner roll.

Ribeye- \$18.00

10oz. hand cut Ribeye grilled to medium. Served with lettuce salad, cheesy potatoes, green beans and a roll.

New York Strip- \$18.00

10 oz. hand cut choice strip loin grilled to medium. Served with a lettuce salad, baked potato and a roll.

Policy & Event Contract

Event Details & Guarantee Numbers

In order to hold a golf outing, a per person minimum of \$30, inclusive of service fee and tax is required for at least 36 participants before the course will be closed for play. For clubhouse events, there is a minimum charge of \$10 per person, inclusive of service fee and tax. All parties that do not meet the minimum will be subject to an additional event fee.

Final event details are due 2 weeks prior to the events. This includes timing, menu, rentals and bar service etc. Clients are required to provide a final guaranteed number of guests and entrée choices 10 days prior to the event. This guarantee cannot be reduced but can increase if you have more attendees than previously stated.

Payment

A non-refundable deposit is due when you book and confirm the date of your event. Final payment and any additional charges, bar tabs etc. are due at the conclusion of your event.

Please read all of the information contained in this packet carefully. Once you have read all of the above information and have decided to confirm your reservation, please sign below authorizing charge of your \$50.00 deposit. This document should be understood to be a formal contract and we cannot accept a deposit without this signed document.

I have read, understood and agree to conform to the regulations and policies contained in this contract. I hereby agree to the terms and conditions outlined in this contract.

Printed Name: _____

Address: _____

Phone Number: _____

Email: _____

Date of Function: _____

Estimated Number of People: _____ Guaranteed Number of People: _____

Selected Menu Choice: _____

Time of Arrival: _____ Time of Departure: _____

Paid \$50.00 Deposit: _____

Customer Signature: _____

Date: _____