

2012  
*Daytona Golf Club  
Event Contract*

(763)427-6110

[www.daytonagolfclub.com](http://www.daytonagolfclub.com)



*First Class Reception Room with  
Impressive Views!!*

## PAYMENT SCHEDULE:

Room Rental			
(0-25 guests)	\$250	(76 - 100 Guests)	\$700
(26 - 50 guests)	\$400	(101 - 150 guests)	\$1050
(51-75 guests)	\$650	(150 + guests)	\$1150
Deposit (0-25 guests)	\$200.00	Deposit due at the time of booking the date.	
(26+ guests)	\$400.00		

**ROOM RENTAL:** Daytona Golf Club can seat approximately 200 guests.

Daytona Golf Club will provide the room set-up, bartenders, linen table cloths & napkins, china plates, chairs, tables and room clean-up as part of the rental fee and agreement. Guests are not allowed to gather in the parking lot or go onto the golf course.

### DAMAGE DEPOSIT:

Client shall pay Daytona Golf Club a deposit at time of booking. The deposit will be returned at the end of the month in which the event was held. Daytona's inspection will certify that Client or any guests at the function have damaged nothing. If the deposit is not sufficient to cover damages, Patron shall reimburse Daytona Golf Club for any additional expense, which will be determined by Daytona Golf Club.

### USE OF THE RENTAL:

No use by the Client of said premises shall be made for gambling or immoral purpose; no liquor may be sold on the premises.

### PAYMENT OF RENTAL:

The Client shall pay Daytona Golf Club for the rental of the facility with final bill. We do not accept American Express or Discover Cards.

### INSPECTION RIGHTS:

Daytona Golf Club has the right to inspect the rental area at any time during the rental event and shall have the right to remove any person causing a disturbance.

### SECURITY:

Daytona Golf Club, at its discretion, may require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. Daytona Golf Club will not be responsible for the damage or loss of equipment or merchandise stored or displayed on it's property prior to, during, or following your wedding. Daytona Golf Club reserves the right to inspect and control all private events.

#### TAX & SERVICE:

All foods, drinks and rentals are subject to Minnesota sales tax. All hosted beverages and services are subject to a customary 18% service charge. Service charges are not the property of any one employee and will be dispersed at the discretion of management.

#### FOOD & BEVERAGE:

All food, liquor and beer must be supplied and/or arranged through Daytona Golf Club. Neither the Client nor guests of the client may bring in or remove from the premises any food or beverages.

There is no minimum for food and/or beverages.

The menu quoted and listed in the catering packet are current rates and may be subject to change. Prices may vary somewhat on functions booked more than one year in advance, but not to exceed 15% of the original price. Applicable sales tax and a customary 18% service fee will be added to all food and hosted beverage prices. The final billing will be based on a guarantee or the actual number of guests that are served, whichever is greater. The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premises. We reserve the right to assess the level of alcoholic consumption and act accordingly.

#### CATERING:

The Client agrees to use the Catering Services available to them through Daytona Golf Club. All coordination of Catering Service is to be made through Daytona Golf Club.

#### WEDDING CAKE:

The Client may bring in a wedding cake from a licensed and insured bakery. Daytona Golf Club cannot be responsible for placement of flowers or decorations on wedding cakes.

#### DECORATIONS:

The Client is responsible for the setup and removal of decorations at the end of the event. A professional decorator is available on a request basis or Daytona will do some decorating for \$175.00. The Client must approve all decorations and is solely responsible for any and all outside rentals brought into this facility. Daytona Golf Club holds no responsibility for outside rentals. Bubbles, rice, birdseed, confetti, glitter or silly string are not permitted on the premises.

#### MISCELLANEOUS:

Music ends no later than midnight. Bar closes 15 minutes prior to music ending for the evening. Guests must be off the premises no later than 12:30am. Smoking is allowed outdoors.

#### THEFT & DAMAGES:

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, and table accessories; by their guests, invites or other agents under the Client's control or assigns. Daytona Golf Club assumes no financial responsibility for damages or stolen equipment, decorations or personal property.

**LIABILITY:**

The Client, on behalf of the client and all clients guests, expressly agrees to indemnify, release and hold Daytona Golf Club harmless of, from and against any and all losses, costs of collection, damages, attorney fees, expenses, and all claims & liability growing out of, or resulting from this agreement, Client and Client's guests, or third parties' personal injury associated with use of said premises (including but not limited to slips and falls), the service and consumption of alcoholic beverages and/or food, and any act of negligence by the Daytona Golf Club. Daytona Golf Club is not liable for utility outages including but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.

Client agrees to be responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event, and tear down by client, client's guests and client's suppliers and other third parties who are present at client's request.

Daytona Golf Club will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, cake decorations, pillars, dividers or cake tops.

**CANCELLATION POLICY:**

In the event you should cancel your function for any reason, notice of cancellation must be in writing and the deposit fee will belong to Daytona Golf Club unless canceled 120 days or more before the date of the event.

TYPE OF FUNCTION \_\_\_\_\_

DATE OF EVENT \_\_\_\_\_

ESTIMATED NUMBER OF ATTENDEES \_\_\_\_\_

I have read and understand the terms and conditions stated in the preceding event contract.

PRINTED NAME \_\_\_\_\_ DATE \_\_\_\_\_

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

- A BOOKING IS NOT CONSIDERED DEFINITE OR CONFIRMED UNTIL THE APPROPRIATE DEPOSITS HAVE BEEN RECEIVED AND A SIGNED CONTRACT HAS BEEN RETURNED.

# ALCOHOL CONSUMPTION POLICY & CONTRACT

Daytona Golf Club wants your party to be a success. We will do our best to make it so. However, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. The following is our policy which has proven to be both discreet and effective.

1.No liquor will be sold to, or consumed on Daytona Golf Club's premises by any person under the legal drinking age. Valid, state issued identification cards may be requested of any person(s) who appear to be under age at any time during your event. If any minors are caught drinking, both parents and the minor(s) involved will be asked to leave the property. All guests must have valid I.D. if they plan to consume or purchase alcoholic beverages, including the wedding party

2.No liquor will knowingly be sold or consumed on Daytona's premises by any person who, in the opinion of appropriate staff, is or appears to possibly be impaired. This is a State Law.

3.In an effort to control consumption, the staff may proceed as follows when a problem is developing.

- a. Contact the host of the event to approach guest(s).
- b. Ask for cooperation from others in the party.
- c. Cease serving individual(s).
- d. Ask problem individual(s) to leave.
- e. Call the Police.
- f. Halt the party.
- g. Close the bar.

4.The host voluntarily assumes a duty to control the premises, aid in elimination of under age consumption of alcoholic beverages and alcohol sales including persons appearing to be impaired. The host assumes the responsibility to supply safe transportation for any guest(s) at their function who may require assistance.

Host Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Host Acknowledgement \_\_\_\_\_ Date: \_\_\_\_\_

Signature

## Statement of Age

I, by witness of my signature affixed, do hereby declare that I am 21 years of age or older and that the driver's license or age credentials presented by me before signing this statement are true and factual. I also agree that I will not purchase any alcoholic beverages for minors, I also agree to the house policy of carding those needed for the purchase of alcoholic beverages.

Bride's Name: \_\_\_\_\_ Groom's Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Signature: \_\_\_\_\_

Valid Driver's License #: \_\_\_\_\_ Valid Driver's License #: \_\_\_\_\_

Birth Date: \_\_\_\_\_ Birth Date: \_\_\_\_\_

# Daytona Golf Club Banquet Information

**LINENS:** Linens Package includes; linen table coverings, napkins, skirting on the head table, cake table and gift table.

**BEVERAGE PRICES:**

\$2.00	Pop (Coke Products)
\$3.25 - \$5.75	Tap Beer
\$3.50 - \$4.75	Bottle Beer / Specialty Beer
\$4.50 - \$5.00	Wine (Glass)
\$4.00 & up	Bar Drinks (16oz.)
\$125.00	Unlimited Pop during event (18% service chg.)
\$275.00	Keg beer - Domestic (18% service chg.) (approx. 128 glasses)

- The bar can be on a cash or a hosted basis. There will be an 18% gratuity charge on the total hosted bar service. This does not preclude the bartender from displaying tip cups.

**CHAMPAGNE / WINE:** Specialty champagne and wines available on a request basis.

**CAKE SERVICE:** \$.75 per guest for cutting and serving the cake. If you decide to cut & serve the cake yourself, you're responsible for plates and forks.

**MUSIC:** D.J. and/or Karaoke is available by our house D.J. Mike Wrobel, he can be reached at 763-479-2342. You're also welcome to bring in your own D.J. if you choose.



# Daytona Golf Club

## Wine List

		Case Cost	Case Cost Per Bottle
<b>WHITE WINES</b>			
Sutter Home Non-Alcoholic	Chardonnay	\$165.00	\$13.75
Woodbridge	Chardonnay	\$216.00	\$18.00
Others available on request			

<b>RED WINES</b>			
Woodbridge	Merlot	\$216.00	\$18.00
Woodbridge	Cabernet Sauvignon	\$276.00	\$23.00
Others available on request			

<b>BLUSH</b>			
Sutter Home	White Zinfandel	\$165.00	\$13.75
Sutter Home Non-Alcoholic	White Zinfandel	\$165.00	\$13.75
Woodbridge	White Zinfandel	\$165.00	\$13.75
Others available on request			

<b>CHAMPAGNE</b>			
Cooks	Grand Spumante	\$144.00	\$12.00
Others available on request			

- Cases serve approximately 55 - 65 glasses. (Approx. 5 glasses/bottle)
- 18% service fee will be added if served by Daytona Golf Club
- Prices may vary on functions booked more than one year in advance.

# 2012 Dinner Menu

## Russell's On The Lake Catering

ROAST TURKEY & DRESSING	\$15.95
BAKED CHICKEN & DRESSING	\$15.95
SMOKED HAM	\$15.95
ALFREDO PASTA with CHICKEN	\$15.95
LASAGNA	\$15.95
TERIYAKI BREAST OF CHICKEN ON RICE	\$16.50
APPLE CINNAMON PORK LOIN	\$16.50
ITALIAN HERB CHICKEN	\$16.50
BONELESS PORK CHOP	\$16.50
CHEFED CARVED BEEF	\$16.95
STUFFED BREAST OF CHICKEN	\$16.95
BBQ RIBS	\$16.75
PECAN CRUSTED PORK LOIN W/BERRY SAUCE	\$16.50
CHICKEN WELLINGTON	\$16.75
BROILED COD	\$17.95
PRIME RIB	\$18.25
SALMON	\$17.75

For a 2 meat buffet, add \$1.65 to the highest priced entrée

### CHOICE OF POTATO

- \*Rice Pilaf, \*Mashed with Gravy,
- \*Garlic Mashed, \*Au gratin,
- \*Parsley Buttered New Potatoes,
- \*Creamy Asaigo Potatoes

### CHOICE OF HOT VEGETABLE

- \*Green Beans Almondine,
- \*Honey Dill Carrots,
- \*Buttered Corn
- \*California Blend

\*Assorted Relishes \*Caesar or Garden Salad \*Coffee Table \*Rolls with Butter

All Dinners served buffet style

### ADDITIONS:

Fresh Fruit \$1.75 / person Sit-Down Style (includes Plates)\$4.00 / person

Tossed Salad and Rolls served sit-down style with buffet dinner \$2.00 / person

Cake Cutting and Serving \$.75 / person includes plastic plates

Sales Tax and 18% service fee not included in prices above

# 2012 Dinner Menu

## *Russell's On The Lake Catering*

### ***Appetizer Buffet***

Cheese & Crackers  
Taco Dip & Chips  
Relishes & Dip  
Tortilla Roll-Ups  
Crab Balls  
Egg Rolls  
BBQ Meatballs  
Chicken Wings  
Buffalo Wings  
BBQ Rib lets  
Lemon Herb Chicken Skewers  
Smoked Salmon  
Bacon Wrapped Little Smokies  
Onion Rings  
Meat Tray & Assorted Rolls  
Artichoke Dip & Bread  
Spinach Dip & Bread  
Deviled Eggs  
Mini Quiche  
Szechwan Chicken Salad  
Smoked Chicken Quesadilla  
Crab Rangoon

**\*\*Other Appetizers are available upon request\*\***

**\*Shrimp Cocktail is available for \$15.00/Pound**

First appetizer is \$6.50/person

Each additional appetizer is \$1.40/person

You may choose any combination of appetizers

The appetizers are served buffet style on a fully decorated buffet

A minimum of 6 appetizers are required

The prices above are subject to sales tax and an 18% service charge.