



BANQUET MENU & CONTRACT

- All Food and Beverage must be purchased from our facility. No food or alcoholic beverages may be removed from the banquet facility. An 18 % service 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. Our staff must serve all alcoholic beverages and we reserve the right to refuse service to any guest at anytime.
- C Corporation reserves the right to remove any outside beverages and the party responsible for bringing the beverage(s) into the facility.
- 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 14 days.
- Payment must be made in full to the facility on the day before the event. Any beverage chares on the day of the vent 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.

GENERAL INFORMATION

Facility rental begins at \$100.00/hour plus a \$100.00 custodial fee.

The rental fee includes the following:

- Tables and Chairs: set up and tear down for seating up to room maximum
- Standard white or black table clothes & napkins (*additional colors & fabrics available*)
- China, Glassware & Flatware (*not valid with casual menu option*)
- Skirted Tables: buffet, desserts, DJ, gifts & registration table
- Center Pieces: your choice of circle mirrors, cylinder or martini glass vases (*additional options available*)

Our facilities allow decorations to be brought in upon approval of our event coordinator.

- No open flame candles are allowed.
- No nails or tacks are allowed to hang decorations on the walls.
- No table confetti or glitter is allowed.

If you have any questions regarding decorations please contact our event coordinator:

Terrace Hills Golf Course
terracehillsgolf@yahoo.com
515.967.2932



BEVERAGE

A bar minimum of \$300.00 is required to be paid in full 7 days before your event and will be returned on a cash bar service if the total bar bill exceeds \$300.00.

Non-Alcoholic Package:

fountain soda, tea, lemonade & coffee

up to – 100 people	\$125.00
101 – 150 people	\$187.50
151 – 200 people	\$250.00
201 – 250 people	\$300.00

Hosted Bar:

house liquor, domestic keg beer, assorted house wines, fountain soda, juice

\$10.50/adult (21 or older) – 1 hour
\$19.00/adult (21 or older) – 3 hours
upgrade to premium \$2/adult

Wine:

assorted house wines, domestic keg beer, fountain soda, juice

\$10.00/adult (21 or older) – 1 hour
\$15.00/adult (21 or older) – 3 hours

Beverage Menu:

Domestic Draft	\$3.50	Domestic Keg	\$375.00
Premium Draft	\$4.00	Premium Keg	<i>price upon request</i>
Mixed Drink	\$6.00	Champagne- glass	\$6.00
Premium Mixed Drink	\$7.00	Champagne- bottle	\$24.00
House Wine- glass	\$6.00	Bloody Mary	\$6.50
House Wine- bottle	\$20.00	Premium Bloody Mary	\$7.50



SILVER

HOR D'OEUVRES - choose two

- antipasti tray domestic cheese tray vegetable display baked chicken wings
 baked Italian sausages w/ red sauce meatballs w/ red sauce
 fried raviolis w/ red sauce spinach artichoke dip seven layer taco dip w/ chips
 shrimp cocktail (+3.50/person) crab dip (+3.50/person)

SALAD

Italian salad

PLATINUM

HOR D'OEUVRES - choose three

SALAD - choose one

Italian salad Caesar salad

SIDES - choose two

- vegetable medley green bean almondine buttered corn
 roasted red potato garlic mashed potato wild rice pasta w/ red sauce

SIDES - choose three

ENTRÉE - choose one

- chicken marsala chicken parmesan lemon chicken
 pepper steak pastacchina penne pasta w/ Italian meat sauce
 pasta primavera (+chicken \$2.00/person or + shrimp \$3.50/person)
 baked cavatelli (+chicken \$2.00/person or + shrimp \$3.50/person)

ENTRÉE - choose two

\$21.95/person
(plus tax & service)

\$24.95/person
(plus tax & service)

CARVING STATION - choose one

- smoked pork loin w/ gravy (+\$4.00/person) baked honey ham (+4.00/person)
 roast beef w/ horseradish (+4.00/person) beef tenderloin (+6.00/person)

INITIAL: _____



Hors D'oeuvres – choose five

Hors D'oeuvres are served for up to two hours with additional time at an hourly fee minimum of 50 people – pricing for parties under 50 available upon request

Antipasti Tray
Domestic Cheese Tray
Meatballs w/ red sauce
Vegetable Display
Baked Chicken Wings
Spinach Artichoke Dip
Baked Italian Sausages w/ red sauce
Fried Raviolis w/ red sauce
(meat or cheese)
Seven Layer Taco Dip w/ chips
Fruit Kabobs
(seasonal)
Crab Dip
(+3.50/person)
Shrimp Cocktail
(+\$3.50/person)

\$14.95++ / person
(plus tax & service)

Desserts

Outside desserts must be approved and are subject to a \$2/person cutting/plating fee.

\$2.00/person – choose one

Chocolate Fudge Brownies
Assorted Cookies

\$3.00/person – choose one

Assorted Cheese Cake Bites	New York Style Cheese Cake
White Sheet Cake	Chocolate Sheet Cake
Carrot Cake	Chocolate Layer Cake

***Prices subject to change**



CASUAL MENU

*served with your choice of chocolate chip cookie or brownie
minimum 50 people – pricing for parties under 50 available upon request*

GOURMET BREAKFAST

assorted rolls, fresh fruit, scrambled eggs, bacon, biscuits and gravy, orange juice & coffee

BBQ PORK SANDWICH

pulled pork served on a fresh bun, baked beans & potato salad

BURGER & BRATS

grilled hamburgers and beer brats, baked beans & potato salad

PIZZA DINNER

16" one topping pizza +\$1.50 additional toppings, onion rings & Italian salad
(number of pizzas is determined by the number of guests)

PASTA BUFFET

penne pasta in homemade red sauce, meatballs, Italian salad & dinner rolls
(Italian sausage available upon request for additional charge)

\$13.95/person
(plus tax & service)

CS Corporation takes great pride in our style and service in the food & beverage department. Menu items are prepared by one of the top chefs in the business. Each item is developed from our chef's delicious homemade recipes. All menu items are served buffet style and include premium plastic ware with linen/china upgrades available for additional charge.



Event Type: _____

Date of Event: _____ Start Time: _____ End Time: _____

Event Contact: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Estimate # of Guests: _____

Final Count of Guests: _____ (to be given on 10 days prior to event date)

Price Per Person: _____

(The final count will be the number you will be billed for plus any additional guests added after the final count deadline)

NOTES: _____

BAR TENDING FEE: _____

(Bartending Fee starts at \$25/hour)

OPEN BAR TAB: (circle choice) YES NO

(circle choice) TAB TICKETS # _____ RESTRICTIONS: _____

Credit Card Type: _____ # _____ exp. _____

(Tab to be added to final bill. Credit card # required)

CASH BAR: (circle choice) YES NO

BEER KEGS: (circle choice) YES NO # of kegs _____ price/keg _____

ROOM RENTAL FEE: _____ **CUSTODIAL FEE:** _____

(Rental fee is subject to change if final number of guests increases from estimate but will never decrease once contract is signed)

INITIAL: _____



By signing this contract, I agree to the policies and fees stated in the previous pages. I am responsible for all charges 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 facility event coordinator.

Event Contact: _____
(signature)

Date Signed: _____

Event Coordinator: _____
(signature)

Date Signed: _____

All prices subject to change due to food cost

Terrace Hills Golf Course
515.967.2932
terracehillsgolf@yahoo.com

INITIAL: _____