



All food and beverages must be purchased from our facility. We do not allow outside food and beverage to be brought in. **No food or alcoholic beverages may be removed from the banquet facility.**

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 any time.

CS 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.

Pricing is based on a minimum order for 50 guests.

Smaller groups may incur additional fees.

Signed contract and non-refundable \$250 deposit is required to reserve the facility.

Room rental of \$150 per hour,
and \$125 custodial fee.

A service fee of 20%, and 7% sales tax,
will be added to your final bill.

All prices are subject to change.

INCLUDED WITH ROOM RENTAL

China & Flatware, Water Glasses, (excluded from casual menu) White or Black Linens, Professional Uniformed Staff, Cake Cutting & Head Table Service, Buffet & Dinner Station Service for up to Three Hours, Fresh Dinner Rolls & Butter with Dinner Packages

AMENITIES

- Occupancy 249
- 2 Projector screens available (10x6ft)
- Surround sound system throughout room and patio
- Bluetooth Wireless microphones available - please ask ahead of time
- Patio space (2,522 square feet)
- Dimmable Halo Lights
- Fireplace with adjustable lighting
- Room Partition
- Round Tables and Long Tables (4ft, 6ft, & 8ft) available for use



BREAKFAST

Traditional Breakfast

Scrambled Eggs, Bacon, Sausage, Hashbrown Patties, Biscuits and Gravy & Mixed Fruit
(English Muffin Or Croissant add \$1.00 Per Person)

15.95 Per Person

Breakfast Pizza

22.95 Per Pizza

Donuts & Muffins

6.50 Per Person

SANDWICH BUFFET

Choice of One -

Hamburger, Cheeseburger, Bratwurst, Pulled Pork, Breaded Chicken Sandwich, or Tenderloin
(Add Second Sandwich option For \$4.00 Per Person)

Choice of Two Sides -

Potato Chips & Dip, Potato Salad, Pasta Salad, Fruit Salad, Coleslaw, Fries, Onion Rings, Baked Beans, Creamed Corn, Mac & Cheese, Ranch Dressing Salad or Italian Dressing Salad
Assorted Cookies or Brownies

12.95 Per Person

PASTA BUFFET

Penne Pasta in Red Sauce, Meatballs, Italian Salad, Dinner Roll & Assorted Cookies or Brownies
(Italian Sausage Available for additional \$2.00)

13.95 Per Person

PIZZA BUFFET

16" one topping pizzas, onion rings, Italian Salad, & Assorted Cookies or Brownies
(Extra Toppings add \$1.50 Per Topping)

13.95 Per Person

BEVERAGE OPTIONS

Non-Alcoholic Package

Fountain Soda, Tea, Lemonade, Orange Juice or Coffee

0 - 100 People..... 150.00
101 - 150 People 225.00
151 - 200 People 300.00
201 - 250 People 375.00

Beer

Domestic: Draft...3.75
Can...4.25 Keg...400.00

Premium: Draft...4.25

Can...4.50
Keg...Call For Pricing

Liquor 7.50

Tito's Vodka, Bacardi Rum, Tanqueray Gin, Bombay Sapphire Gin, Jose Cuervo Gold Tequila, Juarez Triple Sec, Malibu Coconut Rum, Captain Morgan Spiced Rum, Jack Daniels, Crown Royal, Crown Apple, Makers Mark, Black Velvet, Canadian Club, Seagrams 7, Jim Beam, Templeton Rye, Jameson, Bushmills, Dewars, Southern Comfort, Fireball, and Bailey's

Wine

Canyon Road - Reds: Cabernet Sauvignon, Merlot, Pinot Noir
Whites: Chardonnay, Sauvignon Blanc, Moscato
Glass.....6.25
Bottle.....22.00



HORS D'OEUVRES

Antipasto Tray

Pepperoni, Salami, Capicola, Mozzarella Pearls, Pepperjack Cheese, Pickles, Green Olives, Pepper Rings, and Cherry Tomatoes

7.50 Per Person

Cheese Tray

Colby Jack, Cheddar, Swiss, Pepperjack, Assorted Grapes & Assorted Crackers

5.50 Per Person

Meat Tray

Choice of Four – Ham, Turkey, Roast Beef, Salami, Capicola, Pepperoni

5.00 Per Person

Vegetable Tray

Carrots, Celery, Broccoli, Cauliflower, Radishes, Green Olives, Black Olives, Cocktail Pickle, Cucumbers, Grape Tomatoes & Ranch Dip

5.00 Per Person

Seasonal Fruit Tray

Watermelon, Pineapple, Red Grapes, Green Grapes, Cantaloupe, Kiwi, Strawberries, Raspberries, Black Berries, Sliced Apples

5.00 Per Person

Shrimp Cocktail

Fresh Shrimp Served with Cocktail Sauce

3.00 Per Person

Caprese Skewers

Cherry Tomatoes, Mozzarella Pearls, & Basil topped with a Balsamic Glaze

3.00 Per Skewer

Pita Chips & Dips

Queso Dip, Spinach & Artichoke Dip, Salsa, Buffalo Chicken Dip, Ranch Dip, Humus, Guacamole

3.50 Per Person

Bruschetta

Toasted Bread topped with Chopped Tomatoes, Oil, Basil and a Balsamic Glaze

3.00 Per Person

Sliders

Italian Sausage – Sausage Patty, Pepper Rings & Mozzarella Cheese

Breaded Chicken – Breaded Chicken Patty & Terrace Hills Sauce

Beef – Beef Patty, American Cheese & Pickle

Meatball – Sliced Meatball, Mozzarella Cheese & Red Sauce

\$5.50 Per Person

Meatballs with Red Sauce

\$3.00 Per Person

Fried Ravioli Meat or Cheese with Red Sauce

\$3.00 Per Person

Mozzarella Sticks with Red Sauce

3.00 Per Person

Onion Rings

3.00 Per Person

Fries

2.00 Per Person



DINNER

All Entrees served with your choice of One Starch, One Vegetable, Dinner Rolls and Choice of Caesar or Italian Salad.

Chicken

Chicken Marsala
Chicken Parmesan
Lemon Cream Chicken

19.00 Per Person

Pork

Herb Encrusted Pork Loin
Honey Ham

16.50 Per Person

Beef

Beef Tips
Pepper Steak
26.00 Per Person

Steak De Burgo
Call For Pricing

SIDES

Starches

Cheesy Potatoes, Garlic Mashed Potatoes, Red Roasted Potatoes, Wild Rice, Mashed Potatoes with Gravy, Baked Potatoes

Vegetables

Sauteed California Blend, Green Bean Almondine, Buttered Corn, Creamed Corn, Sauteed Tuscany Blend, Glazed Carrots

DESERT

Cupcakes

Assorted Cookies

3.00 Per Person

Brownies topped with Chocolate Fudge Frosting

Sheet Cake

4.50 Per Person

Cheesecake

White Chocolate Raspberry Scones

5.50 Per Person



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)

Facility Event Coordinator:

(signature)

(date signed)

All prices subject to change due to food cost

Terrace Hills Golf Course
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