



**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, Buffet & Dinner Station Service for up to Three Hours,

## 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

**21.95 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, Buttered Corn, Mac & Cheese, Ranch Dressing Salad or Italian Dressing Salad  
Assorted Cookies

**13.95 Per Person**

## PASTA BUFFET

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

**14.95 Per Person**

## PIZZA BUFFET

16" one topping pizzas, onion rings, Italian Salad, & Assorted Cookies  
(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, 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, 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

Colby Jack, Provolone, Pepperjack, Pepperoni, Garlic Salami, Soppressata, Pickles, Green Olives, Pepper Rings, and Crackers

**7.00 Per Person**

### Cheese Tray

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

**4.50 Per Person**

### Meat Tray

Choice of Four – Ham, Turkey, Roast Beef

**4.50 Per Person**

### Vegetable Tray

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

**4.50 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 shrimp per person)

**3.00 Per Person**

### Pita Chips & Dips

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

**3.50 Per Person**

### Bruschetta

Toasted Bread topped with Chopped Tomatoes, Oil, Basil and a Balsamic Glaze  
(1 slice per person)

**3.00 Per Person**

### Chicken Tenders

BBQ, Buffalo, Ranch  
(2 tenders per person)

**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

(2 per person)

**\$5.50 Per Person**

### Meatballs with Red Sauce

(3 per person)

**\$3.00 Per Person**

### Fried Ravioli Meat or Cheese with Red Sauce

(3 per person)

**\$3.00 Per Person**

### Mozzarella Sticks with Red Sauce

(2 sticks per person)

**3.00 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  
Chicken Cordon Bleu

**20.00 Per Person**

### Pork

Herb Encrusted Pork Loin  
Honey Ham  
Pork Chops

**18.00 Per Person**

### Beef

Tenderloin  
Prime Rib  
Ribeye

**Call For Pricing**

**2 meat entrees  
will be charged for the most  
expensive entree  
plus an additional  
\$8**

## PASTA ENTREES

Served with Italian Salad & Garlic Bread

- **Chicken Alfredo**

w/ Penne Noodles  
(add broccoli for \$2)

- **Penne Casserole**

with meat sauce  
and cheese

- **Cheese Tortellini**

(white or red sauce)

- **Lasagna**

- **Shrimp or Chicken Scampi**

**14.95 Per Person**

## • SIDES •

### Starches

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

### Vegetables

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

## DESSERT

### Assorted Cookies

**3.00 Per Person**

### Brownies topped with Chocolate Fudge Frosting

**4.50 Per Person**

### Cheesecake / Slice

### White Chocolate

### Raspberry Scones

### Angel Food Cake / Slice

w/ Strawberries

**5.50 Per Person**



INITIAL : \_\_\_\_\_

Event Type: \_\_\_\_\_

Event Date: \_\_\_\_\_

Start Time: \_\_\_\_\_

End Time: \_\_\_\_\_

Event Contact: \_\_\_\_\_

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City/State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Estimated # of Guests: \_\_\_\_\_

Final Count of Guests: \_\_\_\_\_

*to be given 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: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Bartending Fee: \_\_\_\_\_

*(bartending fee starts at \$25/Hour)*

Open Bar (circle choice) YES NO

(circle choice) TAB TICKETS # \_\_\_\_\_

RESTRICTIONS: \_\_\_\_\_

Beer Kegs: (circle choice) YES NO

# KEGS \_\_\_\_\_ PRICE/KEG \_\_\_\_\_

Room Rental Fee: \_\_\_\_\_

Custodial Fee: \_\_\_\_\_

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

Dance Floor (\$100) YES NO

Podium YES NO

Projection Screen YES NO

Wireless Mic YES NO

Linens YES NO

Table Style White Black No

Round #\_\_\_\_\_ 8 Foot #\_\_\_\_\_ 6 Foot #\_\_\_\_\_



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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