

Orange Tree Golf Club  
Menu  
Breakfast Selections

#1

*Continental Breakfast*

*Assorted breakfast pastries with whipped butter and preserves*

*Fresh fruit and berries with honey yogurt sauce*

*Orange and Tomato juice*

*Freshly brewed regular and decaffeinated coffee*

#2

*Fresh Fruit and Berries with honey yogurt sauce*

*Scrambled eggs*

*Pork sausage or apple wood smoked bacon*

*Assorted breakfast pastries with whipped butter and preserves*

*Orange and Tomato juice*

*Freshly brewed regular and decaffeinated coffee*

#3

*Cinnamon French toast with maple syrup*

*Scrambled Eggs*

*Pork sausage or apple wood smoked bacon*

*Cheddar cheese grits*

*Assorted breakfast pastries with whipped butter and preserves*

*Orange and Tomato juice*

*Freshly brewed regular and decaffeinated coffee*

#4

*Tossed green salad with cucumbers, tomatoes, croutons, black olives and red onions*

*Accompanied by our house vinaigrette, ranch and balsamic vinaigrette dressings*

*Grilled chicken Marsala*

*Roasted garlic mashed potatoes*

*Assorted breakfast pastries with whipped butter and preserves*

*Fresh fruit and berries with honey yogurt sauce*

*Scrambled eggs*

*Pork sausage or apple wood smoked bacon*

*Orange and Tomato juice*

*Freshly brewed tea, regular and decaffeinated coffee*

#5

Cinnamon French toast with maple syrup  
Scrambled eggs  
Pork sausage or apple wood smoked bacon  
Cheddar cheese grits  
Assorted breakfast pastries  
Pancake Station (made to order) with:  
Maple syrup, whipped butter, blueberry compote, whipped cream  
Fresh strawberries and chocolate Sauce  
Carved standing round of beef  
Wild rice with dried cherries  
Orange and Tomato juice  
Freshly brewed tea, regular and decaffeinated coffee

#6

Fresh Fruit and berries with honey yogurt sauce  
Scrambled eggs  
Pork sausage or apple wood smoked bacon  
Assorted breakfast pastries with whipped butter and preserves  
Grilled chicken in white wine cream sauce  
Sliced slow roasted Prime Rib  
Seasoned roasted red potatoes  
Orange and Tomato juice  
Freshly brewed tea  
Regular and decaffeinated coffee

### ***Brunch Additions***

Omelet Bar (minimum 30 people)

- Fresh Tomato
- Chopped Bacon
- Bell Peppers
- Smoked Salmon
- Smoked Ham
- Cheddar Cheese
- Salsa
- Mushrooms
- Onions

Additional \$3.00 per person

Pancake Station (minimum of 30 people)

Maple syrup  
Whipped butter  
Blueberry compote  
Fresh Strawberries  
Chocolate sauce  
Additional \$4.00 per person

## *Orange Tree Golf Club*

### *Appetizer selections*

#### *Appetizer Plated Selections*

*Gulf Shrimp Cocktail*

*Citrus and Spice Boiled Jumbo Shrimp, handpicked and served chilled with Cocktail Sauce*

*Crab Cakes*

*Pan Seared Maryland Crab Cakes with Remo lade*

#### *One bite appetizers*

*Bruchetta on garlic rounds*

*Shrimp brushetta*

*Marinated chicken brushetta*

*Marinated Cherry tomatoes with mozzarella on skewer*

*(price per selection for 100 pieces)*

#### *Soups*

*Tortilla Soup*

*Garnished with Avocado, Monterey Jack Cheese, Cilantro and Tortilla Strips*

*Shrimp Bisque*

*Smooth Seafood Bisque with Poached Shrimp*

#### *Salads selections*

*House Salad*

*Mixture of crisp field greens served with your choice of dressing*

*Spinach Salad*

*Bacon, Swiss cheese, mushrooms, tomato drizzled with bacon dressing*

*Field greens salad*

*Candied pecans, goat cheese, croutons, cherry tomatoes and balsamic-dill vinaigrette*

*Baby greens salad*

*Baby greens with bleu cheese, walnuts, and pears with champagne vinaigrette*

*Gourmet Caesar Salad*

*Romaine lettuce served in a parmesan basket with oven roasted roma tomatoes, croutons and house made Caesar dressing*

***Orange Tree Golf Club***  
***Lunch Entrées***

***California Cobb Salad***

Sautéed Chicken on a bed of mixed greens topped with crumbled bacon, bleu cheese, diced avocado, tomato and sliced hardboiled egg served with choice of two dressings

***Fiesta Medley***

Shrimp, Chicken or Tuna Salad (choice of two) served with fresh fruit and a banana nut muffin with poppy seed dressing

***Chicken Roulade***

Breast of Chicken filled with spinach and artichoke stuffing, crusted with Italian seasoned bread crumbs served with Chardonnay cream sauce

***Veal Marsala***

Lightly breaded scaloppini of Veal served with Marsala mushroom sauce with herbed Cappellini pasta and seasonal vegetables

***Breast of Chicken Piccata***

Breast of Chicken, pan seared and served with lemon-capers served with seasonal vegetables and Cappellini pasta

Luncheon Entrées served with seasonal vegetables, bread, iced tea and coffee  
(Prices are exclusive of tax and gratuity)

## *Orange Tree Golf Club*

### *Buffet Selections*

#### *Carved Specialties*

*Tender roasted top round of beef  
Served with horseradish cream sauce and au Jus  
(Minimum of 25 people)*

*Cider marinated pork loin  
(Minimum of 25 people)  
Cider Bourbon Sauce*

*Prime Rib au Jus  
(Minimum of 50 people)  
Served with natural jus and horseradish cream*

*Tenderloin of beef  
(Minimum of 50 people)  
Served with béarnaise sauce and horseradish cream  
Market Price*

*Slow roasted turkey  
(Minimum of 30 people)  
Oven roasted turkey served with cranberry sauce and gravy*

*All carved items accompanied with fresh baked rolls  
(Prices are exclusive of tax and gratuity)*

#### *Starch Selections*

*twice baked potato  
scallop potatoes  
baked potato  
mashed potato  
wild rice*

#### *Vegetable Selections*

*green bean almandine  
seasonal vegetable medley  
broccoli and cheese sauce  
sweet corn in butter sauce*

## Orange Tree Golf Club Buffet pricing

### *Traditional Buffet*

Choice of tender roast beef, slow roasted turkey or honey glazed ham with carving station, Basic Pasta Station, Choice of starch selection, Choice of vegetable selection, Rolls and herb butter, Choice of Peach, Apple, Cherry or Berry Cobbler served with Vanilla Ice Cream, Freshly brewed ice tea, regular and decaffeinated coffee

### *Deluxe Buffet*

Choice of two: Tender roast beef, slow roasted turkey, honey glazed or savory pork loin, Basic Pasta Station, Choice of starch selection, Choice of vegetable selection, Rolls and herb butter, Choice of Peach, Apple, Cherry or Berry Cobbler served hot with Vanilla Ice Cream, Freshly brewed ice tea, regular and decaffeinated coffee

### *Premium Buffet*

Prime Rib plus choice of Chicken Marsala, Chicken Parmesan or Seasoned Pork loin, Basic Pasta station, Choice of starch selection, Choice of vegetable selection, Rolls and herb butter, Choice of Peach, Apple, Cherry or Berry Cobbler served with Vanilla Ice Cream, Freshly brewed ice tea, regular and decaffeinated coffee

## Cold Hors d Oeuvre

Bruschetta  
Spring Rolls and peanut sauce  
International Cheese display  
Seasonal Fresh Fruit display  
Chilled peel and eat shrimp  
Jumbo Gulf Shrimp  
\*Smoked salmon roulade  
Fresh guacamole dip with tostadas  
Mexican Five-Layer dip with tostadas  
(Prices are based on 100 pieces)

## Hot Hors d 'Oeuvres

Chicken wings with blue cheese and celery  
Swedish meatballs  
Creamy spinach artichokes dip  
Fried ravioli with marinara sauce  
Chicken Tenders with honey mustard, BBQ sauces  
Chicken kabobs with green pepper, onion and mushroom  
Marinated Beef kabobs with green pepper, onion, mushroom  
Crabmeat stuffed mushroom caps

Maryland style crab cakes  
Coconut Chicken skewers  
Thai chicken cashew spring rolls  
Chicken Sate- pan seared and served with spicy peanut sauce  
Jumbo mushroom stuffed with herbed boursin cheese  
Artichoke bottom filled with crabmeat parmesan and baked  
Pecan breaded Chicken strip deep fried and served with honey-mustard sauce  
Chili Con Queso with tostadas  
(Prices are based on 100 pieces)

### *Specialty Hors d' Oeuvres*

Bacon wrapped scallop  
Shrimp and crab wellington  
Minimum 50 People  
(Prices are exclusive of tax and gratuity)

### *Cold Displays*

Assortment of Fresh Seasonal Fruit  
Artichoke chicken salad canapé  
Cheese Display  
Vegetable Crudités  
Citrus and spice boiled shrimp handpicked Gulf Shrimp Cocktail on ice served with cocktail and Remo lade Sauces

### *Food Stations*

#### *Pasta Bar*

Farfalle and Cappellini pasta's, diced shrimp and grilled chicken, sun dried tomatoes, red onions, sliced mushrooms, artichoke hearts, steamed broccoli, marinara and roasted garlic cream sauces accompanied with garlic bread

#### *Fajitas*

Marinated chicken and beef with julienne peppers and onions accompanied with cheddar cheese, guacamole, sour cream, Pico de Gallo and flour tortillas

#### *Handmade Gordita Station*

Served with whipped butter, shredded cheddar cheese, Pico de Gallo and honey  
(minimum of 25 people)

## *Salad Station*

*“Create your own salad”*

*Romaine, Iceberg, Spring Mix greens*

*Cucumber, tomato, red onion, green pepper, red pepper, hardboiled egg, mushroom, green onion*

*Grilled Chicken, Shrimp, Marinated thin sliced beef*

*Choice of dressings; Citrus vinaigrette, Balsamic vinaigrette, raspberry vinaigrette, oriental vinaigrette*

*Rolls and herb butter*

*(Minimum of 15 people)*

## *Lunch Buffets*

### *Mexican Buffet*

*Fiesta Garden Salad*

*Spanish rice and borracho beans*

*Chile Con Queso and tostadas*

*Beef Fajitas with peppers, onions and condiments which include; guacamole, sour cream, cheddar cheese and*

*Fresh Salsa*

*Chicken Enchiladas Verde*

*Caramel Flan and Bunuelos*

*Freshly brewed ice tea, regular and decaffeinated coffee*

### *Barbecue Buffet*

*Tossed green salad with tomatoes, onions and croutons served with ranch and balsamic dressings*

*Home style potato salad*

*Marinated green bean salad*

*Smoked brisket with barbecue sauce or barbecue baby back ribs*

*Savory baked chicken*

*Dill pickles and onions*

*Rolls and biscuits*

*Cookies and brownies*

*Freshly brewed ice tea, regular and decaffeinated coffee*



## *Sandwich Buffet*

*Assorted breads and croissants  
Pastrami, roast beef, smoked turkey and smoked ham  
Baby Swiss, American and cheddar cheeses  
Fresh lettuce, tomatoes, pickles and onions  
Dijon Mustard, mayonnaise and whole grain mustard  
Pasta salad  
Potato chips  
Assorted cookies and brownies  
Freshly brewed ice tea, regular and decaffeinated coffee  
\$12.00 per person  
(Minimum of 40 people)  
(Prices are exclusive of tax and gratuity)*

## *Dinner Buffets*

### *Prime Rib Buffet*

*Assorted Cheese and Fruit Displays  
Tossed green salad with cucumbers, tomatoes, croutons, black olives and red onions  
Accompanied by new house, ranch dressing and balsamic vinaigrette  
Carved Prime Rib  
Grilled Chicken with Marsala sauce  
Gulf Red Snapper with Creole sauce  
Cheesy mashed potatoes  
Seasonal vegetables  
Rolls and herb butter  
Choice of Peach, Apple, Cherry or Berry Cobbler served hot with Vanilla Ice Cream*

### *Italian Buffet*

*Tossed green salad with cucumbers, tomatoes, croutons, black olives and red onions  
Accompanied by new house, ranch dressing and balsamic vinaigrette  
Assorted Pasta  
Chicken Parmesan  
Stuffed manicotti  
Lasagna  
Rolls and herb butter  
Canoli and Italian dessert*

### *Seafood Buffet*

*Tossed green salad with cucumbers, tomatoes, croutons, black olives and red onions*

*Accompanied by new house, ranch dressing and balsamic vinaigrette*

*Fish and Chips*

*Grouper*

*Salmon*

*Shrimp*

*Crab Cakes*

*Fish Tacos*

### *Dessert Selections*

*Assorted Miniature Desserts*

*Éclairs, coconut macaroons, lemon bars, fudge squares and pecan diamonds*

*Sundae Bar*

*Vanilla Ice Cream accompanied with chocolate and caramel sauce,  
chopped pecans, whipped cream, sprinkles and cherries*

*Fruit Cobbler*

*Your Choice of Peach, Apple, Cherry or Berry Cobbler served hot with Vanilla Ice Cream  
(Minimum of 15 people, Prices per person)*

### *Bar Information*

*Tier I Wines*

*Tier II Wines*

*Tier III Wines*

*Tier I Mixed Drinks*

*Tier II Mixed Drinks*

*Tier III Mixed Drinks*

*Beer (Domestic)*

*Beer (Imported)*

*House Champagne (per glass)*

*House Wine (per glass)*

*One Bartender per 75 guests is the Club Standard. Any deviation will incur additional charges*

*Alcohol selections*

***TIER ONE***

*Ushers Scotch  
Jim Beam Bourbon  
Windsor Canadian  
Popov Vodka  
Gordon's Gin  
Ron Rico White Rum  
Rio Grande Tequila  
Triple Sec*

***TIER TWO***

*Johnnie Walker Red Scotch  
Old Charter 7 yr. Old  
Canadian Club  
Smirnoff  
Beefeaters  
Bacardi Silver*

***TIER THREE***

*Chivas Regal  
Wild Turkey 80  
Crown Royal  
Absolute 80 /Stolichnaya  
Tanqueray  
Bacardi Silver  
José Cuervo Gold  
Arrow triple sec*

# Orange Tree Golf Club

## Catering services

### ***Services and Guidelines***

The Mission at Orange Tree Golf Club is simply to provide members or sponsored guests with uncompromising food, service and value while utilizing the Club's facilities to their fullest extent. This information package was developed to assist you with planning your function and acquaint you with the many excellent services available at our Club.

The menu selections included have been developed to suit a wide variety of occasions. The general functions guidelines help ensure every detail of your function is carried out to the highest standards. Please take time to familiarize yourself with the guidelines and make note of any areas in which the staff may provide further information. When planning a function at the Club, we highly recommend meeting with a Manager at least once, to ensure all particulars are thoroughly understood and coordinated to your satisfaction. Producing a memorable event for you gives us great satisfaction and we look forward to working with you to the end. Thank you for selecting Orange Tree Golf Club for your special function and for your consideration in the future.

### ***General Guidelines***

In accordance with good business practices, all Club functions are required to cover costs for food, labor and facility maintenance.

### ***Guarantee***

The sooner the Club has a tentative count of guests, the better our staff is able to effectively plan and execute your special function. It benefits both our Members/guests and the Club to have this number as soon as possible during the planning process. Last minute changes affect our purchasing cost and the availability of certain items. Therefore, the Club reserves the right to adjust the stated function price if these last minute changes affect our costs in an adverse way. A final attendance guarantee must be made at least 72 hours prior to the function. Cancellations and reductions made after this deadline will not reduce the final charges for the function. We are prepared to serve up to five percent over the final guarantee. If the actual number of guests exceeds the final guarantee, we may not be able to serve the same food items within the same service time. Last minute preparation of additional food also increases the Clubs costs.

### ***Cancellations***

Cancellations occurring further than 14 days prior to the event date will receive a full refund on their deposit. Deposit will not be refunded for cancellations occurring 13 days or less prior to the event date. Cancellations occurring 3 days or less prior to the event date will be charged a \$200 cancellation fee and their deposit will not be refunded.

### ***Taxes and service charges***

20% service charge will be added to all food and beverage. State sales tax (6.5%) will be added to all charges.

### ***Food***

All food served during your function must be provided by the Club, with the exception of birthday and wedding cakes, unless specifically arranged in advance with the management.

### ***Security-Access to the club***

For certain functions, Orange Tree requires a security guard at the Front Entrance on Dr. Phillips Blvd. The main gate attendant will be at the front entrance until all guests have arrived. Otherwise, your guest(s) can press #005 and it will access the front entrance. A gate attendant fee of \$15 per hour will be charged for parties after 6:00 pm.

### ***Miscellaneous***

Special parties may be held on Monday provided arrangements are made well in advance with Club Management. The Club must receive minimum revenue of \$1,000 after cost for food, beverages, and labor.

### ***Menu Planning***

Menu planning for over thirty (30) guests must be completed 30 days in advance. A signed contract must be submitted one week prior to the function.

### ***Pricing***

Prices are subject to change pending substitutions and other changes made through the Manager. An additional service charge of 20% and applicable sales tax of 6.5% will be applied to all food and beverage charges.

### ***Additional Charges***

Bartender (additional)	\$ 75.00
Security-Gate Attendants	\$ 15.00 per hour
Carver fee (additional)	\$75.00

(Prices are exclusive of tax and service charge)

\* The Club will provide one bartender for guests. Additional bartenders or bartenders for parties under 75 guests will incur the above listed charge.

### ***Deposit***

A deposit of \$500 or 1/3 total estimated cost is required on all events. All event reservations are on a guaranteed basis only.

### ***Room Charges***

For non member events, there will be a room rental charge of \$500.00

## ***Orange Tree Golf Club***

### ***Sponsored Functions***

For member sponsored functions, the member must book the function with a Manager and the member's account will be billed for charges incurred. Members sponsoring a function for friends or clients will be

responsible for all charges, if non member does not pay for the event or function. The member is responsible for communicating certain Club policies such as dress code.

### ***Wedding Receptions***

Orange Tree Golf Club will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the Club, during, or after a private function. Any decorations of a personal nature should be delivered to the Club the day of your function and taken with you upon departure.

**\*\*ONLY FLOWER PETALS AND POTPOURRI MAY BE TOSSED FOR THE DEPARTING NEWLYWEDS.**

### ***Decorations***

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the Club facilities in an excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations. Charges will be assessed for damage to Club property.

### ***Parking***

For members and guests convenience, parking lots are available at the North and South entrance of the club.

### ***Alcohol Policy***

To protect members, guests and the Club, alcoholic beverages will not be served to anyone under the legal drinking age. Anyone appearing to be under the legal drinking age may be required to show proper identification. Anyone appearing to be intoxicated will not be served alcoholic beverages. In compliance with the Florida Alcoholic Beverage Code, no alcoholic beverages, including wine, shall be brought on or taken from the Club premises by any member and their guests.

### ***Room and Outdoor Set Ups***

Depending on the complexity of the set up, a fee may be charged to cover the additional labor and rentals for a special function.

Room Size	3000 square feet
Capacity Reception	100 attendees
Capacity	166 attendees
Seated	100
<b>**Notes</b>	Buffet service for parties over 50

\*There will be a charge for additional tables and chairs exceeding 100 people.

# Orange Tree Golf Club

## CATERING AGREEMENT

THIS AGREEMENT, effective \_\_\_\_\_ day of, 20 \_\_\_\_\_, between

\_\_\_\_\_ and **Orange Tree Golf Club**. Whereas, Member/Sponsored Guest have requested Orange Tree Golf Club to provide Catering Services at Orange Tree Facilities for the Event and purposes set forth herein below.

### CATERING SERVICES

**Provisions of Catering Services** OTGC agrees on the terms and conditions set forth herein below to provide Catering Services to Member/Sponsored Guest, guest agrees to pay all invoices, bills, costs and charges submitted or arranged by OTGC with respect to the Catering Services provided for the Event. All costs are subject to change, due to consumption of food, liquor, beer & wine.

**Event:** The Event Description is \_\_\_\_\_ and is scheduled for \_\_\_\_\_ of, to last approximately from \_\_\_\_\_ to \_\_\_\_\_.

The Event shall be officially concluded at \_\_\_\_\_, after which time no further Catering Services will be provided by OTGC, except as requested during the Event or at its conclusion by Member/Sponsored Guest.

**Guest Count:** The estimated number of guests, which Member/Sponsored Guest anticipates for the Event, is \_\_\_\_\_ persons. Unless Member/Sponsored Guest or his/her designated Representative notifies OTGC no later than \_\_\_\_\_ hours prior to the Event Date(s) of any change in the estimated guest count. OTGC will use the estimated guest count as the final guest count for purposes of scheduling and providing the Catering Services specified hereinabove. Any substantial change to the estimated guest count which results in any increase, modification, amendment or change to the Catering Services specified hereinabove must be set forth in an Addendum to this Agreement executed by the Member/Sponsored Guest and OTGC, in order to be binding on OTGC. To the extent that the actual guest count on the Event Date is greater than the final guest count employed by OTGC in scheduling and preparing the Catering Services for the Event. Member/Sponsored Guest shall be responsible for all invoices, bills, costs and charges relating to additional guests and/or additional Catering Services actually requested by Member/Sponsored Guest or a Designated Representative, or reasonably required to accommodate such additional guests on the Event Date as determined in the sole discretion of OTGC, without the necessity of this agreement being amended, modified or changed in writing signed by the Member/Sponsored Guest and/or OTGC.

**Service Staff** OTGC will schedule and provide an appropriate number of Service Staff to cover the Event.

Member/Sponsored Guest may request OTGC to provide additional or extra Service Staff, such as extra bartenders, extra servers, and/or extra food station attendants, which OTGC will schedule and procure on behalf of the Member/Sponsored Guest.

Member/Sponsored Guest appoints OTGC as its limited agent to procure such additional or extra Service Staff as requested by Member/Sponsored Guest, and agrees to pay all invoices, bills, costs and charges associated with such additional or extra Service Staff scheduled or procured by OTGC for the Event.

**Pre-Event Cleaning** OTGC shall be responsible for general cleanup prior to the Event. OTGC shall make the

OTGC Facilities available for any entertainer, florist, decorator or others associated.

**Post-Event Cleaning** OTGC shall be responsible for general cleanup following the Event. If an entertainer, florist or decorator have previously provided equipment, decorations, and floral or other arrangements for the Event, the entertainer, florist or decorator shall be responsible for removing such equipment. OTGC shall provide reasonable access to the Facilities for those purposes. To the extent an entertainer, florist or decorator leave behind additional cleanup work relating specifically to their respective activities which results in OTGC having to perform any non-general or excessive cleanup following the Event, Member/Sponsored Guest agrees to pay all invoices, bills, costs and charges submitted by OTGC with respect to these non-general or excessive cleanup services.

**Damages to OTGC Facilities and Property** Member/Sponsored Guest shall be responsible for all damage to the premises of OTGC and the Facilities, and for the breakage, loss, theft or pilferage of any OTGC property, reasonable wear and tear accepted. Member/Sponsored Guest further agrees to pay all invoices, bills, costs and charges associated with such damages as submitted by OTGC.

**Cancellation Fees and Policy** Member/Sponsored Guest may cancel this Agreement at any time more than thirty (14) days prior to the Event by giving written notice to the Administrative Office without incurring any costs or charges under this Agreement, except for such actual out-of-pocket costs and expenses incurred by OTGC in implementing this agreement.

**Force Majeure** In the event of acts of war, terrorism, acts of God, fire, loss of electricity, gas, water, cable or other utility, or any other extenuating circumstance that may prevail as determined in the sole discretion of OTGC, OTGC may terminate this Agreement without cost or liability whatsoever to Member/Sponsored Guest and/or his/her guests. In the event of such circumstances, Member/Sponsored Guest shall remain liable to OTGC for the full amount of all Catering Services and other expenses relating thereto which are performed or implemented by OTGC, in its sole discretion, prior to the Force Majeure.

**OTGC Rules, Policies and Procedures** Member/Sponsored Guest acknowledges that Member/Sponsored Guest has received and will review OTGC Rules, Policies and Procedures submitted with this Agreement and incorporated herein by reference.

\_\_\_\_\_ (Initials)



**SCHEDULE OF PRICES AND COSTS**

**Food:** Price of \_\_\_\_\_

**Additional Food:** Price of \_\_\_\_\_, or as otherwise charged by OTGC based on additional consumption of food ordered.

**Mixed Drinks:** House brand drinks are \$ \_\_\_\_\_ per drink. Call brand drinks are \$ \_\_\_\_\_ per drink.

Premium brand drinks are charged by OTGC on brand basis as follows:

**Wine:** Requested wine: \_\_\_\_\_ is \$ \_\_\_\_\_ per bottle.

**Beer:** Domestic beer is \$ \_\_\_\_\_ per beer; and imported or special brand beer is \$ \_\_\_\_\_ per beer.

**Taxes and Service Charges:**

The prices set forth herein above do not include taxes, gratuities and/or service charges. Sales tax is at the rate of 6.5% of the total price for all Catering Services provided by OTGC. The service charge is in the amount of \_\_\_\_\_% of the total price for all Catering Services provided by OTGC, exclusive of sales tax, setup and additional fees described herein below. Sales taxes and service charges will be added to the final invoice.

**Set Up Fee:** A set up fee of \$ \_\_\_\_\_ is included in the final invoice, but not subject to sales tax or service charges.

**Room Charges:** A room rental fee of \$ \_\_\_\_\_ is included in the final invoice, but not subject to sales tax or service charge.

**Additional Fees** The following additional fees shall be applicable and included in the final invoice submitted by OTGC to the Member/Sponsored Guest: carving fee \_\_\_\_\_; chef/attendant fee \_\_\_\_\_; audio/visual fee \_\_\_\_\_; dance floor/stage fee \_\_\_\_\_; other: \_\_\_\_\_.

**Estimated Final Invoice** The *estimated* final invoice to be submitted by OTGC to Member/Sponsored Guest for the Catering Services for the Event, inclusive of taxes, gratuities and fees, is approximately \$ \_\_\_\_\_ per the event date of \_\_\_\_\_. This sum is merely an estimate, as actual prices and costs are dependent on the actual number of guests present at the Event, the actual use or consumption of food and beverages, additional food, damages, extra service staff, excessive cleanup, outside vendors and other possible fees and charges. Member/Sponsored Guest agrees that this sum is an estimate only and is not binding in any manner whatsoever on OTGC, that Member/Sponsored Guest may not and does not rely whatsoever on the estimate and that the estimate is informational only.

**PAYMENT**

**Payment by Member/Sponsored Guest** All invoices, bills, costs and charges for the Catering Services shall be posted to the OTGC Account of the Member/Sponsored Guest for payment in accordance with OTGC Rules, Policies and Procedures. All invoices from outside vendors will be submitted directly to Member/Sponsored Guest for direct payment. A deposit is required (see policy below). Final payment is due at the conclusion of the event, which is determined by actual consumption of food, liquor, beer & wine, plus any other associated fees. The final payment is not calculated from the estimated total invoice, but what was actually consumed by the guests at the event, which may be more or less.

**Deposit on Catering Services** The Club requires a \$500 or 1/3 of the total cost of the event. The balance of the fees for Catering Services will be due at the conclusion of the event.

Deposit amount: \_\_\_\_\_

IN WITNESS WHEREOF, this Agreement is executed effective as of the date set forth hereinabove.

**Orange Tree Golf Club**

Manager : \_\_\_\_\_

Today's Date: \_\_\_\_\_

Member / Sponsored Guest: \_\_\_\_\_

OTGC Member name: \_\_\_\_\_