

Event Operation Policies

Meadowbrook Farms dining facilities are available for events associated with golf as well as private parties and meetings. Including but not limited to small weddings, birthdays, graduations, bah mitzvahs and quinceaneras. The following policies shall apply:

- A \$500 deposit will be due to confirm the date of the function. This deposit is non-refundable and will be deducted from the final cost at the time of event. Deposit covers securing the date.
- Catered events will be charged \$10 per person clean up fee for outdoor services and \$15 per person for indoor services
- 18% service charge will be added to the final bill of all room charges, clean up fees, food and beverage costs
- Standard black and white linens for tables and cutlery are included
- Meadowbrook must receive all food, beverage and linen request 10 days prior, otherwise extra charges may apply
- If your organization is tax exempt, a tax exempt certificate must be provided with deposit
- We accept Visa, Mastercard, American Express, Discover or cash as forms of payment for service, food and beverage
- Events are charged per plate that is designated at 10 day confirmation. Additional charges will apply for guests over guarantee number. Plate charges can not be deducted as the event was planned for the agreed amount.

Room Charges

	Members	Non-Members
<i>Sharks Den</i>	\$250 for 4 hours	\$400 for 4 hours
<i>(up to 50 people)</i>	Plus \$100 each hour	Plus \$150 each our
<i>Full Clubhouse</i>	\$350 for 4 hours	\$650 for 4 hours
<i>(50-100 people)</i>	Plus \$150 each hour	Plus \$200 each hour

Linen Options:

Black and white linens are standard and included in the price. You may choose the napkin folds. A color choice can be provided for \$25/color/50 people. All linen choices are due 7 days prior to the event or a \$25 special charge will apply.

Beverage Tickets:

We offer 2 options for beverage tickets. Basic \$4.75 and Premium \$6.00. (See attached list for detailed beverage choices)

Open Bar Options:

House Package \$25/person (Pink wristband)	Premium Package \$35/person (Blue wristband)	Open Bar Tab
Domestic Beers	All Beers	All Beers & Draft
House Wines	All Wines	All Wines
Well Drinks	Liquors (Excluding Top Shelf)	All Liquors
*Add Draft Beer for \$2/person	Draft Beers	Running tab is paid at end of event

Champagne Toasts

Basic (6 bottles, up to 50ppl)	\$75 J. Roget
Mid-Grade (6 bottles, up to 50ppl)	\$120 Andre
Premium (6 bottles, up to 50ppl)	\$150 Ca`momi

Non Alcoholic Beverage Station

Includes infused water, Iced Tea, Coffee and Fountain Sodas for \$2 per person

Desert Station

Desserts included in the buffet and plated options do not apply. There will be a \$2 per person charge for outside desserts for service. Such as cakes, cupcakes, cookies etc. Any dessert that needs to be unpackaged, on display, served on plates or with cutlery.

Breakfast Menu Options

<p><u>Continental Breakfast</u> Assorted danishes, muffins, bagels with cream cheese. Fresh Fruit, Juice and Coffee Station <i>\$10 per person</i></p>	<p><u>Hot Breakfast Bar</u> Scrambled eggs, hash browns, bacon, sausage, toast & jelly. Fresh Fruit, Juice and Coffee Station. <i>\$14 per person</i></p>
<p><u>Breakfast Burritos</u> Bacon/Sausage/Potato With scrambled eggs & cheese. Served with salsa and jalapenos on the side. <i>\$7 per person</i></p>	<p><u>Breakfast Muffins</u> Bacon/Sausage with scrambled eggs and cheese. Served on an english muffin. <i>\$3 per person</i></p>

Lunch Menu Options

<p><u>Grab-n-Go</u> Ham or Turkey with Cheese served on a hoagie roll with a bag of chips and cookie <i>\$10 per person</i></p>	<p><u>Hamburgers</u> Served with or without cheese. Condiments and topping available. Served with a bag of chips <i>\$10 per person</i></p>
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Lunch Menu Add-Ons

Granola bar, crackers, candy bar or peanuts \$1.50ea.

Bottle Water or small Gatorade \$2.00ea.

Apple or Banana \$1.00ea.

Lunch or Dinner Buffet Options

<p><u>Fajitas</u></p> <p>Beef and Chicken served with warm flour tortillas. Build your own fajitas with sauteed onions and peppers, lettuce, cheese, sour cream, pico and guacamole. With Churros for dessert.</p> <p><i>\$17 per person</i></p>	<p><u>Pasta</u></p> <p>Your choice of two pasta styles. Served with a salad and warm garlic bread. Options include, but not limited to: Spaghetti, alfredo, macaroni, rigatoni. Sauces include: Marinara, Bolognaise, Alfredo, Pesto, Primavera</p> <p><i>\$15 per person</i></p>
<p><u>Chicken Breast</u></p> <p>Grilled chicken breast served with two vegetable sides and warm rolls. Chicken options include: Lemon Pepper, sauteed onions and mushrooms w/ gravy. Vegetable Choices: Mashed potatoes, roasted red potatoes, asparagus, vegetable medley, broccoli.</p> <p><i>\$17 per person*</i></p>	<p><u>Meatballs</u></p> <p>Oven roasted meatballs served with your choice of sauce, two vegetables and warm rolls. Sauces include: mushroom gravy, marinara, sweet and tangy. Vegetable Choices: Mashed potatoes, roasted red potatoes, asparagus, vegetable medley, broccoli.</p> <p><i>\$15 per person*</i></p>
<p><u>Taco Bar</u></p> <p>Beef and Chicken served with warm flour and corn tortillas. Build your own tacos with lettuce, cheese, sour cream, pico and guacamole. With Churros for dessert.</p> <p><i>\$17 per person</i></p>	<p><u>Orange Chicken</u></p> <p>Orange chicken served with a side of beef and broccoli, fried rice and an eggroll.</p> <p><i>\$15 per person*</i></p>

*Add Salad to buffet for \$2 per person

Desserts

Desserts can be added to any above lunch or dinner option for an additional \$4

<ul style="list-style-type: none"> ● Cheese Cakes - Plain, salted caramel, lemon raspberry 	<ul style="list-style-type: none"> ● Mini Red Velvet Cake
<ul style="list-style-type: none"> ● Mini Tiramisu 	<ul style="list-style-type: none"> ● Two Layer Chocolate/Peanut Butter Cake