



Catering & Special Events Package

Whitevale Golf Club offers a beautiful and private location to host your next special event.

We offer the ambiance of a private club setting, along with competitive prices and exciting ideas for any special occasion! Let Whitevale help make your event exceptional!

Our highly skilled staff will be more than happy to assist you in planning your next event.

Leah Brough - Events Coordinator
lbrough@whitevalegolfclub.com

Floyd Wilson, Executive Chef
chef@whitevalegolfclub.com

2985 Golf Club Rd, Whitevale, ON

Host Your Special Event at Whitevale Golf Club. Your home away from home for entertaining, business, and social engagements.

The Clubhouse offers a full-service venue that can be yours for a full day, afternoon, or evening. Whether you are hosting a meeting for six people or entertaining 60 for a rehearsal dinner, Whitevale Golf Club's Staff will take care of all your needs. Host a special event in the Clubhouse anytime of the year.

- Rehearsal Dinners
- Family Celebrations
- Corporate Holiday Parties
- Corporate Retreats
- Business Luncheons
- Celebration of Life
- Bridal and Baby Showers
- Awards Dinners
- Breakfast Meetings

What we offer

You can count on Whitevale Golf Club's professional and experienced staff to help coordinate and assist you every step of the way when planning your special event. With our custom menu planning, professional advice, and experienced staff, we provide the expertise to make your day a memorable one.



Guests holding a wedding at Whitevale Golf Club will be given access to the use of the complete main floor.

Our menus give you the freedom to customize your meal to suit your budget and tastes. Choose from our wide selection of starters, appetizers, entrées, and desserts. We will be happy to assist you with any dietary restrictions for your guests. We also provide child-friendly meals.

Dining facilities for up to 104 guests indoors (round tables with 6 - 8 guests).

A podium and microphone are provided.

In-house music system can provide easy listening background music

Beautifully sculpted scenery to use as a backdrop for your photos, as well as the use of a golf cart for special photos (selected areas for photos will be advised by Management).

Complimentary menu tasting dinner for the Bride & Groom on an evening arranged by the Head Chef, Events Coordinator, and Bride & Groom. Menu will be that of the one selected for your event

Five hour host standard bar

Wine during dinner

(One red and one white bottle per table)

Three course served dinner

Four course meal available at additional cost

Late-night coffee station

Complete dining table set up

Table linens

China, glassware

Silverware

Use of the Clubhouse, room setup, and experienced professional staff

Cake table set up

Gift table set up

Parking

Grill Room

Featuring panoramic windows that provide an abundance of natural light and spectacular views of the golf course.

It is an ideal location for intimate groups.

Capacity: up to 40 people



Dining Room

Open concept dining area with an abundance of natural light and floor to ceiling windows providing picturesque views of the rolling countryside. Complete with soft seating and couches, a gas fireplace, and an adjoining terrace.

Capacity: groups of 32-104

Breakfast Buffet

All breakfasts are served with coffee and a selection of fine teas. All prices are per person.

Continental

\$15

Assortment of Banana Bread, Muffins, Croissants, and Danishes
Seasonal Whole Fruits

Tee Time

\$25

Assortment of Banana Bread, Toasts, Muffins, Croissants and Danishes with Butter and Preserves
Home Fries
Scrambled Eggs
Selection Yogurts (individual)
Seasonal Whole Fruits

Premium

\$29

Assortment of Toasts, Muffins, Croissants and Danishes with Butter and Preserves
Home Fries
Smoked Bacon and Country Sausages
Free-Range Scrambled Eggs
Virginia Ham Frittata with Mozzarella Cheese, Green Onion, Sweet Peppers, and Tomato
Seasonal Whole Fruits

Enhance your breakfast - Freshly Made Omelette Station **\$10** add-on
Your choice of: Bell Peppers, Monterey Jack Cheese,
Ham, Mushrooms, Scallions, and Tomatoes

Live Chef Fee: \$25/hour

Plated Breakfast

All breakfasts are served with coffee and a selection of fine teas. All prices are per plate.

Canadian

\$19

Canadian Back Bacon

Scrambled Eggs

Home Fries

Multi-Grain Toast, Assorted Preserves

Fresh Seasonal Fruit

Pancake Stack

\$19

Fluffy Blueberry Pancakes

Crispy Bacon and Sausages

Fresh Seasonal Fruit

Mediterranean

\$22

Chorizo Sausage, Mushrooms, Tomatoes and Bell Pepper Scrambled Eggs

Home Fries

Multi-Grain Toast, Assorted Preserves

Fresh Seasonal Fruit

Northwest

\$22

Eggs Benedict with Smoked Salmon, Hollandaise Sauce

Home Fries

Fresh Seasonal Fruit

Take a Break
A La Carte

Granola Bars	\$2
Assorted Potato Chips	\$2 (per bag)
Yogurt (individual)	\$3
San Pellegrino	\$3
Bottled Water	\$3
Selection of Whole Fruit	\$3
Coffee and Tea Station	\$3/person
Soft Drinks (assorted)	\$4
Bottled Fruit Juice	\$4
Chilled Fruit Juice (pitcher)	\$16
Assorted Squares (dozen)	\$26
Freshly Baked Cookies / Brownies (dozen)	\$26



Lunch Buffet

Buffet meals are offered for twenty-five guests or more. Freshly brewed regular coffee, decaffeinated coffee, and tea are included with all lunch buffets. All prices are per person.

Light and Healthy

\$30

Baby Spinach Salad with Sliced Almonds, Oranges, Strawberries with Mustard Dressing
Grilled Vegetable Platter Tossed with Olive Oil, Balsamic Vinegar and Herbs
Thai Noodle Salad with Asian Cut Vegetables, Chili, Lime Juice and Fish Sauce
Shanghai Stir Fried Chicken and Vegetables served on a bed of Chow Mein Noodles
Steamed Rice with Coriander and Curry Spices
Baked Salmon with Green Onions, Oranges and Ginger
Seasonal Fresh Fruit

Fusion

\$35

Baby Spinach Salad with Sliced Almonds, Oranges, Strawberries with Mustard Dressing
Thai Noodle Salad with Asian Cut Vegetables, Chili, Fish Sauce and Lime Juice
Potato Salad with Chives and Bacon Bits
Chinese Fried Rice with BBQ Pork, Garlic, Ginger and Seasonal Vegetables
Soy Glazed and Asian Cut Vegetables
Braised Chicken Leg with Tomato Stew
Baked Salmon with Sweet Chili Cream
Assorted Cookies and Squares
Seasonal Fresh Fruit

WGC

\$40

Chef's Soup of the Day
Mixed Salad, Cabbage, Tomatoes and Dressing
Potato Salad with Chives and Bacon Bits
Vegetable Crudit  with Ranch Dip
Chef's Sandwich Creation of the Day
Chicken and Marinated Noodle Lettuce Curry Wraps
Grilled Vegetable and Cheese Focaccia Sandwich
Ham and Turkey Bagels with Cheese, Lettuce and Tomato
Roast Beef on an Artisanal Bun
Decadent Brownies, Nanaimo Bars and Seasonal Pie
Seasonal Fresh Fruit

Plated Lunch

Plated meals are offered for twenty-five guests or more.

Freshly brewed regular coffee, decaffeinated coffee, and tea are included with all lunch functions.

All guests must be served the same starter and entrée. All prices are per plate.

Bunker \$35

Your Choice of One:

Soup of the Day

Salad of the Day

Your Choice of One: *(served with fresh, seasonal vegetables & appropriate accompaniments)*

Chicken Breast with Pesto Cream Sauce

Chicken Stir Fry with Oriental Vegetables

Grilled Salmon with Citrus Butter and Pineapple Salsa

Herb Stuffed Pork with Rosemary Cream Sauce

Dessert of Pecan Butter Tarts, Fresh Berries

Fairway \$39

Your Choice of One:

Soup of the Day

Salad of the Day

Your Choice of One: *(served with fresh, seasonal vegetables & appropriate accompaniments)*

Breaded Chicken Breast Stuffed with Ham & Swiss Cheese with Dijon Cream Sauce

Roast Salmon, Burnt Orange Sauce with Pineapple Salsa

New York Pepper Steak with a Garlic Butter Shrimp (served medium rare)

Baked Cod, Creamy Chipotle Coconut Sauce

Roasted Lamb Sirloin with Rosemary Jus

Dessert of Cheesecake with Fresh Berries



Platters and Presentations

Platters and presentations are available to parties with a minimum of twenty-five guests.
All prices are per person.

Guacamole & Veggies

\$6

Asparagus, Broccoli, Carrots, Celery, Cucumbers, Radishes, Peppers, and Tomatoes
Served with an Avocado and Ranch Dip

Spinach & Artichoke Dip

\$7

Spinach and Artichoke Hearts Blended with Roasted Garlic and Cream Cheese,
Served with Tortilla Chips

Asian

\$9

Pork Dumplings, Vegetable Spring Rolls and Coconut Shrimp
Served with Soy Glaze, Plum Sauce, Pineapple Salsa

Seasonal Fruit

\$10

Assortment of Fresh Seasonal Fruit

Imported & Domestic Cheese

\$15

With Fruit Compote and Crackers

Charcuterie

\$12

Display of Assorted Deli Meats, Grilled Vegetables, Pickles, Olives, Relishes
Served with Bread

Smoked Fish

\$14

Smoked Salmon & Herring, Served with Pickles, Relishes and Bread

Shrimp

\$10

Cocktail Sauce, Fresh Lemon

Assorted Croissant/Sandwich

\$10

Fries

\$10

French Fries and Yam Fries with Ketchup, Chipotle Dip and Curry Mayo

Poutine

\$12

Mozzarella, Pulled Pork with Gravy

Grilled Cheese

\$14

Monterey Jack Cheese and Smoked Bacon

Mini Gourmet Beef Burger

\$12

Lettuce, Tomato Jam, Barbeque Aioli

Assorted pastries

\$30/dozen



Cold Hors D'Oeuvres

\$30/dozen

Italian Marinated Mussels, Tomato Relish
Watermelon Salad, Feta, Mint with Balsamic Glaze
Smoked Salmon, Apple Fennel, Crostini
Prawns on Cucumber Slices, Pineapple Salsa
Poached Shrimp, Cocktail Sauce
Skewers of Cherry Tomatoes and Bocconcini
Tomato and Garlic Bruschetta, Herbed Crostini

Hot Hors D'Oeuvres

\$30/dozen

Asian Flavored Chicken Skewers, Soy Glaze
Beef, Chicken or Vegetable Samosas, Coriander Chutney
Spanakopita, Tzatziki
Jerk Chicken Lollipops, Chipotle Crema
Crab Cakes, Jalapeno Aioli
Mushroom Arancini, Mozzarella Cheese, Ancho and Lemon Aioli
Coconut Shrimp, Orange Ginger Sauce
Mini Meatballs with Pomodoro Sauce
Tandoori Beef Skewers, Raita
Pork Dumplings, Sweet Chili Sauce
Vegetarian Spring Rolls, Plum Sauce
Lentil and Corn Croquette (vegan), Marinara

Interactive Stations

Interactive stations require parties to have a minimum of twenty-five people and are priced per guest, based on appetizer sized portions.

\$25/hour for Live Chef

Mashed Potatoes \$25

Hot and Cold Toppings for Your Creamy Mashed Potatoes:

Applewood Smoked Cheddar, Bacon, Beef Stroganoff, Mushrooms, Smoked Salmon and Scallions

Pasta \$25

Your Choice of Two Pastas

- Farfalle
- Penne
- Rotini
- Tortellini

Your Choice of Two Sauces

- Alfredo
- Bolognese
- Creamy Pesto
- Marinara

Your Choice of Two Meats

- Chicken
- Chorizo
- Meatballs

Your Choice of One Seafood

- Smoked Salmon
- Shrimp
- Mussels

Vegetables Include: Mushrooms, Peppers, Onions, Spinach, Zucchini, Cherry Tomatoes

Stir-Fry \$25

Sliced Chicken, Beef or Tofu with Julienned Vegetables in Soya-Ginger Sauce Served with Rice or Chow Mein Noodles

Prawns and Scallops add **\$10**

Carvery Station

Minimum twenty-five people, priced per guest, based on appetizer sized portions. Served with bread rolls.

\$25/ Station + \$25/hour for Live Chef

Porchetta, Crackling Skin, Served with Dijon Mustard

Natural Smoked Turkey Breast, Served with Cranberry Aioli

Montreal Smoked Meat, Served with Yellow Mustard

AAA Striploin, Served with Horseradish Aioli, Dijon Mustard

Late Night Stations

Poutine \$12

Gravy, Smoked Mozzarella, Pulled Pork

Grilled Cheese \$8

Smoked Mozzarella or Cheddar

Add: Caramelized Onion, Arugula, Roasted Mushroom

Mini Burger \$12- 2 pieces per person

Beef Sliders, Arugula, Roasted Tomato Jam, Barbeque Aioli



Bronze Buffet \$50

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Tea Provided Bread Rolls and Butter
Seasonal Vegetables

Salads (Your Choice of Two)

- Apple and Celery Salad, Raisins, Walnuts, and Honey-Mayonnaise
- Creamy Potato Salad, Dill, and Dijon Mustard
- Seasonal Mixed Greens, Carrots, Cabbages, Tomatoes and Herbed Vinaigrette
- Greek Salad, Cucumber, Bell Peppers, Feta Cheese, Olives, Red Onion, and Tomatoes
- Romaine Lettuce Hearts, Classic Caesar Dressing, Croutons, Smoked Bacon, and Asiago Cheese
- Spinach and Arugula Salad, Candied Walnuts, Goat Cheese, Strawberries and Balsamic Vinaigrette
- Thai Noodle Salad, Seasonal Vegetables and Thai Dressing

Accompaniments (Your Choice of One)

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Mashed Yam Potatoes with Whitevale Honey
- Golden Rice Pilaf
- Wild Rice
- Steamed Rice

Pasta (Your Choice of One)

- Bowtie Pasta with Bell Peppers and Mushrooms in a Creamy Fresh Herb Sauce
- Bowtie Pasta with a Fresh Garlic Tomato Sauce
- Penne Alla Vodka
- Penne Pasta with Tomatoes, Asiago Cheese, and Basil
- Rotini Pasta Carbonara with Bacon and Parsley

Hot Entrees (Your Choice of Two)

- Blackened Breast of Chicken with a Pecan Butter Sauce
- Breaded Chicken Breast Stuffed with Smoked Ham, Swiss Cheese
- Roasted Chicken with Herb Cream Sauce
- Spicy Jerk Chicken Leg and Thigh with Sweet and Sour Sauce
- Lemon Basil Salmon with Creamy Leek Sauce
- Cajun Red Snapper with Pineapple Salsa
- Spiced Rubbed Pork Loin with Apricots and Port Jus

Decadent Dessert

Chef's Selection of Assorted Sweets
Seasonal Sliced Fruit Platter

Silver Buffet \$60

Freshly Brewed Regular Coffee, Decaffeinated and Tea
Provided Bread Rolls and Butter
Seasonal Vegetables

Salads (Your Choice of Three)

- Apple and Celery Salad, Raisins, Walnuts, and Honey-Mayonnaise
- Creamy Potato Salad, Dill, and Dijon Mustard
- Seasonal Mixed Greens, Carrots, Cabbages, Tomatoes and Herbed Vinaigrette
- Greek Salad, Cucumber, Bell Peppers, Feta Cheese, Olives, Red Onion, and Tomatoes
- Romaine Lettuce Hearts, Classic Caesar Dressing, Croutons, Smoked Bacon, and Asiago Cheese
- Spinach and Arugula Salad, Candied Walnuts, Goat Cheese, Strawberries and Balsamic Vinaigrette
- Thai Noodle Salad, Seasonal Vegetables and Thai Dressing

Accompaniments (Your Choice of One)

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Mashed Yam Potatoes with Whitevale Honey
- Golden Rice Pilaf
- Wild Rice
- Steamed Rice

Pasta (Your Choice of One)

- Bowtie Pasta with Bell Peppers and Mushrooms in a Creamy Fresh Herb Sauce
- Bowtie Pasta with a Fresh Garlic Tomato Sauce
- Penne Alla Vodka
- Penne Pasta with Tomatoes, Asiago Cheese, and Basil
- Rotini Pasta Carbonara with Bacon and Parsley

Hot Entrees (Your Choice of Two)

- Blackened Breast of Chicken with a Pecan Butter Sauce
- Breaded Chicken Breast Stuffed with Smoked Ham, Swiss Cheese
- Roasted Chicken with Herb Cream Sauce
- Spicy Jerk Chicken Leg and Thigh with Sweet and Sour Sauce
- Lemon Basil Salmon with Creamy Leek Sauce
- Cajun Red Snapper with Pineapple Salsa
- Spiced Rubbed Pork Loin with Apricots and Port Jus

Decadent Dessert

Chef's Selection of Assorted Sweets
Seasonal Sliced Fruit Platter

Gold Buffet \$65

Freshly Brewed Regular Coffee, Decaffeinated and Tea
Provided Bread Rolls and Butter
Seasonal Vegetables

Salads (Your Choice of Three)

- Apple and Celery Salad, Raisins, Walnuts, and Honey-Mayonnaise
- Creamy Potato Salad, Dill, and Dijon Mustard
- Seasonal Mixed Greens, Carrots, Cabbages, Tomatoes and Herbed Vinaigrette
- Greek Salad, Cucumber, Bell Peppers, Feta Cheese, Olives, Red Onion, and Tomatoes
- Romaine Lettuce Hearts, Classic Caesar Dressing, Croutons, Smoked Bacon and Asiago Cheese
- Spinach and Arugula Salad, Candied Walnuts, Goat Cheese, Strawberries and Balsamic Vinaigrette
- Thai Noodle Salad, Seasonal Vegetables and Thai Dressing

Accompaniments (Your Choice of One)

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Mashed Yam Potatoes with Whitevale Honey
- Golden Rice Pilaf
- Wild Rice
- Steamed Rice

Pasta (Your Choice of One)

- Bowtie Pasta with Bell Peppers and Mushrooms in a Creamy Fresh Herb Sauce
- Bowtie Pasta with a Fresh Garlic Tomato Sauce
- Penne Alla Vodka
- Penne Pasta with Tomatoes, Asiago Cheese, and Basil
- Rotini Pasta Carbonara with Bacon and Parsley

Hot Entrees (Your Choice of Three)

- Blackened Breast of Chicken with a Pecan Butter Sauce
- Breaded Chicken Breast Stuffed with Smoked Ham, Swiss Cheese
- Roasted Chicken with Herb Cream Sauce
- Spicy Jerk Chicken Leg and Thigh with Sweet and Sour Sauce
- Lemon Basil Salmon with Creamy Leek Sauce
- Cajun Red Snapper with Pineapple Salsa
- Spiced Rubbed Pork Loin with Apricots and Port Jus

Items Carved by Attending Chef (Your Choice of One) (\$10 per guest)

- Whitevale Honey and Mustard Glazed Ham
- Atlantic Salmon Baked in Puff Pastry with a Citrus Dill Sauce
- Roasted Leg of Lamb with Mustard and Rosemary Jus
- Prime Rib Roast with Chef's Spice Rub with Au Jus and Horseradish

Decadent Dessert

Chef's Selection of Assorted Sweets
Seasonal Sliced Fruit Platter

Plated Dinner Selections

Minimum of twenty-five guests, all menus are based on three courses with a maximum of two pre-selected entree choices. The price per guest includes freshly brewed regular coffee, decaffeinated, tea and bread rolls and butter.

Appetizer (Your Choice of One)

Wild Mushroom Veloute, with Cheese Croutons

Maple Butternut Squash Soup with Cinnamon Crème Fraiche and Pumpkin Seeds

Creamy Seafood Chowder with Bacon and Cream

Lobster Bisque with Paprika Twist and Atlantic Lobster Meat

\$10 supplement

Butter Lettuce Salad with Balsamic Marinated Bocconcini Cheese, Fresh Basil and Roasted Peppers

Caesar Salad with Seasoned Croutons and Shredded Asiago Cheese

Roasted Beet, Goat Cheese, and Arugula Salad with Raspberry Yogurt Dressing

Tomato and Fresh Mozzarella Tower, Julienne of Prosciutto Ham, Fresh Basil with Pesto Balsamic Vinegar

Seasonal Mixed Greens, Cucumber, Carrots, Bell Pepper, Radish, Tomatoes, Cashews and Herbed Vinaigrette

Lump Crab Cakes with Roasted Pepper Aioli

\$10 supplement

Entrees (Your Choice of Two Pre-Selected Only)

All entrées are served with the Chef's selection of fresh, seasonal vegetables, appropriate accompaniments, and bread rolls with butter.

Spinach & Ricotta Manicotti with Rose Sauce

\$130

Mediterranean Stuffed Pepper with Pesto Tomato Coulis

\$130

Atlantic Salmon Fillet with Citrus Saffron Cream

\$145

Roasted Chicken Supreme stuffed with Goats Cheese, Pesto and Smoked Bacon,

\$145

Grilled 10oz New York Steak with Green Peppercorn Sauce*

\$150

Slow Roasted Prime Rib and Yorkshire Pudding with Au Jus

\$160

Lemon and Dijon Crusted Half Rack of Lamb with Rosemary Jus

\$160

Pan Roasted 6 oz Filet Mignon with Red Wine Demi Glaze*

\$160

**Beef temperature is MEDIUM RARE for ALL ORDERS*

Enhancement

Sorbet Course; fruit sorbet as a palate cleanser between first and second courses

\$6

Cheese Course: A selection of domestic and imported cheeses with fruit and nuts

\$10

Bacon Wrapped Scallops

\$12

Garlic Butter Shrimp

\$12

1 Lobster Tail

Market Price

Desserts (Your Choice of One)

Tiramisu

Torta Ricotta and Pistachio with Fresh Berries

Blueberry White Chocolate Cheesecake Brulé with Berry Coulis

Flourless Chocolate Cake with Whipped Cream

New York Cheesecake with Fruit Compote

Children's Menu

\$30/ per guest

Appetizer (Your Choice of One)

Fresh Cut Vegetables with Ranch Dip

Classic Caesar Salad with Asiago

Entrees (Your Choice of One)

Chicken Fingers and French Fries with Plum Sauce

Pasta with Tomato Sauce and Asiago

Mini Beef Sliders with French Fries

Desserts (Your Choice of One)

Vanilla Ice Cream

Chocolate Chip Cookies



Bar Service Packages

Open Standard Bar, five hours

Domestic Canned Beer

Budweiser, Bud Light, Triple Bogey, Michelob Ultra, Moosehead

House Rail

Smirnoff vodka, Bacardi white rum, Gordon's gin, Canadian Club whisky, Dewars scotch

House Wine

House red & white

Soft drinks, juice, coffee & tea

Open Deluxe Bar, five hours

Domestic & Import Beer

Budweiser, Bud Light, Triple Bogey, Mill Street Organic, Stella, Corona, Michelob Ultra, Moosehead, Guinness

House Rail

Smirnoff vodka, Bacardi white rum, Gordon's gin, Canadian Club whiskey, Dewars scotch

Premium Liquor

Jack Daniels, Crown Royal, Captain Morgan's spiced rum, Tanqueray, Bacardi black, Johnnie Walker black

Liqueurs

Amoretto, Baileys, Kahlua, Grand Marnier

House Wine

House red & white

Soft drinks, juice, coffee & tea

Additional Bar Upgrades & Services:

Extra hour of bar service

\$8.00 per person (per hour)

Please speak to the Events Coordinator for a wine list. Wine upgrades available at an additional cost.

Terms and Conditions

1. Fees

a. Banquet Room Reservation

To reserve services on the date requested, the Club requires this agreement be signed by both parties. The event costs, gratuities, and HST are due in accordance with the Club receivable policies.

b. Food & Beverage (based on what you selected)

Please notify us two weeks in advance of numbers for each meal option and any allergies, or special meal requirements and our culinary team will accommodate those requests on an individual basis.

Note: Price is per person and subject to 18% gratuity and 13% HST.

c. Music:

Socan fee of \$59.00

Resounds fee of \$24.95

Note: Music fee is subject to 13% HST

d. Service Includes

One Supervisor

Servers (one server per sixteen guests)

Bartender

Additional service (servers) can be arranged at a cost of \$35.00 per hour, per staff

2. Damage/Excessive Cleanup

Any damage or excessive cleanup relating to the event is at the expense of the host. If extra labor and/or cleanup is required because of the host's use of the Club's facility, the host agrees to pay for such items.

a. Labor for set up of decorations or to assist in set up if Shareholder requests such assistance. \$50.00/hour per person

b. Labor to clean up unnecessary messes such as vomit, spilled alcohol and other liquids, or extra restroom cleanup from Shareholder guests' lack of personal responsibility or hygiene. \$50.00/ occurrence

3. Personal Liability

The host agrees to indemnify and hold harmless the Club, its officers, agents, and employees against all liability, claims, actions, demands, or losses of any kind or nature that may occur or be claimed with respect to any person or persons, or chattels, at the Club. The host agrees to pay all costs and attorney fees incurred by the Club, its owners, and representatives in defending any such claim or action brought against the Club, its officers, agents, and employees.

4. Rules and Regulations

The following is a list of rules and regulations to be upheld by the host, which includes all event planners, wedding coordinators, and vendors who participate in the planning and execution of a special event or wedding on the premises of the Club.

- No foul or abusive language or obscene gestures
- No intoxication or other signs of impairment related to alcohol consumption
- Use of illegal drugs or other illicit substances is not permitted. Violators will be escorted from the premises.
- Physical violence of any kind will not be permitted
- Smoking is permitted in designated areas only.
- No open flames are permitted, this includes candles.
- All events must end by no later than 2:00 AM

The supervisor of the event will be checking to ensure everything is running smoothly. We will also be checking the restrooms, the overall premises, replenishing hand towels, toilet paper, etc., and will be available for questions or to respond to your needs or any issues that may arise at any time during your event.

5. Alcoholic Beverages

The host acknowledges responsibility for the proper and lawful consumption of alcoholic beverages at the Club during the duration of the event described in this agreement. The Club will exercise due care in serving alcoholic beverages and will refuse service to any person appearing to be under the age of nineteen or any person who is intoxicated.

The host agrees to fully cooperate with and assist the Club in enforcing the laws of the policies of the Club regarding the consumption of alcoholic beverages.

6. Decorations

The Club wants to make every event here a special experience. Therefore, every effort will be made to allow the host to prepare and install decorations reflecting their creative requirements. No glitter, foil confetti, or rice, is allowed on site as it is extremely difficult to clean up. Only low tack tape is allowed on our floors, walls, and ceilings.

All decorations must be removed without causing damage to our facility. Battery operated tea lights are recommended in lieu of candles. No items may be hung from or attached to lighting fixtures or electrical outlets and switches.

The Club reserves the right of final approval for all decorations brought into the facility. For safety reasons, any items capable of creating an unsafe environment will not be allowed (fireworks, including sparklers, open flames, sharp objects, etc.).

7. Damage Incidents

If, during your event, accidental damage does occur it should be reported immediately to the supervisor so arrangements can be made for quick cleanup and restitution. Damage to any room, space, furnishings, and/or equipment by the host or its guests will result in appropriate charges based on fair market cost of replacement, repair, additional cleaning, etc. to the Club property or equipment. If there is a cost factor associated with a damage incident, the price will be added to the Shareholder invoice.

8. Unforeseen Events

Whitevale Golf Club agrees that the client shall not be liable for any fees, if for causes beyond its control, including but not limited to acts of God, fires, weather conditions, or power outages if the event is cancelled. If the event is underway, portions used will be billed.

