

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
**Notes	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: _____