

EVENT SPACES

4 HRS.

8 HRS.

Meeting Room

Use of indoor meeting room and media center. Max capacity 20 guests. Minimum can be reached by purchasing food and beverages.

\$200.00 MIN.

\$320.00 MIN.

Initials

Outdoor Venue

Includes designated outdoor areas, use of indoor restrooms, tent and bar trailer. Minimum can be reached by purchasing food and beverages.

\$2,000.00 MIN.

\$3,000.00 MIN.

Initials

Room Rental

Includes designated indoor area and access to restrooms. Max capacity 50 guests per section. Minimum can be reached by purchasing food or beverages. Simulators included in Sim Section rental.

LAKE VIEW

\$750.00 MIN.

\$1,350.00 MIN.

Initials

SIMULATOR

\$1,000.00 MIN.

\$1,800.00 MIN.

Full Indoor Venue

Includes full use of indoor area of restaurant, bar, patios, simulators and restrooms. Minimum can be reached by purchasing food and beverages.

\$8,000.00 MIN.

\$12,000.00 MIN.

Initials

Deposit

A deposit of 50% is required to hold a contracted date. Deposit is refundable up to 60 days prior to event. Within 60 days, deposit is non-refundable. If cancellation occurs 10 days or less prior to event date, all food and beverage charges must be paid in full. This deposit serves as a retainer and is due at the time of contract completion. The remaining balance is due 10 days before the event.

Event Space Rental

Additional event space rental hours are \$300 per hour beyond your four or eight hour time block selection. \$1,500 per additional hour for full venue rental. All functions must end by 12:00 Midnight. If event space rental minimums are not reached, the difference will be added to the final bill. Tax and gratuity are not included in minimums.

Included

Items included with venue rental are; square tables, chairs, square or banquet linens (white or black options), dishes, glassware and flatware. Other items include the use of a podium, PA System and microphone. Big screen television, sound system and wireless microphone are available for indoor use only. If round tables are requested, there is a \$500 set-up charge in addition to linen rental.

Additional Information

Any tents, additional decor or preferences will be the designated parties responsibility for delivery, set-up, removal and payment. Special accommodations can be made on a case-by-case basis. Food and beverage charges are subject to change up to six months prior to event.

Client Signature:

Date:

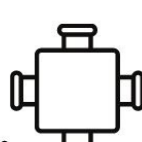
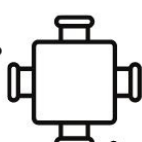
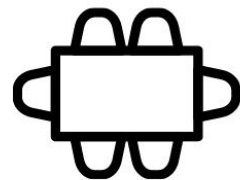
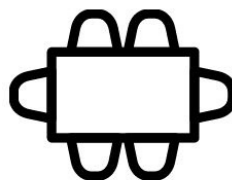
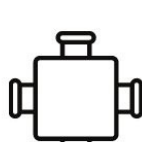
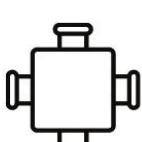
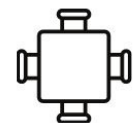
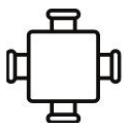
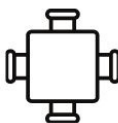
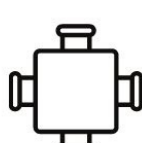
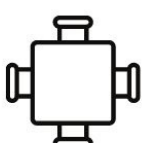
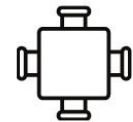
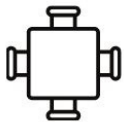
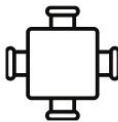
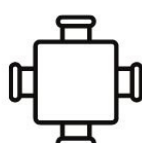
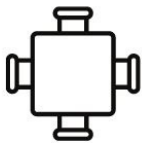
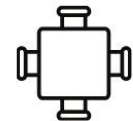
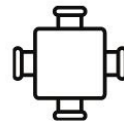
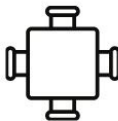
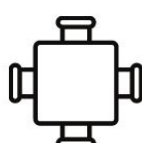
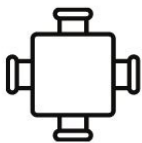
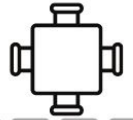
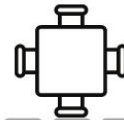
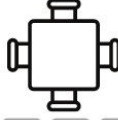
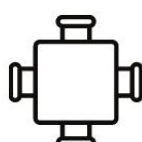
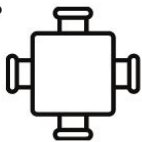
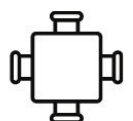
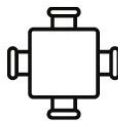
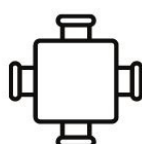
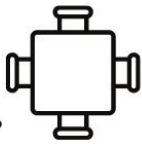
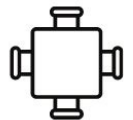
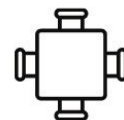
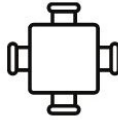
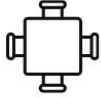
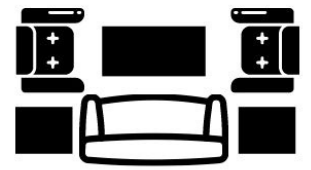
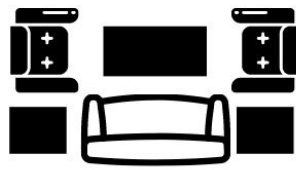
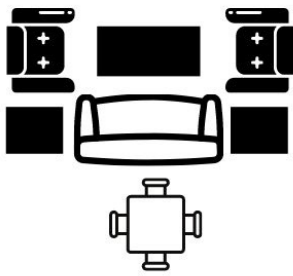
Management Signature:

Date:

Simulator 1

Simulator 2

Simulator 3



Bar

Simulator

Lake View

Fireplace



CONTACT
 Ashley Johnson
 (989) 798-6002
 ashley.johnson@sugarbushgolf.com

HOSTED BAR PACKAGES

PRICE

Beer, Wine and Soda

\$18.95/PER PERSON

Includes: Draft beer (Domestic), House Wines (Chardonnay, White Zinfandel and Cabernet), soft drinks and juices.

Standard Brands

Includes: Vodka, Gin, Rum, Scotch, Bourbon, Whiskey, Tequila, Amaretto, Coffee Liqueur and Triple Sec. Also includes Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel and Merlot), soft drinks and juices.

\$23.95/PER PERSON

Call Brands

Includes: Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Jose Cuervo Tequila, 1800 Tequila, Jaegermeister, Amaretto, Coffee Liqueur and Triple Sec. Also Includes Draft Beer (Imported and Domestic), House Wines (Chardonnay, White Zinfandel and Merlot), soft drinks and juices.

\$26.95/PER PERSON

Premium Brands

Includes all call brands plus: Ketel One Vodka, Hedrick's Gin, Glenlivet Scotch, Woodford Reserve Bourbon, Patron Tequila, Chambord Liqueur, Bailey's Irish Cream and Kahlua.

\$29.95/PER PERSON

Open Tab Bar

Pricing based on consumption per drink. Credit card deposit required. Host will pay final bill at conclusion of event. Host may set a limit, if they choose to do so.

\$5.00/STANDARD
 \$6.00/PREMIUM
 \$8.00-\$12.00/TOP SHELF
 \$3.50 & \$4.50/DOMESTIC DRAFT BEER
 \$3.50/CAN DOMESTIC BEER
 \$4.50/CAN IMPORT BEER
 \$5.00/CAN CRAFT BEER
 \$7.00/HOUSE WINE
 \$2.25/SOFT DRINK OR JUICE

Cash Bar

Pricing based on consumption per drink, Guests pay individually for each drink.

A la Carte

HOUSE WINES
 HOUSE CHAMPAGNE

\$25.00/PER BOTTLE
 \$30.00/PER BOTTLE

**ALL BAR PACKAGE PRICING IS VALID FOR FOUR HOURS.
 DRINK PACKAGES APPLY TO GUESTS 21 & OVER.
 ADDITIONAL HOURS AVAILABLE AT 25% OF PACKAGE
 RATE PER PERSON, PER HOUR
 NO PARTIAL PARTIES.**

PRICES DO NOT INCLUDE 6% SALES TAX OR 20% GRATUITY.
 PRICES ARE SUBJECT TO CHANGE UP TO SIX MONTHS PRIOR TO EVENT.



CONTACT
 Ashley Johnson
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 ashley.johnson@sugarbushgolf.com

LUNCH OPTIONS

PRICE

Hot Dog Box Lunch

- Koegel Hot Dog with Condiments
- Bag of Chips
- Fountain Soda

\$8.00 PER PERSON

Sandwich Box Lunch

- Choice of Sandwich
 - Turkey & Swiss
 - Ham & Cheddar
 - Chicken Salad Croissant
- Bag of Chips
- Fountain Soda

\$11.00 PER PERSON

Pasta Buffet

- Your choice of (1) pasta
 - Baked Mostaccioli
 - Spaghetti
 - Fettuccini
- Breadsticks
- Salad

Taco & Nacho Bar

- Ground Beef
- Shredded Chicken
- Hard & Soft Shells
- Tortilla Chips & Queso
- Taco Toppings
- Rice or beans

\$16.00 PER PERSON

***Additional menu items available by request.**

HOT LUNCHEON BUFFET

Entree Selections

- Classic Herb Roasted Chicken
- Beef Stroganoff with Cavatappi
- Garlic & Butter Roasted Pork Loin
- Baked Atlantic Cod w/ Crumb Topping
- Grilled Salmon w/Teriyaki Glaze
- Smoked Italian Sausage

Salad Selections (Choice of 2)

- Tossed Garden Salad
- Traditional Caesar Salad
- Italian Style Pasta Salad
- Redskin Potato Salad
- Fresh Fruit Salad (Varies seasonally)

Vegetable Selections (Choice of 1)

- Brown Butter Parmesan Corn
- California Vegetable Blend
- Garlic Roasted Green Beans
- Brown Sugar Glazed Carrots
- Roasted Root Vegetables & Broccoli

Starch Selections (Choice of 1)

- Roasted Baby Redskin Potatoes
- Garlic & Herb Mashed Potatoes
- Loaded Mashed Potato Bake
- Potatoes Au Gratin
- Herb & Parmesan Rice

Choice of One (1) Entree.....\$18.00 PER PERSON

Additional Entrees.....\$4.00 PER PERSON

Additional Sides or Salads.....\$2.00 PER PERSON

Additional Information

Buffets include your choice of one entree, two salads, one vegetable, one starch and fresh dinner rolls. Additional entrees, sides or salads can be selected for an extra cost per person. Coffee, hot tea, water and soda included. A 20% gratuity and 6% sales tax are additional to the above prices. Children 5-10 years old are half price and children 4 and under are free. Additional menu items available by request. Twenty person minimum on all catering orders.

HORS D'OEUVRES & DESSERT

Hors D'oeuvres Selections

- Bone-In Seasoned Wings w/ Dipping Sauces
- Boneless Wings w/Dipping Sauces
- Fresh Baked Pretzel Bites w/Award-Winning Beer Cheese Dip
- Stuffed Mushrooms w/Choice of Stuffing
 - Crab, Cornbread Dressing or Spinach & Ricotta
- Bacon Wrapped Dates
- Queso Blanco Dip w/House-Made Tortilla Chips
- Grilled Vegetable Tray
- Seasonal Fresh Vegetable Tray
- Bruschetta Bar w/Crostini Breads
- Shrimp and Grits
- Baked Spinach & Artichoke Dip w/Warm Pita or House-Made Tortilla Chips
- True Italian Meatballs w/Choice of Sauce
 - Marinara or Swedish-Style
- Savory Pot Stickers w/Sweet Chili Sauce
- Mini Southwest Eggrolls w/Sweet Chili Sauce
- Spicy Buffalo Chicken Dip w/Warm Pitas, House-Made Tortilla Chips, Carrots and Celery
- Seasonal Fresh Fruit Tray w/Sweet Dipping Sauce
- Imported & Domestic Cheese Display w/Gourmet Crackers

Choice of (2) Items.....\$8.00 PER PERSON

Additional Items.....\$2.00 PER PERSON

Hors D'oeuvres ONLY, no entree(s).....\$3.00 ADDITIONAL PER PERSON

Assorted Dessert Tray.....\$5.50 PER PERSON

***Additional menu items available by request.**

HOT DINNER BUFFET

Entree Selections

- Chicken Piccata, Marsala or Florentine
- Beef Tips w/Bourbon Glaze
- Baked Atlantic Cod
- Grilled Salmon w/Teriyaki Glaze
- Sliced Top Round of Beef
- Roasted Pork Loin w/Mustard Cream Sauce

Vegetable Selections (Choice of 1)

- Brown Butter Parmesan Corn
- California Vegetable Blend
- Garlic Roasted Green Beans
- Brown Sugar Glazed Carrots
- Roasted Root Vegetables & Broccoli

Salad Selections (Choice of 2)

- Tossed Garden Salad
- Traditional Caesar Salad
- Italian Style Pasta Salad
- Redskin Potato Salad
- Fresh Fruit Salad (Varies seasonally)

Starch Selections (Choice of 1)

- Roasted Baby Redskin Potatoes
- Garlic & Herb Mashed Potatoes
- Loaded Mashed Potato Bake
- Potatoes Au Gratin
- Herb & Parmesan Rice

Choice of One (1) Entree.....\$22.00 PER PERSON

Additional Entrees.....\$5.00 PER PERSON

Additional Sides or Salads.....\$2.00 PER PERSON

Additional Information

Buffets include your choice of one entree, two salads, one vegetable, one starch and fresh dinner rolls. Additional entrees, sides or salads can be selected for an extra cost per person. Coffee, hot tea, water and soda included. A 20% gratuity and 6% sales tax are additional to the above prices. Children 5-10 years old are half price and children 4 and under are free. Additional menu items available by request. Twenty person minimum on all catering orders.



EVENT CONTRACT

This contract defines the terms and conditions under which Sugarbush Golf Club and _____ (Hereafter referred to as the Client) agree to the Client's use of Sugarbush Golf Club facilities on Date: _____. This contract constitutes the entire agreement between the parties and becomes binding upon the signature of both parties. The contract may not be amended or changed unless executed in writing and signed by Sugarbush Golf Club and the Client.

Client information:

Client Name: _____

Address: _____

Telephone: (h) _____ (w) _____ (c) _____

E-mail address: _____

Event Name/Type: _____

Approximate number of guests: _____

Catered option selected: _____

Payment terms: The Client agrees to pay a deposit of \$ _____. Deposit is refundable up to 60 days prior to event. Within 60 days, deposit is not refundable. If cancellation occurs 10 days or less prior to event date, all food and beverage charges must be paid in full. This deposit serves as a retainer and is due at the time of contract completion. The remaining balance is due 10 days before the event. Food and beverage prices are subject to change up to six months prior to event.

Client's Signature: _____ Date: _____

Sugarbush Golf Club Management Signature: _____ Date: _____

ROOM RENTAL: Event spaces are available for use in four- or eight-hour increments. Additional event space rental hours are \$300.00 per hour for room rentals by section and \$1,500.00 per additional hour for full venue rentals. All events must end by 12 midnight with clean-up promptly beginning thereafter.

- **Meeting Room** \$200.00 minimum for 4 hours or \$320.00 minimum for 8 hours
 - Minimum can be reached with accumulation of food and/or beverage charges.
 - If minimum not reached, the difference will be added to the final bill.
 - Use of indoor meeting room and media center
 - Max 20 guests
- **Outdoor Venue** \$2,000.00 minimum for 4 hours or \$3,000.00 minimum for 8 hours
 - Minimum can be reached with accumulation of food and/or beverage charges.
 - If minimum is not reached, the difference will be added to the final bill.
 - Includes designated outdoor area, use of indoor restrooms, tent and bar trailer.
- **Room Rental - (Lake View Room)** \$750.00 minimum for 4 hours or \$1,350.00 minimum for 8 hours - **(Simulator Room)** \$1,000.00 minimum for 4 hours or \$1,800.00 minimum for 8 hours
 - Minimum can be reached by purchasing food and/or beverages.
 - If minimum is not reached, the difference will be added to the final bill.
 - Simulator Room rental includes use of all three simulators.
 - Lake View Room rental does not include simulators. Rental of simulators does not apply to minimum and is an additional charge.
 - Max 50 guests per section.
 - Does not include outside patio.
- **Full Indoor Venue** \$8,000.00 minimum for 4 hours or \$12,000.00 minimum for 8 hours
 - Includes full use of indoor area of restaurant, simulators, outside patio and restrooms.
 - Minimum can be reached by purchasing food and/or beverages.
 - If minimum is not reached, the difference will be added to the final bill.

A 50% deposit of your venue rental will be required to hold the date of your event and will be credited to your final bill. Full payment, food and beverage finalization and guest count are due 10 days prior to the event. No changes can be made after this point to food and beverage selections or guest count without additional charges, if request can be accommodated. If the event space minimum is not reached by purchasing food and/or beverages, the difference will be added to the final bill.

We accept personal checks, money orders, cashier's checks, debit or credit cards and cash. Checks and money orders made payable to "PL Williamson Inc."

Items included with venue rental are; square tables, chairs, linens for square and banquet tables (white or black options), dishes, glassware and flatware. Other items include the use of a podium, PA System and microphone. Big screen television, sound system and wireless microphone are available for indoor use only. If round tables are requested, there is a \$500.00 set-up charge. Linens for round tables are additional and not included in the set-up charge. Linens in colors other than white or black will have a color linen upgrade charge based on the linen size.

Client will be allowed to set-up decorations beginning at 10:00am the day of the event. Any décor brought in must be removed by the Client.

Confetti, artificial flower petals, glitter, bubbles, birdseed, rice or the likes are not permitted. We want to keep the golf course as green and eco-friendly as possible. Gum is not permitted; used as favors, on a candy table, bathroom basket etc... Real candles are permitted as long as they are enclosed in a glass container (no taper or pillar candles). No nails, thumbtacks, staples, tape, adhesive command hooks, or the likes can be used to set-up décor indoors or outdoors. Nothing can be attached to the walls (table or free standing only).

Due to Liquor control commission laws, outside beverages will not be allowed onto the property. Sugarbush Golf Club reserves the right to refuse service to any patron. Due to Health Department guidelines any leftover food and beverages from catering packages served by Sugarbush Golf Club will not be allowed to leave the building.

You are able to bring in your own wedding cake or special occasion dessert. We do not serve cake at the tables but rather create a dessert station after dinner for your guests. We are unable to provide refrigeration for cakes or desserts brought in from off-site. All cakes and desserts must arrive the day of the event.

Every event at Sugarbush Golf Club facility comes with the authorized use of golf carts upon request and weather permitting, exclusively for photography and videography the day of the event. Some areas may be restricted due to golfers on the golf course. Sugarbush will provide the complementary use of four golf carts and the use of no more than ten golf carts at an additional charge of \$20 each. Golf carts are restricted to cart path only and any damages to the carts or course are the responsibility of the Client. All golf carts must be operated by those 18 years of age or over with a valid Driver's License. High-heeled shoes are not permitted on the course, alternate or no footwear is acceptable.

We only accommodate one full indoor venue rental at a time to ensure the special occasion receives the attention it deserves. We are located on a beautiful 18-hole public golf course, so date and weather permitting, there very well may be golfers on the golf course and around the premise. The golfers are not allowed in the banquet facilities during the event, aside from the Pro Shop.

All decorations, rental and personal items left in the facility prior to or following the event are the responsibility of the Client. All items must be removed from the premises when the event has concluded. Sugarbush is not liable for any items not removed.

Sugarbush Golf Club will not be held responsible for power outages, fires, floods, act of God or other cases listed herein or not. Sugarbush Golf Club reserves the right to refuse any event which, at its sole discretion is considered inappropriate or does not follow Sugarbush Golf Club guidelines.

Sugarbush Golf Club would like to thank you for choosing us for your special event. We look forward to working with you closely to provide you and your guests with an above and beyond experience and first-class service. If you have any questions feel free to contact us at 810-653-3326.