

Welcome....

Thank you for choosing the Mattoon Golf and Country Club for your event needs. Our priority is to provide the highest quality of service and dining in the Mattoon area. Our careful attention to detail and impeccable service, combined with the talents of our culinary staff will ensure the perfect memory for any occasion. From wedding vows to receptions, staff training, corporate events, anniversary celebrations, graduations, or a day of remembrance, we are here to take care of all the details, leaving you to relax and enjoy the day. We have a long history of treating every event as if it were our own - with efficiency, elegance and great attention to detail.

Our Venues & General Information

Main Ballroomup to 120 guests
South Porchup to 80 guests
West Porchup to 50 guests
Southwest Dining Roomup to 15 guests
Outside Patioup to 200 guests
*All Indoor Dining Venuesup to 265 guests

*Maximum number of guests can increase based on table configuration & variation

Please talk with our Events Coordinator to determine which location best suits your needs.

- The MGCC asks that all decorations be limited to table décor and free-standing objects.
- Unless given prior approval by the Clubhouse Manager, items may not be affixed to the walls or ceiling, nor can MGCC décor be removed.
- Candles are allowed in holders only.

Linen Charge

Under 100 guests—\$25.00 Over 100 guests—\$50.00

Cake Cutting

Under 50 guests - \$25.00 50 – 100 guests - \$50.00 Over 100 guests - \$75.00

**Cakes prepared by outside vendors are allowed. Please ask our Clubhouse Manager for details*

Deposit Policy

Over 100 guests - \$750 Under 100 guests - \$350

**Credit applied to final invoice*

Event Policies & Information

*Membership or rental fees are not required to reserve meeting or event space

** A \$5 / person minimum spend is required to reserve any of our venues

GUARANTEE POLICY:

- In order to ensure proper staffing and purchasing, events must be finalized at least (8) business days prior.
- Should a final count not be received, the MGCC will charge for the number of guests on the initial booking unless the initial booking is less.
- Your final bill will reflect the number of guests, at your event if you have more guests than you guaranteed. Otherwise, you will be billed for the number of guests you guaranteed, even if some guests are not in attendance.

EVENT TIME(S)/DURATION:

- There is a **6 hour maximum** on all events and any function must end at midnight. If you choose to exceed the 6 hours or continue past midnight, you will be charged an additional \$100 per hour.

CONTRACT:

- Upon booking an event, a banquet contract will be presented and reviewed. This contract must be signed by the party booking the event. A deposit of \$350 - \$700 (based on estimated guest count) is required at time of booking which will be applied as a credit to the final bill, or applied to facility damage/excess cleaning fees, etc. A credit card must also be presented for the function's file.
- Final bill will include a 18% service charge and sales tax, as required by state law.
- If your organization is tax exempt, a valid letter of proof must be submitted to the club manager upon booking.

BEVERAGE POLICY:

- No liquor/alcohol is permitted to be brought onto Club Property.
- All liquor/alcohol must be ordered/purchased through Mattoon Golf & Country Club.
- MGCC reserves the right to refuse service of alcohol to anyone under the age of twenty-one (21). Our staff is instructed to ask for photo IDs from anyone who appears to be under the legal serving age.
- Management and staff may also refuse to serve anyone we feel has already consumed their limit of alcohol.
- Minors are the responsibility of the booking party. If minors are found in possession of alcohol they will be asked to leave club property.

FOOD POLICY:

- All food for an event is to be ordered through the Mattoon Golf & Country Club.
- No outside food of any kind is permitted to be brought onto club property with the exception of specialized pastries (wedding cake, etc.) that have been approved by Club Management.
- **FOOD IS NOT PERMITTED TO LEAVE OUR PREMISES** due to potential health risks.

EQUIPMENT RENTAL:

- If any additional equipment is required to be rented for an event, such as platforms, tents, etc., an automatic rental fee based on the charges to the club will be added to your final bill.

TABLE LINENS:

- Should you desire a special color fabric that is not available from our standard linen supplier, arrangements can be made at an additional charge. Fourteen (14) days-notice must be given and a minimum order may be required.

GOLF COURSE & POOL:

- Access to the golf course and pool area is not allowed unless coordinated by the Clubhouse Manager and an MGCC escort is provided.
- Use of golf carts are not allowed unless previous arrangements have been made with the Clubhouse Manager.

PAYMENT:

- The customer agrees to be responsible for all charges incurred during the function and to make payment in full prior to or the day of event, at it's conclusion as ONE TOTAL CHECK – payment may not be made by each individual attending.
- The following forms of payment will be accepted: cashier's check, a company check or by credit card (Visa, MasterCard, Discover and American Express)

Private Event Agreement

Mattoon Golf & Country Club

FUNCTION: _____
DATE: _____
ROOM(S): _____
TIME IN: _____ TIME OUT: _____
ROOM FEE: _____ ESTIMATED GUEST COUNT: _____
EMAIL: _____
PHONE #: _____
CREDIT CARD # _____

Member / Client has requested that the Club reserve a portion of the Club's facilities for an event, party, banquet or function (the "Function"). Member / Client has selected the arrangement summarized above, which will be more specifically described on Exhibit "A" to be attached hereto (the "Function Sheet"). Member / Client understands and agrees that the following are express terms and conditions applicable to the Function.

1. **Payment Schedule.** Client will pay by direct bill and Client will make payment either prior to; or on the date of the event, at its conclusion.
2. **Cancellation Policy.** In the event Member / Client cancels the Function for any reason, Club will be entitled to a cancellation fee as liquidated damages (plus service charges) at the time of cancellation as follows:

More than 121 days prior to the Function	-	Loss of Deposit
120 days to 90 days prior to the Function	-	50% of the Estimated Cost
89 days to 45 days prior to the Function	-	75% of the Estimated Cost
Less than 45 days prior to the Function	-	90% of the Estimated Cost

Given the Club's capacity to prepare and serve food and beverages, the parties acknowledge that it is highly unlikely that the Club would be able to mitigate any losses caused by cancellation of the Function. The parties agree that prospectively calculating the damages that Club would suffer as a result of the cancellation of the Function would be exceptionally difficult or impossible. For this reason, the parties have agreed that the calculations set forth above are a reasonable forecast of just compensation in the event of the cancellation of the Function. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty.

3. **Guest Guarantee.** No later than eight (8) days prior to the Function, Member / Guest will confirm the number of guests attending the Function. In the event Club is not notified of the guest confirmation at least eight (8) days in advance, Club will use the estimated number of attendees set forth above as the guaranteed number. Club reserves the right to adjust or substitute the space allocated to the Function to appropriately accommodate the number of confirmed guests. If there is a food and beverage minimum set for above, the Member / Client will be charged the food and beverage minimum or the actual food and beverage charges, whichever is greater. Subject to any food and beverage minimum set forth above, the Member / Client will be charged for the guaranteed number or the actual number of attendees, whichever is greater.
4. **Service Charge/Taxes/Function Sheet Pricing.** The prices listed on the Function Sheet, when attached hereto, are subject to proportionate increases to meet increased cost of supplies for Functions reserved more than 120 days in advance, but any such increase shall not exceed 10%. Prices can be set 90 days in advance of the Function. The Club's usual service charge of 18% and tax of 7.75% will be added to all amounts due under this Agreement, including without limitation cancellation fees as liquidated damages. Once the Function Sheet has been finalized, it shall be signed and attached hereto no later than eight (8) day prior to the Function.
5. **Member / Client and Guest Conduct/Contractors.** No food or beverage of any kind can be brought into or removed from the Club by Member / Client or Member / Client's guests or attendees. Member / Clients that wish to use a third-party contractor(s) to provide a specific service, not available through the club, agree to use a contractor(s) that meets the insurance requirements established by the Club. The Club reserves the right to approve all contractors, such approval not to be unreasonably withheld, and all contractors must provide appropriate proof of adequate insurance. Member / Client's contracts with its contractors will all specify that such contractor will indemnify and hold the Club and its affiliates harmless from any and all damages or liabilities which may arise by such contractor or through its use. The Function is subject to the rules and regulations and Membership bylaws of the Club. In the event of a conflict between this Agreement and the rules and regulations and Member bylaws of the Club, this Agreement will prevail.
6. **Security.** Club is not responsible for security or any damage to or the loss of any personal property or articles brought into the Club, or for any item left unattended, or for loss or damage which occurs in Club's parking areas. The Club is not responsible for any loss or damage no matter how caused, to any samples, displays, properties or personal effects brought into the Club, and/or for the loss of equipment, exhibits or other materials left in meeting rooms.
7. **Alcohol Consumption.** Club does not serve alcoholic beverages to minors as required by state law and Member / Client assumes the duty to ensure observance of this state statute. In the event Member / Client has reason to believe a guest or attendee has become impaired to the extent they should not drive, Member / Client will take reasonable steps to prevent the person from leaving the Function without assistance. Member / Client will acknowledge Club may refuse service to any guest or attendee or, at its discretion, discontinue service to all guests and attendees. Any such discontinuation of service shall not relieve Member / Client of any obligations or any amounts owed pursuant to the Agreement.
8. **Payments.** Member / Client shall remain liable for all amounts owed to Club. Interest will accrue on any unpaid balance or deposit paid late at the lessor of (i) the rate of 1.5% per month (18% per annum).

9. **Limitation of liability.** In no event will the Club be liable for consequential, incidental or punitive damages of any nature for any reason, including without limitation lost profits or goodwill, even if Club has been advised of the possible existence. Furthermore, in the event the Club shall have any liability to Member / Client (whether under this Agreement or otherwise), the amount of such liability shall not exceed two times the amount paid to the Club pursuant to this Agreement.
10. **Miscellaneous.** In case any one or more of the provisions contained in the Agreement shall for any reason be held invalid, illegal or unenforceable in any respect, such invalidity, illegality or unenforceability shall not affect any other provision, and this Agreement shall be construed as if such invalid, illegal or unenforceable provision had never been contained herein. Neither Club nor Member / Client shall be required to perform any term, condition or covenant in this Agreement so long as such performance is delayed or prevented by force majeure, which shall mean acts of God, war, terrorist act, strikes, lockouts, material or labor restrictions, or prohibitions by any governmental authority. This Agreement and attachments embody the entire agreement and understanding of the parties relating to the subject matter hereof, is non-assignable, may not be amended except in writing signed by both parties and supersedes any prior representations, agreements and understandings, oral or written, if any, relating to such subject matter. Text messages, instant messages, messages on social media sites, and similar messages are not "in writing" for purposes of this Agreement. This Agreement shall be deemed drafted by all parties and shall be interpreted in accordance with the plain meaning of its terms and not strictly for or against any of the parties hereto. This Agreement may be executed by facsimile or other electronic means and each facsimile or other electronic signature shall be deemed to constitute a valid and binding signature of the executing party.

The undersigned has read and agrees to the terms and conditions stated above, certifies that he or she is an authorized representative of Member / Client and has the authority to bind Member / Client to this Agreement and acknowledges receipt of a copy of this Agreement.

Printed Name

MGCC Representative

Signature

Address

Address

Date

Hors D'oeuvre Selections

A la Carte Hors d'Oeuvres

\$75 per 100 pieces

Assorted Mini-Quiches

Fried Cheese Ravioli

Pinwheel Wraps

Dill Cream Cheese Stuffed Cucumber

Loaded Potato Bites

\$125 per 100 pieces

Veggie Spring Rolls w/ sauce

Club Rangoon

Spicy Chicken Taquitos

\$150 per 100 pieces

Sausage Stuffed Mushrooms

Spanakopita

Mini Cordon Blue Bites

\$175 per 100 pieces

Asparagus in Phyllo

Bacon Wrapped Asparagus

Phyllo Wrapped Brie

Chicken Kabobs

Jumbo Shrimp w/ Cocktail Sauce

\$225 per 100 pieces

Crab Stuffed Mushrooms

Bacon Wrapped Shrimp

Colossal Shrimp Cocktail

Beef Kabobs

Additional Selections

Domestic Cheese & Crackers—\$1.75 per person

Domestic & Imported Cheese & Crackers—\$2.00 per person

Vegetable & Dip Platters—\$2.75 per person

Ham & Turkey Baguettes w/ Cream Cheese Spread - \$3.00 per person

Imported Cheese & Crackers—\$2.25 per person

Fruit Platters—\$2.25 per person

Bruschetta Blue or Parmesan—\$1.75 per person

Dinner Buffet Selections

Two Entrees \$20

Choice of Two Sides

Choice of Two Salads

Dessert

Three Entrees \$24

Choice of Two Sides

Choice of Two Salads

Dessert

Entrée Choices

Cajun Chicken Pasta

Shrimp Alfredo

Veggie Alfredo

Spaghetti & Meatballs

Meat Lasagna

Vegetable Lasagna

White Chicken Lasagna

Maple Glazed Ham

Sliced Sirloin in Au jus

Braised Beef Tips

Pepper Steak

BBQ Beef Brisket, add \$2 / guest

BBQ Baby Back Ribs

Roasted Pork Loin

Braised Pork Steaks w/Mushroom Gravy

Chicken Parmesan

Bone-in BBQ Chicken

Chicken Cordon Blue

Oven Roasted Chicken

Grilled Chicken Marsala

Grilled Lemon Chicken

Fried Chicken

Baked Salmon w/Béarnaise Sauce

Lemon Pepper Tilapia

Blackened Tilapia

Sesame Shrimp Stir Fry

Fried Catfish

Biscuit Fried Shrimp

Carving Station, add \$2 / guest

Prime Rib, additional \$2

Top Sirloin

Roast Turkey

New York Strip, additional \$2

Roasted Pork Loin

Baked Ham

Salads

Caesar Salad

Fruit Salad

Potato Salad

Pasta Salad

Cole Slaw

Macaroni Salad

Three Bean Salad

Dill Cucumber Salad

Apple Walnut Salad

Tossed Mixed Green Salad w/ Dressing

Sides

Green Beans

Corn

Carrots

California Blend

Broccoli

Key Largo Blend

Baked Beans

Garden Blend

Brussel Sprouts

Rice Pilaf

Spanish Rice

Cajun Rice

Macaroni & Cheese

Bowtie Pasta w/ Marinara

Penne Alfredo

Oven Roasted Potatoes

Mashed Potatoes

Scalloped Potatoes

Twice Baked Potato Casserole

Au Gratin Potatoes

Baked Potatoes

Desserts

Assorted Dessert Bars

Chocolate Cake

Carrot Cake

Assorted Cookies

Brownies

Orange Cake

Plated Selections

Includes soup or salad & 1 side plus beverage

Steaks \$22 per person

6 oz. Petit Filet

8 oz. Ribeye

8 oz. New York Strip

8 oz. Prime Rib

Chicken \$18 per person

Lemon Chicken

Grilled Chicken Marsala

Grilled Orange Glazed Chicken Breast

Chicken Parmesan

1/2 Oven Roasted Chicken

Chicken Cordon Blue

Pastas \$18 per person

Cajun Chicken Pasta

Shrimp Alfredo

Meat Lasagna

Chicken White Lasagna

Pork \$18 per person

Grilled Pork Tenderloin

Grilled Boneless Pork Chop

Sliced Roasted Pork Loin

Seafood \$21 per person

Baked Salmon w/Hollandaise

Blackened Mahi Mahi

Lemon Pepper Tilapia

Potato Crusted Cod

Grilled Salmon w/Teriyaki Glaze

Orange Glazed Shrimp

Vegetarian \$17 per person

Veggie Lasagna

Eggplant Parmesan

Veggie Stir Fry

Veggie Pasta Primavera

Combo Plates \$27 per person

Includes soup or salad, & 1 side plus beverage

4 oz. Filet

4 oz. Pork Chop

4 oz. Salmon

4 oz. Chicken Breast

4 Jumbo Shrimp

4 oz. Potato Crusted Cod

Plated Desserts \$6 per person

Tiramisu

Flourless Chocolate Cake

Snickers Pie

Lemon-berry Mascarpone

White Chocolate Raspberry Cheesecake

Apple, Cherry, Peach, Pecan or Key Lime Pie

Late Night Snacks

Assorted Flat Bread Pizzas \$4.50 per person (2 pieces per person)

Traditional Pepperoni, Chicken Pesto, Grilled Mushroom, Asparagus & Caramelized Onion with Boursin Cheese Sauce

Pulled Pork Sliders \$4.50 per person

Austin Blues BBQ Pulled Pork, Smoked Gouda, Tangy Coleslaw

Mini Taco Bar \$6.50 per person

Spiced Ground Beef or Shredded Chicken , El Milagro Tortilla chips, Homemade Salsa, Assorted toppings

Kids' Selections

Plated dinners for children under the age of 10

\$12 per child

Listed dinners include an alternative First Course, Choice of Entrée and One Side Dish as well as beverage service of Soft Drink, Iced Tea or Water.

First Course

Fresh Carrot Sticks or Broccoli w/Ranch Dip Garden Salad w/Ranch Dressing

Entrees

Chicken Fingers w/BBQ, Honey Mustard or Ranch Hamburger or Cheeseburger on a Kaiser Bun
Grilled Cheese on Texas Toast Spaghetti & Meatballs w/ Garlic Bread*
Fettuccine Alfredo w/ Garlic Bread* Cheese or Pepperoni Flatbread Pizza*

**Items do not include an additional side dish*

Sides

Fresh Carrot Sticks or Broccoli w/Ranch Dip Mashed Potatoes w/Gravy
French Fries Applesauce
Fresh Fruit

All selections include a dessert of cookies or ice cream.

Bar and Liquor Selections

****MGCC features wines from Cima Collina shipped from Vineyard to Club ****

House and Sparkling Wines

Verdi Spumante

\$18.00 per bottle

Line 39 / Spellbound / Relax / Camelot

Sauvignon Blanc, Merlot, Cabernet Sauvignon, Chardonnay,

White Zinfandel, Pinot Grigio, Moscato, and Reisling

\$24.00 per bottle

Stella Mia Prosecco

\$30.00 per bottle

KEGS

Single kegs of domestic beers are available at \$235.00 plus tax and gratuity

Specialty draft (imports, premium, craft) available upon request;

prices will vary. Please note that once a keg is tapped you will be charged accordingly.

Consumption Bar Prices Available Upon Request