



Thank you for your interest in Stony Creek Golf Course

As you begin to plan your event, we would like you to consider Stony Creek Golf Course for all of your banquet needs. We are committed to making your event a memorable experience through outstanding service and high quality food. This is the perfect time to reserve a date and start planning your event. Please feel free to contact us in order to check available dates. We hope to have the opportunity to work with you soon.

Sincerely,
Andrew J. Dudczyk
Clubhouse Manager
708-857-2433 ext 2308
Email: adudczyk@olparks.com

Room Rental Agreement Form

The below contract states fees & rules associated with Stony Creek banquets. The contract needs to be returned to the Clubhouse Manager in order to reserve a date and time.

Contact Name: _____

Phone Number: _____ Email: _____

Address: _____ City: _____ Zip Code: _____

Room Requested (Check all that apply): Dining Room (Capacity 100) Tent (Capacity 100)

Event: _____ Estimated Guest Count (Minimum 50 guests): _____

Date of Event: _____ Start Time: _____ End Time: _____

1. A \$250 reservation deposit made by cash, credit card, or by a personal check, which will be processed, is required at the time of booking the event. This payment is non-refundable and will be applied to the remaining event balance.
2. Renter agrees to pay the cost of all food and beverages on the event date. Should a date change for the booked event take place, the non-refundable reservation charge will follow to the new date, only if the date has been rescheduled.
3. A guaranteed count, menu, and linen selection is required 10 days prior to the event. All additions and/or changes must be made at this time.
4. It is agreed that Stony Creek Golf Course shall be held harmless for any and all liability, for acts of Renter or Renter's guests, resulting in, but not limited to, fire, accident, theft or any loss or injury whatsoever. We will also not be liable for any damage to any items brought in by Renter. (Cakes, decorations, glassware, etc.)
5. It is also agreed that any damage sustained by Stony Creek Golf Course as a result of this event, will be reimbursed by the Renter.

I have read and understand the policies and accept the conditions as stated. The date and time are correct as stated. I will submit a final guest count, menu, and linen selection at least 10 days prior to the event.

Print Name: _____ Signature: _____

Date: _____

Banquet Guidelines and Procedures

Food & Beverage: All food and beverage must be provided by Stony Creek Golf Course unless the outside catering option has been selected. Due to Health Department Regulations, no homemade goods are allowed or served at Stony Creek Golf Course. Bakery goods are allowed to be brought in. Leftover food cannot be removed from Stony Creek Golf Course unless the renter uses an outside caterer. To-go materials will not be provided.

Menu Selections: Entrée selections are widely varied and are served buffet style. Menu choices need to be finalized 10 days prior to event date.

Room Reservation Charge: Payment guarantees your date. The \$250 deposit will be applied to the remaining charges on the event date. *No guarantee of your date will be given without a \$250 deposit and signed room rental agreement.*

Payment: Payment is due in full on the event date. Payment may be made in the form of credit card or cash. *Personal checks will not be accepted for final payment.*

Cancellation: Room reservation is non-refundable unless the date is rebooked.

Banquet Rates (Stony Creek Catering)

Dining Room (Capacity 100)	27 per person*	<u><i>Minimum 50 guests</i></u>
Seasonal Outdoor Tent (Capacity 100)	25 per person*	<u><i>Minimum 50 guests</i></u>

*(Includes three hour rental, two hour setup time, linen tablecloths, linen napkins, one entrée buffet with sides and soft drinks)

Rental hours available between 11am and 10pm

Additional rental hours:	Dining Room	125 per hour
	Tent	80 per hour

All food and beverage selections are subject to current sales tax. Prices subject to change.

Linens

Tablecloths: white, ivory, or black

Napkins: see below

Colors



Appetizers

Appetizer platters cannot be selected as the main entrée for an event

(All platters serve approx 25 guests)

Assorted cheese and crackers 39.95

Bruschetta 29.95

Salsa and chips 24.95

Guacamole and chips 49.95

Crudite platter 29.95

Sliced fruit platter 49.95

All food and beverage selections are subject to current sales tax. Prices subject to change.

Brunch Buffet

+5 per person

Assorted muffins

Scrambled eggs

Hash brown casserole

Sausage links

Garden salad or garden pasta salad with fresh mozzarella and basil

Dressing options (Pick two): Creamy Italian, classic Italian oil/vinegar, ranch, blue cheese, and raspberry vinaigrette

Choice of chicken: herb roasted, piccata, parmesan, or florentine

Sliced fruit platter

Fiesta Buffet

+2 per person (Steak Fajitas as an entree)

Main Entrée (Pick Two)

Steak fajitas served with red and green peppers with onions

Chicken fajitas served with red and green peppers with onions

Vegetarian fajitas with peppers, onions, zucchini and yellow squash

Pork carnitas

All entrée selections are served with flour and corn tortillas and shredded chihuahua cheese

Includes

Mexican rice

Refried beans

Chips and salsa

All food and beverage selections are subject to current sales tax. Prices subject to change.

Classic Buffet

Two entrees **+2 per person**
Three entrees **+4 per person**

All entrée selections include a choice of salad, potato or pasta, and vegetable

Entrees

Herb roasted chicken
Chicken piccata, parmesan, lemon, marsala, vesuvio, or florentine
Grilled Italian sausage with green peppers and sweet onions
Chicago style Italian beef with giardiniera on the side

Salad

Garden salad with choice of dressing (Pick two): creamy Italian, classic Italian oil/vinegar, ranch, blue cheese, raspberry vinaigrette
Classic Caesar salad with Caesar dressing

Potato/Pasta

Garlic buttered potatoes with parsley
Au gratin potatoes
Baked cheese pasta with fresh marinara sauce
Garden pasta salad with fresh mozzarella and basil

Vegetable

Fresh corn cobettes
Honey glazed baby carrots
Green bean almondine
Local vegetable blend

All food and beverage selections are subject to current sales tax. Prices subject to change.

Outside Catering Rental Rates

Dining Room

3 hour minimum rental: 575
Additional Hours: 100 per additional hour

Tent

3 hour minimum rental: 440
Additional Hours: 70 per additional hour

All outside catering packages include a minimum 3 hour room rental, bartender service & cleanup. Wait staff will not be present for an outside catering event.

Linens

Linen Table Cloths	5	each
Linen Napkins	50	1-50 guests
	100	51-100 guests
	150	101-150 guests
	200	151-200 guests

Outside Catering Rental Policies and Guidelines

- The renter must utilize Stony Creek bar service. **No outside beverages are permitted.**
- Stony Creek will not supply wait staff other than bar service and on-site management personnel.
- The caterer must provide Stony Creek Golf Course with a Certificate of Insurance (COI) listing Stony Creek Golf Course as additionally insured
 - No homemade food
 - Store bought bakery goods are allowed
- Parties may decorate up to 2 hours prior to event free of charge

Bar Packages

Cash or Tab

Soda	2
Domestic Beer	3
Premium Beer	4
Wine	5
Mixed Drinks	6

Open Bar (3 Hour Package)

Full Open Bar

12	per person
4	per additional hour per person

Beer & Wine Open Bar

9	per guest
3	per additional hour per guest

Open Bar Packages DO NOT include shots

All food and beverage selections are subject to current sales tax. Prices subject to change.