



Look no further ...

NorthStar Golf Club

The ideal location for your ceremony & reception



not include 20% service charge and 7% Ohio sales tax

Hors D'oeuvres

Butler service available for any hot or cold appetizers for \$150

Appetizers Selections

Priced per 50 pieces

Chicken Blossom \$75

Creamy béchamel sauce, chicken, Asiago cheese and sun-dried tomatoes nestled in a phyllo cup

Breaded Cheese Ravioli \$100

Pillows of pasta filled with ricotta, mozzarella, and Parmesan cheese coated with seasoned bread crumbs served with marinara sauce

Sausage Stuffed Mushroom Caps \$100

Italian sausage blended with seasoned breadcrumbs and stuffed into tender mushroom caps sprinkled with parmesan cheese

Cocktail Meatballs \$75

One bite meatballs with Italian seasoning, Romano cheese and ricotta cheese tossed in your choice of BBQ or marinara sauce

Glazed Water Chestnuts Wrapped in Bacon \$100

Bacon wrapped water chestnuts baked and tossed in a sweet honey glaze

Cocktail Quiche \$100

Assortment of petite quiche including: Lorraine, garden vegetable, three cheese and broccoli cheese

Chicken Salad Cream Puffs \$100

Mini cream puffs stuffed with our signature homemade chicken salad

Vegetable Spring Roll \$85

Chinese pastry filled with crisp garden vegetables, ginger and oriental seasoning served with a sweet red chili sauce

Pesto, Cream Cheese & Tomato Crostini \$95

Basil pesto and cream cheese topped with grape tomatoes

Strawberry & Goat Cheese Bruschetta \$100

Toasted bread with creamy goat cheese, diced sweet strawberries and a balsamic drizzle

BLT Rollers \$85

Crispy bacon, diced tomatoes, shredded lettuce and a mayo-cream cheese spread rolled in a flour tortilla sliced into bite size pieces

Shrimp Shooters \$115

Jumbo gulf shrimp served in a mini shot glass with zesty cocktail sauce, lemon wedge and a cracker

Prosciutto Wrapped Asparagus \$100

Tender asparagus wrapped with thin sliced prosciutto and topped with Parmigiano Reggiano cheese

Tomato Bruschetta \$85

Chopped fresh tomatoes with garlic, basil, olive oil, and vinegar, served on toasted slices of French bread

Salsa Pinwheels \$75

Salsa, shredded Mexican cheese, red pepper slivers and cream cheese rolled in a flour tortilla sliced into bite size pieces

Olive Tapenade \$95

Kalamata olives, capers, garlic and anchovy filets pureed and served on a toasted crostini

Boursin Stuffed Mushroom Caps \$85

Creamy Boursin Cheese blended with breadcrumbs and parmesan cheese stuffed into tender mushroom caps baked until golden brown

Spinach & Cheese Phyllo Bites \$75

Fresh spinach, cottage cheese and feta cheese nestled into a phyllo square

Ham & Pickle Pinwheels \$75

Honey ham, herb cream cheese and dill pickle rolled in a flour tortilla sliced into bite size pieces.

Menu prices do not include 20% service charge and 7% Ohio sales tax

Display Platters

Priced per person

Baked Goat Cheese \$3.75 per person

Fresh goat cheese baked in our house made marinara sauce served with fresh sliced French bread

Bruschetta Display \$4.00 per person

Variety of pesto crostini, strawberry goat cheese and traditional tomato bruschetta

Domestic Cheese Display \$3.25 per person

Cheddar, pepper jack and colby cheese cubes served with a variety of crackers

Antipasti Platter \$3.75 per person

Assorted olives, salami, pepperoni, roasted red peppers, pepperoncini, and provolone cheese

Vegetable Crudités Display \$2.50 per person

Sliced seasonal vegetables served with a ranch dip

Fresh Fruit Display \$2.75 per person

Bite size watermelon, pineapple, honeydew, cantaloupe, grapes and berries * Add a carved personalized watermelon for \$45

Red Pepper Hummus Display \$3.00

Red pepper hummus served with assorted crackers, vegetables and mini naan bread

Cheese Board \$4.75

Our domestic cheese display served with an assortment of imported cheeses which include: Aged white cheddar, goat cheese, Gouda and Boursin cheese. Garnished with walnuts, grapes, dried cranberries and an assortment of crackers

Stations

Must be in addition to the buffet or a minimum of 3 stations

Carved Sandwich Station

Served with mini rolls, buns and condiments

Choice of:

Roasted Turkey Breast \$10 per person

Honey Glazed Ham \$9

Pork Loin \$9 per person

Beef Tenderloin \$12 per person

Mashed Potato Martini Bar \$8 per person

Garlic mashed potatoes served with whipped butter, sour cream, diced bacon, shredded cheese, scallions and steamed broccoli

Attended Pasta Station \$10 per person

Choice of two pastas; penne, ziti, linguini or tortellini served with olive oil, Alfredo and marinara sauce, meatballs, diced chicken, peppers, mushrooms, tomato and Parmesan cheese

Baked Potato Station \$7 per person

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheese, diced bacon and scallions

Mini Station \$7.50 per person

Mini hot dogs, beef patties and barbeque pork sliders served with Classic Lays potato chips and condiments

Menu prices do not include 20% service charge and 7% Ohio sales tax

NorthStar Buffet

Two entrée buffet \$27.95 per person, children ages 4 to 12 \$12.95 per person

All buffets include a salad, two sides, freshly baked bread, butter, coffee, lemonade & iced tea

Entrees *Add an additional entrée for \$3.95 per person*

Chicken Kiev

Oven baked chicken breast stuffed with fragrant herb butter topped with a creamy béarnaise sauce

Chicken Piccata

Chicken breast pan seared in a delicate sauce of butter, lemon and capers

Chicken Marsala

Tender chicken breast topped with a traditional Marsala wine mushroom sauce

Grilled Chicken Caprese

Grilled chicken breast topped with Roma tomatoes, basil, feathered mozzarella and a balsamic drizzle

Tuscan Chicken Pasta

Sliced grilled chicken, farfalle pasta, fresh spinach, diced tomatoes and black olives tossed in a creamy Tuscan sauce

Roasted Salmon

Roasted salmon fillet topped with a honey glaze

Garlic Butter Shrimp Scampi

Sautéed shrimp and penne pasta tossed in a light lemon garlic butter sauce

Portobello Mushroom Stuffed Ravioli

Pillows of pasta stuffed with seasoned portobello mushrooms tossed in a creamy Alfredo sauce topped with fresh spinach

Beef Brisket

Beef brisket slow cooked with carrots, onions and celery topped with pan gravy

Lasagna **vegetarian option available*

Curly edge noodles layered with tomato meat sauce, Italian seasoning, mozzarella and Parmesan cheese

Beef Short Ribs

Tender boneless short ribs slow cooked and topped with season beef gravy *add \$4 per person*

Carved Items:

Rosemary Garlic Parmesan Pork Loin

Tender pork loin topped with olive oil, parmesan cheese, fresh garlic and rosemary

USDA Choice Top Round

Tender oven roasted beef seasoned with roasted garlic, fresh ground pepper and served with a warm au jus

Roasted Prime Rib *add \$4 per person*

Seasoned slow roasted USDA prime rib served with au jus and horseradish cream sauce

Brown Sugar Dijon Pork Loin

Tender pork loin topped with a brown sugar and Dijon glaze that it both sweet and savory

NorthStar Buffet cont. 2

Salads (choose one) *Served salad available for \$1.25 per person*

NorthStar House Salad

Lettuce blend topped with cheese, tomato, onion and croutons served with ranch and Italian dressing

Caesar Salad

Romaine lettuce tossed in Caesar dressing topped with croutons and Parmesan cheese

Italian Tossed Salad

Lettuce blend tossed with pepperoncini, tomatoes, black olives, red onions, Parmesan cheese, croutons and a creamy Italian dressing

Spinach Salad

Baby spinach topped with red onion, candied almonds and mandarin oranges served with a raspberry vinaigrette dressing

Golf Club Salad

Lettuce blend topped with Roma tomatoes, diced bacon, sliced red onion and bleu cheese crumbles served with a Parmesan peppercorn dressing

Strawberry Spring Salad

Spring mix, red onion, candied walnuts, feta cheese and sliced strawberries served with a poppyseed dressing

Sides (choose two) *Add an additional side for \$1.95 per person*

Wild rice pilaf

Herb roasted red skin potatoes

Penne pasta with choice of marinara or Alfredo sauce

Rosemary roasted fingerling potatoes

Green bean almondine

Garlic mashed potatoes

Green bean and carrot medley

Zucchini, carrots and summer squash

Garlic herb seasoned broccoli florets

Corn soufflé

Roasted asparagus with shaved radishes

Honey glazed carrots

Parmesan risotto

Roasted sweet potato wedges with a balsamic glaze

NorthStar Buffet cont. 3

Kids Menu

\$15.95 per child (ages 4-12 only). All meals must be of the same selection for each event

Pasta with Meatballs: Penne pasta tossed in red sauce served with 2 meatballs and a vegetable

Chicken Tender: 2 Chicken tenders served with fries and a vegetable

Cheeseburger: Burger topped with American cheese served with fries and a vegetable

Grilled Cheese: American cheese melted on toasted white bread served with fries and a vegetable

Special Dietary Selections

All meals must be of the same selection for each event

Grilled Chicken Pasta^{GF}

Gluten free pasta tossed in olive oil with diced tomatoes and onions topped with sliced grilled chicken

Lemon Peppered Salmon^{GF, VG}

Roasted Salmon seasoned with lemon pepper and served on a bed of wild rice

Roasted Vegetables^{V, GF, VG}

Seasoned and roasted carrots, broccoli and onions served on a bed of mixed greens

Portabella Mushroom Cap^{GF, VG}

Portabella mushroom filled with spinach, tomatoes, onions topped with mozzarella cheese

Pasta Primavera^{GF, VG, V}

Gluten free pasta tossed with olive oil, sautéed mushrooms and onion topped with shredded spinach

GF: gluten free

VG: vegetarian

V: vegan

Host Bar Packages

Option One

Draft beer, wine and soda

All eight domestic and premium draft beer handles, choice of 3 wine varieties, soda, Champagne toast for all and full bartending service

4 hours: \$16.95 per person

5 hours: \$18.95 per person

Option Two

Draft beer, wine, soda and house liquor

All eight draft beer handles, choice of 3 wine varieties, soda, house liquor, Champagne toast for all and full bartending service

4 hours: \$18.95 per person

5 hours: \$20.95 per person

Option Three

Draft beer, wine, soda and call liquor

All eight draft beer handles, choice of 3 wine varieties, soda, house liquor, call liquor, Champagne toast for all and full bartending service

4 hours: \$21.95 per person

5 hours: \$23.95 per person

Option Four

Draft beer, wine, soda and premium liquor

All eight draft beer handles, choice of 3 wine varieties, soda, house, call liquor and premium liquor, Champagne toast for all and full bartending service

4 hours: \$24.95 per person

5 hours: \$26.95 per person

Non-Alcoholic Option

For all guests under the age of 21

\$7.00 per person

Each additional hour \$3 per person

Prices do not include bartender fee, 20% service charge and 7% Ohio sales tax

Bar Beverages

Bartender fee: \$100

We require one bartender per 100 guests

Draft & Keg Beer

Domestic draft	\$4.00 per glass
Premium import draft	\$5.00 per glass
Domestic keg	\$300.00 per keg
Premium keg	\$375.00 per keg

House Wine & Champagne

Canyon Road, Merlot	\$20 per bottle
Canyon Road, Cabernet Sauvignon	\$20 per bottle
Canyon Road, Chardonnay	\$20 per bottle
Canyon Road, White Zinfandel	\$20 per bottle
Covey Run, Riesling	\$20 per bottle
Verdi, Sparkling Wine	\$22 per bottle

Additional wines available upon request

Liquor Options

House Brands	\$5.00 per drink
<i>McCormick Vodka, McCormick Gin, McCormick Rum, Beams Eight Star Whiskey, Old Crow Bourbon, Clan MacGregor Scotch, Montezuma Tequila</i>	

Call Brands	\$6.25 per drink
<i>Smirnoff Vodka, Seagram's Gin, Beefeater Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, J&B Scotch, Jose Cuervo Tequila, Jim Beam Bourbon</i>	

Premium Brands	\$7.50 per drink
<i>Grey Goose Vodka, Tanqueray Gin, Appleton Estates Rum, Crown Royal Whiskey, Patron Tequila, Dewar's Scotch, Makers Mark Bourbon</i>	

Signature Drink

Lemon-I-Do <i>Raspberry or Blueberry Vodka and Lemonade</i>	\$70/20 drinks	Something Blue <i>Vodka, Blue Curacao and lemonade</i>	\$65/20 drinks
Blushing Bride <i>Champagne, Sprite and a splash of grenadine</i>	\$60/30 drinks	Berry Happy Together Sangria <i>Red wine, ginger ale, brandy, and fresh berries</i>	\$65/20 drinks

Non-Alcoholic Options

Soft Beverages	\$2.00 per drink, <i>unlimited \$1.50 per person</i>
Lemonade, Iced Tea & Coffee Station	\$50.00 per station <i>each station serves approximately 100 people</i>

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Late Night Bites

Keep your guests energized and ready to dance the night away with a delicious late night snack.

Donut Wall

Freshly made glazed, powdered sugar, chocolate, cinnamon & sugar donuts provided by YUM-EE donuts conveniently displayed on our custom wall

\$100 includes 2 dozen donuts *each additional dozen \$12.50

Pretzel Bites

Soft and warm pretzel bites served with warm cheese for dipping

\$75 per order, each order serves approximately 45-55 guests

Chocolate Chunk Cookies

Soft and delicious gourmet chocolate chunk cookie

\$60 per 50 cookies

Add a carafe of milk for \$10 each

Mac & Cheese Nuggets

Macaroni mixed with creamy American cheese tossed in a light crispy batter served with a zesty ranch sauce

\$45 for 50 pieces

16" Pizza

Choice of pepperoni or cheese party cut pizza

\$15 each

Munchies

Potato chips and pretzels served with French onion dip

Serves approximately 20-30 guests

\$9.95 per order

Chicken Tenders

Warm breaded chicken tenders served with a side of BBQ sauce for dipping

\$85 per 50 pieces

Enhancements

Service and Décor

Ceremony Aisle Runner	\$150 we provide runner, \$100 you provide runner
Selfie station <i>Includes backdrop with lights, 3 selfie sticks and fun props</i>	\$125
Tiered/raised head table <i>Required for head tables over 12 people</i>	\$125
Served Salad	\$1.25 per person
Butler passed appetizers	\$150
Donut Wall <i>Freshly made glazed, powdered sugar, chocolate, cinnamon & sugar donuts provided by YUM-EE donuts conveniently displayed on our custom wall</i>	\$100 includes 2 dozen donuts *each additional dozen \$12.50

Lights & Color

Head table lighting	\$75
Cake table lighting	\$50
Dance floor lighting	\$500
Head table backdrop	\$200 <i>add lights for \$75</i>
Chair cover with sash* <i>Sash only starting at \$2.50 per chair</i>	starting at \$6.25 per chair
Table runner*	starting at \$7.00 per table
Table sash <i>(includes 2)*</i>	starting at \$5.25 per table
Colored napkins*	starting at \$1.25 each
Table cloth 90 x 90*	starting at \$15.00 per table
Table cloth floor length*	starting at \$18.00 per table
Head table linen	starting at \$18.00 per 6ft section

*There is a \$40 standard charge for all special order linen

Prices do not include 7% Ohio sales tax

Bridal Suite

Complimentary water and coffee will be available upon request.

Beverages

12oz Bottle Soda or Water <i>Coke, Diet Coke and Sprite</i>	\$2 each
Mimosa Station <i>Includes Verdi Spumante bottle, orange juice carafe & fresh strawberries</i>	\$30 <i>serves 6-8</i>
Wine by the bottle <i>Merlot, Chardonnay, Cabernet Sauvignon, Riesling, Moscato</i>	\$20 each
Bloody Mary	\$7 each

*all signature drinks are available for the bridal suite

Snacks

All options are made for 8-10 people unless specified

Chocolate Covered Strawberries	\$25 per dozen
Yogurt Parfaits <i>Vanilla Greek yogurt, granola and fresh cut fruit</i>	\$20
Mini Croissant Clubs <i>Ham, turkey, bacon, cheese, lettuce and tomato</i>	\$5 each
Mini Chicken Salad Croissant	\$5 each
Ham or Turkey Roll Ups <i>Ham and cheddar or turkey and swiss with a sundried tomato mayo</i>	\$4 each
Fruit or Vegetable Display	\$20
Cheese & Cracker Display	\$25
The Deluxe Sampler <i>Two mini chicken salad croissants, two mini croissant clubs, two turkey roll ups and two ham roll ups served with pretzels, crackers, cheese, vegetables and fruit</i>	\$65

We are pleased to accommodate any other special request

Prices do not include 7% Ohio sales tax

Groom's Corner

Beverages

Bucket of Beer <i>16oz aluminum bottles (Bud Light, Budweiser, Miller Lite or Corrs Lights)</i>	\$20 includes 6 bottles
Pitchers of Domestic Beer (<i>Bud Light, Fat Tire, Yuengling</i>)	\$11 each
12oz Bottle Soda or Water <i>Coke, Diet Coke and Sprite</i>	\$2 each
Wine by the Bottle <i>Merlot, Chardonnay, Cabernet Sauvignon, Riesling, Moscato</i>	\$20 each
Bloody Mary	\$5 per drink
12oz Domestic Beer Can	\$3 each
12oz Import Beer Can	\$4 each

Snacks

Chips & Pretzels	\$10
The Italian <i>Ham, salami, pepperoni, diced tomatoes and provolone cheese served on mini rolls</i>	\$4 each
The Pepperoni <i>16" Classic pepperoni pizza</i>	\$15 each
Soft Pretzels <i>Served with mustard and cheese sauce</i>	\$15 for five
Vegetable or Fruit Display <i>Serves 6-8</i>	\$20
Cheese & Cracker Display <i>Serves 6-8</i>	\$25

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Ceremony & Reception Rental Fees

Entire Club House

Required for events over 100 people and includes Dining Room, Club Room and Bridal Suite. Accommodates up to 200 guests

Saturday Events

January, February, March: \$600

April, May: \$1,000

June through September: \$1,200

October, November, December: \$800

May-October Saturday food & beverage minimum \$5,500

Friday & Sunday Events

January, February, March: \$300

April, May: \$500

June through September: \$800

October, November, December: \$400

May-October Saturday food & beverage minimum \$3,000

Ceremony Fee

Includes NorthStar gazebo, thirty additional minutes on your reception package, white ceremony chairs for all guests, location set-up and breakdown. Accommodates over 200 guests
\$500

Bridal Suite

No fee when ceremony is hosted at NorthStar. Accommodates 8-10 people on average
\$100

Lower Patio with Cocktail Bar

Available for your cocktail hour including bartender(s) and selected bar packages.

Ceremony at NorthStar: \$200

Reception Only Event \$300

Room rental includes

- * Floor length white linen
- * White or cream table cloth overlays
- * White, cream or black napkins
- * Dance floor
- * China, stemware and silverware
- * Event set-up and clean-up
- * Table centerpieces (*Includes: 12" round mirror, cylinder vase, white or natural stones, white candle and three votives*)

Prices do not include 7% Ohio sales tax

Event Contract

Contact Information

Bride Name: _____ Partner Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ Alt: Number: _____

E-mail: _____

Event Information

_____ the _____ of _____, _____ Estimated Guest Count: _____
DAY DATE MONTH YEAR Ceremony Start Time: _____ or NA
Reception Start Time: _____

Terms and Conditions

Saturday Weddings and Social Events: During our “in season” months (May through October), a \$5,500 food and beverage minimum must be met. Friday and Sunday events have a reduced food and beverage minimum of \$3,000. During our “off season” months (November through April), the minimum is waived if your guest count exceeds 100 or more guests and a full meal is ordered for all. The food and beverage price does not include: tax, gratuity, or any other charges associated with the event.

Room Space: is reserved for any five (5) hour time period. If the time period is exceeded there will be an additional cost of \$300 per hour. Room space is reserved based on function requirements and the guaranteed number of guests anticipated for the function. All events must end by midnight. **NorthStar reserves the right to change the room location to best suit the needs of the function.**

NorthStar Ceremony Fee: The \$500 fee includes space, chair set-up and tear down. Space is reserved for thirty minutes directly before the reception start time. Due to the surrounding habitat, only real flower petals are permitted. Space set-up to be determined according to your final guest count.

Attendance Counts: All private banquet functions must supply NorthStar the number of guests to be in attendance ten (10) business days in advance. This shall constitute a guarantee and cannot be adjusted to a lesser amount. Should your actual guest number exceed the guarantee count, NorthStar cannot guarantee the same menu selection for the rest of your party, but will do everything possible to supply them with a suitable substitute.

Date _____ Contact Initials _____ NorthStar Initials _____

Cake Cutting Fee: \$50. Includes professional cutting, plating and delivering of cake to designated area for guests' convenience, as well as the preservation of the top layer for the bride and groom to take home.

Menu Selection: Must be completed at least thirty days in advance to ensure that items selected can be obtained and properly served. If a menu choice has not been made within this time frame, the Food and Beverage Director will make the selection. Please ask your guests if they have any special dietary needs or limitations before your function. Last minute changes due to unknown diet needs will be charged in addition to your original guarantee. If the event/function is delayed more than 30 minutes after the agreed time, NorthStar will not be held responsible for the quality of the food. **No outside food or beverage may be brought onto NorthStar property, nor may any food and beverage be removed from NorthStar, at any time, with the exception of wedding cakes. For your safety, food items not consumed will not be packaged to go.**

Food Tasting: A scheduled tasting can be arranged at no charge for 2-4 people. We recommend scheduling 2 months prior to your event.

Alcohol Policy: No outside alcohol may be brought onto the premises. If alcohol is brought to NorthStar Golf Club, we will ask your guest to remove it or they will be asked to leave the premises. If alcohol is found in the bridal suite there will be an automatic \$100 charge to the event without notice. It is our event policy that we prohibit shots during events. Bartenders are all ServSafe Certified and have the right to refuse service to any person(s) he/she identifies as overly intoxicated. Bartender's decision regarding cessation of service to any client or guest will be regarded as his/her professional decision and will be supported by NorthStar management. NorthStar will enforce removal of any client or guest from the premises based on bartender recommendation. NorthStar performs last call 15 minutes before your official end time.

Displays, Exhibits and Other Materials: Must conform to city codes and fire regulations and cannot be tacked or taped to walls, ceilings or light fixtures without prior approval. Birdseed, rice, glitter, confetti, etc. will **not** be permitted on the property. NorthStar reserves the right to assess a clean up fee for facilities left in poor condition after a function.

Assigned Seating: If you desire assigned seating, you must provide place cards with your guests' names, table numbers and meal selections, if applicable. Cards must be in alphabetical order, and accompany an approved floor plan.

Entertainment: Provisions for any type of entertainment are the responsibility of the client, subject to prior approval of NorthStar. Entertainment must cease no later than midnight. Entertainment is required to stay within certain volume limits to avoid disturbing other functions. NorthStar reserves the right to make any decisions deemed necessary to ensure the comfort and safety of all its guests.

Damages: The signer of the event agreement will be responsible for any damages or loss to NorthStar's property, building, equipment, decorations or fixtures due to the activities of the guests (attendees) of your event/function. A post event evaluation will be done of the facility and any damages will be documented and recorded. You will be notified within 48 hours of any damages found.

Set-ups: NorthStar is responsible for all room set-ups required for wedding or social receptions, excluding special ornamental items such as arches, fern stands, etc. Guests will be seated at 60 inch round tables, 8 -10 per table for meals. The Club will provide white, cream or black linens, napkins & skirting from our inventory. Special requests for linens not within our inventory will be at the client's expense.

Date _____ Contact Initials _____ NorthStar Initials _____

Dress Code: Business Casual, no jeans, hats or T-Shirts.

Deposits: The room rental is required to be paid at the time the reservation is confirmed and shall be considered the deposit for the event. All deposits are applied toward the event/function. **Deposits are non-refundable if an event/function is cancelled.** No function is considered confirmed until the agreement has been signed and the required deposit has been received.

Payment: We require a 50% nonrefundable payment of the estimated cost 6 months prior to event. 100% of the estimated cost of the event/function will be payable seven business days prior to the function. All bar balances are required to be paid at the end of your event/function. Deposits to confirm space will be deducted from the final invoice total.

Optional Event Coordinator: NorthStar offers you the option to purchase the service of the Sales Director throughout your entire planning process. For a \$500 fee. This service includes contact as you require, food tasting, any pre-event meetings to discuss details and logistics for your event. The Manager will contact the client approximately 45 days prior to the event to discuss all event details, ceremony coordination if applicable and will be on sight the day of your event and will remain available until the cake is cut unless otherwise specified.

Obligations: NorthStar Golf Club's obligations under this agreement are contingent upon The Club's ability to perform and accordingly are subject to labor disputes or strikes, restrictions upon travel, acts of God, or any other circumstances beyond the control of NorthStar which may prevent it from performing its obligations. The Club will, in good faith, provide all items and services agreed upon, but reserves the right to make substitutions with similar items or services if the agreed upon items or services are not readily available. Any client executing this agreement, as an organization's representative, expressly represents that he or she is over 18 years of age, and that he or she is authorized to execute said agreement on behalf of the organization. NorthStar will not be held responsible for damaged, lost or stolen merchandise and articles left in the Club prior to, during, or following the function.

**All fees, services and menus are subject to a 20% service charge and 7% Ohio sales tax
(Service charge is taxable under Ohio law)**

I have reviewed and agree with all the above terms and conditions.

Signature(s) of Responsible Party _____

Printed Name _____ Date _____

NorthStar Representative _____

Printed Name _____ Date _____