

The Fox Hill Club

2020

Special Engagements



The Fox Hill Club is the perfect setting for your special day. Offering a picturesque location, exchange vows in a beautiful outdoor ceremony and celebrate your reception in our elegant clubhouse with breathtaking views. Whether you choose one of our custom wedding packages or wish to customize your event, our professional staff can help plan the details of the day. Our Executive Chef uses the finest and freshest ingredients available, from the first mouth-watering hor d'oeuvres to the last champagne toast, your wedding day is sure to be memorable.

If you've chosen to have the ceremony off site, our experienced and professional staff would be very excited and honored to host the Wedding Reception. Couples will be able to choose a small intimate reception space, or they can enjoy the entire upstairs clubhouse which offers space for the cocktail hour, formal dinner, and space to dance the night away!

The Fox Hill Club is conveniently located near Denver, Boulder, Ft. Collins and the surrounding area. For your guests convenience there is plenty of on-site parking and wheelchair accessibility.

Wedding and Reception Space

Wedding and Reception Site Fee \$3500

Reception Only Site Fee \$2500

On site Event Manager to help plan your special day

5 Hours or more event space that includes use of the Upstairs Clubhouse, Patio and Ceremony Lawn Area (does not include ceremony chairs)

Experienced Service Staff

Room Set-up and Cleaning Fee

White Tablecloths and Charcoal Grey Napkins

Place Settings and all Glassware

Buffet Service | +\$3pp Plated Dinner

Accent Mirrors and Votive Candles

Ample Parking and ADA accessible

Free Audio & Visual



Wedding and Reception Enhancements

24x24 Dance Floor \$350 | can be reduced to smaller size; price adjusted accordingly

Wooden Chandelier with tulle & lights \$250

Satellite Bar with One Bartender per 75 guests \$50|hour

Cake Cutting & Service \$30

Champagne Toast \$3pp

Custom Designed Buffet starting at \$75



Additional fees and surcharge will apply for any supplementary tables, chairs,

The Fox Hill Club

2019 Event Package



The event package outlines our standard catering menu and pricing. If you are looking for a more tailored menu our Executive Chef will personally work with you to create a custom menu for your event. Please take some time to review our packet and explore the many options we have available. Whether an informal gathering or a special occasion, The Fox Hill Club prides itself on excellent customer service and leaving lasting impressions.

Please feel free to reach out with any questions or requests, or to schedule a tour of our facility.

Linda Hahn
Banquet & Special Events Manager



Event Space



Twin Peaks

With sweeping views of our golf course and driving range, this is a perfect space to enjoy a sit down dinner or for hosting any social occasion. There are also doors leading out to the wrap around and covered patios, ideal for getting some fresh air or cozying up to one of our many fire pits on a cool Colorado night. Our largest banquet space is 1600 sq. ft and can accommodate up to 120 guests.



Mount Meeker

The Twin Peaks room can be split into two sections. Mt. Meeker is the smaller of the two spaces, and has direct access to the wrap around patio. This space is ideal for smaller, intimate gatherings. Mount Meeker is 670 sq ft and can handle up to 50 guests.



Longs Peak

The larger half of the Twin Peaks room is lined with north and east facing windows, offering plenty of light and sweeping views of the range and golf course. This room has a side patio door leading out to the wrap around patio where you can enjoy more views of this pristine venue. Longs Peak is 930 sq ft and can comfortably handle up to 70 guests.



Presidents Room

This room is across from the Twin Peaks room and is used for a double sided, buffet style dinner. With the neutral color palette this room can be transformed to match your theme. The Presidents room is 400 sq. ft.



The Restaurant at Fox Hill

The restaurant features 20' ceilings, exposed wood beams, a stone fireplace and large windows with views of the golf course, front range and the Rocky Mountains. This room is perfect for cocktails and dancing! Have a small guest list? This room can be used for cocktails, dinner and dancing! This space is also surrounded by covered and uncovered patio space, and lawn area. The restaurant with it's full bar is 1920 sq ft and can easily accommodate 50-70 guests depending on your needs.



Outdoor Wrap Around Patio

Connected to the restaurant and Twin Peaks, this partially covered outdoor space with great views is wonderful for spring, summer and fall events. This spacious 1080 sq ft patio seats up to 75 guests and works well for formal and informal occasions.



Breakfast Menu



Fox Hill Breakfast \$14

scrambled eggs, applewood smoked bacon, sausage, hash browns, fresh seasonal fruit, assorted breads, butter and fresh jams

Continental Breakfast \$12

assorted danishes, muffins, bagels, fresh seasonal fruit, greek yogurt and house made granola

Breakfast Enhancements

Pancakes, French Toast, Biscuits and Gravy

\$2 per person (1 item)

\$3.5 per person (2 items)

Chicken Fried Steak and Gravy \$6

Chef attended Omelet Station \$5 per person

Chef Attendant Fee \$75 per 25 guests for 2.5 hours

A la carte

Fruit Platter \$5

Bagels and Cream Cheese \$5

Assorted Muffins, Scones and Danishes \$4

Greek Vanilla Yogurt and Granola \$3

Breakfast Burritos \$8

Traditional scrambled eggs, bacon, cheese and hash browns

Denver scrambled eggs, ham, bell peppers, pepper jack cheese and hash browns

Green Chili scrambled eggs, bacon, cheddar cheese, hash browns, pork green chili

Tex Mex scrambled eggs, adobo chicken, black beans, rice, pico de gallo

Vegetarian scrambled eggs, tomato, mushrooms, black beans, rice or hash browns

Add: Pork Green Chili \$4 cup | \$6 bowl

All burritos are individually wrapped and need to be ordered the same. (except those with dietary restrictions)

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Lunch Menu



Soup, Sandwich & Salad \$20

Freshly Sliced Seasonal Fruit Platter
Pasta Primavera Salad
Soup du jour
Baby Greens with carrots, cucumber and tomato
with choice of two dressings
Chicken Caesar Wraps
Turkey Club Sandwiches
Chocolate Chip Cookies and Brownies

Soup & Sandwich \$16

Freshly Sliced Seasonal Fruit Platter
Soup du jour
Chicken Caesar Wraps
Turkey Club Sandwiches
Chocolate Chip Cookies and Brownies

Soup & Salad \$14

Freshly Sliced Seasonal Fruit Platter
Pasta Primavera Salad
Soup du jour
Baby Greens with carrots, cucumber and tomato
with choice of two dressings
Chocolate Chip Cookies and Brownies

Salad Bar \$16

Baby Greens and Spinach Leaves with broccoli, shredded carrots, cherry tomatoes, cucumbers, bell pepper, chopped egg, mixed cheese blend, blue cheese crumble, sunflower seeds, diced bacon, dried cranberries, pepperoncini and assorted dressings, choice of diced grilled chicken or chicken salad (other items can be added at an additional price) and choice of dressings.

Fox Hill Deli \$24

Freshly Sliced Seasonal Fruit Platter
Potato Salad and Coleslaw
Baby Greens with carrots, cucumber and tomatoes with choice of two dressings
Platters of sliced Roast Beef, Turkey, Black Forest Ham, Cheddar, Swiss, Pepper Jack, Whole Wheat, Sourdough, White & Rye Breads (GF options available)
Chocolate Chip Cookies and Brownies
Accompaniments | lettuce, tomato, onion, pickles, ketchup, mayonnaise, mustard

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Themed Lunch Buffets



Smokehouse BBQ \$22

Freshly Sliced Seasonal Fruit Platter
Baby Greens with carrots, cucumber and tomatoes
with choice of two dressings
Potato Salad and Coleslaw
1/4 lb. All Natural Harris Ranch Burgers
100% Beef Hot Dogs
Herb Marinated Chicken Breasts
Baked Beans
Roasted Corn Succotash
House Made Chips
Chocolate Chip Cookies and Brownies
Accompaniments | buns, cheeses, lettuce, tomato,
onion, pickles, ketchup, mayonnaise, mustard

Fajita Bar \$18

Grilled Chicken with peppers & onions
Corn & Flour Tortillas
Black Beans
Red Beans and Rice
Cilantro Rice
Accompaniments | corn & flour tortillas, lettuce,
shredded cheese, salsa, pico de gallo, guacamole,
sour cream, jalapenos

sub beef/shrimp for chicken +\$3

add steak +\$5

add grilled marinated shrimp +\$5

Taco Bar \$18

Seasoned Ground Beef
Southwest Marinated Chicken
Black Beans
Red Beans and Rice
Tortilla Chips
Chili Con Queso
Accompaniments | corn & flour tortillas, lettuce,
shredded cheese, salsa, pico de gallo, guacamole,
sour cream, jalapenos

Backyard Grille \$16

Hamburgers, Beef Hot Dogs and Brats
Choice of | potato, macaroni, fruit or green salad
Baked Beans
Accompaniments | buns, cheeses, lettuce, tomato,
onion, pickles, ketchup, mayonnaise, mustard

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Custom Designed Lunch Buffets



Fox Hill Lunch Buffet \$32

Freshly Sliced Seasonal Fruit Platter
Classic Caesar Salad
Marinated Mushrooms
Pasta Primavera Salad
Seasonal Vegetable Medley
Rosemary Roasted Red Potatoes

Entrées | select two

Colorado Striped Bass with herbed cream sauce
Grilled Marinated Chicken Breast w/ thyme cream sauce
Cajun Roasted Pork Loin with natural au jus
Grilled Scottish Salmon with pineapple relish (+\$2pp)
Roasted Bistro Steak with mushroom demi glaze +\$2pp

Cheesecake Bites, Chocolate Chip Cookies and Brownies

Build Your Own Lunch Banquet \$34

Green Salads | select one

Baby Greens with tomato, cucumber and carrots with choice of two dressings
Classic Caesar Salad
Spinach Salad with sliced strawberry, spiced walnuts, feta cheese and champagne vinaigrette

Build Your Own Lunch continued

Marinated Salads | select two

Marinated Mushrooms
Grilled Vegetable Platter with EVOO
Pasta Primavera Salad
Marinated Hearts of Artichoke
Caprese Salad +\$1/pp

Entrees | select two

Chicken Marsala
Grilled Chicken Breast with sun dried tomato and fresh thyme cream sauce
Roasted Pork Loin with caramelized onion au jus
Blackened Tilapia with fresh pineapple relish
Sliced Roasted Bistro Tender with mushroom demi glaze +\$2pp

Starches | select one

GF Wild Grain Mix
Rice Pilaf
Rosemary Roasted Red Potatoes
Mashed Yukon Potatoes
Sweet Potato Mash

Vegetables | select one

Seasonal Vegetable Medley
Grilled Vegetable Stacks
Steamed Asparagus
Broccoli
Green Beans Almandine

Desserts | select two

chocolate chip cookies, brownies, cheesecake bites, mini key lime tarts, chocolate dipped strawberries, sliced fresh seasonal fruit platter

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Coffee Breaks and Afternoon Snacks



Vanilla Yogurt, Granola & Fruit Cups \$3

Fresh Fruit Platter \$5

sliced golden ripe pineapple, cantaloupe, honeydew, grapes and seasonal berries

Artisan Cheese Display \$10

hand crafted domestic and imported artisan cheeses with fruit and crackers

Smoked Salmon Platter \$14

in house smoked scottish salmon with sliced vine ripe tomato, shaved red onion, cream cheese, capers and freshly made bagels

Tricolor Corn Tortilla Chips & Salsa \$3

add guacamole +\$3 pp

Quesadillas, Pico de gallo & Guacamole \$6

add freshly sliced chicken +\$3 pp

add sliced marinated skirt steak +\$5 pp

add grilled marinated shrimp +\$5 pp

Assorted Tea Sandwiches (quartered)

Egg Salad, Chicken Salad, Ham and Swiss, Cucumber and Cream Cheese or Peanut Butter and Jelly (choice of 2-3 options)

2 pieces / person \$6

3 pieces / person \$8

4 pieces / person \$10

Cookie Platter \$4 | 2 each

choice of chocolate chip, white chocolate or Macadamia

GF Cookies \$3 per cookie

Brownie Platter \$4

Non-Alcoholic Beverages

Iced Tea, Lemonade, Water \$3

Assorted Bottled Soda \$3

Coffee, Hot Tea \$2

Assorted Juices | orange, apple, grapefruit, cranberry \$2.50

Other beverages available upon request

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Hors D'oeuvres



Cold Hors D'oeuvres by the dozen

Beef Tenderloin on Toast \$39

roast beef tenders on a crostini with horseradish cream

Jumbo Shrimp Cocktail \$39

16/20 shrimp, poached in a rich court bouillon served with a freshly made cocktail sauce

Seared Rare Tuna \$36

sliced tuna on a wonton chip with wasabi aioli and micro greens

Hot Hors D'oeuvres by the dozen

Tomato and Mozzarella Bruschetta \$30

herbed crostini topped with fresh tomato, garlic, basil and fresh mozzarella

Grilled Marinated Shrimp Skewers \$39

fresh herb and garlic marinated 21/25 shrimp, grilled and served with mango aioli

Hot Hors D'oeuvres by the dozen cont'd

Chicken Satay Skewers \$30

thai marinated chicken breast served with a side of thai style peanut sauce

Beef Churrasco Skewers \$36

churrasco marinated skirt steak served with a fresh chimichurri dipping sauce

Wild Mushroom & Parmesan Arancini \$30

rich arborio rice cooked with wild mushrooms and parmesan cheese, breaded and deep fried, served with a creamy demi glaze

Crab Cakes \$48

fresh maryland blue crab cakes served with a pommery cream sauce

New Zealand Baby Lamb Pops \$48

rosemary and garlic marinated roast lamb chop served with a natural lamb au jus

20 person minimum | 8.515% Tax & 22% Gratuity added to food & beverage total

Hors D' oeuvres Platters



Hummus Platter \$100

traditional or red pepper hummus served with fresh vegetable crudité and pita chips | 3oz. pp

Warm Artichoke Dip \$100

served w/ vegetable crudité and pita chips | 3oz. pp

Baked Brie \$65

domestic three cream brie topped with a fresh berry compote and wrapped in puff pastry, baked to perfection and accompanied by dried fruits, nuts and crackers | 32oz wheel

House made Flatbreads

Balsamic Onion Jam and Goat Cheese \$70 | 2pp

Caprese sliced tomato and mozzarella \$70 | 2pp

Roasted Tomato and Italian Sausage with parmesan cheese \$70 | 2pp

Prosciutto di Parma with basil pesto and mozzarella \$100 | 2pp

Shrimp with white sauce, cherry tomato, mozzarella and arugula balsamic glaze \$100 | 2pp

Artisan Cheese Display \$250

hand crafted domestic and imported artisan cheeses with fresh fruit and crackers | 4oz pp

Antipasto \$300

lemon and herb marinated olives, prosciutto di parma, genoa salami, fresh sliced mozzarella, grilled vegetables with EVOO, served with assorted Tuscan breads | 2pp

Prices are by the platter,
serving 25 guests unless
otherwise noted

20 person minimum | 8.515% Tax & 22% Gratuity added to food & beverage total

Themed Dinner Buffets



Italian \$38

Classic Caesar Salad

Balsamic Marinated Mushrooms

Caprese Salad with balsamic glaze and EVOO

Grilled Vegetable Platter with roasted peppers

Entrees | select two

Eggplant Parmesan

Chicken Saltimbocca

Breast of Chicken with prosciutto, sage and
pancetta in a light butter sauce

Salmon Puttanesca

grilled salmon served with a zesty tomato sauce
of capers, olives, anchovies and garlic

Beef Lasagna

Assortment of desserts | tiramisu, cannolis, panna
cotta and sliced fresh fruits and berries

Fox Hill BBQ \$35

Baby Greens with cucumber, tomato and carrots
with choice of two dressings

Potato Salad and Coleslaw

Marinated Mushrooms and Artichokes

Fresh Corn on the Cobb

Baked Potato Station | with cheddar cheese,
scallions, bacon, sour cream and butter

Entrees | select two

Grilled Breast of Chicken with herbed cream

BBQ Pork Spare Ribs

Grilled Scottish Salmon with pineapple relish

Apple Crisp with Vanilla Ice Cream

Chocolate Chip Cookies and Brownies

Fresh Fruit Platter

Tex Mex \$34

Chicken and Tortilla Soup

Classic Caesar Salad

Mexican Roasted Salad

Cheese Quesadillas

Spanish Rice

Entrees | select two

Pulled Pork Enchiladas

Chicken Mole

Beef Chili Rellenos

Sides | lettuce, shredded cheese, salsa,

pico de gallo, guacamole, sour cream, jalapenos

Assortment of desserts | Churros, Flan, Apple

Roasted Empanadas

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Custom Dinner Buffet



Custom Dinner Buffet \$42

Green Salads | select one

- Baby Greens with tomato, cucumber and carrots with choice of 2 dressings
- Classic Caesar Salad
- Spinach Salad with sliced strawberry, spiced walnuts, feta cheese and champagne vinaigrette

Marinated Salads | select two

- Marinated Mushrooms
- Grilled Vegetable Platter with EVOO
- Pasta Primavera
- Marinated Hearts of Artichoke
- Marinated Lentils and Pancetta
- Caponata
- Caprese Salad +\$1.00pp

Vegetables | select two

- Steamed Broccoli and Carrots
- Grilled Asparagus
- Seasonal Vegetable Medley
- Grilled Vegetable Stacks with roasted tomato
- Green Beans Almondine

Starches | select one

- GF Wild Grain Mix
- Rice Pilaf
- Rosemary Roasted Red Potatoes
- Mashed Yukon Potatoes
- Sweet Potato Mash
- Potato and Thyme Au Gratin

Entrées | select three

- Chicken Marsala
- Grilled Breast of Chicken with sun dried tomato and fresh thyme cream sauce
- Roasted Pork Loin with caramelized onion au jus
- Blackened Tilapia with fresh pineapple relish
- Roasted Bistro Tender w/ mushroom sauce +\$2

Desserts | select two

- Chocolate Chip Cookies
- Brownies
- Mini Key Lime Tarts
- Mini Fruit Tarts | peach, mandarin orange, blueberry
- Chocolate Covered Strawberries
- Flourless Chocolate Cake
- Sliced Fresh Seasonal Fruit Platter

20 person minimum | per person pricing | 8.515% Tax & 22% Gratuity added to food & beverage total

Dinner Enhancements



From the Knife

Herb Marinated Roasted Pork loin \$7

served with au jus, rolls and butter

Fresh Roast Breast of Turkey \$7

served with a natural pan gravy, rolls and butter

Roast NY Strip \$12

served with horseradish cream, demi glaze, rolls and butter

Prime Rib of Beef \$15

served with horseradish cream, au jus, rolls and butter

Whole Roast Tenderloin of Beef \$22

served with béarnaise and demi glaze, rolls and butter

Salad Station* | plated or stationary

Classic Caesar \$25 | serves 25

Tender leaves of torn romaine lettuce, house made Croutons, freshly grated parmesan cheese, tossed In Caesar dressing

Fox Hill Garden \$25 | serves 25

Mixed baby greens with cucumbers, cherry Tomatoes, julienne carrots, choice of Ranch or Balsamic Vinaigrette dressing

Live Pasta Station

Pasta | select two \$8

bowtie, linguini, cheese tortellini, penne, rice noodles (GF)

Vegetables | select five +\$10

spinach, tomato, artichoke hearts, red onion, mushrooms, broccoli, bell peppers, kalamata olives, sun dried tomatoes

Proteins | select two +\$12

grilled sliced chicken, italian sausage, house made beef meatballs, pepperoni, shrimp +\$1pp

Accompaniments | marinara, creamy alfredo, basil pesto, butter, EVOO, white wine, chili flakes, fresh garlic, freshly grated parmesan cheese, garlic bread

Viennese Table \$8

Brownie Bites, Sliced Fresh Fruit, Mini Key Lime Tarts, Mini Fruit Tarts | peach, mandarin orange and/or blueberry

The Viennese Table is an assortment of any of the above desserts based on the Chef's discretion.

There is no quantity guarantee of any one item.

Serving portion two pieces per person

**Chef Attendant Fee | 2 hours | \$75 per 25 people
for carving & live pasta station only**

20 person min | per person pricing *salad station per 25 | 8.515% Tax & 22% Gratuity added to F&B total

Beverage and Event Enhancements



Non-Alcoholic Beverages

Iced Tea, Lemonade, Water \$2
 Assorted Bottled Soda \$3
 Coffee, Hot Tea \$2
 Assorted Juices \$2.50 each (orange, apple, grapefruit, cranberry)

Alcoholic Beverages

Hosted Bar

host pays for guest's beverages | non-alcoholic and/or alcoholic

Cash Bar

guests pay for their individual beverages
 non-alcoholic and/or alcoholic

Host | Cash Bar Consumption Pricing

	<u>Hosted</u>	<u>Cash</u>
cordials	\$9 each	\$10 each
deluxe	\$14 each	\$15 each
premium	\$10 each	\$11 each
well cocktails	\$8 each	\$9 each
domestic beer	\$6 each	\$7 each
imported & micro	\$7 each	\$8 each
house red & white	\$6 glass	\$7 glass
	\$25 bottle	\$30 bottle
soda	\$3 each	\$4 each

Banquet Bar Package Pricing

Prices are per person and include up to four hours of service. Mixers included. Includes the beer & wine.

Well \$55

New Amsterdam Vodka
 New Amsterdam Gin
 Baron Rum
 Early Times Whiskey
 Pepe Lopez Tequila
 Old Smuggler Scotch

Premium \$65

Vodka | Stolichnaya, Titos
 Gin | Bombay Dry, Tanqueray
 Rum | Captain Morgan, Bacardi
 Scotch | Dewar's White, Johnny Walker Black
 Tequila | Jose Cuervo, Hornitos
 Whiskey & Bourbon | Jack Daniels, Jim Beam, Bullet, Canadian Club

Deluxe \$85

Vodka | Kettel One
 Gin | Tanqueray Rangpur
 Rum | Meyer's Dark
 Scotch | Balvenie, Talisker
 Tequila | Don Julio, Patron Silver
 Whiskey & Bourbon | Blade and Bow, Basil Hayden, Buffalo Trace, Templeton, Canadian Small Batch



Beverages & Event Enhancements Cont'd



Beer & Wine Package \$40

prices are per person and include up to 4 hours of service.

House Wine

Woodbridge Cabernet Sauvignon, Pinot Grigio, Chardonnay

Beer

Coors, Coors Light, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona, Stella Artois

Craft & Import +\$6 per person

Fat Tire, Angry Orchard, Blue Moon, Guinness, Oskar Blues IPA, Pinner, Dales Pale Ale

Party Keg Package

Domestic Keg

1/2 Barrel \$300

1/4 Barrel \$175

Premium Colorado Craft Keg

1/2 Barrel \$425

1/4 Barrel \$300

Choose One | Fox Hill Lager, Fox Hill IPA, 90 Schilling, Wibby Heles or Breckenridge Avalanche

Drink Tokens

Price is allocated to the hosts' beverage selections non-alcoholic and/or alcoholic, well liquor, house wines, domestic beer, premium liquor, wine, and craft beer.

House Wine, Well, Draft \$6

Domestic Beer \$6

Import | Craft Beer \$7

Soda \$3

Non Alcoholic \$2

Coffee, Iced Tea, Lemonade

Satellite Bar and Bartender \$50 per hour

One Bartender per 75 guests

+\$50 each additional Bartender

Cake Cutting & Service \$30

Champagne Toast \$3pp

24x24 Dance Floor \$350

can be reduced to smaller size; price adjusted accordingly



Banquet Event Terms & Conditions



CHARGES AND FEES

1. Deposit: A deposit of \$200 or 50% (which ever is greater) of the estimated charge is required to secure the space and date for the Event.
2. Balance: An additional 25% of the estimated charge is required (60) sixty days prior to date of event. Final 25% of estimated charge is due (30) thirty days prior to date of event.
3. Outstanding Charges: Any charges incurred during the Event and/or any other outstanding charges will be billed the next business day following the Event and will be due on receipt, payable by check, cash, Visa, Mastercard or American Express. Returned checks are subject to penalties and additional fees.
4. Taxes: & Gratuity: A sales tax at the current Colorado rate will be added. Tax exempt groups must pay with a company check or credit card per Colorado Department of Revenue Tax Regulation 26-114.(a) (I) and (II). A 22% gratuity will be added to the food & beverage total.
5. Room set-up/tear down surcharge: A fee of \$25 per room is added to the bill to cover the cost of set-up and tear-down.
6. Total Charges: Total charges for the Event will be based on the actual head count or the guaranteed number, whichever is greater.
7. Cancellations: A cancellation must be made in writing. Client cancelling events:
 - less than (30) thirty days out will forfeit 100% of the deposit
 - less than (60) sixty days out will forfeit 75% of the deposit
 - outside (60) sixty days will forfeit 10% of the deposit
 - all deposits for events held in December are non-refundable
8. Payment: FHC accepts checks, cash and all major credit cards (except Discover & Diners Club).

ATTENDANCE

9. Confirmation: A confirmation of guaranteed attendance is required no less than seven (7) business days before the event. Once given, this guaranteed number cannot be reduced. If a confirmation of attendance is not received, the original estimated number will be used. In this case, FHC cannot assure accommodations for guests if the final count exceeds the original estimate.
10. Extra Attendees: If possible, FHC will make accommodations for additional guests but cannot guarantee it will be able to do so. If such accommodations are made, additional guests will be added to the final headcount and a surcharge may be applied if additional costs are incurred by FHC.



Banquet Event Terms & Conditions



FOOD & BEVERAGE

11. All food and beverages served must be supplied by FHC. The only exception is a celebratory food item such as a wedding cake. No leftover food may be removed from the premises. All food sold is for on-property consumption only, in accordance with county and state health codes.
12. Menu: Final food and beverage selections are due thirty (30) days prior to the Event.
13. Guaranteed Pricing: Although FHC will make every attempt to honor menu prices set at the time of contract signing, FHC cannot guarantee prices more than thirty (30) days prior to the Event, due to fluctuating wholesale market prices.
14. Minimums: A minimum in food and beverage sales (not including tax and gratuity) may be required for certain dates and events.
15. Alcohol: Alcoholic beverages may not be brought in or removed from the Club. Alcoholic beverage sales are governed by the Colorado Division of Alcoholic Beverages and Tobacco, and are subject to the laws of the State of Colorado. These laws will be strictly enforced. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises. FHC will not serve alcohol to anyone without proof of legal

HOURS

16. The Client agrees to begin the Event promptly at the scheduled time and vacate the Designated space at the closing hour contracted. All functions must end by 1:00am and the bar will close no later than 12:00am.

GENERAL

17. Personal Responsibility: In the event that this contract is signed in the name of a club, corporation, association, partnership or other type of organization, the person signing represents that he/she has the authority of acceptance and assumes personal responsibility for the Event.
18. Conduct: The Club expects all guests to conduct themselves in keeping with the environment of a private club. The Client is responsible for assuring that all guests conform to the Club's code of conduct or risk being expelled from the Event.
19. Child Supervision: Client will provide adequate adult supervision for small children, and will be held responsible for acceptable behavior of the children as it relates to FHC property, club activities and other members/guests.
20. Décor: Client will obtain authorization in advance from FHC for any modification to clubhouse décor, the use of any props or decorations, staging of entertainment, or any activity that could potentially cause damage or injury.

❧ ❧ Important Dates ❧ ❧

GENERAL cont'd

21. Damage: The cost of repairing or replacing any Club property broken, damaged or removed by a guest of the Event will be charged to the Client or designee responsible for payment.
22. Lost Items: FHC is not responsible for any items lost, left unattended or not removed after the scheduled Event by a guest or third-party vendor. Unless otherwise arranged, items left behind will be discarded after seven days.
23. Incllement Weather: A backup indoor space will be provided for all outdoor functions. Based on weather information eight (8) hours before the scheduled start of the Event, the Club's management will decide whether the event will remain outdoors or be moved indoors. Once the decision is made it is final. All outdoor functions are subject to additional set-up fees and equipment rental charges.

Day of Booking	Deposit of \$200 or 50% (whichever is greater) of estimated charge is required
Sixty (60) Days Prior to Event Date	Additional 25% of estimated cost is required
Thirty (30) Days Prior to Event Date	Final Menu selections due Final 25% of estimated cost is required
Seven (7) Days Prior to Event Date	Final attendance numbers due -- no decrease in attendee count is accepted after this date
Day of Event	Have a great time!
First Business Day Following Event	Final invoice issued – payable upon receipt.