

Burlington Golf Club

Banquet Information & Menus

*The Oldest Golf Club
West of the Mississippi*

2124 Sunnyside Avenue
Burlington, IA 52601

Phone: 319.752.2769

Fax: 319.752.3011

Web: www.bgciowa.com

Barquet Information

Reservations & Guarantees:

When a member desires to entertain a group of twenty-five or more guests or to sponsor an event for a non-member, the following will apply:

The member should make every effort to contact the Club's Banquet Director as soon as possible, prior to the planned event. Your request should state the purpose, date, time and anticipated number attending.

When a member sponsors an event for a non-member the sponsoring member shall submit a request to the Board of Directors at least 60 days prior to the event and shall certify that they will accept financial responsibility for all charges incurred and for any damages that may occur.

Following the approval of the date for private functions in excess of twenty five people, the event will be required to pay the following deposits to secure the date:

Luncheon/Day Events

25-99 people.....\$100.00

100 or more people.....\$200.00

Dinner/Evening Events

25-99 people.....\$200.00

100 or more people.....\$400.00

These deposits are non-refundable and are required with a contract to secure your confirmed date at the time of booking. The deposit will be credited towards your final statement after your function.

Food and Beverage charges incurred by private functions will pay the following Service Charges:

Member Function....18%

Sponsored Function....20%

**State and Local Sales Tax is also charged on the total of
Food, Beverage and Service Charge.**

Please add an additional 3% charge when paying with a credit card

Please Note: Any function where food is not provided will incur a set-up fee for the use of the room. Set Up Fee – 100 people or less will be charged a \$200.00 fee. 101 people or greater will be charged a \$400.00 fee.

A guaranteed number of guests for each function are required 48 hours in advance. Although the guaranteed count cannot be reduced, it may be increased after the deadline. If the Club does not receive a firm guarantee 48 hours in advance, the approximate or last count received will constitute the guaranteed number.

Functions, which occur on a Monday or Tuesday, require notification of the guarantee by noon the previous Friday. Guarantees should be given to the Banquet Director or the Club's Receptionist at (319) 752-2769. Charges will be assessed for the guaranteed number or actual attendance whichever is greater.

Beverages, Food & Decorating:

All state laws applicable to drinking age will be strictly enforced. I.D.'s may be requested. Bartenders have the right to refuse service. Also, the state prohibits any alcoholic beverages brought in or taken from the Club's premises. Burlington Golf Club has an extensive list of liquor, wines and beers and can provide a variety of styles of service. Special orders are available, but advance notification is required to insure proper delivery. No food or beverage items purchased outside the Club are permitted. Exceptions include special "theme" baked goods such as wedding cakes, birthday cakes, etc. with prior consent.

The Club will provide white table linen and white napkins at no extra charge. Colored or special linens are the set-up & financial responsibility of the customer.

Banquet facilities are rented for a maximum of 6-hour usage. There will be a charge of \$100.00 for each additional hour requested.

Cake cutting services are available. We will cut the cake and place it back on the cake table. The cake can be served to your guests, a charge will apply; please see the Banquet Director for details. Extra cake can be taken, provided the customer supplies the containers.

The club is not responsible for the placement or the removal of any displays or materials placed in the Club for use during a private function. These displays must be removed from the premises no later than one hour after the end of the event, unless prior arrangements have been made with the Banquet Director. The Club accepts no responsibility for loss or damage occurring. To avoid damages to wallpaper, woodwork or paint, we do not allow any taping, tacking or the attachment of any posters, flyers, or any materials to walls, doors, ceilings without prior consent from the Banquet Director.

Menu Selection:

If you are planning to entertain:

20 or less – You have the option of arranging a single menu or letting your guests order from a pre-selected Banquet Menu. When time is a factor, we always recommend a prearranged menu.

20-30 – You may select one entree item or order from a limited choice of entrees, up to four. This limited menu option could be specially designed for your event, based upon the menu choices available.

30-50 – You may select up to two entree items*.

50 or more – It is recommended that you select one entree item. In the event you wish to offer a choice to your guest, you may select up to two entree items*.

**There is a \$1.00 per person additional charge for this option. This option also requires the host to notify the Club, not only the guaranteed number of guests, but the exact menu counts for each different entree 48 hours in advance.

To expedite the serving, we ask that you provide table cards to designate entree selections for each individual. Functions that have selected more than one entree will be charged for the guaranteed number of each entree, plus any additions to that guarantee. The Club will prepare your exact guarantee for each entree and will attempt to accommodate any changes during your function.

Thank you for making Burlington Golf Club your selection for your special event!

Scott Glendening

Banquet/Food & Bar Manager
sglendening@bgciowa.com

Vikki Christy

Clubhouse Manager
vchristy@bgciowa.com

BGC BREAKFAST MENU

Breakfast Buffet

On the Run

Assorted fresh baked sweet rolls, homemade muffins and whipped butter. \$5.95++
Add fresh sliced fruit and yogurt dip \$6.95++

The Churchill Breakfast

Country scrambled eggs, crisp bacon, sausage links, BGC potatoes, assorted sweet rolls, homemade muffins and whipped butter. \$7.95++

The Huston Breakfast

Cheesy scrambled eggs, crisp bacon, sausage links, BGC potatoes, biscuits and gravy, fresh fruit bowl, assorted sweet rolls and whipped butter. \$9.95++

*All breakfast buffets include coffee, tea, orange and cranberry juice as part of your meal.
Buffet pricing is per person and does not include service charge or tax.
Please add an additional 3% charge when paying with a credit card.*

Traditional Breakfast

Country Scrambled Eggs, Crisp Bacon or Sausage Links and BGC Potatoes \$6.95++

Fluffy Buttermilk Pancakes and Crisp Bacon or Sausage Links \$6.75++
Add blueberries, strawberries or pecans \$7.25++

Cinnamon French Toast with warm maple syrup, Crisp Bacon or Sausage Links \$7.25++

Three Egg Omelet \$7.75++
Your choice of ham and cheese, mushroom and cheese, bacon and cheese or fresh vegetable and cheese with BGC potatoes.

*All traditional breakfast are served with buttermilk biscuits, whipped butter, coffee, tea, orange and cranberry juice as part of your meal. Breakfast pricing is per person and does not include service charge or tax.
Please add an additional 3% charge when paying with a credit card.*

From the Pastry Shop

Assorted Pastries \$1.95++
Assorted Cookies \$1.25++
Homemade Muffins with Whipped Butter \$1.25++

*All prices are per person and does not include service charge or tax.
Please add an additional 3% charge when paying with a credit card.*

Branch Buffet

The Club requires a minimum of 50 people for buffet services.

Buffet #1

Assorted Danish and Donuts
Fresh Fruit Display
Quiche Seville
Hash Brown, Egg, and sausage casserole
French Toast with Warm Maple Syrup
Roasted New Potatoes

Buffet #2

Assorted Homemade Muffins
Fresh Fruit Display
Chicken Brunch Bake
Oven Denver Omelets
Biscuits and Sausage Gravy
Home Fries with Onions

Buffet #3

Cinnamon Rolls
Fresh Fruit Display
Ham and Broccoli Crepes With White Cheddar Cream Sauce
Waffles With Warm Maple Syrup
Steamed Broccoli Buds and Julienne Carrots
Scrambled Potatoes

Added Items at Additional Cost

Omelet Station \$3.25++
Carved Sugar Cured Ham \$3.50++
Carved Roast Turkey \$2.95++
Carved Roast Top Sirloin \$3.95++

All buffets include coffee, tea, orange and cranberry juice. Buffet prices are \$11.95++ per person. Add a salad, starch or vegetable for an additional charge per item per person. Buffet pricing does not include service charge or tax.

Please add an additional 3% charge when paying with a credit card.

BGG LUNGHEON MENU

LUNGHEON APPETIZERS

- Soup du jour \$3.25++
Cup of onion soup \$3.50++
Chilled fresh fruit cup \$2.95++
Mixed greens salad with choice of one dressing \$3.95++
Shrimp cocktail – Market price

LUNGHEON ENTREES

Salads

- Caesar Salad \$7.25++
Add grilled or blackened chicken \$8.95++
Add grilled or blackened salmon \$9.95++
- Sliced Fresh Fruit Salad \$7.95++
Add chicken salad-\$9.95++ tuna salad - \$8.95++
- Waldorf Goat Cheese Salad \$7.95++
Mixed greens with green grapes, chopped pecans, and goat cheese served with a raspberry walnut vinaigrette dressing.
- BLT Chicken Salad \$7.95++
Sliced grilled chicken on a bed of mixed greens, diced tomatoes, chopped bacon, and cheddar cheese with a choice of dressing.
- Grape and Feta Salad \$8.95++
Mixed greens salad with carrots, broccoli, radishes, diced tomatoes, grapes, sliced almonds, red grapes and feta cheese. Served with Greek vinaigrette dressing.
- Layered Reuben Salad \$8.95++
Chopped iceberg lettuce topped with julienne corned beef and Swiss cheese, sauerkraut, 1000 island dressing and pumpernickel croutons.

*Fresh baked rolls, homemade muffins, butter, coffee and tea
accompany all salads and cold entrees unless noted.
Please add an additional 3% charge when paying with a credit card.*

Luncheon Gold Sandwiches

All cold sandwiches come with coffee and tea.

Cup and a Half \$6.95++

Half of a deli sandwich with a cup of soup. Served with a fresh fruit garnish.

Add a side salad \$7.95++

Deli Sandwich \$6.95++

Choice of ham, turkey, roast beef, corned beef, tuna salad or chicken salad, and your choice of cheese and bread, fresh fruit cup and potato chips.

Ham-Egg-Turkey Salad \$6.50++

One of the above with your choice of bread or croissant, fresh fruit cup and potato chips.

Shrimp or Crab Salad \$7.95++

Served on your choice of bread or croissant, with fresh fruit cup and potato chips.

Luncheon Hot Sandwiches

Hot sandwiches are served with French fries, fresh fruit garnish, coffee and tea.

Grilled Vegetable Sandwich \$7.95++

Patty Melt \$6.95++

Grilled Chicken Sandwich \$7.95++

Add Cheese, bacon, or mushrooms \$0.50++

Club Steak Sandwich \$9.95++

Five-ounce top sirloin served open faced and garnished with crisp onion rings and grilled Texas toast.

Luncheon Hot Entrees

Hot entrees include choice of starch, vegetable, rolls, butter, coffee and tea unless noted.

Breast of Chicken \$7.95++

Grilled and served with a choice of sauce, Sun dried tomato cream, Tomato tarragon, Avocado citrus, Wild mushroom cream, or White wine

Roast Pork Tenderloin \$7.95++

Served with a choice of the following sauce, Ginger cranberry, Dijon, Cider bourbon, Mushroom tarragon, or Natural Juices

Chicken Parmesan \$10.95++

Tender boneless breast of chicken topped with marinara sauce, mozzarella and Parmesan cheese served with fettuccine pasta and garlic bread sticks.

Roast Top Sirloin, Wild Mushroom Sauce \$7.95++

Fried Chicken \$9.95++

Served with mashed potatoes, country gravy, choice of vegetable, and warm buttermilk biscuits.

Light Lunches

Hot entrees include choice of vegetable, fresh fruit cup, homemade muffins, butter, coffee and tea.

Crepes \$6.25++

Chicken and mushroom

Mushroom and bacon cheddar

Grilled vegetables

Fresh fruit with strawberry yogurt and granola

Quiche \$6.25++

Spinach, bacon and Swiss cheese

Broccoli and cheddar cheese

Asparagus and Swiss cheese

Seafood

Café Grilled Salmon \$7.95++

Fillet topped with lemon leek cream sauce, garlic mashed potatoes and a choice of vegetable.

Baked Cod \$11.95++

Cod fillet baked and served with a white wine cream sauce, roasted red potatoes and choice of vegetable.

Pasta

Each dish is accompanied with garlic bread sticks and mixed green salad with choice of dressing

Chicken Alfredo \$8.95++

Vegetable Alfredo \$7.95++

Spaghetti with choice of meat sauce or marinara sauce \$7.95++

Wraps

All wraps served with fresh fruit garnish.

- Chicken Ranch \$8.95++
- Chicken Caesar \$8.95++
- Taco Salad with Grilled Chicken \$7.95++
- Turkey Avacado \$8.95++
- Buffalo Chicken \$9.95++

Deli Buffet

Shaved meats to include ham, turkey and roast beef, sliced American and Swiss cheese, leaf lettuce, tomatoes, onions, pickles, mayo, mustard and ketchup. Choice of two composed salads: pasta salad, coleslaw, potato salad, vegetable salad, or macaroni salad.

Served with assorted cookies, coffee and tea \$8.25++

Add Soup du Jour \$9.25++

*All lunch pricing is per person and does not include service charge or tax.
Please add an additional 3% charge when paying with a credit card.*

From the Pastry Shop

- Assorted Pastries \$1.95++
- Assorted Cookies \$1.25++
- Homemade Muffins with Whipped Butter \$1.25++

*All prices are per person and does not include service charge or tax.
Please add an additional 3% charge when paying with a credit card.*

BGG HORS D'OEUVRE SELECTIONS

Gold Hors D'oeuvres

Market Price

Chilled Jumbo Shrimp with Cocktail Sauce
Crab claws with drawn butter and cocktail sauce
Bacon wrapped scallops
Bacon wrapped shrimp

All appetizers below are For 50 people

Assorted Fancy Canapés \$150.00++
Cucumber Slices with Herbed Cream Cheese \$50.00++
Chocolate Dipped Strawberries -In Season
Salami Coronets \$65.00++
Assorted Cocktail Sandwiches \$85.00++
Ham, Turkey & Roast Beef

Hot Hors D'oeuvres

Swedish Style Cocktail Meatballs \$45.00++
BBQ Little Smokies \$40.00++
Mini Pork or Veggie Egg Rolls with Sweet & Sour \$75.00++
Chicken Drumsticks with Ranch Dip \$95.00++
Crab Rangoon with Sweet & Sour Sauce \$95.00++
Mushroom Caps Stuffed with Seafood \$95.00++
Sausages Wrapped in Puff Pastry \$65.00++
Assorted Mini Quiche \$75.00++
Fresh Mushroom Caps Stuffed with Spinach & Fontina Cheese \$85.00++
Rumaki served with Teriyaki Sauce \$85.00++
Beef Sates' with Southeast Asian Sauce \$85.00++
Chicken Sates' with Peanut Curry Sauce \$95.00++
Crab & Vermicelli Cakes with Red Pepper Sauce \$100.00++
Sesame Chicken with Orange Horseradish Sauce \$85.00++
Chicken Strips \$95.00++
Choice of Sauce – Buffalo, BBQ, Honey Mustard, or Plain

Hors D'oeuvre Displays

Sterzings Potato Chips with French Dip \$50.00++

Chips & Salsa \$75.00++

A mound of crisp nacho chips served with fresh salsa.

Artichoke Dip \$75.00++

A great dip with artichokes, spinach and spices served with tortilla chips.

Fresh Garden Vegetable Display \$90.00++

Celery, carrots, broccoli, cauliflower, cucumbers and radishes with ranch dip.

Domestic Cheese Display \$95.00++

Cheddar, American and Swiss served with a cracker assortment.

Imported Cheese Display \$125.00++

Brie, Baby Swiss, Havarti Dill and Sharp Cheddar served with sliced breads and a cracker assortment.

Fresh Fruit Display \$95.00++

Cantaloupe, Honey Dew, Watermelon, Pineapple & Grapes served with a honeyed brown sugared yogurt dip.

All display pricing does not include the service charge and sales tax.

Any changes to the above mentioned menus could result in an additional charge.

Please consult with our Banquet Director for further information.

Please add an additional 3% charge when paying with a credit card.

BGG DINNER MENU

DINNER APPETIZERS

Soup du Jour \$3.25++
Cup of Onion Soup \$3.50++
Chilled Fresh Fruit Cup \$2.95++
Shrimp Cocktail – Market Price

DINNER ENTREES

Poultry

Boneless Chicken Breast \$12.50++
Grilled and Served With Your Choice of Sun Dried Tomato Cream, Wild Mushroom Cream, Chardonnay, Marsala, or Dijon Sauce

Chicken Parmesan \$13.50++
Breast of Chicken Topped With Ricotta and Mozzarella Cheese, Marinara Sauce, and Fresh Basil.

Cordon Bleu \$14.25++
Breast of Chicken Stuffed With, Ham, Swiss Cheese, Rolled in Seasoned Bread crumbs, Oven Baked and Served With Chicken Cream Sauce.

Asparagus Stuffed Chicken Breast \$14.25++
Breast of Chicken Stuffed With Asparagus Spears, Oven Baked, and Topped With lemon Cream Sauce and Sliced Almonds.

Pork

Roast Pork Loin \$12.25++
Roasted Whole and Sliced with a Choice of Rosemary Cream, Thyme Glaze, or Demi Glaze Dijon.

Iowa Pork Chop \$13.95++
Grilled Iowa Chop with Cider Bourbon Sauce.

Bacon Wrapped Pork Filet \$12.95++

Beef

Roast Prime Rib of Beef

Served au jus.

8 oz. - \$16.25++

10 oz. - \$18.25++

Grilled New York Strip

With Cabernet Wine Sauce

8 oz. - \$14.95++

10 oz. - \$18.95++

Charbroiled Ribeye \$14.25++

This Eight-Ounce Ribeye is Served With Sautéed Mushrooms.

Sliced Roast Tenderloin of Beef \$18.95++

Tenderloin of Beef Weighing Six Ounces, Served With Bleu Cheese Cream Sauce.

Filet Mignon

A Center Cut Tenderloin of Beef Topped With Fresh Sautéed Mushrooms and Béarnaise Sauce.

5 oz. - \$16.95++

8 oz. - \$19.95++

Add grilled or fried shrimp for an additional charge per person.

Seafood

Baked Grouper \$15.95++

Grouper Fillet Oven Baked and Topped With Crab and Shrimp Cream Sauce.

Coconut Crusted Salmon \$14.95++

Fresh Fillet of Salmon Topped With Coconut, Oven Baked and served With Orange Marmalade Glaze.

Baked Tilapia \$14.95++

Tilapia Fillet Topped with Sour Cream, Fresh Dill and Parsley, Mayonnaise, Red Onion oven Baked.

Combination Platters

Petite Filet and Breast of Chicken With Choice of Sauce \$19.95++

Petite Filet and Fillet of Salmon with Dill Sauce \$21.95++

Vegetarian Platters

- Baked Potato and Steamed Vegetables \$7.95++
Fresh Vegetables tossed with Pasta and Cream Sauce \$8.95++
Stuffed Portabella Mushroom \$10.50++

All dinners are served with a tossed green salad, one dressing of your choice, starch, vegetable, fresh baked rolls, butter, coffee and tea. You may add the option of two different dressings on each table for an additional charge of \$0.50 per person.

All dinner pricing is per person and does not include service charge or sales tax.

Please add an additional 3% charge when paying with a credit card.

BGG DINNER BUFFETS

The Club requires a minimum of 50 people for buffet services. All buffets include your choice of one salad bowl, two composed salads, two entrees, two starches and two vegetables. You will also receive fresh baked rolls, butter, coffee and tea as part of your meal. Dinner buffets are \$16.95 ++per person.

Salad Selections

Choice of One

Traditional Tossed Salad Bowl

Dressings: (choice of 3) House, French, Ranch, Bleu Cheese, 1000 Island, Raspberry or Balsamic Vinaigrette
Toppings: Tomatoes, Diced Red Onions, Carrots, Cucumbers & Croutons

Caesar Salad Bowl

Crisp romaine lettuce tossed with Caesar dressing, croutons and Parmesan cheese.

Composed Salad

Choice of Two

Potato Salad, Steakhouse Potato Salad, or Loaded Baked Potato Salad
Pasta Salad with Ranch Dressing
Cole Slaw
Tri-Colored Tortellini Salad
Pea Salad
Marinated Vegetable Salad
Gorgonzola Macaroni Salad
Greek Pasta Salad

Entree Selections

Choice of Two

Poultry

Boneless Chicken Breast Grilled With Your Choice of Sauce:
Sun Dried Tomato Cream, Wild Mushroom Cream, Chardonnay, Dijon Cream
Oven Roasted Garlic Herb Chicken
Country Fried Chicken
Oven Roasted Sliced Turkey with Giblet Gravy

Pork

Baked Sugar Cured Ham with Rum Raisin Sauce
Boneless Pork Chops with Cider Bourbon Sauce
Roast Pork Loin, Jus Lie

Beef

Sliced Roast Top Sirloin with Rich Brown Gravy
Beef Tenderloin Tips, Mushrooms, Onions, Cabernet Wine Sauce
BBQ Beef Ribs

Seafood

Grilled Salmon with Lemon Leek Cream Sauce

Baked Halibut with Herb Butter

Beer Battered Cod with Tarter Sauce

Carved Entrees at Additional Cost

Roast Turkey with Cranberry Sauce \$1.95++

Baked Sugar Cured Ham with Rum Raisin Sauce \$2.95++

Roast Top Sirloin with Creamed Horseradish Sauce \$3.95++

Roast Tenderloin of Beef with Demi-Glaze Sauce \$10.95++

Starch Selections

Choice of Two

Baked Potato with Sour Cream

Garlic Whipped Potatoes

A gratin or Scalloped Potatoes

Cheddar Whipped Potatoes

Bowtie Pasta with Alfredo or Tomato Basil Sauce

Roasted New Potatoes

Twice Baked Potato

Mixed Grain Pilaf

Vegetable Selections

Choice of Two

Green Beans Almondine

Honey Glazed Baby Carrots

Fresh Vegetable Medley

Buttered Corn

Fresh Cauliflower

Broccoli with Julienne Carrots

Sugar Snap Peas & Carrots

Green Peas & Mushrooms

You may add other Entree Selections to your menu for an additional charge per item per person. You may also wish to add another selection of salad, starch or vegetable for an additional charge per item per person. Buffet pricing does not include service charge and sales tax. Please add an additional 3% charge when paying with a credit card.

BGG DESSERT SELECTIONS

Ice Cream \$2.50++

A Scoop of Vanilla Served with a Pirouette Cookie.

Sherbet Selections \$2.75++

Scoop of Rainbow, Raspberry, Orange

Ice Cream Sundae \$2.95++

A Scoop of Vanilla with Chocolate Sauce, Butterscotch, Carmel, Strawberry Topping, or Hot Fudge. Topped with Whipped Cream and a Cherry.

Specialty Desserts

Choice of One \$4.25++

Carrot Cake

Chocolate Seduction Cake

Chocolate Mousse In Chocolate Cup With Raspberry Sauce

Tiramisu Torte

B.G.G. Desserts

Choice of One \$4.95++

Brownie Surprise

Rich moist brownie topped with vanilla ice cream, hot fudge, whipped cream and a cherry.

Snickers Pie

New York Style Cheesecake with Strawberry or Cherry Topping

Apple Crumble Cake

Strawberry Pie

Chef's Choice Dessert Table

Asst. Cream Pies or Fruit Pies, White or Choc. Sheet Cake \$1.95++

Assorted Deluxe Dessert Table

Chef's choice or our top of the line desserts \$5.25++

Cream Puffs

Vanilla - \$0.45++ (each)

Chocolate - \$0.75++ (each)

*All dessert pricing is per person (unless noted) and does not include service charge or sales tax.
Please add an additional 3% charge when paying with a credit card.*

BGG BEVERAGE SERVICE

Drinks per Glass

Well Brands \$2.75++ & Up
Call Brands \$3.00++ & Up
Premium Brands \$4.00++ & Up

House Wine

Sycamore Lane - White Zinfandel, Chardonnay, Merlot & Cabernet
Per Glass \$4.00++
Per 1.5 Liter Bottle \$24.95++

Beer

Half Barrel Keg \$200.00++
Quarter Barrel Keg \$100.00++
Canned Beer \$2.50++
Imported Bottled Beer \$3.50++

Champagne

Henri Marchant Asti Spumante \$14.00++
House (Cooks) \$13.95++

Soda

Glass \$1.25++
Can \$1.50++
Pitcher \$5.00++
Tank - *Two Tank Minimum* \$40.00++

Fruit Punch

\$15.00++ per gallon

Coffee & Tea Service

\$1.50++ per person

Juice

Choice of Two

Orange, Grapefruit, Cranberry or Tomato \$1.25++ per person

Beverage pricing does not include service charge or sales tax. All prices subject to change. Special orders need to be placed one week in advance. Please add an additional 3% charge when paying with a credit card.

BURLINGTON GOLF CLUB FUNCTION CONFIRMATION & BILLING INFORMATION

- ▶ A guaranteed number of guests for your function is required 48 hours in advance. The guaranteed count can not be reduced. If the Club does not receive a firm guarantee 48 hours in advance, the approximate or last count received will constitute the guaranteed number.
- ▶ Charges will be assessed for the guaranteed number or actual attendance whichever is greater.
- ▶ The Customer is responsible for any damages caused by members of his or her function. In the event clean up other than normal is required, there may be additional billing.
- ▶ To guarantee this booking, a deposit check must be returned along with lower section of this signed and dated Function Confirmation and Billing Information Form

Thank you for using the Burlington Golf Club!

BURLINGTON GOLF CLUB FUNCTION CONFIRMATION & BILLING INFORMATION

FUNCTION NAME: _____

FUNCTION DATE: _____ APPROX. TIME: _____

APPROX. NUMBER OF GUESTS: _____ DEPOSIT AMOUNT: _____

BILLING NAME: _____

BILLING ADDRESS: _____

STREET

STATE

ZIP

CONTACT INFO:

NAME: _____ EMAIL: _____

PHONE: _____ CELL: _____

NAME: _____ EMAIL: _____

PHONE: _____ CELL: _____

SIGNATURE: _____ DATE: _____

CLUB SIGNATURE: _____ DATE: _____