

2024 EVENT MENU
MEETINGS AND EVENTS



CONTACT

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◆ BREAKFAST ◆

BUILD YOUR OWN BUFFET

priced per person

CHEF ATTENDED OMELET STATION. \$9
chef attendant fee \$100 per

CHEESE BLINTZ. \$6.5
raspberry sauce

WAFFLES WITH SYRUP. \$5

FARMER'S STRATA. \$5
ham, cheddar, peppers and onions

ASSORTED BAGELS. \$6
butter cream cheese, jelly and peanut butter

FRENCH TOAST CASSEROLE. \$4.5

FRUIT SALAD. \$4

PERSONAL QUICHE LORRAINE. \$5
egg, swiss and bacon

SCRAMBLED EGGS. \$4

PANCAKES WITH SYRUP. \$3

ENGLISH MUFFINS. \$3

SAUSAGE LINKS. \$3

BACON. \$3

HASH BROWN PATTIES. \$3

HOME FRIES. \$3

TOAST. \$2
white and wheat

THE CONTINENTAL \$10

*assortment of pastries and muffins
served with a fresh fruit display,
coffee, decaffeinated coffee,
hot tea, iced tea and chilled juices*

BRUNCH ITEMS

All brunch items include coffee, decaffeinated coffee, hot tea, iced tea and chilled juices.

Omelet stations are subject to a \$100 fee per chef attendant.

EAGLE BUFFET. \$36

*Chef-attended omelet station including
assorted meats, cheeses and vegetables, waffles with maple syrup, bacon,
sausage links, home fries, seasonal fresh fruit selection, salmon with dill
cream sauce, grilled asparagus and a garden salad with house-made
balsamic vinaigrette*

BIRDIE BUFFET. \$36

*Chef attended omelet station including
assorted meats, cheeses and vegetables, french toast with maple syrup,
home fries, bacon, sausage links, seasonal fresh fruit, rotisserie chicken, a
garden salad with house-made balsamic vinaigrette and morning pastry
selection*

THE PAR BUFFET. \$26

*scrambled eggs, bacon, sausage links, cheese blintzes with raspberry sauce,
home fries, seasonal fresh fruit and morning pastry selection*

SMOKED SALMON AND BAGEL PLATTER. \$16

*served with shaved red onions, sliced tomatoes, chopped eggs, capers and
whipped cream cheese*

BEVERAGE STATIONS

MORNING BEVERAGE STATION \$4

coffee, decaffeinated coffee, hot tea, iced tea and chilled juices

BOTTLED BEVERAGE \$4

assorted 20oz. bottled Pepsi products

MIMOSA BAR \$4 per person + \$24 per bottle

*house sparkling wine with orange, cranberry and grapefruit juice and an
assortment of fresh berries*

**2024 EVENT MENU | PRICES ARE
SUBJECT TO CHANGE. APPLICABLE
SALES TAX AND A 22% SET-UP FEE WILL
BE APPLIED TO ALL CATERED EVENTS**

◆ PLATED LUNCHEONS ◆

MINIMUM OF 20 PEOPLE.
ALL PLATED LUNCHEONS INCLUDE COFFEE,
DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM

SANDWICHES

- SANDWICH AND SOUP** \$18
sliced turkey breast, bacon, Swiss, arugula and tomato on a baguette with wedding soup
- CROISSANT SANDWICH** \$16
choice of tuna salad or chicken salad on a croissant, served with a side of fresh fruit
- GRILLED CHICKEN SANDWICH** \$13
lettuce, tomato and onion with house-made potato chips

WARM PLATES

- all warm plates are served with a garden salad and rolls with butter*
- COD FRANCAISE** \$25
fresh cod lightly floured and topped with lemon butter sherry sauce, served with herb roasted red skin potatoes
- CHICKEN CAPRESE** \$23
seared chicken breast topped with tomato, basil, fresh mozzarella and balsamic reduction served with garlic parmesan risotto
- CHICKEN FRANCAISE** \$22
chicken breast lightly floured and topped with lemon butter sherry sauce, served with herb roasted red skin potatoes
- CHICKEN NATALE** \$22
seared chicken breast, spinach, roasted red pepper, provolone and roasted red pepper sherry cream sauce served with a roasted red pepper risotto
- MUSHROOM RAVIOLI** \$19
topped with a mushroom cream sauce
- EGGPLANT PARMESAN** \$17
breaded eggplant atop penne pasta with house-made tomato sauce
- QUICHE LORRAINE** \$13
mini quiche with Swiss and bacon served with fresh fruit

SALADS

- includes rolls with butter*
- THE HEPBURN** \$20
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, crumbled gorgonzola, house-made golden balsamic vinaigrette
- GRILLED** \$18
iceberg and arcadian lettuce blend, tomato, cucumber, red onion, black olives, fresh-cut french fries, house-made balsamic vinaigrette
- TRADITIONAL CAESAR** \$18
romaine lettuce, croutons, fresh grated parmesan, Caesar dressing

SALAD ADDITIONS

- GRILLED SALMON** \$10
- GRILLED FLANK STEAK** \$9.5
- GRILLED OR BLACKENED CHICKEN** \$5.5

ADDITIONS

- WEDDING SOUP** \$6
- TOMATO BISQUE** \$4
- GARDEN SALAD** \$5
- CAESAR SALAD** \$5



LUNCH BUFFETS

LUNCH

Minimum of 20 people. All lunch buffets include coffee, decaffeinated coffee, hot tea and iced tea. Available until 4pm.

THE CLUBHOUSE. \$23

kaiser rolls, tomato bisque soup, sliced salami, ham, turkey and pepperoni, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion, potato salad and broccoli slaw salad

THE FRESH FARE. \$23

croissants, garden salad, fruit salad, pasta salad, chicken salad and tuna salad

THE AVALON CLASSIC. \$23

garden salad, chicken francaise, penne ala vodka, roasted red skin potatoes, roasted vegetables and rolls with butter

THE MARKET FRESH. \$22

tomato bisque soup, pasta salad, fruit salad, house-made potato chips and assorted deli wraps; ham and swiss, turkey and provolone and vegetable

• wraps include lettuce and tomato

CASUAL

Served all day.

TASTE OF ITALY. \$34

garlic bread, wedding soup, Caesar salad, fettuccine with alfredo, farfalle with pesto, penne with house-made tomato sauce, chicken parmesan, Italian meatballs, garlic green beans

THE GRILL AND CHILL. \$32

cornbread, barbecue spiced ribs, rotisserie chicken, cheesy potatoes, baked beans with bacon, coleslaw, roasted vegetables

THE PERFECT PICNIC. \$32

garden salad, pasta salad, cheesy potatoes, Angus burgers, herb grilled chicken, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion and Kaiser rolls

SALAD AND SOUP BAR. \$28

iceberg and Arcadian lettuce blend, assortment of vegetables and fruits, gorgonzola and shredded cheddar, grilled chicken, hard boiled egg, wedding soup and rolls with butter

AFTERNOON BREAKS

BOXED LUNCHES. \$17 per person

choice of:
ham | turkey | ham and turkey | roast beef | deli chicken
boxed lunches include bagged chips, whole fruit and a cookie

12-INCH WHITE PIZZA. \$16

garlic parmesan sauce, Avalon's hot peppers in oil, three cheese blend

12-INCH CUSTOM PIZZA. \$15 Toppings \$2.25

house-made pizza sauce, three cheese blend and choice of toppings:
pepperoni | sausage | bacon | mushrooms | onions | bell peppers | black olives

GOUDA MAC N' CHEESE BITES. \$1.5 per piece

MAC N' CHEESE BAR. \$9 per person

includes bacon, smoked chicken, pulled pork, chili, barbecue sauce, sour cream, tortilla strips

NACHO BAR. \$7 per person

includes chips, salsa, pepper-jack queso cheese, sour cream, guacamole and jalapenos

SLIDERS AND FRIES. \$5 per person

includes one slider burger and fresh-cut fries

SOFT PRETZEL BAR. Bites \$5 | Sticks \$5.5 per person

includes yellow mustard, stadium mustard, dark ale mustard, salsa, pepper-jack queso cheese

ADD BEER CHEESE DIP \$1.25 PER PERSON | ADD SPICY CHEESE DIP \$1.5 PER PERSON

CHICKEN TENDERS AND FRIES. \$6 per person

includes two chicken tenders and fresh-cut fries

HORS D'OEUVRES

DISPLAY STATION

priced per person

ITALIAN ANTIPASTO.....	\$9
<i>Italian Meats and Cheeses, Roasted seasonal vegetables, olives, marinated artichokes, pepperoncini, Avalon's hot peppers in oil, crostinis and assorted crackers</i>	
WINE COUNTRY.....	\$7
<i>imported and domestic cheese, fresh seasonal fruit and assorted crackers</i>	
DOMESTIC CHEESE & CRACKER DISPLAY.....	\$6
<i>assorted cheese and crackers</i>	
AVALON'S HOT PEPPERS IN OIL.....	\$6
<i>served with rolls</i>	
VEGETABLE DISPLAY.....	\$5
<i>fresh vegetables and house-made ranch</i>	
FRUIT DISPLAY.....	\$5
<i>fresh seasonal fruit display</i>	

COLD HORS D'OEUVRES

priced per piece

SHRIMP COCKTAIL SHOOTER.....	\$4
SHRIMP COCKTAIL DISPLAY.....	\$3
SMOKED SALMON BRUSCHETTA.....	\$3
MINI AVOCADO TOAST.....	\$3
SUSHI DISPLAY.....	\$2
<i>spicy tuna, California, shrimp tempura and vegetable</i>	
VEGETABLE SHOOTERS.....	\$2
BLT BITES.....	\$1.5
FIG AND GOAT CHEESE BRUSCHETTA.....	\$1.5

CARVING STATION

*chef attendant fee of \$100 per attendant
add rolls with butter | \$1.75 per person*

SLOW ROASTED PRIME RIB.....	\$MP
<i>au jus and horseradish sauce</i>	
GARLIC HERB ROASTED TENDERLOIN.....	\$29
<i>au jus and horseradish sauce</i>	
CARVED HAM.....	\$15
<i>pineapple glaze</i>	
SLOW ROASTED TURKEY BREAST.....	\$14
<i>cranberry sauce and honey mustard sauce</i>	

HOT HORS D'OEUVRES

priced per piece

GRILLED LAMB CHOPS.....	\$7.5
<i>tzatziki sauce</i>	
SPICY TUNA WONTON TACO.....	\$6
MINI BEEF WELLINGTON.....	\$5
MINI MARYLAND CRAB CAKE.....	\$4.25
<i>remoulade sauce</i>	
MINI BURGER SLIDERS.....	\$3.5
SPANAKOPITA.....	\$3.25
MOJITO LIME CHICKEN SATE.....	\$2.75
MINI REUBEN SLIDERS.....	\$2.5
WINGS.....	\$2.5
<i>buffalo, barbecue and ranch</i>	
WILD MUSHROOM & BOURSIN BRUSCHETTA.....	\$2.5
VEGETABLE EGG ROLLS.....	\$2.5
<i>Thai chili sauce</i>	
SPINACH ARTICHOKE STUFFED MUSHROOM.....	\$2.5
CHICKEN TENDERS.....	\$2.5
CHICKEN QUESADILLA BITES.....	\$2.5
ASSORTED STUFFED MUSHROOMS.....	\$2.25
<i>herb, crab, sausage</i>	
BOURBON PECAN BRIE BITES.....	\$2.25
MARGHERITA PIZZA BITES.....	\$2
FRIED RAVIOLI WITH TOMATO SAUCE.....	\$2
PROSCIUTTO PINWHEEL.....	\$2
FRIED MAC N' CHEESE BITES.....	\$1.5
ASSORTED SEASONAL BRUSCHETTA.....	\$1.5
<i>asiago artichoke, fresh tomato and greens</i>	
ASSORTED PIZZETTAS.....	\$1.5
<i>cheese, pepperoni and white</i>	

SIT DOWN DINNERS

Minimum of 20 People. Priced per person. Each dinner includes a garden salad, choice of vegetable and starch and rolls with butter. Coffee, decaffeinated coffee, hot tea and iced tea are included.

A \$1 per plate upcharge will apply to all sit-down dinners in the event more than two entrees are chosen.

BEEF

served with red wine reduction or garlic butter sauce

8OZ FILET.	\$65
6OZ FILET.	\$55
12OZ RIBEYE.	\$52
12OZ STRIP STEAK.	\$52
BRAISED SHORT RIB WITH AU JUS.	\$32

CHICKEN

BOURSIN.	\$30
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boursin, roasted red peppers and sherry cream sauce

MILANESE.	\$30
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breaded chicken, arugula, parmesan, tomatoes and house-made golden balsamic vinaigrette

FRANCAISE.	\$30
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lemon butter sherry sauce

BALSAMIC GLAZED.	\$30
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tomatoes, provolone and balsamic reduction

NATALE.	\$28
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roasted red peppers, spinach, provolone and roasted red pepper sherry sauce

MARSALA.	\$28
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sauteed mushrooms and marsala wine sauce

PORK

MUSTARD CRUSTED PORK TENDERLOIN.	\$26
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apple brandy sauce

CHILDREN'S DINNER, AGES 4-12

CHICKEN TENDER AND FRIES.	\$14
SLIDERS AND FRIES.	\$11
CHEESE FLATBREAD PIZZA.	\$10
PENNE AND MEATBALL.	\$7
MACARONI AND CHEESE.	\$8

VEGAN

includes a garden salad

TOFU PARMESAN.	\$28
V BOLOGNESE.	\$28
V STUFFED PEPPERS.	\$25
THAI TOFU CABBAGE WRAP.	\$23
PORTOBELLO STACKER.	\$23
GENERAL TSO'S CAULIFLOWER.	\$23

served over white rice

PASTA AND VEGETARIAN

served with rolls and a garden salad

EGGPLANT PARMESAN.	\$25
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penne and house-made tomato sauce

CHEESE TORTELLINI.	\$25
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with tomato basil cream sauce

MUSHROOM RAVIOLI.	\$24
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mushroom cream sauce

PASTA PRIMAVERA.	\$23
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julienned zucchini, squash and carrots with aglio e olio

SEAFOOD

MAHI MAHI.	\$36
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choice of teriyaki or pineapple glaze

SHRIMP SCAMPI.	\$34
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with linguini

COD FRANCAISE.	\$34
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lemon butter sherry sauce

DILL CREAM SALMON.	\$33
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MAPLE PECAN SALMON.	\$33
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COD PICATTA.	\$32
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capers, lemon wine sauce

GRILLED SALMON.	\$31
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white wine reduction, Italian greens and choice of starch

SIT DOWN DINNERS

Minimum of 20 People. Priced per person. Each dinner includes a garden salad, choice of vegetable and starch and rolls with butter. Coffee, decaffeinated coffee, hot tea and iced tea are included.

A \$1 per plate upcharge will apply to all sit-down dinners in the event more than two entrees are chosen.

ACCOMPANIMENTS

VEGETABLES

Steamed Broccoli | Candied Glazed Carrots
Garlic Green Beans | Assorted Roasted Vegetables
Grilled Asparagus \$2.5 upcharge

STARCH

Herb Roasted Red Skin Potatoes
Garlic Mashed Potatoes | Mashed Sweet Potatoes
Red Pepper Risotto | Garlic Parmesan Risotto
Rice Pilaf



DUO PLATES

THE SURF AND TURF.	\$75
<i>6oz filet, 4oz lobster tail and drawn butter</i>	
FILET AND CRAB CAKE.	\$65
<i>6oz filet, crab cake and remoulade sauce</i>	
FILET AND SHRIMP.	\$62
<i>6oz filet, shrimp skewer and garlic butter sauce</i>	
FILET AND CHICKEN.	\$60
<i>6oz filet and choice of;</i> <i>Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken</i>	
CHICKEN AND SHORT RIB.	\$39
<i>braised beef short rib with au jus and choice of;</i> <i>Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken</i>	
SALMON AND SHRIMP.	\$35
<i>grilled salmon and shrimp skewer with garlic butter sauce or honey barbecue</i>	
CHICKEN AND SHRIMP.	\$30
<i>garlic herb shrimp skewer and choice of;</i> <i>Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken</i>	

SALADS AND SOUPS

TRADITIONAL CAESAR

romaine, parmesan, croutons, Caesar dressing

GARDEN SALAD

arcadian and iceberg lettuce blend, tomato, cucumber, black olive, house-made balsamic vinaigrette

THE HEPBURN. \$6 upcharge

arcadian and iceberg lettuce blend, strawberries, mandarin oranges, candied pecans, crumbled gorgonzola and house-made golden balsamic vinaigrette

CUP OF WEDDING SOUP. \$3 upcharge | \$6 add-on

CUP OF TOMATO BISQUE. \$1 upcharge | \$4 add-on



CREATE-YOUR-OWN DINNER BUFFET

Minimum of 20 People. Priced per person. Coffee, decaffeinated coffee, hot tea and iced tea are included.

All buffets include one salad, one vegetable, one starch and rolls with butter. Starting at \$14 per person.
Select a minimum of two entrees.

CHOOSE ONE OF EACH

SALAD

Garden Salad

Traditional Caesar

Hepburn \$3 Upcharge

Caprese \$2 Upcharge

VEGETABLE

Steamed Broccoli

Candied Glazed Carrots

Garlic Green Beans

Assorted Roasted Vegetables

Grilled Asparagus \$2.5 Upcharge

STARCH

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Red Pepper Risotto

Garlic Parmesan Risotto

Rice Pilaf

CARVING STATION

Chef Attendant fee of \$100 per attendant

SLOW ROASTED PRIME RIB. \$MP

au jus and horseradish sauce

GARLIC HERB ROASTED TENDERLOIN. \$29

red wine reduction

PINEAPPLE GLAZED HAM. \$15

SLOW ROASTED TURKEY BREAST. \$14

cranberry sauce and honey mustard

SEAFOOD

BAKED SALMON WITH MAPLE PECAN GLAZE. . \$13

BAKED SALMON WITH DILL CREAM SAUCE. . . \$12

COD FRANCAISE. \$9

COD PICCATA. \$8

CHICKEN

BOURSIN. \$10

GRILLED CAPRESE. \$10

ROTISSERIE. \$9

CHICKEN PARMESAN. \$9

MARSALA. \$8

FRANCAISE. \$8

NATALE. \$8

BALSAMIC GLAZED. \$8

PASTA

TRI-COLORED TORTELLINI WITH PESTO. \$10

PASTA PRIMAVERA. \$8

PENNE ALA VODKA. \$5

PENNE WITH HOUSE-MADE TOMATO SAUCE. \$4

MEATBALLS. \$3

PORK

MUSTARD CRUSTED PORK LOIN. \$7

SAUSAGE, PEPPERS AND ONIONS. \$6

BEEF

SLOW ROASTED PRIME RIB. \$MP

au jus and horseradish sauce

GARLIC HERB ROASTED TENDERLOIN. \$29

red wine reduction

SMOKED BRISKET. \$13

barbecue sauce or au jus

FLANK STEAK. \$12

chimichurri sauce

BRAISED SHORT RIB. \$12

au jus

◆ ASSORTED DESSERTS ◆

Minimum of 20 People. Priced per person.

ASSORTED DESSERTS

SWEET NOTHINGS DISPLAY.....	\$14
<i>cream puffs, cannoli, mini cheesecakes, assorted seasonal shooters</i>	
TRIPLE CHOCOLATE CAKE.....	\$10
STRAWBERRY CHEESECAKE.....	\$9
TIRAMISU.....	\$9
SHOOTER BAR.....	\$9
CHERRY CHEESECAKE.....	\$9
LEMON BAR.....	\$7
CARAMEL APPLE CAKE.....	\$6
COOKIES AND BROWNIES.....	\$5
PINEAPPLE UPSIDE DOWN CAKE.....	\$5
FRUIT TART.....	\$4
CHOCOLATE MOUSSE CUP.....	\$4
ASSORTED COOKIES.....	\$3

CAKES AND CUPCAKES

CUPCAKES.....	\$3
<i>choice of white, chocolate or red velvet cake with buttercream or cream cheese icing</i>	
HALF SHEET CAKES.....	\$50
<i>choice of white, vanilla, chocolate or red velvet with buttercream or cream cheese icing</i>	
FULL SHEET CAKES.....	\$85
<i>choice of white, vanilla, chocolate or red velvet with buttercream or cream cheese icing</i>	



◆ OPEN BAR PACKAGES ◆

Minimum of 40 People. Priced per person. Soft drinks, mixers and bartenders are included. No tip jar will result in \$150 fee per bartender. Cash Bar available. Please see your event consultant for pricing.

• PACKAGE RATES •

TWO HOURS

PLATINUM.....	\$28
DIAMOND.....	\$25
DELUXE.....	\$22
BEER AND WINE....	\$20

BEER AND WINE

BEER

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
Assorted Hard Seltzers

WINE

Cabernet
Pinot Noir
Merlot
Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato

CHAMPAGNE TOAST

HOUSE SPARKLING WINE..... \$24 per bottle

MIMOSA BAR

HOUSE SPARKLING WINE..... \$4 per person plus \$24 per bottle
Assorted juices and berries

THREE HOURS

PLATINUM.....	\$32
DIAMOND.....	\$29
DELUXE.....	\$26
BEER AND WINE....	\$24

DELUXE

INCLUDES BEER AND WINE PACKAGE AND HOUSE LIQUOR

Vodka
Rums
Gin
Tequila
Whiskey
Bourbon
Scotch
Schnapps and Liqueurs

FOUR HOURS

PLATINUM.....	\$38
DIAMOND.....	\$34
DELUXE.....	\$30
BEER AND WINE....	\$26

DIAMOND

INCLUDES BEER AND WINE PACKAGE

Tito's
Absolut
Bacardi Silver
Captain Morgan
Beefeater
Jose Cuervo
Jack Daniel's
Canadian Club
Jim Beam
Johnnie Walker Red
Malibu
Bailey's
Kahlua

FIVE HOURS

PLATINUM.....	\$45
DIAMOND.....	\$40
DELUXE.....	\$35
BEER AND WINE....	\$30

PLATINUM

INCLUDES BEER AND WINE PACKAGE

Tito's
Ketel One
Grey Goose
Bacardi Silver
Captain Morgan
Tanqueray
Patron Silver
Jose Cuervo
Jack Daniel's
Crown Royal
Crown Royal Apple
Jim Beam
Bulleit Bourbon
Johnnie Walker Black and Red
Grand Marnier
Malibu
Kahlua
Cointreau
Bailey's

Ask our catering team about customizing your experience!

Upgraded wine selections • Tableside wine service • Specialty champagne selections for the bride and groom
 • Signature cocktails and mocktails • Upgrade your bourbon, scotch or tequila • craft beers available

EVENT POLICIES

SCHEDULING AN EVENT Contact the Event Consultants for information pertaining to your event. Our priority is to meet the needs of our guests with the highest level of service. All events must be approved by Avalon and coordinated with the Sales & Catering Department.

FUNCTION SPACE Function space is subject to availability and is assigned to the anticipated number of guests and setup requirements. We realize there may be additions and changes to your final event prior to the actual group arrival. Every effort will be made to accommodate any additional setup changes however, requests may be subject to space availability, a reset fee and to prevailing rental charges. Avalon reserves the right to reassign function space as deemed appropriate based on final guarantee and setup requirements. Function space is available during the time periods indicated. Times prior to and following your scheduled event may be scheduled for other events. Avalon must approve any changes to the contracted schedule.

MENU SELECTIONS Our menu is designed to be used as a guide, as we welcome the opportunity to customize a special menu for your event. No food or beverage may be brought onto any Avalon property with the exception of a wedding cake and wedding cookies. A \$1.00 fee per person applies when outside desserts (cake, cookies, etc.) are part of an event. A \$500.00 Cookie Traying Fee applies to all cookie tables.

MENU PRICING Pricing is subject to change based on market fluctuations. All menu prices are subject to a taxable 22% Set-Up Fee plus sales tax. An additional \$1.00 per person plate upcharge will apply to all sit-down dinners in the event that more than two entrees are chosen.

SET-UP FEE All charges are subject to a taxable 22% Set-Up Fee and sales tax. The Set-Up Fee consists of all services, labor and costs associated with your event. The Set-Up Fee does not represent a gratuity for the wait staff, service employees or bartenders.

LABOR FEE All weddings and social events are based on a five-hour time frame. Each additional hour is subject to a \$500 per hour labor fee. Food and beverage are not included.

GRATUITY Gratuity is not included, but greatly appreciated by our staff if you feel they provided exceptional service.

DEPOSIT A non-refundable deposit is required for all events in order for us to hold your event space. The Event Consultant will quote deposit amounts at time of booking. For wedding receptions, a non-refundable deposit of \$3,000 is required at the time of booking. An additional non-refundable \$3000 deposit is required six months from time of booking. All deposits will be applied to the final invoice. Upon cancellation of any event, the deposit will be forfeited and a cancellation fee may apply.

PAYMENT Full payment must be received no later than 7 business days prior to the event in the form of cash, credit card or bank cashier's check. A 3.5% administrative fee will be applied to all credit card payments. Social Event payments by credit card must have the required credit card authorization form completed. Any additional charges incurred during the event must be paid upon completion of the event. Avalon reserves the right to charge for any damages incurred during the event.

GUARANTEES The estimated number of guests is due three weeks prior to the scheduled event. The final guarantee of guests is required 10 days prior to the event. If we do not receive a revised guarantee number by this time, we will consider your original expected attendance number on the Banquet Event Order to be your final guarantee. The banquet invoice will reflect the original expected attendance number or the actual number in attendance, whichever is greater. Final guarantees may not be reduced within 10 days of the event.

VALET PARKING Valet parking is available for an additional cost of \$100 per attendant at all Country Club locations. The Grand Resort provides complimentary Valet. One valet attendant per 50 guests is recommended.

COAT CHECK An unattended coatroom will be provided for private parties. A coatroom attendant is available for \$100 per attendant. One coat attendant per 50 guests is recommended.

SECURITY All wedding receptions require Security for the entire duration of the event. The guest is responsible for payment of the Security Officer on Duty. Your Event Consultant will provide you with an approved and reputable Security contact.

PRICING All pricing is subject to change. A taxable 22% Set-Up Fee and applicable sales tax will be applied to all banquet charges.

EVENT POLICIES CONTINUED

LIQUOR Avalon follows state liquor laws and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

SMOKING Avalon at Buhl Park, Avalon Field Club and The Grand Resort have designated smoking areas within the facility.

DECORATIONS & DISPLAYS: GUEST PROPERTY Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior posts is prohibited. Items may not be attached to any stationary wall, floor, window or ceiling. Avalon will not be liable for the loss, theft or breakage of any items brought on premise prior to, during or left on property following the event.

BANDS AND DISC JOCKEYS When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that Avalon will establish the volume level for the group. Arrangements must be made in advance for band set-up. All musical groups must be set up at least one hour before the event is due to start.

DRESS ATTIRE Unless special dress has been authorized, guests must be properly dressed for the occasion.

ADDITIONAL INFORMATION Please make arrangements for items that need to be stored in advance to ensure space is available. Throwing of birdseed, rice, confetti or flower petals is not permitted. If not followed, a clean-up fee will be added to final bill. All items provided by the guest or vendors of the guest must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.