



*Events and
Banquets*



Click on the icons below to follow us on social media:



About Us

Located in Marcellus, NY, Sunset Ridge Golf Club is the only Golf facility in Central NY consisting of six par 5's, six par 4's and six par 3's on a championship layout. The club also features a two-tiered driving range plus separate putting and chipping greens. The 8,400 square foot club house offers restaurant and banquet facilities, bar, fully stocked pro shop, locker rooms and a spacious 1,500 square foot covered deck.

Founded in 1998, Sunset Ridge Golf Club is the best semi-Private golf club experience in CNY. For more information: www.sunsetridgegolfclub.com.

Our Club



Banquets

Surrounded by the golf course and the rolling hills of Onondaga County, this space can be customized for any event, including:

- Meetings
- Baby & Bridal showers
- Banquets
- Fundraisers
- Graduation parties
- Reunions
- Wakes and Memorials

The cost includes seating for up to 160 people, as well as standard linens, bar set-up and tables/chairs.

Call (315) 707-4859 for more information or to book your upcoming event.



Weddings

Make your wedding day even more unforgettable at Sunset Ridge Golf Club!

With large windows that provide stunning views of the golf course and the surrounding Marcellus Hills, the banquet room is the perfect location for your reception.

The banquet room seats up to 160 people, and unlike other facilities, we include tables, chairs, linens and bar service at no extra cost to you. We also offer access to our deck and a built-in dance floor.

You will work directly with our chef to create a custom menu that fits your budget.

Our facilities are also available for bridal showers and rehearsal dinners.



Click on the icons below to follow us on social media:



Sunset Grille



Offering stunning views of the golf course and surrounding hills, The Sunset Grille is the perfect place to stop by for a bite to eat after your round or to catch a local game.

With seating for up to 45 people plus a beautiful deck overlooking the course, the Sunset Grille is an ideal spot for small reunions, meetings and parties, or just a dinner with your friends and family.

Choose from our regular menu of pub fare or check out the weekly specials. A variety of craft beers and mixed drinks are also available.

Read on to see our full restaurant and banquet menus.



Check out our weekly specials, including Fish Fry-Days. We feature one of the most unique and delicious fish fries around; Chef Rose's French-Fried Haddock! The Sunset Grille is open April-October (weather permitting).

Tournaments and Golf Outings

Sunset Ridge Golf Club welcomes your group of any size for a great day of golf and food. Bring your organization out to see for yourself that Sunset Ridge is the best location for an event in CNY.

We are proud to go out of our way to offer the "Big Tournament" experience to even our smallest groups. We will provide cart signs, scorecards, rules sheets, contest signs, PA speakers, scoring and anything else you can think of to help make your day a memorable one and it is all complimentary!

We do all the work so you don't have to!

Looking to switch locations or start your own non-profit or corporate golf tournament? It can be easy and fun with the help from our full time PGA Professional Staff at Sunset Ridge Golf Club! Call (315) 707-4503 for more information.





Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Breakfast Buffets

Min. 25 people, add \$2.00 pp for 12-24 people

Lite Breakfast - \$6.95 pp

Juice and Coffee or Tea
Fresh Baked Muffins or Doughnuts
Bagels with Cream Cheese

Deluxe Breakfast - \$8.95 pp

Juice, and Coffee or Tea
Fresh Baked Muffins or Doughnuts
Egg and Cheese Breakfast Sandwich with choice of Bacon or Ham

Hot Breakfast - \$14.95 pp

Frittata or Scrambled Eggs
Bacon or Sausage
Home Fries
Chef choice Pastry
Seasonal Fresh Fruit Bowl
Coffee, Tea & Juice

Add Pancakes, French Toast or French Toast Casserole \$2.00 pp
Add Ham \$2.00 pp
Add Carving Station \$2.00 pp

Brunch - \$16.95 pp

Chicken Entrée or Pasta Entrée
Frittata or Scrambled Eggs
Bacon or Sausage
Home Fries
Seasonal Fresh Fruit
Tossed Mixed Greens Salad
Chef choice Pastry
Coffee, Tea & Juice

Add Pancakes, French Toast or French Toast Casserole \$2.00 pp
Add Ham \$2.00 pp
Add Carving Station \$3.00 pp



Lunch at the Turn Options

Min. 25 people, please add \$2.00 pp for 12-24 people

Golfer's Lunch (to go from snackbar): \$6.95 pp

Hot Dog or Hamburger/Cheeseburger
Assorted Bagged Chips
Non-alcoholic Drink
Substitute 16 oz. Beer for \$7.95

Boxed Golfer's lunch (to go from snack bar): \$7.95 pp

Choice of Ham, Turkey, Roast Beef, or Veggie
Bag of Chips
Drink
Substitute 16 oz. Beer for \$8.95

Golfer's BBQ lunch (to go from snack bar): \$8.95 pp

Pulled Pork Sandwich
Bag of Chips
Drink
Substitute 16 oz. Beer for \$8.95 pp

Wrap, Croissant, or Sourdough (to go from snack bar)- (Croissant: Add \$1 pp)

\$11.95 pp 1 choice and 1 side
\$13.95 pp 2 choices, and 2 sides
\$15.95 pp 3 choices, 2 sides

CHOICE OF: Cuban, Seafood, Chicken Salad, Turkey Club, Country Club, Chicken Caesar, Tuna Salad or Ham and Swiss

Lunch Buffets

Soup & Sandwich w/ Salad - \$14.95 pp

Wrap, Croissant, or Sourdough Bread- (Croissant: Add \$1)
House Made Soup Selection
Tossed Mixed Greens Salad
Seasonal Fresh Fruit Bowl

Chicken w/Pasta - \$15.95 pp

Baked Penne Pasta with Marinara Sauce and Cheese
Chicken Riggies or Chicken Alfredo
Mixed Greens Salad
Chef choice Bread

Pizza & Wings - \$16.95 pp

Pizza- Cheese and/or Pepperoni
Chicken Wings
Celery with Blue Cheese or Ranch
Cookies or Brownies

Meatball, Sausage & Chicken w/Pasta \$17.95 pp

Meatballs and Sausage in Marinara Sauce
Baked Penne Pasta with Marinara Sauce and Cheese
Herb Roasted Chicken
Mixed Green Salad
Chef choice Bread



Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Lunch Buffets Cont'd

Min. 25 people, add \$2.00 pp for 12-24 people

Deli Buffet \$17.95 pp

Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, served with Condiments, Rolls & Bread

CHOICE OF TWO: Salt Potatoes, Tossed Salad, Potato Salad, Macaroni Salad, Tomato-Cucumber Salad, Pasta Salad, Broccoli Salad with or without Bacon

Add House Made Soup \$3.00 pp

Chicken or Open Steak Sandwich - \$18.95 pp

Choice of side: Salt Potatoes, Tossed Salad, Potato Salad, Macaroni Salad, Tomato & Cucumber Salad, Pasta salad or Broccoli Salad with or without Bacon

Italian Buffet - \$19.95 pp

Baked, Bone-In Chicken seasoned with Fresh Herbs and Garlic
Baked Penne Pasta with Marinara and Cheese or in a Creamy Alfredo Sauce
Meatballs and Italian Sausage with Peppers and Onions

Substitute Lasagna, Eggplant or Chicken Parmesan \$3.00 pp

Sunset Picnic Buffet - \$20.95 pp

Bone-In Grilled Chicken
Hoffman Hotdogs
Hamburgers/Cheeseburgers
Italian Sausage with Peppers and Onions

CHOICE OF TWO: Salt Potatoes, Tossed Salad, Potato Salad, Macaroni Salad, Tomato-Cucumber Salad, or Broccoli Salad with or without Bacon



Dinner Buffets

Min. 25 people, please add \$2.00 pp for 12-24 people

Turkey & Ham w/Pasta \$22.95 pp

Brown Sugar Glazed Baked Ham
Herb Roasted Turkey Breast
Baked Penne Pasta with Marinara Sauce and Cheese
Honey and Thyme Roasted Vegetable Medley
Mashed Potatoes
Chef choice Bread

Sirloin Roast Buffet - \$24.95 pp

Sliced Sirloin
Served with Horseradish, Beef Gravy
Mashed or Roasted Potatoes
Chef's Choice Vegetable
Baked Penne Pasta with Marinara Sauce and Cheese

Add Carving Station \$2.00 pp

Sunset BBQ Buffet - \$24.95 pp

BBQ Bone-in Chicken
Slow Roasted Pulled Pork
Baked Beans
Salt Potatoes
Cole slaw

Substitute St. Lewis Style BBQ Ribs \$4.00 pp

Pork Loin & Chicken w/Pasta \$24.95 pp

Roasted Pork Loin Seasoned with Sage Garlic and Honey
Herb Roasted Chicken
Baked Penne Pasta with Marinara Sauce and Cheese
Green Beans Provencal
Mashed Potatoes
Chef choice Bread

NY Strip, Haddock & Chicken - \$32.95 pp

Mixed Greens Salad
Chef choice Bread
Chef's Choice Potato & Vegetable

Prime Rib, Chicken & Salmon - \$36.95 pp

Mixed Greens Salad
Chef choice Bread
Chef's Choice Potato & Vegetable



Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Customizable Buffets

Min. 25 people, add \$3.00 pp for 12-24 people

Build-A-Buffer includes two sides, chef choice of bread with coffee, tea and fountain drinks.

1 Entrée- \$22.95 pp

2 Entrées- \$26.95 pp

3 Entrées- \$32.95 pp

*Add pasta in marinara sauce - \$3.00 pp

Substitutions / special request are always possible. We will help you build a menu to suit your tastes and budget.

Chicken Entrées

Herb Roasted Chicken-basted in a Garlic Herb Butter made with Garlic Sage, Parsley, Lemon, and a hint of White Wine.

Chicken Piccata - lightly Floured Chicken sautéed in Butter, simmered with a Citrusy Lemon-butter Pan Sauce garnished with Capers and Parsley.

Chicken Franciase - Tender Chicken Cutlets sautéed served with Lemon Parmesan Sauce.

Chicken Parmesan- Tender Crusted Chicken, topped with Fresh House-made Marinara and Melted Cheese.

Chicken Riggies- Rigatoni Pasta, Chicken, Variety of Sweet and Hot Peppers in a Spicy Thick Tomato Cream Sauce.

Chicken Alfredo- Penne Pasta and Tender Chicken are tossed in a Creamy Alfredo Cheese Sauce.

Chicken BBQ- Chicken that's Marinated in "LUPO'S" Spiedie Sauce then grilled to a finish that's crispy on the outside and juicy on the inside.

Chicken Spiedies - Marinated Chicken that's grilled and tossed in a Rich Spiedie Sauce.

Chicken Pot Pie- Tender Chunks of Chicken simmered with Fresh Vegetables in a Savory Chicken Velouté Sauce topped with a Rich Flaky Crust.

House-made Chicken Tenders- Tender, Juicy Chicken dipped in our House Coating and fried until perfectly crispy golden brown.

Pork Entrées

House Smoked Pulled Pork- Pork Butt, Seasoned with our own Spice Blend, and Smoked low and slow.

Roasted Pork Loin- Sage, Garlic, and Honey Marinated Pork Loin.

Ham- Brown Sugar Glazed.

Smoked BBQ Ribs-St. Louis Cut Ribs seasoned with our house blend Spice and smoked to tender perfection- *add \$2.00 pp

Sausage with Peppers and Onions- Grilled Gianelli Sausage Sautéed with Green Peppers and Sweet Onions.

Grandma Lee's, Zesty Sausage and Meatballs- a flavorful dish simmered in a lightly Spicy Red Sauce with Peppers and Onions.

Pasta Entrées

Baked Penne- Italian Marinara, and Fresh Basil with loads of Mozzarella makes for the ultimate in Italian Casserole dish

Stuffed Shells- A classic dish, Stuffed Shells made with flavorful Three Cheese Ricotta filling and House-made Marinara Sauce.

Fettuccine Alfredo- made with a Garlic-infused Rich and Creamy Parmesan Cheese Sauce tossed in Pasta.

Pasta with Red Sauce- A Deep Rich Tomato Sauce served with your choice of Pasta, Chef Rose grew up with this Sauce recipe and she credits her Grandma Lee for teaching her!

Lasagna- the ultimate Italian Comfort Food! This classic dish includes layers of Noodles, Hearty Red Sauce, Creamy Ricotta Blend, and Mozzarella Cheese baked to hot, gooey deliciousness.

Penne with Vodka Sauce- our house marinara sauce becomes creamier and more delicious with the addition of butter, cream, and parmesan cheese. And, of course, a splash vodka.

Beef Entrées

Beef Sirloin Roast- Garlic and Herb Seasoned Sirloin of Beef Slow Roasted, and sliced thin served in a Rich Brown Gravy.

Prime Rib- melt in your mouth tender and juicy Prime Rib seasoned with Fresh Garlic, Herbs and Spices cooked to a medium rare - *add \$7.00 pp



Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Customizable Buffets – Cont’d

Pot Roast- Tender Beef and Vegetables slow simmered in a Rich Beef Gravy

Beef Stew-A classic stick-to-your-ribs Stew made of Beef, Onion, Carrots, Potatoes and Red Wine.

Cottage Pie- Ground Beef with Vegetables in a Rich Gravy, topped with Cheesy Mashed Potatoes.

Italian Beef Braciolo- Tender strips of Beef rolled together with Parmesan Cheese, Fresh Parsley and Seasoned Bread Crumbs braised in a Rich Tomato Sauce.

Rustic Italian Meatballs- A blend of Beef and Pork, Fresh Herbs, Parmesan Cheese, and a splash of Cream ensures they’re tender and moist.

Seafood Entrées

Pan Roasted Salmon with a choice of Sauce:
A Creamy Lemon Dill Sauce
Honey Mustard Sauce
Teriyaki Sauce
Creamy Garlic Tuscan Sauce w/ Spinach and Tomatoes

Haddock choices:
New England Style Haddock
Baked and topped with Buttery Ritz Crackers, fresh Lemon Juice and Butter.
Traditional Baked Haddock with White Wine Lemon Garlic Butter Sauce.

Chef Rose’s Haddock- Fresh Haddock baked on a bed of Sweet Caramelized Onions with a Creamy Parmesan topping.

Shrimp Scampi Alfredo- Pasta and Shrimp that are swimming in an incredible Buttery/Garlicky/Lemony Alfredo Sauce.

Vegetarian Entrées

Baked Eggplant Parmesan- crispy coated Eggplant slices smothered in Cheese and Marinara.

Vegetarian Black Bean Enchilada Casserole- a simple mix of Black Beans, Corn, Green Chilis, Green Onion, Cilantro, Zucchini, and Sweet Potato. Layered Vegetable Mix between Corn Tortillas and Cheese then smothered in a Red Enchilada Sauce.

Vegetarian Mexican Casserole- Hearty and delicious Casserole that’s made with Bell Pepper, Corn, Black Beans, Enchilada Sauce, Cheese, Rice and Veggies.

Vegetable Lo Main- a fresh Veggie-mix of Broccoli, Carrots, Celery, Onions, Sweet Peppers and Cabbage tossed together with Noodles in Sauces made with Soy Sauce, Sriracha and Hoisin Sauce.

Veggie Pasta Primavera- mixed Garden Vegetables tossed with Penne Pasta, served in a sweet Tomato Sauce or Alfredo Sauce.

Vegetarian Lasagna-Layered Lasagna Noodles with Ricotta Cheese, House Roasted Vegetables in a Marinara Sauce and Mozzarella Cheese.

Vegetarian Chili- a mixture of Sweet Potato, Butternut Squash & Quinoa three kinds of Beans and Seasonal Vegetables this recipe is packed with good-for-you ingredients and delicious seasonings. You won’t miss the meat in this vegetarian dinner.

Veggie Fried Rice-this Rice dish is chock full of colorful Vegetables seasoned with Sesame Oil and Soy Sauce.

Parmesan Polenta with Roasted Vegetables- A simple, cozy Vegetarian dish with Creamy, Buttery Polenta topped with Ratatouille-style Balsamic and Herb-roasted Vegetables.

Sides

(build-a-buffet includes 2 - add more ala carte)

Salt Potatoes (\$2.50 pp ala carte)
Roasted Potatoes (\$2.50 pp ala carte)
Baked Potatoes (\$2.50 pp ala carte)
Mashed Potatoes (\$2.50 pp ala carte)
Seasonal Roasted Veggie medley (\$3.50 pp ala carte)
Green Bean Provençal (\$2.50 pp ala carte)
Mac and Cheese (\$3.50 pp ala carte)
Coleslaw (\$2.50 pp ala carte)
Baked Beans (\$2.00 pp ala carte)
Fried Rice/ with Veggies (\$3.50 pp ala carte)
Mixed Greens Salad (\$2.50 pp ala carte)
Potato Salad (\$2.50 pp ala carte)
Macaroni Salad (\$2.50 pp ala carte)
Tomato, Cucumber Salad (\$2.50 pp ala carte)
Pasta Salad (\$3.50 pp ala carte)
Broccoli Salad with or without Bacon (\$2.50 pp ala carte)
Utica Greens (\$2.50 pp ala carte)



Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Appetizers and Hors D'oeuvres

Min. 25 people, add \$3.00 pp for 12-24 people

Cocktail Meatballs- in a choice of BBQ, Marinara, Swedish, Teriyaki or Thai Chili Sauce- \$2.50 pp

Empanada Bites- Chicken, Beef, Pork- \$3.00 pp

Assorted Mini Quiche- \$3.00 pp

Mushroom Cap Stuffed with Italian Sausage topped with Mozzarella Cheese- \$3.50 pp

Mushroom Cap Stuffed with Cheese, Fresh Herbs, and Sun-Dried Tomato- \$4.00 pp

Mini Crab Cakes \$3.50/ pp

Caprice Skewers \$2.50/ pp

Scallops Wrapped in Bacon \$4.50/ each

Spanakopita- mini spinach stuffed phyllo triangles \$2.50 /pp

Shrimp with cocktail sauce \$3.00/each

Deviled Eggs \$1.50/ pp

Guacamole with Salsa and Chips \$2.00/ pp

Min. 25 people, add \$3.00 pp for 12-24 people

Buffalo chicken wing dip/ with tortilla chips \$3.00/pp

Rye boat dip / served with breads \$3.00/pp

Baked Brie puffed pastry or phyllo Cups- with choice of Apples or cranberry, caramelized Onions, and bacon crumble \$3.00/ pp

Seasonal Fresh vegetable crudité presented and served with chef choice of dip \$3.00 pp

Fruit Display-Seasonal fruit selection delightfully presented accompanied by a vanilla bean yogurt dip \$4.00/pp

Cheese Display -An artisanal variety of cheeses served with fine table crackers and fresh grapes artfully displayed \$4.00/pp

Charcuterie board- seasonally selected and artfully displayed, selection of meats along with cheeses that are paired with different possibilities of nuts, fruits, spreads, mustards, jellies, crackers, breads, olives, and pickles. The board is fully customizable- Starts at \$4.00pp

A Message from Chef Rose:



It is my pledge that your event menu will be well thought out and personalized to fit your needs. We use only the freshest ingredients with a house-made touch. We create selections that are rich with natural flavors and presented uniquely!

-Rose



Sunset Grille

BANQUETS

An 8% sales tax and 20% banquet fee will be added to all options

Desserts

Cobbler: Peach, Cherry, Chocolate, Mixed Berry, Apple, or S'mores- \$4.95 pp

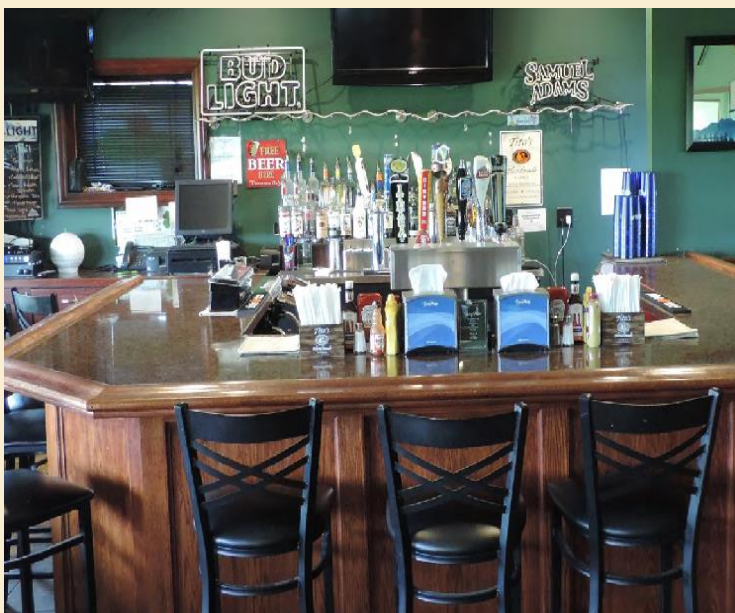
Fruit Pie: Apple, Peach, Blueberry, or Cherry- \$4.95 pp

Strawberry shortcake or Chocolate Lava Cake- \$4.95 pp

Cupcakes: Vanilla or Chocolate- \$1.95 pp

Cookies: Chocolate Chip, S'mores, Double Chocolate or Peanut Butter- \$1.95 pp

Brownies: Chocolate, Blondie, Peanut Butter – Chocolate, S'mores, or Brookies - \$1.95 pp



Catering

(carry-out only - \$200 minimum)

½ Pan feeds 10-12 and Full Pan feeds 20-25

Herb Roasted Chicken- ½ Pan -\$60.00 or Full Pan- \$ 110.00

Bake Penne- ½ Pan- \$35.00 Full Pan- \$75.00

Baked Lasagna ½ Pan- \$55.00 Full Pan- \$105.00

Chicken Riggies ½ Pan- \$50.00 Full Pan- \$100.00

Sausage w/ Pepper / Onions ½ Pan- \$65.00 Full Pan \$110.00

Roasted Pork Loin ½ Pan- \$ 65.00 Full Pan- \$120

Mashed Potatoes- ½ Pan- \$35.00 Full Pan- \$60.00

Herb Roasted Potatoes ½ Pan- \$35.00 - Full Pan \$60.00

Honey and Thyme Roasted Vegetable medley- ½ Pan- \$40.00 Full Pan- \$65.00

Macaroni & Cheese ½ Pan -\$40.00 Full Pan- \$80.00

Chef Salad- ½ Pan- \$25.00 Full Pan- \$50.00

Bar Options

Pouring premium and well liquors, house wines, beer and fountain drinks

Open Bar

1st hour - \$10 pp

2nd hour - \$9 pp

3rd hour - \$8 pp

4th hour - \$7 pp

Champagne or Wine Toast - \$4.95 pp

Premium Bar upgrade - \$8.95 pp

Cash bar is an option for any number of hours or a bar tab can be run to any prepaid amount

Beverage Cart Options (Golf Events)

Consumption, tab or drink tickets \$3.00 each (tickets good for NA beverage or domestic cans)

Banquet and Event Policies:

Thank you for considering the Sunset Ridge Golf Club for your event. Please complete and return the attached contract with your deposit.

ROOM FEES: Banquet groups can reserve the Sunset Room for 25 or more guests with a \$250 non-refundable room fee. Events are based on 3 hours. Smaller groups are welcome in our Sunset Grille Room with a \$125 non-refundable room fee. Set-up is allowed two hours prior to event start time. Additional set-up time on the same day or the day before can be arranged at a rate of \$20 per hour (schedule permitting). Additional banquet time beyond the three hours can be reserved at a rate of \$100/hour for the Sunset Room and \$50/hr for the Grille Room. Full day rental of the space is available at a rate of \$750/day M-F and \$1000/day Sa-Su-Holiday in the Sunset Room and \$400/day in the Grille Room.

ROOM FEE WAIVED WITH MINIMUM FOOD & BEVERAGE TOTAL: For the Sunset Room if the minimum total spent on F&B is at least \$1500 (non-inclusive of the room fee) the room fee will be waived and credited to the final bill. For the Grille Room if the minimum total spent on F&B is at least \$650 (non-inclusive of the room fee) the room fee will be waived and credited to the final bill.

CUTTING FEE: Outside desserts are allowed for \$1 per person cutting fee. If self-serve there is no fee.

WEDDINGS: Wedding reservations require 10% of the total bill as a down payment, 25% down 3 months prior to the wedding date and 50% down 30 days out.

OPEN BAR PRICING: Pouring well and premium liquor, house wines, draft beer & fountain drinks. \$10.00 pp 1st Hour: \$9.00 pp 2nd Hour: \$8.00 pp 3rd Hour: \$7 pp 4th Hour. Champagne Toast Add \$4.95 per person. Premium Bar Upgrade Add \$8.95 per person. All liquor, beer and wine to be supplied by Sunset Ridge with bartender service. Cash bar is available for any number of hours as is a preset bar tab followed by cash.

CONFIRMATION & GUARANTEE: Upon receipt of the signed agreement and room fee, the room will be reserved for your group. Seven days in advance of your event, you are required to confirm the guaranteed count of your event and the final menu. Any additions to the number of attendees should be done as soon as possible and will be subject to the availability of deliveries. You will be billed for guaranteed number or the actual number of attendees whichever is greater.

DECORATIONS & CLEANING: Decorations cannot be nailed, taped, or stapled on the walls, fixtures or furniture. Bubbles, glitter, confetti or other destructive products are not permitted. Normal cleanup is included in the package, however, should excessive clean-up be necessary the excessive cleaning fee is \$125.

PAYMENT: The remaining balance is due on the day of the event and must be submitted in one transaction.

BANQUET FEE AND SALES TAX: 20% Banquet Fee will be added to All Food, Beverage, and Meeting Room Rental. This fee includes a gratuity for the staff. NYS Law Requires: Food & Beverage Tax at 8.0%. Tax-exempt groups must provide a copy of their tax-exempt form.

INDEMNIFICATION: To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Kless Myers Golf Management, LLC and Sunset Ridge Golf Club and their employees against all claims, losses or damages to persons or property, governmental charges or fines and costs, including reasonable attorney fees, arising out of or connected to your function.

Event Contract

Event Name _____ Event Date _____ Time _____

Contact Information

Primary Contact(s) _____

Phone _____ E-mail _____

Address _____ City _____ State _____ Zip _____

Event Information

Expected Plate Count _____ Guaranteed Count (7days) _____ Price per Plate _____

Open Bar # of Hours _____ Max Tab \$ _____ Cash Bar from _____ To _____

Additional Comments _____

Food and Beverage Service

Meal Includes _____

Additional Set up Details _____

Beverage Service Instructions _____

Signature

Signed _____ Date _____

