

BANQUET TERMS AND CONDITIONS

Deposit, Payment and Cancellations

A non-refundable deposit of \$500.00 is required to confirm a function. The balance of the charges incurred is due in full following the event. The Guarantor agrees to pay the final charges for services rendered as outlined on the Banquet Event Order.

In the event of a cancellation Morgan Creek will either charge a cancellation fee which will be deducted from the deposit or retain the deposit in full. All cancellations must be in writing.

Food and Beverage Service

One set menu is requested for all guests. Certain dietary substitutes may be made with prior request. Final selection must be arranged three weeks prior to the event.

No food or beverage will be permitted to be removed from the clubhouse. Menu prices and selection are guaranteed 60 days prior to the event.

A guaranteed number of guests are required 72 hours prior to the function. In the event no guarantee is received, the original contracted number will be charged or the actual number of guests served, whichever is greater. The guaranteed number is not subject to reduction within 72 hours. Morgan Creek will prepare 5% over the guaranteed number up to the maximum capacity of the room.

Room Setup

Morgan Creek will allocate function rooms based on group size and requirements. Morgan Creek reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

Morgan Creek reserves the right to apply or reassess the room rental charge should the food and beverage requirements or the guaranteed number of guests attending be less than originally quoted at the time of the booking.


Morgan Creek will not accept responsibility for items brought on to Morgan Creek property or for any items left behind following the event. Personal effects must be removed from Morgan Creek property at the end of each event unless prior arrangements have been made with the Catering Office. Items left on Morgan Creek property are at the owner's risk.

Service Charges and Minimums

All hosted food and beverage services are subject to 15% gratuity and 12% Harmonized Sales Tax (HST).

Under the HST act the gratuity is also subject to 12% HST.

Thank you for considering Morgan Creek Golf Course



CORPORATE MEETING PACKAGE

(Minimum 30 guests required)

Upon Arrival

Freshly brewed regular and decaffeinated coffee and tea

Assorted fresh baked muffins

Mid-morning coffee refresh

Choice of one of the following lunch buffets:

"BUILD YOUR OWN" SANDWICH BUFFET

Seasonal greens with assorted dressings

Baby red potato salad with double smoked bacon, sour cream and chive dressing

Chow mein noodles and roasted vegetables with black bean and sweet chili vinaigrette

Basket of assorted breads and rolls

Selection of sliced cold cuts

Sliced cheeses, tomatoes and pickles

Grilled vegetables and fresh leaf lettuce

Dijon mustard, mayonnaise and relish

Salmon, egg and chicken salads

Homemade apple strudel, fresh baked cookies and assorted dessert squares

Freshly brewed regular and decaffeinated coffee and tea

OR

PASTA BUFFET

Focaccia and ciabatta breads

Caesar salad

Golden beets, roma tomato, red onion, artichokes and kalamata olives, basil vinaigrette

Grilled carrots, zucchini and bell peppers with balsamic drizzle

Sliced tomato, red onion and spinach, basil vinaigrette

Chef's daily pasta selection with homemade sauce

(choice of chicken, seafood or vegetarian)

Tiramisu, fruit pies and dessert squares

Freshly brewed regular and decaffeinated coffee and tea

Assorted canned soft drinks with lunch

Mid-afternoon coffee refresh

\$35.00 per person

(Subject to tax and gratuity)

CORPORATE MEETING PACKAGE

(Minimum 30 guests required)

Upon Arrival

Chilled orange juice
Assorted fresh baked muffins
Fresh sliced seasonal fruit
Freshly brewed regular and decaffeinated coffee and tea

Mid-morning coffee refresh

Choice of one of the following lunch buffets:

"BUILD YOUR OWN" SANDWICH BUFFET

Seasonal greens with assorted dressings
Baby red potato salad with double smoked bacon, sour cream and chive dressing
Chow mein noodles and roasted vegetables with black bean and sweet chili vinaigrette

Basket of assorted breads and rolls
Selection of sliced cold cuts
Sliced cheeses, tomatoes and pickles
Grilled vegetables and fresh leaf lettuce
Dijon mustard, mayonnaise and relish
Salmon, egg and chicken salads

Homemade apple strudel, fresh baked cookies and assorted dessert squares

Freshly brewed regular and decaffeinated coffee and tea

OR

PASTA BUFFET

Focaccia and ciabatta breads

Caesar salad
Golden beets, roma tomato, red onion, artichokes and kalamata olives, basil vinaigrette
Grilled carrots, zucchini and bell peppers with balsamic drizzle
Sliced tomato, red onion and spinach, basil vinaigrette

Chef's daily pasta selection with homemade sauce
(choice of chicken, seafood or vegetarian)

Tiramisu, fruit pies and dessert squares

Freshly brewed regular and decaffeinated coffee and tea

Assorted canned soft drinks with lunch

Mid-afternoon coffee refresh
\$41.00 per person
(Subject to tax and gratuity)