



**celebrations**<sup>®</sup>  
gourmet catering

AT MERRIMACK VALLEY GOLF CLUB

**Thank you considering Celebrations Gourmet Catering at  
Merrimack Valley Golf Club for your golf outing.**

Celebrations Gourmet Catering is the North Shore's premier caterer and winner of North Shore Magazine's Best Catering Company, 2008 and 2009. The expertise, culinary experience and creative individuality that Celebrations Gourmet Catering "brings to the table" will insure that your golf event far surpasses your expectations, and guarantees that the entire planning process will be stress-free and enjoyable.

The newly renovated Merrimack Valley Golf Club provides the ideal setting for your next tournament or private golf event. Completely redesigned by award-winning Donald Ross and legacy designer George F. Sargent Jr., this environmentally conscious, semi private 18-hole course boasts beautifully manicured fairways and tastefully designed architectural elements that reflect the long heritage of this historic property. Offering the perfect blend of challenge and scalability, golfers of all abilities will find this course a pleasure to play.

Our newly constructed 19,000 square foot clubhouse is a full-service facility designed to meet all of your event needs. Enjoy spectacular views of the course while enjoying a refreshing cocktail and your outing meal. The Sandtrap's large outdoor patio area serves light snacks and beverages throughout the day and is available for pre and post-event socializing.

In addition to golfing events, our spectacular venues are also available for weddings, charity events, fundraisers, reunions, retirement dinners, weddings, clambakes, board and general meetings, showers, holiday parties, Bar and Bat Mitzvahs and award ceremonies.

We look forward to hosting your next golf outing. Enclosed is your contract. Please review all conditions set forth and upon your approval, sign and return one copy of the contract to my attention Lori Barcikowski, along with your deposit of \$300.00. Payment is due 10 days within receipt of this letter. Checks are made payable to "Celebrations Gourmet Catering."



## BREAKFAST...

<b>The Shotgun Start</b>	<b>\$6.95<sup>pp</sup></b>
Assorted Danish and Muffins Freshly Brewed Coffee and Tea	
<b>The Tee Off</b>	<b>\$8.95<sup>pp</sup></b>
Assorted Breakfast Sandwiches Freshly Brewed Coffee and Tea	

## AT THE TURN...

*Items available with the purchase of Lunch & Dinner Only*

<b>Sausage, Pepper and Onion Sub</b>	<b>\$4.95<sup>pp</sup></b>
<b>Hot Dog</b>	<b>\$4.95<sup>pp</sup></b>
<b>Turkey Wrap</b>	<b>\$4.95<sup>pp</sup></b>

*Please add 6.25% MA State Tax, 20 % Administrative Charge*



## LUNCH & DINNER...

<b>The Mulligan</b>	<b>\$16.95<sup>pp</sup></b>
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Hot Dogs, Hamburgers and Cheeseburgers  
 Sausage and Peppers  
 Sliced Tomatoes, Onions and Pickles  
 Rolls and Traditional Condiments  
 Potato Chips  
 Homemade Coleslaw  
 Sliced Watermelon  
 Cookies and Brownies

<b>The Fairways</b>	<b>\$18.95<sup>pp</sup></b>
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Sliced Ham, Turkey, Roast Beef, Salami  
 Assorted Cheeses  
 Sliced Tomatoes, Onions and Pickles  
 Rolls and Traditional Condiments  
 Signature Potato Salad  
 Homemade Coleslaw  
 Sliced Watermelon  
 Cookies and Brownies

<b>The Par</b>	<b>\$21.95<sup>pp</sup></b>
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Caesar or Field Green Salad with House Vinaigrette Dressing  
 Fresh Rolls and Butter  
 Hummus and Pita Chips  
 Marinated Steak and Lamb Tips  
 Homemade Pasta Salad  
 Rice Pilaf  
 Seasonal Vegetables  
 Cookies and Brownies

*Please add 6.25% MA State Tax, 20 % Administrative Charge*



## LUNCH & DINNER...

### **The Hole in One** \$24.95<sup>pp</sup>

Caesar or Field Green Salad with House Vinaigrette Dressing  
 Fresh Rolls and Butter  
 Barbeque Chicken  
 Barbeque Ribs  
 Fresh Corn on the Cob  
 Roasted New Potatoes  
 Assorted Chefs Dessert

### **The Albatross** \$26.95<sup>pp</sup>

Caesar or Field Green Salad with House Vinaigrette Dressing  
 Fresh Rolls and Butter  
 Barbeque Chicken  
 Grilled New York Strips  
 Seasonal Vegetables  
 Baked Potato  
 Assorted Chefs Dessert

### **New England Lobster Bake** \$42.95<sup>pp</sup>

Traditional New England Clam Chowder  
 Caesar or Field Green Salad with House Vinaigrette Dressing  
 Fresh Rolls and Butter  
 1 ¼ lb. Lobster with Drawn Butter  
 Barbeque Chicken  
 Linguica  
 Fresh Corn on the Cobb  
 Baked Potato  
 Strawberry Shortcake

*Please add 6.25% MA State Tax, 20% Administrative Charge*

## **Terms and Conditions for Golf Outings**

### **Menu**

The menu selection is due no later than ten (10) days before the date of the Event. Any food allergies or dietary restrictions shall be arranged with CGC at this time as well.

### **Deposit & Payment**

A non-refundable deposit of \$300.00 is due within ten (10) days of receipt of this Agreement to reserve your date and time, paid to Celebrations Gourmet Catering. If the deposit is not received within that time, your date will not be reserved. Please complete the attached Credit Card Authorization Form; the Client hereby specifically authorizes CGC to bill Client's credit card for any outstanding balance due immediately upon completion of the Event. A final payment in the form of a certified check, bank check, cash or money order is due seven (7) days prior to the Event made payable to "**Celebrations Gourmet Catering**". Once your date and time is reserved, requests for a date change may be made upon availability.

### **Prices**

Menu prices are subject to change without notice and may increase depending on operational costs, food and beverage market price conditions and to reflect any increase in the CPI (Consumer Price Index). An administrative fee of 20% will be added to all food, liquor, fees, services, labor and accessories and a Massachusetts State Sales Tax of 6.25% will be added to all food, beverage and other taxable items. The Administrative fee is taxable and is based on your contracted menu prices and is payable in full in advance of any discount or promotion.

### **Interest/Costs**

All unpaid balances over five (5) days old shall accrue interest at the rate of 1.5% per month. In the event of unpaid, past due balances, CGC shall be entitled to recover, in addition to the amount owed, interest and all costs associated with collection or litigation, including attorney fees.

### **Food Service**

Due to health and insurance regulations, all food and beverage items must be supplied and prepared by CGC. No outside food or beverage may be brought on or off premises.

### **Guest Count and Final Guarantee**

The Client shall furnish to CGC a final guaranteed guest count ten (10) days prior to the Event, which represents the minimum number of meals for which Client will be billed. During the Event, a final count will be taken during food service and if the actual guest count exceeds the Guest Count Guarantee, a revised bill will be sent after the Event for immediate payment.

### **Cancellation**

In the event this Agreement is cancelled by the Client before the Event is held, CGC requires a letter of cancellation by certified mail. All payments and deposits are non-refundable and non-transferable.

### **Force Majeure**

If CGC's performance under this Agreement is impeded by acts of god, government authority, disaster, strikes, power outages or other emergencies which makes it illegal or impossible to provide the facilities and/or services for the Event, CGC will be excused from performance hereunder and will return all deposits to Client, less any actual expenses incurred. CGC is not responsible for any delay caused by weather or another Force Majeure Event and will not be liable for any damages, including, but not limited to, indirect, punitive or consequential damages of any nature, or for any resulting adjustments to food and service standards.

### **Third Party Liability**

CGC assumes no responsibility for the conduct of guests, members and third parties hired to provide services and Client will be financially responsible for any damage caused thereby.

**Indemnification**

The Client agrees to defend, with counsel reasonably acceptable to CGC, save harmless and indemnify CGC from any injury, loss, claim or damage to any person or property of CGC, CGC's agents, employees, guests or invitees, Client, Client's agents, employees, guests or invitee's while on the Premises or arising from Client's use of the Premises, provided the injury, loss, claim or damage is not caused by the willful misconduct or gross negligence of CGC, its employees, agents or subcontractors. This indemnification shall include all costs and fees including but not limited to attorney fees.

The Client agrees to defend, with counsel reasonably acceptable to MVGC, save harmless and indemnify MVGC from any injury, loss, claim or damage to any person or property of MVGC, MVGC's agents, employees, guests or invitee's, Client, Client's agents, employees, guests or invitee's while on the Premises or arising from Client's use of the Premises, provided the injury, loss, claim or damage is not caused by the willful misconduct or gross negligence of MVGC, its employees, agents or subcontractors. This indemnification shall include all costs and fees including but not limited to attorney fees.

**Unlawful Activities**

The Client will comply with all the laws of the United States and the Commonwealth of Massachusetts, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the premises in violation of any laws, ordinances, rules or orders. If unlawful activities occur on the premises, and the Event is cancelled, there will be no refund of any kind from CGC to Client.

**Assignability**

This Agreement is not assignable by Client without the written consent of CGC.

**Dress**

Proper dress is required on the golf course and in the clubhouse, and MVGC has implemented a **no-spike shoe policy**. Appropriate attire will be available for sale at the Pro Shop.

**Security**

CGC reserves the right to hire police details and/or security officers when required, at its discretion, at Client's expense. Client is fully liable for any damages or actions done by any of its guests.

**Vendors**

CGC reserves the right to approve all vendors prior to the Event. A list of vendors must be submitted to CGC for review and approval prior no later than seven (7) days prior to the date of the Event. Viewing of vendors by prospective clients during any event is prohibited. CGC reserves the right to limit the volume of musical entertainment. Entertainment-enhancing machinery must be approved prior to the Event. Certain vendor restrictions may apply.

**Decorations**

The Client may provide its own decorations or floral. All decorations must comply with local fire ordinances. The Client shall not affix decorations or signs to the walls, doors, fixtures or ceiling with material other than those approved by CGC. No confetti, sand or glitter of any kind is allowed on the Premises.

Candled centerpieces must be enclosed with no open flames. CGC reserves the right to retain a Fire Marshall at Client's expense in the event this provision is not complied with.

**Liquor Policy**

The Client is responsible for the behavior of its guests at all times. CGC reserves the right to refuse the service of alcohol to persons who appear to be intoxicated. Positive I.D. is required for all guests requesting alcohol and all persons purchasing alcohol must be of legal drinking age. No alcoholic beverages may be given to persons under the legal drinking age (or persons without positive I.D.) by other guests. State licensing restrictions require that no food and alcoholic beverages are brought in from the outside. All beverages must be consumed on the premise and are not allowed to leave the facility. CGC reserves the

right to control the amount of alcoholic beverage (s) served to its guests. The bar will cease to serve guests thirty minutes before the end of the function.

**Clean Up Fee**

A fee of \$500.00 may be charged to your credit card at the conclusion of your Event at CGC's discretion for any excessive cleaning costs incurred.

**Miscellaneous**

This Agreement and the other documents referred to herein contain the entire agreement between the parties with respect to the subject matter hereof and supersede all prior negotiations, commitments, agreements and understandings, both oral and written, between the parties with respect to the subject matter hereof. This Agreement may not be amended, modified or supplemented in any manner, except by an instrument in writing signed by the parties hereto. This Agreement shall be governed by, and construed and enforced with, the substantive laws of the Commonwealth of Massachusetts without regard to its principles of conflicts of laws.

**By signing this agreement, I fully understand and accept the Terms and Conditions above.**

**Client:** \_\_\_\_\_

**Date:** \_\_\_\_\_

Date of Event: \_\_\_\_\_

Client's Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Shotgun Time: \_\_\_\_\_

Anticipated Guest Count: \_\_\_\_\_

Anticipated Menu: \_\_\_\_\_

**Credit Card Authorization Form**

Client's Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

I, \_\_\_\_\_,

Hereby authorize Celebrations Gourmet, to charge my credit card

\_\_\_ Visa      \_\_\_ MasterCard      \_\_\_ American Express      \_\_\_ Discover

Credit Card Number:

\_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Expiration Date: \_\_\_\_\_ / \_\_\_\_\_

**Credit Card Billing Address:**

Street:

\_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_

Zip Code: \_\_\_\_\_ - \_\_\_\_\_

Telephone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

\_\_\_\_\_ / \_\_\_\_ / \_\_\_\_\_

**Cardholder's Signature Date**

As the credit card holder, I also authorize Celebrations Gourmet to charge my credit card for future balances verbally approved by me.

Initials Here: \_\_\_\_\_

Your completion of this authorization form helps us to protect you, from credit card fraud. Celebrations Gourmet will keep all information entered on this form strictly confidential