



Comfort Photography

*Look no further ...*

# *NorthStar Golf Club*

The ideal location for your ceremony & reception



not include 20% service charge and 7% Ohio sales tax

# Hors D'oeuvres

Butler service available for any hot or cold appetizers for \$150

## Appetizers Selections

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*Priced per 50 pieces*

### Chicken Blossom \$75

*Creamy béchamel sauce, chicken, Asiago cheese and sun-dried tomatoes nestled in a phyllo cup*

### Breaded Cheese Ravioli \$100

*Pillows of pasta filled with ricotta, mozzarella, and Parmesan cheese coated with seasoned bread crumbs served with marinara sauce*

### Sausage Stuffed Mushroom Caps \$100

*Italian sausage blended with seasoned breadcrumbs and stuffed into tender mushroom caps sprinkled with parmesan cheese*

### Cocktail Meatballs \$75

*One bite meatballs with Italian seasoning, Romano cheese and ricotta cheese tossed in your choice of BBQ or marinara sauce*

### Glazed Water Chestnuts Wrapped in Bacon \$100

*Bacon wrapped water chestnuts baked and tossed in a sweet honey glaze*

### Cocktail Quiche \$100

*Assortment of petite quiche including: Lorraine, garden vegetable, three cheese and broccoli cheese*

### Chicken Salad Cream Puffs \$100

*Mini cream puffs stuffed with our signature homemade chicken salad*

### Vegetable Spring Roll \$85

*Chinese pastry filled with crisp garden vegetables, ginger and oriental seasoning served with a sweet red chili sauce*

### Pesto, Cream Cheese & Tomato Crostini \$95

*Basil pesto and cream cheese topped with grape tomatoes*

### Strawberry & Goat Cheese Bruschetta \$100

*Toasted bread with creamy goat cheese, diced sweet strawberries and a balsamic drizzle*

### BLT Rollers \$85

*Crispy bacon, diced tomatoes, shredded lettuce and a mayo-cream cheese spread rolled in a flour tortilla sliced into bite size pieces*

### Shrimp Shooters \$115

*Jumbo gulf shrimp served in a mini shot glass with zesty cocktail sauce, lemon wedge and a cracker*

### Prosciutto Wrapped Asparagus \$100

*Tender asparagus wrapped with thin sliced prosciutto and topped with Parmigiano Reggiano cheese*

### Tomato Bruschetta \$85

*Chopped fresh tomatoes with garlic, basil, olive oil, and vinegar, served on toasted slices of French bread*

### Salsa Pinwheels \$75

*Salsa, shredded Mexican cheese, red pepper slivers and cream cheese rolled in a flour tortilla sliced into bite size pieces*

### Olive Tapenade \$95

*Kalamata olives, capers, garlic and anchovy filets pureed and served on a toasted crostini*

### Boursin Stuffed Mushroom Caps \$85

*Creamy Boursin Cheese blended with breadcrumbs and parmesan cheese stuffed into tender mushroom caps baked until golden brown*

### Spinach & Cheese Phyllo Bites \$75

*Fresh spinach, cottage cheese and feta cheese nestled into a phyllo square*

### Ham & Pickle Pinwheels \$75

*Honey ham, herb cream cheese and dill pickle rolled in a flour tortilla sliced into bite size pieces.*

Menu prices do not include 20% service charge and 7% Ohio sales tax

## Display Platters

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*Priced per person*

### **Baked Goat Cheese \$3.75 per person**

Fresh goat cheese baked in our house made marinara sauce served with fresh sliced French bread

### **Bruschetta Display \$4.00 per person**

Variety of pesto crostini, strawberry goat cheese and traditional tomato bruschetta

### **Domestic Cheese Display \$3.25 per person**

Cheddar, pepper jack and colby cheese cubes served with a variety of crackers

### **Antipasti Platter \$3.75 per person**

Assorted olives, salami, pepperoni, roasted red peppers, pepperoncini, and provolone cheese

### **Vegetable Crudités Display \$2.50 per person**

Sliced seasonal vegetables served with a ranch dip

### **Fresh Fruit Display \$2.75 per person**

Bite size watermelon, pineapple, honeydew, cantaloupe, grapes and berries \* Add a carved personalized watermelon for \$45

### **Red Pepper Hummus Display \$3.00**

Red pepper hummus served with assorted crackers, vegetables and mini naan bread

### **Cheese Board \$4.75**

Our domestic cheese display served with an assortment of imported cheeses which include: Aged white cheddar, goat cheese, Gouda and Boursin cheese. Garnished with walnuts, grapes, dried cranberries and an assortment of crackers

## Stations

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*Must be in addition to the buffet or a minimum of 3 stations*

### **Carved Sandwich Station**

Served with mini rolls, buns and condiments

*Choice of:*

Roasted Turkey Breast \$10 per person

Honey Glazed Ham \$9

Pork Loin \$9 per person

Beef Tenderloin \$12 per person

### **Mashed Potato Martini Bar \$8 per person**

Garlic mashed potatoes served with whipped butter, sour cream, diced bacon, shredded cheese, scallions and steamed broccoli

### **Attended Pasta Station \$10 per person**

Choice of two pastas; penne, ziti, linguini or tortellini served with olive oil, Alfredo and marinara sauce, meatballs, diced chicken, peppers, mushrooms, tomato and Parmesan cheese

### **Baked Potato Station \$7 per person**

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheese, diced bacon and scallions

### **Mini Station \$7.50 per person**

Mini hot dogs, beef patties and barbeque pork sliders served with Classic Lays potato chips and condiments

Menu prices do not include 20% service charge and 7% Ohio sales tax

# NorthStar Buffet

Two entrée buffet \$27.95 per person, children ages 4 to 12 \$12.95 per person

All buffets include a salad, two sides, freshly baked bread, butter, coffee, lemonade & iced tea

## Entrees *Add an additional entrée for \$3.95 per person*

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### Chicken Kiev

Oven baked chicken breast stuffed with fragrant herb butter topped with a creamy béarnaise sauce

### Chicken Piccata

Chicken breast pan seared in a delicate sauce of butter, lemon and capers

### Chicken Marsala

Tender chicken breast topped with a traditional Marsala wine mushroom sauce

### Grilled Chicken Caprese

Grilled chicken breast topped with Roma tomatoes, basil, feathered mozzarella and a balsamic drizzle

### Tuscan Chicken Pasta

Sliced grilled chicken, farfalle pasta, fresh spinach, diced tomatoes and black olives tossed in a creamy Tuscan sauce

### Roasted Salmon

Roasted salmon fillet topped with a honey glaze

### Garlic Butter Shrimp Scampi

Sautéed shrimp and penne pasta tossed in a light lemon garlic butter sauce

### Portobello Mushroom Stuffed Ravioli

Pillows of pasta stuffed with seasoned portobello mushrooms tossed in a creamy Alfredo sauce topped with fresh spinach

### Beef Brisket

Beef brisket slow cooked with carrots, onions and celery topped with pan gravy

### Lasagna *\*vegetarian option available*

Curly edge noodles layered with tomato meat sauce, Italian seasoning, mozzarella and Parmesan cheese

### Beef Short Ribs

Tender boneless short ribs slow cooked and topped with season beef gravy *add \$4 per person*

## Carved Items:

### Rosemary Garlic Parmesan Pork Loin

Tender pork loin topped with olive oil, parmesan cheese, fresh garlic and rosemary

### USDA Choice Top Round

Tender oven roasted beef seasoned with roasted garlic, fresh ground pepper and served with a warm au jus

### Roasted Prime Rib *add \$4 per person*

Seasoned slow roasted USDA prime rib served with au jus and horseradish cream sauce

### Brown Sugar Dijon Pork Loin

Tender pork loin topped with a brown sugar and Dijon glaze that it both sweet and savory

## *NorthStar Buffet cont. 2*

### **Salads (choose one)** *Served salad available for \$1.25 per person*

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#### **NorthStar House Salad**

Lettuce blend topped with cheese, tomato, onion and croutons served with ranch and Italian dressing

#### **Caesar Salad**

Romaine lettuce tossed in Caesar dressing topped with croutons and Parmesan cheese

#### **Italian Tossed Salad**

Lettuce blend tossed with pepperoncini, tomatoes, black olives, red onions, Parmesan cheese, croutons and a creamy Italian dressing

#### **Spinach Salad**

Baby spinach topped with red onion, candied almonds and mandarin oranges served with a raspberry vinaigrette dressing

#### **Golf Club Salad**

Lettuce blend topped with Roma tomatoes, diced bacon, sliced red onion and bleu cheese crumbles served with a Parmesan peppercorn dressing

#### **Strawberry Spring Salad**

Spring mix, red onion, candied walnuts, feta cheese and sliced strawberries served with a poppyseed dressing

### **Sides (choose two)** *Add an additional side for \$1.95 per person*

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Wild rice pilaf

Herb roasted red skin potatoes

Penne pasta with choice of marinara or Alfredo sauce

Rosemary roasted fingerling potatoes

Green bean almondine

Garlic mashed potatoes

Green bean and carrot medley

Zucchini, carrots and summer squash

Garlic herb seasoned broccoli florets

Corn soufflé

Roasted asparagus with shaved radishes

Honey glazed carrots

Parmesan risotto

Roasted sweet potato wedges with a balsamic glaze

## *NorthStar Buffet cont. 3*

### *Kids Menu*

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*\$15.95 per child (ages 4-12 only). All meals must be of the same selection for each event*

**Pasta with Meatballs:** Penne pasta tossed in red sauce served with 2 meatballs and a vegetable

**Chicken Tender:** 2 Chicken tenders served with fries and a vegetable

**Cheeseburger:** Burger topped with American cheese served with fries and a vegetable

**Grilled Cheese:** American cheese melted on toasted white bread served with fries and a vegetable

### *Special Dietary Selections*

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*All meals must be of the same selection for each event*

#### **Grilled Chicken Pasta**<sup>GF</sup>

Gluten free pasta tossed in olive oil with diced tomatoes and onions topped with sliced grilled chicken

#### **Lemon Peppered Salmon**<sup>GF, VG</sup>

Roasted Salmon seasoned with lemon pepper and served on a bed of wild rice

#### **Roasted Vegetables**<sup>V, GF, VG</sup>

Seasoned and roasted carrots, broccoli and onions served on a bed of mixed greens

#### **Portabella Mushroom Cap**<sup>GF, VG</sup>

Portabella mushroom filled with spinach, tomatoes, onions topped with mozzarella cheese

#### **Pasta Primavera**<sup>GF, VG, V</sup>

Gluten free pasta tossed with olive oil, sautéed mushrooms and onion topped with shredded spinach

GF: gluten free

VG: vegetarian

V: vegan

## *Host Bar Packages*

### **Option One**

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#### **Draft beer, wine and soda**

*All eight domestic and premium draft beer handles, choice of 3 wine varieties, soda, Champagne toast for all and full bartending service*

4 hours: \$16.95 per person

5 hours: \$18.95 per person

### **Option Two**

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#### **Draft beer, wine, soda and house liquor**

*All eight draft beer handles, choice of 3 wine varieties, soda, house liquor, Champagne toast for all and full bartending service*

4 hours: \$18.95 per person

5 hours: \$20.95 per person

### **Option Three**

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#### **Draft beer, wine, soda and call liquor**

*All eight draft beer handles, choice of 3 wine varieties, soda, house liquor, call liquor, Champagne toast for all and full bartending service*

4 hours: \$21.95 per person

5 hours: \$23.95 per person

### **Option Four**

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#### **Draft beer, wine, soda and premium liquor**

*All eight draft beer handles, choice of 3 wine varieties, soda, house, call liquor and premium liquor, Champagne toast for all and full bartending service*

4 hours: \$24.95 per person

5 hours: \$26.95 per person

### **Non-Alcoholic Option**

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For all guests under the age of 21

\$7.00 per person

*Each additional hour \$3 per person*

Prices do not include bartender fee, 20% service charge and 7% Ohio sales tax

# Bar Beverages

*Bartender fee: \$100*

*We require one bartender per 100 guests*

## Draft & Keg Beer

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Domestic draft	\$4.00 per glass
Premium import draft	\$5.00 per glass
Domestic keg	\$300.00 per keg
Premium keg	\$375.00 per keg

## House Wine & Champagne

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Canyon Road, Merlot	\$20 per bottle
Canyon Road, Cabernet Sauvignon	\$20 per bottle
Canyon Road, Chardonnay	\$20 per bottle
Canyon Road, White Zinfandel	\$20 per bottle
Covey Run, Riesling	\$20 per bottle
Verdi, Sparkling Wine	\$22 per bottle

*Additional wines available upon request*

## Liquor Options

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House Brands	\$5.00 per drink
<i>McCormick Vodka, McCormick Gin, McCormick Rum, Beams Eight Star Whiskey, Old Crow Bourbon, Clan MacGregor Scotch, Montezuma Tequila</i>	

Call Brands	\$6.25 per drink
<i>Smirnoff Vodka, Seagram's Gin, Beefeater Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, J&amp;B Scotch, Jose Cuervo Tequila, Jim Beam Bourbon</i>	

Premium Brands	\$7.50 per drink
<i>Grey Goose Vodka, Tanqueray Gin, Appleton Estates Rum, Crown Royal Whiskey, Patron Tequila, Dewar's Scotch, Makers Mark Bourbon</i>	

## Signature Drink

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Lemon-I-Do <i>Raspberry or Blueberry Vodka and Lemonade</i>	\$70/20 drinks	Something Blue <i>Vodka, Blue Curacao and lemonade</i>	\$65/20 drinks
Blushing Bride <i>Champagne, Sprite and a splash of grenadine</i>	\$60/30 drinks	Berry Happy Together Sangria <i>Red wine, ginger ale, brandy, and fresh berries</i>	\$65/20 drinks

## Non-Alcoholic Options

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Soft Beverages	\$2.00 per drink, <i>unlimited \$1.50 per person</i>
Lemonade, Iced Tea & Coffee Station	\$50.00 per station <i>each station serves approximately 100 people</i>

Prices do not include bartender fee, 20% service charge and 7% Ohio sales tax



## *Late Night Bites*

*Keep your guests energized and ready to dance the night away with a delicious late night snack.*

### **Donut Wall**

Freshly made glazed, powdered sugar, chocolate, cinnamon & sugar donuts provided by YUM-EE donuts conveniently displayed on our custom wall

\$100 includes 2 dozen donuts \*each additional dozen \$12.50

### **Pretzel Bites**

Soft and warm pretzel bites served with warm cheese for dipping

\$75 per order, each order serves approximately 45-55 guests

### **Chocolate Chunk Cookies**

Soft and delicious gourmet chocolate chunk cookie

\$60 per 50 cookies

*Add a carafe of milk for \$10 each*

### **Mac & Cheese Nuggets**

Macaroni mixed with creamy American cheese tossed in a light crispy batter served with a zesty ranch sauce

\$45 for 50 pieces

### **16" Pizza**

Choice of pepperoni or cheese party cut pizza

\$15 each

### **Munchies**

Potato chips and pretzels served with French onion dip

Serves approximately 20-30 guests

\$9.95 per order

### **Chicken Tenders**

Warm breaded chicken tenders served with a side of BBQ sauce for dipping

\$85 per 50 pieces

# Enhancements

## Service and Décor

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Ceremony Aisle Runner	\$150 we provide runner, \$100 you provide runner
Selfie station <i>Includes backdrop with lights, 3 selfie sticks and fun props</i>	\$125
Tiered/raised head table <i>Required for head tables over 12 people</i>	\$125
Served Salad	\$1.25 per person
Butler passed appetizers	\$150
Donut Wall <i>Freshly made glazed, powdered sugar, chocolate, cinnamon &amp; sugar donuts provided by YUM-EE donuts conveniently displayed on our custom wall</i>	\$100 includes 2 dozen donuts *each additional dozen \$12.50

## Lights & Color

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Head table lighting	\$75
Cake table lighting	\$50
Dance floor lighting	\$500
Head table backdrop	\$200 <i>add lights for \$75</i>
Chair cover with sash* <i>Sash only starting at \$2.50 per chair</i>	starting at \$6.25 per chair
Table runner*	starting at \$7.00 per table
Table sash <i>(includes 2)*</i>	starting at \$5.25 per table
Colored napkins*	starting at \$1.25 each
Table cloth 90 x 90*	starting at \$15.00 per table
Table cloth floor length*	starting at \$18.00 per table
Head table linen	starting at \$18.00 per 6ft section

\*There is a \$40 standard charge for all special order linen

Prices do not include 7% Ohio sales tax

## *Bridal Suite*

*Complimentary water and coffee will be available upon request.*

### Beverages

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12oz Bottle Soda or Water <i>Coke, Diet Coke and Sprite</i>	\$2 each
Mimosa Station <i>Includes Verdi Spumante bottle, orange juice carafe &amp; fresh strawberries</i>	\$30 <i>serves 6-8</i>
Wine by the bottle <i>Merlot, Chardonnay, Cabernet Sauvignon, Riesling, Moscato</i>	\$20 each
Bloody Mary	\$7 each

\*all signature drinks are available for the bridal suite

### Snacks

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All options are made for 8-10 people unless specified

Chocolate Covered Strawberries	\$25 per dozen
Yogurt Parfaits <i>Vanilla Greek yogurt, granola and fresh cut fruit</i>	\$20
Mini Croissant Clubs <i>Ham, turkey, bacon, cheese, lettuce and tomato</i>	\$5 each
Mini Chicken Salad Croissant	\$5 each
Ham or Turkey Roll Ups <i>Ham and cheddar or turkey and swiss with a sundried tomato mayo</i>	\$4 each
Fruit or Vegetable Display	\$20
Cheese & Cracker Display	\$25
The Deluxe Sampler <i>Two mini chicken salad croissants, two mini croissant clubs, two turkey roll ups and two ham roll ups served with pretzels, crackers, cheese, vegetables and fruit</i>	\$65

*We are pleased to accommodate any other special request*

Prices do not include 7% Ohio sales tax

# Groom's Corner

## Beverages

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Bucket of Beer <i>16oz aluminum bottles (Bud Light, Budweiser, Miller Lite or Corrs Lights)</i>	\$20 includes 6 bottles
Pitchers of Domestic Beer ( <i>Bud Light, Fat Tire, Yuengling</i> )	\$11 each
12oz Bottle Soda or Water <i>Coke, Diet Coke and Sprite</i>	\$2 each
Wine by the Bottle <i>Merlot, Chardonnay, Cabernet Sauvignon, Riesling, Moscato</i>	\$20 each
Bloody Mary	\$5 per drink
12oz Domestic Beer Can	\$3 each
12oz Import Beer Can	\$4 each

## Snacks

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Chips & Pretzels	\$10
The Italian <i>Ham, salami, pepperoni, diced tomatoes and provolone cheese served on mini rolls</i>	\$4 each
The Pepperoni <i>16" Classic pepperoni pizza</i>	\$15 each
Soft Pretzels <i>Served with mustard and cheese sauce</i>	\$15 for five
Vegetable or Fruit Display <i>Serves 6-8</i>	\$20
Cheese & Cracker Display <i>Serves 6-8</i>	\$25

*We are pleased to accommodate any other special requests*

Prices do not include 7% Ohio sales tax

# Ceremony & Reception Rental Fees

## Entire Club House

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Required for events over 100 people and includes Dining Room, Club Room and Bridal Suite. Accommodates up to 200 guests

### Saturday Events

January, February, March: \$600

April, May: \$1,000

June through September: \$1,200

October, November, December: \$800

May-October Saturday food & beverage minimum \$5,500

### Friday & Sunday Events

January, February, March: \$300

April, May: \$500

June through September: \$800

October, November, December: \$400

May-October Saturday food & beverage minimum \$3,000

## Ceremony Fee

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Includes NorthStar gazebo, thirty additional minutes on your reception package, white ceremony chairs for all guests, location set-up and breakdown. Accommodates over 200 guests  
\$500

## Bridal Suite

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*No fee when ceremony is hosted at NorthStar.* Accommodates 8-10 people on average  
\$100

## Lower Patio with Cocktail Bar

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Available for your cocktail hour including bartender(s) and selected bar packages.

Ceremony at NorthStar: \$200

Reception Only Event \$300

## Room rental includes

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- \* Floor length white linen
- \* White or cream table cloth overlays
- \* White, cream or black napkins
- \* Dance floor
- \* China, stemware and silverware
- \* Event set-up and clean-up
- \* Table centerpieces (Includes: 12" round mirror, cylinder vase, white or natural stones, white candle and three votives)

Prices do not include 7% Ohio sales tax

# Event Contract

## Contact Information

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Bride Name: \_\_\_\_\_ Partner Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Alt: Number: \_\_\_\_\_

E-mail: \_\_\_\_\_

## Event Information

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\_\_\_\_\_ the \_\_\_\_\_ of \_\_\_\_\_, \_\_\_\_\_ Estimated Guest Count: \_\_\_\_\_  
DAY DATE MONTH YEAR Ceremony Start Time: \_\_\_\_\_ or NA  
Reception Start Time: \_\_\_\_\_

## Terms and Conditions

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**Saturday Weddings and Social Events:** During our “in season” months (May through October), a \$5,500 food and beverage minimum must be met. Friday and Sunday events have a reduced food and beverage minimum of \$3,000. During our “off season” months (November through April), the minimum is waived if your guest count exceeds 100 or more guests and a full meal is ordered for all. The food and beverage price does not include: tax, gratuity, or any other charges associated with the event.

**Room Space:** is reserved for any five (5) hour time period. If the time period is exceeded there will be an additional cost of \$300 per hour. Room space is reserved based on function requirements and the guaranteed number of guests anticipated for the function. All events must end by midnight. **NorthStar reserves the right to change the room location to best suit the needs of the function.**

**NorthStar Ceremony Fee:** The \$500 fee includes space, chair set-up and tear down. Space is reserved for thirty minutes directly before the reception start time. Due to the surrounding habitat, only real flower petals are permitted. Space set-up to be determined according to your final guest count.

**Attendance Counts:** All private banquet functions must supply NorthStar the number of guests to be in attendance ten (10) business days in advance. This shall constitute a guarantee and cannot be adjusted to a lesser amount. Should your actual guest number exceed the guarantee count, NorthStar cannot guarantee the same menu selection for the rest of your party, but will do everything possible to supply them with a suitable substitute.

Date \_\_\_\_\_ Contact Initials \_\_\_\_\_ NorthStar Initials \_\_\_\_\_

**Cake Cutting Fee:** \$50. Includes professional cutting, plating and delivering of cake to designated area for guests' convenience, as well as the preservation of the top layer for the bride and groom to take home.

**Menu Selection:** Must be completed at least thirty days in advance to ensure that items selected can be obtained and properly served. If a menu choice has not been made within this time frame, the Food and Beverage Director will make the selection. Please ask your guests if they have any special dietary needs or limitations before your function. Last minute changes due to unknown diet needs will be charged in addition to your original guarantee. If the event/function is delayed more than 30 minutes after the agreed time, NorthStar will not be held responsible for the quality of the food. **No outside food or beverage may be brought onto NorthStar property, nor may any food and beverage be removed from NorthStar, at any time, with the exception of wedding cakes. For your safety, food items not consumed will not be packaged to go.**

**Food Tasting:** A scheduled tasting can be arranged at no charge for 2-4 people. We recommend scheduling 2 months prior to your event.

**Alcohol Policy:** No outside alcohol may be brought onto the premises. If alcohol is brought to NorthStar Golf Club, we will ask your guest to remove it or they will be asked to leave the premises. If alcohol is found in the bridal suite there will be an automatic \$100 charge to the event without notice. It is our event policy that we prohibit shots during events. Bartenders are all ServSafe Certified and have the right to refuse service to any person(s) he/she identifies as overly intoxicated. Bartender's decision regarding cessation of service to any client or guest will be regarded as his/her professional decision and will be supported by NorthStar management. NorthStar will enforce removal of any client or guest from the premises based on bartender recommendation. NorthStar performs last call 15 minutes before your official end time.

**Displays, Exhibits and Other Materials:** Must conform to city codes and fire regulations and cannot be tacked or taped to walls, ceilings or light fixtures without prior approval. Birdseed, rice, glitter, confetti, etc. will **not** be permitted on the property. NorthStar reserves the right to assess a clean up fee for facilities left in poor condition after a function.

**Assigned Seating:** If you desire assigned seating, you must provide place cards with your guests' names, table numbers and meal selections, if applicable. Cards must be in alphabetical order, and accompany an approved floor plan.

**Entertainment:** Provisions for any type of entertainment are the responsibility of the client, subject to prior approval of NorthStar. Entertainment must cease no later than midnight. Entertainment is required to stay within certain volume limits to avoid disturbing other functions. NorthStar reserves the right to make any decisions deemed necessary to ensure the comfort and safety of all its guests.

**Damages:** The signer of the event agreement will be responsible for any damages or loss to NorthStar's property, building, equipment, decorations or fixtures due to the activities of the guests (attendees) of your event/function. A post event evaluation will be done of the facility and any damages will be documented and recorded. You will be notified within 48 hours of any damages found.

**Set-ups:** NorthStar is responsible for all room set-ups required for wedding or social receptions, excluding special ornamental items such as arches, fern stands, etc. Guests will be seated at 60 inch round tables, 8 -10 per table for meals. The Club will provide white, cream or black linens, napkins & skirting from our inventory. Special requests for linens not within our inventory will be at the client's expense.

Date \_\_\_\_\_ Contact Initials \_\_\_\_\_ NorthStar Initials \_\_\_\_\_

**Dress Code:** Business Casual, no jeans, hats or T-Shirts.

**Deposits:** The room rental is required to be paid at the time the reservation is confirmed and shall be considered the deposit for the event. All deposits are applied toward the event/function. **Deposits are non-refundable if an event/function is cancelled.** No function is considered confirmed until the agreement has been signed and the required deposit has been received.

**Payment:** We require a 50% nonrefundable payment of the estimated cost 6 months prior to event. 100% of the estimated cost of the event/function will be payable seven business days prior to the function. All bar balances are required to be paid at the end of your event/function. Deposits to confirm space will be deducted from the final invoice total.

**Optional Event Coordinator:** NorthStar offers you the option to purchase the service of the Sales Director throughout your entire planning process. For a \$500 fee. This service includes contact as you require, food tasting, any pre-event meetings to discuss details and logistics for your event. The Manager will contact the client approximately 45 days prior to the event to discuss all event details, ceremony coordination if applicable and will be on sight the day of your event and will remain available until the cake is cut unless otherwise specified.

**Obligations:** NorthStar Golf Club's obligations under this agreement are contingent upon The Club's ability to perform and accordingly are subject to labor disputes or strikes, restrictions upon travel, acts of God, or any other circumstances beyond the control of NorthStar which may prevent it from performing its obligations. The Club will, in good faith, provide all items and services agreed upon, but reserves the right to make substitutions with similar items or services if the agreed upon items or services are not readily available. Any client executing this agreement, as an organization's representative, expressly represents that he or she is over 18 years of age, and that he or she is authorized to execute said agreement on behalf of the organization. NorthStar will not be held responsible for damaged, lost or stolen merchandise and articles left in the Club prior to, during, or following the function.

**All fees, services and menus are subject to a 20% service charge and 7% Ohio sales tax  
(Service charge is taxable under Ohio law)**

**I have reviewed and agree with all the above terms and conditions.**

Signature(s) of Responsible Party \_\_\_\_\_

Printed Name \_\_\_\_\_ Date \_\_\_\_\_

NorthStar Representative \_\_\_\_\_

Printed Name \_\_\_\_\_ Date \_\_\_\_\_