



BANQUET MENU

FAIR OAKS RANCH GOLF AND COUNTRY CLUB

WELCOME

Thank you for choosing Fair Oaks Ranch Golf and Country Club for your event venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you!

Fair Oaks Ranch Golf and Country Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 guests, as well as a variety of amenities to make your event complete.

From breathtaking views of our historic estate to fantastic cuisine, our experienced service staff and event planner stand ready to give you all the information you need to design a special event that's sure to please.

One of the leading food & beverage teams in the region, our staff creates magic moments for you and your guests with an emphasis on fine food and impeccable creativity and service.

Each and every event hosted at Fair Oaks Ranch Golf and Country Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the event space
- On-site Banquet Manager and/or Private Event Director
- Black or White Linens and Napkins
- Audio speaker system with iPod compatibility
- Standard banquet chair and tables
- Flatware, glassware and silverware
- Guest name cards for seated dinners

Enclosed you will find more information about Fair Oaks Ranch Golf and Country Club's catering, amenities, and more.

Call our Event Sales Director at 210-582-6714 today to book your tour!

Pricing excludes service charge and applicable tax. MUST BE 21 TO CONSUME ALCOHOLIC BEVERAGES. All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable service charge, a portion of which may be, at the Club's discretion, distributed to certain food and beverage service employees. The service charge is not a tip or gratuity. Menus and prices are subject to change. Other restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved.



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BREAKFAST

The Fresh Start | 17

Fresh Sliced Seasonal Fruit & Berries
Chef's Selection of Freshly Baked Goods
Add Coffee Station +3

The Rancher Breakfast | 22

Sunrise Potatoes
Applewood Bacon
Sage Sausage
Vital Farm Scrambled Eggs
Sharp Cheddar, Chives
Salsa Verde

Grab & Go

Breakfast Tacos with Housemade Salsa | 80/Dozen

Breakfast Sandwich Croissant | 132/Dozen

Choice of (1) Breakfast Taco or Sandwich:
Bacon, Egg & Cheese | Potato & Egg | Egg & Cheese
Bacon & Egg | Sausage & Egg

Breakfast Stations (Add on Only) | 16

Omelets Made to Order

Farm Fresh Eggs | Bacon Bits | Ham | Spinach |
Mushrooms | Bell Peppers | Cheese | Jalapenos | Onion |
Housemade Salsa

Lone Star Waffles (Add on Only) | 14

Texas-Shaped Waffles | Fresh Berries | Warm Maple Syrup
| Shaved Chocolate | Whipped Cream

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BUFFET BRUNCH

Seasonal Brunch | 34

Fresh Sliced Fruit & Berries
 Omelet Station with Toppings (p. 4) *
 Sunrise Potatoes
 Applewood Bacon
 Sage Sausage
 Harvest Green Salad
 Seasonal Starch & Vegetables
 Chicken Velouté

Add Braised Ranch Steak: +12

Mushroom Cabernet Demi Glace

Oyster & Shrimp Bar (Add-on) | 28

Four Shell Oysters/ Gulf Shrimp Per Person, Lemons,
 Horseradish Sauce. On Ice

Shrimp Bar (add-on) | 14

Gulf Shrimp, Lemons & horseradish Sauce. On Ice

High Tea | 44

Cranberry Pecan Chicken Salad on a Butter Croissant
 Berry Gastrique & Cream Cheese Tea Sandwich
 Vital Farm Egg Salad Tea Sandwich
 Cucumber & Boursin Tea Sandwich
 Miniature quiches
 Blueberry Scones
 Strawberry Shortbread
 Smoked Salmon & Creme Fraiche on Pumpernickel
 Beef Tip & Brie Bruschetta

Light Tea | 30

Berry Gastrique & Cream Cheese Tea Sandwich
 Miniature Quiches
 Cucumber & Boursin Tea Sandwich
 Strawberry Short Bread
 Black & Bleu Salad with blackberry Vinaigrette
 Blueberry Scones

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Meeting Packages & Breaks

Priced Per Person. Includes one hour service for meals and 30 minutes service for breaks

Half Day Meeting Package: 2-5 Hours | 22

Station with Regular and Decaffeinated Coffee, Choice of Tea or Lemonade

Break Service: Choice of Continental Breakfast, Parfait Bar, or Fruit & Cheese Platter

All Day Meeting Package: 6-8 Hours | 42

Up to 8 Hours of Service with Two Breaks*

Coffee, Decaffeinated Coffee, Hot Tea

*Two Breaks may be substituted for Deli Lunch

Deli Lunch | 30

Assorted Breads, Smoked Turkey, Ham, Roast Beef, Assorted Cheese, Green Leaf Lettuce. Steak Tomatoes, Onion, & Kettle Chips- with Aioli, Brown Mustard, and House Pesto

Sweet Tooth Break | 16

Jumbo Cookies, Brownies, Assorted Candy Bars, Kind Bars, Assorted Sodas

Energy Break | 18

Tropical Nuts, Kind Bars, Beef Jerky, Regular and Sugar Free Red bull.

Light & Fresh Break | 17

Crudite & Buttermilk Ranch Shooters, Sliced Fruit, Yogurt & Tea

Build-Your- Own Parfait Break | 16

Plain Yogurt, strawberries, blueberries, Blackberries, Granola & Honey

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A LA CARTE SELECTIONS (Add-on only)

Assorted Candy Bars	3
3 Freshly Baked Assorted Cookies (1 DOZ)	36
Whole Fresh Fruit	3
Housemade Chips with Chef's Choice of Dip	6
Hummus and Grilled Pita with Veggies	12
Freshly Baked Brownies (1 DOZ)	36
Assorted Breakfast Pastries (1 DOZ)	36

BEVERAGES

Freshly Brewed Coffee (1 GAL)	55
Bottled Soda	4
Bottled Water	4
Sparkling San Pellegrino	4
Red Bull	6
House Agua Fresca (1 GAL)	75
Ice Tea or Lemonade (1 GAL)	55

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PLATED LUNCH

Choose One Salad and One Entree.
Menu includes Freshly Baked Rolls, Butter & Water.

SALADS

Traditional Caesar

Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Baby Wedge

Baby Iceberg, Cherry Tomatoes, Smoked Bacon, Chives, Bleu Cheese Dressing

Black and Bleu

Harvest Greens, Bleu Cheese, Candied Pecans, Balsamic Vinaigrette

Chica Salad

Harvest Greens, Cherry Tomatoes, English Cucumber, Croutons, Buttermilk Ranch

ENTREES

Grilled Flank Steak with Garlic Shrimp | 42

Olive Oil Thyme Roasted Potato, Shiitake Mushroom and Garlic Bordelaise

Hardwood Grilled Tri Tip | 38

Garlic Smashed Potatoes, Grilled Asparagus and Guava BBQ Pan Sauce

Pan Seared Local Seasonal Fish | 46

Wok Fired Baby Bok Choy, Happy Rice with Edamame and Orange Temple Sauce

Seared Salmon (6oz) | 40

Marble Potatoes, Brunoise Roasted Vegetables, Corn Puree and Chili Oil

Prosciutto and Sage Chicken Breast | 38

Roasted Fingerling Potatoes, Garlic Chard and Marsala Cream

Savory Roast Chicken | 32

Garlic & Rosemary Airline Chicken , Wild Mushroom Risotto, Charred Heirloom Carrot and Balsamic Brussel Sprouts

Chicken Armadillo | 34

Boursin Bacon Wrapped Chicken with confetti rice, Normandy Vegetable Blend

DESSERTS

Red Velvet Cake 6

1001 Chocolate Chip Cake 6

NY Style Cheesecake 8

Carrot Cake 8

Turtle Cheesecake 8



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BUFFET LUNCH

Menu includes Iced Tea & Water.

Local Deli Buffet | 30

Garden Salad with Ranch or Balsamic Vinaigrette
Sliced Sourdough & Rye Bread
Smoked Turkey, Honey Ham, Roast Beef
Swiss, Sharp Cheddar, Pepper Jack Cheeses
Green Leaf Lettuce, Steak Tomatoes, Red Onion
Choice of Barbecue, Salt & Vinegar, or Plain Kettle Chips
Aioli, Spicy Brown Mustard, and House Pesto

Fair Oaks Fiesta | 36

Southwest Salad with Corn, Black Beans, Pico De Gallo
Chipotle Ranch Dressing
House Tortilla Chips & Salsa
Chicken & Beef Fajitas with Peppers & Onions
Flour Tortillas & Corn Tortillas
Fiesta Rice & Chorizo Refried Beans
Cinnamon Churros

Hill Country Barbecue | 46

Iceberg Bacon Bleu Salad with Cherry Tomato
Tender House- Smoked Brisket with Rolls
Jalapeno Cheddar Sausage
Barbecue Baked Beans, Honey Cornbread
Poblano Corn Succotash
Carolina, Chipotle, and Smokehouse Barbecue Sauces
Horseradish Pickles

ENHANCEMENTS

Soup Cup

Clam Chowder 6
Broccoli Cheddar Soup 6
White Bean and Ham 5
Chicken Tortilla 6
Tomato Basil 5

Dessert

Red Velvet Cake 6
1001 Chocolate Chip Cake 6
Carrot Cake 4
NY Style Cheesecake 7
Turtle Cheesecake 8



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BOXED LUNCHESES

Includes Whole Fresh Fruit, Bag of Chips, Cookie and Soft Drink or Bottled Water

First Tee Turkey | 22

Thin Sliced Smoked Turkey, Leaf Lettuce, sliced Tomatoes, Provolone Cheese, Spicy Aioli on 9 Grain Whole Wheat Bread

Live Oak Sub | 24

Shaved Ham, Genoa Salami, Pepperoni, Chopped Lettuce, Sliced Tomato, Yellow Onion, Provolone Cheese, Red Wine Vinaigrette Spread on a Kaiser Hoagie Roll

Blackjack Hoagie | 26

Sliced Top Round, Aged Cheddar, Leaf Lettuce, Red Onion and Horseradish Sauce on Ciabatta

Hill Country Ham | 22

Thin Sliced Turkey, Leaf Lettuce, sliced Tomatoes, Provolone Cheese, Spicy Aioli on 9 Grain Whole Wheat Bread

"Go For The Green" Wrap | 18

Kale, Marinated Portabella and Bell Peppers with Feta, Tossed in Chef's Vinaigrette in Spinach Tortilla

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HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.
May Be Butler Passed for \$100 Fee

COOL THOUGHTS

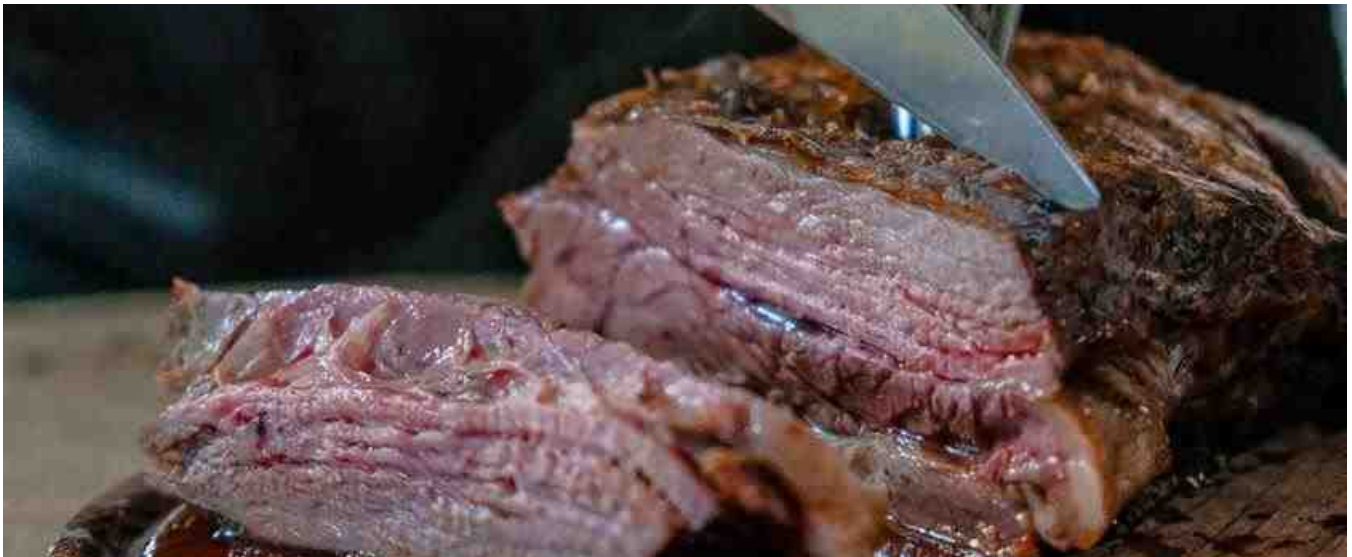
- Ahi Tuna Wonton Tostadas | 5
- Chorizo Deviled Eggs | 3
- Blackberry & Bleu Bruschetta | 4
- Mini Beef Wellington | 5
- Gulf Coast Shrimp & Avocado Crostini | 5
- Tuscan Bruschetta | 3
- Mint, Melon Ball & Prosciutto | 5
- Hickory Smoked Chicken Salad Spoon | 3
- Shrimp Cocktail Shooter | 6
- Duck Confit Blini | 6
- Beef & Brie Bruschetta | 6

HOT IDEAS

- Pecan Crusted Chicken Satay | 4
- Crab Cake, Spicy Remoulade | 6
- Beef Tenderloin Chimichurri Skewer | 6
- Duck Drumettes with Ginger Aioli | 6
- Pork & Veggie Potstickers | 4
- Chipotle Beef Empanadas | 4
- Lemongrass Pork Skewer | 4
- Prosciutto Wrapped Asparagus | 5
- Chipotle Honey Pork Bites | 4
- Chicken Cordon Bleu Bites | 3



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BUTCHER'S BLOCK

\$100 Chef Attendant Fee per Attendant. All Carving Stations include Silver Dollar Rolls and Condiments
Minimum order 25 Portions- ordered in increments of 25

Pitmaster Smoked Brisket Carving Station

Per Person | 35

Carolina Barbecue, Smokehouse Barbecue, Chipotle Barbecue
With Horseradish Pickles and Sweet Honey Rolls

Garlic Rosemary Prime Rib Carving Station

Per Person | 38

With Au Jus, Horseradish Sauce, Savory jam

Marinated and Roasted Pork Loin

Per Person | 28

With Chipotle Mayonnaise, Stone Ground Mustard

Roasted Turkey Breast

Per Person | 27

With Rolls, Gravy, Cranberry Jam

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STATIONS

Select minimum 1 main station and 1-2 add-on stations. Stations must be ordered for the guaranteed number of attendees. Minimum 40 Guests

Action Stations are Chef-Attended and Denoted by Asterisk (*) \$100 Chef Fee applies to Action Stations

Tuscan Pasta Station | 34

Includes Garlic Bread, Classic Caesar Salad, Chili Flakes, Parmesan Cavatappi, Angel Hair, & Tortellini Pasta Sautéed Live

Select Three: Alfredo, House Pesto, Basil Marinara, Chipotle Cream Peppers | Onions | Mushrooms | Spinach | Grape Tomatoes | Garlic Shrimp | Meatballs | Grilled Chicken



Street Taco Live Station | 36

Pork Carnitas, Skirt Steak, Chicken Adobo included

Cilantro, Onion, Limes, Pickled Radish, Pico De Gallo & Salsa Verde

Includes Flour & Corn Tortillas



Small Bite Sliders | 28

Angus Beef Sliders with Cheddar Cheese

Hickory Smoked Pulled Pork with Horseradish Pickles

Marinated Grilled Portobello Sliders with Peppers

House Made BBQ Chips, Watermelon Salad

Add Side Mac & Cheese | 4



ADD-ON'S

Mac N' Cheese Bars | 12

White Cheddar Cheese Macaroni, Broccoli, Scallions, Blue Cheese Crumbles, Shredded Parmesan Cheese, Sour Cream, Bacon

Add Chicken Bites | 6 Add Ham Bites | 4

Baked Potato Bars | 14

salt-crusted baked potatoes, cut for toppings

Sautéed Mushrooms, roasted Vegetables, Blue Cheese Crumbles,

Smoked Bacon, Fresh Scallions, Cheddar Cheese, and Sour Cream



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DISPLAYS

Must be ordered for the guaranteed number of attendees- Minimum 25 Guests | Priced per person

Mediterranean Hummus Display | 16

Traditional Chick Pea Hummus , Red Pepper and Black Bean Hummus with Grissini Sticks, Flavored Flat Crackers, Soft Pitas, Olives, Feta Cheese, Tomato Fresca and Capers

Fresh Garden Veggie | 13

Heirloom Carrot Sticks, Celery, Broccolini & Grape Tomatoes
With Roasted Garlic Dip & Buttermilk Ranch

Imported and Domestic Cheese Display | 17

With Assorted Crackers, Grape Clusters and Lavosh

Charcuterie Display | 25

Chef's Selection of Meats Including Salami Rosettes,
Import and Domestic Cheese, Olives and Crostini
With Seasonal Jams, Nuts and Honey

Seasonal Fruit and Berry Display | 16

With Honey Lime Dressing & Yogurt

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DINNER BUFFET

Priced per Person.

Smokehouse Barbecue | 55

Iceberg Bacon Bleu wedge salad
House- Smoked Brisket
Hickory Smoked Chicken
Barbecue Baked Beans
Poblano Corn Succotash
Jalapeno Honey Corn Bread
Carolina, Chipotle & Smokehouse Barbecue Sauce
Horseradish Pickles
Cookies & Salted Caramel Brownies



Fiesta Sunset | 38

Colorful Tortilla Chips
Served with Club Made Salsa, Tomato Salsa,
Chorizo Queso
Grilled Marinated Chicken and Beef Fajitas
Sautéed Onions and Bell Peppers
Cheddar Cheese, Sour Cream,
Guacamole, Pico De Gallo
Warm Flour & Corn Tortillas
Spanish Rice, Borracho Beans
Churros



Rustic Italian | 34

Caesar Salad with Croutons & Dressing
House Seasoned Garlic Bread
Cavatappi Marinara
Breaded Herbed Chicken Parmigiana
Italian Cream Cake



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PLATED DESSERTS

Select one or more for the group

Add Ice cream +\$2.50 per dessert

Add Coffee Service +2.50 per person

Red Velvet Cake	6
S'More Cheesecake	8
Bundt Cake	4
Caramel Crunch Cheesecake	8
Tiramisu	6

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PLATED DINNER

Choose One Salad or Soup, One Entree for the group. Menus are served with house salad or house soup- upgrades available. Menu includes Freshly Baked Rolls & Butter, and Water. Dessert Sold Separately (see page 17)

SALADS

Traditional Caesar

Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Baby Wedge

Baby Iceberg, Cherry Tomatoes, Smoked Bacon, Chives, Bleu Cheese Dressing

Black and Bleu

Harvest Greens, Bleu Cheese, Candied Pecans, Balsamic Vinaigrette

Chica Salad

Harvest Greens, Cherry Tomatoes, English Cucumber, Croutons, Buttermilk Ranch

ENTREES

Braised Short Rib | 57

Cabernet Braised Short Rib with wild Mushroom, Asparagus Tips, Heirloom Carrots, Pearl Onion and Parsnip Puree

Chilean Sea Bass | 52

Soy Orange Ginger Reduction, Grilled Asparagus, Yukon Potato Puree

Hasselback Chicken | 38

Wild Rice Pilaf, Roasted Broccoli, Hasselback Cut Chicken Stuffed with Spinach, Peppers, Boursin and drizzled Velouté Cream

Fire-Roasted Tenderloin | 75

With Cranberry Demi-Glace, Twice-Baked Potato & Haricot Verts. Served Medium-Rare

SOUPS

Corn Chowder

Tuscan Tomato Basil

Chicken Tortilla

Broccoli & Cheddar

Loaded Baked Potato

Curried Butternut

Chilled Gazpacho

Lobster Bisque (Mkt Price)

Sun-Dried Tomato and

Goat Cheese Stuffed Chicken | 40

Olive Oil Roasted Broccoli, Blistered Cherry Tomatoes and Mascarpone Polenta

Duroc Brined Pork Chop | 40

Sauteed Sweet Potato Hash, Apple and Brussels, Grain Mustard Jus

Seared Duck Breast | 52

Duck-Fat Fried Smashed Sweet Potatoes, Glazed Heirloom Carrots & Spiced Jus. Served Medium-Rare

Grilled Portabello (V) | 32

Risotto, Roasted Brussels Sprouts, Blistered Cherry Tomatoes & Balsamic Glaze

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OPEN BAR PACKAGES

Beer and Wine

Includes domestic and imported beers, as well as, house wines. May upgrade to 2nd or 3rd tier wines for an additional cost.

2 hours | 19.00 3 hours | 23.00 4 hours | 28.00

Call Liquors, Beer and Wine

Includes call brand liquors, domestic and imported beers, as well as, house wines.

2 hours | 23.00 3 hours | 27.00 4 hours | 32.00

Premium Liquors, Beer and Wine

Includes Premium brand liquors, domestic and imported beers, as well as, 2nd tier wines.

2 hours | 28.00 3 hours | 32.00 4 hours | 37.00

Top Shelf Liquors, Beer and Wine

Includes Top Shelf brand liquors, domestic and imported beers, as well as, 2nd tier wines.

2 hours | 34.00 3 hours | 38.00 4 hours | 43.00

Open Consumption Bar

All beverages consumed will be charged to the master bill.

Host selects type of beverages and brand level to be offered and may choose to set a bar maximum.

Each drink will be charged per individual drink. (see cash bar price list for details)

Bar Packages may be purchased for your chosen length of time for ALL guests in attendance. Bar package pricing applies to continuous service periods with no breaks, and service begins at the scheduled contracted time. Substitutions will be subject to additional costs. Minimum 50 guests required for open bar packages. Guests are charged per person regardless of the amount consumed, and bartender fee & setup fee are waived. Guests under 21 years of age will be charged \$10.00 per person for unlimited nonalcoholic beverages. Beverage pricing is subject to 8.25% tax and 22% gratuity.

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A LA CARTE

Host may select kegs, bottles of wine or frozen drinks to be added to the master bill. All a la carte bar prices subject to applicable tax and 22% service charge

16 Gallon Kegs

Yields around 125 beers

Domestic Keg | 450.00 Imported Keg | 500.00

Wine and Champagne

Wine by the bottle

House | 32.00 2nd Tier | 36.00 3rd Tier | 45.00

(Serves approx. 5 glasses)

Champagne by the bottle | 32.00

Champagne Toast | 3.00 (per person- Half Glass)

Frozen Drinks

Margarita, Strawberry Daiquiri, Pina Colada (One batch yields 75 drinks) Alcoholic | 500.00

Drink Tickets

Host purchases tickets, provided by Fair Oaks Ranch, and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices

7.00++ per ticket good for domestic or imported beers and house wines 9.00++ per ticket good for call brand liquors, domestic or imported beers and 2nd tier wines.

Cash Bar

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$100.00 per bartender.

Priced Per Drink

Domestic Beer | 6.00 Imported Beer | 7.00

House Wine/Champagne | 8.00 Call Liquor | 9.00

Premium | 10.00 Top Shelf | 11.00

Soda, Bottled Water or Gatorade | 3.00

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LIQUOR

	Call	Premium	Top Shelf
Vodka	Concierge	Titos	Grey Goose
Gin	Concierge	Beefeater	Hendricks
Bourbon	Concierge	Evan Williams	Woodford
Whiskey	Concierge	Jack Daniels	Bulleit Rye
Scotch	Concierge	Dewars White Label	Johnny Walker Black
Rum	Concierge	Bacardi	Flor de Cana 12 year
Tequila	Concierge	Milagro	Casamigos
Cordials/Liquors	Concierge	Baileys Kahula Amaretto Disaronno Chambord Cointreau	Baileys Kahlua Amaretto Disaronno Chambord Cointreau

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BEER

DOMESTIC	Bud Light, Coors Light, Michelob Ultra, Miller Lite
SPECIALTY AND IMPORT	Blue Moon, Corona Premier, XX, Heineken, Heineken 0.0, Shiner Bock, Voodoo Ranger Hazy IPA , New Belgium Fat Tire Amber, White Claw Mango, White Claw Black Cherry

WINE

HOUSE WINE	Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot Wycliff -Sparkling Proverb - Rose
2ND TIER	Select from Club's Wine List
3RD TIER	Select from Club's Wine List
CHAMPAGNE	Select from Club's Wine List

Pricing excludes service charge and applicable tax. MUST BE 21 TO CONSUME ALCOHOLIC BEVERAGES. All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable service charge, a portion of which may be, at the Club's discretion, distributed to certain food and beverage service employees. The service charge is not a tip or gratuity. Menus and prices are subject to change. Other restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved.



FOOD AND BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the club. If the minimum is not met, the difference may be charged as a minimum fee.

FACILITY FEES (NON-MEMBERS)

Non-Members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Fair Oaks Ranch Golf and Country Club Members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

TAXES AND GRATUITY

A sales tax of 8.25% will be added to all banquet charges and a 22% will be added to all food and beverage services, Facilities, Equipment and Services

FOOD AND BEVERAGE

Fair Oaks Ranch Golf and Country Club must provide all food and Beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

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GUARANTEES

Your guaranteed number of guests is due to the Private Event Department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS AND PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum 25% deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges must be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

SERVICE CHARGE AND SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 8.25%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Fair Oaks Ranch Golf and Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

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CONTACT US TODAY.

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Golf & Country Club

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