

POLICIES & PROCEDURES

GENERAL CLUB POLICIES

SMOKING

Canterbury Golf Club is a non-smoking facility. Smoking is limited to the Lower Patio outside the O'Meara Grille. Smoking on the terraces must be approved by our General Manager.

The use of cell phones is not permitted in any areas of the Clubhouse except the main Club entrance.

DRESS CODE

It is the responsibility of the member to inform their guests of the Club's Dress Code Policy. Dress and act within the tradition of golf and a private club atmosphere, denim is not allowed on the golf course or practice areas, caps are worn in the traditional manner and not in the clubhouse or when dining. Shorts are permissible at an appropriate length. For men, shirts must have collars and be tucked in. Ladies shirts must have sleeves if the shirt does not have a collar.

ROOM CAPACITY

PICARD LOUNGE | 150 standing, 75 seated NICKLAUS BOARDROOM | 50 standing, 35 seated PATIO | 300 standing, 150 seated O'MEARA GRILLE | 70 standing, 35 seated

CAMPBELL BALLROOM | 300 Standing, 200 Sitting PALMER LIVING ROOM | 100 Standing, 60 seated UPPER TERRACE | 50 standing, 30 seated LOWER PATIO | 150 standing, 75 seated

PLANNING AN EVENT

4 WEEKS BEFORE EVENT

Menu arrangement, room set up and rentals must be made at least 4 weeks prior to your event.

ENTREE SELECTIONS

PARTIES OF 6-25 | L:imited menu provided with a max of 4 entrées PARTIES OF 25-100 | Guests may have a predetermined choice of 2 entrées. Host is responsible for determining choice and providing name cards depicting choices prior to event; occasionally this would also require a seating chart provided by the host. If time is of the essence, we highly recommend one Greentree choice for the entire group.

PARTIES OF 100+ | A meeting with the Chef is recommended for parties of 100 guests or more

Buffets are limited to 1.5 to 2 hour serve times.

2 WEEKS BEFORE EVENT

At least two weeks before your scheduled event, the following must be submitted:

- · Final menu selections must be signed and returned, an updated estimate of the number of people attending
- Wine selections list. (the host is responsible for purchasing any wine order that is not on our by the glass list. all wine not provided by the club is subject to a corkage fee. Wine selections submitted less than two weeks before scheduled event will be limited availability.)
- An estimated number of special dietary meal selections (vegan, vegetarian, gluten free, etc.) must also be given at this time.

72 HOURS BEFORE EVENT

Canterbury Golf Club requires notification of the guaranteed number (final count) of guests attending your event a minimum of three (3) business days prior to your event by 3:00pm. All charges will be based on the final count. In the event that our attendance exceeds the guaranteed number, the Club will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangements.

PRICING & BILLING

MEMBER HOSTED EVENTS

All charges will be billed to the member's account. All private events are billed on the plus plus system unless associated with an entity that is tax exempt. Plus plus refers to the additional 20% service charge and 8% state of Ohio state tax added to all private events. Once the menu is selected, prices will be confirmed, until that point, prices are subject to change. A deposit must be made to secure all dates. Deposits vary upon the type of event and number of guests, and will be due at the signing of the event contract. All costs will be specified on the event contract.

There is no room rental fee for member hosted events. The set up fee for member hosted events is \$100 in all rented rooms. The set up fee for member hosted weddings is \$250. Rental time for a private event is limited to a maximum of five (5) hours, there will be a \$250 fee assessed if your event runs over the 5 hour limit without prior approval.

In addition to tables and chairs, the club provides table linens in white and ivory. Special linen colors can be ordered for your event for an additional charge. Additional equipment that may be rented includes: table, chairs, linen, centerpieces, and wedding arches. Any additional equipment that the Club secures for your event will be billed to you.

NON MEMBER EVENTS

All private events are billed on the plus plus system unless associated with an entity that is tax exempt. Plus plus refers to the additional 20% service charge and 8% state of Ohio sales tax added to all private events. Prices will be confirmed upon menu selection, until that point, prices are subject to change. A deposit must be made to secure all dates. Deposits vary upon the size of event and number of guest, and will be due at the signing of the event contract. All costs will be specified on the event contract. All non-member events must have a valid credit card on file.

ROOM RENTAL FEES FOR NON-MEMBERS:

CAMPBELL BALLROOM | \$250 (includes pool lawn)
PICARD LOUNGE | \$200
NICKLAUS BOARDROOM | \$50

O'MEARA GRILLE | \$750
PALMER LIVING ROOM | \$100
UPPER CLUB- PALMER, PICARD, CAMPBELL | \$500

Set up fee for Non Members is \$100 in all rented rooms and \$250-\$1000 for weddings, dependent on event size and location. Rental time for a private event is limited to a maximum of five (5) hours. There will be a \$250 fee assessed if your event runs over the five (5) hour limit without prior approval.

In addition to tables and chairs, the club provides table linens in white and ivory. Special linen colors can be ordered for your event for an additional charge. Additional equipment that may be rented includes: table, chairs, linens, centerpieces, and wedding arches. Any additional equipment that the Club secures for your event will be billed to you.

STAFF FEES

Staff is scheduled based on event needs. Additional staff may be requested at a charge of \$75 per server. All cash bar set ups or additional bartenders will result in a bartender fee of \$75 per attendant. We recommend two (2) valet attendants for groups over 50 guests.

VALET & COAT CHECK

Valet and coat check are available for your event at an a la carte fee for \$75 per attendant. We recommend two (2) valet attendants for groups over 50 guests.

AUDIO/ VISUAL

The club provides a podium and microphone at no additional charge, based upon availability.

ADDITIONAL EQUIPMENT PRICES:

PROJECTOR AND SCREEN | \$45
PROJECTOR ONLY | \$25
SCREEN | \$25

FLAT SCREEN TV | \$25
FLIP CHART | \$30 per board
LAVALIERE MICROPHONE | \$25

More extensive audio\visual equipment can be arranged through various local companies. Additional service and equipment charges are the responsibility of the reserving party.

THE PALMER

PRICE: \$45

PASSED HORS D'OEUVRES MEDITERRANEAN BRUSCHETTA BACON WRAPPED CHESTNUTS PETITE BEEF WELLINGTON

SALAD - PLEASE PICK ONE SALAD CANTERBURY HOUSE SALAD

Artisan greens, roasted tomato, kalamata olives, red onion, balsamic vinaigrette CAESAR SALAD

Hearts of romaine, garlic croutons, shaved parmesan, caesar dressing

ENTREE- PLEASE PICK A MAXIMUM OF TWO ENTREES HERB ROASTED AIRLINE CHICKEN BREAST

Wild rice and quinoa pilaf, chef's selection of seasonal vegetables, lemon thyme veloute

PAN ROASTED FAROE ISLAND SALMON

Lemon risotto, chef's selection of seasonal vegetables, fennel-herb salad, pistachio gremolata

PAN SEARED SOLE MEUNIERE

Lyonnaise potatoes, chef's selection of seasonal vegetables, lemon parsley butter sauce, fried caper

BISTRO STEAK MEDALLIONS

Roasted fingerling potatoes, chef's selection of seasonal vegetables, red wine demi glace

THE PICARD

PRICE: \$70

PASSED HORS D'OEUVRES CAPRESE BROCHETTE SERRANO WRAPPED MELON BACON WRAPPED SCALLOPS SPANIKOPITA

STATIONED HORS D'OEUVRE

ARTESIAN CHEESE DISPLAY

Gourmet local and imported cheeses, truffle honey, roasted nuts, dried fruits, assorted crackers and bread

SALAD- PLEASE PICK ONE SALAD

CANTERBURY HOUSE SALAD

Artisan greens, roasted tomato, kalamata olives, red onion, balsamic vinaigrette

CAESAR SALAD

Hearts of romaine, garlic croutons, shaved parmesan, caesar dressing

ASIAN PEAR SALAD

Artisan greens, dried cranberry, bleu cheese crumble, balsamic vinaigrette

ENTREE- PLEASE PICK A MAXIMUM OF TWO ENTREES HONEY & LAVENDER GLAZED GAME HEN

Toasted almond and apricot stuffing, chef's selection of seasonal vegetables, ivory sauce

14 HOUR BRAISED BEEF SHORT RIB

Sweet potato mousseline, chef's selection of seasonal vegetables, natural jus

VEAL OSSO BUCCO

Fork smashed red skin potatoes, herb butter, chef's selection of seasonal vegetables, gremolata

SOUTHERN STYLE JUMBO LUMP CRAB CAKE

Bell pepper caponata, tasso grits, chef's selection of seasonal vegetables, smoked tomato aioli

PAN ROASTED FAROE ISLAND SALMON

Lemon risotto, chef's selection of seasonal vegetables, fennel-herb salad, pistachio gremolata

THE CAMPBELL

PRICE: \$85

PASSED HORS D'OEUVRES TUNA TARTAR- WASABI CREAM CRISPY WONTON, SMOKED DUCK BRUSCHETTA MINI CAJUN CRAB CAKE ASIAN BRAISED PORK BELLY SAUSAGE STUFFED MUSHROOMS

STATIONED HORS D'OEUVRE

ANTIPASTO

Imported salami, Italian cheeses, olives, marinated artichokes, roasted peppers, assorted crackers and breads

SALAD- PLEASE PICK ONE SALAD CANTERBURY HOUSE SALAD

Artisan greens, roasted tomato, kalamata olives, red onion, balsamic vinaigrette

CAESAR SALAD

Hearts of romaine, garlic croutons, shaved parmesan, caesar dressing

ROASTED BEET & CITRUS SALAD

Artisan greens, grapefruit, oranges, pickled onion, goat cheese, blood orange vinaigrette

ENTREE- PLEASE PICK A MAXIMUM OF TWO ENTREES FILET MIGNON

An eight ounce center cut steak, boursin whipped potatoes, chefs selection of seasonal vegetables, red wine demi glace

VEAL T-BONE STEAK

A fourteen once bone-in steak, sweet potato gnocchi, chef's selection of seasonal vegetables, whiskey cider sauce

SMOKED DUCK BREAST

Lentil and sweet potato ragout, chef's selection of seasonal vegetables, cherry-port gastrique

PAN SEARED CHILEAN SEA BASS

Cannellini bean ragout, rainbow swiss chard, braised leeks, chef's selection of seasonal vegetables

BRAISED LAMB SHANK

Medjool dates, couscous, almonds, chef's selection of seasonal vegetables

PAN ROASTED HALIBUT

Sweet corn risotto, chef's selection of seasonal vegetables, lobster cream sauce

WEDDING CAKES & DESSERTS BY PASTRY CHEF MEGHAN STEWART

6 INCH ROUND CAKE \$30 8 INCH ROUND CAKE \$45 10 INCH ROUND CAKE \$60 HALF SHEET CAKE \$75 FULL SHEET CAKE \$125 TIERED WEDDING CAKES STARTING AT \$350

ALL CAKES ARE CUSTOM DESIGNED WITH CHEF MEGHAN PRICE DEPENDS ON DESIGN, COMPLEXITY, AND SIZE

ASSORTED CUSTOMIZED DESSERTS STARTING AT \$6 PER PERSON

BEVERAGES

WHITE

CLEAN STATE RIESLING GERMANY 28 BOTTLE

KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH 32 BOTTLE

WILLIAM HILL CHARDONNAY CALIFORNIA 30 BOTTLE

PERTICO PINOT GRIGIO ALTO ADIGE 32 BOTTLE

GROTH SAUVIGNON BLANC NAPA VALLEY 51 BOTTLE

SANTA MARGHERITA PINOT GRIGIO ALTO ADIGE 53 BOTTLE

ROMBAUER CHARDONNAY CARNEROS 68 BOTTLE

FAR NIENTE CHARDONNAY NAPA VALLEY 88 BOTTLE

RED

RODNEY STRONG MERLOT WASHINGTON 30 BOTTLE
WILLIAM HILL CABERNET CALIFORNIA 30 BOTTLE
LAROQUE PINOT NOIR FRANCE 36 BOTTLE
OVR ZINFANDEL SONOMA 36 BOTTLE
CATENA VISTA FLORES MALBEC ARGENTINA 40 BOTTLE
J. LOHR MERLOT CALIFORNIA 48 BOTTLE
BENTON LANE PINOT NOIR WILLIAMETTE VALLEY 52 BOTTLE
HINDSIGHT CABERNET NAPA VALLEY 53 BOTTLE

SPARKLING

ZARDETTO PRIVATE CUVEE PROSECCO ITALY 36 BOTTLE ARGYLE BRUT OREGON 52 BOTTLE

BEVERAGES

SPIRITS

Canterbury golf club offers a three tier pricing system featuring well, call, and premium brands. High premium liquors may be ordered upon request, please discuss these options with your event coordinator. Bottles are inventoried at the beginning and end of the event, and you are charged for the amount that is consumed during your function. For example, if there is a I liter bottle inventoried at the beginning of our event, and .5 liter is consumed you will be billed for half of the bottle.

WELL 137 BOTTLE

CUTTY SARK SCOTCH, JOSE CUERVO TEQUILA, CANADIAN CLUB WHISKEY, JIM BEAM BOURBON, BACARDI RUM, BOMBAY GIN, SMIRNOFF VODKA

CALL 165 BOTTLE

DEWARS SCOTCH, JOHNNIE WALKER RED SCOTCH, JACK DANIELS WHISKEY, MAKERS MARK BOURBON, JAMESON WHISKEY, CROWN ROYAL WHISKEY, CAPTAIN MORGAN RUM, MYERS RUM, TANQUERAY GIN, BEEFEATER GIN, BLUECOAT GIN, ABSOLUT VODKA, ABSOLUT VODKA CITRON, SKYY VODKA, STOLI RASPBERRY VODKA, STOLI VANILLA VODKA, STOLI BLUEBERRY VODKA, AND STOLI ORANGE VODKA

PREMIUM 210 BOTTLE

MACCALLAN 12 SCOTCH, JOHNNIE WALKER BLACK SCOTCH, GLENLIVET SCOTCH, GLENFIDDICH SCOTCH, MAKERS MARK 46 BOURBON, WOODFORD RESERVE BOURBON, BULLEIT RYE WHISKEY, BULLEIT BOURBON, GENTLEMEN JACK WHISKEY, BOMBAY SAPPHIRE GIN, HENDRICKS GIN, KETEL ONE VODKA, TITO'S VODKA, GREY GOOSE VODKA, PYRAT RUM, CASAMIGOS TEQUILA, PATRON SILVER TEQUILA

PREFERRED VENDORS

FLOWERS

A.J HEIL FLORIST INC.

3233 warrensville center rd., shaker heights, oh 44122 (216) 921.3100 ajheilflorist.com

GALI'S FLORIST & GARDEN CENTER

21301 Chargrin Boulevard, Beechwood, OH 44122 (216) 921.1000 galisgardencenter.com

THE GREENHOUSE FLORIST

12 Clinton Street Hudson, OH 44236 (330) 650.1366 thegreenhouseflorist.com

BACHELOR BUTTON FLORAL AND INTERIOR ACCENTS

8055 Broadview Rd., Cleveland, OH 44147 (440) 526.5566 bachelorbuttononline.com

AUDIO VISUAL

HUGHIE'S EVENT PRODUCTION SERVICES

1260 East 28th St., Cleveland, OH 44114 (216) 361.4600 hughies.com/cleveland

LASTING IMPRESSIONS

26000 Richmond Rd, Cleveland OH 44146 (216) 591.1177 lirentscleveland.net

THE GREENHOUSE FLORIST

12 Clinton Street Hudson, OH 44236 (330) 650.1366 thegreenhouseflorist.com

LINEN L'NIQUE

7685 Hub Parkway, Valley View, OH 44125 (216) 986.1600 Lnique.com

EVENT SOURCE

Sweet Valley Industrial Park, 6001 Towpath Dr. Cleveland, OH 44125 (216) 901.0000 eventsource.com

LASTING IMPRESSIONS

26000 Richmond Rd., Cleveland OH 44146 (216) 591.1177 lirentscleveland.net

TAXI

ACE TAXI SERVICE

(216) 361.4700 acetaxi.com

CLEVELAND CAB COMPANY

(216) 856.0867 clevelandtaxiservice.com

DJ'S & BANDS

You are free to book and work with any DJ/band of your choice, we have worked with many dj's and bands at previous events. If you are looking for any recommendations we would be happy to guide you.

PREFERRED VENDORS

TENTS

EVERYTHING TENTED.

4550 Nicky Boulevard, Cuyahoga Heights, Ohio 44125 (216) 429.0991 everythingtented.com

LASTING IMPRESSIONS

26000 Richmond Rd., Cleveland OH 44146 (216) 591.1177 lirentscleveland.net

AABLE RENTS

1265 Chardon Rd. Cleveland, OH 44117 (216) 692.9800 aablerents.com

RENTALS EVENT SOURCE.

Sweet Valley Industrial Park, 6001 Towpath Dr. Cleveland, OH 44125 (216) 901.0000 eventsource.com

LASTING IMPRESSIONS

26000 Richmond Rd, Cleveland OH 44146 (216) 591.1177 lirentscleveland.net

LET'S ENTERTAIN

19106 Miles Rd, Warrensville Heights, OH 44128 (216) 518.7368 letsentertainpartyrental.net

