

*The Pavilion*



MAINLAND

THE GRILLE

THE LOFT

BANQUETS

2250 RITTENHOUSE ROAD  
HARLEYSVILLE PA  
(215) 256-6192  
[WWW.MAINLANDGRILLE.COM](http://WWW.MAINLANDGRILLE.COM)

*Mainland offers two different spaces available to host your event*

## **THE PAVILION**

*Holds up to 150 guests for plated meals or buffets*

**\$500 ROOM RENTAL FEE\***

*There is a 50 person guest minimum to host your event in The Pavilion.  
If your guest count falls under 50, there will be an additional \$500 Room Rental Fee*



## **THE LOFT**

*Holds up to 110 guests for plated meals or up to 100 guests for buffets*

**\$500 ROOM RENTAL FEE**



# BRUNCH BUFFET

*Includes*

PLATTERS OF DANISH, MUFFINS, & FRESH FRUIT,  
LOCAL SAUSAGE, SMOKED BACON, SCRAMBLED FARM EGGS, & BREAKFAST POTATOES

## SALAD

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,  
Classic Caesar Dressing*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$4.00 per Guest*

### CHEESE TORTELLINI

*Blush Sauce*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

*Brunch Buffet also includes Chef's Fresh Vegetable du Jour*

## DESSERT

*Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies*

*~Add a Soup Station for \$4 per Guest~*

*Choice of One:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

*~Add an Omelet Station for \$7.50 per Guest~*

*Whole Eggs, Egg Whites, Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar*

*Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price*

***\$35.00 per Guest***

***The Brunch Buffet Requires a 30 Person Minimum. The Brunch Buffet is served until 1:00 PM.***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# LUNCHEON BUFFET

## SALAD

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots, Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing*

## ~Add a Soup Station for \$4 per Guest~

*Choice of One:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$4.00 per Guest*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

## *\$35.00 per Guest*

*The Luncheon Buffet Requires a 30 Person Minimum. The Luncheon Buffet is served until 3:00 PM.*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED LUNCHEON

## FIRST COURSE

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing*

### WEDGE SALAD

*Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$4.00 per Guest*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

### NY CHEESECAKE

*Raspberry Sauce*

### CINNAMON VANILLA ICE CREAM

*Salted Caramel Sauce*

### CHOCOLATE MOUSSE

*Whipped Cream, Raspberry Sauce*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

***\$32.00 per Guest***

***The Plated Lunch is served until 3:00 PM.***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# DINNER BUFFET

## SALAD

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,  
Classic Caesar Dressing*

*~Add a Soup Station for \$4 per Guest~*

*Choice of One:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

## PASTA SELECTIONS

*Choose One*

### TUSCAN RIGATONI

*Blush Sauce*

### FUSILLI ARRIBIATA

*Spicy Marinara, Sweet Basil*

### PENNE ALFREDO

*Parmesan Cheese, Fresh Parsley*

### ROTINI BOURSIN

*Roasted Garlic and Herb Cream*

### TORTELLINI

*Marinara Sauce*

### ORECCHIETTE

*Extra Virgin Olive Oil & Garlic, Spinach, Tomatoes*

## ENTRÉE

*Choice of Two*

*Each Additional Entrée is \$4.00 per Guest*

### CHICKEN FLORENTINE

*Creamy Spinach Sauce*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### BEEF STROGANOFF

*Fresh Egg Noodles*

### SESAME CRUSTED SALMON

*Pineapple Chili Glaze*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto,  
Smoked Mozzarella, Basil,  
Country Style Tomato Sauce*

### BRAZILIAN FLANK STEAK

*Grilled & Sliced, Chimichurri Sauce*

### PARMESAN CRUSTED TILAPIA

*Lobster Champagne & Tarragon Sauce*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

*Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

***\$45.00 per Guest***

***The Dinner Buffet Requires a 30 Person Minimum, Available after 3:00 PM***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED DINNER

## FIRST COURSE

*Please Select One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,  
Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### WEDGE SALAD

*Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing*

## THE MAIN COURSE

*Please Select Two*

*Choice of a third protein entrée is an additional \$4.00 per Guest*

### CHICKEN FLORENTINE

*Parmesan & Spinach Crust,  
Champagne Cream*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN MARSALA

*Mushrooms, Marsala Wine Sauce*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Basil  
Smoked Mozzarella, Basil  
Country Style Tomato Sauce*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PARMESAN CRUSTED TILAPIA

*Lobster Champagne & Tarragon Sauce*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

### BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions,  
Mustard, Toasted Bread Crumbs*

### 6 OZ. CENTER CUT

### FILET MIGNON + \$10

*Roasted Garlic Herb Butter,  
Burgundy Wine Sauce*

### PETITE BISTRO STEAK &

### CRAB CAKE + \$6

*Red Wine Demi Glace, Tartar Sauce*

### PAN ROASTED CHILEAN

### SEA BASS + \$12

*Valencia Orange & Balsamic Butter*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Please Select One*

### NY CHEESECAKE

*Raspberry Sauce*

### CINNAMON VANILLA ICE CREAM

*Salted Caramel Sauce*

### CHOCOLATE MOUSSE

*Whipped Cream, Raspberry Sauce*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

**\$42.00 per Guest**

**The Plated Dinner is served after 3:00 PM.**

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED ENHANCEMENTS

## FIRST COURSE

*Priced Per Guest*

### SEASONAL SOUPS

*Local Mushroom*

*Potato Leek, Candied Bacon*

*Italian Chicken*

*Roasted Butternut Squash*

*Chicken Corn Chowder*

**\$4.00**

*Lobster Bisque*

*New England Clam Chowder*

**\$7.00**

### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Mint*

**\$4.00**

### PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese*

*Country Style Rigatoni*

*Cheese Tortellini, Pesto Cream Sauce*

*Roasted Vegetable Risotto, Brown Butter Drizzle*

**\$6.50**

## UPGRADED DESSERT SELECTIONS

*Additional \$4.00 Per Guest*

#### FLOURLESS CHOCOLATE TORTE

*Grand Marnier Orange Compote*

#### CRÈME BRULEE

*Vanilla Bean Custard, Seasonal Berries*

#### INDIVIDUAL FRUIT TART

*Sugar Pastry Shell, Glazed Berries*

#### BRIOCHE BREAD PUDDING

*White Chocolate, Glazed Raspberries*

#### SOUTHERN PECAN PIE

*Carolina Pecans, Kentucky Bourbon*

*Graham Crust*

#### CHOCOLATE LAVA CAKE

*Vanilla Ice Cream*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# HORS D'OEUVRES

*One Hour Butler Service*

*Please Select Six Hors D'oeuvres (Three Hot & Three Cold)*

## COLD HORS D'OEUVRES

- |   |   |
|---|---|
| <i>Tomato &amp; Basil Bruschetta</i>                        | <i>Mini Maple Bacon BLTs</i>                                |
| <i>Roasted Red Pepper &amp; Fresh Mozzarella Bruschetta</i> | <i>Curried Chicken Salad in Phyllo Shell</i>                |
| <i>Red Onion Marmalade &amp; Whipped Goat Cheese Canape</i> | <i>Black &amp; White Sesame Tuna, Cucumber Wasabi Cream</i> |
| <i>Buffalo Chicken Crostini</i>                             | <i>Mini Gulf Shrimp Roll on Potato Bread</i>                |
| <i>Deviled Eggs</i>   | <i>Shrimp Cocktail + \$3</i>                                |
| <i>Tomato Mozzarella Caprese Skewer</i>                     |   |

## HOT HORS D'OEUVRES

- |  |                                    |   |
|--|------------------------------------|---|
| <i>Franks in Puff Pastry</i>                   | <i>Deep Fried Mac &amp; Cheese</i> | <i>Mini Reubens</i>                               |
| <i>Mini Vegetable Spring Rolls</i>             | <i>Santa Fe Chicken Quesadilla</i> | <i>Brie &amp; Raspberry in Phyllo</i>             |
| <i>Philly Cheesesteak Eggrolls</i>             | <i>Marinated Shrimp Skewers</i>    | <i>Coconut Shrimp</i>                             |
| <i>Pork Pot Stickers, Chili Sauce</i>          | <i>Fried Mozzarella</i>            | <i>Grilled Cheese with Tomato Soup</i>            |
| <i>Mini Beef Wellington, Horseradish Sauce</i> | <i>Chicken Parmesan Skewers</i>    | <i>Baked Italian Sweet Sausage in Puff Pastry</i> |
| <i>Scallops Wrapped in Bacon</i>               | <i>Petite Vegetable Quiche</i>     | <i>New Zealand Lamb Lollipops + \$3</i>           |
|  |                                    | <i>Mini Crab Cake + \$3</i>                       |

***\$16.00 per Guest for the first hour***

***\$14.00 per Guest for each additional hour***

*All pricing are add ons to packages. Stand alone Hors D'oeuvres add \$6.00 per person*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

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# ADD ON STATIONS

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## GRANDE' ANTIPASTO STATION

*Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes,*

*Mixed Olives, Olive Oil Baguette, Herb Focaccia*

*Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards*

*\$14.50pp*

## SOUTHWESTERN STATION

*Chicken and Beef Quesadillas, Beef and Chicken Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips*

*\$13.50pp*

## SLIDER STATION

*Pulled Pork BBQ, & Classic Cheeseburger Sliders, French Fries, Spicy Ketchup, Burger Sauce,*

*Cheddar Cheese Sauce, Smoked Bacon*

*\$13.50pp*

## PHILLY CHEESESTEAK STATION

*Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"*

*\$13.50pp*

## MASHED POTATO BAR

*Mashed Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles,*

*Pepper Jack Cheese, Fried Onion Petals*

*\$11.00pp*

## MACARONI AND CHEESE STATION

*Baked Sharp Cheddar Mac and Cheese, Shredded Pepper-Jack, Bacon, Green Onion, Cheddar Cheese, Truffle Oil,*

*Crispy Onions, Smoked Ham, Diced Tomatoes*

*\$11.00pp*

## NUGGETS, FRIES, & TATERS

*Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce*

*\$13.50pp*

## WALKING TACOS

*Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese*

*\$13.50pp*

## PHILLY PRETZELS

*Fresh Baked Pretzels, Assortment of Mustard*

*\$8.00pp*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

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# ADD ON STATIONS

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## SIGNATURE PASTA STATION

*Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper*

*Choice of Two Pastas: Penne, Rigatoni, Orecchiette, or Rotini*

*Choice of Two Sauces: Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush*

\$11.00pp

*Add on: Sausage +\$2pp, Shrimp +\$7pp, Meatballs +\$3pp, Grilled Chicken +\$3pp, Grilled Vegetables +\$2pp*

## CARVING STATIONS

*Prices are per piece*

### ROAST FILET MIGNON

*Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace*

\$245

*Serves approximately 16 guests*

### ROAST PRIME RIB

*Au Jus, Fresh Grated Horseradish*

\$425

*Serves approximately 30 guests*

### WALNUT & MUSTARD CRUSTED PORK LOIN

*Apple Cider Demi Glace*

\$130

*Serves approximately 25 guests*

### BAKED HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc, Capers*

\$130

*Serves approximately 15 guests*

### OVEN ROASTED TURKEY BREAST

*Traditional Pan Gravy, Cranberry Sauce*

\$130

*Serves approximately 20 guests*

### HONEY ROASTED HAM

*Mustard Gravy, Pineapple Salsa*

\$130

*Serves approximately 25 guests*

## DESSERT

### CHEF'S DECADENT DESSERT DISPLAY

*Chocolate Profiteroles, Assorted Cookies, Pralines, Mini Cannoli, Mini Cheesecake,*

*Chocolate Covered Strawberries, Lemon Bars, Mini Chocolate Mousse Cups, Chocolate Chunk Brownies*

\$13.50

### SUNDAE BAR

*Vanilla, Strawberry, and Chocolate Ice Cream, Waffle Bowls, Assorted Toppings*

\$13.50

### CREPE STATION

*Mixed Berries & Brandy / Bananas, Pecans, & Meyer's Dark Rum / Mandarin Orange & Grand Marnier*

\$10.00

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# BEVERAGE OPTIONS

## CASH BAR

*Guests pay for their own beverages*

*A \$75 Bartender Fee per bartender will be applied to the final bill  
Events over 75 guests require two bartenders. \$75.00 bartender fee per bartender.*

## TAB BAR

*Based on Consumption*

*A \$75 Bartender Fee per bartender will be applied to the final bill  
Events over 75 guests require two bartenders. \$75.00 bartender fee per bartender.*

## BEER & WINE OPEN BAR

*Miller Light & Yuengling Bottled Beer, One Imported Beer Bottle  
Cabernet, Merlot, Chardonnay, Pinot Grigio, & White Zinfandel by the Glass*

*\$15.00 Per Guest for the First Hour  
\$8.00 Per Guest for Each Additional Hour*

## STANDARD OPEN BAR

*\$25.00 Per Guest for the First Hour  
\$12.00 Per Guest for Each Additional Hour*

## PREMIUM OPEN BAR

*\$35.00 Per Guest for the First Hour  
\$17.00 Per Guest for Each Additional Hour*

## BUBBLY BAR

*Sparkling Wine*

*Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice  
Seasonal Fruit*

*\$12.00 Per Guest for the First Hour  
\$8.00 Per Guest for Each Additional Hour*

*All Liquor included in Open Bar Packages listed on following page*

*All prices displayed are subject to a 20% Service Charge*

# STANDARD OPEN BAR PACKAGE

*In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package*

## VODKA

*Absolut  
Absolut Citron  
Tito's*

## RUM

*Bacardi  
Captain Morgan  
Malibu*

## GIN

*Beefeater  
Tanqueray*

## SCOTCH

*Dewar's  
J&B*

## TEQUILA

*Jose Cuervo Gold*

## WHISKEY

*Canadian Club  
Jack Daniels  
Seagram's 7  
Seagram's VO*

## BOURBON

*Jim Beam  
Old Granddad*

## CORDIALS

*Amaretto  
Bailey's Irish Cream  
Christian Brothers Brandy  
Kahlua  
Peach Schnapps  
Sloe Gin  
Sour Apple Pucker  
Southern Comfort*

## DOMESTIC BEER BOTTLES

*Coors Light  
Budweiser  
Bud Light  
Miller Light  
Yuengling*

## IMPORTED BEER BOTTLES

*Corona  
Corona Light  
Heineken  
Heineken Light*

## WINE

*Cabernet  
Merlot  
Chardonnay  
Pinot Grigio  
White Zinfandel*

# PREMIUM OPEN BAR UPGRADES

## VODKA

*Ketel One Vodka  
Grey Goose*

## WHISKEY

*Crown Royal  
Jameson Irish Whiskey  
Knob Creek*

## CORDIALS

*Amaretto Disaronno  
Chambord  
Frangelico  
Sambuca Romana  
B & B  
Drambuie  
Grand Marnier*

## GIN

*Tanqueray 10*

## SCOTCH

*Chivas  
Johnnie Walker Red  
Johnnie Walker Black*

## COGNAC

*Hennessy VS*

## GENERAL INFORMATION

### DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and The Loft at Mainland will have no further obligations under the agreement. **We accept Visa, Mastercard, Discover, and American Express with a 3.5% processing fee assessed on each card transaction.** Please make checks payable to M.L. Golf Inc. Payments are to be delivered directly to the Food & Beverage Office or mailed to M.L. Golf Inc., 2250 Rittenhouse Road, Harleysville PA 19438.

### GUARANTEE

The customer agrees to provide M.L. Golf Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

### ROOM FEES & MINIMUMS

**There will be a \$500 Standard Rental fee** to host your event in either The Loft or The Pavilion applied to the bill after tax and service charge. There is a 50 person minimum to host your event in The Pavilion. If your never number falls below 50, there will be a \$1000 Room Rental fee for The Pavilion. All events at The Loft/Pavilion at Mainland are four (4) hours. Extension of time is available at an additional fee of \$300.00 per half hour.

### VENDORS

The Loft/Pavilion at Mainland is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the event. M.L. Golf Inc. reserves the right to deny entrance into the building if no certificate is on file.

### MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by The Loft/Pavilion at Mainland and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from The Loft/Pavilion at Mainland due to certain liabilities. The Loft/Pavilion at Mainland reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Montgomery County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

### LIQUOR SERVICE

Open bars are a maximum of four (4) hours. For an additional charge bars may be for an one (1) additional hour. No Open Bar will exceed five (5) hours. The Loft/Pavilion at Mainland does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The Loft/Pavilion Bartenders are required to ID any guest appearing to be under the age of Thirty (30). The Loft/Pavilion does not permit the sale of shots at the Banquet Bar. The patron understands and agrees to abide by the policy and to uphold the laws of the state. **There will be a \$75 bartender fee per bartender for all Cash or Consumption bar arrangements.**

### PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 6 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

### THE LOFT/PAVILION AT MAINLAND BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. M.L. Golf Inc. will make every effort to accommodate any special needs you may have.