

EVENT CENTER RENTAL

COSTS

MAY, JUNE, JULY, AUGUST, SEPTEMBER, OCTOBER

Friday or Saturday

\$900 rental fee and \$2,500 food minimum.

Sunday - Thursday

\$200 rental fee and \$1,000 food minimum.

NOVEMBER OR APRIL

Friday or Saturday

\$300 rental fee and \$1,200 food minimum.

Sunday - Thursday

\$200 rental fee and \$1,000 food minimum.

DECEMBER, JANUARY, FEBRUARY, MARCH

Friday or Saturday

\$200 rental fee and \$1,200 food minimum.

Sunday - Thursday

\$200 rental fee and \$1,000 food minimum.

Beverages are not included in the food minimum.

If you want to bring in your own caterer and not use Fox Hollow for catering, the rental fee is \$5,000 year round.

CAPACITY

Our event center is 10,000 square foot and capable of accommodating over 300 people.

RENTAL FEE

Our rental fee includes the following: table linen (white, ivory or black), risers (fit 14 people max), tables, chairs, china & silverware, paper napkins, projector with screen, microphone (for speeches/announcements), bar staff, catering staff, set-up (tables, chairs & linen) and clean-up. Upon request your name/company can be added to our marquee the day of your event.

For questions, bookings, or to schedule a tour, please contact Chelsea Cornell at info@foxhollowgb.com.

Rental fee does not include 5.5% sales tax.



CATERING

When choosing Fox Hollow for your catering needs, all food must be ordered through Fox Hollow with the exception of desserts. No other outside food(s) can be brought in.

Due to our facility only operating on event bookings and us not being a full-time restaurant we do not offer tastings. Our products are ordered in bulk and not available for single serving tastings.

Food service time as well as the menu must be finalized 30 days prior to your event. Your guest count must be finalized 10 days prior to your event.

Silverware and napkins are set at the end of the buffet table for guests to grab themselves but for a \$15 (per table) fee we can set all guest tables with silverware, napkins, water glass and a pitcher of water.

Linen napkins are available for an additional cost of \$2 per napkin. Color options are white, ivory, black, red, blue, green or burgundy.

We do not offer chair covers; however, you can rent/purchase them on your own. You will be responsible for installing and removing them.

If you bring in your own dessert, we can cut and plate your dessert for your guests to help themselves for a \$50 fee. For a \$100 fee we can cut, plate and serve your dessert to your guests.

We understand that occasionally situations delay your guests, however, in order to best serve you and coordinate adequately with catering staff, the food service time must remain on track as closely as possible. We can accommodate a 15-minute delay, however, delaying your food service longer than 15 minutes will result in a \$100 fee.

You will be allowed to take any leftover food (up to your final headcount) home. All leftover food must be taken with you the night of your event.

BEVERAGE SERVICE

All beverages must be ordered through Fox Hollow. Bar offerings can be serviced by cash sales or hosted options offered at no cost to your guests.

TABLE INVENTORY

6' round tables (seat 8 people)

8' banquet rectangle tables (seat 8-10 people)

6' banquet rectangle tables (seat 6-8 people)

2' round cocktail tables (2 qty)

DECORATIONS & SET-UP

You will have access to the building as early as 7am the day of your event. All guests must be gone and your décor cleaned up by 1am the next day.

If you would like to decorate the night before, you can have access to the building the night before from 9-11pm for an additional \$250.

If you would like to leave your decor and clean up the next day between 8-11am, for an additional \$250 you can save the clean up for the next day.

Want to decorate the night before AND clean up the next day? Save \$50 and bundle both of these options for \$450.

Inside Décor

Real flame candles are permitted; however, candles must be in a candle holder. Candles and/or tea lights are not allowed to sit directly on the tables.

We do not allow bubbles, confetti, glitter, or chocolate fountains. Décor cannot be hung from the ceiling or walls.

Outside Décor

Nature not only surrounds and embraces you at the golf course but enhances your event to make it memorable. That is why we ask when decorating the patio, you only use organic ingredients (real flower petals versus fake) as after your event, our wildlife will partake in their duty of cleaning up the space. Fake flowers can disrupt the normal balance and health of our water fowl and local mammals, so please do your part in keeping them safe and healthy.

We do not allow rice, birdseed, or confetti, but anything organic as rose petals, lavender, etc. is permitted.

We cannot provide ladders, hooks, or other equipment to you or your décor company.

PAYMENT

The rental fee is due once you sign your contract. We can hold a date for you for 1 week while you make a decision before signing the contract and paying the rental fee. The remaining balance is due within 10 days after your event. There is a 3% finance charge for all payments made with a credit card.

CANCELLATION

We understand that unexpected situations occur, however, cancellation at any time will result in the loss of your rental fee.

MENUS

APPETIZERS / LATE NIGHT SNACKS

Cold Items

Assorted Meat & Cheese Tray w/ Crackers (serves 40ppl) - \$50
Cheese Curds w/ Crackers (serves 40ppl) - \$50
Vegetable Tray w/ Dip (serves 50ppl) - \$55
Assorted Mini Turkey Tortilla Wraps (50ct) - \$50
Taco Dip w/ Tortilla Chips (12" tray) - \$30
Relish Tray (pickles, green olives, black olives) - \$35
Shrimp w/ Cocktail Sauce (50ct) - \$MP
Smoked Salmon - \$MP

Hot Items

Bacon Wrapped Scallops (50ct) - \$MP
Bacon Wrapped Shrimp (50ct) - \$MP
Stuffed Mushrooms (50ct) - \$100
Meatballs (150ct) - \$60
Crab Rangoons (50ct) - \$60
Chicken Wings w/ 2 Sauces (50ct) - \$65
(ranch, buffalo, bbq, garlic parm, spicy parm, bacon bourbon)
Lil Smokies w/ BBQ Sauce (150ct) - \$50
16" Homemade Pizza (up to 4 toppings) - \$22
(pepperoni, sausage, bacon, canadian bacon, mushrooms, green peppers, onions, black olives, green olives, jalapeños, banana peppers, artichoke hearts)

Sandwiches

Ham or Turkey - \$1.50 per sandwich

Dry Snacks

Potato Chips w/ Dip (serves 20ppl) - \$15
Tortilla Chips w/ Salsa (serves 20ppl) - \$15
Gardettos (serves 20ppl) - \$15
Dry Roasted Nuts (serves 20ppl) - \$15
Pretzels w/ Honey Mustard (serves 20ppl) - \$15

LUNCH BUFFET

Option 1 - \$16 per person

Includes choice of 2 meats (hamburger, bratwurst, beef hot dog, grilled chicken), choice of 2 sides, buns, pickle slices, lettuce, tomato, onion, mayonnaise, mustard and ketchup.

Option 2 - \$18 per person

Includes choice of 2 meats (pulled pork, beef brisket, bbq ribs, bbq chicken), choice of 2 sides, buns, pickle slices and bbq sauce.

Burger Bar - \$16 per person

Includes burgers, choice of 2 cheeses (cheddar, swiss, provolone, pepper jack), choice of 2 sides, buns, pickle slices, lettuce, tomato, onion, mayonnaise, mustard and ketchup.

Taco Bar - \$16 per person

Includes choice of 2 meats (ground beef, chicken, shredded pork), soft shells, tortilla chips, lettuce, tomato, onion, black olives, shredded cheese, cheese sauce, beans (choice of refried beans or black beans), sour cream and taco sauce.

Cold Sandwiches - \$16 per person

Includes choice of 2 deli meats (sliced turkey, sliced roast beef, sliced ham), assorted cheese tray, choice of 3 sides, buns, pickle slices, lettuce, tomato, onion, mayonnaise, mustard and butter.

Sides

Potato Salad

Vinegar Coleslaw

Creamy Coleslaw

Macaroni Salad

Italian Pasta

Baked Beans

Lettuce Salad with choice of 2 dressings (Ranch, French or Italian)

Potato Chips

Prices do not include 5.5% sales tax or 20% service charge.

DINNER

Includes choice of two meats, one starch, one vegetable, garden salad, rolls, butter, and coffee.

Buffet Style - \$22 per person

Family Style or Plated - \$25 per person

Meat

Broasted Chicken

Swedish Meatballs

Old Fashion Double Smoked Ham (*gf*)

Fettuccine Alfredo w/ Shrimp or Chicken

Beef Tips in Gravy w/ Mushrooms

Chicken Cordon Bleu w/ Hollandaise

Chicken Breast w/ Hollandaise (*gf* w/o hollandaise)

Batter Fried Cod

Herb Roasted Pork Tenderloin (*gf*)

Roasted Turkey w/ Dressing

Prime Rib - \$MP

Starch (choice of two +\$1 per person)

Baked Potato (*gf*)

Red Skinned Mashed

Au Gratin

Scalloped Potatoes

Roasted Potatoes (*gf*)

Rice Pilaf (*gf*)

Noodles

Vegetable

Green Beans

Corn

Carrots

Sweet Peas & Carrots

Vegetarian options available upon request.

gf: gluten-free

Prices do not include 5.5% sales tax or 20% service charge.

DESSERTS

Cookie Tray - \$12 per dozen

Chocolate Chip

Oatmeal Raisin

Sugar

Peanut Butter

Assorted Pies - \$5 per person

Dutch Apple

Lemon Krunch

Blueberry

Strawberry Cream

Chocolate Cream

Assorted Cheesecakes - \$5 per person

New York Vanilla

Raspberry Swirl

Silk Tuxedo

Chocolate Chip

Assorted Bars - \$5 per person

Butterscotch

Lemon

Chocolate Cheesecake

Almond

Seven Layer

HOSTED BEVERAGE OPTIONS

Draft Beer

¼ barrel (Miller Lite, Coors Light, Budweiser, Bud Light) - \$175

½ barrel (Miller Lite, Coors Light, Budweiser, Bud Light, Busch Light, Michelob Golden Light) - \$350

½ barrel (Spotted Cow, Blue Moon, Pearl St) - \$375

Additional craft beer selections are available upon request.

House Wine

\$25 per bottle (750 ml)

Sauvignon Blanc, Chardonnay, Moscato, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Additional wine selections are available upon request.

Champagne

\$20 per bottle (750 ml)

Non-Alcoholic

\$225 unlimited beverage service from our bar featuring soda (Pepsi, Diet Pepsi, Mt. Dew, Diet Dew, Starry, Starry Zero, Root Beer), lemonade & unsweetened iced tea.

Punch - \$5 (per gallon)

Milk - \$2.50 (per glass)

Coffee - \$50 (per 30 cup pot)

Drink Tickets/Open Bar

Please inquire for options.

Prices do not include 5.5% sales tax. Hosted beverage options offered at no cost to your guests, with the exception of draft beer and coffee will have a 20% service charge applied.