

The Falls Golf Club

Events at the Falls

Meetings

Hold everything from formal conferences to casual meetings with us in our large, functional hall complete with PA system and plenty of space.

Banquets

Enjoy superior service, food, and spirits in our spacious and attractive banquet facilities.

Parties

Live it up in our festive party place complete with full-service bar, TVs, sound system. There's lots of room and attitude for fun.

Special Occasions

Share special days with us in our spacious, yet intimate, gathering room complete with dining, full bar service, and beautiful decor.

Your Event is Special

Atmosphere

No matter the reason for joining us, your event is always special at The Falls. We pride ourselves on excellent service and an atmosphere of casual beauty and inviting charm.

Our spacious clubhouse, *The Lodge*, caters to golfers and non-golfers alike. Vaulted ceilings, exposed beams, and a large stone fireplace are inviting during any season. Its large 2000-square foot patio overlooks the golf course, lakes, and waterfalls — a beautiful scene for any occasion.

Food & Spirits

Our food and spirits, a mix of traditional and contemporary dishes, satisfy just about any taste. In addition, we offer the flexibility of serving a range of events from small, intimate gatherings to grand, festive occasions. This flexibility extends to menu selections for *large* events. If nothing from among the food selections that follow tempts your palate, design

your own menu. We'll happily customize your event to your taste!

Service

Falls associates are here to serve you. Our goal is to provide you with excellent customer service and provide the most enjoyable time at The Falls. Our General Manager, Brad Hulett, is here to assist in scheduling and planning your event.

The Falls, Perfect for Any Event

**We can accommodate
groups of up to 150 People.**

Guest Count

When contracting with The Falls, we ask you to give us an estimated range of your number of guests. You will be charged for Food and Beverage Services for the actual number of guests **but not less than the minimum specified in your contract.** The minimum number of guests contracted may be modified by the customer up to five (5) days before the event in the case of Food Service and up to three (3) days in advance in the case of Beverage Service. If the revised actual minimum falls below 80% of the minimum initially specified, the contract is subject to cancellation by The Falls and the customer will forfeit the deposit.

Fees

When determining your deposit due, we require the \$200.00 Room Use Fee or one-half the estimated total cost of Food and Beverage Services. This is due no later than thirty (30) days prior to your event date.

When determining your final bill, we will include Beverage Service charges, Food Service charges, applicable sales taxes, and gratuities of 17% of Beverage and Food Charges and will credit you for the deposit paid in advance. Final payment is due the day of the event.

Room Usage

If your group would like to use our facilities, the following options are

available. For gatherings held during our normal business hours, a \$2.00 per person fee applies and provides for coffee, tea, and water service. Other services can be provided by special arrangement and for additional charges. The \$2.00 per person fee provides for *non-exclusive use* of *The Lodge* dining room during our normal business hours. If you desire *exclusive use* of *The Lodge* dining room or use before or after our normal hours, a minimum Room Use Fee of \$200 applies. Exclusive Use service is only available during golf low season (November 1 – March 1).

Cuisine Selections

Appetizers

- Sliced Turkey on Dollar Rolls
- Sliced Ham on Dollar Rolls
- Chicken Wings
- Bar-B-Q, Honey, Spicy Hot
- Potato Skins
- Toasted Ravioli with Marinara Sauce
- Four-Cheese Personal Pizza
- Sweet & Sour Meatballs
- Mozzarella Cheese Sticks
- Chicken Strips with Honey Mustard
- Fried Veggie Tray of Mushrooms, Onion Rings, & Zucchini
- Far East Tray of Egg Rolls & Crab Rangoon
- Mexicana Tray of Taquitos, Jalapeño Poppers, & Nacho Chips & Salsa
- Fish Fry of Fried Shrimp, Cod, Halibut, Clams, Crab Cakes* (add \$2.00)
- Vegetable Platter with Dip
- Sliced Meat & Cheese Platter
- Shrimp Cocktail* (add \$2.00)
- choice of (3) three

Prices:
101-150 people.....\$9.50 per person
75-100 people.....\$10.50 per person
50-74 people.....\$11.50 per person
30-49 people.....\$12.50 per person
Please add \$2.00 per person for each additional selection.

Applicable sales tax and 17% gratuity are additional.

Dinner Buffet

- Sirloin Tips* (add \$3.00)
- Roast Beef
- Roast Chicken
- Chicken Cordon Bleu* (add \$2.00)
- Honey-Baked Ham
- Baked Cod* (add \$2.00)
-choice of (2) two
- Baked Potato
- Garlic Mashed Potatoes
- Potatoes Au Gratin
- Parslied New Potatoes
- Pasta Con Broccoli
- Pasta Primavera
- Fettuccine Alfredo* (add \$1.00)
- Mostaciolli Marinara
- Garlic Herb Angel Hair Pasta
- Long Grain & Wild Rice
-choice of (1) one
- Green Beans Almondine
- California Medley (Broccoli Spears, Cauliflower Florets, & Baby Carrots)
- Glazed Carrots
- Buttered Corn
- Sweet Peas
-choice of (2) two
- Cheesecake
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse
- Cobbler á la Mode
- Fresh Fruit Cup* (add \$1.00)
-choice of (1) one

Also Included:
 Assorted Breads and Rolls
 House Salad with Dressing Selections
 Coffee/Tea

Prices:
101-150 people \$12.95 per person
75-100 people \$13.95 per person
50-74 people \$14.95 per person
30-49 people \$15.95 per person

Applicable sales tax and 17% gratuity are additional.

At times, groups of less than 30 people can be accommodated. Special arrangements and pricing apply.

Bar Service

Bar Services are priced for four hours.

Premium Open Bar \$12.00
 Per Person — includes all call and well liquors, house wines, soda, and beer products.

Open Bar..... \$9.00
 Per Person — includes all well liquors, house wines, soda, and beer products.

Partial Bar \$8.00
 Per Person — includes draft beer, house wines, and fountain soda.

Cash Bar..... Actual Charges

Added Services

Please inquire about any additional ways in which we can help make your event truly special. Our staff will stay in touch with you to ensure a successful event. Please feel free to contact us should you need any assistance.

At the Falls, Every Event is Special!

Please fill out the *Event Checklist* on the following page. It will help us understand your requests more fully. Once completed, please mail or fax it to 636-281-8840 to the attention of Brad Hulett.

Event Checklist

Please select from the following services and return to The Falls with your contract and deposit no later than 30 days prior to your event date.

Appetizers

- Sliced Turkey on Dollar Rolls
 - Sliced Ham on Dollar Rolls
 - Chicken Wings
 - Bar-B-Q Honey Spicy Hot
 - Potato Skins
 - Toasted Ravioli with Marinara Sauce
 - Four-Cheese Personal Pizza
 - Sweet & Sour Meatballs
 - Mozzarella Cheese Sticks
 - Chicken Strips with Honey Mustard
 - Fried Veggie Tray of Mushrooms, Onion Rings, & Zucchini
 - Far East Tray of Egg Rolls & Crab Rangoon
 - Mexicana Tray of Taquitos, Jalapeño Poppers, & Nacho Chips & Salsa
 - Fish Fry of Fried Shrimp, Cod, Halibut, Clams, Crab Cakes* (add \$2.00)
 - Vegetable Platter with Dip
 - Sliced Meat & Cheese Platter
 - Shrimp Cocktail* (add \$2.00)
-Select Three (3) Items

Appetizer Prices:

101-150 people.....\$9.50 per person
 75-100 people.....\$10.50 per person
 50-74 people.....\$11.50 per person
 30-49 people.....\$12.50 per person

Each Additional Item: \$2.00 per person

Children 7-12: \$4.50 per child

Children 6 and Under: No Charge

Applicable sales tax and 17% gratuity are additional.

Dinner Buffet

- Sirloin Tips* (add \$3.00)
- Roast Beef
- Roast Chicken
- Chicken Cordon Bleu* (add \$2.00)
- Honey-Baked Ham
- Baked Cod* (add \$2.00)
-choice of two (2)
- Baked Potato
- Garlic Mashed Potatoes
- Potatoes Au Gratin
- Parslied New Potatoes
- Pasta Con Broccoli
- Pasta Primavera
- Fettuccine Alfredo* (add \$1.00)
- Mostaciolli Marinara
- Garlic Herb Angel Hair Pasta
- Long Grain & Wild Rice
-choice of one (1)
- Green Beans Almondine
- California Medley (Broccoli Spears, Cauliflower Florets, & Baby Carrots)
- Glazed Carrots
- Buttered Corn
- Sweet Peas
-choice of two (2)
- Cheesecake
- Carrot Cake
- Chocolate Cake
- Chocolate Mousse
- Cobbler á la Mode
- Fresh Fruit Cup* (add \$1.00)
-choice of one (1)

Dinner Buffet Prices:

101-150 people \$12.95 per person
 75-100 people \$13.95 per person
 50-74 people \$14.95 per person
 30-49 people \$15.95 per person
 Children 7-12: \$6.95 per child

Children 6 and Under: No Charge

Applicable sales tax and 17% gratuity are additional.

Bar Service

Bar Services are priced for four hours.

Premium Open Bar: \$12.00
 Per person plus applicable sales tax and 17% gratuity

Open Bar: \$9.00
 Per person plus applicable sales tax and 17% gratuity

Partial Bar: \$8.00
 Per person plus applicable sales tax and 17% gratuity

Cash Bar: Actual Charges

Banquet Arrangement

Please specify the arrangement of the dining room and all preparations with your event coordinator.

Fill Us In

Event: _____

Date: _____

Time: _____

Number of People: _____

Authorized Representative's Name: _____

Representative's Signature: _____

Date: _____

Miscellaneous: _____

Thank You!