

2025
*Daytona Golf Club
Event Contract*

(763) 427-6110

www.daytonagolfclub.com



*First Class Reception Room with
Impressive Views!*

PAYMENT SCHEDULE:

Room Rental:

(0-25 guests)	\$250	(76 - 100 Guests)	\$700
(26 - 50 guests)	\$400	(101 - 150 guests)	\$1050
(51-75 guests)	\$650	(151 + guests)	\$1150

Deposit:

(0-25 guests)	\$200.00	Deposit due at the time of booking the date.
(26+ guests)	\$400.00	

ROOM RENTAL: Daytona Golf Club can seat approximately 200 guests.

Daytona Golf Club will provide the room set-up, bartenders, linen table cloths & napkins, china plates, chairs, tables and room clean-up as part of the rental fee and agreement. Guests are not allowed to gather in the parking lot or go onto the golf course.

DAMAGE DEPOSIT:

Client shall pay Daytona Golf Club a deposit at time of booking. The deposit will be returned at the end of the month in which the event was held. Daytona's inspection will certify that Client or any guests at the function have damaged nothing. If the deposit is not sufficient to cover damages, Patron shall reimburse Daytona Golf Club for any additional expense, which will be determined by Daytona Golf Club.

USE OF THE RENTAL:

No use by the Client of said premises shall be made for gambling or immoral purpose; no liquor may be sold on the premises.

PAYMENT OF RENTAL:

The Client shall pay Daytona Golf Club for the rental of the facility with final bill.

INSPECTION RIGHTS:

Daytona Golf Club has the right to inspect the rental area at any time during the rental event and shall have the right to remove any person causing a disturbance.

SECURITY:

Daytona Golf Club, at its discretion, may require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. Daytona Golf Club will not be responsible for the damage or loss of equipment or merchandise stored or displayed on its property prior to, during, or following your wedding. Daytona Golf Club reserves the right to inspect and control all private events.

TAX & SERVICE:

All food, drinks and rentals are subject to Minnesota sales tax. All hosted beverages and services are subject to a customary 20% service charge. Service charges are not the property of any one employee and will be dispersed at the discretion of management.

FOOD & BEVERAGE:

All food, liquor and beer must be supplied and/or arranged through Daytona Golf Club. Neither the Client nor guests of the client may bring in or remove from the premises any food or beverages.

There is no minimum for food and/or beverages.

The menu quoted and listed in the catering packet are current rates and may be subject to change. Prices may vary somewhat on functions booked more than one year in advance, but not to exceed 15% of the original price. Applicable sales tax and a customary 20% service fee will be added to all food and hosted beverage prices. The final billing will be based on a guarantee or the actual number of guests that are served, whichever is greater. The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premises. We reserve the right to assess the level of alcoholic consumption and act accordingly.

CATERING:

The Client agrees to use the Catering Services available to them through Daytona Golf Club. All coordination of Catering Service is to be made through Daytona Golf Club.

WEDDING CAKE:

The Client may bring in a wedding cake from a licensed and insured bakery. Daytona Golf Club cannot be responsible for placement of flowers or decorations on wedding cakes.

DECORATIONS:

The Client is responsible for the setup and removal of decorations at the end of the event. A professional decorator is available on a request basis or Daytona will do some decorating for \$175.00. The Client must approve all decorations and is solely responsible for any and all outside rentals brought into this facility. Daytona Golf Club holds no responsibility for outside rentals. Bubbles, rice, birdseed, confetti, glitter or silly string are not permitted on the premises.

MISCELLANEOUS:

Music ends no later than midnight. Bar closes 15 minutes prior to music ending for the evening. Guests must be off the premises no later than 12:30am. Smoking is allowed outdoors.

THEFT & DAMAGES:

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, and table accessories; by their guests, invites or other agents under the Client's control or assigns. Daytona Golf Club assumes no financial responsibility for damages or stolen equipment, decorations or personal property.

LIABILITY:

The Client, on behalf of the client and all clients guests, expressly agrees to indemnify, release and hold Daytona Golf Club harmless of, from and against any and all losses, costs of collection, damages, attorney fees, expenses, and all claims & liability growing out of, or resulting from this agreement, Client and Client's guests, or third parties' personal injury associated with use of said premises (including but not limited to slips and falls), the service and consumption of alcoholic beverages and/or food, and any act of negligence by the Daytona Golf Club. Daytona Golf Club is not liable for utility outages including but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.

Client agrees to be responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event, and tear down by client, client's guests and client's suppliers and other third parties who are present at client's request.

Daytona Golf Club will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, cake decorations, pillars, dividers or cake tops.

CANCELLATION POLICY:

In the event you should cancel your function for any reason, notice of cancellation must be in writing and the deposit fee will belong to Daytona Golf Club unless canceled 120 days or more before the date of the event.

TYPE OF FUNCTION _____

DATE OF EVENT _____

ESTIMATED NUMBER OF ATTENDEES _____

I have read and understand the terms and conditions stated in the preceding event contract.

PRINTED NAME _____ DATE _____

SIGNATURE _____ DATE _____

- A BOOKING IS NOT CONSIDERED DEFINITE OR CONFIRMED UNTIL THE APPROPRIATE DEPOSITS HAVE BEEN RECEIVED AND A SIGNED CONTRACT HAS BEEN RETURNED.

ALCOHOL CONSUMPTION POLICY & CONTRACT

Daytona Golf Club wants your party to be a success. We will do our best to make it so. However, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. The following is our policy which has proven to be both discreet and effective.

1. No liquor will be sold to, or consumed on Daytona Golf Club's premises by any person under the legal drinking age. Valid, state issued identification cards may be requested of any person(s) who appear to be under age at any time during your event. If any minors are caught drinking, both parents and the minor(s) involved will be asked to leave the property. All guests must have valid I.D. if they plan to consume or purchase alcoholic beverages, including the wedding party
2. No liquor will knowingly be sold or consumed on Daytona's premises by any person who, in the opinion of appropriate staff, is or appears to possibly be impaired. This is a State Law.
3. In an effort to control consumption, the staff may proceed as follows when a problem is developing.
 - a. Contact the host of the event to approach guest(s).
 - b. Ask for cooperation from others in the party.
 - c. Cease serving individual(s).
 - d. Ask problem individual(s) to leave.
 - e. Call the Police.
 - f. Halt the party.
 - g. Close the bar.
4. The host voluntarily assumes a duty to control the premises, aid in elimination of under age consumption of alcoholic beverages and alcohol sales including persons appearing to be impaired. The host assumes the responsibility to supply safe transportation for any guest(s) at their function who may require assistance.

Host Name: _____ Date of Event: _____

Host Acknowledgement _____ Date: _____

Signature

Statement of Age

I, by witness of my signature affixed, do hereby declare that I am 21 years of age or older and that the driver's license or age credentials presented by me before signing this statement are true and factual. I also agree that I will not purchase any alcoholic beverages for minors, I also agree to the house policy of carding those needed for the purchase of alcoholic beverages.

Bride's Name: _____ Groom's Name: _____

Signature: _____ Signature: _____

Valid Driver's License #: _____ Valid Driver's License #: _____

Birth Date: _____ Birth Date: _____

Daytona Golf Club Banquet Information

LINENS: Linens Package includes; linen table coverings, napkins, white skirting on the head table, cake table and gift table.

BEVERAGE PRICES:	\$2.75	Pop (Coke Products)
	\$5.25 - \$7.75	Tap Beer
	\$5.25 - \$6.50	Beer / Specialty Beer
	\$5.00	Wine (Glass)
	\$5.25 & up	Bar Drinks (16oz.)
	\$145.00	Unlimited Pop during event (20% service chg.)
	\$375.00	Keg beer - Domestic (20% service chg.) (approx. 128 glasses)

- The bar can be on cash or a hosted basis. There will be an 20% gratuity charge on the total hosted bar service. This does not preclude the bartender from displaying tip cups.

CHAMPAGNE / WINE: Specialty champagne and wines available on a request basis.

CAKE SERVICE: Cutting and serving the cake is available for \$.50 / person. If you decide to cut & serve the cake yourselves, you're responsible for plates and forks.

MUSIC: You're also welcome to bring in your own D.J.



2025 Dinner Menu

Broaster Catering

BROASTED CHICKEN & DRESSING	\$18.00
CHICKEN BREAST IN BASIL CREAM SAUCE	\$19.00
STUFFED CHICKEN BREAST with spinach & artichoke	\$19.00
STUFFED CHICKEN BREAST with homemade dressing	\$19.00
ROASTED WHOLE TURKEY & DRESSING	\$18.00
BAKED HAM	\$18.00
SLICED ROAST BEEF	\$19.00
BBQ PORK COUNTRY STYLE RIBS	\$19.00
STUFFED PORKCHOPS	\$19.00

For a 2 meat buffet, add \$2.00 to the highest priced entrée

CHOICE OF POTATO

- *Mashed with Gravy, *Jo-Jo's
- *Garlic Mashed (add Gravy .50),
- *Scalloped Baby Reds, *Au Gratin's,
- *Baked, * Rosemary Roasted Reds

CHOICE OF HOT VEGETABLE

- *Green Beans, *Peas
- *Baked Beans, *Glazed Carrots
- *Buttered Corn
- *California Blend

Included with Meal

- *Pickles *Cole Slaw *Coffee Table *Rolls with Butter

Substitute a garden or Caesar salad for an additional \$1.00 per person.

All Dinners served buffet style

ADDITIONS:

Fresh Fruit \$3.00 / person Sit-Down Style \$4.00 / person

Tossed Salad and Rolls served sit-down style with buffet dinner \$3.50 / person

Cake Cutting .50 / person

MN Sales Tax and 20% service fee not included in prices above