



2023 FLYING HORSE **HOLIDAY EVENTS**



TABLE OF CONTENTS

Property Map	<u>3</u>
Brunch Meals	<u>4</u>
Lunch Menus	<u>5</u>
Specialty Platters & Hors d'oeuvres	<u>7</u>
Dinner Menus	<u>9</u>
Holiday Desserts	<u>12</u>
Contact Information	<u>13</u>
Contract Terms, Conditions & Policies	<u>14</u>

PROPERTY MAP

A. THE LODGE

A1 EAST LODGE

MEETING ROOMS

Barolo I & II

GUEST ROOMS

141-151, 227-251, 327-351

FORTEZZA DINING ROOM

A2 WEST LODGE

MEETING ROOMS

Milano, Turin & Verona

GUEST ROOMS

101-125, 201-225

V THE VILLAS

V1: 301 - 303 | V2: 401 - 403

V3: 501 - 503 | V4: 601 - 603

B. THE CLUBHOUSE

MEETING ROOMS

*Thomas Blake Ballroom, Sienna,
Venezia & Portofino*

THE GOLF SHOP

THE STEAKHOUSE

C. ATHLETIC CLUB

AQUATIC CENTER

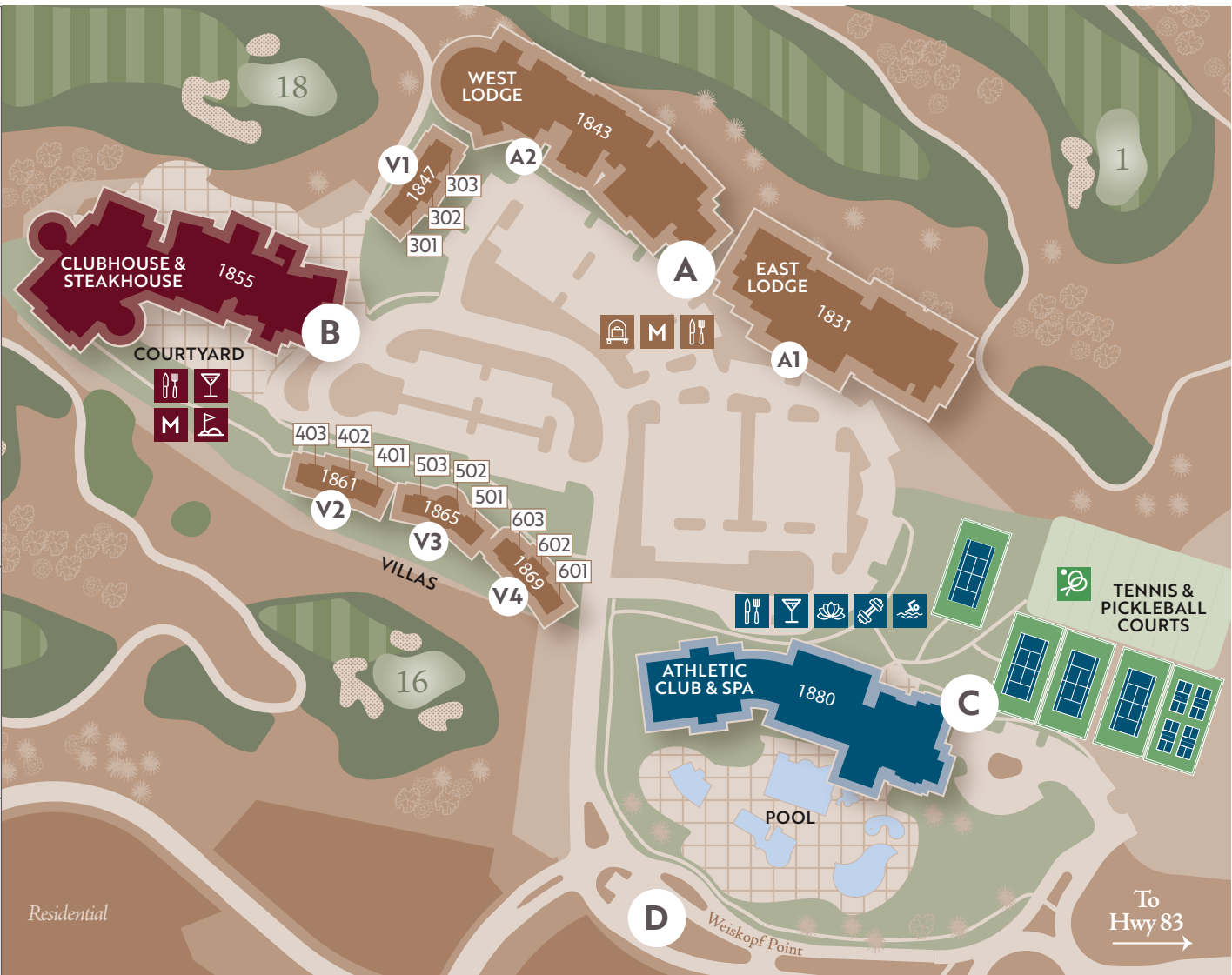
SPA & FITNESS

TENNIS & PICKLEBALL

ATHLETIC CLUB GRILL

KIDS' CABIN

D. GATEHOUSE




FLYING HORSE
RESORT & CLUB

RESERVATIONS: 844-768-2684
CONFERENCES & MEETINGS: 719-487-2662
LODGEATFLYINGHORSE.COM

1880 WEISKOPF POINT, COLORADO SPRINGS, CO 80921

Menu | FLYING HORSE HOLIDAY BRUNCH BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$125 surcharge will apply

Gluten-Free (GF) breads available upon request

MINI FRUIT & YOGURT PARFAITS WITH GRANOLA (GF)

FLYING HORSE FRENCH TOAST

vermont maple syrup

**SCRAMBLED EGGS WITH CHEDDAR CHEESE
& SCALLIONS** (GF)

APPLEWOOD SMOKED BACON (GF)

ANTIPASTA SALAD

HERBED BLACK PEPPER BREAST OF CHICKEN (GF)

poblano pesto

CHILAQUILES

*tortilla chips, avocado, radish, cotija cheese,
cilantro and pickled red onion*

SPINACH THREE CHEESE RAVIOLI

with brown butter sweet potato puree

**ASSORTED FRESHLY BAKED ROLLS
AND SWEET CREAM BUTTER**

HERBED GREEN BEANS ALMONDINE (GF)

ROASTED CAULIFLOWER MASHED POTATOES (GF)

GINGER CAKES AND HOLIDAY COOKIES

\$68++ Per Person

BEVERAGES

*Assorted Fresh Juices, Flying Horse Organic Blend Coffee by Barista,
and Herbal Teas*

ADD-ON:

Chef Carved Prime Rib of Beef

au jus and horseradish

\$18++ per person + \$125 Chef Attendant Fee

Omelet Station

(egg substitute options available)

\$18++ per person + \$125 Chef Attendant Fee

Bottomless Bubbly & Mimosas

(2 hour limit)

\$14++ per person

Menus are subject to change.

Menu | PLATED LUNCHES



SOUP or SALAD

Please select ONE of the following:

CHEF'S SELECTION OF GOURMET SOUP

(GF/DF AVAILABLE)

TRADITIONAL CAESAR
romaine hearts, parmigiano-reggiano and herbed croutons

FLYING HORSE SIGNATURE WINTER SALAD (GF)

mixed greens, champagne apricots, candied pecans, pickled beets, pomegranate balsamic dressing

WINTER SUPER GREENS (GF)

kale, shaved brussels sprouts, white wine poached pears, buttermilk bleu cheese, candied walnuts, white balsamic vinaigrette

ENTRÉES

Please select ONE or TWO of the following entrées:
[highest entrée price prevails if two entrees are selected]

MENU INCLUDES:

Assorted Freshly Baked Rolls and Sweet Cream Butter • Flying Horse Organic Blend Coffee by Barista • Herbal Teas • Iced Tea

Gluten-Free (GF) breads are available upon request

LEMON PARMESAN ENCRUSTED ATLANTIC SALMON

served with herbed couscous and seasonal vegetables

\$50⁺⁺

BEEF BOURGUIGNON SHORT RIBS

cacio e pepe potato pave, seasonal vegetables

\$54⁺⁺

CHICKEN BRUSCHETTA
breast of chicken, roma tomato, onion, roasted garlic, fresh basil, parmigiano-reggiano, and balsamic drizzle accompanied by angel hair pasta with boursin cream and seasonal vegetables

\$48⁺⁺

TRI-PEPPER CRUSTED PRIME RIB OF BEEF

au jus & houseradish cream, french onion mashed potatoes, and seasonal vegetables.

\$64⁺⁺

LEMON SAGE BREAST OF CHICKEN

orange cranberry chutney, brussels fennel stir-fry, herb pan roasted fingerling potatoes

\$50⁺⁺

GINGER HERB TURKEY ROULADE

maple glazed carrots & five spice sweet potato mashed

\$50⁺⁺

DESSERTS

Please select ONE of the following:

FLOURLESS CHOCOLATE CAKE (GF)

cinnamon whip and berries

EGGNOG CRÈME BRÛLÉE

spiced chantilly crème and strawberries

TURTLE CHEESECAKE

caramel & chocolate drizzle and candied walnuts

DUTCH APPLE PIE

chantilly crème

CHOCOLATE PEPPERMINT TRIFLE

layered chocolate peppermint mousse and vanilla cake

Menus are subject to change.

Menu | **TRADITIONAL HOLIDAY LUNCH BUFFET**



Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$125 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

YULE SALAD ^(GF)

mixed greens, spiced pecans, dried apricots, crumbled goat cheese, apple maple dressing

TRADITIONAL MASHED POTATOES ^(GF)

HOME-STYLE STUFFING

MAPLE SPICED ROASTED ROOT VEGETABLES ^(GF)

ASSORTED FRESHLY BAKED ROLLS AND SWEET CREAM BUTTER

ENTRÉES

TOASTED PINE NUT PORK ROULADE ^(GF)

brown gravy

SLOW ROASTED CITRUS HERB TURKEY BREAST ^(GF)

turkey jus

FIVE SPICE CITRUS SMOKED SALMON FILLET ^(GF)

brown butter beurre blanc

DESSERTS

CHEF'S SEASONAL ASSORTMENT OF YULETIDE TREATS & HOLIDAY COOKIES

BEVERAGES

*Flying Horse Organic Blend Coffee by Barista,
Herbal Teas and Iced Tea*

\$68++ Per Person

Menus are subject to change.

A detailed still life photograph of various meats, cheeses, fruits, and nuts arranged on a dark wooden surface. The composition includes several pieces of cured meats like prosciutto and salami, a wedge of Swiss cheese, a piece of blue cheese, and a small bowl of olives. Fresh fruits such as cherry tomatoes, blueberries, and a bunch of purple grapes are scattered throughout. There are also bowls of nuts, a small jar of honey, and a sprig of rosemary. The lighting is warm and focused, creating a rich, textured scene.

Small platter serves 15-20 people | Medium platter serves 30-50 people | Large platter serves 60-90 people

CHARCUTERIE

Small \$225⁺⁺ | Medium \$360⁺⁺ | Large \$540⁺⁺

UPGRADE:

\$1,000++ per board

\$125 Chef Attendant Fee

GARDEN VEGETABLE CRUDITÉ (GF/V)

Small \$140⁺⁺ | Medium \$195⁺⁺ | Large \$275⁺⁺

DISPLAY OF FRESH FRUIT ^(GF/V)

Small \$175⁺⁺ | Medium \$260⁺⁺ | Large \$375⁺⁺

NORTH ATLANTIC SMOKED SALMON

Small \$225⁺⁺ | Medium \$330⁺⁺ | Large \$425⁺⁺

ARTISANAL CHEESE DISPLAY

Small **\$235⁺⁺** | Medium **\$350⁺⁺** | Large **\$475⁺⁺**

ICED SHRIMP DISPLAY

\$42⁺⁺ per dozen

Menus are subject to change.

Menu | HORS D'OEUVRES SELECTIONS

◇ Indicates items which can be passed butler style
25 piece minimum per variety | \$150 Fee to Pass Butler Style

CHILLED

AHI POKE

crisp wonton cup

\$6⁺⁺ Per Piece ◇

CHAMPAGNE MARINATED

APRICOT ^(GF/V)

with apple brie filling

\$4.75⁺⁺ Per Piece ◇

SMOKED SALMON

MOUSSE CANAPE ^(GF)

rye crostini

\$5.50⁺⁺ Per Piece ◇

FIG TAPENADE

IN PHYLLO ^(V)

*with whipped citrus
chevre cheese*

\$5.25⁺⁺ Per Piece ◇

STEAK TARTARE ^(GF/DF)

on salt and vinegar chip

\$5.75⁺⁺ Per Piece ◇

CUCUMBER CANAPE ^(V)

*sundried tomato cream cheese
and red radish*

\$4.75⁺⁺ Per Piece ◇

CAPRESE SKEWER

FRESH MOZZARELLA ^(GF/V)

with balsamic drizzle

\$4.50⁺⁺ Per Piece ◇

CRANBERRY

CHICKEN SALAD ^(DF)

tartlet shell

\$5⁺⁺ Per Piece ◇

CALIFORNIA ROLLS ^(GF)

wasabi, soy sauce, pickled ginger

\$5.25⁺⁺ Per Piece

CLASSIC BRUSCHETTA ^(V)

*garlic and tomato confit
balsamic drizzle*

\$4.75⁺⁺ Per Piece ◇

SEASONAL CEVICHE

SPOON ^(GF/DF)

\$6⁺⁺ Per Piece ◇

FRUIT BRUSCHETTA ^(V)

*creamed goat cheese topped
with mint julep marinated fruit*

\$5⁺⁺ Per Piece ◇

HOT

BEEF WELLINGTON

bordelaise

\$6.25⁺⁺ Per Piece

VIETNAMESE CHICKEN

SKEWERS ^(GF/DF)

*sweet chili sauce, with cilantro
and peppers*

\$5.50⁺⁺ Per Piece

STUFFED CRIMINI

MUSHROOM ^(GF/V)

spinach, artichoke, parmesan

\$5.25⁺⁺ Per Piece

ARANCINI ^(V)

*saffron risotto, roasted tomato
coulis, fried basil leaves*

\$5.50⁺⁺ Per Piece

ORANGE SESAME

PORK BELLY BITES ^(DF)

*toasted sesame seeds
and scallions*

\$5.25⁺⁺ Per Piece

SPINACH & FETA

SPANAKOPITA ^(V)

tzatziki sauce

\$4.75⁺⁺ Per Piece

CHICKEN CORDON BLEU

lemon velouté

\$5.25⁺⁺ Per Piece

SWEDISH MEATBALLS

brown gravy

\$4.75⁺⁺ Per Piece

SOUTHWESTERN CHICKEN EGGROLLS

cilantro crème fraîche

\$5⁺⁺ Per Piece

NEW ZEALAND LAMB

LOLLIPOPS ^(GF/DF)

mint chimichurri

\$9.75⁺⁺ Per Piece

GRILLED ITALIAN SAUSAGE & SHRIMP SKEWER

basil pesto

\$5.50⁺⁺ Per Piece

CAJUN CRAB HUSH PUPPIES

traditional remoulade

\$10⁺⁺ Per Piece

BACON WRAPPED SCALLOP

maple butter caramel

\$6.50⁺⁺ Per Piece

Menus are subject to change.

Menu | PLATED DINNERS



SOUP or SALAD

Please select ONE of the following:

CHEF'S SELECTION OF GOURMET SOUP

(GF/DF AVAILABLE)

TRADITIONAL CAESAR

romaine hearts, parmigiano-reggiano and herbed croutons

HOLIDAY HARVEST SALAD ^(GF)

mixed greens, roasted butternut squash, brandied cherries, goat cheese, orange cinnamon vinaigrette

FLYING HORSE SIGNATURE WINTER SALAD ^(GF)

mixed greens, champagne apricots, candied pecans, pickled beets, pomegranate balsamic dressing

ENTRÉES

Please select ONE or TWO of the following entrées: [highest entrée price prevails if two entrees are selected]

MENU INCLUDES:

Assorted Freshly Baked Rolls and Sweet Cream Butter • Flying Horse Organic Blend Coffee by Barista • Herbal Teas • Iced Teas

Gluten Free (GF) Bread Available Upon Request

*All Filets Are Cooked Medium Unless Different Temp is Requested by Client

SALMON WELLINGTON

filled with creamed spinach and mushroom roasted baby potatoes, garlic herb green beans, with a citrus dill cream

\$76⁺⁺

CHICKEN CORDON BLEU

wild rice pilaf, seasonal vegetables, stone ground velouté

\$60⁺⁺

FLAME BROILED FILET MIGNON ^(GF)

sweet potato mashed potatoes, seasonal vegetables, au poivre sauce

\$79⁺⁺

PETITE FILET MIGNON + GRILLED SAGE CITRUS PRAWNS ^(GF)

maple sweet potato duchess potatoes, seasonal vegetables, cranberry port bordelaise

\$77⁺⁺

PETITE FILET MIGNON + SALMON FILLET

rosemary lemon risotto, seasonal vegetables, maples brown butter

\$72⁺⁺

PETITE FILET MIGNON + HERBED ROASTED TURKEY BREAST

sourdough stuffing, seasonal vegetables, and turkey gravy

\$70⁺⁺

BRAISED SHORT RIBS

roasted cauliflower mash, wild mushroom hunter sauce

\$63⁺⁺

STUFFED ACORN

filled with wild grain pilaf seasonal vegetables, balsamic drizzle

\$42⁺⁺

ROASTED PRIME RIB OF BEEF

roasted yukon mashed potatoes, seasonal vegetables au jus and horseradish cream

\$74⁺⁺

DESSERTS

Please select ONE of the following:

FLOURLESS CHOCOLATE CAKE ^(GF)

cinnamon whip and berries

EGGNOG CRÈME BRÛLÉE

spiced chantilly crème and strawberries

TURTLE CHEESECAKE

caramel & chocolate drizzle and candied walnuts

DUTCH APPLE PIE

chantilly crème

CHOCOLATE PEPPERMINT TRIFLE

layered chocolate peppermint mousse and vanilla cake

Menus are subject to change.

Menu | GOURMET HOLIDAY DINNER BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$125 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

WINTER GREEN SALAD ^(GF)

kale, spinach, shaved brussels sprouts, red wine poached pears, pecorino cheese, toasted pine nuts, grape tomatoes

TRADITIONAL MASHED POTATOES ^(GF)

CRISPY CRANBERRY PECAN & BRUSSELS SPROUTS ^(GF)

ASSORTED FRESHLY BAKED ROLLS AND BUTTER

ENTRÉES

ROASTED TURKEY ROULADE

filled with cornbread stuffing, traditional turkey gravy

HONEY GLAZED HAM ^(GF)

spiced pineapple chutney

DESSERTS

CHEF'S SEASONAL ASSORTMENT OF YULETIDE TREATS & HOLIDAY COOKIES

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas and Iced Tea

\$72⁺⁺ Per Person

OPTIONAL: +\$125 Chef-Attended Carving Station

Menus are subject to change.

Menu | FLYING HORSE SIGNATURE HOLIDAY DINNER BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$125 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

WINTER GREEN SALAD ^(GF)

kale, spinach, shaved brussels sprouts, red wine poached pears, pecorino cheese, toasted pine nuts, grape tomatoes

ROASTED BEET & CITRUS SALAD ^(GF)

roasted beets, grapefruit segments, spiced pepita seeds, mixed greens, roasted garlic and herb ricotta cheese, honey mustard vinaigrette

GREEN BEAN CASSEROLE ^(GF)

FRENCH ONION MASHED POTATOES ^(GF)

gruyere cheese, sour cream and caramelized onions

SWEET POTATO GNOCCHI

roasted vegetables and a brown butter citrus sauce

ASSORTED FRESHLY BAKED ROLLS AND BUTTER

ENTRÉES

SMOKED BREAST OF TURKEY ^(GF)

herb citrus jus

SAUTÉED GARLIC SHRIMP ^(GF)

sundried tomato couscous

BUTCHER TRIMMED TENDERLOIN OF BEEF ^(GF)

béarnaise au jus

DESSERTS

CHEF'S SEASONAL ASSORTMENT OF YULETIDE TREATS & HOLIDAY COOKIES

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas and Iced Tea

\$105⁺⁺ Per Person

PLUS: +\$125 Chef-Attended Carving Station

Menus are subject to change.

Menu | **HOLIDAY DESSERTS**



CHEF'S ASSORTMENT OF YULTIDE TREATS

WHITE CHOCOLATE RASPBERRY MOUSSE ^(GF)

fresh mint

MINI PIES

pumpkin, pecan, and apple

EGGNOG CUSTARD

gingersnaps, chantilly

LAYERED OPERA CAKE

All Individual Desserts: \$8⁺⁺

25 piece minimum per variety

PLATTERS

YULETIDE COOKIES

chocolate chip, peanut butter, white chocolate macadamia nut

TRIO OF BROWNIES

chocolate, cheesecake, butterscotch

MINI CHOCOLATE ECLAIR AND CREAM PUFFS

HOLIDAY DESSERT BARS AND FUDGE

key lime, pecan, lemon, house-made fudge

Platters By The Dozen: \$46⁺⁺

1 dozen minimum per variety

Menus are subject to change.



CONTACT US

STACY GWINN

Special Events Manager
Direct: (719) 487-2641
sgwinn@flyinghorseclub.com

HANNAH MURRAY

Catering & Conference Manager
Direct: (719) 487-2658
hmurray@flyinghorseclub.com



CATERING & CONFERENCE EVENT CONTRACT TERMS, CONDITIONS & POLICIES

FOOD AND BEVERAGE CONDITIONS:

- Buffet menus for all events less than the stated minimum will be assessed a surcharge of \$200. Buffet pricing is based on a maximum of 2 hours per event.
- All plated banquet menus, which have a choice of 2 entrees, will be charged at the highest entrée price. The Client is responsible for providing The Club with the means to determine the entrée choice for each guest (i.e. place cards), along with the entrée breakdown upon the final guarantee (3) three business days prior to the event. If the guaranteed number is not provided to the club three business days prior to the event, the group will be confirmed at the original contracted number, with a 50/50 entree split and further changes will not be accepted.
- All food and beverage must be consumed on the premises and purchased solely through The Club at Flying Horse, excluding specialty cakes. Please note there is a \$3.50 per person wedding cake service fee and \$2.50 per person birthday/event cake service fee applied. Dessert Displays that are purchased through an outside bakery are subject to a \$150 surcharge.
- In accordance with El Paso County food and beverage regulations, no left over food may be removed from the event space under any circumstances.
- Special dietary requirements are available upon request, ie., gluten-free, vegan, vegetarian, etc. and must be turned in with the guaranteed count (3) three business days prior to the event.
- All food and beverage arrangements are subject to a taxable service charge of 25% and the applicable sales tax of 8.20%. These, along with menu prices are subject to change.
- Retail Sales Fee (RSF) is currently 2.95% and will be assessed on all event charges, except service charge. RSF is subject to change.

ON-SITE POINT OF CONTACT:

The Client is responsible for providing The Club with an on-site contact. It is the responsibility of The Client to review all of the contracted arrangements with the on-site contact prior to the event. We are unable to accept any changes within 72 business hours of the event.

FOOD AND BEVERAGE POLICY:

The Club policy does not allow any food or beverages to be brought onto or removed from the event space or grounds, excluding specialty cakes/dessert displays brought in from a licensed and insured bakery. No alcoholic beverages shall be served to or consumed by any person less than 21 years of age. Smoking is not permitted except in outdoor areas designated by The Club. The use of cannabis in accordance with State law is not allowed on the premises. Due to fluctuation of food costs, all quoted prices are subject to change without notice up to (10) ten days prior to contracted start date.

ALCOHOL POLICY:

The Club at Flying Horse is a licensee and is the only authority licensed to sell and / or serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. The Club reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. A Cash Bar Fee of \$200/per bartender or cocktail server will apply for all cash bars.

EVENT SPACE:

The Club reserves the right to move an event to another room other than those appearing on the Banquet Event Order should there be a significant increase or decrease in the number of guests.

No changes to the contract room set up (as stated on your Banquet Event Order) will be accepted within 72 hours of the event.

Function guests will be admitted to the banquet room and required to depart at the contracted times stated in the Banquet Event Order. Events will conclude no later than 10:00pm unless contracted otherwise.

CLIENT RESPONSIBILITIES:

All special events may be held by a Member or Non-Member. The sponsoring client shall be responsible for the conduct of all persons attending the function. If there is any damage to The Club property, the client assumes liability for all charges.

PHOTOGRAPHY/DRONES:

Please communicate any scheduled photography with your Coordinator for approval prior to the event.

Drone usage in and around The Club at Flying Horse will be determined on a case-by-case basis with adherence to FAA regulations.

DECOR / SIGNAGE / LOGO USAGE:

- Floral arrangements and centerpieces may be brought in from an outside vendor. All vendors will be required to show proof of liability insurance upon request.
- Confetti and glitter is not permitted on property or in event rooms. A cleaning fee of \$500.00 will apply if confetti, glitter, remains of balloons (popped or otherwise), decor debris or any type of hard to remove substance is used for decorating.
- The Client is responsible for ensuring the removal of all decor, rental items, props, and personal items from the event space at the contracted end time of the event. Failure to do so could result in damaged or missing items. The Club assumes no liability for abandoned items and may assess additional cleanup/disposal fees.
- All signs, displays, and decorations are subject to the approval of The Club and must comply with Colorado Springs Fire Department regulations. All signs must be printed in a professional manner (NO HANDWRITTEN SIGNS PERMITTED).
- The use of the Flying Horse logo and/or photos, or those of any of the Flying Horse affiliates must be submitted for approval prior to any print collateral or publication usage. Final approval will come from the FH Marketing Team.
- The Club at Flying Horse does not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, adhesives, or any other substance without specific permission and supervision from Club Management. Any costs to repair or clean Club property as a result of self-installation will be added to the final bill. All banners must be hung by The Club Engineering. Applicable labor charges will apply.

OUTSIDE VENDORS:

Your Catering Coordinator is happy to facilitate the rental of items/equipment for you through an outside (licensed and insured) vendor. All arrangements facilitated through The Club's Catering Department are subject to a 30% surcharge and applicable Club service charge, RSF and tax. The total invoice plus Club charges will be applied to your event bill.

Clients may facilitate their rental items directly with a (licensed and insured) vendor for their event. The client assumes all responsibility for the contracting, coordination, set up/tear down and payment of their direct rental order. All delivery and pick up times must be communicated to and coordinated with your Catering Coordinator. The Club assumes no liability for rental items and equipment brought onto the property or in the event space.

DEPOSITS AND FINAL PAYMENT:

A 25% non-refundable deposit of the contracted amount is due upon signing your event contract. The initial deposit, once received, will secure your reservation. All deposits are nonrefundable and will be applied toward the balance due.

Full payment of the remaining event balance is due (10) business days prior to the event. All events must be paid in advance and a credit card authorization form must be completed and kept on file for any additional charges that may occur following the receipt of the final payment.

For events booking within 30 days, full prepayment is due at the time of contracting. A credit card authorization form must be completed and kept on file for any additional charges that may occur following the receipt of the initial prepayment.

Conference bookings that include events and room blocks, please refer to your Sales Contract.

The Club accepts Credit Cards, Company Issued Checks, Cashier and Bank Checks. The Club does not accept personal checks.

CANCELLATION POLICY:

While it is difficult to calculate the damages to Flying Horse Resort & Club if the event is canceled, it is agreed that the following percentages represent the agreed sum that the Club will receive as liquidated damages. Functions which are canceled after the execution of a signed contract will be subject to the following percentages of the total estimated contract value.

Up to 180 days	50%
120 days	75%
90 days or less	100%

Conference bookings that include events and room blocks, please refer to your Sales Contract.

FORCE MAJEURE:

The performance of this Agreement is subject to acts of God, government authority, disaster, war, acts of terrorism, or other cause beyond the parties' control, which make it inadvisable, commercially impracticable, illegal or impossible to perform as originally contracted under this Agreement. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability.

ESCALATION CLAUSE:

Food and beverage pricing listed is based on current market. Should notable increases or supply chain issues occur more than (10) ten days prior to event that affects the Club's purchasing options, additional costs or substitutions may apply.