



*Catering and  
Event Menu*

*2011*



## *Buffet Breakfast Options*

### *The Dew Sweeper*

Assorted Donuts  
Freshly Brewed Coffee and Tea  
\$3.00

### *The Frost Delay*

Pastries and Assorted Muffins  
Juice, Freshly Brewed Coffee, and Tea  
\$5.00

### *The Early Riser*

Grapefruit Halves  
Honey Granola  
Fruit Yogurt  
Seasonal Sliced Fresh Fruit  
Juice, Freshly Brewed Coffee, and Tea  
\$6.00

### *The First Tee*

Bagels served with Cream Cheese, Butter and Preserves  
Assortment of Muffins  
Seasonal Sliced Fresh Fruit  
Juice, Freshly Brewed Coffee, and Tea  
\$7.00

### *The Morning Starter*

Scrambled Eggs or Egg Bake  
Choice of Two: Ham, Bacon, Sausage  
Breakfast Potatoes  
French Toast  
Seasonal Sliced Fresh Fruit  
Juice, Freshly Brewed Coffee, and Tea  
\$9.00

Substitute an omelet bar for scrambled eggs or egg bake - \$3.00 extra

### *A la Carte*

Assorted Bagels with Cream Cheese and Preserves	\$3.00/person
Individual Fruit Yogurts	\$1.50/person
Assorted Pastries	\$2.00/person
Assorted Muffins with Butter and Preserves	\$2.00/person
Assorted Whole Fruit	\$1.00/person
Assorted Cold Cereal	\$2.00/person

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## *Plated Breakfast Options*

### *Member's Classic*

Two Large Biscuits smothered in our Homemade Sausage Gravy. Served with Seasoned Red Potatoes.

\$5.95

Add an Egg \$6.95

### *Role in One Breakfast Platter*

Two Eggs cooked to your liking served with Two Slices of Toast, Seasoned Red potatoes and your choice of Sausage, Ham or Bacon.

\$5.95

### *Hit the Links Burrito*

Tomato Basil Tortilla filled with Two Scrambled Eggs, Seasoned Red Potatoes, Tomatoes, Onions, Jalapeños, Cheese and your choice of Sausage or Bacon smothered with a Green Chile Sauce. Accompanied with sides of Sour Cream and Salsa.

\$6.95

### *Fee Time Bagel*

Toasted Bagel served with Seasonal Fresh Fruit and Yogurt. Butter, Jelly and Cream Cheese on the side.

\$4.95

### *The First Tee Bagel Sandwich*

Grilled Bagel Sandwich with One Egg, cooked to your liking, Cheese and your choice of Sausage, Ham or Bacon. Served with a side of Seasoned Red Potatoes.

\$5.95

### *Tin Cup Omelet*

Build your own Omelet served with Seasoned Red Potatoes and Toast.

Three choices of the following (additional toppings \$0.30 extra):

Sausage

Bacon

Ham

Turkey

Shredded Cheese Blend

Parmesan Cheese

Swiss Cheese

American Cheese

Onions

Green Peppers

Black Olives

Tomatoes

Mushrooms

Spinach

Jalapeños

\$6.95

### *On the Green French Toast*

Five Pieces of French Toast served with your choice of Sausage or Bacon.

\$5.25

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## *Buffet Luncheon Options*

### *Fairway Fill-up*

1/3 lb Hamburgers with Buns  
All Beef Hot Dogs with Buns  
Choice of Two: Mixed Greens Salad or Romaine Salad with Assorted Dressings, Coleslaw,  
Broccoli Salad, Potato Salad, Pasta Salad, Pistachio Salad or Ambrosia Fruit Salad  
Kettle Chips  
Cookies or Brownies  
Also includes Lettuce, Tomatoes, Onions, Cheese, Pickles and Condiments.  
\$9.95

### *NY Deli Buffet*

Ham, Roast Beef, and Turkey Deli Sandwiches  
Includes Lettuce, Tomatoes, Onions, Pickles, Cheese, Mayonnaise and Mustard  
Choice of Two: Mixed Greens Salad or Romaine Salad with Assorted Dressings, Coleslaw,  
Broccoli Salad, Potato Salad, Pasta Salad, Pistachio Salad or Ambrosia Fruit Salad  
Kettle Chips  
Cookies or Brownies  
\$9.95

*NY Deli Buffet as a box lunch (does not include choice of salad) - \$7.95*

### *Spanish Buffet*

Taco Meat and Chicken Fajitas  
Spanish Rice  
Refried Beans  
Tortilla Chips  
Cookies or Brownies  
Includes: Soft and Hard Taco Shells, Shredded Lettuce, Tomato, Onion,  
Shredded Cheese, Olives, Salsa, Sour Cream and Guacamole  
\$11.95

### *BBQ Sandwich Buffet*

Choice of BBQ Pulled Pork or Chicken  
Choice of Two: Mixed Greens Salad or Romaine Salad with Assorted Dressings, Coleslaw,  
Broccoli Salad, Potato Salad, Pasta Salad, Pistachio Salad or Ambrosia Fruit Salad  
Baked Beans  
Kettle Chips  
Cookies or Brownies  
\$8.95

### *. Additions*

Boneless Chicken Breasts	\$2.00/person
Bratwursts	\$1.00/person
Assortment of Whole Fruits	\$1.00/person
Seasonal Fresh Cut Fruit	\$1.50/person

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## *Plated Luncheon Options*

### *Sandwiches and Wraps*

*All sandwiches and wraps are served with French Fries,  
Kettle Chips, Fresh Cut Fruit or Coleslaw.*

#### *The Chief*

Half-Pound Premium Select USDA Certified Angus Burger seasoned and grilled to your liking. Add Sautéed Onions, Mushrooms or Bacon for \$.75 or a slice of Cheese for \$1.00.  
\$7.95

#### *Jewel Club*

Smoked Ham and Oven Roasted Turkey with Applewood Smoked Bacon, Lettuce and Ripe Tomato finished with Black Pepper Mayonnaise.  
Served on toasted Multi Grain Bread.  
\$8.95

#### *Bluff Wrap*

Oven Roasted Turkey, Swiss Cheese, Romaine lettuce, sliced Tomato and Red Onion with Pepper Mayonnaise wrapped in a Tomato Basil Tortilla.  
\$7.45

#### *Big Kitter*

Slow Smoked Pulled Pork on a Ciabatta Roll finished with a Cilantro, Lime, and Green Chili Mayonnaise.  
\$9.75

#### *Old Trusty*

Six Ounce Grilled Chicken Breast topped with Medium Aged Cheddar Cheese, Applewood Smoked Bacon, and our House Asian Style BBQ Sauces served on a Kaiser Bun.  
\$8.95

#### *The Ruby*

Oven Roasted Turkey with Sauerkraut and Provolone Cheese finished with Sapphire Sauce. Served on a Sourdough Hoagie.  
\$8.95

#### *Chicken Caesar Wrap*

Six Ounce sliced Grilled Chicken Breast placed in a Tomato Basil Tortilla with Romaine Lettuce, Caesar Dressing, Parmesan Cheese and Sliced Tomato.  
\$8.95

#### *Sweet Spot*

Slow Roasted Prime Rib Au Jus topped with Sautéed Mushrooms, Onions and Provolone Cheese.  
Served on a Ciabatta Roll.  
\$10.95

#### *Fiesta Fajita Wrap*

Choose from Beef Tenderloin Strips, Chicken Breast Strips or Pork. Sautéed with Garlic, Onions, Red, Yellow, and Green Peppers then tossed with Cajun Spices over Rice, Spinach and Shredded Colby-Jack Cheese. Served in a Tomato Basil Tortilla with a side of Sour Cream.  
\$10.95

### *Luncheon Entrees*

*All entrees are served with your choice of Soup or Salad.*

#### *Pasta Luncheon*

Plated pasta dinner options:  
Chicken Alfredo, Shrimp Alfredo, Shrimp Scampi,  
Chicken Parmesan, Spaghetti, Penne Primavera  
\$10.95

#### *Walleye Filet*

Six Ounce Pan Fried Walleye Fillet served with Minnesota Wild Rice and Fresh Sautéed Vegetables.  
\$11.95

#### *NY Strip Steak*

Seven Ounce New York Strip Steak grilled to your liking and served with Garlic Mashed Potatoes and Fresh Sautéed Vegetables.  
\$11.95

#### *Roast Beef*

Tender Roast Beef served with Garlic Mashed Potatoes and Fresh Sautéed Vegetables.  
\$11.95

#### *Grilled Shrimp*

Four Jumbo Tiger Shrimp grilled on a skewer with herb seasonings. Accompanied with Minnesota Wild Rice and Fresh Sautéed Vegetables.  
\$11.95

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## *Salad Luncheon Options*

### *Salad Bar Buffet*

Romaine Lettuce with your choice of Three Dressings and a variety of toppings including Ham, Turkey, Bacon Bits, Cheeses, Tomato, Onion, Carrots, Peppers, Olives, and Radishes.

Also includes Fresh Cut Fruit, Fresh Baked Bread and your choice of three salads.

Salad choices: Classic Potato Salad, Bacon Ranch Potato Salad, Broccoli Salad, Pasta Salad, Coleslaw, Ambrosia Fruit Salad, Pistachio Fruit Salad.

\$9.95

Add Soup for an additional \$2.00 per person.

### *Plated Salad Options*

*All salads include Fresh Baked Bread.*

#### *Chip Shot Grilled Vegetable Salad*

Grilled Zucchini, Yellow Squash, Green Onion, Carrot and Asparagus, over Mixed Greens with Blue Cheese Crumbles, Sugared Pecan Halves, Tomato Wedges. Finished with a Lemon Balsamic Dressing.

\$8.95

#### *Grilled Raspberry Chicken Salad*

A Six Ounce Chicken Breast Marinated in House Raspberry Vinaigrette grilled and served over Mixed Greens with Feta Cheese, Toasted Almonds, Red Onion Rings and Fresh Berries. Finished with our House Raspberry Vinaigrette.

\$11.95

#### *Lake Pepin Chef Salad*

Mixed Greens topped with Smoked Ham, Oven Roast Turkey, Applewood-Smoked Bacon, Tomato Wedges, Red Onion Rings, American and Swiss Cheeses. Finished with your choice of Dressing.

\$9.95

#### *Pecan Seared Ahi Tuna Salad*

Seven Ounce Pecan Seared Ahi Tuna seared and served over Spinach with Gorgonzola Cheese and Maple Black Pepper Dressing.

\$12.95

#### *Jerk Chicken Salad*

Jerk Seasoned Chicken Breast Grilled and placed on top of Romaine Lettuce. Served with Mandarin Oranges, Honey Roasted Cashews, Red Onions, Capers and Pomegranate Seeds (seasonal). Topped with Tangy Champagne Vinaigrette.

\$12.95

#### *Chicken or Shrimp Caesar Salad*

Fresh Romaine tossed with our Caesar Dressing then topped with either a Six Ounce Chicken Breast or Four Jumbo Shrimp and Parmesan Cheese. Finished with a Parmesan Crouton. Have it without Shrimp or Chicken for \$4.00 less.

\$10.95

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## *Buffet Dinner Options*

*Buffet dinners include One Entrée Selection, One Starch,  
Three Vegetable and Salad Options, Fresh Bread and Butter.*

### *Entrée Selection*

#### *\$17.00 Entrée Options*

Chicken Kiev  
Pork Marsala  
Chicken Marsala  
Chicken Teriyaki  
Roast Beef  
Honey Glazed Pit Ham  
Sliced Turkey Breast  
Broiled Cod  
Chicken or Beef Kabobs (only two vegetable and salad options)

#### *\$19.00 Entrée Options*

Chef Carved Prime Rib  
Champagne Chicken  
BBQ Pork Ribs  
Pork Tenderloin  
Beef Tenderloin  
Grilled Salmon  
Broiled or Pan Fried Walleye

*. Add another meat entrée for \$2.00 per person.  
. Add \$2.00 per person for "all you can eat".*

*\*\*\* See Event Manager for pricing on custom menus \*\*\**

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## *Buffet Dinner Options*

### *Accompaniment Selection*

#### *Starch Choices*

##### *Choice of One*

Herb Roasted Red Potatoes  
Baked Potato  
Garlic Mashed Potatoes  
Minnesota Wild Rice  
White Rice  
Scalloped Potatoes  
Rice Pilaf with Almond and Mushrooms  
Lemon Orzo  
Egg Noodles with Cream Sauce  
Mashed Sweet Potatoes  
Mediterranean Couscous  
Twice Baked Potatoes

#### *Vegetable and Salad Choices*

##### *Choice of Three*

Green Beans Almandine  
Steamed Buttered Corn  
Glazed Carrots  
Jewel Seasonal Medley  
California Blend (Carrots, Broccoli, Cauliflower)  
Steamed Broccoli  
Lemon Green Beans  
Sugar Snap Peas  
Fresh Asparagus (\$1.00 extra)  
Classic Potato Salad  
Bacon Ranch Potato Salad  
Mixed Greens Salad with Assorted Dressings  
Romaine Salad with Assorted Dressings  
Pasta Salad  
Coleslaw  
Caesar Salad  
Pistachio Fruit Salad  
Ambrosia Fruit Salad

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## *Buffet Dinner Options*

### *Pasta Buffet*

Mixed Greens Salad with Three Dressing Choices  
Bread and Butter  
Choice of Two Noodles  
(Spaghetti, Fettuccine, Angel Hair, Penne, Rotini)  
Alfredo and Spaghetti Sauce  
Choice of Two Meat Toppings  
(Chicken, Shrimp, Ground Beef, Italian Sausage)  
Choice of Three Vegetable Toppings  
(Broccoli, Onions, Mushrooms,  
Tomatoes, Peppers, Olives, Zucchini, Squash)  
Parmesan Cheese

\$13.00

Add Lasagna or Cheese Filled Manicotti for an additional \$2.00 per person.

### *The Lake Pepin*

1/3 Pound Burgers with Buns  
All Beef Hot Dogs with Buns  
Grilled Chicken Breasts  
Baked Beans  
Choice of Two: Mixed Greens Salad with Assorted Dressings, Coleslaw, Broccoli  
Salad, Potato Salad, Pasta Salad, Pistachio Salad or Ambrosia Fruit Salad  
Kettle Chips  
Cookies or Brownies  
Also includes Lettuce, Tomatoes, Onions, Cheese, Pickles and Condiments.

\$13.00

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## *Plated Dinner Options*

*Plated dinners include One Entrée Selection, One Starch, One Vegetable, Mixed Greens or Romaine Salad with Assorted Dressings and Fresh Bread with Butter.*

### *Entrée Selection*

<i>12oz New York Strip</i> \$19.95	<i>Coconut Shrimp</i> \$19.95
<i>Filet of Walleye</i> \$17.95	<i>Chicken Parmesan</i> \$16.95
<i>BBQ Pork Ribs</i> ½ Rack - \$13.95 Full Rack - \$18.95	<i>Wild Mushroom Ravioli</i> \$17.95
<i>Grilled Salmon</i> \$19.95	<i>Penne Primavera</i> \$16.95
<i>12oz Prime Rib</i> \$20.95	<i>Stuffed Pork Tenderloin</i> \$18.95
<i>Chicken Kiev</i> \$16.95	<i>Broiled Tilapia</i> \$16.95
<i>Beef Tenderloin</i> \$22.95	<i>12oz Rib Eye</i> \$21.95
<i>Chicken or Shrimp, Alfredo</i> \$17.95	<i>Brandied Apple Pork</i> \$15.95

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## *Plated Dinner Options*

### *Accompaniment Selection*

#### *Starch Choices*

##### *Choice of One*

Herb Roasted Red Potatoes  
Baked Potato  
Garlic Mashed Potatoes  
Minnesota Wild Rice  
White Rice  
Scalloped Potatoes  
Rice Pilaf with Almond and Mushrooms  
Lemon Orzo  
Egg Noodles with Cream Sauce  
Mashed Sweet Potatoes  
Mediterranean Couscous  
Twice Baked Potatoes

#### *Vegetable Choices*

##### *Choice of One*

Green Beans Almandine  
Steamed Buttered Corn  
Glazed Carrots  
Jewel Seasonal Medley  
California Blend (Carrots, Broccoli, Cauliflower)  
Steamed Broccoli  
Lemon Green Beans  
Sugar Snap Peas  
Fresh Asparagus (\$1.00 extra)

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## *Hot Hors d'oeuvres Options*

### *Crab and Artichoke Dip*

Served with Pita Bread  
Serves 25 for \$45.00

### *Spinach and Artichoke Dip*

Served with Pita Bread  
Serves 25 for \$35.00

### *Bacon Wrapped Water Chestnuts*

100 for \$100.00

### *Chicken, Pork or Beef Satay on Skewers*

Serves 20 for \$55.00

### *Quesadillas*

Chicken: Serves 20 for \$45.00  
Cheese: Serves 20 for \$35.00

### *Egg Rolls*

Serves 20 for \$60.00

### *Spanakopita*

Serves 20 for \$38.00

### *Meatballs*

BBQ or Swedish  
100 meatballs for \$75.00

### *Chicken Wings*

Asian Style BBQ, Sapphire Sauce, or Buffalo  
100 wings for \$125.00

### *Cocktail Wieners*

Serves 20 for \$75.00

### *Chicken Strips*

Served with Ranch, Honey Mustard, or Asian Style BBQ  
100 chicken strips for \$125.00

### *Stuffed Mushrooms*

Cheese: 100 for \$125.00  
Crab & Cheese: 100 for \$150.00

### *Cheese Curds*

Serves 20 for \$60.00

### *Onion Rings*

Serves 25 for \$50.00

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## *Gold Hors d'oeuvres Options*

### *Veggie Platter*

Served with Dip  
Serves 20 for \$38.00

### *Fresh Fruit Platter*

Serves 20 for \$48.00

### *Cheese and Cracker Platter*

Serves 20 for \$32.00

### *Meat, Cheese and Cracker Platter*

Serves 20 for \$45.00

### *Chips and Salsa*

Serves 20 for \$23.00

### *Shrimp Cocktail*

Served with Cocktail Sauce  
Serves 25 for \$75.00

### *Bruschetta*

Served with Toasted Baguettes  
Serves 20 for \$35.00

### *Snack Mix*

Serves 20 for \$18.00

### *Deviled Eggs*

Serves 20 for \$19.00

### *Mixed Nuts*

\$12 per pound

### *Pretzels*

Serves 20 for \$15.00

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## *Dessert Options*

### *Plated Desserts*

*Crème Brûlée*  
\$2.50 per person

*Cheesecake*  
\$3.50 per slice

*Berries and Cream*  
\$2.50 per person

*Assorted Pies*  
\$3.50 per slice

*Chocolate Mousse*  
\$3.00 per person

*Strawberry Shortcake Trifle*  
\$3.50 per person

*Apple Crisp*  
\$3.50 per person

*Miniature Dessert Cakes*  
\$4.50 per person

*Chocolate Covered Strawberries*  
Hand Dipped in Dark  
Chocolate or Milk Chocolate  
\$22.00 per dozen

### *Cookies and Bars*

Chocolate Chip, Sugar, Peanut Butter  
M&M, White Chocolate Macadamia Nut  
and Oatmeal Raisin Available  
\$7.50 per dozen

Brownies  
Cake or Fudge  
\$15 per dozen

Dessert Bar Variety  
\$15.00 per dozen

### *Ice Cream*

1 Scoop - \$2.00  
2 Scoops - \$3.00  
Served with Whipped Cream and a Cherry

Ice Cream Sundae Bar  
Includes Ice Cream, Caramel, Chocolate,  
Berry Coulee, Nuts, and Whipped Cream  
\$4.50 per person

Banana Split Bar  
Includes Ice Cream, Bananas, Chocolate and Strawberry Sauce,  
Crushed Pineapple, Marshmallow Cream and Whipped Cream  
\$5.50 per person

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## *Beverage Options*

### *Non-Alcoholic Beverages*

Unlimited Soda, Iced Tea, Lemonade  
\$1.25 per person

Fruit Punch  
\$16.00 per gallon

Hot Apple Cider  
\$20.00 per gallon

Sparkling Wine or Juice  
\$15.00 per bottle

Juice  
Apple, Orange, Cranberry, Tomato, Pineapple  
\$1.75 per person

Coffee, Hot Tea or Hot Cocoa  
\$1.25 per person

### *Keg of Beer*

Domestic  
\$250.00/Keg

Premium  
Inquire About Pricing

### *Hosted or Cash Bar*

*(Estimate)*

\$3.25 - Domestic Beer  
\$4.00 - Premium Beer  
\$4.00 - Rail Mixed Drinks  
\$5.00 - Premium Mixed Drinks  
\$6.00 - Top Mixed Drinks  
\$7.00 - Glass of Wine

### *Drink Tickets*

Valid For Domestic and Tap Beer  
\$2.50 Each

Valid for Tap Beer, Bottled Beer, House Wine  
and Single Rail Mixed Drinks  
\$3.50 Each

### *Wine by the Bottle*

*Served tableside or butler passed*

House Selection  
Cabernet Sauvignon, Pinot Noir, Merlot,  
Chardonnay, White Zinfandel  
\$20.00

Other wines available by request  
Prices vary by wine selection

### *Champagne*

*Served tableside or butler passed*

House Champagne  
\$18.00 per bottle

Domaine Ste Michelle  
\$28.00 per bottle

Champagne Spritzer  
\$30.00 per gallon

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## *Catering Information and Policies*

### *Room Rental Fees*

Hale Irwin Room	\$120.00
Main Dining Room	\$300.00
Terrace	\$120.00
Lower Patio and Fireplace	\$130.00

### *Miscellaneous Items*

Vases	\$4.00 per vase
Votive Candles and Holders	\$1.00 each
Table Skirting	\$2.00 per table
Cake Cutting & Service	\$1.00 per person
Chef Carving Services	\$30.00 per hour
Portable Sound System with Microphone	\$20.00

**\*\*All prices are subject to change without notice\*\***

### *Food and Beverage Regulations*

Due to Health Department Regulations and The Jewel Golf Club Policy, food and beverage consumed on the premises must be provided by The Jewel Golf Club. In addition, Health Department Regulations prohibit the removal of beverages or leftover food from the premises. Wedding or themed cakes are an exception, but must be provided by a licensed bakery.

### *Sales Tax and Service Charge*

All food items are subject to a 6.875% sales tax. All liquor items are subject to a 9.38% sales tax. All menu prices are subject to a 20% service charge and applicable sales tax. Service charge is property of The Jewel Golf Club not the employee.

### *Guarantees*

The final amount of guests attending your event must be given to The Jewel Golf Club 14 days prior to your function. This is the minimum number of guests you will be charged for. If the final count is not given, the last number given to The Jewel Golf Club will be the guarantee. Final billing will be determined by the actual number of guests that attended the event or the guaranteed number, whichever is greater.

### *Deposits*

A deposit is required to confirm a reservation. The deposit amount will be determined at the time of booking and is non-refundable should the event cancel. The deposit will be applied towards the payment of the final bill.

### *Billing and Payment*

The host will be charged a per person rate and payment will be required on all persons over the minimum guarantee. Cash, credit card, or company checks are acceptable methods of payment. Final payment of "Total Guaranteed Revenue" will be required at the conclusion of the event. Non-profit organizations that are exempt from state and local tax must provide The Jewel Golf Club with a copy of the exemption certificate with the signed agreement.



### *Cancellations*

If a cancellation is made for reasons other than acts of God, governmental regulations, physical or environmental disaster, civil disorder or another factor making the event illegal to hold, a charge will be applied as follows. This charge shall be paid as liquidated damages and not as a penalty. If the cancellation is made less than 60 days prior to the event, 100% of the guaranteed number will be charged. For 61-120 days, 50% will be charged and from 121 days up to the signing date 25% of the guaranteed number will be charged.

### *Menu Selections and Planning*

All food and beverage arrangements must be submitted to The Jewel Golf Club no less than 3 weeks prior to the event date. For plated entrée events, you may select 2 different entrees. The numerical breakdown of your selections is due 3 days prior to your event date. Our professional staff can help you in planning special menus, theme parties and events.

### *Pricing*

Due to market conditions, prices are subject to change without notice, and cannot be confirmed more than 60 days prior to your function.

### *Food Tasting*

You may schedule a trial dinner at least one month prior to your event date. Tastings are not provided on a complimentary basis.

### *Alcohol Consumption*

Anyone under the age of 21 is not allowed to consume alcohol. You must present proper identification at time of purchase. As host you are accountable for the behavior of your guests. The Jewel Golf Club reserves the right to refuse the service to any guest who appears to be intoxicated, does not have proper identification, or is providing alcoholic beverages to minors. The Jewel Golf Club is licensed to serve alcohol until 1:00 am.

### *Smoking Policy*

The Jewel is a non-smoking establishment.

### *Event Set-up and Tear-down*

You are responsible for assembling and placing centerpieces and decorations not provide by The Jewel Golf Club. Decoration set-up times must be schedule through The Jewel Golf Club. You are also responsible for the removal of any room decorations provided by your event. No items shall be fixed to the wall or ceiling without prior approval. The Jewel Golf Club does not take responsibility for any items left behind after an event.

### *Damage*

The Jewel Golf Club reserves the right to charge an appropriate cleaning fee if the condition of the room(s) or grounds deems this necessary. The host is responsible for any damage done to the function area or any part of the club used for the event, and will be charged accordingly.