

## *Welcome to Mapleside Farms Apple Farm Restaurant Banquet Services*

**A**t the Mapleside Farms Restaurant your event will receive extra special attention. We offer a unique country elegant atmosphere combined with great home-cooked meals that will delight your guests.

We have three banquet rooms that will accommodate many different groups sizes:

***The Apple Bin*** banquet room is located downstairs and can service up to 150 people with a dance floor. It reflects a country elegant atmosphere with a massive stone fireplace at one end.

***The Founders Corner*** is located off the restaurant lobby and services up to 40 people. It is so named because a portrait of Mapleside's founders – Elmer and Clara Eyssen – hangs in the corner.

***The Family Room*** is also off the restaurant lobby and can seat up to 25 people for a comfortable meal. The built-in hutch at one end displays the collection of Spode china once owned by Clara Eyssen.

At certain times a portion of the ***Upper Loft*** in the Dining Room may be reserved for semi-private parties of up to 60 guests.

The beautiful and expansive 50-mile view that we enjoy from atop the hill overlooking the apple orchards makes a unique setting for outdoor wedding ceremonies and receptions, family reunions, company barbeques and neighborhood get-togethers. Our professionals prepare the setting to fit your needs whether it be an elegant outdoor wedding ceremony or a fun hayride and bonfire.

Each location requires a minimal deposit, a portion of which is kept for a room charge. There are no other fees attached to your event – just the cost of food, beverage, tax and service charge. The following is included: skirted tables/white linen, hurricane centerpieces, extra tables, cake cutting and serving, set-up, and clean-up. Fees for outdoor events are listed separately.

**About buffets:** Buffets are designed to accommodate your guests with as much food as they care to eat during your function. Our chef will prepare extra to insure enough for all, but cannot allow leftovers to be taken home. Please consult the Banquet Manager if you have questions regarding this policy.

**About family style:** Family Style means “All you can eat” while you are here. Leftovers are not permitted to be taken home. When your group reaches more than 60 people we recommend you have a buffet. Please consult the Banquet Manager if you have any questions regarding these policies.

Please read the attached contract for all of our policies as they apply to your event. We are pleased that you have considered Mapleside to host your important event and we look forward to making it a very special day for you and your guests.

# BREAKFAST

## COFFEE, ASSORTED TEAS & ORANGE JUICE

**\$3.95 per person**

## CONTINENTAL BREAKFAST

**\$6.50 per person**

Assorted Danishes and Muffins   Sticky Buns   Orange Juice

Coffee & Assorted Teas

With fresh fruit, add \$1.00 per person

## COUNTRY STYLE BREAKFAST

**Plated: \$9.95 per person**

**Buffet: \$10.95 per person** *(groups of 40 or more)*

Chilled Orange Juice   Scrambled Eggs   Bacon and Sausage Links  
Homefried Potatoes   Assorted Breakfast Breads with Homemade Apple Butter  
Coffee and Tea

With Fresh Fruit (plated or buffet) add \$1.00 per person

With Omelet Bar(buffet only) add \$2.00 per person

With Belgian Waffles (buffet only) add \$1.00 per person

## APPLE BILL'S BRUNCH BUFFET

**\$15.95 per person**

*(groups of 40 or more)*

Chilled Orange Juice   Fresh Fruit   Belgian Waffles   Scrambled Eggs

Assorted Breakfast Breads   Bacon and Sausage Links   Chicken

Homefried Potatoes   Vegetable Du Jour   Fresh Fruit Cobbler

Assorted non-alcoholic beverages

Omelet Bar, add \$2.00 per person

Chef carved prime rib, add \$3.00 per person

All prices are subject to an 18% gratuity and local sales tax.

## LUNCHEON SELECTIONS

Please select one or two entrees. For parties of 40 or more select one entree.

### LIGHT LUNCH ENTREES

*Each entree includes non-alcoholic beverage*

<b>CHICKEN SALAD</b> .....	\$ 10.95
Tender pieces of chicken combined with celery, grapes and toasted cashews, garnished with fresh fruit and fresh baked muffin.	
<b>DELI CROISSANT</b> .....	\$ 10.95
Choice of one: chicken salad, ham, or turkey, served with cheese, lettuce and tomato. Served with Waldorf salad and fresh fruit garnish.	
<b>QUICHE</b> .....	\$ 11.95
Choice of one: Lorraine, Ham & Cheese, Broccoli & Cheese, or Garden (broccoli, green pepper, onion, tomato, and parmesan cheese), served with chicken salad, fresh fruit garnish and a fresh muffin.	
<b>CHICKEN CAESAR SALAD</b> .....	\$ 11.95
Prepared in the classic manner, topped with slices of fresh grilled chicken breast, served with dinner roll.	
<b>TRIO SAMPLER</b> .....	\$ 11.95
Chicken salad, tuna salad and our Waldorf salad served with fresh fruit and a homemade muffin.	
<b>FRESH FRUIT SALAD</b> .....	\$ 10.95
A combination of seasonal fruits served with a fruit yogurt dipping sauce, cottage cheese and a muffin.	

### HOT LUNCH ENTREES

*Each entree includes tossed salad, red skin potatoes, vegetables, homemade rolls, and beverage.*

*Include a Mapleside Sticky Bun for an additional 45¢ per person.*

<b>APPLE FARM POT ROAST</b> .....	\$ 13.95
Tender roast slow cooked with carrots, onions and celery and served with pan gravy.	
<b>CHICKEN POT PIE</b> .....	\$12.95
A stew, filled with chicken, peas, potatoes and carrots, topped with a flaky puff pastry crust and served in a traditional iron skillet.	
<b>SALMON CAKES</b> .....	\$13.95
Homemade flaky salmon cakes from our chef's special recipe accompanied by a light dill sauce.	
<b>APPLE FARM STUFFED CHICKEN BREAST</b> .....	\$15.95
Tender chicken breast stuffed with cured ham, cheddar cheese and sliced apples, served with a chicken volute sauce.	
<b>PRETZEL CHICKEN</b> .....	\$14.95
A boneless breast of chicken breaded with crushed pretzels, fried and served with a honey mustard sauce.	
<b>TENDERLOIN TIPS with NOODLES</b> .....	\$13.95
Beef tenderloin tips in a red wine and mushroom gravy, served over Kluski egg noodles.	
<b>CIDER BAKED HAM</b> .....	\$12.95
An Apple Farm favorite, smoked ham char broiled, covered with apple cider sauce.	
<b>BONELESS PORK LOIN WITH STUFFING</b> .....	\$13.95
Tender center cut boneless roasted pork loin served with an apple bread stuffing.	
<b>HERB BAKED SCROD</b> .....	\$14.95
Fresh scrod, lightly topped with seasoned breading and baked.	
<b>PENNE PASTA WITH MARINARA SAUCE</b> .....	\$11.95

Penne pasta served with choice of Meat Sauce, Sausage or Meat Balls ..... \$12.95

*All prices are subject to a 18% service charge and local sales tax.*

## LUNCHEON BUFFET SELECTIONS

Minimum of 40 Guests

### MAPLESIDE DELI BUFFET

\$12.95 per person

Includes each of the following items:

Assorted relish tray, cole slaw, potato salad, tray of assorted sliced meats (roast beef, turkey, ham) variety of domestic cheeses, sandwich fixings, potato chips, choice of non-alcoholic beverage.

Homemade Soup.....add \$1.00 per person

### SALAD BAR BUFFET

\$12.95 per person

Includes each of the following items:

Tossed garden greens with assorted toppings and dressing, fresh fruit salad, chicken salad, fresh pasta salad, Mapleside Waldorf salad, assorted rolls & muffins, butter, apple butter, choice of non-alcoholic beverage.

*Include a Mapleside Sticky Bun for an additional 45¢ per person.*

Homemade Soup.....add \$1.00 per person

### DELUXE LUNCH BUFFET

\$18.95 per person

Plated Garden Greens Salad

Homemade Rolls

*Include a Mapleside Sticky Bun for an additional 45¢ per person.*

#### Choice of two entrees:

Roasted Pork Loin	Pot Roast	BBQ Pecan Pork Loin
Pretzel Chicken	Cider Baked Ham	Penne Pasta with Meatballs
Beef Tenderloin Tips	Honey Dipped Fried Chicken	

#### Choice of two accompaniments:

Kluski Egg Noodles	Roasted Redskin Potatoes	Scalloped Potatoes
Au Gratin Potatoes	Fresh Mixed Vegetables	Mixed Bean Medley

Apple Bread Stuffing

*Add one accompaniment - \$1.00 per person*

Warm Apple Cobbler or Homemade Bread Pudding  
Non-Alcoholic Beverage

*All prices are subject to a 18% service charge and local sales tax.*

## DINNER BUFFET SELECTIONS

### GOLDEN DELICIOUS BUFFET

*Groups of 40 or more*

\$27.95 per person

Plated Garden Greens Salad

Homemade Rolls and Sticky Buns

Our Signature Waldorf Salad

Fresh Vegetable Display with Dip

### GOLDEN DELICIOUS ENTREES

*All are included.*

Chef Carved Prime Rib of Beef

Apple Farm Chicken Breast

(stuffed with cured ham, sliced apples & cheddar)

Herb Baked Scrod

Penne Pasta Marinara

### ACCOMPANIMENTS

*Choice of two.*

Redskin Potatoes  
Au Gratin Potatoes  
Mixed Bean Medley

Fresh Mixed Vegetables  
Scalloped Potatoes  
Rice Pilaf

Glazed Carrots  
Green Beans Almondine  
Kluski Egg Noodles

*Add one accompaniment - \$1.00 per person*

### DESSERT

Assorted Miniature Pastries

*Served at each table.*

### CHOICE OF NON-ALCOHOLIC BEVERAGE

Server will take individual beverage orders

### OTHER DESSERT OPTIONS

*Substituted for Miniature Pastries - add \$1.95 per person*

Ice Cream   Chocolate Mousse   New York Cheesecake   Baked Apple Dumpling

Apple Pie    Cherry Pie    Apple Cobbler    Chocolate Layer Cake    Bread Pudding

Mapleside Chocolate House

*Substituted for Miniature Pastries - add \$4.95 per person*

A fantastic finish! Includes a rich chocolate house filled with fresh strawberries, flamed tableside with the help of 151 proof rum. The house melts and is served over vanilla ice cream. A real crowd pleaser.

One house serves 16 people.

*All prices are subject to an 18% service charge and local sales tax.*

## DINNER BUFFET SELECTIONS

### THE MELROSE BUFFET

*Groups of 40 or more.*

\$23.95

Plated Garden Greens Salad

Homemade Rolls

*Include a Mapleside Sticky Bun for an additional 45¢ per person.*

Our Signature Waldorf Salad

Fresh Vegetable Display with Dip

### ENTREES

*Choice of two.*

Cider Baked Ham  
Pot Roast  
Herb Baked Scrod

Roasted Pork Loin  
Pretzel Chicken  
Penne Pasta with Meatballs

Tenderloin Tips  
Chicken Parmesan  
BBQ Pecan Pork Loin

Apple Farm Chicken Breast (stuffed with cured ham, sliced apples & cheddar) Add \$1 per person

Chef Carved Prime Rib, add \$3 per person

### ACCOMPANIMENTS

*Choice of two.*

Redskin Potatoes

Fresh Mixed Vegetables

Glazed Carrots

Au Gratin Potatoes  
Mixed Bean Medley  
Penne Pasta

Scalloped Potatoes  
Rice Pilaf  
Apple Bread Stuffing

Green Beans Almondine  
Kluski Egg Noodles

*Add one Accompaniment - \$1.00 per person*

### DESSERT

Assorted Miniature Pastries

*Served at each table.*

**CHOICE OF NON-ALCOHOLIC BEVERAGE**

Server will take individual beverage orders

**OTHER DESSERT OPTIONS**

*Substituted for Miniature Pastries - add \$1.95 per person*

Ice Cream    Chocolate Mousse    New York Cheesecake    Baked Apple Dumpling    Apple Pie  
Cherry Pie    Apple Cobbler    Chocolate Layer Cake    Bread Pudding

**Mapleside Chocolate House**

*Substituted for Miniature Pastries - add \$4.95 per person*

A fantastic finish! Includes a rich chocolate house filled with fresh strawberries, flamed tableside with the help of 151 proof rum. The house melts and is served over vanilla ice cream. A real crowd pleaser.

One house serves 16 people.

*All prices are subject to a 18% service charge and local sales tax.*

**PLATED DINNER SELECTIONS**

Select a choice of two entrees. For parties of 40 or more choice of one entree.

*Dinner selections include tossed garden salad with dressing, roasted redskin potatoes, fresh mixed vegetables, homemade rolls, non-alcoholic beverage, and dessert.*

*Include a Mapleside Sticky Bun for an additional 45¢ per person.*

<b>PRIME RIB OF BEEF</b> .....	\$23.95
Slow roasted, 12 oz. cut of tender prime rib, prepared medium well and served in natural juices.	
<b>APPLE FARM STUFFED CHICKEN BREAST</b> .....	\$19.95
Boneless breast of chicken, lightly breaded and stuffed with cured ham, cheddar cheese, and sliced apples.	
<b>BAKED STUFFED PORK CHOP</b> .....	\$18.95
Tender, center cut pork chop, lightly seasoned and baked with apple bread stuffing	
<b>PENNE PASTA WITH MARINARA SAUCE</b> .....	\$15.95
Penne pasta served with choice of Meat Sauce, Sausage or Meat Balls.....	
<b>BARBEQUE PECAN PORK LOIN</b> .....	\$18.95
Roasted pork loin basted in our own Apple Butter Barbeque sauce, served with apple bread stuffing.	
<b>PRETZEL CHICKEN</b> .....	\$18.95
Boneless breast of chicken breaded with crushed pretzels, fried and served with honey mustard sauce.	
<b>HERB BAKED SCROD</b> .....	\$19.95
Fresh scrod, lightly topped with seasoned breading and baked.	
<b>GRILLED SALMON</b> .....	\$20.95
A tender fillet of salmon grilled and served with your choice of sauce:	

sweet & sour, teriyaki or dill.

**APPLE FARM POT ROAST** ..... \$17.95

Tender, thick roast slow cooked with carrots, onions and celery and served with pan gravy.

**CHICKEN PARMESAN**..... \$18.95

Boneless chicken breast, breaded in Italian spices then baked, topped with provolone cheese and marinara sauce, served with a side of pasta.

Pasta with Marinara sauce available, served family style. Add \$1.00 per person.

**DESSERT**

Assorted Miniature Pastries

*Served at each table.*

**OTHER DESSERT OPTIONS**

*Substituted for Miniature Pastries - add \$1.95 per person*

Ice Cream    Chocolate Mousse    New York Cheesecake    Baked Apple Dumpling    Apple Pie  
Cherry Pie    Apple Cobbler    Chocolate Layer Cake    Bread Pudding

Mapleside Chocolate House - add \$4.95 per person

*All prices are subject to a 18% service charge and local sales tax.*

**FAMILY STYLE SELECTIONS**

*(for groups of less than 60 people)*

One Entree: \$20.95

Two Entrees: \$22.95

Three Entrees: \$24.95

Plated Garden Greens Salad

Homemade Rolls

*Include a Mapleside Sticky Bun for an additional 45¢ per person*

**ENTREES**

Cider Baked Ham                      Roasted Pork Loin                      Old Fashioned Pot Roast  
Chicken Parmesan                      Honey Dipped Fried Chicken                      Herb Baked Scrod                      Tenderloin Tips  
Pretzel Chicken                      Penne Pasta with Meatballs  
BBQ Pecan Pork Loin                      Apple Farm Stuffed Chicken Breast - add \$1 per person  
Hand Carved Prime Rib, add \$3.00 per person

**ACCOMPANIMENTS**

*Choice of two.*

Redskin Potatoes                      Fresh Mixed Vegetable                      Glazed Carrots                      Au  
Gratin Potatoes                      Scalloped Potatoes                      Green Beans Almondine                      Garden Blend  
Rice                      Corn O'Brien                      Mixed Bean Medley  
Mashed Potatoes with Gravy                      Penne Pasta                      Kluski Egg Noodles

Apple Bread Stuffing  
*Add one accompaniment - \$1.00 per person*

DESSERT  
Assorted Miniature Pastries  
*Served at each table.*

CHOICE OF NON-ALCOHOLIC BEVERAGE  
Server will take individual beverage orders

OTHER DESSERT OPTIONS  
*Substituted for Miniature Pastries - add \$1.95 per person*  
Ice Cream    Chocolate Mousse    New York Cheesecake    Baked Apple Dumpling    Apple Pie  
Cherry Pie    Apple Cobbler    Bread Pudding    Chocolate Layer Cake

Mapleside Chocolate House  
*Substituted for Miniature Pastries - add \$4.95 per person*  
A fantastic finish! Includes a rich chocolate house filled with fresh strawberries, flamed tableside with the help of 151 proof rum. The house melts and is served over vanilla ice cream. A real crowd pleaser.  
One house serves 16 people.

*All prices are subject to an 18% gratuity and local sales tax*

### HORS D'OEUVRES AND APPETIZERS

*Priced per 100 pieces.*

Iced Jumbo Shrimp .....	\$160.00	Egg Rolls.....	\$ 105.00
Stuffed Mushrooms.....	\$ 105.00	Swedish or BBQ Meatballs.....	\$ 100.00
Chicken Tenders .....	\$ 105.00	Mozzarella Sticks.....	\$ 105.00
Chicken Wings w/choice of sauce .....	\$ 100.00	Water Chestnuts wrapped in Bacon.....	\$ 100.00
Reuben Bites .....	\$ 100.00	Franks in a Blanket .....	\$ 100.00

*Priced per tray.*  
*Small serves up to 50 people. Large serves up to 100 people.*

Fresh Fruit Display		Fresh Vegetable Display with Dip	
Small .....	\$70.00	Small.....	\$45.00
Large .....	\$130.00	Large.....	\$85.00
Assorted Pastry Tray		Cubed Cheese & Crackers Display	
Small .....	\$45.00	Small.....	\$70.00
Large .....	\$85.00	Large.....	\$130.00

### HORS D'OEUVRES RECEPTION PACKAGES

Package #1 – Serves 50 people - Choose 3 from the list below. - \$280  
Package #2 – Serves 50 people – Iced Jumbo Shrimp plus 4 from the list below - \$550

<p>Stuffed Mushrooms, Chicken Tenders, Chicken Wings, Egg Rolls, Meatballs (Swedish or BBQ), Mozzarella Sticks, Water Chestnuts wrapped in Bacon, Fresh Fruit Display, Fresh Vegetables &amp; Dip, Cubed Cheeses &amp; Crackers.</p>
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**CHEF CARVED HOUSE SPECIALTIES**

Prime Rib..... \$7.95 per person  
 Beef Tenderloin..... \$8.95 per person  
 Country Pit Smoked Ham..... \$5.95 per person  
*The above served with Mini Rolls and Condiments*

**DESSERTS**

*\$3.95 per person*

Ice Cream    Chocolate Mousse    New York Cheesecake    Baked Apple Dumpling    Apple Pie  
 Cherry Pie    Apple Cobbler    Chocolate Layer Cake    Bread Pudding

Assorted Miniature Pastries Tray – serves 8 - \$19.95

**MAPLESIDE CHOCOLATE HOUSE**

*\$5.95 per person - One house serves 16 people*

A fantastic finish! Includes a rich chocolate house filled with fresh strawberries. The chimney is lit with the help of 151 proof rum, the house melts, then is served over vanilla ice cream. A real crowd pleaser.

**SNACKS**

Salty peanuts.....\$8.00/pound  
 Fancy mixed nuts.....\$10.00/pound  
 Pretzels, potato chips, or popcorn.....\$5.00/pound

Refills at extra charge.

*All prices subject to an 18% service charge and local sales tax.*

**BANQUET BEVERAGE ARRANGEMENTS**

Under the guidelines of our Ohio State Liquor License, all alcoholic beverages must be purchased through the Apple Farm Restaurant. Guests may not bring in their own alcoholic beverages.

**HOST BAR SET UP**

An Open Bar will be arranged such that guests will be permitted to order from the Bar without paying. The total cost is determined by the number of guests 21 and over and is added to the host's bill. The host bar includes Red, Blush and White Wine, Draft Beer, Scotch, Rum, Whiskey Blend, Vodka, Gin, Bourbon, and Peach Schnapps. It also includes all mixes, wash, garnish and non alcoholic beverages. There is an additional \$45 bartender fee.

**HOST BAR**

*Priced per person.*

One hour bar .....	\$7.50	Three hour bar.....	\$ 13.50
Two hour bar.....	\$10.50	Four hour bar.....	\$16.50

**BEER AND WINE HOST BAR**

Includes Draft beer, Red, Blush and White Wine. There is a \$45 fee for a bartender.

*Priced per person.*

One Hour.....	\$6.00	Three Hour .....	\$10.00
Two Hour .....	\$8.00	Four Hour .....	\$12.00

**HOST BAR UPGRADES**

*Priced per liter bottle.*

Absolut Vodka .....	\$48.00	StoliVodka .....	\$45.00
Tanqueray Gin .....	\$45.00	Jack Daniels .....	\$45.00
Wild Turkey .....	\$38.00	Canadian Club.....	\$35.00
Canadian Windsor.....	\$30.00	Chivas Regal .....	\$55.00
Cuttysark.....	\$40.00	J&B Scotch .....	\$40.00
Johnny Walker Black..	\$65.00	Amaretto DiSoreno .....	\$55.00
Kahlua.....	\$45.00	Bailey’s Irish Cream ..	\$55.00

**CASH BAR SETUP**

A cash bar is available, wherein each guest would pay upon ordering or a tab would be added to the host bill

. There is a \$45 bartender fee.

**CURRENT CASH BAR PRICING**

Cocktails .....	\$4.00	Wine.....	\$4.00
Beer, domestic.....	\$3.00	Soft Drinks .....	\$1.50
Beer, imported.....	\$3.50	Coffee.....	\$1.50

*All prices are subject to an 18% service charge and local sales tax.*

**BANQUET BEVERAGE ARRANGEMENTS**

Under the guidelines of our Ohio State Liquor License, all alcoholic beverages must be purchased through the Apple Farm Restaurant. Guests may not bring their own alcoholic beverages. Our license does not allow us to serve liquor on Sunday.

**BEVERAGES SOLD SEPARATELY**

Coffee - per gallon.....	\$18.00	Beer - 1/4 keg, domestic .....	\$100.00
Soft drink..... can-\$1.50; 20 oz. bottle-\$2.00		Wine - per glass, house .....	\$4.00

Non-Alcoholic Beverages- per person .....	\$2.95	Champagne - per bottle (8 Serv).....	\$18.00
Bottled Water .....	\$1.50	Asti Spumante - per bottle (8 Serv) .....	\$23.00
Beer - per bottle, domestic .....	\$3.00	Non-Alcoholic Sparkling Wine- bottle.....	\$10.00
Beer - per bottle, imported .....	\$3.50		

## WINE LIST

*Priced per bottle. Each bottle has approximately six 8 oz. servings.*

### RED WINES

#### *Cabernet Sauvignon*

Cycles Gladiator, California..... \$22.00

#### *Merlot*

Yellow Tail, Australia..... \$16.00

Smoking Loon, California.....\$16.00

#### *Pinot Noir*

Le Petit Bistro, France..... \$13.00

#### *Shiraz*

Black Opal, Australia..... \$20.00

#### *Zinfandel*

Dry Creek, California..... \$20.00

### WHITE WINES

#### *Chardonnay*

Little Black Dress, California..... \$20.00

Yellow Tail, Australia..... \$16.00

#### *White Zinfandel*

Beringer, California..... \$18.00

#### *Pinot Grigio*

Little Black Dress, California..... \$20.00

#### *Riesling*

Relax, Germany..... \$18.00

Debonne, Ohio..... \$24.00

## MAPLESIDE SPECIALTIES

Champagne Fruit Punch with Fruit Garnish.....\$48.00

Serves 30-40

Our Own Recipe Fruit Punch with Fruit Garnish.....\$38.00

Serves 30-40

Cider, hot spiced, per gallon (Serves 20).....\$16.95

Cider, fresh chilled, per gallon (Serves 20).....\$10.95

### CHAMPAGNE TOAST

*Make a toast to happiness! Champagne glasses provided.*

House Champagne - \$18.00 per bottle – serves 8

Asti Spumante - \$23.00 per bottle – serves 8

*Specific label Champagne can be ordered at market price.*

## BANQUET & MEETING RENTALS

Mapleside Farms has available for rent  
the following items to make your event successful.

Podium - \$10      Screen - \$10

Tractor Driven Hayride - \$3/per person

## WEDDING & SHOWER RENTALS

Colored Linen Napkins - 50¢ ea.

Caramel Apple Favors - \$3 ea.

Tall vase centerpieces - \$15 ea.

Small round vase centerpieces - \$10 ea.

Mirror with 5 votive candles - \$7 ea.

Candle Rings - \$2 ea.

Inside Ceremony in front of the Fireplace - \$100

Champagne Toast

# MAPLESIDE'S APPLE FARM RESTAURANT BANQUET CONTRACT

Date of Function: \_\_\_\_\_ Arrival Time: \_\_\_\_\_ Departure Time: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Banquet Room: \_\_\_\_\_ Estimated number of Guests: \_\_\_\_\_

## DEPOSITS

A deposit is required to secure a banquet room on any specific date.

- *The Apple Bin*—our largest room (minimum 40 guests—maximum 140 guests) requires a \$250 deposit; \$100 of this is a non-refundable room charge.
- *The Family Room & Founders Corner*—private dining rooms, just off the main lobby, require a \$50 deposit; \$25 of this serves as a non-refundable room charge.
- *Upper Loft*—the upper level of the dining room may be reserved for parties. A deposit of \$50 is required; \$25 of this serves as a non-refundable room charge. To reserve the entire upper loft, a \$100 deposit is required, \$50 of this serves as a non-refundable room charge.
- *Outdoor Ceremonies/Functions*—can be arranged and customized to suit specific needs. A deposit of \$100 reserves an outdoor location and serves as a non-refundable fee.

## CANCELLATIONS

- Mapleside reserves the right in its sole discretion, to cancel any event.
- Cancellations by the customer will constitute forfeiture of deposit and any other amounts paid on behalf of the event.
- Should an event be cancelled due to fire, rain, windstorm, water, explosion, power outage or other disaster, customer may reschedule at a mutually acceptable date or receive a full refund of the deposit and any subsequent amounts paid on behalf of the event.
- Mapleside reserves the right to sell, lease, alter or close its business. Customer hereby acknowledges this notification that such action may result in cancellation of the customer's scheduled event. In such case, total refund of the deposit and any subsequent payment on behalf of event will be made to customer and neither party shall be liable to the other for any amounts whatsoever

## GUARANTEES

In order to be properly prepared to host your function, it is essential that we be informed as to your guaranteed attendance at least seven (7) business days prior to the function. Once this number is received, reductions cannot be made in the number. The banquet charge will include the guaranteed amount in full, even if fewer guests attend. In the event that no guarantee is given, the estimated number as listed on the Banquet Event Order will be used as your guarantee.

## MENUS

Menu selection should be finalized and submitted no later than fourteen (14) days proper to the function. If menu selection is not received by two weeks prior to function the menu will be chef's choice. All prices listed are subject to change.

## SERVICE CHARGE AND TAX

A customary 18% service charge and applicable sales tax will be automatically added to all banquet functions. Tax exemption will be granted provided the appropriate documents are furnished at least fourteen (14) days prior to the function.

## MISCELLANEOUS

- Prices are subject to change without notice up to 90 days before event.
- No food or beverage (except a specialty cake) may be brought into the restaurant without the written consent of the Banquet Manager.
- No food or beverage may be taken off the restaurant premises
- Candles must have globes.
- For any confetti, shredded paper or like material used in the room there will be a \$50 clean-up charge assessed.
- The Apple Bin banquet room requires a minimum guest count of 100 on all Saturday evening bookings. Even if the actual number in attendance is less, charges will be assessed for the minimum of 100 guests.
- A minimum charge of \$250 applies to all Apple Bin functions. The total bill for any banquet must exceed \$250 to be considered for the Apple Bin.
- Management reserves the right of refusal or discontinuance of alcoholic beverage service to any individual guest. Alcohol is not permitted on Sunday.
- Daytime functions must depart no later than 4 p.m. Evening functions will begin no earlier than 6 p.m.
- Responsibility for lost or stolen items is solely that of the function's guest host. In no way will Mapleside Farms be held liable in such cases. Likewise, the function's host will be responsible for any damage or theft of Restaurant property during said function.
- No one is allowed into the room until 15 minutes before the start of the function.

## BANQUET/MEETING ROOMS

Time allotment for Apple Bin and Outdoor functions are based on specific time availability. Functions exceeding the predetermined departure time will be assessed and additional charge of \$50 per hour. All Family Room, Founders Corner and Loft functions exceeding the predetermined departure time will be assessed an additional charge of \$25 per hour. Evening function departure time will be no later than 12 midnight.

## FINAL PAYMENT

Final payment is due 48 hours before the date and time of the function. Any additional charges must be paid the day of the function. In the event that a remaining balance is outstanding, an interest fee will be assessed at the rate of 2% per month

Signature \_\_\_\_\_ Date \_\_\_\_\_