

Welcome to Mapleside Farms
Apple Farm Restaurant Banquet Services

At 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 several banquet rooms that will accommodate many different group sizes:

The Apple Bin banquet room is a private room located downstairs and can service up to 140 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.

Upper Loft in the Dining Room may be reserved for semi-private parties of up to 60 guests. It is the second floor of the dining room and features large windows overlooking the valley.

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 like wedding ceremonies, receptions, and barbeques are listed under separate cover.

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

\$6.95 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: \$10.95 per person

Buffet: \$11.95 per person (*groups of 40 or more*)

Scrambled Eggs Bacon Sausage Links
Homefried Potatoes Assorted Muffins with Homemade Apple Butter
Coffee, Tea and Orange Juice

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

\$16.95 per person

(*groups of 40 or more*)

Fresh Fruit Bowl Belgian Waffles Scrambled Eggs
Assorted Muffins Bacon Sausage Links Pretzel Chicken
Homefried Potatoes Vegetable Du Jour Fresh Apple 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 a 20% 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

- CHICKEN SALAD** \$ 10.95
Tender pieces of chicken combined with celery, grapes and toasted cashews, garnished with fresh fruit and fresh baked muffin.
- DELI CROISSANT** \$ 10.95
Choice of one: chicken salad, ham, or turkey, served with cheese, lettuce and tomato. Served with Waldorf salad and fresh fruit garnish.
- QUICHE** \$ 12.95
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.
- CHICKEN CAESAR SALAD** \$ 11.95
Prepared in the classic manner, topped with slices of fresh grilled chicken breast, served with dinner roll.
- TRIO SAMPLER** \$ 12.95
Chicken salad, tuna salad and our Waldorf salad served with fresh fruit and a homemade muffin.
- FRESH FRUIT SALAD** \$ 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 garden salad, red skin potatoes, vegetables, homemade rolls, and beverage.
Include a Mapleside Sticky Bun for an additional 50¢ per person.*

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

All prices are subject to a 20% 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, Waldorf salad, tray of assorted sliced meats (roast beef, turkey, ham) variety of domestic cheeses, fresh deli breads, 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 bowl, 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 50¢ per person.

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

DELUXE LUNCH BUFFET

\$20.95 per person

Plated Tossed Garden Salad

Homemade Rolls

Include a Mapleside Sticky Bun for an additional 50¢ per person.

Choice of two entrees:

Roasted Pork Loin
Pretzel Chicken
Beef Tenderloin Tips

Pot Roast
Cider Baked Ham
Honey Dipped Fried Chicken

BBQ Pecan Pork Loin
Penne Pasta with Meatballs

Choice of two accompaniments:

Kluski Egg Noodles
Au Gratin Potatoes

Roasted Redskin Potatoes
Fresh Mixed Vegetables
Apple Bread Stuffing

Scalloped Potatoes
Mixed Bean Medley

Add one accompaniment - \$1.00 per person

Warm Apple Cobbler

Non-Alcoholic Beverage

All prices are subject to a 20% 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 50¢ per person.

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

Mapleside Chocolate House - add \$4.95 per person

All prices are subject to a 20% 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 Tossed Garden Salad

Homemade Rolls

Include a Mapleside Sticky Bun for an additional 50¢ 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 WITH THE MEAL

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 a 20% gratuity and local sales tax.

DINNER BUFFET SELECTIONS

THE MELROSE BUFFET

Groups of 40 or more.

\$24.95

Fresh Vegetable Display with Dip

Plated Tossed Garden Salad

Homemade Rolls

Include a Mapleside Sticky Bun for an additional 50¢ per person.

Our Signature Waldorf Salad

ENTREES

Choice of two.

Cider Baked Ham

Pot Roast

Herb Baked Scrod

Roasted Pork Loin

Pretzel Chicken

Penne Pasta with Meatballs

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

Chef Carved Prime Rib, add \$3 per person

Tenderloin Tips

Chicken Parmesan

BBQ Pecan Pork Loin

ACCOMPANIMENTS

Choice of two.

Redskin Potatoes

Au Gratin Potatoes

Mixed Bean Medley

Penne Pasta

Fresh Mixed Vegetables

Scalloped Potatoes

Rice Pilaf

Apple Bread Stuffing

Add one Accompaniment - \$1.00 per person

Glazed Carrots

Green Beans Almondine

Kluski Egg Noodles

DESSERT

Assorted Miniature Pastries

Served at each table.

CHOICE OF NON-ALCOHOLIC BEVERAGE WITH MEAL

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

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 20% service charge and local sales tax.

DINNER BUFFET SELECTIONS

GOLDEN DELICIOUS BUFFET

Groups of 40 or more

\$28.95 per person

Fresh Vegetable Display with Dip

Plated Tossed Garden Salad

Homemade Rolls and Sticky Buns

Our Signature Waldorf Salad

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 WITH THE MEAL

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

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 20% service charge and local sales tax.

BANQUET BEVERAGE ARRANGEMENTS

NON ALCOHOLIC BEVERAGES

There is a \$1.95 per person charge for a 4-hour event.

There is a \$2.95 per person charge for a 6-hour event.

ALCOHOLIC BEVERAGES

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 20% service charge and local sales tax

HORS D'OEUVRES AND APPETIZERS

HOT APPETIZERS

Priced per 100 pieces.

Iced Jumbo Shrimp	\$160.00	Egg Rolls.....	\$ 105.00
Stuffed Mushrooms with sausage & cheese	\$ 110.00	Swedish or BBQ Meatballs.....	\$ 105.00
Chicken Tenders	\$ 110.00	Mozzarella Sticks.....	\$ 110.00
Chicken Wings w/choice of sauce	\$ 105.00	Water Chestnuts wrapped in Bacon.....	\$ 105.00
Reuben Bites	\$ 105.00	Franks in a Blanket	\$ 105.00

COLD APPETIZERS

Priced per tray.

Small serves up to 50 people. Large serves up to 100 people.

Fresh Fruit Display	Fresh Vegetable Display with Dip
Small	Small.....
\$70.00	\$50.00
Large	Large.....
\$130.00	\$90.00
Assorted Pastry Tray	Cubed Cheese & Crackers Display
Small	Small.....
\$50.00	\$70.00
Large	Large.....
\$90.00	\$130.00

HORS D'OEUVRES RECEPTION PACKAGES

Package #1 – Includes 100 pieces each of 3 choices - Choose 3 from the list below. - \$290

Package #2 – Includes 100 pieces of each appetizer – Iced Jumbo Shrimp plus 4 from the list below - \$560

Stuffed Mushrooms, Chicken Tenders, Chicken Wings, Egg Rolls, Meatballs (Swedish or BBQ), Mozzarella Sticks, Water Chestnuts wrapped in Bacon, Fresh Fruit Display, Fresh Vegetables & Dip, Cubed Cheeses & Crackers.

CHEF CARVED HOUSE SPECIALTIES

Prime Rib..... \$7.95 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

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 20% 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

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 Skirted Tables - \$10

WEDDING & SHOWER RENTALS

Colored Linen Napkins - 50¢ ea.

Caramel Apple Favors - \$3.50 ea.

Mirror with 5 votive candles - \$7 ea.

Inside Ceremony in front of the Fireplace - \$100

Trellis - \$50

Outside Ceremony Site - \$150

Ceremony Chairs - \$2 ea.

Skirted Table - \$10

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 20% 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 _____