This contract is dated this ___day of ______, ____, by and between Boundaries, Inc., and The Birch Room (hereinafter referred to as "Caterer"), and _____, (hereinafter referred to as "Client"). General Information: Name of Client: ______ Phone Number: _____ Address: _____ Type of Function: ______ Date of Event: ______ Estimated Guest: ______ Hours of Service: ______ to _____ Guest Count Guarantee: The final guaranteed guest count is due by ______. The "final guest count" is what the Client agrees to pay at the "per person" charges set forth in the Menu Selections of this agreement, plus any sales tax and 18% gratuity. If Client fails to provide a guaranteed number by the due date, Caterer will provide food for the estimated count as

Payment:

The entire amount due balance is due ten (10) days ______ prior to your event. Prices are subject to change due to market conditions up to sixty (60) days prior to the event. We accept all major credit cards and pre-approved checks.

listed above in this agreement, and Client agrees to pay for this number.

Policies and Procedures:

Client agrees to all Policies and Procedures as detailed in the attached The Birch Room Banquet Hall Policies and Procedures.

Caterer Not Liable:

Caterer is not responsible for supervising Client or Client's guest. Client shall be liable to Caterer for Client's or Clients guest negligent acts or willful misconduct, and Client agrees to pay any property damage created thereby. Client agrees Caterer shall not be responsible

for damages of any lost or stolen articles, any equipment, or decorations that are brought into the establishment by the Client or the Client's guest. Client agrees to indemnify Caterer and hold Caterer harmless from any and all liability, loss or damage, including attorney's fees and court cost which it incurs as a result of Client's or Clients guest negligent acts or willful misconduct or as a result of any damages to or loss of Client or Clients guest property.

Breach of Contract:

In the event of a breach by Client of this agreement, Client shall pay all costs and expenses, including attorney's fees incurred by Caterer to enforce this Contract against Client.

Miscellaneous:

This agreement shall be governed by and construed in accordance with the laws of the state of Wisconsin. All suits must be filed in Rock County Circuit Court. This agreement contains the entire understanding and agreement of the parties with respect to the subject matter hereof and supersedes all prior oral and written agreements.

All terms of this contract, including all The Birch Room Banquet Hall Policies and

Procedures, The Birch Room Banquet Hall Menu Selections as stated in this contract are accepted by:				
Client Signature	Date			
The Birch Room Representative	Date			

Policies and Procedures

- 1. A \$500.00 deposit is required to reserve your date; **this is a deposit only and does not apply towards your balance owed.** The security deposit will be applied towards any damages or loss incurred by Boundaries, Inc. or The Birch Room (the "Caterer") due to negligent or willful acts of Client or Client's guests. Refundable portions of the security deposit will be returned to the booking party within fifteen (15) days after the function. In the event of a cancellation, the security deposit will be refunded only if the hall is booked for the same day and time. Furthermore, the security deposit is good only for the date originally booked unless we receive notice of the change six (6) months prior to the original date.
- 2. A \$_____Room Rental Charge is required _____days. This fee will cover the charge of the room, all linen (table clothes, table skirting, and cloth napkin) and 2 Bartender for the event. Caterer will determine the number of Bartenders needed. There is a \$15.00 per hour charge for each additional Bartender.
- 3. Occasionally, there may be additional charges, i.e. security, more guest than the guaranteed count, additional bar charges, security etc. All linen, utensils, and equipment will be accounted for and any missing items will be the Client's responsibility. Any and all additional charges must be settled prior to the end of the function.
- 4. An 18% gratuity charge and applicable state sales taxes will be added to all prices. Groups requesting tax exemption must submit current documentation of their tax-exempt status at the time of payment.
- 5. All beverages consumed on the premises must be purchased through the Caterer. No one under the age of 21 may be served alcohol; proper identification is required to assure that all minors are not being served.
- 6. All food consumed on the premises must be purchased through Caterer. Under no circumstances will we allow any other professional entity of caterer on our premises. Food that is provided by the Caterer may not leave the premises. The Birch Room reserves the right to terminate any function without refund, should we learn of the use of a caterer for any portion of the served food, with the exception of your wedding or event cake. All Wedding cakes must come from a licensed Bakery. We will cut and serve your cake for an additional charge.
- 7. Decorations may not be taped, tacked or nailed to any part of the banquet hall. No **glitter**, **Bubbles**, silly string, confetti, or animals (including fish) are allowed. In the event that additional clean-up is necessary, i.e. use of glitter or confetti, or other excessive disorder,

0	decorations, cake parts, or other items left in become property of The Birch Room unless	clean-up fee which will be taken out of the initial deposit. Any or other items left in the banquet hall the following day will Birch Room unless other arrangements have been made.			
8.	Last call in the Banquet Hall is at 12:00 am. includes all Clients, Client's guests, decorati arrangements have been made.	•	11S		
Cl	ient Signature	Date			

Date

Road Dawg Representative

Menu Selections

Party Date	Party Na	me	Final Count
Single Entrée Buffet:	Choice of 1 En	trée	
Cold Buffet:1	ncludes: Ham and Turkey	sandwiches, baked beans, 1 s	salad, chips & dip and Coffee.
2 Entrée Hot Buf Butter and Coffee.	fet:Choose 2 Mea	nts, 1 potato, 1 vegetable, 1 sa	alads. Includes: Dinner Roll with
3 Entrée Hot Buf with Butter and Coffee.	fet:Choose 3 Mea	nts, 1 potatoes, 1 vegetables, 1	1 salads. Includes: Dinner Roll
	ossed Potato Salad C se Cheese Jell-O with Fr	ole Slaw Macaroni Salad ruit Fruit (seasonal)	Three Bean Pasta Salad
Choice of Meat**			
Glazed Ham	Swiss steak	\mathbf{B}_{i}	aked Fish
Baked Chicken	Roasted Turkey	V	egetarian Lasagna Rolls
BBQ Chicken	Roast Pork	S_{J}	paghetti and Meat Balls
Chicken Cordon Bleu	Roast Beef		

Choices of Potato**

Choices of Vegetable**

Mashed with Gravy
Au gratin
Baked
Fresh Green Beans
Green Beans Deluxe
Twice Baked
California Blend
Roasted Red
Corn

Rice or Sage Dressing Baked Beans

Sage Dressing

Listed Prices exclude sales tax and 18% gratuity.

^{**}Variation to Menu can be discussed with Kitchen Manager.

Cold Hors D' oeuvres:

(Serves approximately 40 - 50 people)

Relish Tray with Dip

Cheese, Sausage and Cracker Tray

Fruit Bowl/Basket (Seasonal)

Chips with Dip

Chips with Salsa

Cocktail Sandwiches (50 mini sandwiches

Cocktail Shrimp......Fair Market Value

Hot Hors D' oeuvres:

Meat Balls (1/2 case, approximately 200 - 250 pcs)

BBQ Cocktail Franks (1/2 case, approximately 200 - 250 pcs)

Chicken Drumminettes (1/2 case, approximately 130-145 pcs)

Pop Corn Shrimp (1/2 case, approximately 250 pcs)...... Fair Market Value Broaster Jumbo Popcorn Chicken (1/2 case, approximately 50 4ozservings)

Listed Prices exclude sales tax and 18% gratuity.

Beverages:

Punch (2 gallons)

Champagne – House

Asti

Non-Alcohol

1/2 Half Barrel

1/2 Half Barrel (Premium, Michelob, etc.)

Unlimited Soda – per person

Unlimited Coffee – per person

Deserts:

Tray of Cookies

Tray of Brownies

Listed Prices excludes sales tax and 18% gratuity.