Angeles National Golf Club

Banquels,
Weddings, and
Special Events
Menu

ANGC



Continental Breakfast

(Hours Available 7am-10am)

Assorted Fresh Pastries
Muffins and Danishes

Fresh Seasonal Fruit Display

Beverage Station
Includes Coffee, Decaf Coffee, and Orange
Juice

Sunrise Deluxe Breakfast

Assorted Fresh Pastries
Muffins and Danishes

Fresh Seasonal Fruit Display

Mini Bagels with Cream Cheese

Scrambled Eggs

Breakfast Potatoes

Hash Browns
(Additional charge for O'Brien Potatoes or
Country Fried Potatoes)

Breakfast Meat

Choice of Applewood Bacon or
Sausage Links
(Additional charge for both meats)

Beverage Station

Includes Coffee, Decaf Coffee, and Orange Juice



Mexican Lunch Buffet

(Hours Available 10am-3pm)

Taco Bar

Choice of two from Beef, Chicken, or Carnitas (Fish option available for additional charge)

Mixed Garden Greens

Served with Balsamic and Ranch Dressings

Cheese Enchiladas

Cilantro Rice and Refried Beans

Fresh Steamed Seasonal Vegetables

Churros

Beverage Station

Includes Coffee, Decaf Coffee, Iced Tea and Lemonade

Mexican Dinner Buffet

(Hours Available 3pm-9pm)

Fresh Seasonal Fruit Display

Beef or Chicken Fajitas

(Shrimp option available for additional charge)

Taco Bar

Choice of two from Beef, Chicken, or Carnitas (Fish option available for additional charge)

Cheese Enchiladas

Cilantro Rice and Refried Beans

Fresh Steamed Seasonal Vegetables

Churros with Ice Cream

Beverage Station

Includes Coffee, Decaf Coffee, Iced Tea and Lemonade



Italian Lunch Buffet

(Hours Available 10am-3pm)

Mixed Garden Greens

Served with Balsamic and Ranch Dressings

Pasta

Choice of two types of Pasta from Linguine, Fettuccini, Bow Tie, & Penne

Sauces

Choice of two types of Sauce from Marinara, Bolognese, Alfredo, Creamy Pesto, Creamy Sun-Dried Tomato

Fresh Steamed Seasonal Vegetables

Lemon Pepper Chicken

(Tri-Tip Beef or Salmon options available for additional charge per selection)

Garlic Bread

Dessert

Choice of One Strawberry Panna Cotta and Tiramisu

Beverage Station

Coffee, Decaf Coffee, Iced Tea and Lemonade

Italian Dinner Buffet

(Hours Available 3pm-9pm)

Fresh Seasonal Fruit Display

Meat Lasagna

Mixed Garden Greens

Served with Balsamic and Ranch Dressings

Pasta

Choice of two types of Pasta from Linguine, Fettuccini, Bow Tie, & Penne

Sauces

Choice of two types of Sauce from Marinara, Bolognese, Alfredo, Creamy Pesto, Creamy Sun-Dried Tomato

Fresh Steamed Seasonal Vegetables

Lemon Pepper Chicken

(Tri-Tip Beef or Salmon options available for additional charge per selection)

Garlic Bread

Dessert

Choice of One Strawberry Panna Cotta, Tiramisu

Beverage Station

Coffee, Decaf Coffee, Iced Tea and Lemonade



Santa Maria BBQ Lunch Buffet

Caesar Salad

Wood Smoked BBQ Tri Tips of Beef

Lemon Caper Chicken
(Salmon option available for additional charge)

Garlic Mashed Potatoes

Fresh Steamed Seasonal Vegetables

Garlic Bread

Dessert
Fruit Tart and Crème Brule

Beverage Station
Includes Coffee, Decaf Coffee, and Orange
Juice

Sanla Maria BBQ

Dinner Buffel

(Hours Available 3pm-9pm)

Fresh Seasonal Fruit Display

Caesar Salad

Wood Smoked BBQ Tri Tip Beef

Lemon Caper Chicken
(Salmon option available for additional)

Pasta Primavera

Corn on the Cobb

Garlic Mashed Potatoes

Fresh Steamed Seasonal Vegetables

Garlic Bread

Dessert
Fruit Tart and Crème Brule

Beverage Station
Includes Coffee, Decaf Coffee, and Lemonade



Koliday Lunch Buffel

(Hours Available 10am-3pm)

Mixed Green Salad
Served with Balsamic and Ranch Dressings

Roasted Turkey

Honey Glazed Pit Ham

Mashed Potatoes

Traditional Stuffing

Fresh Steamed Seasonal Vegetables

Biscuits and Butter

Dessert

Choice of One from Apple, Pecan, or Pumpkin Pie (Additional charge for Vanilla Ice Cream and Toppings)

Beverage Station

Includes Coffee, Decaf Coffee, and Orange
Juice

Koliday Dinner Buffel

Mixed Green Salad
Served with Balsamic and Ranch Dressings

Caesar Salad

Roasted Turkey

Honey Glazed Pit Ham

Mashed Potatoes

Mashed Sweet Potatoes

Traditional Stuffing

Fresh Steamed Seasonal Vegetables

Biscuits and Butter

Dessert

Choice of Two from Apple, Pecan, or Pumpkin Pie (Additional charge for Vanilla Ice Cream and Toppings)

Beverage Station

Includes Coffee, Decaf Coffee, and Lemonade



Special Lunch Buffet

Carving Station

Choice of one from Slow Roasted Prime Rib, Roasted Turkey, Honey Glazed Pit Ham

Fresh Steamed Seasonal Vegetables

Garlic Bread

Fresh Garden Salad

Served with Balsamic and Ranch Dressings

Saffron Rice

Broiled Salmon Filet with Herb **Butter White Cream Sauce**

Lemon Pepper Chicken

Dessert Station

Assorted Dessert Bars, Chocolate Brownies, Ice Cream Sundae, Homemade Chocolate Cookies)

Beverage Station

Includes Coffee, Decaf Coffee, and Orange Juice

Special Dinner Buffel (Hours Available 3pm-9pm)

Carving Station

Choice of one from Slow Roasted Prime Rib, Roasted Turkey, Honey Glazed Pit Ham (Additional charge for Slow Roasted Prime Rib)

Fresh Seasonal Fruit Display

Assorted Cheese Board

Mashed Potatoes

Served with Balsamic and Ranch Dressings

Fresh Steamed Seasonal Vegetables

Garlic Bread

Fresh Garden Salad

Saffron Rice

Broiled Salmon Filet with Herb Butter White Cream Sauce

Lemon Pepper Chicken

Dessert Station

Assorted Dessert Bars, Chocolate Brownies, Ice Cream Sundae, Homemade Chocolate Chip Cookies)

Beverage Station

Includes Coffee, Decaf Coffee, and Orange Juice



Plated Entrée Options

(Hours Available 10am-9pm)

All Entrees Served with Starter Salad, Fresh Seasonal Garden Vegetables, choice of Potatoes or Rice, and choice of Dessert Options

Salad Options

Mixed Garden Green Salad

Caesar Salad

Salad Options

(Additional charge)

Citrus Salad

Orange, Grapefruit, Avocado, Mixed Greens, Citrus Dressing

Sonoma Salad

Cranberries, Walnuts, Cherry Tomatoes, Asparagus, Romaine Lettuce and Spring Mix, Italian Dressing

Arugula Salad

Strawberry, Pine Nuts, Feta Cheese, Spinach, Arugula, Spring Mix, Balsamic Vinaigrette

Waldorf Salad

Apple, Raisins, Celery, Walnut, Mayonnaise and Cinnamon Dressing

Fresh Seasonal Garden Vegetables

Chef's Choice of Seasonal Vegetables

Starch Options

Golden Chateau Potatoes
Fingerling Potatoes
Idaho Russet Mashed Potato
Rice Pilaf
Confetti Rice

Dessert Options

Choice of One From Strawberry Panna Cotta, Tiramisu, Assorted Dessert Bars, Fruit Tart and Crème Brule



Plated Entrée Options (cont.)

All Entrees Served with Starter Salad, Fresh Seasonal Garden Vegetables, and choice of Potatoes or Rice

Combination Entrée Options

Filet Mignon and Shrimp Scampi Filet Mignon and Salmon Filet Mignon and Lobster Top Sirloin and Chicken

Beef Entrée Options

Filet Mignon

Bordelaise, Bearnaise, Blue, Mushroom Demi-Glace

New York Top Sirloin Steak

Bordelaise, Bearnaise, Blue, Mushroom Demi-Glace or Black Pepper

Tri-Tip Beef

Bordelaise, Bearnaise, Blue, Mushroom Demi-Glace

Slow Roasted Prime Rib

Fish Entrée Options

Salmon

Herb Butter, Honey Soy, Lemon Butter with White Cream

Mahi Mahi

Citrus Grilled, Lemon and Herb Crust, Citrus Caper

Seabass

Miso Glaze, Honey Soy, Lemon Butter

Chicken Entrée Options

Lemon Peppered Chicken Mushroom Marsala Chicken Citrus and Caper Chicken

Vegetarian Entrée Options

Portobello Mushroom Ravioli

Artichoke Pesto Sauce



Family Style Menu

(Hours Available 10am-9pm)

Served with Fresh Seasonal Fruit Display, Fresh Seasonal Vegetables, and choice of Potatoes or Rice

Salad Options

Choice of Three Salads

Citrus Salad

Orange, Grapefruit, Avocado, Mixed Greens, Citrus Dressing

Sonoma Salad

Cranberries, Walnuts, Cherry Tomatoes, Asparagus, Romaine Lettuce and Spring Mix, Italian Dressing

Arugula Salad

Strawberry, Pine Nuts, Feta Cheese, Spinach, Arugula, Spring Mix, Balsamic Vinaigrette

Waldorf Salad

Apple, Raisins, Celery, Walnut, Mayonnaise and Cinnamon Dressing

Starch Options

Choice of One Starch

Idaho Russet Potato Confetti Rice

Entrée Options

Choice of Three Entrees

Filet Mignon
New York Sirloin Steak
Tri-Tip Beef
Herb and Butter Salmon
Honey Soy Glazed Salmon
Lemon Butter Salmon with White Cream Sauce
Lemon Peppered Chicken
Mushroom Marsala Chicken
Citrus and Caper Chicken



Hors D'Oeuvres Menu

(Hours Available 10am-9pm)

Displayed

Fresh Vegetable Crudites with Savory Dip Fresh Seasonal Sliced Fruit Imported & Domestic Cheese Board

Anti-Pasta Platter

Tray Passed

Crudites with Mediterranean Dip
Asian Spring Rolls
Goat Cheese Artichoke Tapenade Crostini
Spanakopita
Mini Beef Wellington

Thai Peanut Chicken Satay
Coconut Shrimp with Orange Passion Fruit Dip
Shrimp and Crab Salad Crostini
Belgian Endive with Bleu Cheese and Mango Papaya Salsa
Mini Crab Cake with Chipotle Remoulade

Bruschetta Salmon Florets Crostini Mini Ahi Wellington Teriyaki Beef Satay Bacon Wrapped Scallops

Vegan

Zucchini Skin Wedges



Beverage Menu

(Bar Setup Fee Additional)

Hosted Bar

(Available Upon Request)

Cash Bar by Consumption

Fountain Drinks/Juices

Coke, Diet Coke, Sprite, Dr Pepper, Ginger Ale

Café Latte, Cappuccino, Espresso

Domestic Beer

Imported Beer

Well

Call

Premium

Super Premium

Champagne

Champagne Toast (Weddings) Champagne-Opera Prima

Beers

Budweiser Bud Light Coors Light Miller Lite Michelob Ultra Heineken Heineken Light Corona

Keg Options

(Additional Jockey Box Rental Per Keg) Blue Moon, Half Barrel Bud Light, Half Barrel Castaway IPA, Half Barrel Coors Light, Half Barrel Firestone 805, Half Barrel

New Castle, Half Barrel Modelo, Half Barrel

Modelo, Half Barrel

Stella Artois, 13.2 Gallon

Specialty Cocktails

(Available Upon Request)

House Red

Saddlerock, Cabernet Sauvignon, California 2012
Saddlerock, Merlot, California 2012
Rodney Strong, Cabernet Sauvignon, Sonoma, 2011
Plaza Real, Sangria, Spain, NY
Bogle, Petite Sirah, California, 2010
Saddlerock, Pinot Noir, California, 2013
Saddlerock, Zinfandel, California, 2013
Rodney Strong, Zinfandel, California, 2012
Saddlerock, Melange, California 2011
Highnote, Malbec, Argentina, 2011

House White

Saddlerock, Chardonnay, Lodi, 2013
Saddlerock, Sauvignon Blanc, California 2014
Kris, Pinot Grigio, Italy, 2012
Montaniva. White Zinfandel. Sierra Foothills, 2012



Miscellaneous Charges

Cake Cutting Fee (per slice)
Linen Color (other than offered)

TBD

White Glove Service (Cocktail Reception)

Table Stands/Numbers

Votive Candles

Corkage Fee

(per 750 ml. btl.)

Martinellis/Champagne Toast (per person)

Menu Tastings
2 complimentary (Additional guests at menu price)
Incidental Cleaning
(per hour)
(per hour)

Room Overtime Fee (per hour)
Dance Floor Included
Easels Included

Umbrellas (outside events) (per umbrella)
Heaters (per heater)
Projector (flat fee)

Projector (flat fee)
Podium Included

Ceremonies on Event Lawn (per Ceremony)
Basic White Outdoor Event Chairs Included

Lake View or Mountain View Room (per event)
Full Banquet Room (per event)

Padded White Upgrade Outdoor Event Chairs (per chair) Bar Set Up Fee (per event)



General Event Information

Reservations

Reservations for all functions can be made through the Catering Office. An appropriate deposit will be required to reserve the room of your choice for the date of your choice.

Cancellations

A written cancellation is required 30 days in advance for a 50% refund on the minimum guarantee estimated total of your event. A 100% balance due will be required for an event cancelled less than 8 days prior to your scheduled event.

Guarantee

A guarantee is necessary for each event. The Catering Office must be notified no less than 7 days prior to the event with the number of guests to be in attendance along with the balance due for your event total. The guaranteed number of guests provided by the host will be the minimum number collected 7 days prior to the event.

Deposit

A non-transferrable, non-refundable deposit is due when booking your event. Initial deposits can be made by personal check, money order, cashier's check, credit card or cash. Final payment must be made 7 days prior to your event by money order, cashier's check, cash, or a personal check with secondary ID is required.

Pricing

All food and beverage served is subject to a 20% taxable service charge and applicable sales tax. Pricing for all functions is guaranteed 120 days prior to the event

Room Fee

A room set-up fee will be incurred for all events. Additionally a room set-up fee will be incurred by the host for a large meeting set-up which has a minimum of food and beverage services required. All reservations are based on five and a half hour duration. Should your function be longer than five and a half hours, an overtime charge of \$1000 for each hour after the five and a half hour time frame, with management's approval.

Pricing

You may have your wedding ceremony at Angeles National Golf Club on our event lawn overlooking the beautiful lake or indoors in our banquet room. There will be a set-up fee which will include your ceremony coordinator and if outdoors (only) white folding chairs. Setup and tear down will be coordinated by our staff. Our ceremony coordinator will also arrange a convenient time to set up your wedding rehearsal, one to two days prior to your actual ceremony, which will take about one -1/2 hours. She will be on site one hour prior to your actual ceremony and be with you until the end of your ceremony and into tear down. Your vendors may arrive 2 hours prior to your event, and must tear down within one hour of the ceremonies conclusion.



General Event Information (cont.)

Menu Selection

When choosing a menu for service, please limit your selection to one starter course and one entrée to be served to your guests. The group contact must provide identification of each entrée through the use of place cards, tickets, etc.

Arrangements are possible for special needs.

Food Tastings

Angeles National Golf Club will provide a complimentary tasting for 2 people for confirmed wedding/celebration events that have a guaranteed attendance of 75 or more guests. Food tastings may be scheduled no earlier than 90 days prior to the event date. An advance notice of 10 working days minimum is required for all tastings otherwise we will not be able to accommodate your request. Additional plate can be purchased at full price

Allergy Cause

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of representatives.

Alcoholic Beverages

A variety of beverages services are available for your event. Full bar arrangements are available as well as choices from an extensive wine list. No-host bars can be arranged with an applicable set-up fee. The sale and service of all alcoholic beverages is regulated by California State Law. Angeles National Golf club is responsible for the administration of these laws. The Club will refuse service to any guest who appears intoxicated at the Management's sole discretion.

Corkage Fees

If wine or champagne is brought into the Club, there will be a corkage fee per bottle. No other beverages may be brought into the club.

Outdoor Events

Angeles National Golf Club reserves the right to make final decisions to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision to move a function must be made no less than 5 hours in advance of the scheduled event start time. A reset fee may apply to any location once the Club has set prior agreed upon details.



General Event Information (cont.)

Table Arrangements

Standard table linens are available at no additional charge; custom linens are available at an additional fee. Should you require special colors not available through our supplier, we will be happy to accommodate your requirements; however an additional charge will apply. Flowers and other decorations are the responsibility of the host. The Catering Office will be happy to supply a list of reliable vendors.

Entertainment

Live bands or disc jockeys are the responsibility of the host. We would appreciate the entertainers contacting the Catering Office for the appropriate attire suggestions, equipment load in instructions and parking restrictions.

Flowers, Wedding Cake and Lighting

Floral arrangements may be delivered one and 1/2 hours prior to your event. Florists are responsible for setup and removal of all decorations at the conclusion of your event. This includes the ceremony site if applicable. Cakes can also be delivered one and 1/2 hours prior to your event. Additional lighting can be arranged and will need to contact the Catering Office for access to the event areas for setup and removal in a timely manner. Your vendors may arrive 2 hours prior to your event, and must tear down within one hour of the events conclusion.

Audio and Visual Public Address

All audio and visual requirements are the responsibility of the host. The Catering Office can supply a list of vendors for projectors, special lighting, and other requirements you may have for your individual needs. The club is networked for internet access. The club does have a public address system in most rooms. This system is intended for the speaking voice only and will not accommodate singers. For live entertainment, the appropriate audio equipment must be obtained by the host. Entertainers typically provide their own amplification systems; however, we can supply a reliable list of vendors for amplification. The Club reserves the right to have the volume turned down or off entirely if the sound has passed a reasonably acceptable limit. Podiums and public address systems are provided at no cost.

Photography and Advertisement

The use of videotaping, photography or recording using the Angeles National Golf Club as a reference in any publication without the prior written permission of the COO of the Club is prohibited. We have the right to review and approve any advertisements or promotional materials with connection with your function which specifically reference the ANGC name or logo.

Signage

All signage must be pre-approved for display in the Club. Signs may be displayed only in the reception and dining rooms assigned to the group. Signs may not be hung in the front of the clubhouse banquet area. Preapproved signage must be displayed on easels or tabletops, not affixed to walls or club fixtures.



General Event Information (cont.)

Vendors

All outside vendors, i.e., florists, bakeries, entertainment companies, lighting, audio visual companies must contact the Club's catering department to sign and discuss the Codes of Conduct requirements and in order to be sure each vendor complies with the insurance liability requirements required by Angeles National Golf Club.

Valet Parking

Valet parking is an optional service. The Catering Office will be glad to assist you in obtaining the services of a reliable insured valet service.

Smoking Policy

Angeles National Golf Club maintains a no-smoking policy in all indoor areas. Any guests who wish to smoke may do so in a designed outdoor area.

Dress Code

Angeles National Golf Club intends to maintain and preserve a fine dining atmosphere for all guests at all times. It will be the host's responsibility to advice guests of the type of establishment they are invited to and encourage them to dress accordingly.

Host's Responsibility

The Host is responsible for his or her guest's conduct at all times. Any repairs, damages, or theft to the Club will be billed to the Host. The Club will not be responsible for any gifts or items left at the facility. The Club will refuse alcoholic beverages to any person that appears to be intoxicated or to any person who is not of legal drinking age.

Payments

Initial payments can be made by personal check, money order, cashier's check or cash. Final payment must be made 7 days prior to your event by money order, cashier's check, cash, or a personal check with secondary ID is required.



Preferred Vendors

Preferred Vendor List

As a convenience to our guests, we offer this list of providers who have indicated they would be able to provide services to our guests. You may use whomever you wish as participating vendors for your event, however the vendors listed have provided quality workmanship and professionalism though long standing business relationships and we wish to make them know to you for your consideration.

Angeles National Golf Club will assume no liability for their services.

BAKERIES			
Cakery Bakery	Cakes	818.790.3223	www.cakerybakery.net
Phoenix Bakery	Cakes	213.628.4642	www.phoenixbakeryinc.com
A Sweet Design	Cakes	818.363.9825	www.asweetdesign.info
Portos Bakery	Cakes	818.956.5996	www.PortosBakery.com
Delicious Bakery	Cakes	818.349.5700	www.delicious-bakery.com
MUSICIANS			
J. Sterling Prod.	Band	800.715.9448	www.jaysterling.com
Ace of Hearts	Band	310.836.4787	www.aceofhearts.net
Eric Zimmerman	Pianist	626.797.1795	www.weddingmusiclaca.com
Awesome Entertainment	DJ	626.793.1877	www.awesome-entertainment.net
DJ Music Unlimited	DJ/Lighting	818.515.6575	www.djmusicunlimited.com
Barry Lamster	DJ/Piano	661.713.4057	www.barrylamster.com
Karina Patrikian	Harpist	818.248.6330	-
Elegant Music	Harpist	323.256.3781	-
Adel Music and Entertainment	DJ/MCs/Music	818.343.8125	www.adelmusic.com
N' Style Entertainment (DJ Taz)	DJ/MC	818.951.3320	www.NStyleEntertainment.com
FLORISTS			
Flowers by Leah	Flowers	818.353.0730	www.flowersbyleah.com
Van Nuys Flowers	Flowers	800.942.0067	www.vannuysflowers.com
Flowers by Dan	Flowers	818.762.4220	www.flowersbydan.com
The Enchanted Florist	Flowers	818.840.8566	www.worldwidefloral.com



PERSONAL CARE			
Uptown Face and Body	Facials	818.248.8829	www.uptownfaceandbody.com
VALETS			
Don Roberts Valet	Valet	626.840.4799	-
HOTEL PARTNER			
Courtyard by Marriot	Hotel/Shuttle	818.843.5500	www.marriot.com/burcy
The Langham Hotel	Hotel	626.568.3900	www.langhamhotels.com/pasadena
CHAIRS/LINENS			
Exquisite Table, Floral, Event Décor	Linens, Floral	213.975.9577	www.exquisitetable.com
Exquisite Tuble, Floral, Event Becol	Linens, Florar	213.373.3377	www.exquisitetable.com
TRAVEL PARTNERS			
Montrose Travel	Travel Plans	818.331.1366	www.MontroseRomanceTravel.com
OFFICIANTS			
Rev. Aidan Comerford	Officiant	818.907.1507	-
Rev. Robert Bock	Officiant	661.251.2719	www.pastorbob.com
PHOTOGRAPHY			
Eugene Photography	Photography/Video	818.758.0118	www.eugenephoto.com
Genesis Photography	Photography	661.255.1244	www.genesisweddings.com
Trinity Wheeler	Photography	661.886.2321	www.trinitywheelerphotography.com
Gruen Photography	Photography	818.888.8194	www.gruenphoto.com
American Events	Videography	818.771.1051	www.aevideography.com
Altar Image Photography by Trista	Photography	626.429.6555	www.altarimagephoto.com
BRIDAL ATTIRE			
Tuxedo Junction	Men's Formal	818.567.2626	www.tuxedojunction.com
INVITATIONS			



Vendor Policies and Code of Conduct

In order to maintain the integrity of Angeles National Golf Club, we have provided a list of guidelines for all entertainers and vendors who may be contracted to do work in the clubhouse or on the golf course. Our standards are high and you have been selected to help us uphold those standards. You have been asked by us or our clients to partner in the success of the event. You have a best both for our client and for our staff. Please demonstrate to our employees the same care and respect you would expect in return. Provide a positive attitude about our wonderful clubhouse and, above all, treat our staff and guests with the greatest of courtesy

- 1. ANGC requires a valid certificate evidencing a minimum of \$1,000.000 of comprehensive general liability coverage from all vendors working at or in the clubhouse. ANGC's contracted Client is responsible for ensuring that proof of insurance and a signed copy of this document by each vendor are provided to the Catering Director at least two weeks prior to the event.
- 2. All rental items must be delivered and picked up based on ANGC's availability. ANGC shall not be responsible for damages or loss of any merchandise or personal property brought into the clubhouse and left unattended.
 - 3. The areas in the clubhouse that will be used are to be left in the same condition as they were prior to set-up. An inspection time will be agreed upon before set-up begins.
- 4. You are responsible for leaving the premises in a neat and orderly condition; free from debris or display refuse upon the conclusion of the event. All contract vendors should supply their own carts for transporting materials from their vehicles to their designed work areas.
- 5. Decorators and florist must use drop cloths when working on flowers or any type of dec<mark>orations that require assembly with water, flora sponge, glitter or any other items that will adhere to carpet or walls.</mark>
- 6. All displays, exhibits and decorations must conform to the rules and regulation of the clubhouse, the Los Angeles Building Code and Fire Ordinances and must be free standing without attachment to walls, ceilings or floors. The Client is responsible for obtaining all necessary permits. A copy of the permit must be provided to the Catering Director prior to the event.
 - 7. In the event of a fire alarm, exit the clubhouse by the nearest exit and proceed to the parking lot. Do not attempt to determine the source of the alarm, or fight the fire. If you discover fire or smoke, pull the nearest alarm.
 - 8. The clubhouse is a place of business and as such, proper behavior and language will be used. Loud or obscene language, rough housing and horseplay will not be tolerated.
- 9. All persons are required to dress appropriately while in the building. No short shorts, cut offs or sloppy attire will be permitted, and all clothing must be clean and in good repair.
 - 10. Smoking is not permitted inside the clubhouse at any time.
- 11. Musicians must have their equipment set and ready to perform at least 15 minutes prior before the designated start time. Tardiness will not be tolerated and may be subject to an unfavorable rating for future endeavors.
 - 12. Musicians are responsible for their equipment at all times.
- 13. The staging area is to be kept impeccably clean for appearances and safety. Cords and wiring must be inconspicuously taped down. The Banquet Captain will inform the entertainers if standards are not met.
 - 14. Vendor alcoholic beverages consumption is prohibited at all times.



Vendor Policies and Code of Conduct

vendor i oneies and code or conduct
To indicate your understanding and agreement with the above Vendor Policies and Code of Conduct, please sign below:
Authorized Signature:
Printed Name and Date:
Company Name:
Company Address:
Phone Number of Authorized Signature:
Name and date of function: