



2024 GOLF OUTING CONTRACT

We are pleased that you have selected Montaup Country Club as the site for your next golf Outing! We are certain that you will find our professional staff and overall amenities will exceed your every need.

This contract provides you with a step-by-step process to ensure that every detail is considered for your event. It is just as important to us that you have a successful Outing to maximize fund raising or any other cause you may have. Please complete this contract in its entirety so that all of your needs and requests are met.

About Us

Montaup Country Club is open year round for the die-hard golf enthusiast and is located in Portsmouth, RI. Close to historic Newport, Montaup Country Club is an 18-hole semi-private course. Our signature hole, the Par 5 16th overlooks scenic Mt. Hope Bay and Bridge. A fairly open, flat course with tricky winds results in a good test of shot-making ability.

The first three holes are considered by some, the toughest starting holes in Rhode Island. The first hole has water in front and to the right of the green, with out-of-bounds guarding the left side.

Golf Outing Terms and Conditions

Montaup Country Club recommends at least 80 players to consider an 18-hole shotgun start. Less than 80 players may require increased fees and using a modified shotgun start. (Modified shotgun: A shotgun start in which a portion of the 18-holes is occupied in order for the club to open the remainder of the facility for public play).

*A total of 96 players **guarantees** an 18-hole shotgun start.*

PAYMENT

In order to reserve the date and time indicated above, I understand and by my signature on this Contract, hereby agree to the following terms:

This Golf Event Contract must be signed and returned to Montaup Country Club within two (2) weeks of receipt along with a \$500.00 DEPOSIT (for Golf Only) to formally secure the requested outing date. This deposit can be paid with cash or check. Please make checks payable to Montaup Country Club. (NOTE: This deposit will be applied against the final bill)

The FINAL GUARANTEE for all golfers, including all outing volunteers, is due 7 (Seven) days prior to the event date. The guaranteed number is not subject to reduction. Groups arriving with fewer than the guaranteed number of golfers will be charged for the final guaranteed number.

Up to two carts will be provided for volunteers at no additional charge. Any additional carts requested for volunteers will be billed an additional \$50 per cart.

The FINAL BALANCE must be paid in full the day of the event. This amount can be paid with cash, check, or credit card. Please make checks payable to Montaup Country Club.

PLAYER COUNT AND LIST

A "player list" or a "pairing list" must be emailed to the head golf professional at DGaughan@MontaupCC.com no later than three (3) days prior to your Golf Outing Date. We ask for your full cooperation so that our staff can prepare for the event.

DRESS CODE

It is the tournament coordinator's responsibility to notify all golfers of adherence to the dress code at Montaup Country Club. All participants must wear collared shirts and appropriate bottoms. Tee shirts and Jeans are not permitted. If a tournament player is not appropriately attired, he or she will not be allowed to play on the course, unless a change of attire is obtained.

FOOD AND BEVERAGE

All food and beverages must be purchased from the food and beverage cart at Montaup Country Club or Ellanna's Kitchen (Restaurant). Any outside catering requests must be approved by our staff in advance. Enclosed is a list of all available lunch or dinner menus that can be purchased from Ellanna's Kitchen.

Alcoholic beverages/food concessions: it is a violation of Montaup Country Club's liquor license to bring alcohol purchased elsewhere onto the property. We will cooperate in strictly enforcing these regulations. No personal coolers are allowed on the premise. Montaup will remove any and all coolers.

INCLEMENT WEATHER

Cancellation of the outing will be considered only if Montaup Country Club officially closes the course to all play. The tournament will be rescheduled based on date availability and/or requested rain date.

SIGNAGE

Montaup Country Club will place and remove at no additional cost, any signage utilized by the tournament. Signage must be claimed by each event and removed from the property at the conclusion of the event. After 72 hours, all signage left beyond that time will be discarded.

INDEMNIFICATION

Client hereby jointly and severally agrees to indemnify, defend and hold Montaup Country Club, harmless from all claims, suits, actions at law, judgments, liabilities, losses and damages (including attorney's fees) arising from the use of Montaup Country Club Course property, however caused, including without limitations, any injury or damages resulting from negligent, careless, improper or unlawful conduct.

CANCELLATION POLICY

Montaup Country Club prides itself in planning and facilitating professional events for all groups. In most cases, our staff maintains schedules well in advance of association or group commitment dates. In the event of a cancellation, it is unlikely another group can fulfill these dates, especially if cancelled close to the actual event date. To partially recognize lost time, it is agreed the following terms will be enforced:

Cancellation within 60 days of event – 100% of deposit will be refunded

Cancellation between 30 -60 days of event – 50% of deposit will be refunded

Cancellation within 29 days or less of event – 0% of deposit will be refunded

NOTE: The above terms will apply to cancelled events only but not rescheduled events occurring in the same golf year.

It is the sole discretion of Montaup Country Club to determine if weather is cause for cancellation on the day of the event. If, in our opinion, an event must be cancelled you will have the option to schedule another day. Once an event begins, there will be no refunds unless the course is closed by the officials on site.

DAMAGES

We assume all responsibility for any and all physical damage to the facility and/or equipment and for any personal injury to guests and employees of Montaup Country Club caused by our acts, conduct, or omissions or the acts, conduct or omissions of our guests. We acknowledge that Montaup Country Club is not responsible for items left on the premises from outings or outing participants. We acknowledge that as the undersigned, we assume all risks attendant with the operation of the golf carts, including responsibility for any and all damage caused to said cart due to negligent use of operation of the same. We will not allow children under the age of 18 to drive a golf cart.

Golf Information

Official Outing Title: _____

Contact Name/Tournament Director: _____

Address: _____

Phone: _____ **Email:** _____

Tax Exempt ID #: _____

Estimated # of Players: _____

Estimated # of People (players, dinner guest, volunteers): _____

(2 carts are included for volunteers at no additional charge)

PLEASE SELECT YOUR REQUESTED DAY AND START TIME:

Monday

Starting Times: AM PM

Shotgun Start: AM PM

Outing Date (1st Choice): _____ **2nd Choice:** _____

Rain Date: _____

Player Fees (includes greens fees and mandatory cart):

Mon (71 or less)	\$95.00 pp
Mon (72 +)	\$ 85.00 pp

CONDITIONS OF THE AGREEMENT

Performance of the agreement is contingent upon the ability of Montaup Country Club management to complete the same, and is voidable in the event of labor dispute or strikes, accidents, government (Federal, State, or Municipal) requisitions, restrictions on travel, transportation, food, beverages, or supplies, and or other causes, whether enumerated herein or not, beyond the control of Montaup Country Club, preventing or interfering with the delivery of services required for the private function. In no event shall Montaup Country Club be held liable for other damages.

Event terms and conditions agreed to:

Signature below indicates that I/we fully consent with all of Montaup Country Club event terms and conditions including, but not limited to: Payment, player count, dress code, food, inclement weather and cancellation policies.

Client Signature: _____ **Date:** _____

Printed Name: _____ **Date:** _____

Montaup Country Club Signature: _____

Printed Name: _____ **Date:** _____

ALL CHECK PAYMENTS FOR **GOLF** RELATED EXPENSES ARE TO BE MADE PAYABLE TO:
MONTAUP COUNTRY CLUB

ALL CHECK PAYMENTS FOR **FOOD** RELATED EXPENSES ARE TO BE MADE PAYABLE TO:
ELLANNA'S KITCHEN

ALL PAYMENTS MAY BE MAILED TO:

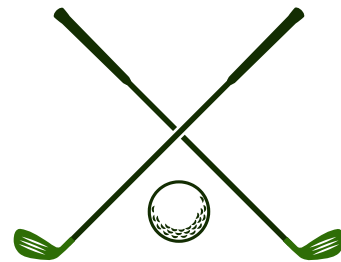
500 Anthony Road Portsmouth, RI 02871

401-683-0955

www.montaupcc.com

Ellanna's Kitchen

TOURNAMENT MENU 2024



BREAKFAST

Continental 7.5

A self serve buffet with breakfast pastries, yogurt and granola, fresh fruit, orange juice and a coffee station

Hot Buffet 12

A served buffet with scrambled eggs, bacon, sausage, home fries, mini pancakes with butter and syrup and a coffee station

Breakfast Sandwiches 4

Choice of bacon or sausage with egg and american cheese on an english muffin, wrapped to go

LUNCH

Boxed Lunch Classic 10

Homestyle Roast Turkey Breast, Black Forest Ham, Chicken Salad or Tuna Salad Comes with choice of chips, potato salad, coleslaw or macaroni salad, and a chocolate chip cookie

Boxed Lunch Premium 11

Roast Beef, Chicken Caesar Wrap, Grilled Vegetable Wrap or Waldorf Chicken Salad Comes with choice of chips, potato salad, coleslaw or macaroni salad, and a chocolate chip cookie

Deli Platter 12

Deli style platters with roast beef, turkey breast, ham and your choice of cheese will be offered along with a variety of rolls, condiments, sandwich veggies and a cookie/brownie platter for dessert. Please choose chips, potato salad, coleslaw or macaroni salad

Ellanna's Kitchen

TOURNAMENT MENU 2024

STARTERS (minimum 25 people)

Cheese Plate 1.75 pp

Domestic cheese cubes with grapes and assorted crackers

Crudite 1.5 pp

Assorted veggies with ranch dip and hummus

Fruit Plate 2 pp

Fresh seasonal fruit with a cream cheese dip

Chicken Wings or Tenders 3 pp

Served plain or tossed with choice of sauces and dressings

Caprese Skewer 3 pp

Mozzarella, cherry tomatoes and basil with a balsamic drizzle

Stuffed Mushrooms 3 pp

Breadcrumbs and herb stuffing with melted provolone

Seafood Stuffed Mushrooms 4 pp

House stuffing with shrimp, scallops and melted swiss

Bruschetta 3 pp

Toasted bread rounds with a traditional tomato garlic topping

Mozzarella Sticks 2.5 pp

Served with marinara

Bacon Wrapped Shrimp 4.5 pp

Served with lemon wedges and cocktail or bbq sauce

Spinach and Cheese Blossom 3.5 pp

Triple cheese blend and savory spinach in a phyllo crust

Mini Quiche 3.5 pp

Assorted flavors

Shrimp Roll 3.5 pp

Shrimp and sweet chili sauce wrapped up and served with sweet and sour sauce

Pigs in a Blanket 3.25 pp

Puff pastry wrapped all beef franks served with dipping sauces

Ellanna 's Kitchen

TOURNAMENT MENU 2024

BUFFET STYLE (minimum 40 people)

Backyard Cookout 13

Cheeseburger (5oz) and Hotdogs served with topping and condiments and your choice of tuscan pasta salad or red bliss potato salad, with seasonal fruit and pastries for dessert. Served at our outdoor grill

Italian 20

Penne pasta and marinara, meatballs, sausage with peppers and onions, chicken parmigiana and chef's choice seasonal vegetable served with italian bread, garden salad and tiramisu for dessert

BBQ 21

Slow roasted pork butt, grilled chicken breast, corn on the cob, potato salad, baked beans, coleslaw and corn bread with a cookie/brownie platter for dessert

Country Dinner 21

Baked stuffed chicken breast with gravy, spiral baked ham, mashed potatoes, seasonal veg and sausage and herb stuffing, served with a garden salad and apple crisp for dessert

Marinated Steak Tips 22

Grilled sirloin steak tips, with mashed or baked potato, sauteed onions, vegetable, garden salad and double chocolate cake for dessert

- + Grilled Chicken Breast- 5
- + Stuffed Chicken Breast- 6
- + Baked Stuffed Shrimp(2)- 7
- + Baked New England Cod- 6
- + Stuffed Sole- 6

Ellanna's Kitchen

TOURNAMENT MENU 2024

PLATED ENTREES (minimum 25 per choice)

Stuffed Chicken Breast 17

Baked chicken breast with house made sausage and herb stuffing, mashed potatoes, chicken gravy, vegetable, garden salad and dessert

Chicken Marsala 17

Pan fried chicken cutlets with sauteed mushrooms in a rich marsala wine sauce, served with mashed potatoes, vegetable, garden salad and dessert

Stuffed Chicken Florentine 18

Baked chicken breast with a spinach, red pepper and mozzarella stuffing and cream sauce, rice pilaf, vegetable, garden salad and dessert

Roast Pork Loin 18

Herb crusted roasted pork loin with a port wine sauce, mashed potatoes, vegetable, garden salad and dessert

New England Baked Cod 19

Fresh pacific cod with a ritz cracker, white wine and butter topping, baked potato, vegetable, garden salad and dessert

Fillet of Sole 19

2 seafood stuffed fillets with lemon beurre blanc sauce, oven roasted potatoes, vegetable, garden salad and dessert

Baked Stuffed Shrimp 22

4 jumbo shrimp with a buttery ritz cracker and scallop stuffing, baked potato, vegetable, garden salad and dessert

New York Strip 22/24

Boneless strip steak grilled to medium, baked potato, vegetable, garden salad and dessert. Choose 10oz or 12oz

Ribeye 12oz 25

Boneless ribeye steak grilled to medium with baked potato, vegetable, garden salad and dessert

Surf & Turf TBD

Design your plate with choice of steak size and cut then pair it with baked cod, stuffed sole or baked stuffed shrimp. Choose your starch, vegetable and dessert

* Final numbers and meal choices must be submitted 2 weeks prior to event date

* All payments for food must be made to the kitchen no later than the day of event, prior to service

* Plated entrees will come with color coded tabs that the event coordinator will pass out to guests prior to seating

* 8% state/local tax and 18% gratuity for buffets - 20% gratuity for plated entrees will be added to all invoices, tax exempt entities must provide certificate

* Please inform kitchen staff, prior to event, of any allergies or dietary restrictions

* Listed prices are subject to change

* Please contact us at any time with questions or concerns

Dawn Galuszka
ellannaskitchen@gmail.com
401-683-0955 Ext 4