Welcome to The Elyria Country Club

April 2015

Thank you for considering our club for your upcoming special event. Our professional catering staff is experienced in every facet of club hospitality.

Our club is one of the oldest private country clubs in the State of Ohio, having been founded in 1905. However, our modern facilities and youthful energy gives a contemporary feel. It's the perfect blending of turn-of-the century values and state-of-the-art conveniences.

Nestled in a serene wooded acreage along the Black River, the club is surrounded by natural scenic beauty. The exquisite newly remodeled dining and banquet rooms are ideal for formal business and social dining, or a family get-together.

We proudly present this brochure to assist you in planning your event. The menu selections are just a sample of what we can create. If you have something in mind, our Executive Chef Kevin McGuire, and our consulting Chef from the Food Network, Michael Symon, can create a menu designed to your specification. Our goal is to offer you the finest facilities, service and cuisine.

We look forward to showing you what The Elyria Country Club has to offer. For a tour of the club or an appointment to discuss catering details, please call (440)-322-6391 and ask for Brit Mahilo

The Elyria Country Club 41625 Oberlin Elyria Rd. Elyria, Ohio 440-322-6391 Fax 440-322-2083





Refreshment Breaks

Classic Continental

Fresh Orange, Cranberry and Tomato Juices
Assorted Breakfast Pastries
Sliced Fruit Display
Freshly Brewed Coffee and Tea
\$10.00 per person

ECC Continental

Fresh Orange, Cranberry and Tomato Juices
Assorted Breakfast Pastries
Toasted Bagels with Cream Cheese
Sliced Fruit Display
Freshly Brewed Coffee and Tea
\$12.00 per person

Mid-Day Recharge

Whole Fresh Fruit
Fresh Baked Cookies and Brownies
Chips or Popcorn
\$6.00 per person





Breakfast Buffets

Buffets based on minimum of 25 guests

Classic Continental

Chilled Orange, Cranberry and Tomato Juices
Assorted Breakfast Pastries
Freshly Brewed Coffee and Tea
\$10.00 per person

The Executive Buffet

Chilled Orange, Cranberry and Tomato Juices
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs
Crisp Smoked Bacon and Link Sausage
ECC Hash Browns
Freshly Brewed Coffee and Tea
\$13.00 per person

The ECC Breakfast

Chilled Orange, Cranberry and Tomato Juices
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs
Crisp Smoked Bacon, Link Sausage and Ham
Assorted Breakfast Pastries
French Toast or Pancakes with Maple Syrup
ECC Hash Browns and Corned Beef Hash
Freshly Brewed Coffee and Tea
\$16.00 per person

The Brunch Buffet

Chilled Orange, Cranberry and Tomato Juices
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs
Stuffed French Toast
Crisp Smoked Bacon and Link Sausage
Roasted Red Skins Potatoes
Chicken Picatta with Green Beans Garnish
Salmon with Asparagus Garnish
Freshly Brewed Coffee and Tea
\$19.00 per person

Add an omelet to any selection for \$3.00 pp, plus attendant fee





Lunch Buffets

Deli Buffet

Display of Fresh Roast Beef, Ham, Turkey, American and Swiss Cheeses
Assorted Rolls & Accompaniments
Potato Salad
Fresh Creamy Cole Slaw
Pasta Salad
Fresh Brewed Coffee and Iced Tea
\$14.00 per person

Exclusive Buffet

Salad Bar
Chicken Picatta with Green Beans Garnish
Salmon with Asparagus Garnish
Vegetable Pasta with Tomato Cream
Roasted Red Skins
Fresh Brewed Coffee and Iced Tea
\$19.00 per person

Backyard BBQ

Salad Bar Pick Two:

Burgers, Hot Dogs, Bratwurst, BBQ Chicken,
Spicy Italian Sausage with Pepper & Onions, Pulled BBQ Pork
Baked Beans
Potato Salad
Coleslaw
Sliced Fresh Fruit
Fresh Brewed Coffee and Iced Tea
\$19.00 per person

Add Fresh Baked Cookies and/or Brownies to any Buffet @ \$10.00 per dozen





Lunch Entrees

Macaroni & Cheese Goat Cheese, Rosemary, Tomato and Chicken \$15.00

All Entrees listed below include seasonal vegetable and choice of one side dish.

Roasted Salmon Atlantic Salmon with an Dill Beurre Blanc \$17.00

> Chicken Picatta Lemon Butter and Capers \$15.00

> > Petite Filet Herb Butter \$21.00

Light Lunch Selections

Tri-Salad Plate Seasonal Fresh Fruit, Mixed Greens and Your Choice of Tuna or Chicken Salad, Served with Banana Nut Bread with Cream Cheese \$12.00

> Caesar Salad Homemade Croutons, Grated Parmesan Cheese Tossed with Our Creamy Caesar Dressing \$9.00 Chicken Caesar \$13.00 Shrimp Caesar \$14.00

Roasted Tomato Wrap
Chicken, Lettuce, Tomato, Basil Goat Cheese and Balsamic Dressing
Wrapped in a Tomato Tortilla
Served with French Fries \$11.00

Soup and Half Sandwich Tuna, Egg, or Chicken Salad on Whole Wheat Bread, Served with a Cup of Soup \$10.00





Entrée Selections

All entrees include soup or salad, vegetable, starch, and bread and butter

Entrée's

Proscuitto Chicken Stuffed with Proscuitto and Gruyere Cheese	\$29
Herbed Feta Stuffed Chicken Airline Chicken Breast Stuffed with Feta Herbs	\$29
Chicken Picatta Lemon Butter & Capers	\$28
Chicken Marsala Wild Mushroom and Marsala Wine Sauce	\$30
Poached Salmon With Shrimp Sauce	\$31
Roasted Salmon Chef's Choice	\$29
Roasted Pork Tenderloin (max 25 ppl) Mango Salsa	\$27
Breaded Perch Coleslaw and Tarter Sauce	\$28
Macaroni & Cheese Rosemary, Tomato, Goat Cheese & Chicken	\$25





Entrée Selections

All entrees include soup or salad, vegetable, starch, and bread and butter

Entrée's

10 oz Top Sirloin Red Wine Sauce	\$31
12 oz Strip Steak Lola's Steak Sauce	\$38
16 oz Ribeye Herb Butter	\$41
6oz Filet Demi-Glace	\$37
Short Ribs Burgundy Sauce	\$31
Seafood Lasagna Shrimp, Scallops, Crab with Lobster Cream	\$33
Vegetarian Pasta Penne, Vegetables, Olive Oil, Garlic	\$24
Eggplant Parmesan Eggplant, Ricotta, Marinara	\$25
6oz Filet and Skewered Shrimp Red Wine Sauce and Herb Butter	\$42
6oz Filet and Chicken Picatta Red Wine Sauce and Lemon Caper Butte	\$41
Wild Mushroom Pasta Penne, Wild Mushrooms, Spinach, Tomato Broth	\$25





Soups

Tomato Basil Soup

Corn Chowder

Lobster Bisque

Add a Cup of Soup to Dinner for \$3.95 pp

Salads

Salad, Rolls & Butter Included with Dinner Entrée. Add \$3.95 to Lunch Entrée.

Wedge Salad

Bleu Cheese, Bacon, Egg, 1000 Island

Boston Bibb

Pecans, Goat Cheese, Dried Cherries, Red Onion,

Creamy Balsamic (add \$1.00)

Caesar

Croutons & Parmesan

Mixed Greens-Mescaline Mix Lettuce, Onion, Tomato, Balsamic Vinaigrette & Bleu Cheese

Vegetable

Green Beans Almondine Roasted Root Vegetables Honey Glazed Carrots Sugar Snap Peas and Carrots Broccoli Zucchini & Squash Asparagus Seasonal Vegetable Medley

Starch

Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Mashed Potato
Twice Baked Potato
Baked Potato
Baked Potato
Roasted Red Skin Potatoes
Rosemary Fries
Wild & Basmati Rice
Bacon Parmesan Risotto
Wild Mushroom Risotto





Dinner Buffets

A Minimum of 25 Guests is required

\$33.00

All Dinner Buffets Include a Pre-Set Tossed Salad or Cup of Soup. Choice of One Vegetable, One Pasta, and One Starch Selection Your Choice of Two Entrees

Entrée's
Chicken Picatta
Chicken & Dumplings
Chicken Marsala
Flank Steak with Wild Mushroom Sauce
Roast Beef
Poached Salmon
Vegetable or Meat Lasagna

The following selections are available both buffet style as well as a carving station Carving station fee is \$60.00

Roast Pork Loin Roasted Turkey Breast Hickory Smoked Ham Beef Tenderloin \$12.00 addition per person Prime Rib \$9.00 addition per person

<u>Vegetable</u>	<u>Pasta</u>	<u>Starch</u>
Steamed Broccoli	Cold Pasta Salad	Rice Pilaf
Greens Beans Almondine	Penne with Alfredo Sauce	Garlic Mashers
Roasted Vegetables	Spaghetti with Marinara	Mashed Potatoes
Zucchini & Squash	Linguini & Pesto	Twice Baked Mashed Potatoes
Honey-Glazed Carrots	Fresh Vegetables &	Herb Roasted Red Skins
	Garlic Oil	Wild Mushroom Risotto
		Candied Sweet Potatoes
		Bacon & Parmesan Risotto





Seasonal/Themed Buffet Options

A Minimum of 25 Guests is required. Optional served FAMILY STYLE

Italian Buffet

Hors D' oeuvres Cheese & Anti-Pasta Tray Tomato, Basil, Onion & Mozzarella Bruschetta

> Caesar or Balsamic Mix Green Salad Rolls & Butter

Flank Steak with Basil Pesto Chicken Marsala Poached Salmon with Creamy Picatta Sauce Roasted Red Skins with Gorgonzola & Bacon Vegetable Pasta with Tomato Cream

\$39 per person

Summer BBQ Buffet

Hors D' oeuvres Cheese Tray with Crackers Assorted Guacamole & Salsa with House Made Tortilla Chip

Heirloom Tomato & Watermelon Salad Rolls & Butter

BBQ Beef Short Ribs
Lobster Mac & Cheese
Margarita Marinated Chicken with
Tomato Cilantro Salsa
Roasted Red Skins with Gorgonzola & Bacon
Marinated Grilled Vegetables

\$39 per person

Fall Harvest Buffet

Hors D' oeuvres Cheese Tray with Assorted Chutneys Blue Cheese & Pear Chutney Bruschetta Roasted Beet Bruschetta Tomato & Herb Pesto Bruschetta

> Balsamic Mixed Greens Salad Rolls & Butter

Maple Glazed Salmon
Chicken Marsala
Pasta with Roasted Butternut Squash, & Sage Brown Butter
Roasted Red Skins with Gorgonzola & Bacon
CHOICE OF: Pork Loin with Apple Chutney with Brussel Sprouts OR
Flank Steak with Fresh Corn Salsa

\$39 per person





Stationary Hors D'oeuvres

Average 4-6 pieces per person/per hour

Domestic Cheese's

Swiss, Cheddar, Provolone, Smoked Gouda Fresh Fruit Garnish and Crackers \$3.75 per person

Imported Cheese's

Brie, Gorgonzola, Sage Darby, Drunken Goat Fresh Fruit Garnish and Crackers \$5.75 per person

Grilled Vegetable Platter

\$4.50 per person

Vegetable Tray

Assorted Fresh Vegetables with Herbed Cream Cheese \$3.50 per person

Fresh Fruit Tray

\$3.50 per person

Fresh Mozzarella and Roma Tomato Display

Drizzled with extra virgin olive oil and balsamic reduction \$3.25 per person

Smoked Side of Salmon

Appropriate Garnishes, Lemon Dill Sour Cream and Crackers Serves 25/market price

Prince Edward Island Steamed Mussels

White Wine and Butter Broth Serves 25/market price

Whole Wheel of Baked Brie

Seasonal Fruit Gaze Serves 25 \$60.00

Assorted Guacamole & Salsas

With House Made Tortilla Chips \$4.50 per person





Hors D'oeuvres / Chilled Selections

Average 4-6 pieces per person/per hour

Phyllo Cups Smoked Salmon & Cream Cheese Crab & Shrimp Salad 25 @\$36

Cherry Tomato & Fresh Mozzarella Skewers with Basil Vinaigrette 25 @\$31

Fruit Kabob Seasonal 25 pieces @ \$29

Poached Shrimp Cocktail Sauce and Lemon 25 pieces @ \$62.50

Tuna Tartare With Soy Wasabi Aioli & Cucumber on a Asian Spoon 25 pieces @ \$35

> Pear & Prosciutto on Gorgonzola Crostini 25 pieces @ \$31

Chipotle Chicken Salad Crostini & Guacamole 25 pieces @ \$31

Bruschetta

Tomato, Basil, Onion, Fresh Mozzarella	25 pieces @ \$30
Wild Mushrooms, Roasted Red Peppers & Goat Cheese	25 pieces @ \$30
Tomato, Caper, Herb Goat Cheese	25 pieces @ \$30
Assorted Bruschetta	25 pieces @ \$32





Hors D'oeuvres / Warm Selections

Meatballs Swedish, Marinara, or Spicy Asian BBQ 25 pieces @ \$24 Crab Cakes Cilantro Lime Aioli 25 pieces @ \$45

Stuffed Potato Skins With Aged Sharp Cheddar, Caramelized Onions, Bacon, & Chive Aioli 25 pieces @ \$29 Stuffed Potato Skins with Pulled BBQ Pork & Slaw 25 pieces @ \$36

Chicken Skewers with Mango Salsa 25 pieces @ \$42

Breaded Chicken Wings Hot & Mild Sauce 25 pieces @ \$25

Stuffed Mushrooms

Seafood 25 pieces @\$35 Florentine & Feta 25 pieces @\$31 Sausage & Cheese 25 pieces @\$31 Franks in a Blanket 25 pieces @ \$24

Lamb Chops
With Tomato Mint Salsa
Market Price

FLATBREADS

Fresh Mozzarella, Tomato Basil 20 pieces @ \$21

Caramelized Onions & Bleu Cheese 20 pieces @ \$21

Shrimp with Sundried Tomato, Red Onion, & Feta Cheese 20 pieces @ \$24

Prosciutto with Goat Cheese & Fig Jam 20 pieces @ \$22

Chicken Pesto with Mozzarella & Parmesan Cheese 20 pieces @ \$22

Bacon Wrapped Water Chestnuts 25 pieces @ \$41

> Vegetable Spring Rolls With Sweet Chili Sauce 25 pieces @ \$42

Coconut Shrimp With Cilantro Lime Aioli 25 pieces @ \$42

Assorted Mini Quiche 25 pieces @ \$35

Spanakopita 25 pieces @ \$33





Dessert

Pecan Ball \$4.50

Strawberry Shortcake \$6.00

Chocolate Mocha Cake \$6.00

Mini Pastry Plate \$13.00 (Assortment of 9)

Cookie Platter \$10.00 dz

Cheesecake \$6.50

Chocolate Covered Strawberries \$2.75 ea

Dessert Table \$6.50/person

Colassal Apple Pie With Caramel Sauce \$5.50

A la Mode \$1.50 Extra

Cakes may be brought in. We do not supply cakes. Cake Cutting Fee of \$1.pp





Liquor Service

Private Host Bar

A bar and bartender are provided in your cocktail area for parties greater than 50. Guest may select cocktails, wine and beer from the selections below. All charges will appear on your final liquor bill.

For parties less than 50, the charge for the bartender is \$75.00.

Private Ticket Bar

A bar and bartender are provided in your cocktail area. Your guest must obtain drink tickets to exchange at the bar. The charge for a ticket seller is \$40.00, unless the bar sales exceed \$500.00, and then there is no charge for the ticket seller.

Brand Served

The following prices are per bottle, billed to the nearest tenth.

Class 1 \$90.00 House

House Vodka, House Gin, House Rum, House Tequila, House Scotch, House Bourbon & House Whiskey, Peach Schnapps, House Amaretto, Triple Sec

Class 2 \$100.00 Call

Three Olives Vodka, Three Olives Grape, Skyy, Beefeaters Gin, Bacardi Rum, Canadian Club, Captain Morgan, Malibu

Class 3 \$105.00 Top

Absolut, Kettle One, Tanqueray Gin, Cuervo Gold Tequila, VO, Jack Daniels, Dewar's Scotch, Baileys

Class 4 \$115.00 Premium

Grey Goose Vodka, Bombay Sapphire, Cuervo Gold 1800, Makers Mark, Crown Royal, Glenlivet, Kahlúa, Gran Marnier, Amaretto Di Sarrona

For Additional Liquor selections, Please see page 15. They may be purchased based on a Measured (to the nearest 10th)Per Bottle Consumption

All parties will be charged \$3.00 per person for unlimited wash, sodas, coffee and tea.





VODKA		BOURBON	
Absolute Products	105	Wild Turkey	100
Belvedere	115	Jack Daniels	
Chopin	115	Knob Creek	
Grey Goose	115	· -	
Kettle One	105	Makers Mark 1 Old Grand Dad 1	
Stoli Products	105	Southern Comfort	
Three Olive Products	100		
CDV.			
GIN	105	<u>SCOTCH</u>	115
Beefeaters	105	Chivas	115
Bombay Sapphire	115	Cutty Sark	100
Tanqueray	105	Dalwhinnie	115
		Dewar's	105
DIM		Glenlivet	115
RUM	100	J&B	115
Bacardi	100	JW Black	115 115
Captain Morgan	105	JW Red	
Malibu	105	Oban	
Meyers	105		
Mt. Gay	115	CORDIALC	
		CORDIALS	0.0
TEQUILA		Apple Pucker	90
Patrone Silver	115	DeKuyper Amaretto	90
Cuervo 1800	115	Amaretto DiSaronna 11	
		B & B	115
		Baileys'	115
WHISKEY	0.7	Campari	90
Black Velvet	95	Frangelico	115
Bushmills	95	Grand Marnier	115
Canadian Club	100	Kahlúa	115
Crown Royal	115	Sambuca 105	
Seagram's VO	100	Tia Maria	115
Seagram's 7	100	Peach Schnapps	90
		COGNAC	
		Courvoisier VS	115
		Martell VS	115
		Remy Martin VSOP	115





Beverages

Cash bar

Soft Drinks/Coffee & Tea	\$3.00 ea
Draft Beer	\$5.00 ea
Domestic Beer	\$5.00 ea
Imported Beer	\$6.00 ea
Wine	\$7.00 ea
House Liquor	\$8.00 ea
Call Liquor	\$10.00 ea
Premium Liquor	\$11.00 ea

House Wines

\$21.00 per bottle Chardonnay, Merlot, Cabernet, White Zinfandel \$25.00 per bottle Pinot Noir

Additional Wine Selections Available Upon Request

Champagne

\$21.00 per bottle

Beer

Domestic Beer \$4.00 Bud, Bud Lite, MGD, Michelob Ultra

Imported Beer \$4.75 Amstel Lt., Corona, Heineken, Molson, Sam Adams

> Keg of Domestic Beer \$300.00 Keg of Import Beer \$400.00

Billing of alcohol is based on consumption, unless specially ordered. All bar services except ticket bars are subject to an additional 3% gratuity

All parties will be charged \$3.00 per person for unlimited wash, sodas, coffee and tea.





Catering and Meeting Arrangements

Catering at E.C.C.

We feel that any social or business gathering of more than 16 people deserves proper planning to be a success for the host or member. Events of less than 17 people may order food items off the menu at no additional charge. For all other functions, we encourage you to contact Brit Mahilo for catering arrangements. The Main Dining Room, Centennial, Lounge, Executive Room, Directors Room and Board Room are to be reserved on a first come first serve basis, with Club Functions and Annual Events receiving priority. Please speak with any Manager or office personnel to reserve a room on a tentative basis.

Sponsorship and Guarantee Policy

A member sponsor is required for all events. For sponsored events, a member must provide written or verbal authorization of sponsorship for any non-member to hold an event at the Club. When reserving banquet space, a \$500.00 deposit is required upon signing of contract, along with a valid credit card to be held on file. Weddings will be responsible for a \$1,000 deposit, \$3,000 due 6 months, and paid in full prior to the event. Reservations will not be considered confirmed until a non-refundable deposit and credit card number has been received.

A guaranteed guest count for a pre-arranged meal function is required 72 hours in advance and this number will be the minimum charged. There will be a 65% food charge if your function cancels within 7 days. Any event who cancels within 72 hours will be assessed 100% of the entire bill. Due to fluctuation of food cost, we cannot guarantee prices

Service Charges & Tax

For members, the Club's 17% surcharge will be in effect. For non-member, sponsored, events a 23% surcharge will be assessed along with 6.50% Sales Tax to all food & beverage charges. The surcharge is taxable in the state of Ohio. If your group is tax-exempt, please forward your Tax Exemption Certificate to our office prior to your function. Banquet bar charges will be subject to an additional 3% surcharge.





Billing Terms

All sponsored events must pre-pay the food portion of the bill along with service charge and tax. This will be based on the estimate given 72 hours in advance. Bar portion will be paid immediately following the event. Any unpaid charges will be billed to the credit card on file along with a 3% credit card fee.

Large golf events will be required to pay half of the food and beverage bill along with service charge and tax. The remainder of balance, along with any bar charges, must be received within 30 days of the event. If payment is not received within 30 days, the event is subject to late charges.

It is mandatory all Monday golf outings are required to spend a minimum of \$8,000 in golf, food and beverage. If the final bill does not meet \$8,000 the party is responsible to pay the remaining balance.

Small golf events are required to pre-pay based on the guaranteed number of guests. A credit card must be on file and the balance of the event must be paid within 30 days or be subject to late charges.

Code of Conduct

The Host of the event shall be responsible for the conduct of himself, family members, and guests attending a function at Elyria Country Club. This includes excessive consumption of alcoholic beverages on Club premise, the subsequent operation of motor vehicles, and consequential misconduct. The Host will be held fiscally responsible for any damage done to property during the event.

Dress Requirement

The dress requirement for Elyria Country Club is "country club casual" unless otherwise specified. Country club casual shall be defined as casual attire in good taste. Collared or banded shirts for men are required.

Other Services

You are responsible for making arrangements with the Florists, Cakes, DJs, Bands and Photographers. We will be happy to provide you a list of recommended vendors. The Club has a portable dance floor 18'x24' which is provided at no extra charge.

Outdoor Patio

There is a beautiful outdoor patio that is included when booking the rooms. Patio includes awning with portable sides, heated floor and fire pit. There are 15 patio tables with chairs.





Meeting Room Information

The Club is a great location for meetings of 2 to 250 people. Even in the busiest season, our 5 private rooms are often available for private functions. We encourage the members to inform other professionals and business owners from the area to use the Club for privacy away from the workplace.

The Elyria Country Club charges a \$1,000 room rental fee for non-member functions. Parties where no alcohol is served will be charged a \$1000 room rental fee.

Room Capacities

Room	Rounds	Conference	<u>Theater</u>
Main Dining Room	n 130	50	180
Lounge	72	36	120
Centennial Room	88	36	120
Board Room	36	25	-
Directors Room	-	18	-
Executive Room	-	12	-

Services	Miscellaneous	Miscellaneous		
Coat Check Attendant \$50.0	0 Piano	\$125.00		
Ceremony Fee \$300	Chef Attendant	\$60.00		
(Includes 100 White Folding Chairs.	Cashier	\$40.00		
Extra chairs may be rented at hosts co	ost) Cake Cutting (pp)	\$1.00		





CONTRACT

Elyria Country Club

41625 Oberlin-Elyria Road, Elyria Ohio 440322-6391 fax 440-322-2083

Sponsor		Date of function	
Host/contact	, , , , , , , , , , , , , , , , , , ,	Type of function	
Company		Room	
Address		Time	
City		Guarantee	
State		Tax Exempt	
Telephone		Fax	·
Credit Card Number		<u>Code</u>	Expiration:
***********	. * * * * * * * * * * * * * * * * * * *	*************	*******
		ditional Items	
Podium_	Screen	Flip Charts	
TV/DVD	Projector	Special Linen	
Easel Cake	Dance Floor	Lighting	
Other	Cake Cutting	Ceremony	
A non-refundable deposit of \$is due upon signing of this agreement. An additional non-refundable \$3,000 is due 6 months prior to the event. Your deposits will then be deducted from your final bill. A final payment is due one week before the event. Please note: food prices cannot be guaranteed at any time. Guarantee Policy: A final count (lowest number of guests) is due (2) weeks in advance of your event. If no guarantee is received, client will be charged the fee for the guaranteed number of guests originally contracted for when the reservation was made; or for the number of guests in attendance, which ever is greater. Should the actual number of guests fall below the guarantee, the client will be charged the guaranteed amount.			
Food and Beverage prices may change at any time. Service charge (17% for members 23% nonmembers) and sales tax applies to all food and beverage. There is an additional 3% gratuity on the final bar bill for members. All credit card charges will have an additional 3% fee.			
Cancellation Policy: Should the client cancel within one (1) week of the scheduled event, client will be charged for the number of guests that were originally guaranteed for the event.			
Alcoholic Beverages: Alcoholic beverages may not be brought into the club from outside sources. Attendance for all private parties is to be by invitation only. Advertisement or any other means of event			
notification for distribution to the general public is prohibited			
By signing below, I agree to adhere to the rules and regulations of the Elyria Country Club. I understand that I am fiscally responsible for all charges accrued at Elyria Country Club and any unpaid balances will be charged to the above credit card number on file.			
Deposit Received		Date	·
Signed		Signed (ECC)	





Outdoor Patios





There are 15 patio tables for your guests to enjoy the outdoors. Fire-pit will be turned on at dusk.





Bars are located outside under the awning. There is a 50 inch flat screen TV for your use. Bring in a DVD of pictures for your guests to enjoy! The floor under the awning is heated if needed. Stand-alone heaters are also available.





Enjoy your ceremony outdoors for a small fee. Following, enjoy cocktails and hors D' oeuvres on the patio!





INDOOR VENUE





We have a portable dance floor for you to use at no charge.





All table settings, glassware and linen is provided to you at no charge. Centerpieces are not provided.





There are 2 beautiful wood burning fireplaces.



