

Catering Request Form

Contact Information

Name (Last, First)		Air Force Club Member	
Squadron/Organization		CAC ID #	
Cell Phone Number		Alternate Office Number	
Email			
Event Details			
Event Title:			
Date:	Start Time:End Time:		··
Estimated Number of Gue	ests: Minimum	n Maximum	
The event is for(check):	Squadron	Organization	Personal
Desired Facility(check):	The Club The Courses Community Commons		
	Off Site		
Desired Menu (check):	Breakfast	Lunch	Dinner
Meal (check):	Buffet	Served	Hors d'oeuvres
	Pay-as-you go Open Custom/Host		
Party Bar¹ (check):	1 ay-as-you go		

¹ There is a \$100 sales guarantee per bar for the first hour, and a \$50 sales guarantee per bar for each additional hour. If your party does not meet these minimums, a charge of \$75 per bar, per hour will be applied to cover bar labor.

Catering Deadlines

These deadlines need to be met leading up to your event date in order for you to coordinate and execute a successful and stress free event:

+60 Business Days:	Begin reviewing the catering menu. If required, start coordinating a special menu that is suitable for your party.	
30 Business Days:	Special menu <u>must</u> be submitted.**	
14 Business Days:	Final menu selection, room set-up details, estimated amount of guests, and contract to be signed.	
10 Business Days:	Updated amount of guests attending with current meal breakdown (if applicable) and confirmation of contract details. Deadline for your RSVPs. ***	
7 Business Days:	Final amount of guests attending and guarantee of meal breakdown (if applicable).	
3 Business Days:	Final invoice sent to your email address.****	
Day of Event		
90 minutes prior to event start tim	e: Room will be open for decorating.	
72 business hours prior to the ever	nt: Final payment due to Cash Cage	
I acknowledge have re	ead the above catering deadlines and agree to follow.	
Party Host Name:	Sponsor Name:	
Party Host Signature:	Date:	

^{**}Creating a special menu is a lengthy and time consuming process, (i.e., receive request, discuss a budget, cost it out, organize a tasting of the dish, adjust as necessary, sign contract with final menu and price, etc.).

^{***}Recommended RSVP closure date to ensure enough time to provide final information and seating chart for the event.

^{****}Additional fees will apply for any changes made after the final invoice has been sent.