

Valley View Golf Course

JNL PLUS CAFÉ, INC. Food Service Agreement

****ALL plates include Sales tax and tip!!** If you are a TAXED EXEMPT organization, please contact me for the discounted price. THANK YOU!

Tournament Breakfast Options: All meals include small plate, utensils, cups, and napkins

- **Continental Breakfast*** **\$9.50/person**
Assorted Donuts, Muffins, and Breads. Bananas, Apples, Fruit Juice, Bottled Water and Coffee. Hot water for Oatmeal and Hot Chocolate packets.
- **Continental Plus Breakfast*** **\$10.50/person**
Same as Continental Breakfast with addition of bagels and cream cheese with seasonal fruit and yogurt parfaits.

Tournament Lunch Options: All meals include plate, utensils, and napkins

- **Par Package:**
 - **Grilled Chicken Breast Sandwich** **\$15.50/person**
 - **Comes with lettuce, tomato, pickles, onion, condiments and bun. Served with Garden Fresh salad, bag of chips, choice of soda/water, and a homemade chocolate chip cookie. Chicken is marinated and grilled and served in a chaffing dish buffet style.**
- **Birdie Package:**
 - **Hot off the Grill ½ lb. Chopped Steak Cheese Burger** **\$16.50/person**

- Grilled burger and served right off the grill to your guests. Served with melted cheese, lettuce, tomato, pickle, onion, condiments, and bun. Served with a Garden Fresh salad, Potato Salad, bag of chips, choice of soda/water, and a homemade cookie. Served buffet style.

- Eagle Package: \$17.50/person
 - Smoked Pulled Pork Sandwich
 - A true b-bque experience. Tender pork butt enhanced with a special dry rub marinade (for 24 hours) and smoked for 14 hours for fall apart, tender smoked meat. Served with coleslaw, homemade b-bque sauce, and bun. Garden Fresh Salad, Potato Salad, Jello fruit Salad, bag of chips, choice of soda/water, and a homemade cookie. Served buffet style.

IF these packages do NOT meet the demands for your tournament. **YOU ARE permitted to have your food catered in. A \$500 set up/ clean up fee** will be required for any outside catering companies to bring in food. I am happy to also rent out my chaffing dishes (up to 4) for \$25/ per chaffing dish including the fuel. This service includes my help to serve your guests, including setting up the luncheon when your food arrives...set up tables, remove garbage, vacuum, and ensure bathrooms are cleaned. If you need drinks for your guests (canned soda drinks, and water bottles for the lunch) you can purchase drinks through me @ \$1.00/ per person

You are permitted to bring in your own drinks (**absolutely no beer/alcohol can be brought in by individuals or groups**) on the course with a \$50 icing/lifting fee and if you are in need of use of our coolers (55 gallon white... up to 6) a \$25/ PER cooler rental fee will be added to your bill.

Beer MUST be purchased through JNL Plus Café, Inc. if you desire to have this service for your group.

- 12 oz. cans \$2.50/ Each
- 16 oz. cans/bottles \$3.00/ Each

Soda/Water bottles can be purchased through JNL Plus Café, Inc. – All beverages iced the night before for optimal temperature and iced through the entire tournament and placed on the course where needed by the staff.

- Soda \$2.50/ Each
- PowerAde \$2.50/ Each
- Dasani Water \$2.00/ Each

Linens can be rented for your tables to enhance the atmosphere of your dining experience:

- \$10/ linen per table

Platters/ dishes Add ons:

- Baked Beans \$100/ chaffing pan (feeds 50-60 adults)
- Fruit Platter \$65/ platter (feeds 30-40 adults)
- Veggie Platter \$65/ platter (feeds 30-40 adults)

- **Homemade pasta salad (cheese filled tortellini w/mozzarella balls, smoked ham, sundried tomato vinaigrette and marinated cherry tomatoes) \$100 / Large bowl (feeds 50-60 adults)**

Email Magley1845@comcast.net with your choice and how many people will be eating at the tournament luncheon including ALL staff/ Sponsors etc. Cell phone 801-643-6813 – Thank you! Janette Magley