

# 2024 RENTAL AGREEMENT & CONTRACT

## ***THE FRONT 9 (NINE) Restaurant & Event Space***

6730 North Township Road 69  
Kansas, Ohio 44841  
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*Life should not only be lived,  
it should be celebrated.* *Oshio*

***ALL FOOD, BEVERAGES & ALCOHOL MUST BE PURCHASED FROM THE FRONT 9.  
NO OUTSIDE FOOD or ALCOHOL MAY BE BROUGHT ONTO THE PREMISES.  
ALL CATERING IS PROVIDED BY THE FRONT 9 RESTAURANT***

Type of Event: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time of Room Rental: \_\_\_\_\_ Meal Time: \_\_\_\_\_

Circle below which space will be rented: *See descriptions below:*

*Event Space ~ Event Space & Restaurant ~ Outdoor Pavilion*

Approximate # of Guests Attending: \_\_\_\_\_

(Approximate # provided must not vary dramatically from the amount confirmed 2 weeks prior to event. If guest count is dramatically different, The Front 9 will meet with Renter to discuss necessary event meal or room changes.

Contact person: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Down Payment Paid on: \_\_\_\_\_ By: \_\_\_\_\_ Credit \_\_\_\_\_ Cash \_\_\_\_\_ Check# \_\_\_\_\_

**Room Fee:** Renter is required to pay the non-refundable room rental fee at the time of booking to secure the requested date for the event space. Paying the room fee holds the date for your event yet does not secure the current package pricing beyond 8 weeks.

**Set up & Clean up:** The Front 9 will provide enough tables, chairs and trash cans. The Front 9 will discuss with all renters the arrangements of table and chairs for certain events. Renter is responsible for any further arrangement and table decorating. Renter is responsible for basic clean-up such as clearing tables, throwing away all trash and removing all items brought into event space.

*Renter is responsible for all damage due to negligence or horseplay done to the property by any of the guests in attendance of the party.*

*Renter is responsible for informing their guests to make sure they are adhering to the space that is rented.*

# **AVAILABLE SPACES AT THE FRONT 9 TO HOLD YOUR EVENT**

## **OUTDOOR PAVILION (Capacity 150) (4 hour time limit)**

Tuesday, Wednesday & Thursday \$50/Friday & Saturday \$200 (Capacity 150)

(Discounts on the room rental may be applied based on type of event, bar options and meal packages chosen)

## **EVENT SPACE (Capacity 150) (4 hour time limit)**

Tuesday, Wednesday & Thursday \$50/ Friday & Saturday \$200 **(Holiday rates may vary)**

*The maximum capacity for the event space is 150. The capacity will be reduced based on the type of event and setup needs such as space saved for Dance floor, DJ, round vs. rectangle tables, etc.*

## **EVENT SPACE & RESTAURANT (Capacity 200): (4 hour time limit)**

\$450 To use both spaces, renter must choose a dinner package and have a minimum of 100+ guests.

\$50 each additional hour requested beyond 4 hours

Time rentals will fall in the following time slots

Daytime 10-2 or 11-3 or 12-4

Evening times 5-9 or 6-10 or 7-11

Hours may vary based on event type requested.

***The Front 9 will work with each Renter to decide which space is best to suit their event.***

**Refund Policy:** Any event cancelled 12 weeks of their scheduled event; the full refund may be returned. Any event scheduled in less time; no refund will be issued. No refunds will be issued for any events booked in the prime months of November, December, June, July and August.

**Terms of Event:** Renter has use of space for 4 hours which includes setup and cleanup. Requests beyond the 4 hours will be an additional fee. All events must end NO LATER than 12 midnight. Terms must be followed unless otherwise agreed upon.  
Terms for additional hours: Weekday-\$50 each additional hour/ Weekend -\$100 each additional hour

**Facility Use:** Rental of the event space includes use of the parking lot and restrooms, chairs and tables. No smoking or vaping is permitted inside premises or anywhere other than designated smoking areas. The Front 9 is not responsible for any lost or stolen items, but will work with all guests to try and resolve any issues.

**Decorations:** Renter agrees that decorations shall NOT be attached to the walls, ceilings, woodwork, window treatments by the use of nails, scotch tape, staple, etc. No rice, confetti, glitter, birdseed or other unapproved "celebration materials" shall be allowed inside or outside the facility. If you choose to use any of these items an additional hall clean-up charge of \$100 will be assessed.

**Use of Bathrooms:** Bathrooms are located on the restaurant side of the building. Restrooms are to remain clean and orderly. Any damage or the need for extensive clean-up by The Front 9 will result in additional charges. Events held in the Outdoor Pavilion will have the use of an outdoor portable restroom for guests.

**Use of Parking Lot:** The parking lot is available for use with the room. Smoking is permitted in the parking lot. Renter is responsible for disposing of cigarette butts in the proper receptacles.

**Food and Beverages:** All food and beverages must be purchased from The Front 9. No food or beverage is permitted to be brought into or taken out of the event space by any member of the attending party. Wedding, birthday or graduation cakes are allowed to be brought in if purchased from a licensed bakery and held in the original bakery box. *All items must be prearranged with The Front 9.*

\*All menu selections and arrangements must be **finalized 30 days prior to event\***

\*A guaranteed number of guests attending must be **finalized 14 days prior to event\***

All leftover food will be packaged up by The Front 9 and sent home with Renter.

**Desserts:** The Front 9 can offer a variety of desserts, such as pies, cookies, brownies etc.

\*At this time, we do not offer Specialty Cakes, Cookies or Cupcakes. We understand that desserts like these are a special part of certain events. If you wish to have these items, you may bring in your own from a Licensed Vendor, such as Kroger etc. or additional local bakeries of your choosing. You must provide a receipt of the item and bring it in its sealed container). All desserts brought in from a Licensed Vendor must be prearranged with The Front 9 at the time of booking.

**Additional Charges for the damages:**

\$100 Fee -Vomiting/ Glitter/Confetti (Loose or on decorations that may flake) /Facility damages fee will depend on the type of damage.

\$50 Fee - Damages to any linens (Pen marks, crayon marks, burns in the linen, rips, tears, wax drippings), Carpet stains (Bleach, rips, tears)

If any damage is done to the facility, contracted guests are responsible for full cleaning, repair, or replacement costs. Liability for damages to the premises will be charged accordingly. Scotch tape, nails, pushpins, glitter, or confetti, or potentially damaging fasteners may not be used on walls, ceilings or outside gazebos. Guests agree to be responsible for any damages done on premise during the period of time the premises are under guest control or by any independent contractor hired by a guest.

**Additional Fees or Options to rent:**

*Linen Tablecloths-Black \$8 per linen*

*Other linen colors can be provided at the current cost of our linen rental company.*

*Cake Cutting Services provided by The Front 9 staff (\$50)*

*Dessert Plates and Utensils provided by The Front 9 if using outside vendor (\$20 for up to 50 guests)*

*Setup Chair Fee for Outside Events (Discussed at time of booking based on details of event)*

**Other Amenities:**

*50-inch television/Any guest using The Front 9's services are responsible for any damages.*

**Payment:** *One week prior to the event, a partial payment of up to 30% of the total bill will be paid by the renter, unless otherwise agreed upon. The total balance is due at the time of event. The exact count given will be considered guaranteed, which you will be charged for, unless the number served exceeds the number guaranteed. Should your number served fall below the guaranteed, charges will still be made for the full guaranteed amount, unless otherwise agreed upon. One payment will be made by renter for scheduled event. Individual payments will not be made at time of event, unless otherwise prearranged by renter with The Front 9.*

***\*Please Note: Menu package pricing may fluctuate based on current vendor availability and pricing.***

***The most current menu pricing will be discussed and established for each event.***

***Current packet pricing will be honored within 60 days of the event, depending on entrée choice.***

***Fees may be applied to additional requests not stated in this packet.***

Renters Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# THE FRONT 9 BAR SERVICE

BY LAW, NO ONE UNDER 21 YEARS OF AGE MAY CONSUME ALCOHOLIC BEVERAGES. Renter agrees and warrants that there shall be NO CONSUMPTION OF ALCOHOL BY PERSONS UNDER THE AGE OF 21. The Front Nine may ask guest for identification to verify age. The Front Nine reserves the right to ask the entire party to leave if (1) a minor is consuming alcohol; (2) an adult is providing alcohol to a minor; (3) a guest or guests appears intoxicated and refuses to leave the Premises; or (4) any member of the party brings outside beverages onto the Premises.

**ABSOLUTELY NO ALCOHOL MAY BE BROUGHT ONTO THE FRONT 9 PREMISES.**

Whether you choose an open bar or cash bar, The Front 9 will work with you to provide a bar individualized to suit your needs. Each drink poured is tabbed by our trained bartenders for the length of the event. An invoice will be provided to you following the event. A tip jar is placed on the bar for your guests to show their appreciation. Pricing for each drink is listed below. Feel free to mix and max and if you have additional requests for selective brands, just let us know! The Bar will be set up at the beginning of the event and close 30 minutes prior to the event ending, unless otherwise discussed. The Bartender Fee is \$20 per hour. There is a \$100 bar set up fee for all events providing liquor options for guests. For guest counts above 60 people, 2 bartenders may be required depending upon the bar menu chosen.

## BAR SERVICE OPTIONS:

### Cash Bar OR Open Bar Options

*This can be done 2 ways:*

\_\_\_1. Guests purchase their beverages from the bar in the restaurant-option only available for guest counts under 25. *Guests must preauthorize a credit card for this option.*

\_\_\_2. We set up a portable bar in the banquet room. We work together to come up with a drink menu for your guests. Bartender fee required for this option. (\$20.00 hr)

### \$2 Domestic Can Options-Choose up to 3

*Busch Light  
Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Yuengling  
Rolling Rock  
Old Milwaukee Light*

### \$3 Can Options

*Michelob Ultra*

### \$4.50 Can Options

*White Claws-Variety of flavors  
High Noons-Variety of flavors*

### \$4.00 House Wines

*Harvey Schwartz, Pinot Grigio, Maison Blanc  
We partner with Chateau Tibeau and can offer a selection of your choosing. If there is something additional you would like added, we can accommodate that also.*

### Liquor Choices (Price listed behind the name)

#### House Liquor \$3.75

#### Top Shelf Liquor \$4.75

*Jack Daniels Whiskey  
Jim Beam Bourbon  
Jose Cuervo Golf Tequila  
Absolute Vodka  
Tito's Vodka  
Captain Morgan Spiced Rum  
Bacardi Rum  
Tanqueray Gin  
Dewar's Scotch*

#### Deluxe Liquor \$5.50

*Grey Goose Vodka  
Ketel One Vodka  
Bombay Sapphire Gin  
Crown Royal Whiskey*

### Nonalcoholic Drink Options included with Bar Service:

\$2.00 Unlimited Drink Service Per Person with Appetizer package  
*Iced Tea, Lemonade, Coffee and Water*

*Can Soda \$2.00  
Bottled Water \$2.00*

# **APPETIZERS**

Cost of the buffet is calculated according to the items selected below plus 18% gratuity and 7.25% tax

**Minimum of 25 guests. Minimum of 3 Appetizers and must choose a Drink Service option.** Prices are calculated per person.

Additional appetizer requests will be considered. *All paper products and plastic silverware are included in price.*

## **Appetizers Priced Per Person**

- \$3.00 Meatballs (Italian or Cocktail)
- \$3.50 Buffalo Chicken Dip and House-made Corn Tortilla Chips
- \$2.50 Pico Dip and House-made Corn Tortilla Chips
- \$3.50 Spinach artichoke dip and House-made Corn Tortilla Chips
- \$2.00 Chips or Pretzels
- \$2.50 Assorted Cheese and cracker tray –  
*Sliced Cheddar, Swiss and Pepperjack Cheese*
- \$2.50 Assorted Vegetables and dip tray  
*Carrots, Celery, Broccoli, Tomatoes, Cauliflower*  
Fresh fruit and dip tray-*Seasonal-Price may vary*
- \$2.50 Stuffed Mushrooms with Meat or Cheese
- \$2.50 Hummus with House-made Corn Tortilla Chips
- \$2.50 Bruschetta
- \$5.00 House Made Crab Cakes

### **DESSERTS:**

- \$2.00 Chocolate Chip Cookies or Brownies- In addition to chosen appetizers or package
- \$3.00 Assorted Pies – In addition to chosen appetizers or package
- Other desserts available upon request

## **Taco Bar**

**\$11.99 per person**

Hamburger, Chicken or Pulled Pork (choice of two)

Includes Lettuce, Shredded Cheddar, Onion, Pico de Gallo or Salsa, Sour Cream, Soft or Hard shells

Additional toppings available - \$1.50 Guacamole, \$1.00 Rice, \$1.00 Refried Beans, \$1.50 House-made Tortilla Chips

*Water and choice of Lemonade or Iced Tea included (Coffee available upon request)*

## **Pizza (Package includes Iced Tea & Lemonade)**

***Please note:*** Pizzas packages are not an option for events that require the food to be out for a long period of time.

14 inch Pizza Appx 12-14 slices (Consider 1 Pizza for every 4 guests)

A minimum number of pizzas are required based on the number of guests.

Cheese only \$15.99 Pepperoni only \$17.99 Veggie only \$21.99 Meatlovers \$21.99

Add a salad for additional \$4 per person – choice of two dressings Add 14 inch Garlic bread for \$13.99

Additional Speciality Pizzas available upon request \$21.99 (Chicken Bacon (Ranch, BBQ or Buffalo), BLT or Ham n' Cheese)

## **CARRY OUT PLATTERS AVAILABLE UPON REQUEST**

**Items available as platters listed below**

**~All items for Carryout are made in house~**

### **Entrees:**

- Chicken Chunks with Sauces on the side*
- Shredded Chicken, Shredded Beef or Pulled Pork*
- Fettucinni Alfredo -Add Chicken*
- Ham, Turkey or Chicken Wraps*

### **Sides:**

- Macaroni and Cheese*
- Italian Pasta Salad, Potato Salad, Macaroni Salad*
- Baked Beans*
- Pico, Spinach Artichoke or Queso Dips and Chips*

# **SANDWICH PACKAGES**

Package price does not include tax and gratuity. 18% Gratuity and 7.25% tax is added to final bill.

**\*All sandwich packages include all Paper products, Chips, Pretzels, Lemonade, Iced Tea & Water**

## **BUFFET #1**                    **\$10.99** per person

Select One: Sliced Deli Turkey, Sliced Deli Ham, Chicken Salad or Sliced Roast Beef (upon request)

1 Sandwich per guest. Add extra sandwiches for \$2.50 per sandwich

If selecting 2 different meats, sandwich quantity will be split for the total guest count)

Select Two: Potato Salad, Tri-color pasta salad, Creamy Coleslaw, Macaroni Salad, Baked Beans

Add an additional side for \$1.50

Includes: Assorted rolls (split) or Buns, lettuce, tomato, onion, Am. cheese, mayonnaise, ketchup, mustard

## **BUFFET #2**                    **\$8.99** per person

Select Two: Chicken Noodle, Beef Barley, Creamy Broccoli, Tomato Bisque served with Oyster Crackers

Other soups available upon request

Salad served with onion, tomato, cucumber and your choice two dressings

Ranch, French, Italian, Poppy seed, Honey Mustard, Raspberry Vinaigrette, Caesar

## **BUFFET #3**                    **\$11.99** per person

Select One: Barbeque Pulled Pork, Shredded Chicken, Barbeque Shredded Beef or Sloppy Joe

1 Sandwich per guest. Add extra sandwiches for \$3 per person

Select Two: Potato Salad, Tri-color pasta salad, Creamy Coleslaw, Macaroni Salad, Baked Beans

Add a side for \$1.50

Includes: Assorted rolls (split) or Buns and chips

## **BUFFET #4** (Package price listed on the side)

Select One: Hamburgers Package (100% Angus) includes Ketchup, mustard, pickle and onion                    **\$10.50 per person**

¼ lb Hot dogs Package (All Beef) includes ketchup, mustard, relish and diced onion                    **\$9.50 per person**

Select both Hamburger and Hot Dogs – Combo Package for                    **\$13.50 per person**

(Additional Hamburger condiments) Lettuce, Tomato, Mayo and Sliced Cheese (.50 each or \$1 for all)

(Additional Hot dog Toppings) Chili Sauce, Shredded Cheddar Cheese

Select Two: Potato Salad, Tri-color pasta salad, Creamy Coleslaw, Macaroni Salad, Baked Beans

May add an item for additional upcharge

## **BUFFET #5**                    **\$9.50** per person

Select Two: Crispy Chicken Wrap, Grilled Chicken Wrap, BLT Wrap, Turkey Wrap

Displayed as Wraps or Pinwheels-1 wrap per guest

Wraps include Lettuce, Tomato, Cheddar Cheese, Bacon and your choice of 1 base

(Ranch, Honey Mustard, Mayo, Caesar, BBQ or Buffalo Sauce)

Select Two: Potato Salad, Tri-color pasta salad, Creamy Coleslaw, Macaroni Salad, Baked Beans

May add an item for additional upcharge

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Events that require use of real plates and utensils will have an additional \$1 added to the Per Person price

Additional sides available as an upcharge:

Macaroni and Cheese (Add this side for \$3)

Salad with 2 assorted dressings (Add this side for \$2)

The Front 9 is open to discuss any additional menu requests, not seen in this packet.

# **DINNER PACKAGES**

*20% Gratuity and 7.25% tax is added to final bill*

*Plated and served additional upcharge \$2 per person*

*All pricing subject to change based on current market pricing. All prices are confirmed within 12 weeks of event.*

***All buffets include a garden salad, topped with onion, tomato and cucumber.***

***Served with dinner rolls, butter and your choice of salad dressing.***

**Salad Dressings: (Choice of Two)**

*Ranch, French, Poppy Seed, Thousand Island, Italian, Honey Mustard, Raspberry Vinaigrette*

**Buffet includes Iced Tea, Lemonade, Hot tea and Coffee upon request.**

## **Buffet #1**

***Based on Market Price***

Choose two entrées

*Salisbury Steak, Lasagna, Marinated Pork Loin, Spaghetti & Meatballs, Meatloaf, Chicken Fettuccini Alfredo, Turkey Breast with Gravy, Honey Sliced Ham*

Choose two side dishes

*Baked Potato, Roasted Baby Reds, Rice Pilaf, Mashed Potatoes & Gravy, California Blend Vegetables, Mac-n-Cheese, Green Beans w/ Bacon, Buttered Corn or Baked Corn Casserole*

## **Buffet #2**

***Based on Market Price***

Choose one entrée from this selection

*Salisbury Steak, Lasagna, Marinated Pork Loin, Spaghetti & Meatballs, Meatloaf, Chicken Fettuccini Alfredo, Turkey Breast with Gravy, Honey Sliced Ham*

Choose one entrée from this selection

*Carved Angus Prime Rib, Stuffed Pork Loin, B-B-Q Chicken Breast, Chicken Cordon Bleu, Caesar Chicken with Tomatoes, Chicken Parmesan, 4oz. Salmon Filet, Chicken Fettuccini Alfredo*

*(Add \$1.00 per person for Carved Prime Rib or Pork Loin)*

Choose two side dishes

*Baked Potato, Roasted Baby Reds, Rice Pilaf, Mashed Potatoes & Gravy, California Blend Vegetables, Mac-n-Cheese, Green Beans w/ Bacon, Buttered Corn or Baked Corn Casserole*

## **Buffet #3**

***Based on Market Price***

Choose two entrées

*Carved Angus Prime Rib, Stuffed Pork Loin, B-B-Q Chicken Breast, B-B-Q Ribs, Chicken Cordon Bleu, Caesar Chicken with Tomatoes, Chicken Parmesan, 4oz. Salmon Filet, Chicken Fettuccini Alfredo*

*(Add \$ per person for carved Prime Rib or Pork Loin)*

Choose two side dishes

*Baked Potato, Roasted Baby Reds, Rice Pilaf, Mashed Potatoes & Gravy, California Blend Vegetables, Mac-n-Cheese, Green Beans w/ Bacon, Buttered Corn or Baked Corn Casserole*

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**\*Depending on the meal request, guest counts under 40 people may only have the choice of 1 meat option.**

*\*Vegetarian Options available-Vegetarian Past Primavera, Pasta Marinara, Veggie Lasagna, Shrimp Alfredo, and others upon request.*

***Renter will provide The Front 9 with their ideal buffet selections including the Entrée and Side Dish options. The Front 9 will price the buffet based on the current market value of the entrées selected.***

## EVENT SPACE & PAVILION



## OUTDOOR PAVILION

