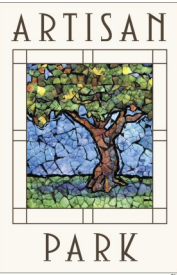


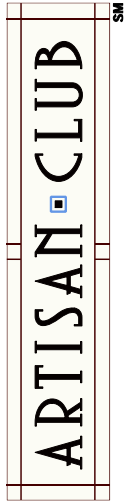
# ARTISAN CLUB

SM



## Banquet Menu





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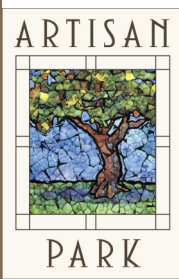
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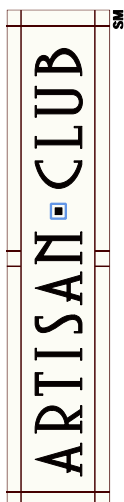
Terms of Service ..... 15

*All plated and buffet prices, including receptions, are inclusive of a club buyout, staff, and a reasonable amount of tables. We can provide at an addition cost, custom linen, decorations and entertainment to suit any atmosphere or occasion. Please ask about these service with a club manager.*



*The Artisan Loft, Summer Kitchen and Great Room are available as is for events. Please see a manager for these stand alone costs.*

Sales Tax and an 18% gratuity will be added to all events.



## PLATED LUNCHES

*Minimum 20 Guests. All Entrées include Baked Rolls, Iced Tea, Freshly Brewed Premium and Decaffeinated Coffee, and Hot Tea*

**Starters** *Choose one for an additional* \$3.95 per person

*Chef's Soup du Jour*

*Mixed Green Salad with House Vinaigrette*

*Caesar Salad*

**Entrées** *Choice of one*

*Entrées include Chef's choice of accompaniments and dessert.*

*(Add \$5 to each entree if two entrées are chosen.)*

**Grilled Breast of Chicken** \$17.75 per person

*Lemon-Caper Butter Sauce*

**Lobster Ravioli** \$28.25 per person

*Champagne Cream Sauce*

**Artisan Club Sandwich** \$17.25 per person

*French Fries*

**Sliced Roast Pork Loin** \$20.50 per person

*Horse Radish Mashed Potatoes, Red Wine Sauce*

**Sautéed Snapper** \$28.25 per person

*Orange Fennel Sauce*

**Eggplant Parmigiana** \$19.25 per person

*Fresh Tomato Basil Sauce*

**Grilled Salmon** \$21.50 per person

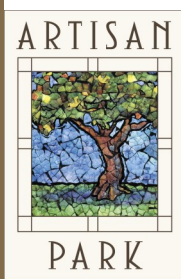
*Dill Sauce*

**London Broil** \$22.75 per person

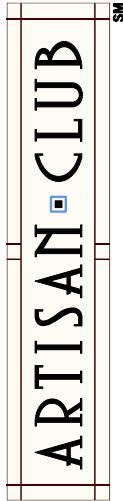
*Marinated and Sliced, Peppercorn Sauce*

**New York Steak Sandwich** \$21.95 per person

*Served on a Toasted Roll with Onion Rings*



*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"*



## LUNCHEON BUFFETS

*20 Guest Minimum. Includes Assorted Rolls, Iced Tea, Freshly Brewed Premium and Decaffeinated Coffee, and Hot Tea*

### The Artists Pallet

\$28.75 per person

#### **Soups & Salads** *Choice of any two*

Soup du Jour  
Sliced Seasonal Fresh Fruit  
Vegetable Crudités with Dip  
Fresh Mix of Baby Greens with Assorted Dressings  
Pasta Primavera Salad  
Potato Salad

#### **Entrées** *Choice of any two*

**Pan Roasted Snapper** (add \$5 per person)  
*Orange fennel Sauce*

**Steak Fajita**  
*Marinated Skirt Steak, Caramelized Onions & Peppers, Crispy Tortilla Strips*

**Grilled Chicken Breast Provençal**  
*Olives, Garlic and Herbs*

**Broccoli Beef**  
*Sliced Beef, Broccoli, Mushrooms, Asian Sauce*

**Chicken Marsala**  
*Mushrooms, Marsala Wine Sauce*

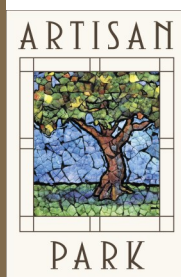
**Roast Sliced Pork Loin**  
*Red Wine Sauce*

**Chicken Pasta**  
*Sun-Dried Tomato Alfredo Sauce*

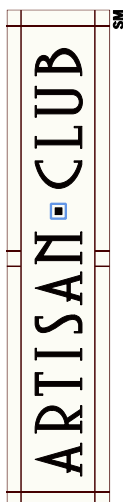
**Accompaniments** *All Buffets Include Chef's Seasonal Vegetables and Choice of One Additional Accompaniment*

Herb Roasted Potatoes  
Garlic Mashed Potatoes  
Penne Pasta with Garlic Butter and Parmesan Cheese  
Rice Pilaf with Fresh Herbs

Assortment of Chef's Desserts



Sales Tax and an 18% gratuity will be added to all events.



## LUNCHEON BUFFETS

*Minimum 20 guests. Includes Iced Tea, Freshly Brewed Premium and Decaffeinated Coffee, and Hot Tea*

### The Picnic

\$19.75 per person

*Potato Salad, Vegetable Crudités, Sliced Fresh Fruit Tray, Fried Chicken, Deli Meat & Cheese Display with Assorted Breads and Rolls, Relish Tray, Chips, Brownies*

### Deli Board Buffet

\$16.75 per person

*Cole Slaw, Tossed Seasonal Greens, Potato Chips, Assorted Sliced Deli Meats, Selection of Sliced Cheeses, Sliced Tomatoes, Onions and Pickles, Assorted Breads and Rolls, Mustard and Mayonnaise, Chocolate Cake*

### Mexican Fiesta Buffet

\$19.25 per person

*Mixed Green Salad, Beef Tacos, Chicken Fajitas, Cheese Enchilada, Hard & Soft Taco Shells, Spanish Rice, Refried Beans, Lettuce, Olives, Sour Cream, Cheese, Salsa, Guacamole, Tomatoes, Onions, Tortilla Chips, Guava Empanadas*

### Italian Feast Buffet

\$20.25 per person

*Caesar Salad, Caprese Salad, Antipasto, Chicken Parmesan, Linguini with Marinara Sauce and Alfredo Sauce, Garlic Bread, Tiramisu*

### The All American Buffet

\$20.25 per person

*Macaroni Salad, Fiesta Corn Salad, BBQ Beans, Hot Dogs and Hamburgers, Buns, Potato Chips, Pickles, Lettuce, Tomatoes, Cheese, Condiments, Apple Pie*

### Baked Potato & Salad Bar

\$18.95 per person

*Salad Bar with Fresh Mixed Greens, Carrots, Cucumbers, Tomatoes and Croutons. Baked Potato Bar with Bacon Bits, Broccoli, Cheddar Cheese, Green Onions, Butter, Sour Cream, Chili, Carrot Cake  
Add Sliced Grilled Chicken*

\$1.50 per person

### Soft Drinks

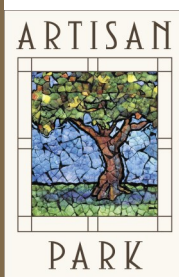
\$1.50 Each

### Bottled Water

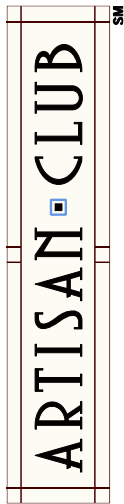
\$1.50 Each

### Energy Drinks

\$3.00 Each



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## REFRESHMENTS & SNACK BREAKS

*Minimum 20 Guests. Meeting space is not included in the packages on this page.*

**Tahoe Vista Fiesta** \$8.95 per person

*Sweet Cinnamon Chips, Tortilla Chips, Cheese Sauce,  
Salsa, Guacamole, Sour Cream & Olives*

**Blockbuster Treat** \$9.95 per person

*Freshly Made Buttered Popcorn, Cracker Jacks  
Assorted Candy Bars*

**Flume Trail** \$9.50 per person

*Sliced Fresh Fruit, Rice Krispie Treats  
Assorted Granola Bars and Trail Mix*

**Sunny Day** \$9.25 per person

*Brownies, Bananas, Lemonade and  
Happy Face Cookies*

**Cave Rock** \$9.95 per person

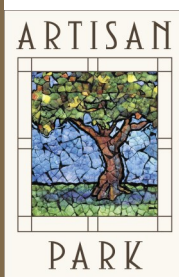
*A Display of Imported and Domestic Cheeses,  
Garnished with Fresh Seasonal Fruit and  
an Assortment of Crackers*

**Tallac Snow Peak** \$10.50 per person

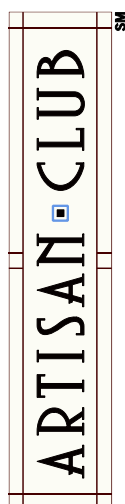
*Build your own Sundae. Vanilla & Chocolate Ice Cream,  
Hot Fudge, Caramel Sauce, Chopped Nuts, Bananas,  
Whipped Cream, Sprinkles and Cherries*

**Chocolate Mountain** \$12.25 per person

*Chocolate Dipped Strawberries, Chocolate Dipped  
Fruit Sections, Chocolate Dipped Pretzels, Chocolate Truffles  
and Candy Bars, and Chocolate Chocolate Chip Cookies*



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## HORS D'OEUVRES SELECTIONS

*Minimum 20 Guests*

### **The Stonecutter** \$16.95 per person *Choose up to four items. 5 pieces total per person*

#### COLD

Deviled Eggs  
Salami Cornets with Cream Cheese  
Bay Shrimp Canapés

#### HOT

Buffalo Chicken Poppers  
Chinese Spring Rolls  
Shrimp Tempura  
BBQ Meatballs

### **The Roycroft** \$19.95 per person *Choose up to four items. 5 pieces total per person*

#### COLD

Smoked Salmon Mousse Canapés  
Celery Stuffed with Bleu Cheese  
Snow Peas stuffed with  
Herbed Cream Cheese  
Smoked Sausage with Country  
Mustard

#### HOT

Chicken Satay Skewers  
Coconut Shrimp  
Kalamata & Artichoke Tart  
Spanakopita  
Pot Stickers with Asian Sauce

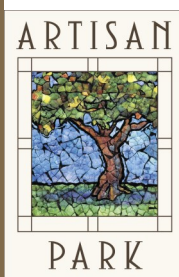
### **The Wilde** \$23.95 per person *Choose up to five items. 5 pieces total per person*

#### COLD

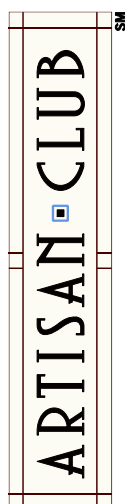
Seared Ahi with Chili Wasabi  
Smoked Salmon Canapé  
Prosciutto Wrapped Asparagus  
Florida Rolls  
Assorted Bruschetta

#### HOT

Miniature Beef Wellington  
Scallops Wrapped in Bacon  
Mini Crab Cakes  
Beef Satay  
Spanakopita



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## HORS D'OEUVRES

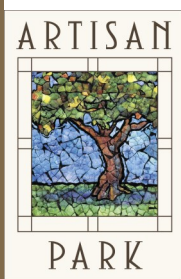
*Priced per 50 pieces*

### HOT

BBQ Meatballs	\$33
Pot Stickers <i>with Asian Sauce</i>	\$85
Chinese Spring Rolls <i>with Citrus Soy</i>	\$85
Spanakopita	\$117
Fried Shrimp <i>with Cocktail Sauce</i>	\$100
Chicken Teriyaki Skewers	\$152
Miniature Beef Wellington	\$250
Miniature Crab Cakes <i>with Chipotle Aioli</i>	\$110
Buffalo Chicken Poppers	\$50
Scallops Wrapped in Bacon	\$230

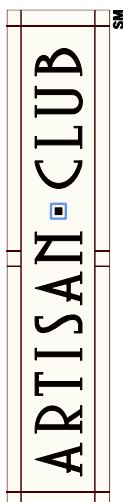
### COLD

Deviled Eggs	\$60
Prosciutto Wrapped Melon	\$65
Salami Cornets <i>with Herb Cream Cheese</i>	\$65
Chilled Prawns <i>with Cocktail Sauce</i>	\$100
Florida Rolls	\$55
Seared Ahi <i>with Tai Chili Wasabi</i>	\$156
Smoked Salmon & Cucumber Canapé	\$100
Prosciutto Wrapped Asparagus	\$65
Assorted Bruschetta	\$95
Goat Cheese <i>Rolled in Pecans &amp; Dried Cranberries</i>	\$60
Celery Stuffed <i>with Bleu Cheese</i>	\$40
Smoked Sausage <i>with Country Mustard</i>	\$55
Bay Shrimp Canapés	\$75



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## Carving Stations

*Add \$50 for uniformed chef. Servings Are Approximate and Based on Hors D' Oeuvre Size Portions*

<b>Whole Roasted New York Strip</b> Serves 40	\$499
<i>Peppercorn Sauce, Whole Grain Mustards</i>	
<b>Slow Roasted Prime Rib</b> Serves 40	\$499
<i>Garlic Jus and Creamy Horseradish</i>	
<b>Whole Roasted Turkey</b> Serves 40	\$175
<i>Gravy and Cranberry Sauce</i>	
<b>Whole Roasted Filet Mignon</b> Serves 30	\$429
<i>Silver Dollar Rolls, Bordelaise Sauce, and Whole Grain Mustard</i>	
<b>Whole Smoked Salmon Side</b> Serves 25	\$MKT
<i>Pumpnickel Bread, Cream Cheese, Onions, Capers, and Lemon</i>	

## Reception Stations

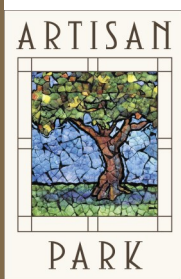
*Minimum 20 Guests. Add \$50 for Attendant.*

<b>Pasta Station</b>	\$12 per person
<i>Two Pastas served with Marinara and Alfredo sauces. Choice of toppings include; Cheese, Red Pepper Flakes, Onions, Mushrooms, Garlic, Tomatoes and Peppers</i>	
<b>Chicken</b>	\$14 per person
<b>Shrimp</b>	\$15 per person
<b>Scampi Station</b>	
<i>Sauté with Garlic, White Wine, Butter &amp; Herbs, Accompanied with Steamed Rice</i>	
<b>Shrimp</b>	\$18 per person
<b>Chicken</b>	\$10 per person

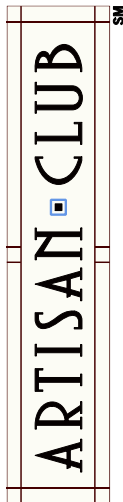
## Reception Trays

*Minimum 20 Guests unless otherwise noted.*

<b>Cheese Display</b>	\$3.95 per person
<i>Imported and Domestic Cheeses, garnished with Fresh Seasonal Fruit, and an Assortment of Crackers</i>	
<b>Vegetable Display</b>	\$2.95 per person
<i>Seasonal Vegetables served with Ranch Dressing</i>	
<b>Antipasto Display</b>	\$5.95 per person
<i>An Assortment of Roasted Vegetables, Assorted Peppers, Fresh Mozzarella Cheese, Olives, Artichoke Hearts, Salami and Hearts of Palm</i>	
<b>Chilled Seafood Display (serves 100)</b>	\$10.95 per person
<i>An Assortment of Shrimp, Green Lip Mussels, Scallops and Fresh Oyster "Shooters", Cocktail Sauce and Lemons</i>	



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## Plated Dinner Selections

### Starters

**level one** *Included with entrée (choose one)*

*Mixed Baby Greens, House Vinaigrette Or Caesar Salad, Traditional Garlic Parmesan Dressing*

**level two** *Add 1.50 to price of entrée (choose one)*

*Tomato-Basil Soup, Seafood Bisque, Spinach Salad*

## Plated Dinner Selections

*Minimum 10 Guests. All entrees include Rolls and Butter, Freshly Brewed Premium Blend Regular and Decaffeinated Coffee, and Hot Tea*

### Entrées

*Choice of one (Add \$5 to each entrée if two entrées are chosen) Entrées served with Chef's choice of accompaniments*

#### Chicken Echo

*Grilled Breast of Chicken, Roasted Red Pepper, Bacon, Fontina Cheese, Lemon - Sage Beurre Blanc*

\$19.95 per person

#### London Broil

*Marinated and Sliced, Peppercorn Sauce*

\$21.95 per person

#### Roasted Pork Loin

*Peppercorn Sauce*

\$22.75 per person

#### Roasted Cornish Hen

*Ricotta Cheese, Spinach and Pine nut Stuffing, Herb Cream Sauce*

\$22.50 per person

#### Grilled Salmon

*Orange-Honey Glazed, Red Pepper Aioli*

\$23.50 per person

#### Pan Seared Snapper

*Orange Fennel Sauce*

\$23.75 per person

#### Slow Roasted Prime Rib

*Creamy Horseradish, Garlic Jus*

\$26.25 per person

#### Grilled Mahi Mahi

*Lemon-Caper Cream Sauce*

\$22.95 per person

#### Grilled Filet Mignon

*Bordelaise Sauce*

\$33.50 per person

#### Grilled New York Steak

*Brandy-Peppercorn Demi Glace*

\$28.95 per person

### Combination Plates

*Choice of one combination plate only. Entrées served with Chef's choice of accompaniments*

#### Petite Filet Mignon & Garlic Shrimp

*Roasted Garlic Demi-Glaze*

\$33.95 per person

#### Grilled Chicken Breast & Salmon

*Sun-Dried Tomato Jus ~ Red Pepper Aioli*

\$28.95 per person

#### Petite Filet Mignon & Grilled Chicken Breast

*Roasted Garlic Demi-Glaze ~ Lemon - Sage Beurre Blanc*

\$34.95 per person

#### Grilled Top Sirloin & Grilled Chicken Breast

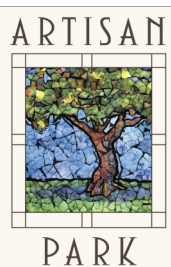
*Roasted Garlic Demi-Glaze ~ Lemon - Sage Beurre Blanc*

\$25.95 per person

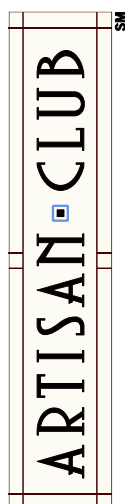
#### Grilled Chicken Breast, Salmon & Petite Filet

*Sun-Dried Tomato Jus ~ Red Pepper Aioli ~ Roasted Garlic Demi-Glaze*

\$41.95 per person



Sales Tax and an 18% gratuity will be added to all events.



## Plated Dinner Selections

### Desserts

**level one** *Included with entrée (choose one)*

**Chocolate Cake**

**Cheesecake** *with Raspberry Sauce*

**Apple Pie**

**Carrot Cake**

**Key Lime Pie**

**level two** *Add \$2 to price of entrée (choose one)*

**Chocolate Decadence**

**Tiramisu** *with Chocolate Sauce*

**Pecan Pie** *with a Rum Cream*

**Seasonal Fresh Fruit Shortcake**

### Dessert Stations

*Minimum 20 people, Add \$50 for Attendant*

**Bananas Foster**

\$6.95 per person

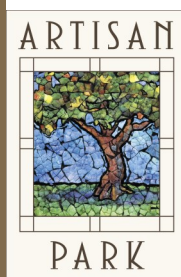
*Bananas, Brown Sugar, 151 Bacardi® and Banana Liqueur,  
Flamed and served over Vanilla Ice Cream*

**Coffee And...**

\$3.95 per person

*Flavored Coffee Syrups, Cinnamon, Chocolate Shavings*

*Mini Biscotti and Whipped Cream*



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## Dinner Buffet Selections

*Minimum 20 guests. Buffets include Rolls and Butter, Freshly Brewed Premium Blend Regular and Decaffeinated Coffee, and Hot Tea*

### The Ashbee

\$25.50 per person

Your choice of Two Salads, Two Entrees,  
Two Accompaniments and One Dessert

### The Stickley

\$31.75 per person

Your choice of Two Salads, Three Entrees,  
Two Accompaniments and One Dessert

### The Artisan

\$36.50 per person

Your choice of Three Salads, Four Entrees,  
Three Accompaniments and Two Desserts

### Salads

Tossed Seasonal Greens *with Assorted Dressings*  
Sliced Fresh Seasonal Fruit  
Spinach Salad  
Caesar Salad  
Mediterranean Pasta Salad

### Entrées

Spicy Stir-Fried Beef *with Fresh Vegetables*  
Roasted Sirloin *with a Merlot Sauce*  
Grilled Chicken *with a Pesto Cream Sauce and Toasted Pine Nuts*  
Roasted Pork Loin *with an Apple Bacon Demi Glace*  
Horseradish Crusted Salmon  
Snapper *with a Orange Fennel*  
Seafood Scampi *with Shrimp, Scallops and Clams*  
Grilled Chicken *with Roasted Pepper, Bacon, Fontina Cheese, Lemon Butter*

### Accompaniments

Roasted Herbed Potatoes  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Steamed Rice  
Polenta *with Sun Dried Tomatoes*  
Rice Pilaf  
Pasta *with Garlic Butter and Parmesan*

### Desserts

Assorted Fruit Pies, Cheese Cake, Lemon Cake, Key Lime Pie, Chocolate  
Cake, Carrot Cake

## Theme Dinner Buffets

*Minimum 20 guests. Buffets include Rolls and Butter, Freshly Brewed Premium Blend Regular and Decaffeinated Coffee, and Hot Tea*

### SOUTH-OF-THE-BORDER

\$21.95 per person

*Corn and Jicama Salad ~ Mexican Rice and Beans, Grated Cheeses, Lettuce, Olives, Diced Tomatoes, Onions, Guacamole, Salsa, Sour Cream, Soft and Hard Taco Shells, Tortilla Chips, Seasoned Beef Tacos ~ Cheese Enchiladas ~ Chicken Fajitas*

#### DESSERT

*Flan*

### PONDEROSA

\$29.50 per person

*Tossed Green Salad ~ Potato Salad ~ Pasta Salad  
Sliced Fresh Fruit ~ Corn on the Cob ~ Baked Beans  
BBQ Chicken ~ BBQ Ribs ~ Grilled New York Sirloin*

#### DESSERT

*Apple Pie*

### ITALIAN FEAST BUFFET

\$25.50 per person

*Caprese Salad ~ Caesar Salad ~ Antipasto  
Four Cheese Ravioli ~ Chicken Marsala ~ Beef Lasagna, Vegetable Medley ~  
Garlic Bread*

#### DESSERT

*Tiramisu*

### THE BEACH FRONT BUFFET

\$31.95 per person

*Mixed Green Salad ~ Artichoke Dip ~ Corn on the Cob  
Boiled Red Potatoes ~ Steamed Clams & Mussels, Garlic Shrimp ~ Grilled  
Seasonal Fish ~ Seasonal Vegetables ~ Garlic Bread*

#### DESSERT

*Assorted Pies*

### THE BIG EASY BUFFET

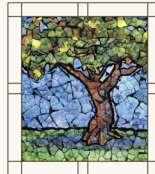
\$31.95 per person

*Mixed Green Salad ~ Red Beans & Rice  
Chicken & Sausage Gumbo ~ Chicken, Sausage & Shrimp Jambalaya, Blackened Catfish ~  
Seasonal Vegetables ~ Corn Bread*

#### DESSERT

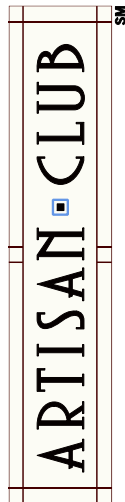
*Bread Pudding*

ARTISAN



PARK

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## Cocktail Receptions & Specialty Beverages

*Design your own cocktail reception with the following selections.  
A \$50 bartender fee will be charged. This fee is waived if bar revenue exceeds \$400.  
We serve alcohol responsibly and strictly adhere to ALL Florida state beverage laws.*

### Cocktails

House Brands \$6	Premium Brands \$8
Three Olives	Grey Goose or Kettle One
Beefeater	Bombay Sapphire
Bacardi	Bacardi Gold
Canadian Club	Jack Daniels
Pepe Lopez Silver	Glenfiddich 12yo
Dewars	

### Bars

#### House Brands Bar, per person

<i>1 hour bar</i>	\$15.00
<i>Each additional hour</i>	\$ 9.00

#### Premium Bar, per person

<i>1 hour bar</i>	\$20.00
<i>Each additional hour</i>	\$14.00

### Bottled Beers

**Domestic** (2 selections per bar) 16oz. Serving \$4  
*Coors Light ~ Budweiser ~ Bud Light ~ Bud Light Lime*

**Premium** (2 selections per bar) \$5  
*Heineken ~ Corona ~ Stella Artois*

### Draught (Keg prices available upon request)

<i>Domestic 12oz</i>	\$4
<i>Premium 12oz</i>	\$5

### Wine

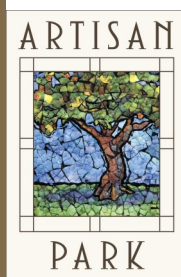
#### House Varietals

*Chardonnay ~ Cabernet ~ Merlot ~ White Zinfandel*

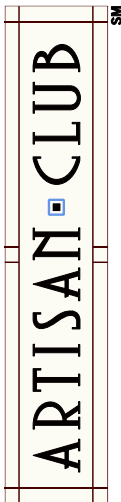
**Glass \$5.00 Bottle \$24.00**

#### Premium Varietals

*Request a copy of our current wine list*

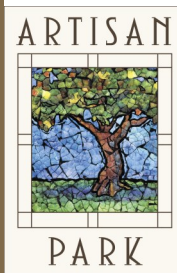


Sales Tax and an 18% gratuity will be added to all events.



## Terms of Agreement

1. All food and beverage, set up fees and audio/visual prices in the state of Florida are subject to current service charges and state tax. An applicable sales tax and 18% service charge will be added to all food and beverage, set up fees and audio/visual prices listed in the catering menus.
2. Artisan Club requires guests to provide a guaranteed number of people to attend each food function at least 72 business day hours in advance. This number will be considered your guarantee and is not subject to reduction. If Artisan Club is not notified within the established guarantee hour notice, the original estimated figure will automatically become the guarantee.
3. As is customary, banquet prices are subject to change due to fluctuating market costs. Prices for all meal functions will be guaranteed by Artisan Club for three (3) months.
4. In order to properly and timely deliver your event(s), Artisan Club management must receive a signed set of banquet event orders (BEO) 30 Days prior to your group's arrival.
5. We are prepared to serve 5% over your guarantee.
6. No outside food or beverage of any kind may be brought into the club.
7. Due to food safety requirements all food is to be consumed at the time of service and not permitted to leave the function room.
8. To avoid unnecessary charges, all changes must be received 72 business day hours prior to the function. Counts must be guaranteed 72 business day hours prior to the function.
9. Deposits are refundable based on contracted terms.
10. Artisan Club will provide at no charge, a reasonable amount of equipment, i.e., chairs, tables, etc. This complimentary arrangement does not include production staging or extraordinary set-ups.
11. All federal and local fire codes must be adhered to. Examples:
  - Fire exits and corridors must never be blocked.
  - Decorative materials will be required to have Proof of Treatment prior to delivery.
  - Usage of fog machines, smoke, pyrotechnics, or similar devices is not permitted.
13. All drapes, hangings, curtains, drops and all other decorative materials including Christmas trees, that would tend to increase the fire and panic hazard shall be made from materials which are non-flammable or shall be treated and maintained in a flame-retardant condition by means of a flame-retardant solution or a process approved by the fire chief. Exit doors, exit lights, fire alarm sending stations, wet standpipe hose cabinets and fire extinguisher locations shall not be concealed or obstructed by any decorative material..
14. To avoid damage to wallpaper or paint, nothing shall be taped, stapled, nailed or otherwise attached to columns, doors, walls, floors or other parts of the building or furniture without prior written consent from the Club. Distribution of promotional gummed stickers or labels is strictly prohibited.
15. Artisan Club reserves the right to inspect and control all private functions to assure that they are being conducted in a consistent manner with the operation of the club rules and safety procedures and with the comfort of other club guests in mind. The client will be responsible for all damage to the club and to persons and/or property on or about the club which results from actions of the client and their members and guests.
16. Artisan Club will not assume any responsibility for the damage or loss of any merchandise left in the Club prior to or following a function.

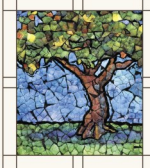


ARTISAN CLUB

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