

Aunt Maude's Private Dining Lunch Policies

The Ames area has a wide variety of dining choices for private gatherings. Thank you for choosing Aunt Maude's. Your patronage is appreciated and we will do our best to make your event a special one.

We are happy to make your reservation according to the terms described below.

Deposit: A \$50 reservation deposit is necessary to hold your lunch reservation. This deposit is then applied as credit towards your bill the afternoon of your event. This deposit is completely refundable if cancellation notice is received two weeks prior to your event. In the past, unfortunately, we have had party reservations for which no one appeared. Other customers were turned away in expectation of this private gathering, which failed to materialize.

Minimums: Because our restaurant is very limited in space, 1/3 of our seating is earmarked for your special event for the entire afternoon. We are happy to accommodate you, but due to limited space, we require a minimum amount that must be spent in order to ensure a private dining area.

Monday through Friday: \$150

This minimum is necessary regardless of the number of guests attending your function.

If this minimum is not reached, you will be required to pay remaining amount to reach that minimum, this does not include food or wine to go and/or the purchase of gift certificates, gratuity or sales tax.

Reservation deposit is included in the required minimum.

Pricing: Due to significant market price fluctuations and or season availability, all prices are subject to change. All pricing is shown exclusive of applicable sales tax of 7% and does not include standard gratuity of 17% unless otherwise specified.

Payment: Separate checks are not available. All events are asked to pay on one check. The bill should be paid the afternoon of the event unless other arrangements have been made.

Menu Guidelines

- * When selecting a menu for your event, please try to vary your entrée selections to fit your guests' needs. You will not need to specify individual orders. We will print a menu of your selections and your guests will order the afternoon of your event.

- *For groups of 18-25, please choose up to 5 menu items
26-35 please choose up to 4 menu items
36-40 please choose up to 3 menu items

- *Dessert choices are available upon request.
Should you have any special requests, we do have a pastry chef on premise; please inquire at the time you make your selections.

- *Should you have any special entree requests, such as dietary or vegetarian restrictions, please inquire at the time you make your selections.

- * Please feel free to ask for suggestions or assistance in selecting a menu for your group.

Entrée Choices

Pasta Selections

Blackened Chicken Angel Hair \$11.25

Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce, Garlic Bread.

Tequila Chicken Fettuccine \$11.25

Tri-Peppers, Onions, Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine, Garlic Bread.

Mediterranean Pasta \$11.25

Tomatoes, Roasted Shallots, Garlic, Spinach, Kalamata Olives, Artichokes, Goat Cheese, Olive Oil, Angel Hair, Garlic Bread.

Shrimp Pesto \$11.25

Tomatoes, Onions, Mushrooms, Garlic, Pesto Cream Sauce, Linguine, Garlic Bread.

Classic Selections

Maude's Cheeseburger \$10.95

8 oz. House Ground Steak, Cheddar Cheese, Romaine, Onions, Toasted Sourdough Bun, French Fries.

Bacon & Swiss Grilled Chicken \$10.95

Romaine, Onions, Toasted Sourdough Bun, French Fries.

Cajun Prime Rib Sandwich \$13.45

Romaine, Onions, Mayonnaise, Toasted Hoagie Bun, Red Beans & Rice.

Ham Reuben \$10.95

Berkshire Ham, Swiss Cheese, Sauerkraut, 1,000 Island Dressing, Toasted Rye, French Fries.

Love At First Bite \$10.95

Roast Beef, Turkey, Bacon, Romaine, Onions, Mayonnaise, Toasted Sourdough, Pasta Salad.

Turkey Pesto Sandwich \$10.95

Brie, Basil Pesto, Romaine, Onions, Toasted Sourdough, Pasta Salad.

Banquet Favorites

Quiche \$10.50

Homemade Quiche Filled With Weekly Description, House Salad.

Main Street Chicken \$10.95

Tomatoes, Scallions, Mushrooms, Spicy Garlic Butter Sauce, Wild Rice Pilaf, Seasonal Vegetables.

Simply Grilled Salmon \$12.95

Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables.

Half Sandwich, Today's Soup & Salad \$9.95

Changes Weekly. Please Inquire.

Salad Selections

Salad Nicoise \$11.45

Shrimp, Tuna, Egg, Yukon Gold Potatoes, Tomatoes, Green Beans, Kalamata Olives, Mixed Greens, Red Wine Vinaigrette.

Cobb Salad \$11.45

Turkey, Ham, Chicken, Bacon, Egg, Mixed Cheese, Tomatoes, Onions, Cucumbers, Mixed Greens. Choice Of Dressing.

Printer's Salad \$11.45

Grilled Salmon, Tomatoes, Walnuts, Maytag Blue Cheese, Spinach, Red Wine Vinaigrette.

Blackened Seafood Caesar \$11.45

Choice Of Salmon Or Tuna.

Blackened Chicken Caesar \$11.45

A Chef's course menu is also available. We love creating unique food and wine experiences. Please inquire to hear about other options.

Banquet & Party Contract

This agreement must be completed and signed in order to reserve the banquet facility. Please return contract accompanied by your \$50 deposit as soon as possible in order to confirm your lunch reservation. Thank you.

Group Name: _____

Contact Name: _____

Phone: _____

Date Of Event: _____

Time Of Event: _____

Number Of People Expected: _____

Aunt Maude's will reserve your room, order and prepare food and schedule staff in advance for your function. Therefore, if you need to change the number of guests, please notify us within **eight (8) days of your event**.

Please Indicate The Menu You Have Chosen

Entrees:

Please indicate if you would like dessert:

Specific Bar/ Drink Instructions:

Other Information:

By signing this contract you agree to the previously described private dining lunch policies. Please remember all **pricing subject to change**.

If you have any questions please contact
Jericho at 515.233.4136.

Authorized Signature: _____ Date: _____

Aunt Maudes 547 Main St. Ames, IA. 50010