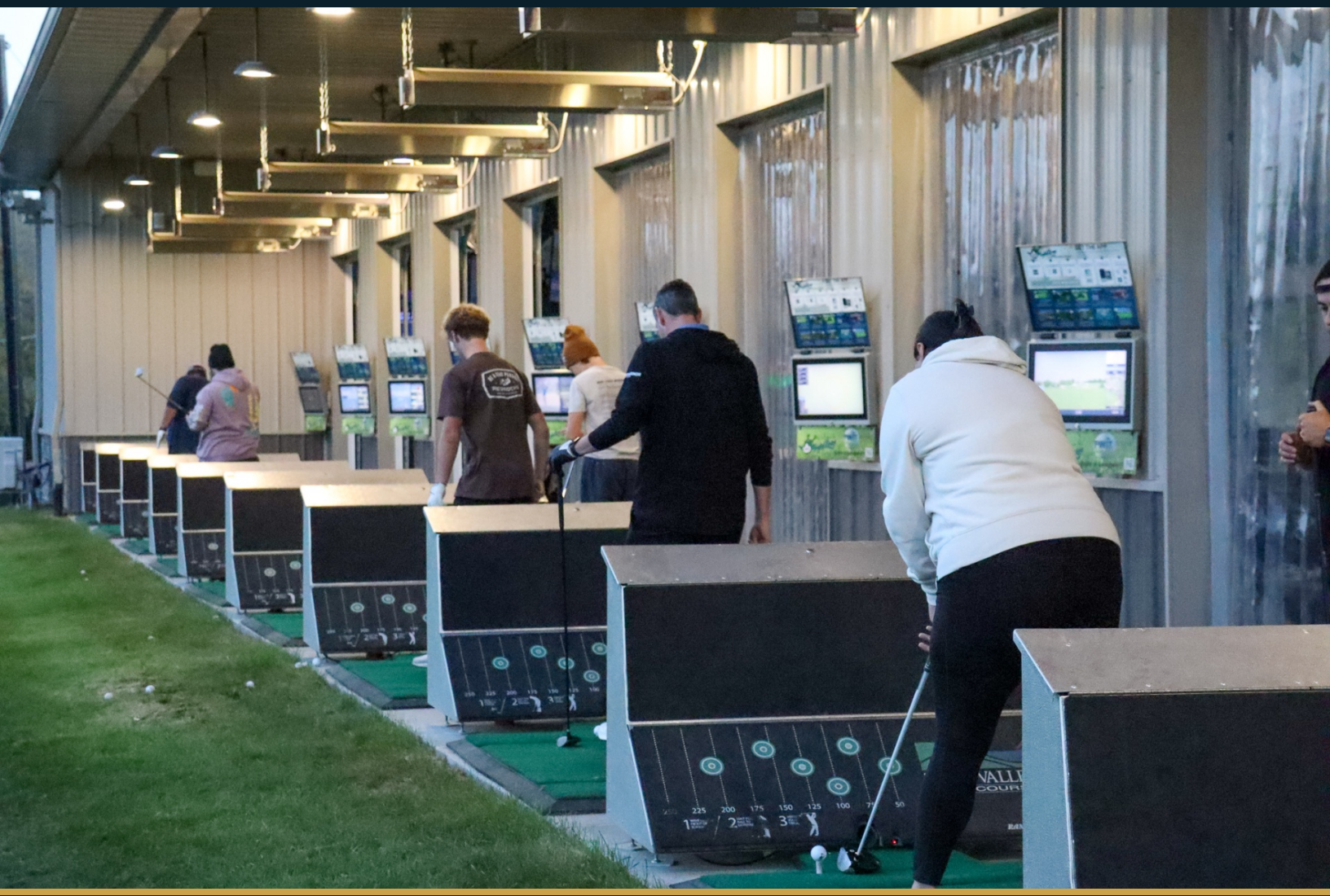


CORPORATE EVENTS · 2026 BAY PACKAGES

Built for real groups.

Four bay-time packages — two or three hours, peak or non-peak.
Bay time, lounge seating, unlimited range balls and clubs included.
Then build your own menu from our full catering list.

2026 BAY PACKAGES

Four ways to fly. Bay time only.

Every package includes bay time, shared lounge seating, unlimited range balls and complimentary loaner clubs. Food and beverage are ordered separately from the catering menu inside — no minimum spend required.

THE QUICK NINE

2 HOURS · NON-PEAK

$10 PLAYER

$5 SPECTATOR

WHEN
Mon–Thu 9a–4p

THE LONG HAUL

3 HOURS · NON-PEAK

$20 PLAYER

$15 SPECTATOR

WHEN
Mon–Thu 9a–4p

THE JET STREAM

2 HOURS · PEAK

$20 PLAYER

$10 SPECTATOR

WHEN
M–Th 4p–10p
Fri–Sun

FIRST CLASS

3 HOURS · PEAK

$30 PLAYER

$20 SPECTATOR

WHEN
M–Th 4p–10p
Fri–Sun

Additional hour	Every bay	$150 deposit	6% tax · 18% service
$10 per person	up to 8 players	secures your date	added at final billing

RIGHT-SIZE YOUR EVENT

How many bays do you actually need?

Each bay is sold as 8 player spots and must be paid in full at 8 players before spectator tickets can be added. Once a bay is full, you may add 1 spectator for every 2 players purchased. We have 10 bays — groups using 2 bays or fewer should book the Connecting Flight 2-bay bundle instead.

BAYS	PLAYERS PAID	SPECTATORS ALLOWED	TOTAL GUESTS
3	24	12	36
4	32	16	48
5	40	20	60
6	48	24	72
7	56	28	84
8	64	32	96
9	72	36	108
10	80	40	120

Need more room? Add a mini golf package, or book the Events Center for up to 170 guests.

Ready to hold a date? Jaycene Baker · jaycene@toadvalley.com · 515.967.9575

Pick your window, count your players, then build the menu from the catering pages inside.

CATERING MENU

Build your event — order it à la carte.

All prices are 2026 catering prices, printed verbatim from our Event Guide. Use this menu to build your own spread · food is not included in the bay packages. All food is served by Toad Valley catering.

THEMED BUFFETS

Per-Person Buffets

Priced per person, served buffet style.

FIESTA Walking tacos with all the fixin's, refried beans and Mexican rice.	**$13 / person**
MAMA MIA Hot sausage sandwiches with potato chips.	**$11 / person**
ITALIAN STALLION Baked ziti, lettuce salad, breadsticks and brownie.	**$12 / person**
COWBOY Pulled pork sandwiches, cheesy hashbrowns, baked beans and chips & dip.	**$13 / person**
CHEESEBURGER BUFFET Cheeseburgers with fixin's, chips, pasta salad and brownie.	**$13.50 / person**
CHEESEBURGER / BRAT BUFFET Cheeseburgers with fixin's, brats, chips, pasta salad and brownie.	**$15.50 / person**
HEART HEALTHY Grilled chicken, baked potato, lettuce salad and cookies.	**$13.00 / person**
SACK LUNCH Assorted deli sandwiches — turkey, ham or roast beef — chips and cookies.	**$11 / person**

APPETIZERS & DISPLAYS

Priced per tray — mix and match.

APPETIZERS

Per-Tray Pricing

BONELESS CHICKEN WINGS Served with BBQ and ranch dip.	**$108 / 25 people**
MARINARA MEATBALLS House marinara, served hot.	**$97 / 25 people**
SPINACH & ARTICHOKE DIP Served with crackers.	**$88 / 25 people**
CHIPS WITH QUESO Tortilla chips and warm queso.	**$51 / 25 people**
CHICKEN BUFFALO DIP Served with tortilla chips.	**$84 / 25 people**
PRETZEL STICKS Served with queso.	**$57 / 25 people**
BREADED MOZZARELLA STICKS Served with marinara.	**$79 / 25 people**
BBQ SMOKIES Cocktail smokies in BBQ sauce.	**$83 / 25 people**
TRAIL MIX Sweet-and-salty snack mix.	**$68 / 25 people**
CHIPS & DIP Kettle chips with onion dip.	**$49 / 25 people**
CHIPS & SALSA Tortilla chips with house salsa.	**$53 / 25 people**
ASSORTED CHEESE BALLS Served with crackers.	**$54 / 25 people**
SHRIMP DISPLAY Chilled shrimp with cocktail sauce.	**$127 / 25 people**
HUMMUS & PITA CHIPS House hummus with pita chips.	**$51 / 25 people**
MINI DELI SANDWICHES Assorted deli on slider rolls.	**$131 / 25 people**
HOT TURKEY SLIDERS Warm turkey on toasted rolls.	**$121 / 25 people**

DISPLAYS

Sized for the room.

Small serves ~25 · Medium serves ~35 · Large serves ~50.

	SMALL	MEDIUM	LARGE
FRESH FRUIT DISPLAY Seasonal fruit and berries.	$97	$123	$151
FRESH VEGETABLE DISPLAY Assortment of seasonal vegetables served with ranch dipping sauce.	$96	$121	$148
BREAKFAST DISPLAY Assorted baked goods, breads and donut holes.	$59	$76	$117
MEAT & CHEESE DISPLAY Assorted meats, cheeses and crackers.	$99	$127	$144

BREAKFAST OPTIONS

Add a morning meeting or kickoff.

BREAKFAST PIZZA Homemade crust with select sausage, bacon or combo. Large 16-inch, 12 slices.	$22.29 / pizza
SCRAMBLED EGG BAR Scrambled eggs, cheese, green onions, peppers and bacon.	$68 / 25 people
GRANOLA & YOGURT Served with blueberries, strawberries and honey.	$82 / 25 people
FRENCH TOAST BAKE Served with syrup.	$88 / 25 people
SAVORY BREAKFAST DISH Breading, sausage, eggs and cheese.	$98 / 25 people

PIZZAS

Specialty + single-topping, sized 12" and 16".

SPECIALTY PIZZAS

12" $18.89 · 16" $24.29

THE ROSBO
Our hand-tossed crust, marinara, mozzarella cheese, mushrooms, Italian sausage, banana peppers, and fresh garlic.

LUAU (HAWAIIAN)
Our hand-tossed crust, marinara, mozzarella cheese, Canadian bacon, pineapple, bacon.

BBQ CHICKEN
Our hand-tossed crust, marinara, mozzarella cheese, diced chicken, onions, BBQ sauce.

SUPREME
Our hand-tossed crust, marinara, mozzarella cheese, Italian sausage, pepperoni, hamburger, capicola, mushroom, onion, green pepper, olive.

MEAT LOVERS
Our hand-tossed crust, marinara, mozzarella cheese, Italian sausage, pepperoni, hamburger, meatball, capicola.

BIANCHI'S MAFIOSO CLUB
Our hand-tossed crust, mozzarella cheese, your choice of marinara or garlic parmesan sauce, capicola, pepperoni, salami, garlic, roasted red peppers.

VEGGIE
Our hand-tossed crust, marinara, mozzarella cheese, mushrooms, onion, green peppers, black olives, green olives, roasted red peppers.

CHICKEN PARMESAN
Our hand-tossed crust, mozzarella cheese, your choice of marinara or garlic parmesan sauce, chicken, garlic, roasted red peppers.

BACON CHEESEBURGER
Our hand-tossed crust, mozzarella and cheddar cheese, hamburger sauce, dill pickles, bacon.

BUFFALO CHICKEN
Our hand-tossed crust, mozzarella cheese, our special buffalo sauce, chicken, onion and blue cheese.

SINGLE TOPPING PIZZAS

12" $16.99 · 16" $18.99 · Additional toppings + $2.00

Italian sausage, bacon, pepperoni, hamburger, capicola, meatball, salami, chicken, Canadian bacon, pineapple, onion, mushroom, green pepper, roasted red peppers, black olive, green olive, garlic, blue cheese.

BAR & BEVERAGES

All beverages must be purchased through Toad Valley.

Cash Bar — priced per drink

Call Brands	$7.00
Premium Brands	$8.00
Platinum Brands	$10.00
Domestic Beer	$6.00
Imported / Specialty Beer	$6.50
Wine	$7.00
Draw Beer	$3.00
Seltzers	$4.50
Soft Drinks	$3.00
Bottled Water	$3.00

Open Bar — priced per drink

Call Brands	$6.00
Premium Brands	$7.00
Platinum Brands	$9.50
Domestic Bottle Beer	$5.50
Imported / Specialty Beer	$6.25
Wine	$6.00
Bottled Coke Products	$3.50 ea

BOTTOMLESS & SPECIALTY

Sized to your headcount.

BOTTOMLESS SOFT DRINKS — $100 · $150 · $200
75 or fewer guests · 75–150 guests · 150+ guests

BOTTOMLESS ICED TEA, LEMONADE & WATER — $75 · $125 · $150
75 or fewer guests · 75–150 guests · 150+ guests

MIMOSAS — $6.00 / drink
Served in pre-mixed carafes. 10-drink minimum.

BLOODY MARY BAR — $10 / drink
Served pre-mixed with lots of fixin's. 10-drink minimum.

SIGNATURE DRINK — $7.50–$10.50 / drink
Custom cocktail crafted with your event coordinator.

FRUIT PUNCH Non-alcoholic punch by the gallon.	**$25 / gallon**
CHAMPAGNE PUNCH Sparkling punch by the gallon.	**$47 / gallon**
DOMESTIC KEG (16 GALLON) Choose your domestic brand.	**$350 / keg**
PONY KEG (DOMESTIC) Half-size domestic keg.	**$275 / keg**
IMPORTED / SPECIALTY KEG Selection varies — ask your coordinator.	**$410+ / keg**
CRAFT BEER KEG Local and rotating taps.	**Pricing varies**

PLAN WITH US

Policies, deposits, and how to lock your date.

Reservations

A $150 non-refundable deposit secures your date. It's returned (minus any damages or service fees) after your event.

Pricing & Service

All pricing is subject to 6% state sales tax and 18% service charge. Events are billed at pricing agreed at contract signing.

Headcount & Menu

Final decisions on food selection, bar service and guest count are due 3 weeks prior to your event.

Beverage Policy

All beverages must be purchased through Toad Valley. Bringing outside alcohol onto the premises results in a $1,000 penalty.

Bay Capacity

Each bay is sold as 8 player spots, paid in full before spectators are added. Then add 1 spectator for every 2 players purchased.

Decorations

Vendor setup window is 1 hour pre-event. No candles (battery-only), no confetti / glitter, no popcorn or sunflower seeds. Nothing attached to walls, ceilings, or windows.

Cancellation

All cancellations must be in writing. Deposits are non-refundable but may transfer to a new agreed date.

TALK TO YOUR EVENT COORDINATOR

Two people, one mission — your event runs flawlessly.

Sophia George
Toptracer Manager

sophia@toadvalley.com
515.967.9575

Jaycene Baker
Events Coordinator

jaycene@toadvalley.com
515.967.9575

EVENT AGREEMENT

Corporate Event Contract

This agreement is between Toad Valley Golf Course / The Flight Zone (“Venue”) and the client named below (“Client”). Complete, sign and return with the deposit to hold your date.

EVENT DETAILS

COMPANY / ORGANIZATION

CONTACT NAME

EMAIL

PHONE

EVENT DATE

START TIME

END TIME

OF BAYS

PACKAGE (QUICK NINE / LONG HAUL / JET STREAM / FIRST CLASS)

PLAYERS

SPECTATORS

TERMS & CONDITIONS

1. RESERVATION & DEPOSIT

A non-refundable deposit of $150 is due at signing to hold the date and bays. The date is not held until the signed agreement and deposit are received. The deposit is applied to the final balance.

2. GUARANTEED GUEST COUNT

A guaranteed count of players and spectators is due seven (7) days prior to the event. Billing is based on the guaranteed count or the actual attendance, whichever is greater. Increases within 7 days are subject to availability.

3. PACKAGE INCLUSIONS

Packages include reserved bay time, shared lounge seating, unlimited range balls and complimentary loaner clubs. Food and beverage are not included and are ordered separately from the catering menu. There is no food and beverage minimum.

4. BAY CAPACITY & SPECTATORS

Each bay accommodates up to 8 players and is sold as 8 player spots, which must be paid in full before spectator tickets may be added. Once a bay is paid at 8 players, 1 spectator may be added for every 2 players purchased. Groups using 2 bays or fewer should book the Connecting Flight bundle.

5. FOOD & BEVERAGE SERVICE

All food and beverage must be supplied by Toad Valley. Outside food, beverages and alcohol are not permitted. Final menu selections are due fourteen (14) days prior to the event.

6. ALCOHOL POLICY

Alcohol is served only by licensed Toad Valley staff to guests 21 and over with valid photo ID. We reserve the right to refuse service and to end alcohol service at any time.

EVENT AGREEMENT (CONTINUED)

7. PAYMENT TERMS

The final balance is due on the day of the event unless direct billing has been approved in advance. A 6% state sales tax and 18% service charge are applied to the final invoice. Approved invoices are net 30; balances past due accrue 1.5% per month.

8. CANCELLATION & RESCHEDULING

Cancellations more than 30 days prior forfeit the deposit only. Cancellations 15-30 days prior are billed 50% of the estimated bay charges. Cancellations within 14 days are billed 100% of the estimated bay charges. One reschedule within 12 months may be granted, subject to availability.

9. DAMAGE & CONDUCT

The client is responsible for the conduct of its guests and for the cost of any damage to bays, screens, equipment, furnishings or facilities caused by the group. Toptracer equipment must be operated as directed by staff. Management may end an event for unsafe or disruptive behavior without refund.

10. DECOR & VENDORS

Decorations may not be affixed to walls, screens or ceilings. Confetti, glitter and open flame are not permitted. Outside vendors must be approved in advance and provide proof of insurance.

11. WEATHER & FORCE MAJEURE

Bays are covered and heated; events proceed in most weather. Neither party is liable for failure to perform due to causes beyond reasonable control, including severe weather, utility failure or government order. In such cases the event will be rescheduled or the deposit refunded.

12. LIABILITY & INDEMNIFICATION

Golf and range activity carry inherent risk. The client agrees to indemnify and hold harmless Toad Valley, its owners and employees from claims arising from the client's event, except those caused by the venue's gross negligence. Toad Valley is not responsible for lost or left-behind personal property.

13. PHOTOGRAPHY

Toad Valley may photograph the venue during events for promotional use. Notify your coordinator in writing if your group prefers to be excluded.

14. ENTIRE AGREEMENT

This agreement, together with the attached banquet event order, is the entire agreement between the parties and supersedes prior discussions. Changes must be in writing and signed by both parties. Iowa law governs.

ACCEPTANCE

By signing below, Client acknowledges having read and agreed to the terms above.

_____	_____
CLIENT SIGNATURE	DATE
_____	_____
PRINTED NAME & TITLE	DEPOSIT RECEIVED
_____	_____
VENUE REPRESENTATIVE	DATE

Return to: Jaycene Baker · jaycene@toadvalley.com · 515.967.9575

Toad Valley Golf Course · 237 NE 80th St, Pleasant Hill, IA 50327 · flightzone.golf