

**MOORESTOWN FIELD CLUB
RESTAURANT AND BAR POLICIES
(FINAL DRAFT AS OF October 12, 2021)**

HOURS OF OPERATION

At the present time the restaurant and bar hours of operations are:

Monday	Closed
Tuesday	Closed (Bar only 12:00PM - 7:00PM)
Wednesday	11:00AM - 9:00PM
Thursday	11:00AM - 9:00PM
Friday	11:00AM - 9:00PM
Saturday	11:00AM - 6:00PM
Sunday	11:00AM - 3:00PM

Generally, bar hours of operation will coincide with restaurant hours. As warranted, the bar may remain open after the restaurant closes. A decision to extend bar hours is made by the bar manager. At no time shall the bar hours of operation exceed the hours specified in the club's liquor license.

Restaurant hours may change upon review and approval by the Dining Committee and club management.

DINING RESERVATIONS

Dining reservations are required for groups of six or more and for any size group attending a Special Dining Event. At the present time, reservations can be made by accessing the MFC webpage under Member Login and completing the Reservation Request Form, or by calling Foodwerx at 856-231-8886. All reservations will be confirmed within 24 hours. Dining reservations will be held for fifteen minutes past the requested time at which time the reservation shall be cancelled. Members who know in advance that they do not need their reservation must contact the club to cancel as soon as possible.

DRESS CODE

The Dress Code for the inside dining rooms, outside patio dining, and the bar area shall coincide with the club's overall dress code. Members and their guests are expected to dress appropriately at all times.

FOOD MINIMUM

At the present time, the per member Food minimum is \$150.00 per quarter. The Food Minimum applies to all regular dining and special dining events that are not a part of a golf or tennis pre-priced event. Additionally, the Food Minimum applies to food consumed on the club's premises, meals taken out, and non-alcoholic beverages. For additional details see the MFC Membership Rules and Regulations.

DINING ROOM RENTALS

The dining rooms are available to be rented by members and to non-members who have been sponsored by an MFC member. Availability, rental rates, and other details can be obtained by contacting the MFC Office Manager. Any rental must conform with approved capacity levels.

CLOSING OF DINING ROOMS AND BAR FOR SPECIAL EVENTS

From time to time, the dining rooms and/or bar area may be closed due to the scheduling of special events. This includes rentals to members and sponsored non-members for personal events, and for club-sponsored events that require exclusive access to dining room and bar space. Except for requests for a funeral event, all other requests to close the dining rooms and bar area must be sent to the MFC Office Manager one month prior to the date being requested. Any closing must be approved by the General Manager. All closures will be communicated to club members as quickly as possible.

CODE OF CONDUCT

All members, their families and guests who utilize the club's restaurant and bar are required to follow the Moorestown Field Club Code of Conduct. Violations shall be reported to club management and, if justified, referred to the MFC House Committee for further review and, if warranted, disciplinary action.

LIQUOR LICENSE COMPLIANCE

The liquor license awarded to MFC authorizes the club to sell and serve alcoholic beverages for immediate consumption on the club's premises to members and their guests. A club authorized member is any individual in good standing as prescribed by the by-laws of the club and whose name and address is listed on the directory of club members. The only other group that may be served alcohol are guests of an authorized club member (as described above). Any guest must be invited by a member of the club, and the sponsoring member must be personally present for the duration of that guest's visit. The sponsoring member is also responsible for the cost of liquor consumed by their guests.

KITCHEN AND DINING AREA INSPECTIONS

No less than quarterly, an inspection of the kitchen, food preparation, storage, and dining areas (inside and patio) shall be performed by appointed members of the Dining Committee. A report shall be prepared and shared with the club's food service provider, club management and all members of the Dining Committee as soon as possible. Any deficiencies reported must be addressed by the club's food service provider within three business days of receiving the report. A follow-up inspection shall be performed to ensure that all deficiencies have been corrected. In addition, yearly inspections are performed by the New Jersey Board of Health for both the bar and kitchen areas.

RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES

Moorestown Field Club, in the best interest of its members and guests, promotes the responsible service of alcoholic beverages. All MFC and contracted dining staff are trained in identifying signs of visible intoxication. Visibly intoxicated persons will not be served. Club management and the Board of Trustees fully support staff who do not serve visibly intoxicated persons. Persons who are felt to be visibly intoxicated will be asked to leave the premises. All efforts will be made to ensure that said persons receive a safe mode of transportation. If anyone who appears to be visibly intoxicated becomes unruly or insists to be served an alcoholic beverage, bar staff should call the police for assistance. Minors under no circumstances will be served alcohol or permitted near the bar areas. MFC bar staff is required to request proof of age to ensure compliance with state liquor laws. At no time may alcoholic beverages of any kind be brought in from outside of the club. This includes the golf course and tennis courts.