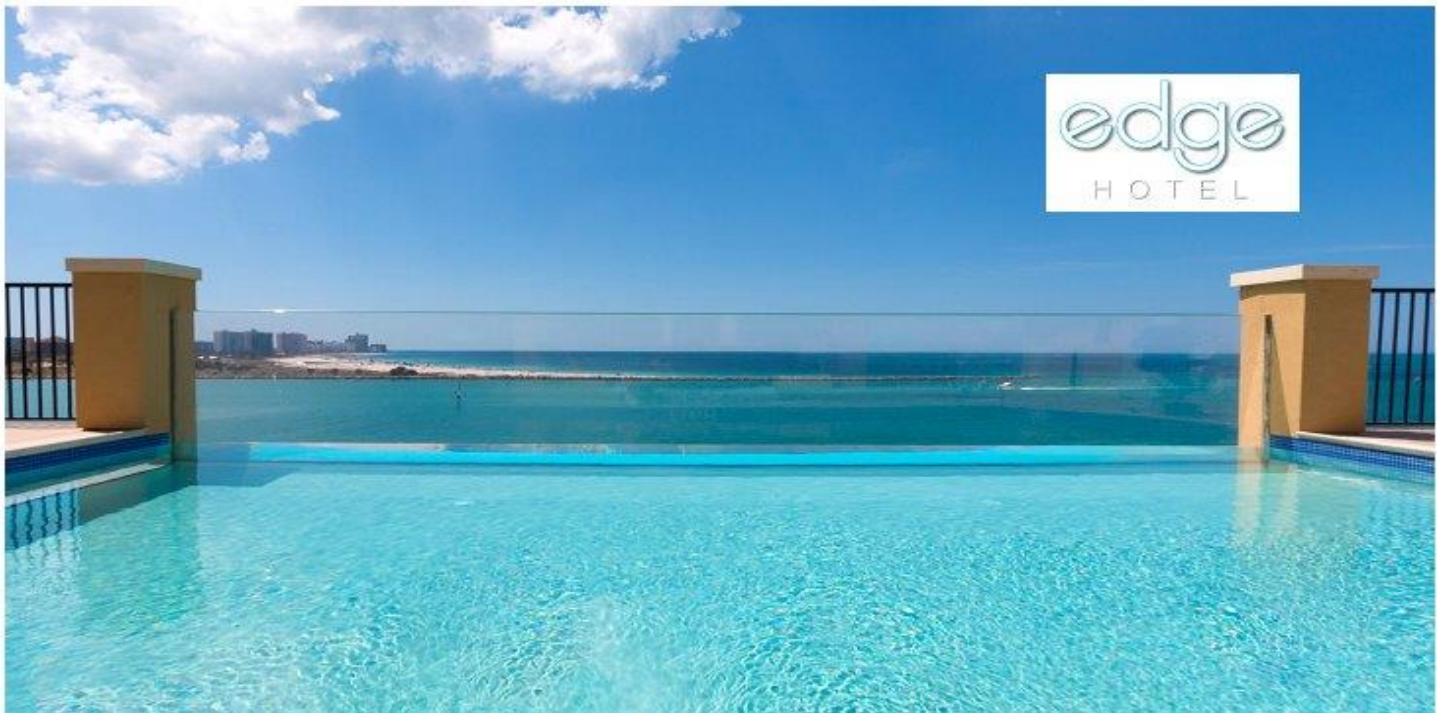


THE WATERS EDGE



BANQUET MENU

THE WATERS EDGE

REFRESHMENTS

FRESH BREWED COFFEE / DECAFFEINATED	\$ 44 GAL.
INFUSED WATER (LEMON-LIME, CUCUMBER OR ORANGE).....	\$ 17 GAL.
ICED TEA WITH LEMON.....	\$ 15 ½ GAL.
LEMONADE.....	\$ 15 ½ GAL.
FRUIT JUICES (ASSORTED BOTTLES).....	\$ 3.75 EACH
BOTTLED WATER.....	\$ 3.25 EACH
HOT TEAS.....	\$ 2.75 EACH
COKE® PRODUCTS.....	\$ 3.50 EACH

FRESH BAKERY

MUFFINS, DANISH OR DONUTS.....	\$ 34 DOZEN
CROISSANTS, SCONES OR CINNAMON ROLLS.....	\$ 40 DOZEN
BAGELS WITH CREAM CHEESE.....	\$ 36 DOZEN
FRESH BAKED COOKIES.....	\$ 20 DOZEN
ASSORTED DESSERT BARS.....	\$ 25 DOZEN

SNACKS & MORE

GRANOLA BARS.....	\$ 3.00 EACH
ASSORTED YOGURTS.....	\$ 4.00 EACH
SINGLE SERVING PRETZELS OR POTATO CHIPS.....	\$ 3.00 EACH
TORTILLA CHIPS WITH HOUSE MADE FIRE ROASTED SALSA.....	\$ 3.00 P.P.
HUMMUS DIP WITH PITA CHIPS.....	\$ 4.00 P.P.
SEASONAL FRESH FRUITS AND BERRIES.....	\$ 4.75 P.P.

A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
PRICING SUBJECT TO CHANGE
PLEASE INQUIRE ABOUT SPECIAL DIETARY NEEDS OR CUSTOM MENU SELECTIONS

REFRESHMENT BREAKS

MINIMUM OF 25 GUESTS. LIMITED TO 1 HOUR OF SERVICE

FRESH AND HEALTHY

SEASONAL FRUIT AND BERRIES, ASSORTED YOGURTS, GRANOLA BARS, SELECTION OF DOMESTIC CHEESES, HUMMUS DIP WITH PITA CHIPS AND LEMON LIME INFUSED WATER

\$16

SWEET SUCCESS

ASSORTED DESSERT BARS, M&M COOKIES, MACADEMIA NUT COOKIES, ASSORTED MINI FRUIT TARTS, WHOLE MILK AND ASSORTED COKE PRODUCTS

\$17

BALL PARK

WARM PRETZEL BITES WITH CHEESE DIP, PEANUTS, POPCORN AND CRACKER JACK, MINI CANDY BARS AND ASSORTED COKE PRODUCTS

\$18

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BREAKFAST - BUFFETS

MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND CHILLED ORANGE JUICE

CLASSIC CONTINENTAL

SEASONAL FRUIT AND BERRIES, ASSORTMENT OF MUFFINS AND PASTRIES WITH BUTTER AND PRESERVES AND ASSORTED YOGURTS

\$24

SUNSHINE BUFFET

SEASONAL FRUIT AND BERRIES, ASSORTED PASTRIES WITH BUTTER AND PRESERVES, SCRAMBLED EGGS, SMOKED BACON, SAUSAGE AND BREAKFAST POTATOES

\$29

THE EDGE

SEASONAL FRUIT AND BERRIES, ASSORTMENT OF MUFFINS AND PASTRIES WITH BUTTER AND PRESERVES, ASSORTED YOGURTS, SCRAMBLED EGGS, SMOKED BACON, SAUSAGE, BREAKFAST POTATOES AND BANANAS FOSTER FRENCH TOAST

\$34

BAYSIDE BRUNCH

ASSORTMENT OF FRESH BAKED PASTRIES, SEASONAL FRESH FRUIT, CHEESEBOARD DISPLAY, MARINATED VEGETABLE PASTA SALAD, SCRAMBLED EGGS, APPLEWOOD SMOKED BACON AND VIRGINIA HAM, O'BRIEN POTATOES, BANANAS FOSTER FRENCH TOAST, PAN SEARED CHICKEN BREAST AND WARM BISCUITS WITH HONEY BUTTER

\$45

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LUNCH – BUFFETS

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND ICED TEA.

MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE.

WATERS EDGE DELI

TOMATO AND CUCUMBER CHOPPED GREENS SALAD, CREAMY COLESLAW, POTATO SALAD, SLICED ROAST TURKEY, SMOKED HAM, ROAST BEEF AND GENOA SALAMI, SLICED SWISS, CHEDDAR, PROVOLONE AND HAVARTI CHEESE, LETTUCE, TOMATO, RED ONION AND DILL PICKLES, ASSORTED BAKERY FRESH BREADS AND BUNS, CONDIMENTS AND AN ASSORTMENT OF DESSERT BARS

\$28

CLASSIC GRILLE

LOADED MACARONI SALAD, CREAMY COLESLAW, KETTLE CHIPS, SELECTION OF SEASONAL FRUITS, CHAR GRILLED HAMBURGERS, BBQ CHICKEN BREASTS, BACON AND MOLASSES BAKED BEANS, SLICED SWISS AND CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND DILL PICKLES, BRIOCHE AND ONION BUNS, ASSORTED CONDIMENTS AND ASSORTED COOKIES

\$32

SOUTHWEST TACO BAR

CHICKEN FAJITA, SEASONED GROUND BEEF, GUACAMOLE, PICO DE GALLO, REFRIED BEANS, SPANISH RICE, GRILLED ONION AND PEPPERS, CHEESE, LETTUCE, TOMATO, SOUR CREAM, RIPE OLIVES, CORN AND FLOUR TORTILLAS, CHURROS

\$30

ADD BLACKENED MAHI +\$5 ADD GRILLED SHRIMP +\$7

ITALIAN SHORE

CLASSIC CAESAR SALAD, ANTIPASTO DISPLAY OF GRILLED AND MARINATED VEGETABLES AND CHEESES, CHEESE RAVIOLI ALFREDO, SHRIMP SCAMPI, CHICKEN SALTIMBOCCA, LASAGNA BOLOGNESE, WARM GARLIC BREADSTICKS AND TIRAMISU

\$37

A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE PRICING SUBJECT TO CHANGE
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LUNCH – PLATED

ALL PLATED LUNCHES INCLUDE A HOUSE SALAD, WARM ROLLS AND BUTTER, SEASONAL VEGETABLE
AND FRESH BREWED COFFEE AND ICED TEA

PAN SEARED CHICKEN

PAN SEARED BREAST WITH AN HERB JUS
AND SERVED WITH FOUR CHEESE MUSHROOM RISOTTO

\$26

HONEY GLAZED SALMON

MARINATED IN HONEY, SOY, BALSAMIC AND GINGER, SEARED AND GLAZED,
SERVED WITH ROASTED RED POTATOES

\$27

HERB ROASTED BEEF ROAST

HERB ROASTED MEDIUM AND SLICED, SERVED WITH ROASTED RED POTATOES

\$29

KEY WEST CHICKEN

BREAST OF CHICKEN MARINATED WITH KEY LIME, GARLIC, HONEY, AND CILANTRO
GRILLED AND SERVED WITH ISLAND RICE

\$26

“ON THE RUN” BOXED LUNCHES

CHOICE OF ROAST BEEF, HONEY CURED HAM OR ROASTED TURKEY ON A FLAKY CROISSANT OR AS A
WRAP, WITH CHEESE, LETTUCE, ONION AND TOMATO. INCLUDES COLE SLAW, POTATO CHIPS,
FRESH BAKED COOKIE AND BOTTLED WATER OR SODA.

\$22

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SALAD AND SANDWICH SELECTIONS

ALL SELECTIONS INCLUDE FRESH BREWED COFFEE AND ICED TEA

COBB SALAD

GRILLED CHICKEN, BLEU CHEESE CRUMBLES, DICED TOMATO, CHOPPED BACON,
HARD BOILED EGG AND RED ONION
ARRANGED OVER MIXED GREENS WITH A SELECTION OF DRESSINGS AND A WARM ROLL.
\$22

EDGE WALDORF SALAD

RED GRAPES, WALNUTS, BLEU CHEESE CRUMBLES, CRAISINS AND WHITE MEAT CHICKEN
ALL FOLDED IN TO A SWEET YOGURT DRESSING OVER A BED OF MIXED GREENS.

\$23

TURKEY AND AVOCADO CROISSANT

SLICED TURKEY, PROVOLONE, AVOCADO, TOMATO, SPRING GREENS AND PESTO AIOLI
ON A FLAKY CROISSANT SERVED WITH PASTA SALAD

\$21

CHICKEN SALAD WRAP

HOUSE MADE CHICKEN SALAD, PARMESAN, BIBB LETTUCE, CHOPPED TOMATO AND A
CUCUMBER AIOLI WRAPPED IN A TORTILLA AND SERVED WITH RED POTATO SALAD

\$20

TURKEY CLUB

ROAST TURKEY, GOUDA, CRISP BACON, LETTUCE, TOMATO AND A SMOKY TOMATO AIOLI ON MULTI
GRAIN SERVED WITH HOUSE POTATO CHIPS AND A DILL PICKLE SPEAR.

\$22

HORS D' OEUVRES

PRICED PER 50 PIECES

COLD

CAPRESE BRUSCHETTA.....	\$120
BEEF CROSTINI.....	\$150
SEARED TUNA WITH CUCUMBER, PICKLED GINGER AND WASABI.....	\$160
COCKTAIL SHRIMP.....	\$165
AVOCADO TOAST WITH RADISH.....	\$130
SALMON LOX.....	\$135
CEVICHE SHOOTERS	\$165

HOT

COCONUT SHRIMP WITH ORANGE DIPPING SAUCE.....	\$145
CRAB CAKES WITH MANGO SALSA.....	\$160
HAWAIIAN CHICKEN SKEWERS.....	\$145
BACON WRAPPED SHRIMP W/ GARLIC BUTTER.....	\$165
CILANTRO LIME CHICKEN WINGS.....	\$115
BEEF EMPANADAS.....	\$140
MINI BEEF WELLINGTONS.....	\$165
CHICKEN LEMONGRASS POTSTICKERS WITH TERIYAKI SAUCE.....	\$120
BACON WRAPPED SCALLOPS WITH GARLIC BUTTER.....	\$170
CRAB RANGOONS WITH SWEET & SOUR.....	\$130
VEGETABLE SPRING ROLLS.....	\$110
THAI CHILI PORK BELLY SKEWERS	\$155

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CARVING STATIONS

ATTENDANT FEE OF \$100

INCLUDES ASSORTMENT OF COCKTAIL ROLLS, AND APPROPRIATE SAUCES AND CONDIMENTS

BACON WRAPPED STUFFED PORK LOIN (SERVES APPROX. 25).....	\$140
CITRUS AND HERB ROASTED TURKEY BREAST (SERVES APPROX. 30).....	\$155
MAPLE AND BROWN SUGAR GLAZED HAM (SERVES APPROX. 40).....	\$165
SIDE OF SALMON (SERVES APPROX. 20).....	\$115
SIDE OF GROUPER (SERVES APPROX. 30).....	\$145
BEEF TENDERLOIN (SERVES APPROX. 25).....	\$210
NEW YORK STRIPLOIN (SERVES APPROX. 30).....	\$245
BOURBON GLAZED BRISKET.....	\$305
DIJON CRUSTED PRIME RIB (SERVES APPROX. 35).....	\$360

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DISPLAYS

EACH SERVES APPROXIMATELY 30

CRUDITE DISPLAY.....	\$85
SEASONAL FRUIT DISPLAY.....	\$120
CHEESEBOARD DISPLAY.....	\$120
JIMMY'S FISH SPREAD WITH CRACKERS.....	\$105
ANTIPASTO DISPLAY.....	\$165
(IMPORTED AND DOMESTIC CHEESES, MEATS, VEGETABLES AND BREADS)	
SEAFOOD DISPLAY.....	\$295
OYSTERS ON THE HALF SHELL (3 DOZ.), LARGE COCKTAIL SHRIMP (3 DOZ.) CRAB CLUSTERS (2 #), MUSSELS (3 #), AHI TUNA (3 #) AND A SELECTION OF SAUCES AND CONDIMENTS	

STATIONS

A MINIMUM OF 2 STATIONS MUST BE PURCHASED OR OTHER FOOD MINIMUM MET

BAKED POTATO BAR

LARGE BAKED POTATOES, SHREDDED CHEDDAR CHEESE, CORN KERNELS,
BACON BITS, BROCCOLI FLORETTES, GREEN ONIONS AND SOUR CREAM

\$20

NACHOS STATION

TORTILLA CHIPS, SEASONED GROUND BEEF, CHEESE SAUCE, SHREDDED PEPPER JACK CHEESE,
DICED ONION, DICED TOMATO, JALAPENOS, BLACK OLIVES AND SOUR CREAM

\$20

ADD: PORK +\$3 / CHICKEN +\$4 / SHRIMP + \$7

PASTA STATION

PENNE PASTA, LINGUINI, MARINARA SAUCE, ALFREDO SAUCE, SLICED ITALIAN SAUSAGE, MINI
MEATBALLS, MUSHROOMS, OLIVES, ROASTED PEPPER STRIPS AND PARMESAN CHEESE

\$20

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DINNER – PLATED

LIMITED TO 2 SELECTIONS PLEASE

ALL PLATED DINNERS INCLUDE CHOICE OF HOUSE SALAD OR CAESAR SALAD, WARM ROLLS AND BUTTER, SEASONAL VEGETABLE AND FRESH BREWED COFFEE AND ICED TEA

PARMESAN CRUSTED RED SNAPPER

GOLDEN BROWN PARMESAN ENCRUSTED RED SNAPPER FILLET

\$42

BRAISED SHORT RIBS

SERVED WITH AN HERBED DEMI GLACE

\$45

BEEF TENDERLOIN

GRILLED TO A PERFECT MEDIUM AND SERVED WITH A MUSHROOM DEMI GLACE

\$65

KEY WEST CHICKEN

BREAST OF CHICKEN MARINATED IN GARLIC AND LIME, GRILLED

\$40

CHICKEN MANDALAY

BREAST OF CHICKEN WITH A MUSHROOM MARSALA SAUCE

\$40

STUFFED PORK CHOP

SPINACH AND RICOTTA STUFFED PORK CHOP WRAPPED IN BACON AND BRAISED UNTIL TENDER

\$38

STARCH SELECTIONS

ISLAND RICE

BAKED POTATO

ROASTED BABY REDS

AU GRATIN

GARLIC MASHED

WILD RICE BLEND

RISOTTO

SWEET POTATO MASH

FETTUCCHINI ALFREDO

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VEGETARIAN

CHEESE RAVIOLI

ROASTED VEGETABLES, PARMESAN AND RICOTTA CHEESE RAVIOLI'S
IN A PESTO CREAM SAUCE

\$29

GRILLED VEGETABLE MEDLEY

CHEF'S SELECTION OF BABY VEGETABLES GRILLED
AND SERVED OVER A BED OF PASTA

\$29

EGGPLANT LASAGNA

LAYERED EGGPLANT, ARTICHOKE, RED PEPPER, PICKLED ONION,
TOFU AND A VEGAN RICOTTA CHEESE

\$29

VEGETABLE STIRFRY

BROCCOLI, BOK CHOY, ONIONS, PEPPERS, SNOW PEAS AND CARROT IN A
SOY SAUCE SERVED OVER FLUFFED WHITE RICE.

\$29

DINNER BUFFETS

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND ICED TEA.
MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE.

CLASSIC BUFFET

ENTRÉE'S

- PAN SEARED HERB CHICKEN
- SLICED BEEF SIRLOIN DIJON
- STUFFED ROAST LOIN OF PORK
- ROAST TURKEY WITH CRANBERRY CHUTNEY
- GRILLED SALMON WITH CITRUS HONEY GLAZE
- BRAISED SHORT RIBS \$2.00 P.P.

SIDES

- MASHED POTATOES
- AU GRATIN POTATOES
- WILD RICE BLEND
- ROASTED RED POTATOES
- LINGUINI WITH ALFREDO SAUCE
- MUSHROOM RISOTTO
- GNOCCHI GORGANZOLA
- ROASTED SWEET POTATOES

BUFFET INCLUDES:

- FRESH VEGETABLE MEDLEY
- MIXED GREENS WITH TOPPING AND DRESSINGS
- FRESH SEASONAL FRUIT DISPLAY
- CRUDITE DISPLAY
- WARM ROLLS AND BUTTER
- CHEF'S SELECTION OF ASSORTED DESSERTS

2 ENTRÉE'S / 2 SIDES.....	\$55
3 ENTRÉE'S / 2 SIDES.....	\$58
3 ENTRÉE'S / 3 SIDES.....	\$61

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SOUTHERN BBQ

SLICED BBQ BEEF BRISKET, PULLED MOJO PORK SHOULDER, MESQUITE RUBBED TURKEY BREAST, BBQ BAKED BEANS, THREE CHEESE MAC – N – CHEESE, CREAMED CORN, DIXIE STYLE COLESLAW, FRESH SEASONAL FRUIT, SOUTHERN POTATO SALAD, MARINATED VEGETABLE PASTA SALAD, BISCUITS AND CORN BREAD WITH WHIPPED HONEY BUTTER AND AN ASSORTMENT OF COBBLER AND PIES

\$52

TOUR OF ITALY

PORK LOIN MODENESE, CHICKEN CAPRESE, CHEESE MANICOTTI WITH MARINARA SAUCE, MUSHROOM RISOTTO, RICOTTA SAUSAGE LASAGNA, ANTIPASTO DISPLAY OF GRILLED VEGETABLES, MARINATED VEGETABLES AND A SELECTION OF CHEESES, ARUGULA WITH TOMATO AND PARMESAN SALAD, WARM BREADSTICKS AND FOCACCIA, ITALIAN RUM CAKE AND TIRAMISU

\$58

BEACHSIDE DINNER

TROPICAL FRUIT DISPLAY, MIXED GREENS WITH AN ORANGE CITRUS VINAIGRETTE, ROASTED PARMESAN GARLIC CHICKEN BREAST, BBQ PORK RIBS, ROASTED POTATOES, ISLAND RICE, CALYPSO BLEND VEGETABLE MEDLEY, ROLLS AND BUTTER COCONUT CREAM PIE AND KEY LIME PIE.

\$49

A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
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BAR OFFERINGS

HOST BAR PACKAGES

	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS
1 HOUR	\$16	\$20	\$24
2 HOUR	\$26	\$30	\$34
ADDITIONAL HOUR	\$10	\$12	\$14

ABOVE PRICING IS BASED PER PERSON PLUS SERVICE CHARGE AND SALES TAX
BASED ON GUEST GUARENTEE

PACKAGES INCLUDE COCKTAILS, HOUSE WINE, DOMESTIC BEER AND SODAS

PACKAGES DO NOT INCLUDE SHOTS OR WINE SERVICE WITH DINNER

CALL BRANDS

BACARDI, BOMBAY, CAPTAIN MORGAN, JIM BEAM, JOSE CUERVO
J & B, KORBEL, MALIBU, SEAGRAMS 7, TITO'S

PREMIUM BRANDS

ABSOLUT, APPLETON ESTATES, BOMBAY SAPPHIRE, DEWARS WHITE
JACK DANIELS, KETTLE ONE, GREY GOOSE, TANQUERAY, PATRON

CANNED BEER, HOUSE WINE AND SODA PACKAGE

1 HOUR	\$14	2 HOUR	\$24
3 HOUR	\$32	4 HOUR	\$39

ABOVE PRICING IS BASED PER PERSON PLUS SERVICE CHARGE AND SALES TAX
BASED ON GUEST GUARENTEE

ANY SUBSTITUTIONS WILL BE CHARGED ACCORDINGLY

GUESTS UNDER 21 WILL BE OFFERED ALL NIGHT SODA AT \$7.00 PER PERSON

A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
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WINE AND CHAMPAGNE

750 ML. BOTTLES SERVING APPROXIMATELY 4 ½ GLASSES PER BOTTLE

HOUSE WINE.....	\$29
(CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT, CABERNET SAUVIGNON)	
KORBEL BRUT.....	\$38
ASTI SPUMANTE.....	\$33

DRINK PRICING

HOUSE BRAND.....	\$7.25
CALL BRAND.....	\$8.50
PREMIUM BRAND.....	\$9.50
GLASS HOUSE WINE.....	\$7.00
GLASS SODA.....	\$3.50
DOMESTIC CAN BEER.....	\$6.00
PREMIUM OR IMPORT CAN BEER.....	\$7.00

EVENT POLICIES

WE PROVIDE ONE BARTENDER FOR BARS LESS THAN 100 GUESTS, IF ADDITIONAL BARTENDERS ARE REQUIRED, A FEE OF \$150 WILL APPLY.

FOR STAFFED BARS LESS THAN 2 HOURS A \$150 BARTENDER FEE WILL APPLY.

NO ALCOHOLIC BEVERAGES OF ANY KIND MAY BE BROUGHT IN TO THE HOTEL FROM ANY OUTSIDE SOURCES.

PRICES ARE BASED PER PERSON UNLESS OTHERWISE NOTED.

21% SERVICE CHARGE AND 7% SALES TAX ARE ADDED TO ALL FUNCTIONS.

WE WILL NOT SET OR PREPARE OVER 5% OF THE AGREED UPON GUARANTEE.

VEGETARIAN AND GLUTEN-FREE MEALS ARE AVAILABLE UPON REQUEST.

NO FOOD OR BEVERAGE MAY BE BROUGHT IN TO OR TAKEN OFF THE PREMISES.

SPECIAL REQUESTS WILL BE CONSIDERED ON AN INDIVIDUAL BASIS.

FUNCTIONS ARE LIMITED TO A CONSECUTIVE FOUR (4) HOUR TIME PERIOD.

PRICING SUBJECT TO CHANGE.