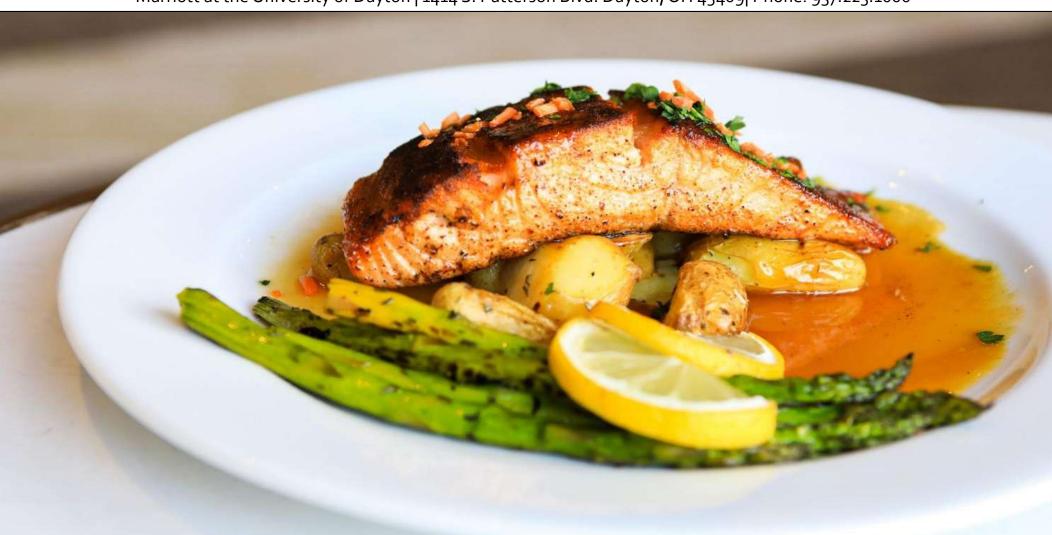
CATERING MENUS



Marriott at the University of Dayton | 1414 S. Patterson Blvd. Dayton, OH 45409 Phone: 937.223.1000



WELCOME

SUCCESS IN STYLE

Every meeting has a purpose and we'll help you design the most impactful and inspired event in Dayton. Our newly redesigned hotel features the winning combination of location, facilities, amenities, expertise and technology that will make your meeting and event planning effortless.

With 15,000 square feet of brilliant meeting space, we can host memorable corporate and social events, complete with professional planning and catering services. Let us exceed your travel expectations at Marriott at the University of Dayton.

Please ask our Executive Chef for a creative alternate if our event menus do not meet your needs.

EVENT MENUS

- Final number of guaranteed attendees is due 5 business days prior to start of event.
- A service fee of \$100 will be applied for all buffet banquet functions under 25 attendees.
- All buffets are for 1.5 hours of service.
- A customary 23% taxable service charge will be added to all food, beverage, audio/visual and meeting room rental. In addition a 7.5% sales tax will be added on all food, beverage, audio/visual techs and meeting room rental.
- Markey's Rental and Staging is our exclusive partner for Audio Visual. Should you choose a different company a \$110 surcharge per day will be applied.
- Our culinary team is dedicated to providing healthy well balanced meals for all attendees.
 Let your Event Manager know of any dietary restrictions. V= Vegetarian GF= Gluten Friendly



BREAKFAST BUFFETS INCLUDE ASSORTED JUICES, ROOTED GROUNDS® REGULAR AND DECAF COFFEE AND ASSORTED HOTTEAS

CONTINENTAL BREAKFAST

THE OAKWOOD CONTINENTAL | \$14

ASSORTED PASTRIES AND BAGELS WITH JELLIES, BUTTER, CREAM CHEESE AND LOCAL HONEY $oldsymbol{v}$

FRESH SLICED FRUITS AND BERRIES V/GF

STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR, CINNAMON AND

SLICED ALMONDS V

FIT AND FRESH CONTINENTAL | \$18

FRESH SLICED FRUIT AND BERRIES V/GF

HARD BOILED EGGS V/GF

ASSORTED DOMESTIC CHEESE V/GF

SMOKED SALMON DISPLAY GF

YOGURT WITH HOUSE MADE GRANOLA V

STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR, CINNAMON AND

SLICED ALMONDS V

BREAKFAST BUFFET - MINIMUM OF 25 GUESTS

WRIGHT BROTHERS BUFFET | \$26

ASSORTED PASTRIES AND BAGELS WITH JELLIES, BUTTER, CREAM CHEESE AND

LOCAL HONEY V

FRESH SLICED FRUITS AND BERRIES V/GF

ASSORTED YOPLAIT YOGURT V/GF

CAGE-FREE SCRAMBLED EGGS WITH SHREDDED CHEDDAR CHEESE, SCALLIONS

AND SALSA V/GF

ROASTED BLISS POTATOES MIXED WITH ONIONS AND PEPPERS V/GF

CRISP BACON AND PORK SAUSAGE LINKS GF

HEALTHY START BUFFET | \$25

STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR,

CINNAMON AND SLICED ALMONDS V

FRESH SLICED FRUIT AND BERRIES VIGF

YOGURT WITH HOUSE MADE GRANOLA V

CAGE FREE SCRAMBLED EGGS WITH SHREDDED CHEDDAR CHEESE, SCALLIONS

AND PICO DE GALLO V/GF

SWEET POTATO HASH V/GF

GRILLED TURKEY WITH WARM APPLE CHUTNEY GF

CHICKEN APPLE SAUSAGE WITH ONIONS AND PEPPERS GF



BREAKFAST ENTRÉES INCLUDE ASSORTED PASTRIES, ASSORTED JUICES, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS.

PLATED BREAKFAST

CLASSIC AMERICAN | \$17

SCRAMBLED EGGS V/GF

ROASTED BLISS POTATOES V/GF

CRISP BACON GF

INVENTORS MORNING | \$17

SCRAMBLED EGG WHITES **V/GF**ROASTED BLISS POTATOES **V/GF**

CANADIAN BACON GF

SHRIMP AND GRITS |\$20

STONEGROUND GRITS TOPPED WITH SPICY SHRIMP, SMOKED BACON, AGED CHEDDAR, BELL PEPPER, ONION

AND RED-EYE GRAVY GF

THE OHIO |\$25

GRILLED SIRLOIN OF BEEF GF

CHIVE SCRAMBLED EGGS V/GF

ROASTED BLISS POTATOES V/GF

MEDITERRANEAN FRITTATA | \$17

FRITTATA WITH ROASTED ZUCCHINI, YELLOW SQUASH, SPINACH,

TOMATO, AND FETA CHEESE GF

FRESH FRUIT CUP **V/GF**

ROASTED POTATOES V/GF

GLUTEN FREE WAFFLES|\$17

CHOICE OF WAFFLE:

BANANA FLAX SEED V/GF

BLUEBERRY V/GF

CHOCOLATE CHIP V/GF

HOUSE MADE WHIPPED CREAM V/GF

MAPLE SYRUP V/GF

FRESH FRUIT CUP V/GF

FRENCH TOAST CASSEROLE|\$17

CINNAMON FRENCH TOAST CASSEROLE WITH BLUEBERRIES AND

CREAM CHEESE ICING V

FRESH FRUIT CUP V/GF

QUICK BITE|\$14

YOGURT V/GF

GRANOLA BAR V

CHOICE OF BISCUIT SANDWICH:

HAM, EGG AND CHEESE

EGG AND CHEESE V

PULLED PORK, EGG AND CHEESE



A LA CARTE ENHANCEMENTS - MORNING BREAKS

PER PERSON

FRESH FRUIT CUPS | \$6 V/GF

CHICKEN APPLE SAUSAGE | \$4 GF

TURKEY BACON |\$3 GF

CANADIAN BACON | \$3 GF

CEREAL AND MILK |\$4 V

MADE TO ORDER OMELETS WITH FRESH VEGGIES, SELECT MEATS AND CHEESES | \$9

OMELET ATTENDANT FEE | \$150 PER 1.5 HOUR TIME PERIOD, PER 50GUESTS

PER ITEM

HARD BOILED EGGS | \$2 V/GF

CHORIZO BREAKFAST BURRITOS FILLED WITH EGGS AND CHEESE |\$5

HOUSE BAKED BISCUIT SANDWICH WITH SAUSAGE PATTY AND SLICED CHEDDAR CHEESE |\$4

EGG WHITE BURRITO WITH SPINACH, TOMATO, ROASTED PEPPERS, CHEESE AND SALSA | \$4 V

BUILD-YOUR-OWN GREEK YOGURT PARFAITS WITH GRANOLA, BERRIES AND LOCAL HONEY | \$6 V

FRESH FRUIT SMOOTHIE SHOOTERS | \$6 V/GF

SOUTHERN CHICKEN BISCUITS |\$4

CHEESE BLINTZ WITH STRAWBERRY SAUCE | \$3 V

GOOEY CINNAMON ROLLS WITH CREAM CHEESE ICING |\$38 DOZEN V

ASSORTED BAGELS SERVED WITH CREAM CHEESE | \$28 DOZEN V

ASSORTED MUFFINS AND PASTRIES | \$26 DOZEN V

PER EACH *CHARGED BASED ON CONSUMPTION

SEASONAL WHOLE FRESH FRUIT |\$3 V/GF

PROTEIN ENERGY BAR |\$5 V

SPECIALTY KIND AND CLIF GRANOLA BARS | \$5 V

ASSORTED YOPLAIT YOGURT | \$4 V/GF

MAY WE SUGGEST A BUFFET ENHANCEMENT STATION?

WAFFLES | \$3 PER PERSON V

CREPES SUZETTE |\$3 PER PERSON V

SMOKED SALMON DISPLAY | \$4PER PERSON GF

BISCUITS AND GRAVY |\$3 PER PERSON

FRENCH TOAST CASSEROLE | \$4 PER PERSON V



BUFFET INCLUDES ASSORTED JUICES, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

FIVE RIVERS BRUNCH BUFFET |\$32

SERVED WITH

SLICED SEASONAL FRUIT V/GF

CAGE-FREE SCRAMBLED EGGS V/GF

SELECT 2 ACCOMPANIMENTS

ROASTED BLISS POTATOES V/GF

SWEET POTATO HASH V/GF

HASH BROWN CASSEROLE V/GF

WILD RICE V/GF

MASHED POTATOES V/GF

SEASONAL VEGETABLES V/GF

CEREALS AND MILK V

OATMEAL V

SOUTHERN GRITS V

BISCUITS AND GRAVY

SELECT 2 PROTEINS

COUNTRY HAM **GF**

BACON GF

SAUSAGE LINKS GF

CANADIAN BACON GF

SPINACH AND CHEESE QUICHE V

BROCCOLI AND CHEESE QUICHE V

GRILLED CHICKEN ASIAGO GF

ROASTED PORK LOIN WITH DIJON TARRAGON SAUCE GF

TURKEY SAUSAGE GF

TURKEY BACON GF

SELECT 3

YOGURT V/GF

DANISHES V

MUFFINS V

DONUTS V

BISCUITS AND JELLIES V

WHITE AND WHEAT TOAST V

ENGLISH MUFFINS V

BAGELS V

FRESH ROLLS V



COFFEE BREAKS

BREAKS

RE-ENERGIZE |\$12

FRESH CUT FRUIT CUPS V/GF

B.Y.O TRAIL MIX INCLUDING DRIED CHERRIES, CRANBERRIES, PINEAPPLE, ROASTED WALNUTS, ALMONDS, SUNFLOWER SEEDS, M&M'S, AND SHREDDED COCONUT **V/GF** GARLIC HUMMUS WITH NAAN AND PITA POINTS **V**

POWER UP |\$12

DOMESTIC CHEESE AND CRACKERS **V**FRESH CUBED FRUIT AND HONEY YOGURT DIP **V/GF**RED PEPPER HUMMUS WITH NAAN AND PITA POINTS **V**FRUIT INFUSED WATER **V/GF**

LATIN FIESTA |\$15

SEASONED WARM CORN TORTILLA CHIPS V
HOUSE MADE SALSA V/GF
HOT QUESO DIP V/GF
SPECIALTY GUACAMOLE V/GF
FRUIT INFUSED WATER V/GF

I SCREAM, YOU SCREAM |\$10

VANILLA AND CHOCOLATE ICE CREAM V/GF

SPRINKLES V/GF

M&MS V/GF

COOKIE CRUMBLES V

NUTS V/GF

CHERRIES V/GF

WHIPPED CREAM V/GF

CARAMEL SAUCE V/GF

HOT FUDGE V/GF

SWEET AND SALTY TREAT | \$15

MINI CHOCOLATE CHIP SANDWICHES WITH

CANNOLI CREAM V

FRESH STRAWBERRIES AND WHIPPED CREAM V/GF

KETTLE CHIPS WITH FRENCH ONION DIP V/GF

FRUIT INFUSED WATER V/GF

SMOOTHIE STATION | \$18

FRESH YOGURT V/GF

BERRIES V/GF

LOCAL HONEY V/GF

WHEAT GRASS V

PROTEIN POWDER V

BANANA V/GF

CRUSHED ICE V/GF



COFFEE BREAKS

BEVERAGES

ROOTED GROUNDS® REGULAR AND DECAF COFFEE |\$55 PER GALLON

ASSORTED HOT TEAS |\$55 PER GALLON

PEPSI SOFT DRINKS |\$3.50 PER CAN

BOTTLED WATER |\$3.50 PER BOTTLE

ENERGY DRINKS | \$5 PER BOTTLE

LEMONADE |\$30 PER GALLON

ICED TEA |\$40 PER GALLON

LIPTON BOTTLED TEA | \$4 EACH

BAI WATER |\$5 EACH

SPARKLING WATER |\$4 EACH

FRUIT INFUSED WATER | \$16 PER GALLON

PRE-SET BREAKS

BOTTLED WATER AND BREAK WILL BE SET AT EACH PLACE SETTING

UPON GUEST ARRIVAL

MUFFIN, APPLE, HOUSE MADE GRANOLA |\$6 PER PERSON ${f V}$ MASON JAR FRUIT SALAD WITH WHIPPED CREAM |\$6 PER PERSON ${f V}$ /GF GREEK YOGURT PARFAIT WITH FRESH BERRIES AND GRANOLA |\$7 PER PERSON ${f V}$ /TRAIL MIX |\$7 PER PERSON ${f V}$ /GF

AFTERNOON DELIGHTS

PER DOZEN

FRESH BAKED COOKIES |\$35 **V**CHOCOLATE BROWNIES AND BLONDIES |\$34 **V**BUCKEYE BROWNIES|\$34 **V**MINI MUFFINS |\$28 **V**

PER PERSON

HOUSE SEASONED ASSORTED FLAVORED NUTS |\$6 V/GF
FRESH CUT FRUIT CUPS |\$6 V/GF
CHOCOLATE COVERED FRUIT |\$5 V/GF
ICE CREAM SANDWICHES |\$4 V
ASSORTED SORBETS |\$4 V/GF

EACH

BAGS OF ASSORTED NUTS |\$4 **V/GF**ASSORTED MS. VICKIE'S KETTLE CHIPS |\$3 **V**WHITE CHEDDAR POPCORN BAGS |\$3 **V/GF**ASSORTED KIND AND CLIF BARS |\$4 **V**PRETZEL BAGS |\$3 **V**FULL-SIZE CANDY BARS |\$5 **V**



COFFEE BREAKS

CONTINUOUS BREAK PACKAGE | \$35 PER PERSON

FROM 7AM TO 5PM CONTINUOUS BEVERAGE SERVICE OF:

ROOTED GROUNDS REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS

ASSORTED PEPSI SOFT DRINKS

BOTTLED WATER

FRUIT INFUSED WATER

MORNING CONTINENTAL BREAKFAST WILL INCLUDE:

SEASONAL WHOLE FRESH FRUIT V/GF

ASSORTED PASTRIES V

ASSORTED JUICE V/GF

MID-MORNING BREAK WILL INCLUDE:

BUILD-YOUR-OWN GREEK YOGURT PARFAITS WITH GRANOLA, BERRIES AND LOCAL HONEY ${f V}$

ASSORTED GRANOLA BARS V

MID-AFTERNOON BREAK WILL INCLUDE:

BUCKEYE BROWNIES V

CASHEW TOFFEE V

PRETZELS V

ALL DAY BEVERAGE PACKAGE |\$20 PER PERSON

FROM 7AM TO 5PM CONTINUOUS BEVERAGE SERVICE OF:

ROOTED GROUNDS REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS

ASSORTED PEPSI SOFT DRINKS

BOTTLED WATER

FRUIT INFUSED WATER



LUNCH ENTREES INCLUDE SALAD AND DESSERT, CHOICE OF STARCH AND VEGETABLE, FRESH BAKED ARTISAN ROLLS, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

PLATED LUNCH | THREE COURSE

SALADS

CAESAR SALAD -ROMAINE, PARMESAN, TOMATOES AND CROUTONS V

GARDEN SALAD -SPRING MIX, CUCUMBERS, CARROTS AND TOMATOES V/GF

MARKET SALAD -ROMAINE AND KALE, ALMONDS, CRANBERRIES AND FETA V/GF

HOUSE SALAD -ROMAINE, CARROTS, CUCUMBERS, TOMATOES, CHEESE AND CROUTONS $\, {f V} \,$

PANZANELLA SALAD DRESSED WITH OREGANO VINAIGRETTE V

CUCUMBER AND TOMATO SALAD IN LETTUCE CUPS DRESSED WITH HONEY DIJON VINAIGRETTE V/GF

CHEF'S CHOICE SEASONAL SALAD

ENTREES

VEGETABLE CANNELLONI FEATURING PASTA SHELL WITH FRESH VEGETABLES, HERBED RICOTTA CHEESE AND CREAMY GRUYERE SAUCE |\$24 V

MUSHROOM CREPE WITH PORTABELLA MUSHROOMS, RICOTTA, BOURSIN CHEESE, PARMESAN CHEESE, FRESH CHOPPED HERBS AND TOMATO CREAM SAUCE | \$24. V

TOMATO AND MOZZARELLA STUFFED PORTABELLA WITH SAUTÉED SPINACH, ROASTED PEPPERS AND BALSAMIC GLAZE \$24 V/GF

FRESH VEGETABLE AND TOFU STIR FRY WITH SESAME GLAZE AND RICE |\$24 V

VEGAN RAVIOLI WITH ROMESCO SAUCE | \$24 V

GRILLED CHICKEN WITH SPINACH, MOZZARELLA, AND ROMESCO SAUCE |\$26 GF

CHICKEN OREGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO | \$26 GF

SEARED AIRLINE CHICKEN WITH ROSEMARY VELOUTE | \$26 GF

CRISPY CHICKEN BREAST, SAUTÉED BRUSSEL SPROUT MIX, HONEY MUSTARD CREAM SAUCE |\$26

FLAT IRON STEAK WITH MUSHROOM RAGOUT |\$32 GF

PORK LOIN WITH TARRAGON DIJON MUSTARD | \$27 GF

PASTRAMI-CURED SALMON TOPPED WITH PINEAPPLE SALSA | \$29 GF

BLACKENED MAHI MAHI WITH STEWED TOMATOES, LEMON, OLIVE OIL AND CAPERS | \$30 GF

SPICY SHRIMP, STONE GROUND GRITS, SMOKED BACON, COTSWOLD CHEESE, BELL PEPPER, PEARL ONION, CREAMY PARMESAN SAUCE |\$27



PLATED LUNCH CONTINUED

VEGETABLE

CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI,
CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI **V/GF**COUNTRY STYLE GREEN BEANS WITH ONION AND BACON **GF**

GRILLED ASPARAGUS WITH LEMON AND THYME V/GF

GLAZED CARROTS V/GF

BROCOLLINI V/GF

SMOKED TURKEY BRAISED COLLARD GREENS GF

STARCH

ROASTED FINGERLING POTATOES V/GF

ROASTED BLISS POTATOES V/GF

CREAMY AU-GRATIN POTATOES V/GF

GARLIC MASHED POTATOES V/GF

WILD RICE PILAF **V/GF**

SWEET POTATO HASH V/GF

ROASTED MARBLED POTATOES WITH PURPLE PERUVIAN,

YUKON GOLD AND RED SKIN V/GF

DESSERT

TRIPLE LAYER CHOCOLATE CAKE V

CARROT CAKE V

CHOCOLATE LAYERED BOURBON CARAMEL CAKE V

RED VELVET CUPCAKE V

CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS V

VANILLA ICE CREAM SUNDAE TOPPED WITH RASPBERRY SAUCE, CHOCOLATE SHAVINGS AND ALMOND

CRISP V

BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MELTED MARSHMALLOW SAUCE V

NY STYLE CHEESECAKE TOPPED WITH MACERATED BERRIES V

CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V

LEMON MERINGUE V

CHEF'S CHOICE SEASONAL DESSERT V

SOUP COURSE ENHANCEMENT

SAUSAGE AND WHITE BEAN | \$5 GF

NEW ENGLAND CLAM CHOWDER | \$7 GF

ITALIAN WEDDING | \$7

MINESTRONE | \$5 V/GF

VEGETABLE AND NOODLE |\$5 V

PHO VEGETARIAN | \$7 V

SHRIMP & SWEET CORN CHOWDER | \$7 GF

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MARRIOTT UNIVERSITY OF DAYTON

SALADS, WRAPS AND SANDWICHES INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SALADS, SANDWICHES AND WRAPS

SALADS

SERVED WITH FRESH BAKED ARTISAN ROLLS AND CHOICE OF DESSERT

COBB- ICEBERG, TOMATOES, EGG, AVOCADO, BACON, BLUE CHEESE CRUMBLES |\$20 GF

CAESAR – CHOPPED ROMAINE AND KALE, CROUTONS, TOMATOES AND HOUSE-MADE CAESAR DRESSING |\$18 V

MEDITERRANEAN SALAD- ROMAINE, ROASTED TOMATOES, KALAMATA OLIVES, FETA, RED ONION |\$18 V/GF

CHOPPED- ROMAINE, ICEBERG, MANDARIN ORANGES, RED ONION, EDAMAME AND BRUSSEL SPROUTS |\$18 V/GF

ADD PROTEIN TO ANY SALAD

SALMON |\$5 TOFU/ TEMPE |\$3 CHICKEN |\$4

WRAPS

SERVED WITH KETTLE CHIPS AND CHOICE OF DESSERT

BUFFALO GRILLED CHICKEN WRAP TOSSED IN BUFFALO SAUCE IN A FLOUR TORTILLA WITH SHREDDED LETTUCE, CHOPPED CELERY TOMATOES WITH SIDE OF RANCH DRESSING | \$19
GRILLED SHRIMP NICOISE WRAP- FLOUR TORTILLA FILLED WITH GRILLED SHRIMP, LETTUCE, TOMATO, ONION AND NICOISE OLIVES | \$21
ASIAN GRILLED CHICKEN WRAP- SHREDDED CARROTS, NAPA CABBAGE SLAW, TOPPED WITH THAI PEANUT SAUCE WRAPPED IN A FLOUR TORTILLA | \$19

SANDWICHES

SERVED WITH KETTLE CHIPS AND CHOICE OF DESSERT

GRILLED CHICKEN, CREOLE MUSTARD, PROVOLONE, ROASTED PEPPER AND ARUGULA ON A BRIOCHE BUN |\$19

GRILLED PORTABELLA MUSHROOMS, ZUCCHINI, SQUASH AND RED PEPPER WITH ROASTED PARSNIP MAYO IN A WHOLE GRAIN WRAP | \$18 V

SLICED SMOKED TURKEY AND BACON WITH SHREDDED LETTUCE AND SLICED TOMATO ON A BRIOCHE BUN WITH CRANBERRY MAYO | \$19

SLICED ROASTED TOP ROUND OF BEEF WITH WISCONSIN CHEDDAR, TOMATO AND ONION ON A ONION BUN WITH ROASTED GARLIC AIOLI | \$19

BROWN BAGGED LUNCH

FOR THOSE ON THE RUN, WE SUGGEST TRANSFORMING ANY WRAP OR SANDWICH OPTION INTO BROWN BAGGED LUNCHES. ADD \$4 PER PERSON. ALL BAGGED LUNCHES INCLUDE CHEF'S CHOICE OF POTATO SALAD OR PASTA SALAD, BAG OF CHIPS, COOKIE, WHOLE FRUIT, AND SOFT DRINK OR BOTTLED WATER. *MAXIMUM OF 150 PEOPLE*

*MAXIMUM OF 3 SELECTIONS

**ADDITIONAL SELECTION +\$2 PER PERSON

***MAKE ANY SANDWICH OR WRAP GLUTEN FREE FOR AN EXTRA \$2 PER PERSON

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MARRIOTT UNIVERSITY OF DAYTON

LUNCH BUFFETS INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

THEMED LUNCH BUFFETS

NOLA BUFFET |\$36

JALAPENO AND CHEESE CORN BREAD V

TWICE BAKED POTATO SALAD GF

CHOICE OF ONE:

GUMBO WITH LUMP CRAB MEAT OR BOURBON STREET JAMBALAYA GF

BLACKENED CHICKEN BREAST GF

RED BEANS AND RICE GF

SMOKED TURKEY BRAISED COLLARD GREENS GF

BOURBON BREAD PUDDING V

POTATO AND SALAD BUFFET | \$28

SOUP DU JOUR

HOUSE SALAD WITH ASSORTED TOPPINGS AND DRESSINGS V/GF

BAKED POTATOES WITH BROCCOLI, CHEESE, CHILI, BUTTER, SOUR CREAM, CHOPPED BACON AND

GREEN ONIONS GF

GRILLED CHICKEN AND STEAK GF

CHEF'S CHOICE OF SEASONAL DESSERT V

GERMAN FEST BUFFET | \$32

CUCUMBER SALAD V/GF

WARM POTATO SALAD **GF**

BRAISED RED CABBAGE

CHOICE OF 2 PROTEINS:

PORK SCHNITZEL

SAUERBRATEN

BRATS WITH BACON AND SAUERKRAUT GF

ROTE GRUETZE **V/GF**

TASTE OF ASIA |\$34

ICEBERG SALAD WITH LEMON GINGER DRESSING V

LETTUCE CUPS WITH CHICKEN

TERIYAKI CHICKEN

BEEF AND BROCCOLI

FRIED RICE

STIR FRY VEGETABLES V

VEGETABLE POTSTICKERS V

LEMON CAKE V

INDIVIDUAL GINGER CHILLED PUDDING V

MIDWEST BBQ |\$38

GARDEN SALAD WITH MIXED GREENS, ROMAINE TOMATOES, CUCUMBERS,

CROUTONS, SHREDDED CHEDDAR CHEESE V

COLESLAW V/GF

TWICE BAKED POTATO SALAD **GF**

VEGETARIAN CHILI V/GF

SPICY SAUSAGE GF

GRILLED CHICKEN BREAST GF

SMOKED BEEF BRISKET SLICED GF

BBQ TEMPE AND ROASTED PEPPERS V

BAKED VEGETARIAN BEANS V/GF

MAC N CHEESE V

SANDWICH ROLLS AND BUNS $\, {f V} \,$

BANANA PUDDING V

PEACH COBBLER V



LUNCH BUFFETS CONTINUED

STREET TACO BUFFET |\$31

ROMAINE WITH ROASTED CORN, TORTILLA STRIPS AND BLACK BEANS V/GF

CORN(GF) AND FLOUR TORTILLAS V

SOUTHWEST CHICKEN GF

MARINATED FLANK STEAK GF

GRILLED PINEAPPLE SALSA V/GF

PICO DE GALLO, SALSA, SOUR CREAM V/GF

CHEESE AND SHREDDED LETTUCE V/GF

MEXICAN RED RICE V/GF

GRILLED CORN ON THE COB WITH COTIJA CHEESE AND CHOPPED CILANTRO V/GF

REFRIED BEANS V/GF

CHURROS V

SOPAPILLAS V

TASTE OF ITALY |\$31

MIXED GREENS AND CHOPPED ICEBERG SALAD WITH ROASTED

TOMATOES, RED ONIONS, BLACK OLIVES AND OREGANO VINAIGRETTE V/GF

GARLIC BREAD V

ITALIAN WEDDING SOUP

ZOODLES WITH OLIVE OIL AND HERBS V/GF

LINGUINI CARBONARA

RIGATONI A' LA VODKA WITH GRILLED CHICKEN BREAST

BROCCOLINI V/GF

CRÈME BRÛLÉE CHEESECAKE V

RED VELVET CUPCAKE V

*GLUTEN FREE PASTA - ADDITIONAL \$2 PER PERSON

EXECUTIVE HOT DELI | \$29

HOUSE SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATO, CHEESE AND CROUTONS $\, {f V} \,$

TWICE BAKED POTATO SALAD GF

HOT ITALIAN WITH SLICED SALAMI, PEPPERONI AND CAPICOLA HAM, FRESH MOZZARELLA,

BASIL, AND OREGANO VINAIGRETTE ON DEMI BAGUETTE

STEAK AND CHEESE WITH GRILLED MARINATED FLANK STEAK, SAUTÉED ONIONS, BELL PEPPERS

AND SWISS CHEESE ON A DEMI BAGUETTE

GRILLED CHICKEN WITH ROASTED TOMATOES ON A DEMI BAGUETTE

PARMESAN LATTICE CUT POTATO CHIPS V/GF

CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V

COLD DELI BOARD |\$29

HOUSE SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATO, CHEESE AND CROUTONS $\,{f v}$

ITALIAN PASTA SALAD V

ITALIAN WITH SLICED SALAMI, PEPPERONI AND CAPICOLA HAM, FRESH MOZZARELLA, BASIL

AND OREGANO VINAIGRETTE ON DEMI BAGUETTE

SLICED ROAST BEEF, BOURSIN CHEESE, ONION AND RED WINE MARMALADE ON A BRIOCHE BUN

SLICED TURKEY, CITRUS CRANBERRY CREAM SPREAD ON WHOLE GRAIN BREAD

PARMESAN LATTICE CUT POTATO CHIPS V/GF

ASSORTED COOKIES AND BROWNIES V





LUNCH BUFFET INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

BUILD YOUR OWN LUNCH BUFFET | \$34

SF	R١	/ED	w	TH

FRESH BAKED ARTISAN ROLLS V

FRESH GARDEN SALAD WITH TWO DRESSINGS V/GF

ENTREES | SELECT 2

GRILLED CHICKEN ASIAGO WITH ROASTED TOMATOES, SPINACH AND ASIAGO CREAM SAUCE GF

CHICKEN OREGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO GF

CHICKEN MARSALA WITH MUSHROOM AND MARSALA WINE SAUCE GF

BLACKENED MAHI MAHI WITH STEWED TOMATOES, LEMON, OLIVE OIL AND CAPERS GF

FISH AND CHIPS WITH OLD BAY TARTAR SAUCE

RED WINE SHORT RIBS WITH CARROTS, ONIONS & CELERY GF

SLICED CHARGRILL FLANK STEAK WITH A SHERRY MUSHROOM GLACE GF

ESPRESSO GRILLED PORK LOIN WITH JALAPENO PEPPER JELLY GF

PORK LOIN WITH TARRAGON DIJON MUSTARD **GF**

ACCOMPANIMENTS | **SELECT 2**

CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI, CAULIFLOWER, RED PEPPERS,

CARROTS AND ZUCCHINI V/GF

COUNTRY STYLE GREEN BEANS WITH ONION AND BACON GF

BROCCOLINI V/GF

GLAZED CARROTS V/GF

SMOKED TURKEY BRAISED COLLARD GREENS GF

ROASTED FINGERLING POTATO V/GF

ROASTED BLISS POTATOES V/GF

CREAMY AU GRATIN POTATOES V/GF

GARLIC MASHED POTATOES V/GF

WILD RICE PILAF **V/GF**

SWEET POTATO HASH V/GF

DESSERTS| SELECT 1

TRIPLE LAYER CHOCOLATE CAKE V

CARROT CAKE V

RED VELVET CUPCAKE V

CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS V

BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MARSHMALLOW

SAUCE V

NY STYLE CHEESECAKE TOPPED WITH MACERATED BERRIES V

CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V

LEMON MERINGUE V

CHEF'S CHOICE SEASONAL DESSERT V



DINNER ENTREES INCLUDE SALAD AND DESSERT, CHOICE OF STARCH AND VEGETABLE, FRESH BAKED ARTISAN ROLLS, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

PLATED DINNER | THREE COURSE

SALADS

CAESAR SALAD -ROMAINE, PARMESAN, TOMATOES AND CROUTONS V

GARDEN SALAD -SPRING MIX, CUCUMBERS, CARROTS AND TOMATOES V/GF

MARKET SALAD -ROMAINE AND KALE, ALMONDS, CRANBERRIES AND FETA V/GF

HOUSE SALAD -ROMAINE, CARROTS, CUCUMBERS, TOMATOES, CHEESE AND CROUTONS $oldsymbol{V}$

PANZANELLA SALAD DRESSED WITH OREGANO VINAIGRETTE V

CUCUMBER AND TOMATO SALAD IN LETTUCE CUPS DRESSED WITH HONEY DIJON VINAIGRETTE V/GF

CHEF'S CHOICE SEASONAL SALAD

ENTREES

VEGETABLE CANNELLONI-PASTA SHELL WITH FRESH VEGGIES, HERBED RICOTTA CHEESE AND CREAMY GRUYERE SAUCE |\$24 V

MUSHROOM CREPE- PORTABELLA MUSHROOMS, RICOTTA, BOURSIN CHEESE, PARMESAN CHEESE, FRESH CHOPPED HERBS AND TOMATO CREAM SAUCE | \$24. V

TOMATO AND MOZZARELLA STUFFED PORTOBELLO -SAUTÉED SPINACH, ROASTED PEPPERS, BALSAMIC GLAZE |\$24 V/GF

FRESH VEGETABLE AND TOFU STIR FRY WITH SESAME GLAZE AND RICE |\$24 V

VEGAN RAVIOLI WITH ROMESCO SAUCE | \$24 V

GRILLED CHICKEN ASIAGO WITH ROASTED TOMATOES, SPINACH, TOPPED WITH ASIAGO CREAM SAUCE |\$28 GF

SEARED AIRLINE CHICKEN WITH ROSEMARY VELOUTE |\$28 GF

FLAT IRON STEAK WITH MUSHROOM RAGOUT | \$33 GF

BACON WRAPPED PORK LOIN WITH APPLE CIDER DEMI | \$28 GF

GRILLED FILET MIGNON WITH CABERNET DEMI-GLACE | MARKET PRICE GF

RED WINE BRAISED SHORT RIBS WITH CARAMELIZED PEARL ONIONS AND NATURAL JUS | \$32 GF

SEVEN SPICED SALMON TOPPED WITH BROWN SUGAR GLAZE | \$30 GF

BLACKENED MAHI MAHI WITH STEWED TOMATOES, LEMON, OLIVE OIL AND CAPERS |\$30 GF

GRILLED SWORDFISH WITH CAPERS AND LEMON BURRE BLANC | \$30 GF

SPICY SHRIMP, STONE GROUND GRITS, SMOKED BACON, COTSWOLD CHEESE, BELL PEPPER, PEARL ONION, CREAMY PARMESAN SAUCE |\$28 GF



PLATED DINNER CONTINUED

VEGETABLE

CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI,
CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI V/GF
COUNTRY STYLE GREEN BEANS WITH ONION AND BACON GF
GRILLED ASPARAGUS WITH LEMON AND THYME V/GF
GLAZED CARROTS V/GF
SMOKED TURKEY BRAISED COLLARD GREENS GF
BROCOLLINI V/GF

STARCH

ROASTED FINGERLING POTATOES V/GF
ROASTED BLISS POTATOES V/GF
CREAMY AU-GRATIN POTATOES V/GF
GARLIC MASHED POTATOES V/GF
WILD RICE PILAF V/GF
SWEET POTATO HASH V/GF

ROASTED MARBLED POTATOES WITH PURPLE PERUVIAN,

YUKON GOLD AND RED SKIN **V/GF**CHIVE MASHED POTATO CAKE V/GF

DESSERT

TRIPLE LAYER CHOCOLATE CAKE V

CARROT CAKE V

CHOCOLATE LAYERED BOURBON CARAMEL CAKE V

CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS V/GF

BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH

MARSHMALLOW SAUCE V

NY STYLE CHEESECAKE TOPPED WITH MACERATED BERRIES **V**CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES **V**

TRIPLE LAYER LEMON BERRY CAKE V

CHEF'S CHOICE SEASONAL DESSERT

DUO ENTREES

GRILLED CHICKEN AND SALMON TOPPED WITH BROWN BUTTER SAUCE |\$35 **GF**SIRLOIN AND GRILLED CHICKEN WITH MUSHROOM SHALLOT DEMI GLACE |\$34 **GF**FLAT IRON STEAK WITH GRILLED SHRIMP TOPPED WITH A BALSAMIC DEMI |\$40 **GF**FILET MIGNON WITH SALMON WITH RED WINE DEMI | MARKET PRICE **GF**





DINNER ENHANCEMENTS

PLATED ENHANCEMENTS

SHRIMP AND GRITS CREAMY GRITS WITH BROILED SHRIMP, SMOKED BACON, WHITE CHEDDAR, AND GREEN ONIONS |\$12 GF

TOMATO CAPRESE FEATURING MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL, KALAMATA OLIVES, RED ONION, AND EXTRA VIRGIN OLIVE OIL |\$10 V/GF

SESAME SEARED AHI TUNA EDAMAME SALAD WITH SOY-WASABI GLAZE |\$13

PAN SEARED CRAB CAKE WITH BASIL POBLANO REMOULADE |\$15

NEW ZEALAND LAMB CHOP WITH CILANTRO CHUTNEY |\$15

SORBETS

LEMON, RASPBERRY, AND WILD BERRY SORBET |\$4 V/GF

SOUP COURSE

SAUSAGE AND WHITE BEAN | \$5 GF

NEW ENGLAND CLAM CHOWDER | \$7 GF

ITALIAN WEDDING | \$7

MINESTRONE |\$5 V

VEGETABLE AND NOODLE |\$5 V

PHO VEGETARIAN | \$7 V

SHRIMP & SWEET CORN CHOWDER |\$7 GF

WINE SERVICE

HOUSE RED AND WHITE WINE WILL BE SERVICED FOR ONE HOUR | \$9 PER PERSON



THEMED DINNER BUFFETS

ITALIAN MARKET BUFFET | \$38

MIXED GREENS AND COPPED ICEBERG SALAD WITH ROASTED TOMATOES, RED ONIONS,

BLACK OLIVES AND OREGANO VINAIGRETTE V/GF

GARLIC BREAD V

ANTIPASTO DISPLAY GF

ITALIAN WEDDING SOUP

ZOODLES WITH OLIVE OIL AND HERBS V/GF

LINGUINI CARBONARA

RIGATONI A' LA VODKA WITH GRILLED CHICKEN BREAST

BROCCOLINI V/GF

CRÈME BRÛLÉE CHEESECAKE V

RED VELVET CUPCAKE V

*GLUTEN FREE PASTA - ADDITIONAL \$2 PER PERSON

ON THE BAYOU BUFFET |\$38

MIXED GREENS AND COPPED ICEBERG SALAD WITH ROASTED TOMATOES, RED ONIONS,

BLACK OLIVES AND OREGANO VINAIGRETTE V/GF

JALAPENO AND CHEESE CORN BREAD V

TWICE BAKED POTATO SALAD GF

GUMBO WITH LUMP CRAB MEAT GF

BOURBON STREET JAMBALAYA GF

BLACKENED CHICKEN BREAST GF

RED BEANS AND RICE **GF**

SMOKED TURKEY BRAISED COLLARD GREENS GF

BOURBON BREAD PUDDING V

MIDWEST BBQ DINNER |\$39

GARDEN SALAD WITH MIXED GREENS, ROMAINE TOMATOES, CUCUMBERS, CROUTONS,

SHREDDED CHEDDAR CHEESE V

CORN BREAD V

COLE SLAW V/GF

TWICE BAKED POTATO SALAD GF

VEGETARIAN CHILI V/GF

SOUTHERN FRIED FLOUNDER SERVED WITH TARTAR SAUCE

SMOKED BEEF BRISKET SLICED

BBQ TEMPE AND ROASTED PEPPERS V

BARBEQUE GRILLED CHICKEN GF

COUNTRY STYLE GREEN BEANS WITH ONION AND BACON GF

MACARONI AND CHEESE V

SANDWICH ROLLS V

PEACH COBBLER AND BANANA PUDDING V

STREET TACO DINNER BUFFET |\$39

ROMAINE WITH ROASTED CORN, TORTILLA STRIPS AND BLACK BEANS V/GF

CORN(GF) AND FLOUR TORTILLAS V

CAJUN MAHI MAHI **GF**

SOUTHWEST CHICKEN GF

MARINATED FLANK STEAK GF

GRILLED PINEAPPLE SALSA V/GF

PICO DE GALLO, SALSA, SOUR CREAM, CHEESE AND LETTUCE V/GF

MEXICAN RED RICE VIGE

GRILLED CORN ON THE COB WITH COTIJA CHEESE AND CHOPPED CILANTRO V/GF

REFRIED BEANS VIGF

CHURROS AND SOPAPILLAS V





BUFFET INCLUDES ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

BUILD YOUR OWN DINNER BUFFET

- 2 ENTRÉES |\$40 PER PERSON
- 2 ENTRÉES AND CARVING STATION | \$48 PER PERSON *M
 - *MINIMUM OF 40 GUESTS
- 3 ENTRÉES AND CARVING STATION | \$57 PER PERSON
- *MINIMUM OF 40 GUESTS

STARTER

FRESH BAKED ARTISAN ROLLS V

MIXED GARDEN GREENS, TOMATOES, CUCUMBER, RED ONIONS, CARROTS, SHREDDED CHEDDAR, CROUTONS, SUNFLOWER SEEDS, OLIVES, AND CHOPPED EGG, SERVED WITH RANCH AND BALSAMIC VINAIGRETTE

DINNER ENTREES

CHEESE TORTELLINI WITH SPINACH AND WILD MUSHROOM CREAM SAUCE V

GRILLED CHICKEN WITH SPINACH, MOZARELLA AND ROMESCO SAUCE GF

CHICKEN ASIAGO SERVED WITH ROASTED TOMATOES, SPINACH AND ASIAGO CREAM SAUCE GF

7 SPICE SALMON TOPPED WITH PINEAPPLE SALSA GF

GRILLED SWORDFISH WITH ROASTED TOMATOES AND CAPERS IN A BEURRE BLANC SAUCE GF

CHICKEN OREGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO GF

CHICKEN MARSALA WITH MUSHROOM AND MARSALA WINE SAUCE GF

BLACKENED MAHI MAHI WITH STEWED TOMATOES, LEMON, OLIVE OIL, AND CAPERS GF

RED WINE SHORT RIBS WITH CARROTS, ONIONS & CELERY GF

SLICED CHARGRILLED FLANK STEAK WITH A SHERRY MUSHROOM GLACE GF

ESPRESSO GRILLED PORK LOIN WITH JALAPENO PEPPER JELLY GF

PORK BELLY WRAPPED PORK LOIN WITH BRANDIED MUSHROOM GF

SHRIMP AND GRITS WITH STONE GROUND GRITS, SPICY SHRIMP, SMOKED BACON, COTSWOLD

CHEESE, BELL PEPPER, PEARL ONION, CREAMY PARMESAN SAUCE GF

CRISPY CHICKEN BREAST WITH HONEY MUSTARD CREAM SAUCE

ACCOMPANIMENTS | SELECT3

CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI,

CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI V/GF

COUNTRY STYLE GREEN BEANS WITH ONION AND BACON $\, {f v} \,$

BROCCOLINI V/GF

GLAZED CARROTS V/GF

SMOKED TURKEY BRAISED COLLARD GREENS GF

ROASTED FINGERLING POTATOES V/GF

ROASTED BLISS POTATOES V/GF

CREAMY AU GRATIN POTATOES V/GF

GARLIC MASHED POTATOES V/GF

WILD RICE PILAF V/GF

SWEET POTATO HASH V/GF





BUILD YOUR OWN DINNER BUFFET CONTINUED

CARVING STATION | CHOOSE 1

PASTRAMI CURED SALMON WITH PINEAPPLE RELISH GF

HONEY GLAZED BAKED HAM WITH DIJON MUSTARD GF

ROASTED TOP ROUND OF BEEF WITH AU JUS AND HORSERADISH CREAM GF

HERB ROASTED PORK LOIN WITH APPLE CHUTNEY GF

ROASTED TURKEY SERVED WITH SAGE GRAVY GF

UPGRADED CARVING STATION

HERB ROASTED STRIP LOIN OF BEEF |\$12 PER PERSON GF

ROASTED BEEF TENDERLOIN |\$14 PER PERSON GF

SLOW ROASTED PRIME RIB |\$14 PER PERSON GF

ALL UPGRADED STATIONS SERVED WITH HORSERADISH CREAM AND HERB DEMI

CARVER FEE |\$150 PER 2 HOUR TIME PERIOD PER 100 GUESTS

DESSERTS | CHOOSE 2

SOUTHERN PECAN PIE V

TRIPLE LAYER CHOCOLATE CAKE V

CARROT CAKE V

RED VELVET CUPCAKE V

CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND

CHOCOLATE SHAVINGS V

BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE

WITH MARSHMALLOW SAUCE V

NY STYLE CHEESECAKE TOPPED WITH MACERATED BERRIES V

LEMON MERINGUE V

CHEF'S CHOICE SEASONAL DESSERT



PIECED HORS D'OEUVRES

MINIMUM OF 25 PIECES OF EACH ITEM

\$4 PER PIECE

TOMATO BRUSCHETTA V

MELTED BRIE AND RASPBERRY PUFF PASTRY V

SPRING ROLLS WITH SWEET CHILI SAUCE V

HUSH PUPPIES V

BACON WRAPPED BRATWURST **GF**

CAPRESE SALAD SKEWER V/GF

POT STICKERS WITH ASIAN SAUCE

ASSORTED MINI FLATBREADS V

\$5 PER PIECE

SHREDDED SHORT RIB SPOONS

CHICKEN SKEWER WITH SWEET CHILI GLAZE GF

ARANCINI BALLS WITH TOMATO BASIL SAUCE

AHI TUNA POKE CONES

ROASTED ROSEMARY AND GARLIC LAMB MEATBALLS WITH

SOUR CREAM DEMI

SHRIMP SPRING ROLLS

SHRIMP LOUIE ON THREE CHEESE BREAD

SHRIMP AND GRITS SPOONS

BLACKBERRY BBQ MEATBALLS

SWEDISH MEATBALLS

CHICKEN AND WAFFLE BITE

BEEF EMPANADA

\$4.50 PER PIECE

STUFFED GRILLED CHEESE BITES

TOMATO SOUP SHOOTERS V

RED PEPPER HUMMUS IN CUCUMBER V/GF

GARLIC CHEDDAR BISCUITS WITH SMOKED HAM

LOADED RED SKIN BITES GF

FRIED EGGPLANT TOPPED WITH GRILLED MARINATED VEGETABLES V

\$6.50 PER PIECE

BUFFALO SHRIMP WITH MELTED GORGONZOLA AND BUFFALO AIOLI GF

BACON WRAPPED SCALLOPS GF

CHESAPEAKE CRAB CAKE

SHRIMP COCKTAIL **GF**

BEEF HIBACHI SKEWER GF

PETIT STEAK AU'POIVE GF

COCONUT BREADED SHRIMP WITH SWEET CHILI GLAZE

RECEPTION SERVICE RECOMMENDATIONS

4-6 PIECES PER PERSON, PER HOUR, BEFORE DINNER SERVICE 9-12 PIECES PER PERSON, PER HOUR, WITHOUT DINNER SERVICE

BUTLER PASSED HORS D'OEUVRES

\$50 PER HORS D'OEUVRE SELECTION





DISPLAYS - MINIMUM OF 15 GUESTS

COLD RECEPTION DISPLAYS | PRICED PER PERSON

MARKET VEGETABLE CRUDITÉ WITH CARROTS, CELERY, BROCCOLI, CAULIFLOWER, PEPPERS AND TOMATOES. SERVED WITH RANCH DIP | \$8 V/GF

CHEF'S CHOICE OF FINE CHEESE DISPLAY, FLAT BREADS, CRACKERS, DRIED FRUITS AND NUTS |\$10 V

ANTIPASTO DISPLAY WITH SLICED TO ORDER SALAMI, PROSCIUTTO, CAPICOLLA, SOPRESSATTA, PROVOLONE, FRESH MOZZARELLA, OLIVES, PEPPERONCINI, ROASTED RED PEPPER,

ARTICHOKE HEARTS, KALAMATA OLIVES AND RED ONION. SERVED WITH TOASTED BAGUETTES |\$14 GF

FRESH CUBED FRUIT AND DIP DISPLAY - CANTALOUPE, PINEAPPLE, HONEYDEW AND MIXED BERRIES WITH HONEY YOGURT DIP | \$6 V/GF

SMOKED SALMON DISPLAY |\$14 GF

BOMBAY CUCUMBER TOMATO RELISH. SERVED WITH TANDOORI NAAN CHIPS | \$9 V

SHRIMP COCKTAIL |\$17 GF

DRY SNACKS INCLUDING POTATO CHIPS AND PRETZELS WITH FRENCH ONION DIP, TORTILLA CHIPS WITH SALSA | \$6 \ \mathbf{V}

POPCORN DISPLAY WITH ASSORTED SEASONINGS | \$6 V

HOT RECEPTION DISPLAYS | PRICED PER PERSON

CRAB GRATIN SERVED WITH CROSTINIS |\$14

ARTICHOKE AND SPINACH DIP SERVED WITH PITA POINTS | \$6 V

BUFFALO CHICKEN DIP- WARM MIX OF CHEESE AND CHICKEN SERVED WITH TORTILLA CHIPS | \$10 GF

BAKED BRIE EN CROUTE- BAKED BRIE IN PUFF PASTRY WITH BERRY PRESERVES SERVED WITH TOASTED BAGUETTE | \$6 V

BAVARIAN PRETZEL BITES WITH CHEESE SAUCE AND MUSTARD | \$6 V

DESSERT DISPLAYS

BUCKEYE BROWNIES |\$3 EACH V MACAROONS |\$4 EACH V

CHOCOLATE GANACHE BITES | \$4 EACH V ICE CREAM SUNDAE BAR – CHOCOLATE AND VANILLA ICE CREAM WITH ASSORTED TOPPINGS | \$10 PER PERSON V

RED VELVET CUPCAKES |\$4.50 EACH **V** SEASONAL COBBLER DISPLAY WITH ICE CREAM |\$8 PER PERSON **V**

BOURBON PECAN BARS | \$4 EACH V DONUT BAR – DONUTS WITH ASSORTED GLAZES AND TOPPINGS | \$10 PER PERSON

LEMON AND KEY LIME SQUARES | \$3 EACH V

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Marriott At The University Of Dayton 1414 S. Patterson Blvd. Dayton, OH 45409



CARVING STATIONS

STATIONS ARE SERVED WITH SLICED ARTISAN ROLLS AND APPROPRIATE ACCOMPANIMENTS MINIMUM OF 40 GUESTS

PASTRAMI CURED SALMON WITH PINEAPPLE RELISH | \$16 PER PERSON GF

HONEY GLAZED BAKED HAM WITH DIJON MUSTARD | \$12 PER PERSON GF

ROASTED TOP ROUND OF BEEF WITH AU JUS AND HORSERADISH CREAM |\$16 PER PERSON GF

HERB ROASTED PORK LOIN WITH APPLE CHUTNEY | \$12 PER PERSON GF

ROASTED TURKEY SERVED WITH SAGE GRAVY | \$10 PER PERSON GF

HERB ROASTED STRIP LOIN OF BEEF WITH HORSERADISH CREAM AND HERB DEMI |\$18 PER PERSON GF

SLOW ROASTED PRIME RIB WITH HORSERADISH CREAM AND HERB DEMI | MARKET PRICE GF

ROASTED BEEF TENDERLOIN WITH HORSERADISH CREAM AND HERB DEMI | MARKET PRICE GF

CARVER FEE | \$150 PER 2 HOUR TIME PERIOD PER 100 GUESTS.



RECEPTION STATIONS

RECEPTION STATIONS | PRICED PER PERSON

MINIMUM OF 25 GUESTS | *REQUIRES ATTENDANT - \$150 PER HOUR

*MAC AND CHEESE STATION| \$16

ELBOW MACARONI, CHEDDAR AND GRUYERE BÉCHAMEL, BACON,
SCALLIONS, LOBSTER CLAW, GRILLED FLANK STEAK, GRILLED CHICKEN
BREAST, BELL PEPPERS, MUSHROOM, RED ONION, ZUCCHINI, SQUASH AND
ARUGULA

*PASTA BAR| \$16

CHEESE TORTELLINI, GEMELLI, WHOLE WHEAT PENNE, ALFREDO SAUCE, MARINARA, ITALIAN SAUSAGE, SHRIMP, CHICKEN, MUSHROOMS, ONIONS, TOMATOES, BELL PEPPER, BASIL PESTO, OLIVE OIL, GARLIC, PARMESAN CHEESE AND RED PEPPER FLAKES

*RISOTTO STATION| \$16 V

CREAMY RISOTTO MIXED IN A PARMESAN WHEEL WITH GRILLED VEGETABLES INCLUDING MUSHROOMS, ZUCCHINI, YELLOW SQUASH, TOMATOES, PEPPERS, AND ONIONS

SALAD STATION|\$16 V

MIXED GREENS, ROMAINE, TOMATOES, CUCUMBERS, ROASTED CORN, RED ONION, CROUTONS, ALMONDS, DRIED CRANBERRIES, FETA CHEESE, SHREDDED CHEDDAR CHEESE, CHEF'S CHOICE THREE DRESSINGS

INDIAN SPICE \$17

BASMATI RICE, NAAN, CHICKEN AND TOFU MASALA, SAAG PANEER, PORK OR CHICKEN VINDALOO

BAHN MI STATION | \$13

VIETNAMESE STYLE ROAST PORK WITH PICKLED DAIKON CARROT SLAW, SLICED CUCUMBER, FRESH JALAPENOS, CILANTRO, SIRACHA MAYO AND SWEET SOY SAUCE

*BABY SLIDER BAR| PICK 2 PROTEINS \$18 | PICK 3 PROTEINS \$22

BEEF, PORK BELLY, GRILLED CHICKEN, VEGGIE, OR GRILLED SALMON
SLAW, HOUSE MADE MUSTARD, SPICED PICKLES, CRISPY ONIONS AND SIRACHA MAYO
BEER BATTERED FRIES
FRUIT INFUSED WATER

TASTE OF ASIA STATION | \$15

STICKY RICE, CHAR- SUI BAO PORK BUNS, CHICKEN LEMONGRASS POT STICKERS, VEGETABLE POT STICKERS, SHRIMP SPRING ROLLS, BULGOGI BEEF, TEMPE GINGER SAUCE ON BUN

*LOADED FRENCH FRY CUPS|\$15

BEER BATTERED FRENCH FRIES WITH CHOICE OF TOPPINGS: GRILLED CHICKEN, GRILLED STEAK, CHOPPED BACON, GRILLED VEGETABLES, ASIAGO CHEESE SAUCE, GREEN ONION, SOUR CREAM

ADD LOBSTER CLAW FOR \$4 PER PERSON

AHI TUNA POKE |\$28

PLATTERS OF STICKY RICE

AVOCADO, EDAMAME, BEAN SPROUTS, TOMATO

AHI TUNA, GRILLED CHICKEN, SLICED SUSHI GRADE SALMON

JAPANESE SAUCES



COCKTAILS

BAR PACKAGES

PRICED PER PERSON | TWO HOUR MINIMUM

CALL BAR 2HR |\$20

EACH ADDITIONAL HOUR |\$5

CALL BRAND LIQUOR

DOMESTIC BEER

PREMIUM HOUSE WINE

SODA AND BOTTLED WATER

PREMIUM BAR 2HR |\$24

EACH ADDITIONAL HOUR |\$6

PREMIUM BRAND LIQUOR

DOMESTIC BEER

IMPORTED BEER

PREMIUM HOUSE WINE

SODA & BOTTLED WATER

SUPER PREMIUM BAR 2HR |\$28

EACH ADDITIONAL HOUR |\$9

SUPER PREMIUM BRAND LIQUOR

DOMESTIC BEER

IMPORTED BEER

CRAFT BEER

PREMIUM HOUSE WINE

SODA & BOTTLED WATER

BEER & WINE ONLY 2HR |\$20

EACH ADDITIONAL HOUR |\$4

DOMESTIC BEER

IMPORTED BEER

PREMIUM HOUSE WINE

SODA & BOTTLED WATER

BAR SERVICE

HOST BAR CASH BAR

PRICED PER DRINK | CHARGED UPON CONSUMPTION PRICED PER DRINK | CHARGED UPON CONSUMPTION

CALL LIQUOR |\$7 CALL LIQUOR |\$8

PREMIUM LIQUOR | \$8 PREMIUM LIQUOR | \$9

SUPER PREMIUM LIQUOR | \$10

PREMIUM HOUSE WINE | \$7 PREMIUM HOUSE WINE | \$8

DOMESTIC BEER |\$5 DOMESTIC BEER |\$6

IMPORTED BEER | \$6 IMPORTED BEER | \$7

CRAFT BEER |\$7 CRAFT BEER |\$8



COCKTAILS

LIQUOR VARIETIES

CALL	PREMIUM	SUPER PREMIUM	
PINNACLE	ABSOLUT	GREY GOOSE	
BUCKEYE	ABSOLUT CITRON	KETEL ONE	
CRUZAN LITE	BACARDI	RUM HAVEN	
NEW AMSTERDAM	SAILOR JERRY	BACARDI	
MI CAMPO	TANQUERAY	SAILOR JERRY	
JIM BEAM	MI CAMPO	BOMBAY SAPPHIRE	
DEWARS	MAKERS MARK	PATRON SILVER	
KORBEL	KNOB CREEK SINGLE	WOODFORD RESERVE	
TRIPLE SEC	JACK DANIELS	KNOB CREEK SINGLE	
PEACH SCHNAPPS	DEWARS	JACK DANIELS	
AMARETTO	COURVOISIER	JOHNNIE WALKER BLACK	
,	TRIPLE SEC	COURVOISIER	
	PEACH SCHNAPPS	TRIPLE SEC	
	AMARETTO	PEACH SCHNAPPS	
	COINTREAU	DISARONNO AMARETTO	

THERE WILL BE A \$75 FEE PER BARTENDER.

OUR STANDARD OF SERVICE IS (1) BARTENDER PER 75
GUESTS. BARTENDER FEE WILL BE WAIVED WITH A
BEVERAGE REVENUE EXCEEDING \$500 PER BARTENDER.

INTERESTED IN A SIGNATURE DRINK OR

SPECIALTY BAR?

ASK YOUR EVENT MANAGER FOR IDEAS!

WINE SERVICE

HOUSE RED AND WHITE WINE WILL BE SERVICED FOR ONE HOUR | \$9 PER PERSON



COINTREAU



TECHNOLOGY

MARKEY'S RENTAL & STAGING

AS THE ONSITE AV PROVIDER, MARKEY'S RENTAL & STAGING IS MORE EDUCATED IN REGARDS TO THE MARRIOTT AT THE UNIVERSITY OF DAYTON THAN ANY OTHER TECHNOLOGY COMPANY, WHICH IS WHAT POSITIONS US TO SERVE YOU BEST. THE USE OF ANOTHER EVENT TECHNOLOGY PROVIDE, WILL INVOLVE THE EXPERTISE OF THE HOTEL'S TECHNOLOGY DEPARTMENT (MARKEY'S RENTAL & STAGING), INCLUDING POWER REQUIREMENTS, STORAGE, STAGING, SETUP, CLEANING, BREAKDOWN, AUDIO AND OTHER EQUIPMENT.

IN THE EVENT THAT ANOTHER EVENT TECHNOLOGY PROVIDER IS CHOSEN, THE HOTEL WILL LEVY A SURCHARGE OF \$110.00 PER DAY. THE FEE IS TO BE PAID TO THE HOTEL IN THE SAME METHOD AS ALL OTHER SERVICES. ALL OUTSIDE VENDORS ARE REQUIRED TO PROVIDE THE MARRIOTT AT THE UNIVERSITY OF DAYTON WITH AN INDEMNIFICATION AGREEMENT AND PROOF OF ADEQUATE INSURANCE.

MEETING ROOM PACKAGES

DATA PROJECTION PACKAGE |\$350

(3800 LUMENS) XGA DATA PROJECTOR,25' VGA EXTENSION CABLE, TRIPOD SCREEN WITH BOTTOM SKIRT, SKIRTED CART, 2 -A/C EXTENSION CORD AND QUBE-TAP

BRING YOUR OWN PROJECTOR PACKAGE | \$110

SKIRTED CART, TRIPOD SCREEN W/ BOTTOM, SKIRT, 25' VGA EXTENSION CABLE, A/C EXTENSION CORD AND OUBF-TAP

STAGE ENHANCEMENT PACKAGE |\$590

30' OF DRAPE, (10) PAR 64 LED LIGHTS

MEETING ROOM ENHANCEMENTS

CART WITH SKIRT PACKAGE |\$45

INCLUDES EXTENSION CORD AND QUBE-TAP

BACKDROP ENHANCEMENT PACKAGE 1 |\$1500

20' OF DRAPE, MODDIM PANELS AND (5) STAGEBAR LIGHTS

BACKDROP ENHANCEMENT PACKAGE 2 | \$1800

30' OF DRAPE, MODDIM PANELS AND (10) STAGEBAR LIGHTS

HIGH DEFINITION PROJECTION PACKAGE |\$1250

(7000) LUMENS) HD DATA PROJECTOR, 25' HDMI EXTENSION CABLE, 5.6'X10' HD SCREEN WITH DRESS KIT, SKIRTED CART, A/C EXTENSION CORD AND POWER STRIP
WITH 6.75'X12' HD SCREENS |\$1300

DUAL HD PROJECTION PACKAGE |\$2500

TWO (7000 LUMENS) HD DATA PROJECTORS, 25^{\prime} HDMI EXTENSION CABLES, TWO 5.6^{\prime} X10 $^{\prime}$ HD SCREEN WITH DRESS KIT, SKIRTED CART, HDMI SPLITTER, A/C EXTENSION AND POWER STRIP WITH 6.75^{\prime} X12 $^{\prime}$ HD SCREENS |\$2600



TECHNOLOGY

LED LIGHTING AND DRAPE

CHAUVET PAR 64 | \$40

COEMAR PAR LITE |\$100

MARTIN LED STAGE BARS |\$110

9'-16' VELOUR DRAPE (BLACK, BLUE OR GRAY) |\$15/FT.

AUDIO EQUIPMENT

SHURE SM48 MICROPHONE |\$45

UHF WIRELESS MICROPHONE SYSTEM |\$135

(HANDHELD OR LAVALIER)

WIRELESS COUNTRYMAN HEADSET MIC |\$100

(ADD-ON TO WIRELESS MIC SYSTEM)

MACKIE 1202 MIXER |\$60

MACKIE 1642 MIXER |\$115

MACKIE 808S 600 WATT AMPLI FER |\$150

QSC 650 WATT AMPLIF ER |\$90

QSC PROCESSOR RACK |\$300

EQUALIZER, 16-CHANNEL MIXER, COMPRESSOR/LIMITER & CD PLAYER

PRESONUS DIGITAL 16-CHANNEL MIXER |\$300

MACKIE SRM 150 SPEAKERS |\$75

MACKIE SRM 350 SPEAKERS |\$150

JBL PRX 412 SPEAKER CABINETS W/ STANDS - PAIR | \$120

CD PLAYER |\$50

ZOOM H4N PRO RECORDER |\$100

COMPUTER AUDIO PATCH |\$50

MULTI/ PRESS POOL BOX |\$140

POLYCOM CONFERENCE SPEAKER PHONE |\$110

PROJECTORS

HD LCD PROJECTOR (3800 LUMENS) |\$275 HD PROJECTOR (7000 LUMENS) |\$1100 WIRELESS POWERPOINT REMOTE |\$40

VIDEO EQUIPMENT

BARCO IMAGE PRO SWITCHER |\$375

BLU-RAY PLAYER |\$100

HD AND STANDARD DEFINITION CAMERAS AND DIGITAL RECORDERS

AVAILABLE UPON REQUEST

55" LCD MONITOR WITH STAND |\$400

42" LCD MONITOR WITH SKIRTED CART |\$225

ADDITIONAL PLASMA & LCD MONITORS AVAILABLE UPON REQUEST.

ALL LCD MONITORS CAN BE USED AS CONFIDENCE MONITORS

SCREENS, DRESS KITS & DRAPE

6' OR 8' TRIPOD |\$50

HIGH DEFINITION SCREENS

5.6' X 10' FRAME SCREEN WITH DRESS KIT|\$200

6.75 X 12' SCREEN WITH DRESS KIT |\$275

9' X 16' SCREEN WITH DRESS KIT |\$350

LECTERNS

TRUSS LECTERN |\$200

ACRYLIC LECTERN |\$200

DIGITAL LECTERN | \$700



TECHNOLOGY

MISCELLANEOUS

30" OR 42" CART WITH SKIRT |\$30

4' X 6' WHITEBOARD (MARKER, ERASER AND EASEL) |\$50

FLIPCHART SET (STAND, PAD & 2 MARKERS) |\$40

POST-IT FLIPCHART SET (STAND, PAD & 2 MARKERS) |\$60

FLIPCHART STAND |\$20

SIGN EASEL - A-FRAME |\$15

25' HDMI EXTENSION CABLE |\$30

50' HDMI EXTENSION CABLE |\$45

25' EXTENSION CORD OR QUBE-TAP |\$15

HD/SDI DISTRIBUTION AMP | \$50

COMPUTERS AND PRINTERS-CALL FOR CONSULTATION.

NEED A TECH TO HELP?

LABOR RATES ARE LISTED PER HOUR | THREE HOUR MINIMUM

LABOR

SETUP / STRIKE |\$65

CAMERA OPERATOR / PROJECTIONIST |\$75

AUDIO / VIDEO / LIGHTING ENGINEER |\$80

TECHNICAL DIRECTOR | \$80

HOURS

MON-FRI, 6AM-6PM REGULAR TIME

6PM-12AM & WEEKENDS TIME AND A HALF

12AM - 6AM & HOLIDAYS DOUBLE TIME

WEEKENDS TIME AND A HALF

MEAL BREAKS ARE REQUIRED. TECHNICIANS MUST HAVE ONE

(1) 30-MINUTE MEAL BREAK BEFORE THE FIRST EIGHT HOURS OF THEIR SHIFT IS COMPLETE.

TERMS AND CONDITIONS

TAP FEE - FOR CUSTOMERS NOT USING MARKEY'S FOR USE OF THE FACILITY

SOUND SYSTEM, A \$75.00 FEE WILL BE CHARGED PER ROOM / PER DAY.

EQUIPMENT RATES REFLECT A DAILY CHARGE.

BASIC EQUIPMENT WILL BE SET ONE TIME EACH DAY AT NO CHARGE.

IF EQUIPMENT NEEDS TO BE STRUCK AND RESET THE SAME DAY, IT WILL BE

SUBJECT TO THE ABOVE LABOR CHARGES.

TECHNICAL LABOR IS ONLY REQUIRED ON SPECIALTY SET-UPS AND HIGH-END

OPERATION.

THE RENTER IS RESPONSIBLE FOR THE EQUIPMENT DURING THE RENTAL

DURATION. ANY DAMAGE OR LOSS TO THE EQUIPMENT IS THE FULL

RESPONSIBILITY OF THE PERSON(S) RENTING THE EQUIPMENT.

CANCELLATION OF EQUIPMENT OR SERVICES WITH LESS THAN 36 HOURS

NOTICE WILL RESULT IN A 50% CHARGE OF FEES.

CANCELLATION OF EQUIPMENT OR SERVICES AFTER THE SCHEDULED MEETING

HAS BEGUN IS SUBJECT TO FULL PRICE CHARGE.

SALE ITEMS

FLIPCHART PAD |\$20

POST-IT FLIPCHART PAD (WITHOUT STAND) |\$50

MULTI-COLOR FLIPCHART MARKER |\$5

(BLACK, BLUE, RED OR GREEN) - EACH



OTHER !

TAX AND SERVICE CHARGE: ALL, FOOD, BEVERAGE, ROOM RENTAL AND AUDIO/VISUAL EQUIPMENT PRICES ARE SUBJECT TO A 23% HOTEL SERVICE CHARGE. ALL CHARGES, INCLUDING FOOD, BEVERAGE, AUDIO/VISUAL EQUIPMENT AND HOTEL SERVICE CHARGES ARE SUBJECT TO A 7.5% SALES TAX.

GUARANTEES ON ALL FOOD AND BEVERAGE: WE NEED YOUR ASSISTANCE IN MAKING YOUR FUNCTION A SUCCESS. PLEASE CONFIRM YOUR ATTENDANCE AT LEAST 5 BUSINESS DAYS IN ADVANCE. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE ORIGINAL EXPECTED ATTENDANCE ON YOUR EVENT ORDER WILL BE USED. CHARGES ARE PREDICATED UPON FACTORS PERTAINING TO THE ENTIRE PROGRAM. REVISIONS IN YOUR GROUP COUNTS, TIMES, DATES OR MEAL FUNCTIONS MAY NECESSITATE RENEGOTIATING THE CHARGES.

CONFIRMATION OF SET UP REQUIREMENTS: FINAL MENU ITEMS, ROOM ARRANGEMENTS AND OTHER DETAILS PERTAINING TO THIS FUNCTION ARE OUTLINED ON THE EVENT ORDER. UNLESS OTHERWISE STATED IN YOUR EVENT ORDER, THE HOTEL RESERVES THE RIGHT TO CHANGE FUNCTION ROOMS AT ANY POINT SHOULD THE NUMBER OF ATTENDEES DECREASE, INCREASE, OR WHEN THE HOTEL DEEMS IT NECESSARY. CHANGES TO AGREED UPON SETS BY THE CLIENT ON-SITE WILL BE ASSESSED A CHANGE FEE DETERMINED BY THE HOTEL BASED ON THE NEW SET REQUEST. REQUEST FOR ROOM RESETS WILL BE APPLICABLE TO ADDITIONAL FEES.

OVERSET FOR EVENTS: HOTEL WILL BE PREPARED TO OVERSET YOUR EVENT BY 3%, BY REQUEST ONLY.

SHIPPING: THE ORGANIZATION IS RESPONSIBLE FOR ALL SHIPPING EXPENSES. THE HOTEL WILL NOT ACCEPT PACKAGES MORE THAN THREE DAYS PRIOR TO YOUR EVENT START DATE. ALL PACKAGES MUST BE MARKED WITH NAME OF GROUP, CONTACTS NAME AND DATE.

SIGNS/BANNERS: UNDER NO CIRCUMSTANCES ARE ANY ITEMS TO BE POSTED, NAILED, TAPED, SCREWED OR OTHERWISE ATTACHED TO WALLS, FLOORS, OR OTHER PARTS OF THE BUILDING OR FURNITURE. BANNERS ARE SUBJECT TO A HANGING FEE.

ELECTRICAL, TELEPHONE AND INTERNET: THE HOTEL DOES CHARGE FOR ELECTRICAL, TELEPHONE AND INTERNET HOOK UPS. FOR CURRENT PRICES PLEASE CONTACT YOUR EVENT MANAGER.

CANCELATION POLICY: IF THE HOTEL IS ADVISED THAT A DEFINITE BOOKING IS CANCELED, A CANCELLATION FEE WILL BE CHARGED. THE FOLLOWING POLICY IS IN EFFECT IN THE ABSENCE OF A CANCELLATION CLAUSE IN THE CATERING OR SALES CONFIRMATION AGREEMENT. THE CANCELLATION FEE FOR YOUR FUNCTION IS ONE HUNDRED PERCENT (100%) OF THE TOTAL ESTIMATED FOOD, BEVERAGE AND ROOM RENTAL CHARGES.

MARRIOTT UNIVERSITY OF DAYTON

OTHER !

PAYMENT ARRANGEMENTS: CASH, CHECK AND CREDIT CARD PAYMENTS: ALL FUNCTIONS MUST BE PAID FOR IN ADVANCE WITH AN OVERAGE UNLESS DIRECT BILLING HAS BEEN APPROVED BY OUR CREDIT MANAGER. FUNCTIONS MAY BE GUARANTEED FOR PAYMENT OR PAID FOR BY THE FOLLOWING CREDIT CARDS: AMERICAN EXPRESS, DINER'S CLUB, MASTER CARD OR VISA. COMPLETION OF A CREDIT CARD AUTHORIZATION IS REQUIRED. BILLING: IF CREDIT HAS BEEN EXTENDED, PAYMENT OF THE HOTEL BALANCE DUE SHOULD BE MADE UPON RECEIPT OF THE BILL. ALL ACCOUNTS NOT PAID WITHIN 30 DAYS ARE SUBJECT TO A FINANCE CHARGE OF ONE AND ONE HALF (1.5%) PER MONTH OF THE UNPAID BALANCE, WHICH IS AN ANNUAL PERCENTAGE OF 18%.

TAX EXEMPT STATUS: DAYTON REQUIRES A COMPLETED TAX EXEMPTION FORM FROM THE TAX EXEMPT ORGANIZATION PRIOR TO THEIR ARRIVAL. IF THIS FORM IS NOT RECEIVED AND VERIFIED BEFORE ARRIVAL, THE ORGANIZATION WILL NOT BE PUT ON TAX EXEMPT STATUS AND MUST FILE A RETURN WITH DAYTON IN ORDER TO RECEIVE A REFUND.

ALCOHOL AND MINORS: THE HOTEL DOES NOT PERMIT THE SERVING OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 (21) OR UNDER THE INFLUENCE OF ALCOHOL, IN ACCORDANCE WITH DAYTON'S CONTROL REGULATIONS. THE ORGANIZATION UNDERSTANDS AND AGREES TO ABIDE BY THIS POLICY AND TO UPHOLD THE LAWS OF DAYTON, OHIO.

CONDITIONS OF AGREEMENT: THE ORGANIZATION AGREES TO BEGIN THE FUNCTION AT ITS SCHEDULED TIME AND TO HAVE GUESTS AND INVITEES VACATE THE DESIGNATED FUNCTION SPACE AT THE DEPARTURE TIME. THE ORGANIZATION OR INDIVIDUAL BOOKING THIS EVENT FURTHER AGREES TO REIMBURSE THE HOTEL FOR ANY OVERTIME WAGE PAYMENTS/OTHER EXPENSES OR DAMAGES INCURRED BY THE HOTEL BECAUSE OF THE ORGANIZATION OR ITS ATTENDEE'S FAILURE TO COMPLY WITH HOTEL REGULATIONS. IN THE EVENT THE ORGANIZATION IS A CORPORATION, PARTNERSHIP, ASSOCIATION, CLUB OR SOCIETY, THE PERSON SIGNING THIS AGREEMENT FOR SUCH ENTITY REPRESENTS TO THE HOTEL THAT SHE/HE HAS FULL AUTHORITY TO SIGN SUCH CONTRACT AND IN THE EVENT THAT HE/SHE IS NOT SO AUTHORIZED, THAT HE/SHE WILL BE PERSONALLY LIABLE FOR THE FAITHFUL PERFORMANCE OF THIS CONTRACT.

AUDIO VISUAL: PREFERRED AUDIO VISUAL PROVIDER – MARKEY'S RENTAL & STAGING. AS THE ONSITE AV PROVIDER, MARKEY'S RENTAL & STAGING IS MORE EDUCATED IN REGARDS TO THE MARRIOTT AT THE UNIVERSITY OF DAYTON THAN ANY OTHER TECHNOLOGY COMPANY, WHICH IS WHAT POSITIONS US TO SERVE YOU BEST. THE USE OF ANOTHER EVENT TECHNOLOGY PROVIDE, WILL INVOLVE THE EXPERTISE OF THE HOTEL'S TECHNOLOGY DEPARTMENT (MARKEY'S RENTAL & STAGING), INCLUDING POWER REQUIREMENTS, STORAGE, STAGING, SETUP, CLEANING, BREAKDOWN, AUDIO AND OTHER EQUIPMENT. IN THE EVENT THAT ANOTHER EVENT TECHNOLOGY PROVIDER IS CHOSEN, THE HOTEL WILL LEVY A SURCHARGE OF \$110.00 PER DAY. THE FEE IS TO BE PAID TO THE HOTEL IN THE SAME METHOD AS ALL OTHER SERVICES. ALL OUTSIDE VENDORS ARE REQUIRED TO PROVIDE THE MARRIOTT AT THE UNIVERSITY OF DAYTON WITH AN INDEMNIFICATION AGREEMENT AND PROOF OF ADEQUATE INSURANCE.

MENU PRICES- ALL MENU PRICING IS EFFECTIVE DECEMBER 1, 2021. MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ANY PRICE FLUCTUATION WILL BE CONFIRMED IN ADVANCE BY YOUR EVENT MANAGER.

