



Outside Catering Package

Reception

- Up to (3) Chaffing Dishes, Bowls, Silverware and Plates
- ROAR Regular & Decaf Coffee, ROAR Hot Tea, & Fruit Punch Service for up to 2 hours
- (1) Soft Drink Station set up per every 150 people- glassware & ice (Caterer to Provide Sodas)

Lunch/Dinner

- Miraculous Modern Linen-less Tables
- Candlelit Centerpieces and Votive Candles on Marble Tile
- White Linen Napkins
- Hotel provided China, Silverware and Glassware
- ROAR Regular & Decaf Coffee, ROAR Hot Tea, & Fruit Punch Service for up to 2 hours
- (8) Complimentary chaffing dishes per buffet line, maximum of 16 chaffing dishes to be provided
- (1) Double-Sided buffet line per 150 guests, with a maximum of (2) double sided buffet lines
- Hotel provided wait staff: (1) server per 60 guests. Staff will arrive two hours prior to the event for setup and stay one hour after for cleanup/teardown

OUTSIDE CATERING VENDOR REQUIREMENTS

- Caterer must provide a current certificate of insurance with general liability/umbrella liability limits in the amount of \$2 million dollars each occurrence
- Caterer to sign Third Party Indemnity Form
- Caterer to provide current health permit
- Caterer to deliver and setup their food on the buffet
- Caterer to provide own insert pans for their food
- The outside caterer will not have access to the hotel kitchen facility. Hotel will provide hot boxes and staging area for the caterer

\$45.00++ Per Person*

*27% Service Charge and 8.25% State Sales Taxes are applied to all Above Listed Pricing