



Style and space. Beautifully priced.®

Catering

Menu

SpringHill Suites by Marriott
1434 Centre Place Drive
Denton, TX 76205
Phone: 940.383.4100
Fax: 940.383.4110
www.marriott.com/dfwsd



Refreshment Breaks

Beverages

- Freshly Brewed Coffee/Decaffeinated Coffee \$22.00++ /Gallon
- Fruit Juices: Orange/Apple/Grapefruit/Tomato/Cranberry \$29++ /Gallon
- Milk : Whole/Skim/ 2% \$1.75++/Each
- Selected Hot Teas \$1.75++/Each
- Ice Tea \$22.00++/Gallon
- Assorted Sodas \$2.50++/Each
- Bottled Water \$2.50++/Each
- Lemonade \$25.00++/Gallon
- Hot Chocolate \$2.50++/Each



*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*

AM Break Items

- Danish/Strudel/Muffins/Breakfast Breads (Select One) \$24.00++/Dozen
- Bagels and Cream Cheese \$20.00++/Dozen
- Fresh Fruit Displays
 - Small Display (10 – 20 People) \$45.00++
 - Medium Display (21 – 40 People) \$85.00++
 - Large Display (Over 40 People) \$2.95++/Per Person
- Seasonal Fresh Fruit \$1.50/Each
- Assorted Fruit Yogurts (4 oz) \$1.75++/Each



PM Break Items

- Freshly Baked Cookies \$25.00++/Dozen
- Rich Chocolate Brownies \$28.00++/Dozen
- Heart Healthy Granola Bars \$23.00++/Dozen

Refreshment Breaks

PM Break Items

- Fancy Mixed Nuts or House Special Snack Mix \$15.00++/Pound
- Popcorn or Salty Pretzels \$2.95++/Box
- Chips and Dips \$3.95++/Per Person
 - Choose 1: Tortilla or Potato Chips
 - Choose2: Spinach and Artichoke, Queso, Ranch, Spicy Salsa or Pico De Gallo



Themed Refreshment Breaks

(Buffet Minimum Guarantee of 15 People)

Chocolate Blast: \$9.95++/Per Person

- Chocolate, Oreos and Chocolate Chip Cookies, and Choice of Hot Chocolate or Chocolate Milk

A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.

Pricing & Menu Subject to Charge

Energy Boost Break: \$9.95++/Per Person

- Assorted Mini Candy Bars, Granola Bars, Whole Fresh Fruit, and Assorted Sodas

The Collegiate: \$6.95++/Per Person

- Assorted Mini Candy Bars, Snack Mix, Goldfish Crackers, Potato Chips, Pretzels and Assorted Sodas

Take Me out to the Ballgame \$6.95++/Per Person

- Buttery Popcorn, Peanuts, Cracker Jacks, Tortilla Chips with Queso with Jalapenos served with Lemonade

Treat Yourself right \$11.95++/Per Person

- Fresh Fruit of the Season, Assorted Yogurts, Trail Mix and Granola Bars, Juices and Bottled Water

Add One Round of Assorted Imported Beer

\$6.00++ Per Person

Add One Round of Domestic Beer

\$5.00++ Per Person

Continental Breakfast

\$11.95++ Per Person

- Freshly Brewed Coffee and Decaffeinated Coffee
- Chilled Orange Juice
- Sliced Fresh Fruit and Melon Display
- Assorted Yogurts
- Assorted Breakfast Pastries, Danish and Muffins



La Mexicana Breakfast

\$15.95++ Per Person

- Freshly Brewed Coffee and Decaffeinated Coffee
- Chilled Orange Juice
- Warm Flour Tortillas
- Country Fresh Scrambled Eggs
- Mexican Sausage
- Shredded Cheese
- Chopped Onions
- Black Beans
- Skillet-Fried Breakfast Potatoes
- Salsa

Breakfast Buffets

All Buffets have a Minimum Guarantee of 15 Guests

*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Change*

The Hearty Breakfast

\$13.95++ Per Person

- Freshly Brewed Coffee and Decaffeinated Coffee
- Chilled Orange Juice
- Sliced Fresh Fruit and Melon Display
- Assorted Yogurts
- Assorted Breakfast Pastries: Danish or Muffins

- Oatmeal with Brown Sugar and Raisins
- Scrambled Eggs
- Pure Creamery Butter and Fruit Preserves
- Meat Chef Choice

The Executive Breakfast Buffet

\$18.95++ Per Person

- Freshly Brewed Coffee and Decaffeinated Coffee
- Assorted Chilled Juices
- Sliced Fresh Fruit and Melon Display
- Assorted Yogurts
- Assorted Breakfast Pastries: Danish or Muffins
- Scrambled Eggs

- Meat Selection** (choose 2)
 - Hickory Smoked Bacon, Sausage Patties, Sliced Country Smoked Ham
- Skillet-Fried Breakfast Potatoes
- Oatmeal with Raisins and Brown Sugar
- Buttermilk Biscuits and Country Gravy
- Pure Creamery Butter and Fruit Preserves



Lunch Menu Options

(Buffet Minimum Guarantee of 15 People)

Box Lunch Chef's Choice

\$14.95++ Per Person

Gourmet Sandwich

Choose (1) Item from Each Category

(All Sandwiches come in individual Boxes with Lettuce, Tomato, Condiments, Utensils and Bottled Water)

Bread Selection (Choose 1)

Wheat Bread, White Bread,
Sun Dried Tomato Wrap and Croissant

Meat Selection (Choose 1)

Sliced Turkey, Ham, Roast Beef, *(Vegetarian Option Available)*



Cheese Selection (Choose 1)

Cheddar Cheese, Swiss Cheese,
Pepper Jack Cheese, Provolone, American

Assorted Chips Selection

(Choose 1)

Fritos, Doritos and Lays

Side Selection (Choose 1)

Potato Salad
Pasta Salad

Dessert (Choose 1)

Chocolate Chip Cookie or Brownie

*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Change*

The Executive Deli Buffet

\$15.95++ Per person

Salad Selections

(choose 2 Salads)

House Mixed Greens with Ranch and Italian Dressings, Redskin Potato Salad, Freshly Sliced Salad of Seasonal Fruits or Cole Slaw

For highlighted options below

-50 people choose 2 / 50+ choose 3

Assorted Breads

Wheat Bread, White Bread,
Sun Dried Tomato Wrap and Croissant

Deluxe Relish Platter

Leaf Lettuce, Sliced Tomato, Purple Onions, Sweet and Kosher Pickles, Cherry Peppers, and Olives

Assorted Deli Meats

Deli-Sliced Roast Beef, Smoked Turkey Breast, and Danish Ham

Assorted Cheese

Swiss Cheese , American Cheese , Provolone and Cheddar Cheese

Dijon Mustard , Mustard and Mayonnaise

Potato Chips

Assortment of Freshly Baked Cookies
Chocolate Chip, Oatmeal Raisins, and Sugar

Served with Freshly Brewed Coffee, Decaf Coffee and Iced Tea

Lunch Buffet Menu

El Paso

Tex-Mex Lunch Buffet

\$17.95++ Per Person

House Mixed Greens with chipotle lime dressing

Beef or Chicken Fajitas with Grilled Onions and Peppers (Mix is additional \$2.50 Per Person)

Grated Cheddar Cheese, Pico de Gallo, Sliced Jalapenos

Sour Cream, Guacamole, Fresh Salsa

Borracho Beans, Spanish Rice

Tortilla Chips and Warm Flour Tortillas

Sopapillas with Honey

Served with Freshly Brewed Coffee, Decaf Coffee and Iced Tea



Cajun Celebration

Cajun Lunch Buffet

\$17.95++ Per Person

House Mixed Greens

Cajun Cole Slaw or Creole Potato Salad

Blackened Catfish or Blackened Chicken with Brown Butter Sauce

Red Beans and Rice

Pecan Pie

Served with Freshly Brewed Coffee, Decaf Coffee and Iced Tea



Lunch in Roma

Italian Lunch Buffet

\$17.95++ Per Person

Caprese Salad or Antipasto and Cheese Tray

Caesar Salad

Chicken Parmesan with Marinara

Toasted Garlic Bread

Chef's Choice Pasta

Tiramisu

Served with Freshly Brewed Coffee, Decaf Coffee and Iced Tea

Add Lasagna or Vegetarian Lasagna \$3.95++ Per Person



25 % Service Charge and Applicable Sales Tax will be added to all Sales.

Pricing & Menu Subject to Charge

Lunch Buffet Menu

North Texas Buffet



\$19.95++ Per Person

Mixed Greens Salad with Tomato, Cucumber with Balsamic Vinaigrette and Ranch Dressings
Sliced Roast Beef with Mushroom Sauces
Barbecue Grilled Chicken Breast

Green Beans Almondine
Herb Roasted New Potatoes
Fresh Fruit Cobbler (Apple or Peach)
Rolls and Butter
Served with Freshly Brewed Coffee, Decaf Coffee and Iced Tea

The Stars & Stripes Buffet

\$16.95++ Per Person

Grilled Hamburgers and Hot Dogs
Chopped Onions, Sliced Tomatoes, Pickles, Lettuce, Shredded Cheddar Cheese, Two-Alarm Chili, Mustard, Mayonnaise and Ketchup
Baked Beans



Potato Chips
Potato Salad

Assorted Cookies
Served with Fresh Lemonade Station, Freshly Brewed Coffee, Decaf Coffee and Iced Tea



*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*

Spud Spectacular Buffet

\$15.95++ Per Person

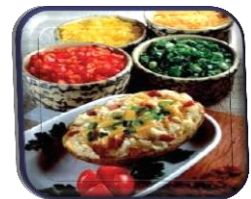
Large Idaho Baked Potatoes Served with Bacon Bits, Diced Grilled Chicken Breast
Two- Alarm Chili, Sour Cream, Butter
Shredded Cheddar Cheese, Green Onions, Mushrooms, Broccoli

Chocolate Layered Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea

Chopped Brisket instead of Chicken \$2.95++ Per Person

Add: Tossed Salad with Dressing \$1.95++ Per Person



*25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*

Plated Lunch Menu

All Entrées Include a Salad Selection, Freshly Baked Rolls and Butter, Dessert .

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea

Salads

(Please Select One)

House Mixed Greens ▪ **Caesar Salad** ▪ **Tomato & Cucumber with Red Onions**

Grilled Chicken Breast topped with Pepper-Jack Cheese, Avocado, Tomato and Mild Salsa Cream Sauce. Served with a Spanish Rice and A Sautéed Vegetable Medley

\$17.95++ Per Person

Homemade Country Style Chicken Fried Chicken
Garlic Mashed Potatoes with White Gravy
Green beans and a Roll

\$15.95++ Per Person

Homemade Country Style Chicken Fried Steak
Garlic Mashed Potatoes with White Gravy
Green beans and a Roll

\$16.95++ Per Person

Tenderloin Beef Tips and Mushrooms
Simmered in a Red Wine Brown Sauce with a touch of cream .

Served over Rice with Carrots

\$17.95++ Per Person

Blackened Catfish with Brown Butter Sauce
Over Dirty Rice with Zucchini and Squash
Medley

\$19.95

Oven Roasted Herb-Crusted Pork Tenderloin in a Cherry Barbeque Sauce.

Served with Mashed Potatoes and Seasonal Vegetables

\$18.95++ Per Person



All Meat Lasagna with Italian Sausage and Ground Beef, Ricotta, Provolone, Mozzarella and Parmesan Cheeses. Layered with Marinara Sauce

Served with Sautéed Vegetables and Garlic Bread

\$16.95++ Per Person

Chicken Limón, Pan – Seared and with Lemon White Wine, Shallots, Garlic with a Touch of Cream Sweet Butter.

Served over Linguine with Seasonal Vegetables

\$17.95++ Per Person

Desserts

(Under 100 People Please Select One/ Over 100 People Select Two)

Triple Layer Chocolate Cake ▪ **Apple Pie** ▪ **Pecan Pie** ▪ **NY Style Cheesecake**

Plated Meals limited to 200 People



25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge

Dinner Buffet Menu

Buffet For All Occasions

(Minimum Guarantee of 35 Guests)

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea



Salad Selections

(Select Two)

*House Mixed Greens ▪ Fresh Fruit Salad ▪ Chef's Pasta Salad
Tomato and Cucumber Salad*



Entrée Selection

Pan Seared Chicken with Lemon Butter Sauce
Chicken Marsala
Roasted Pork Loin
Grilled Marinated Pork Chops
Chicken Parmesan with Marinara
Blackened Chicken with Lemon Sauce
Chicken Fettuccini Alfredo
Pecan-Crusted Chicken

Sliced Roast Beef with Mushroom Sauce
Chef's Homemade Pot Roast
All-Meat Lasagna
Spaghetti with Meat Sauce
Chipotle Grilled Chicken with Pico De Gallo
Pan – Seared Salmon with Lemon Dill
Cucumber Relish
Vegetarian Lasagna

Carving Station

\$75.00

(Select One)

Roast Baron of Beef
Honey Glazed Ham
Roasted Turkey



Vegetables

(Select One)

Green Beans Vegetable Medley
Fried Okra Roasted Vegetables
Glazed Carrots Creamed Corn
Steamed Broccoli Spinach

Side Dishes

(Under 100 People Please Select One/ Over 100 People Select Two)

Steamed Rice Penne Pasta with Marinara
Macaroni and Cheese Borracho Beans
Garlic Mashed Potatoes Hush Puppies
Refried Beans French Fries
Spanish Rice
Garlic Roasted Potatoes

Dessert

Triple Layer
Chocolate
Cake
Apple Pie
Pecan Pie
Apple Cobbler
NY Style
Cheesecake

Dinner Service

Choice of Entrée, One Vegetable, One Side Dish, Carved Entrée and Dessert

One Entrée: \$28.95++ Per Person
Two Entrée: \$31.95++ Per Person

*25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*



Dinner Buffet Menu

(Minimum Guarantee of 35 Guests)

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea

A Night in Roma

Italian Dinner Buffet
(Choose 1 or 2 Entrées)

- (1) Entrée \$23.95++ Per Person
- (2) Entrées \$27.95++ Per Person

Entrées:

Chicken Marsala
Chicken Parmesan
Meat Lasagna
Vegetarian Lasagna



Traditional Caesar Salad
Antipasto
Penne Bolognese
Toasted Garlic Bread
Tiramisu
Chef Choice Pasta

*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*

Fiesta Cinco De Mayo

Tex-Mex Dinner Buffet

(Choose 1 or 2 Entrées)

Entrées:

Chicken Fajitas \$23.95++
Beef Fajitas \$26.95++
Add: Cheese Enchiladas \$3.50++ Per Person



House Mixed Greens with Tomato, Croutons and Assorted Dressings
Grated Cheddar Cheese , Sliced Jalapeno
Spicy Salsa, Pico de Gallo, Guacamole, Sour Cream
Spanish Rice, Borracho Beans
Tortilla Chips, Warm Flour Tortillas
Sopapillas with Honey



Plated Dinner Menu

SPRINGHILL SUITES[®]
Marriott

All Entrées Include a Salad Selection, Freshly Baked Rolls & Butter, Dessert.
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea



Salads

(Please Select One)

- **House Mixed Green Salad (Choose Two Dressing) Ranch, Balsamic Vinaigrette, Italian and Creamy Italian Caesar Salad**
- **Chef's Pasta Salad**

Homemade Chicken Fried Chicken
Home-style Mashed Potatoes with White Gravy
Green beans
\$17.95++ Per Person

Grilled Chicken Breast topped with Pepper-Jack Cheese, Avocado, Tomato and Mild Salsa Cream Sauce. Served with a Spanish Rice and A Sautéed Vegetable Medley
\$18.95++ Per Person

Homemade Chicken fried Steak
Home-style Mashed Potatoes with White Gravy
Green beans
\$18.95++ Per Person

Oven Roasted Herb-Crusted Pork Tenderloin in a Cherry Barbeque Sauce.
Served with Mashed Potatoes and Seasonal Vegetables
\$19.95++ Per Person

Blackened Chicken and Garlic Lemon- Butter
Served over Cajun Red Beans and Rice with Sautéed Spinach
\$18.95++ Per Person

A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge

5oz Grilled Salmon Filet with Creole Mustard Sauce and Caramelized Red Onions.
Served with Garden Vegetables and Steamed Rice
\$24.95++ Per Person

12-Ounce Oven Roasted Prime Rib Served Au Jus with Horseradish Sauce, Roasted Redskin Potatoes and Green Beans
(Minimum of 20 People)
\$28.95++ Per Person

Chicken Limóné, Pan – Seared and with Lemon White Wine, Shallots, Garlic with a Touch of Cream Sweet Butter.
Served over Linguine with Seasonal Vegetables
\$18.95++ Per Person

Desserts

(100 People Please Select One/ Over 100 People Choose Two)

Triple Layer Chocolate Cake ▪ Apple Pie ▪ Pecan Pie ▪ NY Style Cheesecake

Plated meals limited to 200 people

25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge



Hors D'Oeuvres Menu



Classic Hot Hors D'Oeuvres

- Spring Rolls with Sweet and Sour Sauce \$160.00 Per 100 Pieces of Each Item
- Stuffed Cheddar or Cream Cheese Jalapenos with Ranch Dressing \$160.00 Per 100 Pieces of Each Item
- Beef or Chicken Taquitos \$160.00 Per 100 Pieces of Each Item
- Mozzarella Sticks with Marinara \$160.00 Per 100 Pieces of Each Item

Deluxe Hot Hors D'Oeuvres

- Meatballs with Pesto and Marinara Sauce \$180.00 Per 100 Pieces of Each Item
- Buffalo Wing with Ranch Dressing \$180.00 Per 100 Pieces of Each Item
- Assorted Miniature Quiche \$180.00 Per 100 Pieces of Each Item
- Stuffed Mushrooms with Chicken and Spinach \$180.00 Per 100 Pieces of Each Item
- Mini Chicken Le Cordon Blue \$180.00 Per 100 Pieces of Each Item

*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Change*

Supreme Hot Hors D'Oeuvres

- Southwestern Egg Rolls with Sweet and Sour Sauce \$275.00 Per 100 Pieces of Each Item
- Fresh Jalapenos Stuffed with Cream Cheese and Wrapped in Bacon \$275.00 Per 100 Pieces of Each Item
- Pork Pot Stickers with Soy Sauce \$275.00 Per 100 Pieces of Each Item



Hors D'Oeuvres Menu

Displays and Stations



Chips and Dips Display

\$5.95++ Per Person (Minimum 25 People)

A Bountiful Array of Tortilla and Potato

Chips: Served with Choice of Two Dips:

(Spinach and Artichoke, Queso, Ranch, Spicy Salsa or Pico de Gallo)

Assorted Cheeses Display

\$5.95++ Per Person (Minimum 25 People)

A Variety of Imported and Domestic Cheeses (Baby Swiss, Smoked Gouda, Aged Sharp Cheddar, Pepper Jack) Served with Assorted Crackers and Toasted Breads

Jumbo Gulf Shrimp Display

\$215.95++ Per 100 Shrimp

Peeled Jumbo Gulf Shrimp Served On Ice with Cocktail Sauce

Fresh Seasonal Fruit Display

\$4.95++ Per Person (Minimum 25 People)

Fresh Seasonal Fruit Display Served Yogurt Fruit Dip



*A 25 % Service Charge and Applicable Sales Tax will be added to all Sales.
Pricing & Menu Subject to Charge*

Fresh Seasonal Vegetable Display

\$4.95++ Per Person (Minimum 25 People)

Carrots, Celery, Cucumbers and Broccoli Served with a Ranch Dressing

Antipasto Presentation

\$6.95++ Per Person (Minimum 25 People)

Sliced Pepperoni, Assorted Cheese Cubes, Cherry Peppers, Pepperoncini, Peppers, Sweet Midgets and Olives. Served with Assorted Crackers and Toasted Breads

Mini – Desserts & Sweets Display

\$5.95++ Per Person (Minimum 25 People)

Chef's Choice of Assorted Mini -Desserts and Confectionaries .



Bar Selections & Options



Select Brands

\$6.00 Per Glass

- Dewars
- Jim Beam
- Smirnoff
- Beefeater
- Bacardi Light
- Cuervo Especial

Premium Brands

\$8.00 Per Glass

- Jack Daniels
- Absolut
- Jameson
- Tanqueray
- Johnny Walker Black
- Sauza Tequilla
- Captain Morgan

Ultra Premium Brand

\$12.00 Per Glass

- Patron Tequilla
- Ketel One
- Grey Goose
- Crown Royal
- Glenfiddish
- Bombay Sapphire

Host Bars Are subject to 21% Service Charge

Domestic Bottled Beer

\$5.00 Per Bottle

- Budweiser
- Bud Light
- Coors Light
- Miller Light
- Michelob Ultra



Keg Beer

- Domestic \$315.00
- Premium \$375.00
- Imported TBD

Bartender Services &

Security Services

Cash Bar & Host Bar Options Available

Bartender **\$35.00++ Per Hour Per Bartender 4 hr. min.**

Security **\$50.00++ Per Hour Per Officer. 4 hr. min.**

(Security required for groups over 100 people.)

Number of security officers is determined by our office.



Premium/Imported Bottled Beer

\$6.00 Per Bottle

- Corona Extra
- Heineken
- Samuel Adams
- Shiner Bock
- Stella Artois
- Dos Equis Lager



Bar Selections & Options

Premium Wines



White

Pinot Grigio, BV Coastal Estates
Sauvignon Blanc, BV Coastal Estates
Chardonnay, Robert Mondavi Private Selection

Red Wine

Pinot Noir, BV Coastal Estates
Merlot, Clos Du Bois
Cabernet Sauvignon, BV Coastal Estates
Cabernet Sauvignon, Robert Mondavi Private Selection

Sparkling Wine

Prosecco, La Marca

House Wines

\$6.00 Per Glass

White Zinfandel

Cabernet Sauvignon

\$25.00 Per Bottle

Chardonnay

Merlot

Per Glass \$15.00

Per Glass \$10.00

Per Glass \$10.00

Per Glass \$15.00

Per Glass \$15.00

Per Glass \$10.00

Per Glass \$10.00

Per Glass \$15.00

Host Bars Are subject to 25% Service Charge

Additional Beverages

House Champagne	By the Bottle	\$25.00
Champagne Toast	Per Glass	\$4.00
Assorted Sodas	Per Can	\$2.50
Bottled Water	Per Bottle	\$2.50



Cordials

\$8.00 Per Glass

Amaretto DiSaronno

Bailey's Irish Cream

Frangelico

Grand Marnier

Kahlua

Host Bars Are subject to 25% Service Charge



Additional Items and Fees

- Sound System \$200
- AV Package (LCD Projector , Screen, Power Strip) \$100.00
- Screen \$50.00
- Projector \$50.00
- Flip Charts at \$40.00
- White Boards at \$25.00
- Dance Floor (15' W x 24' L) \$150.00
- Stage \$150
- Power Strips \$10

Additional Fees

- Cake Cutting Service \$35.00
- Dessert Plates \$0.50 per person
- Carving Station \$75.00
- Bartender Fee \$35.00
- Security 4hour minimum \$50.00 per hour with bar

Standard Complimentary Decorations

- Hurricane Globe
- 8" mirrors
- 12" White Candle

Set up Charge

- Change of set up day of event up to \$250

Last Minute Changes

- The guaranteed number is due 72 hours prior to the event. Any changes made after that will result in an additional charge.

Social Events Deposit

The use of a fog machine is not allowed in the banquet space. It causes our fire alarm system to go off.

Decorations not allowed in the banquet room: rose petals, glitter, confetti, party poppers, streamers and small paper decorations are not permitted in the banquet event and will result in an additional clean up fee of \$200.00.

Deposit in the form of a credit card posting can be revised.

A cash deposit return would have to be requested in the form of a check from our corporate office, taking up to twelve weeks.