



Cheers to you for seeking the good with Good City Hall for your upcoming event! Thank you.

ABOUT GOOD CITY

Good City Brewing is an urban production brewery, taproom and event space. We opened our doors on June 17, 2016 and within a year expanded to add a roof deck and Good City Hall, a go-to urban event space on Milwaukee's East Side.

Good City is built on the conviction that everyone should live life as if they have been granted a key to their city. To have a key is to Seek the Good as a friend and ally of your local place. For us, this means pursuing excellence in everything that we do. From brewing beer to creating delectable food from scratch and hosting events that inspire others to live with a key and participate in Milwaukee's resurgence.

We look forward to helping you Seek the Good with your event at Good City.

Cheers!

	May - October	November - April
Sunday - Thursday	\$250 room rental Room rental waived with \$1,250 food/bev min	\$250 room rental Room rental waived with \$1,250 food/bev min
Friday	No Room Rental \$2,000 food/bev min	No Room Rental \$2,000 food/bev min
Saturday	No Room Rental \$5,000 food/bev min	No Room Rental \$3,000 food/bev min



THE FOLLOWING IS INCLUDED WITH YOUR WEDDING PACKAGE:

- Exclusive use of Good City Hall
- Seating for up to 130 guests/200 reception style
- All chairs and custom built tables are included
 - No rentals are needed!
- All plates, napkins, beer glassware, water glassware, and cutlery
- In-house Brewery Chef overseeing your dining experience
- In-house Event Director overseeing logistics and ensuring a memorable experience
- Customized floor plan assistance
- Secure area to store your personal items
- A private bar serving Good City beer, soft drinks and coffee
- 2 private restrooms
- Roof and taproom access
- Air conditioning
- 2 operational glass garage doors for excellent light and breeze
- Free onsite parking available
 - o Additional nearby lot available for rent
- Patio and sidewalk access
- Free game set up available for guest use

RENTAL TIMES:

- 5pm Midnight
 - For advance decoration times, please coordinate with our Event Director
 - Additional times may be available by request
- You have the option to drop your decor items in a designated area the day before your event and leave them until the next day
 - All gifts/valuables must be taken home the evening of your event
 - Please be sure to arrange drop off and pick up times for your items with your Event Director



FAQ

Can we use the rooftop during our event?

Yes! Your guests are welcome to join the general public during your event. If you are interested in a semi-private area for your guests, please inquire.

What are our parking or transportation options?

Behind our building, we do have free, first come first serve parking with approximately 40 spaces

We also have access to a 100 space parking lot directly across Farwell for rent from 3pm until 12:30am. Parking is at your own risk. Address of parking lot: 2121 N. Farwell, Milwaukee WI 53202.

Date must be approved a minimum of two weeks prior to your selected event date.

This option is an add on of \$300.

Street parking is also available.

If you want to treat your guests to a ride, please look into Lyft Events or Uber Events.

Is Good City ADA accessible?

Good City Hall, Taproom, Draft Room, sidewalks/patio and restrooms are ADA accessible. Our rooftop patio is not.

Are there adequate restrooms?

Yes, we have two private restrooms for your guests in Good City Hall.

We would like to host entertainment, what are our options?

You are welcome to host a DJ or band who brings their own sound system at no extra cost. If you need access for an ipod or computer to play your own music and a microphone for speeches, we include a small sound system with your rental.

For live bands, we strongly suggest hiring our in house sound technician. This option is an add on of \$200

Are there any other fees involved?

Hidden fees are the worst, therefore, we like to lay it all out there. Aside from anything already listed or an applicable room fee, food and beverage is subject to a 22% service charge. Service charges are applied to labor and other associated expenses and is not gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend gratuity to the staff for your event, please connect with the Event Director or onsite manager. Local tax also applies to deposit and your food and beverage minimums (6.1% respectively).



FAQ CONTINUED...

Are there any restrictions?

Please, no adhering anything to our walls, floor or ceiling. We highly suggest using easels for pictures or displays, tabletop frames for pictures and magnets to hang lights. All current displays or lighting in the space cannot be changed or removed. The use of glitter, confetti, sequins, bubbles and real petals on the floor. Smoke machines, bubble machines and/or tinsel are prohibited. Only enclosed candles with the wax in glass are permitted. Smoking is prohibited in all areas of the building and must be at least 25 feet from any entrance, exit or garage doors. Please, no food, glass or outside beverages on our rooftop patio.

What are some final details I should be aware of?

After you book, our Event Director, will be available for any questions or advice you need during your planning process. Honestly! Come in for a beer sometime and chat over your event. We are willing and ready to help make your event a success!

Final details of your event including guest count, menu selections, room diagram configuration, schedule, and final balance is due no later than 14 days prior to your scheduled event. The final guest count is the minimum number of guests for which your event will be charged, and other associated charges will determine your final balance. After 14 business days out from your event, your guest count may decrease, but may not increase, pending the availability of product, equipment and staff needed to accommodate your request.

How soon should I book my date?

ASAP! Seriously, we won't be a secret for long!

How far in advance can I book my date?

We take reservations up to 18 months in advance.

I am ready to book! What is involved in reserving my date?

We require a deposit of 20% of your food and beverage minimum plus tax (5.6%) upon signing the contract in order to reserve Good City Hall. Deposits are non-refundable.

The client will pay the total balance in full of the final event order including all taxes and 22% service charge a minimum of 14 business days prior to the event.

YOUR TAPROOM IS WONDERFUL! WHAT ARE MY FOOD OPTIONS?

All of our food is prepared and overseen by our Brewery Chef Guy Davies. As a native of Australia, Guy has traveled and cooked around the world. His wanderlust came to an end when he visited and fell in love with Milwaukee several years ago. Guy put down roots in Milwaukee and has cooked in many of Milwaukee's best known restaurants. Prior to Good City Guy served as the Executive Chef at Bartolotta's Rumpus Room gastropub.



APPETIZERS / LATE NIGHT FOOD	SERVINGS	PRICE
RUMAKI Bacon wrapped water chestnuts	25	\$45
ARANCINI Breaded fried cheese and vegetable stuffed rice balls	25	\$60
CAPRESE SKEWERS Fresh mozzarella, grape tomato, and basil with balsamic glaze	25	\$60
CURRY FRIES Crispy home fries dusted with curry spice and a side of ketchup and garlic r	25 mayo	\$75
GOOD CITY HOUSE SALAD Fresh greens, apple, dried cranberries, toasted pecans, Roth Buttermilk blu	25 e cheese, balsamic dijon	\$75 dressing
DEVILED EGGS Classic deviled eggs with dill and Aleppo pepper	25	\$60
FLATBREADS - Bacon, caramelized onions, gruyere cheese and fresh rosemary - Cherry tomatoes, mozzarella, garlic and fresh basil	25	\$7 5
PRETZELS Accompanied by aged brick cheese spread	25	\$85
DUKKAH An Egyptian toasted savory nut and spice blend, served with extra virgin oli	25-50 ve oil and warm bread fo	\$100 or dipping
PICKLED VEGETABLES Zesty pickled veg	25	\$100
FRUIT A display of seasonal fresh fruits	25-50	\$100
VEGETABLE CRUDITE Whole and sliced raw seasonal vegetables served with house made dipping	25-50 g sauce	\$100
SPRING ROLLS Crispy skin chicken, pork char sui or tofu vegetable spring rolls	25	\$110
HUMMUS House made chickpea dip with marinated olives, cucumber and grilled flat	25 oread	\$115
SAUTEED MUSHROOMS Baby Portobello mushrooms swimming in garlic butter served with baked	25 baguettes	\$115
GRILLED SHRIMP SKEWERS Fresh ginger, tamari and toasted sesame seed	25	\$150
ARTISAN CHEESES & CHARCUTERIE A selection of Wisconsin artisan cheeses, house made and locally sourced of the selection of t		\$400 e cured meats,

GOOD CITY BREWING COMPANY

terrines and pates. Served with fruit compotes, mustards, nuts and fresh breads



WISCONSIN FISH FRY

Our classic Wisconsin Fish Fry features Atlantic Cod battered in our Good City Pils.
You have the option of choosing a second fish for an additional \$5 per guest.
All fish fries served with two potato sides, cole slaw, marble rye, homemade tartar sauce, ketchup, applesauce, and lemon wedges.

ATLANTIC COD \$29

Good City Pils beer battered Atlantic Cod

POTATO SIDES (Choose 2)

Good City curry fries German potato salad with bacon mustard dressing Boiled red potato with butter and fresh herbs Potato pancakes

CHOICE OF SECOND FISH (Optional +\$5 each)

Lake Perch - breaded with panko and fresh herbs Scottish Salmon - baked with balsamic glaze Smelt (seasonal) - fried with cornmeal and garlic dipping sauce Barramundi - pan-fried with olive oil and black pepper Freshwater Trout - in caper lemon butter sauce

GOOD CITY BEER DINNER

Let our Brewery Chef do the menu planning for you!

Our Brewery Chef will handle all the details and provide an exceptional experience which he will carefully pair with our artfully crafted beers. Choose from a 3 or 5 course beer pairing experience for you and your guests.

All food and beer is included in the price.

3 COURSE BEER PAIRING

\$40

A 3 course Brewery Chef crafted meal paired with a full reception pour and 3 tasting pours of Good City's finest beers

5 COURSE BEER PAIRING

\$70

A 4 course Brewery Chef crafted meal with paired with 4 Good City's beers and at least 1 seasonal or barrel aged beer



BREW FOOD PER	PERSON
GRILLED CHEESE Carr Valley-Wisconsin aged cheddar cheese on thick cut sourdough bread	\$12
BRAT Pils poached and char-grilled bratwurst with sauteed onions and peppers on a toasted pretzel bun served with jalap sweet mustard sauce	\$14 peno
CUBANO Beer braised pulled pork shoulder, smoked ham, swiss cheese, pickles and mustard mayo on a Sciortinos Cuban bur	\$14
CLUB SANDWICH Roasted turkey, bacon, lettuce, tomato, and garlic herb sauce on thick cut sourdough	\$15
BURGER Char grilled all beef patty, cheddar cheese, lettuce, tomato, pickles and sriracha Russian dressing on a brioche bun.	\$15
GRILLED CHICKEN SANDWICH Grilled Bell and Evans antibiotic free chicken breast, lettuce, tomato, avocado and our own pickled jalapeno peppers garlic herb sauce	\$15 s with
PULLED PORK SANDWICH Beer braised pulled pork shoulder with pickled jalapeno slaw	\$15
PILS MAC AND CHEESE Our Good City Pils, Deer Creek aged white cheddar and cavatappi noodles served with pretzel bread	\$16
STEAK SANDWICH Grilled sirloin steak, sauteed mushrooms, arugula and pickled red onion with a horseradish herb mayo on a hoagie k	\$18 oun

You may select up to three different items for your guests to order in advance. All Brew Food are served with salt and pepper,kettle chips (excluding Pils Mac and Cheese).

Should you prefer more than two dinner options, additional choices are available at \$5.00 per person based on your final guest count. Aside from dietary restrictions.



SALAD

One salad listed below is complementary with all entrees listed on the next page*

GOOD CITY HOUSE SALAD

Fresh greens, apple, dried cranberries, toasted pecans, Roth Buttermilk blue cheese, balsamic dijon dressing

GREEK

Cucumber, kalamata olives, red onion, frisee, chunks of Coalho grilling cheese, virgin olive oil lemon dressing

CAESAR

Romaine, homemade garlic croutons, parmesan cheese, and a creamy egg, anchovy, tarragon dressing

QUINOA, CHICKPEA & VEGETABLE

Quinoa, chickpea, roma tomato, sweet corn, kalamata olives, lemon juice, virgin olive oil, black pepper

SHRIMP, GRAPEFRUIT & SPINACH (*additional \$4 per person*)

Pink grapefruit, sautéed shrimp, red onion, and baby leaf spinach with a dijon champagne vinaigrette



PLATED DINNERS

Plated dinners include the choice of one pre-set or table-served salad option served with fresh bakery baskets and butter. Pick a salad to pair with from the previous page.

Should you prefer more than two entrees, additional choices are available at \$5.00 per person based on your final guest count. Aside from dietary restrictions.

ENTREES

CHICKEN

Crispy skin Bell & Evans chicken breast, oven-roasted potatoes, garlic spinach, and lemon honey dressing 420

\$28	
TUNA Pan-seared Sashimi grade Ahi tuna steak, roasted vegetables, sesame miso dressing and fresh herbs	\$28
VEGGIE POT PIE Mushrooms, carrots, potatoes, and English peas, flakey pastry crust, spicy tomato relish and grilled asparagus	\$28
FISH & CHIPS Good City Pils beer battered fish and chips, coleslaw, malt vinegar, tartar sauce, lemon, and rye bread	\$29
STEAK & CHIPS Grilled top sirloin strip steak, fries, and au jus and horseradish cream	\$30
BEEF CHEEK Slow-cooked beef cheek, parsnip potato mash, seasonal vegetables, and a red wine Bordelaise sauce	\$32
DUCK Slow-braised all natural duck leg with red wine, mushroom, shallots, thyme, and creamy mashed potatoes	\$32
SALMON Pan-seared Wild Isle organic Scottish salmon, farro pilaf with cranberry and mushroom, balsamic glaze	\$32
BARRAMUNDI Crispy skin Australian seabass, roasted potatoes, seasonal vegetables, and lemon butter sauce with capers	\$34

LAMB CHOPS

\$34 Lavender salt rubbed lamb chops, bourbon sweet potato puree, seasonal vegetables, and hard cider sauce

FILET MIGNON

Seared filet mignon with au jus and garlic herb butter, creamy potato mash, and seasonal vegetables \$39

RIBEYE

Grilled ribeye steak, oven-roasted potatoes, lump crab with garlic and asparagus, tarragon bearnaise sauce \$48



BAR PACKAGE: \$28/person

Good City is an award winning brewery with a national reputation. Everything is brewed on site, and we want you and your guests to have the opportunity to try all of our beers straight from the source! The Bar Package includes up to 8 Good City beers, soda and coffee during your contracted rental time (7 hour maximum rental). If you choose not to host our bar package, you are still subject to the food and beverage minimums and service charge.

GOOD CITY BEER SELECTIONS

RISK | IPA · 6.5% ABV

After 4 pilot batches of this recipe we knew it was time to stop talking about opening a brewery and actually start taking a risk. Brewed with only pale ale malt for a very dry and cleanly malty undertone. Simcoe and Centennial hops lend a very balanced profile tending toward pine and citrus. Take a risk on the things that are important to you. Seek the Good.

MOTTO | MOSAIC PALE ALE • 5.2% ABV

We knew what kind of beer we wanted to be about and went to great lengths to source the hop to make it happen. The result is a single malt/single hop brew with Crisp Pale Ale malt and Mosaic hops. Character of juicy tropical fruit and resinous pine undertone. Stand for something. Seek the Good.

DETAIL | PORTER • 5.4% ABV

Our head brewer, Ray, pored over the details as both the architect of this recipe and as an architect in his former life before Good City. A classic Robust Porter with a clean and balanced roasted malt profile, right down the middle between chocolate and coffee-like. Get lost in the details that matter. Seek the Good.

REWARD | DOUBLE IPA • 8.5% ABV

Winner of the 2017 National Imperial IPA Championship, Reward is the bigger and very different brother of our Risk IPA. Reward features a dry malt profile and Citra, Amarillo and Eureka hops. The result is a dank hop aroma with tropical fruit and distinct pineapple character backed up with a floral/tangerine hop flavor. The bigger the Risk the greater the Reward. Seek the Good.

GOOD CITY PILS | PILSNER • 5.2% ABV

A fresh take on a style that Milwaukee was built on. Brewed with classic Bohemian lager yeast and US Pils malt for a crisp, clean tone that is light-colored and light-bodied. Assertively hopped with German Tettnang and Saphir hops. Know where you come from and where you are going. Seek the Good.

*Additional seasonal offerings may be available. All beer selections for a specific event are subject to availability.

Cash bar and per drink consumption is also available.

Please see our beverage policy on page 14 for additional information on our policies and outside beverage service options.



DESSERTS

We have carefully selected our favorite dessert vendors from around Milwaukee. This is our only list of Preferred Vendors. We charge a \$1.50 per person cake cutting and/or plating fee will be assessed. Our plating fee includes a staff member to cut and serve the dessert and plates.

BEANS AND BARLEY

http://www.beansandbarley.com/catering/beanscater@beansandbarley.com - (414) 278-7878

Beans & Barley has catered for years, and we're not keeping it a secret any more! Located just up the street from Good City Hall, we can provide you with an array of baked goods from wedding cakes, sheet cakes, cheesecakes and pies. We can offer vegan and gluten free options for all dietary needs. Please reach out for more information!

MISS MOLLY'S CAFE AND BAKERY

https://www.missmollyscafe.com/weddings-1/ - (414) 249-5665

This is the beginning of your little story (and ours, too!) Miss Molly's began in Milwaukee as a boutique pastry company that specialized in custom wedding cakes and dessert displays. Whether you are looking for a timeless and simple cake made with all natural ingredients, or vegan, nut-free, or gluten-free desserts, we have menus that are sure to please everyone. Our truly exceptional bakery is made from high quality ingredients, including locally sourced dairy, grains, and organic fruits. Miss Molly's makes everything from scratch and custom baked for your event.

THE CAKE LADY

http://www.cakeladydesigns.com/ - (414) 294-4220

Everything at The Cake Lady & Petite Pastries is made from scratch, using only the finest, freshest ingredients including Swiss chocolate, Swiss buttercream and fresh fruits. Because of the wide variety of materials, chocolates, fondant and gum paste flowers, the options are endless. Your dream will come true, whether it's a classic design or a whimsical novelty cake.

CHILLWAUKEE

https://chillwaukee.com/eventcatering/

Chillwaukee is a handcrafted ice pop company in Milwaukee, WI. Our goal is to create a rad product that takes very little but gives a whole lot. Chillwaukee is fueled by seasonal ingredients, bicycles, and the people around us.



POLICIES:

CANCELLATION POLICY:

Stuff comes up and cancellations sometimes have to happen. If you must cancel:

- 90 days before your event, your room fee deposit will be retained but you will not be charged a cancellation fee.
- 90 to 30 days before your event, 50% of your contracted food & beverage minimum must be paid.
- < 30 days before your event, 75% of your contracted food and beverage minimum must be paid
- < 14 days before your event, 100% of your contracted food and beverage order must be paid.
- Day of cancellations, the full amount of the contracted food and beverage, along with all applicable service charges and taxes must be paid
- All applicable charges will be processed to the credit card on file.

If you need to switch to an alternative date and the selected date is available, we would be happy to oblige. We require a minimum of 90 days notice.

All cancellations or changes must be submitted in writing.

BEVERAGE POLICY:

We opened a brewery because we love to brew beer (and drink it!). Your event at City Hall includes a private bar serving several different Good City beers.

No outside beer is permitted. While our state license only permits us to serve our beer, you may bring in your own wine, cider and a max of two (2) pre-mixed/batch cocktails to the private event so long as any bartender brought in to serve the wine does not hold a Class B liquor license. Glassware and ice must be provided by client or servers.

If any outside beverages, besides those agreed upon with Good City or Pour Inc are brought on site, there will be a \$500 charge to your credit card on file.

Our preferred vendor for outside beverages is Tom Gabert with Pour Inc. They are an all inclusive bar service who knows our rules and state laws to abide by. 414.559.7394

tom@pourinc.co www.pourinc.co

All outside beverages must be kept inside Good City Hall.

If you elect to host an outside bar from Pour Inc. we have a \$15 per person beer minimum which counts toward your food and beverage minimum.

For guests who are under the age of 21, we host a Non Alcoholic beverage package of \$10 per guest. This includes, Coke, Diet Coke, Sprite, Ginger Beer, Iced Tea, Cranberry juice, chocolate milk and milk.



POLICIES CONTINUED...

FOOD POLICY:

No outside food is permitted with the exception of cake and other desserts. We charge a \$1.50/person cake plating fee for any outside desserts brought into an event.

If any outside food, besides those agreed upon in advance with your Event Director, are brought on premise. There will be a \$500 charge to your credit card on file.

All food must be kept inside Good City Hall.

MUSIC POLICY:

Groups are welcome to make arrangements for bands and DJs as part of an event at City Hall. Provided that the specific live entertainment is approved first by Good City and that bands and DJs provide their own equipment and staging. Additionally, a sound check will be required prior to your event to ensure noise isn't disrupting the adjacent Taproom and rooftop. We reserve the right to turn down any sound or music at your event if deemed necessary.

Per Milwuakee Nuisances 80-1, all garage doors must be closed by 9 p.m.

STAFF OVERTIME POLICY:

If your party do not clean up the items/personal property brought into the space, our staff will clean it up with an overtime fee assessed and charged to your credit card on file that evening. Pricing will be determined by the amount of time it takes our staff to remove and clean your items. In this event, we will not keep any items left behind.

RESPONSIBLE DRINKING POLICY:

Guests under the age of 21 must be accompanied by a parent or guardian. We reserve the right to ask any guest for identification and will not serve guests alcohol that are under the age of 21 or cannot provide proper I.D. We reserve the right to deny services to guests who display disruptive behavior and/or who are considered to be intoxicated. Beverages brought in by the hosts or their guests that were not approved in advance by Good City will be subject to removal from premises and discarded by Good City management. We reserve the right to stop serving high ABV beverages at 9p.m. or when deemed necessary

The last call for all beverages is 20 minutes before the contracted end time of your event.

PUKE POLICY

If any of your guests regurgitate on site, \$100 will be charge your credit card on file. This charge is given to the staff member who has the honor of cleaning it up!



PRIVATE EVENTS

CONTRACT

The following contract defines the terms and conditions under which Good City Brewing Company (hereafter referred to as GCBC) and _______ (hereafter referred to as Client) agree to use GCBC on the date of ______. The contract may not be amended or changed unless executed in writing and signed by both parties listed above.

- 1. Upon execution of this agreement and the receipt in full of nonrefundable retainer/deposit, GCBC will reserve the date and times agreed upon and will not make another reservation for the indicated date/time.
- 2. Client will pay 50% of the final event order a minimum of 30 days prior to the event, with the remaining final event order balance, taxes and 22% service fee due a minimum of 14 days prior to the contracted event date.
- 3. Client will create a final event order at least 14 days prior to the event.
- 4. GCBC staff retain all rights to enforce any and all regulations on public safety, egress, and any other emergency preventative measures, at anytime during an event. Clients and vendors must comply with such rules and regulations.
- 5. Client is responsible for the conduct of all persons in attendance and for any damages incurred upon GCBC or its guests by individuals associated with or representing the person or organization.
- 6. All doors, exits, fire lanes, hallways and entrances must be kept unobstructed at all times.
- 7. Client is responsible for any and all damages to GCBC property that might occur during the course of the agreed upon rental times.
- 8. Client is responsible for ensuring all guests remain in approved areas of GCBC property.
- 9. Communication with outside vendors is sole responsibility of Client.
- 10. Client has been provided with, understands and consents to the following GCBC policies: Cancellation, Beverage, Food, Music, Staff Overtime, Responsible Drinking, and Puke.
- 11. GCBC will be permitted to access any area of the building and walk through the venue space between the hours of the Client's event without interference.
- 12. Subletting of GCBC is strictly prohibited. Event planners hired by the client are subject to the same rules, requirements and responsibilities as the client and must work cohesively with GCBC staff and management.
- 13. GCBC does not assume responsibility for the damage or loss of any merchandise or articles left in the facilities prior to, during or following the Client's reservation.
- 14. Any and all lighting, decor and adhesive material must be approved in advance by GCBC.
- 15. Clients agree that, in presenting any function at GCBC, it shall conform to, comply with and abide by all the laws of the United States and State of Wisconsin, the rules and regulations of all jurisdictional government boards and bureaus. Failure to comply with this provision will be grounds for termination of the contract.
- 16. GCBC shall not be liable for failure to perform obligations hereunder if such failure is as a result of an event of Force Majeure (including fire, flood, earthquake, storm, snow, or other natural event). In such event, GCBC will work with Client in good faith to reschedule event at no extra charge to Client; provided, however, that if the parties are unable to reach mutual agreement on a rescheduled date within 30 days after the original event date, then GCBC shall refund Client all amounts paid to GCBC. In no case shall GCBC be liable for any additional costs arising out of a rescheduling or cancellation of the event in excess of the amounts paid to GCBC.
- 17. Client agrees to protect, indemnify, defend and hold harmless GCBC and its employees and agents against all claims, losses or damage to persons or property, government charges, fines and costs (including attorney's fees) arising out of or connected with the use of the facilities, including but not limited to the installation, removal, maintenance, occupancy or use of the premises, or any part thereof, by client/organization or any guest, invitee or agent of the client/organization or any independent contractor hired by the client/organization, except those claims arising out of negligence or willful misconduct of GCBC.
- 18. The agreement will be binding upon the parties hereto and their respective successors and permitted assigns.

I have read this entire agreement and I understand its terms. I agree to be bound by the terms of this agreement.

Today's Date:	_ Event Date:
Client Signature:	Printed Name: