

EVENT PLANNING GUIDE

K·I·N·G·S
DINING & ENTERTAINMENT



SOME OF OUR CULINARY AWARDS & ACCOLADES



4 EASY STEPS FOR BOOKING A MEMORABLE EVENT



1

CHOOSE YOUR SPACE/ENTERTAINMENT

- Private & Semi-Private Rooms Available
- Additional Entertainment Options Available Including Table Games & Arcade Games
- Bowling Booked at 6-8 Guests Per Lane
- Shoe Rentals Included w/ All Packages
- All Spaces Include Free Wi-Fi, Audio Equipment, HDTVs & Set-up Assistance
- Additional Options Available Including DJ, Karaoke, Photographer & More

2

SECURE YOUR DATE, TIME & SPACE BY COMPLETING THE EVENT AGREEMENT LINK

- Event dates are secured when the event agreement has been signed, submitted, the credit card verified and after you receive a confirmation e-mail from an Event Sales Manager.
- Average events last between 3-5 hours



3

CHOOSE YOUR FOOD PACKAGE

- Replenished Food Packages
- Stationary Platters
- Light & Heavy Hors D'oeuvres
- Themed Food Stations
- Decadent Desserts
- Custom Menus Available
- Allergies & Special Requests Available

4

CHOOSE YOUR BEVERAGE PACKAGE

- Alcoholic & Non-Alcoholic Packages
- Themed Welcome Drinks
- Specialty Cocktails Customized For Your Event
- Open Bar Packages
- Drink Ticket Packages
- Consumption Bar
- Limited Bar

EVENT FOOD PACKAGES


-  Vegetarian Options
-  Gluten Sensitive
-  Kings' Specialty
-  Vegan

SERVED & SET PACKAGES

Kings Award-Winning Hors d'oeuvres served on silver platters throughout your event

Replenished for up to 90 minutes unless otherwise specified

GRAND
\$32.99 per person

- Assorted Gourmet Pizzas
- House Smoked BBQ Pork Sliders 
- 2 Gold Hors d'oeuvre Choices

LUXE
(Great Value)
\$45.99 per person

- 1 Stationary Platter, Fondue or Salad Choice
- Assorted Gourmet Pizzas
- 2 Gold Hors d'oeuvre Choices
- 2 Platinum Hors d'oeuvre Choices
- 2 Dessert Choices

SUPREME
(Best Value)
\$62.99 per person
Minimum 24 guests

- 1 Stationary Platter or Fondue Choice
- 1 Stationary Salad Choice
- 3 Gold or Platinum Hors d'oeuvre Choices
- 2 Platinum Plus Hors d'oeuvre Choices
- 2 Dessert Choices
- Unlimited Non-Alcoholic Beverage Service

INTRODUCING IMPOSSIBLE™

Made entirely from plants, delicious Impossible™ meat has all of the flavor and protein of beef, but it's made from potato, coconut and heme with zero cholesterol. Impossible™ meat contains no animal products and uses 95% less land, creates 87% lower greenhouse gas emissions and uses 74% less water than traditional beef!

**LOOK FOR IMPOSSIBLE™ SELECTIONS
THROUGHOUT THE MENU**



THEMED FOOD STATIONS

Minimum 15 guests



ITALIAN
\$40.99 per person

- Margherita Pizzas 
- 1 Hors d'oeuvre Choice
- 1 Salad Choice
- 1 Pasta Entrée Choice
- 1 Italian Entrée Choice
- Focaccia Bread & Seasoned Olive Oil 
- Chef's Vegetables 

**ALL AMERICAN
BBQ**
\$45.99 per person

- Mixed Greens Salad 
- 2 Hors d'oeuvre Choices
- 2 BBQ Entrée Choices
- 2 Side Choices
- Cornbread w/ Whipped Honey Butter 

TACO BAR
\$45.99 per person



- Queso Fondue, Pico De Gallo & Guacamole w/ Tortilla Chips 
- 2 Hors d'oeuvre Choices
- 2 Taco Entrée Choices
- 1 Entrée Choice
- Seasoned Spanish Rice 
- Baja Salad 

BEEF & REEF
\$62.99 per person

- Chef's Charcuterie Board w/ Assorted Meats, Cheeses, Mustard, House Bread & Pickled Vegetables
- 2 Hors d'oeuvre Choices
- 1 Salad Choice
- 2 Beef & Reef Entrée Choices
- 2 Side Choices
- Assorted Artisan Breads 

† These items are cooked to order or may be served undercooked. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of food borne illness. Our dishes are prepared in a kitchen that manipulates and processes: Peanuts, nuts, milk, soy protein, wheat, sesame seeds and shellfish. May contain traces of these allergens. Before placing your order, please inform your server if a person in your party has a food allergy.

SERVED & SET OPTIONS

-  Vegetarian Options
-  Gluten Sensitive
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Kings Award-Winning Hors d'oeuvres served on silver platters throughout your event

ASSORTED GOURMET PIZZAS

View selections at Kings-DE.com/menus

Our pizza dough is made fresh daily and hand-tossed using the highest quality ingredients




Gluten-free cauliflower pizza crust available



STATIONARY OPTIONS

Available to add on to any package.
Ask your Event Sales Manager for more information.

SALADS

- Mixed Greens  Choose 2: Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette
- Baja Salad w/ Queso Fresco, Avocado, Pico de Gallo, Grilled Corn, Tortilla Strips & Baja Dressing  Grilled Chicken Available Upon Request
- Strawberry, Avocado & Spinach Salad w/ Cashews, Balsamic, Feta, Garlic & Herb Boursin Cheese Crostini 

FONDUE

- Queso w/ Tortilla Chips 
- Creamy Tomato Bisque w/ Grilled Cheese & Focaccia 
- Buffalo Chicken w/ Tortilla Chips, Focaccia & Vegetables


PLATTERS

- Fresh Vegetables w/ Buttermilk Ranch 
- Fresh Mozzarella, Tomato, Basil & Olive Oil Skewers** 
- Chef's Charcuterie Board w/ Assorted Meats, Cheeses, Mustard, House Bread & Pickled Vegetables
- Bruschetta w/ Focaccia, Fresh Plum Tomatoes, Fresh Mozzarella & Olives 
- Assorted Cheese, Crackers & Fresh Seasonal Fruit 
- Fresh Seasonal Fruit w/ Strawberry Honey Yogurt Dip 
- Shrimp Cocktail w/ Assorted Sauces**
- Red Pepper Hummus w/ Olives, Seasoned Pretzel Bites, Focaccia Bread Sticks & Vegetables  




** Additional cost \$1.99 per person

SWEET FINALE

TARTLETS

- Chocolate REESE'S® Peanut Butter 
- Chocolate Strawberry
- Key Lime
- OREO®
- Cookie Dough

FRUITS

- Chocolate Dipped Seasonal Fruits 
- Sweet Ricotta Stuffed Strawberries** 
- Chocolate Covered Strawberries 

BAKERY

- Chocolate Chip Cookies
- Mini Cannoli w/ Vanilla Filling
- REESE'S® Peanut Butter Crispy Treats
- Chocolate-Dipped Waffles
- Assorted Homemade Cupcakes
- Chocolate Chip Cookie Dough Pops
- Chocolate OREO® Crispy Treats
- Mini Root Beer Floats

MINI MOUSSE

- Chocolate
- Strawberry
- REESE'S® Peanut Butter
- OREO®

FONDUE

\$24.99 Each (Serves 6-8)

- Chocolate Chip Cookie Fondue w/ Fresh Strawberries, Apples, Crispy Treats, Waffles, Chocolate Chip Cookie Dough Pops, Pineapples

As an additional selection to a food package, choose 2 desserts for \$4.99 per person or \$18.99 per dozen (min. 2 dozen).

**Additional cost \$3 per dozen or \$1 per person

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SERVED & SET OPTIONS

-  Vegetarian Options
-  Gluten Sensitive
-  Kings' Specialty
-  Vegan

*Kings Award-Winning Hors d'oeuvres served on silver platters throughout your event
Replenished for up to 90 minutes unless otherwise specified*

GOLD HORS D'OEUVRES

Available for Grand, Luxe & Supreme Packages

- Chicken Teriyaki Skewers w/ Sweet Soy Drizzle
- Beef Teriyaki Skewers w/ Sweet Soy Drizzle †
- Mini Black Bean & Roasted Corn Empanadas w/ Creamy Sriracha Sauce ♥
- Stuffed Mac & Cheese Bites w/ Marinara  
- Southwestern Spring Rolls w/ Guacamole 
- Grilled Corn & Zucchini Cakes w/ Sun-Dried Tomato Pesto  
- House Smoked BBQ Pork Sliders 
- Cheeseburger Empanadas w/ Secret Sauce**
- Garlic Ginger Edamame Cups w/ Sea Salt & Sesame Oil ♥
- Buffalo Chicken Wontons w/ Buttermilk Ranch 
- Goat Cheese Potato Skins w/ Caramelized Onions & Bacon 
- Seasoned Pretzel Bites w/ Brewpub Mustard Sauce 
- Bruschetta w/ Fresh Mozzarella, Balsamic Seasoned Plum Tomatoes, Fresh Basil, Arugula, Basil Pesto & Balsamic Glaze  
- Street Corn w/ Baja Sauce, Queso Fresco & Cilantro  
- Mini Meatballs (Ground Beef or "Impossible™"**) †
Choose: Marinara, Teri-Dactyl or Sweet Chili Sauce
- Wings or Boneless Strips
Choose: Honey BBQ, Teri-Dactyl, Spicy Garlic Parmesan, Sweet Chili, Buffalo, Honey Sriracha or Asian Garlic
- Blistered Shishito Peppers w/ Sweet Chili Sauce & Sesame Seeds  ♥

Can be prepared Gluten-Free upon request: Edamame, Goat Cheese Potato Skins, Bruschetta, Street Corn, Meatballs, Blistered Shishito Peppers


**Substitute "Impossible™" \$2.99 per person 

PLATINUM HORS D'OEUVRES

Available for Luxe & Supreme Packages




- Mini Wild Mushroom Tarts w/ Herbs & Brie 
- Portobello Mushroom, Roasted Red Pepper & Tomato Stacks w/ Balsamic Glaze & Basil Olive Oil ♥
- Italian Sliders w/ Capicola, Pepperoni, Mozzarella & Provolone Cheese, Roasted Red Peppers, Pepperoncini & Marinara
- Apple, Brie & Honey Bruschetta w/ Walnuts 
- Puff Pastry w/ Herbed Goat Cheese, Portobello Mushrooms & Caramelized Onions 
- Chinese Pork Dumplings w/ Spicy Ginger Soy Sauce 
- Shrimp Cocktail w/ Classic Cocktail Sauce
- Vegetable Spring Rolls w/ Spicy Peanut Sauce ♥
- Baja Grilled Shrimp Skewers w/ Creamy Baja Sauce
- New England Crab Cakes w/ Cajun Remoulade 
- Baked Scallops Wrapped in Bacon †
- BBQ Steak Tip Skewers † 
- Pepper Crusted Beef Tenderloin w/ Truffled Mash † 
- Bang Bang Calamari Cups w/ Wasabi Cream Sauce
- Boom Boom Shrimp Cups 
- Mini Grilled Cheese w/ Marinara 
- Sliced Steak & Portobello Mushroom Bruschetta †
- Fried Avocado w/ BBQ Chipotle Ranch 
- Crab Rangoons w/ Sweet Chili Sauce 
- Cheeseburger Sliders w/ Caramelized Onions **

Can be prepared Gluten-Free upon request: Mushroom Tarts, Portobello Stacks, Apple Brie Bruschetta, Shrimp Cocktail, Baja Shrimp Skewers

**Substitute "Impossible™" sliders for \$2.99 per person 

PLATINUM PLUS HORS D'OEUVRES

Available for Supreme Package

- Tuna Tartare w/ Spicy Japanese Pepper Mayo on Sesame Crackers †
- Tuna Tartare w/ Spicy Avocado Sauce on Cucumbers † 
- Lobster Spring Rolls w/ Spicy Avocado Sauce
- Lobster Salad Canapes on Crostini
- Crab-Stuffed Shrimp w/ Cajun Remoulade
- Mini Beef Wellington w/ Red Wine Reduction † 
- Lobster, Grilled Corn & Zucchini Cakes w/ Lemon Aioli
- Bang Bang Seared Scallops on Cucumbers w/ Creamy Wasabi Sauce †
- Philly Tuna Bites w/ Soy Ginger Tuna, Seasoned Philly Cream Cheese, Avocado, Crispy Wontons & Wasabi Cream 
- Coconut Shrimp w/ Sweet Chili Sauce
- Filet Sliders w/ Fried Onions & Horseradish Aioli



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- 🌿 Vegetarian Options
- 🌾 Gluten Sensitive
- 👑 Kings' Specialty
- ♥️ Vegan

THEMED FOOD STATIONS

Gluten-Free Rolls, Wraps & Cauliflower Pizza Crust All Available Upon Request

ITALIAN

\$40.99 Per Person

STATIONARY

- Margherita Pizzas (1 pizza for every 3-4 guests) 🌿
- *Gluten-Free Cauliflower Pizza Crust Available*

CHOOSE 1 HORS D'OEUVRE

- Mini Homemade Meatballs w/ Marinara † **
- Bruschetta w/ Fresh Mozzarella, Balsamic Seasoned Plum Tomatoes, Olives, Fresh Basil & Basil Pesto 🌿👑
- Italian Sliders w/ , Capicola, Pepperoni, Mozzarella & Provolone Cheese, Roasted Red Peppers, Pepperoncini & Marinara
- Grilled Corn & Zucchini Cakes w/ Sun-Dried Tomato Pesto 🌿👑
- New England Crab Cakes w/ Cajun Remoulade 👑
- Portobello Mushroom, Roasted Red Pepper & Tomato Stacks w/ Balsamic Glaze & Basil Olive Oil ♥️

**Substitute "Impossible™" Meatballs \$2.99 per person 🌿

CHOOSE 1 STATIONARY SALAD

- Mixed Greens 🌿🌿 Choose 2: Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette
- Fresh Mozzarella, Tomato & Arugula Salad 🌿🌿

CHOOSE 1 PASTA ENTRÉE (2ND \$4.99 PER PERSON)

Gluten-Free Pasta Available Upon Request

- Pasta Alfredo 🌿
- Pasta w/ Meatballs & Marinara**
- Pasta Primavera w/ Zucchini, Squash, Carrots, Red Onions, Roasted Red Peppers & Plum Tomatoes 🌿
- Chicken, Broccoli & Pasta w/ Garlic Cream Sauce
- Pasta alla Vodka w/ Chicken & Shaved Asiago
- Shrimp Scampi Pasta w/ Sage Lemon Butter Sauce*

*Add \$2.99 per person

**Substitute "Impossible™" Meatballs \$2.99 per person 🌿

CHOOSE 1 ENTRÉE (2ND \$5.99 PER PERSON)

- Rosemary Grilled Chicken Breast 🌿
- Grilled Lemon Basil Butter Chicken Breast 🌿
- Chicken Parmesan - Breaded, Fried & Topped w/ Marinara, Mozzarella & Fresh Basil
- Marinated Steak Tips w/ Red Wine Sauce † 🌿
- Baked Stuffed Shrimp w/ Italian Breadcrumb Stuffing & Lemon Butter Sauce*
- Italian Grilled Cheese w/ Herb Mayo, Mozzarella Cheese, Pepperoni, Marinated Tomatoes, Capicola, Provolone

*Add \$2.99 per person

INCLUDES

- Focaccia Bread & Seasoned Olive Oil 🌿
- Chef's Vegetables 🌿🌿



TACO BAR

\$45.99 Per Person

STATIONARY

- Queso Fondue, Pico De Gallo & Guacamole w/ Tortilla Chips 🌿

CHOOSE 2 HORS D'OEUVRES

- Blistered Shishito Peppers w/ Sweet Chili Sauce & Sesame Seeds 🌿♥️
- Southwestern Spring Rolls w/ Guacamole 👑
- Spicy Cheese Quesadillas w/ Sour Cream & Guacamole 🌿
- Chicken Empanadas w/ Sriracha Sour Cream
- Tequila Lime Marinated Shrimp Skewers 🌿
- Mexican Street Corn 🌿🌿
- Mini Black Bean & Roasted Corn Empanadas w/ Creamy Sriracha Sauce ♥️

**Sub "Impossible™" \$2.99 per person 🌿

CHOOSE 2 TACO ENTRÉES (3RD \$5.99 PER PERSON)

Kings Signature Tacos

Choose 2:

- Baja Chicken - Baja Sauce
- Buffalo Chicken - Bleu Cheese, Buffalo Sauce
- BBQ Steak - BBQ Chipotle Ranch †
- Boom Boom Shrimp* - Boom Boom Sauce
- Baja "Impossible™" * 🌿
- Fried Avocado 🌿
- Poke Tuna* - Wasabi Cream Sauce

Served w/ Soft Tortillas, Cheese, Sour Cream, Pico de Gallo, Guacamole, Pickled Jalapeños & Onions, Seasoned Slaw

*Add \$2.99 per person

CHOOSE 1 ENTRÉE (2ND \$5.99 PER PERSON)

- Tequila Lime Marinated Grilled Chicken Breast 🌿
- Chimichurri Steak Carne Asada † 🌿
- Mexican Steak Tips w/ Chipotle & Tomatillo Sauce w/ Melted Cheese †
- Grilled Chicken topped w/ Pico de Gallo & Queso Fresco 🌿
- Mexican Sliders w/ Pepper Jack, Pico de Gallo & Guacamole † **

**Sub "Impossible™" \$2.99 per person 🌿

INCLUDES

- Seasoned Spanish Rice 🌿
- Baja Salad 🌿

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-  Vegetarian Options
-  Gluten Sensitive
-  Kings' Specialty
-  Vegan

THEMED FOOD STATIONS





BEEF & REEF

\$62.99 Per Person






STATIONARY

- Chef's Charcuterie Board w/ Assorted Meats, Cheeses, Mustard, House Bread & Pickled Vegetables



CHOOSE 2 HORS D'OEUVRES (3RD \$4.99 PER PERSON)

- Pepper Crusted Beef Tenderloin w/ Truffled Mash † 
- Portobello Mushroom, Roasted Red Pepper & Tomato Stacks w/ Balsamic Glaze & Basil Olive Oil 
- Shrimp Cocktail w/ Classic Cocktail Sauce
- New England Crab Cakes w/ Cajun Remoulade 
- Bang Bang Scallops on Cucumbers w/ Creamy Wasabi Sauce †
- Lobster, Grilled Corn & Zucchini Cakes w/ Lemon Aioli
- Lobster Salad Canapes on Crostini
- Philly Tuna Bites w/ Soy Ginger Tuna, Seasoned Philly Cream Cheese, Avocado, Crispy Wontons & Wasabi Cream 
- Filet Sliders w/ Fried Onions & Horseradish Aioli





CHOOSE 1 STATIONARY SALAD

- Mixed Greens   *Choose 2:* Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette
- Fresh Mozzarella, Tomato & Arugula Salad  
- Strawberry, Avocado & Spinach Salad w/ Cashews, Balsamic, Feta, Garlic & Herb Boursin Cheese Crostini 

CHOOSE 1 ENTRÉE (2ND \$6.99 PER PERSON)

- Shrimp Scampi Pasta w/ Sage Lemon Butter Sauce
- Baked Lobster Four Cheese Macaroni & Cheese
- Scallops w/ Oregano Breadcrumbs †
- Sesame Crusted Ahi Tuna w/ Wasabi Cream Sauce †
- Tuna Tacos w/ Garlic, Ginger, Carrot Slaw, Avocado & Wasabi Cream Sauce
- Baked Stuffed Shrimp w/ Italian Breadcrumbs Stuffing & Lemon Butter Sauce
- Baked Haddock w/ Crabmeat Stuffing †
- Grilled Salmon w/ Lemon Herb Sauce † 
- Fresh Lobster Tail  *Add \$5.99 per person*


CHOOSE 1 ENTRÉE (2ND \$5.99 PER PERSON)

- Filet Mignon w/ Red Wine Reduction † 
- Prime Rib w/ Au Jus & Horseradish Sauce † 
- Grilled Chicken Breast w/ Lemon Basil Butter Sauce
- BBQ Steak Tips † 
- Citrus & Herb Roasted Chicken 

CHOOSE 2 SIDES

- Truffle Mac & Cheese 
- Sautéed Garlic Spinach
- Seasoned Roasted New Potatoes 
- Pasta Primavera w/ Zucchini, Squash, Carrots, Red Onions, Roasted Red Peppers & Plum Tomatoes 
- Ramen Pasta Salad
- Roasted Mashed Cauliflower w/ Garlic & Herbs 
- Grilled Asparagus  
- Sautéed Kale w/ Honey & Yogurt 
- Cucumber & Edamame Salad w/ Ginger Soy Vinaigrette 
- Parmesan Truffle Fries w/ Roasted Garlic Aioli

INCLUDES

- Assorted Artisan Breads & Butter 



ALL AMERICAN BBQ

\$45.99 Per Person

CHOOSE 2 HORS D'OEUVRES

- House Smoked BBQ Pork Sliders 
- Stuffed Mac & Cheese Bites w/ Marinara  
- Grilled Corn & Zucchini Cakes w/ Sun-Dried Tomato Pesto  
- Buffalo Chicken Wontons w/ Buttermilk Ranch 
- Goat Cheese Potato Skins w/ Caramelized Onions & Bacon 
- Seasoned Pretzel Bites w/ Brewpub Mustard Sauce 
- Chicken Strips w/ Buttermilk Ranch

CHOOSE 1 ENTRÉE (2ND \$5.99 PER PERSON)

- BBQ Steak Tips † 
 - Spicy Jambalaya Pasta
 - Baja Chicken Tacos
 - Luxury Grilled Cheese w/ Marinara 
 - House Smoked BBQ Pulled Pork 
 - Cheeseburger Sliders w/ Caramelized Onions † **
- **Sub "Impossible™" Burgers \$2.99 per person *




CHOOSE 1 CHICKEN ENTRÉE

- BBQ Dry Rub Chicken
- BBQ Chicken Kabobs
- Honey BBQ Grilled Chicken w/ Cheese & Bacon
- Buffalo Chicken Mac & Cheese
- Country Fried Chicken Breast w/ Southern Gravy

CHOOSE 2 SIDES

- Vegetable Pasta Salad 
- Potato Salad 
- Roasted Seasoned Potatoes 
- Roasted Seasonal Vegetables 
- Creamed Corn w/ Bacon
- Mac & Cheese 
- Buffalo Hot Fries w/ Bleu Cheese
- Sweet Potato Waffle Fries w/ Brewpub Mustard Sauce 

INCLUDES

- Mixed Greens Salad   *Choose 2:* Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette
- Cornbread w/ Whipped Honey Butter 

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BAR PACKAGES

OPEN BAR *(minimum 20 guests)*

Open Bar	Beer & House Wine	Beer, House Wine & Well Liquor	Beer, Premium, Wine & Liquor	Unlimited Soda, Juice & Tea	Unlimited Premium Non-Alcoholic
2 Hours	\$23.99	\$26.99	\$31.99	\$4.99	\$7.99
2½ Hours	\$27.99	\$32.99	\$38.99	\$4.99	\$9.99
3 Hours	\$32.99	\$38.99	\$45.99	\$5.99	\$11.99
3½ Hours	\$37.99	\$44.99	\$52.99	\$5.99	\$13.99
4 Hours	\$42.99	\$49.99	\$59.99	\$5.99	\$15.99

Drink Tickets	Beer	Beer, House Wine & Well Liquor	Beer, Premium Wine & Liquor
1 Ticket	\$8.99	\$10.99	\$12.99
2 Tickets	\$13.99	\$17.99	\$20.99
3 Tickets	\$18.99	\$23.99	\$27.99
4 Tickets	\$23.99	\$28.99	\$33.99

Drink tickets must be redeemed within the allotted party time unless otherwise specified

CASH BAR

Guests are responsible for their own drinks.

ON CONSUMPTION

A tab is started at the beginning of the event and closed out at the end to your total event bill. Everything "consumed" is added to your tab. Bar caps and drink tickets based on consumption available.

Welcome Drink	One custom Themed Cocktail Per Person to Welcome your Guests Upon Arrival for your Event	Starting at \$7.99
Celebration Toast	Celebrate your Special Occasion in Perfect Taste with a Sparkling Wine Toast	Starting at \$6.99



BAR PACKAGES DO NOT INCLUDE BEER MUGS SHOTS OR SHOOTERS | TAX, ADMINISTRATIVE FEE & GRATUITY IS NOT INCLUDED
BAR PACKAGES MUST EXTEND FOR THE LENGTH OF THE EVENT