



*embassy suites by hilton*

WASHINGTON DC • CONVENTION CENTER

**BANQUET MENUS**

2018



# BREAKFAST BUFFET

## CITY CENTER CONTINENTAL

### Sliced Fresh Seasonal Fruit

### Freshly Baked Goods

*bread, muffins, pastries, croissants  
butter & fruit preserves*

### Assorted Cereals

*milk, non-dairy options available*

### Yogurt, Berry & Granola Parfaits

### Assorted Bagels

*plain & herbed cream cheese*

### Steel Cut Oatmeal

*golden raisins, honey, nuts, brown sugar*

### Applewood Smoked Bacon

### or Country Sausage Links

### Fluffy Farm Fresh Scrambled Eggs

### Freshly Squeezed Orange Juice

### Freshly Brewed Regular & Decaf Coffee

\$47/person

## CAPITAL CONTINENTAL

### Sliced Fresh, Seasonal Fruit

### Freshly Baked Goods

*bread, muffins, pastries, croissants,  
butter & fruit preserves*

### Assorted Cereals

*milk, non-dairy options available*

### Yogurt, Berry, & Granola Parfaits

### Freshly Squeezed Orange Juice

### Freshly Brewed Regular & Decaf Coffee

\$36/person

## EMBASSY CONTINENTAL

### Sliced Fresh Seasonal Fruit

### Freshly Baked Goods

*bread, muffins, pastries, croissants  
butter & fruit preserves*

### Freshly Squeezed Orange Juice

### Freshly Brewed Regular & Decaf Coffee

*milk, non-dairy options available*

\$31/person

## PURGATORY EGG:

### *Per ga ° tor ° y Egg noun*

1. a dish of eggs poached in a spicy tomato sauce.
2. a SO delicious & unique breakfast add on

## ADD ONS

### EGG-LECTIC ENHANCEMENTS

#### Egg Scramble

*fresh herbs, bacon, pork sausage,  
potatoes o'brien.*

\$13/person

#### Eggs Benedict

*chipotle hollandaise sauce,  
chorizo & sweet potato hash,  
chicken apple sausage*

\$13/person

#### Purgatory Eggs

*zesty marinara, crispy breakfast potatoes,  
asiago cheese*

\$13/person

#### Omelet Station\*

*bacon, ham, onions, mushrooms,  
tomatoes, peppers, spinach, feta,  
jack & cheddar cheese*

\$22/person

\*attendant required @ \$180/attendant

## FROM THE GRIDDLE

### CHOICE OF:

#### Pancakes, Waffles, or French Toast

*whipped butter, maple syrup, fresh berries,  
apple compote, chopped walnuts*

\$17/person

### JUICE BAR

\$17/person

#### LEMON DROP

*apple, carrot, pear,  
lemon, ginger, zucchini*

#### BUNNY BREW

*carrot, lemon,  
mint, pineapple*

#### ORANGE CRUSH

*apple, orange,  
lemon, peach, pineapple*

#### PEACH MEDLEY

*apple, carrot, lemon,  
orange, peach*

#### APPLEBERRY LUSH

*carrot, apple, strawberry*

#### WINGMAN

*apples, celery, ginger,  
kale, ginger, citrus,  
cucumber*

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BEVERAGES

# BREAKS

## FARM FRESH

### Build Your Own Parfait

*greek yogurt, mixed berries,  
house made granola*

### Croissants

### Vegetable Crudité

### Local Herbed Goat Cheese Spread

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*milk & non-dairy options*

\$26/person

## WHICH CAME FIRST?

### Lump Crab Deviled Eggs

### Buffalo Chicken Dip

*chicken, cheddar, buffalo sauce, naan*

### Chicken Salad on Celery

### Chef's Selection of Mini Quiche

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*milk & non-dairy options*

\$26/person

## THE EXECUTIVE

### House Made Snack Mix

### Bagged Chips & Pretzels

### Freshly Baked Cookies & Brownies

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*milk & non-dairy options*

### Select Premium Teas

\$22/person

## OFF THE BEATEN TRAIL

### Build Your Own Trail Mix

### S'more Turnovers

### Pomegranate-Passion Fruit Juice Shooters

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*milk & non-dairy options*

\$25/person

## THE COFFEE BEAN

### Chocolate Covered Espresso Beans

### Chocolate Dipped Biscotti

### Coffee Cake

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*flavored creamers, milk & non-dairy options*

\$27/person

## SILVER SCREEN

### Fresh Buttered Popcorn

### Kettle Corn

### Assorted Candy Bars

### Jumbo Soft Pretzels

*whole grain mustard*

### Fresh Cherry Lime-Aide

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

*milk & non-dairy options*

\$26/person

## THE BIG DIPPER

### Garlic Hummus

*vegetable crudité*

### House Made Guac

*tricolor tortilla chips*

### Pimento Cheese Dip

*naan*

### Pepper Jelly & Cream Cheese Dip

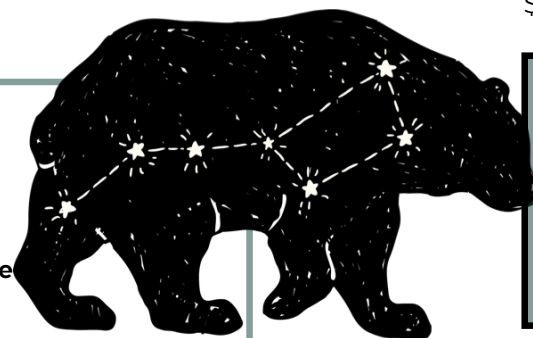
*assorted crackers*

### Lemonade

### Assorted Soft Drinks & Bottled Water

### Freshly Brewed Regular & Decaf Coffee

\$25/person



**BEVERAGE BREAK**

**Assorted Soft Drinks**

**Bottled Water**

**Freshly Brewed Regular & Decaf Coffee**

*milk & non-dairy options*

**Select Premium Teas**

\$11/person for first hour

\$8/person each additional hour

Seven stars form the **BIG DIPPER**, the well-known asterism in **URSA MAJOR**, which is among the oldest recognized patterns in the sky. It is a prominent pattern of bright stars and is circumpolar for mid-northern to polar latitudes in the Northern Hemisphere. Learning rocks; you're welcome.

BREAKFAST

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# BREAKS A LA CARTE

**Fresh Whole Fruit**

\$5/each

**Sliced, Fresh Fruit Display**

\$13/person

**Breakfast Burritos**

\$85/dozen

**Fresh Yogurt, Fruit & Granola Parfaits**

\$72/dozen

**Bagels**

*cream cheese & preserves*

\$55/dozen

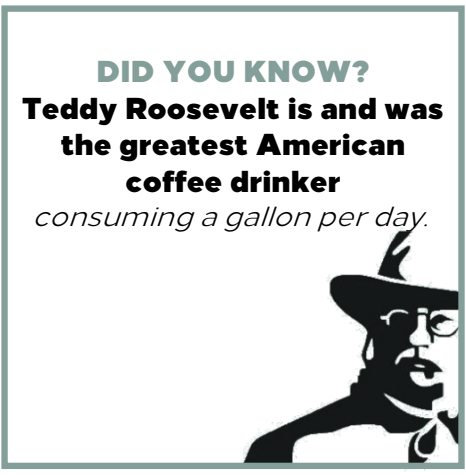
**Assorted Fruit Filled Danish & Croissants**

\$60/dozen

**House Cured Atlantic Salmon & Bagels\***

*capers, cream cheese, lettuce, tomato*

\$17/person \* 72hr notice required



**Ham, Egg & Cheese Breakfast Sandwiches**

\$99/dozen

**Freshly Baked Assorted Cookies**

\$55/dozen

**Gourmet Brownies & Blondies**

\$55/dozen

**Bags of Chips, Popcorn, or Pretzels**

\$5.5/each

**Individual Bags of Trail Mix**

\$6/each

**Jumbo Soft Pretzels**

*whole grain mustard*

\$65/dozen

**Chef's Selection of House Made Turnovers**

\$60/dozen

**Cinnamon Rolls**

\$62/dozen

**Coca Cola Soft Drinks & Bottled Water**

\$5.5/each

**Sparkling Water**

\$6/each

**Bottled Fruit Juices**

\$6/each

**Freshly Brewed Regular & Decaf Coffee**

\$99/gallon

**Starbucks Coffee**

\$120/gallon

**Selection of Premium Hot Teas**

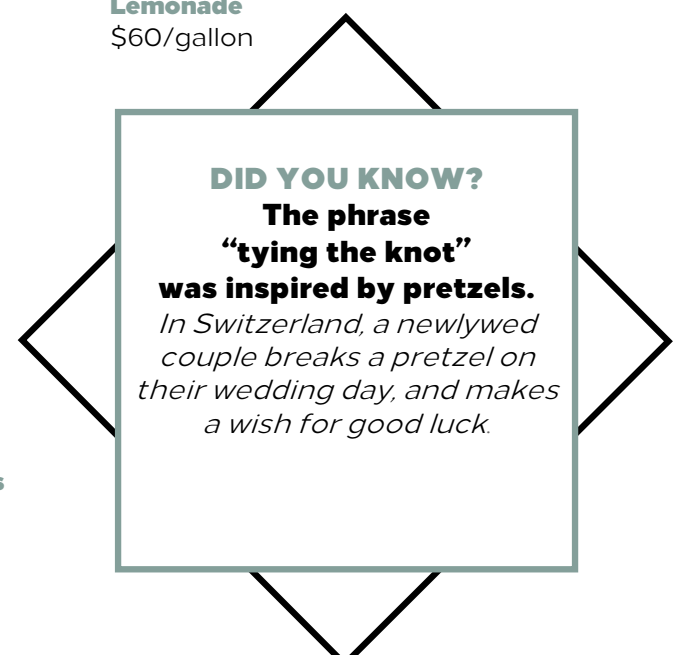
\$90/gallon

**Freshly Brewed, Unsweet Iced Tea**

\$60/gallon

**Lemonade**

\$60/gallon



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# LUNCH BUFFET

## MANGIA!

### Caesar Salad

### Panzanella Salad

*vine ripened tomatoes, cucumber, red onion, ciabatta, red wine vinaigrette*

### Penne Pasta Salad

*grilled squash & peppers, olives, pepperoncini, tomato-oregano vinaigrette*

### Oven Roasted Salmon

*roasted shallots & cherry tomatoes*

### Chicken Gremolata

*basil & sun-dried tomato orzo*

### Grilled Asparagus

*lemon vinaigrette*

### Cannoli

### Tiramisu

\$56/person

## PARTHENON

### Tabbouleh Salad

*cucumber, tomatoes, red onion, parsley, mint, basil & cilantro*

### Greek Salad

*hearts of romaine, tomato, cucumber, olive, red onion, banana peppers, feta cheese & oregano vinaigrette*

### Seared Salmon

*capers, tomatoes, sautéed artichoke hearts*

### Chicken Oreganato

*spinach, orzo, tomatoes*

### Rosemary Roasted Fingerling Potatoes

### Broccolini

*extra virgin olive oil & lemon*

### Baklava

### Orange Olive Oil Cake

*citrus mascarpone*

\$58/person

## NEW YORK AVE DELI

### Primavera Pasta Salad

*black olives, roasted red peppers, zucchini, mozzarella, white balsamic dressing*

### Chef's Garden Salad

*assorted fresh vegetable toppings, balsamic & ranch dressing*

### Soup

*roasted tomato basil or loaded baked potato*

### Pesto Chicken Sandwich

*pesto aioli, roasted tomato, fresh mozzarella, romaine, french baguette*

### Veggie Spinach Wrap

*grilled zucchini, yellow squash, red onions, roasted peppers, baby spinach & balsamic aioli*

### Reuben

*gruyere, sauerkraut, russian dressing, toasted rye*

### Italian

*ham, salami, capicola, roasted pepper, tomato, provolone, banana peppers & herb vinaigrette, ciabatta*

### Accoutrements

*sliced tomato, lettuce, condiments, kettle chips*

### Brownies & Carrot Cake

\$57/person

## SOUTHERN MARKET

### Chef's Garden Salad

*assorted vegetable toppings*

### Southern Style Potato Salad

### Creamy Coleslaw

### Fried Chicken

### Slow Smoked Beef Brisket

### Mac & Cheese

*bacon, corn & jalapeños*

### Southern Style Green Beans

### Cheddar Jalapeno Cornbread

### Margarita Cheesecake

### Bread Pudding

*whiskey sauce*

\$62/person

\*add freshly brewed iced tea to any lunch

+\$2/person

## CHINATOWN

### Mixed Green Salad

*mandarin oranges, cucumbers, carrots, tomatoes, soy ginger vinaigrette*

### Soba Noodle Salad

*broccolini, shitake mushrooms, red onions, diced red peppers, chili soy vinaigrette*

### Thai Beef

*green beans, lo-mein sauce*

### Char-Siu Pork Loin

### Vegetable Spring Rolls

*ponzu dipping sauce*

### Classic Fried Rice

### Stir Fried Vegetables

### Cheesecake

*lychee & mango glacé*

### Fortune Cookies

### Ginger Spice Cake

\$58/person

**ASK NOT WHAT YOU CAN DO FOR  
YOUR COUNTRY,  
ask what's for lunch.**

*Orson Welles*

BREAKFAST

BREAKS

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RECEPTION

BEVERAGES

# GRAB & GO

## BROWN BAGGED LUNCH

Whole Fruit

Choice of Cookie or Brownie

Choice of Soft Drink or Bottled Water

Assorted Chips

Your Favorite Condiments

\$52/person



### THE PRESIDENTIAL BLTT

*roasted turkey breast,  
applewood smoked bacon,  
roasted tomatoes, leaf lettuce,  
guacamole crema, ciabatta roll*

### THE CAPITAL CLUB

*hickory smoked ham, genoa salami  
mesquite smoked turkey breast  
whole grain mustard, pretzel roll*

### THE VEGANIST

*roasted portobello mushroom,  
roasted tomatoes, sautéed leeks,  
alfalfa sprouts, garlic hummus,  
sun dried tomato wrap*

### SMITHSONIAN ROAST

*all natural roast beef, vidalia onions,  
sharp cheddar, arugula, tomatoes,  
dijonnaise, whole grain bread*

### ET TU BRUTE CAESAR WRAP

*romaine, grilled chicken, croutons,  
creamy anchovy parmesan dressing,  
whole wheat tortilla*

### WASHINGTONIAN CHICKEN SALAD

*green apples, ripe red grapes, & walnuts,  
9-grain whole wheat bread*

### THE INTERNATIONAL SALAD

*moroccan couscous, roasted vegetables,  
lemon vinaigrette*

**Just like mom used to make!**   
Except now, mom is Chef Fernando...

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# DINNER BUFFET

## SURF & TURF

### Seasonal Salad

*mixed greens, seasonal toppings,  
ranch & balsamic vinaigrette*

### Lemon Roasted Asparagus

### Garlic Mashed Potatoes

### Lump Crab Cake

*mango habanero butter sauce*

### Bayou Fried Shrimp

*remoulade*

### Herb Crusted Prime Rib

*au jus*

### Pan Seared Statler Chicken Breast

*rosemary au jus*

### Blueberry & White Chocolate Cobbler

### Cheesecake

### Ultimate Mousse Chocolate Cake

\$92/person

## LA FIESTA

### Chicken Tortilla Soup

### Mixed Baby Greens

*cucumber, tomato, fried tortilla strips,  
chile-lime cilantro vinaigrette*

### Jicama, Red Onion & Citrus Salad

### Chicken Fajitas

*peppers & onions*

### Skirt Steak Carne Asada

*green chilies & pepper jack cheese*

### Accoutrements

*flour tortillas, diced tomato, sour cream,  
shredded cheddar cheese & cilantro,  
guacamole, salsa fresca & tortilla chips*

### Boraccho Beans

### Mexican Rice

### Roasted Southwestern Vegetables

### Tres Leches Cake

### Churros

\$70/person

## ISLAND HOPPER

### Archipelago Salad

*iceberg, cherry tomatoes, red onion,  
cucumbers, cheddar cheese, garlic croutons  
ranch & honey lime vinaigrette*

### Guineo en Escabeche

*pickled green bananas*

### Arroz Congri

*cuban rice, black beans*

### Platano Maduro

*sweet fried plantains*

### Puerto Rican Pernil al Mojo

*roasted pork shoulder, caribbean spices*

### Jamaican Jerk Chicken

### Warm Chocolate Chunk Bread Pudding

*vanilla glaze*

### Piña Colada Cake

*spiced rum glaze*

\$75/person

## MAMBO ITALIANO

### Baby Caprese Salad

*mozzarella, tomatoes, sweet basil,  
balsamic vinaigrette*

### Venezia Salad

*romaine, grape tomatoes, cucumbers,  
pepperoncinis, kalamata olives, chickpeas,  
red onions, asiago cheese,  
oregano vinaigrette*

### Risotto al Fungi

### Linguini & Clam Sauce

### Chicken Picatta

*fennel romanesco roast*

### Roasted Broccolini

### Tiramisu

### Lemon Berry Mascarpone Cake

\$87/person

## MOROCCAN NIGHTS

### Dips & Spreads

*baba ghanoush, garlic hummus,  
pita points, lavosh,*

### Feta Cheese & Olive Salad

### Tabbouleh Salad

### Chickpea Salad

*cucumbers, red onion, tomatoes, black olives*

### Maman's Moroccan Snapper

*paprika, sweet peppers & garlic*

### Lamb Berber Tagine

*lamb, vegetables & potatoes*

### Roasted Chicken

*lemon & olives*

### Coriander & Tomato Couscous

### Baklava & Almond Cookies

\$82/person

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# RECEPTION STATIONS

## DC LOCAL FARM CRUDITE

*carrots, celery, cucumber, asparagus, watermelon radish, assorted squash, grape tomatoes, broccoli, avocado ranch, chimichurri dip, red pepper hummus*  
\$18/person

## GOURMET ANTIPASTO

*fire roasted peppers, marinated artichokes, grilled vegetables & olives, cured italian meats & artisanal cheeses, herb crostini*  
\$21/person

## DIM SUM

**Vegetable Spring Rolls**  
**Chicken Pot Stickers**  
**Steamed Pork Buns**  
*ponzu, sweet chili & hoisin sauce*  
\$27/person

## SUSHI

**Traditional Sushi & Nigiri**  
*wasabi, pickled ginger, soy sauce*  
\$29/person  
(evening only, based on 5 pieces/person)

## ORGANIC LOCAL GREENS STATION

**Fresh Organic Seasonal Greens**  
*assorted toppings & dressings, to custom make your favorite salad.*  
\$18/person

## INTERNATIONAL & LOCAL CHEESES

**BERRIES & NUTS**  
*sliced french baguette, cracker display & lavosh*  
\$18/person

## HEIRLOOM TOMATO CARVING STATION\*

**Fresh Seasonal Heirloom Tomatoes**  
**Buffalo Mozzarella**  
*gourmet salts, basil, olive oils, vinegars, gourmet breads*  
\$19/person  
\*attendant required @ \$180/attendant

## BY THE SEA

**Chilled Beer Poached Shrimp**  
**Cocktail Crab Claws**  
*cocktail sauce, remoulade & lemon wedges*  
\$40/person based on 5 pieces/person  
Add oysters on the half shell +\$5/person

## WALKING TACO

**Classic Texas Chili Con Carne**  
*shredded cheddar cheese, sour cream, sliced scallions, frito corn chips & cornbread*  
\$22/person

## FROM THE CARVING BOARD\*

**Pepper Crusted Beef Tenderloin**  
*horseradish cream, black garlic sauce*  
\$23/person

**Roasted Sirloin of Beef**  
*morrel mushroom sauce*  
\$22/person

**Roasted Boneless Organic Chicken  
or Oven Roasted Rosemary Turkey Breast**  
*cranberry-orange relish*  
\$19/person

**Roasted Pork Crown**  
*rosemary mustard jus*  
\$20/person

\*attendant required @ \$180/attendant  
\*25 person minimum

## PASTABILITIES!\*

**Cavatelli Pasta**  
*italian sausage, basil pomodoro, red chili flakes, parmigiano-reggiano*  
**Orecchiette Pasta**  
*rock shrimp, spinach, red bell peppers & pesto sauce*  
**Mushroom & Goat Cheese Ravioli**  
*boursin cream sauce*  
\$26/person

\*attendant required @ \$180/attendant

## TEX MEX

\$26/person, per selection  
*choice of*  
**Quesadilla Station**  
*chicken, beef & vegetables, guacamole, pico de gallo, sour cream, salsa & spanish rice*  
**Nacho Station**  
*chili con queso & southwest shredded chicken, jalapenos, scallions, sour cream, pico de gallo, guacamole, corn tortilla chips*

BREAKFAST

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# RECEPTION HORS D'OEUVRES



## FEELING HOT! HOT! HOT!

### HIBACHI BEEF SATAY

\$7/piece

### PHYLLO WRAPPED BAKED BRIE

*sliced almonds,  
raspberry compote*  
\$6/piece

### THAI CHICKEN SATAY

*sesame seeds, thai peanut sauce*  
\$6/piece

### MINI LUMP CRAB CAKE

*ginger aioli*  
\$8/piece

### MINI CHICKEN CORDON BLEU

\$6.5/piece

### CHICKEN QUESADILLA

*bean salsa, scallion*  
\$6/piece

### VEGETABLE SPRING ROLL

*thai chili sweet & sour sauce*  
\$5/piece

### BUTTERMILK FRIED BUFFALO CHICKEN TENDERS

*sour cream-blue cheese dip*  
\$6/piece

### BRAISED SHORT RIB TARTLET

*horseradish cream*  
\$7/piece

### COCONUT SHRIMP

*spicy mango glaze*  
\$6/piece

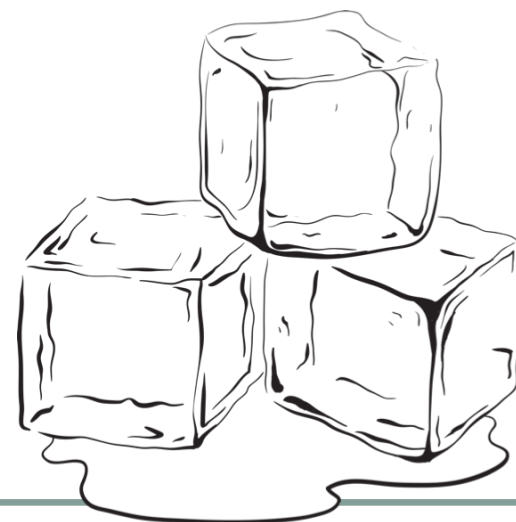
### ANDOUILLE & SHRIMP KABOB

\$8/piece

### BACON CHEESEBURGER MINI SLIDER

\$6/piece

\*25 piece minimum



## WHAT'S COOLER THAN BEING COOL? ICE COLD

### SEARED AHI TUNA

*cucumber, sambal crème fraiche*  
\$7/piece

### SHRIMP CEVICHE SHOOTERS

*w/ avocado*  
\$6/piece

### MEDITERRANEAN ANTIPASTO BROCHETTE

*olives, mozzarella, artichoke & sundried tomato*  
\$6.5/piece

### HUMMUS & ROASTED VEGETABLE CROSTINI

\$5/piece

### CHORIZO & GOAT CHEESE PUFF

\$6.5/piece

### DISPLAY OF MINI QUICHE

\$5/piece

### WATERMELON SKEWER

*feta, cracked pepper, balsamic glaze*  
\$5/piece

### HOUSE CURED SALMON\*

*lemon mascarpone, crispy baguette crouton*  
\$6/piece

\*72hr notice required

\*25 piece minimum



BREAKFAST

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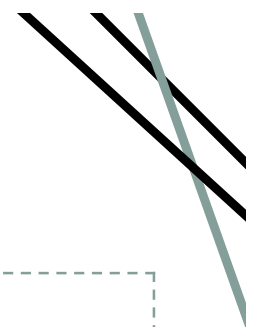
LUNCH

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# BEVERAGES



OPEN BAR	
BLUE	
One Hour	\$25/guest
Two Hours	\$35/guest
Three Hours	\$45/guest
Four Hours	\$55/guest
GOLD	
One Hour	\$27/guest
Two Hours	\$37/guest
Three Hours	\$47/guest
Four Hours	\$57/guest
DIAMOND	
One Hour	\$30/guest
Two Hours	\$40/guest
Three Hours	\$50/guest
Four Hours	\$60/guest

BEVERAGE	HOSTED	CASH
Blue Cocktail	\$11/drink	\$13/drink
Gold Cocktail	\$12/drink	\$14/drink
Diamond Cocktail	\$13/drink	\$15/drink
Imported Beer	\$9/drink	\$11/drink
Domestic Beer	\$8/drink	\$10/drink
Blue Wine	\$9/drink	\$11/drink
Gold Wine	\$10/drink	\$12/drink
Diamond Wine	\$11/drink	\$13/drink
Bottled Water	\$5.5/drink	\$5.5/drink
Soft Drinks	\$5.5/drink	\$5.5/drink
Juice	\$5.5/drink	\$5.5/drink

WINE BY THE BOTTLE	
Seaglass Pinot Noir	\$52
Red Diamond Merlot	\$46
Storypoint Cabernet Sauvignon	\$49
Greystone Cabernet Sauvignon	\$45
Motto Zinfandel	\$46
Trivento Malbec	\$46
Natura Chardonnay	\$48
Greystone Chardonnay	\$45
Oyster Bay Sauvignon Blanc	\$50
Banfi Pinot Grigio	\$47
Bella Sera Moscato	\$46
Chaputier Rose	\$49
Chandon Brut	\$72
La Marca Prosecco	\$48
House Red	\$32
Copper Ridge Cabernet	
House White	\$32
Copper Ridge Chardonnay	
House Sparkling	\$36
Freixnet Brut Blanc de Blanc	

Embassy Suites bartenders are required for all beverage arrangements.  
 We recommend one bartender per 75 guests.  
 \$200/bartender fee for the first three hours  
 \$50/each additional hour  
 Five hours is the maximum amount of time that any alcohol can be served.

BREAKFAST	BREAKS	LUNCH	DINNER	RECEPTION	BEVERAGES
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# ADDITIONAL INFO



## ADDITIONAL CHARGES

All Packages herein are designed for groups of 20+ guests.  
All groups of less than 20 guests will incur a surcharge of \$180 per day.

Carving Station attendants are required for all action stations.  
Those fees are \$180 each and require 1 per 50 guests.

Buffets are served only for groups of 15 or more attendees.  
Restaurant Pre Order Menus are available for groups of up to 15 guests.

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Dance Floor and Staging are \$1 per square foot and are available in limited quantities.  
If additional items must be rented, additional fees will apply.

## ADDITIONAL POLICIES

Final Guarantee numbers are due no later than three business prior to group's arrival.  
If this number is not received, group's expected number will be used as the guarantee.  
Banquets will set and prepare for three percent over the group's final guarantee.

All Vendors contracted directly with the group must be approved by hotel staff  
(IE Sales Manager, Event Manager, of Audio Visual Director.)

Outside Audio Visual Fee is \$500 per day and all outside equipment must be confirmed with PSAV.

No Outside Food or Beverage is allowed in Public Areas of Hotel.  
If such items are discovered, group will incur \$1,000 outside food charge.

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