



JUNIPER

CUPERTINO

CURIO COLLECTION BY HILTON

BANQUET MENU

2019



BREAKFAST

Includes Freshly Brewed Dark Colombian Roasted Coffee and Decaf, Mighty Leaf Tea, and Freshly Squeezed Orange, Cranberry, and Apple Juice

CLASSIC CONTINENTAL | 29

- Selection of Fresh Pastries (v)
- Assorted Bagels with Herb and Plain Cream Cheeses (v)
- Seasonal Sliced Fruit & Berries* (vg)

DELUXE CONTINENTAL | 40

- Freshly Baked Butter Croissants, Chocolate Croissants, Almond Croissants (v)
- Assorted Artisanal Breakfast Baked Breads (v)
- Juniper Huevos Rancheros Served in Individual Skillets*
- Greek Yogurt Parfaits Topped with Our Juniper Rooftop Honey (v)
- Seasonal Sliced Fruit & Berries* (vg)

CUPERTINO BUFFET | 42

- Selection of Fresh Pastries (v)
- Seasonal Sliced Fruit & Berries* (vg)
- Petaluma Scrambled Eggs*
- Choice of Honey Cured Bacon; Aidells Chicken Sausage; Pork Sausage; or Black Forest Ham*
- Roasted Yukon Country Style Potatoes with Onions and Peppers* (vg)

JUNIPER BRUNCH | 49

- Selection of Fresh Pastries (v)
- Seasonal Sliced Fruit & Berries* (vg)
- Eggs Benedict
- Choice of Honey Cured Bacon; Aidells Chicken Sausage; Pork Sausage; or Black Forest Ham*
- Roasted Yukon Country Style Potatoes with Onions and Peppers* (vg)
- Herb Marinated Hanger Steak with Port Wine Reduction*
- Grilled Chicken Breast with Glazed Mushrooms*
- Wild Rice Pilaf* (vg)
- Local Seasonal Vegetables*
- Traditional Tiramisu or Individual Key Lime Tartlets (v)

*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.



BREAKFAST ENHANCEMENTS

Mini Quiche | 7

Choice of Black Forest Ham and Gruyère Cheese; Potato and Spinach; or Honey Cured Bacon and White Cheddar

Breakfast Burritos | 8

Choice of House made Chorizo and Scrambled Eggs; Carnitas, Queso Fresco, and Scrambled Eggs; or Egg Whites, Vidalia Onions, and Kale (v). Served with House made Salsa Ranchero on the Side

Breakfast Sandwiches | 8

Choice of Avocado and Tomatoes on Gluten Free Toast* (vg); Black Forest Ham and Tomato on Sourdough Roll; or Honey Cured Bacon and White Cheddar Scramble Eggs on a Croissant

Smoked Salmon Benedict | 10

Old Bay Hollandaise, Crispy Capers, and Salmon Roe

Choice of Breakfast Meats* | 5

Honey Cured Bacon, Aidells Chicken Sausage, Pork Sausage, or Black Forest Ham

Yogurt Parfait | 7

House made Granola and Juniper Rooftop Honey (v)

Fluffy Scrambled Eggs* | 5

Yukon Country Style Potatoes* | 3

Dulce De Leche French Toast (v) | 8

Choice of Berry Compote, Bananas Foster, or Chocolate Drizzle

Juniper Rooftop Honey Waffles (v) | 8

Fruit Compote, Vanilla Chantilly Cream, and Candied Pecan

BREAKFAST STATIONS

Eggs Benedict Station | 18

California Style Eggs Benedict, Avocado, Canadian Bacon, Honey Cured Bacon, Sliced Tomatoes, Hollandaise Sauce, served on English Muffins

Omlet Station* (v) | 16

Canadian Bacon, Aidells Chicken Sausage, Honey Cured Bacon, Tomatoes, Spinach, Mushrooms, Bell Peppers, Onions, and Cheddar Cheese

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BREAKS

PARKVIEW COFFEE BREAK | 18

- Assorted Artisanal Breakfast Baked Breads or Fresh Donuts (v)
- Whole Fresh Fruit* (vg)
- Dark Colombian Roasted Coffee and Decaf and Mighty Leaf Tea

AGUA FRESCAS | 6

- Daily Selection of Fresh Fruits or Vegetables Blended to Perfection Sweetened with Rooftop Honey* (vg)

NUTS ABOUT CHOCOLATE | 18

- Chocolate Covered Strawberries* (v)
- Dipped Rice Crispy Treats (v)
- Peanut M&M's (v)
- Pretzel Sticks Drizzled with Chocolate (v)

BUILD YOUR OWN NACHOS | 16

- Crisp Corn Tortilla Chips (v)
- Ranchero Sauce, Fresh Guacamole
- Stadium Cheese
- Jalapeños, Radishes, Tomatoes, Sour Cream, Black Olives, Cilantro

CRUDITÉ OF SEASONAL VEGETABLES | 14

- Vidalia Onion Dip (v)
- House made Roasted Red Pepper Hummus* (v)
- Buttermilk Ranch (v)

MOVIE THEATER BREAK | 17

- Yogurt Covered Raisins (v)
- Malted Milk Balls (v)
- Red Vines (v)
- Choice of Kettle or Buttered Popcorn (v)

CALIFORNIA BREAK | 19

- Fruit & Nut Bars (v)
- Assorted Sun Chips (v)
- Spinach Dip with Crostini (v)
- Carrot Juice Shooters* (v)

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BREAK ENHANCEMENTS

Assortment of Granola Bars | 4

Assortment of Individual Bags of Sun Chips (vg) | 5

Mini Soft Pretzels with Mustard and Stadium Cheese | 9

Mixed Nuts* (vg) | 6

Gourmet Trail Mix | 9

Sliced Seasonal Fruit* (vg) | 8

House made Chocolate Dipped Biscotti | 4

Assortment of Whole Fruit* (vg) | 3

Assortment of Fresh Pastries | 4

Freshly Baked Cookies | 5

Decadent Fudge Brownies | 5

BEVERAGES

Bottled Waters, or Assorted Soft Drinks | 5

Mineral Waters | 5

Red Bull | 6

Coconut Water | 6

Sparkling Juices | 6

Dark Colombian Roasted Coffee, Decaf, and Mighty Leaf Tea | 90 (per gallon)

Freshly Squeezed Orange Juice | 90 (per gallon)

Mighty Leaf Mango Iced Tea or Lemonade | 90 (per gallon)

Fresh Agua Fresca | 90 (per gallon)

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LUNCH BUFFET

Includes Dark Colombian Roasted Coffee and Selection of Mighty Leaf Tea

DELUXE DELI BUFFET | 45

- Red Bliss German Potato Salad* (v)
- Juniper House Salad* (v)
- Selection of Three: Juniper Rooftop Honey Glazed Turkey on Ciabatta; Crispy Buffalo Chicken and Romaine in a Flour Wrap; Roast Beef on a Soft Roll; House Cured Vegetables with Sprouts and Roasted Red Pepper Hummus Spread on Rye (v); Black Forest Ham on a French Baguette
- Choice of Individual Berry Cobbler or Bread Pudding (v)

SOUTH OF THE BORDER | 50

- Romaine and Pepita Salad with Cotija Cheese and Chipotle Caesar* (v)
- Cheese Enchiladas with Sweet Guajillo Sauce (v)
- Santa Maria Rubbed Tri Tip with Bacon Jam*
- Choice of Veracruz Red Snapper or Chicken Breast with Olives, Tomatoes, Capers, and Oregano*
- Simmered Black Beans* (vg)
- Cilantro Herb Rice* (vg)
- Squash Succotash* (v)
- Cinnamon Spiced Churros (v)

FAR EAST | 52

- Kimchi Slaw* (vg)
- Crispy Salt and Pepper Tofu (vg)
- Selection of Two: Beef and Broccoli Stir Fry; Crispy Orange Chicken and Scallions; Sambal Spiced Shrimp*; Lamb Vindaloo*
- Jasmine Ginger Rice* (vg)
- Stir Fried Vegetables* (vg)
- Warm Naan with Cucumber Raita (v)
- Mango Chutney and Sweet Chili Sauce (v)
- Green Tea Roulade (vg)

KEEPING IT COUNTRY | 58

- Duke's Tangy Macaroni Salad (vg)
- Chopped Iceberg with Crispy Bacon, Cherry Tomatoes, Blue Cheese Dressing*
- Selection of Two: Baked Snapper with Onion Marmalade*; Jack Daniel's BBQ Flank Steak*; Seared Lemon Pepper Chicken Breast*; Roasted Boneless Pork Loin with Green Apple Cinnamon Compote*
- Selection of Two: Herb Roasted Sweet Potatoes* (vg); Butter Mashed Potatoes* (v); Brown Butter Sautéed Green Beans* (v); Crispy Brussel Sprouts with Roasted Shallots and Honey Glaze* (vg)
- Assortment of Artisanal Rolls and Juniper Butter
- Warm Apple Tarts (v)

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PLATED LUNCH

Choice of One Salad, Two Entrées, and One Dessert. Includes Freshly Baked Rolls and Sweet Cream Butter, Dark Colombian Roasted Coffee and Selection of Mighty Leaf Tea

SALAD

- **Juniper House Salad*** (v)
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette
- **Fresh Burrata Caprese** (v)
Heirloom Tomatoes, Spiced Balsamic Reduction, California Olive Oil
- **Chopped Caesar*** (v)
Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing

ENTRÉE

- **Pan Seared Organic Petaluma Airline Chicken* | 48**
Herb Risotto, Asparagus, Demi-Glace
- **Sweet Soy Glazed Chicken Breast* | 46**
Ginger Scented Rice, Stir Fried Vegetables, Garnished with Sesame Seeds and Scallions
- **Pan Seared Halibut* | 52**
Caper Beurre Blanc, Wild Rice, Roasted Broccolini
- **Miso Glazed Salmon | 50**
Harissa Couscous, Braised Baby Bok Choy, Citrus Soy Reduction
- **Filet Mignon* | 73**
Truffle Smashed Potatoes, Asparagus, Paprika Vinaigrette, Crispy Shallots
- **Grilled Flat Iron* | 62**
Twice Baked Potato, Wilted Spinach, Onion Marmalade
- **Vegetarian Wellington (v) | 42**
Mushroom Duxelle, Red Pepper Chimichurri, Pea Puree

DESSERT

- NY Style Vanilla Cheesecake with Berry Compote (v)
- Warm Apple Cobbler with Caramel Sauce (v)
- Passion Fruit Chiffon Cake with Coconut Creme Anglaise (v)
- Flourless Chocolate Cake* (v)

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PLATED DINNER

Choice of One Salad, Two Entrées, and One Dessert. Includes Freshly Baked Rolls and Sweet Cream Butter, Dark Colombian Roasted Coffee and Selection of Mighty Leaf Tea

SALAD

- **Juniper House Salad*** ^(v)
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette
- **Vineyard Salad*** ^(vg)
Watercress and Endive, Red Onions, Grapes, Candied Pecans, Red Wine Vinaigrette
- **Chopped Caesar** ^(v)
Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing

ENTRÉE

- **Pan Roasted Mahi Mahi*** | 58
Lemon Pepper Gastrique, Corn Cake, Charred Broccolini
- **Seared Organic Petaluma Airline Chicken*** | 52
Rooftop Honey Shallot Demi, Sweet Potato Hash, Haricot Verts
- **Braised Short Ribs*** | 54
Roasted Fingerling Potatoes, Rainbow Swiss Chard, Melted Leeks
- **Choice of Beef Tenderloin*** | 72 or **Pork Tenderloin*** | 62
Chorizo Apple Glaze, Roasted Kohlrabi, Spaghetti Squash
- **Surf and Coop*** | 62
Crispy Chicken, Jumbo Prawns, Lobster Cream Sauce, Wild Rice Pilaf, Asparagus, Porcini Mushrooms
- **Surf and Sea*** | 64
Seared Pacific Fish Topped with Bay Scallops, Potato Pave, Tomato Green Onion Relish
- **Vegetarian Wellington** ^(v) | 42
Mushroom Duxelle, Red Pepper Chimichurri, Pea Puree

DESSERT

- NY Style Vanilla Cheesecake with Berry Compote ^(v)
- Warm Apple Cobbler with Caramel Sauce ^(v)
- Passion Fruit Chiffon Cake with Coconut Creme Anglaise ^(v)
- Flourless Chocolate Cake* ^(v)

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DINNER BUFFET

Choice of Two Salads, Two or Three Entrées, and Two Sides. Includes Freshly Baked Rolls and Sweet Cream Butter, Dark Colombian Roasted Coffee and Selection of Mighty Leaf Tea

SALAD

- **Juniper House Salad*** ^(v)
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette
- **Chopped Caesar** ^(v)
Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing
- **Quinoa Salad*** ^(vg)
Currants, Almonds, Chives, Citrus Vinaigrette

ENTRÉE | 84 ^(two entrées) | 96 ^(three entrées)

- **Spinach Ricotta Tortellini**
Citrus Oil, Arugula, Toasted Pine Nuts ^(v)
- **Seared Snapper***
Onion Marmalade
- **Roasted Chicken Breast***
Rosemary, Lemon Jus, Rainbow Swiss Chard
- **Boneless Short Ribs***
Boiled Potatoes, Red Onions, Spicy Red Curry
- **Seasonal Fish***
Old Bay Spiced Beurre Blanc

SIDES

- Parmesan Potato Dauphinoise* ^(v)
- Herb Roasted Yukon Gold Potatoes* ^(vg)
- Jasmine Rice* ^(vg)
- Wild Rice Pilaf with Sliced Almonds* ^(vg)
- Crispy Brussel Sprouts with Roasted Shallots and Honey Glaze*
- Ratatouille Vegetables* ^(vg)

DESSERT

- NY Style Vanilla Cheesecake with Berry Compote ^(v)
- Warm Apple Cobbler with Caramel Sauce ^(v)
- Passion Fruit Chiffon Cake with Coconut Creme Anglaise ^(v)
- Flourless Chocolate Cake* ^(v)

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COLD HORS D'OEUVRES

All prices for hors d'oeuvres are listed per piece.

Roasted Garlic Hummus, Feta Cheese, Sundried Tomatoes on Crostini (v) | 6

Heirloom Tomato Bruschetta with Goat Cheese and Basil (v) | 6

Tuna Poke, Sriracha Aioli | 6.5

Shrimp Ceviche Spoon with Tostada* | 7

Pancetta Crisp, Goat Cheese, Strawberry Glaze* | 6

Marinated Baby Artichokes in an Endive Cup* (v) | 6

Oysters on the Half Shell with Jalapeño Lime Mignonette* | 8

Marinated Octopus and Pear with a Chorizo Vinaigrette* | 8

HOT HORS D'OEUVRES

Local Cheddar Mac & Cheese Bites (v) | 6

Arancini Crisp, Basil Aioli (v) | 6

Figs Wrapped in Honey Cured Bacon with Blue Cheese* | 7

Thyme Roasted Short Rib, Onion Marmalade on a Soft Roll | 6

Mini Beef Wellington with Honey Mustard Demi-Glace | 7

Seared Chicken Satay with Mint Chutney* | 6

Coconut Shrimp with Sweet Chili Sauce | 6.5

Pork and Vegetable Lumpia with a Sweet Thai Chili Sauce | 6

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RECEPTION DISPLAYS

Melange of Locally Sourced Vegetables* (v) | 10
Sourced with House made Dips and Spreads

Fresh Fruit* (vg) | 12
Seasonal Sliced Fresh Fruit, Seasonal Fresh Berries

Artisan Cheese (v) | 15
Collection of Artisan Cheeses with Fresh Honeycomb, Seasonal Chutneys, Dried Fruit, Local Breads

Mediterranean (v) | 14
Roasted Garlic Hummus, Grilled and Roasted Vegetables, Feta Cheese, Gourmet Olive Mix, Lavosh, Toasted Pita Bread

Charcuterie | 26
Locally Sourced Meats, Dried Figs, California Walnuts, Cornichons, Gourmet Olives, Crostini

Coastal Seafood Bar* | 38
Oysters on the Half Shell, Mussels on the Half Shell, Rock Shrimp Ceviche, Chilled Prawns, and Alaskan King Crab Legs.

RECEPTION STATIONS

North Beach Station (v) | 15
Orecchiette and Penne, Pesto Cream and Marinara, Freshly Grated Reggiano Parmigiano Cheese, Chili Flakes, House Made Garlic Bread

Roasted Prime Rib Station | 26
Sea Salt Rubbed Roasted Ribeye, Horseradish Cream, Herb Au Jus, Silver Dollar Rolls

Oven Baked Salmon Filet Station | 17
Juniper Rooftop Honey and Lemongrass Glaze, Herbed Rolls

Rosemary Pork Loin Station | 25
Granny Smith Apple Compote, Herbed Rolls

Natural Turkey Breast Station | 14
Cranberry Ginger Relish, Traditional Gravy, Soft Rolls

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SPIRITS

HOUSE BRANDS

Package Pricing: 20 first hour | 12 per additional hour

Bar Pricing: 9 per drink hosted | 10 per drink cash

- Amsterdam Vodka
- Amsterdam Gin
- Jim Beam Bourbon
- Famous Grouse Whiskey
- Angostaga White Oak Rum
- Sauza Tequila
- Canadian Club

PREMIUM BRANDS

Package Pricing: 28 first hour | 15 per additional hour

Bar Pricing: 13 per drink hosted | 14 per drink cash

- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Light
- Jack Daniels
- Dewars Scotch
- Patron Tequila
- Crown Royal

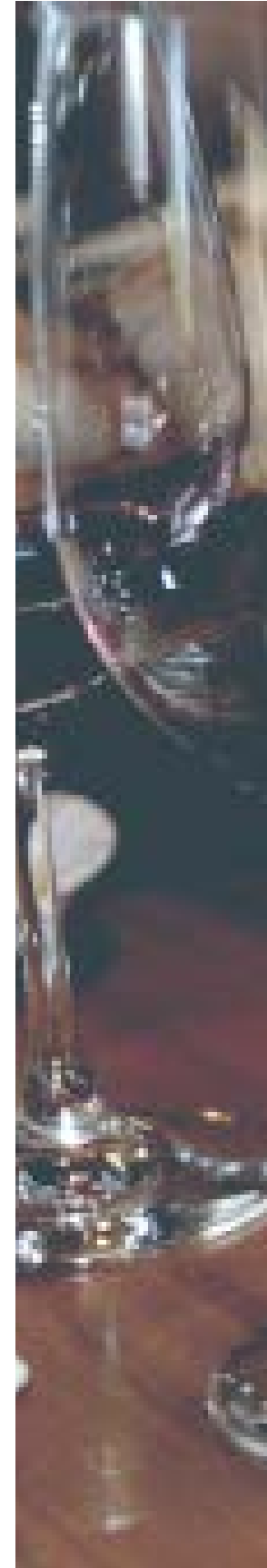
LUXURY BRANDS

Package Pricing: 33 first hour | 20 per additional hour

Bar Pricing: 15 per drink hosted | 16 per drink cash

- Chopin Vodka
- Sapphire Gin
- 10 Cane Rum
- Bulleit Bourbon
- Chivas Regal
- Patron Reposado

****Priced per person per hour.** Bartender Fee of \$150 is waived if the hosted beverage minimum of \$500 is met. Additional service is available at \$75 per hour. All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax.



WINE

WHITE**

- 2017 McManis Chardonnay | 36
- 2015 Sonoma Cutrer Chardonnay | 66
- 2017 St. Clair Sauvignon Blanc | 60
- 2017 Fleur De Mer Rosé | 52
- 2017 Castello Banfi San Angelo Pinot Gris | 56
- 2015 Terlato Family Pinot Grigio | 72

RED**

- 2016 McManis Cabernet Sauvignon | 36
- 2015 Oberon Cabernet Sauvignon | 64
- 2015 Seven Falls Cellars Merlot | 48
- 2015 La Crema Pinot Noir | 60
- 2015 Ridge "Three Valleys" Zinfandel | 72
- 2014 Bodega Norton Malbec | 52

SPARKLING**

- Domaine St. Michelle Brut | 40
- Benvolio Prosecco | 36
- Riondo Prosecco | 32

BEER

- Domestic | 6
- Imported | 7

****Priced per bottle.** Bartender Fee of \$150 is waived if the hosted beverage minimum of \$500 is met. Additional service is available at \$75 per hour. All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax.

INFORMATION

Meal Service

Meal service is based on a one (1) hour serve time. Breaks are based upon a thirty (30) minute serve time. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Prices are all per person unless noted otherwise. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

Audio Visual

Juniper proudly partners with PSAV, Presentation Services Audio Visual, for meetings and events. Please contact Jim Thompson at jthompson@PSAV.com or (408) 342-4814 for assistance or support.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

The hotel reserves the right to make final decisions to move any outdoor scheduled functions indoors due to inclement weather. The decision will be made by the hotel five hours prior to the scheduled event start time.

Signage

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$50 charge per banner will apply.

INFORMATION

Guarantees and Payment

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The hotel reserves the right to provide a vegan meal to a number not greater than 5% of the actual guarantee.

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

Linens, Florals, Décor, Entertainment

White, Ivory, or Black linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available at an additional cost through outside sources. Your Catering or Event Manager will be happy to assist you.

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions.

Additional Charges

All food and beverage prices are subject to a 11% Service Charge, 12% Administrative Fee, and 9.0 % State Tax. Service Charge is fully distributed to servers, bussers and/ or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

A \$150 labor charge will be added if the number of guaranteed attendees is below fifteen (15) persons. Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25) people, you will be assessed an additional \$150 service fee.

This will be used to cover our administrative costs of the Event and will not be distributed as a gratuity to our employees working at your Event.

Carvers or Station Attendants are \$150 per station. Bartenders are \$150.

If a room set-up is changed within twenty four (24) hours, there will be a minimum additional fee of \$125 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

INFORMATION

Lost and Found

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

Shipping and Packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery; Package handling fee of \$5 per box will be assessed.

1. Name of Organization
2. Guest Name
3. Attention Catering or Conference Services Manager (indicate name)
4. Date of Function

For all your business needs, including copying, faxing, creative services, and video duplication please speak to your Event Manager. For your convenience and safety, we ask that all deliveries made on your behalf to our hotel be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.