

Catering Policies & Procedures

1. _____ A guarantee of attendance is required for all groups 48 business hours before the day of the event. The number on the contract will be used as the guarantee if the Sales & Catering Office does not receive the information by the required time. Guarantees are NOT subject to reduction and are a minimum on which charges will be based. Charges on the guaranteed number attending will also be incurred if a cancellation occurs within 48 hours of the event start date.
2. Please note that the hotel makes arrangements for only 5% in excess of the minimum number guaranteed. Should more than the additional 5% in guests attend, the hotel has the option to provide an alternative meal but would not be able to ensure consistency in the quality and quantity of food and quality of service in the absence of adequate notice.
3. All Banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
4. All catering functions are subject to 20% service charges (gratuity) and applicable state and local taxes
5. A deposit is required for all catering functions unless prior credit/payment arrangements have been established with the Hotel.
6. If a function must be cancelled and notification is received less than 30 days prior to the scheduled function, 50% of room rental will apply as cancellation fee. A \$500.00 non-refundable deposit, along with a signed contract is required for a wedding, quinceanera, Christmas party, or other major event.
7. _____ Payment in full is required 10 days in advance for all catering functions unless prior credit arrangements have been established with the Hotel. The Hotel accepts major credit cards or direct billing (upon approval) for payment. If you elect to pay by major credit card, you authorize the Hotel to bill the credit card for applicable charges in accordance with the Hotel policies within 72 hours of your event.
8. If a change from the original room set-up is requested on the day of the function, a \$50.00 - \$100.00 labor charge will be added to the banquet check, depending on the room booked. Should the guarantee increase and additional space be needed, the labor charge plus the additional room rental, if applicable, will be applied if the additional space is available.
9. _____ Final menu selections should be submitted two weeks prior to the function to ensure the availability of the desired menu items. Menu changes will not be permitted after this date.
10. _____ No outside food or beverage of any kind (with the exception of specialty cakes) is allowed into any banquet room without prior, written approval of the general manager. Any leftover food from the event may not be removed from the hotel premises.
11. _____ All food & beverage will have a 30 minute window of time adjustment before and after the designated time for service. This is to ensure that the event continues as scheduled and that the quality of the food and food safety measures are preserved. All buffets will have a time period of 1.5 hours and then will be removed.
12. Guests having a function will be admitted to the banquet room and expected to depart at the times stated on the Banquet Event Order. Should guests need access to the room earlier or later than specified on the Banquet Event Order, additional labor charges may apply. This arrangement can be made in advance and only if the room is available.

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

13. The Hotel may request that the customer may obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
14. The customer is responsible for arrangements and expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the Hotel.
15. The Hotel does not assume any responsibility for and is not liable for any damages to or losses of any merchandise, samples, equipment, or any goods or personal property exhibited, displayed, or left in the Hotel prior to or following the function.
16. In the event that any damages to the Hotel occur as a result of your function, the customer is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service before, during, and after the function.
17. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract without prior notification. This includes the event of a minimum guarantee dropping dramatically.
18. The use of nails, pins, staples, etc. are not permitted to be used on or in the walls, ceilings, or lights of the banquet room. Any items to be put on any meeting room or lobby walls or any directional signs must be approved by the Hotel
19. All prices are subject to change with notification.
20. Audio visual equipment and services can be made through the Catering Department. Cancellation of any audio visual equipment must be done 24 hours prior to the event to avoid charges. No allowances will be made for equipment that is ordered but not used. A delivery fee may be applied if equipment is ordered within 24 hours of function.
21. The client must inform the Hotel about the electricity load requirement for any large equipment at least 7 days in advance, so any necessary arrangements can be made. Any additional charges incurred by the Hotel for these arrangements, such as generator rentals will be passed to the client on the final bill.
22. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributed to labor troubles, disputes, strikes, accidents, Government (Federal, State, and Municipal) regulations of, or restrictions upon travel, or transportation, non-availability of food, beverage, or supplies, riots, national emergencies, acts of God, and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance. In such event, the Hotel shall not be liable to the customer for any damages, whether actual or consequential which may result from such nonperformance.

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

23. Notwithstanding any other provision of this agreement, High Desert Investors, LLC shall be relieved from all requirements hereof, and this agreement shall terminate if High Desert Investors, LLC has given at least 60 days' notice of the transfer of its interest in the Hotel and termination of this agreement. In the event of any such termination, High Desert Investors, LLC shall return all advanced payments or deposits whereupon the parties shall have High Desert Investors, LLC no further obligations to each other, provided that if the Hotel shall be continued in operation as a hotel after such transfer by High Desert Investors, LLC, then High Desert Investors, LLC, may assign all of its rights and obligations under this agreement to the new owner who shall then be solely responsible for performance hereunder, High Desert Investors, LLC, shall be relieved of all obligations and responsibilities under this agreement upon transfers of all advanced payments and deposits received by High Desert Investors, LLC, to the new owner.

PRINTED NAME (Client)

SIGNATURE (Client)

DATE

PRINTED NAME (Hotel Rep)

SIGNATURE (Hotel Rep)

DATE

BREAKFAST

All breakfast buffets come with Assorted Juices & Freshly Brewed Coffee.

Minimum guarantee of 20 people or a \$25.00 buffet charge will be applied.

Deluxe Continental Breakfast

Seasonal Sliced Fresh Fruit
Assorted Muffins & Danishes
Bagels with Cream Cheese
Assorted Yogurt Cups
\$10.95 per person

All American Buffet

Seasonal Sliced Fresh Fruit
Croissants with Assorted Jelly
Breakfast Potatoes
Fluffy Scrambled Eggs
Smoked Bacon
\$12.95 per person

Old El Paso Breakfast Buffet

House Made Chips & Salsa
Refried Beans
Flour Tortillas
Breakfast Potatoes
Scrambled Eggs with Chorizo
Smoked Bacon
\$12.95 per person

Country Breakfast Buffet

Fresh Sliced Watermelon
Biscuits & Gravy
Assorted Jelly
Breakfast Potatoes
Fluffy Scrambled Eggs
Smoked Bacon
Sausage
\$13.95 per person

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

A LA CARTE BREAK ITEMS

Assorted Muffins (3oz)

\$27.00 dozen

Assorted Danishes (4oz)

\$27.00 dozen

Fresh Baked Cookies (3oz)

\$26.00 dozen

Chocolate Fudge Brownies

\$24.00 dozen

Blondie Brownies

\$24.00 dozen

Assorted Bagels and Cream Cheese

\$24.00 dozen

Sliced Sweet Specialty Breads

\$27.00 dozen

Seasonal Sliced Fresh Fruit Tray

\$50.00 (25 people)

Whole Fresh Fruit

\$50.00 (25 people)

House Made Chips & Salsa

\$18.00 quart

Seasonal Vegetable Crudit 

\$50.00 (25 people)

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

SPECIALTY BREAKS

Minimum guarantee of 20 people.

Beverages are not included in break packages. Order A la Carte.

Breakfast Break

Assorted Muffins
Assorted Danishes
Assorted Yogurts
Wholesome Granola
Sliced Fruit or Whole Fruit
Bagels and Cream Cheese
\$8.50 per person

Southwestern Break

Chips and Salsa
Fritos Lays
Chili
Chile Con Queso
Guacamole
Sour Cream
Diced Tomatoes
Lettuce
Jalapenos
\$8.50 per person

Sweet Tooth Delight

Assorted Cookies
Rice Crispy Bars
Chocolate Brownies
Churros
White Milk
Chocolate Milk
\$8.75 per person

Take Me Out To The Ballgame

Buttery Popcorn
Pretzels with Cheese Sauce
Corndogs with Ketchup and Mustard
Roasted Peanuts
Cracker Jacks
\$8.50 per person

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Fitness Break

Fresh Seasonal Sliced Fruit
Granola Bars
Nutrigrain Bars
Assorted Yogurts
Vegetable Crudité with Ranch Dip
\$8.25 per person

Parfait Break

Assorted Yogurts
Wholesome Granola
Fresh Strawberries and Berries
Chocolate Chips
Whip Cream
\$8.00 per person

Sweet and Savory

Assorted Cookies
Chocolate Brownies
Buttery Popcorn
Trail Mix
\$7.25 per person

Ice Cream Sunday Break

Vanilla Ice Cream
Chocolate, Caramel, and Strawberry Sauce
Chopped Peanuts
Chocolate Chips
Crushed Oreos
Whipped Cream
Maraschino Cherries
\$8.50 per person

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

BEVERAGES

All beverages can be ordered as an exact order or based on consumption.

Fresh Brewed Coffee & Assorted Hot Teas

Regular & Decaffeinated

\$30.00 per gallon

Assorted Juices

Orange, Apple, Cranberry

\$14.00 per carafe

Ice Tea

\$25.00 per gallon

Fruit Punch

\$25.00 per gallon

Lemonade

\$25.00 per gallon

Assorted Canned Soda & Bottled Water

Coke, Diet Coke, Sprite, Dr. Pepper

\$2.00 each

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

PLATED LUNCHES

All plated lunches come with Fresh Brewed Iced Tea & Freshly Brewed Coffee.

Enchilada Plate

Three Green Chicken or Red Beef Enchiladas with Spanish Rice and Charro Beans.
Served with Dinner Roll and Side Garden Salad.

\$14.95

Chicken Monterey

Grilled Chicken Breast Topped with Pico de Gallo, Avocado, Pepper Jack Cheese, Smothered in a Tomatillo Sauce with Spanish Rice and Charro Beans.
Served with Dinner Roll and Side Garden Salad.

\$16.95

Pecan Crusted Chicken

Pecan Crusted Chicken Breast Topped with an Española Sauce. Accompanied with Rice Pilaf and Sautéed Green Beans, Tomato Mushroom Chutney.
Served with Dinner Roll and Side Garden Salad.

\$18.95

Chicken Parmesan

Chicken Breast Seared with Herbs, Cheese, and Bread Crumbs Until Golden Brown. Topped with Provolone Cheese on a bed of Fettuccine with a Vodka Sauce.
Served with Garlic Bread and Side Garden Salad.

\$16.95

Blue Corn Crusted Chicken

Blue Corn Crusted Chicken Breast Topped with a Poblano Cream Sauce. Accompanied with Cilantro Rice and Charro Beans.
Served with Dinner Roll and Side Garden Salad.

\$17.95

Stuffed Chicken with Rajas

Stuffed Chicken Breast with Rajas and Cream Cheese, Topped with Savory Corn Cream Sauce. Accompanied with Rice Pilaf and Roasted Asparagus.
Served with Dinner Roll and Side Garden Salad.

\$18.95

Chicken Tuscany

Pan Seared Chicken Breast with a Garlic Sun Dried Tomato and Spinach Cream Sauce on a Bed of Fettuccine.
Served with Dinner Roll and Side Garden Salad.

\$17.95

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Tender Roast Beef

Sliced Roast Beef Smothered in a Mushroom Sauce with Chipotle Mashed Potatoes, and Sautéed Green Beans.

Served with Dinner Roll and Side Garden Salad.

\$18.95

Herb Crusted Pork Chops

Herb Crusted Pork Chop Medallions Smothered in an Apple Brandy Sauce. Accompanied with Roasted Garlic Mashed Potatoes and Sautéed Green Beans.

Served with Dinner Roll and Side Garden Salad.

\$16.95

Steak Chimichurri

Marinated Grilled Flank Steak Sliced and Topped with a Chimichurri Sauce. Accompanied with Roasted Potatoes and Sautéed Asparagus.

Served with Dinner Roll and Side Garden Salad.

\$19.95

Tilapia Veracruz Ana

Pan Seared Tilapia Topped with a Veracruz Sauce. Accompanied with Saffron Rice and Green Beans.

Served with Dinner Roll and Side Garden Salad.

\$17.95

Citrus Crusted Salmon

Citrus Crusted Salmon Topped with a Pesto Cream Sauce. Accompanied with Rice Pilaf and Roasted Asparagus.

Served with Dinner Roll and Side Garden Salad.

\$19.95

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

LITE LUNCHEES

All lite lunches are plated or can be served as a boxed lunch and come with fresh brewed iced tea.

California Club

Sliced Turkey, Ham, Swiss Cheese, Bacon Strips, Lettuce, Tomato on a Choice of White, Whole Wheat, or Croissant.
Choice of French Fries or Chips.

\$13.95

Tuna Salad Croissant

Fresh Made Tuna Salad Served on a Flaky Croissant with Lettuce, and Tomato.
Choice of French Fries or Chips.

\$13.95

Chicken Salad Croissant

Fresh Made Chicken Salad Served on a Flaky Croissant with Lettuce and Tomato.
Choice of French Fries or Chips.

\$13.95

Buffalo Club Wrap

Homemade Chicken Strips Fried to a Golden Brown, Tossed in a Buffalo Sauce Wrapped in a Grilled Tortilla with Mayonnaise, Lettuce, Tomato, and Cheddar Cheese.
Choice of French Fries or Chips.

\$13.95

Italian Sandwich

Hot Thin Sliced Roast Beef and Salami Topped with Melted Provolone Cheese, Caramelized Onions, Banana Peppers, Lettuce, and Tomato on a Toasted Ciabatta Bread with Pesto Mayonnaise.

Choice of French Fries or Chips

\$14.95

Grilled Chicken Caesar Salad

Fresh Romaine Topped with Parmesan Cheese, Fresh Croutons, and Marinated Sliced Chicken Breast Tossed in Caesar Dressing.

\$12.95

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Cobb Salad

Fresh Mixed Green Salad Topped with Diced Tomatoes, Bacon, Grilled Chicken, Sliced Olives, Hard Boiled Egg, and Blue Cheese Crumble.

Your choice of Dressing

\$13.95

Crispy Chicken Salad

Fresh Mixed Green Salad Topped with Diced Tomatoes, Bacon, Cucumber, Cheddar Cheese, and Fried Tortilla Strips. Served with Chipotle Ranch Dressing.

\$12.95

SPECIALTY LUNCH BUFFETS

Dinner Buffets differ in price from Lunch Buffets

All lunch buffets come with Fresh Brewed Iced Tea and Hot Rolls w/Butter.

Minimum guarantee of 20 people or a \$25.00 buffet charge will be applied.

Upgrade any of our desserts to one of our A la Carte Desserts for \$3.00 per person

Deli Buffet

Sliced Turkey, Ham, Roast Beef, Salami, Lettuce, Tomato, Red Onion, Pickle Spear, Mayonnaise, Mustard, Sliced Swiss Cheese, American Cheese, Provolone Cheese, Cheddar Cheese, Assorted Breads.

Choice of Potato Salad or Macaroni Salad, Assorted Chips, and Chocolate Chip Cookies

\$18.95 per person

Chicken Marsala Buffet

Pan Seared Chicken Breast Topped with Marsala Wine Sauce, Rice Pilaf, Sautéed Green Beans, Garden Salad, and Assorted Rolls

\$17.95 per person

Ball Park Buffet

Grilled Beef Patties with Sautéed Onions and Mushrooms, Beef Franks, Sliced Swiss and Cheddar Cheese, Chili, Lettuce, Tomato, Mayonnaise, Mustard, Ketchup, Red Onion, Relish, Shredded Cheese with French Fries or Assorted Chips.

\$16.95 per person

Chicken Fried Chicken Buffet

Buttermilk Fried Chicken Breast Topped with Country Gravy, Accompanied with Garlic Mashed Potatoes, Spiced Up Kernel Corn, Garden Salad and Assorted Rolls

\$16.95 per person

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Sliced Roast Beef Buffet

Sliced Roast Beef Topped with a Mushroom Sauce, Rice Pilaf, Sautéed Green Beans, Garden Salad and Assorted Rolls
\$18.95 per person

Mexican Buffet

Cheese Enchiladas, Grilled Chicken Breast Topped with a Red Pepper Sauce, Spanish Rice, Charro Beans, Diced Tomatoes, Lettuce, Sour Cream, Jalapeno Corn Bread, Chips and Salsa
\$17.95 per person

A Touch of Italy

Chicken Pasta Primavera, Tossed with Broccoli, Roasted Peppers, Olives, Basil, Capers, and Chicken in Alfredo Sauce, Beef Lasagna, Green Beans, Caesar Salad, Tri-Color Pasta Salad, and Garlic Bread
\$18.95 per person

Western Two Step

Barbeque Brisket, Sliced Smoked Sausage, Baked Beans, Corn on the Cob, Sweet Corn Bread, Garden Salad, and Peach Cobbler
\$23.95 per person

Fish Fry Buffet

Fried Fish, Mac and Cheese, Sautéed Green Beans, Cole Slaw, Tartar Sauce, Lemons, Garden Salad, and Your Choice of Pub Chips or French Fries.
\$18.95 per person

PLATED DINNERS

All plated dinners come with Fresh Brewed Ice Tea, Freshly Brewed Coffee & Your Choice of Dessert.

Chicken Cordon Bleu

Chicken Breast, Stuffed with Ham and Cheese Topped with a Dijon Cream Sauce.
Accompanied with Rice Pilaf and Asparagus.
Served with Dinner Roll and Side Garden Salad.
\$24.95

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Chicken Florentine

Marinated Grilled Chicken Breast Topped with a Spinach Cream Sauce. Accompanied with Rice Pilaf and Sautéed Green Beans.
Served with Dinner Roll and Side Garden Salad.

\$23.95

Chicken Roulade

Stuffed Chicken with Roasted Vegetables, Feta Cheese, and Red Pepper Sauce. Accompanied with Rice Pilaf and Roasted Asparagus.
Served with Dinner Roll and Side Garden Salad.

\$24.95

Chicken Piccata

Pan Seared Chicken Breast Topped with Lemon Caper Cream Sauce. Accompanied with Rice Pilaf and Green Beans
Served with Dinner Roll and Side Garden Salad.

\$23.95

Grilled Sirloin Steak

6oz. Grilled Sirloin Steak with a Wild Mushroom Española Sauce. Accompanied with Roasted Potatoes and Green Beans.
Served with Dinner Roll and Side Garden Salad.

\$24.95

Chicken Pasta Primavera

Fettuccine Pasta in Alfredo Sauce Topped with Olives, Roasted Peppers, Basil, Capers, Broccoli, and Sliced Chicken Breast.
Served with Garlic Bread and Side Garden Salad.

\$23.95

Herb Crusted Pork Chops

Herb Crusted Pork Chop Medallions Smothered in an Apple Brandy Sauce. Accompanied with Roasted Garlic Mashed Potatoes and Sautéed Green Beans.
Served with Dinner Roll and Side Garden Salad.

\$24.95

London Broil

Sliced Marinated Flank Steak Topped with a Mushroom Demi Sauce. Accompanied with Rice Pilaf and Sautéed Green Beans.
Served with Dinner Roll and Side Garden Salad.

\$25.95

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Blacken Salmon

Salmon Pan Seared with Herbs and Spices Topped with a Lemon Dill Sauce. Accompanied with Rice Pilaf and Sautéed Green Beans.
Served with Dinner Roll and Side Garden Salad.

\$24.95

CARVING STATION

Includes Chef's Services for 1 Hour and Served with Silver Dollar Rolls and Condiments serviced with 6-inch plates if ordered A La Carte

Top Round Beef with Carver & Carving Station

Serves Approx. 75 ppl

\$350.00

Glazed Honey Ham Dijon with Carver & Carving Station

Serves Approx. 50 ppl

\$245.00

Smoked Turkey Breast with Carver & Carving Station

Serves Approx. 50 ppl

\$230.00

DESSERT

All desserts can be served plated or with your lunch or dinner buffet.

Double Chocolate Cake

\$4.95 per person

Carrot Cake

\$4.95 per person

New York Style Cheesecake

\$4.95 per person

Assorted Cheesecake

\$4.95 per person

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

RECEPTION & APPETIZER PACKAGES

Minimum guarantee of 30 people

Includes Ice Tea Station

Price is Per Person

Pot Stickers	\$2.00	Jalapeno Poppers	\$2.00
Potato Skins	\$2.00	Black Bean Quesadilla	\$2.00
Spring Rolls	\$2.00	Chicken Satay	\$2.25
Buffalo Drummets	\$2.50	Vegetable Crudit�	\$2.50
Chicken Kabobs	\$2.50	BBQ Meatballs	\$2.50
Chicken Tenders	\$2.50	Chicken Quesadilla	\$2.50
Spanakopita	\$2.50	Jalapeno Chicken in Bacon	\$2.75
Stuffed Mushrooms	\$2.75	Bruschetta	\$3.00
Coconut Shrimp	\$3.00	Jalapeno Tempura Shrimp	\$3.00
Fire Cracker Shrimp	\$3.00	Beef Wellington in Puff Pastry	\$3.00
Beef Kabobs	\$3.00	Egg Rolls	\$3.00
Tomato Garlic Hummus	\$3.00		

Spinach Artichoke Dip \$30.00 per Quart

Chips and Queso \$30.00 per Quart

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

BANQUET BAR SERVICES

Must meet minimum sales of \$250.00 or a \$75.00 Bartender fee will be added.

Hosted Bar Drink Prices

Total bill is based on consumption unless a specific amount is given to host. Hosted bar charges will be applied to the Food & Beverage Minimum.

Well Liquor	\$4.50	Domestic Beer	\$3.50
Call Liquor	\$5.50	Imported Beer	\$4.50
Premium Liquor	\$6.50	House Wine	\$5.50
Specialty Cocktails	\$7.50	Soda, Juice, Bottled Water	\$1.50

Cash Bar Drink Prices

*All guests are on their own for purchase of drinks. Cash Bars will **NOT** be applied to Food & Beverage Minimum.*

Well Liquor	\$5.00	Domestic Beer	\$4.00
Call Liquor	\$6.00	Imported Beer	\$5.00
Premium Liquor	\$7.00	House Wine	\$6.00
Specialty Cocktails	\$8.00	Soda, Juice, Bottled Water	\$2.00

Call Liquor (may be substitutions)

Tito's
Hornitos
Seagram's 7
Bacardi

Bombay
Jack Daniel
Dewar's

Premium Liquor (may be substitutions)

Grey Goose
Patron Silver
Johnny Walker Black

Tanqueray
Crown Royal
Jameson

Hosted Wine by the Bottle

Charges are based on the number of bottles opened for the event. Wine that has not been consumed is NOT allowed to leave the banquet room and cannot be taken off property. Hosted wine charges will be applied to the Food & Beverage Minimum. (All bottles are 750mL)

Liberty Creek Chardonnay	\$18.00	Liberty Creek Cabernet	\$18.00
Liberty Creek Merlot	\$18.00	Voga Moscato	\$22.00
Liberty Creek Malbec	\$22.00		

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

Hosted Keg Beer

There is a one-time charge per keg regardless of how much is consumed. Beer that has not been consumed is NOT allowed to leave the Banquet room and cannot be taken off property.

Hosted Keg Beer charges will be applied to Food & Beverage Minimum.

Domestic & Import Beers are available. Please ask for a selection, requests can be made

Domestic Keg **\$225.00**

Import Keg **\$275.00**

Beverages by the Gallon

Margaritas by the Gallon

Margaritas are made using house Tequila. Serving size is 8oz. Will serve 15-17 glasses.

\$65.00

Bloody Mary by the Gallon

Bloody Mary's are made by using house vodka. Serving size is 8oz. Will serve 15-17 glasses.

\$65.00

Mimosa by the Gallon

Mimosas are made using house champagne. Serving size is 6oz. Will serve 20-21 glasses.

\$85.00

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.

OTHER SERVICES

The audio visual equipment must be ordered no later than 48 business hours before the day of the event to ensure availability. Any audio visual equipment needed on the day of the event will be subject to availability. If we do not have the equipment in-house, prices will be subject to change per rental company prices up to and including delivery charges.

Audio Visual Equipment

Wired Microphone	\$25.00	Wireless Microphone	\$99.00
Mobile Whiteboard	\$25.00	Easel with Flipchart Pad	\$25.00
LCD Projector	\$75.00	8 Ft Screen	\$60.00
Power Drop	\$10.00	Easel	\$10.00
4 Channel Mixer	\$40.00	Computer Speakers	\$15.00
32' Flat Screen w/DVD Player	\$50.00		

*** You may bring in your own audio visual equipment, however there is an audio patch of \$25.00 to plug into the house sound system***

Event Services & Rentals

Cake Cutting Service	\$45.00	Champagne Toast	\$35.00
Specialty Tablecloth	\$5.00 ea	Chair Cover with Sash	\$2.50 ea
Specialty Overlay	\$2.50 ea	Specialty Napkin	\$1.00 ea

All Prices are subject to an additional 20% Service Charge and 8.25% sales tax.