



MARRIOTT
TUCSON
UNIVERSITY PARK



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

\$21 PER PERSON

- Chilled Juice Assortment
- Bakery Basket Including House-Baked Croissants, Muffins and Danishes
- Fresh Seasonal Fruit Display
- STARBUCKS® Regular and Decaf Coffee
- Specialty Teas

PLATED BREAKFAST

\$23 PER PERSON

- Chilled Juice Assortment
- Scrambled Eggs
- Choice of Farmhouse Sausage Links or Sugar Cured Bacon
- Breakfast Potatoes
- Breakfast Breads
- STARBUCKS® Regular and Decaf Coffee
- Specialty Teas



WILDCAT BREAKFAST BUFFET

\$25 PER PERSON

- Carafes of Chilled Juices
- Assorted Dry Cereals with 2% Milk
- Scrambled Eggs
- Sugar Cured Bacon or Farmhouse Sausage
- Breakfast Potatoes
- Fresh Sliced Melons and Fruit
- Breakfast Breads
- STARBUCKS® Regular and Decaf Coffee
- Specialty Teas

SOUTHWESTERN BREAKFAST BUFFET

\$32 PER PERSON

- Carafes of Chilled Juices
- Pineapple Spears with Mango Yogurt
- Breakfast Quesadillas with Egg, Cheese and Mild Chiles
- Huevos Rancheros
- Smoked Bacon
- Chorizo
- Breakfast Potatoes with Sweet Peppers
- Salsa Roja y Verde
- Fresh Breads and Mexican Pastries
- STARBUCKS® Regular and Decaf Coffee
- Specialty Teas

**Buffets are for a minimum of 25 people (Please add \$5 per person for less than 25 people).
Buffets may only be served for a maximum of 1.5 hours.**



MARRIOTT TUCSON UNIVERSITY PARK HOTEL

880 E. 2nd Street, Tucson, AZ 85719 T. 520 792 4100

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meetings imagined

BREAKFAST ENHANCEMENTS

ENHANCEMENTS | \$5 PER ITEM, PER PERSON

- Fresh Bagel Assortment with Flavored Cream Cheese
- House Made Honey-Nut Granola with 2% Milk
- Fresh Berry-Yogurt-Walnut Parfait
- Seasonal Smoothies
- Hot Chocolate with Kahlua Whipped Cream
- Waffles
- Bacon-Egg Croissants
- Sausage-Egg Biscuits

ENHANCEMENTS | PRICES AS MARKED

- Whole Fruits (each) \$2.50
- Omelet Station | \$7 per person
 - Attendant Fee: \$75 per hour
 - Minimum Order of 25

HOSTED BEVERAGE ENHANCEMENTS | \$6 PER BEVERAGE

- Mimosa
- Bloody Mary

All Enhancements must be in addition to a Package or Full Menu Item.



A LA CARTE

BEVERAGES | PER GALLON

- STARBUCKS® Regular and Decaf Coffee \$55
- Specialty Teas Selection \$42
- Iced Tea \$42
- Assorted Fruit Juices \$42
- Hot Chocolate \$42
- Lemonade and Fruit Punch \$42
- CQ Infused Beverages \$42

BEVERAGES | ON CONSUMPTION

- Soft Drinks \$3 each
- Bottled Water \$3 each
- Energy Drinks \$5 each

PRICED PER DOZEN

- Danish Pastries \$38
- Fresh Croissants \$38
- Warm Cinnamon Rolls \$38
- Muffin Assortment \$38
- Bagels and Cream Cheese \$48
- Soft Pretzels with Grain Mustard \$38

A LA CARTE SELECTIONS | \$4 PER PERSON

- Cracker Jack®
- Assorted Candy Bars
- Dannon® Yogurt
- Energy and Granola Bars
- Popcorn
- Chips and Salsa
- Potato Chips

A LA CARTE SELECTIONS | \$6 PER PERSON

- Sliced Seasonal Fruit
- Strawberry-Pineapple Fruit Kabobs
- Fresh Seasonal Berries with Whipped Cream
- Assorted Jumbo Cookies
- Chocolate Fudge Brownies
- Churros
- Assorted Ice Cream Bars



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BREAK PACKAGES

BALLPARK | \$15 PER PERSON

- Buttered Popcorn
- Roasted Peanuts
- Cracker Jack®
- Tortilla Chips with Warm Queso Dip
- Iced Tea
- Soft Drinks

PM EXECUTIVE | \$15 PER PERSON

- Assorted Jumbo Cookies
- Fudge Brownies
- Bottled Water
- Soft Drinks
- STARBUCKS® Regular and Decaf Coffees
- Specialty Teas

SONORAN SAMPLER | \$16 PER PERSON

- Tortilla Chips
- Warm Queso Dip
- House Made Salsa
- Fresh Guacamole
- Chicken Quesadillas
- Soft Drinks

SWEET & SALTY | \$15 PER PERSON

- Ice Cream Bars
- Ice Cream Sandwiches
- Fancy Mixed Nuts
- Chilled Frappuccinos
- Soft Drinks

FRUIT & MORE | \$16 PER PERSON

- Seasonal Sliced Fresh Fruit Platter
- Whole Fruit Basket
- Assorted Yogurts
- Trail Mix and Granola Bars
- Fancy Mixed Nuts
- Bottled Water
- Soft Drinks

***ALL DAY BEVERAGES | \$18 PER PERSON**

- STARBUCKS® Regular and Decaf Coffee
- Specialty Teas Selection
- Iced Tea
- Soft Drinks

Breaks are served for 30 minutes.

*For Meetings held from 8:00 a.m. to 5:00 p.m. and no substitutions allowed.



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LUNCHEON SALADS

- Grilled Chicken Chipotle Caesar \$18
- Chilled Shrimp Chipotle Caesar \$20
- Tortilla Salad with mixed baby greens, tomatoes, tortilla rajas, cotija cheese
 - Chicken \$18
 - Ancho Salmon \$20

ALL SALADS INCLUDE THE FOLLOWING:

- Fresh Breads and Creamery Butter
- Dessert (see Dessert page for selections)
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

LUNCHEON SANDWICHES

\$18 PER PERSON | Select One Option (More than one choice will incur additional charges)

- Focaccia – Ham, Turkey, Gouda on Herb Focaccia with Horseradish Aioli
- Turkey-Boursin – Smoked Turkey, Boursin Cheese and Avocado on a large Croissant with Bacon, Lettuce and Tomato
- Chicken Wrap – Flour Tortilla, Grilled Chicken, Pepper Jack Cheese, Cilantro Mayonnaise, Lettuce and Tomato
- Prosciutto-Roma – Shaved Prosciutto, Mozzarella, Roma Tomato and Roasted Garlic-Basil Aioli on a Potato Hoagie Roll
- Ciabatta – Italian Ham and Provolone Cheese, Genoa Salami, Pepperoni, Tomato and Balsamic Vinaigrette

ALL SANDWICHES INCLUDE THE FOLLOWING:

- Potato Chips
- Pasta Salad
- Dessert (see Dessert page for selections)
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

ENHANCEMENTS | \$4 PER PERSON, PER SELECTION

- Soup du Jour
- Mixed Greens Salad

Make any Sandwich a Boxed Lunch for \$4 additional per person. (2nd choice option \$6 per person)

Box Lunch includes Whole Fruit, Cookie, Chips and Soft Drink



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LUNCHEON ENTRÉES

\$24 PER PERSON | Select One Option

- Baked Tuscany Chicken
 - Stuffed with Baby Spinach and Fresh Mozzarella, Served with Roasted Garlic-Parmesan Gnocchi, Roasted Vegetables and Tomato Coulis
- Manicotti Romano
 - Pasta and Ricotta with Asiago Sauce, Fresh Basil and Prosciutto
- Roasted Pork Loin
 - Smashed Potatoes, Garlic-Mustard Grain Demi Glace
- Roasted Salmon
 - Sautéed Leeks, Arugula, Herb Risotto and Balsamic Glaze

ALL ENTRÉES INCLUDE THE FOLLOWING:

- Fresh Breads and Creamery Butter
- Dessert (see Dessert page for selections)
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee



DESSERT SELECTION

SELECT ONE

- Flourless Chocolate Torte
- Carrot Cake
- Key Lime Pie
- Locally Made Cheesecake
- Chocolate Mousse Cake
- Berries with Whipped Cream



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LUNCHEON BUFFET

DELI BUFFET | \$26 PER PERSON

- Mixed Garden Greens Salad
- Pasta Salad
- Potato Salad
- Turkey, Roasted Beef, Ham, Salami
- Swiss Cheese, Cheddar Cheese
- Lettuce, Tomato, Sweet Onions and Pickles
- Fresh Assorted Delicatessen Breads and Rolls
- Chef's Choice Dessert Assortment
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

BISTRO BUFFET | \$27 PER PERSON

- Mixed Garden Greens Salad
- Potato Salad
- Assortment of Handcrafted Deli Sandwiches
- Chef's Choice Dessert Assortment
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

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LUNCHEON BUFFET CREATION

\$28 PER PERSON

SALADS | CHOOSE TWO

- Mixed Garden Greens Salad
- Potato Salad
- Pasta Salad
- Chipotle Caesar Salad
- Orzo Pasta Salad

STARCH | CHOOSE ONE

- Mashed Potatoes
- Long Grain & Wild Rice
- Polenta
- Fettuccini
- Brown Rice Pilaf
- Roasted Yams
- Quinoa

ENTREES | CHOOSE TWO

- Tuscany Chicken
- Manicotti Roma
- Roast Pork Loin
- Southwestern Chicken
- Pan Seared Salmon
- Slow Roasted Sirloin
- Herb-Grilled Chicken

ACCOMPANIMENTS

- Fresh Breads and Creamery Butter
- Chef's Fresh Vegetable of the Day
- Chef's Choice of Dessert Assortment
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

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SPECIALTY LUNCHEON BUFFETS

\$30 PER PERSON

SONORAN BUFFET

- Cilantro Potato Salad
- Tortilla Chips and House Made Salsa
- Yucatan Chicken
- Carne Asada
- Calabacitas
- Spanish Rice
- Cornbread with Honey Butter
- Mexican Pastry Assortment

ITALIAN BUFFET

- Antipasto Tray
- Caesar Salad
- Chicken Piccata
- Seared Sea Bass
- Manicotti Romano
- Roasted Eggplant
- Cheesy Garlic Breadsticks
- Assorted Mini-Pastries

ACCOMPANIMENTS

- Fresh Breads and Creamery Butter
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee

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DINNER APPETIZERS

- Grilled Asparagus, Eggplant, Roasted Tomatoes, Feta, Citrus Vinaigrette | \$5 per person
- Antipasto Plate, Coppa, Salami, Roasted Artichoke, Perlini, Extra Virgin Olive Oil | \$8 per person
- Tequila Cured Salmon, Fennel Slaw, Bread Shards | \$9 per person
- Smoked Jumbo Shrimp, Southwestern Tartar Sauce, Crisp Tortillas | \$12 per person

ENHANCED SALAD SELECTION

\$5 PER PERSON | Plated Entrées Only

- Butter Lettuce, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries, Raspberry Vinaigrette
- Romaine Hearts, Roasted Tomatoes, Fresh Mozzarella, Bread Shards, Choice of Dressing
- Organic Spinach, Shaved Onions, Garlic Croutons, Warm Pancetta Dressing
- Mixed Baby Greens with Tortilla Rajas, Roasted Pasilla Chile, Grilled Corn and Cotija Cheese
- Grilled Belgian Endive, Radicchio, Long Stem Artichoke Hearts
- Baby Bok Choy, Cucumber, Carrot, Toasted Sesame Seed, Soy Ginger Vinaigrette
- Crunchy Jicama and Mango Salad with Chile Lime Vinaigrette



PLATED ENTREES | Select One

CHICKEN | per person

- Herb Chicken, Horseradish Roasted Potatoes, Asparagus, Wild Mushrooms, Cabernet Reduction | \$35
- Tuscany Chicken, Mozzarella Cheese, Baby Spinach, Tomato Coulis, Asiago Gnocchi | \$36
- Grilled Chicken Breast, Poblano Cream Sauce, Borracho Black Beans, Grilled Squash, Roasted Red Pepper | \$36

PORK | per person

- Pumpkin Crusted Pork Mignon, Molasses Sweet Potato Puree, Corn Cake, Tart Apple Jus | \$35
- Ancho Roasted Pork Loin, Poblano Gratin Potatoes, Grilled Squash | \$36

BEEF | per person

- Grilled Flank Steak with Chimichurri, Roasted Sweet Potatoes and Grilled Squash | \$37
- Grilled Top Sirloin, Herb Roasted Potatoes, Wild Mushrooms and Zinfandel Jus | \$37
- New York Strip Steak, Sun-Dried Tomato Reduction, Grilled Artichoke and Mushroom Risotto | \$42
- Filet Mignon, Boursin Whipped Potatoes, Port Reduction | \$58

FISH | per person

- Trout Relleno, Calabacitas, Tequila Butter, Polenta | \$35
- Grilled Mahi, Thai Red Curry, Roasted Pineapple Orange Relish, Coconut Rice | \$36
- Ancho Maple Salmon, Sweet Corn Ragout, Apple Fennel Slaw | \$38

All Dinner Entrées Include the Following:

- Tossed Seasonal Greens | Choice of Dressing
- Fresh Breads and Creamery Butter
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee
- Dessert (See Dessert Selection Page for Choices)

Hosted Wine with Dinner:

- House Red: Cabernet Sauvignon, Merlot, Pinot Noir | \$6 one glass per person
- House White: Sauvignon Blanc, Chardonnay | \$6 one glass per person



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DINNER BUFFET CREATION

CHOOSE TWO ENTRÉES | \$40 per person or THREE ENTRÉES | \$45 per person

SALADS | CHOOSE TWO

- Chipotle Caesar Salad
- Orzo-Vegetable Salad
- Mesclun Mix of Seasonal Greens
- Roasted Sweet Potato Salad
- Artichoke Sun-Dried Tomato Salad
- Greek Salad

ENTRÉE SELECTIONS

- Sonoran Chicken Adobo
- Idaho Brook Trout with Rosemary and Pancetta
- Traditional Spanish Paella
- Portabella Mushroom Ravioli with Malted Ale Beurre Blanc
- Slow Roasted Angus Sirloin
- Cilantro Mustard Seed Chicken
- Fresh Salmon with Poblano Tequila Butter
- New York Strip Loin

ACCOMPANIMENTS

- Fresh Breads and Creamery Butter
- Chef's Choice Starch and Fresh Vegetable of the Day
- Chef's Choice of Dessert Assortment
- Iced Tea
- STARBUCKS® Regular and Decaf Coffee



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RECEPTION PACKAGES

PACKAGE ONE | \$40 per person

- Gourmet Cheese Board
- Vegetable Crudit  with Dressing
- Caramelized Peppers and Onion with Balsamic Reduction on Crostini
- Asparagus Quiche
- Mole Chicken Empanadas
- Fig and Goat Cheese Flatbread

PACKAGE TWO | \$55 per person

- Gourmet Cheese Board
- Vegetable Crudit  with Dressing
- Roasted Eggplant with Hummus
- Choice of Carved Turkey or New York Strip
- Coconut Crusted Chicken Satay
- Vanilla Smoked Shrimp with Habanero Glaze
- Manchego Cheese, Black Olive Tapenade Crostini
- Seared Ahi, Roasted Pineapple, Wakame



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HOT & COLD HORS D'OEUVRES

HOT HORS D'OEUVRES | \$5 each (minimum 50 pieces each selection)

- Asparagus Quiche
- Machaca Burrito
- Mole Chicken Empanada
- Feta and Sun-Dried Tomato Phyllo Rolls
- Black Bean Empanada
- Meatballs (Swedish, BBQ or Sonoran)
- Corn and Edamame Quesadilla
- Coconut Crusted Chicken Satay
- Fig and Goat Cheese Flatbread

COLD HORS D'OEUVRES | \$5 each (minimum 50 pieces each selection)

- Caramelized Peppers and Onions with Balsamic Reduction on Crostini
- Roasted Eggplant with Hummus
- Vanilla Smoked Shrimp with Habanero Glaze
- Seared Beef Tenderloin on Parmesan Shortbread
- Canape of Roasted Vegetables with Basil Pesto
- Manchego Cheese, Black Olive Tapenade Crostini
- Fresh Mozzarella and Roma Tomato on Sourdough Toast Point with Vinaigrette Drizzle
- Seared Ahi, Roasted Pineapple, Wakame

DISPLAY TRAYS | \$6 per person, per selection (minimum 25 people)

- Imported and Domestic Cheeses
- Seasonal Fruits and Berries
- Vegetable Crudit  with Dressing
- Grilled Vegetables Display
- Antipasto Tray



THEME STATIONS*

CARVING STATIONS

- Whole Roasted Tenderloin | \$300 (serves approx. 25 guests)
- Boneless Turkey Breast | \$275 (serves approx. 35 guests)
- Honey Glazed Ham | \$250 (serves approx. 40 guests)
- Whole Smoked Pork Loin | \$175 (serves approx. 30 guests)
- Horseradish Crusted Prime Rib | \$350 (serves approx. 30 guests)

PASTA STATION | \$16 per person

- Choice of Pasta: Penne or Linguine
- Choice of: Italian Sausage, Grilled Chicken or Meatballs
- Choice of two Sauces: Marinara, Alfredo, Pesto or Bolognese
- Includes: Fresh Basil, Roasted Tomatoes, Roasted Red Peppers, Parmesan Cheese and Crushed Red Pepper

STIR FRY STATION | \$16 per person

- Choice of Soy Ginger Beef or Spicy Red Thai Curry Chicken
- Steamed Rice

MASHED POTATO BAR | \$16 per person

- Includes Yukon Gold Mashed Potatoes, Sautéed Mushrooms, Bacon, Chives, Sour Cream, Cheddar Cheese, Caramelized Onions, Roasted Red Peppers and Pasilla Chiles

FAJITA STATION | \$16 per person

- Includes Beef and Chicken, Warm Flour Tortillas, Salsa, Cheddar Cheese, Guacamole and Sour Cream

MAC AND CHEESE BAR | \$16 per person

- Create your own gourmet three cheese macaroni with the following: Grilled Chicken, Sweet Red Peppers, Roasted Mushrooms, Roasted Chiles, Green Onions and Bacon

**All Theme Stations:
Attendant Fees: \$75 per hour**
All Theme Stations must be in addition to a Package or Full Menu Item.
Stations may only be served for a maximum of 1.5 hours.



FROM THE BAR...

WELL BRANDS | \$5.50 Hosted | \$7 Cash

- Seagram's Vodka
- Don Q Rum
- Greenall Gin
- 4 Roses Whiskey
- Seagram's 7
- Seagram's VO
- Corralejo Silver

HOUSE WINE | \$6 Hosted | \$7 Cash

- Canyon Road Cabernet Sauvignon
- Canyon Road Pinot Noir
- Canyon Road Merlot
- Canyon Road Chardonnay
- Canyon Road Sauvignon Blanc

Bottle/Table Service \$75 One Time Fee
(in conjunction with cost of wine)

PREMIUM BRANDS | \$7 Hosted | \$9 Cash

- Absolut Vodka
- Bacardi Rum
- Tanqueray Gin
- Dewars Scotch
- Jack Daniel's
- Captain Morgan Rum
- Jose Cuervo Tequila

DOMESTIC BEER | \$3.50 Hosted | \$4 Cash

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Light

TOP SHELF | \$9 Hosted | \$11 Cash

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnny Walker Red Scotch
- Crown Royal
- Patrón Tequila

IMPORTED & LOCAL | \$4.50 Hosted | \$5 Cash

- Heineken
- Corona
- Dos Equis
- Stella Artois Lager
- Local Beer Selection

Hosted Bar Prices exclude tax and service charge | Cash Bar Prices include tax and service charge



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GENERAL INFORMATION | THE FINE PRINT

GENERAL INFORMATION

Nestled in the Sonoran Desert, Marriott Tucson University Park Hotel is surrounded by clear skies, mountain peaks and desert beauty. Our Hotel is located next to the beautiful University of Arizona campus. Enjoy convenient access to many top destinations, including the Tucson Convention Center, Fox Theater, Banner University Medical Center, Centennial Hall, Pima Air and Space Museum and Davis-Monthan Air Force Base. We make it easy to explore downtown with convenient access to Tucson's SunLink Streetcar and experience the exciting nightlife and vibrant college town atmosphere of Tucson, Arizona.

Old Pueblo style and Native American accents offer your senses a remarkable glimpse into the history that is uniquely part of our southwestern culture. Enjoy the amazing regional flavors our culinary team creates to provide you and your guests the best of the Southwest combined with cutting edge trends and creativity in the world of food and wine. Whether you are planning an intimate event of 20 or a blowout with 800, we offer a fabulous variety of menus to tantalize and tempt everyone's palate. Our professional staff looks forward to partnering with you and your guests to ensure uncompromising quality, understated elegance and the attention to detail that you have come to expect from Marriott Hotels.

FOOD & BEVERAGE

All food and beverage must be supplied by the Hotel, which is the only authorized licensee to sell and serve liquor, beer and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The Event Management/Catering Department will be happy to customize specialty menus at your request. Regarding banquet events, the Marriott Tucson University Park specifically prohibits the removal of food from the function by the customer or any of the customer's guests or invitees. To ensure that every detail is handled in a professional manner, the Hotel suggests that your menu selections and specific details be finalized no later than four (4) weeks prior to your function. You will receive a copy of our Banquet Event Order Form(s) to which you may make amendments at least (10) days in advance.

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is regulated by the Arizona Department of Liquor Licenses and Control. The Hotel is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the Hotel. All beverage functions must be arranged through the Event Management/Catering Department. Our policy requires that liquor be served by the drink in all banquet and function areas; liquor by the bottle in Room Service and at all off-property venues. All persons consuming liquor at Hotel events must be 21 years of age. The Hotel reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.

SECURITY

The Hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the Hotel before, during or following any event. Guests are responsible for any damage to any part of the Hotel during the period of time they, their employees, independent contractors or other agents under their control or under the control of the independent contractor hired by them in the Hotel. It is a Hotel policy that one security officer per 100 guests be hired for all high school or university student events.

ELECTRICAL SERVICE

Electrical needs exceeding existing 120 volt / 120 amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installation/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing; information outlining power capabilities as well as appropriate engineering charges is available through your Event Contact.



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GUARANTEE AGREEMENT

We require confirmation of guaranteed attendance at least three business days in advance of all functions. Surcharges may apply to guarantee changes within three business days of the function. Your bill will be based on the guaranteed number plus any overage. Meals will be prepared for your guaranteed number. Our kitchen will make every effort to duplicate your menu for additional guests, however, in the event that this cannot be done, a substitute entrée will be provided. In the event that we do not receive a guarantee, we will consider the number of guests originally contracted for as the guarantee.

BILLING AND DEPOSITS

We require credit to be established with our accounting office thirty (30) days prior to arrival if you need billing privileges. Credit can only be established for functions over \$1,000. Approved billing is payable within thirty (30) days of receipt of statement. If no billing arrangements have been made, full payment is due three (3) business days prior to the event or all charges are guaranteed with a major credit card. Advance deposits, when required, are non-refundable 60 days prior to the event.

LIABILITY, INSURANCE AND INDEMNIFICATION

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property including equipment brought onto the premises. Guests shall hold the Hotel without accountability from any and all claims, suites, losses, damages and expenses relating to injuries in connection with the function or resulting from damage or destruction of any Hotel property by guest or attendees of any function on Hotel premises.

LOST & FOUND

The Housekeeping Department administers lost and found. The Hotel cannot be responsible for loss or damage to any articles or merchandise left in the Hotel prior to or following a function. Security arrangements should be made for all items set prior to the planned event or left unattended for any length of time.

MINIMUMS

Buffet breakfasts, luncheons and dinners require a minimum of 25 guests. A \$5.00 per person surcharge will be applied if this minimum for buffet services is not reached. We reserve the right to alter the buffets for a guarantee of less than 25 guests.

PRESENTATION SERVICES

The Hotel has a fully-equipped audio visual company (AV) on property (AVMS) that can handle any range of audio visual requirements. AV fees are charged for equipment rental, set-up, strike labor, plus tax. Additional electric power is available for most function rooms. Charges will be assessed on labor and actual power drawn. It is advisable to make arrangements in advance with your Event / Catering Manager.

TAXES AND SERVICE CHARGE

The Hotel will add the customary 22% taxable service charge and applicable state and city sales tax to the banquet menu prices as stated.



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