



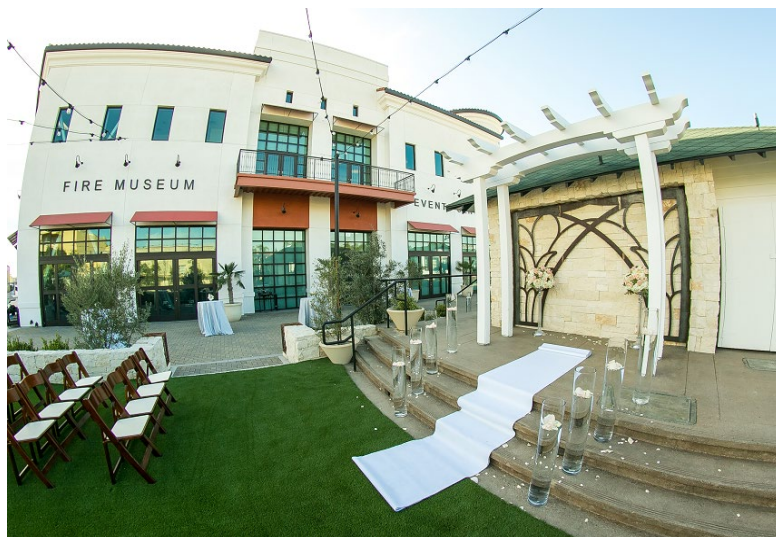
THE **MAYNE**
EVENTS CENTER



WEDDING PACKAGES

As the Exclusive full-service caterer for
THE MAYNE EVENT CENTER
Thank Goodness It's Sofia (TGIS) will handle all
Catering and Event Needs for your Special Event.
In business for over 30 years, TGIS is known as one
of the premier catering companies in Southern
California. TGIS provides the finest quality food
and impeccable service, not to mention creativity
and presentation second to none. Whether your
event is sizable or intimate, extravagant,
individually-themed, or unassuming....

TGIS will make it spectacular and memorable!



WHAT'S INCLUDED.....

All of our Wedding Packages Include:

- **Tray Passed and or Displayed Hors D'Oeuvres**
- **Bread & Butter with Meal**
- **Choice of White, Ivory, or Black Tablecloth**
- **Choice of Select Linen Napkin Colors**
- **Contemporary China, Flatware, and Glassware**
- **Standard Dance Floor Set Up**
- **Guest Tables and Banquet Chairs**
- **Choice of Iced Tea or Lemonade to be Served with the Meal**
- **Two-Hour Gourmet Blend Coffee Station**
- **Champagne and/or Sparkling Cider Toast**
- **Cake Cutting Service**
- **Professional Kitchen & Serving Staff**
*(Excluding Bartenders)
- **5 Hour Event Time Frame** *(Depending on Space & Time Restrictions)

ADDITIONAL INFO...

INDOOR VENUE USAGE FEES:

All Indoor Reception Wedding Packages Include Access to Venue up to 90Min. Prior to Event Start Time

Day Event: Four Hours at No Additional Fees

Evening Event: Five Hours at No Additional Fees

***Set Up Fee \$150.00**

***Clean Up Fee \$200.00**

***Early Set Up Fee \$400.00 (4 Hours, Depending on Availability)**

***Cocktail Table & Linen \$15.00 each**

***Events Under (50) Guests: \$200.00 Fee will be added to Invoice**

Evening Event Times: Between 5:00PM – 1:00AM *(Based on Availability)

Additional Event Time for: \$400.00 per Hour

****NO INDOOR EVENTS GO PAST 1:00AM**

OUTDOOR VENUE USAGE FEES:

OUTDOOR CEREMONY

SATURDAY: \$1,000.00

SUNDAY – FRIDAY: \$700.00

All Outdoor Ceremonies Include One Hour Rental, Access to Bridal Suite One Hour Prior, Access to Ceremony up to 90Min. Prior to Event Start Time of Ceremony

Ceremony Chairs, Citrus Infused Water Station and Option to use Outdoor Area for Cocktail Hour

Day Ceremony Times: 10:00AM *(Based on Availability)

Evening Ceremony Times: Between 4:00PM – 7:00PM *(Based on Availability)

OUTDOOR COCKTAIL HOUR:

The Usage of Outdoor Cocktail Area after Ceremony is Included with Outdoor Ceremony Rental Fee for Up to One Hour for Events of 80 or More Guests

Any Events Less than 80 Guests that wish to use the Outdoor Cocktail Hour after Ceremony will be Charged a Fee of \$150.00 for Outdoor Bar Set up

WEDDING CEREMONY REHEARSALS:

One Hour & Thirty Minute Ceremony Rehearsal is Included *(Based on Availability)

The Event Manager will Confirm those Details Closer to your Event Date

OUTDOOR EVENTS *(NON-CEREMONY):

SATURDAY: \$1,000.00 / (80) GUESTS OR LESS: \$1,200.00

SUNDAY – FRIDAY: \$700.00 / (80) GUESTS OR LESS: \$900.00

Outdoor Event Rental Includes Four Hour Rental Time, Access to Venue up to 90Min. Prior to Event Start Time, Guest Tables and Tablecloths, Market Umbrellas, Dark Wood Folding Chairs, Hi Boys

*(linens for Hi-Boys are Additional)

Day Event Times: 11:00AM – 3:00PM *(Based on Availability)

Evening Event Times: 5:00PM – 10:00PM *(Based on Availability)

PREFERRED WEDDING CAKE VENDORS:

Pacific Patisserie

(714) 549-2808

www.pacificpatisserie.com

Torrance Bakery

(310) 320 – 2722

www.torrancebakery.com

Sweet Traders

(714) 903-6800

www.sweettraders.com

ADDITIONAL PREFERRED VENDORS.....

FLOWERS:

Katy G's Flowers (562) 682-5191

Cristina's Flowers (562) 425-6821

C2flowers@aol.com

DAY OF COORDINATOR:

The Best Day Ever Events By Theresa

Direct: 310-634-8698

Thebestdayeverevents@gmail.com

<https://www.thebestdayeverdesigns.com>

A Wedding Store / Linda Gray (562) 436-2222

www.aweddingstore.net

The Events Boutique / Christina Cruz (424) 261-8887

www.theeventsboutique.com

XOXO Weddings / Kaci Mallat (608) 217-7885

www.xoxowed.com

EVENT INSURANCE:

One Day Event

www.onedayevent.com (408) 217-6787

The Event Helper

www.theeventhelper.com (855) 493-8368

PHOTOGRAPHERS:

Elise Souza Photography (951) 870-7673

elisesouza@me.com

PHOTOBOOTH:

BOOTHBROSSF / Romina (714) 822-7444

boothbrossf@gmail.com

IBK 360 Photo Booths

(714) 942-8000

<http://www.ibkphotoboosths.com>

DJ:

Audio FX Productions (714) 925-4353

(Bilingual Tagalog/English)

joe@audiofxdjs.com

DJLX (323) 522-7162 (Bilingual Spanish/English)

alex@DJLX-LSV.com

www.DJLX-LSV.com

DJ TEMPOE (833) 358-3676

www.djtempoe.com

TENTING / FURNITURE RENTALS:

SIGNATURE PARTY RENTALS / DIANE (714) 412-5106

dcardenas@signatureparty.com

CELEBRATION PARTY RENTALS / CINDY (714) 897-3333

info@ocpartyrental.com

GLITZY PARTY RENTALS / DORA (562) 420-4582

www.glitzyeventrentals.com

STEPHANIES LINENS / (562) 997-7946

www.stephanieslinens.com

VALET:

Cedars Parking / Rocky (949) 233-8502

cedarsparking@hotmail.com

DELICIOUS DUETS

Dual Entrees

DINNER \$80.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Hors D' Oeuvres

***Dinner Package Only**

Includes Three Hors D' Oeuvres of your Choice

(Refer to Our Full List of Hors D' Oeuvres)

Duet Entrée Option

(Choose One Combination)

OPTION ONE

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade

Shallot Bordelaise

&

HERB CRUSTED CHICKEN MEDALLIONS

Mediterranean Pesto

Or

ATLANTIC SALMON

***(Add \$2.00)**

Shallot Honey Truffle Glaze, Gold and Red Tomato,

Garlic, Olive and Basil Coulis

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP*(Add \$2.00)

OPTION TWO

ALE & MAPLE BRAISED SHORT RIBS

***(Add \$4.00)**

Boneless Beef Short Ribs

Aromatic Braising Reduction

&

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs and Prosciutto

Balsamic Glaze

Or

NORTH ATLANTIC COD

***(Add \$2.00)**

Herb Lemon Butter Brushed Leek, Sundried Tomato,

Kalamata Olive, Chardonnay Citrus Sauce

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP*(Add \$2.00)

OPTION THREE

FILET MIGNON

***MP**

Mustard, Thyme and Peppercorn Crusted

Cognac Mushroom Cream Sauce

&

CHICKEN ROULADE PROSCIUTTO, ARUGULA, PROVOLNE

Port Wine, Tomato, Roasted Red Pepper Sauce

Or

ATLANTIC SALMON

Shallot Honey Truffle Glaze, Gold and Red Tomato,

Garlic, Olive and Basil Coulis

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP

Sides

(Choose One)

GARLIC MASHED POTATO

HERB ROASTED MARBLE POTATO

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

CARAMELIZED SHALLOT ORZO

POTATO DAUPHINOISE

Vegetables

(Choose One)

CHEF'S CHOICE ROASTED JULIENNED VEGETABLES

ROASTED BABY VEGETABLES

Baby Zucchini, Sunburst Squash, Baby French Carrots, Baby Peppers

JUMBO ASPARAGUS & BABY FRENCHED CARROTS

Salads

(Choose One)

TOSSED CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons

House Made Caesar Dressing

MEDITERANEAN SALAD WEDGE

Romaine Wedge, Cut Baby Tomato, Feta, Diced Baby Peppers,

Sliced Red Onion, Persian Cucumber, Kalamata Olives, Red

Balsamic Dressing

HEIRLOOM TOMATO CARPACCIO

Topped with Fresh Burrata, Wild Arugula, Olive Oil, Balsamic,

Pistachios, Champagne Dressing, Pomegranate & Sea Salt

BUTTERLEAF BIB LETTUCE

Shredded Asiago, Bosc Pears, Candied Pecans

Champagne Vinaigrette

***NOTE YOU MAY ALSO CHOOSE SIDES OR SALADS FROM PREMIUM OR STANDARD PACKAGES**

PREMIUM PACKAGE PLATED SIT-DOWN

DINNER \$80.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Hors D' Oeuvres

***Dinner Package Only**

Includes Three Hors D' Oeuvres of your Choice

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose one)

****Offer your Guests a Choice @ \$2.50 per person**

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs and Prosciutto
Balsamic Glaze

COAL ROASTED BREAST OF CHICKEN

Filled with Charred Anaheim Chilies, Pepitas, Queso Fresco, Tequila Lime Tomatillo Sauce
Chihuahua Cheese

COULOTTE TOP SIRLOIN STEAK

Chimichurri

ALE & MAPLE BRAISED SHORT RIBS

Boneless Beef Short Ribs
Aromatic Braising Reduction

SEAFOOD BROCHETTE

Gulf of Mexico Shrimp, Salmon, Olive Oil, Garlic and
Lemon Confit

GARLIC AND ROSEMARY LAMBSHANKS *MP

Slow Braised in a Burgundy Wine
Tomato and Herb Stock Reduction Sauce

NEW YORK STRIP STEAK *MP

12 OZ Crusted Brandied Green Peppercorn Sauce

FILET MIGNON *MP

Mustard, Thyme and Peppercorn Crusted
Cognac Mushroom Cream Sauce

RACK OF LAMB *MP

Lemon, Garlic and Rosemary Crusted with Mint
Chimichurri

***NOTE YOU MAY ALSO CHOOSE SIDES OR
SALADS
FROM STANDARD PACKAGES**

LOCAL OR MEXICAN SEABASS *(Add \$3.00)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

CHILEAN SEABASS *(MKT)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

Sides

(Choose One)

LEMON & SHALLOT ROASTED POTATO WEDGE

HERB ROASTED MARBLE POTATO

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

MINI TWICE BAKED CHEDDAR POTATO

Sour Cream and Chive topped with Cheddar and Bacon
POTATO DAUPHINOISE

Vegetables

(Choose One)

ROASTED BABY VEGETABLES

Baby Zucchini, Sunburst Squash, Baby French Carrots, Baby
Peppers

**ROASTED BROCCOLIN, BABY RAINBOW CARROTS, JULIENNE
BELL PEPPERS**

JUMBO ASPARAGUS & BABY FRENCHED CARROTS

Salads

(Choose One)

BTLA WEDGE SALAD

Iceberg Wedge, Candied Spiced Bacon, Cut Cherry Tomatoes,
Pickled Onion Crouton, Shaved Radish, Creamy Avocado Dressing

MEDITERANEAN SALAD WEDGE

Romaine Wedge, Cut Baby Tomato, Feta, Diced Baby Peppers,
Sliced Red Onion, Persian Cucumber, Kalamata Olives, Red
Balsamic Dressing

STRIPE SALAD

Israeli Couscous, Diced Tomato, Toasted Pepitas, Black Currants,
Shredded Asiago, Freeze Dried Corn, Chopped Arugula, Buttermilk
Pesto Dressing

HEIRLOOM TOMATO CARPACCIO

Topped with Fresh Burrata, Wild Arugula, Olive Oil, Balsamic,
Pistachios, Champagne Dressing, Pomegranate & Sea Salt

STANDARD PACKAGE PLATED SIT-DOWN

DINNER \$68.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Hors D' Oeuvres

***Dinner Package Only**

Includes Three Hors D' Oeuvres of your Choice

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose one)

****Offer your Guests a Choice @ \$2.50 per person**

HERB CRUSTED BREAST OF CHICKEN

Mediterranean Pesto

CHICKEN BREAST PICATTA

Sauce of Lemon, Capers and White Wine

CHICKEN BREAST MARSALA

Sauce of Marsala Wine, Garlic and Mushrooms

MEDITERRANEAN BREAST OF CHICKEN

Feta, Roma Tomato, Sun Dried Tomato, Capers, Kalamata Olives, Sherry Artichoke Cream Sauce

CHICKEN FLORENTINE ROULADE

Stuffed with Fresh Spinach, Goat Cheese, Fresh Dill
Lemon Shallot White Wine Sauce

SLOW ROASTED BRISKET OF BEEF

Pan Gravy

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade
Shallot Bordelaise

***(Add \$2.00)**

DOUBLE BONE SWEET HEAT PORK CHOP

Cherry Bourbon Sauce

***(Add \$2.00)**

ATLANTIC SALMON

***(Add \$2.00)**

NORTHERN COD

***(Add \$2.00)**

Fish can be prepared as follows:

- **Herb Lemon Butter Brushed Leek, Sundried Tomato, Kalamata Olive, Chardonnay Citrus Sauce**
- **Shallot Honey Truffle Glaze, Gold and Red Tomato, Garlic Olive, Basil Coulis** ***(Add \$1.00)**

Sides

(Choose One)

ROASTED GARLIC MASHED POTATO

OLIVE OIL & ROSEMARY ROASTED BABY POTATO

RICE PILAF

CARMELIZED SHALLOT ORZO

LARGE PEARL VEGETABLE COUSCOUS

PENNE PASTA POMADORO

Vegetables

(Choose One)

CHEF'S CHOICE ROASTED JULIENNED VEGETABLES

SEASONAL ROASTED VEGETABLES

ROASTED BROCCOLINI

Chili Flakes, Olive Oil, Garlic, Lemon

Salads

(Choose One)

TOSSED CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons
House Made Caesar Dressing

WILD MIXED FIELD GREENS

Dried Cranberries, Gorgonzola, Toasted Walnuts
Champagne Vinaigrette

MEDITERRANEAN SALAD

Romaine, Cucumber, Tomato, Olives, Feta, Red Onion,
Bell Peppers & Balsamic Vinaigrette

BUTTERLEAF BIB LETTUCE

Shredded Asiago, Bosc Pears, Candied Pecans
Champagne Vinaigrette

CALIFORNIA GREEN SALAD

Iceberg & Romaine, Baby Tomato, Spiral Carrot, Cucumber,
Red Cabbage, Buttermilk Ranch



PREMIUM PACKAGE BUFFET

DINNER \$80.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Hors D' Oeuvres

***Dinner Package Only**

Includes Three Hors D' Oeuvres of your Choice

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose Two)

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs and Prosciutto
Balsamic Glaze

COAL ROASTED BREAST OF CHICKEN

Filled with Charred Anaheim Chilies, Pepitas, Queso Fresco, Tequila Lime Tomatillo Sauce
Chihuahua Cheese

PROVENCIAL CHICKEN

Stuffed With Spinach, Chive, Mushrooms, Wild Rice,
White Wine Sauce

ALE & MAPLE BRAISED SHORT RIBS

Boneless Beef Short Ribs
Aromatic Braising Reduction

COULOTTE TOP SIRLOIN STEAK

Chimichurri

SEAFOOD BROCHETTE

Gulf of Mexico Shrimp, Salmon, Olive Oil, Garlic and
Lemon Confit

ROASTED TENDERLOIN OF BEEF

***MP**

Mustard, Thyme, Butter Crusted Creamy Horseradish,
Cognac Mushroom Cream Sauce

CARVED RACK OF LAMB

***MP**

Lemon, Garlic and Rosemary Crusted with Mint
Chimichurri

HERB & SALT CRUSTED PRIME RIB OF BEEF

***MP**

Horseradish Crème & Demi Glaze Au Jus

ROASTED TENDERLOIN BEEF WELLINGTON

***MP**

Duxelle & Prosciutto Crusted Wrapped in Flaky Crust
Brandy Green peppercorn Sauce

***NOTE YOU MAY ALSO CHOOSE SIDES OR SALADS
FROM STANDARD PACKAGES**

LOCAL OR MEXICAN SEABASS *(Add \$3.00)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

CHILEAN SEABASS *(MKT)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

Sides

(Choose One)

LEMON & SHALLOT ROASTED POTATO WEDGE

HERB ROASTED MARBLE POTATO

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

MINI TWICE BAKED CHEDDAR POTATO

Sour Cream and Chive topped with Cheddar and Bacon

POTATO GRATINEE

Vegetables

(Choose One)

ROASTED BABY VEGETABLES

Baby Zucchini, Sunburst Squash, Baby French Carrots, Baby
Peppers

ROASTED BROCCOLIN, BABY RAINBOW CARROTS, JULIENNE

BELL PEPPERS

JUMBO ASPARAGUS & BABY FRENCHED CARROTS

Salads

(Choose Two)

BTLA SALAD

Iceberg, Radicchio, Butterleaf Lettuce, Candied Spiced Bacon,
Cut Cherry Tomatoes, Pickled Onion Crouton, Shaved Radish,
Creamy Avocado Dressing

HARICOT VERT

Shaved Manchego, Button Mushrooms, Butternut Squash,
Walnuts, Fried Shallot, Honey Truffle Dressing

STRIPE SALAD

Israeli Couscous, Diced Tomato, Toasted Pepitas, Black Currants,
Shredded Asiago, Freeze Dried Corn, Chopped Arugula,
Buttermilk Pesto Dressing

VEGETABLE ANTIPASTO

Ciligini Mozzarella, Marinated Artichoke, Kalamata Olive, Fire
Roasted Bell Pepper, Pickled Red Onion, Sundried Tomato,
Marinated Grilled Zucchini, Grilled Fennel, Augergine, Red Wine
Oreganatto

STANDARD PACKAGE BUFFET

DINNER \$68.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Hors D' Oeuvres

***Dinner Package Only**

Includes Three Hors D' Oeuvres of your Choice

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose Two)

CHICKEN BREAST MARSALA

Sauce of Marsala Wine, Garlic and Mushrooms

CHICKEN BREAST PICATTA

Sauce of Lemon, Capers and White Wine

MEDITERRANEAN BREAST OF CHICKEN

Feta, Roma Tomato, Sundried Tomato, Capers, Kalamata Olives, Sherry Artichoke Cream Sauce

HERB CRUSTED BREAST OF CHICKEN

Mediterranean Pesto

THYME & MUSTARD GLAZED PORK LOIN

Bacon, Apple, Cinnamon Compote
Port Wine Reduction

SLOW ROASTED BRISKET OF BEEF

Pan Gravy

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade
Shallot Bordelaise

***(Add \$2.00)**

SANTA MARIA TRI TIP

Chimichurri, Horseradish

ATLANTIC SALMON

***(Add \$2.00)**

NORTHERN COD

***(Add \$2.00)**

Fish can be prepared as follows:

- **Herb Lemon Butter Brushed Leek, Sundried Tomato, Kalamata Olive, Chardonnay Citrus Sauce**
- **Shallot Honey Truffle Glaze, Gold and Red Tomato, Garlic Olive, Basil Coulis** ***(Add \$1.00)**

Sides

(Choose One)

ROASTED GARLIC MASHED POTATO

OLIVE OIL & ROSEMARY ROASTED BABY POTATO

RICE PILAF

CARMELIZED SHALLOT ORZO

LARGE PEARL VEGETABLE COUSCOUS

PENNE PASTA POMADORO

Vegetables

(Choose One)

CHEF'S CHOICE ROASTED JULIENNED VEGETABLES

SEASONAL ROASTED VEGETABLES

ROASTED BROCCOLINI

Chili Flakes, Olive Oil, Garlic, Lemon

Salads

(Choose Two)

TOSSÉD CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons
House Made Caesar Dressing

WILD MIXED FIELD GREENS

Dried Cranberries, Gorgonzola, Toasted Walnuts
Champagne Vinaigrette

MEDITERRANEAN SALAD

Romaine, Cucumber, Tomato, Olives, Feta, Red Onion,
Bell Peppers & Balsamic Vinaigrette

BUTTERLEAF BIB LETTUCE

Shredded Asiago, Bosc Pears, Candied Pecans
Champagne Vinaigrette

CALIFORNIA GREEN SALAD

Iceberg & Romaine, Baby Tomato, Spiral Carrot, Cucumber,
Red Cabbage, Buttermilk Ranch

ISRAELI QUINOA SALAD

Quinoa, Diced Red Pepper, Parsley, Green Onion, Persian
Cucumbers, Baby Tomatoes, Lemon Sumac Dressing

TORTELLINI SALAD

Shaved Brussel Sprouts, Grated Parmesan, Calabrian Pepper, Sherry
Vinaigrette

CURRIED COUSCOUS & CAULIFLOWER

VEGETARIAN / VEGAN

FIRE ROASTED ANAHEIM CHILE

Stuffed with Soy-Rizo & Seasoned Basmati Rice, Ancho-Chile Glaze, over a Black Bean Puree, Vegan Crème Accent

(VEGAN / GF)

Chihuahua Cheese Optional

VEGETARIAN WELLINGTON (PLATED ONLY)

Portabello Mushroom, Farro Risotto, Braised Yellow Squash, Red Bell Peppers, Zucchini, Tomato, Onion, Italian Parsley & Sweet English Peas, Tomato Coulis

(VEGAN)

EGGPLANT NAPOLEON (PLATED ONLY)

Parmesan Breaded Eggplant, Boursin & Ricotta, Tomato Coulis Sauce

MEDITERRANEAN STUFFED EGGPLANT

Kefta Style Seasoned Plant Based Beef with Fresh Roasted Seasoned Vegetables and Basmati Rice Served with Our Garlic, Tomato Coulis Sauce

(VEGAN / GF)

KORMA STUFFED SWEET POTATOES

Tahini Garlic Sauce

UMAMI POLENTA CAKE (PLATED ONLY)

Creamy Forrester Mushrooms, Asparagus, Parmesan



CHILDRENS MENU

CHICKEN TENDER STRIPS

Ranch & Ketchup

HOME MADE MAC N CHEESE

OFF THE COB CORN

\$22 PER KID UNDER 11 YRS OLD

VENDOR MEALS

Chefs Choice

\$27 per Meal

SAVORY LATE NIGHT SNACKS

SLIDERS & FRENCH FRIES

(2) Sliders **(TBD)** & Side of Fries

Choose Sweet Potato or Shoestring Fries

@ \$9.00 PER PERSON

BACON WRAPPED HOT DOG

Grilled Onions, Ketchup & Mustard

House Cut Seasoned Potato Chips

@ \$7.50 PER PERSON

"TACO CART"

Grilled Chicken, Carnitas or Carne Asada Street Tacos

Diced Onion, Shredded Cheese, Cilantro & Fresh Salsa

Chips & Salsa

@ \$8.00 PER PERSON

CHICKEN & WAFFLES

Our Brown Sugar Fried Chicken, Buttermilk Waffles

Maple Syrup & Hot Sauce

@ \$8.50 PER PERSON

MINI PHILLY CHEESE STEAK

4" Crusty Roll, Premium Rib Eye

Grilled Onion & Peppers, Melted Cheese Wiz

House Cut Seasoned Potato Chips

@ \$7.00 PER PERSON

LOADED CHILI CHEESE FRIES OR TOTS

Homemade White Bean Chili, Shredded Cheese, Onions,

Pickled Jalapeno, Sour Cream, Nacho Cheese

@ \$7.00 PER PERSON

CARNE ASADA FRIES

Carne Asada, Shredded Cheese, Onions,

Pickled Jalapeno, Nacho Cheese, Salsa Fresca,

Guacamole & Sour Cream

@ \$8.50 PER PERSON

BREAKFAST BURRITO

Chorizo or Chopped Bacon

Scrambled Eggs, Mild Diced Green Chilies, Bell Pepper,

Seasoned Potato, Shredded Jack & Cheddar Cheese,

Salsa Fresca, Tapatío

@ \$8.50 PER PERSON

MINI GRILLED CHEESE / PANINI

"BIKINI"

Serrano Ham, Manchego, Portobello and Truffle Aioli

"CLASSIC"

Mild Cheddar, Gruyere, Munster, & Caramelized Onion

House Cut Seasoned Potato Chips

@ \$7.50 PER PERSON

HORS D' OEUVRES

(CHOOSE THREE)

ADDITIONAL
HORS D'OEUVRES

@ \$3.50 PER PERSON EACH ITEM



DISPLAYED HORS D' OEUVRES

BBQ CHICKEN PUPUSA **GF***

Red Cabbage, Jalapeno, Oaxacan Cheese, Vinegar Slaw

KOREAN CHICKEN SKEWER

BEEF KEFTA SKEWER **GF***

MARGARITA SHRIMP SKEWER **GF***

Fresh Cilantro Dipping Sauce

SWEET POTATO GARLIC NOODLE BOX

Green Onion, Sesame Seed, Julienne Carrot, Julienne Red Pepper

IMPOSSIBLE BEEF KEFTA SKEWER **GF* VGN*** *(Add \$1.00)

CHIPOTLE HONEY SALMON SKEWER **GF***

MUSHROOM TRUFFLE FLAT BREAD **V***

Wild Mushrooms, Truffle Sauce, Fontina Cheese, White Truffle Oil

SIGNATURE CHOPPED SALAD CONE **V*** *(Add \$1.00)

Diced Roma Tomato, Dried Sweet Corn, Israeli Large Pearl Couscous, Chopped Wild Arugula, Toasted Pepitas, Shredded Asiago, Black Currants, Lemon-Pesto Buttermilk Dressing, Herbed Bread Stick

CHARCUTERIE **GF*** *(Add \$3.00)

Sopressetta, Prosciutto, Mortadella, Genoa Salami Mixed Olives, Cornichons, Grain Mustard

IMPOSSIBLE MEAT SLIDER **VGN***

*(Add \$1.00)

Vegan Bun, Vegan Thousand Island, Caramelized Onion

NASHVILLE HOT CHICKEN SLIDER

Brioche Bun, Slaw, Pickles & Comeback Sauce

ANGUS BEEF SLIDER

Gorgonzola Butter, Caramelized Onion, Brioche Bun

LOBSTER & SHRIMP HANDPIE

*(Add \$2.00)

Spicy Aioli

ARTICHOKE & GOAT CHEESE STUFFED SHRIMP

CAULIFLOWER LETTUCE CUPS **GF* VGN***

Black Vinegar Garlic Chili Sauce

GRILLED CORN & BLACK BEAN EGG ROLL **V***

BBQ PULLED PORK & SMOKED CHEDDAR HANDPIE

THE CHEESE BOARD **GF***

*(Add \$2.00)

Gouda, Cheddar, Brie, Goat Cheese, Assorted Crackers, Spiced Nuts, Dried Banana, Dried Cranberries, Mixed Berries, & Fig Jam

FRESH VEGETABLE CRUDITE **GF***

*(Add \$2.00)

Baby Peppers, Persian Cucumber, Cauliflower, Baby Heirloom Tomato, Celery, Broccoli, & Rainbow Carrots, Garlic Hummus & Ranch

ASSORTED GRILLED VEGETABLES **GF***

*(Add \$3.00)

Eggplant, Zucchini, Yellow Squash, Mini Peppers, Carrots, Asparagus, Marinated Mushrooms, Mixed Olives, Marinated Baby Artichoke

PASSED HORS D'OEUVRES

ADDITIONAL
HORS D'OEUVRES

@ \$3.50 PER PERSON EACH ITEM

MASA AND QUESO CAKE **GF***

Spicy Barbacoa Beef, Guacamole, Queso Fresco, Escabeche, Pickled Red Onion

CARNE ASADA FLAT BREAD

Pinto Sauce, Chicharrón, Mozzarella, Pico De Gallo, Cilantro, Avocado Crème

MINI PHILLY CHEESESTEAK EGGROLL

Seasoned Beef, Provolone, Grilled Peppers & Onions, Horseradish Crème

MINI BEEF WELLINGTON

Beef & Cheese in Puff Pastry, Red Wine Bordelaise

MINI ANGUS BEEF SLIDER

Brioche Bun, Gorgonzola Butter, Caramelized Onions

MINI KOREAN BULGOGI BEEF TACO

Kimchi Slaw, Avocado & Edamame Guacamole, Mini Corn Shell on a Lime Wedge

KOREAN BBQ BEEF SKEWER

Sweet & Spicy Korean BBQ Sauce

SESAME SOY GLAZED BEEF SKEWER

Balsamic Teriyaki Sauce

BEEF KEFTA SKEWER **GF***

Seasoned Ground Beef, Tzatziki Dipping Sauce

LAMB MOUSSAKA FRITTER

Béchamel Dipping Sauce

GRILLED LAMB CHOP **GF***

Greek Oregano, Fresh Lemon Juice

*(MP)

PISTACHIO LAMB LOLLIPOP

Rosemary Lemon Aioli

SMOKE HOUSE CHICKEN **GF***

Cherry and Cider Vinegar Glazed Slow Smoked Chicken, Jalapeno Corn Queso Cake, Chimichurri

MASA AND QUESO CAKE **GF***

Tomatillo Oaxacan Chicken, Guacamole, Queso Fresco, Escabeche & Pickled Red Onion

POLLO ASADO STREET TACO **GF***

Chopped Cilantro & Diced Onions, Corn Tortilla, Salsa Rojo

MINI CHICKEN SHAWARMA CANAPE

Diced Tomato, Onion, Parsley, Tourn

MINI BANH MI CHICKEN TACO

Caramelized Chicken, Mint, Cucumber, Cilantro, Pickled Carrot, Jalapeno, Chili Crema, Mini Corn Shell on a Lime Wedge

MINI KOREAN BULGOGI CHICKEN TACO

Kimchi Slaw, Avocado Edamame Guacamole, Mini Corn Shell on a Lime Wedge

CHICKEN KEFTA SLIDER

Seasoned Chicken, Brioche Bun, Jalapeno Tzatziki

"NASHVILLE HOT CHICKEN" SLIDER

Brioche Bun, Slaw, Pickles, Comeback Sauce

KOREAN BBQ CHICKEN SKEWERS

Sweet & Spicy Korean BBQ Sauce

CHICKEN MANGO SKEWER **GF***

Sweet and Salty Mango Glaze

CHICKEN SATAY

Spicy Peanut Dipping Sauce

CHICKEN ENCHILADA LOLLIPOP **GF***

Tomatillo Tequila Lime Dipping Sauce

COCONUT BATTERED SHRIMP

Sweet & Spicy Orange Dipping Sauce

CRAB CAKE

Ancho Chile Aioli, Mango Salsa

*(MP)

LOBSTER SAKE SHOOTER

Red Thai Curry Sake, Cilantro

SMOKED SALMON CANAPE **GF***

Sweet Potato Blini, Citron Goat Cheese Spread, Dill

MINI EMPANADAS DE CAMARONE

Lobster Bisque Dipping Sauce

CEVICHE DE CAMARONE **GF***

Shrimp with Roasted Tomato, Chives and Avocado Mini Corn Tostada, Chopped Cilantro

TUNA TARTARE CONE

Miso Sesame Cone, Creamed Wasabi, Chives, Sesame Seeds

HAWAIIAN POKE TOSTADA

Sushi Grade Marinated Ahi Tuna, Tarro Root Tostada, Wasabi Crème, Avocado, Chives, Sesame Seed

ARTICHOKE & GOAT CHEESE STUFFED SHRIMP

TUNA TARTARE TACO

Marinated Ahi Tuna, Spicy Shredded Bok Choy, Wasabi Crème, Wonton Taco Shell on a Lime Wedge

SPICY MARGARITA SHRIMP SKEWER GF*

Fresh Cilantro Dipping Sauce

BLACK BEAN EMPANADA V*

Avocado Cream Dipping Sauce

COTIJA CRUSTED QUESADILLA V*

Mozzarella, Goat Cheese, Jalapeno, Basil, Chile Avocado Crema

GRILLED CORN BLACK BEAN EGG ROLL V*

Sesame Soy Dipping Sauce

ZUCCHINI FRITTER BON BONS V*

Crème Fraiche, Olive Tapenade

WILD MUSHROOM BRIE CUPLETTE V*

Wild Mushroom, White Truffle Oil, Brie, Phyllo Tart

MUSHROOM TRUFFLE FLAT BREAD V*

Wild Mushrooms, Truffle Sauce, Fontina Cheese, White Truffle Oil

SPANAKOPITA V*

Fresh Spinach, Goat Cheese, In Phyllo Pastry

WILD MUSHROOM BRUSCHETTA V*

Crisp Garlic Toast, Shaved Parmesan

ENSALADA CAPRESA PIPETTES V* GF*

Buffalo Mozzarella, Basil, Cherry Tomato

RISOTTO ARANCINI V*

Porcini Mushrooms, Fresh Sage, Fontina Cheese, Sherry Mushroom Sauce

IMPOSSIBLE MEAT TACO VGN* GF* *(Add \$1.00)

Seasoned Impossible Meat, Pico De Gallo, Avocado Vegan Creama,

IMPOSSIBLE MEAT SLIDER VGN* *(Add \$1.00)

Vegan Bun, Vegan Thousand Island, Caramelized Onion

SPANISH CHORIZO FLAT BREAD

Sweet & Spicy Puttanesca, Spanish Chorizo, Mozzarella, Sherry Mushrooms

GRILLED CORN GRIDDLE CAKE GF*

Maple Glazed Pulled Pork, Chopped Jalapeno & Cilantro

DEMI MAC & CHEESE BITE

Gruyere, Crisp Bacon

BANH MI CARMELIZED PORK EGGROLL

Carrot, Cucumber, Cilantro, Pickled Jalapeno, Garlic Chile Aioli

BACON WRAPPED DATE GF*

Stuffed with Manchego, Balsamic Glaze

MINI BANH MI PORK BELLY TACO

Caramelized Pork Belly, Mint, Cucumber, Cilantro, Pickled Carrot, Jalapeno Chili Crema, Mini Corn Shell on a Lime Wedge

HONEY BBQ PULLED PORK SLIDER

Brioche Mini Buns Fried Jalapenos

CARNITAS STREET TACO GF*

Chopped Cilantro & Diced Onions,

CULINARY ENHANCEMENTS

HOT SMOKED SALMON GF* -\$7 Per Person

BAKED SALMON EN CROUTE -\$6 Per Person

SPICED RUBBED SALMON GF* -\$6 Per Person

MEDITERRANEAN CEVICHE GF* -\$5.00 Per Person

LOBSTER & SHRIMP POT PIES -\$5.50 Per Person

MARINATED CHILLED CRAB CLAWS GF* -Market Price

CHILLED SHRIMP COCKTAIL GF* -Market Price

Wild Mexican Shrimp **(Three Per Person)**

SWEETS FOR MY SWEET SUGAR FOR MY SUGAR

THE DESSERT MARTINI

PUCKER UP – Lemon Curd, Pound Cake, Fresh Blueberries, Whipped Cream

OHNO YOU DIDN'T – TGIS Famous Buttercake, Caramel Drizzle, Whipped Cream

VALENTINES CAN WAIT – Chocolate Mousse, Chocolate Fudge Chunks, Red Raspberries, Whipped Cream, Toffee Bits

BERRY BERRY GOOD – Cheesecake, Pureed Raspberry, Fresh Raspberries, Whipped Cream

\$6.95 PER PERSON

TWO IS BETTER THAN ONE

Mini Cupcake – Choose One, Red Velvet, Devils Food, Vanilla Confetti, Lemon Blueberry

Lollipop – Choose One, Brownie Dark Chocolate, Toffee Sprinkles, Cheesecake, White Chocolate, Freeze Dried Berries, Peanut Butter Mousse, Dark Chocolate Nuts

\$5.95 PER PERSON

HOT MESS – CHOCOLATE MOLTON CAKE

Served with Vanilla Ice Cream and Pureed Raspberry

\$5.95 PER PERSON

SIMPLE BUT SWEET

Raspberry Bar served with Chocolate Cookie

\$3.75 PER PERSON

EL DE MI ABUELA ES LA MEJOR

Homemade Tres Leches Cake

\$4.95 PER PERSON

HOMESPUN BREAD PUDDING

White and Dark Chocolate, Bailey's Irish Cream Sauce

\$4.95 PER PERSON

CRÈME BRULEE

\$5.95 PER PERSON

NEW YORK STYLE CHEESECAKE

Raspberry Puree
Cream & Whipped Cream

\$7.95 PER PERSON

ASK ABOUT OUR OTHER DESSERT ITEMS....



BEVERAGE

COFFEE STATION & LEMONADE OR ICED TEA (Included)

ASSORTED SOFT DRINKS

\$3.95 PER PERSON

HOSTED TOP SHELF BAR

Top Shelf Spirits - Grey Goose, Tito's, Makers, Patron, Etc.

\$28.95 per person (4.5 hours of service)

\$6.00 per person for each additional hour

\$250.00 per Bartender (\$50.00 Each Additional Hour)

HOSTED PREMIUM BAR

Premium Spirits - Skyy, Jack Daniels, Sauza, Bacardi, Etc.

\$22.95 per person (4.5 hours of service)

\$5.00 per person for each additional hour

\$250.00 per Bartender (\$50.00 Each Additional Hour)

HOSTED FULL BAR

Well Drinks/Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

\$19.95 per person (4.5 hours of service)

\$4.00 per person for each additional hour

\$250.00 per Bartender (\$50.00 Each Additional Hour)

BEER & WINE BAR (No Mixed Drinks)

Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

\$17.95 per person (4.5 hours of service)

\$3.00 per person each additional hour

\$250.00 per Bartender (\$50.00 Each Additional Hour)

"THE MIXER BAR" (BYOB)

TGIS provides Mixers, soft drinks, Juices and Garnishes
Must be served by TGIS Bartenders

\$9.00 per person

\$250.00 per Bartender (\$50.00 Each Additional Hour)

FULL SERVICE NO HOST CASH BAR

\$250.00 Bar Set Up Fee, Events Under 75 Guests

Plus: \$250.00 per Bartender (\$50.00 Each Additional Hour)

Corkage Fee of \$15 per Bottle Will Apply to All Table Wine, Champagne or Cider Provided by Client

THE MAYNE BELLFLOWER - TERMS AND CONDITIONS

STANDARD EVENT TIMES

Indoor Afternoon Event Hours: 11:00 AM – 3:00 PM

Indoor Evening Event Hours: 6:00 PM – 11:00 PM

Indoor Conference Room Additional Fees: A \$50 cleaning fee will be required for use of the indoor conference room.

Outdoor Afternoon Event Hours: 11:00 AM – 3:00 AM

Outdoor Evening Event Hours: 5:00 PM – 10:00 PM

Outdoor Event Additional Fees:

Saturday: \$1,000 for 80 or more guests or \$1,200 if under 80 guests

Sunday-Friday: \$700 for 80 or more guests or \$900 if under 80 guests

ALL OUTDOOR EVENTS MUST END BY 10:00 PM

The event space must be referenced in the Detailed Catering Contract or it will be selected at the discretion of TGIS Catering Services, Inc. (Hereinafter "TGIS").

The outdoor space is adjacent to a public walkway and neither the Mayne nor TGIS are permitted to restrict the general public from using the public walkway.

Some packages may include reduced time periods or different time periods as determined by TGIS. The actual event time for your specific event will be listed on your Detailed Catering Contract.

If available additional hours in one (1) hour increments may be added:

For each additional one (1) hour of event time (11:00 PM – 12:00 AM) a \$400 + Tax per hour fee will be added to your bill.

For indoor events, the evening event start time may be altered to begin at 7:00pm - only at the discretion of the Event Manager.

For an adjusted event time period of 7:00 PM – 12:00am, for indoor events, a \$200.00 fee will be added to your bill.

EVENING INDOOR EVENT TIME FRAMES MAY BE EXTENDED NO LATER THAN 1:00 AM.

BAR SERVICE AND ALL ENTERTAINMENT WILL CEASE THIRTY (30) MINUTES PRIOR TO THE END OF YOUR EVENT.

For example, if your function is set to end at 10:00 p.m., bar service and all entertainment (Band, DJ, etc.) will cease at 9:30 p.m. **UNDER NO CIRCUMSTANCES WILL BARS REMAIN OPEN AFTER 12:00 AM.**

MINIMUM GUARANTEED ATTENDANCE REQUIREMENTS

The final menu and guest count/guaranteed is due Fourteen (14) days prior to your event. The guaranteed number is considered final. Total costs will be adjusted accordingly, plus and/or minus upon confirmation of final guest count. Your number may increase but is NOT subject to reduction. Late increases in your guest count may affect the service of your event. **If increases are made to attendance seventy-two (72) hours or less prior to the event, client will incur and additional \$3.00++/per person charge to the price of the meal.** A 3% allowance in food preparation over the guaranteed number of attendees will be made on all catered functions. **Final charges will be based on the guaranteed number of attendees (or number of persons for which the event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.** Guests arriving after the meal is served, will be billed at the same contracted rate per person. Extra person charges are the client's responsibility and will be added to your final bill and will be paid through client's credit card on file. If the minimum guarantee is not met, the client will be charged for any unserved meals plus production fees and tax. **If for any reason, from the beginning to the end of said event the client's guest count increases five percent (5%) beyond the final guaranteed number, TGIS may at its sole discretion terminate the event. The minimum revenue for food and beverage (excluding taxes, Production fee) for the Event is described in the Detailed Catering Contract.**

ORDER CONFIRMATION

To confirm your catered event, TGIS must have a signed contract and must receive the required deposit.

DEPOSIT AND PAYMENT SCHEDULE

A minimum, **non-refundable**, non-transferable deposit of twenty-five percent (25%) of the Detailed Catering Contract estimated total, is required upon signature of contract to secure the event date and will be applied to the final invoice. **An additional twenty-five (25%) percent of the Detailed Catering Contract estimated total is due three (3) months prior to the date of the event, unless other arrangements have been authorized by TGIS.** Final payment is due in the form of cash, cashier's check, money orders or credit card seven (7) business days prior to the scheduled event. **Checks may be accepted only if final payment is made thirty (30) days prior to the scheduled event.** All checks should be made payable to TGIS Catering Services Inc. In order to limit any potential fraud, please note TGIS **does not accept Venmo, PayPal, Zelle** or any similar payment service. Never under any circumstances send money via a payment service to TGIS or anyone claiming to represent TGIS.

Additionally, only utilize wire transfer as a form of payment if you had either an in person communication or a telephone conversation initiated by you approving said method of payment with your event manager followed by written confirmation from the TGIS Accounting department. TGIS is not liable for payments made to fraudulent individuals who may have masqueraded as employees or representatives of TGIS. Any payments made to fraudulent sources will still be considered outstanding and collectable by TGIS.

ADDITIONAL CHARGES

A signed copy of the client's credit card authorization form is required and will be held on file with a Three Hundred (\$300) maximum pre-approved authorization limit for incidentals that may occur (ex: guest overages, extended labor, damages, etc.). At the end of the event, any event overages that have occurred will be billed to client's credit card on file. An invoice will be sent to the client detailing such overages. Should the additional charges be greater than three hundred dollar (\$300) limit, customer will receive an invoice for the balance.

SALES TAX AND PRODUCTION FEE

A customary Production Fee of twenty (20%) percent will be added to the cost of all food and beverage items and the applicable sales tax will be added to your bill (California State Board of Equalization regulation #1603). Gratuities are not included but are appreciated and may be added at the client's discretion.

About Our Production Fee (20%)

The catering company Production Fee contributes to the back-end costs that go into producing an event separate and apart from the food and service, these fees include but are not limited to: client meetings, site visits, planning and production, insurance certificates, gas, truck rentals, uniform costs, warehousing, restocking, equipment wear & tear, breakage costs, disposables, and miscellaneous additional costs and expenses. This fee offsets the operational costs to ensure our clients receive the quality service and performance they deserve. Gratuity for event staff is not included in this fee.

MENU PRICES

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. A \$2.50 per person charge will be added to split menus with Two or more Entrees. **Printed menu prices do not include sales tax or service charge.**

MEAL SERVICE

Meal service is provided for one hour and 30 minutes from the time stated on your contract. **A \$100.00 fee will be applied to your final invoice if the meal service is delayed longer than 45 minutes.** Meal service will be postponed no longer than one and a half hours and will begin REGARDLESS of guest attendance with service for no longer than one 30 minutes after the final meal is served.

CHILDREN

TGIS requires that children attending events at the MAYNE be restricted to the area encompassing the event and to be supervised at all times. Any injury or mishap that takes place on the property is solely the responsibility of the child's parents and/or the contracted Client. The client accepts all responsibility for the actions and consequences of unsupervised children.

SECURITY

Security is required for all teenage parties, sweet sixteen, high school proms/winter formals and events of 70 or more when liquor is being served as well as for any event TGIS deems it necessary. For each security guard, a charge of \$125.00 will be added to the event invoice.

STORAGE

The Centre does not offer space for items to be stored outside of the time frame allotted for event set up and breakdown. TGIS will not assume responsibility for the damage or loss of any décor, merchandise, or other belongings left at the site prior to or following the event, nor does TGIS accept responsibility for rental items, vendor equipment or the set-up and the strike of the same.

ROOM SET UP

TGIS will set up the event space according to the agreed upon floor plan. Only the tables that are deemed necessary for your event based on the selected meal service and guest count will be included. **Any additional tables must be ordered in advance and may be subject to an additional charge. This includes but is not limited to tables for Vendors, Raffle Items, Display Items, Etc.** Additional tables added the day of the event are subject to availability and will be at an additional charge. TGIS will make every effort to facilitate your requested set up. However, we reserve the right to make last minute changes that we believe are necessary for the safety and comfort of your guests. We also reserve the right to reassign event rooms should your event increase in number or fall short of expected attendance or minimum required guest count for a particular event room.

CEREMONY SITE

Site rental fees and times for the outdoor ceremony site are as follows:

Saturday:	\$1,000
Sunday – Friday:	\$700

Rental fees include the set-up of ceremony chairs as well as one (1) hour ceremony rental time and access to bridal suite one (1) hour prior to ceremony start time. Further, for events of eighty (80) people or more, fee includes at the option of the customer, the right to use the outdoor space for a one (1) hour cocktail reception immediately following the ceremony and prior to the indoor reception. If the guest count is fewer than eighty (80) people, use of the outdoor cocktail hour requires an additional fee of \$150. Any cocktail hour will reduce the allotted indoor reception time by 1 hour. Additionally, the rental fee includes one hour and thirty minutes of rehearsal time subject to availability. TGIS is unable to guarantee rehearsal time availability.

Day Ceremony Times 10:00 AM (subject to availability)

Evening Ceremony Times: Either 4:00PM, 5:00PM, or 6:00 PM (subject to availability)

The outdoor space is adjacent to a public walkway and neither the Mayne nor TGIS are permitted to restrict the general public from using the public walkway. The ceremony site will be available for decoration approximately 90 minutes prior to ceremony start time. The ceremony site will be broken down shortly after the conclusion of the ceremony. All décor, vendor owned and vendor rental items as well as personnel items must be removed from the Bridal Suite and Ceremony site within 45 minutes of the conclusion of the ceremony. TGIS does not accept responsibility for loss of any décor merchandise or other belongings left at the ceremony site or in the bridal suite. **This agreement, without an executed Detailed Catering Contract, does not bind or obligate the Mayne to provide you or your party any access to the event space. To confirm your date and book the Mayne, you must execute this Agreement and the Detailed Catering Contract, which shall include the fees for the Mayne as a separate line item on the Detailed Catering Contract.**

DECORATIONS

GUARANTEED ALLOTMENT OF TIME FOR DECORATING THE EVENT RECEPTION SPACE IS 90 MINUTES PRIOR TO THE START OF THE EVENT RECEPTION. Admittance to the event reception room will not be permitted prior to this time, unless previously authorized by a TGIS Event Manager in writing. TGIS does not provide or set up decorations, centerpieces or accessories unless ordered through TGIS in advance and billed as an addition. Please confer with the catering staff regarding any decorations.

Pipe and Drape must be ordered through TGIS and installed by one of our approved vendors. No items may be hung from walls or ceilings in any areas of the Centre building. Candles are not allowed; however, tea lights are acceptable as long as they are in a glass container with the flame 1/2 Inch below the edge of the glass.

ADHESIVES, TAPES, NAILS, TACKS, STAPLES, ETC. ARE PROHIBITED ON ANY SURFACE INSIDE OR OUTSIDE OF THE BUILDING. CONFETTI, GLITTER, BIRDSEED OR RICE ARE NOT ALLOWED ON THE MAYNE INDOOR OR OUTDOOR AREAS. IF FOR ANY REASON THE AFOREMENTIONED IS USED THERE WILL BE A \$100.00 CLEAN UP FEE CHARGED TO THE CLIENT.

**** NO SMOKE OR FOG MACHINES ARE ALLOWED IN THE BUILDING.**

LINENS

Caterer will provide standard tablecloths for guest tables and food display tables. Within an applicable wedding package, Caterer will further provide linens for gift tables and guest tables. Caterer will provide tablecloths and napkins *(ask caterer for color options included in packages) samples can be examined in caterer's sales office. Any specialty linen or out of package linen will be billed as an additional charge based on the current listed rental price of said item.

FIRE MUSEUM

Unless otherwise noted on client's Detailed Catering Contract, client does not have access to the LA County Fire Museum during client's event. The LA County Fire Museum is a separate entity. Upon request and an additional rental fee, subject to availability TGIS may be able book the LA County Fire Museum.

VENDORS / DELIVERIES

Client will provide TGIS with a list of vendors that will be working at the Mayne as a result of their event. Client must also provide TGIS with a signed **VENDOR AGREEMENT** with applicable **INSURANCE CERTIFICATES** from all outside vendors that will be working at the Centre Fourteen (14) days prior to the event. Any outside vendors hired by client including but not limited to florists, party rentals and musical entertainment are not permitted to deliver until ninety minutes prior to the event start time unless authorized in advance by TGIS Catering. Any equipment provided by Client's outside vendors that will be utilized until the end of the event must be picked up immediately following the event unless next day pick up has been authorized by TGIS Catering in Advanced. All vendors must provide insurance as described in the Vendor Agreement below.

Client and Vendors must use the designated loading area and Service elevator for any equipment being brought into the facility. **EQUIPMENT, RENTALS, CARTS, ETC. ARE NOT PERMITTED IN THE MAYNE'S PASSENGER ELEVATOR.** Client and Vendors must load/ unload and park only in areas designated by TGIS. If the client's outside vendors do not retrieve and or clear the banquet facility of said equipment, then the client will be responsible for the fees associated with moving the equipment.

CANCELLATION POLICY

If it is necessary for the Client to cancel an event, certain terms will apply. If the cancellation occurs more than 31 days prior to the event date, TGIS Catering will retain the original deposit. If cancellation occurs less than 31 days from the event date, client will pay 40% of the Detailed Catering Contract estimated total. Client will pay 80% of the total amount described in the Detailed Catering Contract estimated total to TGIS should cancellation occur less than five business days prior to the event date. If TGIS Catering must cancel the event for any reason, including but not limited to a Force Majeure Event described below, TGIS will reimburse payments made, less any and all costs and expenses incurred by TGIS prior to cancellation. TGIS Catering will not be liable for any other damages that may result from said cancellation.

FORCE MAJEURE EVENT

"Force Majeure Event" means, with respect to either Party, an event or condition that is caused by facts and circumstances that are beyond the reasonable control of such Party, which wholly prevents or delays the performance of any of the duties, responsibilities, or obligations (except for the payment of money) of such Party, including the enactment, imposition, or modification of any Law that occurs after the date of execution of this Agreement that prohibits the performance of the obligations of the Parties under this Agreement; confiscation, seizure, or condemnation by any governmental authority; act or the failure to act of any governmental authority; compliance with any order or regulation of any governmental authority; war or war-like action; arrest or other restraint of government (civil or military); blockade or embargo; or national emergency; epidemic, pandemic or national health emergency but with respect to epidemic, pandemic or national health emergency, only to the extent that such epidemic, pandemic or national health emergency prohibits or forces the cancellation of the entire event and not the restriction or limitation of the attendees or number of attendees at an event; act of God, or explosions; nuclear reaction or radiation or radioactive contamination; act of terrorism or sabotage.

CATERING AND BAR SERVICE

TGIS is the sole provider of any and all food and beverages. NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED unless agreed upon in writing by TGIS or if a mixer bar is elected in the detailed catering contract by client. If guests are bringing alcoholic beverages from outside and consuming on the Centre property, the alcohol will be confiscated, and the guests may be asked to leave. Unless expressly provided for in this Agreement, any leftover food or beverage from the event becomes the property of TGIS. NO LEFTOVER FOOD OR BEVERAGE MAY BE REMOVED FROM THE SITE excluding those provided by the client if they elected the mixer bar option in the detailed catering contract. TGIS reserves the right to refuse alcohol service to anyone. TGIS reserves the right to ask any guest to leave the premises at any time.

Failure to comply with the above terms and conditions may, at the sole discretion of the banquet manager, result in the immediate termination of the event. Client acknowledges that it is solely liable for any all damages that may result due to its breach of any of the terms and conditions of this Agreement.

ARBITRATION

If there is any controversy, claim, or dispute ("Dispute") related to or arising out of this Agreement, the Parties shall attempt in good faith to resolve such Dispute by informal negotiation. If good faith negotiations are unsuccessful, the Parties agree that exclusive jurisdiction for the Dispute shall be binding arbitration before one (1) arbitrator mutually agreed upon by the Parties. Either Party may commence binding arbitration. If the Parties cannot agree on the selection of an arbitrator, they shall each select one (1) arbitrator from the list of qualified JAMS arbitrators and those two (2) arbitrators shall select the person who shall serve as the arbitrator for such Dispute. Arbitration shall be initiated and take place in Los Angeles, California and shall be administered by JAMS pursuant to its Arbitration Rules and Procedures in effect at the time of the initiation of the arbitration; provided that: (i) within thirty (30) days after selection of the arbitrator, each of the TGIS and Client shall submit a written position statement describing such Party's requested relief to the arbitrator, with a copy to the other Party, which submissions shall be followed by a videoconference or in-person hearing at which each Party is asked questions, witnesses may be asked questions, and each Party is given the opportunity to make a presentation regarding its written position statement; and (ii) the arbitrator shall, within ten (10) days after such hearing, issue an award composed of either (A) the relief set forth in the written position statement submitted by the TGIS or (B) the relief set forth in the written position statement submitted by Client. The language to be used in any arbitration proceedings shall be English.

Arbitration Award. The award or other remedy rendered by the arbitrator shall be final and non-appealable, shall identify a winning party, and judgment may be entered upon the award in accordance with applicable Law in any court having jurisdiction thereof.

INDEMNIFICATION

Client agrees to release, indemnify, defend and hold harmless TGIS and its shareholders, officers, directors, employees, agents, and affiliates, at Client's own cost, from and against any and all suits, claims, causes of action, losses, settlements, judgments, damages, penalties, fines, costs, disbursements, expenses and reasonable attorneys' fees ("Third Party Claims") to the extent caused by (i) a breach of this Agreement by Client, (ii) the failure of Client or any of Client's guests or invitees to comply with any and all directions provided by the banquet manager, and (iii) the negligence, gross negligence and/or intentional misconduct or omissions of Client and Client's invitees or guests, except to the extent that any Third Party Claim is caused by the gross negligence and/or intentional misconduct or omissions of, or breach of this Agreement by, TGIS and/or its employees or agents.

ATTORNEY'S FEES

If any legal proceeding, including arbitration is initiated by either Party to enforce, interpret or dispute this Agreement, the Party prevailing in any such suit, action or proceeding, and in any appeal therefrom, shall be entitled to recover its reasonable fees for attorneys, consultants, expert witnesses, costs of investigation and all related costs and expenses as fixed by the court in which the action is tried or in which the appeal is heard or by the adjudicating panel or individual who otherwise hears and decides the dispute. Additionally, in the event that either Party seeks protection of or becomes the subject of proceedings in the United States Bankruptcy Court, the other party shall be entitled to recover its reasonable fees for attorneys, consultants and expert witnesses and all related costs and expenses incurred in such proceedings as fixed by such court.

AMENDMENT/MODIFICATION

This Agreement may not be amended or modified, except by written agreement executed by both Parties.

ENTIRE AGREEMENT

This Agreement constitutes the entire agreement and understanding between the Parties with respect to the subject matter hereof and supersedes all prior agreements and understandings. All representations and negotiations relative to the matters contemplated by this Agreement are merged herein, and there are no contemporaneous understandings or agreements relating to the matters set forth herein other than those incorporated herein.

COUNTERPARTS

This Agreement may be executed in any number of counterparts, each of which shall be deemed an original, but all of which together shall constitute one and the same instrument. Counterparts may be delivered electronically by fax or by email as a .PDF attachment, and all such counterparts shall be deemed, and shall have the same legal force and effect as, an original counterpart.

SIGNATURE OF APPROVAL:

Event Date: _____

Client signature: _____

Print name: _____ Date: _____

TGIS Catering Services, Inc: _____ Date: _____