



# Wedding Menu

# Ceremony Locations

*All Ceremonies Include:*

Rental of Site, Rehearsal Space, Setup of Chairs, Choice of Arch, Water Station, Gift Table, and Sound System & Microphone

BEACH NORTH LAWN

\$2,300 – Seating up to 350 Guests

BEACH NORTH SAND

\$2,800 – Seating up to 250 Guests  
(Additional Permit Required)

GARDEN GAZEBO

\$1,200 – Seating up to 50 Guests

BEACH SOUTH LAWN

\$2,300 – Seating up to 120 Guests

BEACH SOUTH SAND

\$2,800 – Seating up to 250 Guests  
(Additional Permit Required)

# Reception Venues

KON TIKI BALLROOM

Host up to 350 Guests

AVIARY BALLROOM

Host up to 250 Guests

BOARDROOM

Host up to 100 Guests

# Wedding Packages

*Each Package Includes Imported, Domestic, Local Craft Beer:*

## ONE-HOUR HOSTED BAR FOR COCKTAIL HOUR

Premium Brand Liquor, House Wine, Imported and Domestic Beer, Soft Drinks, and Sparkling Water  
One Bartender for Every 100 Guests  
(Shots and Multi-Liquor Beverage Not Included)

## THREE TRAY-PASSED HORS D'OEUVRES

## ONE ARTISANAL DISPLAY

## WINE SERVICE WITH MEAL

Choice of Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, or Cabernet Sauvignon  
Pour Service – Estimated Two Bottles Per Table

## CHAMPAGNE OR SPARKLING CIDER TOAST

## CHOICE OF MEAL SERVICE

(Plated, Buffet, or Stations)

Two-Course Plated Meal

Buffet Meal

Three or Four Theme Station Meal

## CHIAVARI CHAIRS WITH ACCENT PAD

-OR- CHAIRS WITH ACCENT SASH

## TIERED WEDDING CAKE OR CUPCAKES

Choice of Cake or Cupcakes from Preferred Bakeries  
-OR- Waived Cake-Cutting Fee  
(Should You Choose to Provide Your Own Cake)

## MENU TASTING FOR THE WEDDING COUPLE

First and Second Courses Only  
(Scheduled by Appointment Only; September to the beginning of June)

Tastings not provided for Tray-Passed Hors d'oeuvres, Displays or Theme Stations

## ACCOMMODATIONS FOR THE WEDDING NIGHT

## HOSTED SELF PARKING

(Not Applicable for Overnight Guests)

## DISCOUNTED GUEST ROOM RATES

(15% Discount from the Prevailing Rate; Based upon Availability)

## RECEPTION VENUE SET-UP ITEMS TO INCLUDE:

Selection of House Linens (Ivory, White, Black, Celery)

Dance Floor

Tables for Seating

Tables for DJ, Cake, Guest Book, Place Cards, and Gifts

Banquet Captain and Servers for Event

## Artisanal Displays

*Choice of One Display:*

### ARTISAN CHEESE DISPLAY

Selection of Gourmet Cheeses, Dried Fruit, Nuts, Seasonal Jams and Chutneys. Served with Rustic Breads and Crackers

### SEASONAL FRUIT AND BERRY DISPLAY

Display of Seasonal Sliced Fruits and Ripe Berries

### CHARCUTERIE & CHEESE DISPLAY

Selection Dry-Cured Meats & Sausages, Artisan Cheese, Dried Fruit, Cornichons and Mustards. Served with Rustic Breads and Crackers

## Tray-Passed Hors d'Oeuvres

*Select Three of the Following: (3 pieces per person)*

### COLD HORS D'OEUVRES

- Fingerling Potato with Crème Fraîche and Caviar
- Ricotta, Honey and Fig Jam on Crostini
- Artichoke, Olive, Tomato, Mozzarella Skewer
- Jerk Chicken with Mango Chutney on Polenta
- Pork Tenderloin with Honey-Mustard Canapé
- Gorgonzola Mousse with Spicy Pecan on Endive
- Goat Cheese Mousse with Roasted Red Peppers on Toast
- Lobster Medallion with Black Caviar on Brioche
- Seared Ahi with Wasabi Aioli on Wonton Crisp
- Tomato, Mozzarella and Fresh Basil Crostini
- Sliced Tenderloin of Beef with Horseradish Cream
- Hummus Toast with Fresh Herbs
- Iced Jumbo Shrimp with Cocktail Sauce

### HOT HORS D'OEUVRES

- Ham and Cheese Croquette
- Wild Mushroom Phyllo Triangle
- Kalua Pork Lumpia with Chili Sauce
- Mini Chorizo and Potato Empanada
- Chicken Satay with Peanut Sauce
- Coconut-Crusted Shrimp with Orange-Ginger Chutney
- Beef and Asparagus Maki Skewers
- Plantain Spring Rolls with Lime Sauce
- Curry Chicken Samosa with Cilantro-Mint Sauce
- Mini Crab Cakes with Spicy Remoulade
- Pear and Brie Phyllo Purses
- Mini Carnitas Quesadilla
- Mushroom Caps with Spinach and Ricotta

# Lunch or Dinner Selections

## *All Receptions Include:*

Choice of Soup, Starter, or Salad with Artisan Bread and Sweet Butter, Entrée, Starch and Seasonal Vegetables, Coffee and Tea Service

### SOUPS

Roasted Roma Tomato and Basil Bisque  
Chilled Carrot Soup with Dill  
Creamy Cauliflower Bisque  
Lobster Bisque en Croute

### APPETIZERS

Chicken Satay Skewers on Thai Noodles  
Wild Mushroom Ravioli with Cognac Cream  
Lobster Ravioli with Cognac Cream  
Crab Cake with Remoulade  
Grilled Shrimp with Mango Salsa

### SALADS

#### Mission Bay Salad

Arugula and Frisee, Fresh Berries, Toasted Hazelnuts, Shaved Radish, Crumbled Goat Cheese, Balsamic Vinaigrette

#### Citrus Salad

Seasonal Lettuce, Citrus Fruit, Chives, Toasted Almonds and Citrus Vinaigrette

#### Caprese (Seasonal)

Tomato, Mozzarella, Fresh Basil and Balsamic Vinaigrette

#### Traditional Caesar

Crisp Romaine, Grated Parmesan, and Garlic Croutons with Caesar Dressing

#### Resort Greens

Seasonal Lettuce, Shaved Radish and Carrots, Tomato, Candied Walnut, and Gorgonzola Cheese with Champagne Vinaigrette

#### Island Greens

Seasonal Lettuce, Grilled Pineapple, Sliced Mango, and Bay Shrimp with Soy Ginger Vinaigrette

## Entrée Selections

*Choice of Two Entrées and One Vegetarian/Vegan Entrée. Higher Price is Assessed for All Entrées.*

Macadamia Nut-Crusted Chicken Breast  
Tropical Fruit Confit and Plum Wine Reduction  
with Toasted Coconut Rice and Grilled Vegetables  
LUNCH \$116 | DINNER \$158

Herb-Crusted Free Range Chicken  
Tarragon Cream Sauce with Roasted Fingerling  
Potatoes and Seasonal Vegetables  
LUNCH \$116 | DINNER \$158

Seared Atlantic Salmon Fillet  
Mango Cream and Mango Salsa,  
Toasted Coconut Rice, and Seasonal Vegetables  
LUNCH \$118 | DINNER \$164

Panko-Breaded Sea Bass  
Orange Ginger Butter with Coconut Ginger  
Whipped Yams and Stir-Fried Vegetables  
LUNCH \$120 | DINNER \$171

Grilled Halibut (Seasonal)  
Mango Butter and Mango Salsa with Pecan Wild Rice  
and Seasonal Vegetables  
LUNCH \$123 | DINNER \$173

Certified Black Angus Roasted Prime Rib  
Au Jus and Creamed Horseradish with Roasted Garlic  
Whipped Potatoes and Seasonal Vegetables  
(Minimum of 17 guest)  
LUNCH \$137 | DINNER \$177

Braised Short Ribs  
Artisan Polenta with Seasonal Vegetables  
LUNCH \$137 | DINNER \$177

New York Strip Steak  
Crispy Onions and Bordelaise Sauce with Au Gratin Potatoes  
and Seasonal Vegetables  
LUNCH \$139 | DINNER \$181

Filet Mignon 8 oz.  
Pinot Noir Reduction with Roasted Garlic Whipped  
Potatoes and Seasonal Vegetables  
LUNCH \$148 | DINNER \$189

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### VEGETARIAN AND VEGAN OPTIONS

Vegetable Wellington (Vegetarian)  
Grilled Vegetable Stack Wrapped in Puff Pastry  
with Herb Cream Sauce  
LUNCH \$116 | DINNER \$158

Veggie Stuffed Eggplant Rollatini (Vegan/GF)  
with Balsamic Reduction  
LUNCH \$116 | DINNER \$158

CHILDREN'S MENU PACKAGE (Ages 4-12 Years)  
Available at a Discounted Package Price

## Duo Entrée Selections

Macadamia Nut-Crusted Chicken and  
Seared Atlantic Salmon Fillet

Plum Wine Reduction with Mango Butter and Mango Salsa,  
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH \$125 | DINNER \$171

Herb-Crusted Chicken and  
Seared Atlantic Salmon Fillet

Tarragon Cream and Lemon Beurre Blanc with  
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH \$125 | DINNER \$171

Macadamia Nut-Crusted Chicken and  
Lump Crab Cake

Plum Wine Reduction, Tropical Fruit Confit and Remoulade  
Sauce, Harvest Rice Pilaf and Grilled Vegetables

LUNCH \$125 | DINNER \$175

Thyme Roasted Chicken and  
Panko-Crusted Sea Bass

Madeira Pan Jus with Mango Butter and Mango Salsa,  
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH \$129 | DINNER \$175

Petite Filet Mignon and  
Thyme Roasted Chicken

Mushroom Demi-glace and Madeira Pan Jus with Roasted  
Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH \$134 | DINNER \$177

Petite Filet Mignon and  
Lump Crab Cake

Bordelaise and Remoulade Sauce, Roasted Fingerling Potatoes  
and Seasonal Vegetables

LUNCH \$143 | DINNER \$185

Petite Filet Mignon and  
Grilled Halibut (Seasonal)

Merlot Reduction and Mango Butter, Roasted Fingerling  
Potatoes and Seasonal Vegetables

LUNCH \$143 | DINNER \$185

Petite Filet Mignon and  
Macadamia Nut-Crusted Sea Bass

Merlot Reduction and Lemon Herb Sauce with Roasted  
Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH \$146 | DINNER \$187

Petite Filet Mignon and  
Herb-Crusted Sea Bass

Bordelaise with Caramelized Cipollini Onion, Au Gratin  
Potatoes and Grilled Vegetables

LUNCH \$146 | DINNER \$187

Petite Filet Mignon and  
Garlic Prawns

Pinot Noir Reduction and Lemon Herb Beurre Blanc,  
Roasted Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH \$148 | DINNER \$189

# Theme Stations

## *Choice of Any Three Stations:*

LUNCH \$133 | DINNER \$168

*\*Minimum of 40 guests*

## *Choice of Any Four Stations:*

LUNCH \$150 | DINNER \$185

### FLATBREAD PIZZA

#### *Trio of Pizzas:*

- Margherita with Mozzarella, Tomato and Fresh Basil
- Grilled Vegetable and Herbs
- Ricotta and Prosciutto

### BAJA TACO STAND

Mahi Mahi and Marinated Chicken

Warm Flour Tortillas, Grated Cheese, Lettuce, Cabbage,  
Tomatoes, Onions, Cilantro, Guacamole, Sour Cream and Salsa

### LUAU SLIDERS

Traditional Kalua Pulled Pork

Island Coleslaw

Hawaiian Rolls

Tater Tots

### BALL PARK

Warm Pretzel Bites with Spicy Mustard and Cheese Sauce

Kettle Chips

Choice of Mini Corndogs or Sliders with Ketchup

### CHICKEN & WAFFLES

Crispy Breaded Chicken

Warm Miniature Waffles

Vermont Maple Syrup

### POTATO BAR

Whipped Potatoes, Crumbled Bacon, Cheddar Cheese,  
Bleu Cheese, Sautéed Mushrooms, Onions,  
Scallions and Sour Cream

### SALAD STATION

Greens: Seasonal Lettuce and Crisp Romaine

Toppings: Red Onion, Tomato, Candied Walnuts, Cucumber,  
Bacon, Croutons, Feta and Bleu Cheese

Choice of Two Dressings: Balsamic Vinaigrette, Ranch,  
Bleu Cheese, or Champagne Vinaigrette



## Theme Stations continued

### LITTLE ITALY

Penne Pasta, Sweet Basil Marinara, Pesto Cream, Diced Chicken, Grated Parmesan, Chopped Basil and Red Pepper Flakes. Served with Garlic French Bread

### HIBACHI

*Choice of Two Items:*

- Teriyaki Chicken with Grilled Pineapple
- Mahi Mahi with Mango Salsa
- Marinated Flank Steak with Chimichurri

Grilled Vegetables on a Banana Leaf

Steamed Jasmine Rice

### TROPICAL

*Make-Your-Own Teriyaki Rice Bowl:*

- Orange Chicken
- Teriyaki Vegetables
- Steamed Jasmine Rice
- Scallions, Soy Sauce and Sriracha™
- Vegetable Egg Rolls with Sweet and Sour Sauce

Theme Station menus are also available  
as Late Night Snack options (to be served by 10 p.m.)

Choice of One Station - Additional \$23 Per Person

Choice of Two Stations - Additional \$41 Per Person

### COLD BAR

Jumbo Cocktail Shrimp, Crab and Oysters on a Half Shell  
Served on a Chilled Ice Display with Cocktail Sauce,  
Lemon Wedges and Tabasco™

### SKEWER STATION

Marinated Teriyaki Beef

Chicken Satay with Peanut Sauce

Teriyaki Mahi Mahi on Sugarcane

### EVERYDAY IS SUNDAE!

Vanilla and Chocolate Ice Cream

Chocolate and Caramel Sauces

Sprinkles, Crushed Oreos™, M&M's™, Nuts, Whipped Cream,

Maraschino Cherries and Waffle Cones

### JUST DESSERTS

Chocolate Truffles

Miniature French Pastries and Cheesecakes

Chocolate Covered Strawberries

### WARM CHURROS STATION

Canela

Ibarra Chile Spiced Chocolate Sauce

Whipped Cream

# Celebration Buffet

## *Standard Wedding Package with Buffet Option*

Includes Artisan Bread and Sweet Butter as well as Coffee and Tea Service

LUNCH \$158 | DINNER \$196

### SALADS

*Select Three From the Following:*

Market Lettuce with Balsamic Vinaigrette and Ranch Dressing  
Wedge of Iceberg with Bleu Cheese and Chives  
Arugula with Pickled Red Onions, Toasted Hazelnuts and Lemon Vinaigrette  
Caesar Salad with Croutons, Parmesan and Traditional Dressing  
Grilled Romaine with White Anchovy Dressing and Fried Capers  
Spicy Bay Shrimp and Grilled Pineapple Salad  
Curried Chicken Salad with Macadamia Nuts  
Orzo Pasta Salad with Italian Vinaigrette  
Fresh Sliced Seasonal Fruit Display  
Farro and Kale Salad with Smoked Almonds  
Heirloom Tomato Salad with Green Goddess Dressing (Seasonal)

### ACCOMPANIMENTS

*Select Three From the Following:*

Roasted Garlic Whipped Potatoes  
Roasted Fingerling Potatoes  
Au Gratin Potatoes  
Artisan Polenta  
Harvest Rice Pilaf  
Seasonal Mixed Vegetables  
Grilled Vegetables

### ENTRÉES

*Select Three From the Following:*

Herb-Crusted Chicken with Tarragon Cream Sauce  
Thyme Roasted Chicken Breast with Madeira Pan Jus  
Macadamia Nut-Crusted Chicken with Plum Wine and Tropical Fruit Confit  
Teriyaki Chicken Breast with Grilled Pineapple and Coconut  
Salmon Fillet with Mango Cream and Mango Salsa  
Seared Salmon Fillet with Dill Beurre Blanc  
Citrus Grilled Salmon with Lemon Sauce  
Coconut-Crusted Mahi Mahi with Mango Butter  
Panko-Breaded Halibut with Ginger Lime Butter  
Macadamia Nut-Crusted Sea Bass with Mango Chutney  
Pan-Seared Sea Bass with Garlic Lime Sauce  
Kalua Pulled Pork  
Roasted Pork Loin with Fennel  
Braised Short Ribs  
Smoked Tri-Tip  
Sliced New York Strip with Cabernet Reduction  
Roasted Prime Rib with Au Jus and Creamed Horseradish  
Spinach Tortellini with Pesto Cream  
Penne Pasta with Grilled Vegetables and Sweet Basil  
French Lentils with Roast Cumin Carrots, Fried Artichoke Hearts and Herbs

# Enhanced Wedding Package

*Enhanced Package Includes:*

LUNCH \$181 | DINNER \$216

FOUR-HOUR UNLIMITED PREMIUM BAR PACKAGE

CHOICE OF THREE TRAY-PASSED HORS D'OEUVRES

CHOICE OF ONE ARTISANAL DISPLAY

FOUR-COURSE DINNER

Choice of any Three Courses: Soup, Starter, Salad or Sorbet  
Plus Choice of any Duo Entrée and Vegetarian Entrée  
Coffee and Tea Service

WINE SERVICE WITH DINNER

Choice of Pinot Grigio, Sauvignon Blanc, Chardonnay,  
Pinot Noir, or Cabernet Sauvignon  
Pour Service – Estimated Four Bottles Per Table

CHAMPAGNE TOAST OR SPARKLING CIDER TOAST

CHIAVARI CHAIRS WITH ACCENT PAD -OR-  
CHAIR COVERS WITH ACCENT SASH

TIERED WEDDING CAKE -OR- TOP TIER AND CUPCAKES

Choice of Cake or Cupcakes from Preferred Bakeries  
-OR- Waived Cake-Cutting Fee  
(Should You Choose to Provide Your Own Cake)

MENU TASTING FOR THE WEDDING COUPLE

(Scheduled by Appointment Only; September to the beginning of June)

Tastings not provided for Tray-Passed Hors d'oeuvres, Displays or Theme Stations

SUITE ACCOMMODATIONS  
FOR TWO COMPLIMENTARY NIGHTS

COMPLIMENTARY SPA TREATMENT

One 50-Minute Couples Massage at  
The Catamaran Spa

HOSTED SELF PARKING AND DISCOUNTED VALET PARKING

(Not Applicable for Overnight Guests)

DISCOUNTED GUEST ROOM RATES

(15% Discount from the Prevailing Rate; Based upon Availability)

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## ADDITIONAL OPTIONS

Fifth Hour of Premium Bar - Additional \$12 Per Person

Substitute Four-Course Dinner for These Alternate Meal Options:

- Two-Course Dinner and One Late Night Snack Station
- Four Theme Stations
- Celebration Buffet

# Beverage Service

*Following the One-Hour Hosted Bar Included in the Standard Wedding Package,  
These Additional Options are Available:*

## HOSTED PREMIUM BAR

SECOND HOUR – \$25 per person

THIRD HOUR – \$21 per person

FOURTH HOUR – \$16 per person

FIFTH HOUR – \$12 per person

## HOSTED CALL BAR

SECOND HOUR – \$23 per person

THIRD HOUR – \$19 per person

FOURTH HOUR – \$14 per person

FIFTH HOUR – \$10 per person

## HOSTED BEER & WINE BAR

SECOND HOUR – \$21 per person

THIRD HOUR – \$16 per person

FOURTH HOUR – \$12 per person

FIFTH HOUR – \$8 per person

## CASH BAR

Guests will be charged for all beverages ordered from the bar.

## SET DOLLAR LIMIT

A certain dollar amount may be set aside to cover bar beverages for your guests. Once the dollar amount is reached, you may choose to either continue hosting the bar, extend the hosted bar tab, or elect to convert the bar to a cash bar.

You may also choose to close the bar completely. Once the hosted bar tab is nearing its limit, the Captain will approach the designated main contact of the event for the evening to obtain a decision.

Should the contact choose to continue hosting the bar above the original limit, the Captain will present the main contact with a form to sign authorizing the additional charges to be placed on the master bill.

## CORKAGE FEES

Standard 750 ml bottles of specialty champagne or wine may be brought to the event.

The banquet team will chill and serve the beverage for a corkage fee of \$18.00 per bottle.

## BARTENDER FEES

We recommend One Bar per 75 guests for Hosted Bars and One Bar per 100 Guests for Cash Bars. There will be a Bartender Fee of \$173.00 per Bar that will be waived if the minimum of \$500.00 per Bartender is met.

# Enhancements

DRAPING FOR AVIARY – Call for Pricing

MARKET LIGHTS – Starting at \$800

WOOD WALKWAY (For Ceremony In Sand) – Call for Pricing

POWER DROP (Required for Bands) – \$250

LCD PROJECTOR PACKAGE – \$500

(Includes Screen, LCD Projector, Power, and Cabling)

FARM TABLES – Call for Pricing

CHARGER PLATES – Starting at \$5

LINENS:

Napkins – Starting at \$4

Runner – Starting at \$14

Overlay – Starting at \$16

Floor-length – Starting at \$21 (Shantung, Poly & Satin)

Upgraded Linens – Starting at \$38

*\*Items and pricing confirmed when order is placed.*

# General Banquet Information

## WEDDING COORDINATOR

The Catamaran Resort Hotel and Spa requires you to contract the services of a professional Wedding Coordinator to assist with the facilitation of the rehearsal and wedding ceremony. Please speak with your Catering Manager for the specific requirements of the Wedding Coordinator and our recommended list.

## DEPOSIT AND BILLING SCHEDULE

Initial deposits are set up by the hotel at its discretion, based on the location, date, and time of your function. Deposit schedule is as follows:

DATE DEPOSIT IS DUE	% OF TOTAL EVENT NEEDED
Returned Contract	25%
6 Months Prior to Event	50%
Minimum of 90 Days Prior to Event	75%
30 Days Prior to Event	95%
5 Days Prior to Event	100%

All weddings must have a valid credit card number on file for any overages incurred at the wedding. These overages might be those not accounted for or calculated within the guaranteed estimate, prior to the wedding reception.

The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the General Banquet Information page for important information concerning the service charge and sales tax.

# General Banquet Information

## FOOD AND BEVERAGE ESTIMATES | \$125-\$216

Package prices from \$125 to \$206 per person for wedding luncheons or dinner receptions. Packages for children 4–12 years old are charged at a discounted package price. Your Catering Manager can specify applicable minimums. All prices are subject to applicable service charge and sales tax. Prices are subject to change.

## BANQUET SPACE

All evening functions begin at 6:30 p.m. unless otherwise agreed to on the contract. Music must end prior to 12:00 midnight and the room must be vacated by 12:30 a.m.

## CEREMONY REHEARSALS

Use of space for the wedding rehearsal times are based on availability. Rehearsal times may be confirmed within 30 days prior to the wedding date. Location and exact times are subject to availability.

## REQUEST FOR MULTIPLE ENTRÉES

It is possible to provide your guests with a choice of entrées in advance. The following applies:

Multiple entrées are restricted to two published entrée choices. If there is a price difference between the two entrée choices, the higher price is charged to all guests. The Resort will also provide a limited amount of vegetarian entrées appropriate to the chosen menu. A form of entrée identification is required at the guest table (i.e., marked place card or colored ticket). An additional \$10.00 per person will be charged for three entrée items.

## MENU ARRANGEMENTS

Menu selections are requested a minimum of 4 weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests. If a split menu is required, all entrées will be charged at the higher price of the two entrées. Guests will need to be provided color-coded tickets or place cards indicating entrée choice. When an additional menu is needed for dietary restrictions or allergies, the Chef will customize one menu selection to meet these requests. Additional fees may apply.

## GUARANTEE

A final guarantee of your anticipated number of guests is required by 12:00 noon 5 business days prior to your banquet function, and this guarantee may not be reduced. A minimum of 40 guests is required for plated meals and minimum of 50 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. The Hotel will prepare food based on the guarantee and seating for 5% over guarantee, not to exceed 20 guests. Charges will be based on the number guaranteed or the number served, whichever is greater. If seating is required over the guarantee an additional fee will apply for each Chiavari chair required. Not available for day of changes.

## ADDITIONAL FOOD & BEVERAGE

No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged. No beverages of any kind may be brought in with the exception of champagne and wine for dinner service only. Corkage fees will apply.

## LABOR FEES

There will be a bartender fee of \$150.00 that will be waived if the minimum of \$500.00 per bartender is met. For outdoor functions, additional charges may apply (i.e., labor, equipment rental, etc.).

## SERVICE CHARGE AND SALES TAX

All food, beverage, and audiovisual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event.

## ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during

