

BANQUET MENU OFFERINGS



ALL-DAY PACKAGES



THE DOWNTOWN | \$42.95 PER PERSON

Breakfast: assorted pastries with butter and preserves, bagels and cream cheese, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning Break: assorted yogurts **GF**

Lunch: soup, salad, and wraps

- Choice of one soup
- Build your own garden salad; tomatoes, shredded carrots, cucumbers, cheddar cheese, croutons, vinaigrette, ranch
- Choice of two wraps
- House-made potato chips
- Choice of one dessert

Afternoon Break: individually bagged Chex Mix and KIND bars **GF**

WRAP OFFERINGS

- **Chicken Caesar:** grilled chicken, romaine, Caesar dressing, parmesan cheese
- **Chicken Salad:** grilled chicken, celery, red onion, dried cranberry, romaine
- **Turkey Club:** sliced turkey, bacon, romaine, tomato, mayonnaise
- **Roast Beef:** sliced roast beef, cheddar, romaine, tomato, horseradish aioli
- **Mediterranean:** hummus, feta, artichoke, cucumber, tomato, roasted red pepper
- **Thai:** sweet chili chicken, carrots, spring mix, peppers, green onion

SOUP OFFERINGS

- Broccoli and cheese
- Southwest black bean **GF V**
- Mediterranean white bean **GF**
- Chicken noodle
- Chicken tortilla
- Creamy potato

DESSERT OFFERINGS

- Fresh baked cookies
- Fresh baked brownies
- Rice krispie treats

GF = Gluten Free **V = Vegan**

All menu prices are subject to a 6% state sales tax and a standard 23% gratuity.

COURTYARD[®]
BY MARRIOTT

ALL-DAY PACKAGES (CONTINUED)



THE GRAND | \$46.95 PER PERSON

Breakfast: scrambled eggs **GF**, cheddar cheese, green onions and salsa, bacon and sausage **GF**, breakfast potatoes **V**, assorted pastries, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning Break: assorted KIND Bars **GF** and assorted yogurts **GF**

Lunch: Choice of one Lunch Buffet with Dessert

- **Italian:** Caesar salad with parmesan cheese, croutons, Caesar dressing. Pasta bar with cheese tortellini, cavatappi pasta, grilled chicken **GF**, Italian sausage with peppers and onions **GF**, alfredo **GF**, marinara **GF V**, and pesto **GF** sauces, roasted vegetables **GF V**. Served with breadsticks and tiramisu
- **Barbecue:** Choice of BBQ shredded chicken **GF** or BBQ pulled pork **GF**, pretzel bun sliders, pickles and onions, coleslaw **GF**, baked beans **GF**, corn bread, mac and cheese, strawberry shortcake

Afternoon Break: individually bagged Chex Mix and candy bars **GF**

THE PLAZA | \$49.95 PERSON

Breakfast: biscuits and gravy or cinnamon French toast with maple syrup, scrambled eggs **GF** with cheddar cheese, green onions, and salsa, bacon and sausage **GF**, breakfast potatoes **V**, assorted yogurts **GF** with granola, fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

Morning break: KIND Bars **GF** and trail mix **GF**

Lunch: Choice of one Lunch Buffet with Dessert

- **Southwest:** Carne asada and shredded chicken tacos **GF**, corn **GF** and flour tortillas, sautéed peppers and onions **GF V**, black bean and corn rice **GF V**, salsa, queso fresco, sour cream, shredded lettuce, jalapeños, pico de gallo, lime wedges, tortilla chips, churros with chocolate sauce
Add guacamole **GF V** | \$1.50 per person
- **Asian:** Fried rice **GF**, vegetable lo mein, sweet and sour tempura chicken, beef and broccoli **GF**, vegetable egg rolls, sautéed vegetables **GF V**, Asian chopped salad **V** with shredded cabbage & kale, carrots, green onions, with peanuts and ginger sesame dressing on the side. Served with orange pound cake.
- **Thai:** Pineapple Thai fried rice, drunken noodles, sweet chili chicken, vegetable spring roll, sauteed vegetables, Thai chopped salad **V** with shredded cabbage & kale, carrots, red onions, peppers, mint, cilantro, with peanuts and creamy peanut dressing on side. Served with sweet banana cakes.

Afternoon Break: bagged chips **GF** and candy bars **GF**

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COURTYARD
BY MARRIOTT

BREAKFAST



Each option includes: fresh fruit display **GF V**, freshly brewed coffee, assorted herbal teas, assorted chilled fruit juices

COURTYARD CONTINENTAL | \$16.95 PER PERSON

Assorted bagels with cream cheese, assorted pastries, butter and preserves, assorted yogurts **GF** with granola

HEALTHY START TABLE | \$20.95 PER PERSON

Assorted yogurts **GF**, granola and fresh berries, classic oatmeal **GF V** with dried fruits, brown sugar and candied walnuts, hard boiled eggs, avocado mash, roasted tomatoes, and whole grain bread

HOT BREAKFAST TABLE | \$20.95 PER PERSON

Scrambled eggs **GF**, cheddar cheese, green onions, salsa, bacon and sausage **GF**, breakfast potatoes **V**, assorted pastries

BREAKFAST SANDWICHES | \$21.95 PER PERSON

maximum limit: 50 attendees

Assortment of sandwiches:

- Egg, cheddar cheese and ham on a croissant
- Egg, sausage and cheddar cheese on a English muffin
- Egg, havarti, and Beyond Meat® sausage on an English muffin

Assorted yogurts **GF**, granola, and berries **V**

ALL-AMERICAN TABLE | \$22.95 PER PERSON

Choice of biscuits and gravy or cinnamon French toast with maple syrup, scrambled eggs **GF** with cheddar cheese, green onions, and salsa, bacon and sausage **GF**, breakfast potatoes **V**, assorted yogurts **GF** with granola

BREAKFAST ADD-ONS

Substitute breakfast meat with turkey bacon or turkey sausage | \$1.00 per person

- Assorted cereals with milk | \$4.25 per person
- Classic oatmeal with dried fruit, brown sugar, candied walnuts **GF V** | \$5.00 per person
- Individual breakfast sandwiches | \$5.00 per person
- Parfait bar (fresh berries, assorted yogurts, granola) | \$5.00 per person
- Assorted KIND bars **GF** | \$4.50 each
- Assorted Greek yogurt **GF** | \$3.50 each
- Hard-boiled eggs **GF** | \$1.00 each
- Assorted bagels and cream cheese | \$28.00 per dozen
- Assorted muffins | \$28.00 per dozen
- Assorted pastries | \$3.00 per person
- Assorted Naked fruit juice smoothies | \$6.00 each
- Mimosas | \$7 each | \$16 bottomless
- Bloody Marys | \$7 each | \$16 bottomless

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COURTYARD[®]
BY MARRIOTT

HOT LUNCH BUFFET



All lunches include an ice water station.
Minimum order of 10 people
Additional \$5 per person under 10 people
Available as dinner buffet for an additional \$5 per person

LUNCH BUFFET | \$27.95 PER PERSON

SOUTHWEST

Carne asada and shredded chicken tacos **GF**, corn **GF** and flour tortillas, sautéed peppers and onions **GF V**, black bean and corn rice **GF V**, salsa, queso fresco, sour cream, shredded lettuce, jalapeños, pico de gallo, lime wedges, cilantro, tortilla chips, churros with chocolate sauce

Add guacamole **GF V** | \$1.50 per person

BARBECUE

Choice of BBQ shredded chicken **GF** or BBQ pulled pork **GF**, pretzel bun sliders, pickles and onions, coleslaw **GF**, baked beans **GF**, corn bread, mac and cheese, strawberry shortcake

ITALIAN

Caesar salad with parmesan cheese, croutons, Caesar dressing
Pasta bar with cheese tortellini, cavatappi pasta, grilled chicken **GF**, Italian sausage with peppers and onions **GF**, alfredo **GF**, marinara **GF V**, and pesto **GF** sauces, roasted vegetables **GF V**
Served with breadsticks and tiramisu

ASIAN

Fried rice **GF**, vegetable lo mein, sweet and sour tempura chicken, beef and broccoli **GF**, vegetable egg rolls, sautéed vegetables **GF V**, Asian chopped salad **V** with shredded cabbage & kale, carrots, green onions, with peanuts and ginger sesame dressing on the side. Served with orange pound cake.

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THAI

Pineapple Thai fried rice **GF**, drunken noodles, sweet chili chicken, vegetable spring roll, sautéed curry vegetables **GF V**, Thai chopped salad **V** with shredded cabbage & kale, carrots, red onions, peppers, mint, cilantro, with peanuts and creamy peanut dressing on side. Served with sweet banana cakes.

SPORTS BAR

Choice of three types of the following pizzas: BBQ chicken, meat lovers, three cheese, deluxe, chicken bacon alfredo, veggie, or pepperoni

Includes: garden salad, cheesy bread sticks with marinara dipping sauce, boneless chicken wings with ranch, blue cheese, BBQ sauce **GF**, and buffalo sauce **GF**, and brownies

ADDITIONAL DESSERT OPTIONS: \$4.95 PER PERSON

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Cheesecake

ADDITIONAL BEVERAGE OPTIONS

- Assorted Pepsi products | \$3.00 each
- Bottled water | \$2.50 each
- Freshly brewed regular and decaffeinated coffee | \$35.00 per gallon, includes hot water and tea
- Freshly brewed Starbucks coffee upgrade | \$42.00 per gallon
- Assorted Naked fruit juice smoothies | \$6.00 each
- San Pellegrino sparkling water | \$4.00 each
- Lemonade | \$30.00 per gallon
- Iced Tea | \$30.00 per gallon

COLD LUNCH



All lunches include an ice water station.

BOXED LUNCH | \$20.95 PER PERSON

Each box lunch includes: Your choice of sandwich, bagged potato chips, whole fruit, freshly baked cookie, and bottled water

Sandwich options:

- Ham, Swiss, lettuce, and tomato on a croissant
- Turkey, havarti, lettuce, and tomato on a ciabatta bun
- Mediterranean wrap with hummus, feta, artichoke, cucumber, tomato, roasted red pepper

DELUXE SOUP AND SALAD BAR | \$23.95 PER PERSON

Includes assorted rolls and butter

Create your own salad: Spring greens, chopped romaine, grilled chicken, diced ham, bacon, hard-boiled eggs, cheddar cheese, cucumber, shredded carrots, tomato, green onion, olives, banana peppers, dried berries, and croutons with assorted dressings

Choice of two soups:

- Broccoli and cheese
- Southwest black bean **GF V**
- Chicken noodle
- Chicken tortilla
- Creamy potato
- Mediterranean white bean **GF**

Choose one of the following: cookies, brownies, or Rice Krispie treats – all freshly baked

IT'S A WRAP! | \$23.95 PER PERSON

Includes house-made potato chips

Choice of three sandwich wraps:

- **Chicken Caesar:** grilled chicken, romaine, Caesar dressing, parmesan cheese
- **Chicken Salad:** grilled chicken, celery, red onion, dried cranberry, romaine
- **Turkey Club:** sliced turkey, bacon, romaine, tomato, mayo
- **Roast Beef:** sliced roast beef, cheddar, romaine, tomato, horseradish aioli
- **Mediterranean:** hummus, feta, artichoke, cucumber, tomato, roasted red pepper
- **Thai:** sweet chili chicken, carrots, spring mix, peppers, green onion

Choice of two: potato salad **GF**, pasta salad, garden salad **GF V**, fresh fruit salad **GF V**

Choose one of the following: brownies, or Rice Krispie treats all freshly baked

THE DELICATESSEN:

CREATE YOUR OWN SANDWICH | \$22.95

Served with house-made potato chips, assorted breads, ham, roast beef, turkey, havarti, Swiss, cheddar, lettuce, tomatoes, onion, and pickles

Additional add-ons | \$1.50 per person

- Thai chicken salad **GF**
- Classic chicken salad **GF**

Choice of two: potato salad **GF**, pasta salad, garden salad **GF V**, fresh fruit salad **GF V**

Choose one of the following: Cookies, brownies, or Rice Krispie treats - all freshly baked

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COURTYARD
BY MARRIOTT

BREAKS



INTERMISSION | \$9.95 PER PERSON

Fresh popcorn **GF**, assorted candy bars **GF**, Chex Mix, and assorted Great Lakes potato chips **GF**

AFTERNOON PICK ME UP | \$10.95 PER PERSON

Assorted cookies and brownies, house-made potato chips with pimento cheese dip **GF** and midwest dip **GF**

HEALTHIER SIDE | \$12.95 PER PERSON

Assorted KIND Bars **GF** and trail mix **GF** with choice of Hummus dip **GF** with pita chips, veggie sticks with ranch dip **GF**, or cottage cheese **GF**, fresh fruit and berries **GF**

SOUTH OF THE BORDER | \$10.95 PER PERSON

House-made tortilla chips, guacamole **GF V**, salsa **GF V**, black bean and corn salsa **GF V**

BEER CITY BREAK | \$14.95 PER PERSON

Pretzel rods, tavern cheese **GF**, fresh popcorn **GF**, house-made potato chips, and seasonal 12oz local beer (one per person)

BREAK ENHANCEMENTS

- Candy bars **GF** | \$4.00 each
- House-made potato chips with pimento dip **GF** and midwest dip **GF** | \$4.50 per person
- House-made tortilla chips with salsa | \$4.50 per person
- KIND Bars **GF** | \$4.50 each
- Assorted cookies | \$20.00 per dozen
- Assorted brownies | \$22.00 per dozen
- Assorted muffins | \$28.00 per dozen
- Assorted Great Lakes potato chips **GF** | \$2.50 per person
- Individually packaged Chex Mix | \$2.00 each
- Assorted individually packaged trail mix **GF** | \$2.50 per person
- Parfait bar (fresh berries, assorted yogurts, granola) | \$5.00 per person

ADDITIONAL BEVERAGE OPTIONS

- Assorted Pepsi products | \$3.00 each
- Bottled water | \$2.50 each
- Freshly brewed regular and decaffeinated coffee | \$35.00 per gallon, includes hot water and tea
- Freshly brewed Starbucks coffee upgrade | \$42.00 per gallon
- Assorted Naked fruit juice smoothies | \$6.00 each
- San Pelligrino sparkling water | \$4.00 each

ALL DAY BEVERAGE SERVICE

- Half day up to 4 hours | \$12 per person
- Full day up to 8 hours | \$19 per person

Includes: freshly brewed regular and decaffeinated coffee, hot water, tea, assorted Pepsi products, and bottled water.

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COURTYARD
BY MARRIOTT

APPETIZERS



DISPLAYS

Small - 25 Guests, Medium - 50 Guests, Large - 100 Guests

- Imported and domestic cheeses served with a variety of crackers | \$80, \$140, \$200
- Fresh fruit and berries **GF V** | \$70, \$120, \$160
- Vegetables with house-made ranch dip **GF** | \$70, \$120, \$160
- Shrimp cocktail with lemon wedges and cocktail sauce **GF** | \$100, \$200, \$300
- Warm buffalo chicken dip **GF** with veggie sticks and pita chips | \$70, \$120, \$160
- Spinach and artichoke dip **GF** with house-made tortilla chips | \$40, \$60, \$90
- Warm roasted tomato and goat cheese dip **GF** with crostinis | \$70, \$120, \$160
- Antipasto platter with marinated artichokes, olives, salami, prosciutto, roasted garlic, italian cheeses, pepperoncini | \$80, \$140, \$200
- Smoked salmon with lemon dill cream cheese, hard-boiled eggs, capers, diced red onion, and crostini | \$180, \$270, \$360
- Hummus trio **GF** (traditional, roasted red pepper, pesto) with veggies and pita chips | \$70, \$120, \$160
- Dip trio display with pimento dip **GF**, midwest dip **GF**, and tavern cheese **GF**. Served with pretzel rods, house-made potato chips, and pita chips | \$80, \$130, \$170

SWEETS

- Chocolate dipped Oreos | \$20.95 per dozen
- Assorted cheesecake bites | \$30.95 per dozen
- Lemon bars | \$20.95 per dozen

HOT APPETIZERS

- Spinach and artichoke-stuffed mushrooms **GF** | \$20.95 per dozen
- Build your own beef slider bar | \$21.95 per dozen
- Chicken skewers: teriyaki, Italian **GF**, mediterranean, or honey soy ginger | \$20.95 per dozen
- Beef skewers: honey soy ginger, shawarma, or Korean BBQ | \$22.95 per dozen
- Southwest egg rolls with chipotle ranch | \$20.95 per dozen
- Meatballs: marinara **GF** or BBQ **GF** | \$20.95 per dozen
- Chicken wings: buffalo, BBQ, or honey soy ginger (boneless wings available) | \$15.95 per dozen
- Deep-fried cheese sticks with marinara | \$15.95 per dozen
- Chicken sausage wrapped in puff pastry with a spicy mustard dipping sauce | \$18.95 per dozen
- Pork pot-stickers with ginger soy dipping sauce | \$20.95 per dozen

COLD APPETIZERS

- Heirloom tomato, walnut & peach, or prosciutto & fig bruschetta **GF V** | \$15.95 per dozen
- Crostini with cream cheese, spinach, bacon, green onions | \$18.95 per dozen
- Roasted tomato, ricotta, and basil crostini | \$20.95 per dozen
- House-made chicken salad in a lettuce cup **GF** | \$24.95 per dozen
- Caprese skewers **GF** | \$18.95 per dozen
- English cucumber, creamy boursin cheese, smoked salmon, and a dill sprig **GF** | \$23.95 per dozen

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COURTYARD
BY MARRIOTT

DINNER BUFFET



Minimum order of 20 people
Additional \$5 per person under 20 people

All buffet dinners include: garden salad, fresh baked rolls with butter, coffee and herbal tea service

\$42 per person includes: choice of one entrée, two starches, one vegetable, and two desserts

\$53 per person includes: choice of two entrées, two starches, two vegetables, and three desserts

ENTRÉE OPTIONS

- Prosciutto-wrapped pork tenderloin with herb pan sauce **GF**
- Grilled chicken breast with boursin cream **GF**
- Baked cod with lemon caper sauce **GF**
- Beef tenderloin with mushroom rosemary bordelaise **GF** (additional \$5 per entrée)
- Roasted salmon with ginger soy glaze or maple bourbon glaze **GF** (additional \$5 per entrée)
- Prime rib with au jus and horseradish crema **GF** (additional \$5 per entrée; minimum of 50 guests)

Vegetarian/Vegan

- Curried vegetable medley over lentils and rice **GF V**
- Cheese raviolis with ratatouille veggies
- Sweet potato hash stuffed portobello mushroom **GF V**
- Ratatouille **GF V**

VEGETABLE OFFERINGS

- Balsamic honey roasted brussels sprouts **V**
- Asparagus **GF V**
- Roasted cauliflower with garlic and fresh herbs **GF V**
- Roasted rainbow carrots **GF**
- Green beans **GF V**
- Roasted broccolini **GF V**

STARCH OFFERINGS

- Rice pilaf **V**
- Au gratin potatoes
- Wild mushroom risotto **GF**
- Roasted fingerling potatoes **GF V**
- Garlic mashed potatoes **GF**
- Quinoa with chickpeas, vegetables, lemon and fresh herbs **GF V**

DESSERT OFFERINGS

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Cheesecake
- Orange pound cake

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PLATED DINNER



Minimum order of 20 people

Additional \$5 per person under 20 people

Plated dinner options includes the following:

- Garden salad served with freshly baked rolls and butter
- Choice of entrée, one vegetable and one starch
- Choice of dessert
- Coffee and herbal tea service

ENTRÉE OPTIONS | \$40 PER PERSON

- Prosciutto-wrapped pork tenderloin with herb pan sauce **GF**
- Grilled chicken breast with classic boursin cream **GF**
- Baked cod with lemon caper sauce **GF**

Vegetarian/Vegan

- Curried vegetable medley over lentils and rice **GF V**
- Ratatouille **GF V**
- Sweet potato hash stuffed portobello mushroom **GF V**

ENTRÉE OPTIONS | \$47 PER PERSON

- Beef tenderloin with mushroom rosemary bordelaise **GF**
- Roasted salmon with ginger soy glaze or maple bourbon glaze **GF**
- Braised beef short ribs **GF**
- Prime rib with au jus and horseradish crema **GF** (minimum of 50 guests)

VEGETABLE OFFERINGS

- Balsamic honey roasted brussels sprouts **V**
- Asparagus **GF V**
- Roasted cauliflower with garlic and fresh herbs **GF V**
- Rainbow roasted carrots **GF**
- Green beans **GF V**
- Roasted broccolini **GF V**

STARCH OFFERINGS

- Rice pilaf **V**
- Au gratin potatoes
- Wild mushroom risotto **GF**
- Roasted fingerling potatoes **GF V**
- Garlic mashed potatoes **GF**
- Quinoa with chickpeas, vegetables, lemon and fresh herbs **GF V**

DESSERT OFFERINGS

- Tiramisu
- Key lime pie
- Flourless chocolate cake **GF**
- Carrot cake
- Cheesecake
- Orange pound cake

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COURTYARD[®]
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BAR MENU



BAR MENU ON CONSUMPTION

\$75 set-up fee per bar

Call Menu

Liquor | \$6.75 each

Smirnoff vodka, Beefeater gin, Bacardi rum, Canadian Club whiskey, Dewars scotch, Jim Beam bourbon

Domestic Beer | \$5.50 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$6.00 per bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$6.00 per bottle

Stella Artois, Heineken, Corona

Wine | \$7.00 per glass

Avia Chardonnay, Avia Pinot Noir, Avia Cabernet Sauvignon/Merlot, Avia Pinot Grigio, Clean Slate Riesling

Premium Menu

Liquor | \$7.75 each

Tito's vodka, Tanqueray gin, Bacardi rum & Captain Morgan spiced rum, Crown Royal whiskey, Chivas Regal scotch, Jack Daniels bourbon

Domestic Beer | \$5.50 per bottle

Budweiser, Bud Light, Miller Lite, Coors Light

Specialty/Microbrew Beer | \$6.00 per bottle

Variety of in-season local or specialty brews

Imported Beer (Optional) | \$6.00 per bottle

Stella Artois, Heineken, Corona

Wine | \$9.00 per glass

Simi Chardonnay, Frenzy Sauvignon Blanc, Kenwood Vineyards Pinot Noir, Mimi Cabernet Sauvignon, Clean Slate Riesling

HOURLY BAR | PER PERSON

\$75 Bartender Fee

Call Menu

2 hours | 21
3 hours | 27
4 hours | 33

Premium Menu

2 hours | 24
3 hours | 31
4 hours | 38

- Mixed Drinks will be poured to standard 1 1/2 ounce
- All menu prices are subject to a 6% state sales tax and a standard 23% gratuity

TERMS & CONDITIONS

BEVERAGE

- The Downtown Courtyard by Marriott, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- The Hotel takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at any time to anyone.
- Alcoholic beverages cannot be served to anyone under the age of 21 and the Hotel has the responsibility to request proper identification of any guest at any time.
- The Hotel reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease.
- A Sponsored Bar is hosted by the client and the client is responsible for the cost of all drinks that are being consumed. Client is responsible for a bartender fee.
- A Cashless Bar is where the client's guests are responsible for purchasing drinks with a credit card. Client is still responsible for a bartender fee.
- All liquor, beer, wine, and beverages must be supplied and served by the Hotel.

FOOD

- Firm food and beverage pricing will be established three months prior to your event date(s).
- Food and beverages prices are currently subject to a 6% state tax and a 23% service charge. Taxes and service charges are subject to change without notice.
- If your group is tax exempt, a copy of the Federal IRS 502C (3) OR (4) certificate must be provided.
- Lunch and Dinner Buffets are serviced for a maximum of 2 hours.
- Meal indicators for guests must be provided by client.

GUARANTEES

- When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function.
- For banquets, the Hotel prepares meals for the guaranteed number of guests and will place settings up to 3% over the guarantee.
- In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- Client will be charged the guarantee or the number of guests served, whichever is higher.

SPECIAL MEAL REQUEST

- Special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested and included in your final guest guarantee submitted by noon five business days prior to your function. Please provide your catering or convention manager with the individual guest name and special meal request.
- We take food allergies and intolerances very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. Food or beverage items are prepared-to-order in a single kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination.