



BANQUET MENUS



CONTINENTAL BREAKFAST

20 Guest Minimum

DoubleTree Classic | \$34 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Petit Bagels & Cream Cheese Assorted Petit Muffins and Danish Pastries La Colombe Coffee and Assorted Mighty Leaf Teas

Healthy Start | \$36 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Flavored Yogurts Granola & Seasonal Berries Assorted Cereals La Colombe Coffee and Assorted Mighty Leaf Teas

Sweet & Savory | \$39 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Assorted Berry Parfaits with Dried Red Currant Granola Assorted Petit Croissants and Cinnamon Buns European Salami and Cheese Display La Colombe Coffee and Assorted Mighty Leaf Teas





EXECUTIVE MEETING PACKAGE

\$92 per guest | 20 Guest Minimum

Continental Breakfast

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Assorted Breakfast Muffins and Danish Pastries Assorted Bagels and Cream Cheese La Colombe Coffee and Assorted Mighty Leaf Teas

The BLT Lunch

Mixed Garden Greens, Cherry Tomato, Cucumbers, Shaved Onions and Radish, Garlic Herb Croutons

Assorted Dressings

Pasta Salad

Kettle Chips

Freshly Sliced Oven Roasted Turkey, Black Forest Ham, Applewood Bacon, Swiss, Cheddar, Monetary Jack Cheeses, Crisp Leaf Lettuce, Kosher Dill Pickle Chips, Sliced Vine Tomato and Red Onion

Avocado, Mayo, Honey Dijon

Assorted Breads

Chef's Choice of Dessert

Freshly Brewed La Colombe Coffee and Assorted Mighty Leaf Teas

Morning Refresh

Freshly Brewed La Colombe Coffee and Assorted Mighty Leaf Teas

Afternoon Break

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies Freshly Brewed La Colombe Coffee and Assorted Mighty Leaf Teas



BREAKFAST BUFFETS

20 Guest Minimum

Classic American Breakfast | \$41 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Assorted Petit Bagels and Jams, Cream Cheese, & Butter Cage Free Scrambled Eggs Breakfast Potatoes Applewood Smoked Bacon La Colombe Coffee and Assorted Mighty Leaf Teas

Hollywood Buffet | \$45 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice Seasonal Fruit Display Mini Muffins and Danish Assorted Petit Bagels and Jams, Cream Cheese, & Butter Buttermilk Pancakes, Maple Syrup Cage Free Scrambled Eggs Breakfast Potatoes Applewood Smoked Bacon Country Link Sausage Assorted Cereals Fresh Whole Milk, Almond Milk La Colombe Coffee and Assorted Mighty Leaf Teas





BREAKFAST BUFFETS CONTINUED

50 Guest Minimum | \$65 per person

Brunch

Assortment of Seasonal Juices Seasonal Fruit Display Yogurt and Granola Parfaits Crispy Bacon and Sausage Skillet Cooked Eggs with Arugula, Tomato, and Boursin Cheese Freshly Baked Assorted Breakfast Pastries Butter & Preserves Assorted Petit Bagels and Cream Cheese Belgium Waffles with Pecan and Mint Maple Syrup

Tossed Greens, Blue Cheese, Dates, Cherry Tomatoes, Buttermilk Ranch Creamy Penne Pasta, Sundried Tomatoes, Peas, Fresh Torn Basil Herb Crusted Chicken Breast Grilled Flank Steak with Mushroom Demi

Rosemary Scented Grilled Zucchini Roasted Yukon Potatoes, Garlic and Thyme Chef's Selection of Desserts La Colombe Coffee and Assorted Mighty Leaf Teas

Unlimited Mimosas | Based on Two Hour Service



BREAKFAST BUFFET ENHANCEMENTS

All selections are available with all breakfast buffets 20 Guest Minimum for all Buffets

Smoked Salmon | \$19 per person Served with Capers and Red Onions

Breakfast Burrito | \$14 per person Flour Tortilla, Chorizo, Scrambled Eggs, Potatoes, Cheddar

Cheese, Refried Beans

Hard-Boiled Eggs | \$42 per dozen

Breakfast Wrap | \$15 per person Scrambled Eggs, Sliced Ham, Topped with Cheddar Cheese, Served on Croissant

Scrambled Eggs | \$12 per person Ham, Onion, Peppers, Tomato, Cheese

Garden Egg Whites | \$13 per person Scrambled Egg Whites, Spinach, Tomato, Basil

Steel Cut Oatmeal | \$10 per person Served with Brown Sugar and Raisins

A La Carte

Assorted Fresh Pastelitos | \$60 per dozen Assorted Danish and Muffins | \$60 per dozen Assorted Petit Bagels, Cream Cheese and Butter | \$60 per dozen Assorted Dannon Yogurts | \$7 each Nutra Grain Breakfast Bars | \$8 each Choice of Cookies Chocolate Chip. Oatmeal Raisin, Peanut Butter | \$50 per dozen Assorted Miss Vickey Potato Chips | \$7 per piece Whole Assorted Fruit of the Orchard | \$7 per piece Blondies | \$50 per dozen Brownies | \$50 per dozen Assorted Sliced Fruit | \$12 per person Assorted Soft Drinks | \$6 each Red Bull Sugar Free and Reg. | \$9 each Bottled Spring Water | \$6 each Acqua Panna and Pellegrino Waters | \$8 each Fresh Florida Orange Juice or Grapefruit Juice | \$32 per craft Choice of Apple, Pineapple, or Cranberry Juice | \$19 per craft Fresh Brewed La Colombe Coffee, Hot Tea or Iced Tea | \$80 per gallon

All Day Beverages up to 8 hours | \$25 per person Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water



THEMED BREAKS

20 Guest Minimum 30-minute Service

Kick Starter | \$18 per person

Apples & Bananas Fresh Fruit Martini, Berries, Pomegranate, Syrup (GF) Assorted Kind Bars & Gluten Friendly Bars

Sweet Tooth | \$19 per person

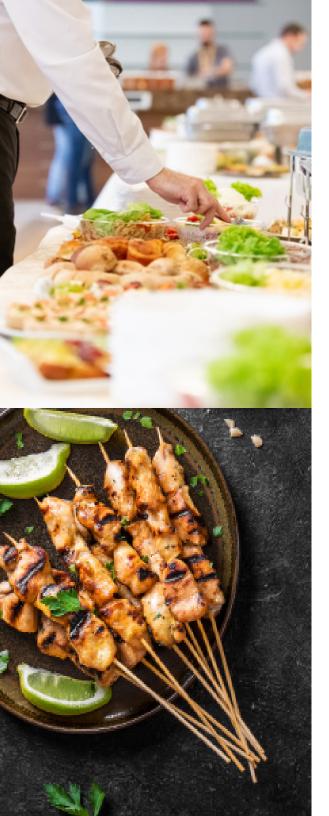
Fresh Assorted Cookies Vanilla, Chocolate, Red Velvet Cupcakes Mini Cinnamon Buns

Munchies | \$16 per person

Individual Bags of Popcorn (V) Mrs. Vickies Kettle Chips (V) Individual Bags of Pretzels

Chips and Dip | \$22 per person

Tortilla Chips & Guacamole (V) Crispy Pita Chips & Hummus (V) Root Vegetable Chips & Buttermilk Ranch (V) Breads & Spreads



LUNCH BUFFETS

24 Guest Minimum All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

Butcher Block | \$55 per person

Salads

Mixed Garden Greens, Cherry Tomato, Cucumbers, Shaved Onion and Radish, Garlic Herb Croutons Assorted Dressings

Chef's Inspired Pasta Salad

Southern Potato Salad

Sliced Roasted Beef, Salami, Ham, Oven Roasted Turkey, Provolone Cheese, Swiss Cheese, Cheddar Cheese, Layered Lettuce, Vine Ripe Tomato and Onion, Dijon Mustard, Mayo

Breads Wheat, White, Rye and Kaiser Buns

Desserts Cookies and Brownies

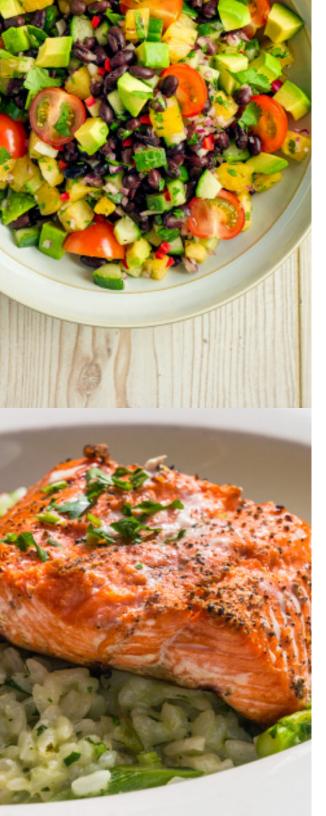
Sunny Isles | \$58 per person

Salads

Chopped Romaine Hearts, Citrus Segments, Red Bell Peppers, Bermuda Onions, Candied Pecans, Blue Cheese, Diced Pineapple, Toasted Coconut, Citrus Vinaigrette

Jerk Spiced Skewered Chicken Kabobs Island Teriyaki Marinated Flank Steak Cilantro Rice Seasonal Vegetables

Desserts Key Lime and Fruit Tarts



LUNCH BUFFETS CONTINUED

Minimum of 24 Guests All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

Old Town Mexico | \$58 per person

Salads Mixed Greens, Cucumber, Avocado, Tomato Mixed Corn and Black Beans, Cilantro Lime Vinaigrette

Tri-Color Chips, Housemade Guacamole, Charred Salsa Shredded Cheese, Sour Cream, Warm Flour Tortillas Guajillo Seasoned Chicken Mojo Marinated Pork Spanish Rice Sautéed Peppers and Onions

Desserts Caramel Flan and Tres Leches Cake

The Napa Valley | \$61 per person

Salads Baby Arugula, Shaved Fennel, Heirloom Tomato, Cucumber, Candied Pecans, Goat Cheese with Citrus Vinaigrette Roasted Beets, Feta Cheese, Watercress, Spinach, Raspberry Vinaigrette

Herb Marinated Chicken Breast with Roasted Fingerling Potatoes Pan Seared Salmon with Dill Risotto

Desserts Assorted Petit Fours



LUNCH BUFFETS CONTINUED

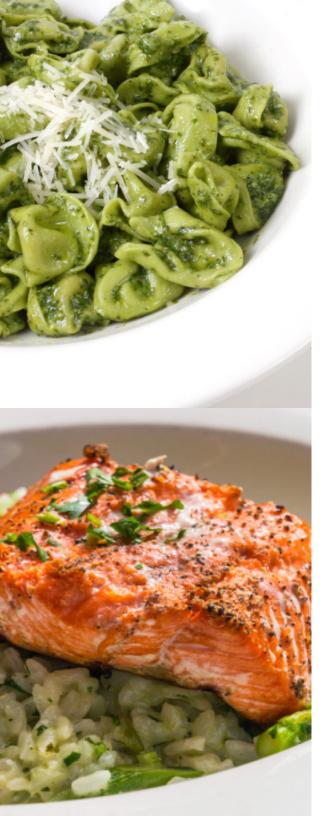
24 Guest Minimum All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

A Taste of Sorrento | \$61 per person

Salads Garbanzo Beans with Heirloom Tomatoes, Cucumber, Romaine Lettuce, Parmesan Cheese, Red Wine Vinaigrette Arugula Caprese with Lemon Vinaigrette and Balsamic Glaze

Chicken Marsala Penne Pasta with Kobe Beef Meatballs and Tomato Basil Sauce Assorted Roasted Rustic Vegetables Garlic Bread

Desserts Tiramisu and Cannolis



PLATED LUNCH

24 Guest Minimum Includes Fresh Baked Rolls and Butter, Chef's Choice Vegetable and Starch Coffee, Hot Tea and Iced Tea

Salad Select One

Caesar Salad Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Salad Dressing

Mixed Green Salad Cherry Tomatoes, Cucumbers, Shaved Onion and Radish, Goat Cheese, Beets, Candied Pecans and Balsamic Dressing

Tomato Wedge Salad Arugula, Sliced Vine Ripe Tomato, Torn Basil, Mozzarella, Fig Glaze

Entrées

Select One

Dessert Select One

Pan Seared Snapper | \$50 per person Fennel Slaw

Atlantic Grilled Salmon | \$48 per person Beurre Blanc

Three Cheese Tortellini | \$44 per person Truffle Pesto Cream

Herb Crusted Airline Chicken Breast | \$48 per person Lemon Citrus Sauce

Grilled Tenderloin | \$65 per person Mushroom Sherry Demi Key Lime Pie Crème Brûlée Cheesecake Chocolate Layer Cake



BOXED LUNCH

20 Guest Minimum | \$36 per person Includes Chef's Choice Salad, Kettle Chips, Red Apple, Brownie and Bottled Water

Select Two | Provide Quantities per Sandwich

Turkey Club

Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese on Brioche Bread with Roasted Garlic Mayonnaise

Roast Beef

Sliced Rare Top Sirloin, Aged Cheddar Cheese, Horseradish Mayo, Lettuce and Tomato on Artisan Bread

Grilled Vegetable

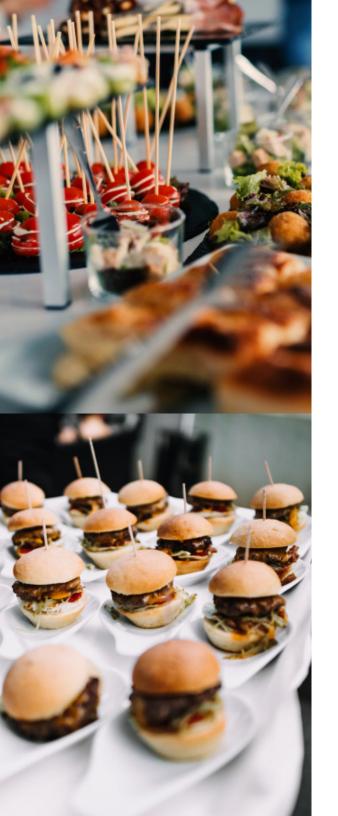
Grilled Mushroom, Zucchini, Roasted Red Pepper, Caramelized Onion, Spinach, and Boursin Cheese on Focaccia Roll

Cuban

Pulled Pork, Sliced Ham, Swiss Cheese, Pickles, and Yellow Mustard on Grilled Cuban Bread

Italian

Shaved Prosciutto Di Parma, Sliced Aged Provolone Cheese, Shaved Marinated Tomato, Arugula, and Olive Tapenade on a Hoagie



HORS D'OEUVRES Minimum 24 pieces each | \$6 per piece Additional pieces by the dozen

Pineapple Prosciutto Skewer Beef Picadillo on Tostones Dried Fig, Stilton Cheese and Almond Smoked Salmon Pinwheel Tuna Carpaccio and Wasabi Wonton Caprese Skewer Truffle Mushroom Toast Buffalo Chicken Spring Roll Scallops Wrapped in Bacon Vegetable Samosa Vegetable Spring Roll Brie and Raspberry Purse Chicken Cordon Bleu Chicken Satay Skewer Mini Chicken Quesadilla Beef Rumaki Beef Empanada Cuban Sliders Petit Gyros Pork Potstickers Genoa Salami & Provolone Skewer





DISPLAY STATIONS

30 Guest Minimum | Pricing per Person 60 Minutes in Duration

Chilled Jumbo Shrimp | \$35 per person Cocktail and Remoulade Sauce Based on 4 pieces per person

Sushi Display | \$35 per person California, Tuna, Salmon, Hamachi Rolls Pickled Ginger Wasabi and Soy Sauce Based on 4 pieces per person

Cheese Board | \$28 per person

Domestic & Imported Cheese Display Flatbread Crackers and Walnut Raisin Crisps Port Wine and Boursin Cheese Spread Grapes

Vegan Board | \$22 per person

Crisp and Colorful Assorted Organic Vegetables Skewers of Assorted Melons Lemon Garlic Hummus and Naan Bread

Herb Roasted Prime Rib | \$38 per person Horseradish Sauce, Natural Au Jus

Upgrade to Carving Stations | \$200 Chef Fee per every 50 guests 30 Guest Minimum

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax

Tenderloin of Beef | \$40 per person Horseradish Sauce, Grain Mustard, French Rolls

Brazilian Station | \$50 per person Churrasco Steak, Chorizo, Chicken Thighs, Chimichurri, Black Beans and Rice, Tostones

Lamb T-Bone | \$40 per person Poached Apricot and Mint Relish, Garlic Naan

Reverse Seared Turkey | \$28 per person Cranberry and Orange Marmalade Relish Golden Raisin and Honey Mint Glaze

Spiced Rubbed Pork Loin | \$22 per person Brown Sugar Glazed, Glazed Plantains

Whole Jerk Spiced Snapper | \$35 per person Grilled and Oven Roasted Scallions Miso Soy Sauce

Herb Crusted Grilled Salmon | \$35 per person Citrus Infused Beurre Blanc



PLATED DINNER

36 Guest Minimum

Includes Choice of Salad, Dessert, Chef's Selection of Vegetable and Starch, Artisanal Rolls and Butter Freshly Brewed La Colombe Coffee and Mighty Leaf Teas

Salad

Select One

Arugula and Watercress

Golden Raisins, Bitter Apple, Walnuts, Goat Cheese with Raspberry Vinaigrette

Twisted Caesar

Romaine Lettuce, Feta Cheese, Tomato, Cucumber, Olives, Garbanzo Beans, Foccia Croutons with Herb Vinaigrette

Baby Kale and Roasted Beet Salad Sliced Strawberries, Goat Cheese, Red Onions, Pecans, and Champagne Vinaigrette

Chopped Wedge Salad Bacon, Blue Cheese, Red Onion, and Tomato Served with Buttermilk Ranch Dressing

Caprese Salad Heirloom Tomatoes, Fresh Mozzarella, Torn Basil, Extra Virgin Olive Oil and Balsamic Glaze

Entrées Select Two | Higher Price Prevails

Mahi Mahi | \$68 per person Seared with a Macademia Nut Crust, Pineapple Salsa and Dark Rum Cream

Atlantic Salmon | \$65 per person Grilled Salmon, Fennel and Sundried Tomato Slaw with Citrus Beurre Blanc

Seasonal Market Fish | MKT Pan Seared, Piccata Style with Lemon Caper Sauce

Roasted Herb Chicken | \$65 per person Seared Breast of Chicken, Sundried Tomato Relish and Herb Beurre Blanc

Grilled Lamb T-Bones | \$78 per person Minted Mustard Seed Demi Glaze South Beach Chicken Breast | \$65 per person Mojo Marinated Airline Chicken Breast Mango Beurre Blanc

Braised Short Rib | \$80 per person Mushroom and Peppercorn Demi Glaze

Charred Pork Tenderloin | \$65 per person Citrus Soy Marinated

Center Cut Filet Mignon | \$85 per person Grilled, Poached Cippolini Onions, Maitake Mushrooms, with Veal Demi Glaze



PLATED DINNER CONTINUED

36 Guest Minimum

Includes Choice of Salad, Dessert, Chef's Selection of Vegetable and Starch, Artisanal Rolls and Butter Freshly Brewed La Colombe Coffee and Mighty Leaf Teas

Dessert

Select One Key Lime Pie Tiramisu Dulce de Leche Cheesecake Fresh Fruit Tartlet Chocolate Ganache Cake Flourless Chocolate Dome

Enhancements

Appetizers | Addition to Entrée

Chilled Jumbo Shrimp | \$25 per person Traditional Cocktail Sauce

Seafood Chowder | \$18 per person

Maryland Crab Cakes | \$25 per person Chipotle Remoulade

Burrata Salad | \$18 per person Heirloom Tomatoes, Shaved Prosciutto Tomato Crostini Bread, Balsamic Pearls, Torn Basil, and Extra Virgin Olive Oil



DINNER BUFFET

34 Guest Minimum Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chef's Choice Dessert

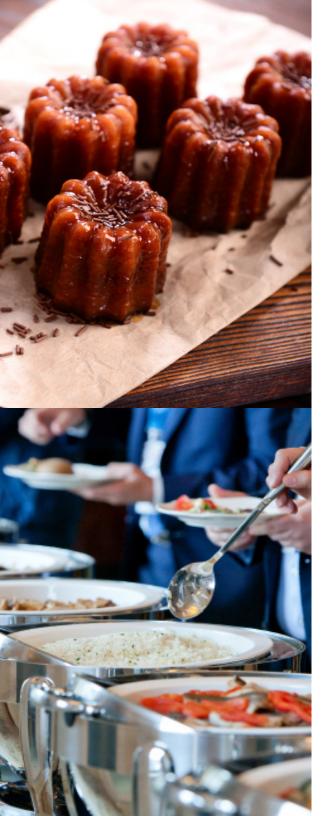
South Florida Classic

Chopped Mixed Greens, Cucumber, Tomato, Bacon, Cheddar Cheese, Croutons, Bermuda Onions, Citrus Vinaigrette Fruit Salad with Toasted Coconut and Vanilla Scented Yogurt Dressing

Pan Seared Chicken Breast with Orange Honey Glaze Braised Short Rib, Marsala Mushroom Demi Glaze Pecan Crusted Snapper, Crab Chive Cream Sauce Baked Stuffed Shrimp with Crab Vegetable Stuffing, Mango Sauce

Grilled Assorted Squash Garlic Roasted Mashed Potatoes Coconut Cilantro Rice

Two Entrees	\$75 per person
Three Entrees	\$85 per person
Four Entrees	\$95 per person



DINNER BUFFET CONTINUED

34 Guest Minimum Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chef's Choice Dessert

Little Havana | \$75 per person

Octopus and Baby Shrimp Ceviche, Chayote and Cilantro Salad Avocado, Tomato and Red Onion Salad with Lemon Vinaigrette Black Bean and Roasted Corn Salsa with Tri-Colored Chips

Pico de Gallo Chicken Breast Churrasco Skirt Steak, Chimichurri Sauce

Fried Plantains Seasoned Black Beans Cilantro White Rice

Flan Tres Leches Cake Dulce de Leche

Island Vibes | \$75 per person

Shrimp Salad Picka-Peppa Sauce

Tossed Mixed Green Salad Pineapple, Dried Cranberry, Mandarin Oranges, Bermuda Onion with Citrus Vinaigrette

Jerk Rubbed BBQ Chicken Breast Local Baked Fish Stew Sweet Potatoes, Pepper and Tomatoes

Fried Plantains with Spicy Honey Glaze Coconut Rice

Mango Tarte Caribbean Rum Cake Pineapple Upside Down Cake





DINNER BUFFET CONTINUED

34 Guest Minimum Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chefs Choice Dessert

A Taste of Sorrento | \$86 per person

Panzanella Salad Olives, Garbanzo Beans, Cherry Tomato, Onion, Cucumbers, Parmesan Cheese, Garlic Croutons, Truffle Vinaigrette

Endive and Caprese Salad with Lemon Basil Vinaigrette

Sea Salt Rosemary Focaccia

Chicken Marsala Kobe Beef Meatballs in Tomato Basil Sauce Shrimp Piccata, Penne Spinach Lemon Capers Sauce Spaghetti Aglio e Olio

Garlic Scented Broccolini

Tiramisu Cannolis Chocalate Panna Cotta



BAR SERVICE

One Bartender per 75 guests Bartender Fee | \$200 Cashier Fee for Cash Bar Only | \$200

Selections per Person	1 Hour	Additional Hour
Premium Brands	\$18	\$14
Deluxe Brands	\$22	\$16

Selections per Drink	Hosted Bar
Premium Brands	\$12
Deluxe Brands	\$14
Premium Wines	\$10
Imported Beers	\$9
Domestic Beers	\$8
Soft Drinks	\$6

Vodka Gin Rum Bourbon Blends Scotch Tequila Cognac

Premium
Absolut
Beefeater
Bacardi
Jim Beam
Seagram's 7
Dewar's White
818 Silver
Martel VS

Deluxe Tito's Bombay Sapphire Appleton Jack Daniel's Crown Royal JW Black Label Patron Silver Courvoisier VS



WINE & BEER SELECTIONS

One Bartender per 75 guests Bartender Fee | \$200 Cashier Fee for Cash Bar Only | \$200

WINE

Premium | Caynon Road

Chardonnay Cabernet Merlot Pinot Grigio

BEER

Premium

Domestic Budweiser Bud Light *Imports* Corona Extra Heineken Modelo Especial

Deluxe

Joel Gott Cabernet Kendall Jackson Chardonnay Baron Fini Pinot Grigio Murphy Goode Pinot Noir

Deluxe

Budweiser Miller Lite Michelob Ultra Corona Extra Corona Light Stella Artois

DETAILS

GUARANTEE

The guarantee number of attendees at each catered function is required by noon 72 business hours prior to the function. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended; however we would be happy to tailor a menu to your specific taste, with the exception of buffet meals. One menu is required for all guests. The Executive Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- For plated meals, an exact count of each entrée must be provided by noon 72 business hours prior to your event date.

- If there is a price difference between entrées, the highest priced entrée will previal for all entrées.

- For plated meals, contact must provide one place card per guest indicating each guest's entrée selection.

- All additional courses must be the same for all guests.

BILLING

Payment in full will be due 14 business days prior to the function. Fifty percent of the estimated charges are due 60 days prior to the function or immediately if contract is signed within the 60 days.

CANCELLATION

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days or less prior to the function, 100% of the catering minimum is due.

FOOD AND BEVERAGE

All on-site food and beverage arrangements will be made through the hotel. Only food and beverage purchased through the hotel may be served on hotel property. Menu prices cannot be confirmed more than four months (120) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off the premises during or at the conclusion of a catered function including guest rooms. 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.

SERVICE CHARGE AND TAX

All food and beverage prices and meeting room rentals are subject to applicable sales tax and a taxable service charge (currently 7% and 24%) respectively as of October 2022. Prices are for 2022-2023 and are subject to change unless confirmed by an event order.

DETAILS CONTINUED

ADDITIONAL CHARGES

Catering prices will not be guaranteed earlier than four months (120) days out prior to the scheduled event. Prices are subject to increase without notice. All food, beverage, and audio-visual equipment charges are subject to the current service charge and applicable sales tax amount in effact 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 subkect to appliocable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is is currently retained by The Resort to cover overhead and other costs, a majority is shared by The Resort's employees responsible for banquets; including managers, salespersons, kitchen staff, captians, servers, bartenders, and set-up personnel.

AUDIO VISUAL EQUIPMENT

All AV equipment rentals can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 72 business hours in advance to avoid charges. All AV charges are daily and are subject to sales tax and a taxable service charge(7% and 24%) respectively as of October 2022. Use of AV equipment not provided by the hotel will result in a charge of 24% of our list price.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. All rooms are subject to change. Any room setups that deviate from the agreed event order will be charged a re-setup fee of \$200 and up based on set-up requirements. All evening functions at begin after 6:30 PM unless otherwise agreed to on the contract. Music must end prior to 12:00 AM (midnight) and the room must be vacated by 1:00 AM.

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax

Due to today's cost of goods, price fluctuations and supply chain disruptions the Hotel reserves the right to make menu item - substitutions and adjust pricing in response to those challenges. Hotel will communicate any changes in writing to client as they arise.