



**Posh** 

**Banquets & Event Center**

CATERING MENU



**Clarion Hotel Joliet**  
 411 South Larkin Avenue, Joliet, IL 60436  
[www.poshbanquets.com](http://www.poshbanquets.com)  
 815.729.2000



# Breakfast Buffets



Must be served before 12PM

## **\$28 per dozen**

Assorted Breakfast Pastries

## **\$36 per dozen**

Bagels & Bread with Butter, Fruit Preserves, Cream Cheese

## **\$18 per dozen**

Whole Fruit

Minimum 10 Attendees

All Selections Accompanied by

Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)

Freshly Brewed Coffee and Specialty Teas Station

## **Healthy Start \$14**

Vanilla Greek Yogurt with Topping Station

Fresh Sliced Seasonal Fruit Tray

Muffins, Bagels & Bread with Butter, Fruit Preserves, Cream Cheese

## **Sweet Start \$14**

Choice of French Toast or Waffles Served with House Whipped Butter, Fresh Whipped Cream and Warm Syrup

Choice of Pork or Turkey Sausage Links (3pcs)

Breakfast Potatoes

## **Power Breakfast \$16**

Fresh Sliced Seasonal Fruit Tray

Choice of Plain or Cheddar Cheese Fluffy Scrambled Eggs

Applewood Smoked Bacon (2pcs)

Choice of Pork or Turkey Sausage Links (2 pcs)

Breakfast Potatoes

## **Posh Breakfast \$20**

Fresh Sliced Seasonal Fruit Tray

Choice of Plain or Cheddar Cheese Fluffy Scrambled Eggs

Choice of French Toast or Waffles Served with House Whipped Butter, Fresh Whipped Cream and Warm Syrup

Applewood Smoked Bacon (2pcs)

Choice of Pork or Turkey Sausage Links (2 pcs)

Breakfast Potatoes

Assorted Breakfast Pastries

All Food and Beverage is subject to a 20% service charge and 9.75% tax (subject to change).

Prices are per person and subject to change.

# Brunch Buffets



Minimum 25 Attendees  
Must be served before 2PM

## **Brunch Express \$24**

Fresh Sliced Seasonal Fruit Tray  
Pre-Made Yogurt Parfaits  
Fluffy Scrambled Eggs (Plain or with Cheddar Cheese)  
Waffle Station Served with House Whipped Butter, Fresh Whipped Cream, Warm Syrup, Fruit Compote, Powdered Sugar  
Choice of Pork or Turkey Sausage (2pcs)  
Applewood Smoked Bacon (2pcs)  
Garden Salad Served with Italian and Ranch Dressing  
Choice of Pasta, Sauce and Protein  
Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)  
Freshly Brewed Coffee and Specialty Teas Station

## **Blissfully Brunch \$28**

*Brunch Express PLUS...*  
Assorted Danish, Donuts and Muffins  
Breakfast Potatoes  
Roasted Vegetables

## **Boozy Brunch \$32**

*All of the Above PLUS...*  
Choice of Mimosas, Champagne Punch or Bloody Mary Bar

## **Add-Ons (+per person)**

Cheese Blintzes \$3  
Eggs Benedict with Hollandaise \$5  
Shrimp with Cocktail Sauce and Lemon \$6  
Sliced Honey Baked Ham \$8

# Breaks



Minimum 25 Attendees

## **Healthy \$6**

Granola and Fruit Bars, Whole Fruit

## **Showtime \$6**

Potato Chips, Candy Bars, Mixed Nuts

## **Sweet Tooth \$8**

Assorted Cookies, Brownies, Rice Krispy Treats

## **Chips and Dips \$5**

Tortilla Chips, Salsa and Guacamole

## **Veggie Time \$8**

Pita Bread, Humus, Vegetable Tray

## **Energy \$8**

Granola, Trail Mix, Whole Fruit, Energy Drinks

## **Sweet and Salty \$10**

Fresh Baked Cookies, Brownies, Potato Chips, Pretzels and Cheese

# Beverages



## **All Day Water and Soft Drinks Service (8 hour max) \$9**

Service includes assorted soft drinks and bottled water

## **All Day Beverage Service (8 hour max) \$11**

Service includes assorted soft drinks, bottled water and coffee

Coffee and Tea Service \$30 per gallon

Lemonade, Iced Tea or Sweet Tea \$40 per gallon

Assorted Soft Drinks and Bottled Water on Consumption \$2 each

Assorted Energy or Iced Coffee Drinks on Consumption \$4 each

# Corporate Meeting Package

Minimum order of 25  
Based on 8 hours service

**\$45 per person**  
*15% savings*

## **Breakfast:**

Executive Continental  
Fresh Sliced Seasonal Fruit Tray  
Assorted Breakfast Pastries  
Bagels & Bread with Butter, Fruit Preserves, Cream Cheese  
Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)

## **Lunch:**

'Select 2' Option from 1 of the Following Buffets  
Pasta Bar  
Taco Bar  
Posh Picnic Menu

## **AM - or- PM Break:**

Choice of 1 of the Following Breaks  
Healthy  
Showtime  
Chips & Dips

## **All Day Beverage Service:**

Assorted Soft Drinks  
Bottled Water  
Regular Coffee

# Boxed Lunches



Includes sandwich/wrap, 1 side, 1 chocolate chip cookie and 1 soft drink per person.  
Served with mayo & mustard on side.  
\*denotes item can be made as a salad.

Minimum order of 10 sandwiches/wraps  
2 sandwiches/wraps selections offered for groups of 25+  
3 sandwiches/wraps selections offered for groups of 40+

**\$18 per person**

**BLT:** smoked bacon, lettuce, sliced tomato

**Ham:** sliced ham, American cheese, lettuce, tomato, red onion

**Turkey:** sliced turkey, Swiss cheese, lettuce, tomato, red onion

**Roast Beef:** thin sliced roasted beef, cheddar cheese, lettuce, tomato, red onion

**Chicken Salad:** house-made chicken salad with lettuce  
(chicken, celery, green onion and mayo)

**Roasted Veggie Wrap:** seasonal roasted vegetables with avocado mayo spread

**\*Buffalo Chicken Wrap:** sliced chicken smothered in buffalo sauce, lettuce, tomato, bleu cheese

**\*Mediterranean Wrap:** sliced chicken, feta cheese, cucumber, tomato, red onion, calamata olives, balsamic vinaigrette

**\*Chicken Caesar Salad Wrap:** sliced chicken, romaine lettuce, shaved parmesan, croutons, Caesar dressing

## Sides



Fresh Fruit Cup  
Coleslaw  
Pasta Salad  
Potato Salad  
Broccoli Salad  
Potato Chips

All Food and Beverage is subject to a 20% service charge and 9.75% tax (subject to change).  
Prices are per person and subject to change.

# Deli Buffet



Includes Assorted Cookies and/or Brownies, Water and Lemonade  
Minimum 25 Attendees

**\$24 per person**

## **Your Choice of Three Proteins**

Ham  
Turkey  
Salami  
Roast Beef  
Chicken Salad  
Tuna Salad  
Egg Salad

## **Your Choice of Three Cheeses**

American  
Cheddar  
Colby Jack  
Pepper Jack  
Provolone  
Muenster  
Swiss

## **Your Choice of Three Breads**

Mini Sub Roll  
Multi-Grain  
White  
Wheat  
Brioche Bun  
Flour Tortilla

## **Your Choice of Two Sides**

Fresh Fruit Cup  
Coleslaw  
Pasta Salad  
Potato Salad  
Broccoli Salad  
Potato Chips

## **Included Condiments**

Lettuce  
Tomato  
Red Onion  
Mustard  
Mayo  
Pickles

# Pasta Bar



Includes House Salad, Bread and Butter, Water and Coffee Station  
Minimum 15 Attendees

Select 1 Pasta, 1 Sauce, 1 Protein **\$19 per person**  
Select 2 Pastas, 2 Sauces, 2 Proteins **\$23 per person**  
Select 3 Pastas, 3 Sauces, 3 Proteins **\$26 per person**

<b>Pastas</b>	<b>Sauces</b>	<b>Proteins</b>
Rotini	Pesto	Vegetable Medley
Penne	Marinara	Chicken
Bowtie	Alfredo	Italian Sausage
Spaghetti	Garlic and Olive Oil	Meatballs

# Taco Bar



Includes Chips, Beans and Spanish Rice, Water and Coffee Station  
Minimum 15 Attendees

Select 1 Protein, 1 Salsa, 1 Topping **\$23 per person**  
Select 2 Proteins, 2 Salsas, 1 Topping **\$25 per person**  
Select 3 Proteins, 2 Salsas, 1 Topping **\$28 per person**

<b>Proteins</b>	<b>Salsa</b>	<b>Toppings</b>
Ground Beef	Mild Salsa	Cheese, Lettuce and
Chicken	Salsa Verde	Sour Cream
Steak (+\$2)	Guacamole	-or-
Grilled Vegetables	Pico De Gallo	Cilantro and Onion

# Posh Picnic



Includes Assorted Bagged Chips, Buns, Condiments, Water and Lemonade  
Minimum 15 Attendees

Select 1 Protein, 1 Side **\$18 per person**  
Select 2 Proteins, 2 Sides **\$24 per person**  
Select 3 Proteins, 3 Sides **\$30 per person**

<b>Proteins</b>	<b>Sides</b>	<b>Condiments</b>
Grilled Chicken Breast	Fruit Salad	Lettuce & Tomato
Cheeseburger	Coleslaw	Diced Onion
Hot Dog	Pasta Salad	Ketchup & Mustard
Polish Sausage	Potato Salad	Mayo
Bratwurst	Baked Beans	Pickles

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# Themed Buffets

Select 2 entrees and 2 sides  
Additional entrees \$8 each, Additional sides \$4 each  
Served with water and coffee station  
Minimum 25 Attendees

**\$34 per person**

## La Fiesta

Corn Tortillas  
Fried Tortilla Chips

### Entrees (2)

Arroz Con Pollo  
Chicken Mole  
Barbacoa  
Al Pastor  
Tinga De Pollo  
Carnitas

### Sides (2)

Refried Beans  
Cilantro Lime Rice  
Pinto Beans  
Black Beans  
Marinated Red Beans

### Accompaniments

Roasted Corn Salsa  
Salsa Verde  
Salsa Roja  
Pico De Gallo

## Italiano

Antipasto Salad  
Garlic Bread

### Entrees (2)

Chicken Marsala  
Chicken Parmesan  
Sausage and Peppers  
Beef Bolognese over Rotini or  
Spaghetti Pasta  
Rotini Marinara and Meatballs  
Rotini Alfredo and Sliced Chicken  
Eggplant Parmesan

### Sides (2)

Garlic Mashed Potatoes  
Oven Roasted Potatoes  
Sautéed Broccoli  
Honey Glazed Carrots  
Seasonal Vegetable Medley

# Opa

Greek Olive and Tomato Salad with  
Feta and Fresh Herbs  
Fresh Bread and Butter

## Entrees (2)

Greek Lemon Chicken Thighs  
Chicken Cordon Bleu  
Roasted Pork Loin with Apricot  
Compote  
Parmesan Crusted Tilapia  
Moussaka

## Sides (2)

Oven Roasted Potatoes  
Au Gratin Potatoes  
Green Beans with Almonds  
Seasonal Vegetables

# Smokehouse

Chopped Salad  
Texas Toast  
BBQ Sauce

## Entrees (2)

Slow Smoked Beef Brisket  
Smoked Pulled Pork  
Quartered Chicken  
Pork Ribs  
Cauliflower Steaks

## Sides (2)

Potato Salad  
Coleslaw  
Macaroni Salad  
Cucumber Vinaigrette Salad  
Pit Beans

# Southern

Corn Bread  
Drop Biscuits

## Entrees (2)

Beef Back Ribs  
Boneless Pork Rib Country Style  
Jerk Chicken Breast  
Smothered Chicken Breast  
Ham Hocks

## Sides (2)

Mac 'n Cheese  
Green Beans with Bacon & Onions  
Collard Greens  
Black Eyed Peas  
Beans 'n Rice  
Corn Casserole  
Candied Cube Sweet Potatoes

# Comfort

House Salad  
Dinner Rolls and Butter

## Entrees (2)

Fried Chicken  
Pot Roast with Gravy  
Honey Baked Ham  
Oven Roasted Turkey  
Lasagna

## Sides (2)

Mashed Potatoes  
Oven Roasted Potatoes  
Traditional Stuffing  
Honey Glazed Carrots  
Green Beans  
Corn on the Cob

# Plated

Includes 1 salad, 1 vegetable, 1 starch, rolls and butter, water and coffee service

Minimum 25 attendees

50 or more guests guarantee required for 2 entrée choices  
Duet Entrée Plates subject to upcharge based on higher priced entrée

\*Asterisk denotes Gluten Free

## Salads

**\*House:** Fresh Mix of Iceberg & Romaine Lettuce, Mixed with Red Cabbage & Carrots, and Topped with Cucumbers & Tomatoes. Served with Italian and Ranch Dressings.

**\*Spinach:** Spinach with Sliced Eggs, Red Onions and Crumbled Bacon. Served with Bacon Dressing.

**Caesar:** Romaine Lettuce with Garlic Croutons & Parmesan Cheese. Served with Caesar Dressing.

**\*Cucumber Vinaigrette Salad:** Thin Cucumbers with Red Onions, Fresh Basil, Tomatoes, Seasoned. Tossed in Fresh Vinaigrette Dressing.

## Entrees

**Chicken Vesuvio:** Dredged and Sautéed Chicken Breast Seasoned with Rosemary, Garlic, and White Wine. Served with Oven Roasted Potatoes and Bell Peppers. **\$25**

**Chicken Giovane:** Sauteed Chicken Strips Pan Seared with Tomatoes in a Creamy Boursin Cheese Sauce, Tossed with Rotini Pasta. Served with parmesan cheese on the side. **\$25**

**Chicken Marsala:** Boneless Breast of Chicken Lightly Floured & Sautéed with Mushrooms, Garlic and Marsala Wine Sauce. **\$26**

**Chicken Parmesan:** Lightly Breaded Chicken Breast in Marinara Sauce. Baked and Topped with Mozzarella Cheese. **\$26**

**Chicken Cordon Bleu:** Boneless Chicken Breast Filled with Sliced Ham & Swiss Cheese. Served with a Light Champagne Mustard Sauce. **\$28**

**\*Chicken Alexandra:** Boneless Breast of Chicken Stuffed with Mushrooms & Diced Apples. Topped with Tarragon Cream Sauce. **\$28**

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**\*Roasted Pork Loin:** Slow Roasted Fork Tender Pork Loin.  
Served with Sweet Apricot Chutney. **\$28**

**Herb Roasted Pork Loin:** Oven Roasted Pork Loin with Herb and Mustard Crust. Finished with Pork and Mushroom Au Jus. **\$28**

**\*Garlic Herb Butter Baked Cod:** Fresh Cod Filet Topped with a Garlic, Herb, and Lemon Butter then Baked. **\$32**

**\*Sweet and Tangy Mahi Mahi:** Asian Marinated Mahi Mahi Oven Baked and Finished with Mango, Bell and Jalapeno Peppers, Creamy Avocados and a Dash of Lime. **\$34**

**\*Blackened Salmon:** Cajun Seasoned Salmon with Sugarcane and Chipotle Glaze. **\$36**

**\*Roasted Sirloin:** Sliced Sirloin with Peppercorn Au Jus **\$32**

**\*Herb Roasted New York Strip:** Slow-Roasted New York Strip Steak Crusted with Garlic, Fresh Herbs, and Dijon Mustard. **Market**

**\*Prime Rib:** Seasoned and Slow-Roasted Prime Rib. Served with Au Jus and Creamy Horseradish. **Market**

**(Vegetarian) Eggplant Siciliano:** Layers of Lightly Breaded Eggplant, Fresh Herbs, Ricotta Cheese and Olives. Topped with Mozzarella Cheese then Baked in a Tomato Basil Sauce. **\$24**

**\*(Vegan/Vegetarian) Grilled or Fried Eggplant Parmesan:** Eggplant Grilled or Deep Fried then Topped with Marinara and Soy Cheese **\$24**

**\*(Vegan) Tofu Stir-Fry:** Tofu with Carrots, Bell Pepper and Baby Corn, Mushrooms, Bean Sprouts. **\$24**

### **Vegetables**

Honey Glazed Carrots  
Green Beans  
Broccoli and Cauliflower  
Seasonal Vegetable Medley  
Cajun Spiced Vegetable Medley

### **Starches**

Garlic Mashed Potatoes  
Oven Roasted Potatoes  
Au Gratin Potatoes  
Mashed Sweet Potatoes  
Rice Pilaf  
Wild Rice

# Displays

Fresh Cut Vegetable Crudités with Ranch Dip  
Small (serves 25): \$50 Large (serves 50) \$95

Trio Cubed Cheese Display  
Small (serves 25): \$65 Large (serves 50) \$125

Meat and Cheese Board  
Small (serves 25): \$75 Large (serves 50) \$145

Fresh Cut Fruit Tray  
Small (serves 25): \$75 Large (serves 50) \$145

# Hors D'oeuvres

Minimum Order 50 Pieces per Selection  
*\*Asterisk denotes Gluten Free*

**\$2 per piece**

**\*Prosciutto Wrapped Asparagus:** fresh asparagus stalks wrapped in thinly sliced prosciutto

**Stuffed Mushrooms:** fresh mushrooms hand-stuffed with cream cheese and Italian herbs

**Bruschetta:** marinated plum tomatoes, fresh basil, garlic, balsamic and shaved parmesan on crostini

**\*Caprese Skewers:** grape tomatoes, baby mozzarella and basil

**BBQ Chicken Rolls:** chicken, Monterey jack cheese, scallions, and BBQ sauce rolled in flour tortilla then fried

**\*Grilled Zucchini and Goat Cheese Rollup:** seasoned zucchini grilled and stuffed with herbed goat cheese

**\*Blackened Chicken Skewers:** chicken breast blackened and grilled

**\*Pesto Chicken:** grilled chicken marinated in house-made pesto

**Traditional Style Meatballs:** served with barbecue or marinara

**Spanakopita:** spinach, cream cheese and feta in phyllo pastry

# Hors D'oeuvres



Minimum Order 50 Pieces per Selection  
\*Asterisk denotes Gluten Free

## \$3 per piece

- \***Candied Bacon:** thick applewood smoked bacon, brown sugar, chipotle
- \***Stuffed Jalapeno Peppers:** halved jalapenos, pepper-jack cream cheese bundled in smoky bacon
- \***Cubed Cheese Skewer:** aged sharp cheddar, provolone, gouda, Swiss
- Hummus Cups:** creamy hummus served with house-made pita chips and/or fresh vegetable sticks
- \***Antipasto Skewer:** assortment of olives, salami, and cheeses
- Meatball Slider:** certified angus beef meatball, house-made marinara and mozzarella on slider bun
- \***Shrimp Cocktail:** shooter style glass with two shrimp, cocktail sauce and parsley
- Italian Beef Egg Roll:** seasoned and shaved Italian beef and giardiniera wrapped in a wonton egg roll
- Fruit and Brie Puffs:** creamy brie cheese baked with your choice of fruit compote in puff pastry
- Demi Fruit Medley:** colorful layered fruits in small cup

## Market Price per piece

- \***Ceviche:** shrimp, peppers, onions, avocado, tomatoes, cilantro, basil, garlic, lime
- Tenderloin Sliders:** beef tenderloin, caramelized onion on ciabatta rolls
- \***Bacon Wrapped Jumbo Shrimp:** finished with bourbon glaze and herbs
- Assorted Sushi Rolls:** choice of 2 or 3 sushi rolls

# Sliced Desserts

Minimum Order 50 Pieces per Selection

**\$4 per slice**

Sliced Cheesecake with Berry Topping  
Sliced Chocolate Cake with Chocolate Icing  
Sliced Marble Cake with Vanilla Icing  
Slice of Pie (Apple, Cherry, Pumpkin)

# Desserts by the Dozen

**\$24 per dozen**

ASSORTED BROWNIES

-OR-

FRESH BAKED COOKIES

Sugar

Chocolate Chip

Oatmeal Raisin

Peanut Butter

White Chocolate Macadamia Nut

# Gourmet Mini Pastries

Minimum Order 50 Pieces per Selection

**\$2.75 per piece**

Chocolate Covered Strawberries

Cream Puff

Eclairs

Lemon Square

Cannoli

Tiramisu

Assorted Fruit Tarts

# Bar Packages



## **Beer, Wine and Soda Package**

Choice of (2) Domestic Bottled Beers  
Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

Choice of (2) Import Bottled Beers  
Heineken, Corona Extra, Modelo Especial, Stella Artois

Choice of (4) Varietal Wine  
Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Riesling, Pinot Grigio, Moscato,  
Pink Moscato, White Zinfandel

Juices and Soft Drinks

**Two Hours \$17 - Three Hours \$21 - Four Hours \$24**

## **Elegance (Premium Brands)**

(4) Domestic and Imported Bottled Beer  
(4) Varietal Wines

Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Patron Tequila, Jim Beam Bourbon, Jameson Irish Whiskey, Jack Daniels Whiskey, Seagram's 7 Crown American Whiskey, Dewar's Scotch, Christian Brothers Brandy  
Juices and Soft Drinks

**Two Hours \$23 - Three Hours \$27 - Four Hours \$30**

## **Royal (Top Shelf Brands)**

(4) Domestic and Imported Bottled Beer  
(4) Varietal Wines

Belvedere Vodka, Hendrichs Gin, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Casamigos Blanco Tequila, Jameson Irish Whiskey, Makers Mark Bourbon, Knob Creek Kentucky Bourbon, Bulleit Bourbon, Crown Royal Whiskey, Hennessy VS Cognac  
Juices and Soft Drinks

**Two Hours \$27 - Three Hours \$31 - Four Hours \$34**

## Liquor Law and Policies

All persons consuming alcoholic beverages in any area of the hotel must be 21 years of age or over with proof of valid photo ID. The hotel reserves the right to terminate liquor service at a function if minors intend to consume alcoholic beverages. The Illinois State Liquor Commission regulates the sales and service of alcoholic beverages. Posh Banquet and Event Center, as a licensee, is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into the hotel from outside sources.



# Spirits

Prices are per person  
All bars require 1 bartender per 100 guests.  
Additional bartender and cashier charges are applicable.

## Host / Tab Bar / Cash Bar

(priced per drink)

Premium **\$8.00** Top Shelf **\$9.00**

Domestic Beer **\$4.00** Imported Beer **\$5.00** House Wines **\$5.00**

Soft Drinks **\$2.00** Bottled Water **\$2.00**

## Special Beverage Services

Champagne Punch **\$45.00 per gallon**

Alcoholic Fruit Punch **\$45.00 per gallon**

Non-Alcoholic Fruit Punch **\$25.00 per gallon**

## Bartender/Cashier Fee

(Minimum 1 Bartender required per 100 guests)

**\$175.00 per bartender** (up to 4 hours)

Applies to all Cash bars.

# Dance Floor

24' x 24' **\$150**

30' x 30' **\$200**

36' x 36' **\$250**

# Décor

Colored Napkin - **\$2 each**

Colored Table Linen - **\$18 each**

Colored Table Runner - **\$3 each**

Chair Cover or Garden Chair - **\$4 each**

Chiavari Chair - **\$7 each**

LED Up Lighting - **\$40 each**

# Rental Equipment



## **Projection Equipment**

LCD Projector Package **\$200**  
[with screen and A/V cart]  
Screen Only **\$75**

## **Presentation Aids**

Podium **\$25**  
Flipchart Package **\$40**  
[includes hardback easel, pad, markers]  
Additional Flip Chart Pad [purchase] **\$20**  
Additional Flip Chart Sticky Pad [purchase] **\$35**  
Hardback Easel **\$10**  
Tripod Easel **\$10**  
Whiteboard with Markers and Eraser **\$30**

## **Audio Equipment**

Handheld Wireless Microphone **\$50**  
Lavalier Wireless Microphone **\$75**  
House Sound Patch-In **\$30**  
Podium with Microphone **\$60**

Listed audio-visual equipment is available for rental through Hotel. Items not listed will be priced per an outside vendor rental. Equipment rental prices are per room, per day.

All prices are subject to change without notice.

All audio-visual services must be ordered at least 1 week prior to the date of the first contracted function. The Group is permitted to bring in outside audio-visual equipment with no additional charges or penalties. Outside equipment brought into Hotel is the Group's responsibility and the Hotel is not liable for set up, storage or operation.

# Policy Information



## **MENU SELECTION**

All menu selections must be confirmed no later than 4 weeks prior to the date of the first contracted function. The client is responsible for meeting the contracted food and beverage minimum, before applicable tax and service fees.

## **FINAL COUNT GUARANTEES**

Final guaranteed attendee count must be received no later than 14 days prior to the date of the first contracted function. Guaranteed attendee count cannot be decreased once it has been established, and the contracted food and beverage minimum must be met or exceeded. Minor increases to the guaranteed attendee count can be made up to 7 days prior to the date of the first contracted function.

If the number of actualized attendees at the function is below the provided guarantee, then the client is responsible for all food and beverage as confirmed and ordered. If the number of actualized attendees is above the guaranteed number of attendees, the client should be responsible for payment of the increase per attendee.

## **FOOD AND BEVERAGE POLICIES**

All menu prices per person and per item are subject to service charge of 20% and current local food and beverage taxes of 9.75%.

Menu prices and fees are subject to change.

All food and beverages must be provided by the Hotel and consumed within the contracted function space in the Hotel. The Hotel does not permit outside food or beverage to be brought into the contracted function spaces.

Food or beverage may not be taken off the Hotel premise.

Hosted and cash bars may not exceed a total of (4) four hours. The Hotel liquor license requires all alcoholic beverages only be purchased through and dispensed by Hotel employees. Hotel employees reserve the right to decline service based on safe services training requirements. A valid photo ID is required for proof of guest age over 21.

## **AUDIO VISUAL POLICIES**

All audio-visual services must be ordered at least 1 week prior to the date of the first contracted function. The Group is permitted to bring in outside sourced audio-visual equipment with no additional charges or penalties. Outside equipment brought into Hotel is the Group's sole responsibility and the Hotel is not liable for set up, storage or operation.