



ONE HOUR RECEPTION

A SELECTION OF 5 HOT & COLD GOURMET HORS D'OEUVRES
SERVED WITH ASSORTMENT OF DIPPING SAUCES & GARNISHES

SPARKLING & NATURAL SPRING WATER PER TABLE
VARIETY OF DINNER ROLLS & FLATBREADS PER TABLE
& PLATED ROUNDS OF BUTTER

FIRST COURSE

SALAD SELECTION
OR
SOUP SELECTION

SECOND COURSE

SOUP SELECTION
OR
PASTA SELECTION

ENTRÉE COURSE

CHOICE OF **SINGLE** ITEM FROM MAIN ENTRÉE SELECTIONS
ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES
& FRESH SEASONAL SELECTED VEGETABLES

ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS, VEGANS & CHILDREN

DESSERT COURSE

SINGLE DESSERT SELECTION

8 HOUR STANDARD ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM
IMPORTED RED & WHITE WINE PER TABLE,
AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM
WHITE RUM, VODKA, GIN, SCOTCH, ESPRESSO, COFFEE, TEA, SOFT DRINKS, JUICES

ALSO INCLUDED IN PACKAGE:

8 HOUR HALL RENTAL
PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION
ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM
RECEPTION TABLE & GIFT TABLE
USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL
SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY
& GLASSES AS PER CLIENT'S FLOOR PLANS
MINIMUM 8 GUESTS PER TABLE

\$75.00 PER ADULT PLUS TAXES & GRATUITY

\$65.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$45.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY



WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

ONE HOUR RECEPTION

A SELECTION OF 5 HOT & COLD GOURMET HORS D'OEUVRES
SERVED WITH ASSORTMENT OF DIPPING SAUCES & GARNISHES

8 HOUR STANDARD ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM
IMPORTED RED & WHITE WINE PER TABLE,
AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM
WHITE RUM, VODKA, GIN, SCOTCH, ESPRESSO, COFFEE, TEA, SOFT DRINKS, JUICES,

SPARKLING & NATURAL SPRING WATER PER TABLE
VARIETY OF DINNER ROLLS & FLATBREADS PER TABLE
& PLATED ROUNDS OF BUTTER

FIRST COURSE

SALAD SELECTION
OR
SOUP SELECTION
OR
PASTA SELECTION

ENTRÉE COURSE

COMBINATION OF **TWO** ITEMS FROM MAIN ENTRÉE SELECTIONS
ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES
& FRESH SEASONAL SELECTED VEGETABLES

ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS & VEGANS

DESSERT COURSE

SINGLE DESSERT SELECTION

ACCOMPANIED WITH FRESHLY BREWED COFFEE, DECAF, & TEA SERVICE
UNLIMITED SOFT DRINKS & JUICES

LATE STATION

A **SINGLE** CHOICE OF SWEET STATION
OR
A **SINGLE** CHOICE OF SAVOURY STATION
FRESHLY BREWED COFFEE & DECAF, ASSORTED HERBAL TEA STATION

ALSO INCLUDED IN PACKAGE

8 HOUR HALL RENTAL
PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION
ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM
RECEPTION TABLE & GIFT TABLE
USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL
SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS
MINIMUM 8 GUESTS PER TABLE

\$80.00 PER ADULT PLUS TAXES & GRATUITY

\$70.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$45.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

ONE HOUR RECEPTION

A SELECTION OF 5 HOT & COLD HORS D'OEUVRES SERVED WITH DIPPING SAUCES & COCKTAILS

8 HOUR DELUXE ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM

IMPORTED RED & WHITE WINE PER TABLE, SPARKLING WINES,
AN ASSORTMENT OF 5 IMPORTED AND PREMIUM BEERS, RYE WHISKEY, DARK RUM
WHITE RUM, VODKA, GIN, SCOTCH, COGNAC, GRAPPA, SAMBUCCA, TEQUILA, AMARETTO,
CAMPARI, AMARO, DRY VERMOUTH, MARTINI ROSSO, MALIBU RUM, PEACH SCHNAPPS, BAILEYS,
KAHULA, CRÈME DE CACAO, TRIPLE SEC, CRÈME DE BANANA, BLUE CURACAO, ESPRESSO,
COFFEE, TEA, SOFT DRINKS, JUICES, NATURAL SPRING & SPARKLING WATER PER TABLE

SPARKLING & NATURAL SPRING WATER PER TABLE
VARIETY OF DINNER ROLLS & FLATBREADS PER TABLE
& PLATED ROUNDS OF BUTTER

FIRST COURSE

A **SINGLE** PLATED APPITIZER SELECTION

OR

A **SINGLE** PLATTER APPITIZER SELECTION

PASTA SELECTION

CHOICE OF **SINGLE** PASTA SELECTION

ENTRÉE COURSE

COMBINATION OF **TWO** ITEMS FROM MAIN ENTRÉE SELECTIONS

ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES & FRESH SEASONAL SELECTED VEGETABLES

ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS & VEGANS

DESSERT COURSE

SINGLE DESSERT SELECTION

ACCOMPANIED WITH FRESHLY BREWED COFFEE, DECAF, & TEA SERVICE

UNLIMITED SOFT DRINKS & JUICES

LATE STATION

A **SINGLE** CHOICE OF SWEET STATION

OR

A **SINGLE** CHOICE OF SAVOURY STATION

ALSO INCLUDED IN PACKAGE

8 HOUR HALL RENTAL

PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION

ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM

RECEPTION TABLE & GIFT TABLE

USE OF PRIVATE BRIDAL SUITE ASSIGNED TO HALL

SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS

MINIMUM 8 GUESTS PER TABLE

\$100.00 PER ADULT PLUS TAXES & GRATUITY

\$75.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$45.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

8 HOUR DELUXE ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM

IMPORTED RED & WHITE WINE PER TABLE, SPARKLING WINES,
AN ASSORTMENT OF 5 IMPORTED AND PREMIUM BEERS, RYE WHISKEY, DARK RUM
WHITE RUM, VODKA, GIN, SCOTCH, COGNAC, GRAPPA, SAMBUCCA, TEQUILA, AMARETTO,
CAMPARI, AMARO, DRY VERMOUTH, MARTINI ROSSO, MALIBU RUM, PEACH SCHNAPPS, BAILEYS,
KAHULA, CRÈME DE CACAO, TRIPLE SEC, CRÈME DE BANANA, BLUE CURACAO, ESPRESSO,
COFFEE, TEA, SOFT DRINKS, JUICES, NATURAL SPRING & SPARKLING WATER PER TABLE

SPARKLING & NATURAL SPRING WATER PER TABLE
VARIETY OF DINNER ROLLS & FLATBREADS PER TABLE
& PLATED ROUNDS OF BUTTER

DELUXE ANTIPASTO BUFFET STATION

ASSORTED ARTISAN BREADS, FLATBREADS & GRILLED PITA BREAD,
PICKLED GIARDINIERA VEGETABLES, GRILLED EGGPLANT,
GRILLED GREEN & YELLOW ZUCCHINI & GRILLED COLOURFUL PEPPERS,
HERBED ARTICHOKE, OVEN ROASTED TOMATOES GRATIN,
KALAMATA & JUMBO GREEN OLIVES, CURED PROSCIUTTO, ITALIAN SALAMI,
CURED ITALIAN SAUSAGE, INTERNATIONAL CHEESE BOARD
WITH OVER 5 VARIETY OF SOFT & HARD CHEESES, PICKLED MUSHROOM SALAD,
CAPRESE SALAD (TOMATO, BASIL & BOCCONCINI), TUSCAN BEAN SALAD,
CRISPY FRIED CALAMARI WITH LEMON AIOLI DIP,
PICKLED "FRUTTI DI MARE" FISH SALAD (SERVED COLD),
SMOKED SALMON WITH CAPERS & GARNISHES,
"ZUPPA DI PESCE" ASSORTED SHELLFISH (SERVED HOT)

SIT DOWN SERVICE TO TABLES

PASTA SELECTION

CHOICE OF SINGLE PASTA SELECTION

ENTRÉE COURSE

COMBINATION OF **TWO** ITEMS FROM MAIN ENTRÉE SELECTIONS
ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES & FRESH SEASONAL SELECTED VEGETABLES
ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS & VEGANS

DESSERT COURSE

DESSERT SELECTION

SINGLE

LATE STATION

CHOICE OF **SINGLE** SWEET STATION

ALSO INCLUDED IN PACKAGE

8 HOUR HALL RENTAL
PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION
ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM
RECEPTION TABLE & GIFT TABLE
USE OF PRIVATE BRIDAL SUITE ASSIGNED TO HALL
SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS
MINIMUM 8 GUESTS PER TABLE

\$115.00 PER ADULT PLUS TAXES & GRATUITY

\$95.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$50.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

ONE HOUR RECEPTION

SELECTION OF HOT & COLD GOURMET HORS D'OEUVRES SERVED WITH ASSORTMENT OF DIPPING SAUCES & GARNISHES

8 HOUR OPEN STANDARD ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM

IMPORTED RED & WHITE WINE PER TABLE,

AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM

WHITE RUM, VODKA, GIN, SCOTCH, ESPRESSO, COFFEE, TEA, SOFT DRINKS, JUICES,

IMPORTED RED & WHITE WINES PER TABLE

SPARKLING & NATURAL SPRING WATER PER TABLE

BUFFET SELECTIONS

SALAD

CHOICE OF **TWO** SALADS

PASTA, SOUP OR RICE

CHOICE OF **ONE** PASTA

OR

SOUPS

OR

RICE

MEATS

COMBINATION OF **TWO** MAIN ENTRÉE SELECTIONS

ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLE MEDLEY

LATE STATION

A **SINGLE** CHOICE OF SWEET STATION

OR

A **SINGLE** CHOICE OF SAVOURY STATION

ALSO INCLUDED IN PACKAGE

8 HOUR HALL RENTAL

PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION

ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM

RECEPTION TABLE & GIFT TABLE

USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL

SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS

MINIMUM 8 GUESTS PER TABLE

\$75.00 PER ADULT PLUS TAXES & GRATUITY

\$65.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$40.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

ANTIPASTO BUFFET STATION

ASSORTED ARTISAN BREADS, FLATBREADS & GRILLED PITA BREAD,
PICKLED GIARDINIERA VEGETABLES, GRILLED EGGPLANT,
GRILLED GREEN & YELLOW ZUCCHINI & GRILLED COLOURFUL PEPPERS,
HERBED ARTICHOKE, OVEN ROASTED TOMATOES GRATIN,
KALAMATA & JUMBO GREEN OLIVES, CURED PROSCIUTTO, ITALIAN SALAMI,
CURED ITALIAN SAUSAGE, INTERNATIONAL CHEESE BOARD
WITH OVER 5 VARIETY OF SOFT & HARD CHEESES, PICKLED MUSHROOM SALAD,
CAPRESE SALAD (TOMATO, BASIL & BOCCONCINI), TUSCAN BEAN SALAD,

8 HOUR OPEN STANDARD ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 8 HOURS OR UNTIL 1 AM
IMPORTED RED & WHITE WINE PER TABLE,
AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM
WHITE RUM, VODKA, GIN, SCOTCH, ESPRESSO, COFFEE, TEA, SOFT DRINKS, JUICES,

IMPORTED RED & WHITE WINES PER TABLE
SPARKLING & NATURAL SPRING WATER PER TABLE

BUFFET SELECTIONS

SALAD

CHOICE OF **TWO** SALADS

PASTA, SOUP OR RICE

CHOICE OF **TWO** PASTAS

OR

SOUPS

OR

RICE

MEATS

COMBINATION OF **THREE** MAIN ENTRÉE SELECTIONS

ACCOMPANIED WITH ROASTED POTATOES & SEASONAL VEGETABLE MEDLEY

LATE STATION

A **SINGLE** CHOICE OF SWEET STATION

OR

A **SINGLE** CHOICE OF SAVOURY STATION

ALSO INCLUDED IN PACKAGE

8 HOUR HALL RENTAL
PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION
ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM
RECEPTION TABLE & GIFT TABLE
USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL
SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS
MINIMUM 8 GUESTS PER TABLE

\$85.00 PER ADULT PLUS TAXES & GRATUITY

\$75.00 PER YOUTH UNDER 19 PLUS TAXES & GRATUITY

\$50.00 PER CHILD UNDER 13 PLUS TAXES & GRATUITY

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS

DEPOSIT, PAYMENT STRUCTURE & GENERAL INFORMATION

MINIMUM GUARANTEE OF GUESTS REQUIRED AT PRICE PER PERSON

IN ORDER TO BOOK YOUR HALL FOR YOUR EVENT DATE, A NON-REFUNDABLE DEPOSIT IS REQUIRED:

*YOUR DEPOSIT WILL BE CREDITED AND APPLIED TO YOUR CATERING BALANCE.
THE INITIAL DEPOSIT WILL BE ACCEPTED BY CASH, OR BANK DRAFT.
ALL MONIES ON DEPOSIT ARE NON-REFUNDABLE.*

FINAL DETAILS OF CONFIRMED NUMBERS, TABLE AND FLOOR PLANS ARE DUE 7 DAYS PRIOR TO YOUR EVENT.

YOU WILL BE INVOICED ACCORDING TO THE CONFIRMED NUMBER OF GUESTS ON FLOOR PLAN LAYOUT OR THE GUARANTEED MINIMUM NUMBER OF ADULTS, WHICHEVER AMOUNT IS GREATER.

THE BALANCE IS DUE 7 BUSINESS DAYS PRIOR TO THE EVENT DATE AND IS PAYABLE BY CASH OR BANK DRAFT.

ALL CONTRACTS ARE CONSIDERED NULL AND VOID IF STIPULATED DEPOSITS AND BALANCES ARE NOT RECEIVED AS REQUIRED AS SET OUT AND OUTLINED ABOVE.

OPTIONAL ON- SITE CEREMONY

(WITHIN SPECIFIED CONTRACT TIMES OF 5PM TO 1AM)

(\$600.00 SAME ROOM OR \$2500.00 SEPARATE ROOM)

THEATRE STYLE SEATING ARRANGEMENT

CHAIR COVERS

REGISTRATION TABLE

MICROPHONE & PODIUM

BOTTLED SPRING WATER & SPARKLING WATER STATION

FRESHLY BREWED COFFEE, DECAF, & HERBAL TEA STATION

CAKE CUTTING FEE AT DESSERT STATION @ \$100.00 OR \$2.00 PER PERSON IF SERVED INDIVIDUALLY TO TABLES

CHAMPAGNE TOAST \$1.00 PER PERSON

CHAMPAGNE & BERRIES PASSED \$100.00

INDEMNIFICATION

IT IS UNDERSTOOD AND AGREED BETWEEN THE PARTIES HERE TO THAT EVENT CENTRE, IT'S EMPLOYEES, SERVANTS, AGENTS, OR REPRESENTATIVES, SHALL NOT BE LIABLE OR RESPONSIBLE IN ANY MANNER WHATSOEVER IN ANY DAMAGES SUSTAINED BY AND PARTY TO THE CONTRACT OR GUESTS OF THAT PARTY CAUSED BY ANY PERSON, FIRM, OR CORPORATION, AND THE CONVENER AGREES AND UNDERTAKES TO INDEMNIFY EVENT CENTRE AGAINST ANY AND ALL CLAIMS AND EXPENSES MADE BY ANY PERSON, FIRM OR CORPORATION FOR ANY LOSS OR DAMAGES RESULTING FROM:

A) EVENT CENTRE BEING ABLE TO PERFORM THE SERVICES SET OUT IN THE CONTRACT AS A RESULT OF ANY STRIKE, FLOOD, FIRE, FORCE MAJEURE, OR ACT OF GOD OR MATTER BEYOND IT'S CONTROL.

B) THE CONDUCT OF ANY PERSON OR PERSONS ATTENDING THE FUNCTION.

C) THE CONDUCT OF THE CONVENER OR THE MANAGEMENT OF THE FUNCTION BY THE CONVENER. THE CONVENER ASSUMES FULL RESPONSIBILITY FOR ANY BREAKAGE, THEFT, PILFERAGE, LOSS, DAMAGE, INJURY, BRAWL, ILLEGAL CONDUCT OR BEHAVIOUR OR ILLEGAL DEALINGS OF ANY KIND WHICH ORIGINATE FROM OR ARE CAUSED BY THE CLIENTS, HIS/HER AGENTS, GUEST, INVITEES, AND THE CLIENTS INDEPENDENT CONTRACTORS SUCH AS PHOTOGRAPHERS, VIDEOGRAPHERS, MUSICIANS, DISC JOCKEY, PRODUCTION COMPANY, ETC., AND THE CLIENT AGREES TO INDEMNIFY AND PROTECT EVENT CENTRE, ITS AGENTS, SERVANTS, EMPLOYEES, REPRESENTATIVES, FROM ALL MANNER OF LOSSES, FINES, AND DAMAGES WHICH IT OR THEY MUST SUSTAIN AS A RESULT THEREOF.

IN RECEIPT, HANDLING, CARE OR CUSTODY OF PROPERTY OF ANY KIND SHIPPED OR OTHERWISE DELIVERED TO THE PREMISES, FOR AND ON BEHALF OF THE HOST, CONVENER, EITHER PRIOR TO, DURING, OR SUBSEQUENT TO THE EVENT, THE HOST, CONVENER, ACKNOWLEDGES THAT EVENT CENTRE IS ACTING FOR THE ACCOMMODATION AND SOLE BENEFIT OF THE HOST, CONVENER, AND SHALL NOT BE LIABLE FOR ANY LOSS, DAMAGES OR INQUIRY TO SUCH PROPERTY.

EVENT CENTRE WILL NOT ASSUME RESPONSIBILITY FOR ANY FLORIST PROPS, DECORATIONS, OR ANY SUCH ITEMS USED FOR THE DECORATING OF A BANQUET ROOM OR AREA. ALL FLORIST MATERIAL MUST BE REMOVED AT THE END OF EACH FUNCTION TIME SPECIFIED ON THE CONTRACT. EVENT CENTRE DOES NOT ASSUME THE RESPONSIBILITY FOR LOST OR STOLEN DECOR MATERIALS WHATSOEVER.

NON- NEGOTIABLE POLICIES

BAR CLOSERS FOR ANY AND ALL BEVERAGES AT 1AM LATEST OR AFTER ANY 8-HOUR PERIOD.

ALL MUSIC AND CELEBRATIONS MUST STOP AT 2AM LATEST.

ALL GUESTS MUST LEAVE BUILDING BY 2AM LATEST.

\$300.00 PER HOUR OR ANY PART THEREOF WILL BE CHARGED AFTER 2AM.

ALL BELONGINGS AND PARTY ACCESSORIES MUST BE TAKEN AWAY AT THE END OF THE FUNCTION. WE ARE NOT RESPONSIBLE FOR ANY ITEMS LEFT BEHIND BY ANY GUEST OR PROFESSIONAL VENDOR.

ANY EXTRA SEATS OR GUESTS OVER CONFIRMED PRE-PAID AMOUNT WILL BE CHARGED EXTRA AND MUST BE PAID FOR PRIOR TO LEAVING FACILITY AS WELL AS ANY EXTRA CHARGES OR CHARGES FOR DAMAGES CAUSED BY GUESTS OR PROFESSIONAL VENDORS BY CONVENER. CLIENT MUST PROVIDE ANY TAKE-OUT FOODS CONTAINERS, SARAN WRAP, AND ALUMINUM FOIL FOR THE ITEMS THAT THEY WISH TO TAKE HOME OF ONLY THE ITEMS PROVIDED THE ORGANIZER OF THE EVENT AND NOT THE FACILITY.

CLIENT MUST PROVIDE A LIST TO EVENT CENTRE OF ALL PROFESSIONAL VENDOR THAT HAVE BEEN HIRED FOR EVENT AND PROVIDE INSURANCE CERTIFICATES AS WELL AS CONTACT INFO FOR EACH PROFESSIONAL VENDOR AT LEAST ONE WEEK PRIOR TO EVENT DATE.

FOOD SERVICE TIME FOR BUFFETS ARE 2 HOURS MAXIMUM. ALL FOODS WILL BE REMOVED FROM BUFFET TABLE AFTER 2-HOUR PERIOD FROM COMMENCEMENT OF FOOD SERVICE.

USE OF KITCHEN WILL BE AN ADDITIONAL CHARGE AS FOLLOWS;

WARM UP ONLY FACILITIES @ \$300 FOR 3 HOURS

COOKING FACILITIES @ \$600.00 FOR 6 HOURS

LICENSED AND INSURED CATERER MUST PROVIDE ALL OF THE STAFF, UTENSILS, AND FOOD RELATED ITEMS NECESSARY FOR THE PREPARATION AND SERVICE OF ALL FOODS TO GUESTS AND ENSURE SUFFICIENT SUPPLY FOR ALL GUESTS.

CLIENT OR ANY GUEST IS NOT PERMITTED TO BRING ANY FOODS FROM HOME WITHOUT PRIOR WRITTEN CONSENT FROM EVENT CENTRE.

ALL FOODS PROVIDED BY EVENT CENTRE ARE FOR ON-SITE CONSUMPTION AS WELL AS DISPLAY PURPOSES.

NO CLIENT OR ANY OF THEIR GUESTS ARE PERMITTED TO TAKE FOOD OUT OF THE PREMISES TO BE CONSUMED OFF SITE.

NO OPEN FLAME IS PERMITTED IN THE FACILITY.

REHEARSALS ARE CHARGED AT \$300.00 PER HOUR OR ANY PART THEREOF.