

HOTEL
Lulu

ANAHEIM RESORT

*Catering
Menu
2024*



BREAKFAST BUFFETS

All breakfast buffet options include Freshly Brewed Coffee (decaf upon request), selection of Herbal Teas, & Assorted Juices. Service time is for two (2) hours. Priced per person (pp).

Minimum of 25 People.

Nothing Like Traditional - 33pp

Scrambled Eggs with Fine Herbs
Sausage Links and Crispy Bacon
(Turkey Substitute available upon Request)
Hash Browns or Skillet Potatoes
Fluffy Buttermilk Pancakes
Fresh Sliced Fruit Display

Deluxe Morning Glory - 37pp

Scrambled Eggs with Fine Herbs
Assorted Breakfast Breads & Bagels
Butter, Cream Cheese & Jams
Sausage Links and Crispy Bacon
(Turkey Substitute available upon Request)
Hash Browns and Skillet Potatoes
Fluffy Buttermilk Pancakes
Cinnamon French Toast
Fresh Sliced Fruit Display



All prices are subject to a taxable 19% F&B Staff Charge, a taxable 5% F&B House Charge, and 7.75% Sales Tax (subject to change). The F&B House Charge is used to offset the costs of utilities, equipment, and other non-labor expenses. The F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

PLATED BREAKFAST

All plated breakfast options include Freshly Brewed Coffee (decaf upon request), Selection of Herbal Teas, & Assorted Juices. Service time is for two (2) hours. Priced per person (pp).

Served with side of Skillet Potatoes and Freshly Sliced Seasonal Fruit.

Minimum of 25 People.

Croissant Sandwich - 21pp

Scrambled Eggs with Fine Herbs, Crispy Bacon, Cheddar Cheese, Avocado, Signature House Sauce

Traditional American - 23pp

Scrambled Eggs with Fine Herbs, Crispy Bacon, Sausage Links, French Toast

Breakfast Burrito - 24pp

Scrambled Eggs with Fine Herbs, Chorizo, Crispy Bacon, Cotija Cheese, Avocado, Pico de Gallo, Flour Tortilla

Eggs Benny - 25pp

Two Poached Eggs, Crispy Canadian Bacon, Buttered English Muffin, Creamy Hollandaise Sauce, Fresh Parsley



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CONTINENTAL BREAKFAST

All breakfast options include Freshly Brewed Coffee (decaf upon request), Selection of Herbal Teas, & Assorted Juices. Service time is for two (2) hours. Priced per person (pp).

Minimum of 25 People.

Light Continental - 23pp

Assorted Muffins & Pastries
Plain Butter and Jams
Individual Greek Yogurts & Granola
Assorted Cereals & Milk
Whole Fruit

Signature Continental - 26pp

Assorted Muffins & Pastries
Bagels with Cream Cheese
Plain Butter and Jams
Individual Greek Yogurts & Granola
Oatmeal, Brown Sugar, Raisins & Honey
Fresh Sliced Fruit Display



Enhancements

Yogurt Parfaits - 4pp
Yogurt, Granola & Seasonal Fruit

Oatmeal - 5pp
Brown Sugar, Raisins & Honey

Assorted Cereals & Milk - 5pp
Whole, 2% & Non-Fat

Fruit Skewers - 6pp
Seasonal Fruits

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BREAKS

Service time is for two (2) hours. Priced per person (pp).

Minimum of 25 People.

Simple Little Things - 16pp

Assorted variety of Petite Pastries
including Croissants and Danishes
Fresh Sliced Fruit Display
Freshly Brewed Coffee
Decaf upon Request
Assorted Hot Teas

Sweet Treats - 17pp

Chocolate Chip Cookies
Freshly Baked Chocolate Brownies
Iced Cold Milk
Freshly Brewed Coffee
Decaf upon Request

Snack Attack - 19pp

Salted Pretzels with Cheese Dip &
Popcorn
Potato Chips with Flavored Dip
Freshly Baked Chocolate Brownies
Iced Cold Lemonade

Fiesta Time - 19pp

Tortilla Chips with Salsa
Carrots & Celery with Ranch Dip
Chocolate Chip Cookies
Freshly Brewed Iced Tea

Health is Wealth - 20pp

Fresh Vegetable Crudité Display
with Hummus and Flavored Dips
Fresh Pita Bread
Assorted Nuts
Sparkling Water



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LUNCH BUFFETS

All lunch buffet options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea or Lemonade.

Service time is for two (2) hours. An additional \$3.00 per person for Lunch Buffets served after 3:00pm. Minimum of 25 People.

Tacomania Buffet - 31pp

Warm Corn and Flour Tortillas

Mexican Rice with Fresh Cilantro

Refried or Pinto Beans

Choose Two from the Following:

Shredded Chicken, Carne Asada, Juicy

Carnitas, Soyrito

Cilantro, Onions and Limes

Tortilla Chips & Salsa

Warm Churros with Assorted Syrups



It's Fajita Time - 33pp

Warm Corn and Flour Tortillas

Mexican Rice with Fresh Cilantro

Refried or Pinto Beans

Beef and Chicken Fajitas with Sautéed

Red Onion, Green & Red Pepper

Sour Cream and Shredded Cheese

Tortilla Chips and Salsa

Freshly Baked Chocolate Chip Cookies



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LUNCH BUFFETS

All lunch buffet options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea or Lemonade.

Service time is for two (2) hours. An additional \$3.00 per person for Lunch Buffets served after 3:00pm. Minimum of 25 People.

Lulu's Deliziosa Cucina - 36pp

Choice of Salad: Chopped, Caesar or Caprese

Choose Two from the Following:

Creamy Chicken Fettuccine Alfredo with Broccoli, Spaghetti with Meatballs, Pasta Carbonara, Pesto Pasta, Lasagna

Roasted Vegetable Medley

Freshly Baked Garlic Bread

Classic Tiramisu



Lulu's Yummy Favorites - 38pp

Choice of Salad: Caesar, Creamy Potato, Coleslaw or Macaroni

Choose One from the Following: Mashed Potatoes, Potato Wedges or French Fries

Choose Two from the Following: Crispy Fried Chicken, Herb Roasted Chicken, BBQ Pulled Pork, Pork Chops with Garlic Herb Butter, Savory Baked Bass Filet

Steamed Corn on the Cob

Freshly Baked Chocolate Brownies



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PLATED LUNCH

All plated lunch options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea and Lemonade. Priced per person (pp).

Served with breadsticks and choice of Clam Chowder, Toscana or Minestrone Soup.

Salads

Traditional Chicken Caesar - 25pp

Crisp Romaine Lettuce, Chicken, Crunchy Croutons, Parmesan Cheese and Caesar Dressing

Pepita - 26pp

Crisp Romaine Lettuce, Roasted Red Peppers and Onions, Puffed Sweet Corn, Queso Fresco and Cilantro Vinaigrette

Strawberry Fields - 28pp

Spinach Spring Mix, Fresh Blue Berries and Strawberries, Red Onion, Blue Cheese Crumbles, Sunflower Seeds and Raspberry Vinaigrette

Sandwiches

Served with Fresh Kettle Chips.

Blackened Chicken Sandwich - 29pp

Fresh Bibb Lettuce, Tomato, Blackened Chicken, Mayonnaise on a Warm Potato Roll

Ultimate Turkey Club Sandwich - 31pp

Oven Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Avocado, Swiss Cheese, Garlic Aioli on Sourdough Bread

Italian Grinder - 33pp

Fresh Romaine Lettuce, Tomato, Salami, Ham, Turkey, Provolone Cheese on a Warm Potato Roll

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PLATED LUNCH

All plated lunch options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea and Lemonade. Priced per person (pp).

Served with breadsticks.

Pastas

Spicy Chicken Rigatoni - 32pp

Green Peas, Grilled Chicken Breast, Rigatoni Pasta, Red Chili Flakes topped with Mozzarella Cheese and Marinara Sauce

Chicken Alfredo - 32pp

Broccoli, Chicken Breast, Fettuccine Pasta topped with Alfredo Sauce

Pesto Pasta Alla Vodka - 35pp

Charred Egg Plant, Green Peas, Penne Pasta, Creamy Pesto Sauce topped with Parmesan Cheese and Red Chili Flakes

Hearty Lunches

Citrus Salmon - 38pp

6oz. Citrus Marinated Salmon, Rice Pilaf, Seasonal Roasted Vegetables

Herb Roasted Chicken Breast - 38pp

6oz. Herb Marinated Chicken Breast, Garlic Parmesan Couscous, Steamed Broccoli

Braised Short Ribs - 48pp

Braised Short Ribs topped with our House Demi-Glaze Sauce, Garlic Mashed Potatoes, Sautéed Asparagus

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BOXED LUNCHES

All boxed lunch options include a Caesar Salad, Bag of Chips, Chocolate Chip Cookie and Bottle of Water. Priced per person (pp).

All items included in the boxed lunch can be served on platters as a display if preferred. Tomato Bisque or Broccoli Cheddar Soup add-on available for an additional \$5pp.

Balsamic Glazed Caprese Sandwich- 22pp

Tomatoes, Fresh Mozzarella, Arugula, Balsamic, Pesto and Basil on Ciabatta Bread

Turkey Croissant Sandwich- 23pp

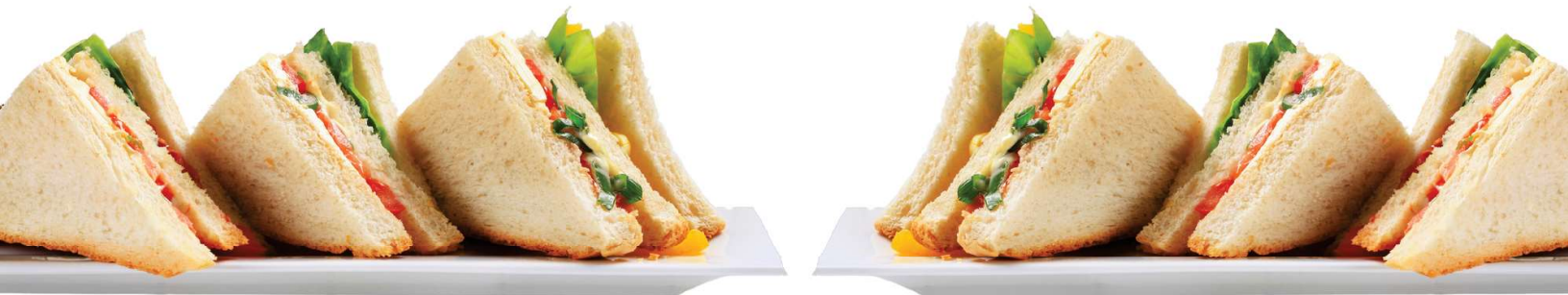
Oven Roasted Turkey, Lettuce, Tomato, Swiss Cheese, Mayonnaise on a Fluffy Croissant

Grilled Chicken Sandwich- 23pp

Grilled Chicken Breast, Lettuce, Tomato, Avocado, Swiss Cheese on Toasted Sourdough Bread

Black Forest Ham Sandwich - 25pp

Black Forest Ham, Lettuce, Tomato, Swiss Cheese, Honey Mustard on Toasted Sourdough Bread



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ALL DAY MEETING PACKAGES

All packages includes Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Assorted Soft Drinks and Bottled Water. Service time is for up to eight hours. Priced per person (pp).

Minimum of 25 People.

Standard - 28pp

Morning

One Hour Service

Bagels with Cream Cheese and Jams
Fresh Sliced Seasonal Fruit
Chilled Orange Juice

Mid-Morning

One Hour Service

Beverage Refresh

Afternoon

One Hour Service

Chocolate Chip Cookies

Executive - 40pp

Morning

One Hour Service

Assorted Breakfast Breads
Bagels with Cream Cheese and Jams
Fresh Sliced Seasonal Fruit
Chilled Orange Juice

Mid-Morning

One Hour Service

Beverage Refresh

Afternoon

One Hour Service

Tortilla Chips & Salsa
Chocolate Chip Cookies

Basic AV Package

8' Tripod Screen, LCD Projector, Extension Cord,
Power Strip



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A LA CARTE ITEMS

Beverages & Juices

Freshly Brewed Iced Tea	32/gallon	Bottled Water	3/each
Iced Cold Lemonade	36/gallon	Sparkling Water	4/each
Iced Cold Orange Juice	38/gallon	Assorted Soft Drinks	4/each
Tazo Hot Tea (Assorted)	38/gallon	Assorted Bottled Juices	5/each
Freshly Brewed Coffee	40/gallon	Energy Drinks	6/each

Snacks & Bites

Assorted Whole Fruit	30/dozen
Freshly Baked Chocolate Chip Cookies	35/dozen
Freshly Baked Chocolate Brownies	37/dozen
Assorted Pastries	45/dozen
Assorted Bagels with Cream Cheese	48/dozen
Assorted Potato Chip Bags	4/each
Individual Trail Mix	6/each

Platters

Small/Medium/Large

Fresh Seasonal Fruit Sliced Seasonal Fruits	30/60/120
Vegetable Crudit� Raw veggies served with Hummus and Flavored Dips	90/180/240
Fine Cheese Platter with Crackers Imported and Domestic Cheese, Honey, Gourmet Crackers	100/200/300

Small platters feed up to 10 ppl. Medium platters feed 10 to 20 ppl. Large platters feed 20 to 25 ppl.

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COLD HORS D'OEUVRES

Priced per piece and sold in increments of 20 pieces per selection.

Served as display. Service time is for two (2) hours. Butler passed tray option available for an additional \$50 per server, per hour. Maximum of 50 people per server.

Balsamic Bruschetta - 4/piece

Fresh Diced Tomato mixed with Basil, Garlic & EVOO served on Toasted Ciabatta Bread and topped with Balsamic Glaze Drizzle



Prosciutto Wrapped Melon - 4.50/piece

Sweet Cantaloupe Wedges wrapped in Prosciutto, Balsamic Glaze and Honey drizzle and Fresh Basil Garnish

Smoked Turkey Canapes - 5.50/piece

Smoked Turkey with Apple Walnut Chutney served on Toasted Points

Salami Roll-ups - 5/piece

Italian Dry Salami rolled up with Seasoned Cream Cheese

Southern Deviled Eggs - 5/piece

Hard Boiled Egg Whites stuffed with Yolk based seasoned paste and garnished with Paprika



Shrimp Cucumber Cups - 6/piece

Cucumber rounds stuffed with Fresh Herb Cream Cheese, Shrimp and garnished with Fresh Dill

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HOT HORS D'OEUVRES

Priced per piece and sold in increments of 20 pieces per selection.

Served as display. Service time is for two (2) hours. Butler passed tray option available for an additional \$50 per server, per hour. Maximum of 50 people per server.

Crispy Potstickers - 3/piece

Pork and Vegetable Dumplings with Soy Ginger Dipping Sauce

Assorted Petite Quiches - 3.50/piece

Mushroom, Spinach, Ham & Cheese

Mac n' Cheese Bites - 4/piece

Golden brown, deep fried Mac n' Cheese Balls

Spanakopita - 4/piece

Flaky Triangle Phyllo Pastry Filled with Spinach, Feta Cheese, and Spices

Stuffed Mushroom Caps - 5/piece

Mushroom Caps Stuffed with Fresh Crabmeat

Teriyaki Meatballs - 5.50/piece

Ground Turkey Meatballs marinated in Teriyaki sauce & topped with Sesame Seeds and chopped Green Onion

Chicken & Beef Satays - 7/piece

Marinated Chicken and Beef Satays with choice of Thai Peanut or Teriyaki Ginger Dipping Sauce



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DINNER BUFFETS

All dinner buffet options include Fresh Dinner Rolls with Butter and the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea or Lemonade.

Service time is for two (2) hours. Minimum of 25 People.

Traditional Dinner - 50pp

Mixed Field Greens Salad
Creamy Parmesan Mashed Potatoes
6oz. Rosemary Chicken Breasts & Herb
Marinated Flank Steak
Grilled Seasonal Vegetables
Fruit Board with Seasonal Fruits
Assorted Pastries



Lulu's Classy Picks - 52pp

Choice of Salad: Caesar, Mix Field Greens,
Creamy Potato, or Macaroni
Choose One from the Following: Garlic Mashed
Potatoes, Potato Wedges or French Fries
Choose Two from the Following: Crispy Fried
Chicken, Herb Roasted Chicken, BBQ Pulled
Pork, Pork Chops with Garlic Herb Butter, Oven
Roasted Pork Chops, Savory Baked
Bass Filet
Roasted Vegetable Medley
Freshly Baked Chocolate Brownies



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PLATED DINNER

All plated dinner options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea or Lemonade.

All entrees include choice of salad, starch and dessert. Seasonal Vegetables and Dinner Rolls with Butter Included. Priced per person (pp).

Minimum of 25 People.

Fresh Salads

Choose One of the following:

Caesar

Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing

Chopped

Romaine Lettuce, Cucumbers, Chopped Pepperoni, and EVOO Drizzle

Mixed Field Greens

Spring Mix Greens, Tomato, Red Onions, Balsamic Dressing

Starch

Choose One of the following:

Creamy Garlic Mashed Potatoes

Garlic, Parmesan, Potatoes

Rice Pilaf

White Rice, Chopped Fresh Parsley, Chopped Cilantro

Entrees

Grilled Portobello - 41pp

Grilled Portobello Mushroom, Zucchini, Squash, Red Onion and Bell Pepper in Tomato Sauce

Portobello with Pesto - 41pp

Sliced Grilled Portobello Mushroom, Fresh Arugula, Toasted Walnuts topped with Pesto Sauce and EVOO drizzle



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PLATED DINNER

All plated dinner options include the choice of two (2) beverages: Freshly Brewed Coffee (decaf upon request), Assorted Hot Teas, Iced Tea or Lemonade.

All entrees include choice of salad, starch and dessert. Seasonal Vegetables and Dinner Rolls with Butter Included. Priced per person (pp).

Minimum of 25 People.

Entrees cont.

Chicken Marsala- 45pp
Chicken Breast, Sautéed Mushrooms, Creamy Marsala Sauce and Fresh Parsley Garnish

Herb Roasted Chicken - 45pp
6oz Roasted Chicken Breast with Rosemary & Thyme Herbs

Teriyaki Glazed Salmon - 46pp
6oz Grilled Salmon topped with Teriyaki Glaze and Sesame Seeds

Demi-Glaze Flank Steak - 50pp
Grilled Flank Steak topped with Demi-Glaze Sauce

Shrimp & Mignon - 60pp
Bacon wrapped Shrimp and Tender Filet Mignon topped with Herb Butter



Desserts

Choose One of the following:

Chocolate Lava Cake
Topped with Powdered Sugar

Strawberry Shortcake
Topped with Whip Cream and Fresh Strawberry

Tiramisu
Lady Fingers dipped in Espresso

New York Cheesecake
Topped with Raspberry Sauce



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BAR PACKAGES

Two (2) hour minimum service required. \$9 per person for each additional hour. One Bartender per every 100 guests required. Priced per person (pp).

A \$50 per hour Bartender Fee will be assessed if bar sales do not exceed \$800, per bar. If bar sales exceed \$800 in net sales, per bar, Bartender Fee will be waived. Waived Bartender Fee is for up to four (4) hours.

Soft Bar - 22pp

Domestic, Imported & Craft Beer
House Wine Selection
Soft Drinks & Bottled Water

Classic Bar - 25pp

Domestic, Imported & Craft Beer
Call Brand Cocktails
House Wine Selection
Soft Drinks & Bottled Water

Premium Bar - 32pp

Domestic, Imported & Craft Beer
Premium Brand Cocktails
Premium Wine Selection
Soft Drinks & Bottled Water



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BAR SERVICES

Two (2) hour minimum service required. One Bartender per every 100 guests required. Cash bar sales do not qualify towards Food & Beverage minimums.

A \$50 per hour Bartender Fee will be assessed if bar sales do not exceed \$800, per bar. If bar sales exceed \$800 in net sales, per bar, Bartender Fee will be waived. Waived Bartender Fee is for up to four (4) hours.

Full Service Bar

Prices are **Exclusive** of Tax & Service Charge

Domestic Beer	10/bottle
Imported & Craft Beer	12/bottle
Hard Seltzers	13/can
Call Brands	14/drink
Premium Brands	17/drink
House Wine	13/glass
Soft Drinks & Bottled Water	5/bottle/can



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BEVERAGE MENU

Items are subject to change without notice. Please inquire on Premium Wine options if purchasing the Premium Bar Package.

Domestic Beer

Blue Moon
Coors Light
Fat Tire
Miller Light

Imported Beer

Corona
Guinness
Heineken
Modelo
Pacifico

Craft Beer

Belching Beaver Stout
Founder Breakfast Stout
Lagunitas IPA
New Castle
Voodoo Ranger IPA

Call Brands

Beefeater Gin
Bombay Gin
Malibu Rum
Sailor Jerry Rum
Jose Cuervo Tequila
Milagro Tequila
Ketelone Vodka
Tito's Vodka
Crown Royale Whiskey
Four Roses Whiskey
Jack Daniels Whiskey

Premium Brands

Hennessey Cognac
Remy Martin Cognac
Grand Marnier Cognac
Hendricks Gin
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Belveder Vodka
Grey Goose Vodka
Makers Mark Whiskey
Knob Creek Whiskey
Woodford Reserve Whiskey
WhistlePig 6yr Whiskey
Jameson Irish Whiskey

House Wine

Freakshow Cabernet
Freakshow Chardonnay
Sutter Home Merlot
Unshackled Rose
Line 39 Sauvignon Blanc

Hard Seltzers

Whiteclaws
Happy Dad

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IN-HOUSE AUDIO/VISUAL

Items can be rented individually or as a package. Packages include all necessary AV connector cables. Laptop is not included with packages. Packages are priced per day. A la carte items are priced per item, per day.

Package additions (e.g. Lavalier Microphones, Laptops) and Labor (e.g. Event Operator) available at an additional charge with Hotel's preferred vendor. Please inquire for further details and personalized quotes.

LCD Projector Package - 300/day

LCD Projector, 8' Tripod Screen, Extension Cord, AV Cables, AV Cart

Wireless Sound Package - 400/day

Wireless Microphone, Speaker on Tripod Stand, 8-Channel Audio Mixer, AV Cables, AV Cart

A La Carte Items

Extension Cord	15
Power Strip	20
Easel	20
Flipchart with Easel & Markers	50
LED Uplight	70
Podium	75
Wireless Microphone	100
Lavalier Microphone	150
Power Speaker on Tripod Stand	100
8' Tripod Screen	120
LCD Projector	175
8-Channel Audio Mixer	200
42" TV Monitor on Stand	350



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HOTEL POLICIES

Food + Beverage

Due to licensing requirements and for quality control, **ALL** food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Orders (BEOs). A \$500.00 penalty fee will be applied to Group if any alcohol, not provided or served by a Hotel licensed Bartender, is discovered during or after the conclusion of an event.

Guarantee

Client shall notify the Hotel of the exact number of guests attending the event by 11:00am, three (3) business days prior to the function. The number furnished will be considered a guarantee, not subject to reduction, and charges will be made for the number served or the number guaranteed, whichever is greater. If no guarantee is provided, the original estimated number of people will be considered the client's guarantee. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater will apply.

Payment

The Hotel does not accept payment after the event, unless number served is greater than the number guaranteed. Group's total estimated charges must be pre-paid no later than 3 business days prior to the Event date (after guarantee is provided) unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.

Room Rearrangements

Room setups are to be finalized no later than three (3) business days prior to the Event start date. If Group requests changes to setup within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

F+B, Room Rental, AV Staff Charge + House Charge

A 19% F&B Staff Charge and a 5% F&B House Charge are applied to Food and Beverage. A 19% Staff Charge and a 5% House Charge is applied to Room Rental and AV (Audio Visual.)



HOTEL POLICIES

Decorations

Group will be responsible to bring their own decorations; e.g. centerpieces, special props, etc. All decorations must not pose a safety hazard to Hotel and Guests. Smoke machines are not permitted. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

Signage

In order to maintain the ambiance of the Hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however signage is permitted in the ballroom area. Placement is subject to approval by Management and must meet traffic flow and safety guidelines.

Photography

Hotel has the right, at its sole cost and expense, to photograph and/or video set-up for the Event. Any and all photographs and videos made or created by Hotel at the Event shall be the property of Hotel and may be used and published by Hotel in connection with its business and the operation and promotion of the Hotel.

Insurance

Each party will maintain insurance sufficient to cover any claims or liabilities which may reasonably arise out of or relate to its obligations under this Agreement and will provide evidence of such insurance upon request. Outside vendors must provide Hotel with certificate of liability insurance if using Hotel equipment or accessing Hotel work areas.

Security

Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner. Group will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Group to retain security personnel in order to safeguard guests or property in Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.

Violating any of the above Hotel Policies is subject to Penalty Fees.