



WEDDING  
CEREMONIES & RECEPTIONS



POSH BANQUETS AT CLARION HOTEL  
411 SOUTH LARKIN AVENUE, JOLIET, IL 60436  
815.729.2000  
WWW.POSHBANQUETS.COM

# CLASSIC

\$68 PER GUEST

FOUR HOUR BEER/WINE/SODA BAR PACKAGE  
SPECIALTY COCKTAIL OR CHAMPAGNE TOAST  
TWO COURSE PLATED DINNER: SALAD AND ENTRÉE  
CUSTOM WEDDING CAKE FROM CREATIVE CAKES  
WHITE OR BLACK TABLE LINEN  
WHITE OR BLACK POLYCOTTON NAPKINS  
DANCE FLOOR, SIZED TO FIT ROOM  
ONE BARTENDER PER 100 GUESTS  
ONE COMPLIMENTARY KING ROOM FOR COUPLE  
DISCOUNTED HOTEL ROOM BLOCK

# ELEGANCE

\$78 PER GUEST

FOUR HOUR PREMIUM BRAND BAR PACKAGE  
SPECIALTY COCKTAIL OR CHAMPAGNE TOAST  
CHARCUTERIE SAMPLER OR FRESH FRUIT DISPLAY  
TWO COURSE PLATED DINNER: SALAD AND ENTRÉE  
CUSTOM WEDDING CAKE FROM CREATIVE CAKES  
WHITE OR BLACK TABLE LINEN  
COLORED NAPKINS  
CHAIR COVER OR CHIAVARI CHAIR  
HOUSE CENTERPIECES  
DANCE FLOOR, SIZED TO FIT ROOM  
ONE BARTENDER PER 100 GUESTS  
ONE COMPLIMENTARY KING ROOM FOR COUPLE  
DISCOUNTED HOTEL ROOM BLOCK

# ROYAL

\$90 PER GUEST

FOUR HOUR TOP SHELF BRAND BAR PACKAGE  
SPECIALTY COCKTAIL & CHAMPAGNE TOAST  
CHARCUTERIE SAMPLER OR FRESH FRUIT DISPLAY  
SELECTION OF 2 CLASSIC HORS D'OEUVRES  
THREE COURSE PLATED DINNER: SOUP, SALAD, ENTRÉE  
CUSTOM WEDDING CAKE FROM CREATIVE CAKES  
WHITE OR BLACK TABLE LINEN  
COLORED NAPKINS  
CHAIR COVER OR CHIAVARI CHAIR  
HOUSE CENTERPIECES  
DANCE FLOOR, SIZED TO FIT ROOM  
ONE BARTENDER PER 100 GUESTS  
ONE COMPLIMENTARY SUITE FOR COUPLE  
DISCOUNTED HOTEL ROOM BLOCK

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% SERVICE CHARGE AND 9.75% TAX (SUBJECT TO CHANGE).  
PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

## ENHANCEMENTS

### HORS D'OEUVRES

CLASSIC SELECTION	\$2.50 PER PIECE
ELEGANCE SELECTION	\$3.50 PER PIECE
ROYAL SELECTION	MARKET PRICE
(4-6 PIECES PER GUEST RECOMMENDED)	

### DESSERTS

SLICED CAKE, CHEESECAKE OR PIE	\$3 PER PIECE
GOURMET MINI PASTRIES OR DONUTS	\$2.50 PER PIECE
BITE SIZE DESSERTS	\$1.50 PER PIECE
COOKIES BY THE POUND (34 PER)	\$28 PER POUND

### LATE NIGHT

CLASSIC BURGER SLIDERS	\$40 PER DOZEN
BUFFALO CHICKEN SLIDERS	\$40 PER DOZEN
CHICKEN WINGS	\$20 PER DOZEN
PIZZA BY THE SLICE	\$48 PER DOZEN
OUTSIDE FOOD PLATING FEE	\$2.50 PER GUEST
(MUST BE SERVED BEFORE 10:00 PM)	

### LIBATIONS

UPGRADE TO NEXT PKG LEVEL	\$5 PER GUEST
CHAMPAGNE TOAST	\$3 PER GUEST
TABLESIDE WINE SERVICE	\$4 PER GUEST

## CEREMONIES

### WEDDINGS UNDER 125 GUESTS

OUTDOOR PERGOLA	\$500+
INDOOR RUBY OR OPAL	\$300+

### WEDDINGS OVER 125 GUESTS

OUTDOOR PERGOLA	\$750+
INDOOR BALLROOM	\$450+

+20% SERVICE FEE

### DECOR

WHITE GARDEN CHAIRS	\$4 EACH
CHAIR COVERS	\$4 EACH
CHIAVARI CHAIRS	\$7 EACH
COLORED NAPKIN	\$2 EACH
COLORED TABLE RUNNER	\$5 EACH
COLORED TABLE LINEN	\$18 EACH
LED UP LIGHTING	\$40 EACH

(FEES INCLUDE TAX, DELIVERY, SET UP)

## SPECIAL CONSIDERATIONS

### NOVEMBER 15 THROUGH APRIL 15

PICK YOUR PROMOTION

5% PACKAGE DISCOUNT  
WAIVED CEREMONY RENTAL  
UPGRADED HORS D'OEUVRES  
LATE NIGHT SNACK

### FRIDAY OR SUNDAY RECEPTION

PICK YOUR PROMOTION

5% PACKAGE DISCOUNT  
50% OFF CEREMONY RENTAL  
SUITE UPGRADE  
TWO COMPLIMENTARY PARENT ROOMS

OFFERS CANNOT BE COMBINED

DISCOUNTS DO NOT APPLY  
ON HOLIDAY WEEKENDS

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# BAR SELECTIONS

## BEER/WINE/SODA BAR

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 NIOIR, CHARDONNAY, RIESLING, PINOT GRIGIO,  
MOSCATO, PINK MOSCATO, WHITE ZINFANDEL

JUICES AND SODAS

## PREMIUM LIQUORS

(4) DOMESTIC AND IMPORTED BOTTLED BEER

(4) VARIETAL WINES

TITO'S HANDMADE VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, BACARDI  
RUM, MALIBU RUM, CASAMIGOS BLANCO TEQUILA, JIM BEAM BOURBON,  
JAMESON IRISH WHISKEY, JACK DANIELS WHISKEY, SEAGRAM'S 7 CROWN  
AMERICAN WHISKEY, DEWAR'S SCOTCH, CHRISTIAN BROTHERS BRANDY  
JUICES AND SODAS

## TOP SHELF LIQUORS

(4) DOMESTIC AND IMPORTED BOTTLED BEER

(4) VARIETAL WINES

GREY GOOSE VODKA, HENDRICH'S GIN, CAPTAIN MORGAN RUM, BACARDI RUM,  
MALIBU RUM, PATRON TEQUILA, JAMESON IRISH WHISKEY, MAKERS MARK  
BOURBON, KNOB CREEK KENTUCKY BOURBON, BULLEIT BOURBON, CROWN  
ROYAL WHISKEY, HENNESSY VS COGNAC  
JUICES AND SODAS

## 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.

ALL FOOD AND BEVERAGE IS SUBJECT TO 200% SERVICE CHARGE AND 9.75% TAX (SUBJECT TO CHANGE).  
PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

# DINNER SELECTIONS

CLASSIC AND ELEGANCE PACKAGES - SALAD AND ENTRÉE  
ROYAL PACKAGE - SOUP, SALAD AND ENTRÉE

## SOUPS

ROSEMARY CHICKEN POTATO  
SAUSAGE AND CHICKEN GUMBO  
SEASONAL SOUP

## SALADS

CAESAR  
ROMAINE LETTUCE WITH PARMESAN CHEESE  
SERVED WITH CAESAR DRESSING

HOUSE  
SPRING GREENS WITH TOMATO AND ONION  
CHOICE OF TWO DRESSINGS

SPINACH  
FRESH BABY SPINACH WITH TOMATO AND ONION  
CHOICE OF TWO DRESSINGS

## DRESSINGS

RANCH, BLEU CHEESE, CREAMY BALSAMIC VINAIGRETTE, ITALIAN VINAIGRETTE,  
CUCUMBER AND AVOCADO, GREEN GODDESS

# DINNER SELECTIONS

ALL DINNERS INCLUDE ONE SIDE, ONE VEGETABLE, BREAD AND BUTTER  
(EXCEPT FOR PASTA DISHES)  
SERVICE INCLUDES WATER AND COFFEE ON TABLES

ROASTED CORNISH HEN: BRINED AND HERB ROASTED HALF CORNISH HEN  
FINISHED WITH CHICKEN AND WHITE WINE DEMI-GLACE **GF**

ROTISSERIE CHICKEN: LOCAL AMISH ORGANIC 1/2 CHICKEN, BRINED AND  
DRY RUBBED THEN SLOW COOKED OVER WOOD FIRE **GF**

SLOW SMOKED CHICKEN: LOCAL AMISH ORGANIC 1/2 CHICKEN BRINED AND  
DRY RUBBED, SLOW COOKED IN OUR SMOKER USING OAK AND CHERRY  
WOODS **GF**

ROASTED PORK LOIN: SLOW ROASTED PORK LOIN SERVED WITH APPLE AND  
GRILLED PEACH CHUTNEY AND LEMON HERB SAUCE **GF**

HERB ROASTED PORK LOIN: 2 DAY BRINED SLOW ROASTED PORK LOIN  
WITH HERB AND MUSTARD CRUST, FINISHED WITH PORK AND MUSHROOM  
AU JUS **GF**

CAJUN SPICED PORK TENDERLOIN MEDALLIONS: MARINATED PORK  
TENDERLOIN, OVEN ROASTED AND GRILLED, FINISHED WITH HERB PORK AU  
JUS **GF**

ROASTED SIRLOIN: SLICED SIRLOIN WITH PEPPERCORN AU JUS **GF**

STEAKHOUSE STROGANOFF: 8 OZ. BRISKET, MUSHROOMS, BACON, AND  
GARLIC IN BALANCED DAIRY-FREE DRY SHERRY SAUCE OVER EGG NOODLES

(V) STUFFED PORTABELLA MUSHROOM CAPS: 2 PORTABELLA MUSHROOM  
CAPS STUFFED WITH A MIXTURE OF ITALIAN SEASONING, CREAM CHEESE,  
PARMESAN CHEESE, & ROASTED GARLIC **GF**

(V) VEGETABLE LASAGNA: EGGPLANT OR ZUCCHINI LAYERED WITH RICOTTA  
CHEESE, MOZZARELLA AND FRESH SEASONED VEGETABLES THAT IS OVEN  
ROASTED AND TOPPED WITH HOUSE-MADE MARINARA OR ALFREDO SAUCE  
AND TOPPED WITH PARMESAN CHEESE **GF**

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PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

# DINNER UPGRADES

ALL DINNERS INCLUDE ONE SIDE, ONE VEGETABLE, BREAD AND BUTTER  
(EXCEPT FOR PASTA DISHES)  
SERVICE INCLUDES WATER AND COFFEE ON TABLES

ADD \$5 PER GUEST

CHICKEN SALTIMBOCCA: AIRLINE CUT CHICKEN BREAST WRAPPED IN PROSCIUTTO WITH MOZZARELLA CHEESE AND FRIED SAGE, FINISHED WITH WHITE WINE MUSHROOM SAUCE **GF**

SEAFOOD PASTA: SHRIMP AND MUSSELS WITH HANDMADE FETTUCCINI PASTA, SLOW ROASTED MARINARA SAUCE, AND FRESH HERBS

BLACKENED SALMON: CAJUN SEASONED SALMON WITH SUGARCANE AND CHIPOTLE GLAZE **GF**

SALMON FLORENTINE: ATLANTIC SALMON, BABY SPINACH, CREMINI MUSHROOMS, AND LEMON BEURRE BLANC **GF**

LAMB SHANK: FORK TENDER BRAISED LAMB SHANK WITH GARLIC, RED WINE, CARROTS, CELERY, PLUM TOMATOES, AND FRESH HERBS **GF**

MARKET PRICE INCREASE PER GUEST

HERB ROASTED NEW YORK STRIP: SLOW-ROASTED NEW YORK STRIP OR PRIME RIB CRUSTED WITH GARLIC CONFIT, FRESH HERBS, DIJON MUSTARD SERVED WITH RED WINE BORDELAISE **GF**

PRIME RIB: IN-HOUSE SEASONING AND SLOW-ROASTED 12OZ PRIME RIB, SERVED WITH RED WINE BORDELAISE **GF**

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## VEGETABLE SELECTION

GLAZED CARROTS  
SEASONED BROCCOLI AND CAULIFLOWER  
ROASTED BRUSSEL SPROUTS W/ BACON & ONION  
CAJUN SPICED VEGETABLE MEDLEY  
GRILLED CORN ON THE COB  
ROASTED CONFETTI CORN  
GREEN BEANS

## SIDE SELECTION

GARLIC MASHED POTATOES  
ROASTED RED POTATOES  
POTATO WEDGES  
MASHED SWEET POTATOES  
RICE PILAF  
WILD RICE

## DESSERTS

MINIMUM ORDER 25 PIECES PER SELECTION

SLICED  
\$3 PER PIECE

BROWNIES  
SLICED CHEESECAKE WITH BERRY TOPPING  
SLICED CHOCOLATE CAKE WITH CHOCOLATE  
ICING  
SLICED MARBLE CAKE WITH VANILLA ICING  
SLICE OF PIE (APPLE, CHERRY, PUMPKIN)

BITE SIZE DESSERTS  
\$1.50 PER PIECE

CARROT CAKE  
ROASTED MACADAMIA NUTS, TOASTED COCONUT, CREAM  
CHEESE FROSTING, PINEAPPLE

CHOCOLATE CAKE  
DECADENT CHOCOLATE CAKE WITH CHOCOLATE GANACHE  
ICING

KEY LIME PIE  
FRESH KEY LIME JUICE, SUGAR BAKED WITH A GRAHAM  
CRACKER CRUST

CHEESECAKE  
CREAMY NEW YORK STYLE: PLAIN OR TURTLE WITH HOUSE-  
MADE CARAMEL SAUCE, CHOCOLATE SAUCE AND CANDIED  
PECANS

FRESH BAKED COOKIES  
PEANUT BUTTER OR CHOCOLATE CHIP

## GOURMET DESSERTS

MINIMUM ORDER 25 PIECES PER SELECTION

DONUTS  
\$2.50 PER PIECE

STRAWBERRY ICED YEAST RAISED  
CHOCOLATE ICED CAKE  
VANILLA ICED CAKE  
CUSTOM TINT-VANILLA ICED YEAST RAISED OR CAKE  
CUSTOM FLAVOR ICED YEAST RAISED OR CAKE  
PASTEL COLOR ONLY.  
FLAVORED ICINGS: LEMON, ALMOND, COCONUT, RASPBERRY

GOURMET MINI PASTRIES  
\$2.50 PER PIECE

BROWNIES  
CHOCOLATE DIPPED STRAWBERRIES  
CREAM PUFF  
ECLAIRS  
LEMON SQUARE  
CANNOLI  
TIRAMISU  
LEMON, RASPBERRY OR ASSORTED FRUIT TARTS  
CHERRY, LEMON, STRAWBERRY OR TURTLE CHEESECAKE

COOKIES BY THE POUND  
(APPROX 34 COOKIES PER POUND)  
\$28 PER POUND

PINWHEELS  
VANILLA BUTTER  
CHOCOLATE BUTTER  
CHOCOLATE CHUNK  
ITALIAN WEDDING  
APRICOT, CHEESE OR RASPBERRY KOLACKY

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# CLASSIC HORS D'OEUVRES

MINIMUM ORDER 25 PIECES PER SELECTION

\$2.50 PER PIECE

PROSCIUTTO E MELONE: SWEET CANTALOUPE CUBES WRAPPED IN PROSCIUTTO AND SKEWERED WITH FRESH BASIL **GF**

WALNUT PESTO STUFFED MUSHROOMS: LARGE FRESH MUSHROOMS HAND-STUFFED WITH BOURSIN CHEESE AND WALNUT PESTO **GF**

BRUSCHETTA: MARINATED PLUM TOMATOES, FRESH BASIL, GARLIC, BALSAMIC AND SHAVED PARMESAN ON CROSTINI

BOCCONCINI: "BABY MOZZARELLA" WRAPPED WITH BASIL **GF**

PROSCIUTTO WRAPPED ASPARAGUS: FRESH ASPARAGUS STALKS WRAPPED IN PROSCIUTTO **GF**

MEATBALL SLIDER: CERTIFIED ANGUS BEEF MEATBALL, HOUSE-MADE MARINARA AND FRESH MOZZARELLA ON SLIDER BUN

CUBAN "CIGARS": SMOKED CHICKEN, MONTEREY JACK CHEESE, SCALLIONS, CILANTRO, AND BBQ SAUCE ROLLED IN FLOUR TORTILLA THEN FRIED

GRILLED EGGPLANT AND GOAT CHEESE ROLLUP: SEASONED EGGPLANT GRILLED AND STUFFED WITH HERBED GOAT CHEESE **GF**

BLACKENED CHICKEN SKEWERS: CHICKEN BREAST BLACKENED AND GRILLED **GF**

GRILLED ZUCCHINI AND GOAT CHEESE ROLLUP: SEASONED ZUCCHINI GRILLED AND STUFFED WITH HERBED GOAT CHEESE **GF**

MOZZARELLA BUNDLE: PROSCIUTTO WRAPPED FRESH HANDMADE MOZZARELLA **GF**

PESTO CHICKEN: GRILLED CHICKEN MARINATED IN HOUSE-MADE PESTO **GF**

TRADITIONAL STYLE MEATBALLS: SERVED WITH BARBECUE OR MARINARA

ZUCCHINI FRITTERS: DEEP FRIED GRATED ZUCCHINI, FRESH DILL, PARSLEY, PARMESAN, AND SCALLIONS **GF**

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# ELEGANCE HORS D'OEUVRES

MINIMUM ORDER 25 PIECES PER SELECTION

\*ASTERISK DENOTES GLUTEN FREE

\$3.50 PER PIECE

CANDIED BACON: THICK APPLEWOOD SMOKED BACON, BROWN SUGAR, CHIPOTLE **GF**

MESA ARMADILLO EGGS: HALVED JALAPENOS, PEPPER-JACK CREAM CHEESE BUNDLED IN SMOKY BACON **GF**

CRUDITÉ' W/DIP: FINELY CUT VARIETY OF FRESH VEGETABLES SERVED WITH A CREAMY AVOCADO GREEN GODDESS DIP **GF**

CAJUN SHRIMP: PEEL 'N EAT SHRIMP HEAVILY SEASONED WITH CAJUN SEASONING **GF**

CHEESE SKEWER: AGED SHARP CHEDDAR, PROVOLONE, GOUDA, BABY SWISS **GF**

ROASTED GARLIC HUMMUS: CREAMY CHICKPEAS, GARLIC AND OLIVE OIL BLENDED AND SERVED WITH HOUSE-MADE PITA CHIPS AND/OR FRESH VEGETABLES

ROASTED RED PEPPER HUMMUS: CREAMY CHICKPEAS, GARLIC, FIRE ROASTED RED PEPPERS AND OLIVE OIL BLENDED AND SERVED WITH HOMEMADE PITA CHIPS AND/OR FRESH VEGETABLES

ANTIPASTO SKEWER: ASSORTMENT OF OLIVES, SALAMI, AND CHEESES **GF**

# ROYAL HORS D'OEUVRES

MINIMUM ORDER 25 PIECES PER SELECTION

\*ASTERISK DENOTES GLUTEN FREE

## MARKET PRICE

CEVICHE: SHRIMP, PEPPERS, ONIONS, AVOCADO, TOMATOES, CILANTRO, BASIL, GARLIC, LIME

CRAB WONTON: LUMP BLUE CRAB BLENDED WITH CREAM CHEESE STUFFED INTO A CRISPY WONTON

TENDERLOIN SLIDERS: BEEF TENDERLOIN, CARAMELIZED ONION ON CIABATTA ROLLS

BACON WRAPPED JUMBO SHRIMP: FINISHED WITH BOURBON GLAZE AND HERBS **GF**

MARYLAND CRAB CAKES: LUMP AND CLAW BLUE CRAB BLENDED GENTLY AND PAN-SEARED

PIG + PRAWN: GIANT GULF SHRIMP, SCALLION, CREAM CHEESE, WRAPPED IN CRISPY BACON WITH MAPLE SYRUP-SAMBAL GLAZE **GF**

SHRIMP COCKTAIL: JUMBO FRESH SHRIMP SERVED WITH ZESTY COCKTAIL SAUCE **GF**

COCONUT SHRIMP: LARGE, TAIL-ON SHRIMP, COOKED GOLDEN-BROWN IN A FRESH COCONUT BATTER

BACON WRAPPED SEA SCALLOPS: TENDER SEA SCALLOPS WRAPPED IN THICK CUT SMOKED BACON. **GF**

# POLICY INFORMATION

## MENU SELECTION

ALL MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN (3) THREE 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) FOURTEEN DAYS THE DATE OF THE FIRST CONTRACTED FUNCTION. GUARANTEED ATTENDANCE 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) SEVEN 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 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. THE HOTEL WILL PREPARE TO PROVIDE NO MORE THAN 5% (FIVE PERCENT) OVERAGE ON BUFFET MEALS; HOWEVER, THE HOTEL MAY NOT BE PREPARED TO PROVIDE ANY OVERAGE ON PLATED MEALS.

## FOOD AND BEVERAGE POLICIES

ALL MENU PRICES PER PERSON OR PER ITEM AND ARE SUBJECT TO CHARGE. GRATUITY/SERVICE CHARGE OF 20% AND LOCAL FOOD AND BEVERAGE TAX OF 9.75%

EVENTS CONTRACTED 6-12 MONTHS PRIOR TO EVENT DATE ARE SUBJECT TO 8% PRICING INCREASE PER PERSON/ITEM.  
EVENTS CONTRACTED MORE THAN 12 MONTHS PRIOR TO EVENT DATE ARE SUBJECT TO 12% PRICING INCREASE PER PERSON/ITEM.

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. NO FOOD OR BEVERAGE MAY 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 DISPENSED BY HOTEL EMPLOYEES. NO OUTSIDE LIQUOR IS PERMITTED IN PUBLIC AREAS NOR THE FUNCTION SPACES. HOTEL EMPLOYEES RESERVE THE RIGHT TO DECLINE SERVICE BASED ON SAFE SERVICES TRAINING REQUIREMENTS. PHOTO ID IS REQUIRED FOR PROOF OF GUEST AGE OVER 21.