

FAIRFIELD  
INN & SUITES  
Marriott

# Event Menus

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Fairfield<sup>®</sup>  
BY MARRIOTT

Fairfield Inn & Suites Tustin Orange County

15011 Newport Avenue, Tustin, CA 92780 | 714.258.9900 | [Marriott.com/SNATF](http://Marriott.com/SNATF)

# Breakfast

## **CALIFORNIA CONTINENTAL** \$11.45 pp

Danish pastries, assorted muffins, croissants, and breakfast breads, presented with butter, fruit preserves, and fresh-brewed coffee.

Add fresh fruit for \$3.00 pp

## **THE HEALTH NUT** \$13.95 pp

Our beautiful fresh fruit display served with individual yogurts, granola, low-fat muffins, breakfast breads with butter and preserves, and fresh-brewed coffee.

## **THE O.C. BREAKFAST** \$15.95 pp

Farm-fresh eggs scrambled with cheddar cheese. Includes your choice of ham, bacon or sausage, choice of home style potatoes or baked parmesan tomatoes, and fresh-baked breakfast pastries.

Add turkey bacon or sausage for \$2.00 pp | Add fresh fruit for \$3.00 pp

## **EGG SOUFFLÉ CUPS** \$13.95 pp

Includes home-style potatoes.

Choose one of the following:

Garden Vegetable with Cheese

Southwest Chipotle

Bacon, Onion and Swiss

Mushroom, Spinach and Feta

Substitute egg whites for \$2.50 pp | Add fresh fruit for \$3.00 pp

## **BREAKFAST CROISSANT** \$13.95 pp

Scrambled eggs with cheddar cheese and choice of bacon, sausage, or Canadian bacon, on a large butter croissant with sliced avocado, tomato, and Bermuda onion. Includes home-style potatoes.

Add turkey bacon or sausage for \$2.00 pp | Add fresh fruit for \$3.00 pp

## **BREAKFAST ENCHILADAS** \$14.25 pp

Corn Tortillas, scrambled eggs, cheddar cheese, enchilada sauce, cilantro, queso fresco, and Spanish rice. Served with your choice of refried or seasoned black beans.

Add turkey bacon or sausage for \$2.00 pp | Add fresh fruit for \$3.00 pp

## **BAGELS** \$5.25 pp

Served with cream cheese, butter and jam

## **ASSORTED MINI MUFFINS** \$5.95 pp



# Lunch

## SANDWICHES & WRAPS

### ASSORTED DELI SANDWICHES \$12.45 pp

Includes a relish tray and sliced cheese. Sliced onions available upon request.

Choice of one of the following fresh-baked breads:

Kaiser, Focaccia, Ciabatta, Sliced White or Wheat

Choice of three of the following:

Roast Beef, Deli Ham, Roast Turkey Breast, Tuna Salad, Vegetarian, Chicken Salad

Substitute croissants for \$3.00 pp

### MINI DELI SANDWICHES \$12.45 pp

Same selections as the assorted deli sandwiches except they are prepared on petite rolls.

Includes a relish tray and sliced cheese. Two mini sandwiches per person.



### UPGRADED DELI SANDWICHES

#### GRILLED CHICKEN CLUB \$13.95 pp

Grilled chicken breast, Swiss cheese, avocado, bacon, green lettuce, and our sundried tomato mayo served on sourdough bread.

#### CHICKEN FOCACCIA \$12.95 pp

Roasted chicken breast with arugula, roasted bell peppers, and a garlic aioli, served on fresh-baked focaccia bread.

#### GRILLED VEGGIE BAGUETTE \$12.95 pp

Eggplant, zucchini, onion, peppers, yellow crookneck, Boursin herb cheese, sundried tomato relish, and pesto. Served cold.

#### TURKEY AVOCADO FOCACCIA \$12.95 pp

Roast turkey breast, avocado, Swiss cheese, lettuce, and tomato on fresh-baked focaccia bread.

#### CHICKEN CAESAR WRAP \$11.95 pp

Grilled chicken breast, romaine lettuce, parmesan cheese, and Caesar dressing wrapped in a large flour tortilla.

#### CHICKEN FAJITA WRAP \$11.75 pp

Grilled chicken breast with sautéed peppers and onions, lettuce, tomatoes, chipotle aioli, and a creamy cilantro lime dressing wrapped in a flour tortilla.

#### GRILLED VEGETABLE WRAP \$11.95 pp

Eggplant, zucchini, yellow crookneck, red bell pepper, feta cheese and sundried tomato pesto wrapped in a flour tortilla.

#### ROAST BEEF WRAP \$11.95 pp

Brandt prime roast beef, rocket, roasted garlic aioli, crumbled bleu cheese and caramelized onions wrapped in a flour tortilla.

#### CHICKEN PESTO WRAP \$11.75 pp

Grilled chicken breast, roasted peppers, tomato, spinach leaves, toasted pine nuts and pesto sauce wrapped in a flour tortilla.

# Lunch

## BOXED LUNCHES & SIDES

### DELI SANDWICH BOXED LUNCH

With 2 sides \$14.95 pp | With 3 sides \$16.95 pp

Choose any one of our deli sandwiches, two mini deli sandwiches (one protein selection), or a wrap. Sides may include deli side options, cookies or brownies.

### UPGRADED SANDWICH BOXED LUNCH

With 2 sides \$15.95 pp | With 3 sides \$17.95 pp

Choose any one of our upgraded sandwiches or wraps. Sides may include all deli side options, cookies or brownies.

### SALAD BOXED LUNCH

With 1 side \$13.75 pp | With 2 sides \$15.95 pp

Choose one of our side salads. Includes a fresh-baked brioche roll.



### A LA CARTE SIDES

**TEX MEX SALAD** \$4.95 pp

**GARDEN SALAD** \$4.75 pp

Served with dressing of your choice.

**RICE PILAF** \$4.95 pp

**RED POTATO SALAD** \$4.00 pp

**"KICKED-UP" BAJA SLAW** \$4.00 pp

Purple and green cabbage, shredded carrots, cilantro, scallions, and Baja-lime vinaigrette.

**FRESH FRUIT SALAD** \$5.00 pp

**QUINOA & GRILLED VEGETABLE SALAD** \$4.95 pp

**CAESAR SALAD** \$3.95 pp

**ASIAN CHOPPED SALAD** \$4.95 pp

**THAI PEANUT SLAW** \$4.95 pp

**PESTO CHEESE TORTELLINI SALAD** \$4.95 pp

**ASSORTED CHIPS** \$3.00 pp

**VEGGIES & DIP** \$5.50 pp

# Lunch **SALADS**

## **CLASSIC COBB SALAD** \$16.95 pp

Chopped assorted greens with grilled chicken breast, tomato, egg, avocado, bleu cheese crumbles, bacon and choice of dressing. Served with fresh-baked rolls and butter.

## **CITRUS SALAD** \$14.95 pp

Mixed greens, frisee lettuce, Avocado, hearts of palm, pistachios, orange and grapefruit supremes, citrus vinaigrette. Served with fresh-baked brioche and butter.

## **TEX MEX SALAD** \$16.95 pp

Classic romaine greens topped with grilled chicken breast, chopped tomato, sweet corn, fresh cilantro, pepitas and tortilla strips with our cilantro pepita dressing.

## **ASIAN CHOPPED SALAD** \$14.95 pp

Shredded Napa cabbage, snow peas, scallions, red bell peppers, bean sprouts, water chestnuts, mandarin oranges, crispy wontons, sesame dressing. Served with fresh-baked brioche and butter.

## **CHICKEN CAESAR SALAD** \$16.95 pp

Hearts of romaine, grilled chicken, sourdough croutons, parmesan cheese, house caesar dressing and fresh-baked focaccia.

## **SUPERFOODS SALAD** \$14.95 pp

Kale, quinoa, dried cranberries, grapes, roasted beets, crumbled feta, toasted pumpkin seeds, and lemon agave vinaigrette. Served with fresh baked brioche and butter.

## **BABY SPINACH & BERRY SALAD** \$14.95 pp

Baby Spinach, strawberries, blueberries, toasted pepitas, crumbled feta, and citrus vinaigrette. Served with fresh-baked brioche, and butter.

## **HOUSE-MADE DRESSINGS**

Buttermilk Ranch

Bleu Cheese

Asian Sesame

Italian

Thousand Island

Classic Caesar

Herb Dijon

Cilantro Pepita

Raspberry Vinaigrette

Balsamic Vinaigrette

Citrus Vinaigrette

Maple Apple Cider Vinaigrette

Lemon Tahini Vinaigrette

Lemon Herb Vinaigrette

Oil and Vinegar

EVOO and Red Wine Vinegar



# Breaks

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**HOUSE-MADE GRANOLA BARS** \$3.50 pp

**POWER BARS** \$4.75 pp

**POPCORN** \$3.25 pp  
Choose from Buttered, Cheese or Caramel.

**KETTLECORN** \$4.25 pp  
48-hour notice required.

**ASSORTED CHIPS** \$3.00 pp

**ASSORTED COOKIES** \$3.50 pp

**FRESH-CUT FRUIT** \$4.00 pp

**INDIVIDUAL YOGURT  
& GRANOLA PARFAITS** \$4.95 pp

**VEGGIE TRAY** \$6.50 pp  
Served with buttermilk ranch dressing.

**HUMMUS & PITA CHIPS** \$6.50 pp



# Dinner

## HOT ENTRÉES

### VEGETARIAN

#### WILD MUSHROOM RAVIOLI \$21.50 pp

Roasted mushrooms, truffle-scented cream, and Parmesan.

#### BUTTERNUT SQUASH RISOTTO CUPS \$18.25 pp

Italian rice-stuffed squash sautéed wild mushrooms, roasted shallots and choice of dressing.

#### CAULIFLOWER "FRIED CHICKEN" \$18.25 pp

Buttermilk-marinated and fried cauliflower, Boursin-whipped potatoes, seasonal grilled vegetables, and country gravy. Must place order by noon the day prior.

Available gluten-free for an additional \$1.50 pp

#### GRILLED BUTTERNUT SQUASH STEAK \$15.50 pp

Roasted poblano and corn relish, queso fresco, fresh coriander and choice of dressing.



### CHICKEN

#### TERIYAKI CHICKEN \$19.00 pp

Grilled chicken breast, Asian spinach and mandarin salad, stir-fry vegetables, and your choice of Polynesian or steamed Jasmine rice. Served with fresh-baked brioche sesame rolls and butter.

#### ASIAN-STYLE LEMON CHICKEN \$19.00 pp

Sautéed chicken breast with citrus, soy, and lemongrass, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### CHICKEN PICATTA \$20.00 pp

Pan-seared chicken breast, parmesan, lemon-caper butter sauce, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### BLACKENED CHICKEN \$19.00 pp

Blackened chicken breast, tomato-basil relish, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### HERB-CRUSTED CHICKEN \$19.00 pp

Chicken breast, blend of herbs and spices, and your choice of marinara sauce or rosemary garlic sauce. Served with garden salad, and choice of dressing, your choice of one entrée side, fresh-baked brioche rolls and butter.

#### LEMON PEPPER CHICKEN \$19.00 pp

Lemon pepper-crusted chicken breast, charred lemons, and your choice of grilled mixed vegetables or herb-roasted potatoes. Served with garden salad, and choice of dressing, fresh-baked brioche rolls and butter.

# Dinner

## HOT ENTRÉES

### FRESH FISH

#### POACHED SALMON \$21.00 pp

White wine-poached salmon, and your choice of cilantro-lime or dill butter sauce. Served with garden salad, and choice of dressing, your choice of one entrée side, fresh-baked brioche rolls and butter.

#### BLACKENED SALMON \$21.00 pp

Blackened salmon, tomato-basil relish, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### CAJUN-STYLE RED SNAPPER \$20.00 pp

Cajun-spiced snapper and your choice of tequila-lime or cilantro-lime butter sauce. Served with garden salad, and choice of dressing, your choice of one entrée side, fresh-baked brioche rolls and butter.

#### MEXICAN SHRIMP SKEWERS \$23.00 pp

Marinated grilled shrimp with garlic butter, cilantro-lime rice, garden salad, and choice of dressing.

### BEEF

#### BRAISED BRISKET \$20.00 pp

Slow-roasted brisket, natural jus, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### SIRLOIN TIPS \$21.00 pp

Tender sirloin tips, mushrooms, rich brown gravy, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.

#### TERIYAKI BEEF SKEWERS \$19.00 pp

Skewers of beef, teriyaki marinade, toasted sesame seeds, garden salad, and choice of dressing. Served with your choice of one entrée side, fresh-baked brioche rolls and butter.





# Dinner

## HOT ENTRÉES

### AROUND THE WORLD

#### VEGETABLE ENCHILADAS \$15.50 pp

Portobello, roasted poblanos, roasted red bell peppers, sautéed onions, cilantro, pepper jack, fire-roasted tomatillo, Tex-Mex salad, tortilla chips and house-made salsa. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans.

#### CHEESE ENCHILADAS \$15.50 pp

Queso Oxo, Monterey Jack, cheddar, queso fresco, and pepper jack cheeses, and your choice of red or green enchilada sauce. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans, Tex-Mex salad, tortilla chips and house-made salsa.

#### CHICKEN ENCHILADAS \$18.50 pp

Grilled chicken breast, sautéed peppers and onions, Monterey Jack cheese, cilantro, roasted red bell peppers, and chili verde sauce. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans, Tex-Mex salad, tortilla chips and house-made salsa.

#### SOUTHWEST CHICKEN BREAST \$19.00 pp

Chicken breast, blend of southwest spices, chipotle cream sauce and grilled poblanos. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans, Tex-Mex salad, tortilla chips and house-made salsa.

#### CLASSIC TACO BAR

Chicken or blackened tofu \$19.45 pp

Steak, carnitas or barbacoa \$20.45 pp

Choice of protein, chopped tomatoes, lettuce, onions, shredded cheese, tortillas, and sour cream. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans, Tex-Mex salad, tortilla chips and house-made salsa.

#### FAJITAS

Chicken or vegetarian \$18.00 pp | Steak \$19.00 pp

Choice of protein, fresh grilled onions and peppers, and sour cream. Served with your choice of traditional Spanish rice or cilantro-lime rice and refried or black beans, Tex-Mex salad, tortilla chips and house-made salsa.

#### BUILD-YOUR-OWN PULLED BBQ SANDWICH

Chicken \$18.00 pp | Pork \$19.00 pp

Choice of protein, traditional recipe barbecue sauce, petite rolls, honey-Dijon coleslaw, your choice of red beans with peppers and onions or baked beans, garden salad, and choice of dressing.

#### PRIME SIRLOIN STEAK CHILI \$17.00 pp

Brandt Beef prime sirloin steak chili, cheddar cheese, chopped onions, sour cream, and honey-Dijon coleslaw. Served with green chile cheddar cornbread, and honey butter.



# Dinner

## HOT ENTRÉES

### AROUND THE WORLD

#### VEGETARIAN LASAGNA

Half pan serves up to 10 \$135.00 | Full pan serves up to 20 \$225.00

Layered noodles, roasted garden vegetables, fresh ricotta, mozzarella, marinara sauce, and Italian herbs. Served with your choice of Caesar or garden salad, and choice of dressing, and focaccia or garlic bread, and butter.

#### CLASSIC MEAT LASAGNA

Half pan serves up to 10 \$150.00 | Full pan serves up to 20 \$250.00

Layered noodles, ground beef fresh ricotta, mozzarella, marinara sauce, and Italian herbs. Served with your choice of Caesar or garden salad, and choice of dressing, and focaccia or garlic bread, and butter.

#### EGGPLANT PARMESAN

Chicken \$19.00 pp | Vegetarian \$18.00 pp

Your choice of penne, spaghetti or fettuccini pasta with breaded and pan-fried eggplant, parmesan, mozzarella, and marinara sauce. Served with your choice of Caesar or garden salad, and choice of dressing, and focaccia or garlic bread, and butter.

#### PENNE PASTA PRIMAVERA \$17.50 pp

Penne pasta and fresh garden vegetables with your choice of marinara, alfredo, or pesto sauce. Served with your choice of Caesar or garden salad, and choice of dressing, and focaccia or garlic bread, and butter.

Add grilled chicken for \$3.00 pp

#### ORANGE CHICKEN \$18.00 pp

Crispy chicken, sweet orange chili sauce, vegetable chow mein, soy sauce, Asian chopped salad, your choice of steamed white or brown rice and fortune cookies.

Substitute fried rice for \$2.00 pp

#### CASHEW CHICKEN \$18.00 pp

Chicken, white wine and garlic, cashews, vegetable chow mein, soy sauce, Asian chopped salad, your choice of steamed white or brown rice and fortune cookies.

Substitute fried rice for \$2.00 pp

#### BIBIMBAP BOWL \$19.00 pp

Marinated and grilled prime sirloin beef, stir-fried vegetables, steamed jasmine rice, and marinated soft boiled egg.



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# Dinner

## HOT ENTRÉES

### HEALTH CONSCIOUS

#### TOFU PROTEIN BOWL \$15.00 pp

Seared tofu, bean sprouts, baby bok choy, shredded carrots, quinoa, edamame, scallions, sesame seeds, steamed jasmine rice, and gochujang sauce.

#### POWER SALAD \$15.00 pp

Roasted yams, quinoa, avocado, togarashi chickpeas, roasted onions, mixed greens, and white balsamic vinaigrette.

#### BAKED EGGPLANT PARMESAN \$19.00 pp

Baked eggplant parmesan, part skim mozzarella, whole wheat pasta, steamed broccoli and cauliflower, mixed greens, and white balsamic vinaigrette.

#### PORTOBELLO "MEATBALLS" & SPAGHETTI \$17.00 pp

Seared portobello "meatballs", whole wheat spaghetti, and Parmesan.

#### TURKEY BOWL \$15.00 pp

Brown rice, steamed broccoli, cauliflower, and carrots.

#### CITRUS MARINATED GRILLED CHICKEN BREAST \$19.00 pp

Citrus glaze, grilled mixed vegetables, and herb-roasted sweet potatoes.

#### SPICY THAI CHICKEN LETTUCE CUPS \$15.00 pp

Water chestnuts, bean sprouts, carrots, radish, daikon, and gochujang sauce.



# Dinner

## SIDE DISHES

### STARCHES & SUCH \$4.00 pp

Home-Style Potatoes  
Rosemary-Garlic Roasted New Potatoes  
Buttered New Potatoes  
Baked Potato with Butter  
Boursin-Whipped Potatoes  
Butter And Cream Whipped Potatoes  
Whipped Sweet Potatoes  
Steamed Jasmine Rice  
Steamed Brown Rice  
Spanish Rice  
Almond Rice Pilaf  
Polynesian Rice  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Butternut Squash Risotto  
Fresh Herb Risotto  
Quinoa and Grilled Vegetables  
Refried Beans  
House-Made Baked Beans  
Black Beans with Bell Peppers and Onions  
Buttered Fettuccini  
Penne Pasta with Marinara  
Homemade Creamy Mac and Cheese

### UPGRADED STARCHES \$5.00 pp

Au Gratin Potatoes  
Dirty Rice

### VEGGIES \$4.00 pp

Seasonal Vegetable Medley  
Grilled and Marinated Vegetables  
Herb-Roasted Root Vegetables  
Stir-Fry Vegetables  
Green Beans Almandine  
Corn on-the-Cob  
Buttered Cut Corn  
Sautéed Squash  
Steamed, Roasted or Glazed Baby Carrots  
Mexican Street Corn Salad  
Baked Parmesan Tomatoes

### UPGRADED STARCHES \$5.00 pp

Baby Vegetable Medley (subject to availability)  
Steamed or Grilled Asparagus



# Sweet Endings

## FRESH-BAKED COOKIES \$3.50 pp

Chocolate Chip, Snickerdoodle, Oatmeal Raisin  
White Chocolate Macadamia Nut and Peanut Butter.

## CHOCOLATE BROWNIES \$4.00 pp

Plain or frosted.

## PEANUT BUTTER BROWNIES \$4.00 pp

## MAGIC BARS \$4.00 pp

## LEMON BARS \$4.50 pp

With shortbread crust.

## MINIATURE CHURROS \$3.00 pp

Two per person.



## ASSORTED MINIATURE PASTRIES \$7.75 pp

Two per person. Minimum of 25 guests. Choose from the following:

### Vanilla Cupcakes

Vanilla cake, cream cheese frosting.

### Chocolate Chocolate Cupcake

Chocolate cake, chocolate frosting, chocolate pearls.

### Red Velvet Cupcake

Red velvet cake, cream cheese frosting.

### Carrot Cake Cupcake

Carrot cake, cream cheese frosting

### Cheesecake Bites

Cheesecake, shortbread, fresh raspberry

### Tarts

Choose from: Key Lime, Banana Cream, Passion Fruit and Coconut, Butter, Coconut Cream, or Lemon Meringue

### Nutella Cheesecake Bites

### Chocolate Eclairs

### Cannoli-Filled Cream Puffs

### Salted Caramel Chocolate Paté

### Dark Chocolate Mousse Cup

### White Chocolate Mousse Cup

### Salted Caramel Bars

### Lavender Lemon Bars

### Chocolate Flourless Cake

### Chocolate Berry Torte

### Peach Blueberry Crumble Bites

### Fresh fruit

### S'mores

# Beverages

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## COLD

**SODA** \$3.50 pp

Assorted flavors. Regular and Diet.

**BOTTLED WATER** \$3.50 pp

**ICED TEA** \$3.50 pp

**LEMONADE** \$3.50 pp

**SPARKLING WATER** \$4.00 pp

**JUICE** \$4.00 pp

Choose from Orange, Apple, Cranberry or Grape.

**MILK** \$3.00 pp

2% or Chocolate.

**SNAPPLE®** \$4.00 pp

Assorted flavors.

## HOT

**COFFEE** \$25.50

Regular or Decaf. Serves 25 guests.

**TEA** \$25.50

Regular or Herbal. Serves 25 guests.

**HOT CHOCOLATE** \$3.00 pp



# Considerations

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## AUDIO VISUAL EQUIPMENT RENTALS

\$75.00 set-up fee may apply to Audio Visual equipment.

**LCD PACKAGE: SCREEN & PROJECTOR** \$300.00 per day

**SCREEN WITHOUT LCD PROJECTOR** \$50.00 per day

**WIRELESS POWERPOINT REMOTE** \$20.00 per day

**SMALL POWERED SPEAKER & STAND** \$75.00 per day

**LARGE POWERED SPEAKER & STAND** \$95.00 per day

**WIRELESS MICROPHONE KIT** \$125.00 per day

1 hand-held microphone, and 1 lapel microphone.

**4-CHANNEL AUDIO MIXER** \$40.00 per day

**BOARDROOM TV RENTAL** \$200.00 per day

**42" FLAT-SCREEN TV WITH STAND** \$250.00 per day

**50" FLAT-SCREEN TV WITH STAND** \$350.00 per day

**60" FLAT-SCREEN TV WITH STAND** \$450.00 per day

**4' X 8' STAGE DECK** \$150.00 per day

**PODIUM** \$40.00 per day

## GENERAL INFORMATION & POLICIES

Food and Beverage must be purchased and served by Hotel staff.  
Menu pricing is subject to change.

### MINIMUM

No minimum applies unless stated in signed agreement.

### AUDIO VISUAL SET-UP

Should guest choose to utilize their own equipment for their audio visual needs, a fee of \$250.00 per day will be charged by the Hotel. A standard 25% service charge will apply to all audio/visual orders.

### WAITERS

Should a waiter for food service be required, the rate is \$35.00 per hour for a minimum of 4 hours per server.

### SHIPPING & RECEIVING

If shipping materials to the hotel, please include the company/group name, event manager, and date of meeting on the outside package. The Hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

### CANCELLATION POLICY

- 48 hours or more prior to event, no charge.
- Less than 48 hours prior to event, 50% of agreed upon Food and Beverage.
- Day of Cancellation, 100% of agreed upon Food and Beverage.

### EVENING ORDERS

Orders for events on weekends or after 5:00 pm during the week, are an additional \$5.00 per person.

### SERVICE CHARGE & TAX

All meeting room, food and beverage and related services are subject to taxable service charge (currently 25%) and state sales tax.