



Catering Menu



WELCOME TO THE GARDEN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Ames we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact one of us.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Ames!

Ginger Smith
Director of Sales

Marlena Hewlett
General Manager

Hilton Garden Inn Ames
1325 Dickenson Avenue
Ames, IA 50014

515-233-8000

www.ames.hgi.com



Create A Break

Beverages

Served by the gallon

COFFEE & DECAFFEINATED COFFEE	28.00
HOT TEA & ICED TEA.....	26.00
LEMONADE & ISLAND PUNCH.....	20.00
HOT CHOCOLATE	26.00
HOT APPLE CIDER	29.00

Served by the carafe

ORANGE, APPLE & CRANBERRY JUICE.....	15.00
MILK & CHOCOLATE MILK	12.00
POT OF COFFEE OR DECAFFEINATED	14.00

Upon consumption

12 OZ CAN COCA-COLA® PRODUCTS.....	2.50
10 OZ DASANI® BOTTLE WATER.....	2.50
20 OZ GATORADE.....	3.50
10.5 OZ BOTTLE JUICES.....	3.50
8 OZ RED BULL	5.00
9.5 OZ ICED FRAPPUCCINO	6.00
12 OZ DASANI® SPARKLING WATER.....	3.00

Day Starters

Served by the dozen

BAGELS & CREAM CHEESE	32.00
CINNAMON ROLLS	25.00
DANISHES	22.00
FRUIT MUFFINS	16.00
ICED FRUIT PASTRIES	22.00
BANANA OR BLUEBERRY BREADS	26.00
(With cream cheese)	
WHOLE FRUITS.....	14.00
4 OZ YOGURTS	24.00
WRAPPED GRANOLA BARS.....	18.00
SMALL SLICED FRUIT TRAY.....	100.00
(Serves Approx. 20)	

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.



Create A Break

Hot Selections

Minimum order 25 pieces of each selection

BREAKFAST PIZZA SQUARES	35.00
CHEESE, SAUSAGE & EGG BITES.....	50.00
EGG & SAUSAGE BISCUITS.....	75.00

Snack Time. Anytime.

By the pound

TRAIL MIX	27.00
MIXED NUTS.....	29.00
HONEY WHEAT PRETZEL TWISTS	14.00
HONEY ROASTED PEANUTS	14.00
MINI CANDY BARS	18.00
M & M SINGLE SERVE BAGS.....	20.00
CHOCOLATE COVERED PRETZELS.....	30.00

Served by the dozen

ASSORTED COOKIES	18.00
FUDGE BROWNIES	20.00
SCOTCHAROO BARS	22.00
CRISPY MARSHMALLOW BARS	18.00
FRUIT KABOB.....	24.00
CLIFF ENERGY BARS	42.00

Served by the person

POPPED & BUTTERED FRESH POPCORN	3.00 per person
TORTILLA CHIPS & SALSA.....	2.25 per person

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Signature Break

Minimum Guarantee of 15 Guests. Break times are limited to 30 minutes maximum

SMOOTHIE BAR 12.00 per person

Select your favorite flavors and blend your own!

Vanilla & strawberry yogurts

Milk, orange & apple juices

Blueberries, strawberries, & whole bananas

Granola and honey

HUMMUS & PITA CHIPS 8.00 per person

Roasted red pepper and traditional hummus

Seasoned pita chips

Celery, carrots & peppers

SPICY SIESTA 8.00 per person

Tri color tortilla chips

Nacho cheese, salsa, guacamole & jalapeños

Add ground beef or shredded chicken for an additional 2.00 per person

SNACK ATTACK 6.00 per person

Popped and served from our novelty popcorn wagon.

Caramel corn

Roasted peanuts

M & M's single serving bags

Popcorn with warm butter

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Breakfast Buffets

Minimum of 20 Guests

GARDEN CONTINENTAL 10.00 per person

- Bakery basket of danish & fruit muffins
- Assorted fruit juices
- Seasonal sliced fruits
- Individual 4 oz fruit yogurts

IOWA SUNRISE 19.00 per person

- Scrambled eggs with cheddar & peppers (optional)
- Turkey sausage links & pork patties, crispy bacon
- Buttermilk biscuits & sausage gravy
- Oven roasted red potatoes
- Thick slice french toast & warm syrup
- Vanilla & fruit yogurts
- Toppings bar of sliced bananas, seasonal berries, nuts
- Bagels & cream cheeses
- Bakery basket of danish & fruit muffins

AMERICAN CLASSIC 15.00 per person

- Scrambled eggs with cheddar & chives (optional)
- Turkey sausage links
- Hash brown potatoes
- Seasonal sliced fruits
- Bakery basket of danish & fruit muffins

FIT & FRESH 12.00 per person

- Sliced banana or blueberry bread & bran muffins
- Vanilla & fruit yogurts
- Granola, dried fruits, and chopped nuts
- Seasonal sliced fruits

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Enhancements

Minimum of 20 Guests

Enhance Your Buffet

With these additional selections, or order separately.
For other ideas please see our ala carte menu

CEREAL BAR..... 6.00 per person

- Three cold cereals
- Sliced bananas & seasonal berries
- Dried fruits
- Skim & whole milks

STEEL CUT OATMEAL & TOPPINGS..... 7.00 per person

- Brown & cinnamon sugars
- Raisins & sliced apples
- Honey
- Skim & whole milks

YOGURT PLUS..... 6.00 per person

- Vanilla & fruit yogurts
- Granola
- Strawberries, blueberries & bananas
- Pecan & walnut pieces

OMELET STATION..... 11.50 per person

Includes one Omelet Station and chef for 1 hour - additional chefs \$25.00 per hour

- Bacon, pork, sausage & ham
- Tomato, onion, green pepper, spinach & mushroom
- Cheddar & swiss cheeses
- Salsa

We require one omelet station for every 50 guests

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Served Breakfasts

Served with Coffee and Iced Tea
Minimum of 20 Guests

OPEN FACED BREAKFAST CROISSANT 13.50 per person

Scrambled eggs, American cheese, tomatoes, onion & peppers on a croissant
Ham steak
Hash brown potatoes

TASTES OF THE SOUTHWEST 14.50 per person

14" Flour tortilla wrapped around a traditional southwest mix of scrambled eggs,
Hash brown potatoes, sausage, onion, pepper jack & cheddar cheeses, green chile sauce
Sides of salsa & sour cream
Fresh fruit skewer

THE BIG TWELVE 14.50 per person

Scrambled eggs with cheddar cheese & chives
Turkey sausage links
Crispy bacon
Seasoned red skinned potatoes
Sliced seasonal fruit starter
Muffin basket



A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.



The Lighter Side

Served with Iced Tea

Groups less than 20 please select one entrée – maximum of two entrées per meal

CHICKEN CAESAR WRAP13.75 per person

Grilled and chilled all white meat chicken, romaine and shredded parmesan

Wrapped in a tomato basil tortilla

Individual bag baked chips

Fresh fruit

SHAVED TURKEY CLUB 14.50 per person

Roasted turkey breast, smoked bacon, big eye swiss

Cranberry pesto aioli & greens on ciabatta bread

Pasta salad

HARVEST SALAD WITH GRILLED CHICKEN15.50 per person

Romaine & baby lettuces, cherry tomatoes, toasted almonds, dried cranberries, parmesan cheese

Topped with lemon grilled chicken

Honey balsamic dressing

Dinner roll

CUBAN SANDWICH..... 16.50 per person

Spiced rubbed loin, ham, swiss cheese, pickles, and spicy mustard on crusty cuban bread

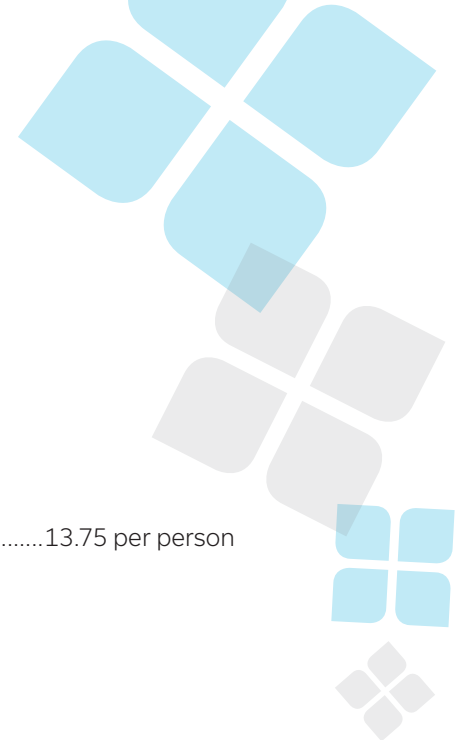
Homemade chips

CHICKEN PITA BREAD SANDWICH.....15.50 per person

Grilled chicken breast, pepper jack cheese, lettuce, tomato & chipotle sauce

Carrot & celery dippers with ranch dressing

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Luncheon Buffets

Served with Iced Tea & Lemonade
Minimum guarantee of 20 guests

BAKED POTATOES & MORE 16.00 per person

- Soup of the day or chili
- Idaho baked potato with the works
- Shredded cheese, ham, bacon bits, chives, sour cream, salsa, olives & butter
- Mixed greens, tomato, red onion, egg, black olives, crouton, & dressing selection
- Warm garlic bread sticks

SOUTH OF THE BORDER FAJITAS 18.00 per person

- Tequila marinated chicken
- Sautéed bell peppers & caramelized onions
- Guacamole, sour cream & salsa bar
- Soft flour tortillas
- Mexican rice
- Cinnamon sugar cookies
- Add skirt steak to your menu for an additional \$4.00 per person

BUTCHER BLOCK DELI 19.00 per person

- Shaved roast beef, honey turkey, and cured Virginia ham
- Big eye swiss, cheddar & american cheeses
- Assortment of sliced deli breads
- Garden toppings
- Mayo, pesto aioli & dijon mustard
- Creamy potato salad with egg

OLD FASHIONED SMOKEHOUSE PICNIC 20.00 per person

- Barbeque pulled pork
- Ciabatta buns & bbq sauces
- Bacon brown sugar baked beans
- Apple slaw
- House fried potato chips
- Chocolate chip cookies

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Luncheon Buffets

Served with Iced Tea & Lemonade
Minimum guarantee of 20 guests

CALIFORNIA CRUISIN..... 23.00 per person

- Grilled shrimp enchiladas with queso blanco sauce
- Fire roasted chicken breast with mango salsa
- Charred corn, black bean, tomato, & sliced avocado , vinaigrette dressing
- Corn bread & honey butter
- Coconut chocolate bars

TUSCANY GRILL..... 26.00 Per person

- Grilled chicken cutlets, spinach & sundried tomatoes in a creamy italian herb sauce
- Italian sausage, grilled vegetables & rigatoni skillet
- Romaine salad with Caesar dressing
- Roasted garlic butter breadsticks
- Lemon bars

SWEET & SAUCY.....29.00 per person

- Apple glazed pork shoulder with cider cream
- 12 hour house smoked brisket
- Ciabatta buns & bbq sauces
- Garden basket salad with dressings
- Bacon brown sugar baked beans
- Poppy seed slaw
- Chipotle cheddar cornbread
- Chocolate & red velvet cakes



A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.



Served Entrées

Accompanied by Garden Salad, Warm Rolls, Iced Tea & Coffee
Add a dessert course for an additional charge of 6.00 per person

BUTTERNUT SQUASH RISOTTO 17.00 per person

Toasted Arborio rice with caramelized vegetables,
Cream cheese, toasted pumpkin seeds & pita points

PARMESAN CHICKEN 17.00 per person

Panko herb crusted 4 oz breast of chicken, mozzarella,
Marinara sauce, green beans & linguini pasta

PINEAPPLE BBQ CHICKEN 18.00 per person

Grilled chicken, caramelized pineapple bbq sauce
Coconut roasted sweet potatoes, black pepper & lemon broccoli

COCOA RUBBED PORK LOIN 21.00 per person

Espresso & cocoa rubbed pork loin
Roast potatoes, grilled squash & zucchini

SAUSAGE & VEGETABLE RIGATONI 20.00 per person

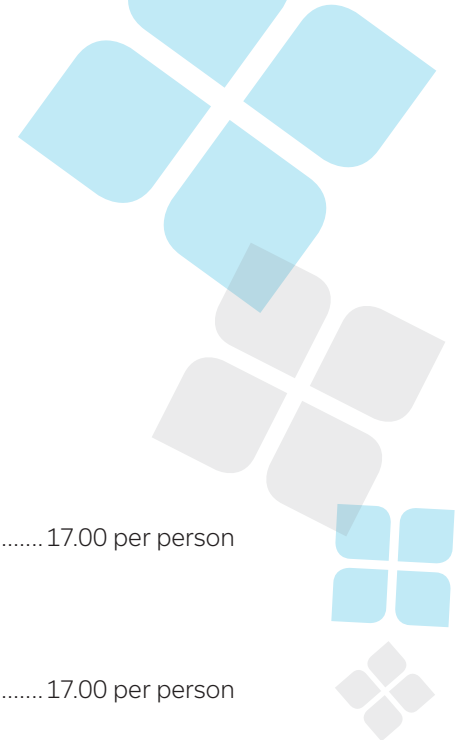
Italian sausage, pasta & garlic cream, butternut
Squash, asparagus, red & yellow cherry tomatoes

GRILLED VEGETABLE TORTELLINI 21.00 per person

Tri color cheese tortellini tossed with fire grilled vegetables
And a white wine pesto sauce

*Groups under 20 please select one entrée-Maximum of two entrées

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Served Entrées

Accompanied by Garden Salad, Warm Rolls, Iced Tea & Coffee
Add a dessert course for an additional charge of 6.00 per person

GRILLED CHICKEN BREAST 23.00 per person

6 oz breast prepared with your selection of peppercorn, dijonnaise, lemon herb
Or chasseur sauces. With wild rice pilaf, grilled seasonal vegetables

PORK CHOPS 24.00 per person

Chipotle raspberry sauce, grilled apples
Garlic mashed potato, sauté of vegetables

BRAISED & GLAZED BEEF 29.00 per person

Slow cooked & cola glazed tri tip
Roast root vegetables, cheddar potatoes

SEARED PESTO SALMON 29.00 per person

Wild rice, seasonal vegetable sauté

SLOW ROASTED PRIME RIB 35.00 per person

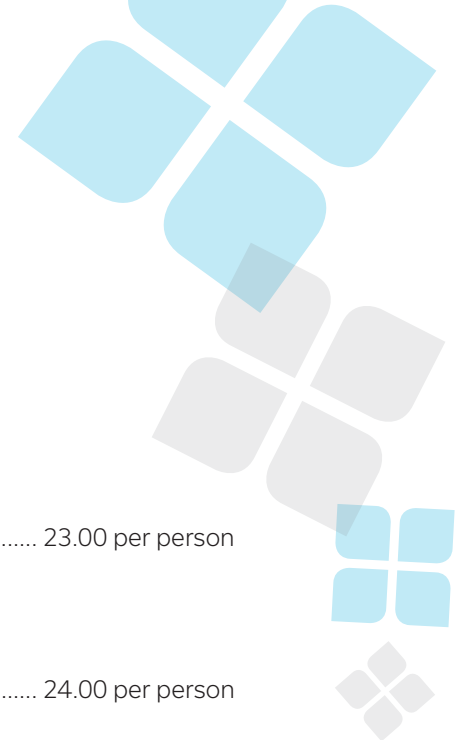
Garlic red skin mashed potatoes, glazed baby carrots with herbs

FILET OF BEEF 36.00 per person

8 oz choice cut filet of beef with cabernet demi glaze
Mediterranean red potato, asparagus tips

*Groups under 20 please select one entrée-Maximum of two entrées

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





WELCOME TO THE GARDEN

Design Your Dinner Buffet

Minimum Guarantee of 20 Guests
Buffet served with warm dinner rolls, iced tea or lemonade

38.00 PER PERSON – TWO ENTRÉES
45.00 PER PERSON- THREE ENTRÉES

Starters - SELECT TWO

- Garden salad with seasonal vegetables & dressings
- Red skin potato salad
- Tomato & basil pesto bisque
- Fruit ambrosia
- Cardini Caesar salad
- Garden pasta salad
- Creamy slaw
- Harvest salad of lettuces, craisins, granny apples, tomatoes

Entrées

- Parmesan chicken with fresh mozzarella & rustic marinara
- Grilled pesto chicken with toasted pumpkin seed & creamy basil
- Cocoa rubbed pork loin with smoked honey bourbon glaze
- Apple braised pork shoulder with cider cream & smoked onions
- Grilled vegetable rigatoni with harvest vegetables & garlic cream
- Fettuccini alfredo with grilled chicken
- Tortilla crusted tilapia with sweet & tangy citrus sauce

Accompaniments - SELECT TWO

- Cheddar potato bake
- Wild rice & dried fruit pilaf
- Roast red skin potatoes
- Garlic mashed potato
- Cajun roasted sweet potato
- Garlicky green beans
- Orange & butter roasted carrots
- Seasonal vegetable sauté

Desserts - SELECT TWO

- Carrot cake
- Chocolate layer cake
- Strawberry shortcake
- Caramel apple cheesecake
- Lemon layer cake
- Classic cheesecake & berry sauce
- Petite tiramisu
- Display of petite desserts- additional 2.00

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1325 Dickenson Avenue • Ames, IA 50014
1-515-233-8000 • www.ames.hgi.com





Display Presentations

LARGE PRESENTATIONS- 50 SERVINGS
SMALL PRESENTATIONS- 25 SERVINGS

ANTIPASTI SPREAD 100.00 small 215.00 large
 Salami, pepperoni, olives, roasted peppers
 Fresh mozzarella and sliced & cubed cheeses
 Assortment of crackers

ARTISAN CHEESE BOARD 115.00 small 225.00 large
 Cubed & sliced cheeses,
 Garnished with seasonal berries and dried fruits
 Assortment of crackers

TROPICAL FRUIT & BERRIES 100.00 small 200.00 large
 Pineapple, cantaloupe, honeydew & strawberries
 Seasonal tropical fruit
 Honey yogurt dipping sauce

MARKET VEGETABLE BASKET 90.00 small 175.00 large
 Accompanied by ranch & roasted garlic dips

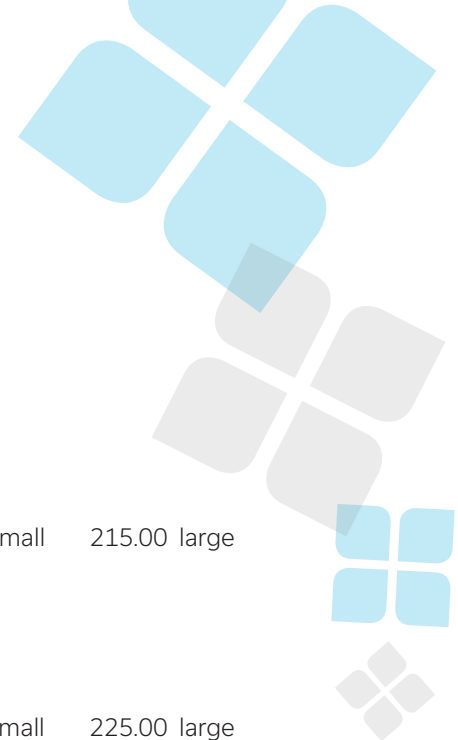
GUAC & SALSA SAMPLER 5.00 per person
 Two Chef-selected salsas
 Tri color tortilla chips

CARVING STATIONS

One carver provided per 100 guests. Additional carvers \$25.00 per hour
 Carved selections served with cocktail rolls
 Carving stations are priced for appetizer portions

BROWN SUGAR PINEAPPLE SMOKED HAM – Cherry remolaude..... 6.00 per person
 BEEF TENDERLOIN – Horseradish cream sauce 10.00 per person
 SLOW ROASTED TURKEY BREAST – Orange pomegranate sauce..... 6.00 per person
 COCOA RUBBED PORK LOIN – Dijon marsala sauce 7.00 per person

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Appetizers

Minimum order 25 pieces of each item selection

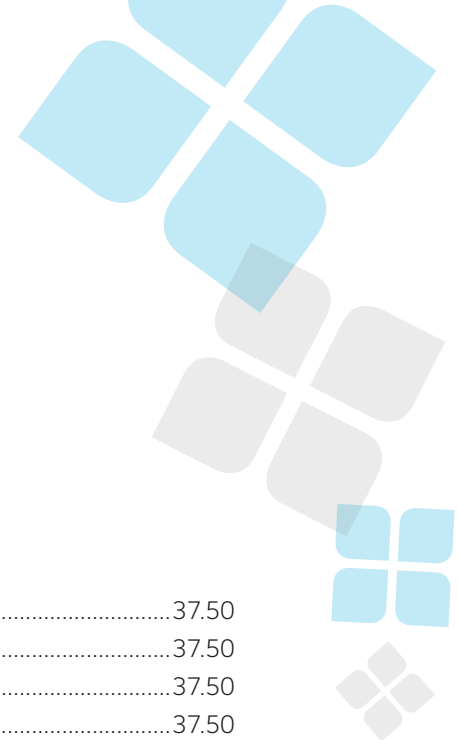
Chill Apps

MEDITERRANEAN BITES - Skewers of feta, watermelon & olives	37.50
BUFFALO CHICKEN ROLLUPS - Tortilla roulade with spring mix & buffalo chicken cream cheese	37.50
BRUSCHETTA ON TOAST POINTS.....	37.50
SMOKED SALMON BITES - Salmon, cucumber & roasted red pepper on baguette.....	37.50
PROSCIUTTO KABOBS - With melon & Mozzarella.....	37.50
CAPRESE SKEWER - Mozzarella, basil, cherry tomatoes & italian bread	37.50
PESTO & BREADSTICK SHOOTERS.....	50.00
BLT POPPERS - Stacked layers of bacon, tomato slices, lettuce in bite sized sandwiches.....	62.50
SHRIMP COCKTAIL.....	68.75
SPICY TUNA TARTARE IN FILO CUPS.....	75.00

Fire Apps

SMOKEHOUSE BBQ BEEF MEATBALLS	37.50
RISOTTO STUFFED MUSHROOMS.....	37.50
MOZZARELLA STICKS.....	37.50
SAUSAGE EN CROUTE.....	37.50
CUBAN PANINI BITES - Petite bite of ham, swiss & pickles on a french baguette	37.50
BUFFALO OR BBQ CHICKEN WINGS.....	37.50
CHICKEN, BACON & RANCH CHIMMIS - Wrapped egg roll style with ranch dipping sauce	43.75
BACON WRAPPED WATER CHESTNUTS WITH BOURBON GLAZE.....	43.75
PORK VERDE SOUTHWESTERN MEATBALLS	43.75
CHICKEN CORDON BLEU BITES.....	43.75
PARMESAN CHICKEN WITH MARINARA SHOOTERS	50.00
SANTA FE EGG ROLLS - Chicken, SW Corn, black beans, onion, tomato & avocado served egg roll style	50.00
MARYLAND CRAB CAKES WITH LEMON AIOLI	50.00
CRAB RANGOON.....	50.00
SMOKED CHICKEN QUESADILLA POCKETS - Mexican cheeses, roasted pepper & chicken.....	62.50
KOREAN PORK BITES - Grilled pork with bbq glaze & pickled cucumber on toasted bread	62.50

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





Bar Services

A 75.00 Bartender Fee is applied to each bar ordered

CASH BARS- Individual cash payment required at time of service

Cash bars must meet a minimum of sales equal to \$10.00 per guest
Any shortfall to the minimum will be billed as a bar set up fee

HOST BARS- Total amount of consumption billed to host

We are pleased to accommodate special request items for your host bar menu
Please speak to your catering manager at least a month prior to your event to allow
adequate time for delivery. Custom wine orders require minimum one case purchase

Liquors

HOUSE MENU

7.00 PER DRINK

Pinnacle Vodka
Gilbeys Gin
Cruzan Rum
Jim Beam Bourbon
Grant's Scotch
Sauza Tequila

PREMIUM MENU

10.00 PER DRINK

Gray Goose Vodka
Bombay Gin
Capt Morgan Spiced Rum
Makers Mark Bourbon
Dewars Scotch
Jose Cuervo Gold

CORDIAL SELECTIONS

10.00 PER DRINK - BY REQUEST ONLY

Baileys Irish Cream
Grand Mariner
Kahlua
Chambord
Courvoisier VS

Wine

HOUSE MENU

6.00 PER GLASS /32.00 PER BOTTLE

Trinity Oaks
Chardonnay
Merlot
Pino Grigio
Cabernet Sauvignon

PREMIUM MENU

8.00 PER GLASS

Kendall Jackson Chardonnay
Sea Glass Pinot Noir
Columbia Crest Merlot
14 Hands Cabernet Sauvignon

CHAMPAGNE

21.00 PER BOTTLE

Jaume Sierra Brut
Christalino

PUNCH BOWL

60.00 PER GAL

Champagne Punch
Sangria & Fresh Fruit Slices

Beer

DOMESTICS

5.00 PER BOTTLE

Bud & Bud Light
Coors Light
Busch Light
Miller Light

IMPORTS

6.00 PER BOTTLE

Corona
Sam Adams Lager
Michelob Ultra
Stella Artois

KEGS

275.00 PER KEG

Budweiser
Bud Light
Miller Light

IMPORT KEGS

325.00 PER KEG

Sam Adams
Michelob Ultra

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.



Audio Visual & Equipment

Minimum order 25 pieces of each item selection

Audio Visual Aids

PROJECTION SUPPORT PACKAGE	20.00 per day
Guest provides projector	
DVD PLAYER	25.00 per day
LCD PROJECTOR PACKAGE	100.00 per day
Projection Screen, AV Cart & Extension Cord	
PORTABLE SPEAKER	50.00 per day
FLAT SCREEN 32" MONITOR	75.00 per day
On AV Stand	
CONFERENCE TELEPHONE	10.00 per day
WIRED MICROPHONE	30.00 per day
With Portable Speaker	
WIRELESS LAPEL MICROPHONE	50.00 per day
With Portable Speaker	
EXTENSION CORDS	10.00 per day
POWER STRIPS	15.00 per day
FLIPCHART & EASEL WITH MARKERS	25.00 per day
WHITEBOARD & DRY ERASE MARKERS	25.00 per day
WEB ENABLED VIDEO CONFERENCING	200.00 per day
42" Monitor with Webcam & Speakers	

Equipment Rentals

15 X 15 DANCE FLOOR	750.00 each
TALL COCKTAIL TABLES	15.00 each
FLOOR LENGTH TABLE CLOTHS	25.00 each
TRI POD EASELS	15.00 each

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.





General Information

PAYMENT

Advanced deposit and/or payment upon completion of scheduled event must be made unless credit has been established and accepted in writing by the Hilton Garden Inn of Ames.

GUARANTEES

Confirmation of final attendance counts for groups must be received by our Sales Department by 12:00 PM Five business days prior to any scheduled function. This number will be considered a guarantee and may not be changed. If no guarantee is received, the maximum number of people as listed on your contract will be assumed as your guaranteed number.

SALES TAX & SERVICE CHARGE

A State Sales Tax of 7% will be added to your account, unless a tax exempt certificate is presented to the Hilton Garden Inn of Ames three days in advance. A service charge of 22% will be applied to all food and beverages charged to your account, this service charge is taxable by law.

FOOD & BEVERAGE REGULATIONS

Due to licensing and insurance requirements, all food and beverage to be served on Hilton property must be supplied and prepared by Hilton. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the event/function, (including off-site locations), such food and beverage becomes the property of the Hilton Garden Inn of Ames.

ROOM ASSIGNMENT

The Hilton Garden Inn of Ames assigns function rooms based on the guaranteed number of attendees and may be subject to change. Final confirmation of room assignments will be available upon receipt of attendance guarantees.

MENU SELECTION & PRICING

Menu selection must be submitted to the Sales Department three weeks prior to the scheduled event. The menu prices listed are our current rates and may be subject to change, due to availability of products and market conditions. Pricing will be confirmed 90 days prior to the scheduled event.

SECURITY

The Hilton Garden Inn Ames shall not assume any responsibility for the damage or loss of items stored or displayed on its property. The hotel reserves the right to inspect and control all private functions held on the premises. If the noise from entertainment or public address systems disturbs other patrons, the hotel reserves the right to request the patron or band leader to lessen volume or if necessary, perform without amplification.

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.



Hotel Policies

ON SITE ROOM CHANGES

In the event of on-site room setup changes on the day of the event, additional labor fees may be assessed.

HOTEL SHIPMENTS

The (hotel) will gladly receive the supplies necessary for any function. The shipment of such material will be accepted no sooner than 3 days prior to the function.

SIGNS & BANNERS

Signs and banners are not permitted in the hotel lobby. In an effort to maintain appearances, the attachment of these items to function walls, floors, ceilings or curtains are also prohibited. Should these restrictions be a concern, please discuss them with your catering manager.

PROHIBITED ITEMS

For the safety and security of persons and property, no fireworks or open flame devices will be allowed inside the hotel.

Confetti and Glitter are prohibited and will result in an additional cleaning fee.

Tape is not allowed on the walls or ceilings

DAMAGES

Any damage to Hotel Property or Equipment beyond normal wear and tear will result in additional charges added to the final bill.

NOISE & DISTURBANCES

The (hotel) understands the importance of your ability to use the function space held for your event without significant noise or distractions. In the event this occurs, please notify the hotel immediately and every attempt will be made to rectify the situation.

The hotel does enforce quiet hour policy after 11:00pm, respecting the interests of all our hotel guests.

SUBCONTRACTORS

Should you elect to utilize outside contractors or subcontractors on the hotel premises during your event, including but not limited to, a destination management company, audio visual services, decorators or others you must notify the hotel of your intention to use such providers at least 30 days in advance of your event.

A twenty-two percent service charge and applicable state tax will be added to all food and beverage arrangements.