



HI-LO HOTEL

2024 Catering Menu



AUTOGRAPH COLLECTION
HOTELS

BREAKFAST

BREAKFAST BUFFET

\$45 PER PERSON

Includes

Scrambled Eggs
Bacon or Sausage
French Toast with Maple Syrup & Butter
Breakfast Potatoes
Seasonal Fruit
Juice
Coffee & Hot Tea

CONTINENTAL BUFFET

\$35 PER PERSON

Includes

Assorted Pastries
Greek Yogurt Parfaits
Seasonal Fruit
Cage Free Hard-Boiled Eggs
Juice
Coffee & Hot Tea

ENHANCEMENTS

\$9 PER PERSON

Includes

Over Night Oats
craisins, cinnamon, almonds,
brown sugar, orange zest

Buttermilk Pancakes
maple syrup, whipped cream,
butter, seasonal fruit

ENHANCEMENTS

\$15 PER PERSON

Sausage Scramble
eggs, cotija cheese, rope
sausage, cilantro

Breakfast Burrito
eggs, potato, pepper, onion,
Tillamook cheese

English Muffin Sandwiches
eggs, Canadian bacon, American
cheese

SIDES
\$6 PER PERSON
Includes

Thick Cut Smoked Bacon | House-made Sausage | Kielbasa
Home Fried Potatoes | Hard Boiled Eggs | Parfait | Fresh Fruit



BREAKFAST & BREAK PACKAGE

\$55 PER PERSON

Includes

Assorted Pastries
Individual Greek Yogurt Parfaits
Seasonal Fruit
Cage Free Hard-Boiled Eggs
Fruit Juice
Coffee & Hot Tea

Morning Break [choose one]

Seasonal Whole Fruit
Trail Mix
Granola Bar

Afternoon Break [choose two]

Assorted Cookies
Popcorn
Trail Mix
Assorted Chips
Crudite with Romesco, Hummus, Crackers &
Pita Bread

PRICED PER PERSON: \$100 minimum

Charcuterie \$15

cured meats, salami, local cheeses, pickled vegetables, stone
mustards, crackers

Crudite \$12

romesco, hummus, crackers, pita bread

Grilled Flatbreads \$15

pesto, mushroom, parmesan, romesco, rope sausage, pickled onion,
3 cheese blend

Gyro & Tzatziki \$20

lamb, tomatoes, red onion, lettuce, pita



BREAKS

BRIDGE CITY BREAK \$19 PER PERSON

Home-made cookies, assorted whole fruit, popcorn,
and assorted nuts

TORTILLA FLATS \$18 PER PERSON

crispy tortilla chips, jicama, radishes, pickle peppers
house-made guacamole, and tomato salsa, served
with horchata spiced rice beverage

THE MAN CAVE \$24 PER PERSON

Warm soft pretzels, mustards, beer cheese spread,
beef jerky, roasted spicy nuts

HEALTHY BREAK \$18 PER PERSON

An assortment of whole fruit, individual Greek honey
yogurt, granola bars and Bubbly sparkling water

SOUND CHOICE \$21 PER PERSON

House-made hummus, baba ghanoush and olive
tapenade, grilled pita chips, crudité of vegetables

SWEET THINGS \$18 PER PERSON

An assortment of chocolate truffles, fresh baked
cookies and brownies

ITALIAN IN THE CITY \$27 PER PERSON

Prosciutto, capicola, salami, assorted domestic and
European cheese, country olives, pickled vegetables,
dried fruits and nuts, rustic breads and crackers



LUNCH BUFFETS

Iced Tea & Lemonade

SANDWICH BUFFET

\$45 per person

includes chips

SANDWICHES

Choice of 2

GRILLED CHICKEN CIABATTA

pesto, balsamic glaze, 3 cheese, heirloom tomato

TURKEY BACON ROMESCO

Grand Central sourdough, romesco, turkey, thick cut bacon, lettuce, onion, cheddar

PHILLY CHEESESTEAK

French roll, prime rib, caramelized onion, provolone, wild mushrooms

VEGETABLE STUFFED CIABATTA

seasonal vegetables, 3 cheese

SALADS

Choice of 1

CHOPPED CAESAR SALAD

romaine, croutons, parmesan, lemon, caesar dressing

HOUSE SALAD

heirloom carrots, tomatoes, cucumber, choice of dressing

POTATO SALAD

Chefs Special

ANTIPASTA

olives, shallots, tomato, red wine vinaigrette

TACO BAR

\$50 per person

PROTEINS

Choice of 1

**GRILLED CHICKEN, STEAK, SHRIMP,
TEMPEH**

[INCLUDES PEPPERS & ONIONS]

TOPPINGS

black beans, spanish rice, tortilla chips, shredded cheddar cheese, cilantro, pico de gallo, crema, avocado, limes, house roasted salsa

TORTILLAS

corn & flour

SOUTHWESTERN CAESAR SALAD

roasted corn, black beans, avocado, pico de gallo, cilantro southwest caesar dressing

DESSERT

SOPAIPILLA

lemon & powdered sugar OR honey
OR

CHURROS

cinnamon and sugar

PLATED LUNCH

SALADS

Classic Caesar \$18 per person

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Vegetable & Rice \$21 per person

Brown Rice, Zucchini, Hard Squash, Roasted Red Pepper, Red Onion, Goat Cheese,
Local Greens, Herb Vinaigrette

Chicken Cobb \$29 per person

Local Greens, Grilled Chicken, Hard-Boiled Egg, Bacon, Tomato, Avocado, Bleu
Cheese Crumbles, Mustard Sherry Vinaigrette

Add Protein to Any Salad

-Grilled Chicken \$9 - Grilled Tempeh \$6 - Grilled Salmon \$12 - Grilled Steak
\$15

SANDWICHES

Sandwiches are served with your choice of fresh pasta salad, American
potato salad or fresh sliced fruit, fresh baked cookie.

Natural Smoked Ham & Cheese \$26 per person

Lettuce, tomato, kosher pickle, Swiss cheese, Dijon mayonnaise on ciabatta
bread

Hickory Smoked Turkey Breast \$26 per person

Sliced roasted turkey breast, applewood smoked bacon, Swiss cheese, bib
lettuce, avocado aioli on ciabatta bread

Roast Beef \$27 per person

Sliced roast beef, Tillamook cheese, caramelized onion, roasted garlic aioli
on a brioche bun

Grilled Steak \$29 per person

Mama Lil's peppers, grilled onion, whole grain mustard on ciabatta bread

Spicy Italian \$29 per person

Genoa salami, Mama Lil's pickled peppers, lettuce, tomato, provolone
cheese, red wine vinaigrette on a baguette

Smoked Salmon \$29 per person

Tomato, avocado, caramelized onion, spicy aioli on a croissant

Grilled Vegetables \$24 per person

Zucchini, yellow squash, roasted red pepper, red onion, spinach hummus
spread on a baguette

Choose to replace bread with gluten free option add \$2

PLATED LUNCH

SELECT ONE SALAD

Mixed Green Salad

Tomato, cucumber, red onion with red wine vinaigrette

Classic Caesar Salad

Hearts of romaine, parmesan cheese, garlic croutons, Caesar dressing

Baby Spinach Salad

Roasted beets, goat cheese, balsamic vinaigrette

Wild Arugula

Quinoa, roasted red pepper, country pickled red onion olive, feta cheese, champagne vinaigrette

SELECT ONE ENTRÉE

Baked Cod \$33

Herb and garlic, kalamata olives, caper sauce

Baked Penne \$29

Italian sausage, spinach, roasted tomato sauce, fresh mozzarella

Pan Seared Breast of Chicken \$36

Wild mushroom jus

Roasted Pork Loin \$33

Harissa (pepper tomato garlic) sauce

Grilled Souvlaki Marinated Chicken Breast \$36

House-made tzatziki sauce

Pan Seared Chicken Breast \$36

Marinated with herbs and fresh garlic, finished with shallot white wine jus

Southwest Blackened Salmon \$Market\$

Roasted corn salsa and chipotle aioli

Grilled Churrasco Flank Steak \$45

Chimichurri sauce and port glaze

Herb Crusted Pan Seared Salmon \$Market\$

Meyer lemon beurre blanc

Eggplant Parmesan \$29

Crispy eggplant layered and baked with roasted tomato sauce, mozzarella and parmesan cheese

Ginger Glazed Vegetables \$29

Over brown rice with blistered charred green onion

Vegan Vegetable Stir Fry \$29

Sweet and spicy ginger plum sauce, rice noodles

Snap Pea & Tofu \$29

Soba noodles and shitake mushroom broth

Vegan Chile Relleno \$29

Roasted poblano pepper stuffed with tricolor quinoa, black beans, corn and cilantro

SELECT ONE DESSERT

Cheesecake • Flourless chocolate torte • Baklava bites (family style)
Cookies and brownie plate (family style) or Assorted mini desserts (family style)

MEETING PACKAGE

\$110 per person

THE HI LO BREAKFAST

Assortment of freshly sliced seasonal fruit

Assortment of breakfast pastries and muffins with butter

Greek honey yogurt with Bob's Red Mill granola

Scrambled eggs with Tillamook cheese & hash browns

Choice of applewood smoked bacon, country sausage links, honey cured ham steak
or chicken apple sausage links

Brioche French toast served with maple syrup

SOUND CHOICE

House-made hummus, baba ghanoush ,olive tapenade, grilled pita chips, crudité of
vegetables, infused cucumber water

THE ITALIAN

Classic Caesar Salad - Hearts of romaine, parmesan cheese, garlic croutons, Caesar
dressing

Caprese Salad- Sliced tomato, fresh mozzarella, basil, balsamic glaze

Garlic bread

Baked Penne- Italian sausage, spinach, roasted tomato sauce, fresh mozzarella,
parmigiano Reggiano

Chicken Marsala- Pan seared chicken breast with domestic mushroom marsala sauce

Roasted cauliflower - Red pepper flake marinara

Cannolis & Tiramisu

TORTILLA FLATS

Crispy tortilla chips, house-made guacamole, fresh tomato salsa and Horchata

TRAY PASSED HORS D' OEUVRES

Sold by the dozen

Beef & Brie Crostini \$9 EA

BBQ Chicken or Pork Sliders \$8 EA

Prosciutto Wraps \$10 EA

Prosciutto Wrapped Asparagus \$10 EA

Beef Skewers with Chimichurri \$9 EA

Chicken Satay with Chipotle Honey Mustard \$8 EA

Coconut Shrimp with Ponzu \$10 EA

Ahi Tuna Poke Bites \$12 EA

Lemon Butter Poached Prawns \$10 EA

Bacon Wrapped Scallops \$11 EA

Vegetarian Passed Hors d' Oeuvres

Arancini with Fresno Chili Jam \$5 EA

Tomato-Ricotta Tartlets \$5 EA

Stuffed Portobello Mushroom with Caponata \$7 EA

Vegetable Potstickers with Sweet Chili Dipping Sauce \$5 EA

Cauliflower Skewers \$7 EA

Caesar Endive Bites \$7 EA

Rainbow Beet Skewers with Balsamic Vinegar Reduction \$7 EA

STATIONED HORS D' OEUVRES

Crudité \$13 EA

Assorted vegetables with ranch dressing and romesco

Baked Brie En Croute \$15 EA

Brie baked in a pastry crust layered with berries, peppered preserves, crackers, sliced baguette

Rouge Bleu Cheesecake \$17 EA

roasted garlic, apple chutney, baby arugula, balsamic glaze, french bread & crackers

Mushroom Toast Points \$15 EA

Toast points, tomato, artichoke, wild mushrooms, red and yellow bell peppers, red onion

Smoked Salmon Display \$21 EA

Lemon wedges, hard-boiled egg, tomato, cucumber, red onion, capers, remoulade, herb aioli, rustic breads and crackers

Mediterranean Dips \$18 EA

Roasted garlic hummus, white bean rosemary dip, country olives, crudite, grilled pita, sliced baguette

Assortment of Artisanal Cheeses \$24 EA

Fruit, mustard, nuts, crostini, assorted crackers

Charcuterie Board \$27 EA

Assorted cured meats, marinated olives, assorted pickles, mustards, crostini, crackers. Add Artisanal Cheeses for an additional \$14

APPETIZER STATIONS & ACTION STATIONS

APPETIZER STATION

French Fry Station \$12 EA

Salted, parmesan garlic, and sweet potato fries served with an assortment of dipping sauces

Mac N Cheese Bar \$18 EA

Add your own toppings: bacon, chicken, tomato, roasted corn, poblano peppers, caramelized onion, and sauteed mushrooms

Raw Bar \$50 EA

Chilled Gulf Shrimp Cocktail
Pacific Oysters On the Half Shell with Mignonette
Ahi Tuna Poke with avocado, cucumbers, scallions, eel sauce, sesame seeds, masago

ACTION STATION

**Each station requires a chef in attendance for service. \$200 per chef for 1 hour.
\$50 per additional hour**

Carving Station \$36 EA

Choice of 1 protein

Bourbon Glazed Ham

Roasted Leg of Lamb

Smoked Pork Loin

Garlic Studded Prime Rib +6 EA

Pasta Station \$21 EA

Choice of Marinara, Bolognese, Pesto, or Mushroom Cream Sauce

Risotto Station \$24 EA

Wild Mushroom, White Truffle, Corn, and Rock Shrimp Risotto

BUILD YOUR OWN DINNER BUFFET

Select one salad, two sides, two entrees, one dessert \$70 per person
Select two salads, two sides, two entrees, two desserts \$80 per person

Includes Stationed Iced Tea & Lemonade

SALADS

MIXED GREENS

cucumber, carrots, tomato, choice of dressing

CAESAR SALAD

romaine, croutons, parmesan, lemon, caesar dressing

BUTTER LETTUCE

fine herbs and lemon vinaigrette

COBB SALAD

romaine, avocado, egg, bacon, feta cheese, choice of dressing

RED BEET SALAD

arugula, almonds, blood orange vinaigrette

MAC N CHEESE

pecorino grana cheddar sauce, poblano peppers

ROASTED FINGERLING POTATOES

leeks and bacon

ROASTED YUKON POTATOES

fennel, chili flakes

GARLIC RED MASHED POTATOES

chives

DESSERT

CHOCOLATE LAYER CAKE

creme anglaise or raspberry coulis

CHEESECAKE

seasonal compote

CINNAMON APPLE BEIGNETS

vanilla creme anglaise and bourbon caramel



SIDES

ROASTED ROOT VEGETABLES

potatoes, carrots, collard greens, beets

BABY CARROTS

glazed with honey and thyme

SAUTEED GREEN BEANS

onion & almonds

ROASTED SEASONAL VEGETABLES

BUILD YOUR OWN DINNER BUFFET

SELECT ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT \$70 PER PERSON
SELECT TWO SALADS, TWO SIDES, TWO ENTRESS, TWO DESSERTS \$80 PER PERSON

Includes Stationed Iced Tea & Lemonade

ENTREES

ADD 3RD ENTREE FOR AN ADDITIONAL \$20 PER PERSON

GRILLED NEW YORK STEAK

red wine jus

BRAISED SHORT RIB

braised with herbs and red wine

AIRLINE CHICKEN BREAST

with wild mushroom sauce

MISO GLAZED SALMON

with thai chili pico de gallo

PAN SEARED TROUT FILET

with bacon, leeks, fingerling potatoes, and buerre blanc

VEGETARIAN ENTREES

SEASONAL TORTELLINI OR RAVIOLI

with mushroom pesto parmesan cream sauce

STUFFED POBLANO PEPPER

spanish rice, bell peppers, shallots, roasted peppers,
and cotija cheese

PORTOBELLO MUSHROOM

grilled caponata, balsamic glaze

PLATED DINNER

SELECT ONE SALAD, TWO ENTREES, ONE DESSERT

PLATED DINNER IS SERVED WITH CHEF'S SELECTION OF STARCH AND SEASONAL VEGETABLES.

Includes Stationed Iced Tea & Lemonade

BEEF \$85 FISH \$MARKET\$ CHICKEN \$75 VEGETERIAN \$65

Salad Select one

Mixed Green Salad

Tomato, cucumber, red onion with red wine vinaigrette

Classic Caesar Salad

Hearts of romaine, parmesan cheese, garlic croutons, Caesar dressing

Baby Spinach Salad

Roasted beets, goat cheese, balsamic vinaigrette

Wild Arugula

Quinoa, roasted red pepper, country olive tapenade,
feta cheese, champagne vinaigrette

Entrée Select up to two

Baked Cod \$Market\$

Herb and garlic breadcrumbs, kalamata olives, sundried tomatoes, caper sauce

Cornbread Stuffed Chicken

Sage butter sauce

Prosciutto Wrapped Chicken

Roasted tomato basil, artichoke lemon wine sauce

Roasted Pork Loin

Harissa (tomato pepper garlic) sauce

Southwest Salmon \$Market\$

Blackened salmon with roasted corn salsa and chipotle ailoli

Braised Short Ribs

Red wine reduction sauce

Herb Crusted Pan Seared Salmon \$Market\$

Meyer lemon beurre blanc

PLATED DINNER

SELECT ONE SALAD, TWO ENTREES, ONE DESSERT

PLATED DINNER IS SERVED WITH CHEF'S SELECTION OF STARCH AND SEASONAL VEGETABLES.

Includes Stationed Iced Tea & Lemonade

BEEF \$85 FISH \$MARKET\$ CHICKEN \$75 VEGETERIAN \$65

Entrées Continued

NY Strip Steak

12oz center cut, red wine reduction sauce

Filet Mignon

6 oz filet with red wine demi-glace

Land & Sea

Seared beef tenderloin & broiled lobster tail serviced with buttered red potatoes and green beans +\$35

Gorgonzola Ravioli

Hazelnuts, sweet marsala, brown butter sauce

Potato Gnocchi

Pomodoro sauce, red chili flakes, herbs, parmigiano Reggiano

Ginger Glazed Vegetables

Over brown rice with blistered charred green onion

Vegan Vegetable Stir Fry

Sweet and spicy ginger plum sauce, rice noodles

Dessert

Flourless Chocolate Torte

Seasonal berries and whipped cream

Crème Brulee Cheesecake

Graham cracker crust and whipped cream

Chocolate Decadence

Berries and whipped cream

Assorted Mini Dessert Bites

Served family style

CLASSIC BAR

BEEF EATER GIN
MONOPALOWA VODKA
BACARDI SUPERIOR RUM
SAUZA BLUE TEQUILA
EVAN WILLIAMS BOURBON
BALLENTINE SCOTCH
OLD OVERHOLT RYE

PREMIUM BAR

TITO'S VODKA
TANQUERAY GIN
FLOR DE CANA RUM
JOHNNIE WALKER RED
LUNA AZUL TEQUILA
GEORGE DICKEL RYE
BUFFALO TRACE BOURBON

RESERVE BAR

KETEL ONE VODKA
ARIA GIN
HAVANA CLUB RUM
ESPOLON BLANCO TEQUILA
JOHNNIE WALKER BLACK
KNOB CREEK RYE
FOUR ROSES BOURBON

DRINK TYPE

CLASSIC COCKTAIL

PREMIUM COCKTAIL

RESERVE COCKTAIL SPECIALTY COCKTAILS

DOMESTIC OR IMPORTED BEER

HOUSE WINE OR HOUSE SPARKLING

SOFT DRINKS AND BOTTLED WATERS

HOST BAR PRICING

\$13

\$15

\$18

\$9

\$40 BOTTLE

\$5

A BARTENDER SERVICE FEE OF \$175 WILL BE APPLIED TO ANY HOSTED OR CASH BAR PER 4 HOURS. EACH ADDITIONAL HOUR COSTS \$50 PER HOUR.

FOR GUESTS BRINGING IN THEIR OWN WINE, THERE IS A CORKAGE FEE OF \$25 PER BOTTLE, PLUS SERVICE CHARGE AND SALES TAX.



AUTOGRAPH COLLECTION
HOTELS

BEVERAGE SELECTIONS

CLASSIC BAR

CLASSIC LIQUOR AND MIXERS ASSORTED BEER SELECTION

HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$22 PER GUEST, FIRST HOUR

\$16 PER GUEST EACH
ADDITIONAL HOUR

PREMIUM BAR

PREMIUM BEVERAGES AND MIXERS ASSORTED BEER SELECTION

HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$24 PER GUEST, FIRST HOUR

\$18 PER GUEST EACH
ADDITIONAL HOUR

RESERVE BAR

RESERVE BEVERAGES AND MIXERS ASSORTED BEER SELECTION

HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$26 PER GUEST, FIRST HOUR

\$20 PER GUEST EACH
ADDITIONAL HOUR

WINE & BEER PACKAGE

ASSORTED BEER SELECTION

HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$18 PER GUEST, FIRST HOUR

\$12 PER GUEST EACH
ADDITIONAL HOUR



GUIDELINES & FEES

MEAL SERVICE TIMES

BREAKFAST • 60 MINUTES BREAKS • 30 MINUTES

LUNCH • 60 MINUTES DINNER • 60 MINUTES

RECEPTION • 90 MINUTES

GUIDELINES

ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED

FINAL GUEST COUNTS ARE DUE 72 BUSINESS HOURS PRIOR TO EVENT

SPECIAL MEALS: WITH ADVANCE NOTICE, WE WILL GLADLY HONOR DIETARY RESTRICTIONS

AN ADDITIONAL 24% SERVICE CHARGE WILL BE APPLIED TO ALL PRICING LISTED

FEES

CHEF FEE \$200/HOUR

BARTENDER FEE \$175/HOUR

GRATUITY AND ADMINISTRATIVE FEE

A 24% SERVICE CHARGE WILL BE ADDED TO ALL AUDIO VISUAL, FOOD AND BEVERAGE CHARGES. THERE ARE CURRENTLY NO COUNTY, CITY OR STATE TAXES TO CONSIDER

MENU SELECTIONS & GUARANTEES

MENUS AND DETAILS FOR YOUR EVENT SHOULD BE FINALIZED AT LEAST TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT DATE. TO EXPAND THE VARIETY OUR PROFESSIONAL CATERING AND CULINARY STAFF WILL BE HAPPY TO TAILOR A MENU TO YOUR SPECIFIC TASTE AND NEEDS. PRICES ARE PER BANQUET MEAL. MULTIPLE CHOICE MENUS ARE SUBJECT TO AN ADDITIONAL CHARGE, AND THE HIGHEST PRICE ENTRÉE WILL BE CONSIDERED FOR ALL GUESTS. MENU ITEMS AND PRICING IS SUBJECT TO CHANGE. GUARANTEE (NUMBER OF GUESTS EXPECTED) ARE REQUIRED NO LATER THAN NOON (12PM) FIVE (5) BUSINESS DAYS PRIOR TO THE SCHEDULED EVENT TO ENSURE PROPER STAFFING AND FOOD QUANTITIES. AFTER THE GUEST COUNT HAS BEEN RECEIVED, YOU MAY NOT REDUCE THE NUMBER. IN THE EVENT THE GUEST COUNT INCREASES, CRAFTPDX WILL MAKE EVERY EFFORT TO ACCOMMODATE THE INCREASE

GUIDELINES & FEES

OUTSIDE FOOD SERVICE

TYPICALLY, OUTSIDE FOOD IS NOT PERMITTED IN HI-LO HOTEL AND CRAFTPDX. THE EXCEPTION BEING OUTSIDE CAKES OR DESSERTS PREPARED BY A LICENSED VENDOR. PLEASE ADVISE YOUR SALES MANAGER IF YOU PLAN TO BRING IN OUTSIDE PRODUCT. AN OUTSIDE SERVING FEE WILL BE ACCESSED FOR EACH GUARANTEED GUEST, WITH THE HOTELS SERVICE CHARGE ATTACHED.

BEVERAGER BAR SERVICE

BEVERAGE PLAN IS DUE AT TIME OF MENU SELECTION, TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT. THE HOTEL OFFERS A COMPLETE SELECTION OF BEVERAGES INCLUDING NON-ALCOHOLIC BEVERAGES FOR YOUR EVENT. THE HOTEL DOES NOT PERMIT ALCOHOL TO BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES WITHOUT SPECIAL ADVANCED AUTHORIZATION FROM THE HOTEL. THE HOTEL WILL ASSESS A NEGOTIATED CORKAGE FEE PER 750ML BOTTLE OF \$25 (PLUS SERVICE CHARGE) FOR ALL WINE OR CHAMPAGNE BROUGHT IN FOR AN EVENT. A BARTENDER FEE OF \$175 PER BARTENDER WILL APPLY TO ALL FULL LIQUOR BARS. ONE (1) BARTENDER REQUIRED PER 85 GUESTS. THERE IS A MINIMUM SPEND OF \$200 PER HOUR FOR ALL LIQUOR BARS, NOT INCLUSIVE OF SERVICE CHARGE

OVERTIME

FUNCTIONS MUST BEGIN PROMPTLY AT THE SCHEDULED START TIME AND ALL GUESTS MUST VACATE THE DESIGNATED EVENT SPACE AT THE END TIME INDICATED ON THE FINAL BANQUET EVENT ORDER. FOR EACH THIRTY (30) MINUTES OF ACCRUED OVERTIME THE BELOW CHARGES WILL BE APPLIED TO YOUR MASTER ACCOUNT. ADDITIONAL SETUP FEE OF \$150, ADDITIONAL LABOR FEE OF \$75 PER STAFF MEMBER.

